



DO-3



**Optional:
COOL TOUCH
TECHNOLOGY**

Reduces door temp
to under 100 degrees

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

☐ DO-3

DIMENSIONS

◆ 38" H x 32-1/2" W x 36" D

CAPACITY

◆ 3 - 18" x 26" sheet pans

◆ 6 - 14" x 18" sheet pans

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.

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.

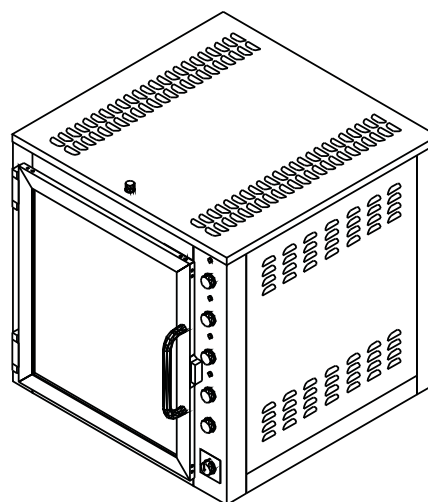
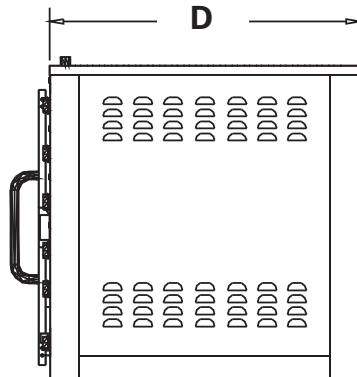
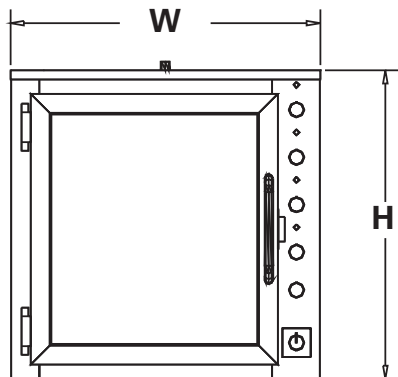
STANDARD FEATURES

- ◆ 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°

SPEC P-3

PIPER PRODUCTS
BUILT TO LAST
www.piperonline.net

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



Volts	Phase	Wire**	Amps	Watts	Hertz
120/208	1	3	29	6,125	60
120/240	1	3	27	6,125	60
120/208	3	4	17	6,125	60
120/240	3	4	16	6,125	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.

OPTIONS / ACCESSORIES

- ☐ Right hinged door (Left Hinge standard, field reversible)
- ☐ 27" Legs
- ☐ Closed storage base
- ☐ Warmer or Proofer Base (Model OP-3)
- ☐ Cool Touch Technology Heat shield for oven (Reduces door temperature to 100°)

SHIPPING INFORMATION

- ◆ Shipping weight: 400 lbs.
- ◆ Cubic feet: 25.73
- ◆ Freight class: 85
- ◆ Crated dimensions: 42H x 36W x 34D

CAPACITY

- ◆ Oven capacity equals that of other name brand\ ovens when using high crown baked goods.

EACH DECK WILL HOLD:

- ◆ 2 - 13" x 18" sheet pans, for 6 pans total
- ◆ 1 - standard 18" x 26" sheet pan, for 3 pans total
- ◆ 2 - four-strapped 1 lb. bread pans, for 24 loaves total
- ◆ 2 - four-strapped 1.5 lb. bread pans, for 24 loaves total
- ◆ 6 - 9" pies, for 18 pies total
- ◆ 1 - 18" pizza
- ◆ 2 - 14" pizzas
- ◆ 5 - 9" pizzas

P-3 SPEC

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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.