

# WARING™ COMMERCIAL CONVECTION OVEN



## Half Size Heavy-Duty Convection Oven with Rotisserie

### Features

- Convection bake, roast, bake, rotisserie and broil functions
- Heavy-duty stainless steel inside and out
- 1.5 cubic foot capacity – fits 4 half size sheet pans
- Includes stainless steel baking sheet and 3 chrome-plated baking racks
- Clear-view tempered glass window
- WCO500 – UL, 5-15P plug  
WCO500C – cULus, 5-20P plug
- 1700 watts of power
- Limited One Year Motor Warranty



WCO500/WCO500C





# Half Size Heavy-Duty Convection Oven with Rotisserie WCO500/WCO500C



## Specifications

Item	Electrical	Plug	Listings	Dimensions (H" x W" x D")	Warranty
WCO500	120v, 1700w, 14a, 50/60Hz	NEMA 5-15P	UL, NSF	14.13" x 24.13" x 20.50"	Limited 1 Year
WCO500C	120v, 1700w, 14a, 50/60Hz	NEMA 5-20P	cULus, NSF	14.13" x 24.13" x 20.50"	Limited 1 Year

## Ordering Information

Description	Catalog #	Std Pkg.	Ship Wt. (Lbs.)	Cubic Feet	UPC Code
Half Size Heavy-Duty Convection Oven	WCO500	1	53.0	6.91	040072011023
Half Size Heavy-Duty Convection Oven	WCO500C	1	53.0	6.91	040072011030
Half Size Stainless Steel Baking Sheet	WCO500TR	1	1.54	.16	040072011320
Half Size Chrome Plated Baking Rack	WCO500RK	1	1.22	.219	040072011337



Waring Commercial • 314 Ella T. Grasso Ave. • Torrington • Connecticut 06790  
Tel. (800) 492-7464 • Fax (860) 496-9008 • www.waringproducts.com • ©2008 Waring


# The shape of **good taste**

Convection ovens for **bakery**, **pastry** and **gastronomy**



Made in Italy



[www.piron.it](http://www.piron.it) 

**PIRON**  
professional ovens





# Index

## **Pastry and Bakery 15**

OvenLine 500	16
OvenLine 600	18
OvenLine 700	20
OvenLine 800	22
OvenLine 900	26
Heated Display	30

## **Gastronomy 33**















OvenLine 500	34
OvenLine 600	36
OvenLine 700	38
OvenLine 800	40
OvenLine 900	44

## **Proofer Line 49**

## **Accessories 53**

Oven set	54
Stand	58
Trays for Pastry/Bakery	60
Gastronorm containers	63
Extraction Hood	64

