



**ÉQUIPEMENT DOYON INC.**

1255, rue Principale  
Linière, Qc, Canada G0M 1J0

**Tel.: 1 (418) 685-3431**

**Canada: 1 (800) 463-1636**

**US: 1 (800) 463-4273**

**FAX: 1 (418) 685-3948**

Internet: <http://www.doyon.qc.ca>

e-mail: [doyon@doyon.qc.ca](mailto:doyon@doyon.qc.ca)

***ARTISAN OVEN  
OWNER'S MANUAL***

**Product / *Produit*:** \_\_\_\_\_

**Serial number / *Numéro de série*:** \_\_\_\_\_

# DOYON ARTISAN OVEN

IMPORTANT SAFETY INSTRUCTIONS  
READ AND SAVE THESE INSTRUCTIONS

## TABLE OF CONTENTS

TO GET THE BEST PERFORMANCE OF YOUR MACHINE, READ  
CAREFULLY THIS MANUAL.

<b>1. SHIPPING</b> .....	3
<b>2. RECEPTION OF THE MARCHANDISE</b> .....	3
<b>3. INSTALLATION</b> .....	4
3.1. DISTANCES TO RESPECT .....	4
3.2. IN GENERAL .....	5
3.3. TO THE ELECTRICIAN.....	5
3.4. TO THE PLUMBER.....	5
<b>4. INTRODUCTION</b> .....	6
<b>5. DESCRIPTION OF THE CONTROL</b> .....	7
<b>6. CONTROL OPERATION</b> .....	10
6.1. TEMPERATURE ADJUSTMENT.....	10
6.2. SETTING POWER OF THE FRONT, TOP AND BOTTOM .....	10
6.3. SETTING TIMES .....	10
6.4. DISPLAY UNITS .....	10
<b>7. WARNING MESSAGES</b> .....	11
7.1. OPENING MESSAGE.....	11
7.2. COLD VAPOR MESSAGE.....	11
7.3. END OF COOKING .....	11
7.4. BREAKDOWN MESSAGES.....	11
<b>8. FIRST TIME HEATING THE OVEN</b> .....	13
<b>9. BAKING</b> .....	13
<b>10. TROUBLESHOOTING</b> .....	14
<b>11. OVEN MAINTENANCE AND CLEANING</b> .....	15
<b>COMPONENT PARTS</b> .....	17

## **CAUTION**

### **READ ALL INSTRUCTIONS**

The Artisan Ovens are manufactured with first quality material by experienced technicians. Proper installation and maintenance will guarantee a reliable service for years to come. A nameplate specifies the model number, serial number, voltage, amperage, frequency and manufacturing date.

## **ATTENTION**

DOYON is not responsible for damages to the property or the equipment caused by personnel who is not certified by known organisations.

### **1. 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.

### **2. 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.

### **3. INSTALLATION**

#### **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.

#### **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 specialised 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.

#### **3.1 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.

### **3.2 IN GENERAL**

Take off the packaging material with care. Take off all the material used for packing and accessories.

### **3.3 TO THE ELCTRICIAN**

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.**

### **3.4 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 scale and minerals in the water. A minimum water pressure of 60 psi with a hardness reduction filtration system with a minimum flow rate of 3 gpm is required. We suggest to use CUNO 3M #SF165 or equivalent. 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.**

## 4. INTRODUCTION

The Artisan's control panel is used to independently determine the heat of: the top of the oven, the sole (stone) and the front of the oven. The steam is regulated by using 2 timers: TIMER and STEAM TIMER.

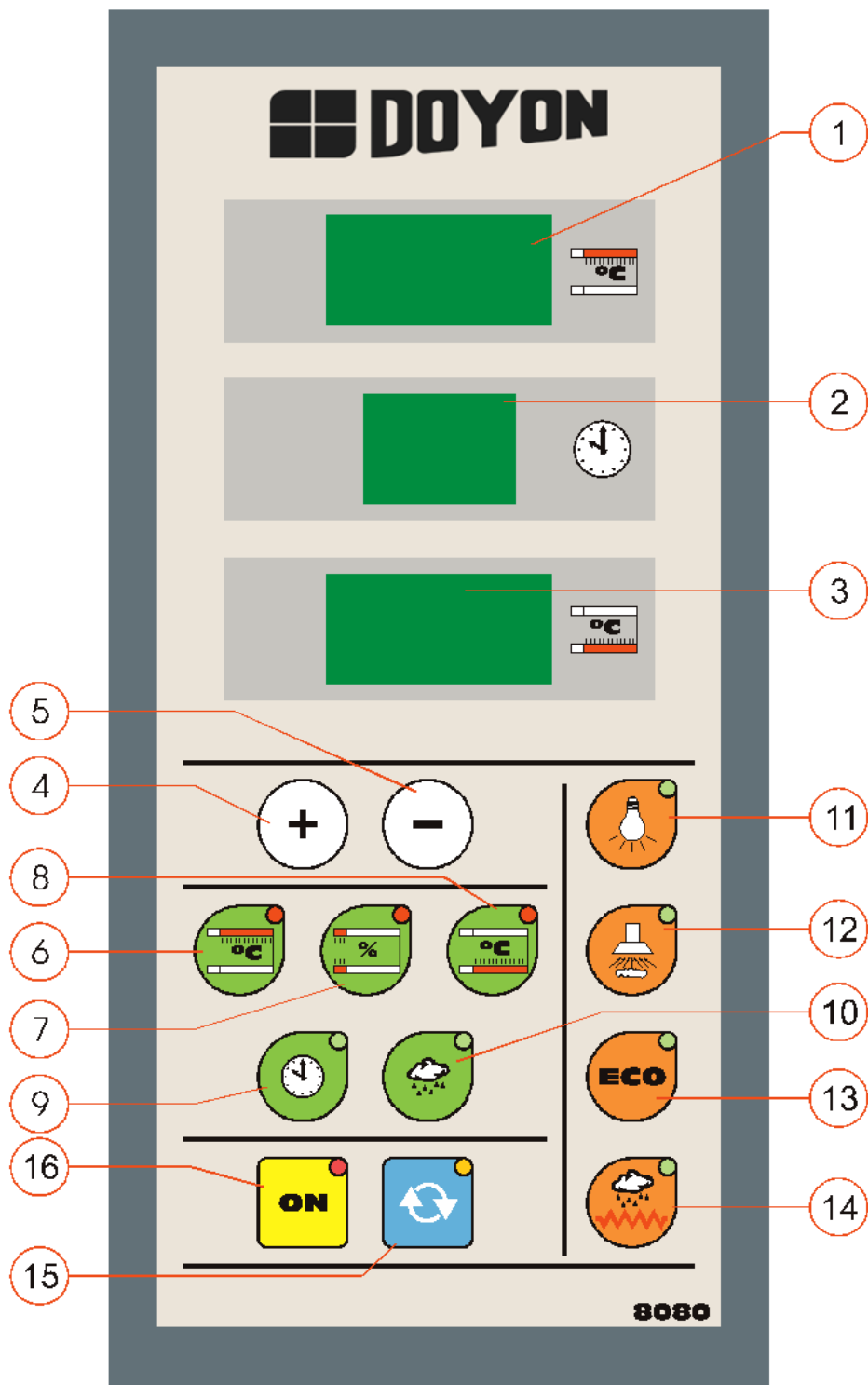
It also controls various maneuvers necessary for the operation of the oven such as the on-off oven light, the on-off exhaust and INSTANT POWER REDUCER, enabling the steam generator.

