

PIPER

The Food-Focused Equipment Company

OP-3 OVEN/PROOFER

Installation and Operating Manual



For service information call 800-544-3057

Please have the following information available before calling. Information can be found on the identification/certification tag:

- Model Number
- Serial Number
- Date of Purchase
- Part Description and number as shown in parts list

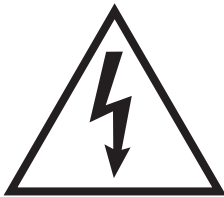


**IMPORTANT INFORMATION
READ BEFORE USE**

This manual contains important safety information concerning the maintenance, use and operation of this product. Failure to follow these instructions could result in damaging equipment, voiding the warranty, serious injury or even death.

Piper Products, Inc
300 South 84th Avenue
Wausau, WI 54401

Phone: 715-842-2724 . FAX: 715-842-3125



WARNING

RISK OF FIRE OR ELECTRIC SHOCK
DO NOT OPEN



**WARNING, TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,
DO NOT REMOVE COVER (OR BACK)**

NO USER-SERVICEABLE PARTS INSIDE

REPAIR SHOULD ONLY BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY



The lightning flash with arrowhead symbol, within an equilateral triangle, is intended to alert the user to the presence of uninsulated “dangerous voltage” within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point with an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

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Model #
Serial #
Date of Manufacture

Purchased From: _____

INTRODUCTION

Congratulations! You have just purchased one of the finest pieces of equipment on the market today. Before installing or operating your new Piper equipment, you should read through this manual. This manual should be retained for further reference as it contains installation and operating instructions, service tips, part lists and warranty information.

For your safety, read and follow all cautions and warnings.

FREIGHT DAMAGE CLAIMS

Your Piper equipment was carefully inspected and packed before leaving our factory. The transportation company assumes full responsibility for safe delivery of this equipment. Piper Products cannot assume responsibilities for damage or loss incurred in transit. Visible damage or loss should be noted on the freight bill and signed by the person making the delivery.

A freight claim should be filed immediately with the transportation company. If damage is unnoticed or concealed until equipment is unpacked, notify the transportation company immediately and tell them you want to file a concealed damage claim. This must be done within five (5) days after delivery was made. Be sure to retain all packing material and cartons.

WARNING

Installation of this equipment should be done only by persons qualified or licensed to install electrical equipment. All electrical and plumbing must meet local, state, and federal codes.

Plumbing installation must be performed by a qualified plumber.

Adjustments and service work should be performed only by a qualified service technician. Service is available through Authorized Piper Parts and Service Distributors throughout the United States. For a complete listing of these call or write Piper Products, Inc. for the name of the nearest distributor.

This equipment is intended for commercial use only. Not for household use.
Use of other than genuine Piper replacement parts or service work performed by other than an authorized Piper service agent will void the warranty.

Do not use any corrosive cleaners. Piper only approves soap and water for cleaning stainless steel.

SAFETY PRECAUTIONS

1. Read all instructions and warranty before operating unit.
2. Equipment should be installed by a qualified electrician familiar with local electrical codes.
3. Equipment should be installed on a solid, level floor.
4. Adequate space should be allocated surrounding the unit to allow for proper airflow and provide access for servicing (see electrical information for more details).
5. Flammable materials should not be stored near the equipment. Do not cover or block any openings or vents.
6. Surfaces on equipment may become extremely hot. Exercise caution when operating.
7. Do not over bake food. Oven should be attended to prevent product from burning or causing a fire.
8. All warnings and operating instructions should be followed.
9. When replacement parts are required, be sure the service technician has parts specified by the manufacturer or have the same characteristics as the original part. Unauthorized substitutions may result in fire, electrical shock or other hazards.
10. This Operators Manual should be retained for future reference.

UNPACKING YOUR EQUIPMENT

1. Check crate for damage upon arrival. Make notation on freight of any damage.
2. Uncrate equipment and check for concealed damage. If damaged, call freight company immediately to come and inspect the equipment. Save the crate and packing material for inspection.

TO REMOVE THE EQUIPMENT FROM THE SKID

1. Tilt unit backward at a 45° angle.
2. Push down on front of skid breaking off narrow board on back.
3. Remove skid by pulling forward.

YOUR SHIPMENT SHOULD CONSIST OF:

1 Model OP-3 Proofer

1 Drip Trough

1 Box of Racks

- 3 - Wire oven bake racks
- 2 - Nylon coated proofer side racks
- 6 - Nylon coated Proofer shelf racks

ASSEMBLY INSTRUCTIONS OVEN AND PROOFER



WARNING! Risk of Electric Shock – Appliance must be secured to building structure.

DECK OVEN

Your Piper oven is shipped completely assembled with the exception of the chrome plated wire bake racks. These bake racks are packed in a separate box with your shipment. The light weight, bake rack should be placed on each deck with the four long wires down. The bake racks provide the correct spacing between the deck and the product for proper baking along with making it easier to slide the pans in and out of the oven.

PROOFER

Place the stainless steel water pan into the opening in the bottom of the unit, on top of the heating element. There are mounting brackets on the top and bottom sides of the proofer for the side racks. Place the top of the side rack in the top mounting brackets (front & back) and lift up. Then put the bottom of the side rack in the bottom brackets (front & back) and push down to the vertical position. (see Figure #1 below). Next slide the horizontal shelf racks in place so they rest on the rungs of the side racks. The side racks will accommodate 9 shelf racks, 6 are furnished with the unit.

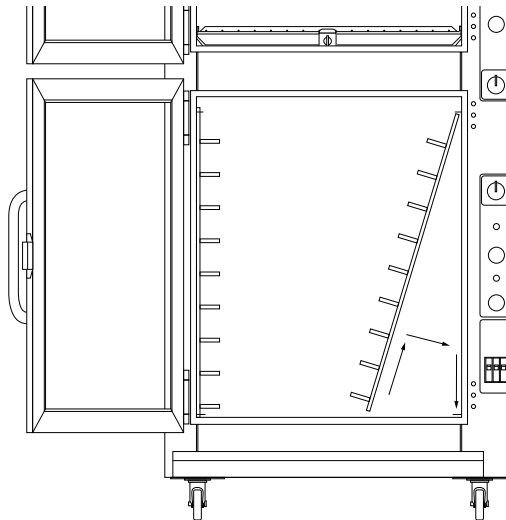


Figure 1

INSTALLING THE DRIP TROUGH

Mount the drip trough on the screws that are located on the front of the unit along the bottom of the proofer.

ELECTRICAL CONNECTION



WARNING!!!! DO NOT USE EXTENSION CORDS (VOIDS WARRANTY)

OP-3 ELECTRICAL SPECIFICATIONS*

Model	Volts	Phase	Wire**	Amps	Watts	Hertz
OP-3	120/208	1	3	42	8,270	60
	120/240	1	3	38	8,270	60
	120/208	3	4	21	8,270	60
	120/240	3	4	20	8,270	60
OP-3-H	120/208	1	3	38	7,770	60
	120/240	1	3	34	7,770	60
	120/208	3	4	17	7,770	60
	120/240	3	4	16	7,770	60
OP-3-SH	120/208	1	3	52	10,770	60
	120/240	1	3	46	10,770	60
	120/208	3	4	26	10,770	60
	120/240	3	4	23	10,770	60

*Units are shipped without cord and plug. Designed to be hard-wired.