# Legend

	ENG	ITA	DE	FR	ES	PT	RUS	NOR
	electric	<i>elettrico</i>	elektrisch	electrique	eléctrico	<i>eléctrico</i>	электриче-ский	<i>elektrisk</i>
<b>kW</b>	power	<i>potenza</i>	Stromaufnah- me	puissance totale	potencia eléctrica	<i>potencia eléctrica</i>	мощность	<i>effekt</i>
	outside dimensions	<i>dimensioni esterne</i>	Außenmaße	dimensions extérieures	dimensiones externas	<i>dimensões externas</i>	внешние размеры	<i>utvendige mål</i>
	cavity dimensions	<i>dimensioni interne</i>	Innenmaße	dimensions intérieures	dimensiones internas	<i>dimensões internas</i>	внутренние размеры	<i>innvendige mål</i>
	load capacity trays	<i>capacità teglie</i>	Backformka- pazität	capacité en plateaux	capacidad de bandejas	<i>capacidade de tabuleiros</i>	вместимость противней	<i>brettkapasitet</i>
	equipped with n° of trays	<i>n° teglie in dotazione</i>	Backformen in Ausstattung	n° de plate- aux en dotation	n° de bandejas en dotación	<i>dotação de tabuleiros</i>	количество противней	<i>antall brett inkludert</i>
	circular heater	<i>resistenza circolare</i>	Rund- Heizstab	résistance circulaire	resistencia circular	<i>resistência circular</i>	кольцевой тэн	<i>sirkulerende varmluft</i>
	motor with reversing gear	<i>motore con inversione di marcia</i>	Motor mit Lauf- mkehrung	moteur avec inversion de sens de rotation	motor con inversión de marcha	<i>motor com inversão de marcha</i>	реверсивный двигатель	<i>reverserende motor</i>
	“turbo cold”	“turbo cold”	“turbo cold”	“turbo cold”	“turbo cold”	“turbo cold”	охладитель	<i>kjølevifte</i>
	regulated thermo- statically humidifier	<i>umidificatore termoregolato</i>	Thermo- regulierter Befeuchter	humidifica- teur réglé par thermostat	umidificador termorregu- lado	<i>humidificador termoregu- lado</i>	терморегу- лируемый увлажнитель	<i>termostatstyrt luftfukter</i>
	electronic humidifier	<i>umidificatore elettronico</i>	Elektronischer Befeuchter	humidificateur électronique	umidificador electrónico	<i>humidificador electrónico</i>	электронный увлажнитель	<i>elektronisk luftfukter</i>
<b>0-120'</b>	timer 0-120'	<i>timer 0-120'</i>	Timer 0-120'	minuteur logarithmique progr. 0-120'	timer 0-120'	<i>timer 0-120'</i>	таймер 0-120	<i>timer 0-120'</i>
	grill	<i>grill</i>	Grill	grill	grill	<i>grill</i>	гриль	<i>grill</i>
	grill + circular heater	<i>grill + resistenza circolare</i>	Grill + Rund- Heizstab	grill + résistance circulaire	grill + resistencia circular	<i>grill + resistência circular</i>	гриль + коль- цевой тэн	<i>grill + sirkule- rende varmluft</i>
	defrost	<i>scongela- mento</i>	Auftauen	décongelation	descongela- ción	<i>descongela- mento</i>	разморозка	<i>avrimer</i>
	fan	<i>ventilatore</i>	bewegun- gventilator	<i>ventilateur</i>	ventilador	<i>ventilador</i>	вентилятор	<i>ventilasjon- svifte</i>



# The shape of good taste



Made in Italy



## Professional Ovens for bakery, pastry and gastronomy

A dynamic company, supported by a team of professionals who have a wealth of experience, expertise and spirit of innovation, Piron manufactures and sells ovens for the professional kitchen sector.

The continue analysis of new national and international trends within the sector and research and development of state-of-the art solutions, brings Piron to offer a complete range of products that are lab-tested in conformity with the strictest safety standards and ready to become formidable competitors thanks to their power and ease-of-use.

Designed and built at our factory by a highly specialized workforce that boasts many years of studies and field-testing, Piron ovens meet the requirements of contemporary catering, blending high-technology with simplicity of use: a flexible, diversified manufacturing process that can fully satisfy the new pace of working practice and the new trends in cooking processes and energy sources.

A range of customizable solutions to guarantee unique, tailor-made models, that keep step with the rapid evolution in professional kitchens and are always recognizable on the market. Just like the company that puts its signature on these ovens, Piron, a name which in itself is already your guarantee of innovation and reliability.



professional ovens





The shape of **good taste**



## A modern conception of the oven, in detail



**Gasket**



**Condensate collector**



**Safety micro-switch**

Details are what make Piron ovens unique. Each series is characterised by innovative technological solutions capable of meeting specific needs of the operator in the kitchen, facilitate his task to the maximum both in daily use and maintenance of the appliance.

Such details include gaskets made of highly professional material and fixed inside the watertight cavity, condensate collector – in the 900 series ovens - for collecting condensate in the door, safety micro-switch for deactivating the oven upon opening the door not to mention the double-glassed door and air gap which allows cooling the external glass.

All these construction details being fundamental for the modern enhancement of professional oven concept. Cooking from a new perspective.

The shape of **good taste**



### **Open to innovations**

Our quest for innovations and practical solutions led us, at Piron, to opt for a 180° opening door for the 900 series ovens.

An important technology applied to our production to facilitate the use of the appliance, ensure greater manoeuvrability and freedom of operation for the operator alongside leaving more room for wider range of cooking fantasy. Another major step forward in our idea of practical cooker conceived to suit the chef.



#### **Double-glassed door**

All ovens are provided with two glasses and an air gap allowing cooling of the external glass.



#### **Hinges**

All hinges are conceived with optimal balancing and perfect closure to guarantee constant, ideal and long-lasting usage.