The controller incorporates an ecomode (Saver) which ensures that the power consumption does not exceed 50% of the total power without altering their behavior.

The control automatically performs a series of actions that are intended to simplify the cooking process for the baker. The actions that the operator would have to do manually during a cooking cycle such as start the cooking timer, steam injection, changing the temperature of cooking, etc. are performed automatically by simply pressing the  cycle button .

The control panel displays an intuitive user friendly interface making it easy to navigate.

# 5. DESCRIPTION OF THE CONTROL PANEL



### **1) TOP TEMPERATURE**

Displays the temperature of the TOP. It is also used in the parameter settings mode.

### **2) CLOCK**

Displays the cooking timer. When the cooking timer is running, the display shows the minutes remaining to complete the cooking time and a flashing light spot indicates that it is counting time.

### **3) STONE TEMPERATURE**

Displays the temperature of the sole (stone). It is also used in the mode parameter settings.

### **4) INCREASE KEY VALUES**

Key used to increase the value of the parameter.

### **5) DECREASE KEY VALUES**

Key used to decrease the value of the parameter.

### **6) TOP KEY**

Pressing this button will display the desired temperature for the top. Edit with keys up or down, and press the button again to save the setting and return to the actual temperature display.

### **7) FRONT HEAT COMPENSATOR KEY**

Pressing this button will display the desired % of heat compensation for the top-front of the unit. By pressing the button again, it will display the % of heat compensation for the sole (stone). Edit with keys up or down and press the button again to save the setting and return to actual temperature display. We suggest that you keep the % level between 3% and 5%.

### **8) SOLE (STONE) KEY**

Pressing this button will display the desired temperature for the sole (stone). Edit with keys up or down, and press the button again to save the setting and return to the actual temperature display.

### **9) TIMER KEY**

Pressing this button will allow you to program the cooking time. Edit with keys up or down. Press the timer button to save and exit the editing.

If cooking is underway, pressing this key lets you change the time remaining. Press the button to save and exit the editing.



#### **10) STEAM INJECTION KEY**

When steam is enabled and the steam button is pressed briefly, steam is injected with a scheduled duration. While injecting, the pilot key will be on.

If the pilot light is flashing, it means that the oven temperature is not high enough to permit steam generation.

#### **11) LIGHT KEY**

When you press this button, the oven light will turn on. The light stays on until you press this key again, so that the light goes off. The pilot shows the status of operation of the oven light: if the pilot is on, the oven light is on.

#### **12) HOOD KEY**

When you press this, the hood turns on. The fan stays on until you press this button again. The pilot shows the status of operation of the hood, if the pilot is on, the fan is running. (If the oven is equipped with the optional hood )

#### **13) ECOMODE KEY**

This key can activate / deactivate the ecomode. The pilot shows the status of the ecomode. If the pilot is on, the ecomode is operating.

#### **14) STEAM GENERATOR SYSTEM ON/OFF KEY**

Pressing this key allows or disallows the heating of the steam generator. If you do not allow the steam heating, the pilot key will be off.

#### **15) START/STOP RECIPE KEY**



Start or stop the cooking program. Pressing the control starts the cooking cycle, activating the cooking timer and injecting steam. If you wish to terminate the cooking cycle, press the key again.



#### **16) ON/OFF KEY**

This key is used to turn ON or OFF the oven. The control remains standby (standby) and shows this situation by turning off all displays, except the pilot of the ON button remains lit.


## 6. CONTROL OPERATION



### 6.1 TEMPERATURE ADJUSTMENT

Select the temperature for the TOP or SOLE by pressing the TOP  or  SOLE button, the corresponding display and button will remain intermittent.

Select the desired temperature with the buttons  or , and confirm by pressing the intermittent button.


### 6.2 SETTING POWER OF FRONT HEAT COMPENSATOR

Select the power of the FRONT-TOP and FRONT-SOLE by pressing the  button. The first time you press it, the % of heat compensation of the FRONT-TOP will appear on the display of the TOP.

Select the desired % of compensation with the buttons  or , and confirm by pressing the intermittent button.



Then the % of heat compensation of the FRONT-SOLE will appear. Adjust and confirm by repeating the previous steps.

### 6.3 SETTING TIMES

Select the desired cooking time in minutes by briefly pressing the  button. The button and the clock display will remain intermittent, set the time if necessary and save the value by pressing the key again.

### 6.4 SET DISPLAY UNITS

The user can also set whether the display is in degrees celcius (°C) or degrees fahrenheit (F°).


In order to do so, you must press any of those two keys   for 2 seconds. Select the desired value, then press the button to save and exit the selection of units.


## 7. WARNING MESSAGES


### 7.1 OPENING MESSAGE

When plugging the oven in, some information on the type of the oven and other technical parameters will appear during a few seconds. Those informations are not for the use of the user.

