



PIZ3

JET AIR PIZZA OVEN

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.



PIZ3
with optional stand

STANDARD FEATURES

OVEN

- Multipurpose oven
- Temperature up to 600 °F (315 °F)
- Fast baking: 5-6 minutes at 500°F (260 °C)
- Exclusive 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 762 mm) door opening
- Heavy duty doors with full view thermos glass

- Easy cleaning
- Brightly lit
- Available gas or electric
- 3/4 HP motor
- 2 years parts, 1 year labor limited warranty

OPTIONS

- 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)



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



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OVERALL 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)

OVEN 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)

ELECTRICAL SYSTEM

PIZ3

1 Phase:

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

Other voltages available

GAS SYSTEM

PIZ3G (Propane or natural)

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.

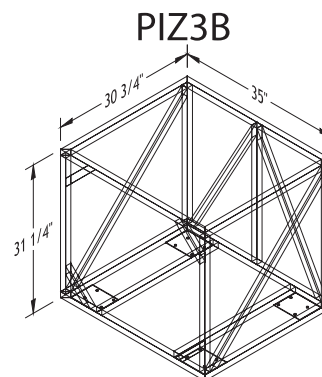
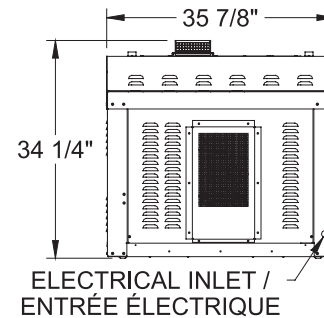
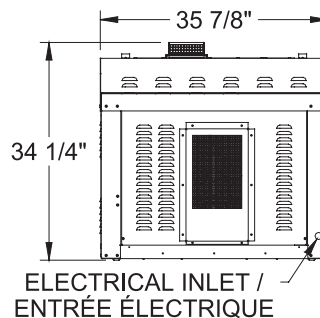
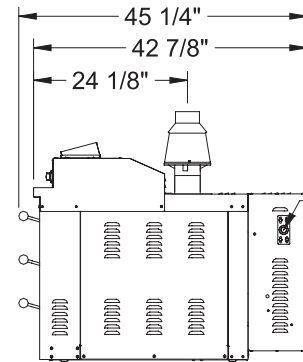
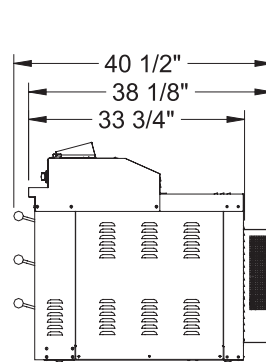
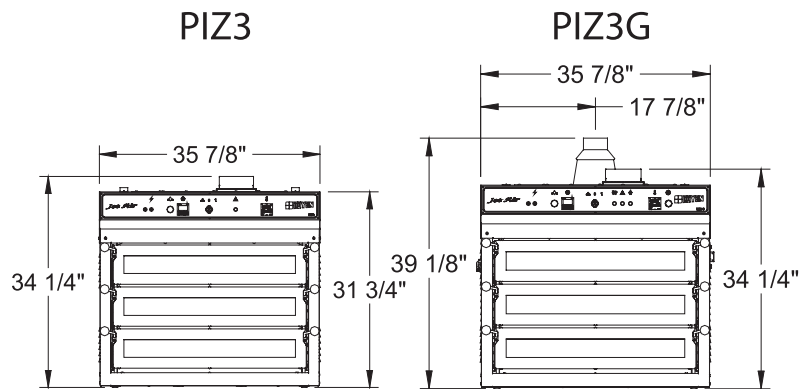
FINISH: Stainless steel

SHIPPING WEIGHT

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

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

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



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



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