

PIPER

The Food-Focused Equipment Company

HEATED BASE AND PLATE DISPENSERS

SBH-2-P, SBH-2-WB, SBH-2-PWB, SBH-3-P, SBH-3-WB
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

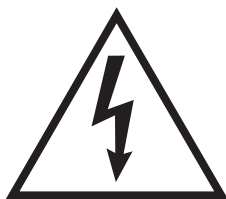


**IMPORTANT INFORMATION
READ BEFORE USE**

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

Phone: 715-842-2724 . FAX: 715-842-3125



WARNING

RISK OF FIRE OR ELECTRIC SHOCK
DO NOT OPEN



**WARNING, TO REDUCE THE RISK OF FIRE OR ELECTRIC SHOCK,
DO NOT REMOVE COVER (OR BACK)**

NO USER-SERVICEABLE PARTS INSIDE

REPAIR SHOULD ONLY BE DONE BY AUTHORIZED SERVICE PERSONNEL ONLY



The lightning flash with arrowhead symbol, within an equilateral triangle, is intended to alert the user to the presence of uninsulated “dangerous voltage” within the product's enclosure that may be of sufficient magnitude to constitute a risk of fire or electric shock to persons.



The exclamation point with an equilateral triangle is intended to alert the user to the presence of important operating and maintenance (servicing) instructions in the literature accompanying the appliance.

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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

Installation of this equipment should be done only by persons qualified or licensed to install electrical equipment. All electrical and plumbing must meet local, state, and federal codes.

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. 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.

DISPENSER SPECIFICATIONS

Model #	# of Tubes	Approximate Capacity ea. tube/total	Overall Dimensions			Watts	Ampage		NEMA Plug #	Shipping Weight
			D	W	H		208V	240V		
SBH-2- P	2	75/90	24 3/4"	35 1/4"	43"	3200	15.3	13.3	6-20P	300 lbs.
SBH-2-WB	2	60/120	24 3/4"	35 1/4"	43"	3200	15.3	13.3	6-20P	300 lbs.
SBH-2-PWB	3	75P/60WB/105	24 3/4"	35 1/4"	43"	3200	15.3	13.3	6-20P	300 lbs.
SBH-3-P	3	75/135	24 3/4"	50 1/4"	43"	4800	23	20	6-30P	425 lbs.
SBH-3-WB	3	60/180	24 3/4"	50 1/4"	43"	4800	23	20	6-30P	425 lbs.

Unit shall come with 6' #14-AWG cord set for 208/240V applications.

INSTALLATION



ELECTRICAL CONNECTION

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.

Supply Voltage

When the heater is operating check that the supply voltage is not dropping or increasing under/over 10% the rated voltage.



The manufacturer is not responsible for damages or accidents arising from the misuse or disregard of electrical connections.

- Carefully remove unit from carton or crate. 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.
- Unlock brakes on casters and roll unit to area where it is to be used.
- Check unit nameplate for electrical requirements. Make sure that the thermostats are all set to the "OFF" position. Connect the electrical power cord and plug to a properly sized power source of the correct voltage.

START-UP AND OPERATION

- Load the bases into the silos. Approximately 60 Diamond D-8000 bases fit in each silo. Close silo lids. You may need to adjust the springs for the proper alignment. (See spring adjustment section, page 5)
- To energize the system, locate the power supply cord and connect it to a proper electrical supply source.
- Activate by moving the toggle switch to the "ON" position
- Allow bases to pre-heat for approximately two (2) hours.
- Heating elements will go on and off during heat up time. This is normal to prevent overheating. Blowers work at all times.



DO NOT Handle hot base without gloves or plungers. Base surface temperature is 300° F. Plate temperature is 180° F.

Control Adjustment

Plate heaters come preset at 180 degrees and wax bases come preset at 300 degrees. To adjust the set point, hold the set button for 2 seconds. SP1 will be displayed and then the set point, adjust to desired set point. For the combination units only, follow the same procedure for SP2. The control has a lock so the user cannot set above 300 degrees.

- De-energize the system by flipping the power control switch "OFF" and disconnect power supply.

MAINTENANCE

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

PERSONAL PROTECTION:

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



Safety Tip! : Utilize protective gloves and safety glasses

ELECTRICAL POWER:

Before performing EXTENDED CLEANING where electrical components can become wet, the power switch must be turned to OFF and the unit disconnected from the power source.



WARNING: Do not use any chlorinated or highly caustic cleaners, acids, ammonia or other corrosive cleaners. These may cause corrosion and/or damage to the stainless steel. Piper only approves soap and water for cleaning stainless steel. Do not allow water to stand in wells for long periods of time. Well must be emptied and cleaned after every serving period.

GENERAL CLEANING



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

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

Stainless Steel and Aluminum:

- It is necessary that the toggle switch be in the “OFF” position and the electrical supply cord be removed.
- Allow the unit to cool.
- Remove all bases.
- Wipe entire unit using a clean cloth or sponge with mild detergent.
- Piper only approves soap and water for cleaning stainless steel.

NOTICE: Do NOT use chlorinated cleaners.



