



DO-3

(Shown with optional legs)

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

STANDARD FEATURES

- 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-3-CT

DIMENSIONS:

- DO-3-CT - 38"H x 32.5"W X 36"D

INTERIOR DIMENSIONS:

- 6.5" to 8.5" Deck Spacing

CONSTRUCTION

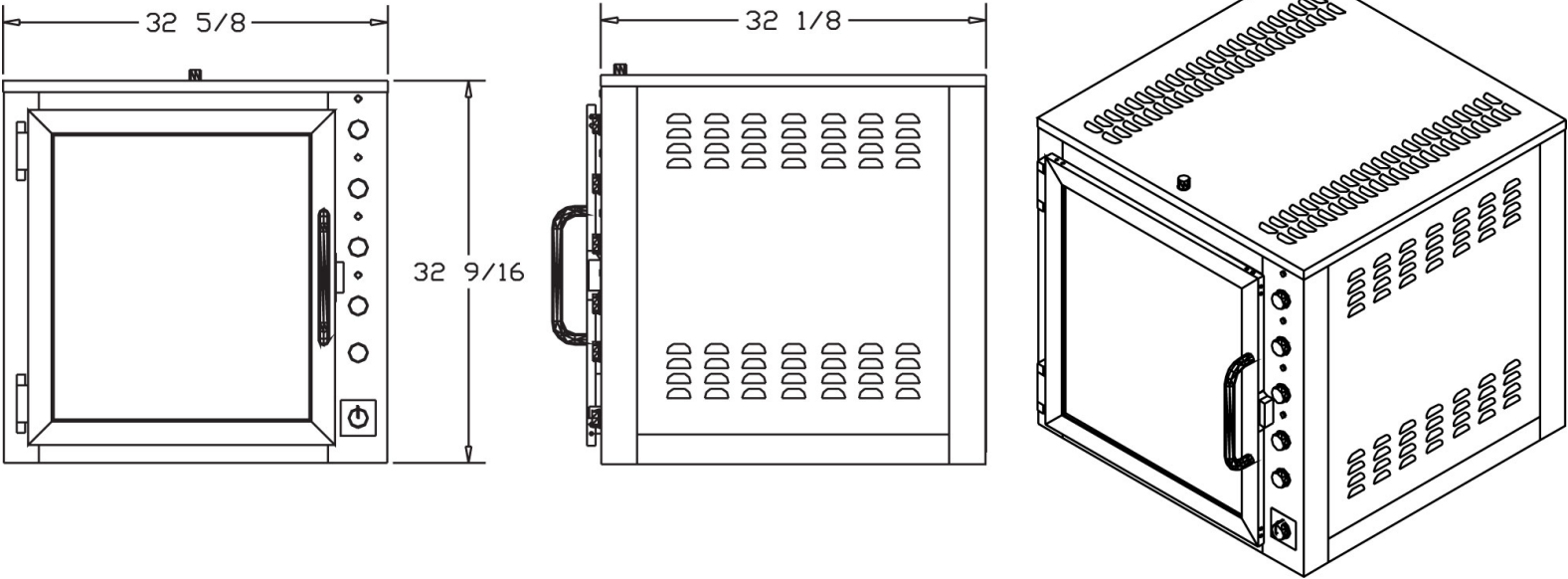
The oven corner posts shall be 18 gauge stainless steel with a 20 gauge stainless steel wrapper for top, sides and back panels. The interior oven cavity shall be constructed of heat retentive 18 gauge aluminized steel with chrome plated wire racks on .190 aluminum decks.

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.

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	29	6125	60
120/240	1	3	27	6125	60
120/208	3	4	17	6125	60
120/240	3	4	16	6125	60

Interior Dimensions: 27"H x 24-1/2"W x 30"D

Deck Size: 24" x 27-1/2" Deck Spacing: 6-1/2" - 8-1/2"

*Installation should be made by licensed electrician. Check local codes for vent hood requirements.

** Number of wires does not include ground.

Specify door hinge left or right - Door hinge left is standard

CAPACITY

- Each deck will hold 2, 13" x 18" Pan (6 Pans total), 1, Standard 18" x 26" Sheet Pan (3 Pans total), 1, 4-strapped 1lb Bread Pan (for 24 Loaves total), 1, 3-strapped 1.5lb Bread Pan (for 24 Loaves total), 6, 9" Pies (for 18 Pies total), 1, 18" Pizzas, 2, 14" Pizzas, 5, 9" Pizzas

SHIPPING INFORMATION

- Shipping Weight: 400 Lbs
- Shipping Cubic Feet: 25.73
- Freight Class: 85