

ARTISAN OVENS

**IMPORTANT SAFETY INSTRUCTION
SAVE THESE INSTRUCTIONS**

**DANGER
TO REDUCE THE RISK OF FIRE OR ELECTRICAL SHOCK,
CAREFULLY FOLLOW THESE INSTRUCTIONS**

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Warranty

SECTION
A

DESCRIPTION

INTRODUCTION

The manufacturer suggests to read this manual carefully.

This Artisan 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, serial number, voltage and amperage.

Drawings, electrical diagram 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 organizations. The customer is responsible for finding qualified technicians in electricity and plumbing for the installation of the oven.

CONSTRUCTION

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

The oven gives a uniform baking with its unique heating system. The DOYON artisan deck 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

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 specialized technicians. Contact a certified 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 according with the local building code.

DISTANCES TO RESPECT

- A) Back of the oven: 1 inch (2.5 cm).
- B) Top of the oven: a clearance of 6 inches (15.2 cm) to the ceiling must exist to permit adequate venting and to give proper access to a technician.
- C) Sides of the oven: do not install other than easily removable equipment for service and maintenance (not closer than 1 inch (2.5 cm)).
- D) It is recommended to have a certain length of water pipe, electric cable 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.

1. To the electrician

Electrical supply installation must be in accordance with the electrical rating on the nameplate. Utility connections shall be designed to be disconnected without the use of tools **or** shall be of sufficient length to permit the equipment to be moved for cleaning.

WARNING

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

2. To the plumber

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

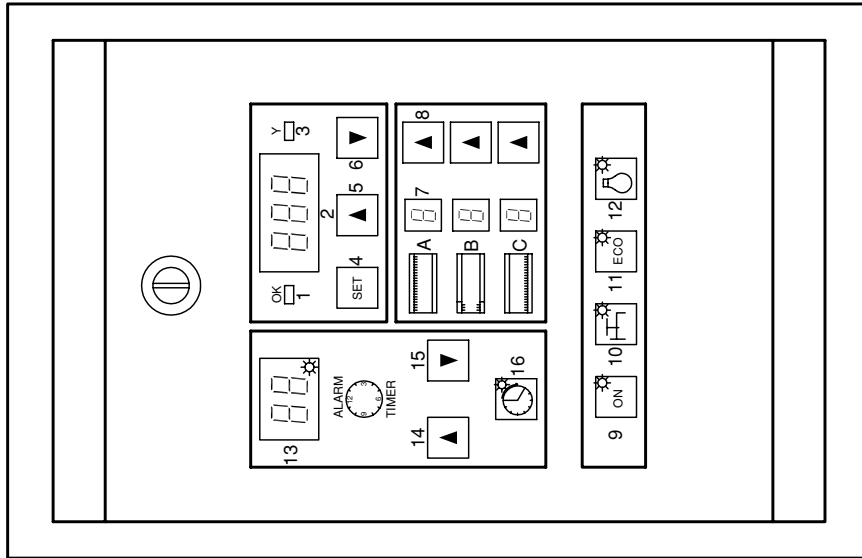
Utility connections shall be designed to be disconnected without the use of tools **or** shall be of sufficient length to permit the equipment to be moved for cleaning.

Connect the steam system (1/2 NPT) to the water distribution network. We highly recommend a water softener to eliminate minerals in the water. We suggest to use CUNO # CFS6135 (Doyon part number PLF240).

Connect the drain of the oven (1/2 NPT) to the drain system of the building or install a recipient to retrieve the surplus of hot water from the steam system.

CONTROL

- 1- TEMPERATURE INDICATOR
- 2- TEMPERATURE DISPLAY
- 3- HEATING MODE
- 4- SET POINT ADJUSTMENT SWITCH
- 5- UP ARROW TEMPERATURE SETTING
- 6- DOWN ARROW TEMPERATURE SETTING
- 7- ELEMENT PERCENTAGE EFFICIENCY
- 8- ELEMENT PERCENTAGE EFFICIENCY SELECTOR
- 9- OVEN SECTION ON / OFF SWITCH
- 10- STEAM INJECTION SWITCH
- 11- ECONO MODE SELECTOR
- 12- OVEN LIGHT ON / OFF SWITCH
- 13- COOKING TIMER DISPLAY
- 14- UP ARROW TIME ADJUSTMENT
- 15- DOWN ARROW TIME ADJUSTMENT
- 16- START / STOP TIMER SWITCH
- A- TOP ELEMENT
- B- FRONT ELEMENT
- C- BOTTOM ELEMENT
- ☼- INDICATOR LIGHT



CONTROL

OPERATION OF THE OVEN

1. Turn the switch to the 'ON' position.
 - The display on the control panel will light.
 2. Adjust the thermostat at the desired setting (see THERMOSTAT INSTRUCTIONS below).
- NOTE: The digital display must be ON. If not, check the breaker on the inside side of the oven near the electrical connectors and the main breaker of the oven.**
3. Heat the unit until you reach the baking temperature (see preheating time below). The green light "OK" on the thermostat will light. (If the digital display is on and the oven does not produce heat, call for service.)
 4. If you use the steam, be sure that the light indicator on the steam switch does not flash before the next step.
 5. Load the oven as fast as possible to avoid letting out too much heat.
 6. Inject steam if desired.
 7. Set the timer to the desired value and start it. (See timer adjustment on next page.)

NOTE: The timer does not shut off the oven at the end of its cycle, it simply activates the buzzer.

THERMOSTAT INSTRUCTIONS

IMPORTANT: Never heat the oven more than 650°F/350°C

To obtain a very good thermal stability, we use a digital temperature controller with thermocouple. The thermostat controls the heat of the elements to the desired set point "SET". This temperature control also has the possibility to adjust the element efficiency percentage to obtain more or less heat according to the used product. It is possible to increase or decrease the heat produced by the top elements "A", in front near the door "B" and bottom "C" by using the controls 7 and 8 underneath the thermostat. It is possible to adjust A, B and C from 0=0% to 11=100% for each element section.

Element "A" (top) base adjustment recommended for: **bread 3 and pizza 3.**

Element "B" (front) base adjustment recommended for: **bread 4 and pizza 5.**

Element "C" (bottom) base adjustment recommended for: **bread 3 and pizza 5.**

The temperature of the oven is always shown on the display of the thermostat and a red indicator light "Y" indicates that the oven is in heating mode or a green indicator light "OK" indicates that the desired temperature is reached.

To adjust the temperature, you have to press the "SET" button and hold it until the numbers flash. Use the arrows to set the desired value. Press the 'SET' button to return to operating mode. The red indicator light "Y" will light to indicate that the oven is on heating mode, when the temperature is reached, the green indicator light "OK" will light up.

ECONO MODE

If you select the ECONO mode, the oven element will heat at 60% or 80% to save energy. Press and hold the ECONO button to change form 60 % or 80%.

INSTRUCTIONS FOR OVEN

BAKING

ONLY BREAD OR PIZZA DOUGH CAN BE BAKED DIRECTLY ON THE STONES

The suggested temperature may be different depending on the type of dough. Always test with your products before doing a complete production.

400°F/200°C (Croissants – Sweet doughs – Small rolls)

440°F/225°C (Baguette bread – round loaf - 10 oz bread and more)

N.B. Open the doors as little as possible. This will affect the baking.

COOKING TIMER

Set the baking time required with the push button # 16 on the timer.

Press and hold the button **START/STOP # 16** until the display flashes. With the up and down arrows, adjust the desired time for your cooking. Press the **START/STOP #16** button again to return to timer mode.

Example: 25 minutes = 25 (on green display)

After setting, push the **START/STOP #16** button. The indicator light, on the **START/STOP #16**, will flash and the green display will begin its countdown. When the time expires, the buzzer will ring, push the **START/STOP #16** button to stop the buzzer. If you want to add or take off time on the green display during the baking, use the up and down arrows to re-adjust the time. When the time expires, the timer will return to its initial time.

N.B. The timer is simply a reminder for the approximate duration of the baking time. It does not stop the oven.

STEAM INJECTION

VERY IMPORTANT
STEAM INJECTION WILL ONLY WORK WHEN THE STEAM INDICATOR LIGHT OF
THE STEAM BUTTON IS OFF (NOT FLASHING).

To inject steam in the oven, press and hold the steam button one or two seconds.

N.B. Do not inject steam more than once each time you bake. Always be sure that the steam is ready to use (the indicator light of the steam button does not flash) before loading the oven.

EUROPEAN STYLE PROOFER

To inject steam in the proofer, the thermostat must be set at 300°C. When the pilot light of the thermostat turns off at 300°C (this indicates that the steam injection system is ready to use), press and hold the steam button one or two seconds every 15 minutes to inject steam. The proofer cabinet only has a steam injection system, it is not a warmer.

TROUBLESHOOTING
BEFORE CALLING FOR SERVICE
ANSWERS TO MOST FREQUENT QUESTIONS

Always cut off the main power before replacing any parts. Be careful with the water and electric wire supply system when pulling the oven.

Control parts

Remove the side panel of the oven by screwing out the screws.

Questions	Solutions
The oven does not turn on.	If the display does not light up, check the breakers of the building and the oven, located behind the panel on the right side facing the oven.
Oven does not produce heat.	If the red light (Y) does not light up. Check if the thermostat is adjusted high enough to turn on the pilot light. Check breakers of the oven.
Uneven baking.	Check element efficiency percentage and adjust to obtain more or less heat.
If steam device of the oven does not work properly.	Check if the main water valve is opened. Always be sure that the steam is ready to use (the indicator light of the steam button does not flash) before loading the oven. Check breakers of the oven, located behind the panel on the right side facing the oven.
No light in the oven.	Check if the light bulb is burned out.
If there is no humidity in the proofer.	Check if the pilot light of the proofer thermostat has reached 300°C. The pilot light must shut off to indicate that the temperature is hot. When you press the steam button, the light of the steam button must turn on, if not, check breaker.

OVEN MAINTENANCE AND CLEANING

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.

Step by step	Recommendations
Clean the inside of the oven and the proofer. Do not wash the stone with water and soap.	We recommend and sell: Dirt Buster III. Action foam cleaner Part number : NEB201
To clean the stone, remove it from the oven and scrub with a scratch pad until you have a clean and soft surface.	We recommend : Scratch pad
Clean the oven windows with products like Brasso or equivalents. They are copper cleaners but good for this use.	We recommend and sell: Glass cleaner Part number : EXC300
Clean the oven exterior with a stainless steel cleaner.	We recommend and sell: Stainless steel cleaner Part number : NES201

FOR MORE INFORMATION,
PLEASE CONTACT OUR OFFICE:

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E-Mail : doyon@doyon.qc.ca

SECTION
B

DIMENSIONS

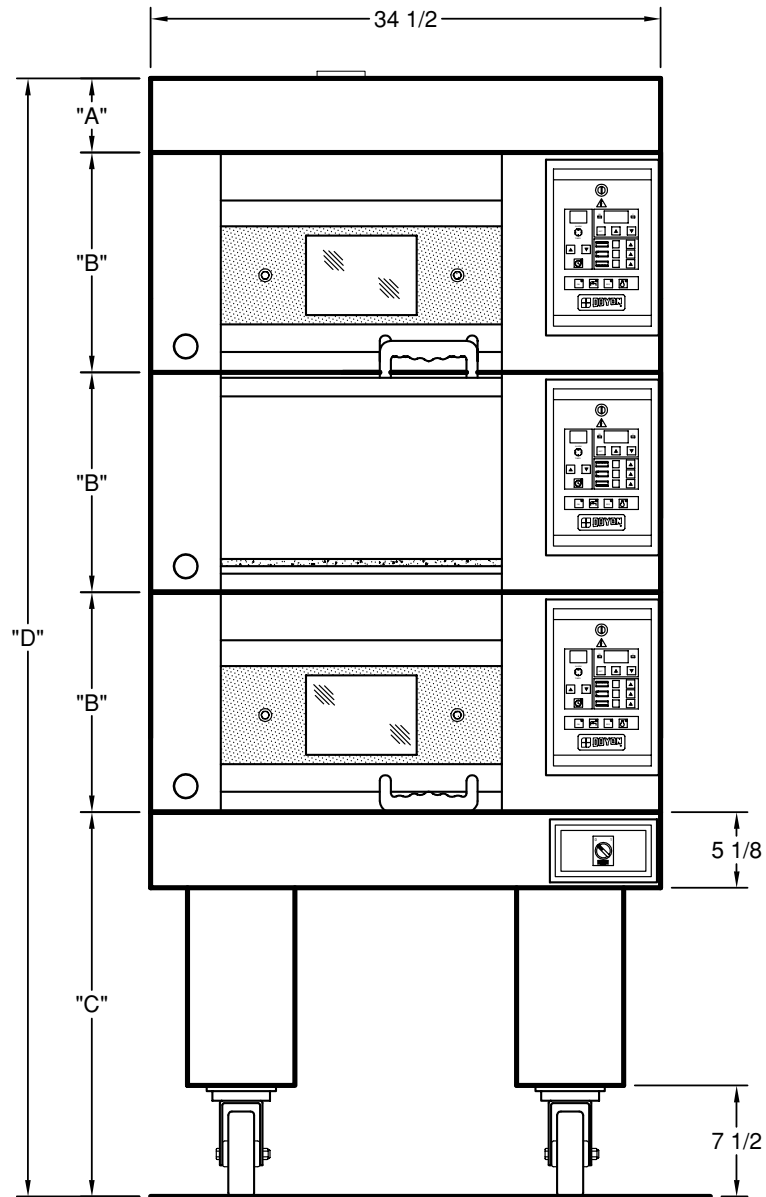
ARTISAN DECK OVEN 1T

TABLE OF DIMENSIONS "A"								
MOD. NUM	PAN CAPAC.	TYPE	EXT. DIMENSIONS			INT. DIMENSIONS		
			HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
/	/	COVER	5 (127)	34 1/2 (876)	44 (1 118)	-	-	-

