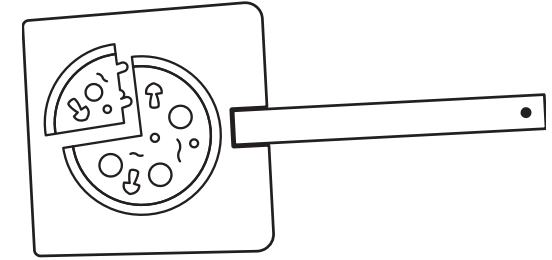




Doyon Display Warmers - DRP Series
Appetizing fresh display!

- Compact, countertop design
- Glass panes can be removed for easy cleaning
- Stationary racks or rotating pizza shelves
- Adjustable heat and humidity to help keep food fresh from the oven

DRPR4



Pizza Solutions



Carter-Hoffmann Holding and Proofing Cabinets - HL Series
Versatile proofing and holding for a variety of products

- Use with or without humidity
- Separate controls for heat and humidity
- Tempered glass door
- Insulated and non-insulated cabinets come in four sizes

HL2-18



CARTER-HOFFMANN
1551 McCormick Avenue,
Mundelein, IL 60060
847.362.5500 • 800.323.9793
www.carter-hoffmann.com

Follow us



Doyon / NU-VU
5600 13th Street,
Menominee, MI 49858
906.863.4401 • 800.338.9886
www.doyon.qc.ca / www.nu-vu.com

Form PIZ0121





SPIRAL MIXERS

Doyon Spiral Mixers

For the best pizza dough

- More sizes
- Belt driven
- Low maintenance
- Unique bowl design prevents dough from overheating
- Bowl drain for easy cleaning
- 2 independant motors
(except : AEF015SP & AEF025SP)

AEF015SP



PLANETARY MIXERS

Doyon Planetary Mixers - BTF & BTL Series

Best all-purpose mixers

- Highest horsepower in its category
- Belt driven
- Low maintenance
- Unique bowl design prevents dough from overheating
- Heavy-duty quiet motor

BTF010



Doyon General Purpose Mixers - SM Series

Affordable and powerful!

- Quite operation with 3 speeds
- Easy controls with separate start and emergency stop
- Includes bowl, flat beater, whip and dough hook
- 20, 30 and 40 quart models

SM200



DOUGH SHEETERS

Doyon Counter-Top Dough Sheeters - DL Series

Time saver - up to **6 times** more efficient than rolling by hand!

- Sheet up to 600 pieces per hour
- Adjustable thickness for pizza, pie crust, wraps, naan & more...
- Compact, upright design
- Consistent results

DL18DP



TRIO VENTLESS OVEN

Doyon TRIO Oven - RPO3

Ventless convection oven with three decks

- Space-saving design
- Fast baking / Fast preheat / Fast recovery
- Temperature up to 600°F (316°C)
- Jet Air Exclusive reversing fan system
- Three rotating, perforated nickel plated decks for uniform baking
- Direct baking on nickel coated perforated decks to increase heat retention
- Digital touchscreen controls
- Ventless

RPO3

TRIO



PIZZA OVENS

Doyon Pizza Ovens - PIZ Series

Convection oven with three decks

- Super-fast, versatile baking of pizza, cookies, appetizers & more...
- Two sizes with 3 decks: - PIZ 3: 3 - 18" pizza
- PIZ 6: 6 - 18" pizza
- Reversing fan system for even bake
- Nickel plated perforated decks
- Gas or electric

PIZ6

