

PIPER CHEF SYSTEM



Cook & Hold Ovens

You Can Taste The Piper Difference...



NATURAL BROWNING

- 90% RADIANT
- 10% CONVECTED
- REDUCED PRODUCT SHRINKAGE, HIGH YIELD

120 VOLTS – PLUGS IN ANYWHERE!

MORE STANDARD FEATURES THAN ANYONE:

- ◆ Versatility – slow roast and hold, smoke and hold or bake with Chef System ovens.
- ◆ Digilog Controller Providing the Benefits and Accuracy of Digital Operation with a Friendly Feel
- ◆ Product Probe for Precise, Consistent Results
- ◆ 250°F (121°C) Field Convertible to 350°F (177° C), 208V or 240V Only
- ◆ Cooking Guide and Operating Video
- ◆ Welded Interior Cavity
- ◆ External Vent Controls
- ◆ Locking Handle
- ◆ Power Interrupt Alert
- ◆ Low Profile 34" (86 cm) Height for Under-the-Counter Use
- ◆ Portable for Catering Applications
- ◆ Sleek European-Style Design



Model*	Watts	Product Cap.	Dimensions
Cook & Hold Ovens			
CS2-5	2170	90 lbs. (41 kg)	26 ¹ / ₄ "W x 34 ⁷ / ₈ "D x 34"H
CS2-5L	1795	90 lbs. (41 kg)	26 ¹ / ₄ "W x 34 ⁷ / ₈ "D x 34"H
CS2-10	2870	180 lbs. (82 kg)	26 ¹ / ₄ "W x 34 ⁷ / ₈ "D x 52 ¹ / ₄ "H

* "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.

For More Information &
Product Specifications Visit
www.piperonline.net

PIPER PRODUCTS
BUILT TO LAST

300 S. 84th Avenue • Wausau, WI 54401
Phone: 800-544-3057 • Fax: 715-842-3125
www.piperonline.net