

# CBS Food Equipment

841 Yosemite Way, Milpitas CA 95036  
Telephone (408) 946-2820 - Fax (408) 946-3247

CA12

“Superior **quality** product  
at an **affordable** price !”



**CA12**  
(ROTATING OVEN)

## Mini Rack Oven 12 pans capacity

### OVEN FEATURING

- Two separate ovens with separate controls
- Exclusive patented reversing fan system
- Outstanding steam injection system including an electronic timer
- Compact space saving unit
- High production oven
- Full view heat reflective thermos glass doors
- Brightly lit
- Digital reminder timer
- Fully insulated, completely sealed
- Digital temperature controllers and timers
- Temperature up to a maximum of 500°F (260°C)
- Energy efficient electric or gas heating (baking temperature reached in 15 minutes)
- Magnetic latches
- Door switch cut-off for fan blower
- Stainless steel inside and outside
- Locking casters
- 3/4 HP motor
- ETL & NSF listed
- One year parts and labor limited warranty

### Mini Rack Oven CA12

The CA 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 and come with digital temperature and timer controls. 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 outstanding uniform steam injection system includes an electronic timer which will give you a precise mist everytime for a better quality product (crusty breads, bagels, french baguettes, etc.). This superior steam sytem will allow inexperienced employees to produce quality products with a minimum of training.

### VERSATILITY

Bread, rolls, buns, crusty breads, pastries, muffins, cookies, cakes, pies, bagels, croissants, sours & ryes, pizzas, hamburgers, bacon, game hens, chicken, turkey, multimeal prep, bulk vegetables, casseroles, slow cook, retherm.

### OPTIONAL

- Water softener system
- Programmable controls
- Automatic steam
- Delay switch (electric model only)
- Gas quick disconnect kit (4' flexible hose, ball valve and securing device)

## DIMENSIONS

<b>CA12</b>	44 1/4" W	X 54" D	X 76 1/4" H
	(1125 mm)	X 1370 mm	X 1935 mm)
<b>CA12G</b>	44 1/4" W	X 57 1/2" D	X 76 1/4" H
	(1125 mm)	X 1460 mm	X 1935 mm)

## OVEN INTERIOR DIMENSIONS

<b>CA12</b>	27" W	X 33 1/2" D	X 28 1/2" H
	(686 mm)	X 851 mm	X 724 mm)
<b>CA12G</b>	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)

**GAS SYSTEM** (CA12G Propane or natural)

**BTU total :** 157 000 BTU (78 500 per oven)

1 Phase:

120/240V - 9 A - 2.1 kW - 3 wires - 60 Hz

3 Phases:

120/208V - 6.5 A - 2.1 kW - 4 wires - 60 Hz

**Gas Inlet :** 1/2" NPT

**Recommended gas pressure:**

Propane gas : 11" W.C.

Natural gas : 7" W.C.

**ELECTRICAL SYSTEM** (CA12)

1 Phase:

120/240V - 110 A - 26.5 kW - 3 wires - 60 Hz

220V - 103 A - 22.7 kW - 2 wires - 50 Hz

3 Phases:

120/208V - 76 A - 26.5 kW - 4 wires - 60 Hz

220/380V - 41 A - 22.7 kW - 4 wires - 50 Hz

**Other voltages available**

**Water Inlet :** 1/4" NPT

## CAPACITY

### Oven

Standard sheet pans 18" X 26" (457 mm X 660 mm) : 12 pans

Four-strapped bread pans : 48 loaves

9" (229 mm) : 72 pies

## FINISH

Stainless steel

## SHIPPING WEIGHT

CA12 1450 lb (658 kg) approximately

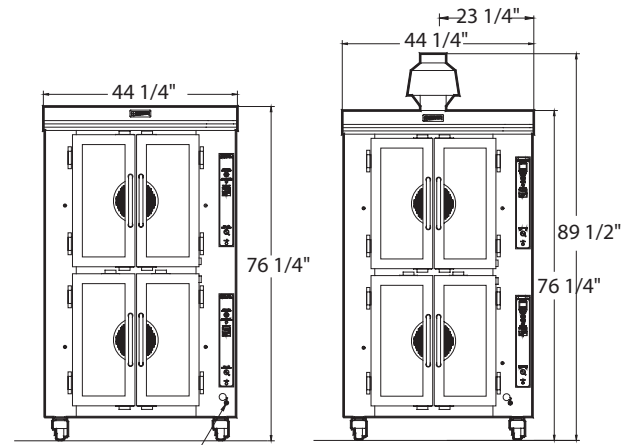
CA12G 1600 lb (726 kg) approximately

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

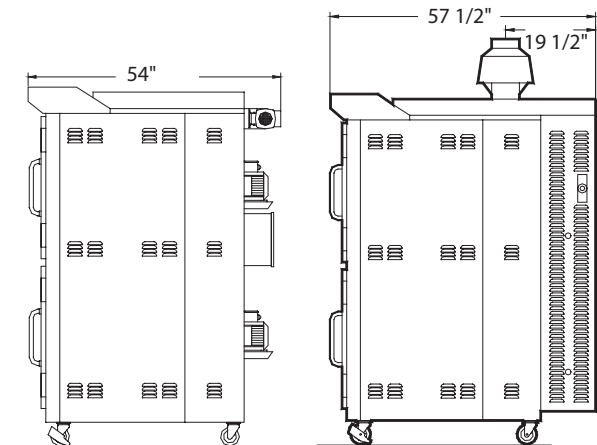
Specifications and design subject to change without notice.

CA12

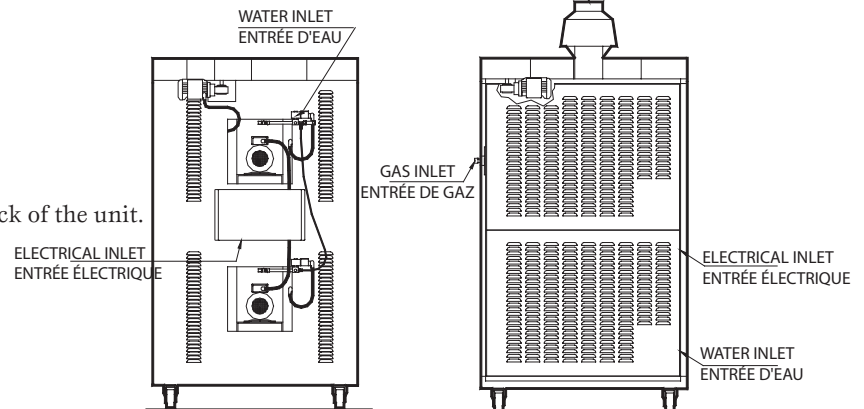
CA12G



BEARING LUBRICATION  
LUBRIFICATION DU ROUEMENT À BILLES



6" (15.2 cm) DRAFT HOOD  
COUPE-TIRAGE 6" (15.2 cm)



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Your local distributor: / Votre distributeur:

