



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

PIZ3G – PIZ6G

Product / Produit: _____

Serial number / Numéro de série: _____

**IMPORTANT SAFETY INSTRUCTIONS
SAVE THESE INSTRUCTIONS**

TABLE OF CONTENTS

<u>SECTION « A » DESCRIPTION</u>	<u>PAGE</u>
Introduction	A1
How to cook your favorite pizza	A2
Construction	A4
Shipping	A4
Installation warnings	A5
Distances to respect	A7
Installation	A8
Instruction and operation of the oven	A10
Front control panel symbol description	A12
Troubleshooting	A13
Oven maintenance and cleaning	A15
<u>SECTION « C » BURNER AJUSTMENTS</u>	
PIZ3G NATUREL	C1
PIZ3G PROPANE	C2
PIZ6G NATUREL	C3
PIZ6G PROPANE	C4
<u>SECTION « E » COMPONENT PARTS</u>	
PIZ3G FRONT	E1
PIZ3G BACK	E3
PIZ6G FRONT	E5
PIZ6G BACK	E7
<u>SECTION « F » CONTROL PANELS</u>	
PIZ6G - 120V/1PH	F1
PIZ6G - 120V/208V/1PH & 120V/240V/1PH	F3
PIZ6G - 120V/208V/3PH & 120V/240V/3PH	F5
PIZ6G - 220V/1PH/50 Hz	F7
PIZ3G - 120V/1PH/60Hz	F9
PIZ3G - 208-240V/1PH/60Hz	F11
Warranty	

CAUTION

**In case of strong gas odours, shut off the gas input valve
and contact a specialised gas technician**

INTRODUCTION

The manufacturer suggests to read this manual carefully.

This Jet Air gas fired oven is manufactured with first quality material by experienced technicians. Proper installation and maintenance will guarantee a reliable service for years to come.

A nameplate fixed to the front or right side of the oven specifies the model number, type of combustible, BTU rating, operating pressure, serial number, voltage and amperage.

Drawings and replacement parts numbers are included in this manual. The electrical diagram is affixed in the control panel at the back of the oven.

ATTENTION

DOYON is not responsible for damages to the property or the equipment caused by personnel who is not certified by known organisations. The customer is responsible for finding qualified technicians in gas, electricity and plumbing for the installation of the oven.

HOW TO COOK YOUR FAVORITE PIZZA

(Pan pizza or regular pizza)

How to cook pan pizza in ovens:

Models: PIZ3, PIZ3G, PIZ6, PIZ6G

(Pizza Hut style)

1. Mix your favorite pizza dough formula.
2. When mixing is done:
 - A. Cut dough in pieces and make balls.
 - B. Put the dough balls in a plastic basket with a cover.
 - C. Place in a cooler or refrigerated room for 12 hours.
 - D. After 12 hours:
 - 1) Remove dough balls from cooler or refrigerated room.
 - 2) Spray the pizza pan with vegetable oil or olive oil.
 - 3) Shape and set pizza dough in the pan.
 - 4) Transfer pizza pan to proofer unit for 45 to 60 minutes.
Proofer set at: 100°F heat, 85% humidity.
 - 5) When pizza dough is ready, put pizza pan with the cover on, back in the cooler.
 - 6) When ready to bake:
 - Take the pizza dough from the cooler;
 - Put topping on pizza dough;
 - Place the pizza in the oven without cover.

Important: If you cook your pizza in a pan or on a screen, the bottom crust will not bake properly. If you use them, remove the pizza from the pan or the screen after 3 minutes and finish baking it directly on the oven deck.

Oven baking instructions:

- Preheat at 465⁰F.
- Baking time:

5-6 mins:	6"	9"	12"
6-8 mins:	16"	18"	

Special notice: If you bake only pan pizza or bake on a screen, we recommend using the following with the oven:
3 grills (optional): Ask your sale representative.

How to cook regular pizza:

(No pan or screen)

- Preheat oven at 465⁰F.
- Remove dough balls from cooler one hour before using.

• For better results:

Dough must be 50⁰F to 80⁰F.

Bake directly on perforated nickel plate.

Baking time at 465⁰F:

5-6 mins:	6"	9"	12"
6-7 mins:	16"	18"	

Important: Do not cook with screens.

Cook directly on the perforated nickel deck of the oven.



Cleaning:

We recommend to clean the oven every day.

- 1) Remove the lower shelf and clean the bottom of the oven with dry cloth and cleaner supplied with the oven.
- 2) Glass doors: During working hours, clean glass with dry cloth (paper towel). At the end of the day, clean with glass cleaner (Windex and paper towel).

NOTICE:

Never put aluminum foil on top of the shelves. This will affect the air circulation and the oven will not bake properly.

CONSTRUCTION

You just bought the most advanced gas fired oven in the world, “DOYON” technology at its best. This gas fired oven is manufactured using the highest quality components and material.

The oven gives a perfect uniform baking with its unique Jet Air convection system. The DOYON gas fired oven is designed with parts that are easy to find.

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.

IMPORTANT

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.

INSTALLATION WARNINGS

The DOYON gas fired ovens are designed to be used with the gas specified on the descriptive nameplate. Refer to National Fuel Gas Code, ANSI-Z223.1 and CAN/CGA.B149. Copies of these are available at:

American Gas Association, 1515 Wilson Boulevard, Arlington, Virginia, 22209.

Canadian Gas Association, 55 rue Scarsdale, Don Mills, Ontario, Canada, M3B 2R3.

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.

INSTALLATION AND SERVICE

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 gas technician, 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 like:

- under a exhaust vent hood;
- or connected directly to the oven draft hood with a B vent flue pipe chimney.

A type B gas vent approved for use with gas appliances must be utilized.

Make sure that provision for adequate air supply is provided for the operation of the oven.

CAUTION

Make sure that the adjustments mentioned in the “Installation” section are correctly done prior to firing the oven or converting to a new gas.

DISTANCES TO RESPECT

- A) Back of the oven: 1 inches.
- E.□. Top of the oven: a clearance of 12 inches to the ceiling must exist to permit adequate venting of the exhaust pipe and hot parts and to give proper access to a technician. The draft hood must have a clearance of 2 inches minimum all around.
- E.□. Floor: (0) Clearance.
- E.□. Sides of oven: do not install other than easily removable equipment for service and maintenance (not closer than 1 inches).
- E.□. It is recommended to have a certain length of electric cable and gas pipe between oven and wall to help gain access for service.

INSTALLATION

IN GENERAL

Take off the packaging material with care. Take off all the material used for packing and accessories. Install the draft hood on the chimney.

Each unit is set up to be used with the type of gas and electrical supply specified on the nameplate fixed on the front of the oven.

The installation must conform with the National fuel gas code ANSI Z223.1 and CAN/CGA-B149, Gas Installation Code and local Codes where applicable.

The oven's combustion system consists of a very safe gas burner certified in accordance to the American Gas Association Standard in USA and with the Canadian Gas Association in Canada.

E. □. To the certified gas technician

The burner installed on DOYON gas fired ovens is set up and adjusted at the plant for a first class operation. It is nevertheless necessary to verify on site the pressure at the burner input. The following table indicates the pressures that must be set up to remain conform to the A.G.A. standards or C.G.A.

GAS TYPE	ALTITUDE (FT)	INPUT (BTUH)	REGULATOR INPUT PRESSURE (Water column inches)	BURNER INPUT PRESSURE (Water column inches)	BURNER ORIFICE SIZE (DMS)
PIZ6G Propane	0-4500	70,000	11,0	7,0	37
PIZ6G Natural	0-4500	70,000	7,0	3,3	23
PIZ6G Propane	0-4500	85,000	11,0	7,0	32
PIZ6G Natural	0-4500	85,000	7,0	3,5	17
PIZ3G Propane	0-4500	70,000	11,0	7,0	37
PIZ3G Natural	0-4500	70,000	7,0	3,5	23

The burner used is adjusted to be used with the gas indicated on the nameplate. It is nevertheless possible to convert the burner to another gas by doing the modifications indicated in the CONVERSION PROCEDURE provided with the oven. These modifications must be done carefully and completely under the company's instruction to remain conform to A.G.A. or C.G.A standards. Refer to Doyon Equipment to get the right CONVERSION KIT.

The installation must be made with a connector that meets with the standard for connectors movable gas appliances ANSI Z21.69 and a Quick-disconnect device that complies with the standard for Quick-disconnect devices for use with gas fuel ANSI Z21.41 and addenda Z21.41a and Z21.41b. It must also be installed with restraining (chain that came with the oven) to guard against transmission of strain to the connector. The pipe fittings compound must be certified for gas.

The customer must install a manual shut off valve at the end of the gas supply pipe near the burner which is approved by the American Gas Association Standard in Canada with the Canadian Gas Association.

Exhaust: A draft hood is provided with the unit and it must be used when the chimney is directly connected to a gas vent pipe. The exhaust pipe must be certified for use of gases.

Clean the air contained in the gas supply pipe at the installation to insure a successful firing on the first try. The gas pipe sealing compound tightness must be verified using a solution of water and soap prior to firing the unit.

ATTENTION

Make sure not to obstruct the overpressure opening on the gas regulator.

NOTE: If there's any modification done to the system or change of the type of gas used, make sure that the regulator pressure of the burner is adjusted as recommended in this manual.

E.□. To the electrician


Electrical supply installation must be in accordance with the electrical rating on the nameplate.

WARNING


The electrician must make sure that the supply cable does not come in contact with the oven top which becomes hot.

INSTRUCTION AND OPERATION OF THE OVEN



“This appliance is only for professional use and should be used by qualified persons only”

1. Open the main gas valve.
2. Turn on the ventilation system if necessary.
3. Turn the oven start switch  **0 1** to the position “1”.(See page A12 for front control operation description).



- PIZ3G only The yellow light “READY FOR OPERATION” must turn on for a few seconds (it indicates that every starting condition is present)
- PIZ3G only the blower starts and the burner fires if the thermostat is adjusted over the ambient temperature (the green light “BURNER” indicates that the burner is fired) 

(If nothing happened, press the breakers  on the front)

4. Adjust the thermostat  at the desired temperature setting, maximum setting adjustment 600°F (see THERMOSTAT INSTRUCTIONS bellow).
5. Wait until the unit reaches the baking temperature (see tables “Pizza baking time”).
 - When the desired temperature is reached, the red light (on the thermostat) and the green light  (Burner) goes out then the burner stops.
6. Adjust baking time according to your product (see cooking timer instruction page A11 and baking time suggestions page A2, A3).
Use the arrows up/down on the baking timer.
7. Place your products (see baking instruction page A2, A3).
To have maximum heat transfer bake directly on the nickel plated.

VERY IMPORTANT

This oven has an overheat warning alarm to protect the electrical components against overheating. If the red pilot light (OVERHEAT WARNING)  lit and you hear a buzzer, see trouble shooting section.

THERMOSTAT INSTRUCTIONS

To obtain a very good thermal stability, we use a digital temperature controller with thermocouple. The Omron E5CS thermostat controls the heat of every element at the SP (set point).

The temperature of the oven is always shown on the display of the thermostat and an arrow indicates if the temperature is over or below the SP. When the green light is lit, it indicates that the temperature is at the $SP \pm 1\%$.

To adjust the SP (set point) value, you just have to press the key on the left and use the up and down keys to set the temperature. Press the left key to return to run mode.

COOLING FAN

A cooling fan located on front top of the oven run during normal operation of the oven.

A temperature detector (thermodisk) is installed in the control compartment to start the cooling fan when the temperature rises over 37°C .

PIZ3G FAULT DESCRIPTION


When there is a fault, a buzzer rings and the red light “fault” turns on
It may be caused by


- Too much pressure in burner compartment (blower does not work or does not produce vacuum) , air pressure switch is not well adjusted or defective.
- Gas pressure is too low or not well adjusted or defective gas pressure switch.
- Malfunction of ignition system or detection of flame.

To correct press the red push button “fault”  (same one as the “fault” light) for two second.
If the fault is still active and cannot be reset, call for service.

COOKING TIMER

Set the baking time required with the small push button on the timer. The green display is the setting time and the red display is the countdown time (Ex: 25 minutes = set 2500 on green display).

After setting: Push the **START/STOP**  button then, when the time expires, the buzzer will ring. Push the **START/STOP** button again to stop the buzzer.

If you want to restart the time in the middle of the countdown, press on the **START/STOP**  button.

P.S. The timer is simply a reminder for the approximate duration of the baking time..

POWER FAILURE

The burner, the electric gas valve and the regulator are all designed to be fail safe. Then, there is no special action to take in case of electrical power failure. Turn off the oven. Never leave the oven unsupervised when the power is on the unit.

FRONT CONTROL PANEL SYMBOL SIGNIFICATION



Cooking timer



On / off cooking timer switch



Breaker



Temperature control



Main power oven switch (0 = OFF, 1 = ON, bulb sign = Oven light ON only)



Overheat alarm



Burner operation indicator green light



Air proving switch indicator yellow light.



Burner fault reset red light switch.

TROUBLESHOOTING

BEFORE CALLING FOR SERVICE ANSWERS TO MOST FREQUENT QUESTIONS

Always cut off the main power before replacing any parts.

Control parts on the front control:

Remove the hood control panel of the oven by screwing out the screws.

Gas and motor system on the back of oven:

Pull the oven and screw out of the back panels.

Questions	Solutions
The oven does not turn on.	<p>Check the breakers on the front panel. Check the breakers of the building. Check if the doors are tightly closed. Check the motor fuses and the overload relays located in the electrical control panel.</p>
The oven does not produce heat.	<ul style="list-style-type: none"> • Make sure the thermostat is adjusted to a temperature high enough to turn on the pilot light. <p>1. If the oven blowers are not on, check the overload relays located in the control compartment. If anyone of these is disengaged, call for a qualified technician.</p> <p>E.□. If the oven blowers are on:</p> <ul style="list-style-type: none"> • Check that the manual shut-off valve is open correctly. <p>To start it over, simply put the thermostat to the “OFF” position, wait at least 10 seconds, then reset it at the desired temperature. The burner will start up and you can see the flame through the hole near the gas input. You can repeat this operation three times. If it does not start up again, contact our company or a certified gas technician.</p>

<ul style="list-style-type: none"> • The burner goes to lock-out because of: <p>E.□. Flame failure:</p> <p>b) The spark is irregular or not present:</p> <p>c) The air pressure switch does not close its contact.</p>	<p>The burner is equipped with multiple interlocked safety devices. In the event of a failure of the flame or any blockage of the combustion air supply, the burner will “lock out” in the safety condition.</p> <ul style="list-style-type: none"> • Air has not been bled from the gas line. • Porcelain insulators cracked (very little crack is enough). • Spark probe grounded. • It may be disconnected, incorrectly set or defective or maybe the blower is not running.
<p>Uneven baking</p>	<p>Make sure that the grills do not obstruct the air flow. Do not use foil on the grills.</p> <p>Verify the temperature of the oven by using an oven thermometer and make sure that it is even with the thermostat setting.</p> <p>If the oven is baking too much on the sides, it is possible that the fan is not cycling properly. Verify if the motor turns 2.5 minutes in a direction, stops 30 seconds and starts for 2.5 minutes in the opposite direction.</p>
<p>If the OVERHEAT WARNING light is on and you hear the warning buzzer</p>	<p>Check if the cooling fan airflow is not obstructed.</p> <p>Check the cooling fan if it is running. If not, call a qualified technician to replace it. (Electrical components may be damaged if it is not repaired immediately.)</p>

Do not allow any obstruction to free the airflow of the burner.

CAUTION

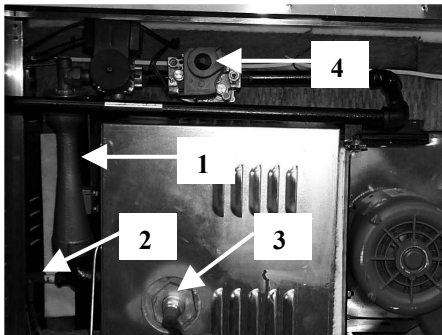
Never try to modify the burner controls. This must be done only by a qualified technician and under the company’s instructions.

OVEN MAINTENANCE AND CLEANING

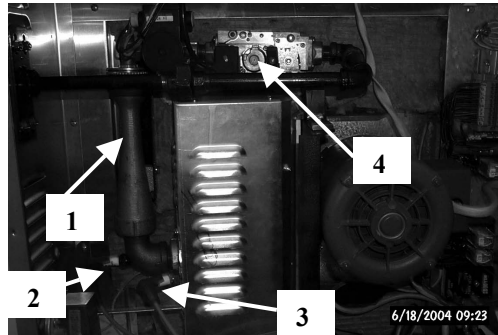
MAINTENANCE OF THE BURNER

- Once a year, you should ask a certified technician to make a tune up.
Make sure everything works properly, verify and clean especially:
 1. The gas mixer air inlet.
 2. The spark rod and porcelain insulators.
 3. The flame detection rod.
 4. Verify the burner input pressure.
 5. Verify every adjustments.
 6. Clean every moving pieces.

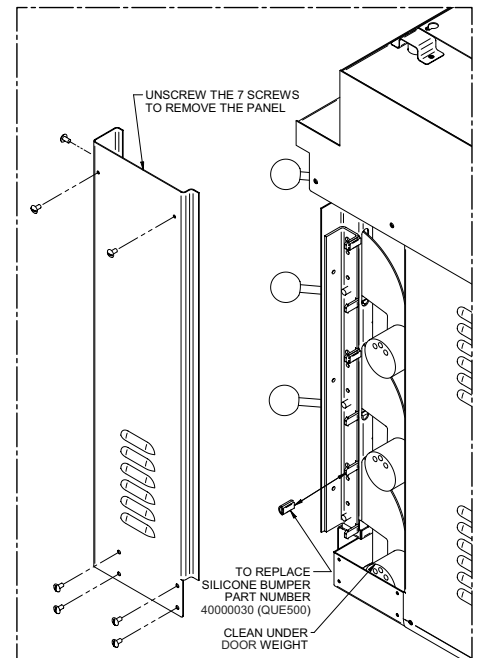
PIZ6G



PIZ3G



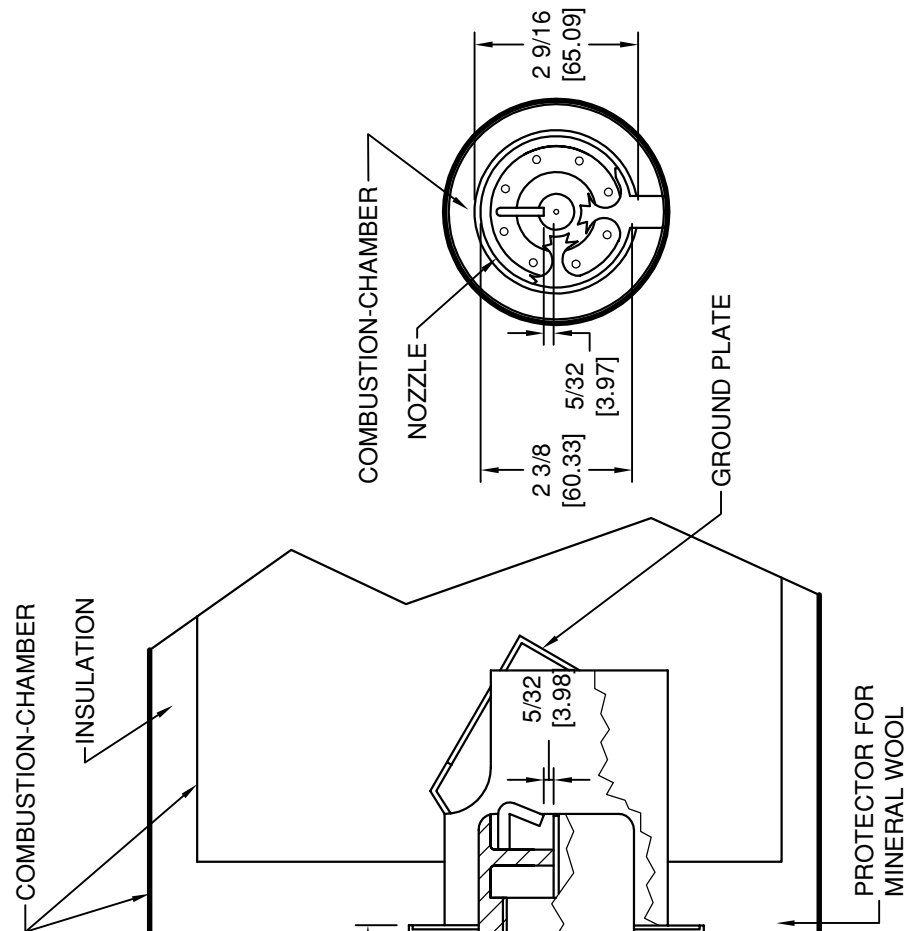
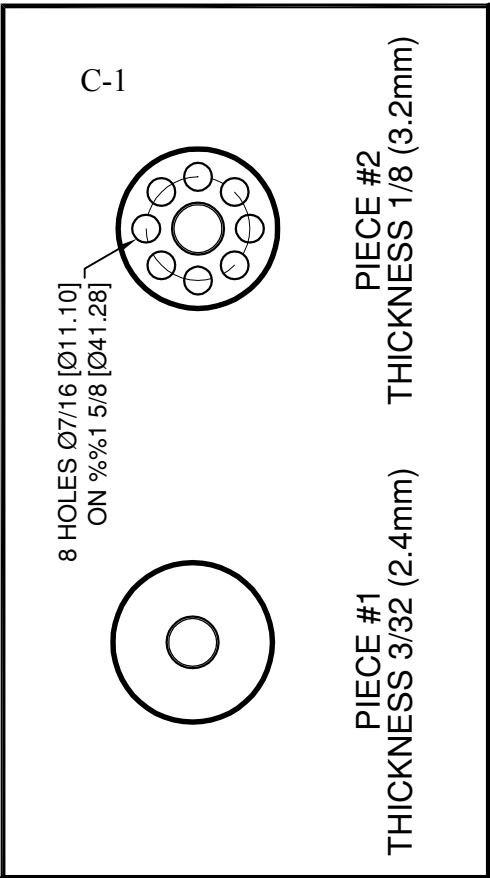
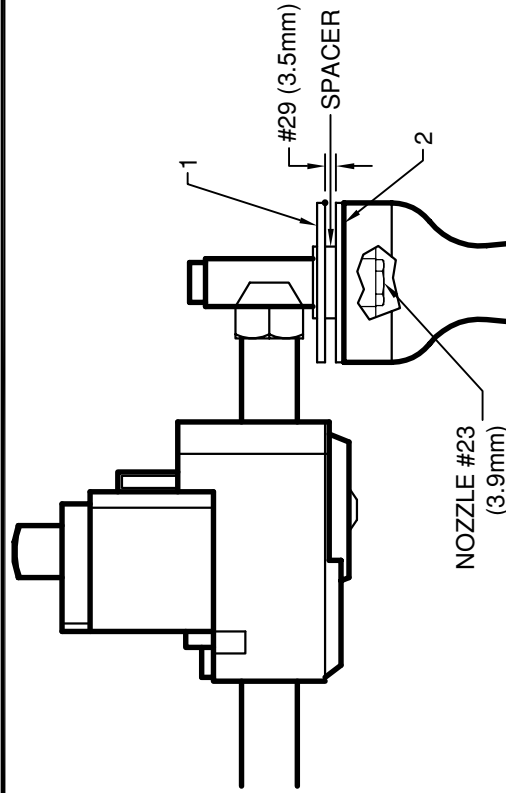
Step by step	Recommendations
<p>Clean the inside of the oven with water and soap.</p> <p>Take out the grills (the grills of the oven could be cleaned with “Easy-Off”).</p>	<p>We recommend and sell: Dirt Buster III : Action foam cleaner CHEMCO Part number : NEB201</p>
<p>After cleaning the inside of the oven, apply a silicone base oven protector. It avoids food from sticking to the metal.</p>	<p>We recommend and sell: 316 Silicone base protector and lubricant for oven Dow Corning Part number : EXS400</p>
<p>Clean the oven windows with products like Brasso or equivalents. They are copper cleaners but good for this use.</p>	<p>We recommend and sell: Wright’s: Cream copper cleaner J.A. Wright & Co. Part number : EXC300</p>
<p>Clean the oven exterior with a stainless steel cleaner.</p>	<p>We recommend and sell: Stainless steel cleaner. SANY or CURTIS (comestible) Part number : NES201</p>



SECTION
C

BURNER ADJUSTMENTS

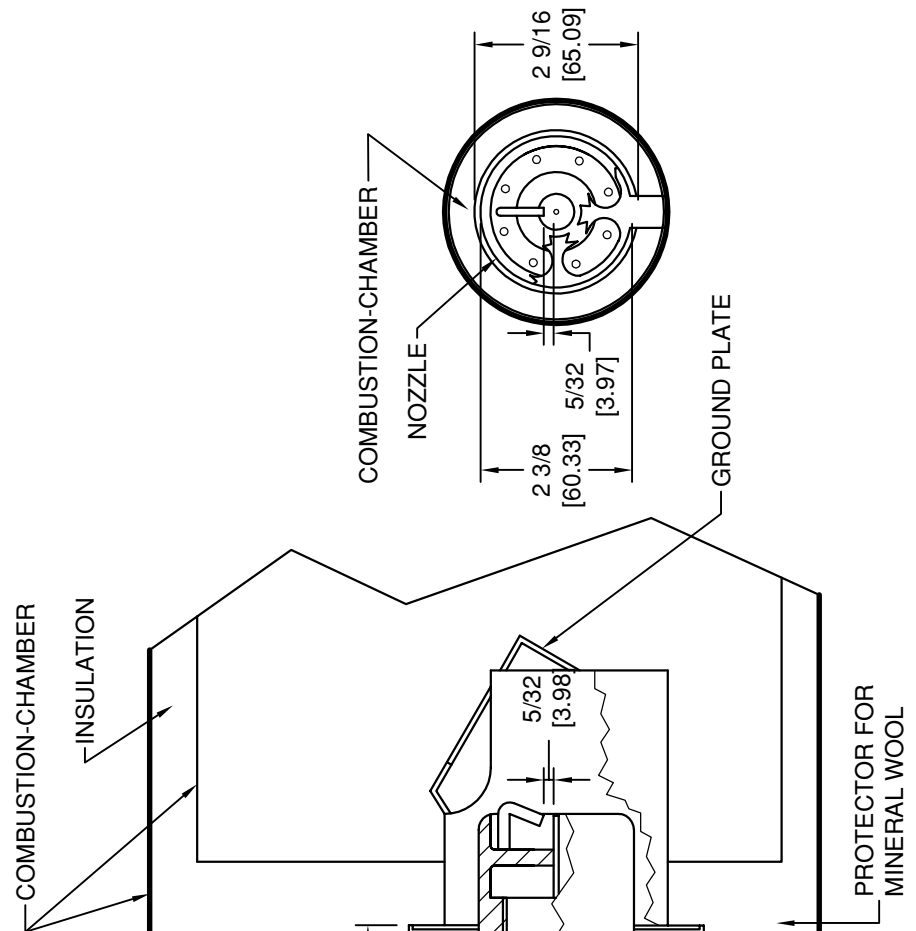
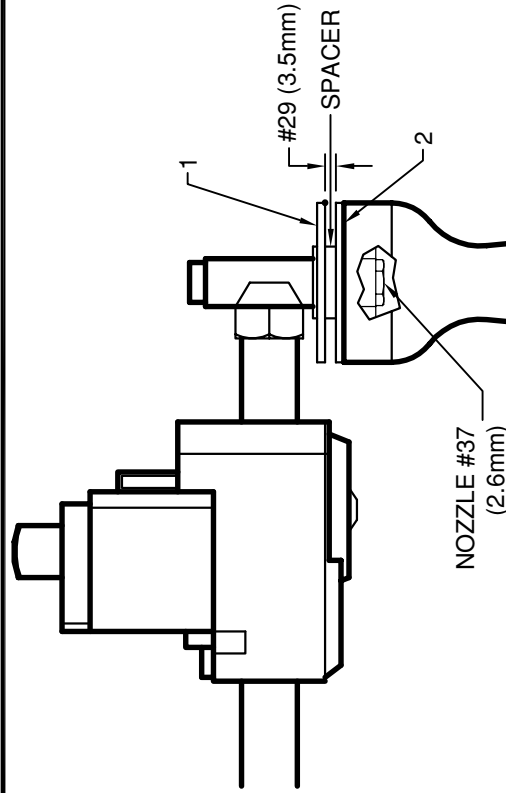
ADJUSTMENT BURNER PIZ3G NATURAL GAS



SUPPLY PRESSURE: 7" W.C. (20/25 Mbar)
 MANIFOLD PRESSURE: 3.5" W.C. (8.75 Mbar)
 IGNITION WIRE: 30"
 DETECTION WIRE: 30"
 HIGH LIMIT: 700° F
 LOCKED: 645° F
 THERMOSTAT: 600° F
 BTU: 70 000

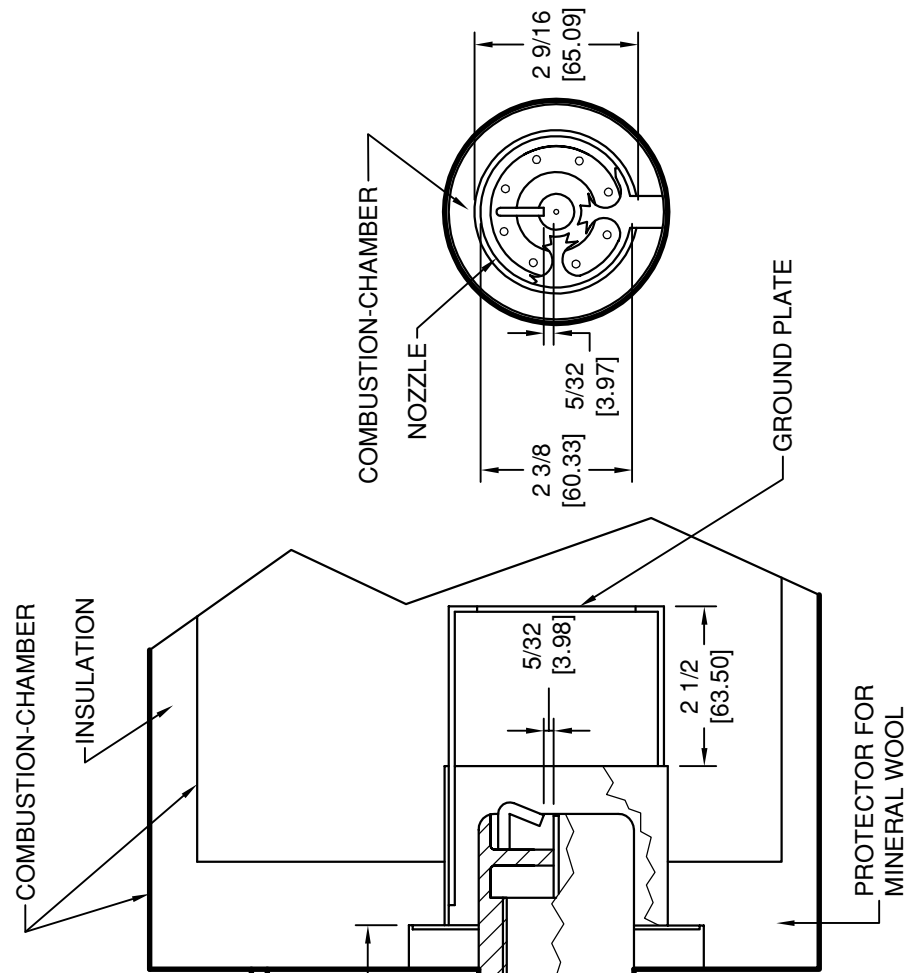
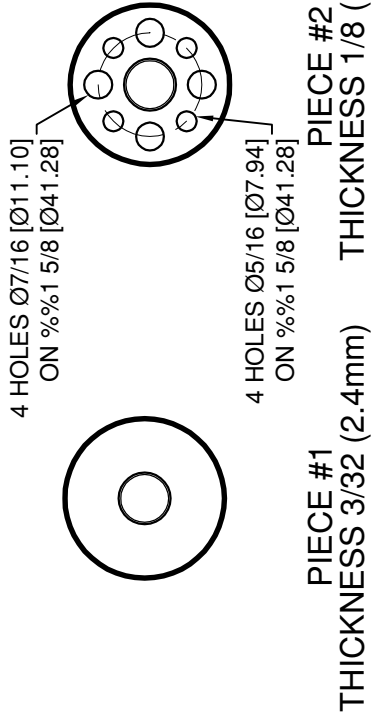
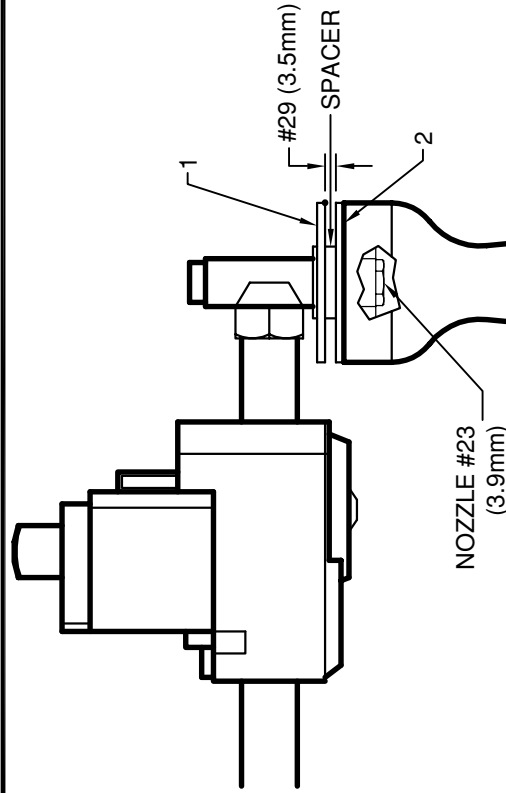
PIZ3G-N

