JA6G & JAOP6G

IMPORTANT SAFETY INSTRUCTIONS
SAVE THESE INSTRUCTIONS

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SECTION « G » ELECTRIC SCHEMATICS

CAUTION

In case of strong gas odors, shut off the gas input valve and contact a specialised gas technician

INTRODUCTION

The manufacturer suggests to read this manual carefully.

This Jet Air gas fired oven is manufactured with first quality material by experienced technicians. Proper installation and maintenance will guarantee a reliable service for years to come.

A nameplate fixed to the front or right side of the oven specifies the model number, type of combustible, BTU rating, operating pressures, serial number, voltage and amperage.

Drawings, electrical diagrams and replacement parts numbers are included in this manual. The electrical diagram is affixed in the control panel at the back of the oven.

ATTENTION

DOYON is not responsible for damages to the property or the equipment caused by personnel who is not certified by known organisations. The customer is responsible for finding qualified technicians in gas, electricity and plumbing for the installation of the oven.

CONSTRUCTION

You just bought the most advanced gas fired oven in the world, "DOYON" technology at its best. This gas fired oven is manufactured using the highest quality components and material.

The oven gives a perfect uniform baking with its unique Jet Air convection system. The DOYON gas fired oven is designed with parts that are easy to find.

SHIPPING

For your safety, this equipment has been verified by qualified technicians and carefully crated before shipment. The freight company assumes full responsibility concerning the delivery in good condition of the equipment in accepting to transport it.

IMPORTANT

RECEPTION OF THE MERCHANDISE

Take care to verify that the received equipment is not damaged before signing the delivery receipt. If a damage or a lost part is noticed, write it clearly on the receipt. If it is noticed after the carrier has left, contact immediately the freight company in order that they do their inspection.

We do not assume the responsibility for damages or losses that may occur during transportation.

INSTALLATION WARNINGS

The DOYON gas fired ovens are designed to be used with the gas specified on the descriptive nameplate. Refer to National Fuel Gas Code, ANSI-Z223.1-XX and CAN/CGA-B149-XX. Refer to last edition year for XX. Copies of these are available at:

American Gas Association, 1515 Wilson Boulevard, Arlington, Virginia, 22209.
Association canadienne du gaz, 55 rue Scarsdale, Don Mills, Ontario, Canada, M3B 2R3.

POWER FAILURE WARNING

WHEN YOU HAVE A POWER FAILURE, SHUT OFF THE OVEN POWER SWITCH TO PROTECT THE ELECTRONIC COMPONENTS WHEN THE POWER COMES BACK.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY APPLIANCE.

INSTALLATION AND SERVICE

WARNING

IMPROPER INSTALLATION, ADJUSTMENT, ALTERATION, SERVICE OR MAINTENANCE CAN CAUSE PROPERTY DAMAGE, INJURY OR DEATH. READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

Installation and service must be done by specialised technicians. Contact a certified gas technician, electrician and plumber for set up.

The oven must be connected to the utility and electrically grounded in conformity to the effective local regulations. If these are not established, the oven must be connected according to the Canadian Electrical Code (CSA-C22.1- XX) or National Electrical Code (NFPA 70-XX). Refer to last edition year for XX. Installation must also **allow proper access for service** (24 inches each side and back)**.**

The ovens must be installed with a proper ventilation like:

- under a vent hood
- or an exhaust pipe connected directly to the oven chimney flue using the draft hood provided with the oven.

A type B gas vent approved for use with gas appliances must be utilized.

Make sure that provision for adequate air supply is provided for the operation of the oven.

CAUTION

Make sure that the adjustments mentioned in the "Installation" section are correctly done prior to firing the oven or converting to a new gas.

DISTANCES TO RESPECT

A) Back and sides of the oven: 1 inch.

B) Top of the oven: a clearance of 12 inches to the ceiling must exist to permit adequate venting of the exhaust pipe and hot parts and to give proper access to a technician. The draft hood must have a clearance of 2 inches minimum all around.

C) Floor: 4 inches minimum.

D) Sides of the oven: do not install other than easily removable equipment for service and maintenance (not closer than 1 inch).

E) It is recommended to have a certain length of water pipe, electric cable and gas pipe between oven and wall to help gain access for service.

INSTALLATION

IN GENERAL

Take off the packaging material with care. Take off all the material used for packing and accessories. Install the draft hood on the chimney of the oven.

Each unit is set up to be used with the type of gas and electrical supply specified on the nameplate fixed on the oven.

The installation must be conform with the National fuel gas code ANSI Z223.1-XX and CAN/CGA-B149-XX, Gas Installation Code and local Codes where applicable. Refer to last edition year for XX.

The oven's combustion system consists of a very safe gas burner certified in accordance to the American Gas Association Standard in USA and with the Canadian Gas Association in Canada.

1. To the certified gas technician

The burner installed on DOYON gas fired ovens is set up and adjusted at the plant for a first class operation. It is nevertheless necessary to verify on site the pressure at the burner input. The following table indicates the pressures that must be set up to remain conform to the A.G.A. standards or C.G.A.

GAS TYPE	**ALTITUDE** (FT)	**INPUT (BTU) EACH OVEN SECTION**	**REGULATOR INPUT PRESSURE** (Water column inches)	**BURNER INPUT PRESSURE** (Water column inches)	**BURNER ORIFICE SIZE (DMS)**
Propane	0-2000	65 000	11,0	7	39
Propane	2000-4500	65 000	11,0	7	39
Natural	0-2000	65 000	7.0	3.3	26
Natural	2000-4500	65 000	7.0	3.3	26

The burner used is adjusted to be used with the gas indicated on the nameplate. It is nevertheless possible to convert the burner to another gas by doing the modifications indicated in the CONVERSION PROCEDURE provided with the oven. These modifications must be done carefully and completely under the company's instruction to remain conform to A.G.A. or C.G.A standards. Refer to Doyon Equipment to get the right CONVERSION KIT.

The installation must be made with a connector that meets with the standard for connectors movable gas appliances ANSI Z21.69-XX and a Quick-disconnect device that complies with the standard for Quick-disconnect devices for use with gas fuel ANSI Z21.41-XX and addenda Z21.41a-XX and Z21.41b-XX. Refer to last edition year for XX. It must also be installed with restraining device (chain comes with the oven) to guard against transmission of strain to the gas supply and connectors. The pipe fittings compound must be certified for gas.

The customer must install a manual shut off valve at the end of the gas supply pipe near the burner which is approved by the American Gas Association Standard in the United States and with the Canadian Gas Association in Canada.

Exhaust: A draft hood is provided with the unit and it must be used when the chimney is directly connected to a gas vent pipe. The exhaust pipe must be certified for use of gases.

Clean the air contained in the gas supply pipe at the installation to insure a successful firing on the first try. The gas pipe sealing compound tightness must be verified using a solution of water and soap prior to firing the unit.

WARNING

Make sure not to obstruct the overpressure opening on the gas regulator.

NOTE: If there's any modification done to the system or change of the type of gas used, make sure that the regulator pressure of the burner is adjusted as recommended in this manual.

2. To the electrician

Electrical supply installation must be in accordance with the electrical rating on the nameplate.

WARNING

The electrician must make sure that the supply cable does not come in contact with the oven top which becomes hot.

3. To the plumber

This equipment is to be installed to comply with the applicable federal, state or local plumbing codes.

Connect the steam system (1/4 NPT) to the cold water distribution network.
We highly recommend a water softener to eliminate minerals in the water. We suggest you to use CUNO # CFS6135 (Doyon part number PLF240).

WARNING

Do not adjust the needle valves, it has been done at the factory.

OPERATION OF THE OVEN

1. Turn the switch to the " ON " position.

- The light inside the oven must light up.

2. Adjust the thermostat at the desired setting (see THERMOSTAT INSTRUCTIONS below).

N.B. The red light must be "ON" (If not, press the breaker on the front).

3. Heat the unit until you reach the baking temperature.

When the desired temperature is reached, the red light goes out and turns green.

If the light is still "ON" and the oven does not produce heat, call for service.

4. Load the oven as fast as possible to avoid letting out too much heat.

5. Set the timer to the desired value and start it. (See "TIMER" adjustment on next page.)
NOTE: The timer does not shut the oven off at the end of its cycle. It simply activates the buzzer.

6. Wait until the product is ready. Do not open the doors until the product is done.

VERY IMPORTANT

This oven has an overheat warning alarm to protect the electrical components against overheating. If the red pilot light (OVERHEAT WARNING) is lit and you hear a buzzer, see trouble shooting.

THERMOSTAT INSTRUCTIONS

To obtain a very good thermal stability, we use a digital temperature controller with thermocouple. The Omron E5CS thermostat controls the heat of every element at the SP (set point).

The temperature of the oven is always shown on the display of the thermostat and an arrow indicates if the temperature is over or below the SP. When the green light is lit, it indicates that the temperature is at the SP ± 1 %.

To adjust the SP (set point) value, you just have to press the key on the left and use the up and down keys to set the temperature. Press the left key to return to run mode.

INSTRUCTIONS FOR OVEN

BAKING

350°F (Croissants, Sweet doughs, Small rolls)
375°F (Baguette bread, round loaf, 16 oz. bread and more)
375°F (If the oven is filled to its capacity)

Place product in the oven only when the pilot light has gone out.

OPENING AND CLOSING OF THE DOORS

To open the doors: Open one of the doors up to 2" and wait 2 seconds to let the fan reduce its spinning before opening completely.
To close the doors: Close the first door completely and the second door down to 2" and wait 2 seconds before closing completely and then hold the door closed for 2 seconds.

P.S. Open the doors as little as possible. This will affect the baking.

COOKING TIMER H5CL

Set the baking time required with the small push button on the timer. The green display is the setting time and the red display is the countdown time (Ex: 25 minutes = set 2500 on green display).

After setting: Push the **START/STOP** button then, when the time expires, the buzzer will ring. Push the **START/STOP** button again to stop the buzzer.
If you want to restart the time in the middle of the countdown, press on the yellow **RST** button on the timer.
P.S. The timer is simply a reminder for the approximate duration of the baking time.

STEAM TIMER H3DE

VERY IMPORTANT
Steam injection will only work when the ventilator of the oven is working.

To inject steam in the oven, press and release the **STEAM TIMER** button. The light comes on inside the steam button during the steam injection. Steam injection has been factory preset. To have more steam, press steam button a second time, after the light is off.

P.S. Do not inject steam more than once each time you bake. Wait at least 10 minutes before re-timing the steam injection system.

OPERATION OF THE PROOFER

1. Switch "ON".

2. Set the thermostat control at 100^{o} F.

3. Set the humidity control at approximately : 3 for JAOP-3 & JAOP-6
   4 or 5 for JAOP-10
   5 for JAOP-14

4. If there is too much fog and water drips from the glass doors, adjust humidity control to a lower number.

5. When the temperature is stabilised, put the products in the proofer.
   (Leave them inside until they are ready to bake.)

6. **IMPORTANT :** When proofing cycle is completed, turn the humidity switch to "OFF" and let the motor blower and air heat element run for 10-15 minutes to let dry the proofer. Then, turn the main switch off, and leave the door ajar to prevent moulding.

When the proofer is not in operation, open the doors to let out the humidity, and to prevent mould.

P.S. The doors should not be opened unnecessarily to conserve the heat and humidity in the proofer.

Every day cleaning of the water pan under the proofer's doors should be exercised.

TROUBLE SHOOTING

BEFORE CALLING FOR SERVICE
ANSWERS TO MOST FREQUENT QUESTIONS

Always cut off the main power before replacing any parts. Take care of water and gas piping system when pulling the oven.

Control parts on the front and proofer control: Remove the side panels of the oven and the proofer by screwing out the screws.

Gas and motor system on the back of the oven: Pull the oven and screw out of the panels.

Questions	Solutions
The oven does not turn on.	Check the breakers on the front panel. Check the breakers of the building. Check if the doors are tightly closed. Check the motor fuses and the overload relays located in the electrical control panel.
The oven does not produce heat.	• Make sure: the thermostat is adjusted to a temperature high enough to turn on the pilot light. 1. If the oven blowers are not on, check the overload relays located in the control compartment. If anyone of these is disengaged, call for a qualified technician. 2. If the oven blowers are on: • Check that the manual shut-off valve is open correctly. To start it over, simply put the thermostat to the "OFF" position, wait at least 10 seconds, then reset it at the desired temperature. The burner will start up and you can see the flame through the hole near the gas input. You can repeat this operation three times. If it does not start up again, contact our company or a certified gas technician.

• **The burner goes to lock-out because of:** **a) Flame failure:** **b) The spark is irregular or not present:** **c) The air pressure switch does not close its contact.**	The burner is equipped with multiple interlocked safety devices. In the event of a failure of the flame or any blockage of the combustion air supply, the burner will "lock out" in the safety condition. • Air has not been bled from the gas line. • Porcelain insulators cracked (very little crack is enough). • Spark probe grounded. • It may be disconnected, incorrectly set or defective or maybe the blower is not running.
Uneven baking.	Make sure that the grills do not obstruct the air flow. Do not use foil on the grills. Verify the temperature of the oven by using an oven thermometer and make sure that it is even with the thermostat setting. If the oven is baking too much on the sides, it is possible that the fan is not cycling properly. (Verify if the motor turns 2.5 minutes in a direction, stops 30 seconds and starts for 2.5 minutes in the opposite direction.
The steam works in the oven but the light inside the steam button does not lite.	Replace the inside button bulb light.
If steam device of the oven does not work properly.	The oven must have been heating for at least half an hour before you use the steam system. If not, water will appear at the bottom of the oven. Check if the water supply valve (of the building) is open. Check if the water needle valve (of the oven) is open one eighth of a turn. Just close it and open it one eighth of a turn maximum. Check the solenoid valve. Check the preset steam timer in the back control box. Be sure to inject steam while the fan is running. The steam button light should lite during the steam injection.

If the OVERHEAT WARNING light is on, and you hear the warning buzzer.	Check if the cooling fan airflow is not obstructed. Check the cooling fan if it is running. If not, call a qualified technician to replace it. (Electrical components may be damaged if it is not repaired immediately.)
OPTIONAL **Manual fill water pan.** **The warning red light in the front control panel stays on when the water pan is full.**	You have no more water in the principal water pan. Check if the water line is not in air lock condition. Disconnect the water line at the inlet of the green solenoid valve and clean the strainer filter. Also clean the principal water pan and the float switch.
If there is no light in the proofer.	1.Verify every breaker in front of the proofer. 2.Verify the main proofer switch and the main proofer contactor.
If there is no heat in the proofer.	1.Verify every breaker in front of the proofer. 2.Verify whether the pilot light will function by raising the thermostat to a higher setting. If yes, verify element. If not, verify pilot light, thermostat or contactors.
If there is no humidity in the proofer.	Verify whether the pilot light works when you increase the humidity to the position high. If yes, verify if water comes in the reservoir and check the water level switch box and the float switch. Verify if limestone obstructs the waterflow. If the float switch is working fine, verify the contactor P1 and the immersion element. If the pilot light does not lite, verify the pilot light and the infinite switch.

Do not allow any obstruction to free the airflow of the burner.

CAUTION

Never try to modify the burner controls. This must be done only by a qualified technician and under the company's instructions.

OVEN MAINTENANCE AND CLEANING

MAINTENANCE OF THE BURNER

- Once a year, you should ask a certified technician to make a tune up.
  Make sure everything works properly, verify and clean especially:

1. The gas mixer air inlet.
2. The spark rod and porcelain insulators.
3. The flame detection rod.
4. Verify the burner input pressure.
5. Verify every adjustments.
6. Clean every moving pieces.

MAINTENANCE OF THE OVEN

- It is recommended to use a water filter and to clean or replace it regularly to avoid accumulation of minerals inside the unit.
- Once a year or as needed, clean the reservoir of the proofer (see parts description for localization).