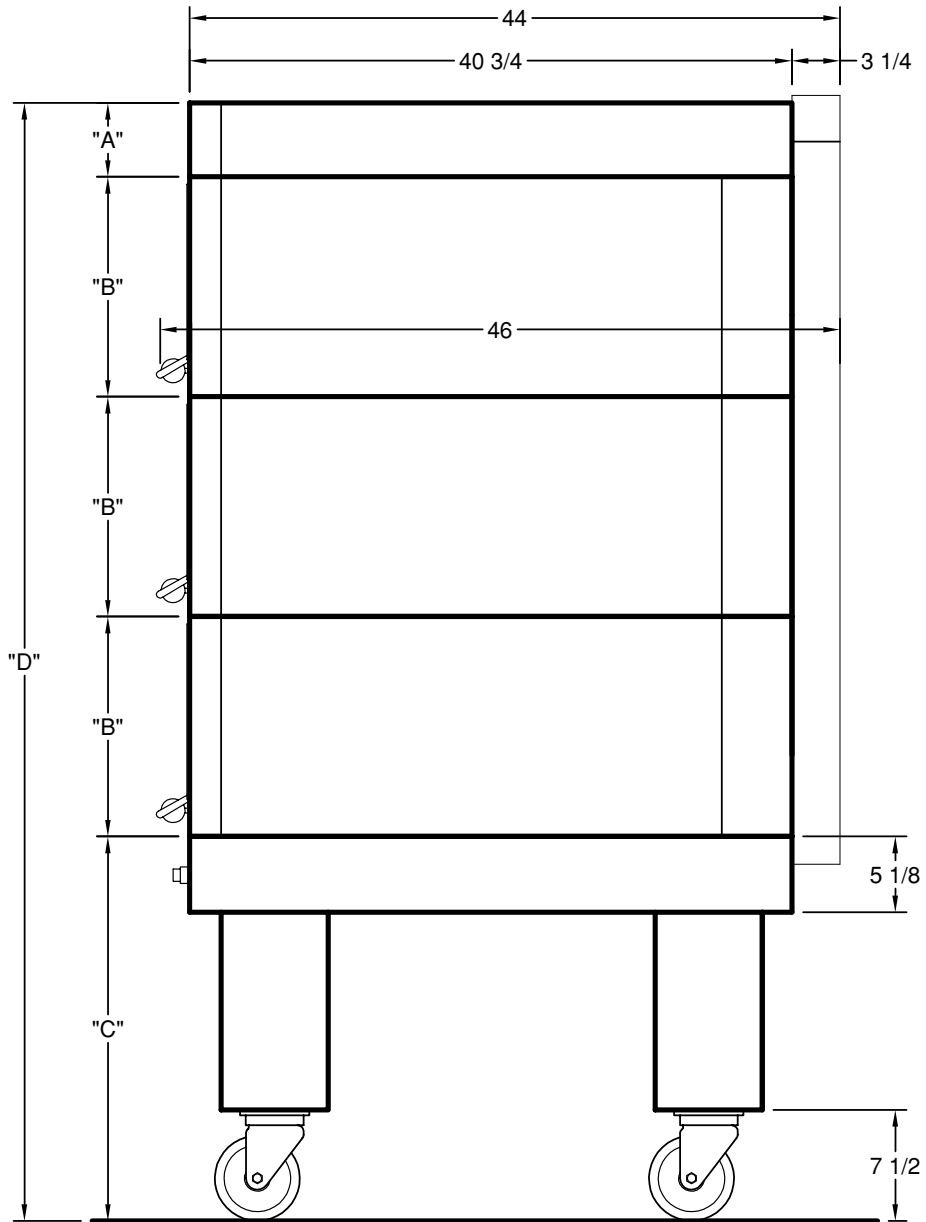
TABLE OF DIMENSIONS "B"								
MOD. NUM	PAN CAPAC.	TYPE	EXT. DIMENSIONS			INT. DIMENSIONS		
			HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
1TCN	1	NORMAL	12 7/8	34 1/2	46 1/4	6	18 1/2	30
			(327)	(876)	(1 175)	(152)	(470)	(762)
1TCA	1	HIGHT	14 7/8	34 1/2	46 1/4	8	18 1/2	30
			(378)	(876)	(1 175)	(203)	(470)	(762)
1TSA	1	SUPER HIGHT	16 7/8	34 1/2	46 1/4	10	18 1/2	30
			(429)	(876)	(1 175)	(254)	(470)	(762)
1TSS	1	SUPER SUPER HIGHT	18 7/8	34 1/2	46 1/4	12	18 1/2	30
			(479)	(876)	(1 175)	(305)	(470)	(762)

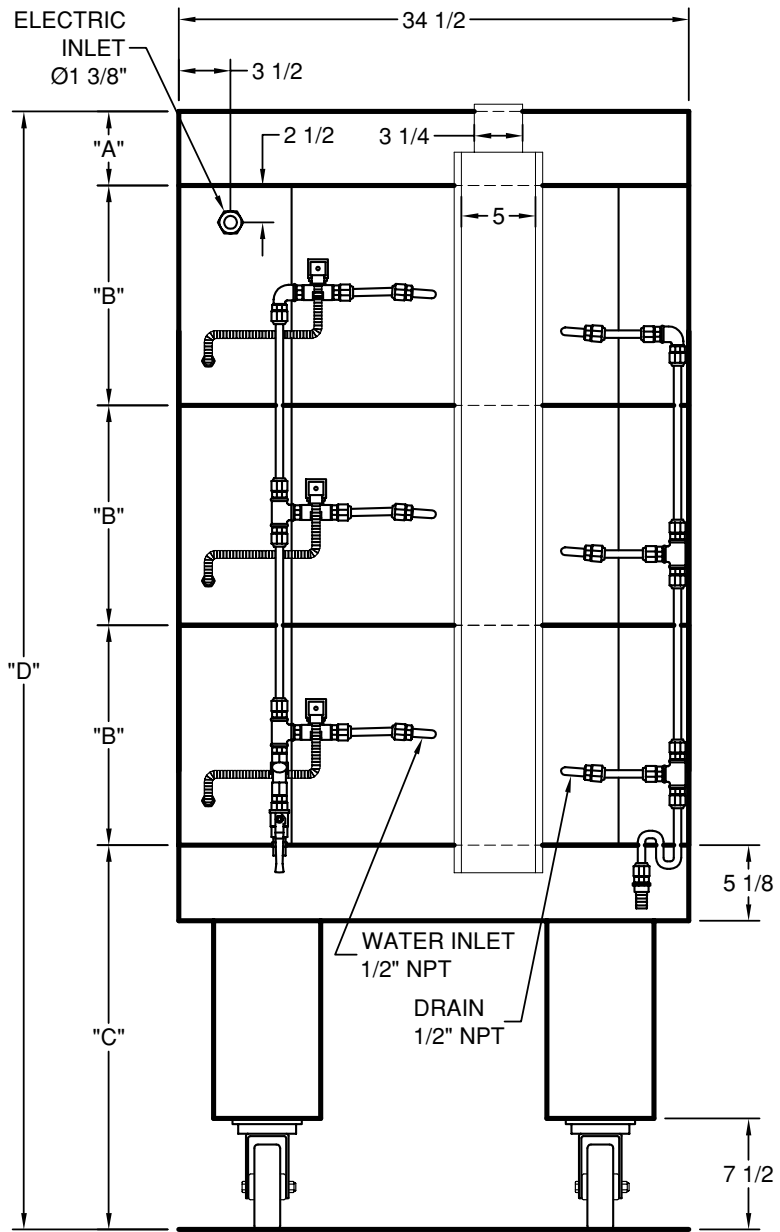
TABLE OF DIMENSIONS "C"								
MOD. NUM	PAN CAPAC.	STACKED CHAMBERS	EXT. DIMENSIONS			INT. DIMENSIONS		
			HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
1T	1	1	38 (965)	34 1/2 (876)	46 (1 168)	-	-	-
1T	1	2	29 (737)	34 1/2 (876)	46 (1 168)	-	-	-
1T	1	3	26 (660)	34 1/2 (876)	46 (1 168)	-	-	-
1T	1	4	14 (356)	34 1/2 (876)	46 (1 168)	-	-	-

TABLE OF DIMENSIONS "D" TOTAL HEIGHT OF OVEN	<u>NOTES</u>
<p style="margin: 0;">DIM "A"</p> <p style="margin: 0;">+ (DIM "B" CN X QTY)</p> <p style="margin: 0;">+ (DIM "B" CA X QTY)</p> <p style="margin: 0;">+ (DIM "B" SA X QTY)</p> <p style="margin: 0;">+ (DIM "B" SS X QTY)</p> <p style="margin: 0;">+ DIM "C"</p> <hr style="width: 80%; margin-left: 0;"/> <p style="margin: 0; text-align: center;">TOTAL</p>	<p style="margin: 0;">FOR TOTAL HEIGHT, ADD TOP HEIGHT, ALL THE DECKS HEIGHT AND BOTTOM STAND HEIGHT</p>



1T_TABLE





ARTISAN DECK OVEN 2T

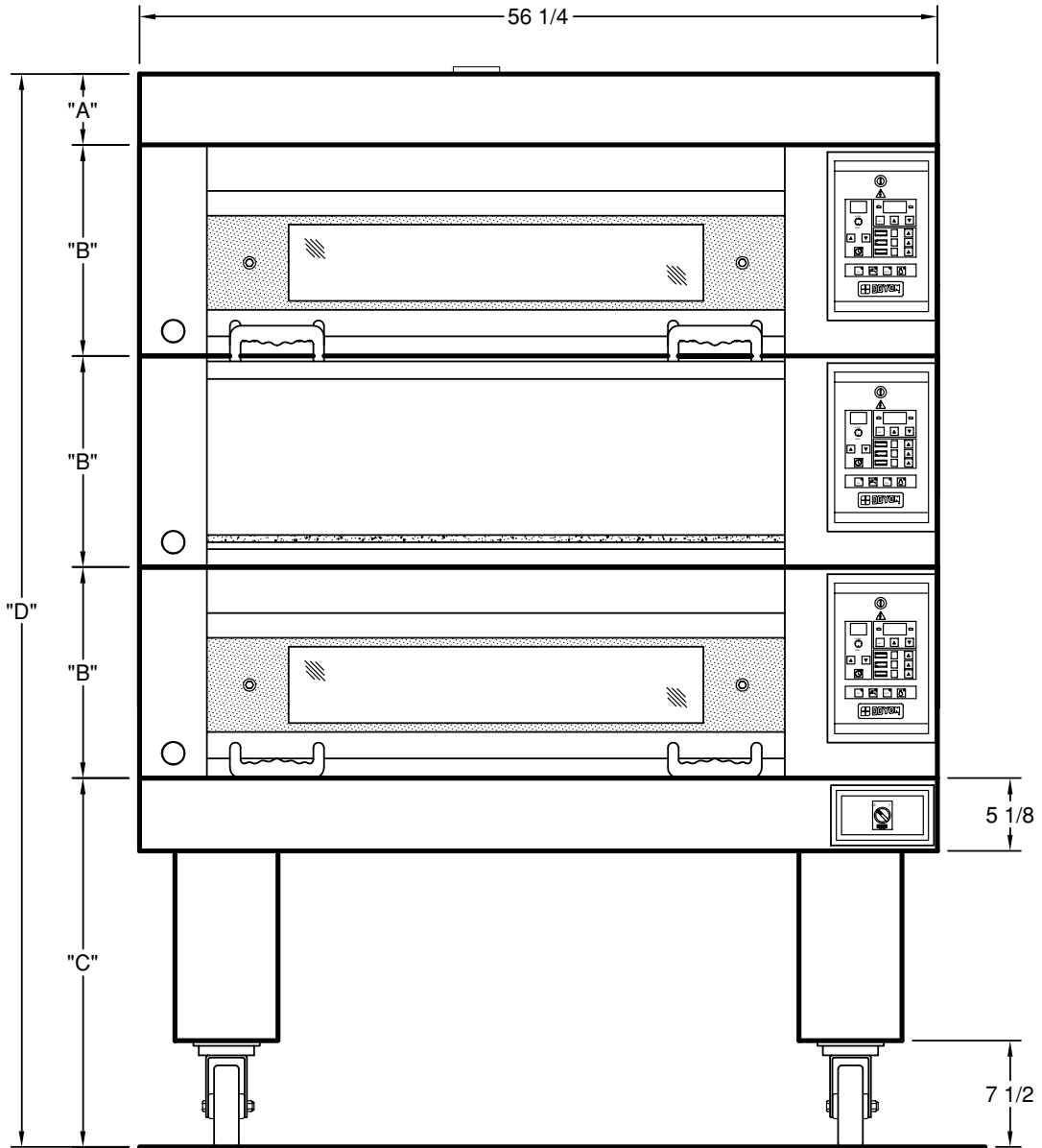
TABLE OF DIMENSIONS "A"								
MOD. NUM	PAN CAPAC.	TYPE	EXT. DIMENSIONS			INT. DIMENSIONS		
			HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
		COVER	5 (127)	56 1/4 (1 429)	44 (1 118)	-	-	-