### 7.2 COLD VAPOR MESSAGE

If there is a need for vapour, the button  should be pressed until the pilot light is turned on. At this time, the steam generator will heat until it reaches the temperature set by the manufacturer.

When the steam button  is intermittent, this means that the steam temperature is not correct. When the pilot light goes off, it means that the cooking can start. When the temperature is correct light goes out indicating that you can start cooking.

The user can see what is the steam temperature by pressing the  button for 2 seconds. The steam temperature is shown on the upper display for 30 seconds.

### 7.3 END OF COOKING

When the cooking begins, the cooking timer will countdown each minute until it reaches 0. When the timer reaches 0, a warning indicating the end of the cooking time will appear.

The warning indicating the end of cooking is intermittent and will remain so for the period of time. If the user presses any button during the warning, it will stop.

Once the cooking time has ended, and if the cooking cycle has not been interrupted by the user, the cycle counter will continue counting the time that is added on to the cooking time. The clock display will remain intermittent indicating this situation.

At 2,4,6,8,10 minutes, added to the cooking cycle, the panel sends out a warning with a brief intermittent buzzer. At 10 minutes the cycle is automatically stopped.

### 7.4 BREAKDOWN MESSAGES

A breakdown produces a continuous warning in one of the displays, and activates the alarm relay until the fault is acknowledged by pressing any key. At that moment the warning relay is deactivated, and the message continues to show on the display until the fault is repaired. Breakdowns disconnect all control outputs warning.

Faults can be:

- Rupture or inversion of the thermal converter TOP.

In the display TOP



- Rupture or inversion of the thermal converter SOLE.

In the display SOLE



- Rupture or inversion of the thermal converter STEAM.

In the display TOP



- High temperature of the control. (High Temperature Device)

The display TOP



- High temperature oven. (High Temperature Oven)

The display TOP



## 8. FIRST TIME HEATING THE OVEN

The first time you heat the oven is very important for the future good use of the oven. Therefore, in order to avoid any damage, it is necessary to follow the parameters indicated below.

**Select the temperature in all chambers at 50°C**

After reaching the temperature, wait 15 minutes.

**Select the temperature in all chambers at 100°C**

After reaching the temperature, wait 15 minutes.

**Select the temperature in all chambers at 150°C**

After reaching the temperature, wait 60 minutes.

**Select the temperature in all chambers at 200°C**

After reaching the temperature, wait 15 minutes.

**Select the temperature in all chambers at 250°C**

After reaching the temperature, wait 15 minutes.

**Select the temperature in all chambers at 300°C**

After reaching the temperature, wait 30 minutes.

**Select the temperature in all chambers at 350°C**

After reaching the temperature, wait 15 minutes.

## 9. 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.

## 10. 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.

<b>Questions</b>	<b>Solutions</b>
<b>The oven does not turn on.</b>	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.
<b>Oven does not produce heat.</b>	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.
<b>Uneven baking.</b>	Check element efficiency percentage and adjust to obtain more or less heat.
<b>If steam device of the oven does not work properly.</b>	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.
<b>No light in the oven.</b>	Check if the light bulb is burned out.
<b>If there is no humidity in the proofer.</b>	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.

## 11. OVEN MAINTENANCE AND CLEANING

It is recommended to use a water filter and to clean or replace it regularly to avoid accumulation of minerals inside the unit.

<b>Step by step</b>	<b>Recommendations</b>
<p><b>Clean the inside of the oven and the proofer.</b></p> <p><b>Do not wash the stone with water and soap.</b></p>	<p>We recommend and sell: Dirt Buster III. Action foam cleaner Part number : NEB201</p>
<p><b>To clean the stone, remove it from the oven and scrub with a scratch pad until you have a clean and soft surface.</b></p>	<p>We recommend : Cleaning brush Part number : MBA085</p>
<p><b>Clean the oven windows with products like Brasso or equivalents. They are copper cleaners but good for this use.</b></p>	<p>We recommend and sell: Glass cleaner Part number : EXC300</p>
<p><b>Clean the oven exterior with a stainless steel cleaner.</b></p>	<p>We recommend and sell: Stainless steel cleaner Part number : NES201</p>

