

PIPER

The Piper Difference

Piper engineers take the extra steps needed to ensure the highest-performing, most reliable products in the field. Not only is each piece of equipment produced by skilled craftsmen who use the most durable components available, every product is also rigorously tested before shipment. The resulting quality is apparent—down to the last detail.

- The highest control over your proofing environment for non-stop, superior proofing.
- Engineered energy efficiency to decrease energy costs and the effects on the environment.
- Designed with the user in mind for simple maintenance - saving you time and money.

Warmer Option

For added value and versatility, every Piper Proofer is available with our warmer option. Features include:

- Fully insulated
- Holds maximum temperature of 225°
- Maintains back-up product for display
- Separate humidity control keeps product at ideal moisture level for peak flavor



Specifications

MODEL #	VOLTS	PHASE	WIRE**	AMPS	WATTS	HERTZ	DIMENSIONS			SHIP WT
							D	W	H	
AP	120	1	2	13	1550	60	32"	23"	33"	150lbs
AP-L1 (with optional 1" Legs)	120	1	2	13	1550	60	32"	23"	34"	150lbs
AP-L6 (with optional 6" Legs)	120	1	2	13	1550	60	32"	23"	39"	150lbs
AP-Y4 (with optional 4" Casters)	120	1	2	13	1550	60	32"	23"	38"	150lbs
RP-16	120	1	2	19	2200	60	70"	33"	36"	500lbs
RP-30	120	1	2	26	3420	60	70"	55"	36"	800lbs
	120/208	1	3	17	3420	60	70"	55"	36"	800lbs
	120/240	1	3	17	3420	60	70"	55"	36"	800lbs
RIP-1	120/208	1	2	16	3000	60	74-3/4"	33"	43"	450lbs
	120/240	1	2	16	3000	60	74-3/4"	33"	43"	450lbs
RIP-2	120/208	1	3	33	6740	60	74-3/4"	39"	63"	700lbs
	120/240	1	3	33	6740	60	74-3/4"	39"	63"	700lbs

**Number of wires does not include ground.

PIPER
The Food-Focused Equipment Company

Visit www.piperonline.net to discover our complete line of foodservice equipment solutions.

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Proofers



RP-16

Maximize proofing capacity while saving valuable floor space with the RP-16. This self-contained proofer provides efficient, consistent proofing. Our dependable controls and standard automatic humidity take the worry and hassle out of the proofing process.

- 16 nylon-coated wire racks (12 furnished)
- 16 standard 18" x 26" sheet pans
- 16 donut screens (of various sizes)
- 16 four-straped 1 lb. bread pans
- 8 four-straped 1.5 lb. bread pans



Roll-In Proofers

RIP-1

The modular RIP-1 proofing cabinet adapts to meet your needs. Use either roll-in or reach-in racks to accommodate varied bakery production and add additional units as your needs grow. Shown with optional digital controls.

- 18 - standard 18" x 26" sheet pans
- 18 - donut screens (of various sizes)
- 27 - four-straped 1lb. bread pans
- 18 - four-straped 1.5lb. bread pans

RIP-2

The RIP-2, our double proofing cabinet, offers total versatility no matter what your proofing needs. Use any combination of roll-in or reach-in racks to accommodate varied bakery production. However it's used, count on Pipers' dependable controls and automatic humidity for easy, worry-free proofing.

- Two Roll-In Racks: R518, R611, R618
- 36 - standard 18" x 26" sheet pans
- 36 - donut screens (of various sizes)
- 54 - four-straped 1lb. bread pans
- 36 - four-straped 1.5lb. bread pans

Superior Proofing Energy Efficiency Simplicity



Piper's brightly lit Proofers provide you sight proofing so you can have precise control over your proofing environment. They are available in 5 different sizes and capacities and come equipped with individual heat and humidity controls. A high volume circulating blower circulates the heat and humidity efficiently, for a perfect proof every time.

AP

Our AP proofer is the perfect solution when proofing needs are small and reliability is a must. This compact countertop unit requires a minimum of space while utilizing the same precise controls we've perfected in our largest proofers.

- Available with 1" legs, 6" legs, or 4" casters
- 8 standard 18" x 26" sheet pans
- 8 18" x 26" donut screens
- 4 four-straped 1lb. bread pans
- 4 four-straped 1.5lb. bread pans



RP-30

Our double capacity RP-30 proofer acts as a great looking merchandiser. It also features the excellent heat and humidity controls found in all Piper products, ensuring consistent quality that's easy to achieve for all your proofed goods. Shown with optional digital controls.

- 30 nylon-coated wire racks (20 furnished)
- 32 standard 18" x 26" sheet pans
- 32 donut screens (of various sizes)
- 36 four-straped 1 lb. bread pans
- 27 four-straped 1.5 lb. bread pans



*Shown with RIA69-1826-20 Racks (not included)