



DO-PB-12-G

### STANDARD FEATURES

- ◆ Two Individually controlled six pan oven/proofer in one unit
- ◆ Glide doors allow individual access to oven sections for loading and unloading, maintaining consistent baking temperatures and higher energy efficiency
- ◆ Each oven deck individually thermostatically controlled, provides precision "hearth" bake, and allows for more control over baking environment
- ◆ Natural convection & radiant heat design does not dry out product
- ◆ No moving parts in oven reduces maintenance problems and increases reliability
- ◆ Full-view, heat-reflective tempered glass door allows for energy-efficient sight baking and proofing
- ◆ Each deck brightly lighted provides sight merchandising
- ◆ Heavy-duty, stainless steel construction easily cleaned and maintained
- ◆ Individual heat and humidity controls in proofer provides precise control over proofing/warming environment
- ◆ High volume blower in proofer circulates heat and humidity efficiently in proofer
- ◆ Manual fill water pan has 4.3 quart capacity, auto-humidity optional
- ◆ Positive magnetic door closure
- ◆ 60 Minute reminder timer
- ◆ Field reversible doors, left or right hinged
- ◆ Removable drip trough provided under proofer door

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

### MODEL NUMBER

☐ DO-PB-12-G

### DIMENSIONS

◆ 91"W x 74"H x 40"D

### 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 interior oven cavity shall be constructed of heat retentive 18 gauge aluminized steel with .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 tempered glass door.

The ovens proofer shall be constructed of 18 gauge stainless steel. The proofer shall have a thermostatically controlled 750 watt element for creating heat and an infinitely controlled humidistat 1250 watt burner element for creating moisture. Proofer shall be brightly lighted.

Oven proofer combinations shall have three individual circuit breakers. One for the proofer thermostat and heat element. One for the humidity infinite switch and burner element and one for the oven lights.

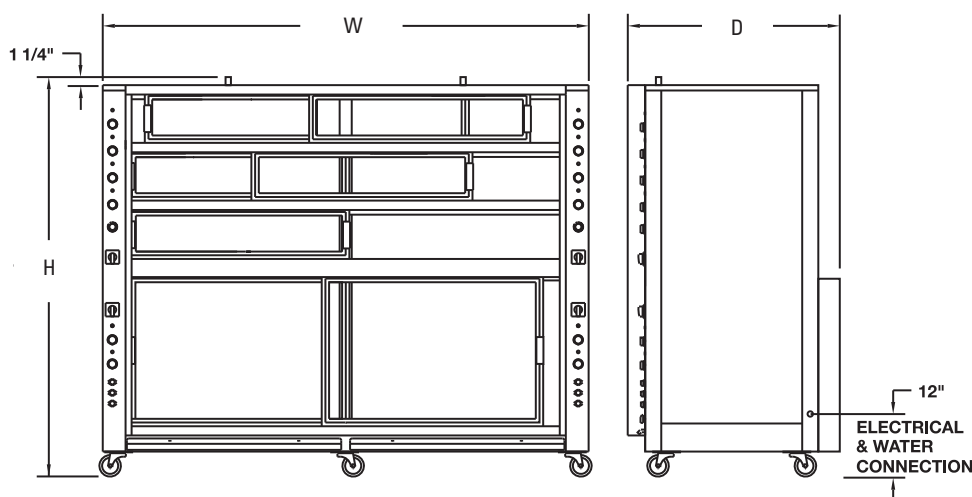
### WARRANTY

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

**SPEC O-6**

**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

**DO-PB-12-G Oven/Proofer**

**ELECTRICAL\***

	VOLTS	PHASE	WIRE**	AMPS	WATTS	HERTZ
Standard 1-Supply Circuit	120/208	1	3	123	26,081	60
	120/240	1	3	110	26,081	60
	120/208	3	4	82	26,081	60
	120/240	3	4	75	26,081	60
Optional 2 Supply Circuit	120/208	1	3	62	26,081	60
	120/240	1	3	55	26,081	60
	120/208	3	4	41	26,081	60
	120/240	3	4	38	26,081	60

\*\*Units are shipped without cord and plug. Designed to be hard wired. Installation requires a 4" clearance around the entire unit and should be made by a licensed electrician. Check local codes for vent hood requirements.

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

Note: Optional automatic humidity feature, 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**

- ◆ Oven - 29-1/2"H x 39"W x 30"D, 6-1/2" - 8-1/2" between decks
- ◆ Proofer - 27"H x 39"W x 30"D, racks are adjustable every 3"

**SHIPPING INFORMATION**

- ◆ Shipping Weight: 2000 lbs.
- ◆ Cubic Feet: 154.4
- ◆ Freight Class: 100
- ◆ Crated Dimensions: 78-1/2"H x 95-3/4"W x 45"D

**COMMON OPTIONS**

- ☐ Oven Section: High Volume Steam Injection. (Call factory for details on further electrical requirements.)
- ☐ Proofer Section: Automatic Humidity
- ☐ Warmer option for proofer (Holds maximum temperature of 225°)
- ☐ Cool Touch Technology Heat shield for oven (Reduces door temperature to 100°)

Please specify doors hinged left or right. Hinged left is standard.

**CAPACITY**
**OVEN ACCOMMODATES:**

- ◆ 12 - 18" x 26" sheet pans
- ◆ 24 - 4-strapped 1-lb. bread pans
- ◆ 18 - 4-strapped 1.5 lb. bread pans
- ◆ 72 - 9" pies
- ◆ any combination of the above
- ◆ maximum oven temp. 550°

**PROOFER ACCOMMODATES:**

- ◆ 16 - chrome-plated wire racks (12 furnished)
- ◆ 32 - standard 18" x 26" sheet pans
- ◆ 32 - 4-strapped 1 lb. bread pans
- ◆ 24 - 4-strapped 1.5 lb. bread pans
- ◆ any combination of the above

\*Ovens and Proofers can be modified to meet specific capacity requirements

**0-6 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.