

PIPER

The Food-Focused Equipment Company



Elite and Reflections Modular Serving Lines



Elite

The Elite line of Café/Buffer equipment has many distinct features, including:

Stainless Steel

Elite's most powerful attribute is its stainless steel construction. 14 gauge corner posts sit on a rugged foundation of 14g aluminized steel caster channels with an 18g stainless steel bottom shelf. The top is constructed of 14g stainless as well with body panels of 20g stainless.

Design Flexibility

The modular design of Elite allows for complete flexibility. Units can be made to any length up to 114", any height, or any depth, ensuring a perfect fit for your cafeteria.



Reflections

Reflections Café/Buffer equipment offers the same features and benefits of Elite, housed in a durable fiberglass shell.

Fiberglass

Reflections incorporates a fiberglass body for a more sleek, modern look. Pound for pound, fiberglass is stronger than concrete, steel or aluminum. It is dent proof, scuff resistant and easy to clean. With limitless color choices, the molded-in surface coat that contains the color is resistant to ultraviolet attack and airborne contamination.

Modular Units

Units are available in 2-6 well configurations (28"-96"), are 30" deep, and can be ordered in petite height of 30" tall up to the 36" standard height.



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Cafe-Bufferet

Infinite Color Possibilities...

Piper offers a variety of material choices to ensure you find just the right style for your cafeteria. Our Reflections line provides the sleekness of a fiberglass shell available in any RAL color. Or, if you prefer metal construction, you can order from our Elite line which comes standard with stainless steel panels. But why stop there? Elite gives you the flexibility to add a colorful laminate to liven up the space, or have the entire lineup enhanced with a durable powder coat. Then choose from an array of options including protector guards, tray slides, and solid surface countertops to complete the ensemble. The possibilities are endless.



We offer a variety of material choices to customize your lineup.

Fiberglass **REFLECTIONS**

Lightweight, Durable and Attractive. Available in any RAL color. Add a decal package or logo to really spice it up.



Stainless Steel **ELITE**

The extreme durability and easy cleaning of stainless makes it the first choice for strict hygiene conditions.



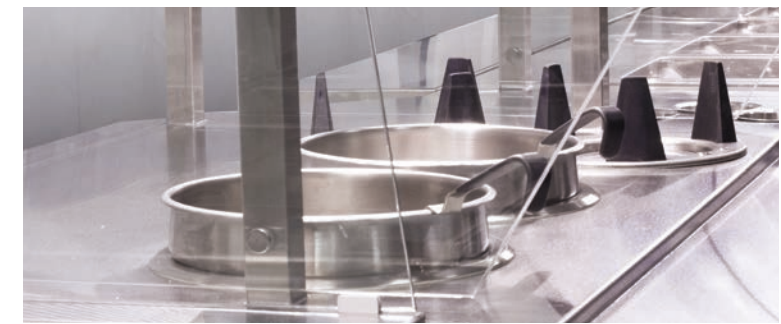
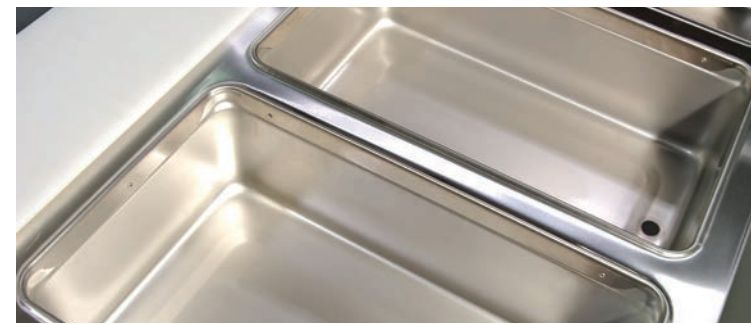
Laminate **ELITE**

Surfaces can mimic everything from wood grains and stone to subtle textures and solids - and it is easy to clean. All panels are covered while the stainless framework remains visible for a distinct look.



Powder Coat **ELITE**

Color selection is virtually unlimited with flat, satin, gloss, metallic, candies, clear, iridescent, fluorescent, wrinkle, hammer tone, and glitter finishes available.



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Hot Food Units



7-HF With Built-In Dispensers and solid surface counter

FoodSafe™

Hot Food Stays Hot

Only Piper's equipment has the advantage of FoodSafe technology and certification. This ensures that your food is kept out of the DANGER-ZONE. Food spoilage occurs mainly because of rapidly accelerated bacteriological activity within the 40°F-140°F DANGER-ZONE.

