

# the Piper Focus

## When proofing needs arise, choose Piper!

All models available with warming option to hold up to 250°



AP

RP-16

RIP-1

RIP-2

Piper offers a full range of proofers from 8-pan countertop models to double-rack roll-ins. The line begins with the AP, which is perfect for smaller stores. This aluminum proofer holds up to 8 full-size sheet pans and sits right on your countertop, or add casters for under counter installations.

Next in line is the RP series, which comes in 16 or 30 pan capacities. They are full-height, stainless steel proofers with removable, nylon coated side racks and shelves for easy cleaning. Automatic humidity is standard on the RP series.

For high-volume operations consider the RIP-1 or RIP-2. These stainless steel proofers come standard with automatic humidity for hassle-free operations. They can be ordered as roll-in models, or as reach-in models with removable side racks and shelves.

All of our proofers include full-view tempered glass doors and individual heat and humidity settings for precise control over the proofing environment. A fully-insulated warmer option is also available on the entire line to keep product at ideal temperature for peak flavor, up to 250°. It's just another way we keep the focus on the food.

Visit [www.piperproducts.com](http://www.piperproducts.com) for more information on our entire line of proofers and warmers.

# PIPER

300 S. 84th Avenue • Wausau, WI 54401 • Phone: 800-544-3057 • Fax: 715-842-3125  
[www.piperproducts.com](http://www.piperproducts.com)