**Side grids**



**Halogen lamps**



**Stainless steel internal chamber**

## **Leading-edge interior**

Piron ovens interiors are designed to detail and conceived to ensure maximum performance in terms of functionality, ergonomics and feasibility.

The easily removable side grids conceived to hold various types of baking pans meet the needs for greater feasibility and versatility of the appliance in use.

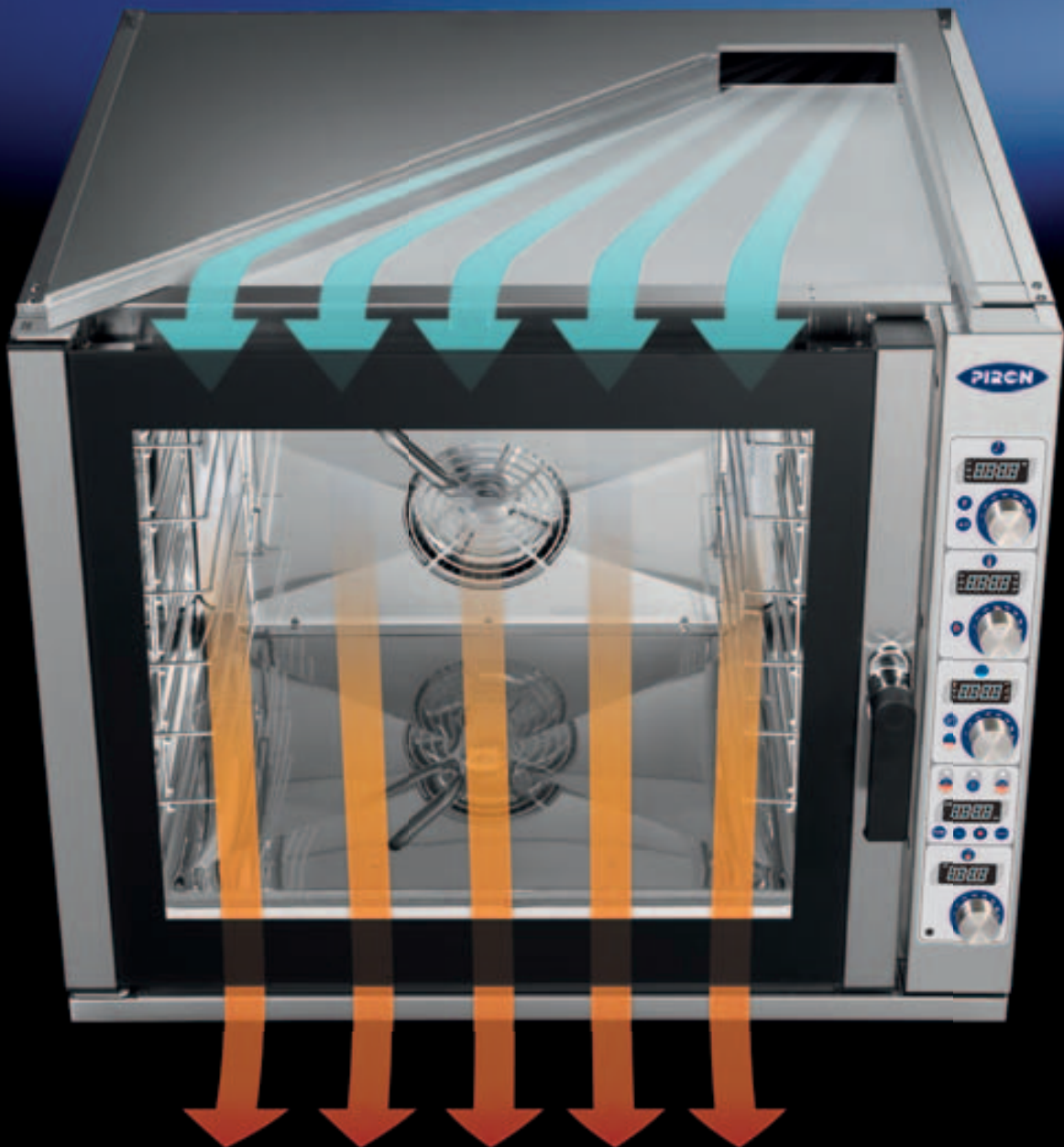
Improved lighting for the series 900 ovens is guaranteed by halogen lamps which offer an ideal light cut-off for enhanced display of the oven interior.

