

Combis

All units available with either P or X Controls
Units shown with X Controls



061 X
Holds 6 12x20
Steam Table Pans



072 X
Holds 7 18x26 Sheet Pans or
14 12x20 Steam Table Pans



101 X
Holds 10 12x20
Steam Table Pans



102 X
Holds 10 18x26 Sheet Pans or
20 12x20 Steam Table Pans



142 X
Holds 14 18x26 Sheets Pans or
28 12x20 Steam Table Pans



201 X
Holds 20 12x20
Steam Table Pans



202 X
Holds 20 18x26 Sheet Pans or
40 12x20 Steam Table Pans



**Extractor
Hoods**
Combi models 061, 072, 101,
102 can be equipped with
special extractor hoods in
stainless steel complete with
motor and air condenser to
remove cooking fumes.

Quickview

Model	Desc.	Shelf Spacing	Volts	Phase	HZ	Watts	Capacity	Dimensions			Weight
								Width	Depth	Height	
HME 061P	Electric	2.76"	208	3	60	8000	Holds 6 12x20 Steam Table Pans	36.61"	29.53"	31.89"	311
HME 061X	Electric	2.76"	208	3	60	8000	Holds 6 12x20 Steam Table Pans	36.61"	29.53"	31.89"	311
HMG 061P	Gas	2.76"	120	1	60	14,000	Holds 6 12x20 Steam Table Pans	36.61"	29.53"	31.89"	364
HMG 061X	Gas	2.76"	120	1	60	14,000	Holds 6 12x20 Steam Table Pans	36.61"	29.53"	31.89"	364
HME 072P	Electric	2.76"	208	3	60	16000	Holds 7 18x26 Sheet Pans or 14 12x20 Steam Table Pans	46.06"	35.24"	34.65"	452
HME 072X	Electric	2.76"	208	3	60	16000	Holds 7 18x26 Sheet Pans or 14 12x20 Steam Table Pans	46.06"	35.24"	34.65"	452
HMG 072P	Gas	2.76"	120	1	60	28000	Holds 7 18x26 Sheet Pans or 14 12x20 Steam Table Pans	46.06"	35.24"	34.65"	529
HMG 072X	Gas	2.76"	120	1	60	28000	Holds 7 18x26 Sheet Pans or 14 12x20 Steam Table Pans	46.06"	35.24"	34.65"	529
HME 101P	Electric	2.76"	208	3	60	16000	Holds 10 12x20 Steam Table Pans	38.98"	33.86"	42.91"	452
HME 101X	Electric	2.76"	208	3	60	16000	Holds 10 12x20 Steam Table Pans	38.98"	33.86"	42.91"	452
HMG 101P	Gas	2.76"	120	1	60	28000	Holds 10 12x20 Steam Table Pans	38.98"	33.86"	42.91"	474
HMG 101X	Gas	2.76"	120	1	60	28000	Holds 10 12x20 Steam Table Pans	38.98"	33.86"	42.91"	474
HME 102P	Electric	2.76"	208	3	60	31000	Holds 10 18x26 Sheet Pans or 20 12x20 Steam Table Pans	46.06"	35.24"	42.91"	584
HME 102X	Electric	2.76"	208	3	60	31000	Holds 10 18x26 Sheet Pans or 20 12x20 Steam Table Pans	46.06"	35.24"	42.91"	584
HMG 102P	Gas	2.76"	120	1	60	40000	Holds 10 18x26 Sheet Pans or 20 12x20 Steam Table Pans	46.06"	35.24"	42.91"	529
HMG 102X	Gas	2.76"	120	1	60	40000	Holds 10 18x26 Sheet Pans or 20 12x20 Steam Table Pans	46.06"	35.24"	42.91"	529
HME 142P	Electric	2.76"	208	3	60	16000	Holds 14 18x26 Sheets Pans or 28 12x20 Steam Table Pans	46.06"	35.24"	73.22"	849
HME 142X	Electric	2.76"	208	3	60	16000	Holds 14 18x26 Sheets Pans or 28 12x20 Steam Table Pans	46.06"	35.24"	73.22"	849
HMG 142P	Gas	2.76"	120	1	60	28000	Holds 14 18x26 Sheets Pans or 28 12x20 Steam Table Pans	46.06"	35.24"	73.22"	1,246
HMG 142X	Gas	2.76"	120	1	60	28000	Holds 14 18x26 Sheets Pans or 28 12x20 Steam Table Pans	46.06"	35.24"	73.22"	1,246
HME 201P	Electric	2.64"	208	3	60	31800	Holds 20 12x20 Steam Table Pans	39.76"	33.86"	76.77"	926
HME 201X	Electric	2.64"	208	3	60	31800	Holds 20 12x20 Steam Table Pans	39.76"	33.86"	76.77"	926
HMG 201P	Gas	2.64"	120	1	60	48000	Holds 20 12x20 Steam Table Pans	39.76"	33.86"	76.77"	970
HMG 201X	Gas	2.64"	120	1	60	48000	Holds 20 12x20 Steam Table Pans	39.76"	33.86"	76.77"	970
HME 202P	Electric	2.64"	208	3	60	61800	Holds 20 18x26 Sheet Pans or 40 12x20 Steam Table Pans	50.79"	35.24"	76.77"	1,135
HME 202X	Electric	2.64"	208	3	60	61800	Holds 20 18x26 Sheet Pans or 40 12x20 Steam Table Pans	50.79"	35.24"	76.77"	1,135
HMG 202P	Gas	2.64"	120	1	60	80000	Holds 20 18x26 Sheet Pans or 40 12x20 Steam Table Pans	50.79"	35.24"	76.77"	1,268
HMG 202X	Gas	2.64"	120	1	60	80000	Holds 20 18x26 Sheet Pans or 40 12x20 Steam Table Pans	50.79"	35.24"	76.77"	1,268