**Number of wires does not include ground.



Ground:

The electrical outlet must be provided with an efficient ground, and the voltage and the frequency of the electrical line matches those indicated on the data plate.

If unsure about the efficiency of the ground, have your electrical circuit checked by a qualified technician.

- Carefully remove carton or crate from unit. Remove all loose packing materials, making sure that no small parts or accessories are lost. Inspect the unit for concealed damage before discarding packing materials.
- It is the responsibility of the installer to comply with all local codes.
- Unlock brakes on casters and roll unit to area where it is to be used.
- Electrical installation should be made by a licensed electrician.
- Check unit nameplate for electrical requirements. Make sure that the thermostats are all set to the "OFF" position. Connect electrical power cord and plug to a properly sized power source of the correct voltage.
- Supplied voltage must correspond with the voltage specified on the serial plate.



WARNING!: Improper voltage supplied to the unit will void the warranty. Voltage variation can cause erratic operation and serious damage to the electrical system.

- All external wiring should conform to the national, state and local electrical code requirements.
- Equipment must be properly grounded to prevent electrical shock.
- Equipment must have a separate ground.



WARNING!: For servicing, allow 30" clearance on the right side of the unit. Allow 4" from wall on the left side and rear of the unit for airflow.

PLUMBING INFORMATION

A 1/4" FPT (female pipe thread) connector is provided on all units that require a water hookup. Units with automatic humidity and/or automatic steam injection have plumbing connections located on the right rear corner post approximately 8" up from the floor.



WARNING! All units are required to have the water filter (provided by others) hooked up and operational for warranty coverage.

NOTE: Piper's automatic steam and humidity systems **MUST** be connected to a source of clean and filtered water that meets or exceeds the requirements in the table below. The filter removes solid particles and dissolves minerals (such as what is commonly found in hard water) to prevent scale build-up on the water heating element.

Water system pressure should not exceed 120 PSI (8.78 KGCM²). Water consumption is less than 1 gpm (3.78 liters/hour) and therefore the water supply pipe may be minimal.

IMPORTANT!

YOUR LOCAL WATER CONDITIONS MAY PERMANENTLY DAMAGE THIS APPLIANCE.
FAILURE TO PROPERLY TREAT WATER MAY RESULT IN DAMAGE AND
WILL VOID YOUR WARRANTY. ENSURE THAT YOUR WATER SUPPLY MEETS
THESE MINIMUM WATER QUALITY SPECIFICATIONS BELOW BEFORE INSTALLING.

FAILURE TO MEET THESE REQUIREMENTS,
AND PROVIDE PROOF OF WATER QUALITY,
WILL VOID MANUFACTURERS WARRANTY.

Parameter	Unit	Value
Alkalinity	ppm	30
Aluminum	ppb	15
Total Hardness	ppm	7
Calcium	ppm	6

Parameter	Unit	Value
Magnesium	ppm	1
Free Chlorine Residual	ppm	0.5
PH	s.u	8
Sodium	ppm	7

OPERATING INSTRUCTIONS

DECK OVEN

- Turn the power switch "ON". Interior lights will come on
- Turn all oven thermostats past 375°, then back to 375°. Indicator lights will come on and unit will begin to pre-heat.
- Set timer for 1 hour and pre-heat until buzzer sounds. Oven has now reached proper temperature and the unit is ready for product.
- When loading product, **push pans completely to the rear of the oven.**
- Set timer to appropriate number by turning the knob 5 minutes past the desired setting, then back.



CAUTION: This is a deck oven. DO NOT use an oven thermometer to check for temperature. This is not the correct tool and will give an incorrect reading. (A pyrometer with a surface probe is the correct tool.) Do not check temperature with product in the oven.

NOTE: If the bake on each deck is not uniform, adjust the thermostat by small increments (suggest 10-25 degrees) until all decks bake evenly. Once all decks are baking evenly, turn the oven off with the power switch. This way you will retain the proper settings. Deck ovens operate on a radiant heat transfer principle - settings and times should be monitored to achieve proper results.

OPERATING INSTRUCTIONS

PROOFER - MANUAL HUMIDITY

- Turn the power switch "ON".
- Fill water pan with hot water (this step is not necessary if your proofer has the optional automatic humidity.)
- Set thermostat to 100°. Allow approximately 15 minutes to reach temperature.
- Set the humidity control at #2 or #3 setting. At the proper setting your proofer door will have a light haze on it. If water beads up and runs down the door, the setting is too high. You may need to adjust according to atmospheric conditions.

Ideal proofing conditions consist of a temperature of 100°F and 60-80% humidity. Proofing times will vary depending on the handling and the type of dough products. Sugar and yeast must be able to react properly which takes a certain amount of time. This **cannot** be altered by adjusting the settings. Correct proofing is very important for a successful bake.

Make sure your dough is completely thawed and at room temperature (if using frozen dough products) before placing the products in the proofer! If not, it can take two to three times longer to proof.

HINT: You may want to place the dough (from the retarder) on a room temperature pan - not the cold pan it was just sitting on. This helps shorten the proofing time. When putting cold pans in the proofer, you bring the temperature down, taking longer for it to get back to the desired 100° temperature.



WARNING! Low water level or scale build-up in the water pan will cause premature failure of the humidity system and will void the warranty. Add hot water as needed to keep water level in pan above 1/2 full.

PROOFER - AUTOMATIC HUMIDITY

- Turn the power switch "ON".
- Set thermostat to 100°. Allow approximately 15 minutes to reach temperature.
- Set the humidity control at #2 or #3 setting. At the proper setting your proofer door will have a light haze on it. If water beads up and runs down the door, the setting is too high. You may need to adjust according to atmospheric conditions.
- Drain humidity system **DAILY**. Drain valve is located on lower front corner post.



WARNING! By not draining the steam system daily, scale build-up in the steam generator may cause premature failure of the system.

MAINTENANCE

To obtain the best performance from your equipment, it should be cleaned daily and maintained in good condition.



SAFETY / ENVIRONMENTAL CAUTION

PERSONAL PROTECTION:

Check your company safety and environmental policy before cleaning or servicing.



Safety Tip! : Utilize protective gloves and safety glasses

ELECTRICAL POWER:



Before performing EXTENDED CLEANING where electrical components can become wet, the power switch must be turned to OFF and the unit disconnected from the power source.



WARNING: Do not use any chlorinated or highly caustic cleaners, acids, ammonia or other corrosive cleaners. These may cause corrosion and/or damage to the stainless steel. Piper only approves soap and water for cleaning stainless steel. Water pan must be emptied and cleaned after each serving period.

REQUIRED MONTHLY MAINTENANCE:

- Check thermostat settings
- Check operating temperature of unit
- Check electrical connection

GENERAL CLEANING



CAUTION: BURN HAZARD: Some exterior surfaces on unit will get hot. Use caution when touching these areas.