Step by step	Recommendations
Clean the inside of the oven and the proofer with water and soap. **Take out the grills (the grills of the oven could be cleaned with "Easy-Off").**	We recommend and sell: Dirt Buster III : Action foam cleaner CHEMCO Part number : NEB201
After cleaning the inside of the oven, apply a silicone base oven protector. It avoids food from sticking to the metal.	We recommend and sell: 316 Silicone base protector and lubricant for oven Dow Corning Part number : EXS400
Clean the oven windows with products like Brasso or equivalents. They are copper cleaners but good for this use.	We recommend and sell: Wright's: Cream copper cleaner J.A. Wright & Co. Part number : EXC300
Clean the oven exterior with a stainless steel cleaner.	We recommend and sell: Stainless steel cleaner SANY or CURTIS (comestible) Part number : NES201

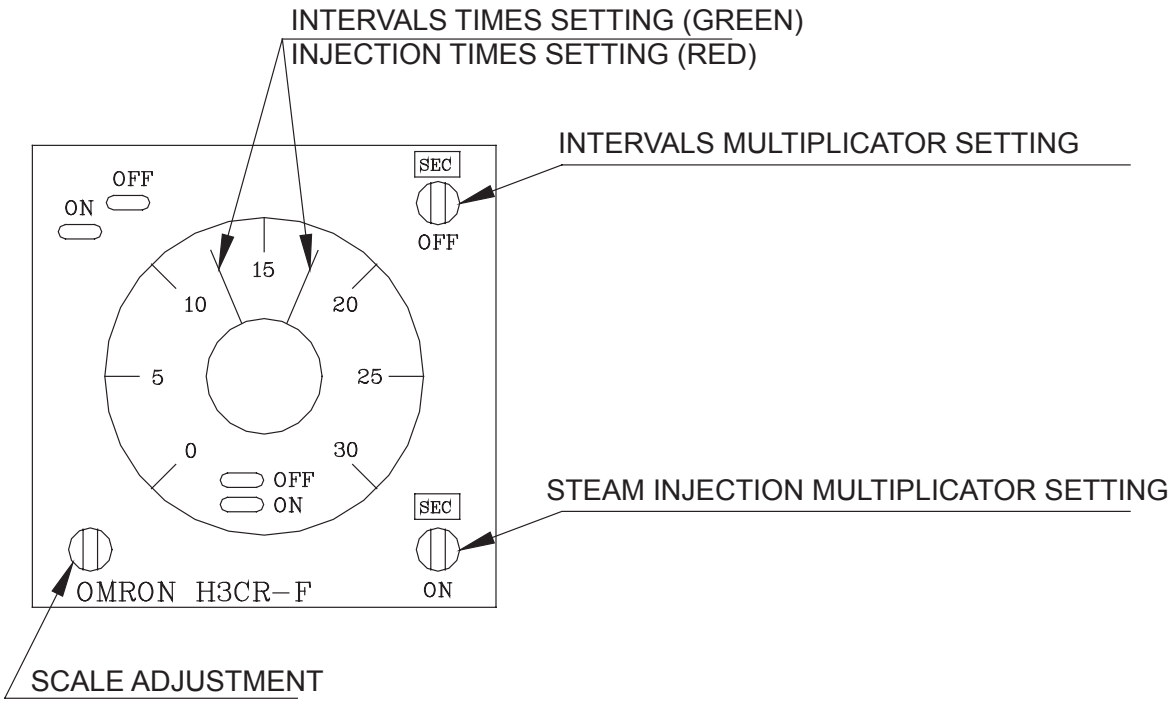
FOR MORE INFORMATION, PLEASE CONTACT OUR OFFICE:

DOYON EQUIPMENT INC.
1255, rue Principale
Linière, Qc, Canada G0M 1J0

Tel. : 1 (418) 685-3431
Canada : 1 (800) 463-1636
U.S. : 1 (800) 463-4273
FAX : 1 (418) 685-3948

Internet: http://www.doyon.qc.ca
E-Mail : doyon@doyon.qc.ca

AUTOMATIC STEAM OPTION



By pushing the GREEN button, the button will light up and the automatic system injection will start. The injection will be done as per the pre-adjustment time on the automatic steam timer. The standard steam timer (white light) will light up during the steam injection. Push the RED button to stop the automatic steam injection and then, the GREEN button will turn off.

Timer adjustments

EXAMPLE : For 5 seconds of steam injection every 10 minutes : Set the interval multiplicator screw **(OFF)** at MIN and the GREEN needle at 10. Set the injection multiplicator screw **(ON)** at SEC and the RED needle at 5.

EXAMPLE : For 2 seconds of steam injection every 25 seconds : Set the interval multiplicator screw **(OFF)** at SEC and the GREEN needle at 25. Set the injection multiplicator screw **(ON)** at SEC and the RED needle at 2.

WATLOW CONTROL OPERATION

1. Turn the switch to the " ON " position. (See next paragraph for the factory-preset program on your watlow control).

- The light inside the oven must light up.

2. Adjust the WATLOW control at the desired setting (see watlow programming procedure next page).

   Digital display must light up, if not, verify the breaker on the front panel.

3. Let the oven heat until the set temperature is reached, the LOAD1 red light on the watlow control will go off when the temperature is stabilized.
4. Load the oven as fast as possible to avoid letting out too much heat.
5. Wait until the product is ready before opening doors.

FACTORY PRESET BAKING PROGRAM

MENU # 1 PREHEAT 400°F.
MENU # 2 375°F STEAM 15 SEC., COOKING TIMES 22 MINUTES WITH BUZZER
MENU # 3 350°F STEAM 15 SEC., COOKING TIMES 25 MINUTES WITH BUZZER.
MENU # 4 325°F NO STEAM, COOKING TIMES 25 MINUTES WITH BUZZER.

325°F (Muffins)
350°F (Croissants, Sweet Doughs, Small rolls)
375°F (Baguette bread, round loaf, 16 oz. bread and more)
375°F (If the oven is filled to its capacity)

OPENING AND CLOSING OF THE DOORS

To open the doors: Open one of the doors up to 2" and wait 2 seconds to let the fan reduce its spinning before opening completely.
To close the doors: Close the first door completely and the second door down to 2" and wait 2 seconds before closing completely and then hold the door closed for 2 seconds.

P.S. Open the doors as little as possible. This will affect the baking.

POWER FAILURE

When the power comes back, the oven will start automatically on the menu #1. Then it is recommended to turn off the oven to avoid that it starts without supervision.

WATLOW PROGRAMMING

The Watlow temperature control can record 12 different menus. It must be programmed before use. It will save its programs in case of power failure.

Each menu includes 3 "STEPS" and each step includes :

	Symbol	
• temperature	SP	
• time	t	
• "EVENT"	E	(steam 0001, auto steam 0100, buzzer 0010 or no event 0000)

To access the programming mode :

- Press both arrows simultaneously for 5 seconds. Both lights light up to show that the programming mode is working.
- Unlock the read only mode (if necessary), press 12 and "CLOCK", LOC appears. Use the arrows to get 0 and press "CLOCK" again. (To put back on read only mode, you have to have 1 before pressing on "CLOCK".)

EXAMPLE 1 (preheat program)

- For menu #1, we will program it so that we have a preheat time of 20 minutes at 400°F followed by a 15 seconds buzzer.

Step #1

- Press both arrows simultaneously for 5 seconds. Both lights light up to show that the programming mode is working.
- Select the program number (Ex : #1)

	Suggested values
SP1 appears.	
Use the arrows to adjust to the desired temperature	(400°F)
Press on the number of the menu to confirm	(ex. # 1)
t1 appears	
Use the arrows to select the desired timing	(20:00)
Press on the number of the menu to confirm	(ex. # 1)
E1 appears	
Use the arrows to select the appropriate code	(0000 for no event)
Press on the number of the menu to confirm	(ex. # 1)

Step #2 **Suggested values**

SP2 appears.	
Use the arrows to adjust to the desired temperature	(400°F)
Press on the number of the menu to confirm	(ex. # 1)
t2 appears	
Use the arrows to select the desired timing	(00:15)
Press on the number of the menu to confirm	(ex. # 1)
E2 appears	
Use the arrows to select the appropriate code	(0010 for buzzer)
Press on the number of the menu to confirm	(ex. # 1)

Step #3	**Suggested values**
SP3 appears.	
Use the arrows to adjust to the desired temperature	(400°F)
Press on the number of the menu to confirm	(ex. # 1)
t3 appears	
Use the arrows to select the desired timing	(00:01)
Press on the number of the menu to confirm	(ex. # 1)
E3 appears	
Use the arrows to select the desired code	(0000 for no event)
Press on the number of the menu to confirm	(ex. # 1)

To get out of the programming mode, press #12 and then press "CLOCK" twice (#12, CLOCK, CLOCK). The screen will show 00:00.

Note: You should always use menu #1 for preheating because the controls starts automatically with this menu.

WARNING

Never use program #1 for a steam cycle because it will start automatically when the oven is turned on.

EXAMPLE 2 (Cooking program with steam cycle)

-For menu #2, we will program it so that we have a steam injection of 20 seconds, a cooking time of 20 minutes at 375°F followed by a 15 seconds buzzer.

To access the programming mode:

- Press both arrows simultaneously for 5 seconds. Both lights light up to show that the programming mode is working.
- Select the menu number (Ex. #2)

Step #1	**Suggested values**
SP1 appears.	
Use the arrows to adjust to the desired temperature	(375°F)
Press on the number of the menu to confirm	(ex. # 2)
t1 appears	
Use the arrows to select the desired timing	(00:20)
Press on the number of the menu to confirm	(ex. # 2)
E1 appears	
Use the arrows to select the appropriate code	(0001 for the steam)
Press on the number of the menu to confirm	(ex. # 2)

Step #2	**Suggested values**
SP2 appears.	
Use the arrows to adjust to the desired temperature	(375°F)
Press on the number of the menu to confirm	(ex. # 2)
t2 appears	
Use the arrows to select the desired timing	(20:00)
Press on the number of the menu to confirm	(ex. # 2)
E2 appears	
Use the arrows to select the appropriate code	(0000 for no event)
Press on the number of the menu to confirm	(ex. # 2)

Step #3	**Suggested values**
SP3 appears.	
Use the arrows to adjust to the desired temperature	(375°F)
Press on the number of the menu to confirm	(ex. # 2)
t3 appears	
Use the arrows to select the desired timing	(00:15)
Press on the number of the menu to confirm	(ex. # 2)
E3 appears	
Use the arrows to select the desired code	(0010 for the buzzer)
Press on the number of the menu to confirm	(ex. # 2)

To get out of the programming mode, press #12 and then press "CLOCK" twice (#12, CLOCK, CLOCK). The screen will show 00:00.

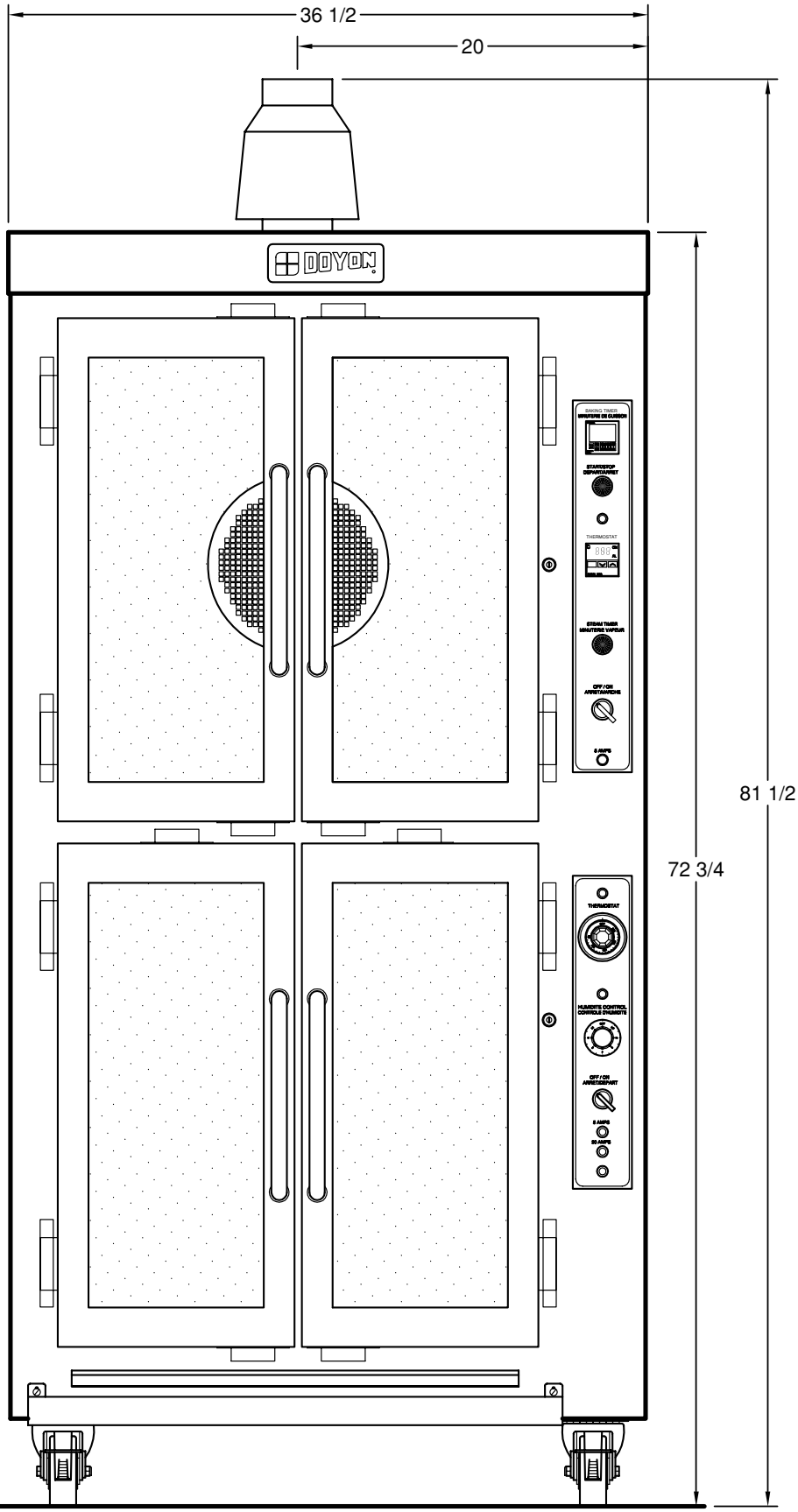
After fulfillment of this program:

- The oven will continue to heat because there was a temperature included in step 3. If the temperature at that step would have been of 0°F, the oven would have stopped at the end of the program.
- In this example, the inside buzzer will work 15 seconds while the outside buzzer will start and will not stop until another program is selected.
- If you want to end a program already running, press the button corresponding to that menu and then choose a pause menu. If you stop a program that was running without choosing another menu, it will be paused in the conditions in which it was stopped. Ex: If there is an interruption during a steam cycle, it will keep running until you choose another menu. However, there is a 45 seconds limit time for the steam, independent from the Watlow controller.