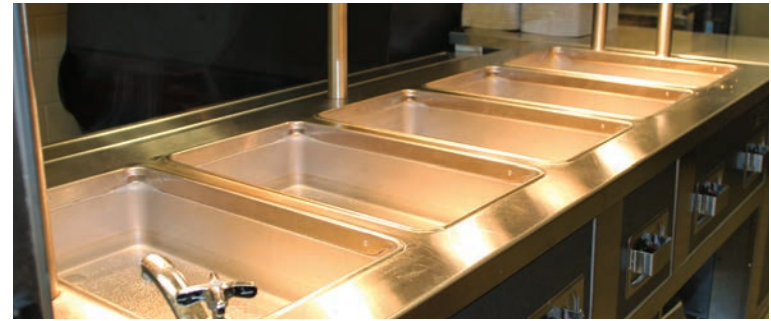
Hot food tables hold product at the minimum temperature of 150°F (65°C) required by NSF.

Piper tray make-up equipment provides maximum food protection and meets sanitation requirements for materials, design, construction, and performance of commercial cooking, and powered hot food holding; listed NSF/ANSI Std 4.



Well-Built Practicality

We build products that fit your plan with details that deliver reliable, trouble-free performance and simplify your upkeep and maintenance.



Soup's On

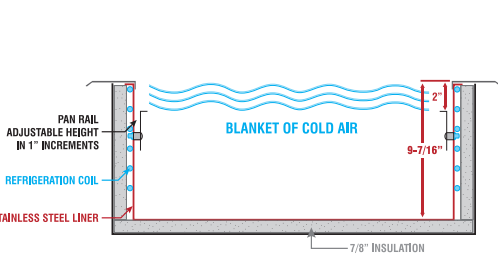
From stand alone units for small lunch operations to integrated lineups, Piper delivers flexibility in meal service operations.



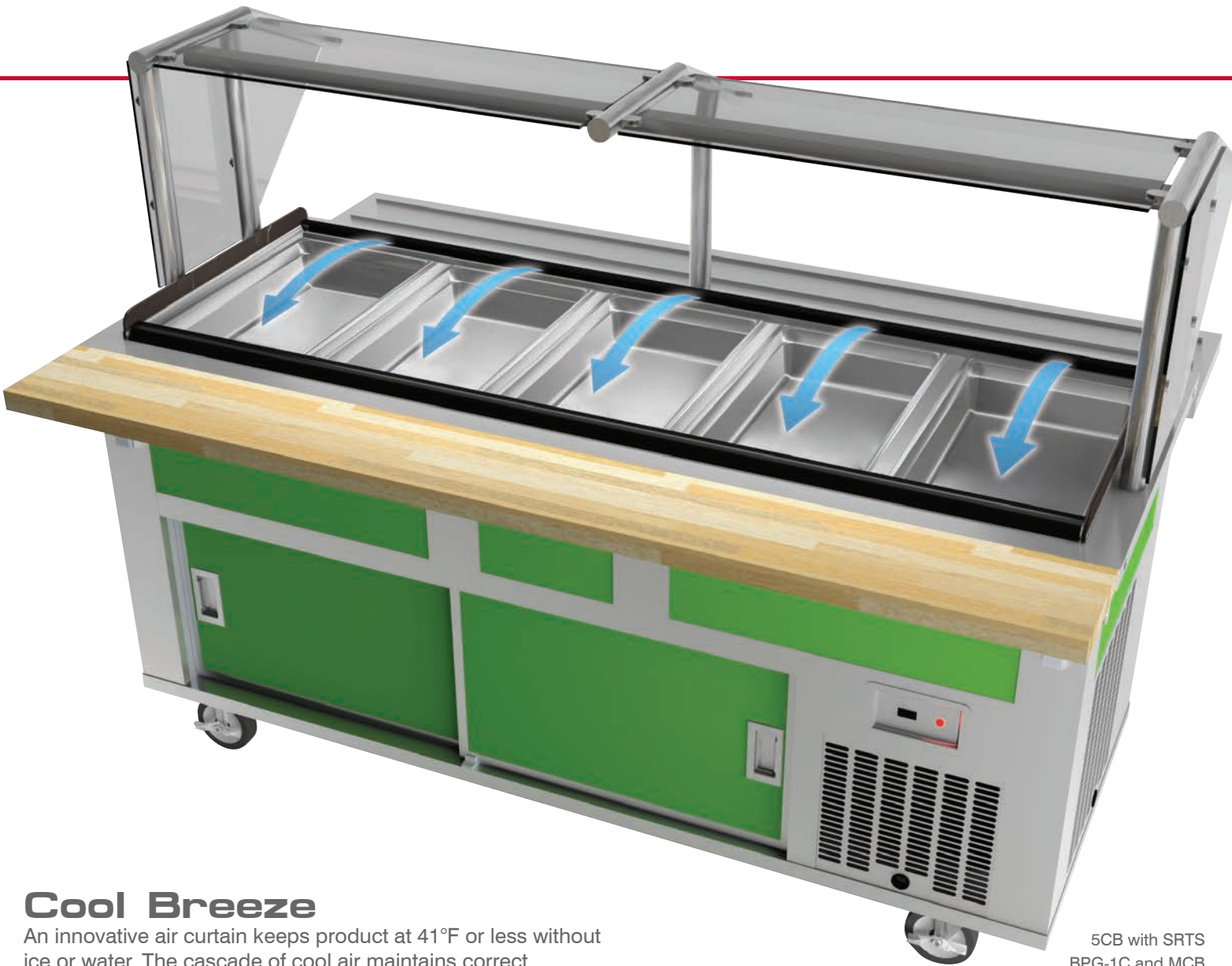
3-ST with Soup Wells and Bowl Dispensers

