

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER DO-2H-CT

*shown with optional legs

DO-2H-CT

This may be our smallest deck oven, but it boasts the same precision Natural Convection technology as our largest units. It also serves as an effective merchandiser - lure them in with the sights and smells of quality baked goods produced in the DO-2H-CT!

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°

DIMENSIONS

- ◆ 31-1/4"H x 26-1/2"W x 28"D

CONSTRUCTION

The oven corner posts shall be 18 gauge stainless steel type 304 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.

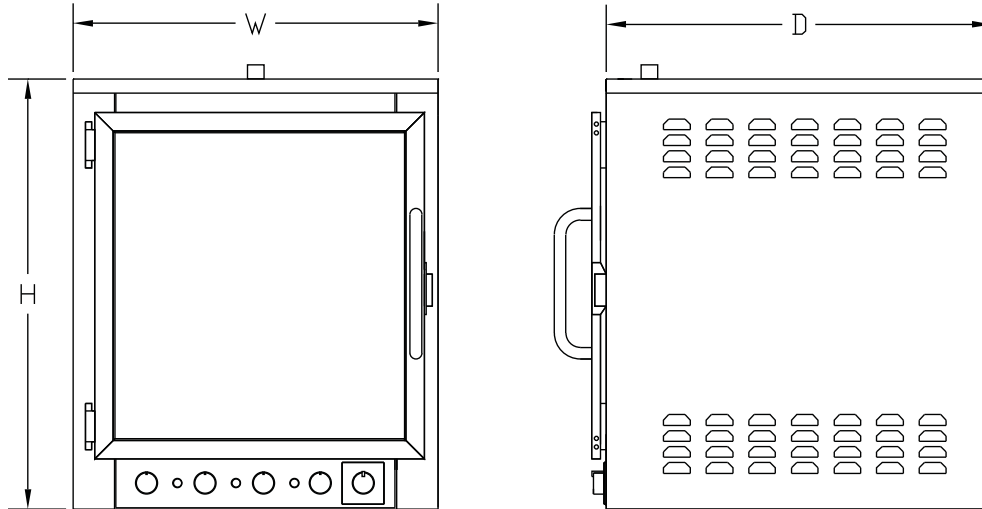
WARRANTY

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

SPEC P-2

PIPER PRODUCTS
BUILT TO LAST
www.piperonline.net

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



Interior Dimensions: 17-3/4"H x 19-3/4"W x 20-1/2"D, 5-3/4" between decks

ELECTRICAL*

VOLTS	PHASE	WIRE**	AMPS	WATTS	HERTZ
120	1	2	24	2,854.5	60
120/208	1	3	16	2,854.5	60
120/240	1	3	16	2,854.5	60

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

** Number of wires does not include ground.

OPTIONS / ACCESSORIES

- Please specify door hinge left or right - hinged left is standard
- Cool Touch Technology Heat shield for oven (Reduces door temperature to 100 degrees)
- 6" or 27" Leg Options

door temperature to 100°)

SHIPPING INFORMATION

- ◆ Shipping weight: 200 lbs.
- ◆ Cubic feet: 50.44
- ◆ Freight class: 85

CAPACITY

- ◆ Oven capacity equals that of other name brand ovens when using high crown baked goods.
- ◆ 1 13" x 18" sheet pan, for 2 pans total
- ◆ 1 three-straped 1 lb. bread pan, for 6 loaves total
- ◆ 1 three-straped 1.5 lb. bread pan, for 6 loaves total
- ◆ 4 nine-inch pies, for 8 pies total
- ◆ 1 18" pizza, for 2 pizza total