



DO-12-B

Shown with Glide-By Doors

When high-volume production is a reality and quality baked product is desired, trust the DO-12 from Super Systems. Each individually controlled deck gives our trademark hearth bake, while full-view glass doors provide an effective merchandising tool. Together, these features will help you sell as much product as you can make!

STANDARD FEATURES

- 2 Individually controlled ovens
- Glide doors allow individual access to oven sections for loading and unloading, maintaining consistent baking temperatures and higher energy efficiency
- Natural convection & radiant heat design does not dry out product
- Each deck individually thermostatically controlled - provides more control over your baking environment
- No moving parts in oven reduces maintenance problems and increases reliability
- Bake pizzas right on deck
- Stainless steel construction easily cleaned and maintained
- Positive magnetic door closure
- 60 Minute reminder timer
- Full-view, heat-reflective tempered glass door allows for energy-efficient sight baking
- Field reversible doors, left or right hinged
- Each deck brightly lighted provides sight merchandising
- Maximum Oven Temp 450°

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

- DO-12-G

DIMENSIONS:

- DO-12-G - 74"H x 55"W X 36"D

INTERIOR DIMENSIONS:

- 6.5" to 8.5" Deck Spacing

CONSTRUCTION

The oven corner posts shall be 18 gauge stainless steel with a 20 gauge stainless steel wrapper for top, sides and back panels. The interior oven cavity shall be constructed of heat retentive 18 gauge aluminized steel with chrome plated wire racks on .190 aluminum decks.

The oven shall work with a patented "Heat Sink" principle and "Natural Convection" technology. When the materials in the oven are heated to the proper temperature the oven shall bake with radiant heat and conduction. The oven shall also have heat release vents that draws air through the oven cavity and over decks.

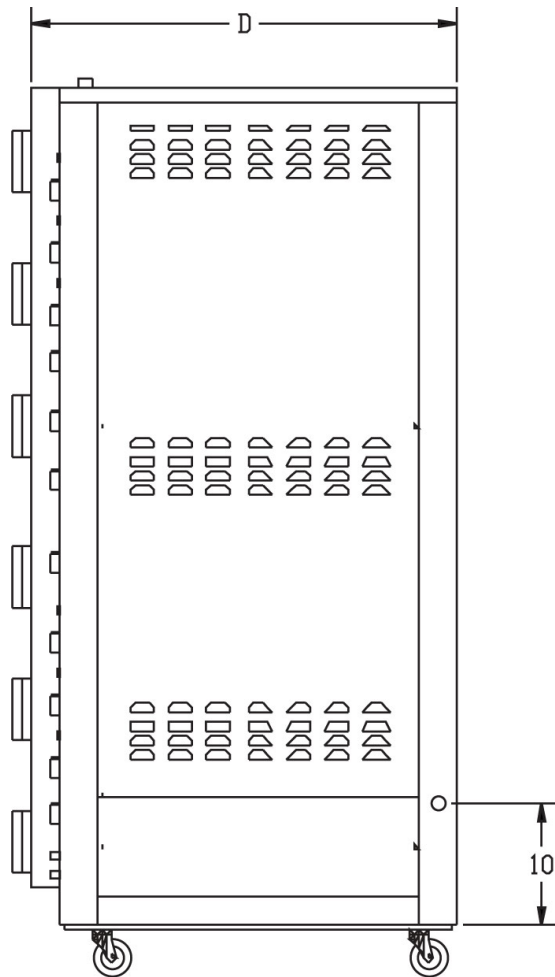
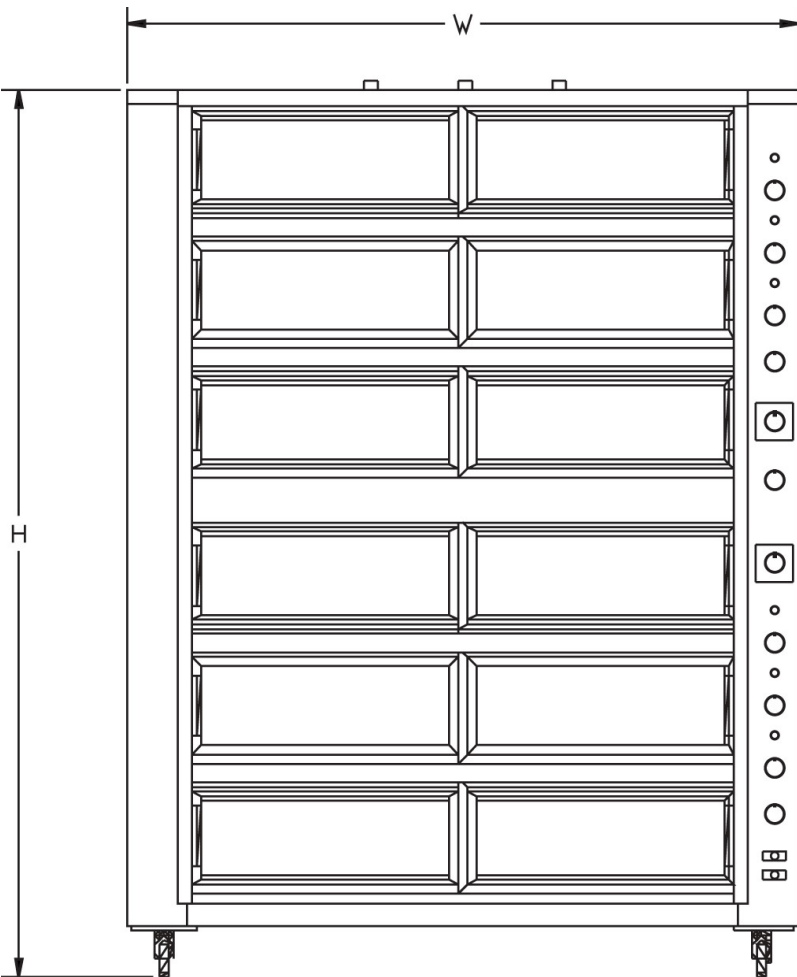
The oven shall have no moving parts. Each deck shall be individually, thermostatically controlled. The oven shall have a heat reflective tempered glass door.

VERSATILE

- Bake on deck or use half or full size pans
- Bake pizza right on the deck
- Sub rolls
- Muffins

WARRANTY

One year parts and labor. Warranty is detailed on inside front cover of the price list.



ELECTRICAL*

VOLTS	PHASE	WIRE**	AMPS	WATTS	HERTZ
120/208	1	3	120	27,480	60
120/240	1	3	105	27,480	60
120/208	3	4	70	27,480	60
120/240	3	4	62	27,480	60

Interior Dimensions: 29-1/2"H x 45"W x 30"D

Deck Spacing is 6-1/2" 8-1/2"

*Units are shipped without cord and plug. Designed to be hard wired. Installation requires a 4" clearance around the entire unit and should be made by a licensed electrician. Check local codes for vent hood requirements.

** Number of wires does not include ground.

Please note: steam is available for top section only.

COMMON OPTIONS

- HVS High Volume Steam (top oven section only)*

CAPACITY

- Each deck will hold; 12, Standard 18" x 26" Sheet Pans, 24, 4-strapped 1lb Bread Pans, 24, 4-strapped 1.5lb Bread Pans, 72, 9" Pies

SHIPPING INFORMATION

- Shipping Weight: 1325 Lbs
- Shipping Cubic Feet: 50.44
- Freight Class: 100

SPEC P-5

PIPER

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LIMITED WARRANTY: PIPER PRODUCTS warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times. We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.