

SPECIFICATION SHEET

ARTISAN STONE DECK OVEN

MODELS: 3T3

Meet the oven that does it all. The Doyon 3T3 Series Artisan Stone Deck Oven gives bakers total command—zero convection, full temperature control, and customizable deck heights that adapt to any product you throw at it. Bake crackling hearth loaves, feather-light pastries, or a blistered 600°F pizza in minutes. Each chamber features its own steam tank, letting you dial in the exact crust and chew you want from the very first bake. This compact powerhouse delivers artisan quality without demanding artisan space.

- **High-Capacity Independent Steam Tank:** Generates a powerful, continuous volume of steam—essential for achieving the perfect artisanal crust and rise on yeast breads.
- **Ergonomic Advanced Digital Controls:** Positioned at eye level for effortless operation, this intuitive interface optimizes energy efficiency while allowing you to fine-tune the precise parameters of every bake.
- **Effortless Flip-Up Door:** Engineered for seamless, single-handed operation, allowing you to open or close the unit smoothly even when your hands are full.
- **Dual-Zone Independent Element Control:** Enjoy precision temperature calibration above and below your product. This advanced system dynamically compensates for heat loss during loading and unloading to ensure perfectly consistent bakes.
- **Manual Steam Release Vent:** Instantly expels excess moisture for rapid cavity recovery after your initial steam blast. This crucial step ensures uniform browning and helps achieve that coveted, perfectly blistered crust.
- **Triple the output, Triple the decks:** Eliminate installation headaches with a simple, single-point utility connection for electric, water, and drain. Engineered for ultimate space efficiency, this double deck design delivers the largest capacity-to-depth ratio on the market, holding three full-size or six half-size sheet pans per deck. Complete with a 3/4-inch-thick NSF-approved baking stone, you get authentic, direct-on-the-stone artisan results—and triple the production—without giving up precious kitchen space.



This appliance is intended to be used for commercial applications, for example, in kitchens of restaurants, canteens, hospitals and in commercial enterprises such as bakeries, butcheries, etc., but not for continuous mass production of food.



OPTIONS & ACCESSORIES

- ☐ MANUAL LOAF LOADER (LL)
- ☐ CLEANING BRUSH (MPA085)
- ☐ WATER FILTER (50-1530)
- ☐ REPLACEMENT CARTRIDGE (50-1531)
- ☐ STEEL DECK IN LIEU OF STONE
- ☐ EUROPEAN LOW PROFILE PROOFER (ES3TP)
- ☐ SINGLE PHASE ELECTRICAL
- ☐ INTERNATIONAL ELECTRICAL (SEE BACK)

CLEARANCES

- 6" (482 mm) on Top
- 1" (25 mm) around Sides
- 1" (76 mm) along Rear

CONSULTANT SPECIFICATION

DOYON ARTISAN STONE DECK OVEN, ELECTRIC, FULLY INSULATED, STAINLESS STEEL CONSTRUCTION, PROGRAMMABLE TOUCHSCREEN CONTROL, STEAM INJECTION (INDEPENDENT TANK PER DECK), SINGLE WATER LINE CONNECTION, SINGLE DRAIN CONNECTION, SINGLE ELECTRICAL CONNECTION, AVAILABLE IN 6"/8"/10"/12" INTERIOR CHAMBER HEIGHTS, THREE DECKS EACH WITH 3/4" THICK NSF APPROVED STONE INTERIOR, ADJUSTABLE TEMPERATURE CONTROL IN UPPER PORTION OF CHAMBER/LOWER PORTION OF CHAMBER/DOOR COMPENSATION, ONE YEAR LABOR & TWO YEAR LIMITED PARTS WARRANTY, ETL, NSF, CE

WARRANTY

1 YEAR LABOR & 2 YEAR PARTS LIMITED WARRANTY

Project

Item No.

Notes

Model Number

3T3

FEATURES & BENEFITS

☐ EYE LEVEL DIGITAL CONTROL

☐ 99 HOUR DELAY START TIMER & ECO MODE FOR SAVING MONEY BETWEEN BAKES

☐ INDEPENDENT STEAM TANK WITH CONTROL OF INJECTION (UP TO 4 SECONDS)

☐ BAKING TEMPERATURE UP TO 600°F

☐ CHAMBERS INTERIOR HEIGHT AVAILABLE IN 6", 8", 10", & 12"

☐ HOLDS (3) 18"X26" FULL SIZE OR (6) 13"X18" SHEET PANS

☐ INCLUDES (4) HEAVY DUTY S/S LEGS WITH HEAVY DUTY CASTERS

☐ INDEPENDENT ELEMENT CONTROL IN UPPER CHAMBER, LOWER STONE, AND COMPENSTION AROUND THE CHAMBER ENTRY POINT

☐ DESIGNED WITH A SINGLE ELECTRICAL CONNECTION, SINGLE DRAIN CONNECTION & SINGLE WATER LINE CONNECTION

CONSTRUCTION

☐ FULL STAINLESS STEEL CONSTRUCTION

☐ SINGLE 1/2" WATER LINE CONNECTION

☐ ASSEMBLED FOR QUICK INSTALLATION

☐ 1/2" DRAIN LINE OUT REAR OF UNIT

☐ 3/4" THICK NSF APPROVED STONE INTERIOR PERFECT FOR TRUE HEARTH STYLE

INSTALLATION NOTES & REQUIREMENTS

Oven must be installed with proper ventilation in accordance with the local building code. Doyon does not recommend direct venting this oven. Prior to operation a water filter system must be installed.