DO NOT clean the unit while it contains any food product. Remove food product and allow unit to cool completely before cleaning or servicing.



CAUTION: Prior to cleaning or maintenance, turn all switches “OFF” and disconnect the power.

Stainless Steel and Aluminum:

- Piper only approves soap and water for cleaning stainless steel.
- **NOTICE:** Do NOT use chlorinated cleaners.
- **NOTICE:** Do NOT use acid based cleaners on the decks (such as Easy Off oven cleaner). This will void the warranty and stain the metal permanently.

Hardened Foods or Scale Deposits:

- Clean hardened foods or scale deposits by utilizing a plastic scouring pad and a mild detergent. Rinse completely with warm water and dry.
- **NOTICE:** Do NOT use steel wool

OVEN

The decks (oven shelves) should be swept clean of crumbs daily. When oven decks become dirty, remove racks from oven and clean with a strong detergent and hot water. Spillage should be removed to prevent burning and smoking in the unit.

PROOFER

To clean the proofer, wash the stainless steel interior with a strong detergent and hot water. We suggest you leave the proofer door open every night to let it air dry. If your model has the manual fill water pan, we suggest soaking it with a strong vinegar solution overnight to remove the mineral build up.



WARNING! Low water level or scale build up in water pan will cause premature failure of the humidity system and voids the warranty. Add hot water as needed to keep water level in pan above 1/2 full.

DOORS

Wipe the doors and glass off with a strong detergent and hot water daily. For glass Piper recommends Wright's Silver Cream which can be purchased from local stores.

EXTERIOR SURFACES

To maintain a shiny exterior, lightly wipe the stainless steel surface with lemon oil or stainless steel cleaner.

TROUBLESHOOTING GUIDE

If problems are not found by the following checks, then you should contact your Authorized Parts and Service Dealer for service. They have the necessary parts and training to repair your unit quickly and efficiently.



DANGER! Disconnect all power to unit before servicing.

OVEN

SYMPTOMS	POSSIBLE CAUSE	REMEDIES
No heat or lights in the oven.	No electrical supply.	Check to make sure power switch is in the "ON" position.
		Check supply breaker or fuses.
		Check for loose wires at terminal block.
		Call service technician.
Oven does not heat to proper temperature	Oven thermostat(s)	Indicator light should come on when thermostat is turned up.
	Element	Check for element failure.
	Doors	Check that doors are closed and sealing properly.
	Voltage	Call service technician.
Oven temperature is too hot	Oven thermostat(s)	Indicator light will stay "ON" at all times.
	Faulty element	Element may have internal ground.
	Voltage	Call service technician.

Call Piper Products directly at 800-544-3057 if you need further assistance.

TROUBLESHOOTING GUIDE

If problems are not found by the following checks, then you should contact your Authorized Parts and Service Dealer for service. They have the necessary parts and training to repair your unit quickly and efficiently.



DANGER! Disconnect all power to unit before servicing.

PROOFER

SYMPTOMS	POSSIBLE CAUSE	REMEDIES
Insufficient heat in proof box	Blown fuse	Check fuse
	Blower motor	Check that proofer blower motor is operating
	Thermostat	Indicator light should come on when temperature is turned up
	Door	Check that door fits and seals properly
	Voltage	Call a service technician
Excessive heat in proof box	Thermostat	Indicator light stays "ON" at all times
	Humidity control	Check that the burner cycles off with indicator light
Excessive humidity in proof box	Humidity control	Check that humidity control is functioning properly: <ul style="list-style-type: none"> Indicator light should stay "ON" in the high position Indicator light should be "OFF" in the off position (The humidity control operates like a regulator. As the dial is adjusted higher, the light will be on longer.)
Insufficient humidity in proof box	No power	Check fuse
	Water pan	Check water level in the pan. If dry, check for leak or crack in pan. (Do not add water to a hot pan.)
	Humidity burner	Check connections and condition of burner
	Humidity control	Check that humidity control is functioning properly: <ul style="list-style-type: none"> Indicator light should stay "ON" in the high position Indicator light should be "OFF" in the off position (The humidity control operates like a regulator. As the dial is adjusted higher, the light will be on longer.)
	Blower motor	Check that the blower is operating
	Doors	Check that doors fit and seal properly

Call Piper Products directly at 800-544-3057 if you need further assistance.

TROUBLESHOOTING GUIDE

If problems are not found by the following checks, then you should contact your Authorized Parts and Service Dealer for service. They have the necessary parts and training to repair your unit quickly and efficiently.



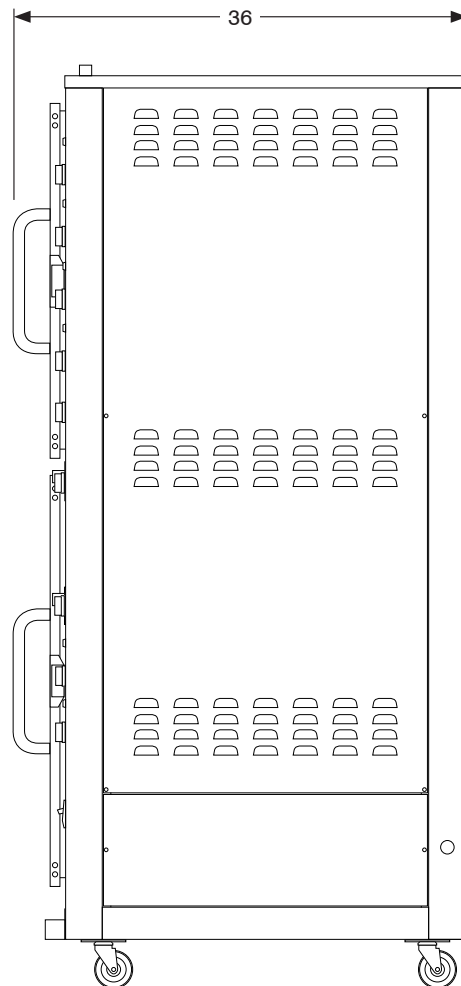
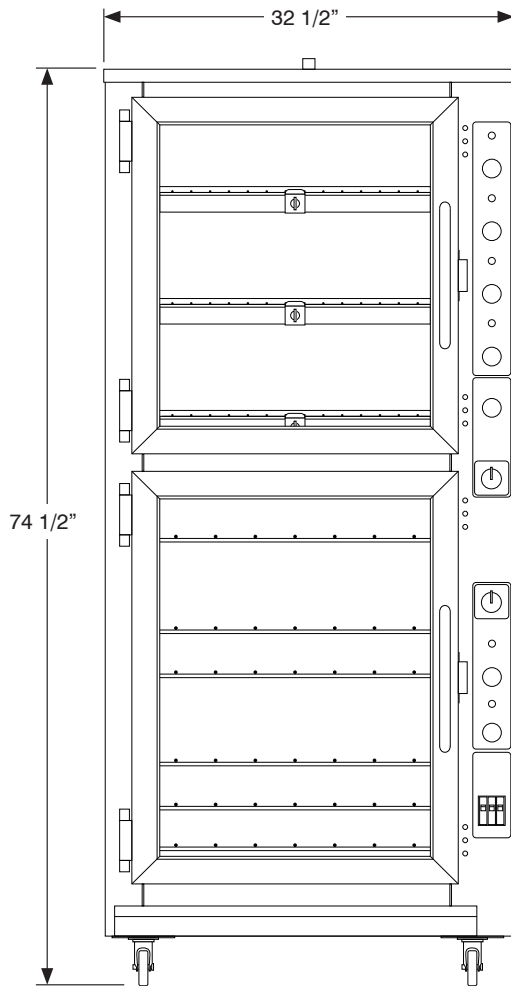
DANGER! Disconnect all power to unit before servicing.

