

Standard Cook & Hold Cabinets

5-Pan Models

Model*	Watts	Product Capacity	Shipping Weight=
Cook & Hold Ovens			
CS2-5	2170	90 lbs. (41 kg)	265 lbs. (120 kg)
CS2-5L	1795	90 lbs. (41 kg)	265 lbs. (120 kg)
Smoke & Hold Ovens			
CS2-5S	2320	90 lbs. (41 kg)	265 lbs. (120 kg)
CS2-5SL	1945	90 lbs. (41 kg)	265 lbs. (120 kg)

* "L" indicates 120 volt models only. All other models are available in 208, 220 and 240 volts.

= Add 90 lbs. (41 kg) for crates when shipping outside U.S.

10-Pan Models

Model	Watts	Product Capacity	Shipping Weight=
Cook & Hold Oven			
CS2-10	2870	180 lbs. (82 kg)	360 lbs. (163 kg)
Smoke & Hold Oven			
CS2-10S	3020	180 lbs. (82 kg)	360 lbs. (163 kg)

= Add 90 lbs. (41 kg) for crates when shipping outside U.S.

5-Pan Models

Model	60 Hz		50 Hz	
	120V	208V 240V	220V	240V
CS2-5	-	6-15P 6-15P	CEE 7/7 Schuko	BS-1363
CS2-5L	5-15P, 5-20P†	-	-	-
CS2-5S	-	6-15P 6-15P	CEE 7/7 Schuko	BS-1363
CS2-5SL	5-20P, 5-30P†	-	-	-

10-Pan Models

Model	60 Hz		50 Hz	
	208V	240V	220V	240V
CS2-10	6-15P, 6-20P†	6-15P	CEE 7/7 Schuko	BS-1363
CS2-10S	6-15P, 6-20P†	6-15P	CEE 7/7 Schuko	BS-1363

† For Canada

5-Pan Models Stacked

Model ^	Watts	Product Capacity	Shipping Weight=
Cook & Hold Ovens			
CS2-5/5	2170 ea.	180 lbs. (82 kg)	530 lbs. (240 kg)
Smoke & Hold Ovens			
CS2-5S/5S	2320 ea.	180 lbs. (82 kg)	530 lbs. (240 kg)
Smoke/Cook & Hold Ovens			
CS2-5S/5	2320/2170	180 lbs. (82 kg)	530 lbs. (240 kg)

^ Other combinations available, consult factory.

= Add 90 lbs. (41 kg) per oven for crates when shipping outside U.S.

All models standard with a 250°F (121°C) maximum temperature. 350°F (177°C) models available for 208, 220 and 240 volt non-smoker units, consult factory. 5-Pan models include 2 chrome wire racks and one sheet pan. 10-Pan models include 4 chrome wire racks and one sheet pan. (Quantities for export models vary, consult factory.)

Humidified Holding Cabinets

Capacity

Model	Centers	No. of 2 1/2" (6 cm) Deep Pans	
		10 (2 per shelf)	5
CS2H-5	3 3/4" (10 cm)	10 (2 per shelf)	5
	2 1/2" (6 cm)	-	7 (Extra slides required)
CS2H-10	3 3/4" (10 cm)	20 (2 per shelf)	10
	2 1/2" (6 cm)	-	14 (Extra slides required)

Humidified Holding Cabinets

You Can Taste The Piper Difference...

EXCEPTIONAL HOLDING CABINETS

Improve holding capabilities with Chef System® Humidified Holding Cabinets! Designed for simple operation and exceptional holding performance in 5 or 10 pan models, the CS2H provides Piper reliability in a high humidity holding cabinet that keeps a wide range of menu items hot for extended holding times.

- ◆ With five levels of humidity, crisp food will stay crisp and moist food moist.
- ◆ The 90° to 185°F (32°-85°C) air temperature range allows precise temperature and humidity control for proofing and holding.
- ◆ 5-pan models can be stacked with 5-pan Chef System Cook and Hold



CS2H-5



CS-5 Stacked with CS2H-5



CS-10



CS-5 With Carving Station

Visit www.piperonline.net to discover our complete line of foodservice equipment solutions!

PIPER PRODUCTS

BUILT TO LAST

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Fax: 715-842-3125
www.piperonline.net

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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.

PIPER CHEF SYSTEM



PIPER PRODUCTS
BUILT TO LAST

COOK & HOLD CABINETS

SMOKE AND HOLD CABINETS

HUMIDIFIED HOLDING CABINETS

PIPER CHEF SYSTEM



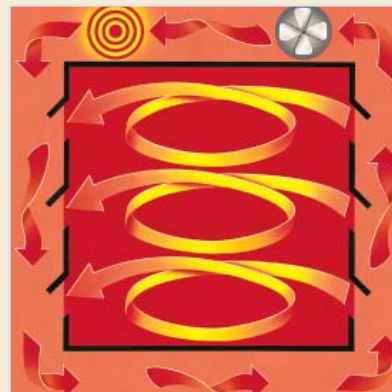
Piper's sleek Chef System® Cook & Hold Oven will put you light years ahead in efficient, flavorful cooking. With a bold look and low-profile design, it's like nothing else in the industry. Simple, easy-to-use dial controls let you go right to your desired selection on the lighted display. And when it comes to tender, juicy, naturally-browned meats, you'll find the Chef System outperforms the competition. Piper's exclusive Roast-Air™ process uses radiant and convection heat to brown meats naturally without artificial coloring. It tenderizes them to succulent perfection and holds their natural juices for a taste-appeal that's simply out of this world! And you get the same great economical benefits Chef System has always been known for. There's far less food cost because meat cooked in a Chef System shrinks only 7 to 10% compared to 25% in conventional ovens. Plus, Chef System uses less than 50% of the energy required by conventional ovens.



