

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

**MODEL NUMBER** NCO-2H

NCO-2H

Designed and built for commercial use, the NCO-2H Natural Convection Oven will provide a quick return on your investment. So versatile you can bake cookies or muffins in the morning and pizza or sub-rolls at noon.

Simple to operate, even your least experienced employee will be an expert quickly. All of this and the quality you have come to expect from Piper's Super Systems oven lineup.

**STANDARD FEATURES**

- ◆ Natural convection & radiant heat design does not dry out product
- ◆ Stainless steel construction easily cleaned and maintained
- ◆ Fully insulated with 2" insulation
- ◆ Chrome plated wire rack
- ◆ No moving parts in oven reduces maintenance problems and increases reliability
- ◆ 60 Minute reminder timer
- ◆ 120v electrical hook-up plugs into standard 15-amp circuit
- ◆ Full-view, heat-reflective tempered glass door allows for energy-efficient sight baking
- ◆ Spring loaded hinges for better door control
- ◆ Maximum Oven Temp 400°

**DIMENSIONS**

- ◆ 21"H x 28"W x 17"D

**CAPACITY****(EACH SHELF WILL HOLD)**

- ◆ 1 - 13" x 18" half size sheet pan (2 pans total)
- ◆ 1 - twelve-muffin tin (2 pans total)
- ◆ 6 - six-inch pies (12 pies total)
- ◆ 1 - twelve-inch pizza (2 pizzas total)

**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 or .190 aluminum decks.

The oven shall work with a patented "Heat Sink" principle and "Natural Convection" technology. When the materials in oven are heated to the proper temperature the oven shall bake with radiant heat and conduction. The oven shall also have heat release vent that draws air through the oven cavity and over decks.

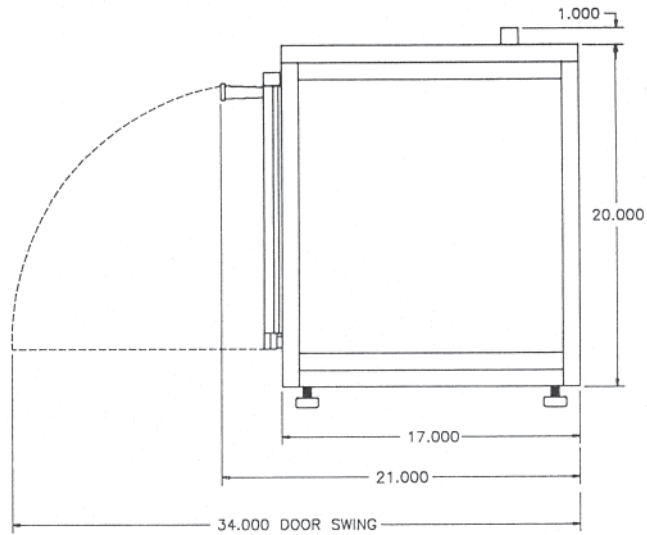
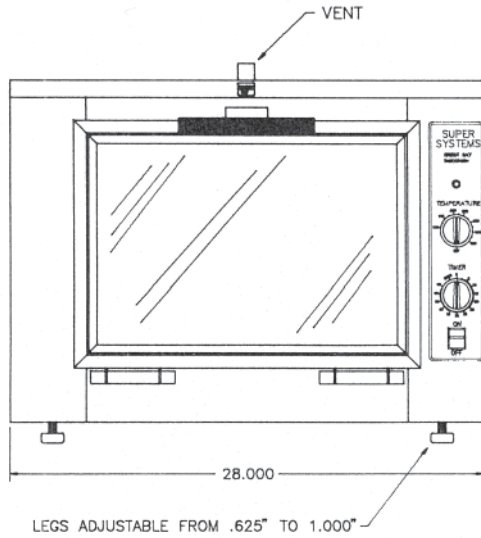
The oven shall have no moving parts. Each deck shall be individually, thermostatically controlled. The oven shall have a heat reflective glass door.

**SHIPPING INFORMATION**

- ◆ Shipping weight: 110 lbs.
- ◆ Freight class: 85

**WARRANTY**

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



Model	Volts	Phase	Wire**	Amps	Watts	Hertz	Height	Width	Depth	Shipping WT
NCO	120	1	2	15	1800	5-600	21"	28"	17"	110 lbs

4" between shelves

Maximum Oven Temp 400°

\*\* Number of wires does not include ground.

**NCO BAKING PRODUCTION**

ITEMS	QTY.	MIN.	AVE./HR.	TEMP.
Cookies	24	12-14	96	375°F
Muffins	24	20-25	48	400°F
Turn-overs	12	20-25	24	400°F
Strudels	12	20-25	24	400°F
6" pies	12	20-25	24	400° F
Pre-fried donuts	24	8	168	400° F
Pasties	16	20-25	32	400°F
Brownies	2 pans	20-25	4 pans	400° F
6" pizzas	12	12-14	48	400° F
12" pizzas	2	12-14	8	400° F

**P-1 SPEC**

**PIPER PRODUCTS**  
**BUILT TO LAST**  
[www.piperonline.net](http://www.piperonline.net)

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

**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.