

# PIPER

The Food-Focused Equipment Company

## NCO-2H COUNTERTOP OVEN

Installation and Operating Manual



**For service information call 800-544-3057**

Please have the following information available before calling. Information can be found on the identification/certification tag:

- Model Number
- Serial Number
- Date of Purchase
- Part Description and number as shown in parts list

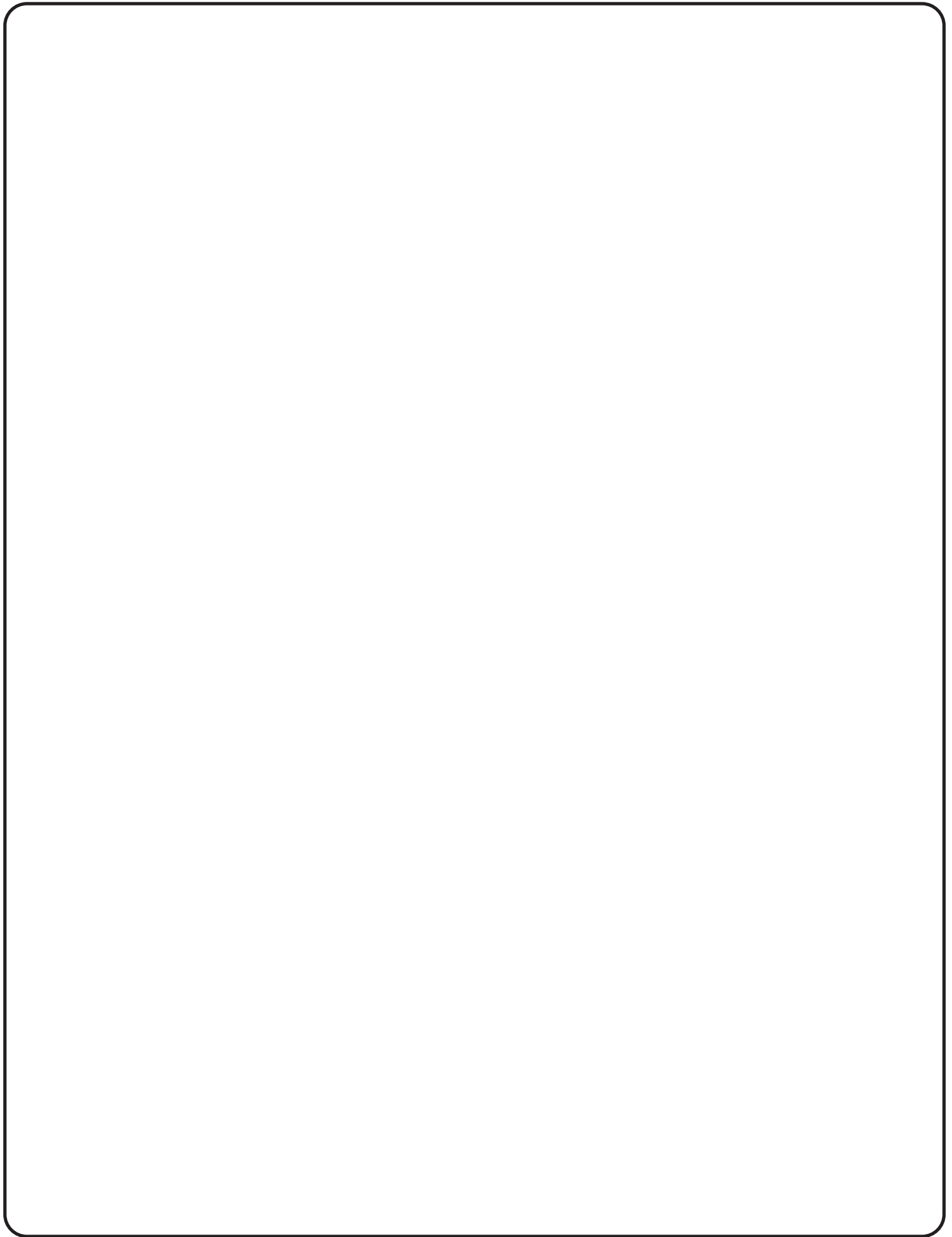


**IMPORTANT INFORMATION  
READ BEFORE USE**

This manual contains important safety information concerning the maintenance, use and operation of this product. Failure to follow these instructions could result in damaging equipment, voiding the warranty, serious injury or even death.

Piper Products, Inc  
300 South 84th Avenue  
Wausau, WI 54401

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## INTRODUCTION

Congratulations! You have just purchased one of the finest pieces of equipment on the market today. Before installing or operating your new Piper equipment, you should read through this manual. This manual should be retained for further reference as it contains installation and operating instructions, service tips, part lists and warranty information.