ADJUSTMENT BURNER PIZ3G PROPAN GAS



SUPPLY PRESSURE: 11" W.C. (28/50 Mbar)
 MANIFOLD PRESSURE: 7" W.C. (17.50 Mbar)
 IGNITION WIRE: 30"
 DETECTION WIRE: 30"
 HIGH LIMIT: 700° F
 LOCKED: 645° F
 THERMOSTAT: 600° F
 BTU: 70 000

ADJUSTMENT BURNER PIZ6G NATURAL GAS

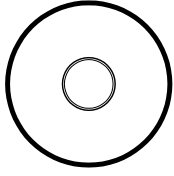
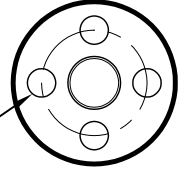


SUPPLY PRESSURE: 7" W.C. (20/25 Mbar)
 MANIFOLD PRESSURE: 3.3" W.C. (8.25 Mbar)
 IGNITION WIRE: 45"
 DETECTION WIRE: 36"
 HIGH LIMIT: 700° F
 LOCKED: 645° F
 THERMOSTAT: 550° F
 BTU: 70 000

ADJUSTMENT BURNER PIZ6G PROPAN GAS

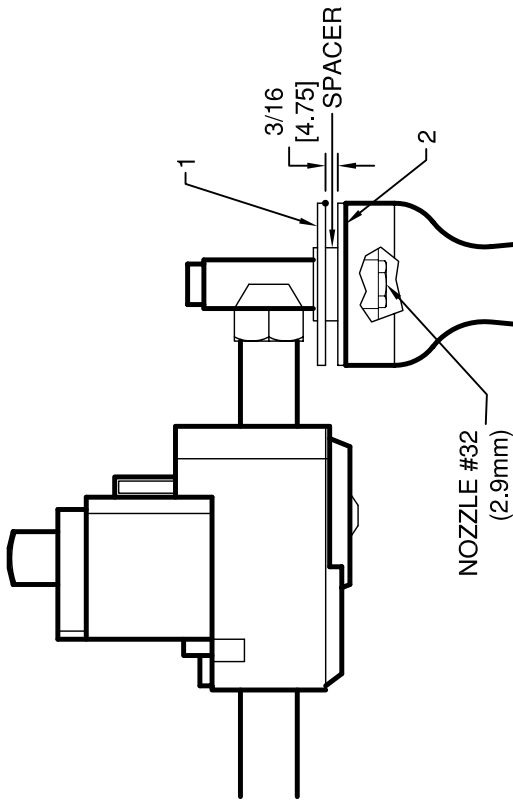
C-4

4 HOLES $\varnothing 7/16$ [$\varnothing 11.10$]
ON $\varnothing 1 5/8$ [$\varnothing 41.27$]



PIECE #1
THICKNESS 3/32 (2.4mm)

PIECE #2
THICKNESS 1/8 (3.2mm)

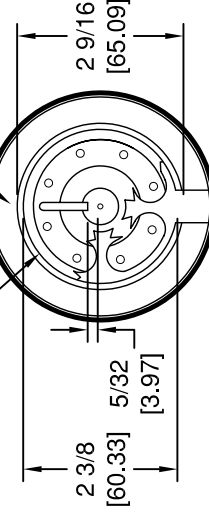


COMBUSTION-CHAMBER

INSULATION

COMBUSTION-CHAMBER

NOZZLE



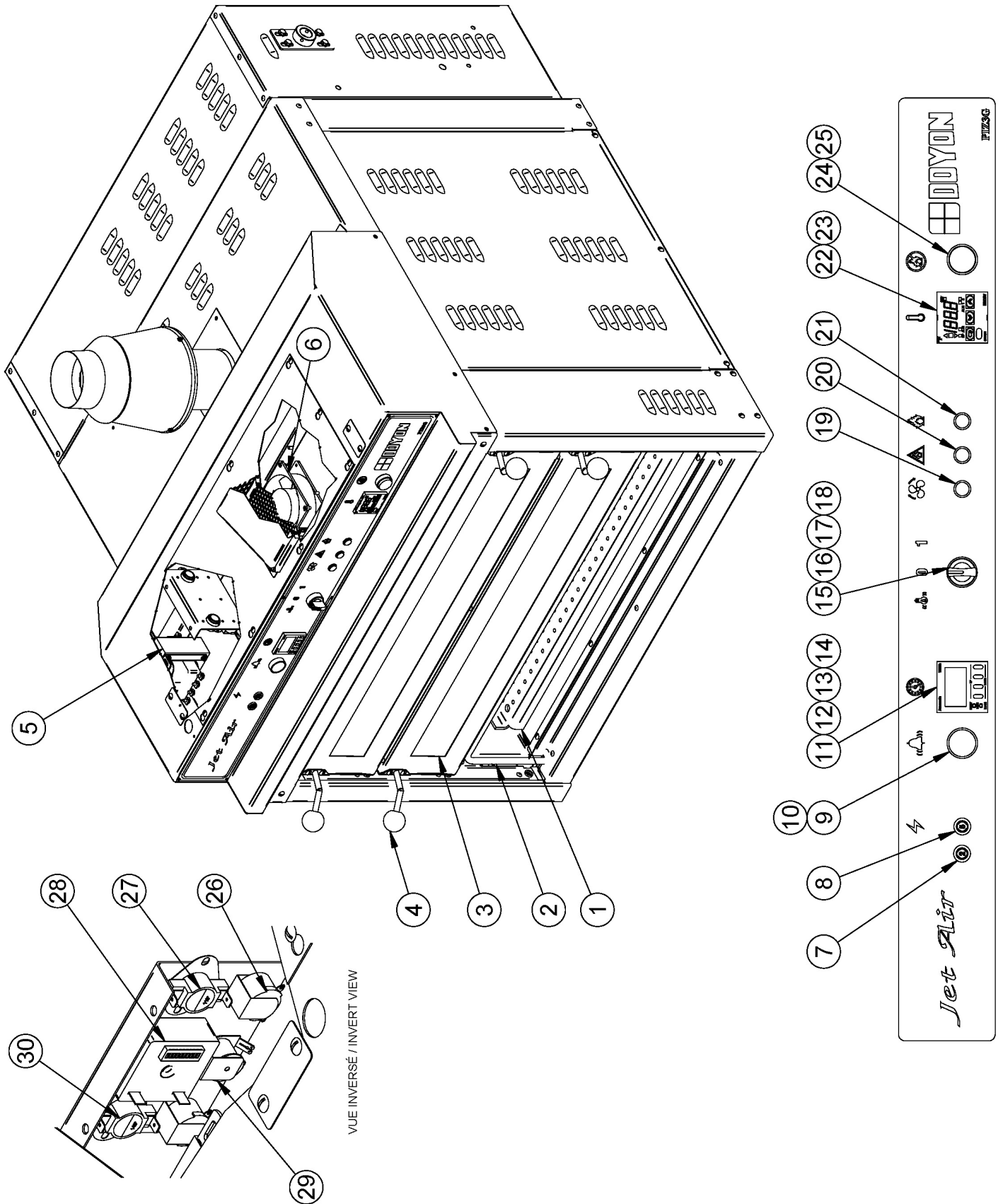
PROTECTOR FOR
MINERAL WOOL

SUPPLY PRESSURE: 11" W.C. (28/50 Mbar)
 MANIFOLD PRESSURE: 7" W.C. (17.50 Mbar)
 IGNITION WIRE: 45"
 DETECTION WIRE: 36"
 HIGH LIMIT: 700° F
 LOCKED: 645° F
 THERMOSTAT: 550° F
 BTU: 70 000