CS2-5S/5

Amazing Standard Features

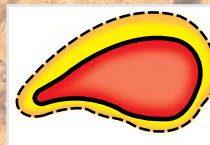
The compact height of the 5-pan models is only 34" (86 cm) which allows it to fit under most work tables, without sacrificing oven capacity. The power interruption alert and product probe are now standard features on all Chef System models. Best of all, the new Chef System is quality engineered by Piper for years of dependable service. That's why foodservice professionals count on Piper to keep their customers happy and returning for more.



Exclusive Roast-Air™ Cooking Process combines 90% of radiant heat with 10% low velocity convection heat to brown food *naturally* without artificial coloring. Holding their natural juices and tenderizing them to mouthwatering perfection, Chef System is ideal for bringing out the peak flavor of both prime and economical cuts of meats.



Chef System Oven



Conventional Oven

Far less shrinkage. Meats cooked in the Chef System shrink only 7-10% compared to 25% in conventional ovens. The savings mean greater profitability when multiplying this difference by the hundreds of pounds of product you cook in a year. Since most of the natural moisture is retained, overproduction can be refrigerated and reheated the next day.

MODELS FOR ROASTING & HOLDING!

Piper's Chef System gives you more choices than ever before to meet your food-service needs. There are models capable of cooking up to 250°F. (121°C), and new 350°F. (177°C) non-smoker models enable Chef System ovens to bake cookies and other bread products. The 5-pan model fits in most kitchen locations using minimum space. The 10-pan model has twice the cooking capacity and fits in the same floor space. Stacking 5-pan models allow you to prepare one entree while holding another, cook different entrees simultaneously or smoke food in one and cook in the other.



CS2-5

Cleaning Made Easy.

Chef System's stainless steel interior walls, wire racks and drip pan are easily removable for cleaning in a pot and pan sink. One of the fastest cleaning ovens on the market!

Simple to use dial controls

Removable panel for easy access to controls

Removable interior side walls for cleaning

Positive latch locking door handle

Adjustable door vents

CS2-5

Heavy-duty 4" (10 cm) locking casters

6 ft. (183 cm) cord with plug attached

Rugged stainless steel interior and exterior

Includes wire racks and drip pan

Simplified Digilog Controller™ Providing the Benefits and Accuracy of Digital Operation with a Friendly Feel. A simple twist of the new, easy-to-use controls lets the operator go right to the desired selection on the message window. Chef System now offers the operator the flexibility to cook by time and temperature or cook with a probe. Fast, simple, easy!



LCD Message Window

Cooking Mode Selector Dial

Cook Temperature Dial

Hold Temperature Dial

View Oven Temperature Button

Smoker Delay Dial

On / Off Switch

Cooking Mode Indicator

Probe Outlet

Set Time Dial

Start Button

Smoke Mode Indicator

Smoke Timer Dial



Smoke-flavored. The smoker box heats pieces of real wood producing the aroma and flavor, penetrating the food during the cooking cycle. A sample bag of wood is included.

CREATE A SIGNATURE MENU WITH A SMOKE & HOLD OVEN.

A Piper Chef System Smoke and Hold Oven will give your menu the kind of special flavor customers are willing to pay extra for. Combining traditional smoking techniques with the exclusive Roast-Air™ process, the Chef System Smoker lets you enhance your menu and your bottom line. From the "down home" flavor of country cooking to the elegance of smoked duck, the Chef System Smoker helps you offer everything from a buffet lunch to a full service menu.

Smoker controls are easy to operate. On/off switch, manual dials and indicator lights make the Chef System Smoker very easy to use. Two extra controls allow you to set the smoker delay and timer. The new controls provide the flexibility to cook by time and temperature or cook with a probe.



CS2-10S

The Piper Difference

Piper engineers take the extra steps needed to ensure the highest-performing, most reliable products in the field. Not only is each piece of equipment produced by skilled craftsmen who use the most durable components available; every product is also rigorously tested before shipment. The resulting quality is apparent—down to the last detail.

ALL THE STANDARDS & ALL THE EXTRAS.

Chef System ovens come fully equipped with a 250°F. (121°C) thermostat, product probe, power interruption alert, locking door handle, 4" (10 cm) locking casters, chrome wire racks, sheet pan and a 6 ft. (183 cm) attached cord with plug as standard. The following options and accessories are also available:

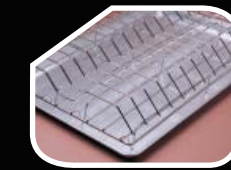
- 350°F. (177°C) Thermostat (for Non-Smoker Models)
- Perimeter Bumpers
- Stainless Rib Rack
- Casters: Large 5" (13 cm) and Low Profile
- Stainless Steel Legs
- Wire Racks (Chrome)
- Wire Racks (Stainless)
- 18" x 26" (46 cm x 66 cm) Sheet Pans



Optional Perimeter Bumpers protect the Chef System ovens from the heavy-duty use of foodservice operations.



Drip Tray magnetically attaches to front base of all models to collect excess moisture.



Optional Stainless Rib Rack keeps ribs upright for perfect cooking every time. Holds 13 slabs of baby back ribs.



Locking Door Handle is now standard on all Chef System ovens.



Optional Heavy-Duty 5" (13 cm) Casters enhance the portability of the oven. (Adds 1" (3 cm) to standard height.) Not Shown – Low profile casters are also available (deduct 2" (5 cm) from standard height).



Simple To Service. The control panel is quickly removed for access to the controls. Most operating components can be replaced right in your kitchen so there's less disruption and lower service costs for your operation should service be necessary.