SECTION
B

DIMENSIONS

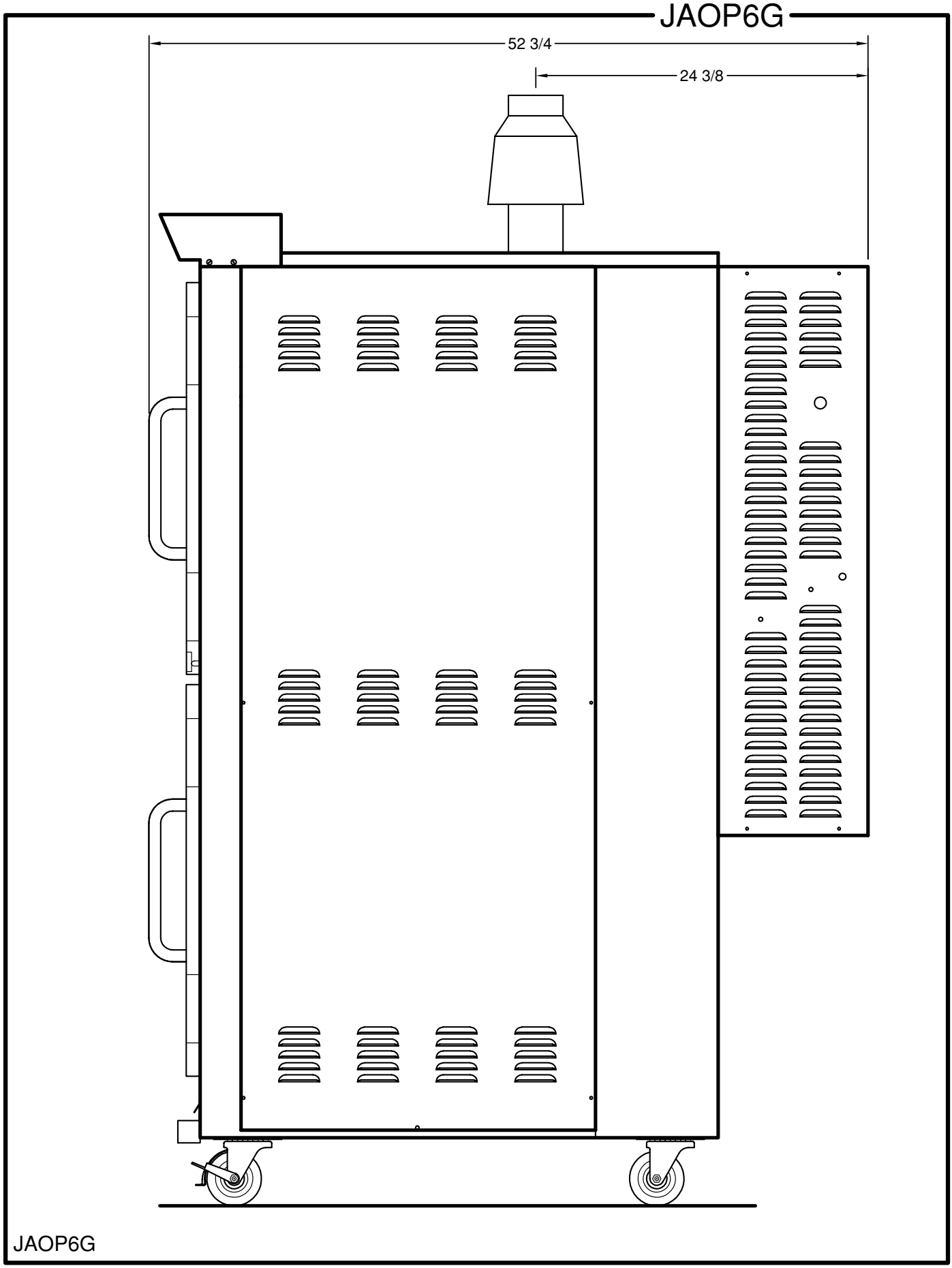
JAOP6G



OVEN	
INTERIOR DIMENSIONS	
HEIGHT	26 1/4"
WIDTH	25 1/2"
DEPTH	29 1/2"

PROOFER	
INTERIOR DIMENSIONS	
HEIGHT	26 1/2"
WIDTH	26 1/2"
DEPTH	36 1/2"

JAOP6G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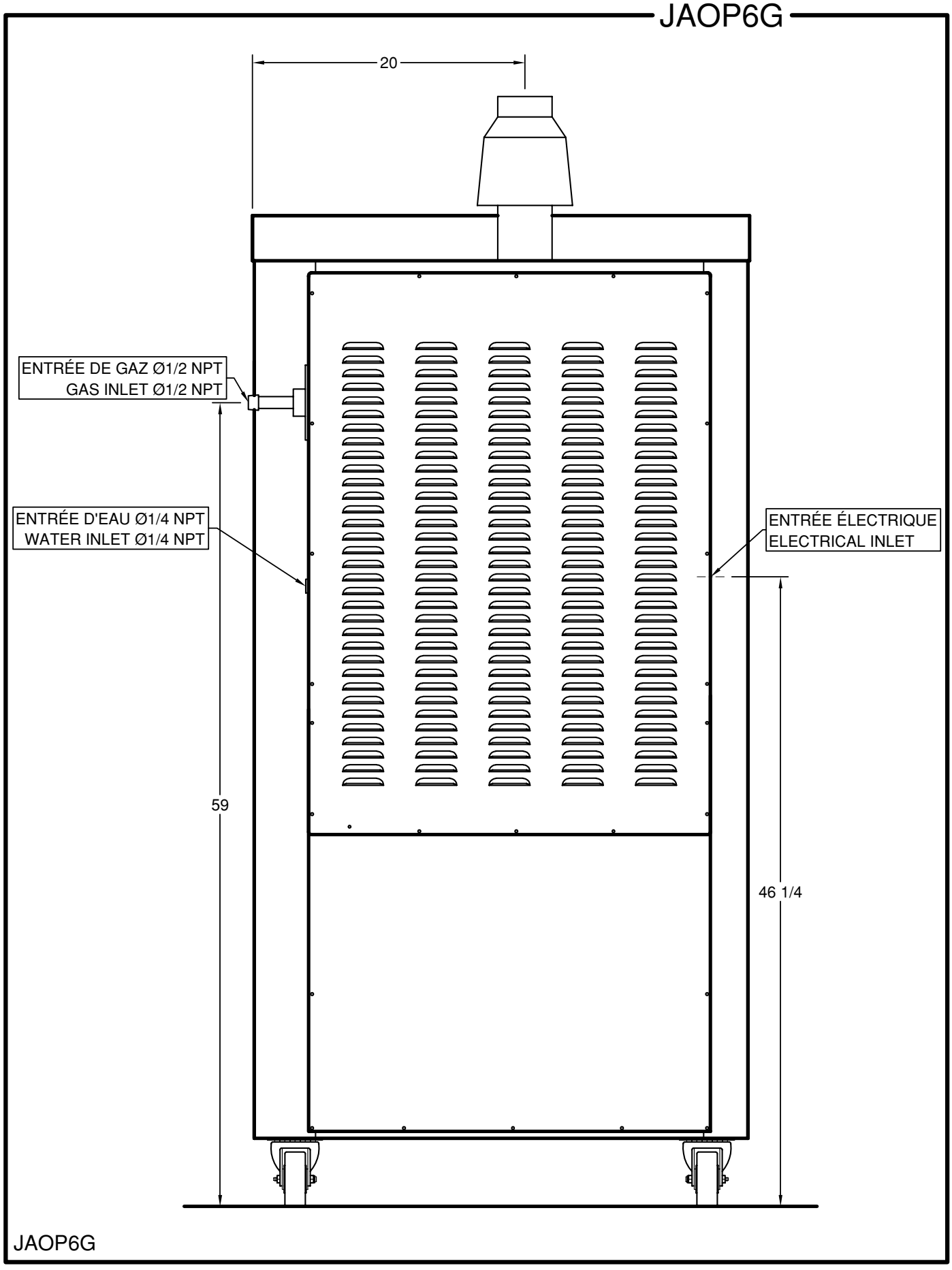
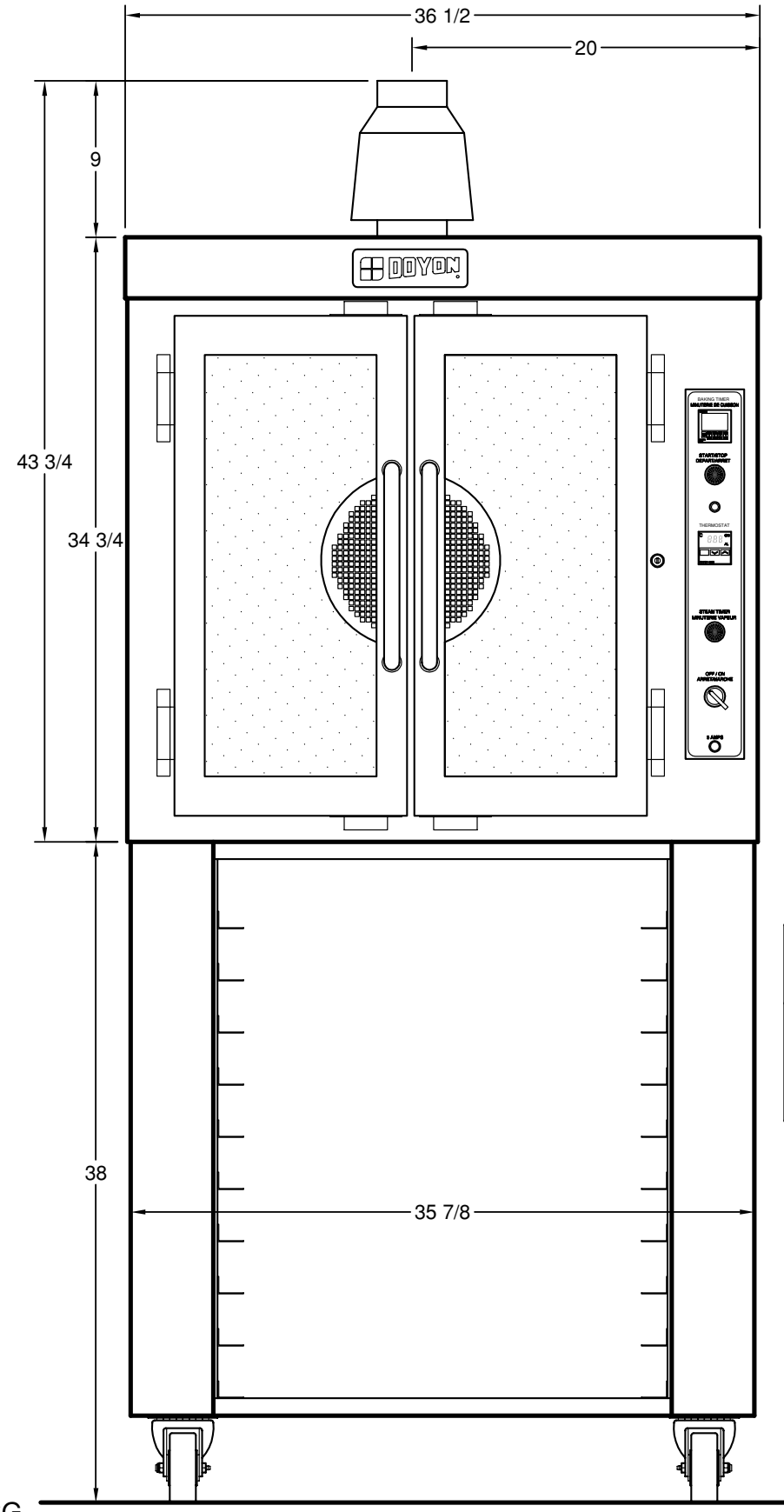
52 3/4
24 3/8
JAOP6G


JAOP6G
20
ENTRÉE DE GAZ Ø1/2 NPT
GAS INLET Ø1/2 NPT
ENTRÉE D'EAU Ø1/4 NPT
WATER INLET Ø1/4 NPT
ENTRÉE ÉLECTRIQUE
ELECTRICAL INLET
59
46 1/4
JAOP6G

JA6G



OVEN	
INTERIOR DIMENSIONS	
HEIGHT	26 1/4"
WIDTH	25 1/2"
DEPTH	29 1/2"

