Service Manual

Super Systems
Oven / Proofer Combination

Models: OP-3

For Service Information, Call 800-544-3057

Please provide the following information:
- Model number
- Serial number
- Date of purchase
- Part description and number as shown in parts list

Piper Products, Inc.
300 South 84th Avenue
Wausau, WI 54401
Phone: 715-842-2724 / Fax: 715-842-3125
INTRODUCTION

Congratulations: You have just purchased one of the finest pieces of equipment on the market today. Before installing or operating your new Piper Products, Inc. equipment, you should read through this manual. This manual should be retained for further reference as it contains installation and operating instructions, service tips, part lists and warranty information.

For your safety, read and follow all cautions and warnings.

Freight Damage Claims:

Your Piper Products equipment was carefully inspected and packed before leaving our factory. The transportation company assumes full responsibility for safe delivery of this equipment. Piper Products cannot assume responsibilities for damage or loss incurred in transit. Visible damage or loss should be noted on the freight bill and signed by the person making the delivery.

A freight claim should be filed immediately with the transportation company. If damage is unnoticed or concealed until equipment is unpacked, notify the transportation company immediately and tell them you want to file a concealed damage claim. This must be done within ten (10) days after delivery was made. Be sure to retain all packing material and cartons.

WARNING

Installation of this equipment should be done only by persons qualified or licensed to install electrical equipment.

Adjustments and service work should be performed only by a qualified service technician. Service is available through Authorized Piper Products Parts and Service Distributors throughout the United States. For a complete listing of these call or write Piper Products, Inc. for the name of the nearest distributor.

This equipment is intended for commercial use only. Not for household use.

Use of other than genuine Piper Products replacement parts or service work performed by other than an authorized Piper Products service agent will void the warranty.

Do not use any corrosive cleaners. Use only cleaners approved for stainless steel.
OWNER’S MANUAL

This manual contains basic information on the Super Systems Model OP-3, Oven/Proofer. Check the table of contents for specific information on procedures and instructions.

SAFETY PRECAUTIONS

1. Read all instructions and warranty before operating unit.

2. Equipment should be installed by a qualified electrician familiar with local electrical codes.

3. Equipment should be installed on a solid, level floor.

4. Adequate space should be allotted surrounding the unit to allow for proper air flow and provide access for servicing (see Electrical Information for more details).

5. Flammable materials should not be stored near the equipment. Do not cover or block any openings or vents.

6. Surfaces on equipment may become extremely hot. Exercise caution when operating.

7. Do not over bake food. Oven should be attended to prevent product from burning or causing a fire.

8. All warnings and operating instructions should be followed.

9. When replacement parts are required, be sure the service technician has parts specified by the manufacturer, or have the same characteristics as the original part. Unauthorized substitutions may result in fire, electrical shock or other hazards.

10. This Operators Manual should be retained for future reference.

<table>
<thead>
<tr>
<th>Model #</th>
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</thead>
<tbody>
<tr>
<td>Serial #</td>
</tr>
<tr>
<td>Date of Mfg.</td>
</tr>
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</table>

Purchased From: ______________________________
UNPACKING YOUR EQUIPMENT

1. Check crate for damage upon arrival. Make notation on freight bill of any damage.

2. Uncrate equipment and check for concealed damage. If damaged, call freight company immediately to come and inspect the equipment. Save the crate and packing material for inspection.

TO REMOVE THE EQUIPMENT FROM THE SKID

Tilt unit backward at a 45 degree angle. Push down on front of skid breaking off narrow board in back. Remove skid by pulling forward.

YOUR SHIPMENT SHOULD CONSIST OF:

1  MODEL OP-3 Oven/Proofer

1  Box of Racks
3  - Wire Oven Bake Racks
2  - Nylon Coated Proofer Side Racks
6  - Nylon Coated Proofer Shelf Racks
ASSEMBLY INSTRUCTIONS
FOR THE OVEN AND PROOFER

DECK OVEN

Your Super Systems oven is shipped completely assembled with the exception of the chrome plated wire bake racks. These bake racks are packed in a separate box with your shipment. The light weight, bake rack should be placed on each deck with the four long wires down. The bake racks provide the correct spacing between the deck and the product for proper baking along with making it easier to slide the pans in and out of the oven.