**FOR MORE INFORMATION,  
PLEASE CONTACT OUR OFFICE:**

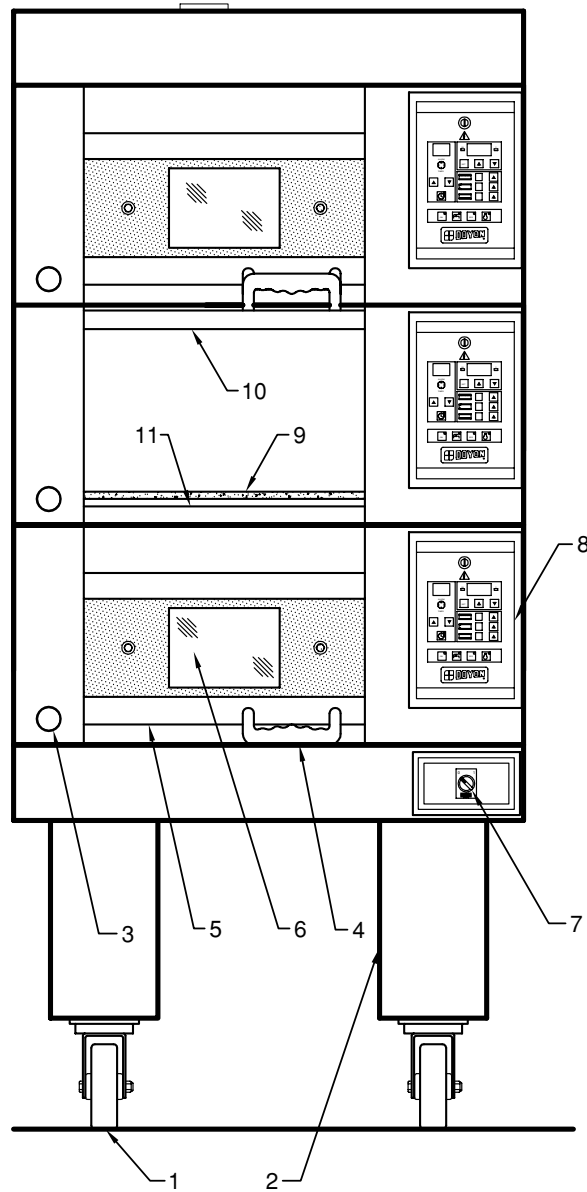
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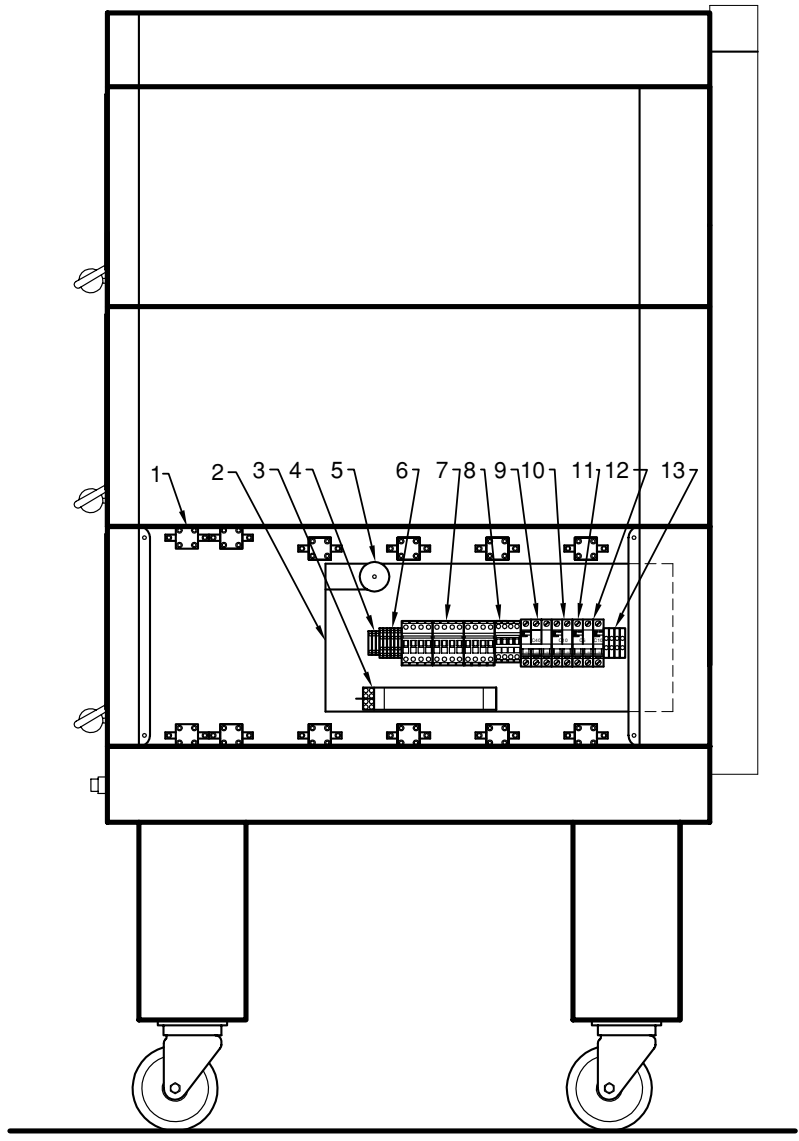


## **COMPONENT PARTS**



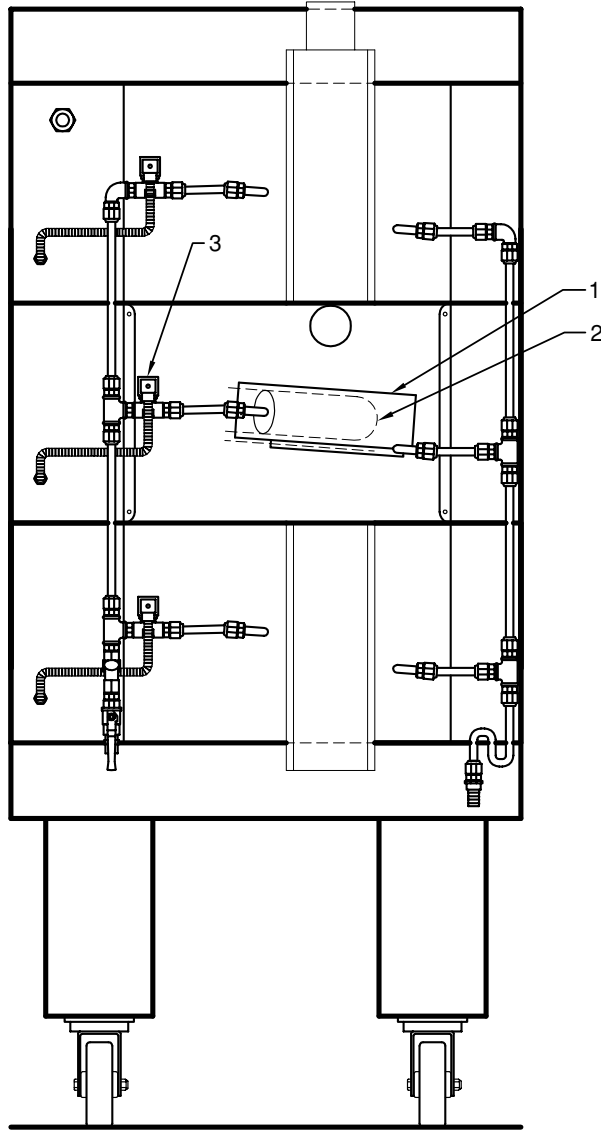
Front view			
Item	Part Number	Description	Quantity
1	MPA168	LOCKING CASTER (FRONT OF THE OVEN)	2
&	MPA167	NON LOCKING CASTER (BACK OF THE OVEN)	2
2	PA0341C	LEGS WITHOUT CASTERS (25")	4
OR	PA0342C	LEGS WITHOUT CASTERS (16")	4
OR	PA0343C	LEGS WITHOUT CASTERS (13")	4
OR	PA0344C	LEGS WITHOUT CASTERS (1")	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)