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PIPER CHEF SYSTEM

BUILT TO LAST



FoodSafe™
REACH-IN
ROLL-IN
STACKED
BOILER
BOILERLESS

combis

PIPER CHEF SYSTEM



Why Chefs Are Choosing The Piper Difference:

FoodSafe™

Piper's patented **FoodSafe** technology combines state of the art data collection with easy to use controls. In today's fight against Food Borne Pathogens, safe handling of raw food products is only step one in delivering perfect results.

Ensuring food is cooked safely above the TDZ (Temperature Danger Zone), recording the result, and saving the recipe for future use are all done with the touch of a button.

The Chef System Combi Oven begins each day with a simple question; "Download HACCP Data Now?" But it doesn't end there, the WCS provides the ultimate hygienic cleaning system to eliminate cross contamination in the cooking cabinet.

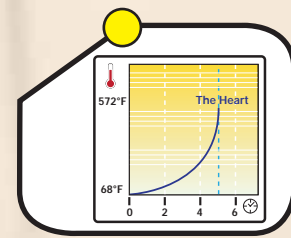
FoodSafe plays an integral role in Cook/Chill/Re-therm operations. The Piper Blast Chiller/ Shock Freezer operates on the same principles. As many foods are prepared in advance, rapid cooling of cooked products minimizes the risk of bacteria development. Indirect airflow as cold as -40 degrees preserves vital nutrients and moisture in compliance with HACCP guidelines.

FoodSafe automatically records cook time and temperature, while providing printouts to reduce the time spent capturing and logging data. Food Safe finishes the job with a variety of regeneration modes, once again eliminating concerns for undercooked foods. The standard USB Port allows the operator to easily commute data to a PC or memory stick, and makes uploading recipes fast and efficient.

Piper Products- Designed to Perform Built to Last



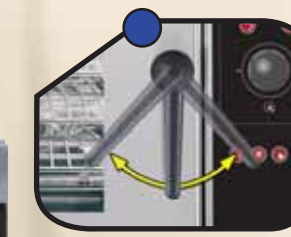
The Piper Difference



Reduced Energy Consumption
Patented heat transmission system leads to faster temperature rise, better oven performance with lower consumption of energy and water.



Retractable Shower and Shut off Valve
Automatic retraction of hose with closing tap for better accessibility.



Double-opening Door Handle
Facilitates opening even when your hands are full.



Better Cavity Lighting
Built in lighting between the door and heat shield allows for easy accessibility, and better cavity lighting. The extra large glass window offers maximum viewing during the cooking process.



WCS (Washing Combi System)
The fastest and most effective combi cleaning cycle in the industry. A single component provides detergent, rinse aid, and anti scale product in one practical, inexpensive formula.



External Socket For Meat Probes
For using both standard and needle type probes. The socket is located on the outside of the unit allowing for the probe to be installed or removed without being burned.

Preheat the Oven with a single key

Preheat early and save time later. With the touch of a button the Chef System Combi will automatically preheat and maintain cabinet temperature until you are ready to begin cooking.

Auto Clima

Auto Clima provides precise humidity control for all cooking applications. Automatically maintain the proper climate; from Delta T and Sous Vide, to Regeneration and Banquet Presentation.

