



HMG 072 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 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

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: 7-18x26 sheet pans or 14-12x20 steam table pans and 2.76" shelf spacing
- ◆ With rack SG072: 7-18x26 sheet pans or 14-12x20 steam table pans and 2.56" shelf spacing
- ◆ With plated meals rack PR072: 34 plates (12.20") at 2.68" distance

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

WITH BOILER WITHOUT BOILER

- HMG 072 P HVG 072 P
- HMG 072 X HVG 072 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

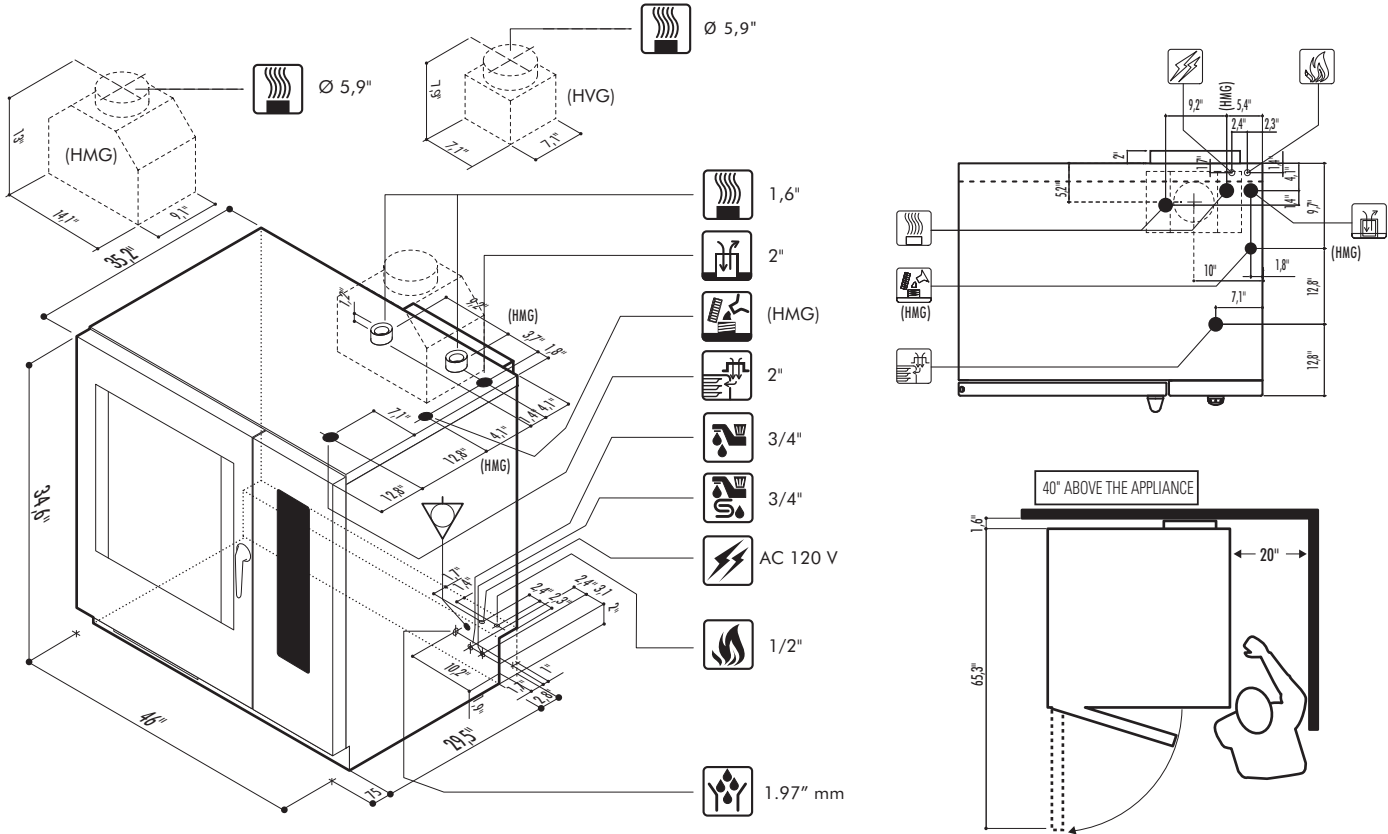
OPERATING MODES	CONTROL	
	P	X
Convection with Autoclama 86°F - 572°F	✓	✓
Steam 86°F - 266°F (low temperature, atmospheric, forced)	✓	✓
Combined steam/convection with Autoclama 86°F - 572°F	✓	✓
ICS - Interactive Cooking System		✓
Temperature hold - Reheating - Defrosting - Multilevel cooking		✓
Reheating 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 34.65"H
Weight	529 lbs.
Total electric power	1,000 Watts
Nominal heating output	28,000 Watts / 95,500 BTU's
Chamber heating output	18,000 Watts / 62,000 BTU's
Steam heating output	18,000 Watts / 62,000 BTU's
Fan power	1,000 Watts
Power supply voltage	1ph/120v/60hz

SPEC M-2-G

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OPTIONS / ACCESSORIES	CONTROLS	
	P	X
<input type="checkbox"/> Automatic washing WCS (Washing Combi System) KL072 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 SG072	✓	✓
<input type="checkbox"/> Plated meals rack PR072	✓	✓
<input type="checkbox"/> Thermal cover CP072	✓	✓
<input type="checkbox"/> Trolleys CR073	✓	✓

OPTIONS / ACCESSORIES	CONTROLS	
	P	X
<input type="checkbox"/> Fat filter FX072	✓	✓
<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	✓	✓
<input type="checkbox"/> USB Key With Software Update		✓

M-2-G SPEC

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