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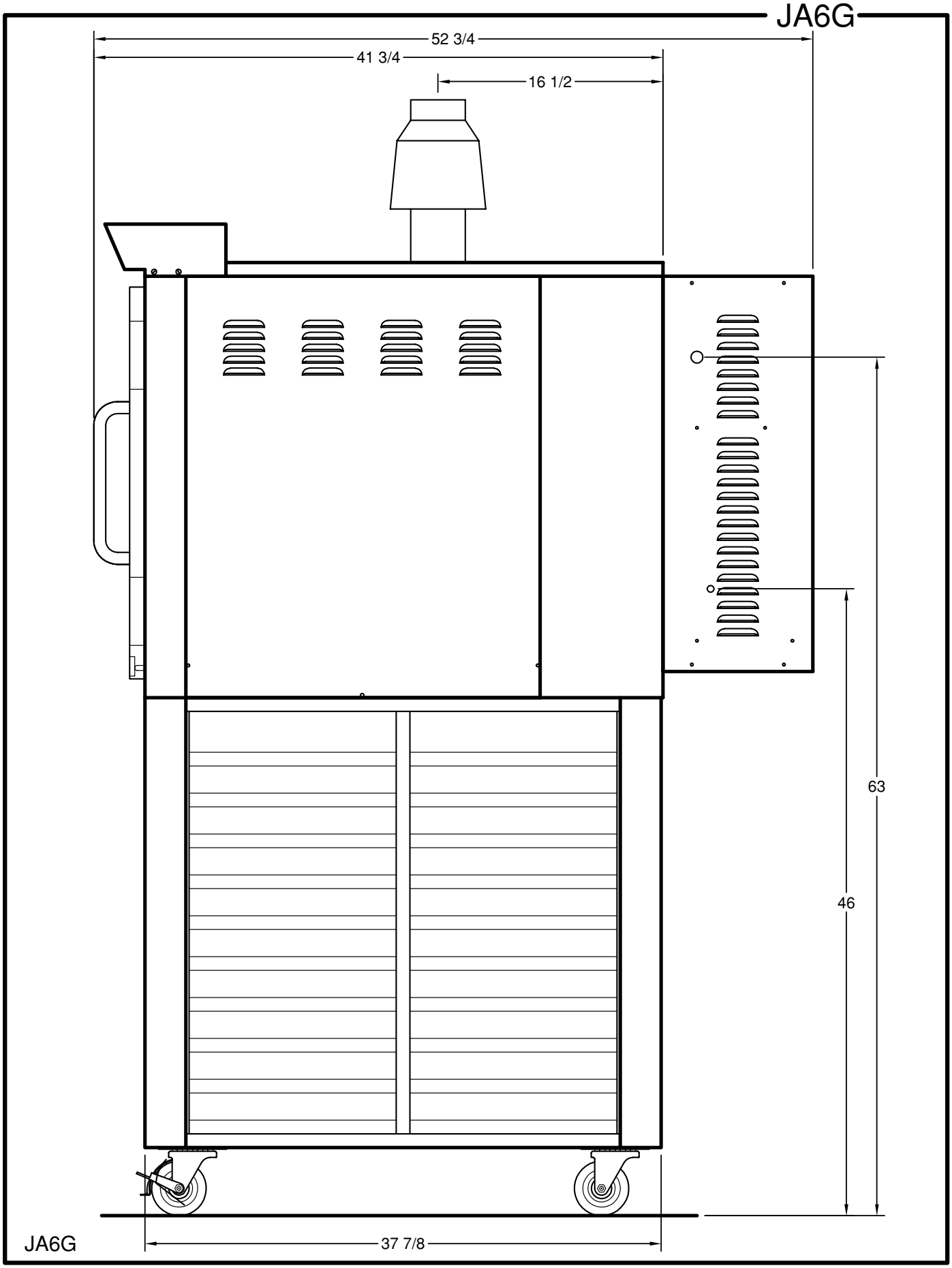
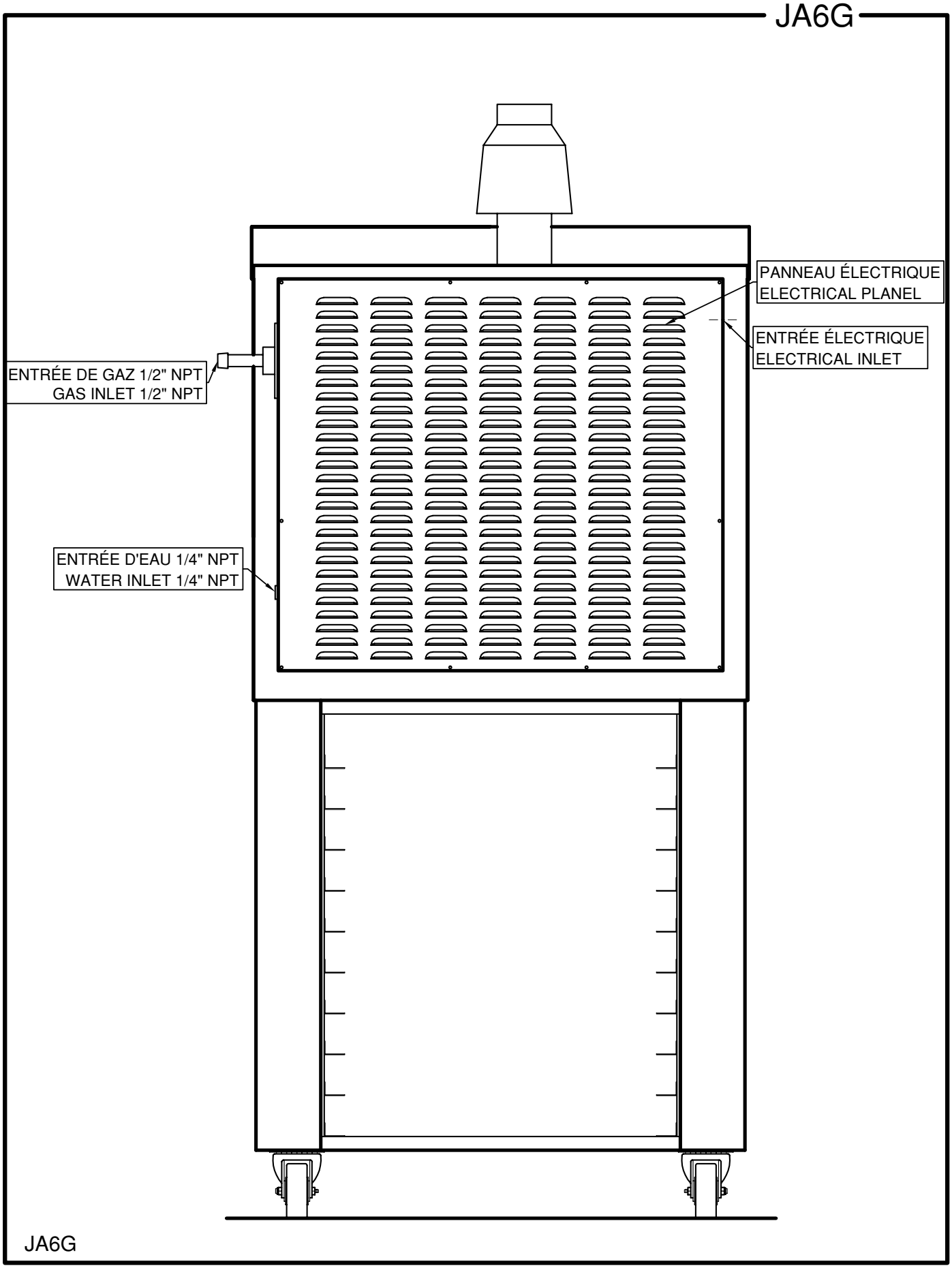
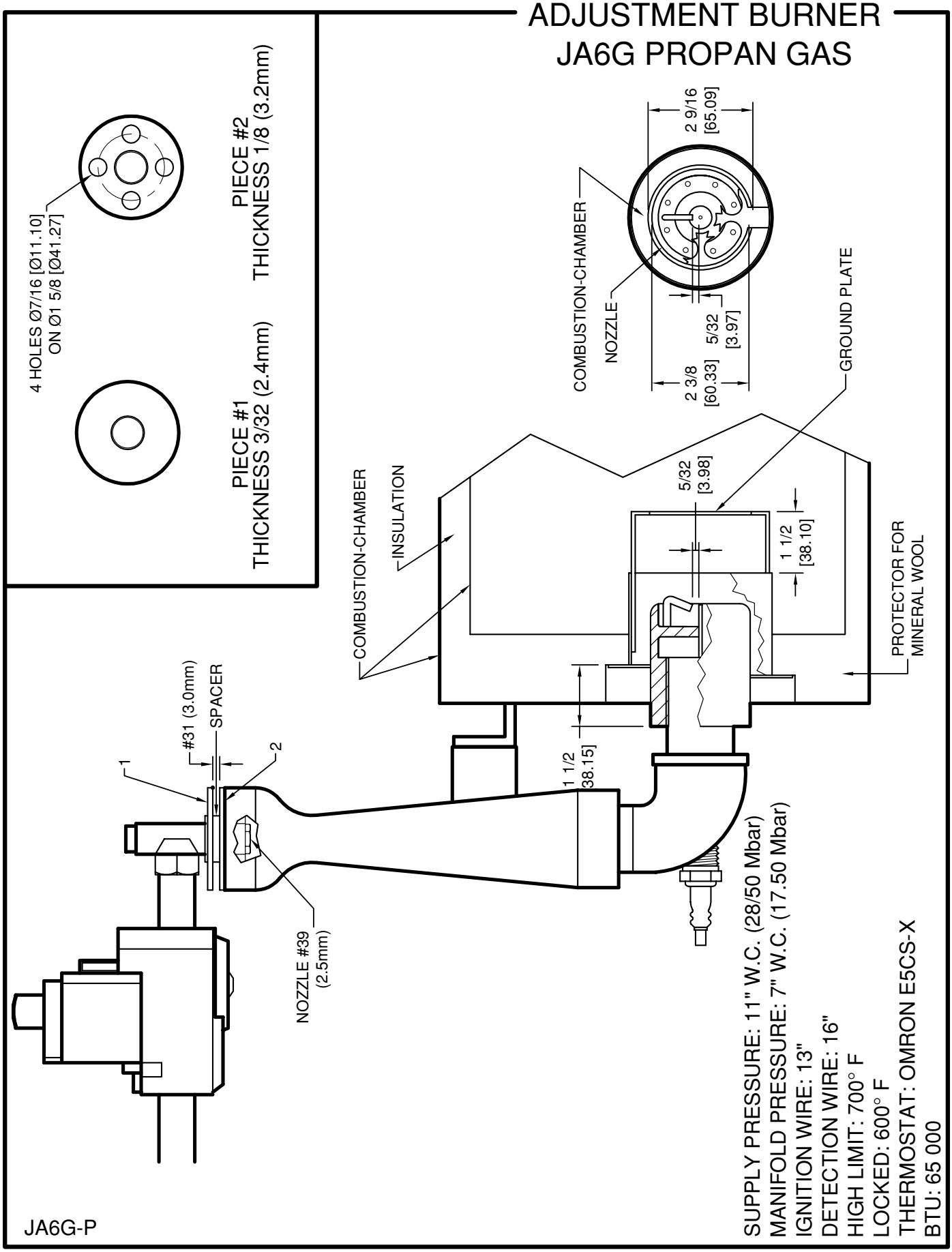
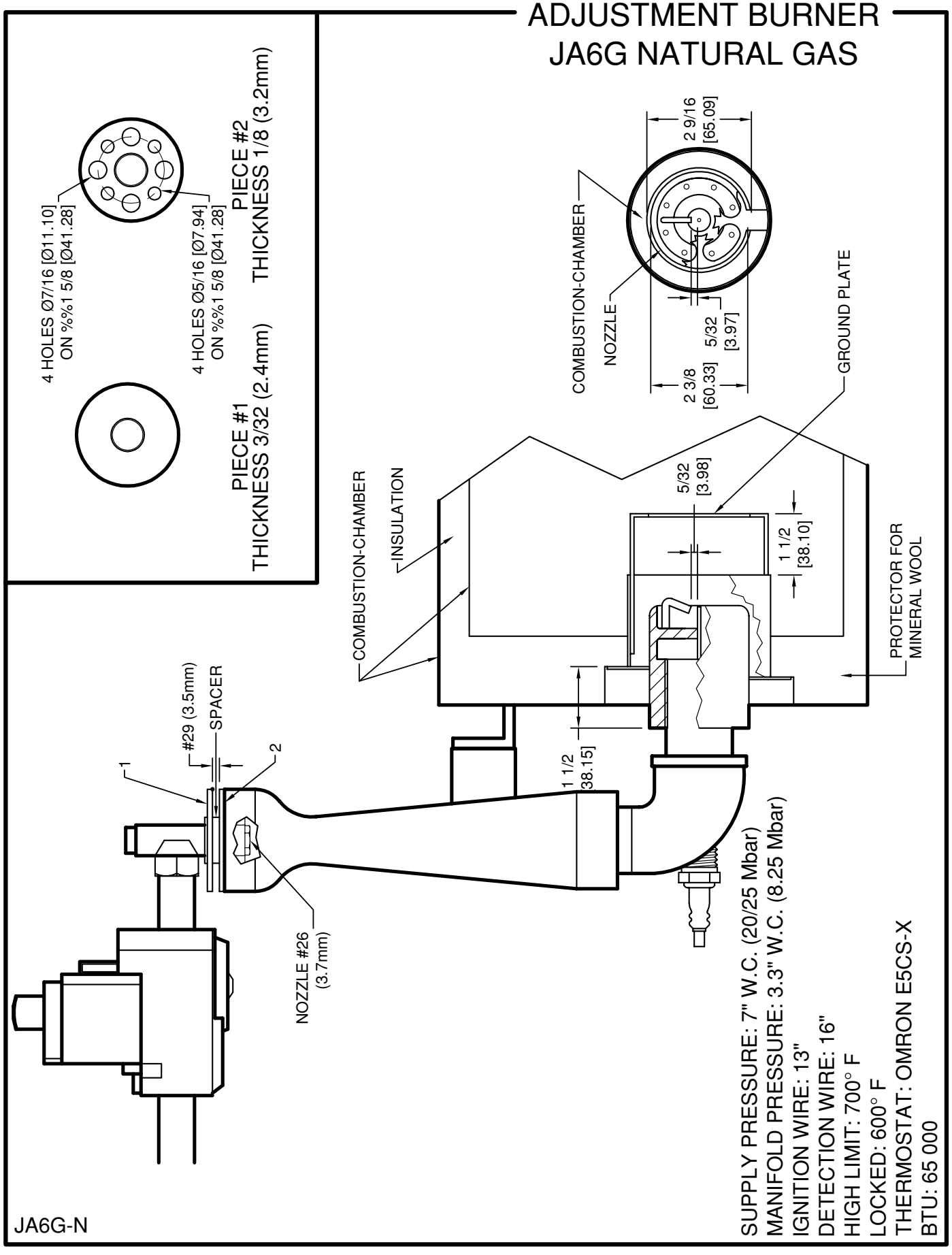

JA6G
52 3/4
41 3/4
16 1/2
63
46
37 7/8
JA6G


JA6G
PANNEAU ÉLECTRIQUE
ELECTRICAL PLANEL
ENTRÉE ÉLECTRIQUE
ELECTRICAL INLET
ENTRÉE DE GAZ 1/2" NPT
GAS INLET 1/2" NPT
ENTRÉE D'EAU 1/4" NPT
WATER INLET 1/4" NPT
JA6G

SECTION
C

BURNER ADJUSTMENTS

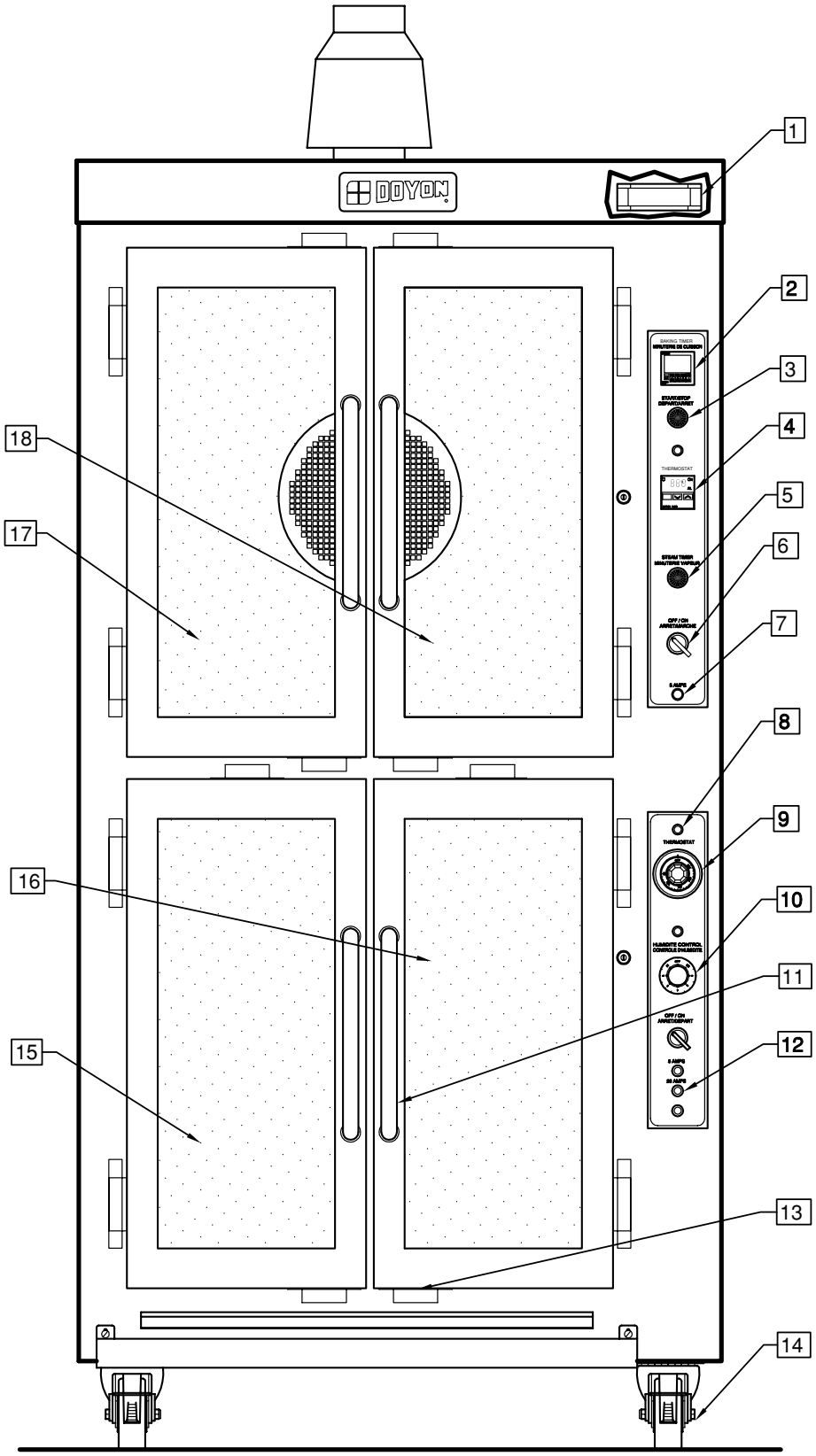

ADJUSTMENT BURNER
JA6G PROPAN GAS
4 HOLES Ø7/16 [Ø11.10]
ON Ø1 5/8 [Ø41.27]
PIECE #1
THICKNESS 3/32 (2.4mm)
PIECE #2
THICKNESS 1/8 (3.2mm)
COMBUSTION-CHAMBER
NOZZLE
2 9/16
[65.09]
2 3/8
[60.33]
5/32
[3.97]
GROUND PLATE
COMBUSTION-CHAMBER
INSULATION
5/32
[3.98]
1 1/2
[38.10]
PROTECTOR FOR
MINERAL WOOL
#31 (3.0mm)
SPACER
1
2
1 1/2
[38.15]
NOZZLE #39
(2.5mm)
JA6G-P
SUPPLY PRESSURE: 11" W.C. (28/50 Mbar)
MANIFOLD PRESSURE: 7" W.C. (17.50 Mbar)
IGNITION WIRE: 13"
DETECTION WIRE: 16"
HIGH LIMIT: 700° F
LOCKED: 600° F
THERMOSTAT: OMRON E5CS-X
BTU: 65 000


ADJUSTMENT BURNER
JA6G NATURAL GAS
4 HOLES Ø7/16 [Ø11.10]
ON %%1 5/8 [Ø41.28]
4 HOLES Ø5/16 [Ø7.94]
ON %%1 5/8 [Ø41.28]
PIECE #1
THICKNESS 3/32 (2.4mm)
PIECE #2
THICKNESS 1/8 (3.2mm)
COMBUSTION-CHAMBER
NOZZLE
2 9/16
[65.09]
5/32
[3.97]
2 3/8
[60.33]
GROUND PLATE
COMBUSTION-CHAMBER
INSULATION
5/32
[3.98]
1 1/2
[38.10]
PROTECTOR FOR
MINERAL WOOL
1 1/2
[38.15]
#29 (3.5mm)
SPACER
1
2
NOZZLE #26
(3.7mm)
JA6G-N
SUPPLY PRESSURE: 7" W.C. (20/25 Mbar)
MANIFOLD PRESSURE: 3.3" W.C. (8.25 Mbar)
IGNITION WIRE: 13"
DETECTION WIRE: 16"
HIGH LIMIT: 700° F
LOCKED: 600° F
THERMOSTAT: OMRON E5CS-X
BTU: 65 000