Fast Dry

The new frontier in cooking au gratin, frying, and browning, Fast Dry provides rapid humidity evacuation. Whether you choose fully automatic cooking with the ICS or traditional manual cooking with Fast Dry, you can achieve perfect results time and time again.

External Probe Connections

Easily switch between the Multi Point and Sous Vide probes. The socket is located on the outside of the unit allowing either probe to be installed or removed without being burned.

Auto Reversing 6 speed Fan

Targeted ventilation for any cooking process. This provides even results in browning and baking. Additionally, the fan features a **Half Powered Intermittent** setting ideal for **Sous Vide** cooking.

Easy Cleaning System

Quick connector for easy activation, cleaning and spotless hygiene.

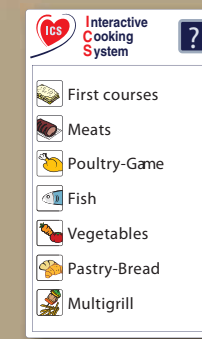


USB

Thanks to the USB connection, Chefs can download recipes, programs, HACCP data, and even update software to suit their requirements, whenever they like.



Liquid crystal display (LCD) and "Touch Screen" technology.
Programmability of 400 cooking programs (15 cycles each) with displayed recipe name. (X Controls)



Recipe Library and Favorites

Store more than 300 recipes with multi step processes in alphabetical order, or simply scroll through the Favorites section which can accommodate 5 pages of 10 recipes at a glance. Use the page up and down button to simply highlight and begin cooking a popular recipe at the touch of one button. The Chef System can also be programmed to operate only in Favorites mode ensuring exact recipe production every time.

Modify The Recipe

Over 400 tested and saved recipes from the ICS (Interactive Cooking System) can be modified to meet your exact preferences. By constantly displaying the current cabinet temperature versus the programmed cycles, it is simple to add time or more browning, **even at the end of a complete cooking cycle.**



Multi Level Cooking

Features shelf timers for available shelves within the oven cabinet. Timers can be used with Core Temperature Probe or Time and switch between each mode intermittently. Multiple Probes can be used. **JIT (Just In Time)** cooking will alert the operator when to load additional products for complete meal service in unison.



Programmable Maintenance

As a function of the Tools menu, the operator may input data pertinent to regional water quality. The Chef System Combi will then automatically analyze and request **De-Liming Bypass**, switching to a **Standard, built in Direct Injection system** indefinitely. The automated De-liming process is easily completed by adding chemical into the threaded inlet cap on the top of the unit.

Control Types

X Control (ICS) Interactive Cooking System Control

- Technical Characteristics
- Programmable electronics with liquid crystal display (LCD) "Touch Screen"
 - 400 stored recipes.
 - Auto Clima -Precise Humidity Control
 - 6-speed fan with auto-reverse.
 - Multiple point core probe.
 - Controls for: steamer, quick cooling with door open, cooking chamber lighting, manual vent.

Standard: Retractable Handheld shower, manual wash cycle

Optional: WCS Automatic Washing Combi System

Cooking Mode

- Convection with Autoclimate 86°F - 572°F
- Steam 86°F - 266°F (low temperature, atmospheric, forced)
- Combination steam convection with Autoclimate 86°F - 572°F

Operating Modes

- Manual
- Automatic ICS - Interactive Cooking System
- Extra Functions: Cook and Hold with Humidity, Regeneration, Defrosting with Probe, and Multi Level Cooking
- Programmable with automatic cooking sequence (up to 15 cycles)
- Ability to save 300 multistep recipes.
- With automatic delayed start
- With core probe
- With timer

Plus Functions

- Holding
- Finish
- Fan Management
- Vent Management
- Delta T Cooking

P Control

Technical Characteristics

- Manual controls with electronic control, 91 storable programs with 9 cycles in automatic sequence, numeric displays.
- Auto Clima system to control humidity during food rethermalization with Fast-Dry automatic vent for a quick evacuation of moisture.
- Self-diagnosis
- Fan with auto-reverse.
- Humidifier
- Cooking chamber lighting
- Rapid cooling with door open.

Optional: core probe, hand-held shower, WCS automatic washing system (Washing Combi System.)

Cooking Mode

- Convection with Autoclimate 86°F - 572°F
- Steam 86°F - 266°F (low temperature, atmospheric, forced)
- Combination steam convection with Autoclimate 86°F - 572°F

Operating Modes

- Manual
- Automatic- 44 preprogrammed recipes
- Programmable with automatic cooking sequence (up to 9 cycles)
- Cook and Hold with Humidity up to 24 hours