AUTOMATIC OVEN STEAM AND PROOFER HUMIDITY

SYMPTOMS	POSSIBLE CAUSE	REMEDIES
No steam	Blown fuse	Check fuse
	Power switch	Check switch is on and red rocker switch lit
	Timer	Check that 30 minute timer is set and operating
	Relays	Check operation of water solenoid and steam generating relays
	Water supply	Check that water is on to oven/proofer
	Float switch	Check for faulty or stuck float switch
	Solenoid valve	Check for faulty solenoid valve
	Heating element	Check for faulty heating element
Insufficient steam	Mineral deposits	Check for mineral deposits in steam chamber and on element
	Float switch	Check that float switch is maintaining correct water level
Water instead of steam being injected into oven or proofer	Float switch	Check that water level is not excessively high or float stuck in down position
	Solenoid valve	Check that solenoid valve is not stuck open
	Water pressure	Check that water pressure is not excessive. Throttle down as necessary

Call Piper Products directly at 800-544-3057 if you need further assistance.

DIMENSIONS / CAPACITIES



INTERIOR DIMENSIONS

Oven:

24 1/2" Wide
26 1/2" High
30" Deep
6 1/4" Between decks

Proofer:

24 1/2" Wide
30 3/4" High
30" Deep

OVEN CAPACITY: (each deck)

1 standard full-size 18" x 26" sheet pan
or 1 special form 18" x 26" baking pan

(3 pans total)

(3 pans total)

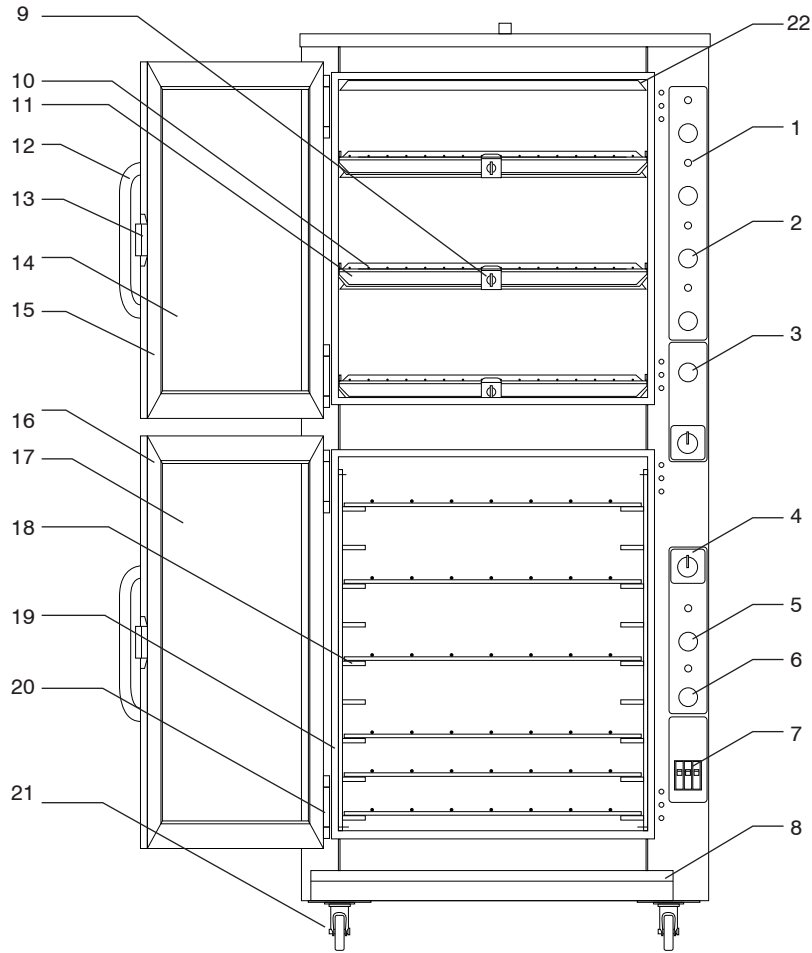
PROOFER CAPACITY:

9 standard full-size 18" x 26" sheet pans
or 9 special form 18" x 26" baking pans

SHIPPING

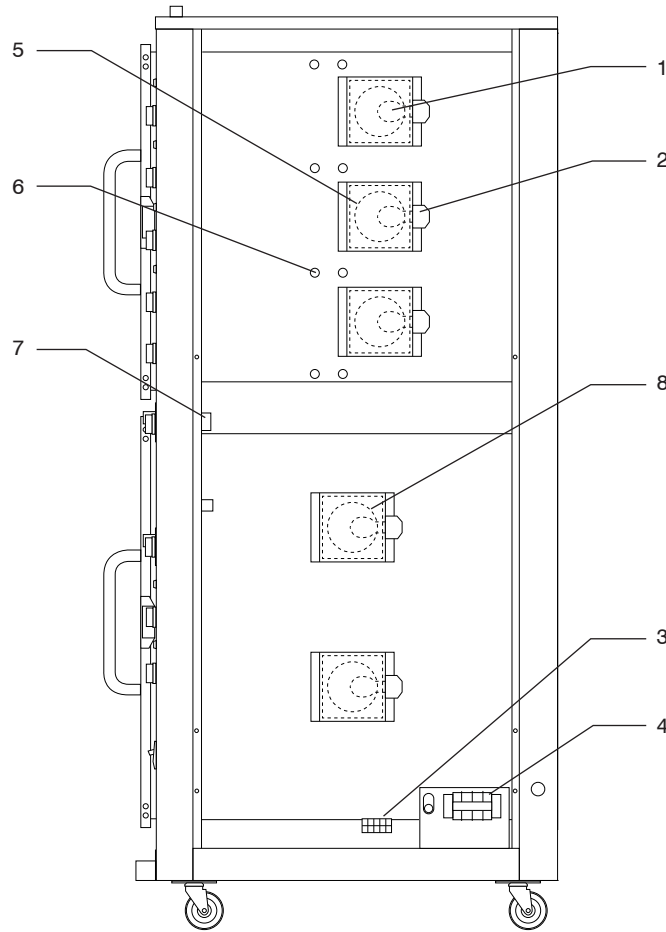
600 lbs.