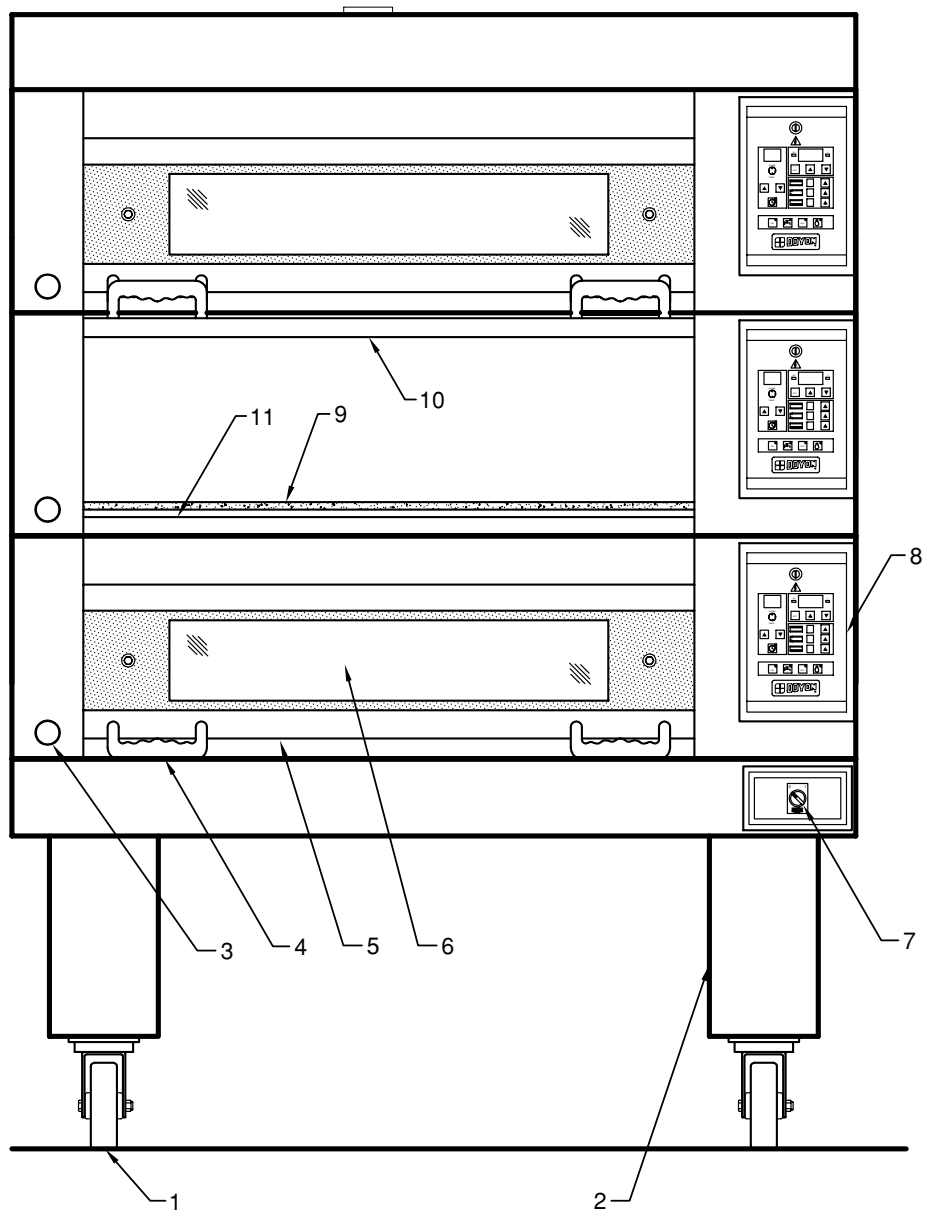
Side view			
Item	Part Number	Description	Quantity
1	MER001	ELEMENT BLOCK 208V – 240V (1T)	12
OR	MER001A	ELEMENT BLOCK 480V (1T)	12
2	MER011	LIGHT BULB TYPE MR16	1
&	MER019	SOCKET FOR 20W LIGHT BULB	1
3	MER068	TRANSFORMATOR 240V > 12V, 24V	1
&		TRANSFORMATOR 240 > 24 IF WATER SOLENOID VALVE IS 24 VAC	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)



<b>Back view</b>			
<b>Item</b>	<b>Part Number</b>	<b>Description</b>	<b>Quantity</b>
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

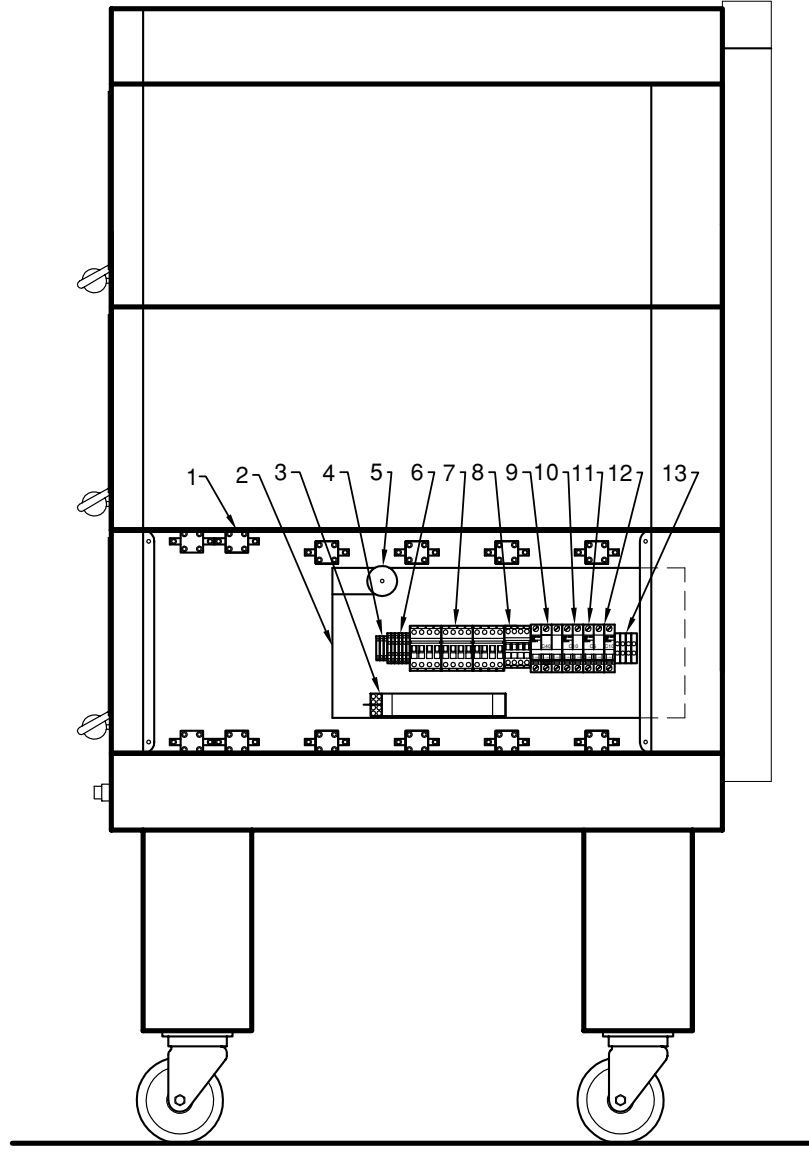
1T ARTISAN DECK OVEN (BACK VIEW)