WARNING: The interior of the heater is very hot. DO NOT attempt to service units or reach into silos unless heaters have been disconnected from power source and allowed to cool down.

WARNING: Do not splash or pour water onto the warmer control panel and wiring.

CAUTION: Possible shock hazard may result and unit may be damaged should electrical components become wet.

CAUTION: Never spray wash unit or use chlorine or other caustic cleaners.

- You may also remove the Dispenser Drop-Ins to clean the inside of the units.

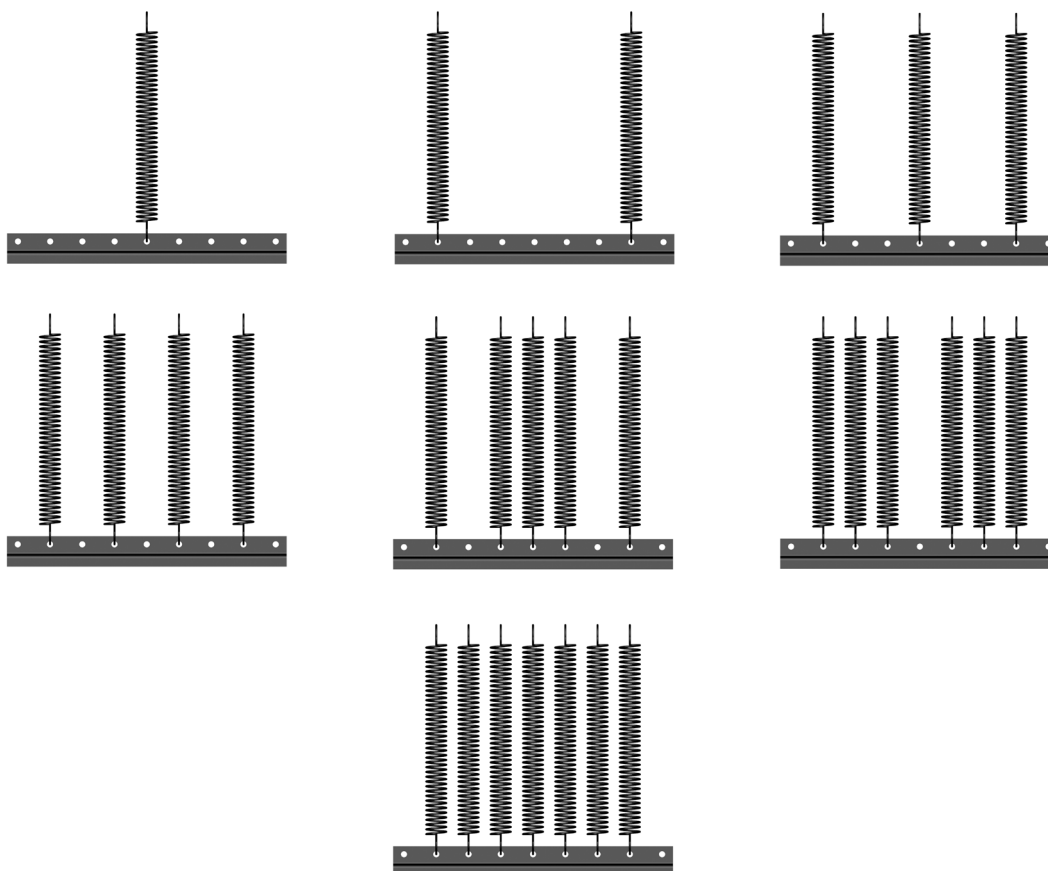
SILO REMOVAL AND ADJUSTMENT

Each self-leveling unit has internal springs that are field-adjustable without the use of tools. Remove the lids and lift out the self-leveling dispenser through the top to expose springs. Adjust springs equally on each side following the diagram below. Adjustment is set at the factory for most stainless steel wax base plates.

If the top dish does not remain at a constant level as dishes are added or removed, then adjustments should be made as follows:

- Allow unit to cool down before removing dishes from dispenser, then remove dispenser from unit.
- If the dish level is rising as dishes are added, disengage springs following the diagram below.
- If the dish level is falling as dishes are added, engage additional springs following the diagram below.
- Spring configuration must remain symmetrical for proper movement.

SPRING ARRANGEMENTS



Note: Spring sections should look like one of the above illustrations. ALL sections should be configured the same.

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.