**For your safety, read and follow all cautions and warnings.**

## FREIGHT DAMAGE CLAIMS

Your Piper equipment was carefully inspected and packed before leaving our factory. The transportation company assumes full responsibility for safe delivery of this equipment. Piper Products cannot assume responsibilities for damage or loss incurred in transit. Visible damage or loss should be noted on the freight bill and signed by the person making the delivery.

A freight claim should be filed immediately with the transportation company. If damage is unnoticed or concealed until equipment is unpacked, notify the transportation company immediately and tell them you want to file a concealed damage claim. This must be done within five (5) days after delivery was made. Be sure to retain all packing material and cartons.

### WARNING

Adjustments and service work should be performed only by a qualified service technician. Service is available through Authorized Piper Parts and Service Distributors throughout the United States. For a complete listing of these call or write Piper Products, Inc. for the name of the nearest distributor.

This equipment is intended for commercial use only. Not for household use. Use of other than genuine Piper replacement parts or service work performed by other than an authorized Piper service agent will void the warranty.

Do not use any corrosive cleaners. Piper only approves soap and water for cleaning stainless steel.

# UNPACKING, SETUP AND SPECIFICATIONS

The NCO-2H is shipped in heavy-duty corrugated cardboard cartons. Inspect the carton and the equipment for any damage that may have occurred in shipping. Notify the carrier if damage is discovered before or after unpacking the unit. It is your responsibility to file any freight claim.

## Assembly

The NCO-2H oven comes completely assembled with the exception of the two wire bake racks. Place one wire rack over each set of elements in the oven. The bent side of the rack should be toward the front of the oven pointing down.

- Carefully remove carton or crate from unit. Remove all loose packing materials, making sure that no small parts or accessories are lost. Inspect the unit for concealed damage before discarding packing materials.
- It is the responsibility of the installer to comply with all local codes.
- Check unit nameplate for electrical requirements. Make sure that the thermostat is set to the "OFF" position. Connect the plug to a properly sized power source of the correct voltage.
- Installation is now complete.



**WARNING!!!! DO NOT USE EXTENSION CORDS (VOIDS WARRANTY)**

## Ground:

The electrical outlet must be provided with an efficient ground, and the voltage and the frequency of the electrical line matches those indicated on the data plate.



If unsure about the efficiency of the ground, have your electrical circuit checked by a qualified technician.

## NCO-2H Specifications

Model	Volts	Phase	Wire**	Amps	Watts	Hertz	Height	Width	Depth
NCO-2H	120	1	2	15	1800	50/60	21"	28"	17"

4" between shelves

Maximum Oven Temp 400°

\*\* Number of wires does not include ground.

## OVEN OPERATION

Turn power switch to the "ON" position (switch will illuminate). Set the temperature at 375°. Allow 15 to 30 minutes for the oven to pre-heat. Set the reminder timer for the appropriate setting. The buzzer will sound when time has elapsed. Turn the knob to the left to silence the buzzer.

The chart below illustrates the baking production ability of the NCO-2H.

ITEMS	QTY.	MIN.	AVG./HR.	TEMP.
Cookies	24	12-14	96	375°F
Muffins	24	20-25	48	400°F
Turn-overs	12	20-25	24	400°F
Strudels	12	20-25	24	400°F
6" pies	6	20-25	12	400° F
Pre-fried donuts	24	8	168	400° F
Pasties	16	20-25	32	400°F
Brownies	2 pans	20-25	4 pans	400° F
6" pizzas	6	12-14	24	400° F
12" pizzas	2	12-14	8	400° F

Baking times and temperatures may vary depending on recipe.

## GENERAL CLEANING and MAINTENANCE

To obtain the best performance from your equipment, it should be cleaned daily and maintained in good condition.



### SAFETY / ENVIRONMENTAL CAUTION

#### PERSONAL PROTECTION:

Check your company safety and environmental policy before cleaning or servicing.



**Safety Tip!** : Utilize protective gloves and safety glasses



**CAUTION: BURN HAZARD:** Some exterior surfaces on unit will get hot. Use caution when touching these areas.

**DO NOT** clean the unit while it contains any food product. Remove food product and allow unit to cool completely before cleaning or servicing.