NSF 7
Bloomington Cold Wells

Bloomington units are listed with CSA in NSF/ANSI Standard 7 for design and construction and has been performance tested for the storage of potentially hazardous foods. The performance test criteria is holding food at or below 41°F, without any freezing, for four hours at 86°F ambient room temperature.

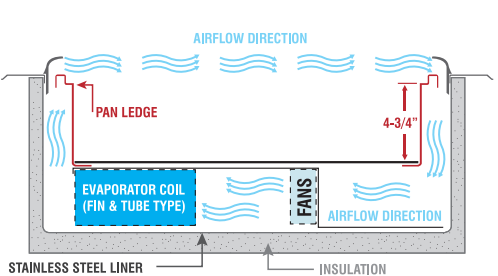


Bloomington Cold Mechanicals (BCM) utilize extra deep wells with recessed, adjustable rails so pans sit beneath the surface of the counter. This allows a blanket of cool air to float above the food, keeping the food fresher, longer.



Cool Breeze

An innovative air curtain keeps product at 41°F or less without ice or water. The cascade of cool air maintains correct temperature without drying or freezer burn.



Adjustable adapter bars can be custom configured for many pan sizes and salad bar layouts



PIPER FoodSafe™ Cold Food Units

Elite Frost Top with
Laminated panels and
SFTS tray slide



Frost Top Unit

Ideal for parfaits, pastries, gelatins and a variety of other dessert and salad dishes, these units combine excellent display and appeal with efficient cooling.

Full Coverage

Our Frost Top gives you the maximum amount of chilled display area by frosting all the way to the edge.



Grab N' Go Air Curtain Display Case

Exceeds The HACCP Refrigeration Standard.
Load your product once and focus on selling.

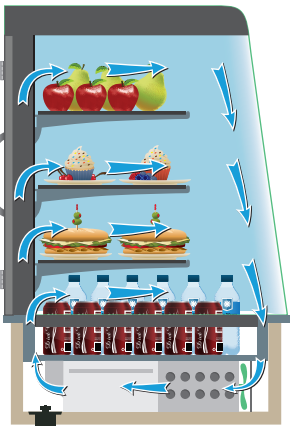


Exceeds HACCP Standard:
Keeps Food Below 41°F For 24 Hours
At 75°F Ambient Temperature With 55%
Relative Humidity

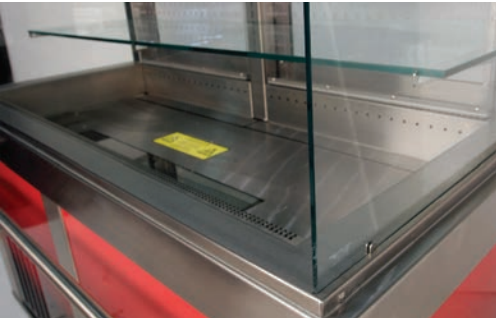
Never Have To Unload Product

20% More Energy Efficient

Low Temperature Controlled Defrost



Large Storage
Capacity



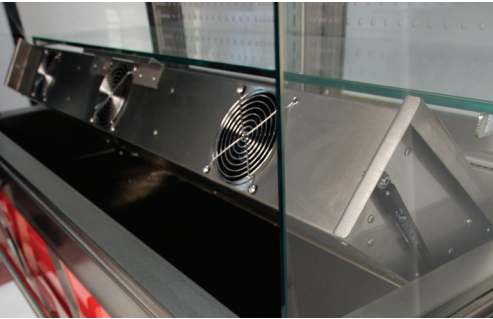
Adjustable
Shelves



LED
Lighting



Easy
Cleaning



OTR With Powder
Coat Finish



Modular Construction

Units interlock together with quick-release feature for easy cleaning

Works-in-a-Drawer

Piper's Reflections line is unique in that it offers Works-In-A-Drawer - a great feature that eliminates down time on your steam table by simplifying the process of replacing heating elements. The entire process can be completed in just three easy steps and less than 20 minutes.