PROOFER

Place the stainless steel water pan into the opening in the bottom of the unit, on top of the heating element.

There are mounting brackets on the top and bottom sides of the proofer for the side racks. Place the top of the side rack in the top mounting brackets (front & back) and lift up. Then put the bottom of the side rack in the bottom brackets (front & back) and push down to the vertical position. (see Figure #1 below)

Next slide the horizontal shelf racks in place so they rest on the rungs of the side racks. The side racks will accommodate 9 shelf racks, 6 are furnished with the unit.

INSTALLING RACKS

![Figure #1](image)

INSTALLING DRIP TROUGH

Mount the drip trough on the screws that are located on the front of the unit along the bottom of the proofer.
ELECTRICAL INFORMATION

1. Electrical installation should be made by a licensed electrician.

2. Supplied voltage must correspond with the voltage specified on the serial plate.

**WARNING:** Improper voltage supplied to the unit will void the warranty. Voltage variation can cause erratic operation and serious damage to the electrical system.

3. All external wiring should conform to the national, state and local electrical code requirements. See electrical specifications listed in the back of this manual for more details on your OP-3 Oven/Proofer.

4. The terminal block for the supply circuit is located inside, at the lower right rear.

5. All electrical diagrams are located on the inside of the control side panel.

6. Equipment must be properly grounded to prevent electrical shock.

7. Equipment must have a separate ground.

8. For more details see electrical specifications listed on the wiring diagram in the back of this manual.

**WARNING:** For servicing allow 30" clearance on right side of unit. Allow 4" from wall on left side and rear of unit for airflow.
PLUMBING INFORMATION
(For Steam Injection and/or Automatic Humidity only)

A 1/4" FPT (female pipe thread) connector is provided on all units that require a water hook-up. Units with automatic humidity and/or automatic steam injection have plumbing connections located on the right rear corner post approximately 8" up from the floor.

WARNING: All units are required to have the water filter (provided) hooked up and operational for warranty coverage.

NOTE: Super Systems Automatic Steam and Humidity Systems must be connected to a source of clean, filtered water. The filter removes solid particles and dissolved minerals (such as found in hard water) to prevent scale build up on the water heating element.

Super Systems water filter assembly, #701963, is normally furnished with all steam generating systems. Water system pressure should not exceed 125 PSI (8.78 KGCM²). Water consumption is less than 1 gpm (3.78 liters/hour), and therefore the water supply pipe may be minimal.
OVEN OPERATING INSTRUCTIONS

DECK OVEN

1. Turn power switch **ON**. Interior lights will come on.

2. Turn all oven thermostats **past** 375 degrees, then back to **375 degrees**. Indicator lights will come on and unit will begin to pre-heat.

3. Set timer for 1 hour and pre-heat until buzzer sounds. Oven has now reached proper temperature and the unit is ready for product.

4. When loading product, **push all pans completely to the rear of the oven**.

5. Set timer to appropriate number by turning the knob 5 minutes past the desired setting, then back.

**CAUTION:** This is a deck oven. **DO NOT** use an oven thermometer to check for temperature. This is not the correct tool and will give an incorrect reading. (A pyrometer with a surface probe is the correct tool.) Do not check temperature with product in the oven.

**NOTE:** If the bake on each deck is not uniform, adjust the thermostat by small increments (suggest 10-25 degrees) until all decks bake evenly. Once all decks are baking evenly, turn the oven off with the power switch. This way you will retain the proper settings. Deck ovens operate on a radiant heat transfer principle - settings and times should be monitored to achieve proper results.
PROOFER OPERATING INSTRUCTIONS

1. Turn power switch **ON**.

2. Fill water pan with hot water (this step is not necessary if your proofer has the optional automatic humidity).

3. Set thermostat at 100 degrees. Allow approximately 15 minutes to reach temperature.

4. Set the humidity control at #2 or #3 setting. At the proper setting your proofer door will have a light haze on it. If water beads up and runs down the door, the setting is to high. You may need to adjust according to atmospheric conditions.

Ideal proofing conditions consist of a temperature of 100 degrees and 80-90% humidity. Proofing times will vary depending on the handling and the type of dough products. Sugar and yeast must be able to react properly which takes a certain amount of time. This can **not** be altered by adjusting the settings. Correct proofing is very important for a successful bake.