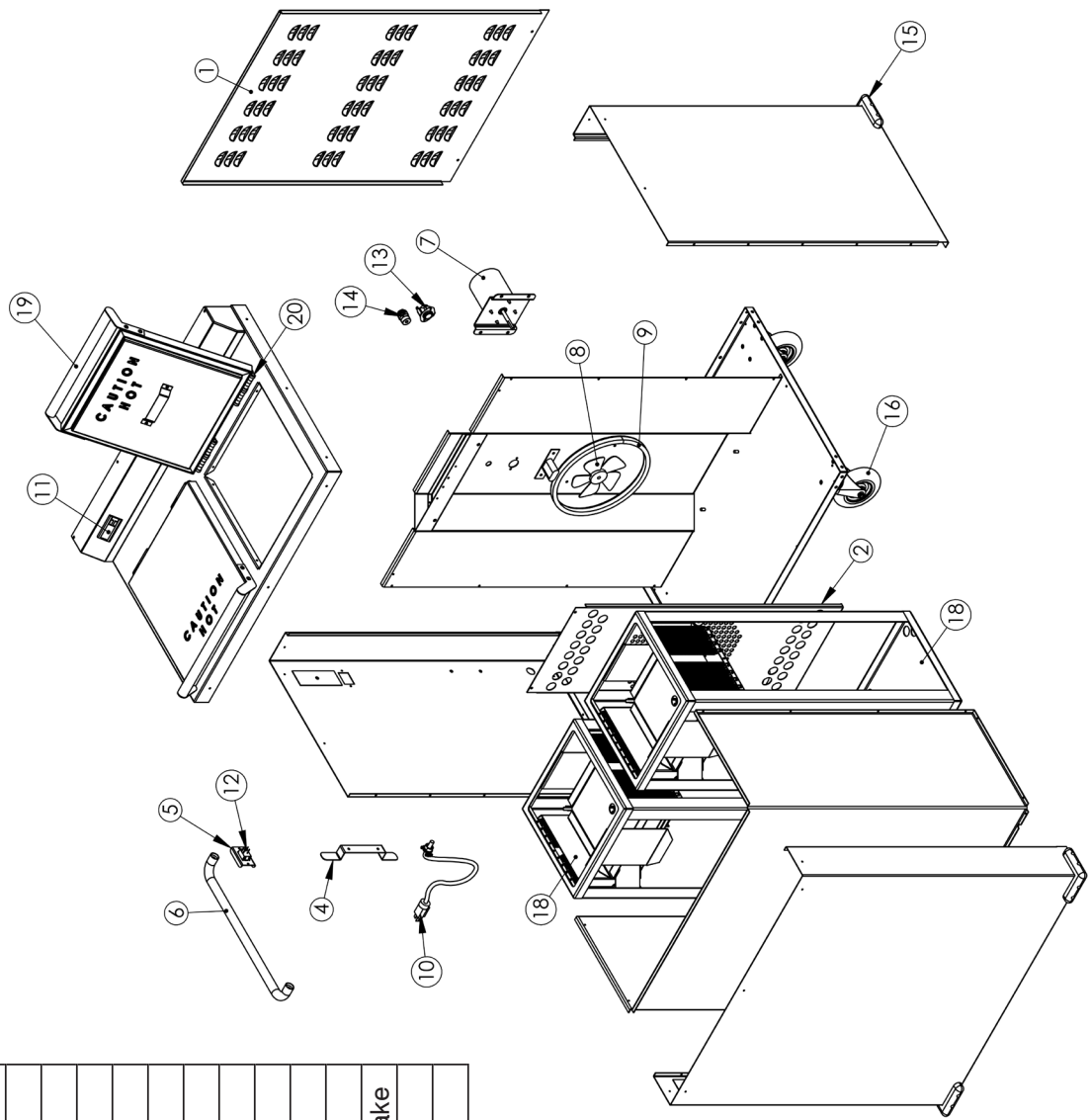
DANGER: Disconnect all power to unit before servicing.

SYMPTOMS	POSSIBLE CAUSE	REMEDIES
Switch light does not go on	Unit not plugged in	Plug cord into receptacle
	Breaker is Off	Turn on power
	Bad power switch	Replace switch
	Loose wiring	Check wiring
Power on / No heat	Open Hi-limit switch	Replace Hi-limit switch
	Defective thermostat	Replace thermostat
	Defective heater	Replace heater element
Blowers not operating	Check power	Switch off - Turn on
	Blower faulty	Replace blower
	Loose wiring	Check wiring