SECTION
E

COMPONENT PARTS

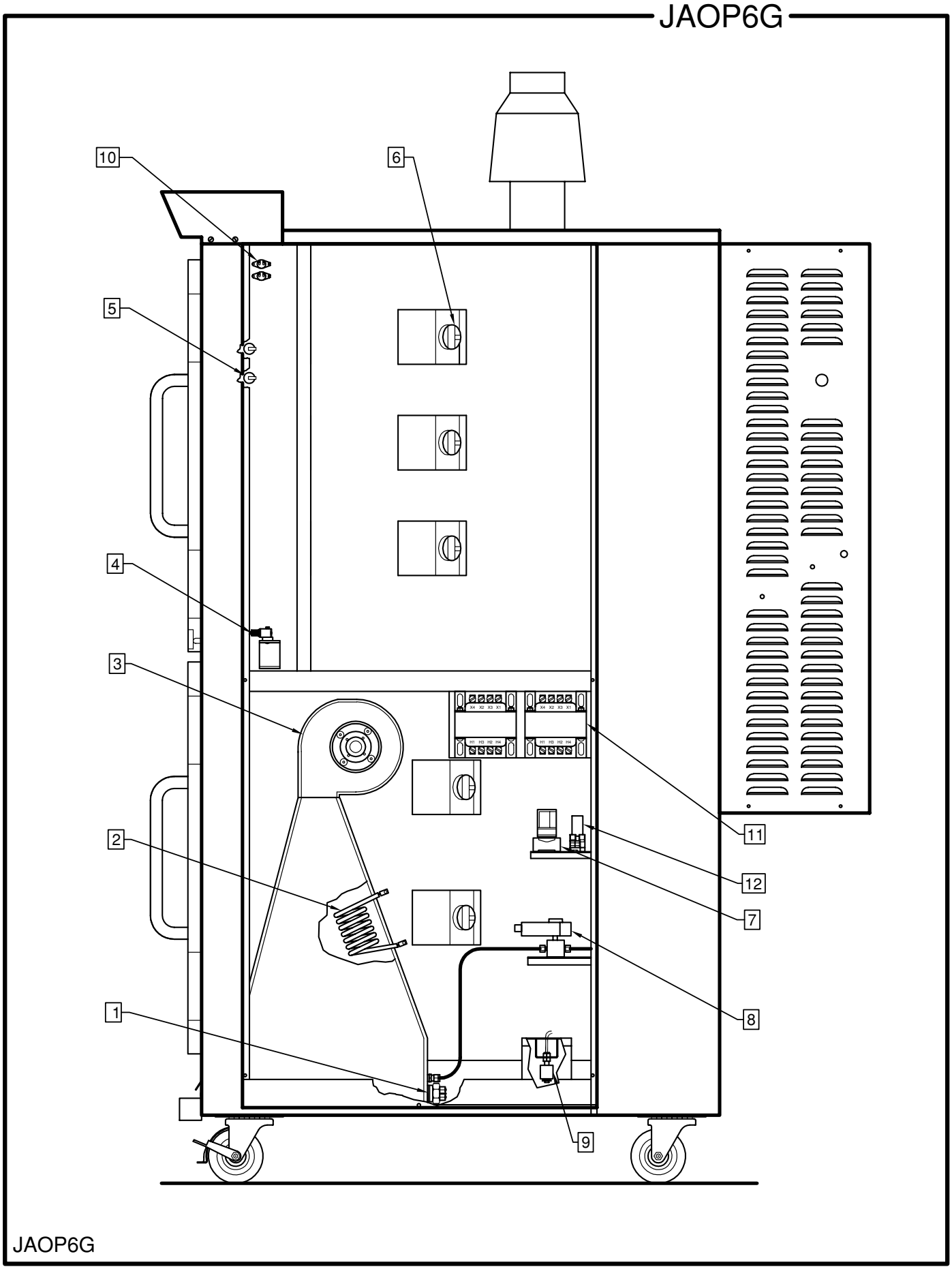
JAOP6G



JAOP6G

Item	Part Number	Description	Quantity
1	ELM760	COOLING FAN 120VOLTS	1
2	ELM616	ELECTRONIC TIMER OMRON H5CX-L8	1
&	ELM629	ELECTRONIC TIMER 8 PIN SOCKET	1
&	ELM726	PANEL MOUNTING	1
3	ELP994	PUSH-BUTTON (BLACK)	1
&	ELI554	MECHANICAL HOLD (ON-OFF) CONTACT	1
&	ELI555	CONTACT BLOCK 1NO	1
4	ELT515	ELECTRONIC THERMOSTAT	1
&	ELT522	THERMOCOUPLE J TYPE	1
5	ELL775	HIGHLITED PUSH BUTTON SOCKET WHITE	1
&	ELL756	PUSH BUTTON SOCKET (N.O.)	1
&	ELL645	MINIATURE LAMP 3 WATTS 130 VOLTS	1
6	ELI550	MAIN SWITCH (SELECTOR)	1
&	ELI555	CONTACT BLOCK 1NO	1
7	ELB096	5A BREAKER	1
8	ELL650	RED PILOT LIGHT	3
9	ELT627	THERMOSTAT 110F	1
AND	ELT628	THERMOSTAT KNOB 110F	1
AND	ELT620	THERMOSTAT BEZEL	1
10	ELI220	INFINITY SWITCH 120V (HUMIDITY CONT.)	1
AND	ELI240	INFINITY SWITCH KNOB	1
OR	ELI230	INFINITY SWITCH 240V (HUMIDITY CONT.)50Hz)	1
AND	ELI240	INFINITY SWITCH KNOB	1
11	QUP460	DOOR HANDLE (BLACK)	4
OR	QUP465	DOOR HANDLE STAINLESS TUBING	4
12	ELB097	20A BREAKER	2
13	QUA200	DOOR MAGNET	8
14	PAR800	SWIVEL CASTER	2
AND	PAR850	SWIVEL CASTER WITH BRAKE	2
15	P1428EG	LEFT DOOR FOR PROOFER 14 1/4"X28 3/4"	1
16	P1428ED	RIGHT DOOR FOR PROOFER 14 1/4"X28 3/4"	1
AND	QUE500	DOOR GASKET(10`)	1
17	P1428FG	LEFT DOOR FOR OVEN 14 1/4" X 28 3/4"	1
18	P1428FD	RIGHT DOOR FOR OVEN 14 1/4" X 28 3/4"	1
AND	QUE500	DOOR GASKET(10`)	1

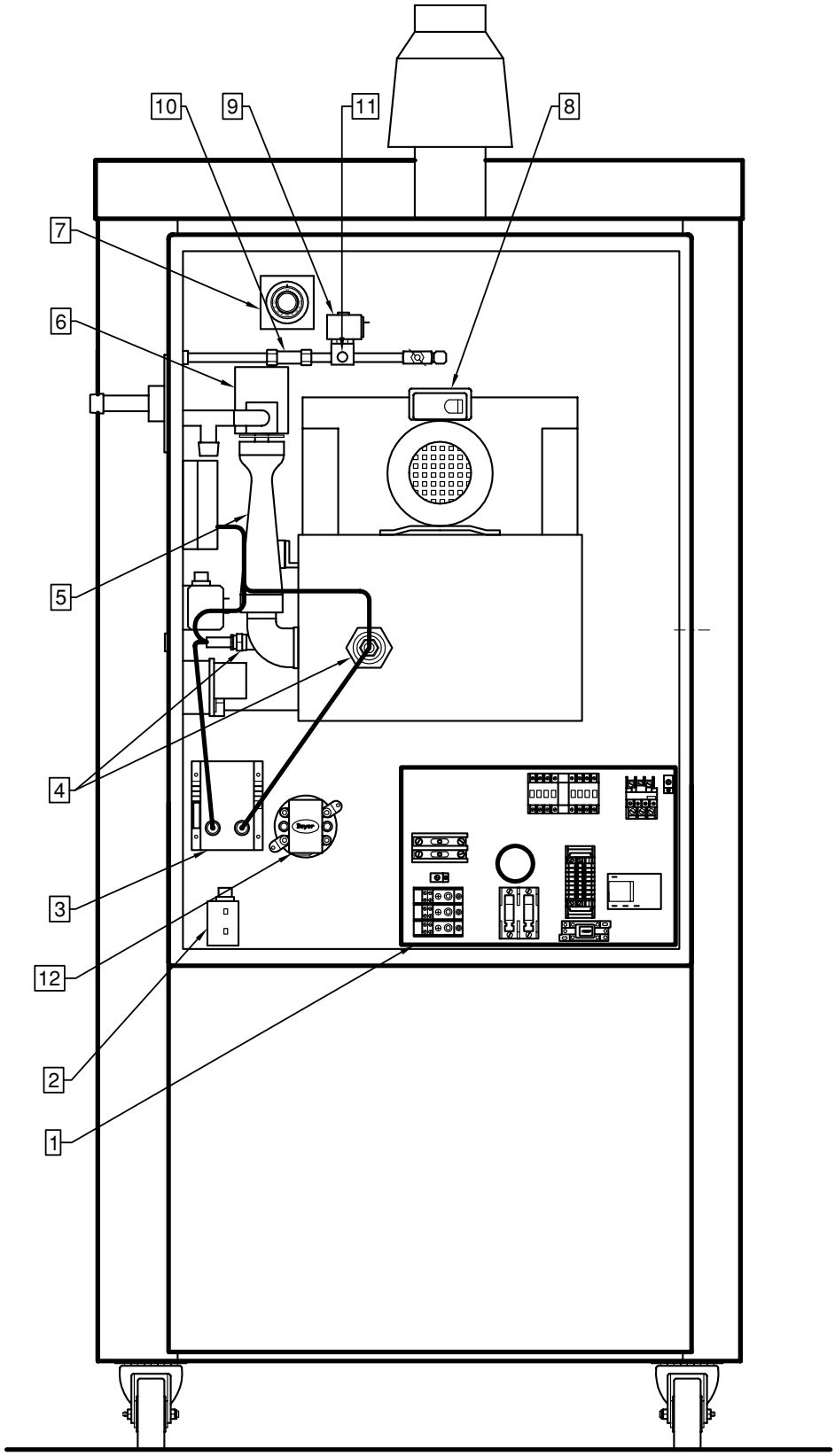
Model : JAOP6G **View:FRONT**


JAOP6G
10
6
5
4
3
2
1
11
12
7
8
9
JAOP6G

Item	Part Number	Description	Quantity
1	ELE165	IMMERSION ELEMENT 120V 1500W	1
2	ELE130	COIL ELEMENT 120V 1500W	1
3	ELM730	PROOFER FAN BLOWER	1
4	ELM570	DOOR SWITCH	1
5	ELS950	BUZZER 120V	1
6	ELD050	INCANDESCENT LIGHT SOCKET	5
AND	ELA275	BULB 60W 130V	5
7	ELC615	RELAY 10A 2P COIL 110V	1
AND	ELC617	BASE	1
8	ELS880	SOLENOID VALVE 110/120V 50/60Hz	1
9	QUF350	ELECTRIC FLOAT	1
10	ELT507	HIGH LIMIT THERMODISC SWITCH 110°F	1
AND	ELT503	HIGH LIMIT SWITCH 140°F	1
11	ELT712	TRANSFORMER 240/120 50VA(MOD. 220 V ONLY)	1
AND	ELT715	TRANSFORMER 240>120 100VA(MOD. 220 V ONLY)	1
12	ELC630	CONTROL RELAY 12A COIL 120V	1
AND	ELC640	CONTROL RELAY BASE	1

Model : JAOP6G **View : SIDE**

JAOP6G



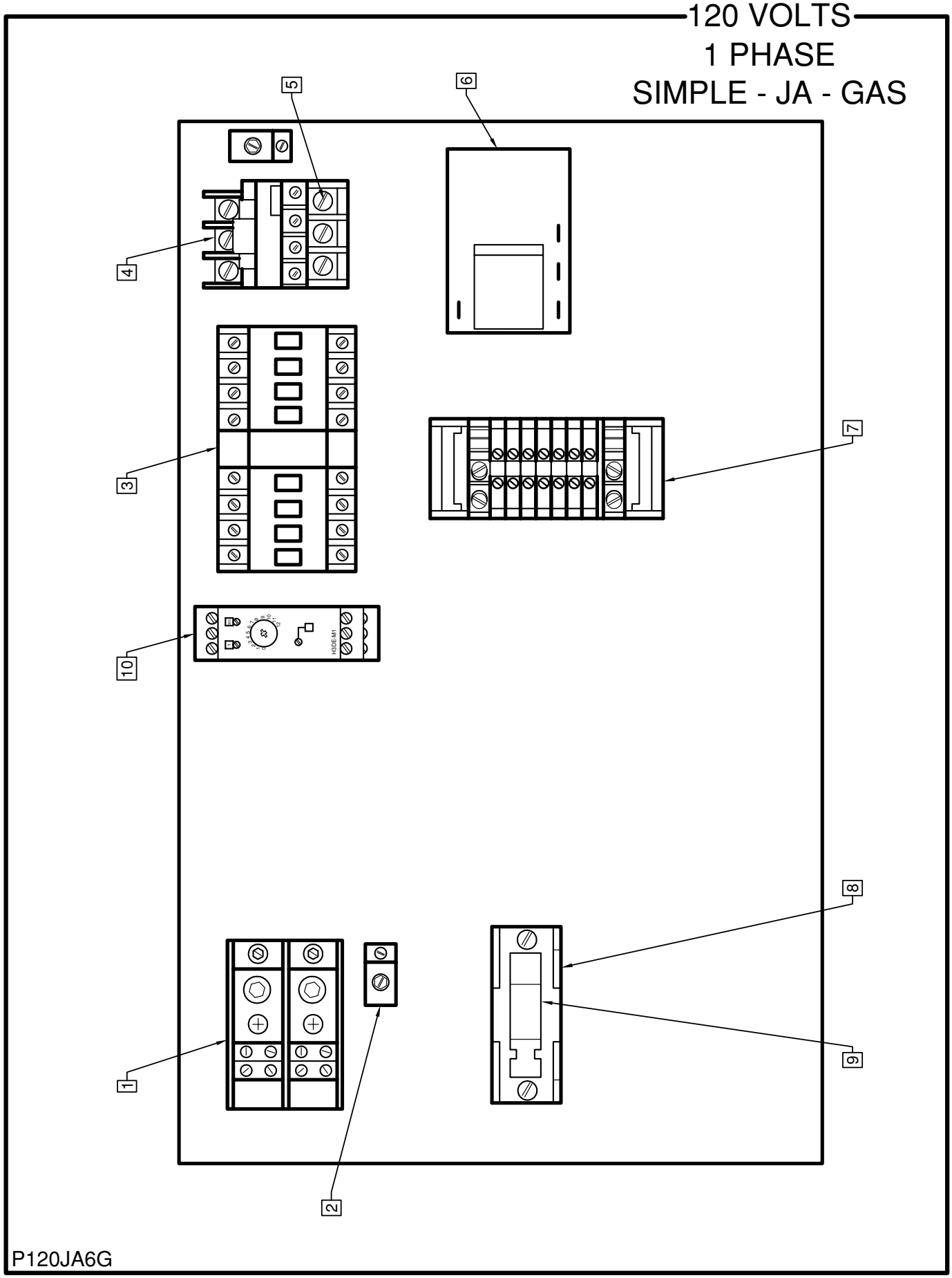
JAOP6G

Item	Part Number	Description	Quantity
1	ELP850	CONTROL PANNEL 240V 1PH SINGLE	1
OR	ELP895	CONTROL PANEL 208 3 PH GAS SINGLE	1
2	GAT100	TRANSFORMER 120/25V 20VA.	1
3	GAB500	ELECTRONIC CONTROL WITH ALARM CONTACT	1
4	GAD200	FLAME DETECTION ROD	1
AND	GAD190	IGNITION ROD	1
5	GAM200	ATMOSPHERIC MIXER	1
6	GAC240	NATURAL GAS VALVE #VR8305M2102B	1
AND	GAC241N	NATURAL GAS PRESSURE REGULATOR	1
	GAC241P	PROPANE GAS PRESSURE REGULATOR	1
7	ELT680	THERMOSTAT 700°F	1
AND	ELT681	THERMOSTAT KNOB 700°F	1
AND	ELT620	THERMOSTAT BEZEL	1
8	ELM800ML	MOTOR 1 PH. 3/4 HP.MAGNETEK WITH 6 1/4 INCHES SHAFT.	1
OR	ELM820ML	MOTOR 3 PH. 3/4 HP. MAGNETEK WITH 6 1/4 INCHES SHAFT.	1
9	ELS880	SOLENOID VALVE 110/120V 50/60Hz	1
10	PLF100	WATER FILTER	1
11	ELV590	NEEDLE VALVE	2
12	GAP300	PRESSURE SWITCH	1