Make sure your dough is completely thawed and at room temperature (if using frozen dough products) before placing the products in the proofer! If not, it can take two to three times longer to proof.

**HINT:** You may want to place the dough (from the retarder) on a room temperature pan - **not** the cold pan it was just sitting on. This helps shorten the proofing time. When putting cold pans in the proofer, you bring the temperature down, taking longer for it to get back to the desired 100 degrees temperature.

**WARNING:** Low water level or scale build up in the water pan will cause premature failure of the humidity system and will void the warranty.
OVEN STEAM OPERATING INSTRUCTIONS

1. Turn power **ON**. The red power switch will light up. (The steam controls will not operate unless the oven switch is turned ON.)

2. After preheating oven, preheat steamer (set steam timer to 5 minutes) before you require steam. This will allow the steam generator to fill with water and preheat.

3. When steam is desired in the oven, turn the timer clockwise past the 5 minute mark, and then set for length of time you require. Steam will reach 212 degrees and be automatically injected into the oven cavity for the amount of time set.

**NOTE:** The Super Systems Steam System uses a non-pressurized generator with a hand wound time control.

4. Drain Steam System **DAILY**. Drain valve is located on lower front corner post.

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**WARNING:** By not draining Steam System **DAILY**, scale build-up in the steam generator may cause premature failure of the steam system.

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**HINT:** Steam retards the browning of the product. The product will stay softer and get a better oven jump when the product can expand longer. When the steam shuts off, the product starts to brown. This results in a crustier product. Use perforated or screen pans without pan papers for best results.
AUTOMATIC PROOFER HUMIDITY OPERATING INSTRUCTIONS

1. Turn power switch **ON**.

2. Set thermostat at 100 degrees. Allow approximately 15 minutes to reach temperature.

3. Set the humidity control at #2 or #3 setting. At the proper setting your proofer door will have a light haze on it. If water beads up and runs down the door, the setting is too high. You may need to adjust according to atmospheric conditions.

4. Drain Humidity System **DAILY**. Drain valve is located on lower front corner post.

**NOTE:** Follow all Proofer Operating Instructions as listed on page 5. The Automatic Proofer Humidity System requires no manual water filling.
CLEANING AND MAINTENANCE

Super Systems equipment has been designed so that a minimal amount of maintenance is required. Preventive care will extend the life and the performance of your unit.

**WARNING:** Do **NOT** use acid base cleaners on the decks, (such as Easy Off oven cleaner). This will void the warranty and stain the metal permanently.

**OVEN**
The decks (oven shelves) should be swept clean of crumbs daily. When oven decks become dirty, remove racks from oven and clean with a strong detergent and hot water. Spillage should be removed to prevent burning and smoking in the unit. Oven cleaner Flash, part #905002, can be ordered from Super Systems.

**NOTE:** It is recommended that after every cleaning, the oven and decks be sprayed with silicone oven protector. This will make the process of cleaning much easier. Silicone Spray (oven protector), part #905000, can be ordered from Super Systems.

**PROOFER**
To clean the proofer, wash the stainless steel interior with a strong detergent and hot water. We suggest you leave the proofer door open every night to let it air dry.

If your model has the manual fill water pan, we suggest soaking it with a strong vinegar solution overnight to remove the mineral build up.

**WARNING:** Low water level or scale build up in water pan will cause premature failure of the humidity system and voids the warranty.

**DOORS**
Wipe the doors and glass off with a strong detergent and hot water daily. A special Glass Cleaner, part #905003, is available from Super Systems to remove burned on residue without harming the glass.

**EXTERIOR**
To maintain a shiny exterior lightly wipe the stainless steel surface with lemon oil, or stainless steel cleaner.
SERVICE DIAGNOSIS FOR THE DECK OVEN

This section is used in aiding the diagnosis of an operational problem. Service should be done by qualified personnel only.

**WARNING:** DISCONNECT POWER SOURCE BEFORE SERVICING.

NO LIGHTS IN OVEN SECTION
1. Check to make sure power switches are in the “on” position.
2. Check oven fuse.
3. Check your power supply source.
4. Check for loose wires at the terminal block.

NO HEAT IN OVEN SECTION
1. Check to make sure power switches are in the “on” position.
2. Check your power supply source.
3. Check for loose wires at the terminal block.