PARTS BREAKDOWN FRONT VIEW



ITEM NO.	PART NUMBER	DESCRIPTION	QUANTITY
1	705160	INDICATOR LIGHT, RED 250V	6
2	706103	KNOB, ROGAN CONTROL	7
2	705721	THERMOSTAT, OVEN 450 DEG.	4
3	706155	TIMER, MOTOR DRIVEN 60 MIN	1
4	705484	SWITCH, DISCONNECT 3-POLE 30A	2
5	705705	THERMOSTAT, PROOFER 60-125 DEG.	1
6	705757	SWITCH, INFINITE 120V HUM. CONTROL	1
7	705529	CIRCUIT BREAKER, 20A	3
8	104106	DRIP TROUGH	1
9	101106	STOP, BAKE RACK	3
9	401040	SCREW, SHOULDER THUMB	3
10	302000	RACK, BAKE - FOR OVEN	3
11	101041	DECK, 29.5" x 25.125"	3
12	305002	HANDLE, DOOR	2
12	305002A	PHENOLIC SPACER	4
12	400285	SCREW, 10-32 x 3.5" FLAT HEAD	4
13	305612	MAGNETS, S/S ENCLOSED	2
14	200016	GLASS, OVEN 22.5" x 29.5"	1
15	306003	DOOR ASSEMBLY, OVEN	1
16	306077	DOOR ASSEMBLY, PROOFER	1
17	200017	GLASS, PROOFER 22.5" x 29.5"	1
18	300012	RACK, SIDE SHELF, NYLON	2
18	301000	RACK, HORIZONTAL PROOFER, NYLON	6
19	305206	GASKET, GRAY BULB	19
20	305012	HINGE, ALUMINUM	4
21	CSTR-3POP	CASTER W/O BRAKE	2
21	CSTR-3POPB	CASTER W/ BRAKE	2
22	101034	DECK LINER (22.375" x 26.5")	1

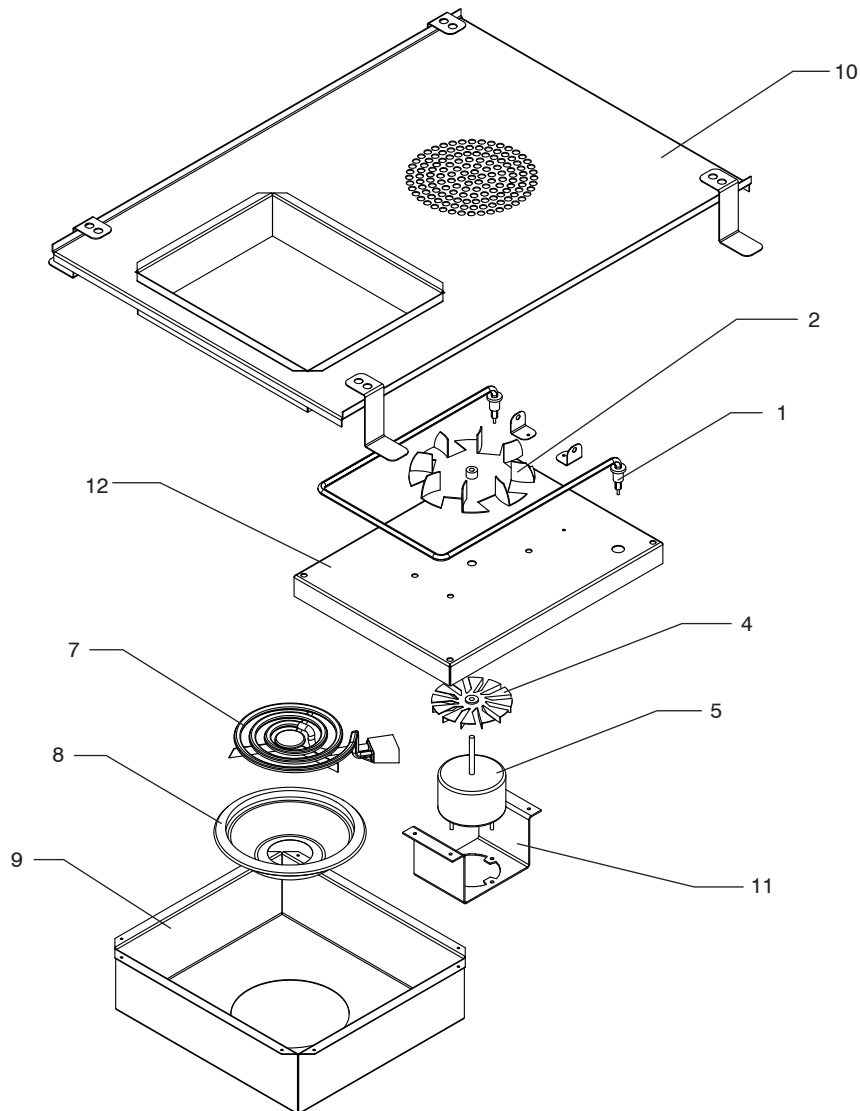
PARTS BREAKDOWN SIDE VIEW



ITEM NO.	PART NUMBER	DESCRIPTION	QUANTITY
1	705146	LIGHT BULB 130V/40W	5
2	705156	SOCKET, OCTAGON LIGHT	5
3	705382	TERMINAL BLOCK, STRIP 3 POSITION	1
4	705368	TERMINAL BLOCK, 75A / 4 POLE	1
5	104073	LIGHT COVER, OVEN, ALUMINIZED	3
5	305209	GASKET, LIGHT COVER	5
5	200001	GLASS, LIGHT COVER 4.5" x 4.5"	5
6	704714*	ELEMENT, HEAT 208V / 1500W	3
6	704716*	ELEMENT, HEAT 240V / 1500W	3
7	705532	BUZZER	2
8	104074	LIGHT COVER, PROOFER, STAINLESS STEEL	2

