

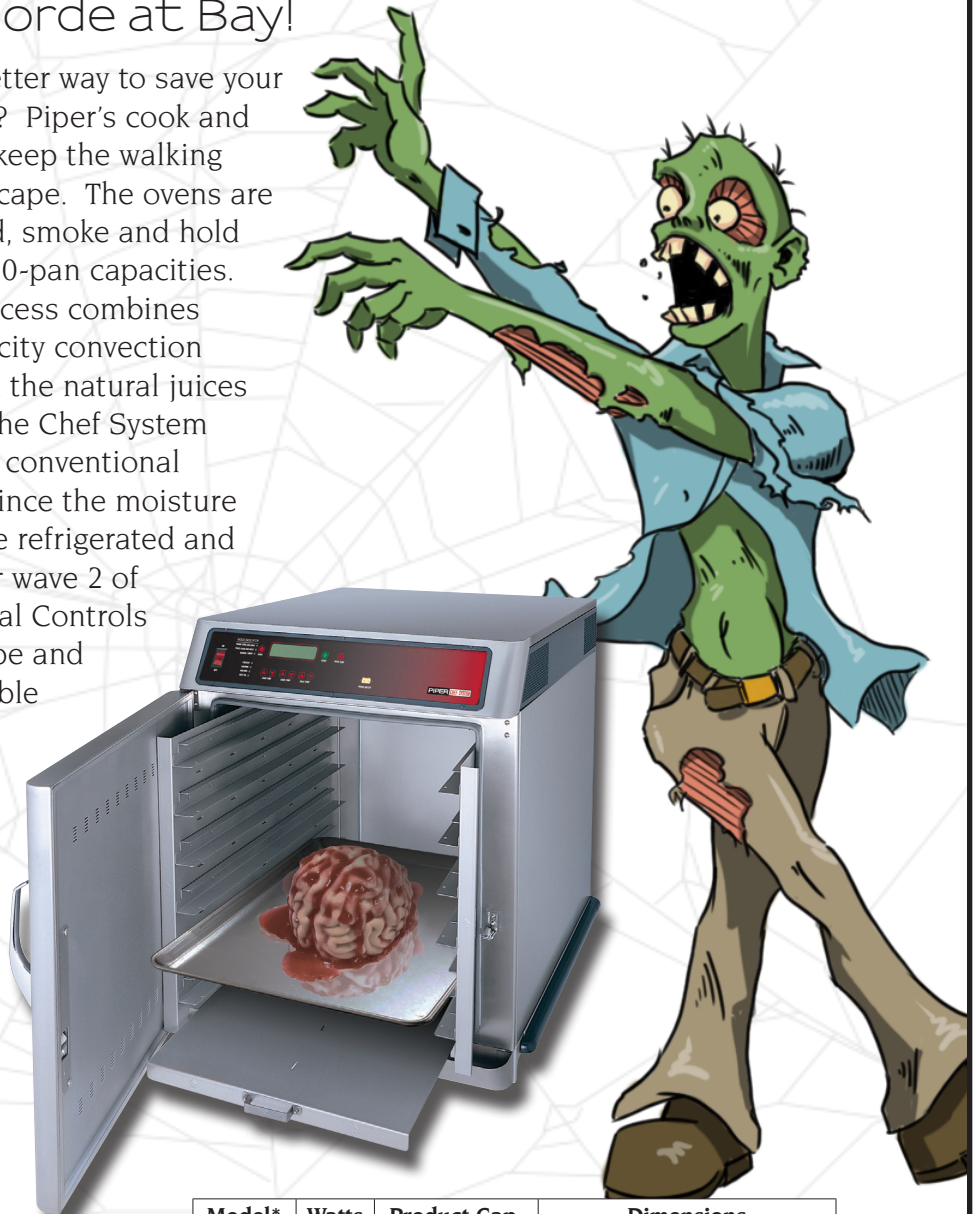
the Piper Focus

Quality so amazing it's **SPOOKY!**

Our Cook and Hold Ovens Keep Brains at Peak Flavor Longer to Keep the Zombie Horde at Bay!

The Zombies are coming, and what better way to save your own brains than having a brain buffet? Piper's cook and hold ovens are just what you need to keep the walking dead occupied while you plan your escape. The ovens are very versatile with slow roast and hold, smoke and hold or bake capabilities and come in 5 or 10-pan capacities. The exclusive Roast-Air™ Cooking Process combines 90% of radiant heat with 10% low velocity convection heat to brown food naturally and hold the natural juices inside. This means meats cooked in the Chef System shrink only 7-10% compared to 25% in conventional ovens, giving you greater yield. And since the moisture is retained, any overproduction can be refrigerated and reheated the next day. Just in time for wave 2 of the coming apocalypse! Precise Digital Controls are standard as well as a product probe and a power interrupt alert (for the inevitable loss of power during an attack!). They are available in 120V, 208V or 240V variations and are perfectly portable on 4" casters for catering applications.

Save yourself from the oncoming horde and order a Cook and Hold oven from Piper today!



Model*	Watts	Product Cap.	Dimensions
Cook & Hold Ovens			
CS2-5	2170	90 lbs. (41 kg)	26 1/8"W x 34 1/8"D x 34"H
CS2-5L	1795	90 lbs. (41 kg)	26 1/8"W x 34 1/8"D x 34"H
CS2-10	2870	180 lbs. (82 kg)	26 1/8"W x 34 1/8"D x 52 1/8"H

* "L" indicates 120 volt models only. All other models are available in 208, 220 and 240 volts.
= Add 90 lbs. (41 kg) for crates when shipping outside U.S.

PIPER
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