

# PIPER CHEF SYSTEM



## Cook & Hold Ovens

*You Can Taste The Piper Difference...*



### NATURAL BROWNING

- 90% RADIANT
- 10% CONVECTED
- REDUCED PRODUCT SHRINKAGE, HIGH YIELD

### 120 VOLTS – PLUGS IN ANYWHERE!

#### MORE STANDARD FEATURES THAN ANYONE:

- ◆ Versatility – slow roast and hold, smoke and hold or bake with Chef System ovens.
- ◆ Digilog Controller Providing the Benefits and Accuracy of Digital Operation with a Friendly Feel
- ◆ Product Probe for Precise, Consistent Results
- ◆ 250°F (121°C) Field Convertible to 350°F (177° C), 208V or 240V Only
- ◆ Cooking Guide and Operating Video
- ◆ Welded Interior Cavity
- ◆ External Vent Controls
- ◆ Locking Handle
- ◆ Power Interrupt Alert
- ◆ Low Profile 34" (86 cm) Height for Under-the-Counter Use
- ◆ Portable for Catering Applications
- ◆ Sleek European-Style Design



Model*	Watts	Product Cap.	Dimensions
Cook & Hold Ovens			
CS2-5	2170	90 lbs. (41 kg)	26 <sup>1</sup> / <sub>4</sub> "W x 34 <sup>7</sup> / <sub>8</sub> "D x 34"H
CS2-5L	1795	90 lbs. (41 kg)	26 <sup>1</sup> / <sub>4</sub> "W x 34 <sup>7</sup> / <sub>8</sub> "D x 34"H
CS2-10	2870	180 lbs. (82 kg)	26 <sup>1</sup> / <sub>4</sub> "W x 34 <sup>7</sup> / <sub>8</sub> "D x 52 <sup>1</sup> / <sub>4</sub> "H

\* "L" indicates 120 volt models only. All other models are available in 208, 220 and 240 volts.

= Add 90 lbs. (41 kg) for crates when shipping outside U.S.

**For More Information &  
Product Specifications Visit**  
[www.piperonline.net](http://www.piperonline.net)

**PIPER PRODUCTS**  
BUILT TO LAST

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