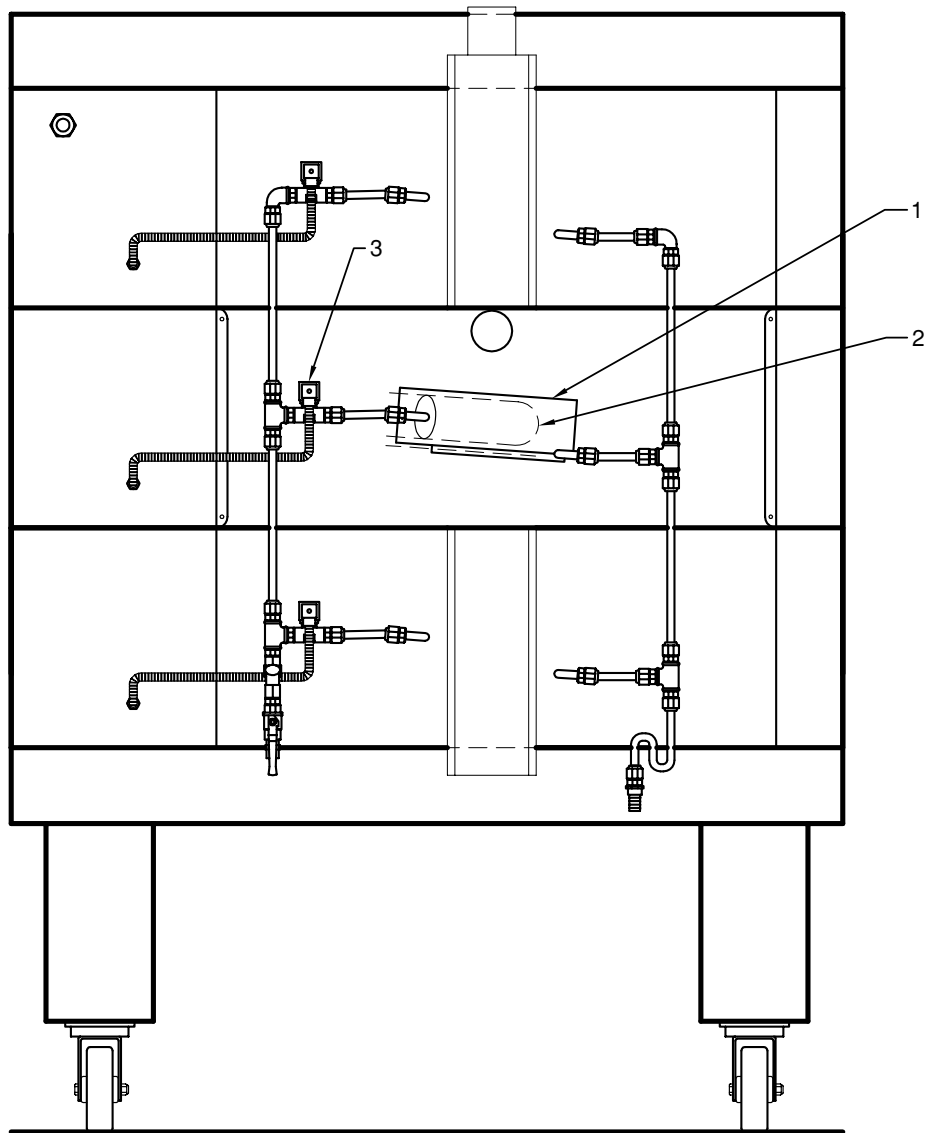
Front view			
Item	Part Number	Description	Quantity
1	MPA168	LOCKING CASTER (FRONT OF THE OVEN)	2
&	MPA167	NON LOCKING CASTER (BACKOF THE OVEN)	2
2	PA034-1C	LEGS WITHOUT CASTERS (25")	4
OR	PA034-2C	LEGS WITHOUT CASTERS (16")	4
OR	PA034-3C	LEGS WITHOUT CASTERS (13")	4
OR	PA034-4C	LEGS WITHOUT CASTERS (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	4
&	AZRB200	DIA. 5/16" LOCK WASHER	4
&	FMB552	M8 NUT	4
&	MPP211	ALLUMINIUM CAP NUT	4
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	LIGHT BULB OF MAIN SWITCH	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	MPR037	STONE DECK FOR 2T (PINK)	1
OR	PA021R-2T	STONE DECK FOR 2T (GREY)	1
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	MPR021-2T	FIBERGLASS GASKET	1

2T ARTISAN DECK OVEN (FRONT VIEW)