INTERIOR CHAMBER HEIGHT

Doyon offers four different choices for interior chamber height. To help match up the best selection. Here is the optimal product for each height.

6" - Cookies, Cakes, Pies, Foccacia, Pizza, Cupcakes, Muffins, Cheesecakes

8" - Yorkshire Puddings/Popovers, Muffins, Bagels, Croissants, Scones, Foccacia, Angel Food Cake, Stollen

10" - Medium to Large Loaf of Bread (18 oz/ 500 Grams to 35 oz/1kg), Panettone

12" - Breads more then 35oz/1kg, Larger Protein Roasting & etc.

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE FOR PRODUCT IMPROVEMENT AND INNOVATION

KCL & REVIT DRAWINGS UPON REQUEST

REVISION 06/24/2026

DOYON BAKING

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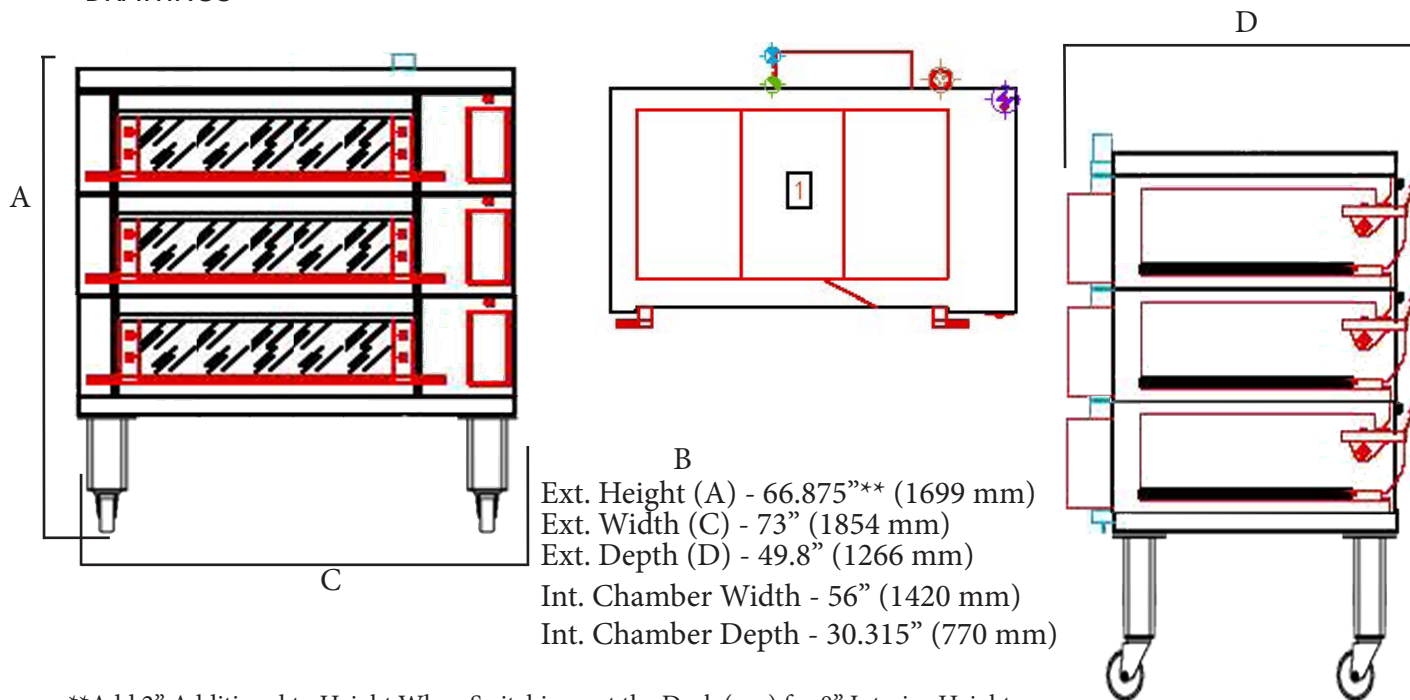


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CONFIGURATIONS

Model	Inlet Size	Volts	Phase	Amps	kW	Hertz
3T3	Drain - 1/2" Inlet - 1/2"	208	1	120	24.9	50/60
		220	1	114	24.9	50/60
		230	1	108	24.9	50/60
		240	1	102	24.9	50/60
		208	3	68	24.9	50/60
		220	3	66	24.9	50/60
		230	3	63	24.9	50/60
		240	3	60	24.9	50/60
		380/415	3	34	24.9	50/60
		480	3	30	24.9	50/60

DRAWINGS



**Add 2" Additional to Height When Switching out the Deck (per) for 8" Interior Height, ,

**Add 4" Additional to Height When Switching Out the Deck (per) for 10" Interior Height

**Add 6" Additional to Height When Switching Out Deck (Per) for 12" Interior Chamber

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Doyon exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using these specifications. By using the information provided, the user assumes all risks in connection with such use.

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