TABLE OF DIMENSIONS "B"								
MOD. NUM	PAN CAPAC.	TYPE	EXT. DIMENSIONS			INT. DIMENSIONS		
			HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
2TCN	2	NORMAL	12 7/8 (327)	56 1/4 (1 429)	46 1/4 (1 175)	6 (152)	37 1/2 (953)	30 (762)
2TCA	2	HIGHT	14 7/8 (378)	56 1/4 (1 429)	46 1/4 (1 175)	8 (203)	37 1/2 (953)	30 (762)
2TSA	2	SUPER HIGHT	16 7/8 (429)	56 1/4 (1 429)	46 1/4 (1 175)	10 (254)	37 1/2 (953)	30 (762)
2TSS	2	SUPER SUPER HIGHT	18 7/8 (479)	56 1/4 (1 429)	46 1/4 (1 175)	12 (305)	37 1/2 (953)	30 (762)

TABLE OF DIMENSIONS "C"								
MOD. NUM	PAN CAPAC.	STACKED CHAMBERS	EXT. DIMENSIONS			INT. DIMENSIONS		
			HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
2T	2	1	38 (965)	56 1/4 (1 429)	46 (1 168)	-	-	-
2T	2	2	29 (737)	56 1/4 (1 429)	46 (1 168)	-	-	-
2T	2	3	26 (660)	56 1/4 (1 429)	46 (1 168)	-	-	-
2T	2	4	14 (356)	56 1/4 (1 429)	46 (1 168)	-	-	-

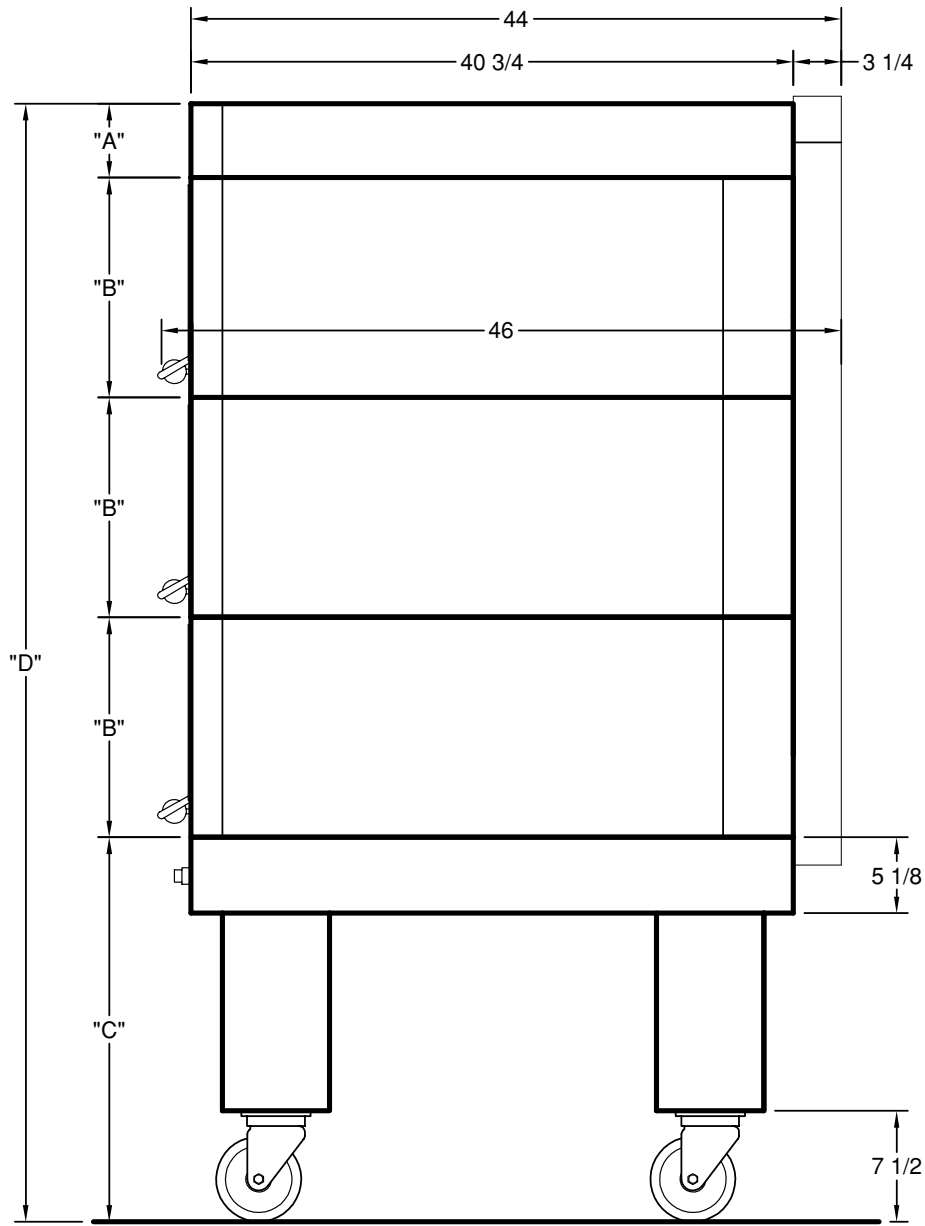
TABLE OF DIMENSIONS "D" TOTAL HEIGHT OF OVEN	NOTES
DIM "A" (DIM "B" CN X QTY) (DIM "B" CA X QTY) + (DIM "B" SA X QTY) (DIM "B" SS X QTY) DIM "C" <hr/> TOTAL	FOR TOTAL HEIGHT, ADD TOP HEIGHT, ALL THE DECKS HEIGHT AND BOTTOM STAND HEIGHT

2T_TABLE

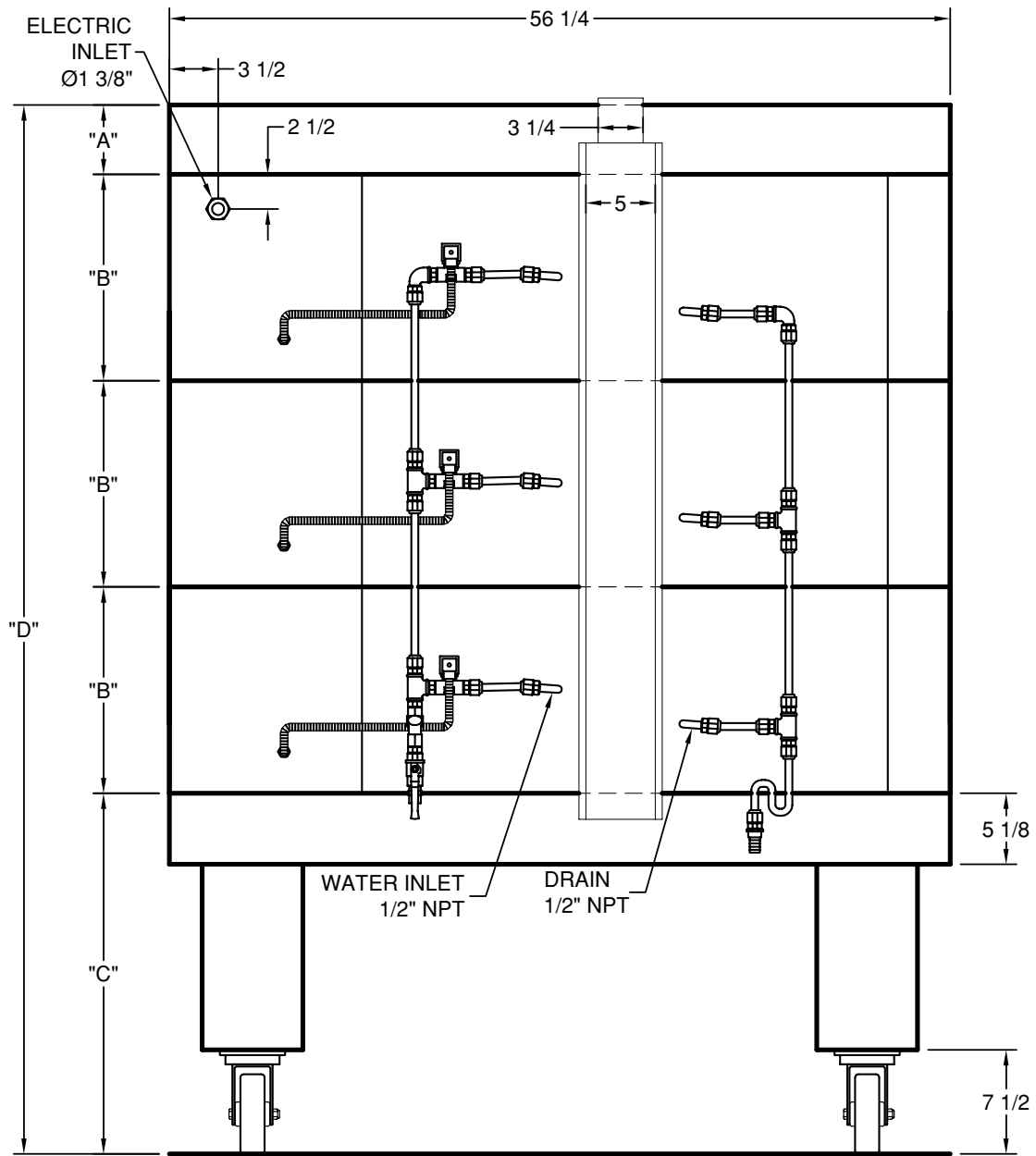


2T_TABLE

2T_TABLE



2T_TABLE



ARTISAN DECK OVEN 3T

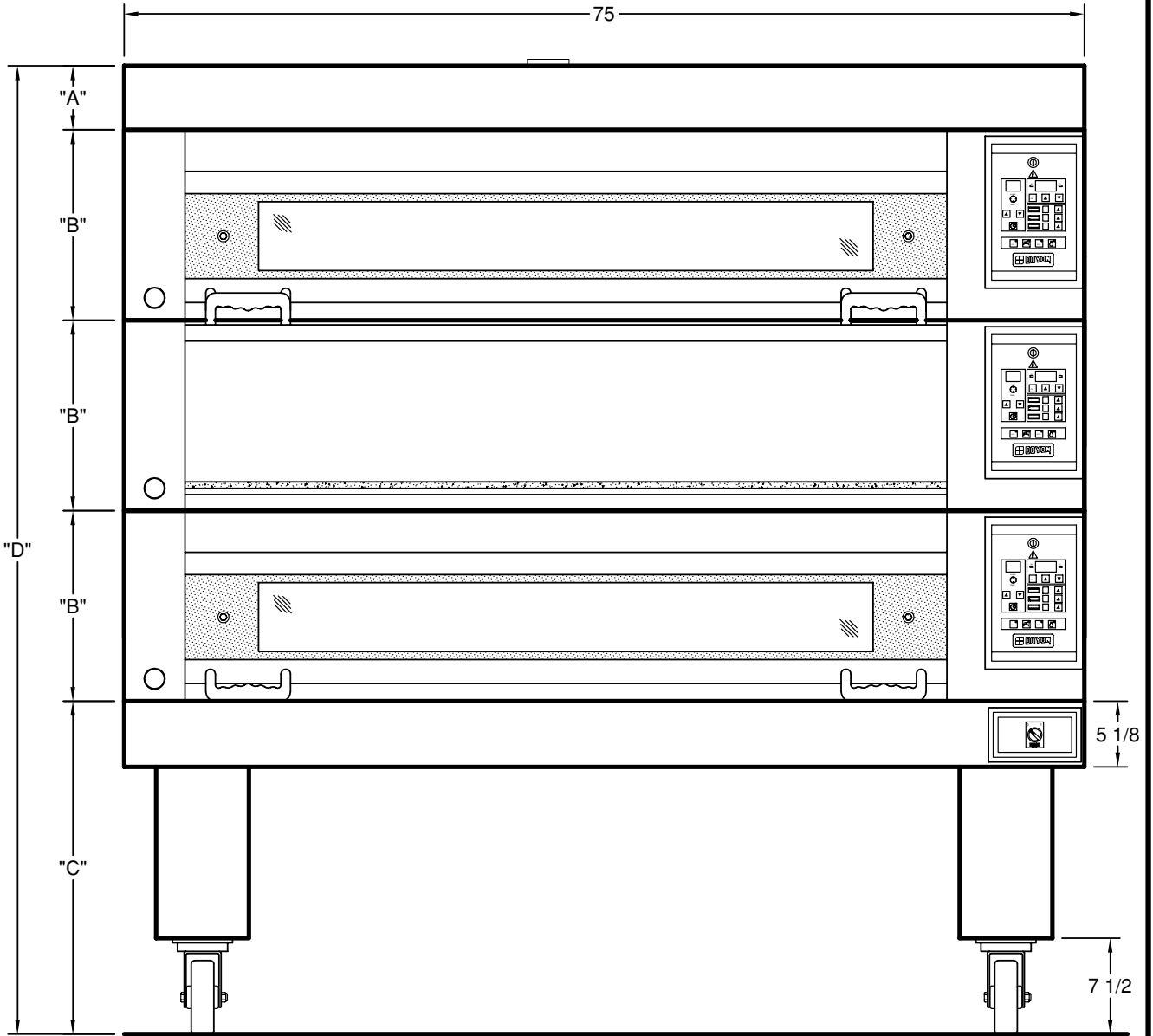
TABLE OF DIMENSIONS "A"								
MOD. NUM	PAN CAPAC.	TYPE	EXT. DIMENSIONS			INT. DIMENSIONS		
			HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
/	/	COVER	5 (127)	75 (1 905)	44 (1 118)	-	-	-