All ovens are provided with an entirely rounded chamber made of stainless steel to allow easy, quick and efficient cleaning. In particular, the lower water discharge outlet is another useful technical solution also provided for the 900 series oven.



## 'Turbo Cold' cooling system

'Turbo Cold' is a cooling system in a class of its own "unique", allowing obtaining ovens with lower external temperature. Thus the operators can easy work, in total safety as well as arrange the ovens in various spaces and positions depending on specific needs.

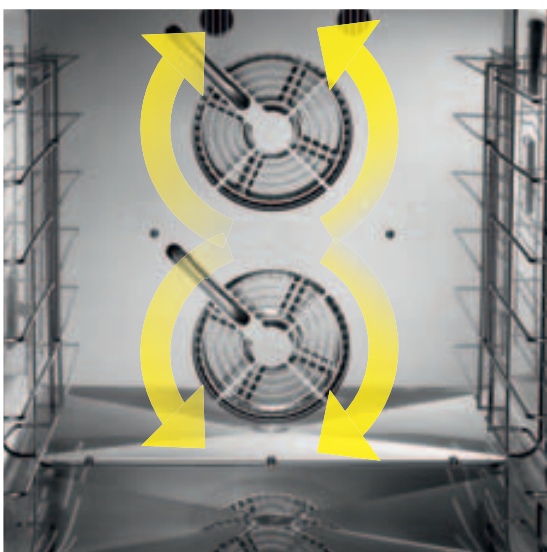






### **Direct Injection**

Piron uses a system for direct injection of water onto the fans and the water is atomised passing through the resistors and turning into vapour.

