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 rigorously tested before shipment. The resulting quality is apparent—down to the last detail.

• The highest control over your proofing environment for non-stop, superior proofing.
• Engineered energy efficiency to decrease energy costs and the effects on the environment.
• Designed with the user in mind for simple maintenance—saving you time and money.

Warmer Option
For added value and versatility, every Piper Proofer is available with our warmer option. Features include:

• Fully insulated
• Hold maximum temperature of 225°
• Maintain back-up product for display
• Separate humidity control keeps product at ideal moisture level for peak flavor

Specifications

<table>
<thead>
<tr>
<th>Model</th>
<th>Height</th>
<th>Width</th>
<th>Depth</th>
<th>Volts</th>
<th>Phase</th>
<th>Hertz</th>
<th>Weight</th>
<th>Dimensions</th>
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<tbody>
<tr>
<td>APR-1</td>
<td>120</td>
<td>1</td>
<td>2</td>
<td>13</td>
<td>46</td>
<td>60</td>
<td>1550</td>
<td>32” x 23” x 33”</td>
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<tr>
<td>APR-1 (with optional 3” legs)</td>
<td>120</td>
<td>1</td>
<td>2</td>
<td>13</td>
<td>46</td>
<td>60</td>
<td>1550</td>
<td>34” x 23” x 33”</td>
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<tr>
<td>APR-1 (with optional 6” legs)</td>
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<td>1550</td>
<td>37” x 23” x 33”</td>
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<tr>
<td>APR-1 (with optional 4” Casters)</td>
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<td>2</td>
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<td>60</td>
<td>1550</td>
<td>38” x 23” x 33”</td>
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<td>AP-20</td>
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<td>46</td>
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<td>32” x 23” x 39”</td>
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<tr>
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<td>2</td>
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<td>35” x 23” x 40”</td>
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<tr>
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<td>2</td>
<td>16</td>
<td>46</td>
<td>60</td>
<td>1550</td>
<td>36” x 23” x 40”</td>
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Visit www.piperonline.net to discover our complete line of foodservice equipment solutions.
Roll-In Proofs

The modular RP-1 proofing cabinet adapts to meet your needs. Use either roll-in or reach-in racks to accommodate varied bakery production and add additional units as your needs grow. Shown with optional digital controls.

- 18 - standard 18" x 26" sheet pan
- 18 - donut screens (of various sizes)
- 27 - four-strapped 1lb. bread pane
- 18 - four-strapped 1.5lb. bread pane

Roll-In Proofs

AP

Our AP proofer is the perfect solution when proofing needs are small and reliability is a must. This compact countertop unit requires a minimum of space while utilizing the same precise controls we’ve perfected in our larger proofers.

- 16 nylon-coated wire racks (12 furnished)
- 16 standard 18" x 26" sheet pan
- 16 donut screens (of various sizes)
- 16 four-strapped 1lb. bread pane
- 8 four-strapped 1.5lb. bread pane

RP-16

Maximizes proofing capacity while saving valuable floor space with the RP-16. This self-contained proofer provides efficient, consistent proofing. Our dependable controls and standard automatic humidity take the worry and hassle out of the proofing process.

- 16 nylon-coated wire racks (12 furnished)
- 16 standard 18" x 26" sheet pan
- 16 donut screens (of various sizes)
- 16 four-strapped 1lb. bread pane
- 8 four-strapped 1.5lb. bread pane

RP-30

Our double capacity RP-30 proofer acts as a great looking merchandiser. It also features the excellent heat and humidity controls found in all Piper products, ensuring consistent quality that’s easy to achieve for all your proofed goods. Shown with optional digital controls.

- 30 nylon-coated wire racks (20 furnished)
- 30 standard 18" x 26" sheet pan
- 30 donut screens (of various sizes)
- 36 four-strapped 1lb. bread pane
- 27 four-strapped 1.5lb. bread pane

RP-1

The modular RP-1 proofing cabinet adapts to meet your needs. Use either roll-in or reach-in racks to accommodate varied bakery production and add additional units as your needs grow. Shown with optional digital controls.

- 18 - standard 18" x 26" sheet pan
- 18 - donut screens (of various sizes)
- 27 - four-strapped 1lb. bread pane
- 18 - four-strapped 1.5lb. bread pane

RP-2

The RP-2, our double proofing cabinet, offers total variability no matter what your proofing needs. Use any combination of roll-in or reach-in racks to accommodate varied bakery production. However it’s used, count on Piper’s dependable controls and automatic humidity for easy, worry-free proofing.

- Two Roll-In Racks: R518, R611, R618
- 36 - standard 18" x 26" sheet pan
- 36 - donut screens (of various sizes)
- 54 - four-strapped 1lb. bread pane
- 36 - four-strapped 1.5lb. bread pane

*Shown with RIA69-1826-20 Racks (not included)