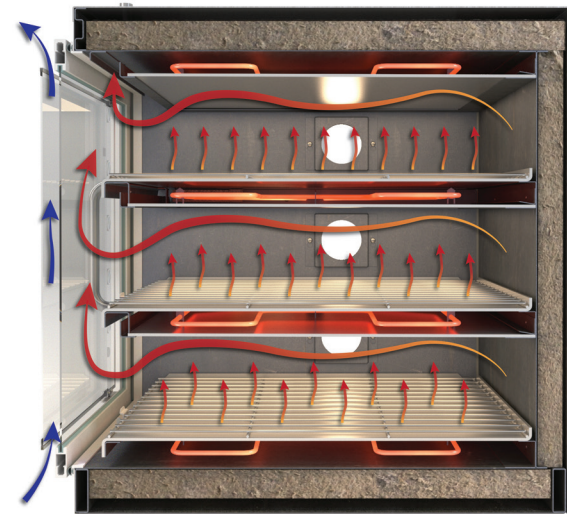


THE PIPER DIFFERENCE

- 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 ensuring ovens do not need a hood - decreasing the amount of grease laden air in your kitchen for a cleaner cooking space.

Piper's Natural Convection

Piper's unique construction creates a gentle airflow throughout the oven cavity which evenly distributes heat over and around the product. .190" Thick aluminum decks conduct heat from below the product, while .190" Thick 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.



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.

Specifications

MODEL	VOLTS	PHASE	WIRE**	AMPS	WATTS	HERTZ	HEIGHT	WIDTH	DEPTH	SHIPPING WT
NCO-2H	120	1	2	15	1800	5-600	21"	28"	17"	110 lbs
DO-2H-CT	120	1	3	24	2850	60	31-1/4"	26-1/2"	28"	200 lbs
	120/208	1	3	16	2850	60	31-1/4"	26-1/2"	28"	200 lbs
	120/240	1	3	16	2850	60	31-1/4"	26-1/2"	28"	200 lbs
DO-3	120/208	1	3	30	6120	60	38"	32-1/2"	36"	400 lbs
	120/240	1	3	26	6120	60	38"	32-1/2"	36"	400 lbs
	120/208	3	4	20	6120	60	38"	32-1/2"	36"	400 lbs
	120/240	3	4	18	6120	60	38"	32-1/2"	36"	400 lbs
DO-6	120/208	1	3	60	12,240	60	71"	33"	36"	800 lbs
	120/240	1	3	52	12,240	60	71"	33"	36"	800 lbs
	120/208	3	4	38	12,240	60	71"	33"	36"	800 lbs

PIPER

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

300 S. 84th Avenue
Wausau, WI 54401
Phone: 800-544-3057
Fax: 715-842-3125
www.piperonline.net



The Food-Focused Equipment Company



Natural Convection Deck Ovens

Counter Top Ovens - Half-Pan

NCO-2H

Designed and built for commercial use, the NCO-2H will provide a quick return on your investment. So versatile you can bake cookies or muffins in the morning, or sub-rolls at noon.



- Fully insulated with 2" insulation
- Chrome plated wire rack
- 120v electrical hook-up plugs into standard 15-amp circuit
- Maximum Oven Temperature: 400°
- EPA 202 Approval

DO-2H-CT

This may be our smallest deck oven, with a capacity of just 2 half size sheet pans, but it boasts the same precision Natural Convection technology as our largest units. It also serves as an effective merchandiser with a full-view glass door and sized just right for countertop placement. Lure them in with the sights and smells of quality baked goods produced in the DO-2H-CT!

- Each deck individually thermostat controlled - provides more control over your baking environment
- Bake pizzas right on deck
- Magnetic door closure
- Field reversible doors, left or right hinged
- Maximum Oven Temperature: 450°
- Optional stone decks
- EPA 202 Approval



Full-Sheet Pan Ovens

DO-3

Piper's versatile DO-3 allows you to bake pizza right on the deck, or use full or half size sheet pans for sub rolls, muffins or a variety of meat products. It is a compact oven which gives a high quality hearth bake using minimal space.

- Each deck individually thermostat controlled - provides more control over your baking environment
- Bake pizzas right on deck
- Magnetic door closure
- Field reversible doors, left or right hinged
- Each deck brightly lit to provide maximum versatility and merchandising
- Maximum Oven Temperature: 450°
- EPA 202 Approval



DO-6

Our compact 6-pan double oven features a HVS option and great flexibility in only 8 square feet of floor space. The DO-6 performs a wide variety of baking functions, is EPA 202 approved and provides the reliable quality and ease of operation you've come to expect from Piper.

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.

Superior Baking

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", meaning that 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 Aluminized 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

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.
- The featured 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 door provides energy efficiency and sight baking along with merchandising.

SIMPLE MAINTENANCE

- There are no moving parts to break down eliminating 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.

Simplicity