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

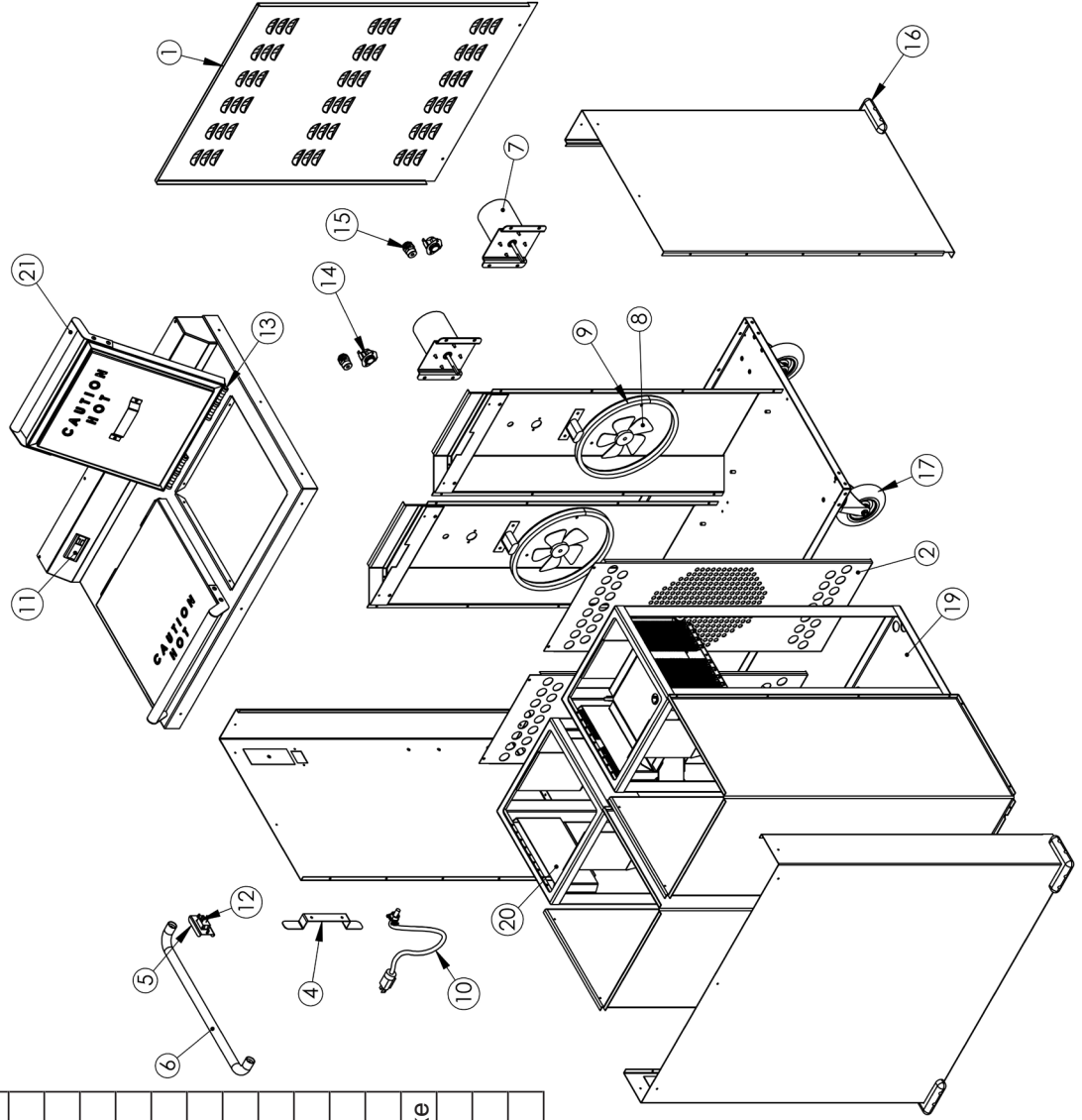
SBH-2-P AND SBH-2-WB PARTS BREAKDOWN

ITEM NO.	PART NUMBER	DESCRIPTION
1	12-0006072-000	Removable Back Panel
2	12-0006077-000	Element Cover
3	12-0006081-000	Removable Control Panel Back
4	12-0006082-000	Cord Holder
5	12-0006083-000	Switch Panel
6	0118589	Handle, 18" Long
7	13-700442	Motor: 208v, 3200rpm
8	BH2-3-CF21	Fan Blade, Fasco 5FL727-2
9	13-700411	3200W Element
10	0111878	Cord: SJTO 14/3 10' w/ 6-20P
11	13-700404	MT-519E Controller
12	BH2-3-CF01	On/Off Switch, Meal Time
13	13-700402	350F Thermostat
14	13-700403	1/4" NPT Cord Grip (.188 - .250")
15	13700370	7/8" Black Corner Bumper
16	CSTR-5PPD	5" Performa Plate "Donut" Caster
17	CSTR-5PPDB	5" Performa Plate "Donut" Caster w/ Brake
18	11-0000793-000	ADIN-1010 Drop-In (Plates)
19	11-0000795-000	Hinged Lid Assembly