Model : JAOP6G **View : BACK**

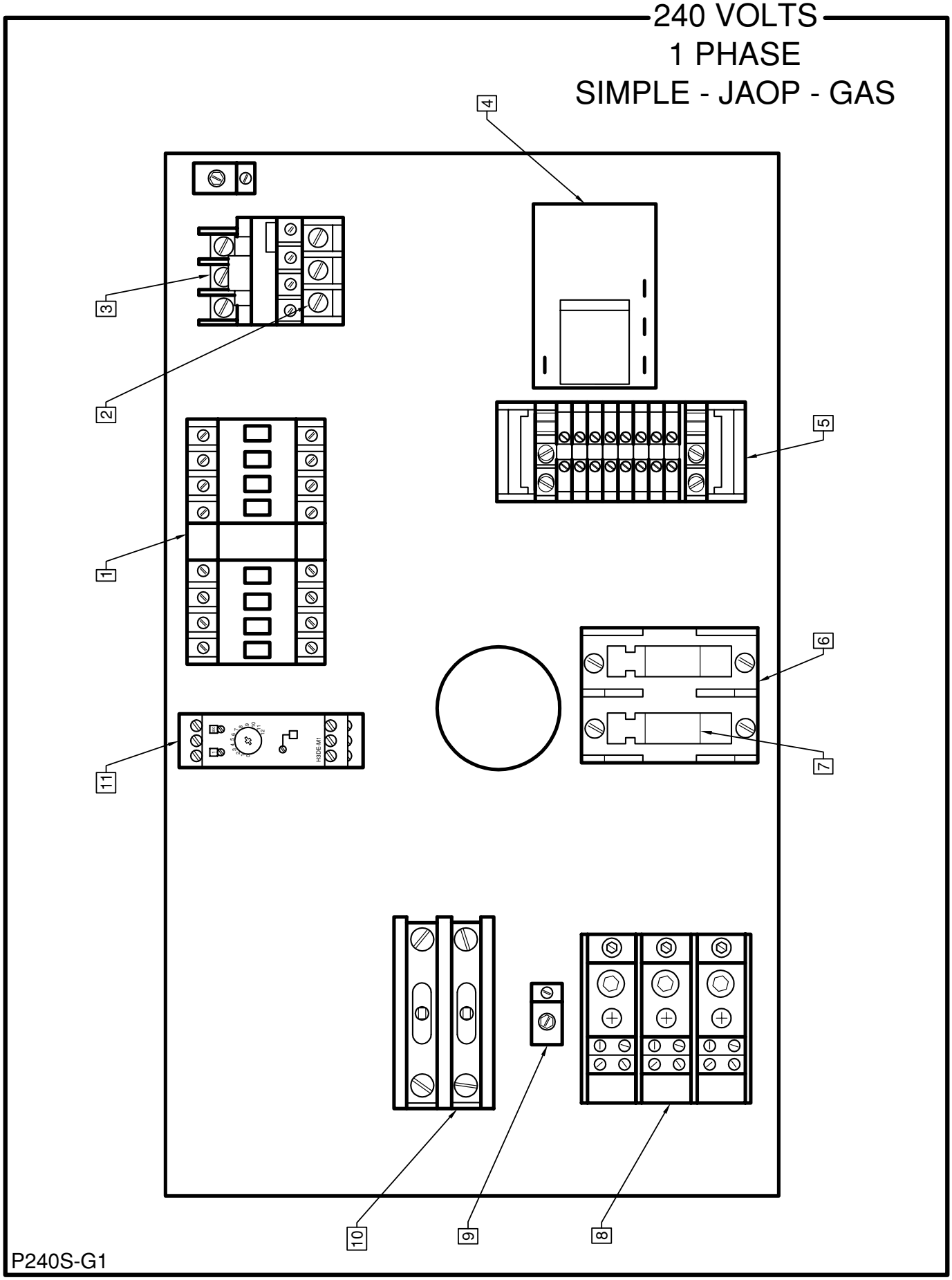
SECTION
F

CONTROL PANELS


120 VOLTS
1 PHASE
SIMPLE - JA - GAS
5
6
4
3
7
10
H3DE-M1
8
9
1
2
P120JA6G

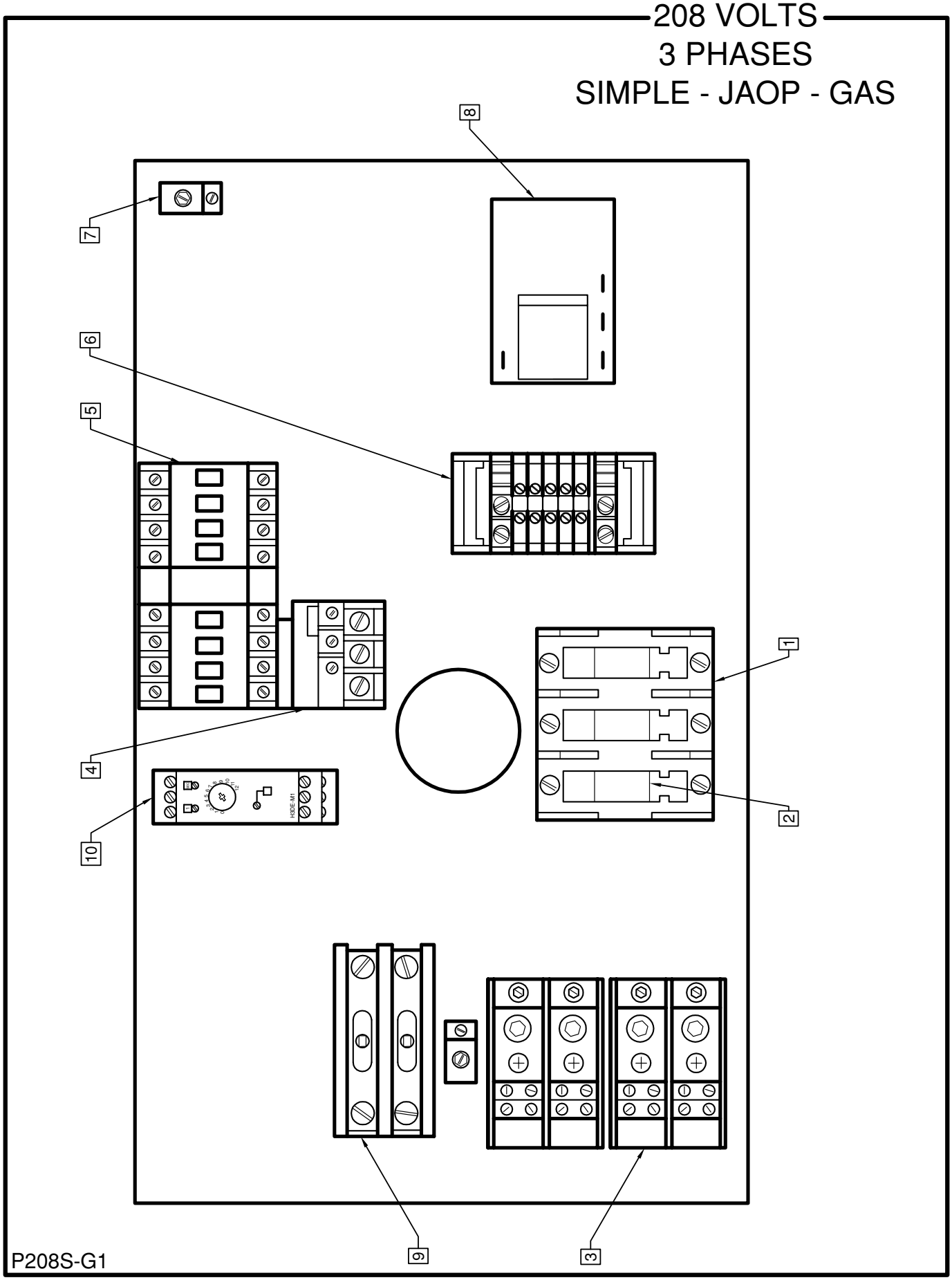
Item	Part Number	Description	Quantity
1	ELB071	TERMINAL BLOCK 2P 175A	1
2	ELL050	GROUND LUG	2
3	ELC495	MOTOR REVERSING CONTACTOR 2HP(TELEMECANIC)	1
	ELC505B	CONTACTOR COIL (ONLY)(TELEMECANIC)	
OR	ELC515	MOTOR REVERSING CONTACTOR 2HP(SPRECHER)	1
	ELC520	CONTACTOR COIL (ONLY)(SPRECHER)	
4	ELO125	OVERLOAD BASE RELAY(TELEMECANIC)	1
OR	ELO220	OVERLOAD RELAY BASE(SPRECHER)	1
5	ELO100	OVERLOAD 7 TO 10 Amps.(TELEMECANIC)	1
OR	ELO210	OVERLOAD 6 - 9.5 Amps.(SPRECHER)	1
6	ELM715	PRESET TIMER 25SEC. OFF - 150SEC. ON	1
7	ELB073	TERMINAL BLOCK 30A	7
8	ELF975	FUSE HOLDER 30A 250V 1P	1
9	ELF830	FUSE 15A 250V	1
10	ELM614	OMRON STEAM TIMER H3DE	1

Model : JA-6G 120 VOLTS **View : INSIDE (See OVEN BACK)**


240 VOLTS
1 PHASE
SIMPLE - JAOP - GAS
1
2
3
4
5
6
7
8
9
10
11
P240S-G1

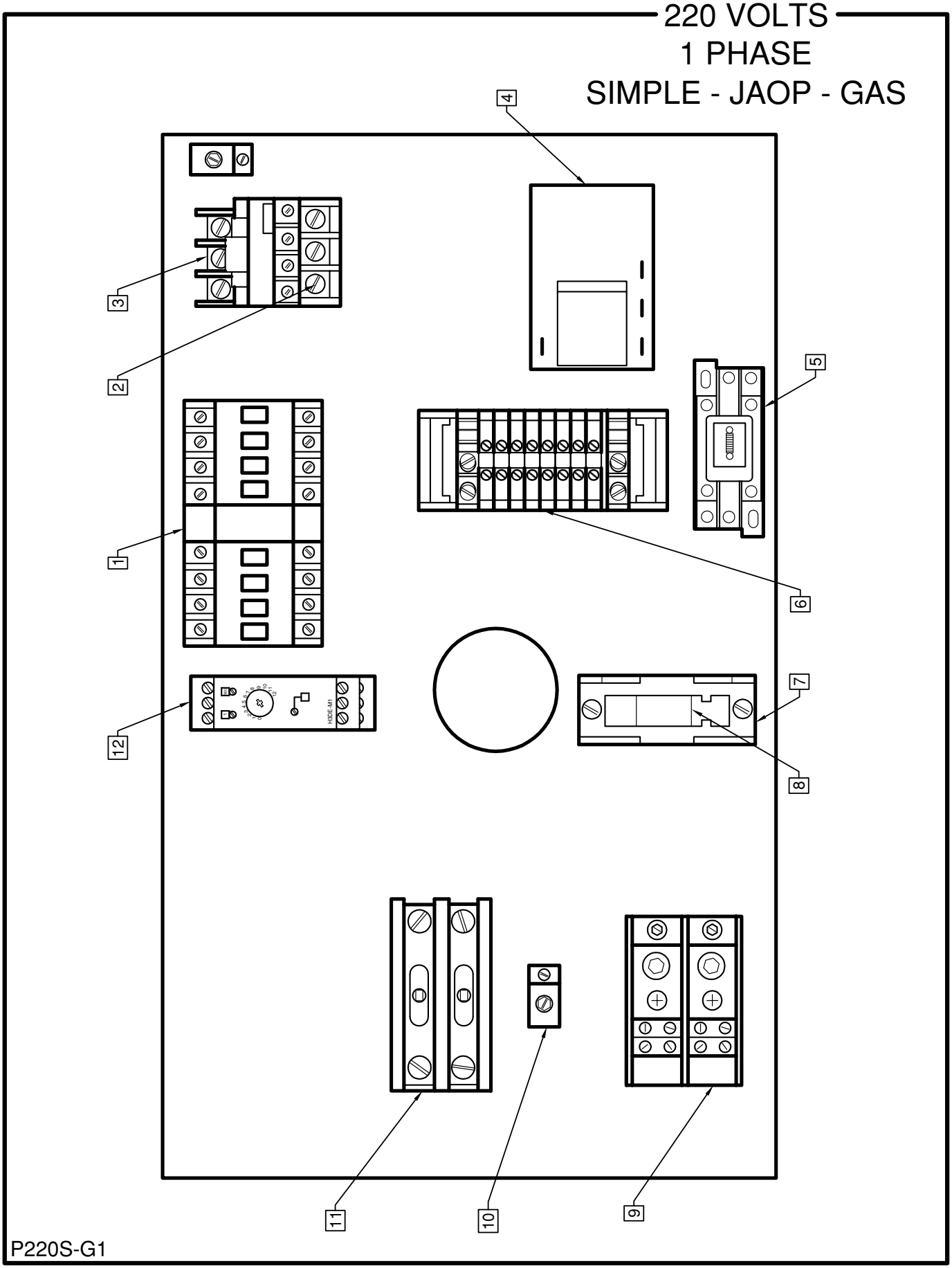
Item	Part Number	Description	Quantity
1	ELC495	MOTOR REVERSING CONTACTOR 2HP	1
	ELC505B	CONTACTOR COIL (ONLY)	1
2	ELO098	OVERLOAD TELEMECANIQUE 2.5 TO 4 AMPS	1
2	ELO098	OVERLOAD 2.5 - 4 Amps.	1
3	ELO125	OVERLOAD BASE RELAY	1
4	ELM715	PRESET TIMER 25SEC. OFF - 150SEC. ON	1
5	ELB073	TERMINAL BLOCK 30A	8
6	ELF970	FUSE HOLDER 30A 250V 2P	1
7	ELF820	FUSE 8A 250V	2
8	ELB072	TERMINAL BLOCK 3P 175A	1
9	ELL050	GROUND LUG	2
10	ELC860	CONTACTOR 2P 30A 110V(PROOFER ONLY)	1
11	ELM614	OMRON STEAM TIMER H3DE	1

Model : 240V 1PH JAOP-G **View : PANEL**


208 VOLTS
3 PHASES
SIMPLE - JAOP - GAS
8
7
6
5
4
10
1
2
9
3
P208S-G1

Item	Part Number	Description	Quantity
1	ELF995	FUSEHOLDER 30A 250V 3P	1
2	ELF820	FUSE 8A 250V	3
3	ELB071	TERMINAL BLOCK 2P 175A	2
4	ELO098	OVERLOAD TELEMECANIQUE 2.5 TO 4 AMPS	1
4	ELO098	OVERLOAD 2.5 - 4 Amps.	1
5	ELC495	MOTOR REVERSING CONTACTOR 2HP	1
	ELC505B	CONTACTOR COIL (ONLY)	
6	ELB073	TERMINAL BLOCK 30A	5
7	ELL050	GROUND LUG	2
8	ELM715	PRESET TIMER 25SEC. OFF - 150SEC. ON	1
9	ELC860	CONTACTOR 2P 30A 110V(PROOFER ONLY)	1
10	ELM614	OMRON STEAM TIMER H3DE	1

