



## CAOP6

### OVEN/PROOFER COMBINATION

The CAOP series are the most advanced compact ovens, with rotating racks known for their 100% uniform baking and a display oven that no one can match. The CA series are made of heavy duty stainless steel inside and outside. They have full view glass doors, are brightly lit. Steam injection is standard and gives you the advantage of getting the best bakery products you can get from any oven on today's market. Available gas or electric.

Doyon's proofer provides uniform proofing from top to bottom with its even air flow system and fully automatic humidity injection (no water pans to fill). It comes with heat and humidity controls. It's the easiest way to proof.



CAOP6

### STANDARD FEATURES

#### OVEN

- 2 separate ovens with separate controls
- Rotating rack with rotation switch
- Steam shot and pulse injection system
- Two speeds fan and fan delay switch
- Compact, high production oven
- Full view heat reflective glass doors
- Brightly lit
- Manual mode and user friendly EBake programmable control up to 99 recipes
- Fully insulated, completely sealed
- Digital temperature controllers and timers
- Temperature up to 500°F (260°C)
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Magnetic latches
- Door switch cutoff for fan motor
- Stainless steel inside and outside
- Locking casters
- 3/4 HP motor

#### PROOFER

- Glass doors
- Automatic water fill
- Brightly lit
- Stainless steel inside and outside
- Magnetic door latches
- Door drip pan
- Exclusive rust & scratch proof shelving
- 2 years parts, 1 year labor limited warranty

#### OPTIONS

- Humidified warmer in proofer
- Water softener: PLF240
- Perforated nickel plated pizza decks
- High temperature gasket for baking over 400°F (205°F)
- Gas quick disconnect kit (4' (1220 mm) flexible hose, ball valve and securing device)



*Experience our top-of-the-line ovens today!*



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## OVERALL DIMENSIONS

CAOP6 43 7/8" W X 53 3/4" D X 76 3/8" H

(1114 mm X 1365 mm X 1940 mm)

CAOP6G 43 7/8" W X 57 3/4" D X 76 3/8" H

(1114 mm X 1467 mm X 1940 mm)

## OVEN INTERIOR DIMENSIONS

CAOP6 27" W X 33 1/2" D X 28 1/2" H

(686 mm X 851 mm X 724 mm)

CAOP6G 27" W X 33 1/2" D X 28 1/2" H

(686 mm X 851 mm X 724 mm)

Shelf spacing : 4" (102 mm)

## ELECTRICAL SYSTEM

### CAOP6

#### 1 Phase:

208V- 80 A - 16.5 kW - 60 Hz - 2 wires + Ground

240V- 70 A - 16.5 kW - 60 Hz - 2 wires + Ground

220V- 73 A - 16 kW - 50 Hz - 2 wires + Ground

#### 3 Phases:

208V- 49 A - 16.5 kW - 60 Hz - 3 wires + Ground

240V- 42 A - 16.5 kW - 60 Hz - 3 wires + Ground

380V- 26 A - 14 kW - 50 Hz - 3 wires + Ground

**Other voltages available**

## GAS SYSTEM

### CAOP6G (Propane or natural)

BTU total : 78 500 BTU

#### 1 Phase:

208-240V - 19 A - 4.5 kW - 60 Hz - 2 wires + Ground

Gas Inlet : 1/2" NPT

Draft hood : 4" (102 mm)

Recommended gas pressure:

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

## WATER INLET: 1/4" NPT

Minimum clearance from combustible material

1" (25 mm) side and back

4" (102 mm) on non combustible floor

12" (305 mm) top

**FINISH:** Stainless steel

## SHIPPING WEIGHT

CAOP6 1175 lb (533 kg) approximately

CAOP6G 1360 lb (617 kg) approximately

## CAPACITY

### Oven

Standard sheet pans 18" X 26" (457 mm X 660 mm) : 6 pans

Four-strapped bread pans : 24 loaves

9" (229 mm) pie : 36 pies

### Proofer

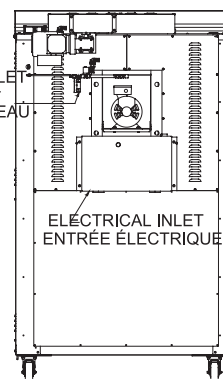
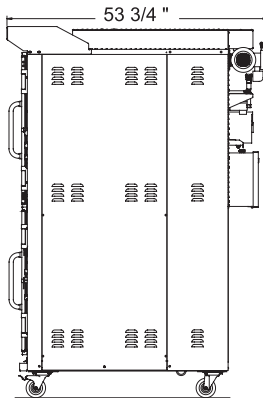
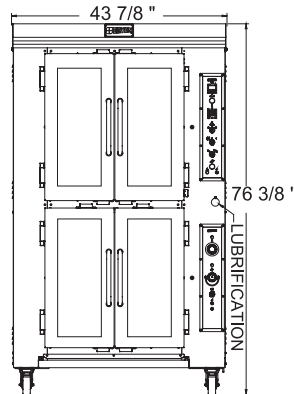
Standard sheet pans 18" X 26" (457 mm X 660 mm) : 18 pans

Four-strapped bread pans : 72 loaves

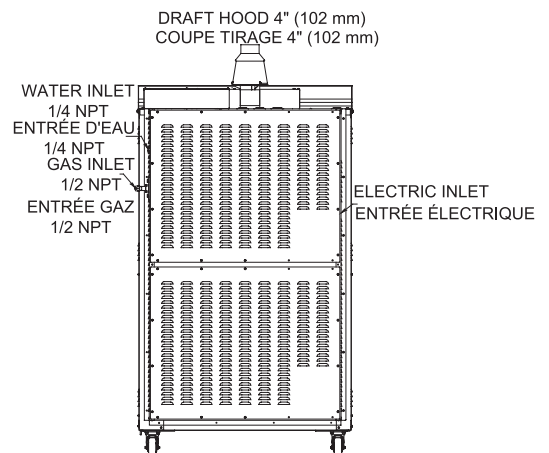
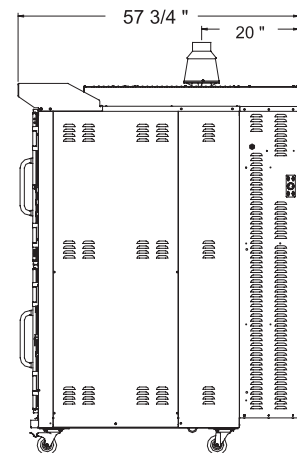
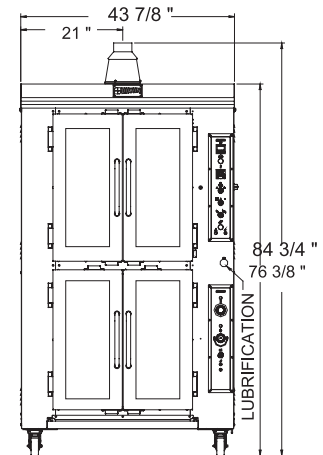
Electrical service connection and water inlet are located at the back of the unit.

Specifications and design are subject to change without notice.

## CAOP6



## CAOP6G



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