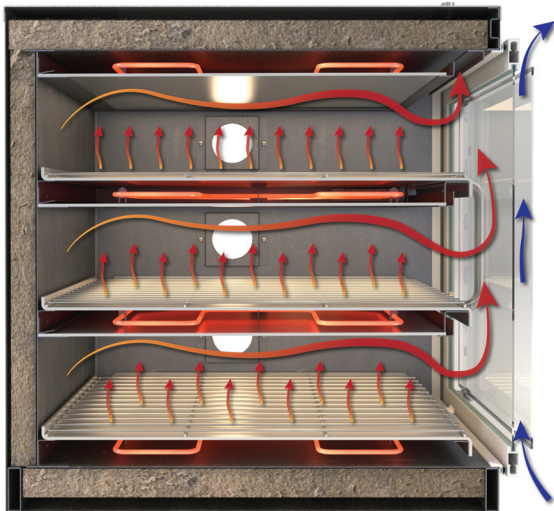


# the Piper Focus

## Natural Convection

Moving air without moving parts

Piper's unique Oven construction creates a gentle airflow throughout the 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. Even better, we have an entire range of oven capacities to meet your demand, from 2-half pans to 18 full-size sheet pans. Visit [www.piperonline.net](http://www.piperonline.net) for more information on our entire line of ovens and proofers.



DO-3 Shown with Cool Touch Technology

## Standard Oven Features

- 2" Thick Insulation
- 1/4" thick Tempered, Low-E Coated Glass
- 1500W Elements
- Each Deck Brightly Lit
- 18 gauge Aluminized Steel interior walls for excellent heat distribution
- .190" thick aluminum decks and liners for maximum heat retention



DO-2H-CT  
2 half-pan Deck Oven  
with Cool Touch Heat Shield



## What is Cool Touch?

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

# PIPER

The Food-Focused Equipment Company  
a CFSBRANDS company

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