



JOB \_\_\_\_\_ ITEM # \_\_\_\_\_ QTY # \_\_\_\_\_

## MODEL NUMBER:

- ☐ AP

## DIMENSIONS:

- AP - 33"H x 23"W X 32"D

## CONSTRUCTION

The proofer shall be constructed of .063 aluminum wrapper. The proofer shall have a thermostatically controlled 1045 watt element for creating heat and an infinitely controlled humidistat 500 watt burner element for creating moisture. Proofer door shall be constructed of extruded, clear-coat, anodized aluminum with tempered glass insert.

## WARMER OPTION

- Fully insulated
- Holds maximum temperature of 225°
- Maintains back-up product for display
- Separate humidity control keeps product at ideal moisture level for peak flavor

## WARRANTY

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

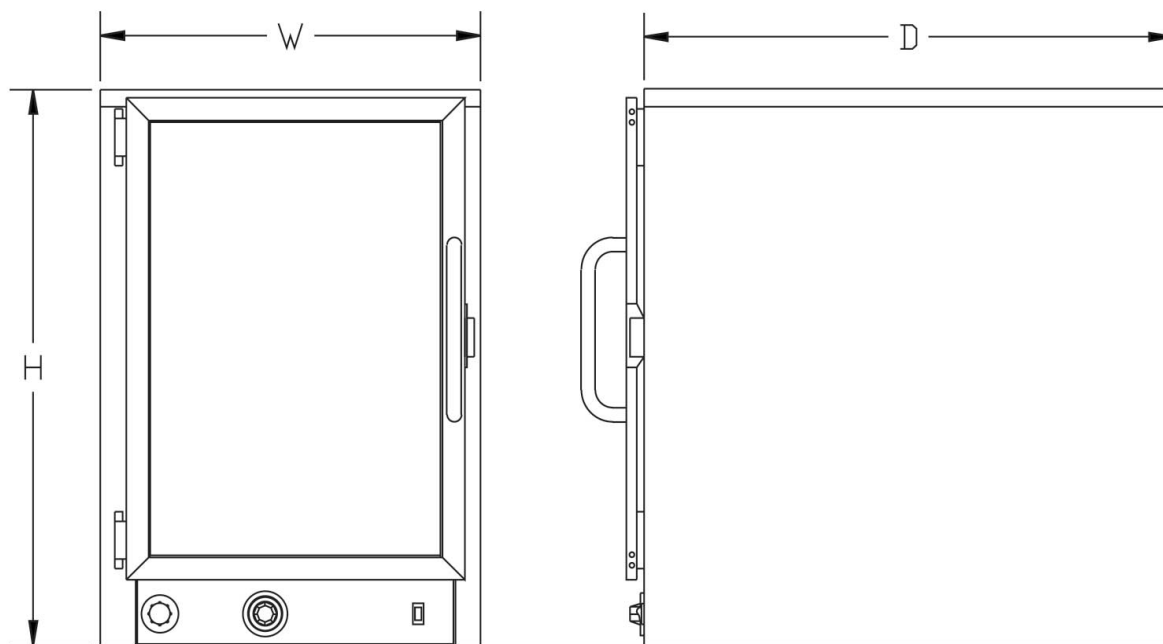
AP

Our AP proofer is the perfect solution when proofing needs are small and reliability is a must. This compact countertop unit requires a minimum of space while utilizing the same precise controls we've perfected in our largest proofers.

## STANDARD FEATURES

- Individual heat and humidity controls provides precise control over proofing environment
- Individual heat controls go from 0° to 125° (optional 225°)
- High volume blowers Circulates heat and humidity efficiently
- 1/3 size 2-1/2" deep water pan for humidity
- Full-view glass door provides sight-proofing
- Heavy-duty cabinet construction ensures long life
- Aluminum finish - interior, exterior allows for easy maintenance

SPEC Q-1



Model #	Dimensions			Ship Wt
	D	W	H	
AP	32"	23"	33"	150
AP-L1 (with optional 1" Legs)	32"	23"	34"	150
AP-L6 (with optional 6" Legs)	32"	23"	39"	150
AP-Y4 (with optional 4" Casters)	32"	23"	38"	150

53" Door Swing

## Electrical

VOLTS	PHASE	WIRE**	AMPS	WATTS	HERTZ
120	1	2	13	1550	60

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

\*\*Number of wires does not include ground

Note: Automatic humidity feature, standard with the proofer section, requires 1/8" FPT water line to be supplied. Product failure caused by liming or sediment buildup is not covered under warranty.

Interior Dimensions: 26.5"H x 9"W x 30"D

Please specify door hinge left or right. Door hinge left is standard.

## COMMON OPTIONS

<input type="checkbox"/>	L6	6" Legs
<input type="checkbox"/>	L1	1" Legs
<input type="checkbox"/>	W	Warmer option (Fully insulated)
<input type="checkbox"/>	WB	Two locking casters
<input type="checkbox"/>	Y4	Polyurethane 4

## CAPACITY

### PROOFER ACCOMMODATES:

- 8, Standard 18" x 26" Sheet Pans, 8, 18" x 26" Donut Screens, 4, 4-strapped 1lb Bread Pans, 4, 4-strapped 1.5lb Bread Pans, any combination of the above

## SHIPPING INFORMATION

- Shipping Weight: 150
- Shipping Cubic Feet: 14.06
- Freight Class: 100

## SPEC Q-1

# PIPER

The Food-Focused Equipment Company

300 S. 84th Avenue | Wausau, WI 54401  
Phone: 800-544-3057 | Fax: 715-842-3125  
[www.piperonline.net](http://www.piperonline.net)

**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.