Model : 208V 3PH JAOP-G **View : PANEL**

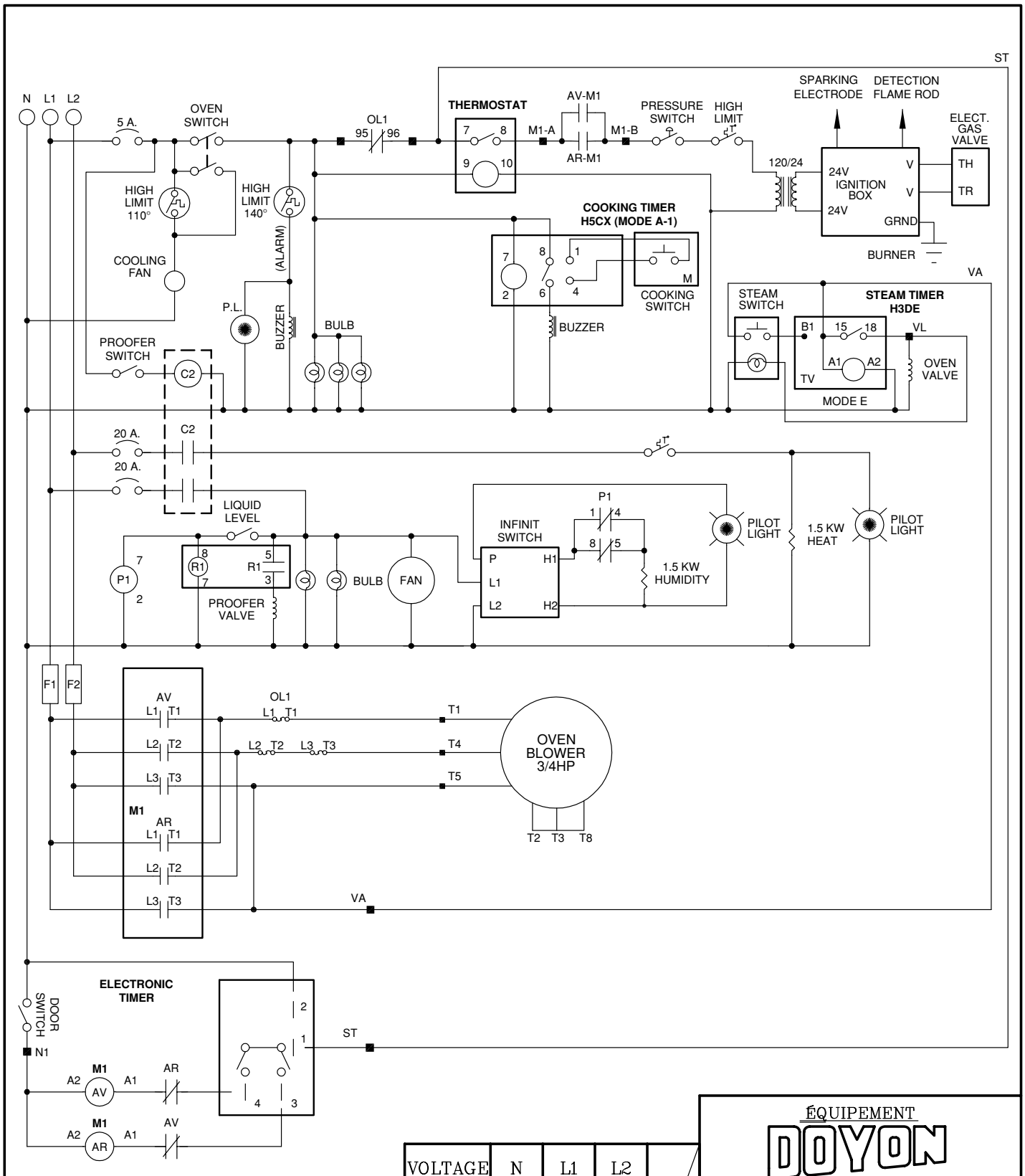

220 VOLTS
1 PHASE
SIMPLE - JAOP - GAS
4
3
2
5
1
6
7
12
8
11
10
9
P220S-G1

Item	Part Number	Description	Quantity
1	ELC495	MOTOR REVERSING CONTACTOR 2HP	1
	ELC505B	CONTACTOR COIL (ONLY)	1
2	ELO098	OVERLOAD TELEMECANIQUE 2.5 TO 4 AMPS	1
2	ELO098	OVERLOAD 2.5 - 4 Amps.	1
3	ELO125	OVERLOAD BASE RELAY	1
4	ELM715	PRESET TIMER 25SEC. OFF - 150SEC. ON	1
5	ELC640	CONTROL RELAY BASE	1
AND	ELC630	CONTROL RELAY 12A COIL 120V	1
6	ELB073	TERMINAL BLOCK 30A	8
7	ELF975	FUSE HOLDER 30A 250V 1P	1
8	ELF820	FUSE 8A 250V	1
9	ELB071	TERMINAL BLOCK 2P 175A	1
10	ELL050	GROUND LUG	2
11	ELC860	CONTACTOR 2P 30A 110V(PROOFER ONLY)	1
12	ELM614	OMRON STEAM TIMER H3DE	1

Model : P220S-G1 **View : PANEL**

SECTION
G

ELECTRIC SCHEMATICS



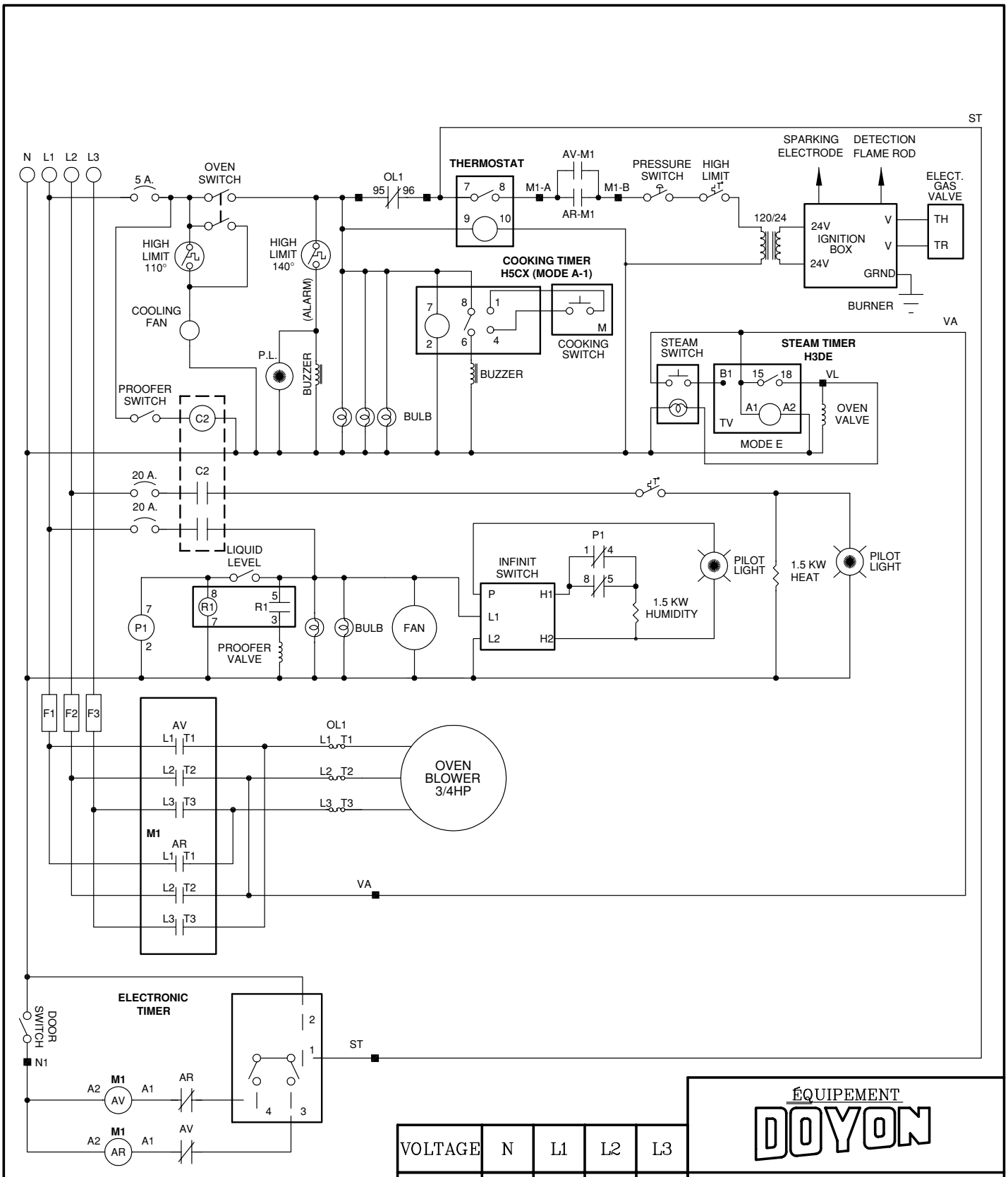
VOLTAGE	N	L1	L2	
120 / 208	13.5A	17.0A	14.0A	
120 / 240	13.5A	17.0A	14.0A	
TOTAL POWER: 4.0 Kw 60 Hz				

ÉQUIPEMENT DOYON

JAOP6 GAS 1 PHASE 60 Hz

DATE	TECHN.	REV.	SECTION
8/07/05	M. FAUCHER	7	1 / 1

LAYERS OFF	MODEL	NO.
4 & 5	STANDARD	JAOP6G_1



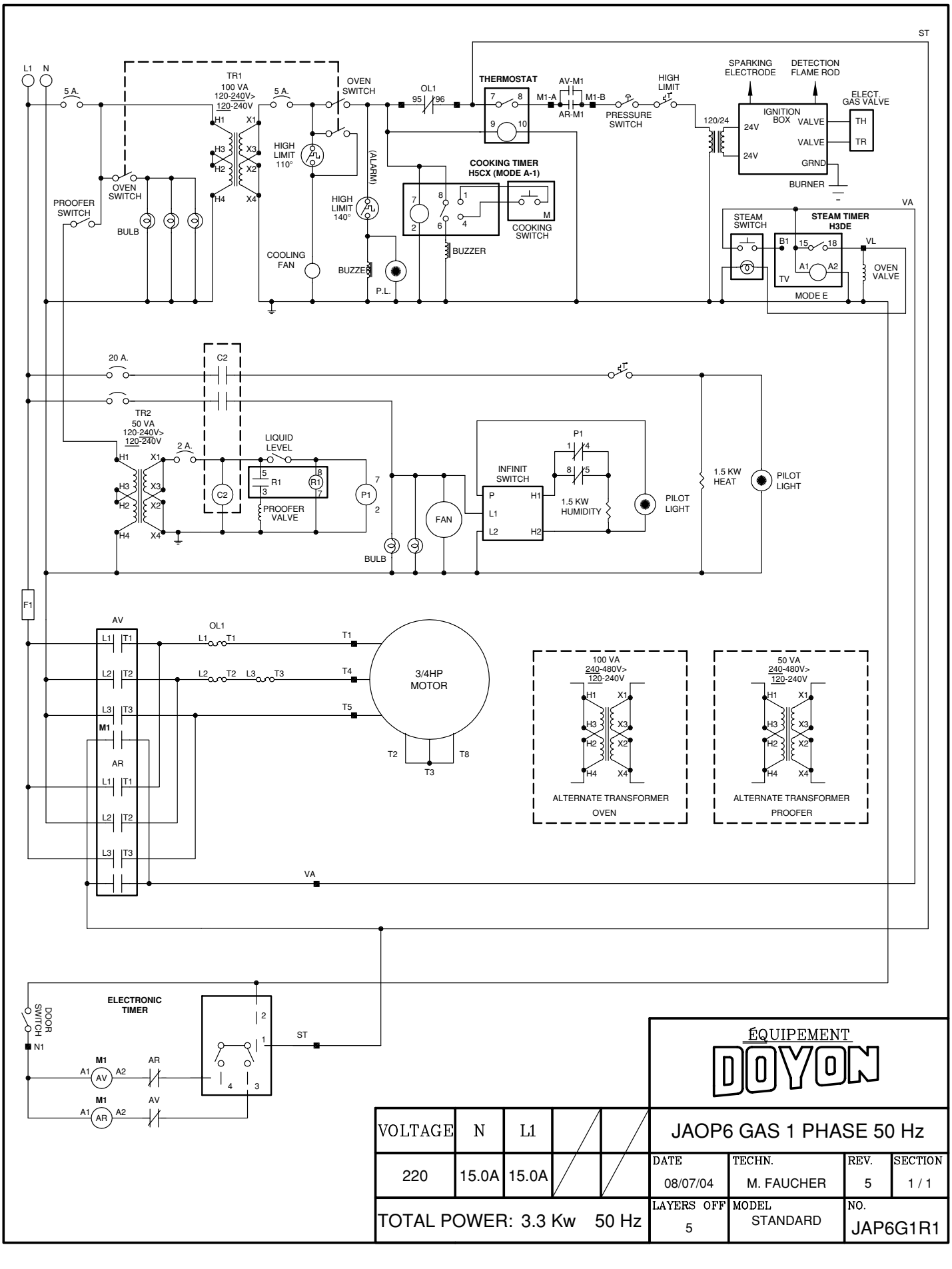
VOLTAGE	N	L1	L2	L3
120 / 208	13.5A	15.0A	13.5A	2.0A
120 / 240	13.5A	15.0A	13.5A	2.0A
TOTAL POWER: 4.1 Kw 60 Hz				

ÉQUIPEMENT DOYON

JAOP6 GAS 3 PHASES 60 Hz

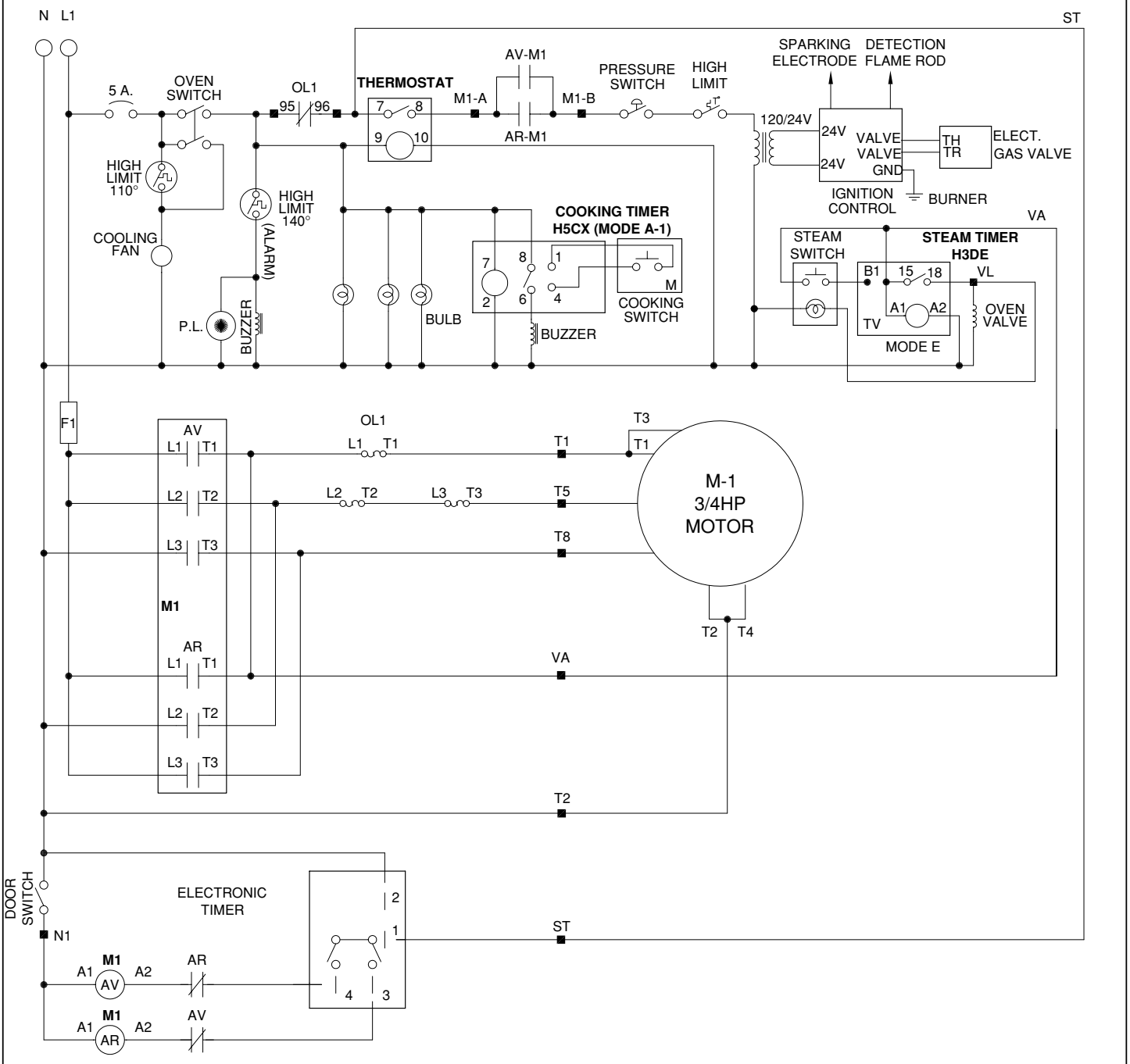
DATE	TECHN.	REV.	SECTION
08/07/04	M. FAUCHER	7	1 / 1