SECTION
E

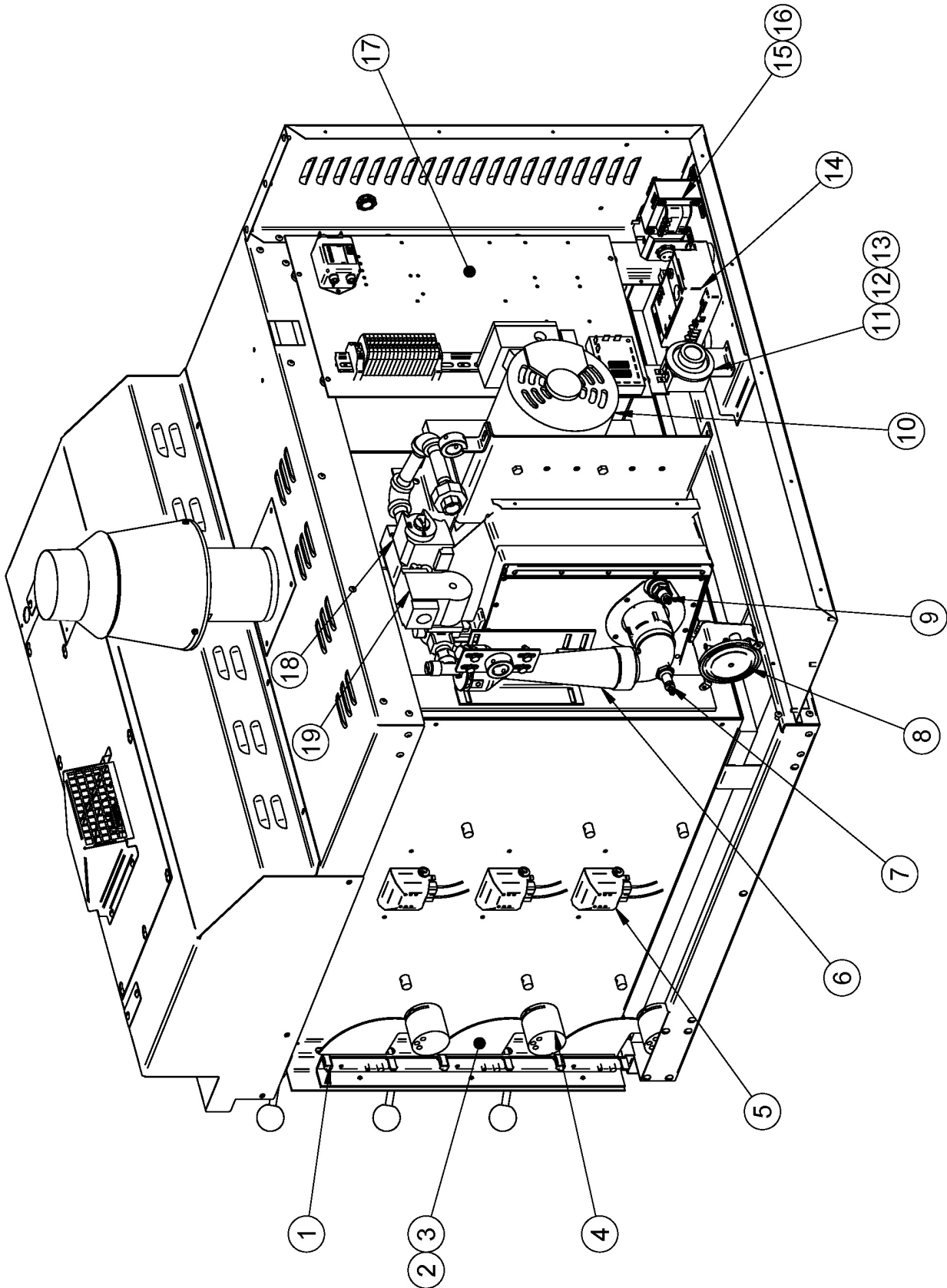
COMPONENT PARTS

PIZ3G VUE FACE / FRONT VIEW



Item	Part Number	Description	Quantity
1	STPP03	PLATE FOR PIZ3	3
2	QUE100	DOOR GASKET (FIBERGLASS)	3
3	P3106F	DOOR OF PIZ3 31 1/8 X 6 3/8	3
4	QUB600	BLACK KNOB FOR OVEN DOOR HANDLE	6
5	ELT725	TRANSFORMER 120-240 > 120-240 250VA 50Hz	1
OR	ELT715	TRANSFORMER 120-240 > 120-240 100VA 50Hz	1
6	ELM760	COOLING FAN 120V	1
7	ELB098	2A BREAKER	1
8	ELB096	5A BREAKER	1
9	ELP401	BLACK PUSHBUTTON PUSH-IN PUSH-OUT	1
10	ELI406	BASE WITH 1NO	1
11	ELM617	BLACK COVER FOR ELM616	1
12	ELM629	ELECTRONIC TIMER 8 PIN SOCKET	1
13	ELM618	FIXING FOR PANASONIC TIMER	1
14	ELM616	ELECTRONIC TIMER	1
15	ELI403	BLACK SELECTOR 3 POS.	1
16	ELI413	BASE WITH 2NO	1
17	ELI409	CONTACT BLOCK NC	1
18	ELL405	CONTACT BLOCK NO	1
19	ELL660	RED PILOT LIGHT 250V	1
20	ELL650	RED PILOT LIGHT 250V	1
21	ELL680	GREEN PILOT LIGHT 28V	1
22	ELT515	ELECTRONIC THERMOSTAT	1
23	ELM726	FIXING FOR OMRON TIMER	1
24	ELL411	RED PUSHBUTTON ILLUMINATES LED	1
25	ELL410	RED LED BASE 24V WITH 1NC	1
26	ELS950	BUZZER 120V	2
27	ELT507	HIGH LIMIT SWITCH 110°F	1
28	ELM735	SOLID STATE TIMER ICM	1
29	ELS940	BUZZER 24V	1
30	ELT503	HIGH LIMIT SWITCH 140°F	1

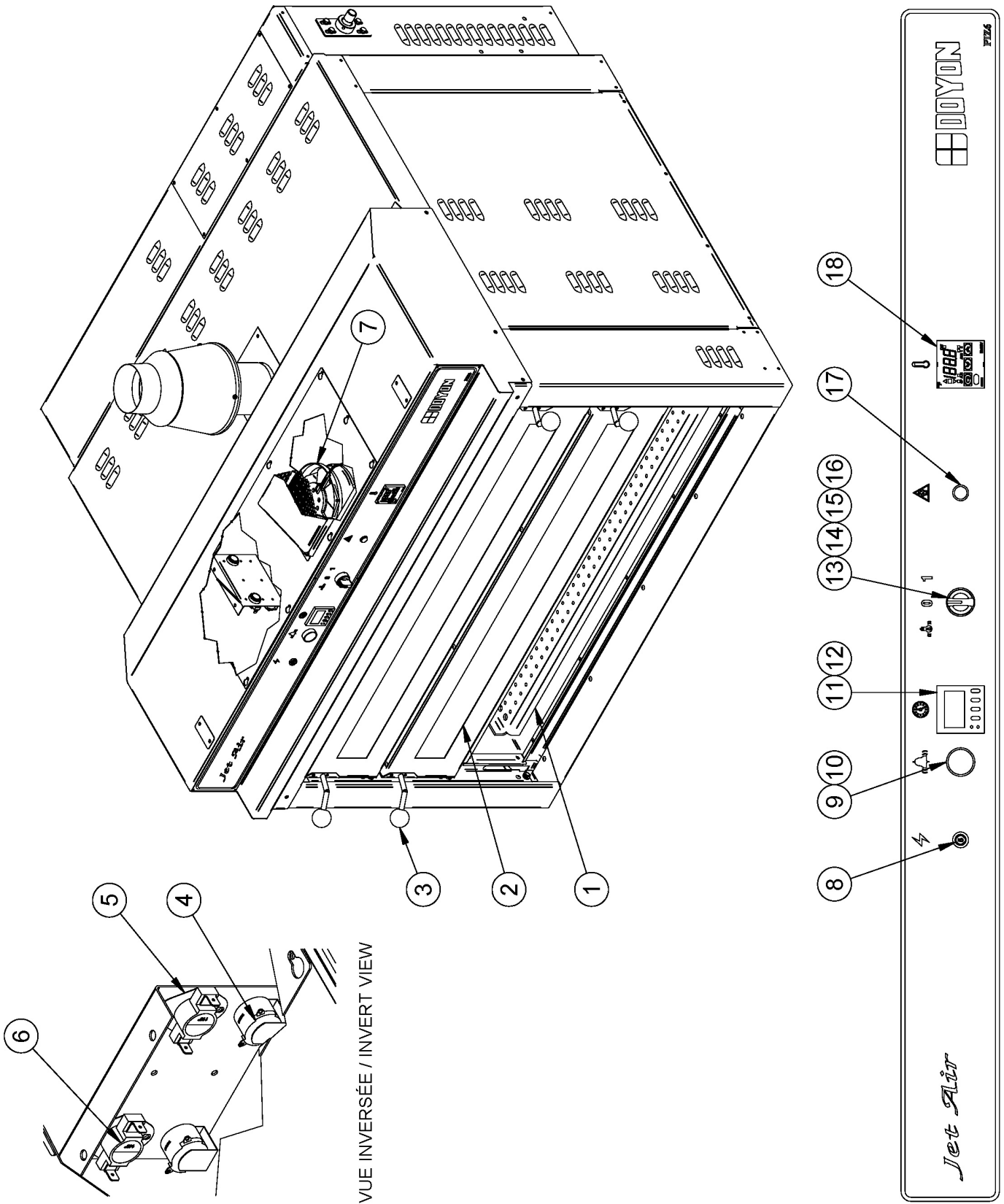
PIZ3G VUE ARRIERE / BACK VIEW



Item	Part Number	Description	Quantity
1	40000030	STOPPER 3/4" FOR DOOR WEIGHT (QUE500)	6
2	GRP005	LEFT HANDLE ASSEMBLED FOR PIZ3	3
3	GRP005A	RIGHT HANDLE ASSEMBLED FOR PIZ3	3
4	50088001	DOOR WEIGHT	6
5	ELD088	SOCKET WITH FRAME 77-708 120VOLT 77-708-0126	3
6	GAM200	ATMOSPHERIC MIXER (GAS OVEN EXCEPT TLO)	1
7	GAD190	IGNITION ELECTRODE	1
8	GAP300	PRESSURE SWITCH	1
9	GAD200	DETECTION ELECTRODE	1
10	ELM820ML	MOTOR 3/4HP 3PH 208/230/460V 50/60HZ FOR GAS OVEN	1
11	ELT620	THERMOSTAT BEZEL	1
12	ELT681	THERMOSTAT KNOB 700°F	1
13	ELT680	THERMOSTAT 700°F	1
14	GAB500	ELECTRONIC CONTROL BOX FOR GAS OVEN (S87D)	1
15	ELT705	TRANSFORMER 120/240 TO 12/24, 100VA	1
16	GAT100	TRANSFORMER 120/25V 20VA	1
17	PELE0029	PIZ3G 1PH 120V 60HZ	1
18	GAC230	HONEYWELL CARBURATOR (NATURAL, EXCEPT TLO)	1
19	GAC235	SOLENOID GAS VALVE 24V 50/60HZ	1

