



# PIPER FOCUS

## Use Natural Convection for Superior Baking Results

Piper offers a full range of ovens, proofers and oven/proofer combinations that produce quality baked goods consistently and efficiently. Our Natural Convection Ovens utilize aluminum decks which radiate heat evenly throughout the oven to ensure an even bake. Once the oven reaches temperature, power is temporarily suspended, but the heat-retaining decks continue to bake. This means far less energy consumption and lower costs than typical commercial ovens. Add automatic steam and

humidity to your oven/proofer combo and enjoy even more efficiency with the perfect all-in-one baking center and watch your bread - and your profits - start to rise.



### Flexibility:

- Bake on deck or with pans
- Single or double-oven configurations for 2 to 18 pans
- Many oven/proofer combinations available

### Superior Baking:

- Individually controlled decks for precise baking
- Genuine hearth bake is perfect for a wide range of products
- Radiant heat ensures even baking
- No moving air to dry out product
- Steam injection available

### Efficient Operation

- Requires less space
- Uses less energy
- No moving parts in oven



***Chef Santa thinks  
they're swell!***

# PIPER

The Food-Focused Equipment Company  
a **CFS** BRANDS company

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