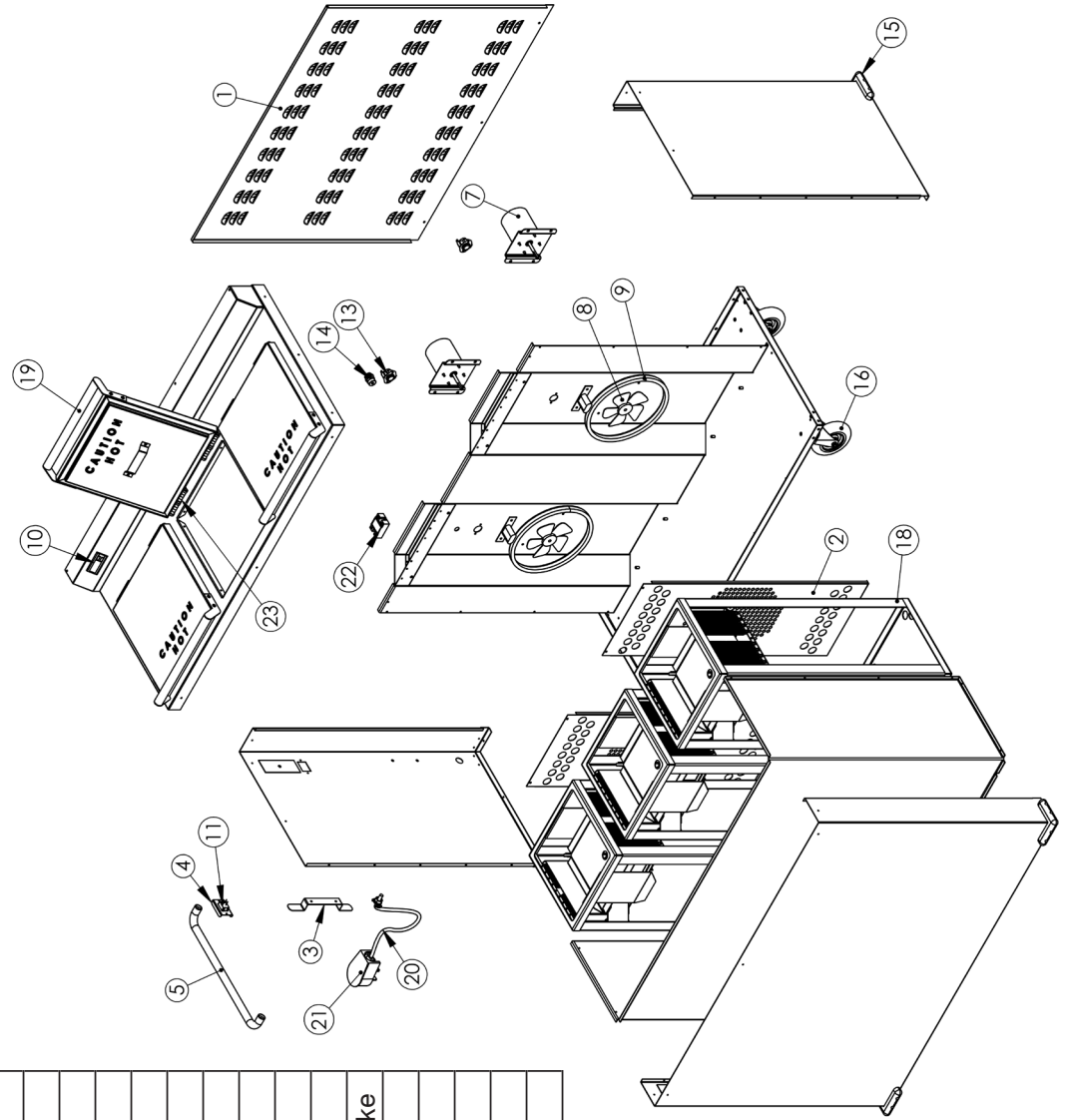
SBH-2-PWB PARTS BREAKDOWN

ITEM NO.	PART NUMBER	DESCRIPTION
1	12-0006072-000	Removable Back Panel
2	12-0006077-000	Element Cover
3	12-0006081-000	Removable Control Panel Back
4	12-0006082-000	Cord Holder
5	12-0006083-000	Switch Panel
6	0118589	Handle, 18" Long
7	13-700442	Motor: 208v, 3200rpm
8	BH2-3-CF21	Fan Blade, Fasco 5FL727-2
9	13-700409	1600W Element
10	0111878	Cord: SJTO 14/3 10' w/ 6-20P
11	13-700404	MT-519E Controller
12	BH2-3-CF01	On/Off Switch, Meal Time
13	13-700153	8-32 x 3/8LG SS SELF CUT
14	13-700402	350F Thermostat
15	13-700403	1/4" NPT Cord Grip (.188 - .250")
16	13700370	7/8" Black Corner Bumper
17	CSTR-5PPD	5" Performa Plate "Donut" Caster
18	CSTR-5PPDB	5" Performa Plate "Donut" Caster w/ Brake
19	11-0000793-000	ADIN-1010 Drop-In (Plates)
20	11-0000793-001	ADIN-1010 Drop_in (Was Bases)
21	11-0000795-000	Hinged Lid Assembly