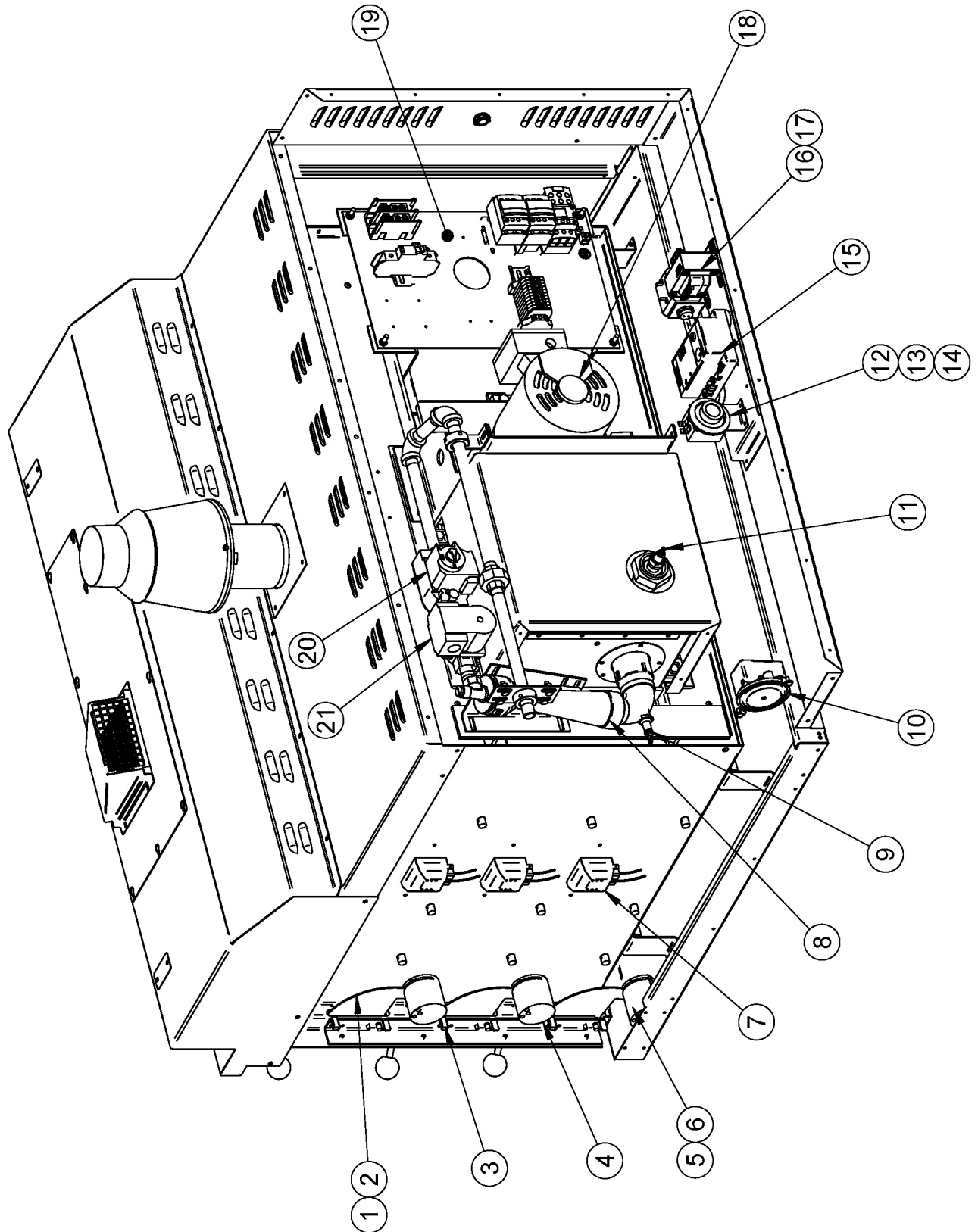
Note: As of April 2010, part ELD088 (#5) will replace parts ELD050 & ELA275.

PIZ6G VUE FACE / FRONT VIEW



Item	Part Number	Description	Quantity
1	STPP06	PLATE FOR PIZ6	3
2	P4107F	DOOR PIZ6G	3
3	QUB600	BLACK KNOB FOR OVEN DOOR HANDLE	6
4	ELS950	BUZZER 120V	2
5	ELT507	HIGH LIMIT SWITCH 110°F	1
6	ELT503	HIGH LIMIT SWITCH 140°F	1
7	ELM762	COOLING FAN 250 CFM 120V	1
8	ELB096	5A BREAKER	1
9	ELP401	BLACK PUSHBUTTON PUSH-IN PUSH-OUT	1
10	ELI406	BASE WITH 1NO	1
11	ELM616	ELECTRONIC TIMER	1
12	ELM629	ELECTRONIC TIMER 8 PIN SOCKET	1
13	ELI403	BLACK SELECTOR 3 POS.	1
14	ELI413	BASE WITH 2NO	1
15	ELI409	CONTACT BLOCK NC	1
16	ELL405	CONTACT BLOCK NO	1
17	ELL650	RED PILOT LIGHT 250V	1
18	ELT515	ELECTRONIC THERMOSTAT	1

PIZ6G VUE ARRIÈRE / BACK VIEW



Item	Part Number	Description	Quantity
1	GRP006	LEFT DOOR HANDLE OF PIZ6 & FPR	3
2	GRP006A	RIGHT DOOR HANDLE OF PIZ6 & FPR	3
3	40000030	STOPPER 3/4" FOR DOOR WEIGHT (QUE500)	6
4	50089001	COUNTERWEIGHT	4
5	50088002	COUNTERWEIGHT RIGHT SIDE	1
6	50089004	COUNTERWEIGHT LEFT SIDE	1
7	ELD088	SOCKET WITH FRAME 77-708 120VOLT 77-708-0126	6
8	GAM200	ATMOSPHERIC MIXER (GAS OVEN EXCEPT TLO)	1
9	GAD190	IGNITION ELECTRODE	1
10	GAP300	PRESSURE SWITCH	1
11	GAD200X	DETECTION ELECTRODE	1
12	ELT620	THERMOSTAT BEZEL	1
13	ELT680	THERMOSTAT 700°F	1
14	ELT681	THERMOSTAT KNOB 700°F	1
15	GAB500	ELECTRONIC CONTROL BOX FOR GAS OVEN (S87D)	1
16	ELT705	TRANSFORMER 120/240 TO 12/24, 100VA	1
17	GAT100	TRANSFORMER 120/25V 20VA	1
18	ELM820ML	MOTOR 3/4HP 3PH 208/230/460V 50/60HZ FOR GAS OVEN	1
19	ELP885	CONT. PAN. SIMPLE GAS 120V 1 PH (WITHOUT TIMER, BASE, BOX)	1
20	GAC230	HONEYWELL CARBURATOR (NATURAL, EXCEPT TLO)	1
21	GAC235	SOLENOID GAS VALVE 24V 50/60HZ	1
OR		PANEL 120V 1PH (SEE P120SP6G)	
OR		PANEL 240V 1PH (SEE P240SP6G)	
OR		PANEL 208V 3PH (SEE P208SP6G)	

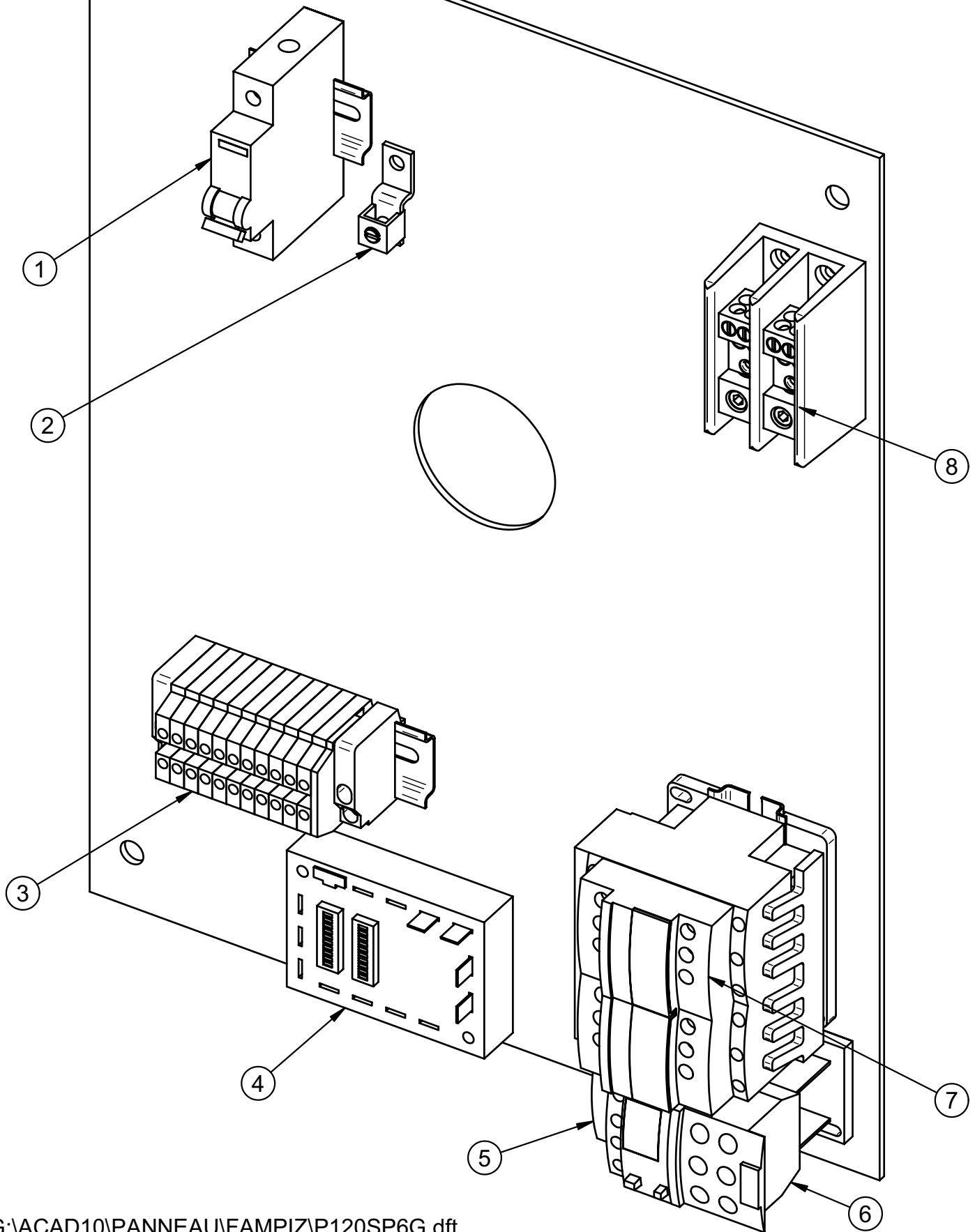
Note: As of April 2010, part ELD088 (#7) will replace parts ELD050 & ELA275.