*Contact Piper tech support for special volatages

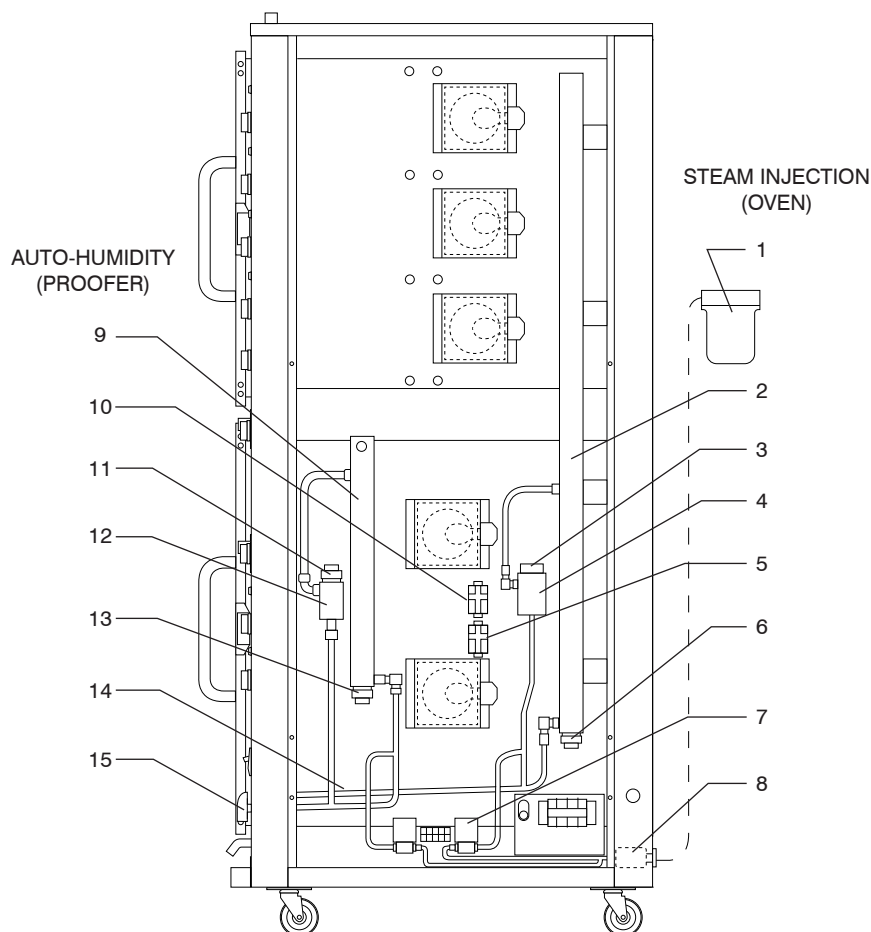
PARTS BREAKDOWN PROOFER



ITEM NO.	PART NUMBER	DESCRIPTION	QUANTITY
1	704761	ELEMENT, U-SHAPED 120V / 750W	1
2	705846	FAN BLADE, RADIAL 6 1/4"	1
3	705705	THERMOSTAT, PROOFER 60-125	1
4	705847	FAN BLADE, RADIAL 4"	1
5	706400B	MOTOR, SHADED POLE 115V/60 HZ	1
6	305506	PAN, WATER, STAINLESS STEEL	1
7	704410*	ELEMENT, RANGE TYPE HUMIDITY, 120V, 1250W	1
8	704414	BOWL, REFLECTOR	1
9	305502	MOUNTING PAN	1
10	105190	REMOVABLE FALSE BOTTOM	1
11	102158	BRACKET, MOTOR, RADIAL FAN	1
12	102162	MOTOR MOUNT	1

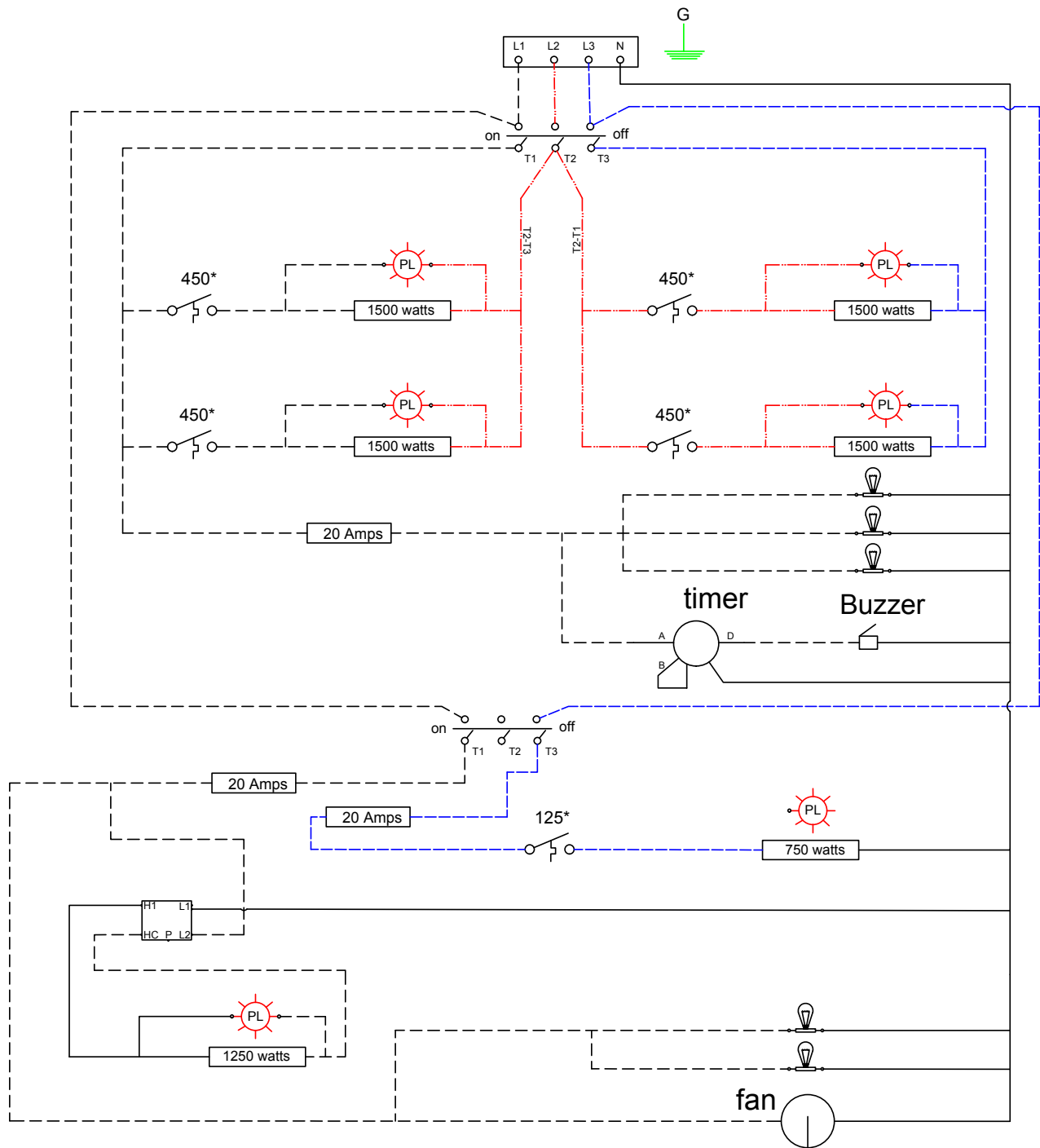
*Contact Piper tech support for special volatages