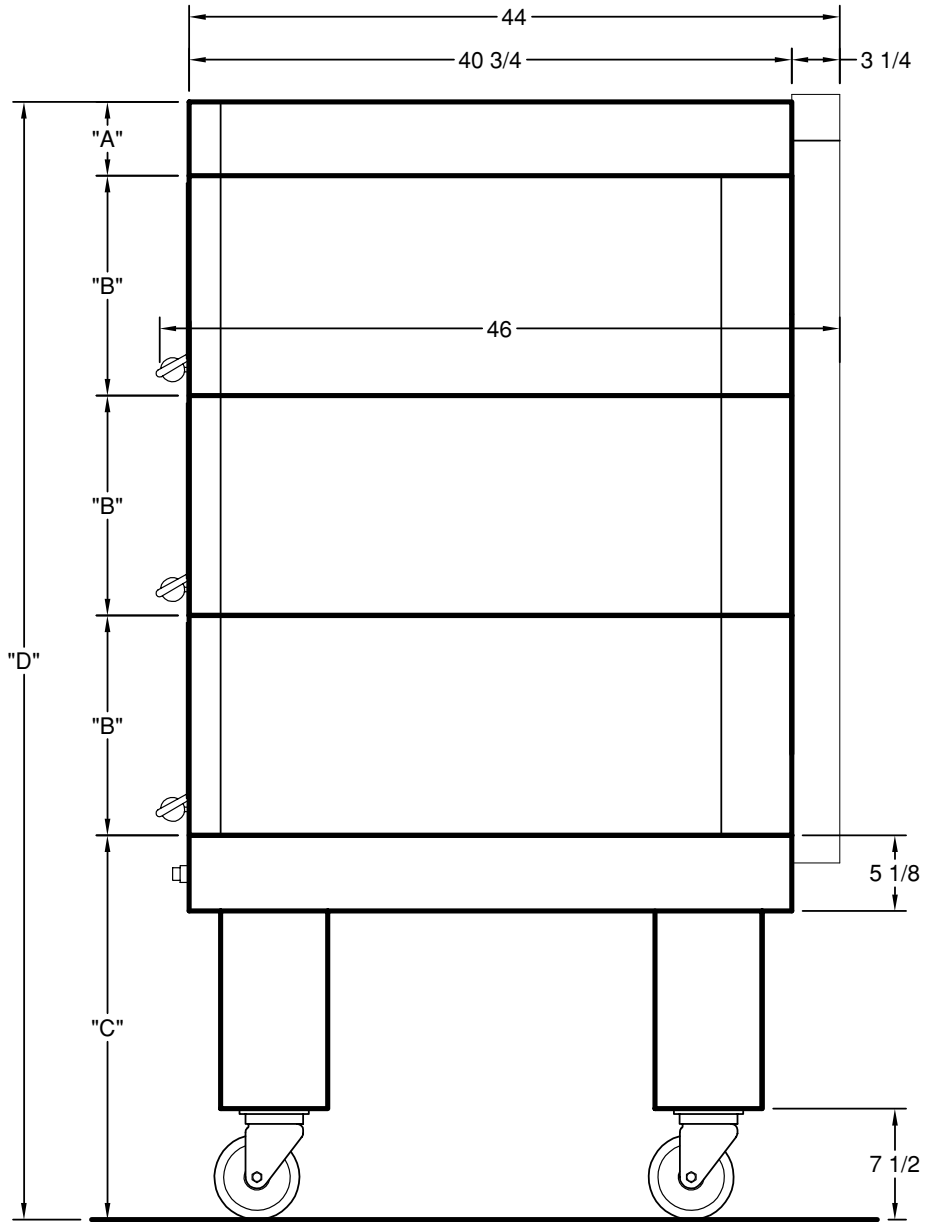
TABLE OF DIMENSIONS "B"								
MOD. NUM	PAN CAPAC.	TYPE	EXT. DIMENSIONS			INT. DIMENSIONS		
			HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
3TCN	3	NORMAL	12 7/8	75	46 1/4	6	56	30
			(327)	(1 905)	(1 175)	(152)	(1 422)	(762)
3TCA	3	HIGHT	14 7/8	75	46 1/4	8	56	30
			(378)	(1 905)	(1 175)	(203)	(1 422)	(762)
3TSA	3	SUPER HIGHT	16 7/8	75	46 1/4	10	56	30
			(429)	(1 905)	(1 175)	(254)	(1 422)	(762)
3TSS	3	SUPER SUPER HIGHT	18 7/8	75	46 1/4	12	56	30
			(479)	(1 905)	(1 175)	(305)	(1 422)	(762)

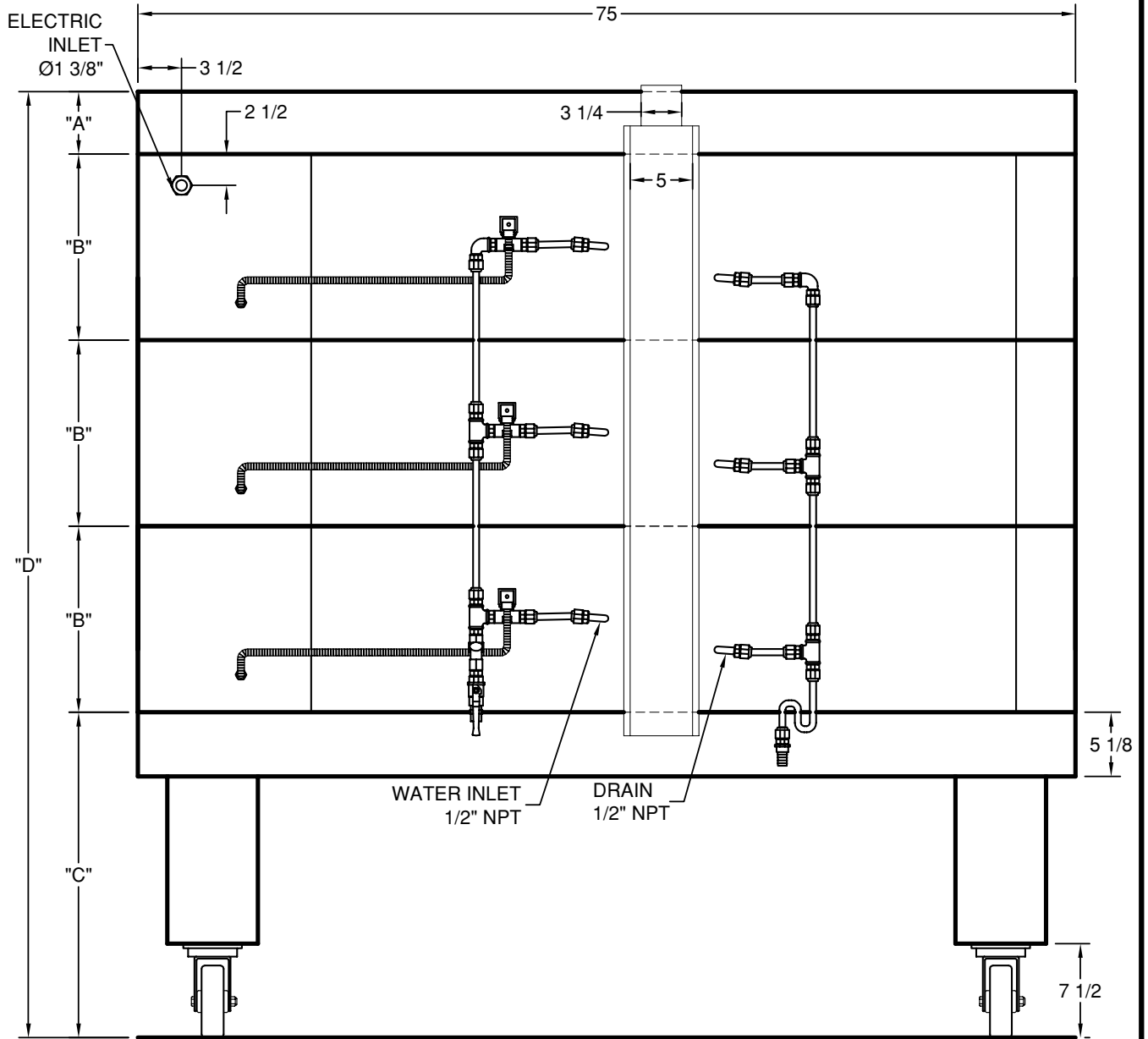
TABLE OF DIMENSIONS "C"								
MOD. NUM	PAN CAPAC.	STACKED CHAMBERS	EXT. DIMENSIONS			INT. DIMENSIONS		
			HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH
3T	3	1	38	75	46	-	-	-
			(965)	(1 905)	(1 168)	-	-	-
3T	3	2	29	75	46	-	-	-
			(737)	(1 905)	(1 168)	-	-	-
3T	3	3	26	75	46	-	-	-
			(660)	(1 905)	(1 168)	-	-	-
3T	3	4	14	75	46	-	-	-
			(356)	(1 905)	(1 168)	-	-	-

TABLE OF DIMENSIONS "D" TOTAL HEIGHT OF OVEN	<u>NOTES</u>
<p style="margin: 0;">DIM "A"</p> <p style="margin: 0;">(DIM "B" CN X QTY)</p> <p style="margin: 0;">(DIM "B" CA X QTY)</p> <p style="margin: 0;">+ (DIM "B" SA X QTY)</p> <p style="margin: 0;">(DIM "B" SS X QTY)</p> <p style="margin: 0;">DIM "C"</p> <hr style="width: 80%; margin: 0 auto;"/> <p style="margin: 0; text-align: center;">TOTAL</p>	<p style="margin: 0;">FOR TOTAL HEIGHT, ADD TOP HEIGHT, ALL THE DECKS HEIGHT AND BOTTOM STAND HEIGHT</p>