SBH-3-P AND SBH-3-WB PARTS BREAKDOWN

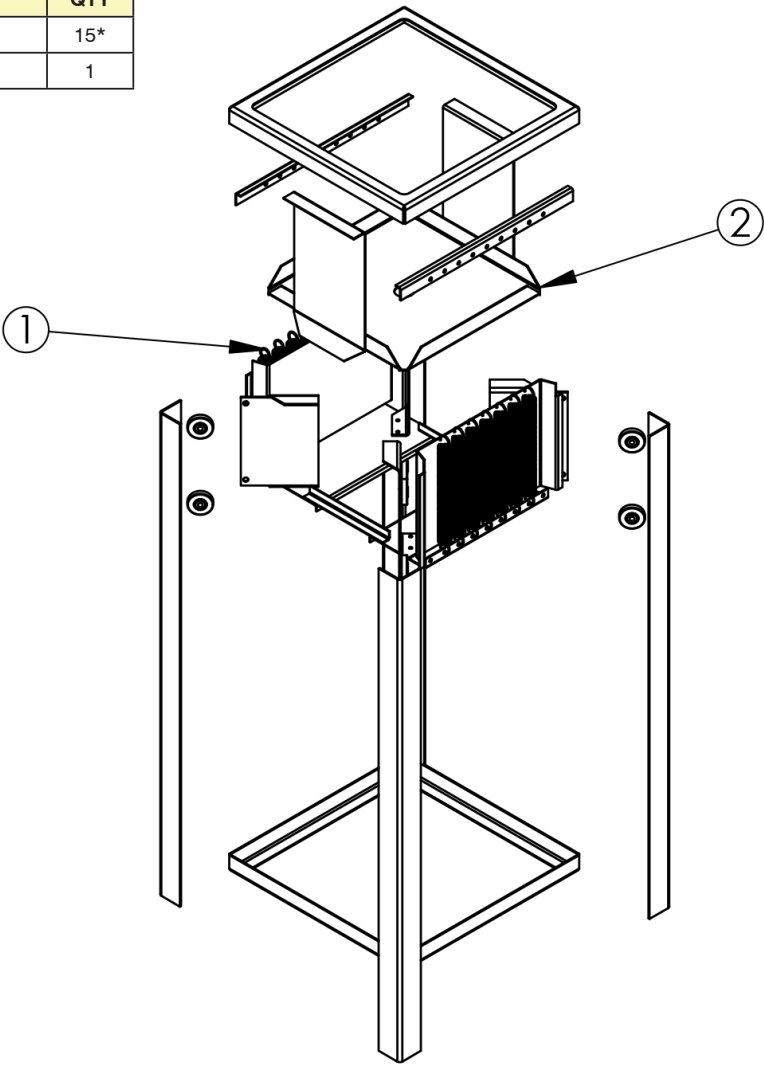
ITEM NO.	PART NUMBER	DESCRIPTION
1	12-0006072-001	Removable Back Panel
2	12-0006077-000	Element Cover
3	12-0006082-000	Cord Holder
4	12-0006083-000	Switch Panel
5	0118589	Handle, 18" Long
6	12-0000254-000	Handle Back-up Plate
7	13-700442	Motor: 208v, 3200rpm
8	BH2-3-CF21	Fan Blade, Fasco 5FL727-2
9	13-700410	2400W Element
10	13-700404	MT-519E Controller
11	BH2-3-CF01	On/Off Switch, Meal Time
12	13-700153	8-32 X 3/8 LG SS Self Cut
13	13-700402	350F Thermostat
14	13-700403	1/4" NPT Cord Grip (.188 - .250")
15	13700370	7/8" Black Corner Bumper
16	CSTR-5PPD	5" Performa Plate "Donut" Caster
17	CSTR-5PPDB	5" Performa Plate "Donut" Caster w/ Brake
18	11-0000793-000	ADIN-1010 Drop-In (Plates)
19	11-0000795-000	Hinged Lid Assembly
20	0084525	Cord - 12-3 Type SO
21	0040850	NEMA 6-30P Hubble #9331
22	705730	Relay - 20A