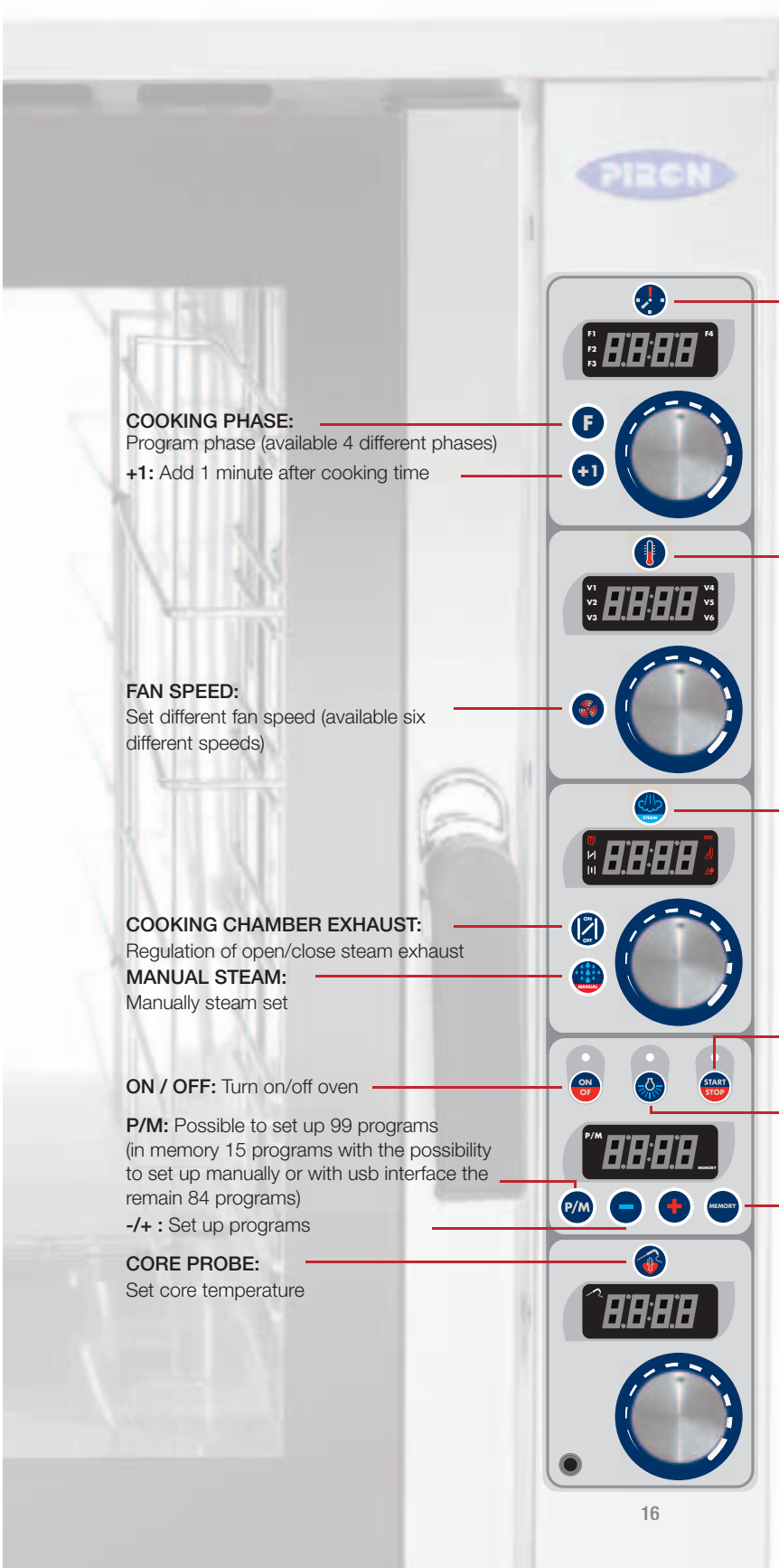


### **Motors**

The motors are conceived with components that may operate constantly and over a long period of time at high temperatures. Motors with reversing gear are also available.



The shape of **good taste**



## DIGITAL DISPLAY

**COOKING PHASE:**  
Program phase (available 4 different phases)  
**+1:** Add 1 minute after cooking time

**FAN SPEED:**  
Set different fan speed (available six different speeds)

**COOKING CHAMBER EXHAUST:**  
Regulation of open/close steam exhaust  
**MANUAL STEAM:**  
Manually steam set

**ON / OFF:** Turn on/off oven

**P/M:** Possible to set up 99 programs (in memory 15 programs with the possibility to set up manually or with usb interface the remain 84 programs)  
**-/+ :** Set up programs

**CORE PROBE:**  
Set core temperature

**TIMER:** Regulation cooking time

**TEMPERATURE:** Set cavity temperature

**STEAM:** Steam percentage regulation  
- **+10 dry** : percentage of dryness  
- **-10 steam** : percentage of steam

**START/STOP:** Start or Stop oven selections (cooking time, temperature in chamber, steam regulation, cooking programs, core temperature regulation)

