

FoodSafe™



HMG 201 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
- ◆ Locking mechanism with 3 catches; two of them adjustable
- ◆ Adjustable door hinges
- ◆ Door opening with progressive brake
- ◆ 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 wheels
- ◆ 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
- ◆ Supplied with monoblock trolley HKS201 of AISI 304 s. steel construction, with drip tray, holds 20 pans (2.64" distance); 4 polyamide and polyurethane wheels two of them with brakes
- ◆ High quality world wide available components

ADDITIONAL CONSTRUCTION DETAILS FOR (X) CONTROL

- ◆ Hand Shower LD25
- ◆ External connection for meat probe

GAS HEATING SYSTEM

- ◆ Blown air type for the cavity burner and boiler heating system
- ◆ 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

- ◆ 1 x HKS201 trolley 20-12x20 steam table pans and 2.64" shelf spacing
- ◆ With HKP201 plated meals trolley: 60 plates (12.20") at 2.68" distance

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER WITH BOILER

- HMG 201 P
- HMG 201 X

SAFETY FEATURES

- ◆ Cavity safety thermostat
- ◆ Boiler safety thermostat
- ◆ 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
- ◆ Lack of water displayed alarm
- ◆ Component cooling system

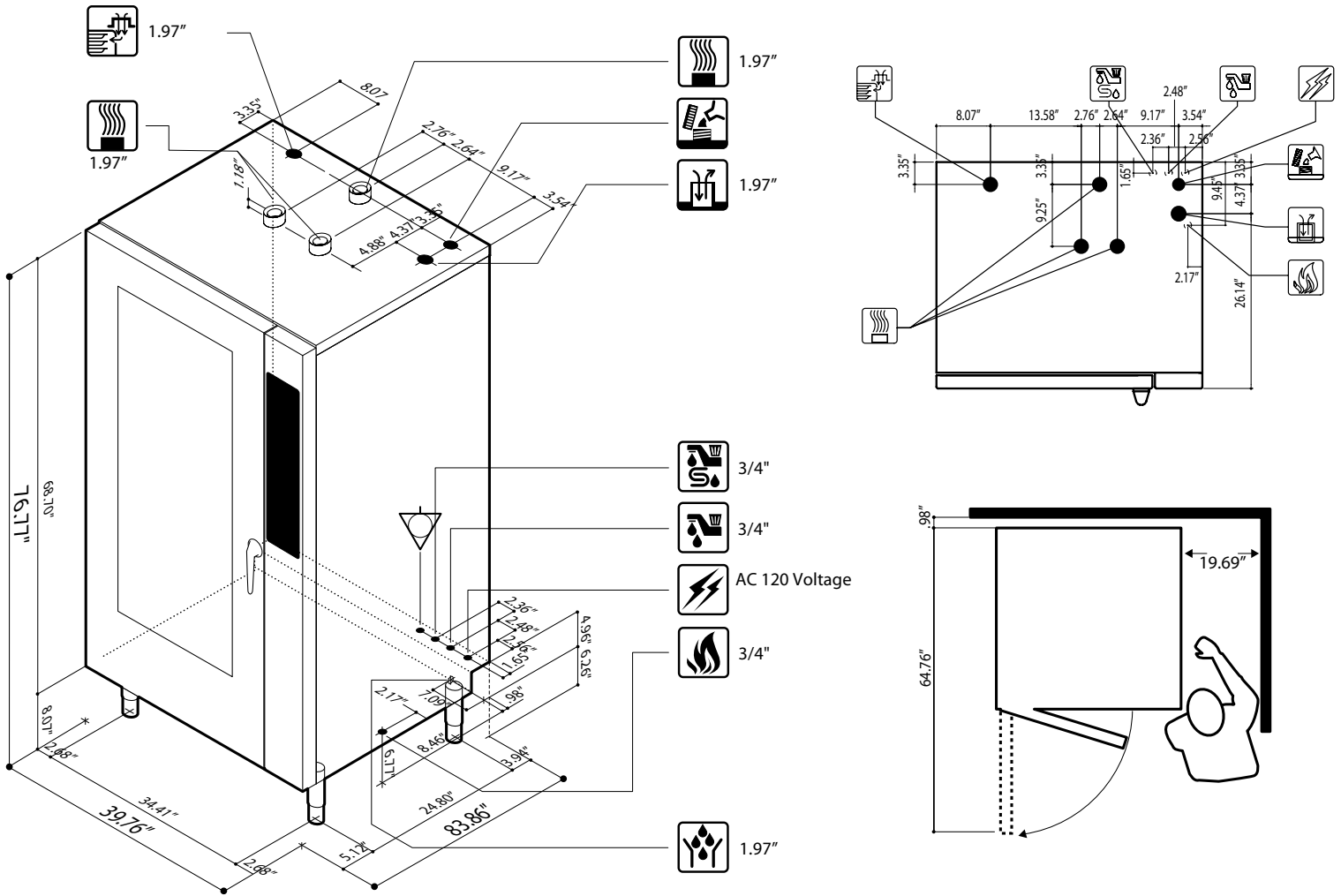
OPERATING MODES	CONTROL	
	P	X
Convection with Autoclama 86°F - 572°F	✓	✓
Steam 86°F - 266°F (low temperature, atmospheric, forced)	✓	✓
Combined steam/convection with Autoclama 86°F - 572°F	✓	✓
ICS - Interactive Cooking System		✓
Temperature hold - Reheating - Defrosting - Multilevel cooking		✓
Reheating 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	39.76"W x 33.86"D x 76.77"H
Weight	970 lbs.
Total electric power	1,800 Watts
Nominal heating output	48,000 Watts / 163,773 BTU's
Chamber heating output	36,000 Watts / 122,829 BTU's
Steam heating output	27,000 Watts / 92,122 BTU's
Fan power	1,100 Watts
Power supply voltage	1ph/120v/60hz

SPEC M-6-G

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Wausau, WI 54401
Phone: 800-544-3057
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OPTIONS / ACCESSORIES	CONTROLS	
	P	X
<input type="checkbox"/> Automatic washing WCS (Washing Combi System) KL201 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"/> Special and marine voltages		
<input type="checkbox"/> LPG version	✓	✓
<input type="checkbox"/> Wind Protection Device CAM201	✓	✓
<input type="checkbox"/> Plated meals trolley HKP201	✓	✓
<input type="checkbox"/> Thermal cover CP201	✓	✓

OPTIONS / ACCESSORIES	CONTROLS	
	P	X
<input type="checkbox"/> Fat filter FX201	✓	✓
<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 HKA201	✓	✓
<input type="checkbox"/> Holding cabinet	✓	✓
<input type="checkbox"/> Connection for an external printer (type RS 232)	✓	
<input type="checkbox"/> Connection for Energy Saving System SN		

M-6-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.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.