

**FoodSafe™**



HMG 202 X  
(Shown with X controls)

**CONTROLS**

- ◆ Unit is available with either P or X style controls. Operating Modes and Options/Accessories are dependent upon control type. Please refer to the included charts and/or Spec-Sheets M-A-P and M-A-X for details.

**CONSTRUCTION DETAILS**

- ◆ Stainless steel 18/10 AISI 304 cooking compartment with long radius rounded corners for a perfect cleaning (HACCP requirements) and fully water-proof
- ◆ Thermic insulation of 1.38" rock wool
- ◆ Thermic brake between the cavity and oven front panel, to absorb steel expansion
- ◆ Double glazed door with large air interspace for heat insulation
- ◆ Hinged inner glass for cleaning
- ◆ Locking mechanism with 3 catches; two of them adjustable
- ◆ Adjustable door hinges
- ◆ Door opening with progressive brake
- ◆ Push-in type door seal of heat resistant silicon rubber
- ◆ Built-in door drip tray collecting the condensate into the cavity drip tray; then into the oven drain
- ◆ Two hinged fan protection covers for a proper cleaning of cavity back wall and fan wheels
- ◆ Front removable control panel for easy service
- ◆ AISI 316 fully insulated steam generator
- ◆ Oven drain with built-in air gap; it can be plumbed with a permanent connection and it can also be opened for service purposes
- ◆ Two water inlets (soft and hard water)
- ◆ Connections gathered at the oven right hand side
- ◆ Supplied with monoblock trolley HKS202 of AISI 304 s. steel construction, with drip tray, holds 20 pans (2.64" distance); 4 polyamide and polyurethane wheels two of them with brakes
- ◆ High quality world wide available components

**ADDITIONAL CONSTRUCTION DETAILS FOR (X) CONTROL**

- ◆ Hand Shower LD25
- ◆ External connection for meat probe

**GAS HEATING SYSTEM**

- ◆ Blown air type for the cavity burner and boiler heating system
- ◆ Automatic flame ignition with electronic flame control; automatic ignition re-set and diagnosis with display fault
- ◆ Energy Saving device for reduced energy consumption
- ◆ High efficiency heat exchanger with expansion cabinet of steel AISI 310 S

**CAPACITY**

- ◆ 1 x HKS202 trolley 20-18x26 sheet pans or 40-12x20 steam table pans and 2.64" shelf spacing
- ◆ With HKP202 plated meals trolley: 100 plates (12.20") at 2.68" distance

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

**MODEL NUMBER WITH BOILER**

- HMG 202 P
- HMG 202 X

**SAFETY FEATURES**

- ◆ Cavity safety thermostat
- ◆ Boiler safety thermostat
- ◆ Device against pressure built-up in cavity and boiler
- ◆ Flame detection sensor
- ◆ Low gas pressure switch
- ◆ Fan motor thermic protection
- ◆ Magnetic door switch
- ◆ Boiler water level probes
- ◆ Lack of water displayed alarm
- ◆ Component cooling system

OPERATING MODES	CONTROL	
	P	X
Convection with Autoclama 86°F - 572°F	✓	✓
Steam 86°F - 266°F (low temperature, atmospheric, forced)	✓	✓
Combined steam/convection with Autoclama 86°F - 572°F	✓	✓
ICS - Interactive Cooking System		✓
Temperature hold - Reheating - Defrosting - Multilevel cooking		✓
Reheating with Autoclama 248°F - 284°F	✓	
Temperature hold with Autoclama function	✓	
Slow cooking		✓
Automatic sequence cooking	✓	✓
Delta-T cooking		✓
Three finishing modes		✓
Cook & Hold		✓
Automatic delayed start		✓

TECHNICAL DATA	
External dimensions	50.79"W x 35.24"D x 76.77"H
Weight	1,268 lbs.
Total electric power	1,800 Watts
Nominal heating output	80,000 Watts / 272,955 BTU's
Chamber heating output	54,000 Watts / 184,244 BTU's
Steam heating output	54,000 Watts / 184,244 BTU's
Fan power	1,100 Watts
Power supply voltage	1ph/120v/60hz

**SPEC M-7-G**

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