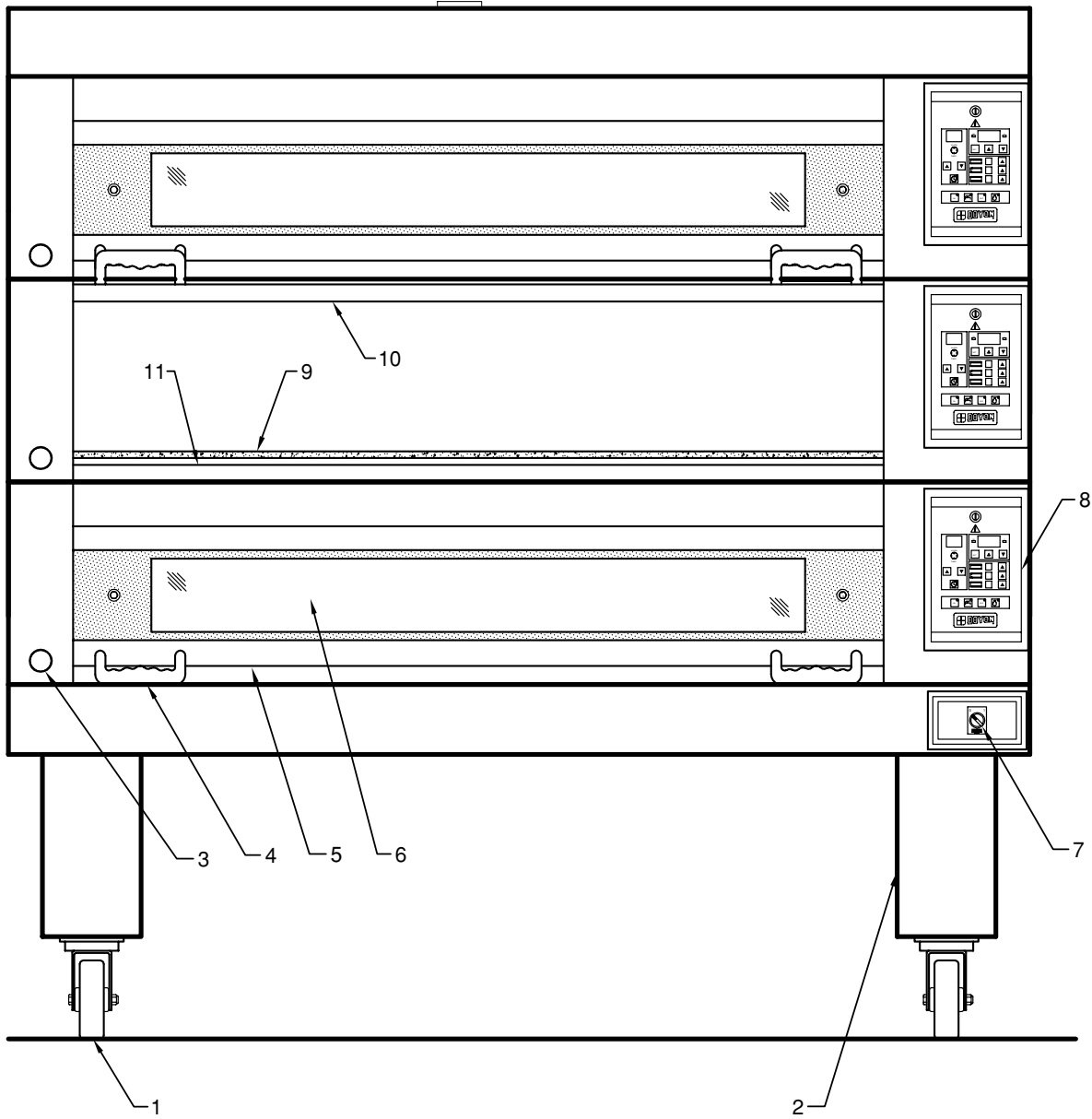
Side view			
Item	Part Number	Description	Quantity
1	MER002	ELEMENT BLOCK 208V – 240V (2T)	12
OR	MER002A	ELEMENT BLOCK 480V (2T)	12
OR	MER002B		
2	MER011	LIGHT BULB TYPE MR16	1
&	MER019	SOCKET FOR 20W LIGHT BULB	1
3	MER068	TRANSFORMATOR 230V > 12V (IF WATER SOLENOID VALVE 12 VAC)	1
OR	ELT705	TRANSFORMATOR 120-240 V / 12-24 V 100 VA (IF WATER SOLENOID VALVE IS 24 VAC)	1
4		TERMINAL BLOCK FOR BUZZER	2
5	MEC042	THERMOSTAT WITH BUTTON	1
&	MEC042B	BUTTON FOR THERMOSTAT	1
6	MEL061	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	MEP006	DOUBLE BREAKER 10A	1
11	MEP005	DOUBLE BREAKER 6A	1
12	MEP003	SINGLE BREAKER 10A	1
13	MEL159	MAIN TERMINAL BLOCK 3 POLE	1
&	MEL157	GROUND TERMINAL BLOCK	1

2T ARTISAN DECK OVEN (SIDE VIEW)



