

FoodSafe™



HMG 061 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 "trapezium" shape, 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
- ◆ Door handle mechanism moving to either left or right
- ◆ Adjustable door hinges
- ◆ 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
- ◆ Hinged fan protection cover for a proper cleaning of cavity back wall and fan wheel
- ◆ 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
- ◆ Removable side racks for 6-12x20 steam table pans; 2.76" shelf spacing
- ◆ High quality world wide available components

ADDITIONAL CONSTRUCTION DETAILS FOR (X) CONTROL

- ◆ Built-in and retractable hand shower with tap
- ◆ External connection for meat probe

GAS HEATING SYSTEM

- ◆ Blown air type for the cavity burner and boiler heating system (Boiler system on HMG models only)
- ◆ 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

- ◆ With side racks: 6-12x20 steam table pans and 2.76" shelf spacing
- ◆ With rack SG061: 6-12x20 steam table pans and 2.56" shelf spacing
- ◆ With plated meals rack PR061: 14 plates (12.20") at 2.28" distance

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

WITH BOILER WITHOUT BOILER

- HMG 061 P HVG 061 P
- HMG 061 X HVG 061 X

SAFETY FEATURES

- ◆ Cavity safety thermostat
- ◆ Boiler safety thermostat (Boiler Unit Only)
- ◆ 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 (Boiler Unit Only)
- ◆ Lack of water displayed alarm
- ◆ Component cooling system

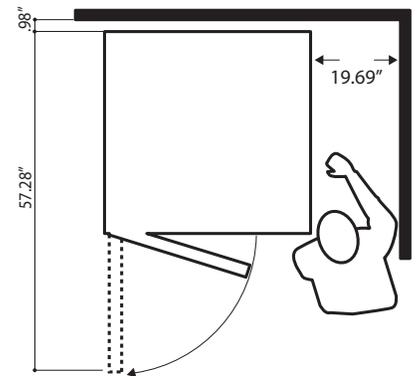
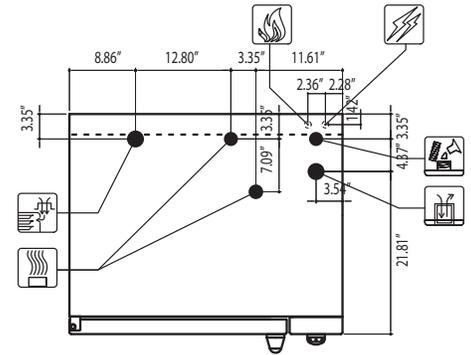
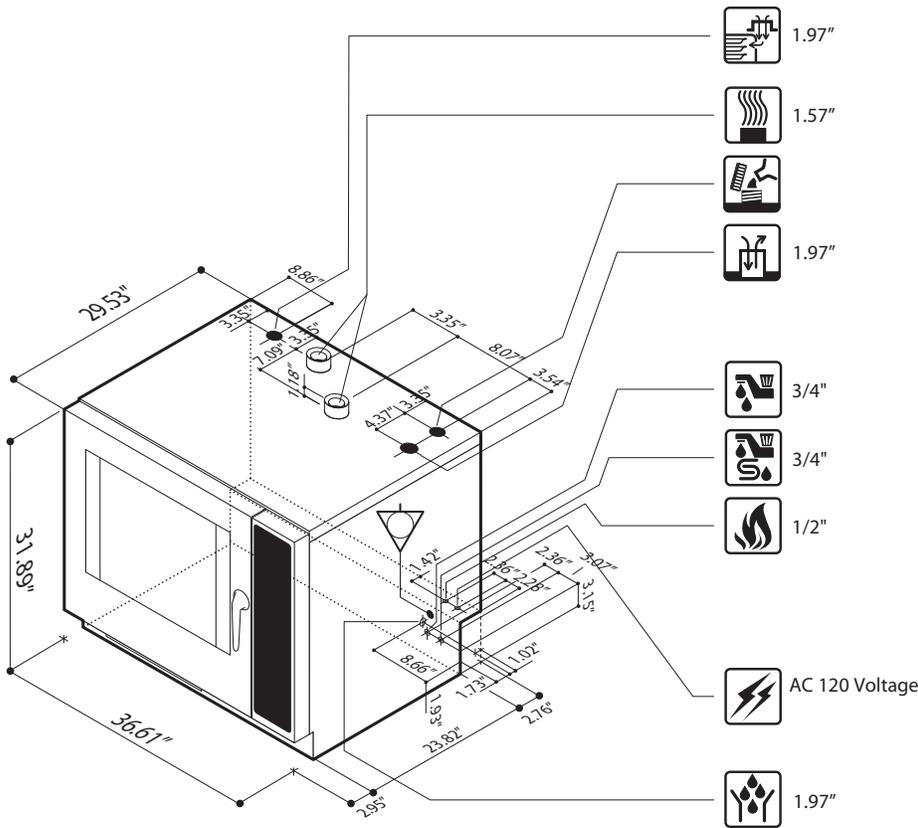
OPERATING MODES	CONTROL	
	P	X
Convection with Autoclama 86°F - 572°F	✓	✓
Steam 86°F - 266°F (low temperature, atmospheric, forced)	✓	✓
Combined steam/convection with Autoclama 86°F - 572°F	✓	✓
ICS - Interactive Cooking System		✓
Temperature hold - Reheating - Defrosting - Multilevel cooking		✓
Reheating 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	36.61"W x 29.53"D x 31.89"H
Weight	364 lbs.
Total electric power	500 Watts
Nominal heating output	14,000 Watts / 47,767 BTU's
Chamber heating output	10,000 Watts / 34,119 BTU's
Steam heating output	10,000 Watts / 34,119 BTU's
Fan power	250 Watts
Power supply voltage	1ph/120v/60hz