**LIGHT:** Turn On/Off light

**MEMORY:**  
Memorization of the programs and phases





The shape of **good taste**



Pastry and Bakery



# Pastry and Bakery | OvenLine 500



## P503

Convection Oven  
3 Trays 442x325

**Outside dimensions:** 550x430x585 (LxHxP)

**Load capacity:** 3 trays 442x325

**Space between trays:** 75 mm.

**Maximum power consumption:** 2,6 kW – Voltage 230 V – 50/60 Hz

**Temperature:** 0-280 °C

**Equipped with:** • Manual stop cooking programmer 0-120' • 3 trays 442x325

**Weight:** 26 kg



## P503U

Convection Humidity Oven  
3 Trays 442x325

**Outside dimensions:** 550x430x585 (LxHxP)

**Load capacity:** 3 trays 442x325

**Space between trays:** 75 mm.

**Maximum power consumption:** 2,6 kW – Voltage 230 V – 50/60 Hz

**Temperature:** 0-280 °C

**Equipped with:** • Manual stop cooking programmer 0-120' • 3 trays 442x325

• Regulated thermostatically humidifier

**Weight:** 26 kg



The shape of **good taste**



### P504

Convection Oven  
4 Trays 442x325

**Outside dimensions:** 550x505x585 (LxHxP)

**Load capacity:** 4 trays 442x325

**Space between trays:** 75 mm.

**Maximum power consumption:** 2,6 kW – Voltage 230 V – 50/60 Hz

**Temperature:** 0-280 ° C

**Equipped with:** • Manual stop cooking programmer 0-120' • 4 trays 442x325

**Weight:** 29,5 kg



### P504U

Convection Humidity Oven  
4 Trays 442x325

**Outside dimensions:** 550x505x585 (LxHxP)

**Load capacity:** 4 trays 442x325

**Space between trays:** 75 mm.

**Maximum power consumption:** 2,6 kW – Voltage 230 V – 50/60 Hz

**Temperature:** 0-280 ° C

**Equipped with:** • Manual stop cooking programmer 0-120' • 4 trays 442x325

• Regulated thermostatically humidifier

**Weight:** 29,5 kg



# Pastry and Bakery | OvenLine 600



## P604

Convection Oven  
4 Trays 442x325

**Outside dimensions:** 595x535x625 (LxHxP)

**Load capacity:** 4 trays 442x325

**Space between trays:** 75 mm.

**Maximum power consumption:** 3,1 kW – Voltage 230 V – 50/60 Hz

**Temperature:** 0-280 °C

**Equipped with:** • Manual stop cooking programmer 0-120'

• Turbo cold • 2 trays 442x325

**Weight:** 38 kg



## P604U

Convection Humidity Oven  
4 Trays 442x325

**Outside dimensions:** 595x535x625 (LxHxP)

**Load capacity:** 4 trays 442x325

**Space between trays:** 75 mm.

**Maximum power consumption:** 3,1 kW – Voltage 230 V – 50/60 Hz

**Temperature:** 0-280 °C

**Equipped with:** • Manual stop cooking programmer 0-120'

• Turbo cold • 2 trays 442x325 • Regulated thermostatically humidifier

**Weight:** 38 kg





The shape of **good taste**



**P604G M**

Multifunction convection Oven with Grill  
4 Trays 442x325

**Outside dimensions:** 595x535x625 (LxHxP)  
**Load capacity:** 4 trays 442x325  
**Space between trays:** 75 mm.  
**Maximum power consumption:** 3,1 kW – Voltage 230 V – 50/60 Hz  
**Temperature:** 0-280 ° C  
**Equipped with:** • Manual stop cooking programmer 0-120'  
• Turbo cold • Grill heating-element • 2 trays 442x325  
**Weight:** 38 kg



**P604GU M**

Multifunction convection Humidity Oven with Grill  
4 Trays 442x325

**Outside dimensions:** 595x535x625 (LxHxP)  
**Load capacity:** 4 trays 442x325  
**Space between trays:** 75 mm.  
**Maximum power consumption:** 3,1 kW – Voltage 230 V – 50/60 Hz  
**Temperature:** 0-280 ° C  
**Equipped with:** • Manual stop cooking programmer 0-120'  
• Turbo cold • Grill heating-element  
• Regulated thermostatically humidifier • 2 trays 442x325  
**Weight:** 38 kg



# Pastry and Bakery | OvenLine 700



## P704

Convection Oven  
4 Trays 442x325

**Outside dimensions:** 700x480x635 (LxHxP)

**Load capacity:** 4 trays 442x325

**Space between trays:** 75 mm.

**Maximum power consumption:** 3,1 kW – Voltage 230 V – 50/60 Hz

**Temperature:** 0-280 ° C

**Equipped with:** • Digital stop cooking programmer 0-120'

• Digital control of temperature • Turbo cold • 2 trays 442x325

**Weight:** 52 kg



## P704U

Convection Humidity Oven  
4 Trays 442x325

**Outside dimensions:** 700x480x635 (LxHxP)

**Load capacity:** 4 trays 442x325

**Space between trays:** 75 mm.

**Maximum power consumption:** 3,1 kW – Voltage 230 V – 50/60 Hz

**Temperature:** 0-280 ° C

**Equipped with:** • Digital stop cooking programmer 0-120'

• Digital control of temperature • Turbo cold

• 2 trays 442x325 • Regulated thermostatically humidifier

**Weight:** 52 kg



The shape of [good taste](#)



## Pastry and Bakery | OvenLine 800



### P800U

Convection Humidity Oven  
4 Trays 600X400

**Outside dimensions:** 750x505x585 (LxHxP)

**Load capacity:** 4 trays 600X400

**Space between trays:** 75 mm.

**Maximum power consumption:**

3,6 kW – Voltage 230 V / 400 V – 50/60 Hz

**Temperature:** 0-280 °C

**Equipped with:** • Manual stop cooking programmer 0-120'

• 2 trays 600X400 • Oven with 2 motors

• Regulated thermostatically humidifier

**Weight:** 62 kg



The shape of **good taste**



**P803R**

Convection Oven with Inverter  
3 Trays 600x400

**Outside dimensions:** 795x460x685 (LxHxP)  
**Load capacity:** 3 trays 600x400  
**Space between trays:** 75 mm.  
**Maximum power consumption:**  
 3,6 kW – Voltage 230 V / 400 V – 50/60 Hz  
**Temperature:** 0-280 ° C  
**Equipped with:** • Manual stop cooking programmer 0-120'  
 • Turbo cold • 2 trays 600x400 • Oven with 1 motors  
 • Motors with reversing gear  
**Weight:** 63 kg