PARTS BREAKDOWN STEAM AND AUTO-HUMIDITY SYSTEMS

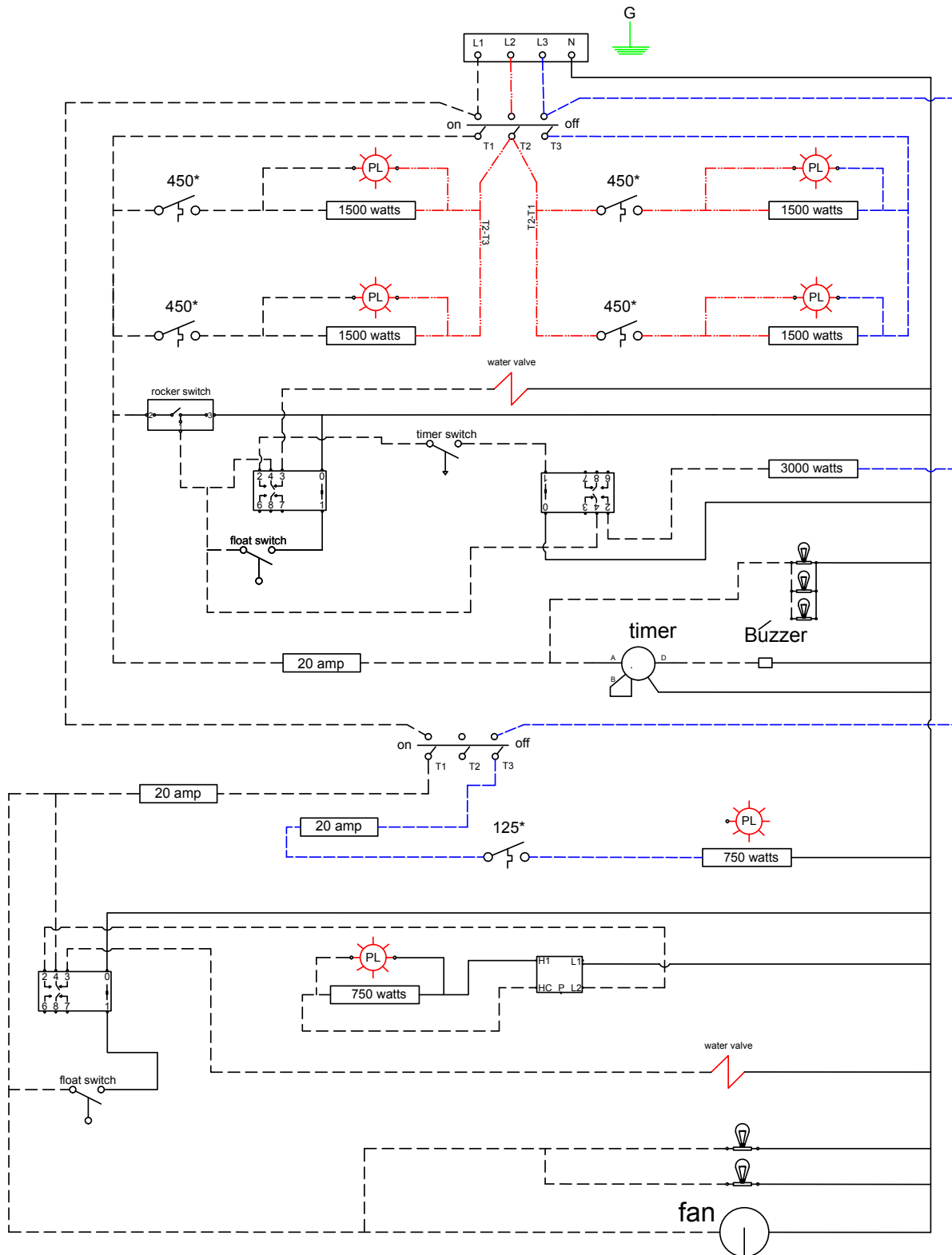


ITEM NO.	PART NUMBER	DESCRIPTION	QUANTITY
1	WATER FILTER PROVIDED BY OTHERS		1
OPTIONAL STEAM INJECTION (OVEN)			
2	105078	CHAMBER, OVEN STEAM ELEMENT	1
3	705476	SWITCH, FLOAT STEAM LIQUID LEVEL	1
4	105077	FLOAT CHAMBER, STEAM	1
5	705426	RELAY, STEAM 18 AMP	1
6	704310	ELEMENT, IMMERSION STEAM 208V/3000W	1
6	704312	ELEMENT, IMMERSION STEAM 240V/3000W	1
7	705864	SOLENOID VALVE, STEAM	1
8	701960	AQUA-FLOW, STEAM/HUMIDITY	1
NOT SHOWN	705444	SWITCH, LIGHTED ROCKER 15A	1
NOT SHOWN	705769	TIMER, 30 MINUTE	1
OPTIONAL AUTO-HUMIDITY (PROOFER)			
9	105075	CHAMBER, PROOFER HUMIDITY	1
10	705426	RELAY, HUMIDITY 18 AMP	1
11	705476	SWITCH, FLOAT HUMIDITY LIQUID LEVEL	1
12	105077	FLOAT CHAMBER, HUMIDITY	1
13	704282	ELEMENT, IMMERSION HUMIDITY 120V/750W	1
14	705864	SOLENOID VALVE HUMIDITY	1
15	701930	VALVE, BALL STEAM/HUMIDITY	2
NOT SHOWN	701931	VALVE KNOB	2