3T_TABLE

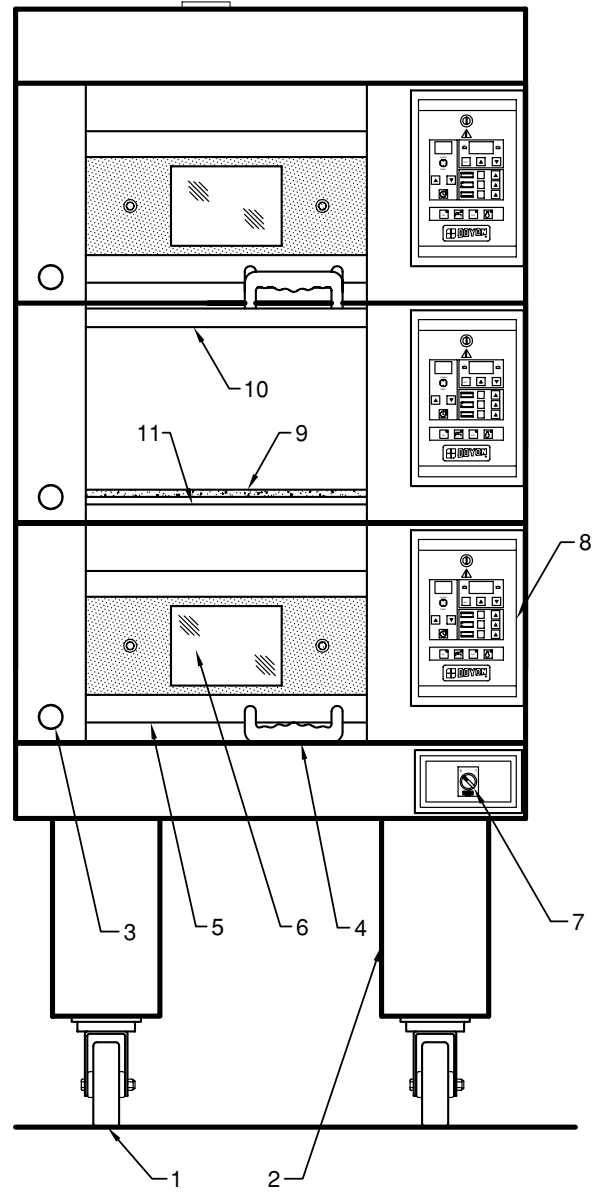






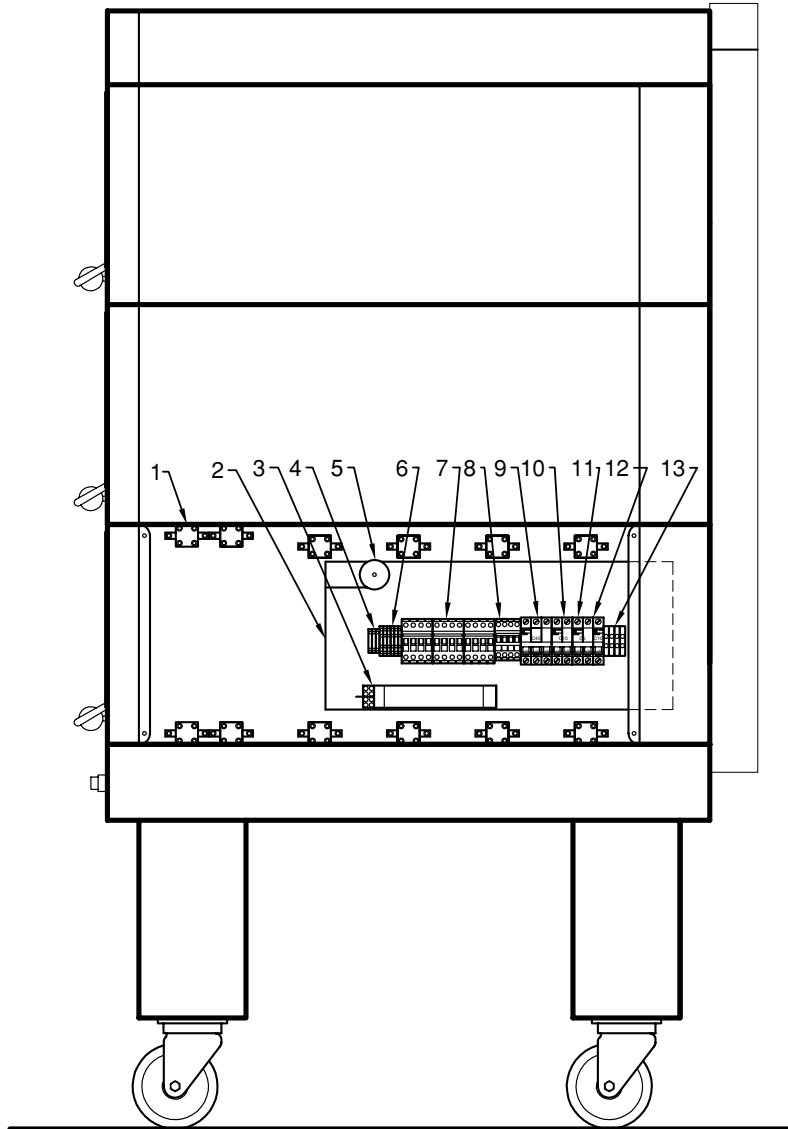
SECTION
E

COMPONENT PARTS



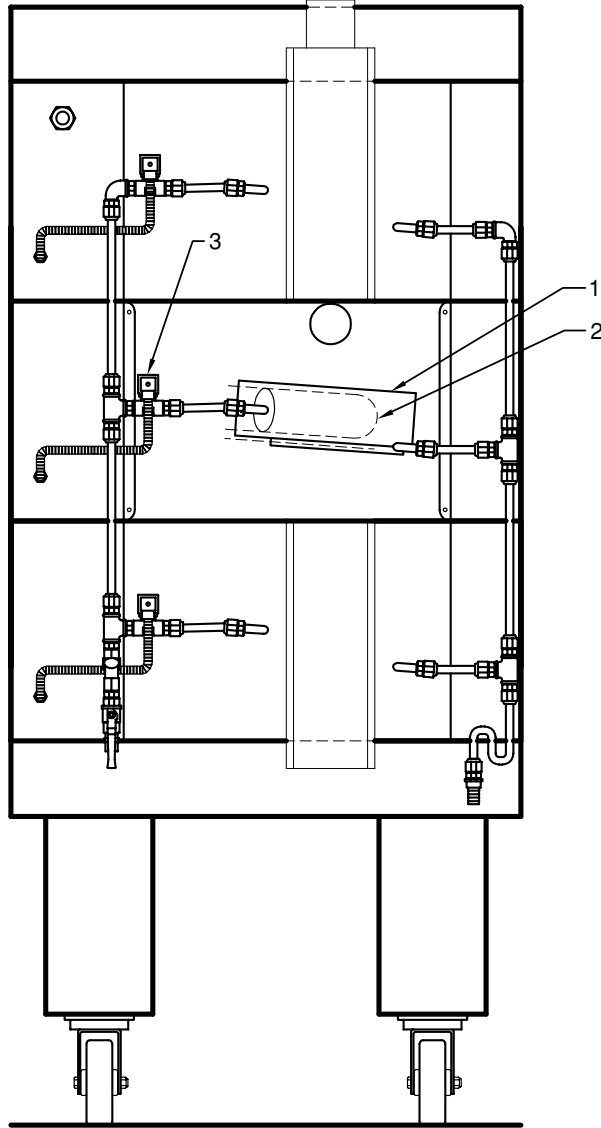
Front view			
Item	Part Number	Description	Quantity
1	MPA168	LOCKING CASTER (FRONT OF THE OVEN)	2
&	MPA167	NON LOCKING CASTER (BACK OF THE OVEN)	2
2	PA0341C	LEGS WITHOUT CASTERS (25")	4
OR	PA0342C	LEGS WITHOUT CASTERS (16")	4
OR	PA0343C	LEGS WITHOUT CASTERS (13")	4
OR	PA0344C	LEGS WITHOUT CASTERS (1")	4
3	PA009CN	BLACK KNOB FOR STEAM DAMPER (CN CHAMBER)	1
OR	PA009CA	BLACK KNOB FOR STEAM DAMPER (CA CHAMBER)	1
OR	PA009SA	BLACK KNOB FOR STEAM DAMPER (SA CHAMBER)	1
OR	PA009SS	BLACK KNOB FOR STEAM DAMPER (SS CHAMBER)	1
4	MPP089	DOOR HANDLE	1
&	FMB601	DIA. 5/16" WASHER	1
&	AZRB200	DIA. 5/16" LOCK WASHER	1
&	FMB552	M8 NUT	1
&	MPP211	ALLUMINIUM CAP NUT	1
5	PA023-1TCN	DOOR FRAME INCLUDES BOTH GLASSES (NO HANDLES) 1TCN	1
OR	PA023-1TCA	DOOR FRAME INCLUDES BOTH GLASSES (NO HANDLES) 1TCA	1
OR	PA023-1TSA	DOOR FRAME INCLUDES BOTH GLASSES (NO HANDLES) 1TSA	1
OR	PA023-1TSS	DOOR FRAME INCLUDES BOTH GLASSES (NO HANDLES) 1TSS	1
6	MPV001	EXTERIOR TINTED DOOR GLASS (18 7/16"x4 3/4"x1/4") 1TCN	1
OR	MVP003	EXTERIOR TINTED DOOR GLASS (18 7/16"x6 3/4"x1/4") 1TCA	1
OR	MVP005	EXTERIOR TINTED DOOR GLASS (18 7/16"x8 3/4"x1/4") 1TSA	1
OR	MVP007	EXTERIOR TINTED DOOR GLASS (18 7/16"x10 3/4"x1/4") 1TSS	1
7	MEC024	MAIN SWITCH KNOB	1
&	MEC031	MAIN SWITCH LIGHT'S SOCKET	1
&	MEC034	MAIN SWITCH CONTACT (NO)	1
&	MER061		
8	MEC008	CONTROL PANEL	1
&	MEC066	OVEN THERMOCOUPLE TYPE K	1
&	MEC067	STEAM THERMOCOUPLE TYPE K	1
9	MPR037	STONE DECK FOR 1T (PINK)	1
OR	PA021R-1T		
10	MVP002	INTERIOR NON TINTED DOOR GLASS (15 1/4"x4 3/4"x1/4") 1TCN	1
OR	MVP004	INTERIOR NON TINTED DOOR GLASS (15 1/4"x6 3/4"x1/4") 1TCA	1
OR	MVP006	INTERIOR NON TINTED DOOR GLASS (15 1/4"x8 3/4"x1/4") 1TSA	1
OR	MVP008	INTERIOR NON TINTED DOOR GLASS (15 1/4"x10 3/4"x1/4") 1TSS	1
11	MPR021		1

1T ARTISAN DECK OVEN (FRONT VIEW)



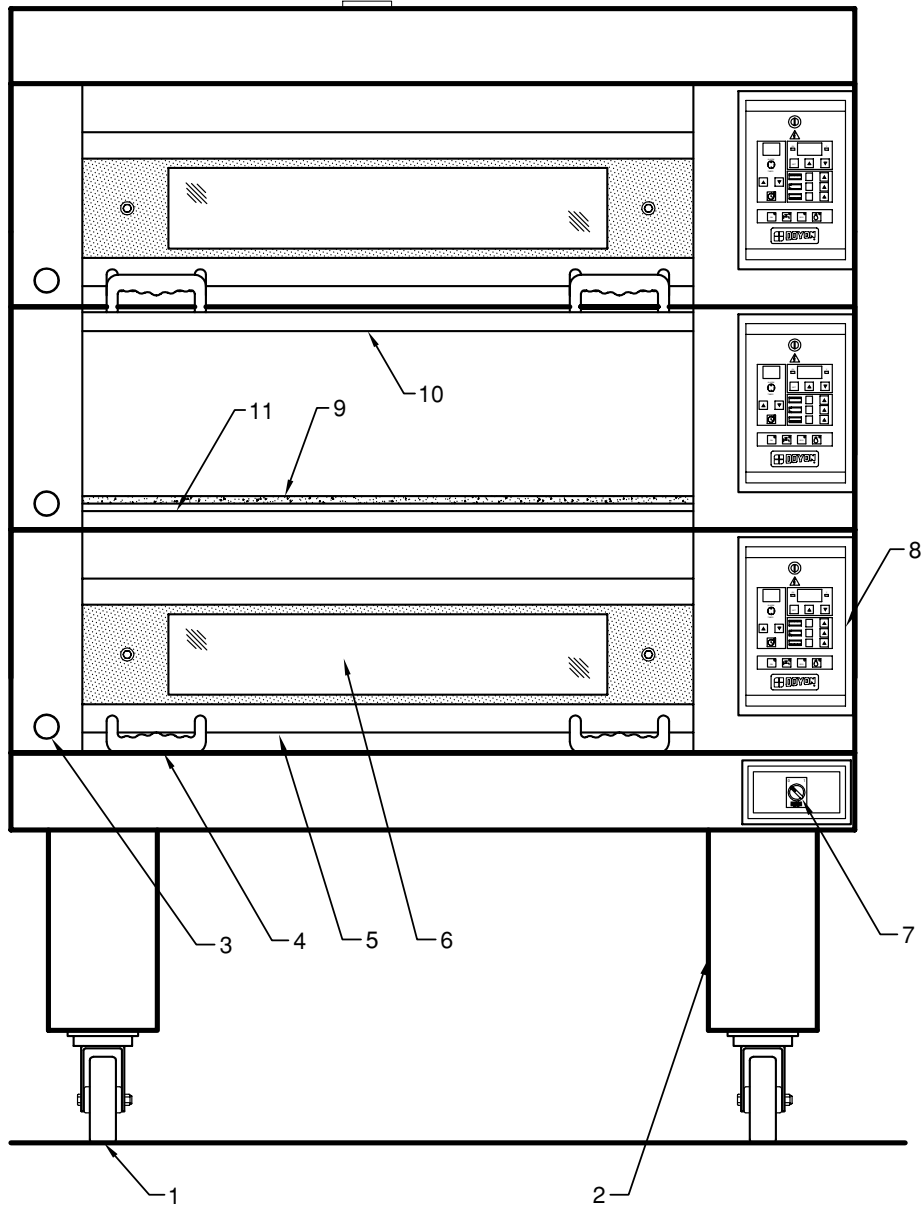
Side view			
Item	Part Number	Description	Quantity
1	MER001	ELEMENT BLOCK 208V – 240V (1T)	12
OR	MER001A	ELEMENT BLOCK 480V (1T)	12
2	MER011	LIGHT BULB TYPE MR16	1
&	MER019	SOCKET FOR 20W LIGHT BULB	1
3	MER068	TRANSFORMATOR 240V > 12V, 24V	1
&		TRANSFORMATOR 240 > 24 IF WATER SOLENOID VALVE IS 24 VAC	1
4		TERMINAL BLOCK FOR BUZZER	2
5	MEC042		1
&	MEC042B		1
6		TERMINAL BLOCK FOR CONTROL	6
7	MEC062	CONTACTO FOR OVEN ELEMENTS	3
8	MEC062	CONTACTOR FOR STEAM ELEMENT	1
9	MEP054	TRIPLE BREAKER 40A	1
10		DOUBLE BREAKER 10A	1
11	MEP005	DOUBLE BREAKER 6A	1
12	MEP003	SINGLE BREAKER 10A	1
13	MEL159	TERMINAL BLOCK	1
&	MEL157	GROUND TERMINAL BLOCK	1

1T ARTISAN DECK OVEN (SIDE VIEW)