**P803RU**

Convection Humidity Oven with Inverter  
3 Trays 600x400

**Outside dimensions:** 795x460x685 (LxHxP)  
**Load capacity:** 3 trays 600x400  
**Space between trays:** 75 mm.  
**Maximum power consumption:**  
 3,6 kW – Voltage 230 V / 400 V – 50/60 Hz  
**Temperature:** 0-280 ° C  
**Equipped with:** • Manual stop cooking programmer 0-120'  
 • Turbo cold • 2 trays 600x400 • Oven with 1 motors  
 • Motors with reversing gear • Regulated thermostatically humidifier  
**Weight:** 63 kg



# Pastry and Bakery | OvenLine 800



## P804

Convection Oven  
4 Trays 600x400

**Outside dimensions:** 795x535x685 (LxHxP)

**Load capacity:** 4 trays 600x400

**Space between trays:** 75 mm.

**Maximum power consumption:**

6,1 kW – Voltage 230 V / 400 V – 50/60 Hz

**Temperature:** 0-280 °C

**Equipped with:** • Manual stop cooking programmer 0-120'

• Turbo cold • 2 trays 600x400 • Oven with 2 motors

**Weight:** 67 kg



## P804U

Convection Humidity Oven  
4 Trays 600X400

**Outside dimensions:** 795x535x685 (LxHxP)

**Load capacity:** 4 trays 600X400

**Space between trays:** 75 mm.

**Maximum power consumption:**

6,1 kW – Voltage 230 V / 400 V – 50/60 Hz

**Temperature:** 0-280 °C

**Equipped with:** • Manual stop cooking programmer 0-120'

• Turbo cold • 2 trays 600X400 • Oven with 2 motors

• Regulated thermostatically humidifier

**Weight:** 67 kg



The shape of **good taste**



**P804R**

Convection Oven with Inverter  
4 Trays 600X400

**Outside dimensions:** 795x535x685 (LxHxP)  
**Load capacity:** 4 trays 600X400  
**Space between trays:** 75 mm.  
**Maximum power consumption:**  
 6,2 kW – Voltage 230 V / 400 V – 50/60 Hz  
**Temperature:** 0-280 ° C  
**Equipped with:** • Manual stop cooking programmer 0-120'  
 • Turbo cold • 2 trays 600X400 • Oven with 2 motors  
 • Motors with reversing gear  
**Weight:** 67 kg

6.2 kW
 

L795	L660
H535	H355
D685	D480

 4
 2
 

 0-120' 2



**P804RU**

Convection Humidity Oven with Inverter  
4 Trays 600X400

**Outside dimensions:** 795x535x685 (LxHxP)  
**Load capacity:** 4 trays 600X400  
**Space between trays:** 75 mm.  
**Maximum power consumption:**  
 6,2 kW – Voltage 230 V / 400 V – 50/60 Hz  
**Temperature:** 0-280 ° C  
**Equipped with:** • Manual stop cooking programmer 0-120'  
 • Turbo cold • 2 trays 600X400 • Oven with 2 motors  
 • Motors with reversing gear  
 • Regulated thermostatically humidifier  
**Weight:** 67 kg

6.2 kW
 

L795	L660
H535	H355
D685	D480

 4
 2
 


 0-120' 2





### P904RXS

Combi Steam Oven  
4 Trays 600X400

**Outside dimensions:** 920x590x850 (LxHxP)

**Load capacity:** 4 trays – 600X400

**Space between trays:** 80 mm

**Maximum power consumption:**

8,4 kW – Voltage 400 V – 50/60 Hz

**Temperature:** 0-280 °C

**Equipped with:** • Manual stop cooking programmer 0-120'

- Turbo cold • Oven with 2 motors
- Motors with reversing gear • Electronic direct injection of steam
- Equipped with n. 2 trays 600X400
- Internal lighting with n. 2 halogen lamps