LAYERS OFF	MODEL	NO.
5	STANDARD	JAOP6G_3



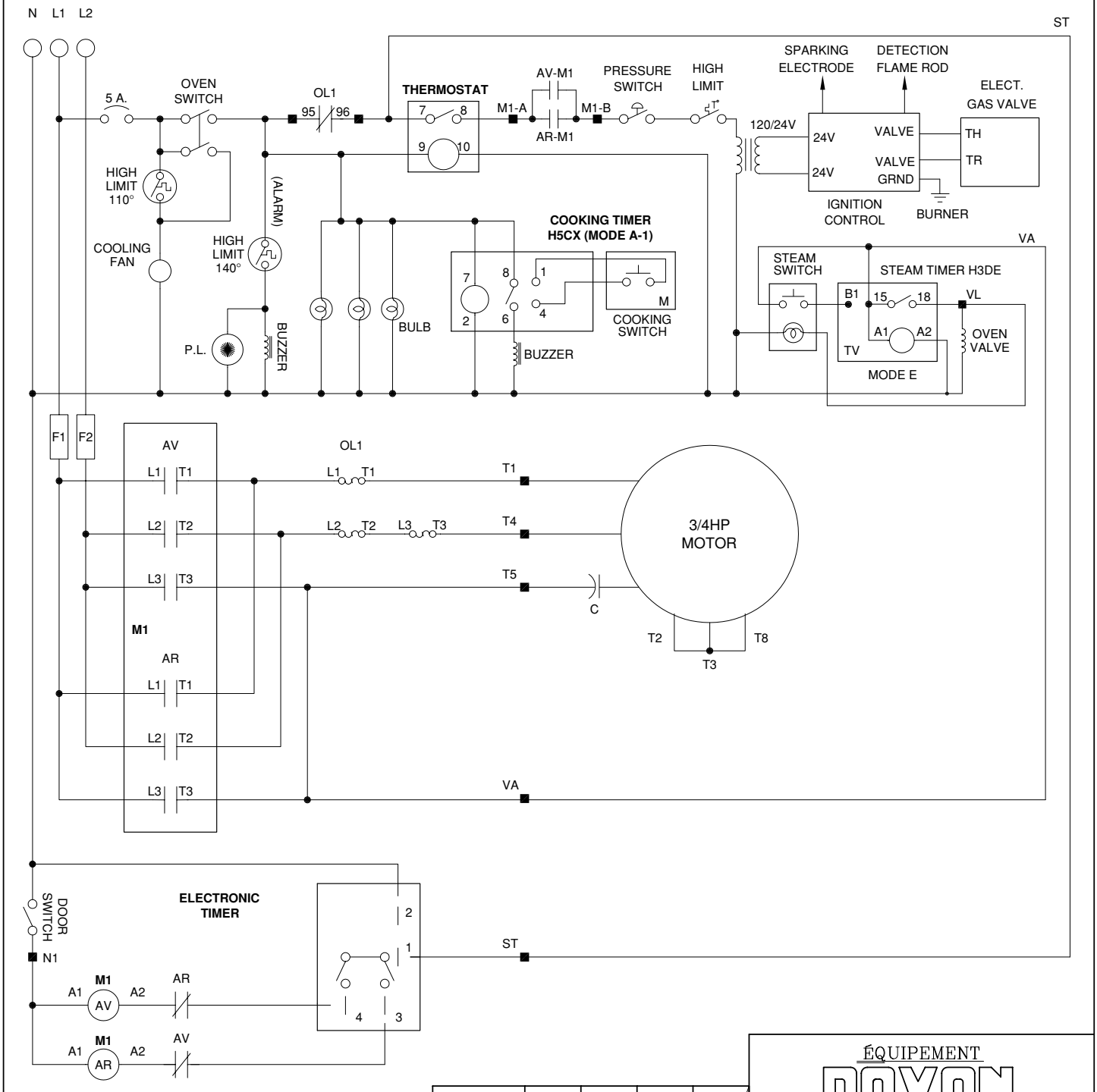
ÉQUIPEMENT
DOYON

VOLTAGE	N	L1			JAOP6 GAS 1 PHASE 50 Hz			
220	15.0A	15.0A			DATE 08/07/04	TECHN. M. FAUCHER	REV. 5	SECTION 1 / 1
TOTAL POWER: 3.3 Kw 50 Hz					LAYERS OFF 5	MODEL STANDARD	NO. JAP6G1R1	



ÉQUIPEMENT
DOYON

VOLTAGE	N	L1			JA6 GAS 120V 1 PHASE 60 Hz			
120	10A	10A			DATE 15/06/04	TECHN. M. FAUCHER	REV. 3	SECTION 1 / 1
TOTAL POWER: 1.2 Kw 60 Hz					LAYERS OFF 5	MODEL STANDARD	NO. JA6G120	



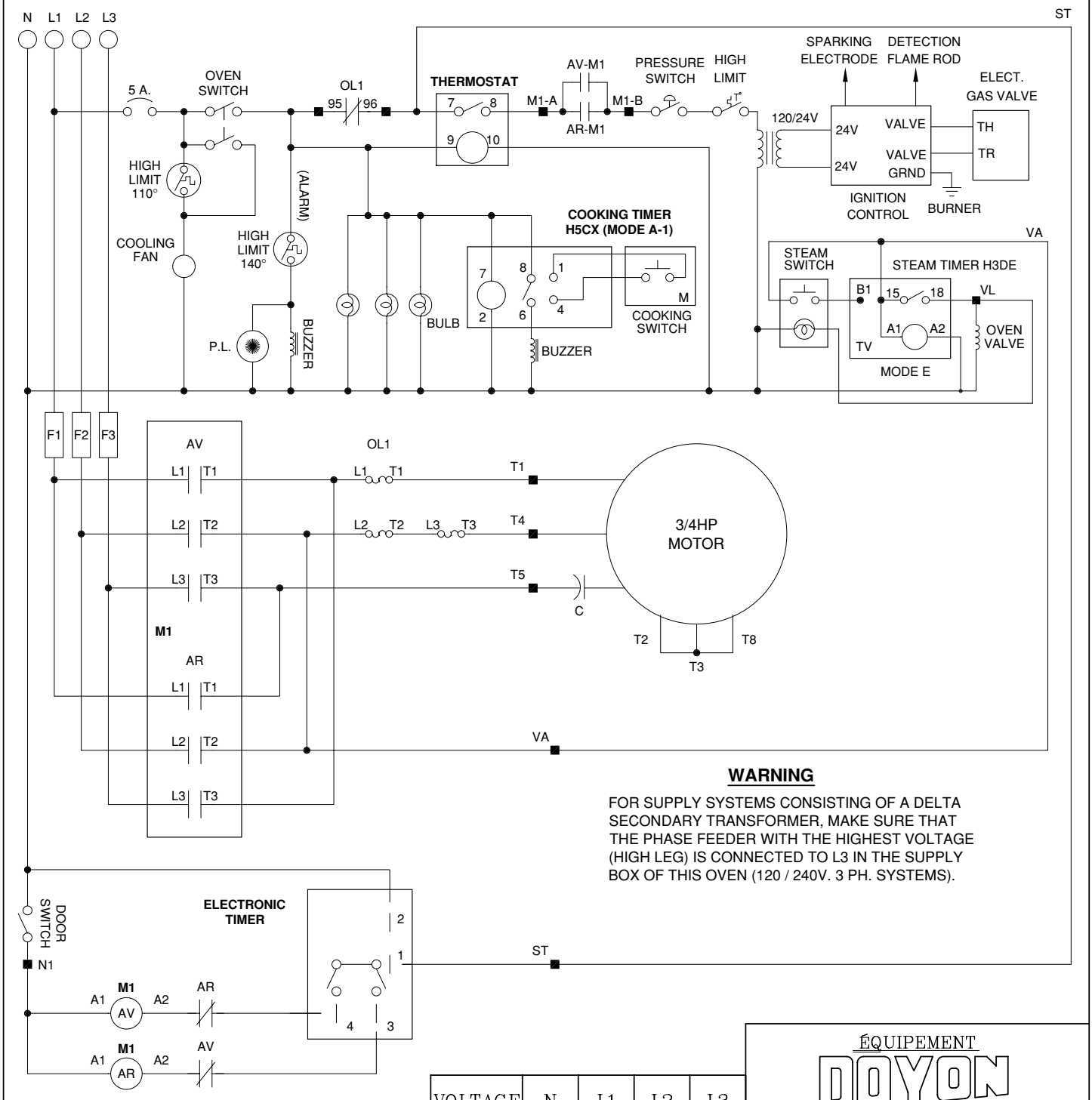
VOLTAGE	N	L1	L2	
120 / 208	1.0A	5.0A	4.0A	
120 / 240	1.0A	5.0A	4.0A	
TOTAL POWER: 1.2 Kw 60 Hz				

EQUIPEMENT DOYON

JA6 GAS 1 PHASE 60 Hz

DATE	TECHN.	REV.	SECTION
07/07/04	M. FAUCHER	5	1 / 1

LAYERS OFF	MODEL	NO.
5	STANDARD	JA6G_1



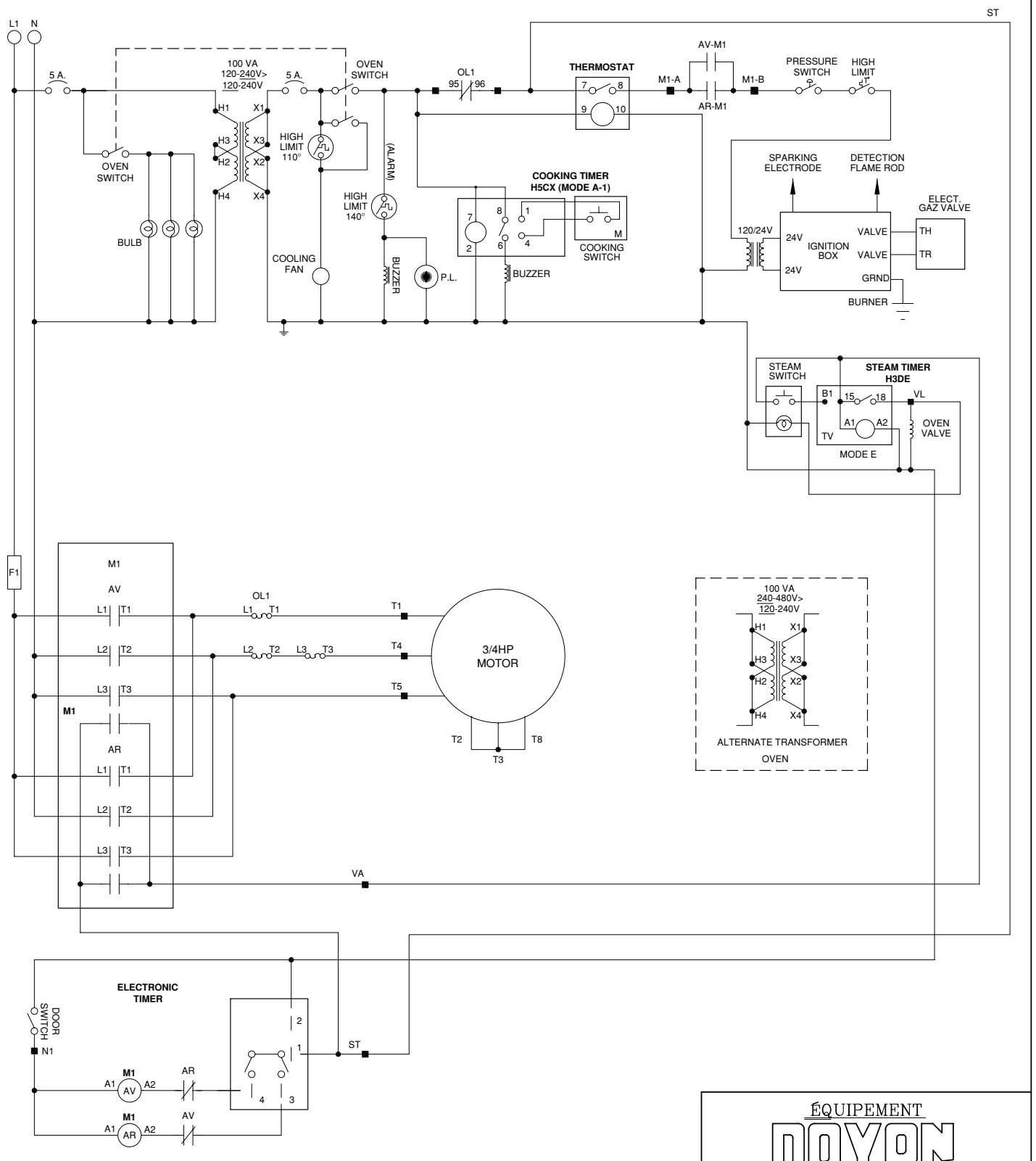
VOLTAGE	N	L1	L2	L3
120 / 208	1.0A	4.0A	3.0A	3.0A
120 / 240	1.0A	4.0A	3.0A	3.0A
TOTAL POWER: 1.2 Kw 60 Hz				

ÉQUIPEMENT DOYON

JA6 GAS 3 PHASES 60 Hz

DATE	TECHN.	REV.	SECTION
07/07/04	M. FAUCHER	5	1 / 1

LAYERS OFF	MODEL	NO.
5	STANDARD	JA6G_3



ÉQUIPEMENT DOYON

VOLTAGE	N	L1			JA6 GAS 1 PHASE 50 Hz			
220	6.0A	6.0A			DATE 07/07/04	TECHN. M. FAUCHER	REV. 2	SECTION 1 / 1
TOTAL POWER: 1.2 Kw 50 Hz					LAYERS OFF NONE	MODEL STANDARD	NO. JA6GR1	

LIMITED WARRANTY

(Continental United States Of America And Canada Only)

Doyon Equipment Inc. guarantees to the original purchaser only that its product are free of defects in material and workmanship, under normal use.

This warranty does not cover any light bulbs, thermostat calibration or defects due to or resulting from handling, abuse, misuse, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or others acts of God. Nor will this warranty apply as regards to the immersion element damaged by hard water.

The extent of the manufacturer's obligation under this warranty shall be limited to the replacement or repair of defective parts within the warranty period. The decision of the acceptance of the warranty will be made by Doyon Equipment service department, which decision will be final.

The purchaser is responsible for having the equipment properly installed, operated under normal conditions with proper supervision and to perform periodic preventive maintenance.

If any parts are proven defective during the period of one year from date of purchase, Doyon Equipment Inc. hereby guarantees to replace, without charge, F.O.B. Linière, Quebec, Canada, such part or parts.

Doyon Equipment Inc. will pay the reasonable labor charges in connection with the replacement parts occurring within one year from purchase date. Travel over 50 miles, holiday or overtime charges are not covered. After one year from purchase date, all labor and transportation charges in connection with replacement parts will be the purchaser's responsibility.

Doyon Equipment Inc. does hereby exclude and shall not be liable to purchaser for any consequential or incidental damages including, but not limited to, damages to property, damages for loss of use, loss of time, loss of profits or income, resulting from any breach or warranty.

In no case, shall this warranty apply outside Canada and continental United States unless the purchaser has a written agreement from Doyon Equipment Inc.