

Features

What is HVS?



High Volume Steam is available as an option on oven and oven/proofer models. Steam allows the bread to gain spring and volume while contributing to the caramelization of the crust, giving the bread an appetizing sheen and color.

What is Cool Touch?



Piper has developed a revolutionary door system that reduces heat transfer up to 50%. Our "Cool Touch" system keeps heat from transferring to the outer door, resulting in a temperature of 90° - 135° degrees cooler than conventional doors. The glass is double-paned and each pane is Low-E coated for added insulation*.

*Not available on gliding door models.

Simple, Reliable Controls

Every Piper oven, proofer, and oven/proofer combo uses analog thermostats and timers standard. Their proven reliability and accuracy help you to keep your mind on your baking, and not on the equipment. Another reason why Piper is the food-focused equipment company.



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Specifications

MODEL	VOLTS	PHASE	WIRE**	AMPS	WATTS	HERTZ	HEIGHT	WIDTH	DEPTH	SHIPPING WT
OP-4H	120/208	1	3	29	6,620	60	76-1/4"	25"	31"	500lbs
	120/240	1	3	29	6,620	60	76-1/4"	25"	31"	500lbs
	120/208	3	4	21	6,620	60	76-1/4"	25"	31"	500lbs
	120/240	3	4	20	6,620	60	76-1/4"	25"	31"	500lbs
OP-3	120/208	1	3	40	8,250	60	74-1/2"	33"	36"	600lbs
	120/240	1	3	36	8,250	60	74-1/2"	33"	36"	600lbs
	120/208	3	4	27	8,250	60	74-1/2"	33"	36"	600lbs
	120/240	3	4	24	8,250	60	74-1/2"	33"	36"	600lbs
OP-3-SL	120/208	1	3	40	8,250	60	69"	32"	23-1/3"	450lbs
	120/240	1	3	36	8,250	60	69"	32"	23-1/3"	450lbs
	120/208	3	4	27	8,250	60	69"	32"	23-1/3"	450lbs
	120/240	3	4	24	8,250	60	69"	32"	23-1/3"	450lbs
DO-PB-G	120/208	1	3	88	19,520	60	74"	55"	40"	1,200lbs
	120/208	3	4	64	19,520	60	74"	55"	40"	1,200lbs
	120/240	1	3	79	19,520	60	74"	55"	40"	1,200lbs
	120/240	3	4	58	19,520	60	74"	55"	40"	1,200lbs
DO-PB-9-G	120/208	1	3	108	20,500	60	74"	69"	40"	1,600lbs
	120/208	3	4	96	20,500	60	74"	69"	40"	1,600lbs
	120/240	1	3	77	20,500	60	74"	69"	40"	1,600lbs
	120/240	3	4	64	20,500	60	74"	69"	40"	1,600lbs
DO-PB-12-G 1 Supply Circuit	120/208	1	3	150	24,480	60	74"	91"	40"	2,000lbs
	120/240	1	3	135	24,480	60	74"	91"	40"	2,000lbs
	120/208	3	4	115	24,480	60	74"	91"	40"	2,000lbs
	120/240	3	4	100	24,480	60	74"	91"	40"	2,000lbs
DO-PB-12-G 2 Supply Circuit	120/208	1	3	75	24,480	60	74"	91"	40"	2,000lbs
	120/240	1	3	70	24,480	60	74"	91"	40"	2,000lbs
	120/208	3	4	60	24,480	60	74"	91"	40"	2,000lbs
	120/240	3	4	50	24,480	60	74"	91"	40"	2,000lbs

The Piper Difference

Piper engineers take the extra steps needed to ensure the highest-performing, most reliable products in the field. Not only is each piece of equipment produced by skilled craftsmen who use the most durable components available, every product is also rigorously tested before shipment. The resulting quality is apparent—down to the last detail.

- The highest control over your baking environment for non-stop, superior baking.
- Engineered energy efficiency to decrease energy costs and the effects on the environment.
- Designed with the user in mind for simple maintenance - saving you time and money.
- EPA 202 approval ensures ovens do not need a hood - decreasing the amount of grease laden air in your kitchen for a cleaner cooking space.

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Visit www.piperonline.net to discover our complete line of foodservice equipment solutions.

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LIT 1059

Combination Oven / Proofers

Proofing and Baking in One Reliable Unit



Superior Baking Energy Efficiency Simplicity

Piper's Oven/Proofer Combinations are the lowest maintenance ovens in the industry with no moving parts in the oven, and even heat distribution. Our Natural Convection Ovens are great for breads, pizza, rolls and muffins. Individual heat and humidity controls provide precise control over heating and the proofing environment. The full-view, heat reflective glass doors allow for energy efficient sight baking and merchandising. Our ovens do not have fans blowing inside the oven to dry out your product and the result is an uncommonly fresh, moist and evenly browned product.