INSUFFICIENT DECK HEAT
1. Check for faulty oven thermostat. Indicator light should come on when the thermostat is turned up.
2. Check for element failure.
3. Check for loose or burned wire in circuit.
4. Check to see if doors fit properly.

EXCESSIVE DECK HEAT
1. Check for faulty oven thermostat. Indicator light will remain “on” at all times.
2. Check for faulty element. Element may have internal ground.
SERVICE DIAGNOSIS FOR THE PROOFER

This section is used in aiding the diagnosis of an operational problem. Service should be done by qualified personnel only.

**WARNING:** DISCONNECT POWER SOURCE BEFORE SERVICING.

INSUFFICIENT HEAT IN PROOF BOX
1. Check fuse.
2. Check if proofer blower is operating.
3. Check for faulty proofer thermostat. Indicator light should come “on” when thermostat is turned up.
4. Check to see if door fits properly.

EXCESSIVE HEAT IN PROOF BOX
1. Check for faulty proofer thermostat. Indicator light stays “on” at all times.
2. Check to see if humidity burner cycles off with the indicator light.

EXCESSIVE HUMIDITY IN PROOF BOX (Manual Water Fill Humidity only)
1. Check humidity burner under water pan.
2. Check to see if humidity control is functioning properly
   - indicator light should stay “on” in the high position
   - indicator light should be “off” in the off position.
   (The humidity control operates like a regulator. The indicator light will cycle “on” longer as the dial setting is adjusted higher.)

INSUFFICIENT HUMIDITY IN PROOF BOX (Manual Water Fill Humidity only)
1. Check fuse.
2. Check water level in water pan. If dry, check for leak or small hairline crack.
3. Check humidity burner under water pan.
4. Check to see if humidity control is functioning properly
   - indicator light should stay “on” in the high position
   - indicator light should be “off” in the off position.
   (The humidity control operates like a regulator. The indicator light will cycle “on” longer as the dial setting is adjusted higher.)
5. Check if proofer blower is operating.
6. Check to see if doors fit properly.
SERVICE DIAGNOSIS FOR THE AUTOMATIC
OVEN STEAM OR PROOFER HUMIDITY

This section is used in aiding the diagnosis of an operational problem. Service should be
done by qualified personnel only.

WARNING: DISCONNECT POWER SOURCE BEFORE SERVICING.

NO STEAM
1. Check fuse.
2. Check lighted rocker switch
   - red indicator light should be on.
3. Check 30 minute timer.
4. Check relay for water solenoid valve.
5. Check water supply to oven.
6. Check for faulty water solenoid valve.
7. Check for stuck water float.
8. Check relay for steam generator heating element
9. Check for faulty heating element.

INSUFFICIENT STEAM
1. Check for mineral deposits on the heating element.
2. Check float for low water level.

WATER INSTEAD OF STEAM INJECTED INTO OVEN OR PROOFER
1. Check for water level being too high.
2. Check float for being stuck in down position.
3. Check water solenoid valve for sticking open.

NOTE: Super Systems Automatic Steam and Humidity Systems must be connected
to a source of clean, filtered water. The filter removes solid particles and dis
solved minerals (such as found in hard water) to prevent scale build up on the
water heating element. Super Systems water filter assembly, #701963, is
normally furnished with all steam generating systems. Cartridge life
expectancy under normal conditions is (1) year. When extreme hard water
prevails, this water filter must only be used as a secondary measure to soften
water.
DIMENSIONS/CAPACITIES

INTERIOR DIMENSIONS:

Oven:  
24 1/2" Wide  
26 1/2" High  
30" Deep  
6 1/4" Between Decks

Proofer:  
24 1/2" Wide  
30 3/4" High  
30" Deep

OVEN CAPACITY: (each deck):
1 standard full-size 18"x 26" sheet pan (3 pans total)  
or 1 special form 18"x 26" baking pan (3 pans total)

PROOFER CAPACITY:
9 standard full-size 18"x 26" sheet pans  
or 9 special form 18"x 26" baking pans

SHIPPING:
600 lbs.

