



PIZ3
(shown with optional stand)

PIZ3 Series ovens

Doyon PIZ series is designed like no other on the market. Our exclusive Jet Air baking technology is a reversing fan system that helps to bake evenly. It has 3 individual drop down doors that only takes up to 6" (152 mm) in front of the oven.

PIZ ovens are great for space and energy savings. The 3 perforated nickel plated decks are designed for fast heat accumulation as well as even heat distribution across the decks. The heat provided from the nickel coated perforated deck makes a nice even crust due to the air moving through the perforated holes and from the heat of the metal deck itself.

Better known for baking pizzas, it can also be used to bake and cook multiple products.

VERSATILITY

Pizzas, sandwiches, italian, mexican, wing, seafood, poultry, pretzels, pastries, cajun, deserts and bakery items.

PIZ3

*"Superior quality product
at an affordable price !"*

Jet Air Pizza Oven

Standard Features

- Multipurpose oven
- Temperature up to 600 °F (315 °F)
- Fast baking: 5-6 minutes at 500°F (260 °C)
- Exclusive patented reversing fan system
- Preheats in 15 to 20 minutes
- Large baking capacity (3 baking decks)
- Baking surface : 3 decks of 28"W X 19 3/4" D (711 mm X 502 mm)
- Digital reminder timer
- Stainless steel inside and outside
- Direct baking on nickel coated perforated decks (pizza)
- 4 3/4" X 30" (121 mm X 762mm) door opening
- Heavy duty doors with full view thermos glass
- Easy cleaning
- Brightly lit
- Available gas or electric
- 3/4 HP motor
- ETL & NSF listed
- One year parts and labor limited warranty

OPTIONAL

- Stand on swivel casters (2 locking) (PIZ3B)
- Steam option (electric models only)
- 3 extra digital reminder timers
- 6 extra digital reminder timers
- CE listed models available on request
- Gas quick disconnect kit (4' (1220 mm) flexible hose, ball valve and securing device)

DIMENSIONS

PIZ3	35 7/8"W	X 40 1/2"D	X 34 1/4"H
	(911 mm)	X 1029 mm	X 870 mm)
PIZ3G	35 7/8"W	X 45 1/4"D	X 34 1/4"H
	(911 mm)	X 1149 mm	X 870 mm)

INTERIOR DIMENSIONS PER DECK

PIZ3	30"W	X 21"D	X 4 3/4"H
	(762 mm)	X 533 mm	X 121 mm)
PIZ3G	30"W	X 21"D	X 4 3/4"H
	(762 mm)	X 533 mm	X 121 mm)

GAS SYSTEM (PIZ3G - Natural or propane)

BTU total : 70 000 BTU
 120V - 1 PH - 10 A - 1.4 kW - 2 wires - 60 Hz NEMA 5-15P
 Gas inlet : 1/2" NPT
 Draft hood : 4" (102 mm)

Recommended gas pressure:

Propane gas : 11" W.C.
 Natural gas : 7" W.C.

ELECTRICAL SYSTEM

PIZ3 :
 120/208V - 3 PH - 24 A - 8.2 kW - 4 wires - 60 Hz
 120/240V - 1 PH - 34 A - 8.2 kW - 3 wires - 60 Hz
 220V - 1 PH - 42 A - 9.2 kW - 2 wires - 50 Hz

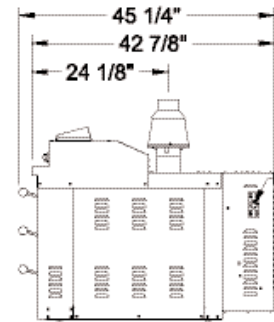
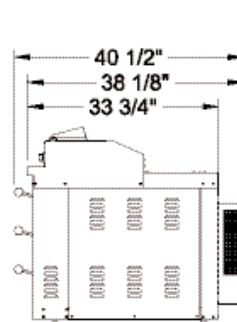
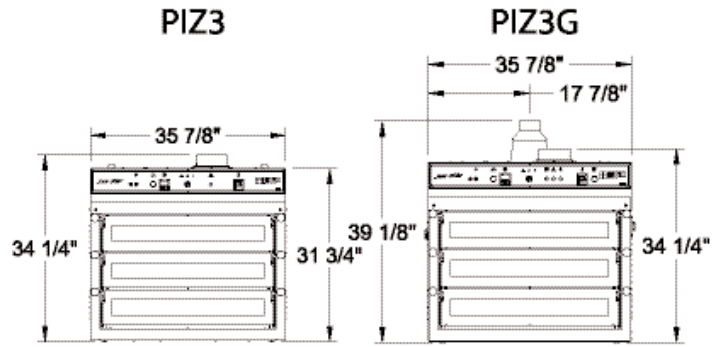
PRODUCTION PER HOUR(500°F/260°C - 5 min)

30 - 18" Pizzas
 60 - 14" Pizzas
 60 - 12" Pizzas
 150 - 9" Pizzas
 180 - 6" Pizzas

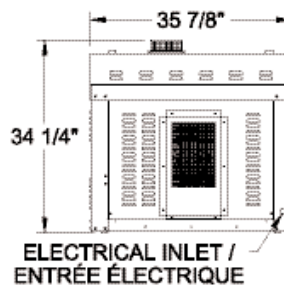
SHIPPING WEIGHT

PIZ3 : 560 lb (254 kg) approximately
 PIZ3G : 600 lb (272 kg) approximately
 PIZ3B : 150 lb (68 kg) approximately

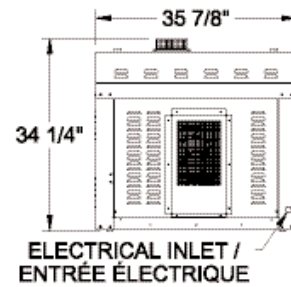
Electrical inlet located at the back of the unit.
 Specifications and design subject to change without notice.



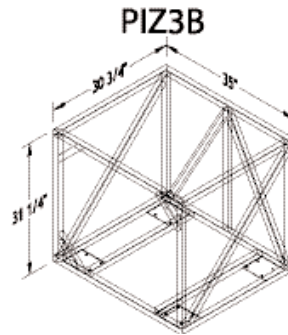
GAS INLET /
ENTRÉE DE GAZ



ELECTRICAL INLET /
ENTRÉE ÉLECTRIQUE



ELECTRICAL INLET /
ENTRÉE ÉLECTRIQUE



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