SPEC M-1-G

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 Wausau, WI 54401
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OPTIONS / ACCESSORIES	CONTROLS	
	P	X
<input type="checkbox"/> Automatic washing WCS (Washing Combi System) KL061 Cavity self wash system with SOFT and HARD cleaning programs with detergent injection and cavity rinsing by the means of a dedicated rotating shower	✓	✓
<input type="checkbox"/> Hand shower LD25	✓	
<input type="checkbox"/> Stainless steel trolley to hold washing kit CD002	✓	✓
<input type="checkbox"/> Two step safety door handle mechanism	✓	✓
<input type="checkbox"/> Right hinged door PS001	✓	✓
<input type="checkbox"/> Special and marine voltages		
<input type="checkbox"/> LPG version	✓	✓
<input type="checkbox"/> Removable rack SG061	✓	✓
<input type="checkbox"/> Plated meals rack PR061	✓	✓
<input type="checkbox"/> Thermal cover CP061	✓	✓
<input type="checkbox"/> Trolleys CR061	✓	✓

OPTIONS / ACCESSORIES	CONTROLS	
	P	X
<input type="checkbox"/> Fat filter FX061	✓	✓
<input type="checkbox"/> Standard core probe SC with external connection	✓	
<input type="checkbox"/> Needle probe for vacuum packs SE002 with external connection	✓	
<input type="checkbox"/> Needle probe for vacuum packs SE005 with external connection		✓
<input type="checkbox"/> Extraction hood with steam condenser HKA061	✓	✓
<input type="checkbox"/> Stands SR061 - SP061	✓	✓
<input type="checkbox"/> Shelf for cleanser tank KD061	✓	✓
<input type="checkbox"/> Holding cabinets AC061 - MA061	✓	✓
<input type="checkbox"/> Cabinet AN061	✓	✓
<input type="checkbox"/> Connection for an external printer (type RS 232)	✓	
<input type="checkbox"/> Connection for Energy Saving System SN		

M-1-G 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.

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times.

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