SECTION
F

CONTROL PANELS

F-1

PIZ6G 120 VOLTS 1 PHASE



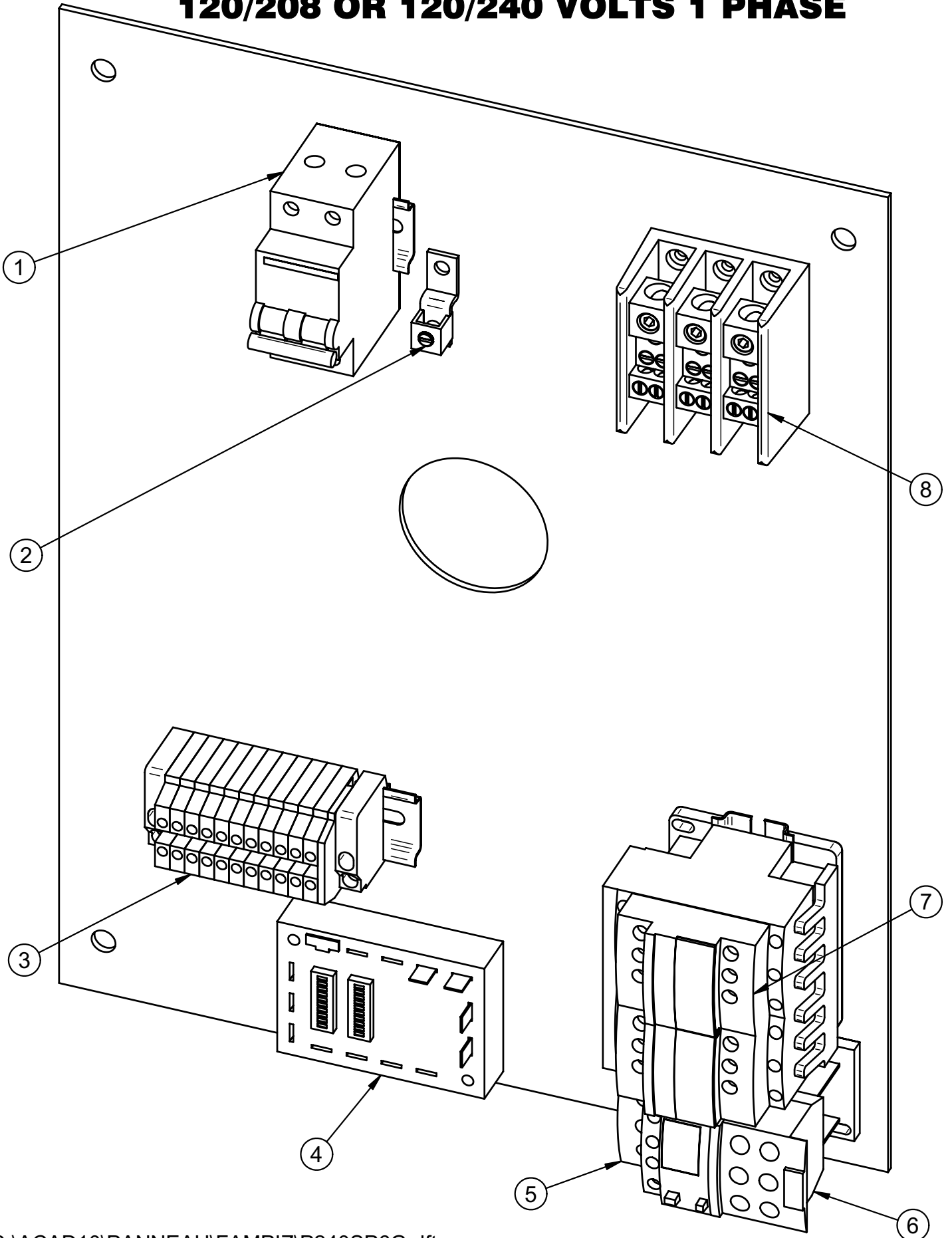
Item	Part Number	Description	Quantity
1	ELB107	15A BREAKER	1
2	ELL050	GROUND LUG	1
3	ELB073	TERMINAL BLOCK 30A	11
4	ELM715	PRESET TIMER 25SEC. OFF - 150SEC. ON	1
5	ELO100	OVERLOAD 7 TO 10 Amps.	1
6	ELO125	OVERLOAD BASE RELAY TÉLÉMÉCANIQUE	1
7	ELC495	MOTOR REVERSING CONTACTOR 2HP	1
8	ELB071	TERMINAL BLOCK 2P 175A 1PHASE	1

Model : P120SP6G

View : INSIDE (See OVEN BACK)

PIZ6G

120/208 OR 120/240 VOLTS 1 PHASE



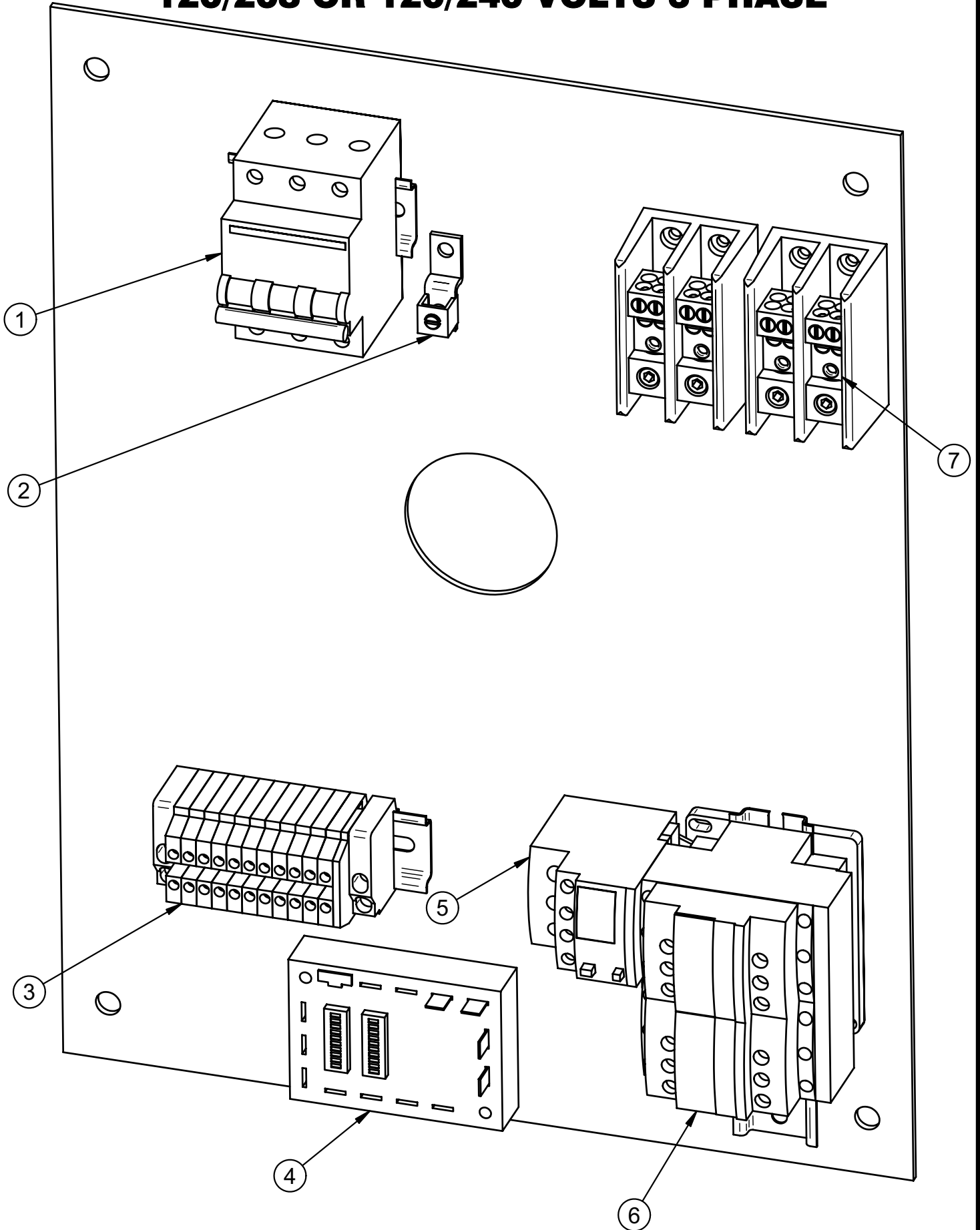
Item	Part Number	Description	Quantity
1	ELB125	DOUBLE POLE BREAKER 8A	1
2	ELL050	GROUND LUG	1
3	ELB073	TERMINAL BLOCK 30A	11
4	ELM715	PRESET TIMER 25SEC. OFF - 150SEC. ON	1
5	ELO098	OVERLOAD TELEMECANIQUE 2.5 TO 4 AMPS	1
6	ELO125	OVERLOAD BASE RELAY TÉLÉMÉCANIQUE	1
7	ELC495	MOTOR REVERSING CONTACTOR 2HP	1
8	ELB072	TERMINAL BLOCK 3P 175A	1

Model : P240SP6G(240V PIZ-6-G)

View : INSIDE (See OVEN BACK)

PIZ6G

120/208 OR 120/240 VOLTS 3 PHASE



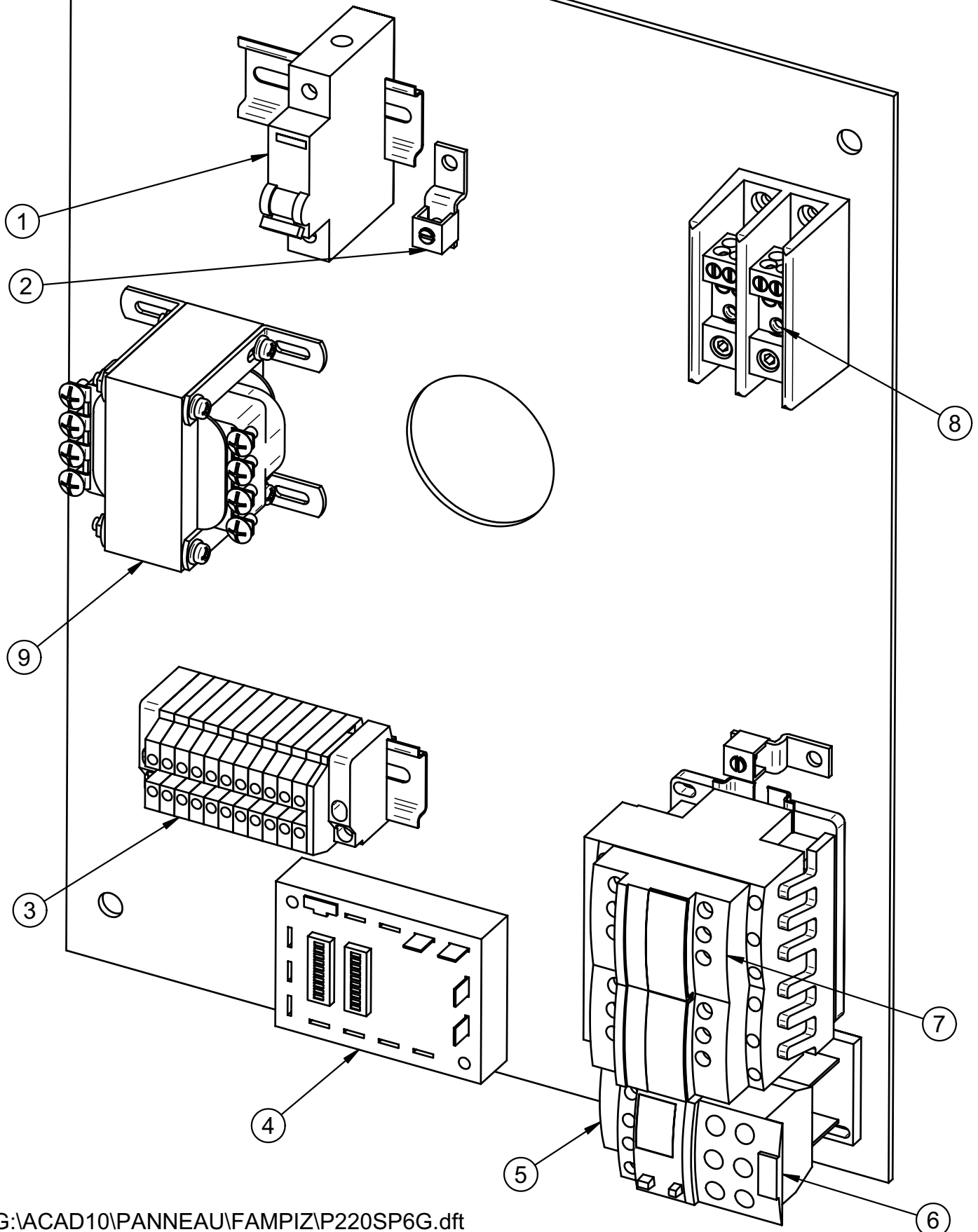
Item	Part Number	Description	Quantity
1	ELB121	TRIPLE POLE BREAKER 8A	1
2	ELL050	GROUND LUG	1
3	ELB073	TERMINAL BLOCK 30A	11
4	ELM715	PRESET TIMER 25SEC. OFF - 150SEC. ON	1
5	ELO098	OVERLOAD TELEMECANIQUE 2.5 TO 4 AMPS	1
6	ELC495	MOTOR REVERSING CONTACTOR 2HP	1
7	ELB071	TERMINAL BLOCK 2P 175A 1PHASE	2