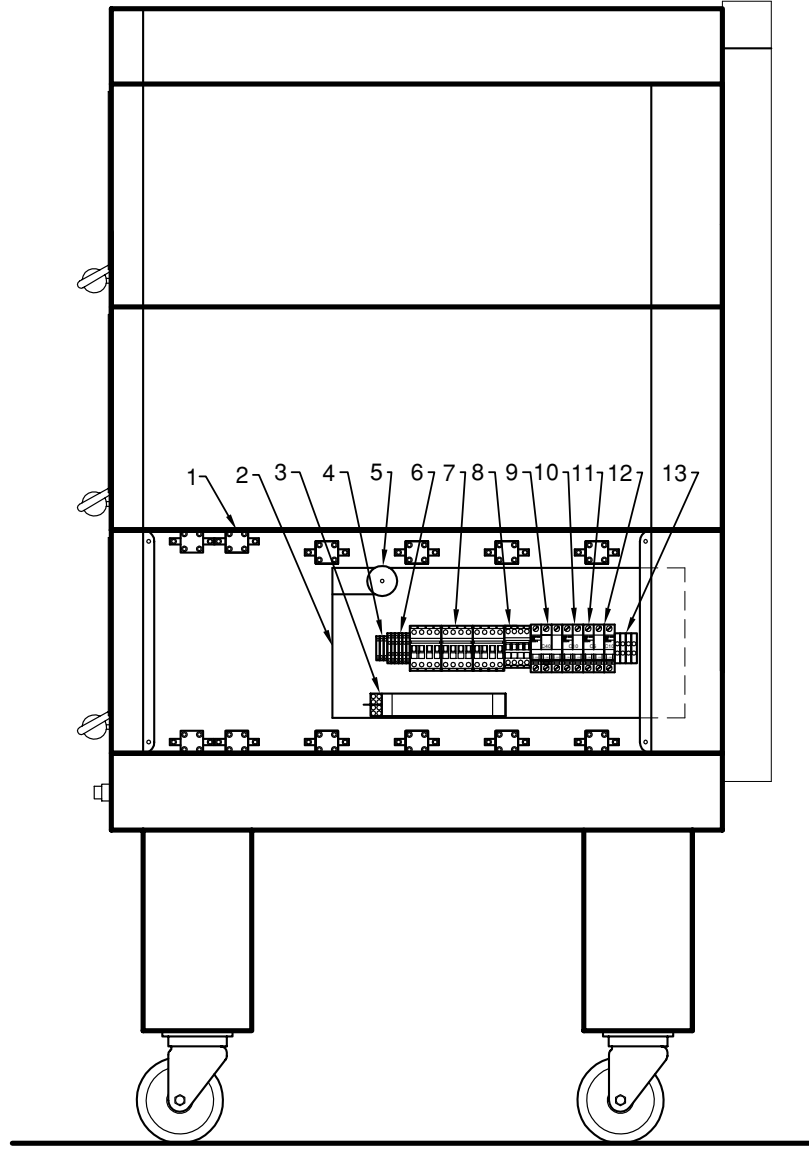
Back view			
Item	Part Number	Description	Quantity
1		STEAM GENERATOR BOX ASSY	1
&		WATER INJECTOR	1
2	MER059	ELEMENT 600W 230V FOR THE STEAM GENERATOR	2
OR	MER027A	ELEMENT 600W 40V FOR STEAM	2
3	MEC014A	SOLENOID VALVE 24 VAC 50 Hz 27 VA	1
OR	MEC014B	SOLENOID VALVE 12 VAC 50 Hz 27 VA	1

1T ARTISAN DECK OVEN (BACK VIEW)



Front view			
Item	Part Number	Description	Quantity
1	MPA168	LOCKING CASTER (FRONT OF THE OVEN)	2
&	MPA167	NON LOCKING CASTER (BACKOF THE OVEN)	2
2	PA0341C	LEGS WITHOUT CASTERS (25")	4
OR	PA0342C	LEGS WITHOUT CASTERS (16")	4
OR	PA0343C	LEGS WITHOUT CASTERS (13")	4
OR	PA0344C	LEGS WITHOUT CASTERS (1")	4
3	PA009CN	BLACK KNOB FOR STEAM DAMPER (CN CHAMBER)	1
OR	PA009CA	BLACK KNOB FOR STEAM DAMPER (CA CHAMBER)	1
OR	PA009SA	BLACK KNOB FOR STEAM DAMPER (SA CHAMBER)	1
OR	PA009SS	BLACK KNOB FOR STEAM DAMPER (SS CHAMBER)	1
4	MPP089	DOOR HANDLE	2
&	FMB601	DIA. 5/16" WASHER	
&	AZRB200	DIA. 5/16" LOCK WASHER	
&	FMB552	M8 NUT	
&	MPP211	ALLUMINIUM CAP NUT	
5	PA023-2TCN	DOOR FRAME INCLUDES BOTH GLASSES (NO HANDLES) 2TCN	1
OR	PA023-2TCA	DOOR FRAME INCLUDES BOTH GLASSES (NO HANDLES) 2TCA	1
OR	PA023-2TSA	DOOR FRAME INCLUDES BOTH GLASSES (NO HANDLES) 2TSA	1
OR	PA023-2TSS	DOOR FRAME INCLUDES BOTH GLASSES (NO HANDLES) 2TSS	1
6	MPV009	EXTERIOR TINTED DOOR GLASS (37 3/16"x4 3/4"x1/4") 2TCN	1
OR	MVP011	EXTERIOR TINTED DOOR GLASS (37 3/16"x6 3/4"x1/4") 2TCA	1
OR	MVP013	EXTERIOR TINTED DOOR GLASS (37 3/16"x8 3/4"x1/4") 2TSA	1
OR	MVP015	EXTERIOR TINTED DOOR GLASS (37 3/16"x10 3/4"x1/4") 2TSS	1
7	MEC024	MAIN SWITCH KNOB	1
&	MEC031	MAIN SWITCH LIGHT'S SOCKET	1
&	MER061		
&	MEC034	MAIN SWITCH CONTACT (NO)	1
8	MEC008	CONTROL PANEL	1
&	MEC066	OVEN THERMOCOUPLE TYPE K	1
&	MEC067	STEAM THERMOCOUPLE TYPE K	1
9	MPR037	STONE DECK FOR 2T (PINK)	1
OR	PA021R-2T		
10	MVP010	INTERIOR NON TINTED DOOR GLASS (34"x4 3/4"x1/4") 2TCN	1
OR	MVP012	INTERIOR NON TINTED DOOR GLASS (34"x6 3/4"x1/4") 2TCA	1
OR	MVP014	INTERIOR NON TINTED DOOR GLASS (34"x8 3/4"x1/4") 2TSA	1
OR	MVP016	INTERIOR NON TINTED DOOR GLASS (34"x10 3/4"x1/4") 2TSS	1
11	MPR021		1

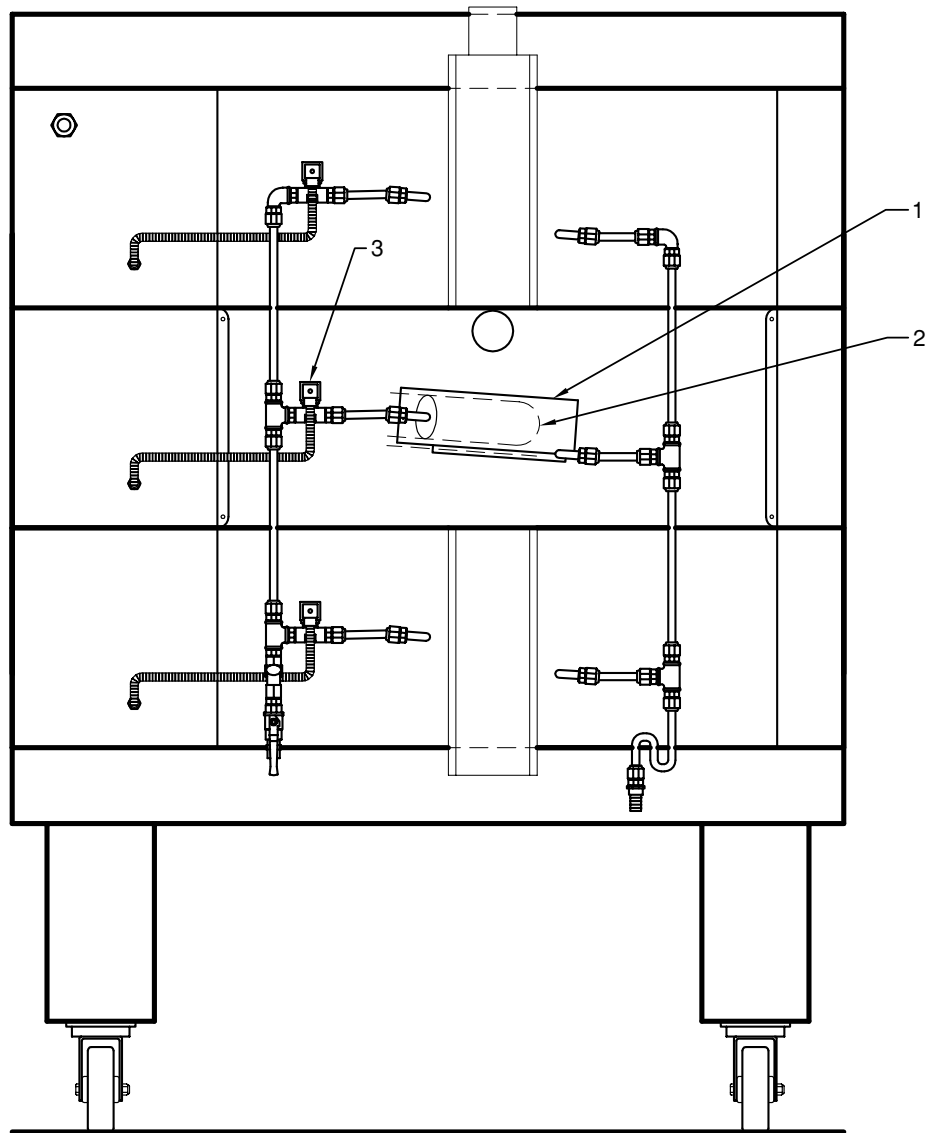
2T ARTISAN DECK OVEN (FRONT VIEW)



Side view			
Item	Part Number	Description	Quantity
1	MER006	ELEMENT BLOCK 208V – 240V (2T)	12
OR	MER006A	ELEMENT BLOCK 480V (2T)	12
2	MER011	LIGHT BULB TYPE MR16	1
&	MER019	SOCKET FOR 20W LIGHT BULB	1
3	MER068	TRANSFORMATOR 120V > 12V, 24V	1
4		TERMINAL BLOCK FOR BUZZER	2
5	MEC042		1
&	MEC042B		1
6		TERMINAL BLOCK FOR CONTROL	6
7	MEC062	CONTACTOR OMRON J7K-CM FOR OVEN ELEMENTS	3
8	MEC062	CONTACTOR FOR STEAM ELEMENT	1
9	MEP054	TRIPLE BREAKER 40A	1
10		DOUBLE BREAKER 10A	1
11	MEP005	DOUBLE BREAKER 6A	1
12	MEP003	SINGLE BREAKER 10A	1
13	MEL159		
&	M	TERMINAL BLOCK	1

2T ARTISAN DECK OVEN (SIDE VIEW)

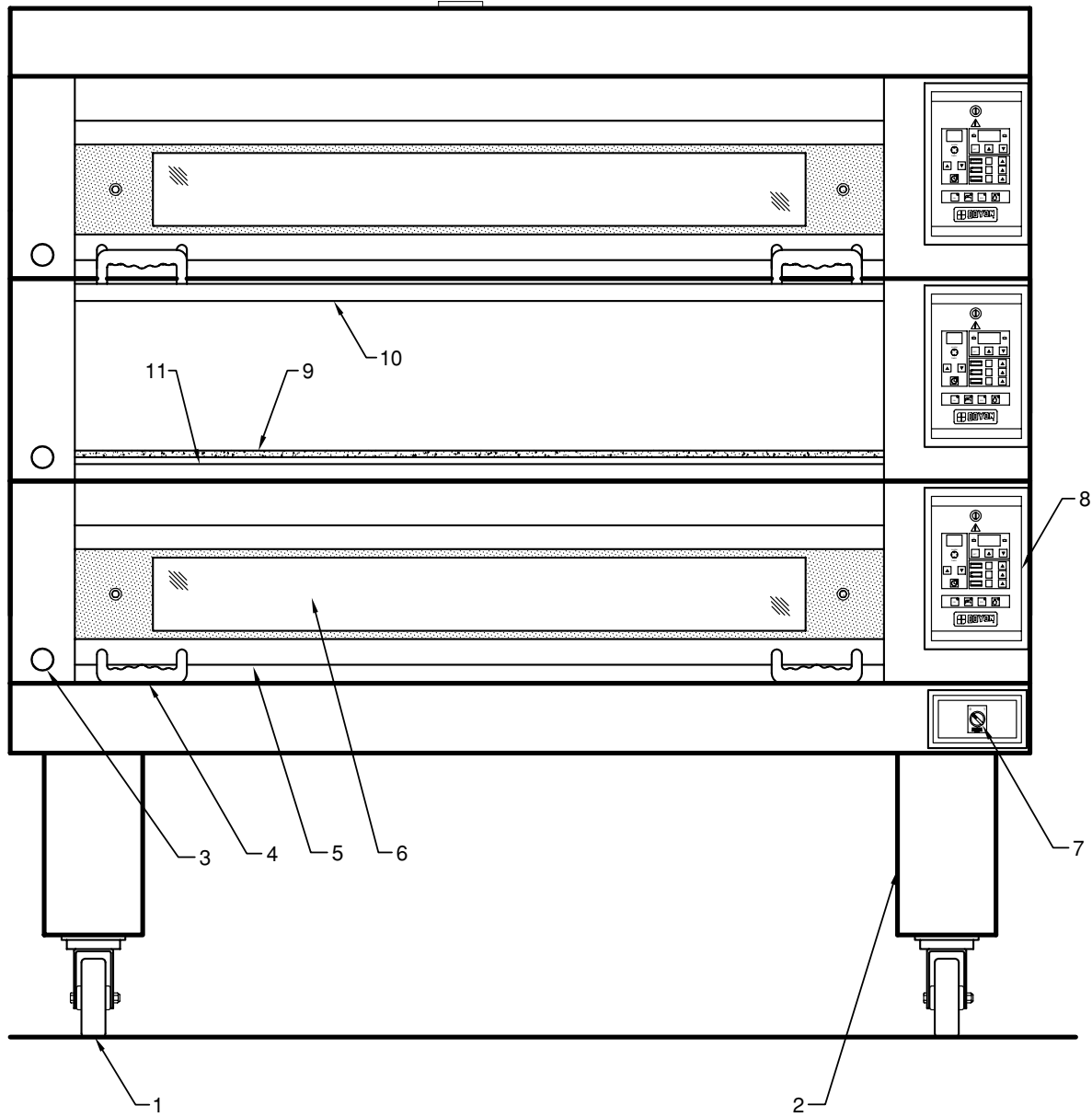
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2T_TABLE

