

# DOYON

## SIGNATURE ROLL-IN RACK OVENS



# ROLL IN RACK OVENS

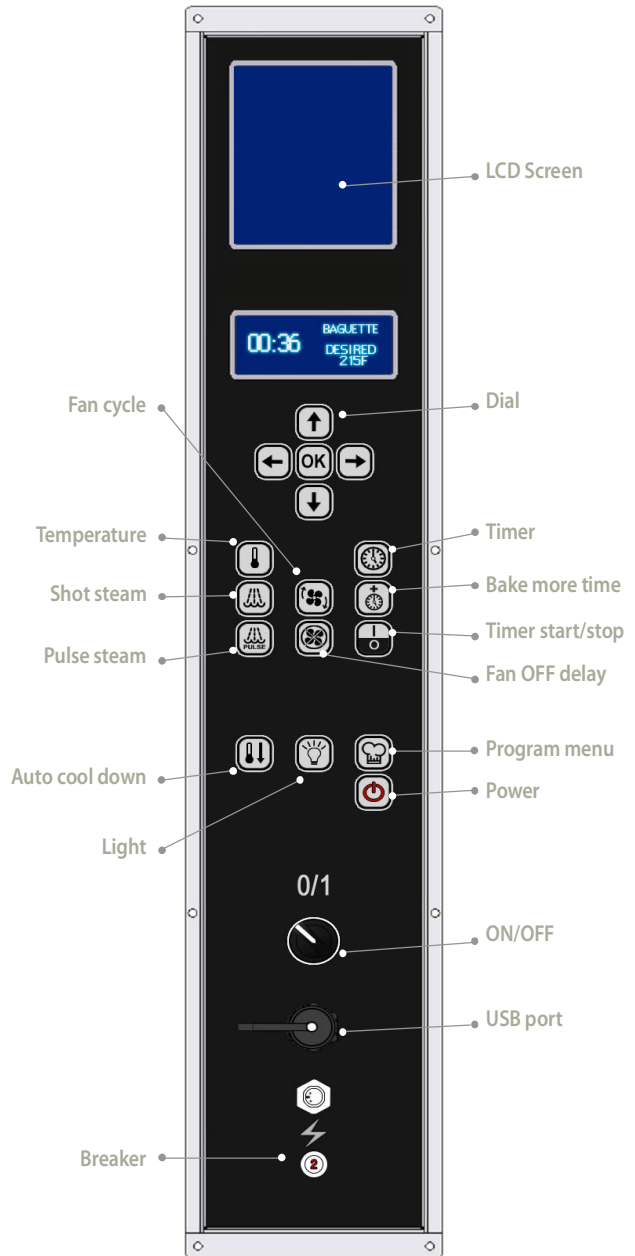
## FEATURES & BENEFITS

- Heavy duty stainless steel construction for longer life
- High efficiency, quick temperature recovery
- High production steam system
- Shot or pulse steam injection
- Four air channels to achieve a perfect bake
- Variable air speed with adjustable airflow
- Advanced programmable oven control
  - 8 stage baking
  - Auto ON/OFF Control
  - Cool-down mode
  - 99 programmable menus
- Energy saving mode
- Flush stainless steel floor for easy rack loading, no ramp required
- Field reversible door
- Insulated with 5" thick high temp. insulation
- Heavy-Duty rotating and lifting system with capacity of 1500 lbs.
- Self adjusting slip clutch prevents oven/rack damage
- Heat exchanger with no weld construction
- Standard Type II hood
- Built-in rollers and levelers for easy installation
- Ships knock down standard
- Single point connection
- Gas or Electric Models available
- 2 years parts 1 year labor limited warranty

## OPTIONS

- Prison package
- Additional racks
- Water softener
- Shipping in one piece

## PROGRAMMABLE CONTROL



## VERSATILITY



Bread



Pastries



Pizzas



Hamburgers



Pies



Veggies



Meat

# SRO1 | SRO2

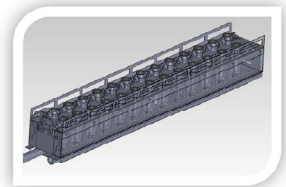
## AIRFLOW



- Powerful 3 HP blower (SRO1)
- Powerful 5 HP blower (SRO2)
- Four air channels to achieve a perfect bake
- Variable air speed with adjustable airflow
- Inclined blades develops higher air pressure
- Air slots positioned for best product coverage from left to right and top to bottom

## HEAT

- Powerful 22 burners sealed in stainless steel tubular heat exchanger (SRO1)
- Powerful 26 burners sealed in stainless steel tubular heat exchanger (SRO2)
- High efficiency, quick temperature recovery
- Energy saving mode
- Air is pulled by blower through the air duct and directed by air slots to the product



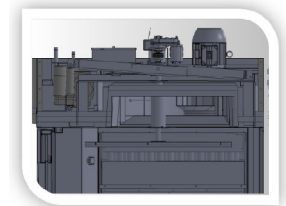
## STEAM



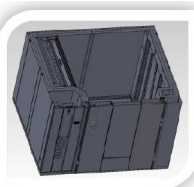
- High production steam system
- Shot or pulse steam injection
- SRO1 standard shot steam will convert 0.58 gallon of water into steam
- SRO2 standard shot steam will convert 1.0 gallon of water into steam
- Pulse steam generates moisture during baking process

## ROTATOR

- Heavy-Duty rotating and lifting system with capacity of 1500 lbs.
- Self adjusting slip clutch prevents oven/rack damage
- Rack automatically lifts when door is shut and latched
- Rack Lift automatically positions itself to load and unload



## CONSTRUCTION



- Heavy duty stainless steel construction for longer life
- Insulated with 5" thick high temp. insulation
- Flush stainless steel floor for easy rack loading, no ramp required
- Heavy-duty door locking mechanism
- Field reversible door

# ROLL IN RACK OVENS



SR01



SR02



## Signature Roll In Rack Ovens Specs

Model	Rack	Energy	Overall Dimensions			Crated Weight (lbs)
			W	D	H	
SRO1E	Single	Electric	55" (1397)	51" (1295)	100 7/8" (2590)	3000
SRO1G	Single	Gas	55" (1397)	51" (1295)	100 7/8" (2590)	3000
SRO2E	Double	Electric	72" (1892)	62" (1575)	103" (2616)	3900
SRO2G	Double	Gas	72" (1892)	62" (1575)	103" (1937)	3900

## Oven Productivity Chart (per hour)

Menu Item	Bagels	Dinner rolls	Sub rolls	Baguette	Croissants	9" Pies	Muffins	Muffins	9" Cakes	Cookies	Danish	Biscuits	Bread
Items per pan	15	24	8	5	15	5	24	15	5	15	12	15	4*
Bake Time (min)	15-18	12-15	15-18	20-25	15-18	35-40	25-30	20-25	20-25	10-12	12-15	25-30	30-35
SRO1	675	1440	360	150	675	112	720	450	225	1200	960	450	80
SRO2	1350	2880	720	300	1350	224	1440	900	450	2400	1920	900	160

All tests were performed with fresh food except cookies.

The quantities displayed in this productivity chart are averages and may differ from a recipe to another and from the temperature used to bake the products.

\*Per Strap Pan



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