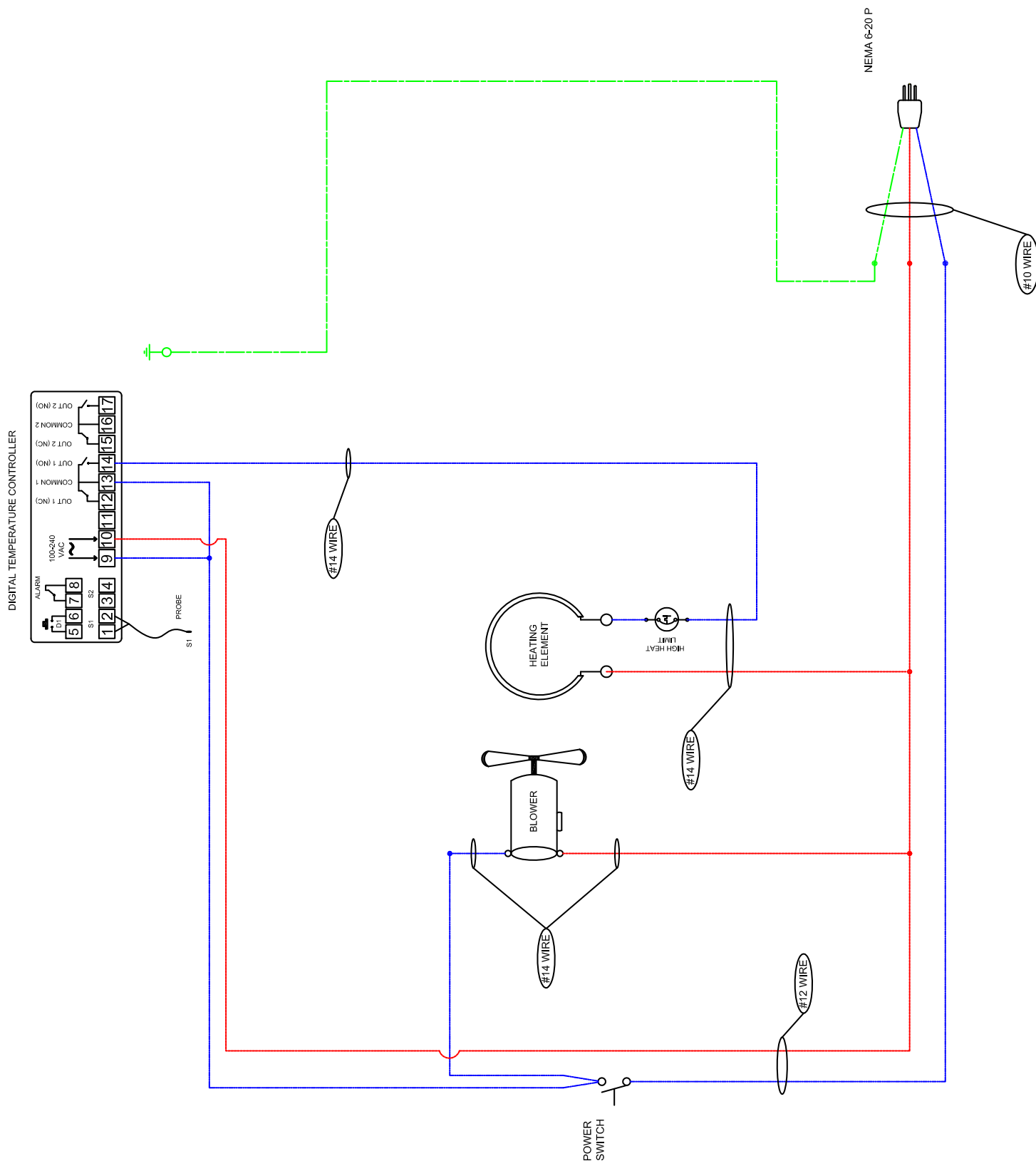
ADIN-1010-SBH DROP-IN PARTS BREAKDOWN

ITEM NO.	PART NUMBER	DESCRIPTION	QTY
1	13-700535	SPRING - ATH	15*
2	12-400183-000	TRAY CARRIER	1

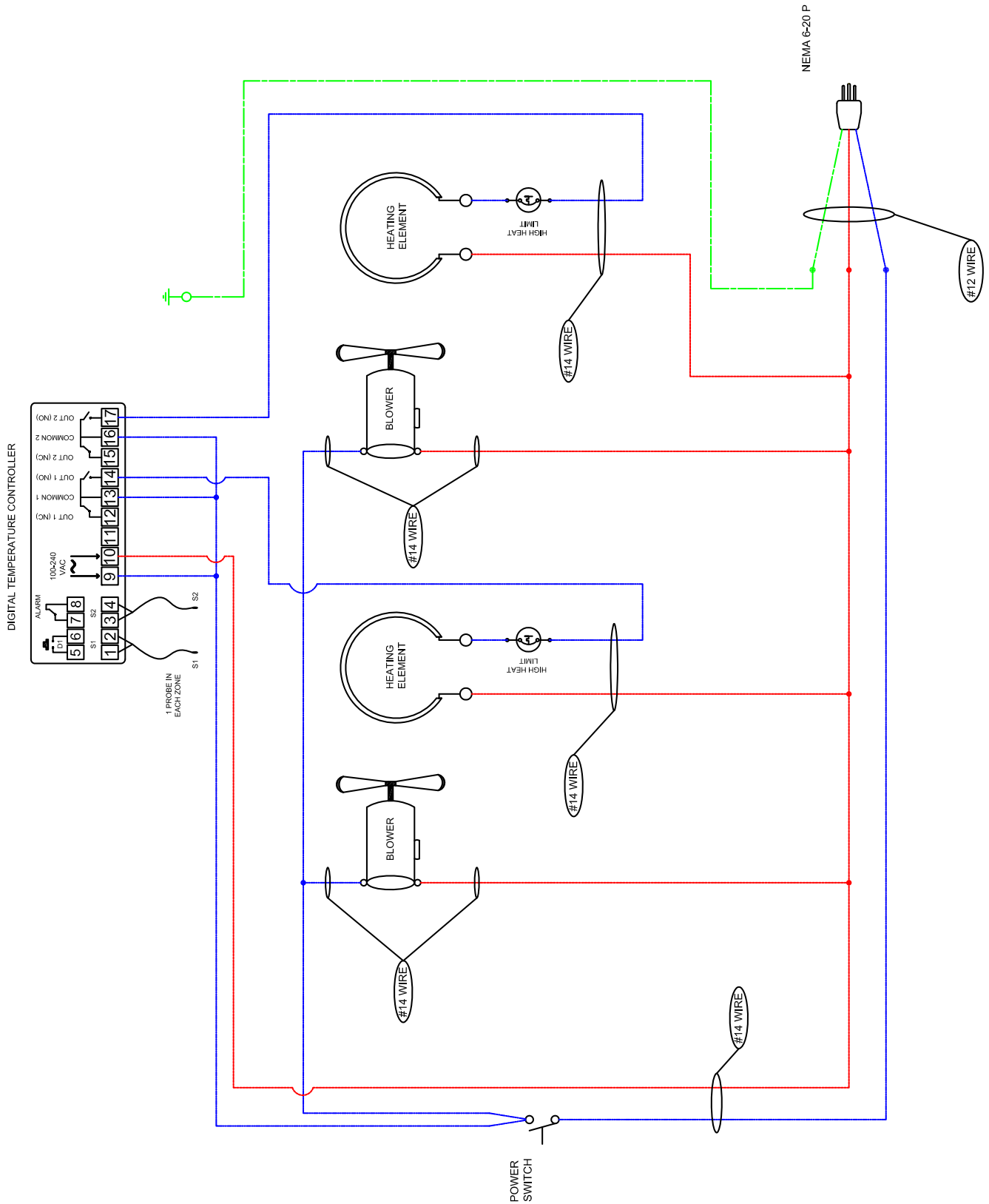
*Wax base dispensers get 16 springs, plate dispensers get 15



