



HME 102 X
(Shown with X controls)

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

WITH BOILER WITHOUT BOILER

- HME 102 P HVE 102 P
- HME 102 X HVE 102 X

SAFETY FEATURES

- ◆ Cavity safety thermostat
- ◆ Boiler safety thermostat (Boiler Unit Only)
- ◆ Device against pressure built-up in cavity and boiler
- ◆ Fan motor thermic protection
- ◆ Magnetic door switch
- ◆ Boiler water level probes (Boiler Unit Only)
- ◆ Lack of water displayed alarm
- ◆ Displayed diagnostic (specific for "P" control)
- ◆ Component cooling system

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 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 304 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 20-12x20 steam table pans or 10-18x26 sheet 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

ELECTRIC HEATING SYSTEM

- ◆ Cavity heating elements of armoured INCOLOY 800 type
- ◆ Steam generator heating elements of armoured INCOLOY 800 type
- ◆ Energy Saving device for reduced energy consumption

CAPACITY

- ◆ With side racks: 10-18x26 sheet pans or 20-12x20 steam table pans and 2.76" shelf spacing
- ◆ With rack SG102: 10-18x26 sheet pans or 20-12x20 steam table pans and 2.56" shelf spacing
- ◆ With plated meals rack PR102: 49 plates (12.20") at 2.68" distance

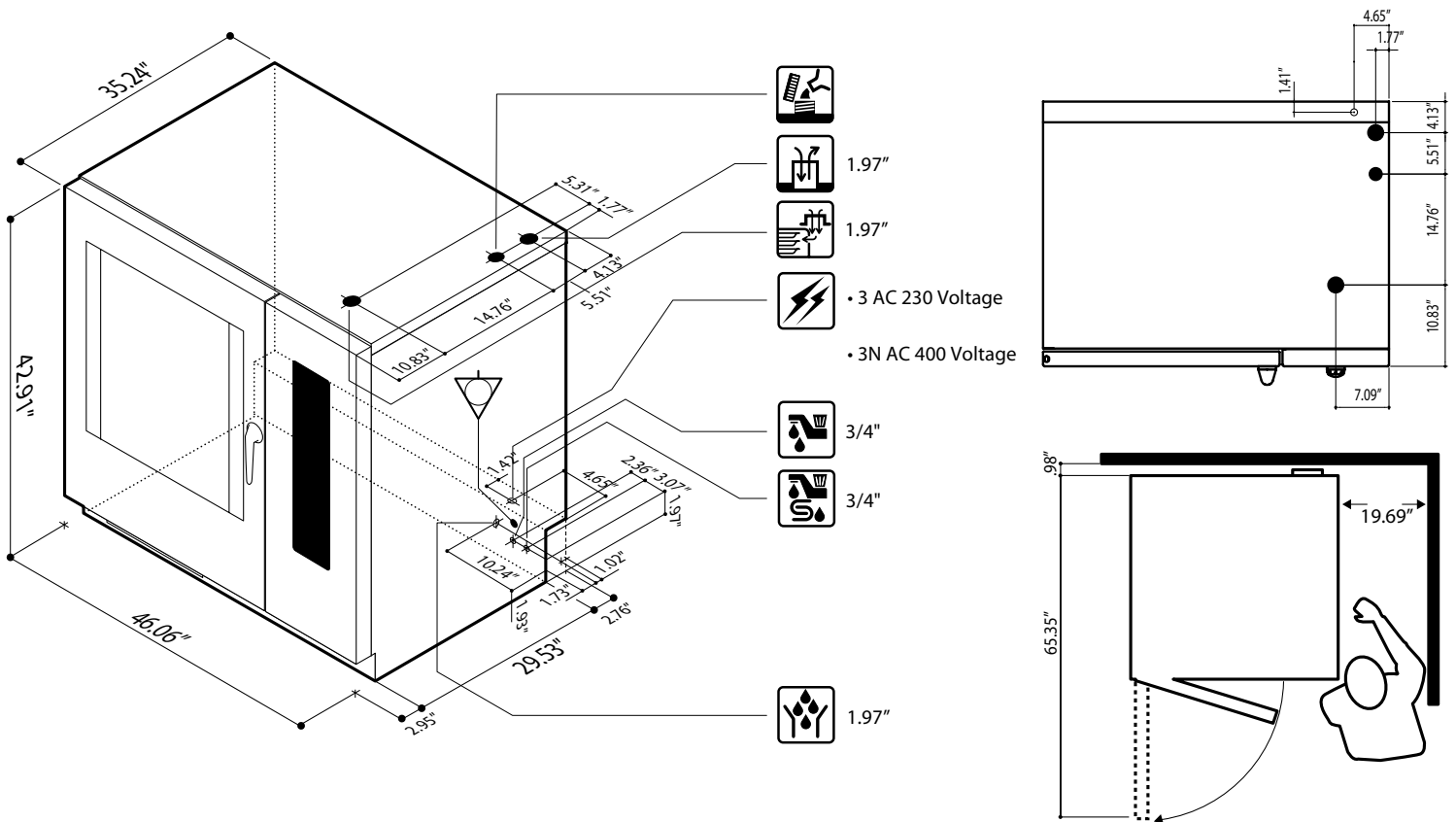
OPERATING MODES	CONTROL	
	P	X
Convection with Autoclama 86°F - 572°F	✓	✓
Steam 86°F - 266°F (low temperature, atmospheric, forced)	✓	✓
Combined steam/convection with Autoclama 86°F - 572°F	✓	✓
ICS - Interactive Cooking System		✓
Temperature hold - Reheating - Defrosting - Multilevel cooking		✓
Reheating 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 42.91"H
Weight	584 lbs.
Total electric power	31,000 Watts
Chamber heating output	30,000 Watts
Steam heating output	30,000 Watts
Fan power	1,000 Watts
Power supply voltage	3ph/208v/60hz

SPEC M-4-E

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OPTIONS / ACCESSORIES	CONTROLS	
	P	X
<input type="checkbox"/> Automatic washing WCS (Washing Combi System) KL102 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 SG102	✓	✓
<input type="checkbox"/> Plated meals rack PR102	✓	✓
<input type="checkbox"/> Thermal cover CP102	✓	✓
<input type="checkbox"/> Trolleys CR102	✓	✓

OPTIONS / ACCESSORIES	CONTROLS	
	P	X
<input type="checkbox"/> Fat filter FX102	✓	✓
<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 HKA102	✓	✓
<input type="checkbox"/> Stands SR102 - SP102	✓	✓
<input type="checkbox"/> Shelf for cleanser tank KD102	✓	✓
<input type="checkbox"/> Holding cabinets AC102 - MA102	✓	✓
<input type="checkbox"/> Cabinet AN102	✓	✓
<input type="checkbox"/> Connection for an external printer (type RS 232)	✓	
<input type="checkbox"/> Connection for Energy Saving System SN	✓	✓

M-4-E SPEC

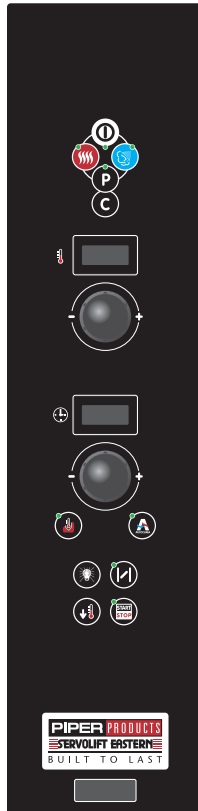
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LIMITED WARRANTY: PIPER PRODUCTS warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

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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