Superior Baking

- Individual deck thermostats allow for more control over the baking environment and support continuous baking even in the event of a component failure.
- Piper ovens boast a genuine "Hearth Bake"- once the aluminum decks in the oven are heated to the proper temperature, the product is baked by radiant heat and conduction which results in an uncommonly even bake.
- Piper ovens do not have fans blowing inside the oven to dry out your product resulting in a moist bake.
- The 18 gauge aluminumized steel interior walls aid in excellent heat distribution.
- Although primarily used for baking bread, Piper ovens can be used for pizza, proteins, vegetables and other baked goods including: cookies, brownies, and muffins.

Energy Efficiency

- The patented "Heat Sink" principle retains the temperature once the oven has pre-heated to the desired setting.
- Once the oven reaches temperature, each thermostat/element is OFF, using significantly less energy than traditional convection ovens.
- 2" thick insulation; 1/4" thick tempered, Low E coated glass; along with .190" thick aluminum decks allow for maximum heat retention.
- The heat reflective glass doors provide energy efficiency and sight baking along with merchandising.

Simple Maintenance

- There are no moving parts in the oven to break down, minimizing maintenance and service calls.
- Each deck is brightly lit, allowing for maximum visibility
- Thermostats and timers can be easily self-serviced and changed in minutes by the operator.



OP-3

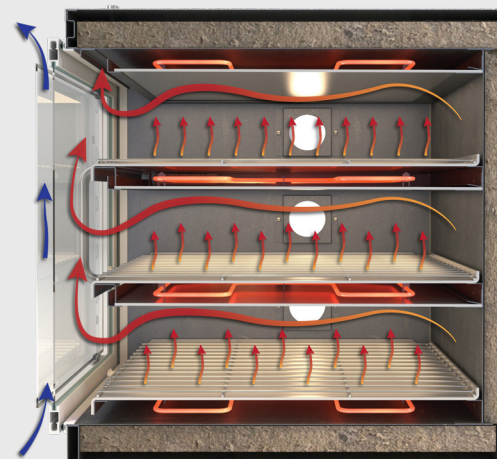
High production in a small footprint

Patented design provides a top-notch hearth bake and easy, reliable proofing.

- 3-Pan Oven, 9-Pan Proofer
- Requires less than 8 sq. ft. of floor space
- Hinged doors are field reversible

Natural Convection

Piper's unique construction creates a gentle airflow throughout the oven cavity which evenly distributes heat over and around the product. Thick aluminum decks conduct heat from below the product, while aluminum deck liners radiate heat from above the product. This blanket of heat is drawn forward through the cabinet by open vents in the top. This chimney-like feature is the secret to the gentle flow. Even the full-view glass door contributes to the hearth bake. It's Low-E coating reflects heat back into the cavity to help brown from the front - creating a perfectly even bake.



OP-3 shown with optional Cool-Touch door



DOPB-9G

The perfect proof leads to the perfect bake

Quality, dependability and long-life are features shared by each of our oven-proofer combos. The DOPB-9G is no exception.

- 9-Pan Oven, 24-Pan Proofer
- Cascading full-view glass doors in each section allow for sight baking and attractive merchandising
- Automatic humidity standard

OP-4H

Half-pan size, Full-size production

Regardless of its small size, the OP-4H provides the same easy proof and quality hearth bake for which you've come to trust from Piper.

- 4 Half-pan Oven, 8 Half-pan Proofer
- Add Cool-Touch Technology to the oven door
- Manual fill 4.3 Quart capacity water pan in proofer standard



Each Oven & Proofer Combo proudly features:

- Individually controlled oven and proofer
- Each oven deck individually thermostatically controlled, provides precision "hearth" bake, and allows for more control over baking environment
- Natural convection & radiant heat design does not dry out product
- No moving parts in oven reduces maintenance problems and increases reliability
- Full-view, heat-reflective tempered glass door allows for energy-efficient sight baking and proofing
- Each deck brightly lighted - provides sight merchandising
- Heavy-duty, stainless steel construction easily cleaned and maintained
- Individual heat and humidity controls in proofer provides precise control over proofing/warming environment
- High volume blower in proofer circulates heat and humidity efficiently in proofer
- Removable drip trough provided under proofer door
- Manual fill water pan has 4.3 quart capacity Auto-Humidity optional

Proofer Warmer Option

For added value and versatility, every Piper Proofer is available with our warmer option. Features include:

- Fully insulated proofer
- Holds maximum temperature of 225°
- Maintains back-up product for display
- Separate humidity control keeps product at ideal moisture level for peak flavor



DOPB-G

Superior Quality, Simple to use

Meets all your baking needs and delivers twice the production as our OP-3, with the same quality hearth bake.

- 6-Pan Oven, 18-Pan Proofer
- Individual gliding doors on each deck help keep the heat inside when removing pans
- Add automatic steam and humidity for greater control over the baking and proofing environment

DOPB-12G

Our largest combo unit is the ultimate baking system

This single, super-efficient unit features two individually controlled six pan oven/proofer. The DOPB-12G will consistently deliver large numbers of quality, hearth-baked products with minimum fuss for years to come.

- 12 Pan Oven, 32 Pan Proofer
- Automatic humidity standard for both proofers
- Add automatic steam to the ovens for the perfect old-world crust