**CAUTION:** Prior to cleaning or maintenance, turn oven “OFF” and disconnect the power.

**DO NOT** use any corrosive oven cleaners such as Easy-Off. Damage to the interior will result.

The interior should be swept clean of crumbs daily. Spillage should be removed to prevent burning and smoking in the unit. The wire bake racks, oven interior and glass door should be cleaned with a strong detergent and hot water. The exterior of the oven can be wiped clean with lemon oil to maintain a shiny surface. Door hinges and magnet can be adjusted so the door and gasket are allowed to seal properly.

#### Steel Surfaces:

- Piper only approves soap and water for cleaning stainless steel.
- **NOTICE:** Do NOT use chlorinated cleaners.

#### General Surfaces:

- Clean surfaces with a soft cloth or sponge utilizing a mild detergent. Rinse completely with warm water and then dry.
- **NOTICE:** Do NOT use steel wool

#### Hardened Foods or Scale Deposits:

- Clean hardened foods or scale deposits by utilizing a plastic scouring pad and a mild detergent. Rinse completely with warm water and dry.
- **NOTICE:** Do NOT use steel wool

## TROUBLESHOOTING GUIDE

If problems are not found by the following checks, then you should contact your Authorized Parts and Service Dealer for service. They have the necessary parts and training to repair your unit quickly and efficiently.



**DANGER:** Disconnect all power to unit before servicing.

SYMPTOMS	POSSIBLE CAUSE	REMEDIES
No heat	Power switch	Check power switch is on and operations.
	Power supply	Check oven fuse or breaker.
	Loose wires	Check wires at terminal block.
	Oven thermostat	Indicator light should come on when the thermostat is turned up.
Insufficient deck heat	Low voltage	Check power supply voltage matches name plate voltage.
	Loose or burnt wires	Check wiring.
	Doors	Check that doors fit and seal properly.
	Thermostat	Indicator light should come on when thermostat is turned up.
Excessive deck heat	Faulty element	Check for internal element ground.
	Thermostat	Indicator light should go off when thermostat is turned off.