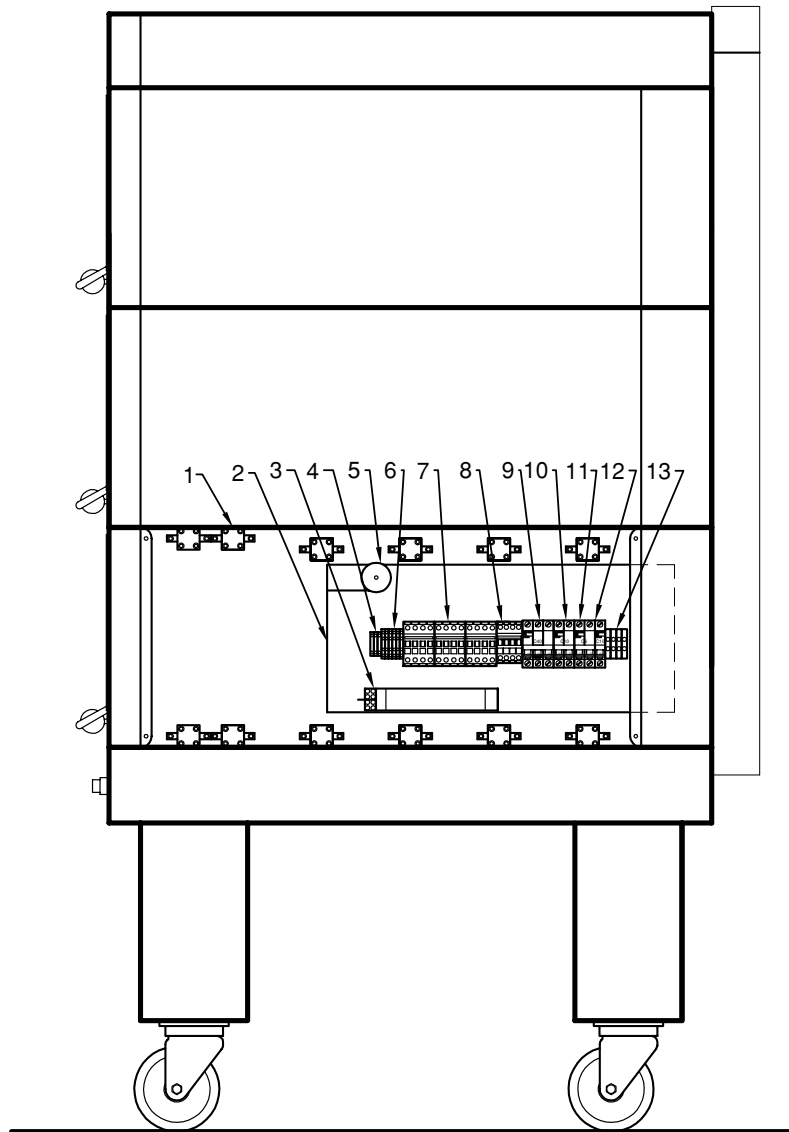
Back view			
Item	Part Number	Description	Quantity
1			
2	MER059	ELEMENT 600W 230V FOR STEAM GENERATOR	2
3	MEC014A	SOLENOID VALVE 24 VAC 50 Hz 27 VA	1
OR	MEC014B	SOLENOID VALVE 12 VAC 50 Hz 27 VA	1

2T ARTISAN DECK OVEN (BACK VIEW)



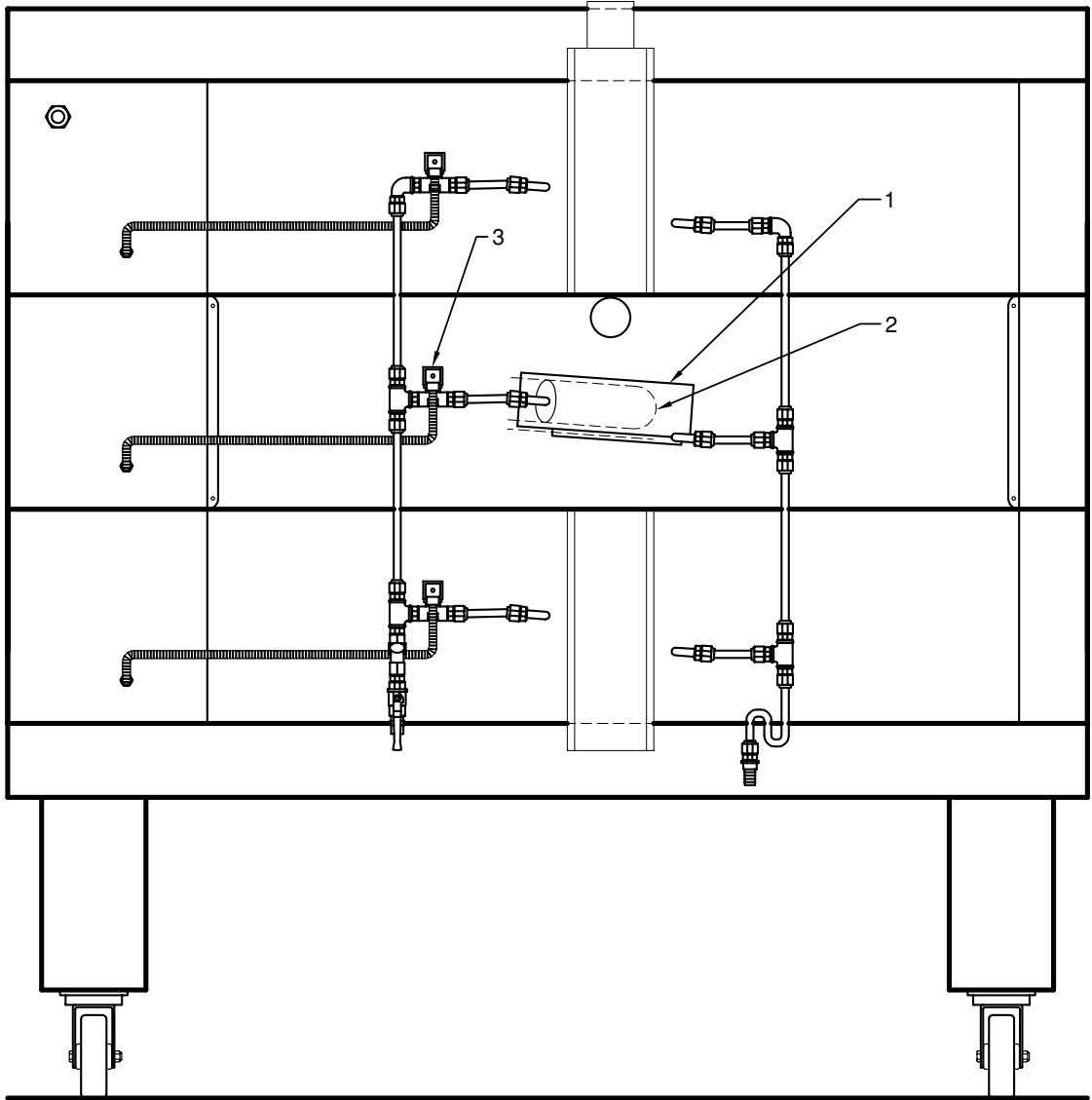
Front view			
Item	Part Number	Description	Quantity
1	MPA168	LOCKING CASTER (FRONT OF THE OVEN)	2
&	MPA167	NON LOCKING CASTER (BACKOF THE OVEN)	2
2	PA0341C	LEGS WITHOUT CASTERS (25")	4
OR	PA0342C	LEGS WITHOUT CASTERS (16")	4
OR	PA0343C	LEGS WITHOUT CASTERS (13")	4
OR	PA0344C	LEGS WITHOUT CASTERS (1")	4
3	PA009CN	BLACK KNOB FOR STEAM DAMPER (CN CHAMBER)	1
OR	PA009CA	BLACK KNOB FOR STEAM DAMPER (CA CHAMBER)	1
OR	PA009SA	BLACK KNOB FOR STEAM DAMPER (SA CHAMBER)	1
OR	PA009SS	BLACK KNOB FOR STEAM DAMPER (SS CHAMBER)	1
4	MPP089	DOOR HANDLE	1
5	PA0233TCN	DOOR FRAME INCLUDES BOTH GLASSES (NO HANDLES) 3TCN	1
OR	PA0233TCA	DOOR FRAME INCLUDES BOTH GLASSES (NO HANDLES) 3TCA	1
OR	PA0233TSA	DOOR FRAME INCLUDES BOTH GLASSES (NO HANDLES) 3TSA	1
OR	PA0233TSS	DOOR FRAME INCLUDES BOTH GLASSES (NO HANDLES) 3TSS	1
6	MPV017	EXTERIOR TINTED DOOR GLASS (55 5/8"x4 3/4"x1/4") 3TCN	1
OR	MVP019	EXTERIOR TINTED DOOR GLASS (55 5/8"x6 3/4"x1/4") 3TCA	1
OR	MVP021	EXTERIOR TINTED DOOR GLASS (55 5/8"x8 3/4"x1/4") 3TSA	1
OR	MVP023	EXTERIOR TINTED DOOR GLASS (55 5/8"x10 3/4"x1/4") 3TSS	1
7	MEC024	MAIN SWITCH KNOB	1
&	MEC031	MAIN SWITCH LIGHT	1
&	MEC034	MAIN SWITCH CONTACT (NO)	1
8	MEC008	CONTROL PANEL	1
&	MEC066	OVEN THERMOCOUPLE TYPE K	1
&	MEC067	STEAM THERMOCOUPLE TYPE K	1
9	MPR044	STONE DECK FOR 3T	1
10	MVP018	INTERIOR NON TINTED DOOR GLASS (52 3/8"x4 3/4"x1/4") 3TCN	1
OR	MVP020	INTERIOR NON TINTED DOOR GLASS (52 3/8"x6 3/4"x1/4") 3TCA	1
OR	MVP022	INTERIOR NON TINTED DOOR GLASS (52 3/8"x8 3/4"x1/4") 3TSA	1
OR	MVP024	INTERIOR NON TINTED DOOR GLASS (52 3/8"x10 3/4"x1/4") 3TSS	1
11	MPR021		1

3T ARTISAN DECK OVEN (FRONT VIEW)



Side view			
Item	Part Number	Description	Quantity
1	MER002	ELEMENT BLOCK 208V – 240V (2T)	12
OR	MER002A	ELEMENT BLOCK 480V (2T)	12
2	MER011	LIGHT BULB TYPE MR16	1
&	MER019	SOCKET FOR 20W LIGHT BULB	1
3		TRANSFORMATOR 120V > 12V, 24V	1
4		TERMINAL BLOCK FOR BUZZER	2
5	MEC042		1
&	MEC042B		1
6		TERMINAL BLOCK FOR CONTROL	6
7	MEC069	CONTACTOR OMRON J7K-CM FOR OVEN ELEMENTS	3
8	MEC062	CONTACTOR FOR STEAM ELEMENT	1
9		TRIPLE BREAKER 40A	1
10		DOUBLE BREAKER 10A	1
11	MEP005	DOUBLE BREAKER 6A	1
12	MEP003	SINGLE BREAKER 10A	1
13		TERMINAL BLOCK	1

3T ARTISAN DECK OVEN (SIDE VIEW)

