



**P VERSION**

Manual controls with electronic control, programmability of 91 cooking programs of 9 cycles each for sequential cooking, three Regenerating programs are available with one modifiable, numerical displays, Autoclima with Fast-Dry, automatic vent, self-diagnosis, automatic reverse (distribution of the air in the chamber with automatic reversing of the fan direction), cavity fast cooling with open door, humidifier and cavity lights.

OPTIONAL: core probe, hand shower, automatic washing system WCS (Washing Combi System)

**OPERATING MODES**

- ◆ Convection with Autoclima 86°F - 572°F
- ◆ Steam 86°F - 266°F (low temperature, atmospheric, forced)
- ◆ Combined steam/convection with Autoclima 86°F - 572°F
- ◆ Reheating with Autoclima 248°F - 284°F
- ◆ Automatic sequence cooking
- ◆ Temperature hold with Autoclima function

**OPERATIONAL FUNCTIONS**

- ◆ Electronic and programmable control panel with push-buttons for manual functions
- ◆ Self-diagnosis at the start of the unit with fault display and alarm
- ◆ Cooking modes choice with display of pre-set time and temperature
- ◆ Programmability of 91 cooking programs of 9 cycles each for sequential cooking; three Regenerating programs are available with one modifiable
- ◆ Cook & Hold mode controlled by the meat probe or by the timer
- ◆ Autoreversing fan rotation
- ◆ Cavity fast cool down with automatic stop at 122°F
- ◆ Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- ◆ Manual humidifier
- ◆ AUTOCLIMA system to control the percentage of humidity during the cooking and food rethermalisation
- ◆ FAST-DRY cavity vent for a fast evacuation of moisture
- ◆ Timed oven lights with halogen lamps positioned between the inner & outer doors
- ◆ Automatic boiler pre-heating
- ◆ Cavity clean program "CL"
- ◆ Boiler De-scaling program "DE"
- ◆ Boiler De-scale alarm
- ◆ Automatic boiler drain (with controlled water temperature) and rinsing
- ◆ Automatic quenching of vapours into the oven drain
- ◆ Check of cavity steam saturation with automatic energy saving
- ◆ Easily accessible Service program for: PC board diagnosis, Check of internal probes, Check of cavity and boiler operating hours

**SPEC M-A-P**

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

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## X VERSION

Electronic control panel with high definition colour liquid crystal display (LCD) and "Touch Screen" technology. SCROLLER PLUS with Push function to confirm settings. ICS Interactive Cooking System. AUTOCLIMA with FAST DRY and automatic vent. Six-speed fan, autoreverse (distribution of the air in the cavity with automatic reversing of fan direction). Multipoint core temperature sensor. Push buttons for: humidifier, cavity fast cooling with open door, FAST DRY and cavity lights.

OPTIONAL: self wash WCS (Washing Combi System)

## OPERATING MODES

- ◆ Convection with Autoclima 86°F - 572°F
- ◆ Steam 86°F - 266°F (low temperature, atmospheric, forced)
- ◆ Combined steam/convection with Autoclima 86°F - 572°F
- ◆ ICS - Interactive Cooking System
- ◆ Temperature hold - Reheating - Defrosting - Multilevel cooking
- ◆ Slow cooking
- ◆ Automatic sequence cooking
- ◆ Delta-T cooking
- ◆ Three finishing modes
- ◆ Cook & Hold
- ◆ Automatic delayed start

## OPERATIONAL FUNCTIONS

- ◆ Electronic control panel with high definition colour liquid crystal display (LCD - TFT) and "Touch Screen" technology
- ◆ SCROLLER PLUS with Push function to confirm settings
- ◆ Push buttons for manual functions
- ◆ Self-diagnosis at the start of the unit with displayed faults and alarms
- ◆ Sequential cooking with up to 15 cycles
- ◆ Cooking modes choice with display of pre-set time and temperature
- ◆ Programmability of 400 cooking programs (15 cycles each) with displayed recipe name
- ◆ ICS Interactive Cooking System: automatic cooking made available by Piper chefs and easily available for the user
- ◆ Choice of 6 fan speeds and intermittent fan mode; three lower speeds enable a reduced heating suitable for slow cooking programs
- ◆ Autoreverse: distribution of the air in the cavity with automatic reversing of fan direction
- ◆ EXTRA cooking functions: Cook & Hold controlled by the meat probe or by timer, Multilevel cooking, Reheating of plated meals or pans, Defrosting
- ◆ PLUS: timer of cooking in progress, DELTA T cooking, vent programmability, fan programmability, Hold and Finishing
- ◆ Multipoint core temperature sensor
- ◆ Interchangeable meat probes (Multipoints or needle for vacuum packs) with external socket
- ◆ Cavity fast cool down with stop at 122°F
- ◆ Automatic cavity cooling between a high temperature cycle and the next cycle featuring a lower temperature
- ◆ Manual humidifier
- ◆ AUTOCLIMA system to control the percentage of humidity during the cooking and food rethermalisation
- ◆ Programmable and automatic cavity vent system with FAST DRY for a quick evacuation of moisture
- ◆ Timed oven lights with halogen lamps positioned between the inner & outer doors
- ◆ Automatic boiler pre-heat
- ◆ Automatic boiler drain (with controlled water temperature at 140°F) and rinsing
- ◆ Automatic quenching of vapours into the oven drain
- ◆ Check of cavity steam saturation with automatic energy saving
- ◆ Programmable delayed (over 24 hours) start of the oven
- ◆ Multiple languages choice for menus and messages
- ◆ Easily accessible software parameters for personalized oven pre-setting
- ◆ USB port for software and recipe upload and for download of HACCP recorded data and recipes
- ◆ SERVICE program for: PC board auto-test, check of internal probes setting, check of cavity and boiler operating hours for a programmed maintenance, boiler De-scaling program
- ◆ Program for manual cavity clean

**M-A-X** | **SPEC**

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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.

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