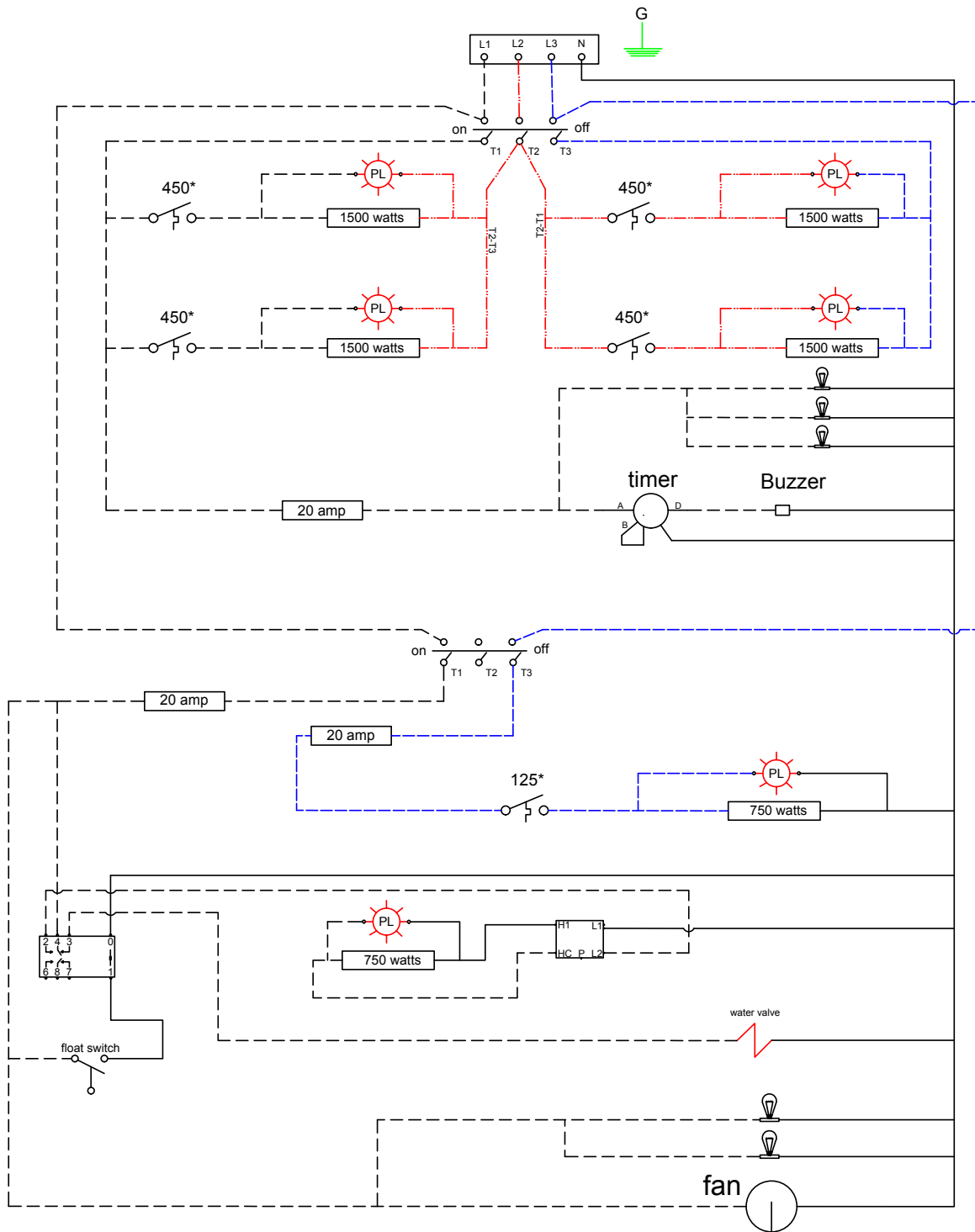
OP-3 WIRING DIAGRAM



OP-3-SH WIRING DIAGRAM



OP-3-H WIRING DIAGRAM



OP-3 PHASE CONVERSION

PHASE CONVERSION INSTRUCTION FOR UNITS USING A 3 POLE SWITCH TO TURN UNIT ON OR OFF

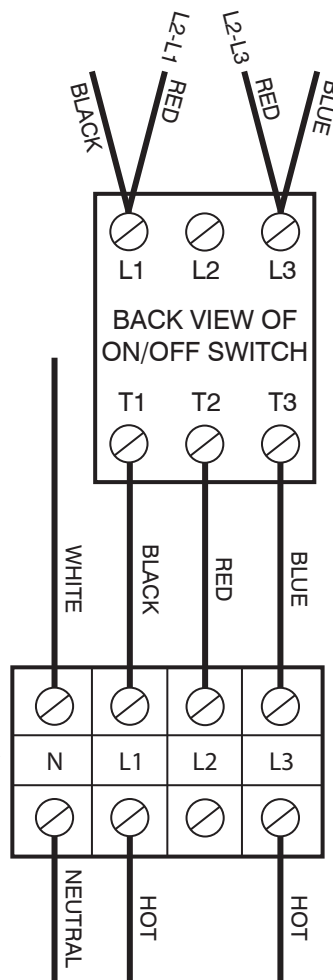
Connect red wires on the Load side of the oven on-off switch as shown to match supply circuit phase.

If more than one oven switch is used in the unit, wire connections must be the same on all switches.

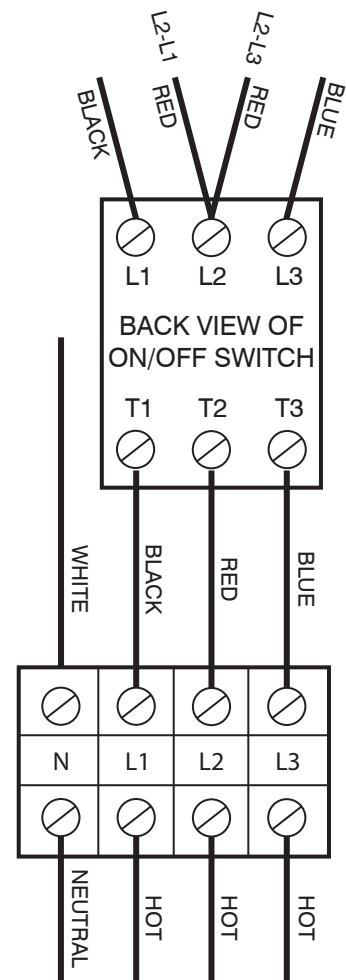
Field wiring terminal block

Connect supply circuit as shown

If "HI LEG" is present, connect to Terminal L2



SUPPLY CIRCUIT
1 PHASE
3 WIRE



SUPPLY CIRCUIT
3 PHASE
4 WIRE

PIPER PRODUCTS, INC. LIMITED WARRANTY

Piper Products, Inc. warrants to the original purchaser that its equipment will be free from defects in the materials and/or parts for a period of 12 months from date of shipment and reported to the factory.

The purchaser is responsible for having equipment properly installed, operated under normal conditions with proper supervision and to perform periodic preventative maintenance. Equipment failures caused by inadequate water quality, improper cleaning, harsh chemicals, or acids are not covered under warranty.

The manufacturer's obligation under this warranty shall be the replacement or repair of defective parts within the warranty period. Excessive labor (more than 1/2 hour) required to access Piper equipment built into cabinets, tables or structures by others, is NOT covered under labor warranty. Example: Piper multiple- or single-well food wells. All labor shall be performed during regular working hours. Overtime premium will be charged to buyer. After thorough examination, the decision of the Piper Products Service Department shall be final.

Any defective parts to be repaired or replaced must be returned to Piper Products, Inc., 300 South 84th Avenue, Wausau, WI 54401, transportation charges prepaid, and they must be properly packed and tagged. The serial and model number of the equipment and date of original installation of such equipment must be given. However, after one year we will not assume any responsibility for any expenses (including labor) incurred in the field incidental to the repair or replacement of equipment covered by this warranty. Our obligation hereunder to repair or replace a defective part is the exclusive remedy for breach of this warranty; and we will not be liable for any other damages or claims, including consequential damages.

If, upon inspection by Piper Products, Inc. or its Authorized Service Agency, it is determined that this equipment has not been properly installed or has not been used in an appropriate manner, has been modified, has not been properly maintained, the warranty will be void. Also, if the nameplate or other identifying marks have been removed, defaced or changed or the unit has been repaired or altered by persons other than expressly approved by Piper Products, Inc., the warranty will be void. If the equipment has been subjected to misuse or misapplication, neglect, abuse, accident, damage during transit or delivery, fire, flood, riot or acts of God, then this warranty shall also be void. When any situation occurs which voids the warranty the manufacturer shall not be liable for any damage to any person or any property which may result from the use of the equipment thereafter.

Warranty is limited to Piper manufactured products only and does not apply to other equipment which may be connected to or installed within.

No representative, dealer, distributor or any other person is authorized or permitted to make any other warranty or obligate Piper Products, Inc. to any liability not strictly in accordance with this policy.

This warranty is in lieu of all other warranties expressed or implied, including any warranty of merchantability, and fitness for a particular purpose. Piper Products 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 of warranty.

PIPER

The Food-Focused Equipment Company

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