

FoodSafe™



HMG 142 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 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 perfect 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 and check component
- ◆ 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 28-12x20 steam table pans or 14-18x26 sheet pans with 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: 14-12x20 steam table pans or 7-18x26 sheet pans(x2) and 2.76" shelf spacing

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

WITH BOILER WITH BOILER

- HMG 142 P HVG 142 P
- HMG 142 X HVG 142 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

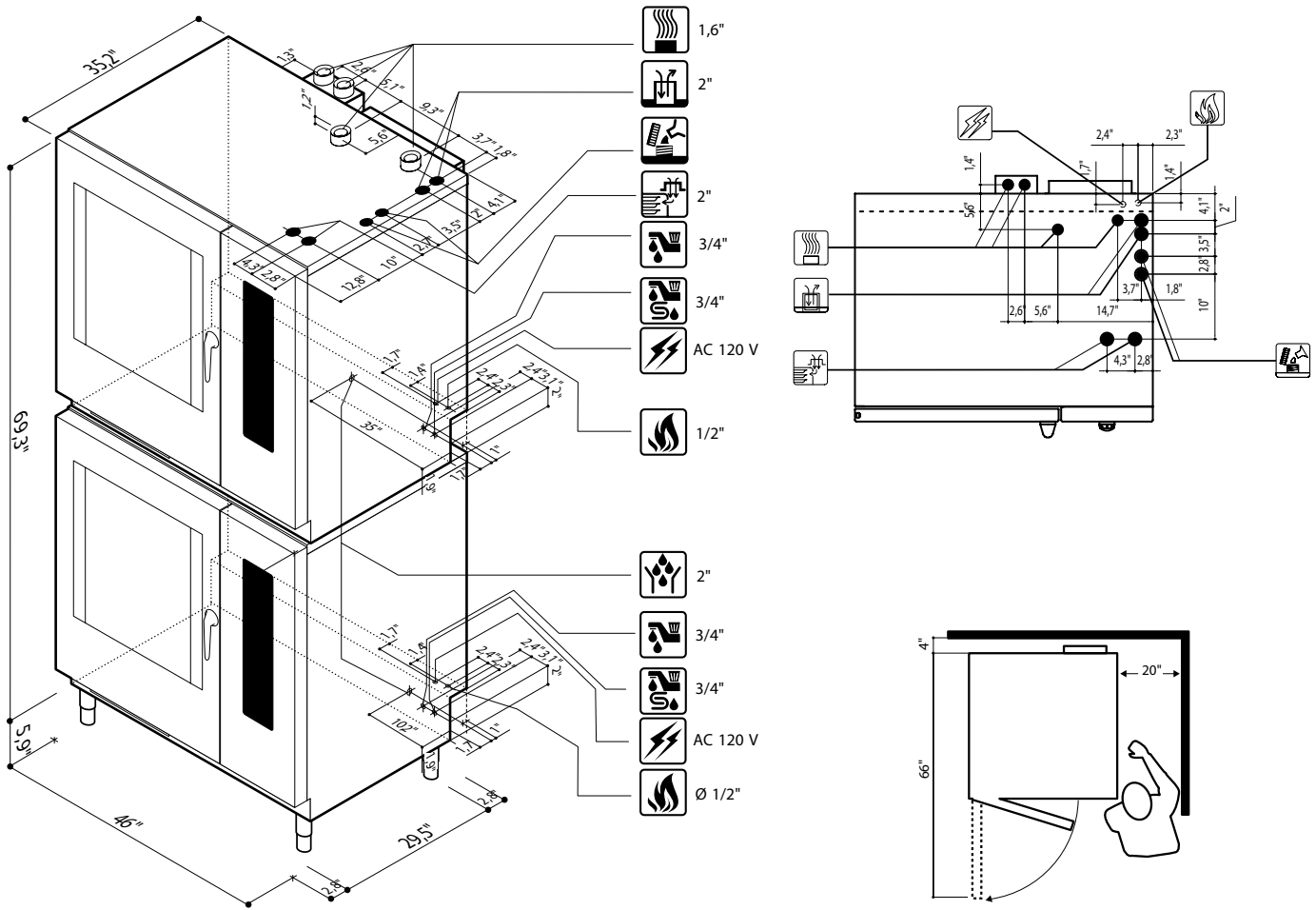
OPERATING MODES	CONTROL	
	P	X
Convection with Autoclama 86°F - 572°F	✓	✓
Steam 86°F - 266°F (low temperature, atmospheric, forced)	✓	✓
Combined steam/convection with Autoclama 86°F - 572°F	✓	✓
ICS - Interactive Cooking System		✓
Temperature hold - Reheating - Defrosting - Multilevel cooking		✓
Reheating 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	46.06"W x 35.24"D x 73.22"H
Weight	1,246lbs.
Total electric power	1,000 Watts x 2
Nominal heating output	28,000 Watts / 95,000 BTU's x 2
Chamber heating output	18,000 Watts / 62,000 BTU's x 2
Steam heating output	18,000 Watts / 62,000 BTU's x 2
Fan power	1,000 Watts x 2
Power supply voltage	1ph/120v/60hz x 2

SPEC M-5-G

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OPTIONS / ACCESSORIES	CONTROLS	
	P	X
<input type="checkbox"/> Automatic washing WCS (Washing Combi System) KL142 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"/> LPG version	✓	✓
<input type="checkbox"/> Fat filter FX072	✓	✓

OPTIONS / ACCESSORIES	CONTROLS	
	P	X
<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		✓
<input type="checkbox"/> Extraction hood with steam condenser HKA102	✓	✓
<input type="checkbox"/> Wind protection device CAM 102	✓	✓
<input type="checkbox"/> Connection for an external printer (type RS 232)	✓	
<input type="checkbox"/> Right hinged door PS001	✓	✓
<input type="checkbox"/> USB Key With Software Update		✓

M-5-G SPEC

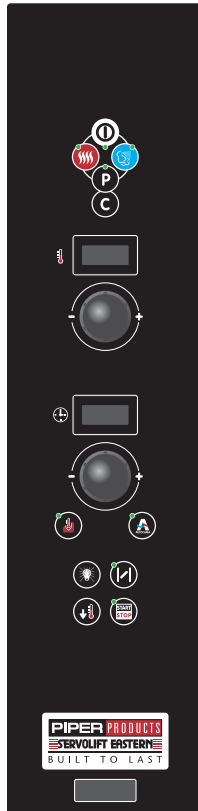
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LIMITED WARRANTY: PIPER PRODUCTS warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

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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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

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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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