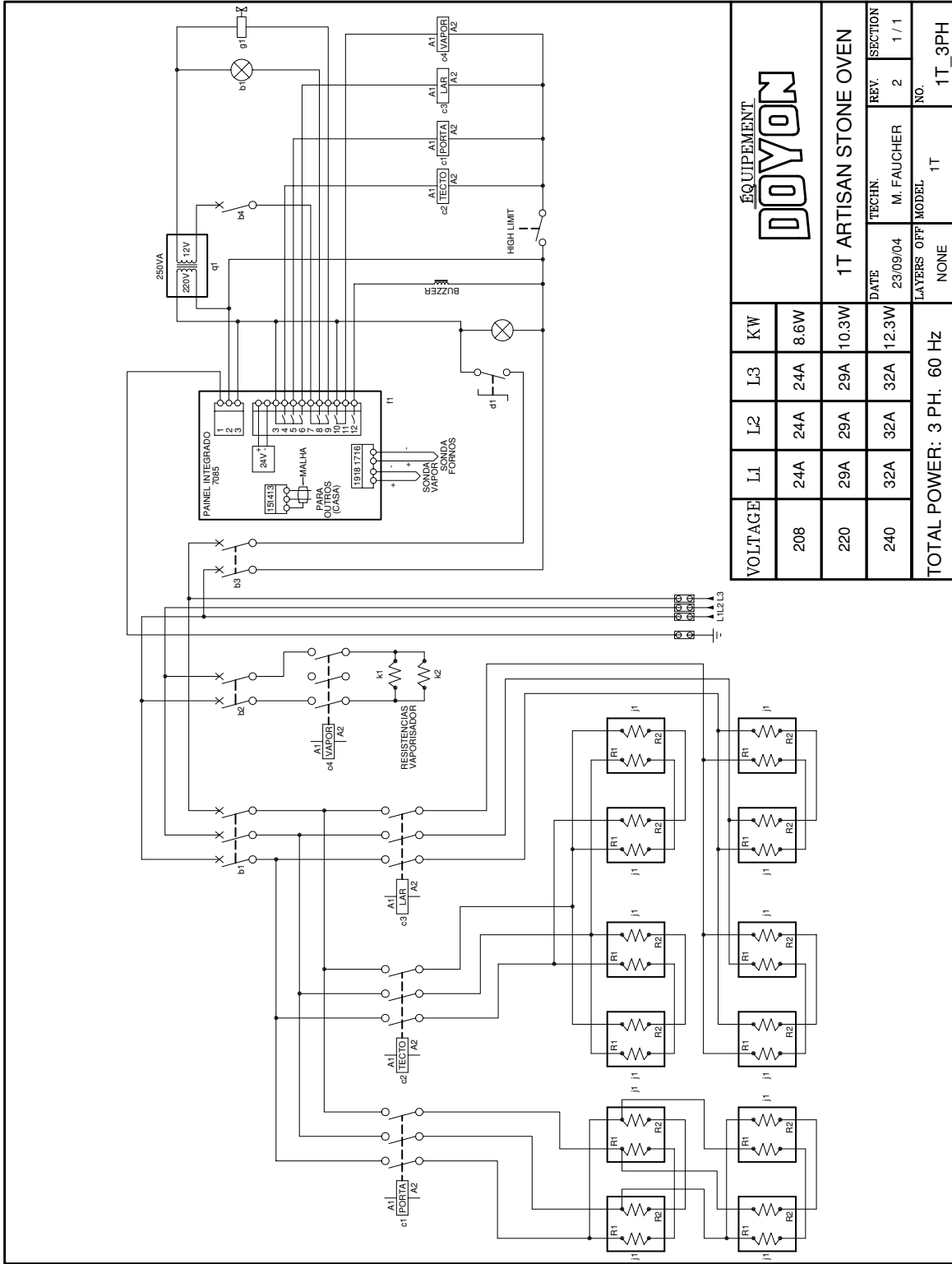


Back view			
Item	Part Number	Description	Quantity
1			
2	MER059	ELEMENT 600W 230V FOR STEAM GENERATOR	2
3	MEC014A	SOLENOID VALVE 24 VAC 50 Hz 27 VA	1
OR	MEC014B	SOLENOID VALVE 12 VAC 50 Hz 27 VA	1

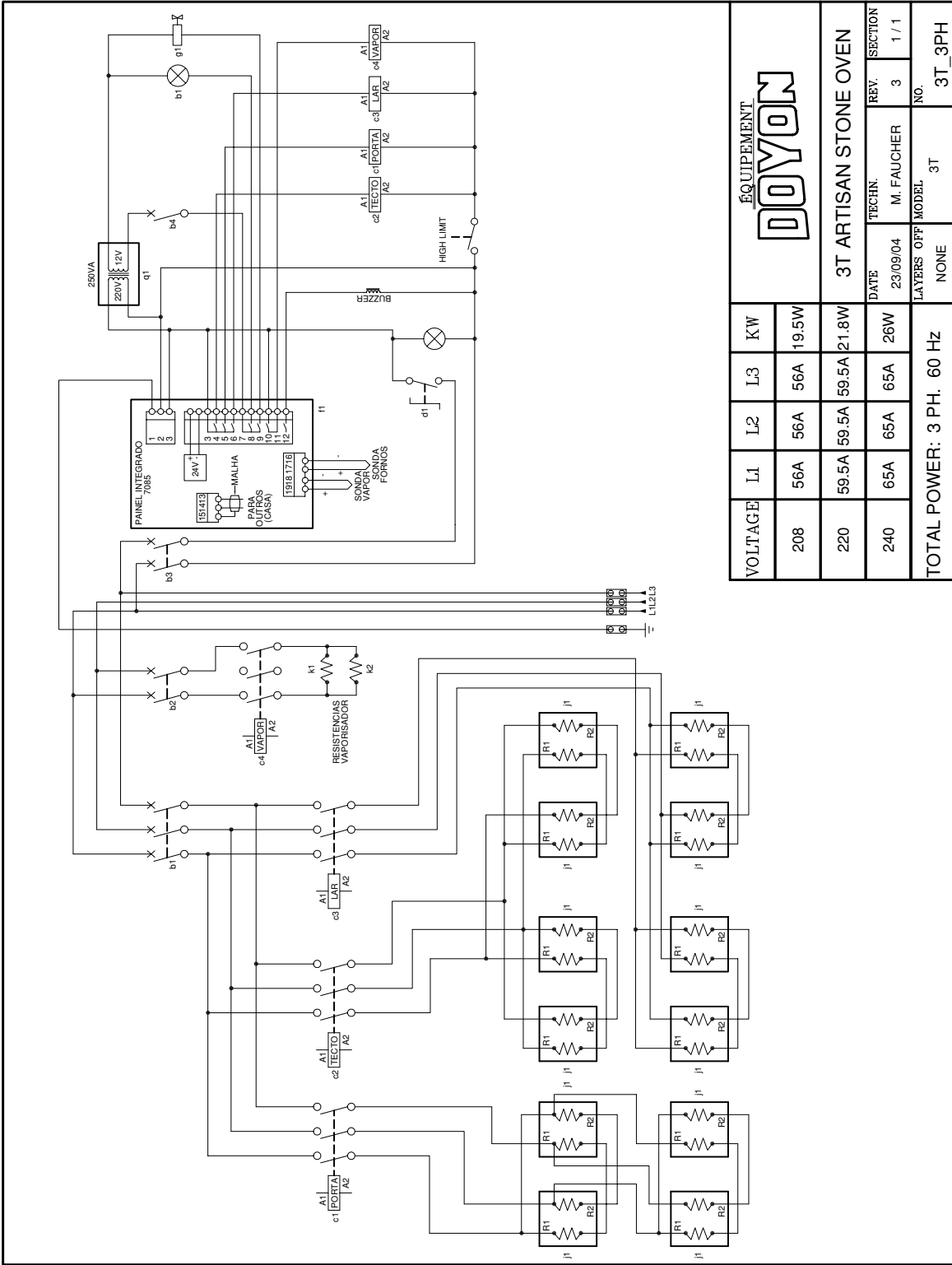
3T ARTISAN DECK OVEN (BACK VIEW)

SECTION
G

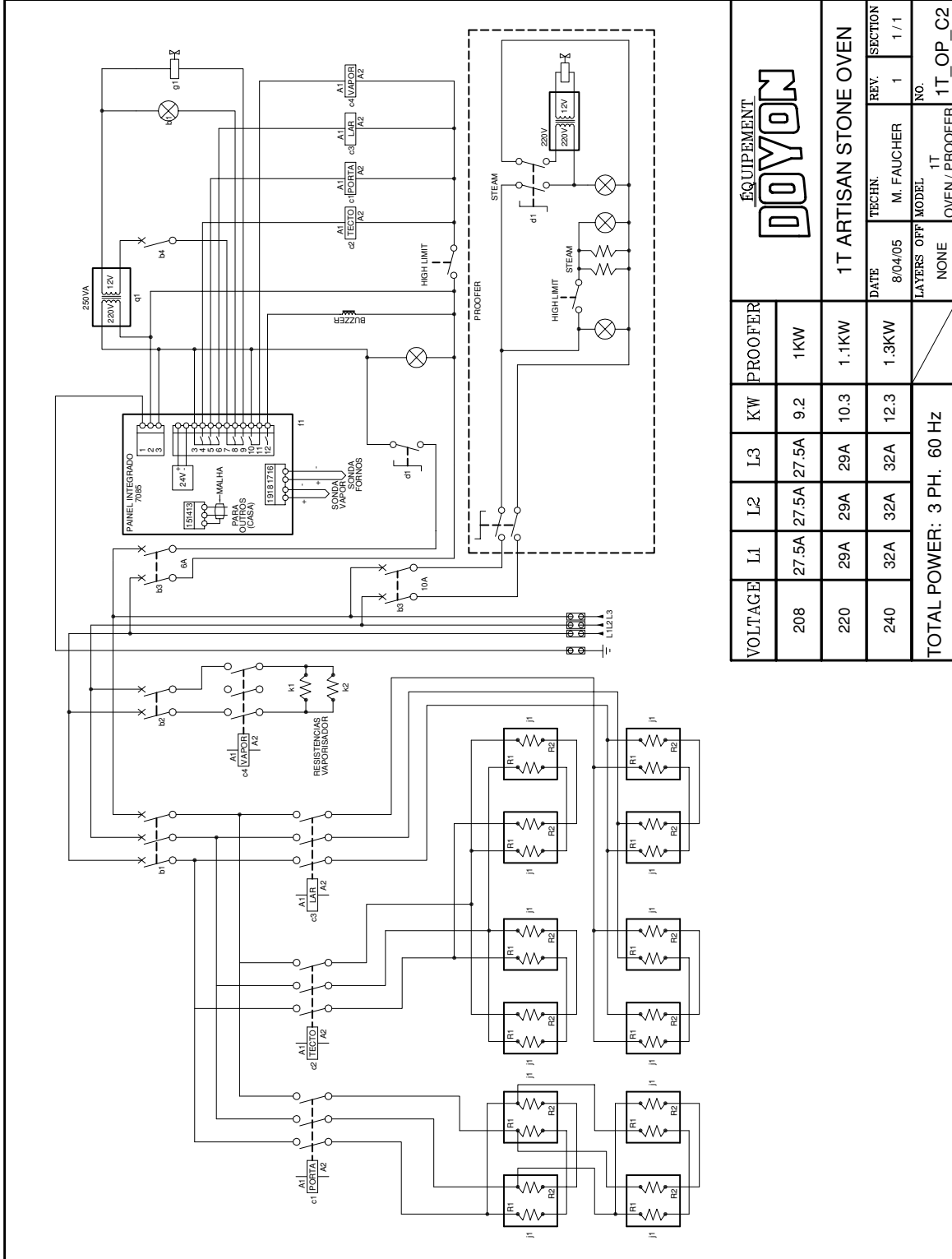
ELECTRIC SCHEMATICS



EQUIPEMENT		REV.		SECTION	
DOYON		2	1 / 1		
VOLTAGE	L1	L2	L3	KW	
208	24A	24A	24A	8.6W	
220	29A	29A	29A	10.3W	
240	32A	32A	32A	12.3W	
TOTAL POWER: 3 PH. 60 Hz					
DATE	TECHN.	REV.	SECTION	NO.	
23/09/04	M. FAUCHER	2	1 / 1		
LAYERS OFF	MODEL	1T		1T_3PH	
NONE					



EQUIPEMENT		REV.		SECTION	
DOYON					
VOLTAGE	L1	L2	L3	KW	
208	56A	56A	56A	19.5W	
220	59.5A	59.5A	59.5A	21.8W	
240	65A	65A	65A	26W	
TOTAL POWER: 3 PH. 60 HZ				DATE	23/09/04
				TECHN.	M. FAUCHER
				LAYERS OFF	MODEL
				NONE	3T
				NO.	3T_3PH



EQUIPEMENT		PROOFER		L3		L2		L1	
DOYON		1T ARTISAN STONE OVEN		1KW		9.2		27.5A	
				1.1KW		10.3		29A	
				1.3KW		12.3		32A	
TOTAL POWER: 3 PH. 60 HZ									
DATE	TECHN.	REV.	SECTION	LAYERS OFF		NO.		1T_OP_C2	
8/04/05	M. FAUCHER	1	1 / 1	NONE		OVEN / PROOFER			

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 other 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.