**Weight:** 96 kg



### P904RXS D

Combi Steam Oven with Digital Control  
4 Trays 600X400

**Outside dimensions:** 920x590x850 (LxHxP)

**Load capacity:** 4 trays 600X400

**Space between trays:** 80 mm

**Maximum power consumption:**

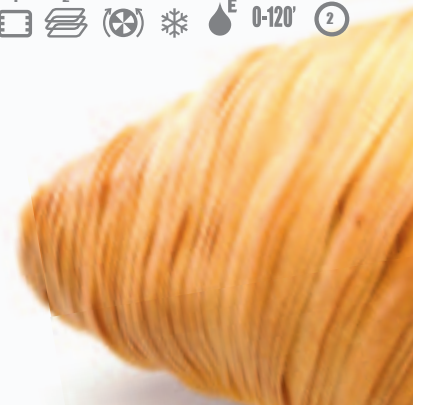
8,4 kW – Voltage 400 V – 50/60 Hz

**Temperature:** 0-280 °C

**Equipped with:** • Digital timer • Digital control of temperature

- Memory for n° 99 programs • Percentage of steam regulation
- Turbo cold • Oven with 2 motors • Fan speed regulation
- Additional 1 minute cooking time • Motors with reversing gear
- Equipped with n. 2 trays 600X400
- Internal lighting with n. 2 halogen lamps

**Weight:** 96 kg





The shape of **good taste**



### P906RXS

Combi Steam Oven  
6 Trays 600X400

**Outside dimensions:** 920x785x870 (LxHxP)

**Load capacity:** 6 trays 600X400

**Space between trays:** 80 mm

**Maximum power consumption:**

8,4 kW – Voltage 400 V – 50/60 Hz

**Temperature:** 0-280 °C

**Equipped with:** • Manual stop cooking programmer 0-120'

• Turbo cold • Oven with 2 motors • Motors with reversing gear

• Electronic direct injection of steam

• Equipped with n. 3 trays 600X400

• Internal lighting with n. 3 halogen lamps

**Weight:** 116 kg



### P906RXS D

Combi Steam Oven with Digital Control  
6 Trays 600X400

**Outside dimensions:** 920x785x870 (LxHxP)

**Load capacity:** 6 trays 600X400

**Space between trays:** 80 mm

**Maximum power consumption:**

8,4 kW – Voltage 400 V – 50/60 Hz

**Temperature:** 0-280 °C

**Equipped with:** • Digital timer • Digital control of temperature

• Memory for n° 99 programs • Percentage of steam regulation

• Turbo cold • Oven with 2 motors • Fan speed regulation

• Additional 1 minute cooking time • Motors with reversing gear

• Equipped with n. 3 trays 600X400

• Internal lighting with n. 3 halogen lamps

**Weight:** 116 kg





### P910RXS

Combi Steam Oven  
10 Trays 600X400

**Outside dimensions:** 920x1160x870 (LxHxP)

**Load capacity:** 10 trays 600X400

**Space between trays:** 80 mm

**Maximum power consumption:**

12,4 kW – Voltage 400 V – 50/60 Hz

**Temperature:** 0-280 °C

- Equipped with:**
- Manual stop cooking programmer 0-120'
  - Turbo cold
  - Oven with 3 motors
  - Motors with reversing gear
  - Electronic direct injection of steam
  - Equipped with n. 4 trays 600X400
  - Internal lighting with n. 5 halogen lamps

**Weight:** 143 kg



### P910RXS D

Combi Steam Oven with Digital Control  
10 Trays 600X400

**Outside dimensions:** 920x1160x870 (LxHxP)

**Load capacity:** 10 trays 600X400

**Space between trays:** 80 mm

**Maximum power consumption:**

12,4 kW – Voltage 400 V – 50/60 Hz

**Temperature:** 0-280 °C

- Equipped with:**
- Digital timer
  - Digital control of temperature
  - Memory for n° 99 programs
  - Percentage of steam regulation
  - Turbo cold
  - Oven with 3 motors
  - Fan speed regulation
  - Start / stop motor function
  - Additional 1 minute cooking time
  - Motors with reversing gear
  - Equipped with n. 4 trays 600X400
  - Internal lighting with n. 5 halogen lamps

**Weight:** 143 kg