Model : P208SP6G (PIZ6G)

View : INSIDE (See OVEN BACK)

F-7

PIZ6G 220 VOLTS 1 PHASE



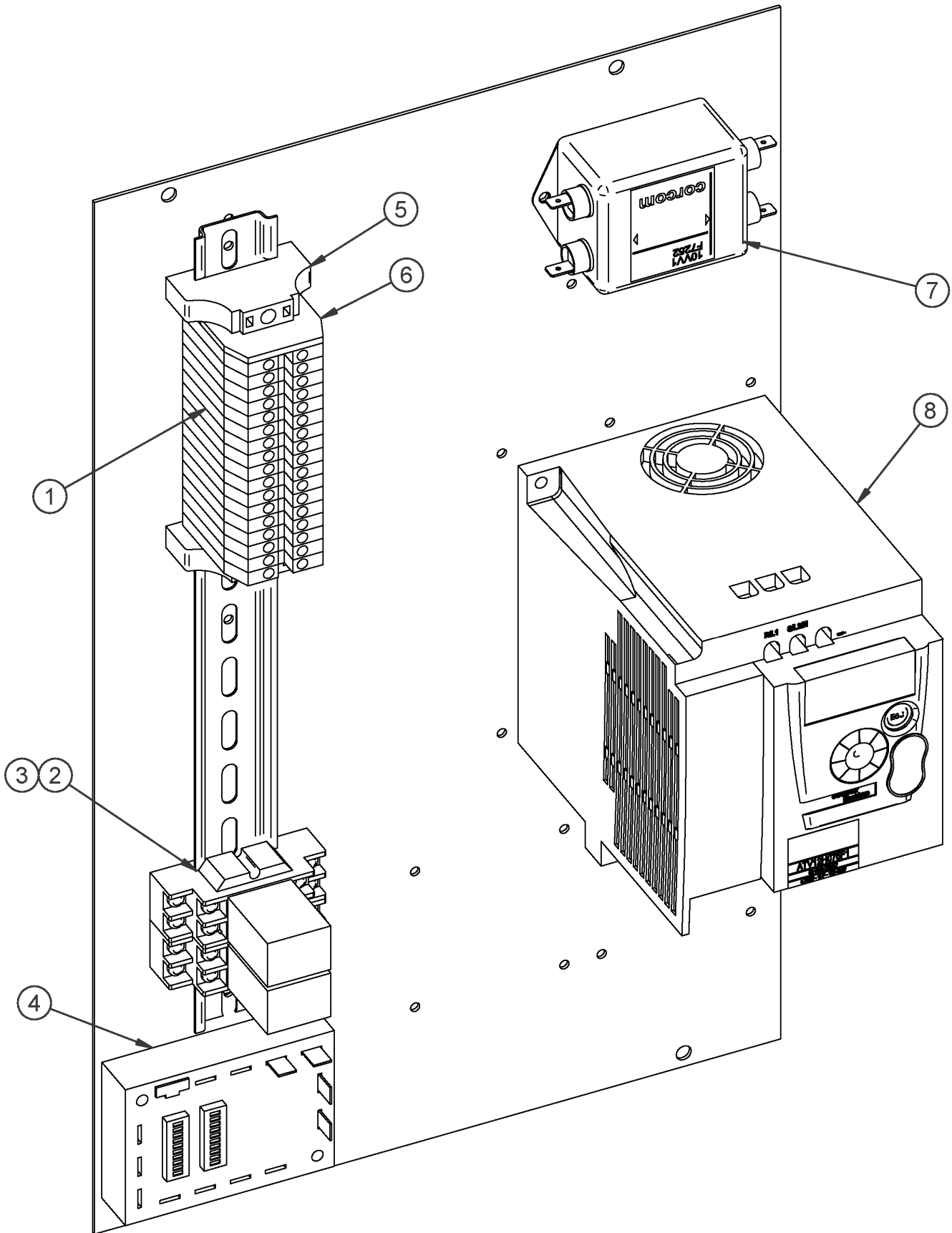
Item	Part Number	Description	Quantity
1	ELB107	15A BREAKER	1
2	ELL050	GROUND LUG	2
3	ELB073	TERMINAL BLOCK 30A	11
4	ELM715	PRESET TIMER 25SEC. OFF - 150SEC. ON	1
5	ELO098	OVERLOAD TELEMECANIQUE 2.5 TO 4 AMPS	1
6	ELO125	OVERLOAD BASE RELAY TÉLÉMÉCANIQUE	1
7	ELC495	MOTOR REVERSING CONTACTOR 2HP	1
8	ELB071	TERMINAL BLOCK 2P 175A 1PHASE	1
9	ELT715	TRANSFORMER 240>120 100VA	1

Model : P220SP6G (PIZ6G)

View : INSIDE (See OVEN BACK)

PIZ3G

PIZ3G 1PH 120V 60HZ



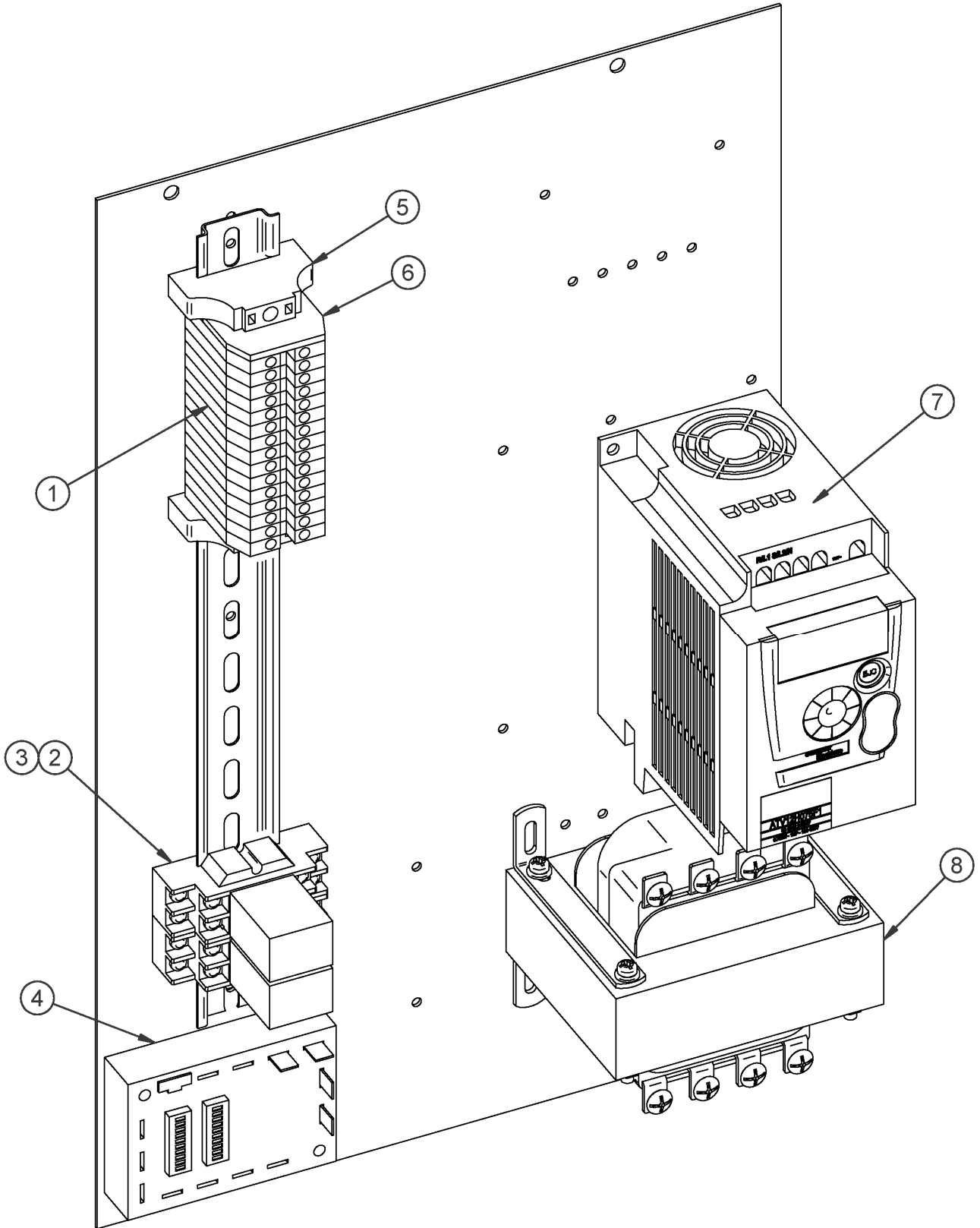
Item	Part Number	Description	Quantity
1	ELB073	TERMINAL BLOCK 30A	17
2	ELC640	CONTROL RELAY BASE	2
3	ELC630	CONTROL RELAY 12A COIL 120V	2
4	ELM715	TIMER (OVEN WITH REVERSIBLE MOTOR)	1
5	ELB073A	ELECTRIC ATTACH	2
6	ELB073B	INSULATING BARRIER	1
7	ELF220	1 PHASE MOTOR LINE FILTER	1
8	FEV032	INVERTER #ATV12H075F1 (1PH 100-120V 0,75KW)	1

Model: P120SP3G (PIZ3G & PIZ3GEU)

View: INSIDE (See OVEN BACK)

PIZ3G

PIZ3G 1PH 208-240V 60HZ



Item	Part Number	Description	Quantity
1	ELB073	TERMINAL BLOCK 30A	15
2	ELC640	CONTROL RELAY BASE	2
3	ELC630	CONTROL RELAY 12A COIL 120V	2
4	ELM715	TIMER (OVEN WITH REVERSIBLE MOTOR)	1
5	ELB073A	ELECTRIC ATTACH	2
6	ELB073B	INSULATING BARRIER	1
7	FEV033	INVERTER #ATV12H075M2 (1PH 200-240V 0,75KW)	1
8	ELT725	TRANSFORMER 120-240 > 120-240 250VA 50Hz	1

Model: P240SP3G (PIZ3G & PIZ3GEU)

View: INSIDE (See OVEN BACK)

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 others 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 labour 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 labour 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.