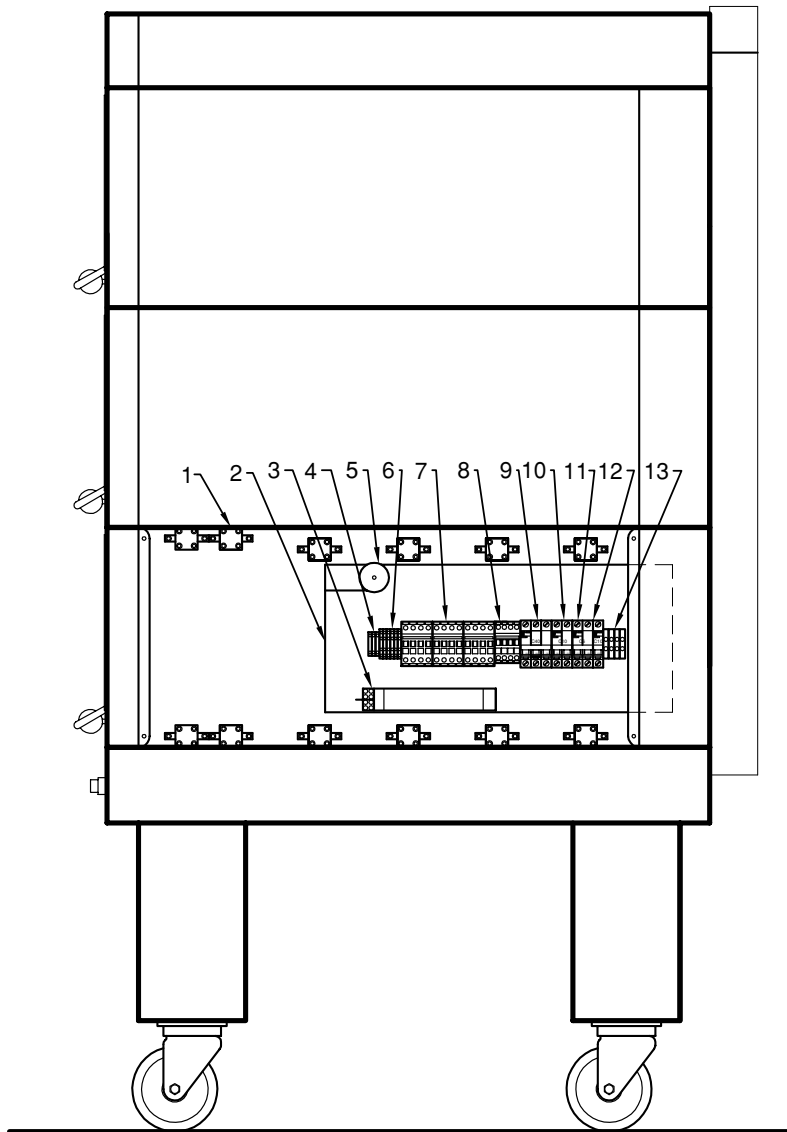
<b>Back view</b>			
<b>Item</b>	<b>Part Number</b>	<b>Description</b>	<b>Quantity</b>
1		STEAM GENERATOR BOX (WATER INLET & DRAIN AT THE SAME END)	1
OR		STEAM GENERATOR BOX (WATER INLET ON THE BACK SIDE)	1
2	MER027	ELEMENT 600W 230V FOR STEAM GENERATOR	2
OR	MER027A	ELEMENT 600W 480V FOR STEAM GENERATOR	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

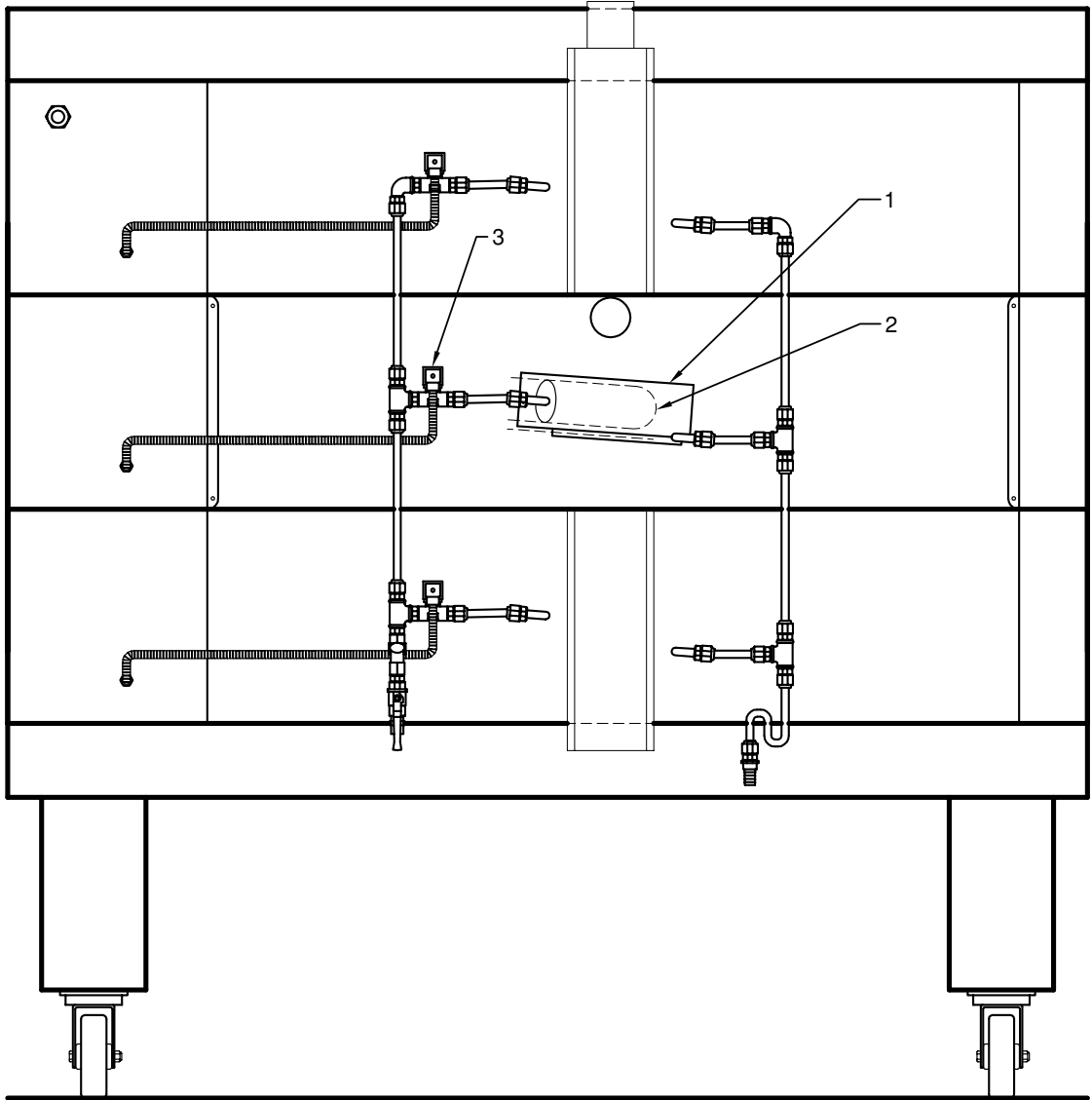
3T ARTISAN DECK OVEN (FRONT VIEW)





<b>Side view</b>			
<b>Item</b>	<b>Part Number</b>	<b>Description</b>	<b>Quantity</b>
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	MEC070	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)



<b>Back view</b>			
<b>Item</b>	<b>Part Number</b>	<b>Description</b>	<b>Quantity</b>
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)

# **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