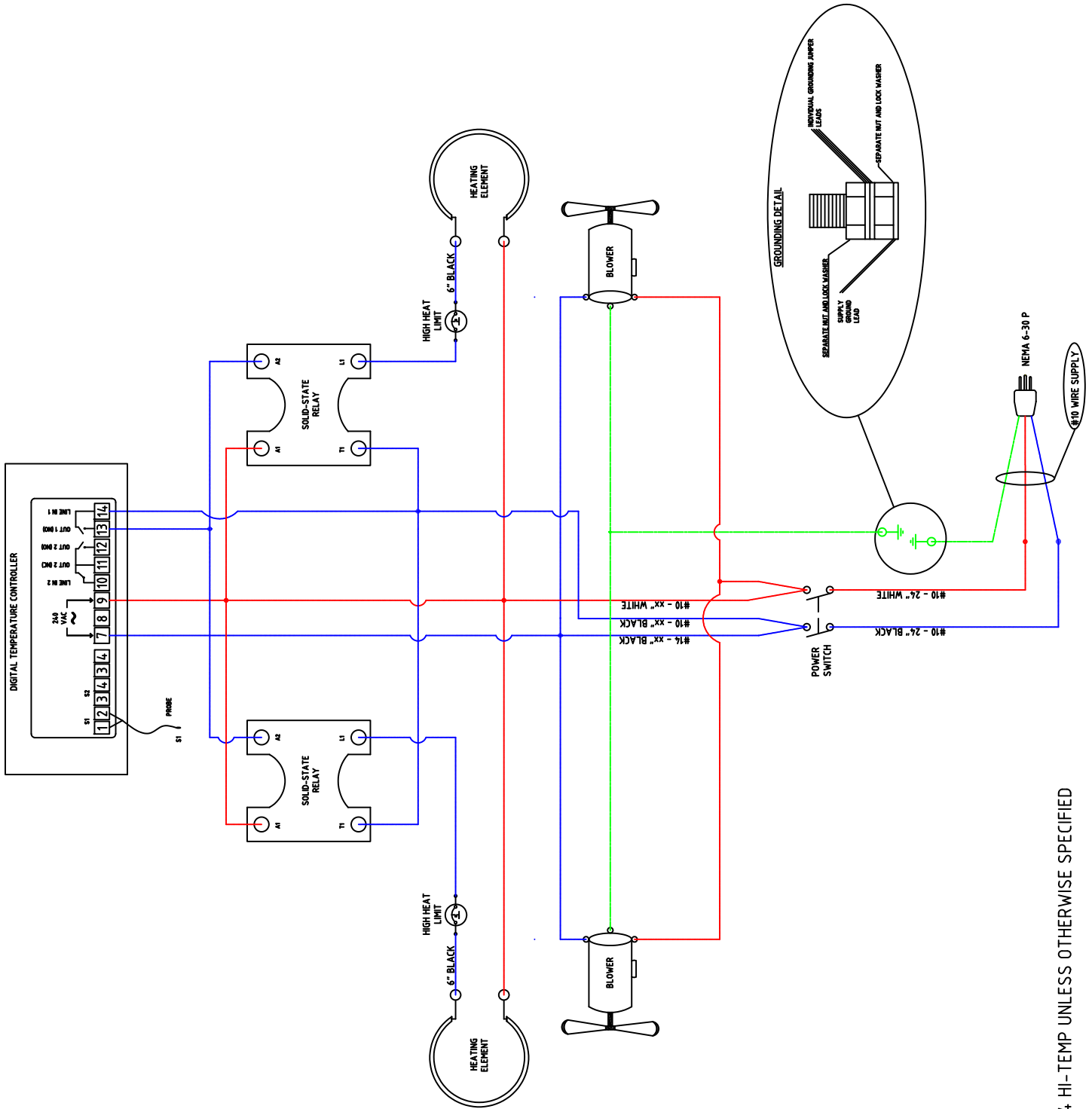
WIRING DIAGRAM SBH-2-P AND SBH-2-WB



WIRING DIAGRAM SBH-2-PWB



WIRING DIAGRAM SBH-3-P AND SBH-3-WB



- NOTES:
- ALL WIRE #14 HI-TEMP UNLESS OTHERWISE SPECIFIED

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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a **CFS** BRANDS company

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