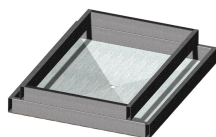




Optional: COOL TOUCH TECHNOLOGY

Reduces door temp to under 100 degrees



PIPER's SUPERIOR FOUNDATION

Fully welded coated steel frame with 18 gauge base plate

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

□ DO-6

DIMENSIONS:

● DO-6 - 71"H x 33"W X 36"D

INTERIOR DIMENSIONS:

● 6.5" to 8.5"

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.

DO-6

Our compact 6-pan double oven offers great flexibility in only 8 square feet of floor space. The DO-6 performs a wide variety of baking functions, all the while providing the reliable quality and ease of operation you've come to expect from Piper's Super Systems.

STANDARD FEATURES

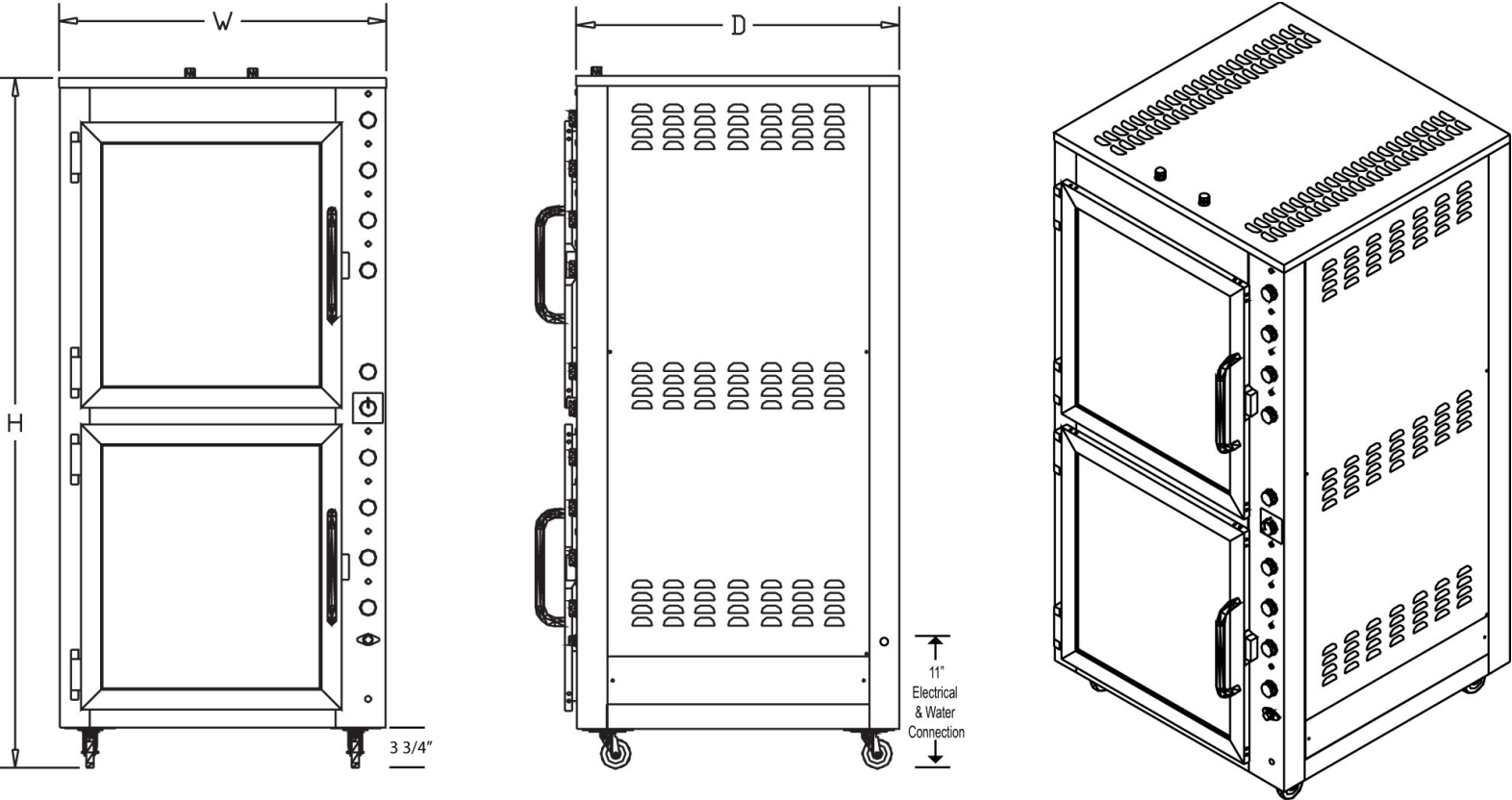
- 2 Individually controlled ovens
- Natural convection & radiant heat design does not dry out product
- Each deck individually thermostatically controlled - provides more control over your baking environment
- No moving parts in oven reduces maintenance problems and increases reliability
- Bake pizzas 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°

SPEC P-4

PIPER

The Food-Focused Equipment Company

300 S. 84th Avenue
Wausau, WI 54401
Phone: 800-544-3057
Fax: 715-842-3125
www.piperonline.net



ELECTRICAL*

VOLTS	PHASE	WIRE**	AMPS	WATTS	HERTZ
120/208	1	3	60	12,240	60
120/240	1	3	52	12,240	60
120/208	3	4	38	12,240	60
120/240	3	4	33	12,240	60

Interior Dimensions for Each Oven Section: 27"H x 24-1/2"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.

Please specify door hinged left or right - door hinged left is standard.

COMMON OPTIONS

- ☐ CTT Cool Touch Technology
- ☐ HVS High Volume Steam (top oven section only)*

CAPACITY

- Each deck will hold; 13" x 18" Sheet Pans, 1, Standard 18" x 26" Sheet Pan, 2, 4-strapped 1lb Bread Pans, 2, 4-strapped 1.5lb Bread Pans, 6, 9" Pies, 6, 18" Pizzas

SHIPPING INFORMATION

- Shipping Weight: 800 Lbs
- Shipping Cubic Feet: 55.44
- Freight Class: 100

SPEC P-4

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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.