TOP VIEW
# MODEL OP-3
## REPLACEMENT PARTS FOR FRONT VIEW

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<th>ITEM</th>
<th>PART#</th>
<th>DESCRIPTION</th>
<th>QUANTITY</th>
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<tr>
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<td>705160</td>
<td>INDICATOR LIGHT, RED 250V</td>
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<td>706103</td>
<td>KNOB, ROGAN CONTROL</td>
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<td>THERMOSTAT, OVEN 450 DEG.</td>
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<td>706155*</td>
<td>TIMER, MOTOR DRIVEN 60 MIN.</td>
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<td>705484</td>
<td>SWITCH, DISCONNECT 3-POLE 30A</td>
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<td>THERMOSTAT, PROOFER 60-125 DEG.</td>
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<td>SWITCH, INFINITE 120V HUM. CONTROL</td>
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<td>705514*</td>
<td>FUSE, 15 AMP CARTRIDGE</td>
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<td>FUSE HOLDER, 15 AMP 300 VOLT</td>
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<td>104106</td>
<td>TROUGH, DRIP</td>
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<td>9</td>
<td>101106</td>
<td>STOP, BAKE RACK</td>
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<td>401040</td>
<td>SCREW, SHOULDER THUMB</td>
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<td>RACK, BAKE FOR OVEN</td>
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<td>DECK, 29.5&quot; x 25.125&quot;</td>
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<td>HANDLE, DOOR</td>
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<td>SCREW, 10-32 x 3.5&quot; FLAT HEAD</td>
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<td>RACK, HORIZONTAL PROOFER NYLON</td>
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<td>305012</td>
<td>HINGE, ALUMINUM</td>
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<td>21</td>
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<td>CASTER W/O BRAKE</td>
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<td>21</td>
<td>305104</td>
<td>CASTER W/ BRAKE2</td>
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<td>22</td>
<td>101034</td>
<td>DECK LINER (22.375&quot;W x 26.5&quot;D)</td>
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* See Repair Parts Supplement for Special Voltages
# REPLACEMENT PARTS FOR OVEN RIGHT SIDE

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<td>SOCKET, OCTAGON LIGHT</td>
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<td>705382</td>
<td>TERMINAL BLOCK, STRIP 3 POSITION</td>
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<td>705368</td>
<td>TERMINAL BLOCK, 75A 4 POLE</td>
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<td>ELEMENT, HEAT 208V/1500W</td>
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<td>704716</td>
<td>ELEMENT, HEAT 240V/1500W</td>
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<td>BUZZER</td>
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<td>PROOFER COVER, STAINLESS LIGHT</td>
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* See Repair Parts Supplement for Special Voltages
MODEL OP-3
REPLACEMENT PARTS FOR PROOFER

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<td>MOTOR, SHADED POLE 115V/60HZ</td>
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<td>305506</td>
<td>PAN, WATER STAINLESS STEEL</td>
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* See Repair Parts Supplement for Special Voltages
OP-3

STEAM INJECTION (OVEN)

AUTO-HUMIDITY (PROOFER)

OP-3 PARTS BREAKDOWN (STEAM & AUTO-HUMIDITY)
# MODEL OP-3
## REPLACEMENT PARTS
### AUTO-STEAM AND HUMIDITY

<table>
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**STEAM INJECTION (OVEN)**

<table>
<thead>
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<th>ITEM</th>
<th>PART #</th>
<th>DESCRIPTION</th>
<th>QUANTITY</th>
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<tr>
<td>2</td>
<td>105078</td>
<td>CHAMBER, OVEN STEAM ELEMENT</td>
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<td>3</td>
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<td>5</td>
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<td>RELAY, STEAM 18 AMP</td>
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<td>SWITCH, LIGHTED ROCKER 15A</td>
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<td>705769</td>
<td>TIMER, 30 MINUTE</td>
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**AUTO- HUMIDITY (PROOFER)**

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<td>ELEMENT, IMMERS. HUMIDITY 120V/750W</td>
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<td>15</td>
<td>701930</td>
<td>VALVE, BALL STEAM / HUMIDITY</td>
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MODEL OP-3 3 PAN DECK OVEN WITH 9 PAN PROOFER

This unit may be connected to:
1 Phase 3 wire or 3 phase 4 wire.
For Phase Selection Instructions, see Drawing No. PC-2-SW.
If high leg present connect to Terminal L2.
For supply conductors, use copper wire rated 90°C.