**Call Piper Products directly at 800-544-3057 if you need further assistance.**



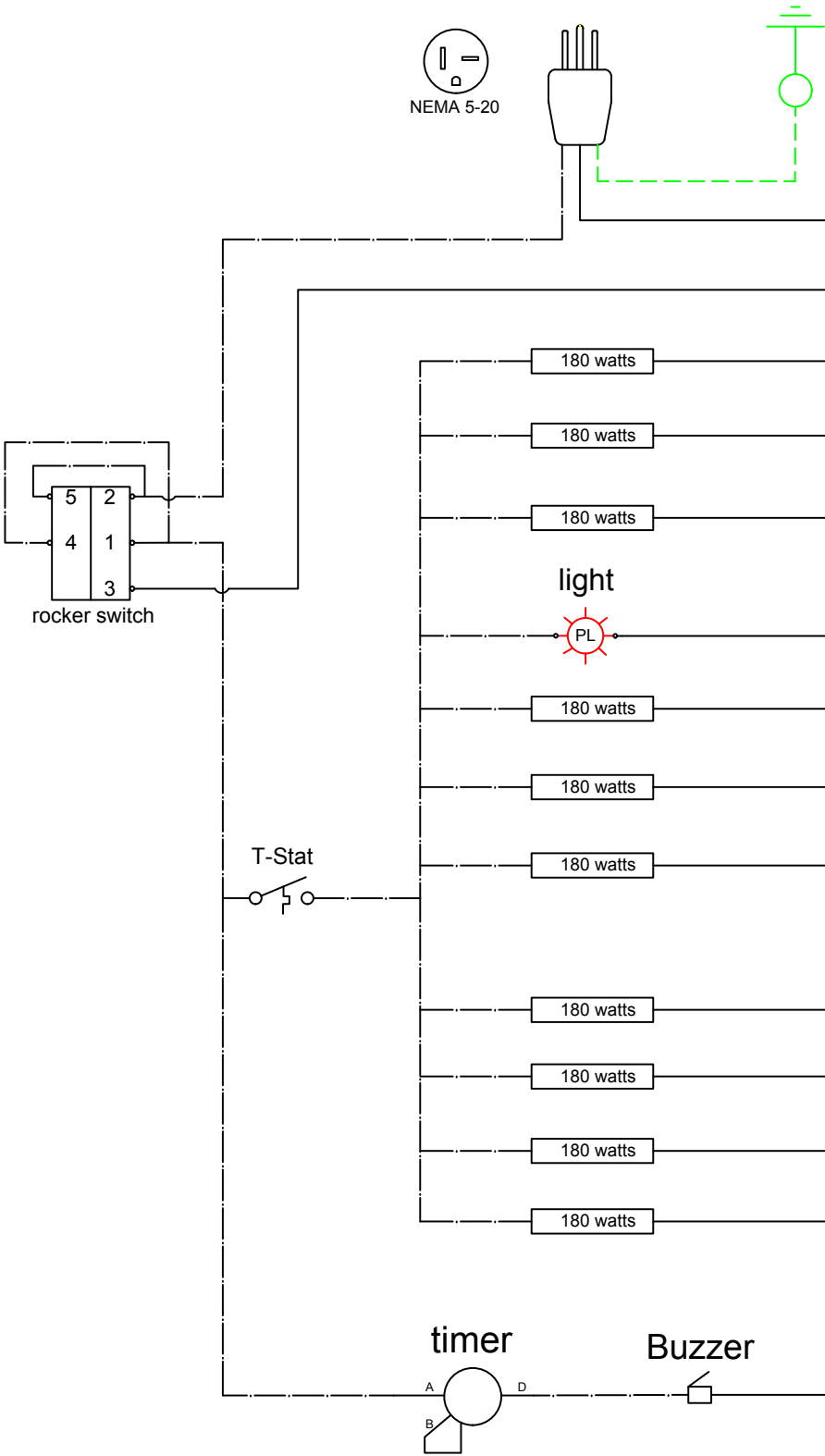
## NCO-2H PARTS BREAKDOWN

Repair parts can be ordered by calling Piper at 800-544-3057. When ordering replacement parts include the model number, serial number, and replacement part number.



ITEM NO.	PART NUMBER	DESCRIPTION
1	704768	120V/1500W Element
2	305206	Gasket (sold per foot)
3	705160	Indicator Light
4	705710	400 Degree Thermostat
	706103	Knob
5	706155	60 Minute Timer
6	705477	Rocker Switch
7	305101	Rubber Feet
8	305012	Hinge
	305015	Spring Kit (Hinge)
9	306002	Door Assembly
10	305002	Handle
11	305612	Magnet

# NCO-2H WIRE DIAGRAM



## PIPER PRODUCTS, INC. LIMITED WARRANTY

Piper Products, Inc. warrants to the original purchaser that its equipment will be free from defects in the materials and/or parts for a period of 12 months from date of shipment and reported to the factory.

The purchaser is responsible for having equipment properly installed, operated under normal conditions with proper supervision and to perform periodic preventative maintenance. Equipment failures caused by inadequate water quality, improper cleaning, harsh chemicals, or acids are not covered under warranty.

The manufacturer's obligation under this warranty shall be the replacement or repair of defective parts within the warranty period. Excessive labor (more than 1/2 hour) required to access Piper equipment built into cabinets, tables or structures by others, is NOT covered under labor warranty. Example: Piper multiple- or single-well food wells. All labor shall be performed during regular working hours. Overtime premium will be charged to buyer. After thorough examination, the decision of the Piper Products Service Department shall be final.

Any defective parts to be repaired or replaced must be returned to Piper Products, Inc., 300 South 84th Avenue, Wausau, WI 54401, transportation charges prepaid, and they must be properly packed and tagged. The serial and model number of the equipment and date of original installation of such equipment must be given. However, after one year we will not assume any responsibility for any expenses (including labor) incurred in the field incidental to the repair or replacement of equipment covered by this warranty. Our obligation hereunder to repair or replace a defective part is the exclusive remedy for breach of this warranty; and we will not be liable for any other damages or claims, including consequential damages.

If, upon inspection by Piper Products, Inc. or its Authorized Service Agency, it is determined that this equipment has not been properly installed or has not been used in an appropriate manner, has been modified, has not been properly maintained, the warranty will be void. Also, if the nameplate or other identifying marks have been removed, defaced or changed or the unit has been repaired or altered by persons other than expressly approved by Piper Products, Inc., the warranty will be void. If the equipment has been subjected to misuse or misapplication, neglect, abuse, accident, damage during transit or delivery, fire, flood, riot or acts of God, then this warranty shall also be void. When any situation occurs which voids the warranty the manufacturer shall not be liable for any damage to any person or any property which may result from the use of the equipment thereafter.

Warranty is limited to Piper manufactured products only and does not apply to other equipment which may be connected to or installed within.

No representative, dealer, distributor or any other person is authorized or permitted to make any other warranty or obligate Piper Products, Inc. to any liability not strictly in accordance with this policy.

This warranty is in lieu of all other warranties expressed or implied, including any warranty of merchantability, and fitness for a particular purpose. Piper Products does hereby exclude and shall not be liable to purchaser for any consequential or incidental damages including but not limited to damages to property, damages for loss of use, loss of time, loss of profits or income, resulting from any breach of warranty.

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