<table>
<thead>
<tr>
<th>VOLTS</th>
<th>120/208</th>
<th>120/240</th>
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<tbody>
<tr>
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<td>Amperes 1 Phase</td>
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<td>Amperes 3 Phase</td>
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<td>Watts</td>
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<tr>
<td>Hertz</td>
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</table>

SUPER SYSTEMS DIVISION OF PIPER PRODUCTS INC.
300 So. 84th Ave. • Wausau, WI 54401 • (715) 842-2724 • 1-800-558-5880

DIAGRAM NO: 338000

MODEL: OP-3
120/208 or 120/240 VOLTS

OVEN SWITCH

OVEN THERMOSTATS AND HEATING ELEMENTS

OVEN LAMPS

60 MINUTE TIMER & BUZZER

PROOFER SWITCH

PROOFER THERMOSTAT AND HEATING ELEMENT

PROOFER LAMPS

BLOWER

HUMIDITY CONTROL

1250 WATTS HUMIDITY HEAT

750 WATTS PROOFER HEAT

1500 WATTS

R

R

R

R

P

L

L

L

H1

H2

A

B

T

0

ON

OFF

ON

OFF

T1

T2

T3

T2-T3

T1-T3

1-12-21

600-120-240

125³
Connect red wires on the Load side of the oven on-off switch as shown to match supply circuit phase.

If more than one oven switch is used in the unit, wire connections must be the same on all switches.

Field Wiring Terminal Block

Connect supply circuit as shown.

If “Hi LEG” is present, connect to Terminal L2.
Piper Products, Inc. Limited Warranty

All Piper products are warranted to be free of defects in material and workmanship for a period of 12 months from date of purchase on all parts and labor.

Piper Products, Inc. warrants to the original purchaser that its equipment will be free from defects in the materials and/or parts for a period of 12 months from date of shipment and reported to the factory.

The purchaser is responsible for having equipment properly installed, operated under normal conditions with proper supervision and to perform periodic preventative maintenance. Equipment failure caused by inadequate water quality, improper cleaning, harsh chemicals, or acids are not covered under warranty.

The manufacturer’s obligation under this warranty shall be the replacement or repair of defective parts within the warranty period. Excessive labor (more than 1/2 hour) required to access Piper equipment built into cabinets, tables or structures by others, is NOT covered under labor warranty. Example: Piper multiple- or single-well food wells. All labor shall be performed during regular working hours. Overtime premium will be charged to buyer. After thorough examination, the decision of the Piper Products Service Department shall be final.

Any defective parts to be repaired or replaced must be returned to Piper Products, Inc., 300 South 84th Avenue, Wausau, WI 54401, transportation charges prepaid, and they must be properly packed and tagged. The serial model number of the equipment and date of original installation of such equipment must be given. However, after one year we will not assume any responsibility for any expenses (including labor) incurred in the field incidental to the repair or replacement of equipment covered by this warranty. Our obligation hereunder to repair or replace a defective part is the exclusive remedy for breach of this warranty; and we will not be liable for any other damages or claims, including consequential damages.

If, upon inspection by Piper Products, Inc. or its Authorized Service Agency, it is determined that this equipment has not been properly installed or has not been used in an appropriate manner, has been modified, has not been properly maintained, the warranty will be void. Also, if the nameplate or other identifying marks have been removed, defaced or changed or the unit has been repaired or altered by persons other than expressly approved by Piper Products, Inc., the warranty will be void. If the equipment has been subjected to misuse or misapplication, neglect, abuse, accident, damage during transit or delivery, fire, flood, riot or acts of God, then this warranty shall also be void. When any situation occurs which voids the warranty the manufacturer shall not be liable for any damage to any person or any property which may result from the use of the equipment thereafter.

Warranty is limited to Piper manufactured products only and does not apply to other equipment which may be connected to or installed within.

No representative, dealer, distributor or any other person is authorized or permitted to make any other warranty or obligate Piper Products, Inc. to any liability not strictly in accordance with this policy.

This warranty is in lieu of all other warranties expressed or implied, including any warranty of merchantability, and fitness for a particular purpose. Piper Products does hereby exclude and shall not be liable to purchaser for any consequential or incidental damages including but not limited to damages to property, damages for loss of use, loss of time, loss of profits or income, resulting from any breach of warranty.