- 1. Simply remove the screws holding the faceplate of the temperature controls.
- 2. Fold down the protective faceplate to reveal the element drawers.
- 3. Slide the drawer open to gain access to each heating element.

Adjustable Height Counters



30" to 36" and back.

An innovative way to serve a wide range of ages is to include adjustable height counters to your lineup. Popular with elementary schools, a simple turn of a handle can raise a table from a petite height of 30" to any increment up to 36". Electric models are also available for an even easier transformation.

"Serving lines still look NEW after years of use!"

Robbie Fowler, Coordinator of Nutrition Services
Metro Nashville Public School District

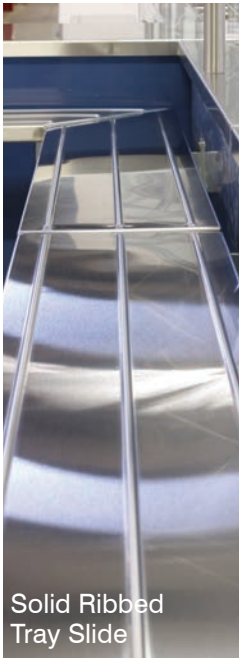
Modifying the heights of the counters so the elementary students can self-serve has been just one of many customizations Piper has offered to help make Nashville Public School cafeterias run more smoothly and efficiently.

PIPER Where Custom Solutions Are Standard



LED Tray Slide

Specialized options are limitless. Your shape, your size, and the material you want. Your vision is our guide. Piper's professional craftsmen have decades of experience building the best product to exceed your desires.



Solid Ribbed Tray Slide



Control Covers



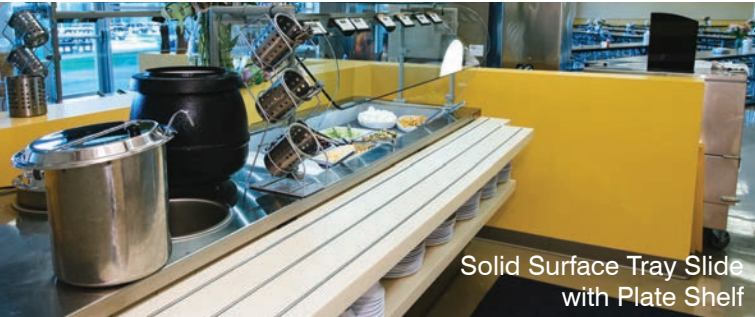
Tile Finish



Recessed Controls



Soup and Plate Drop-Ins



Solid Surface Tray Slide with Plate Shelf



Silverware Dispenser



Cup Dispensers



Solid Surface Tray Slide



Maple Cutting Board

Tray Slides and Cutting Boards

Tray slides and cutting boards are just one of the many options you can modify on your lineup. Whether incorporating mitered ends, notched corners, extended lengths or under-mounted LED lights, we'll make sure your needs are met with our unmatched level of detail.



Stainless Cutting Board with Poly Surface



Elite Cashier Stand with SBS 18" Bread Shelves

Solutions For Every Need

With a wide variety of decorative and graphic options, Piper's versatility will give you a food focused appearance with unyielding durability now and for decades to come.

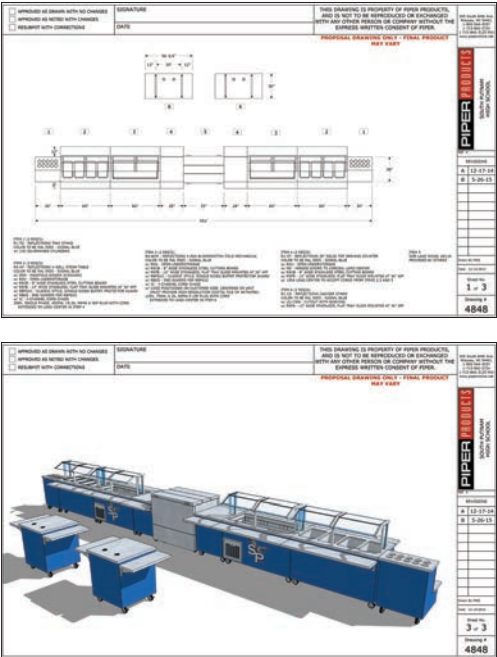
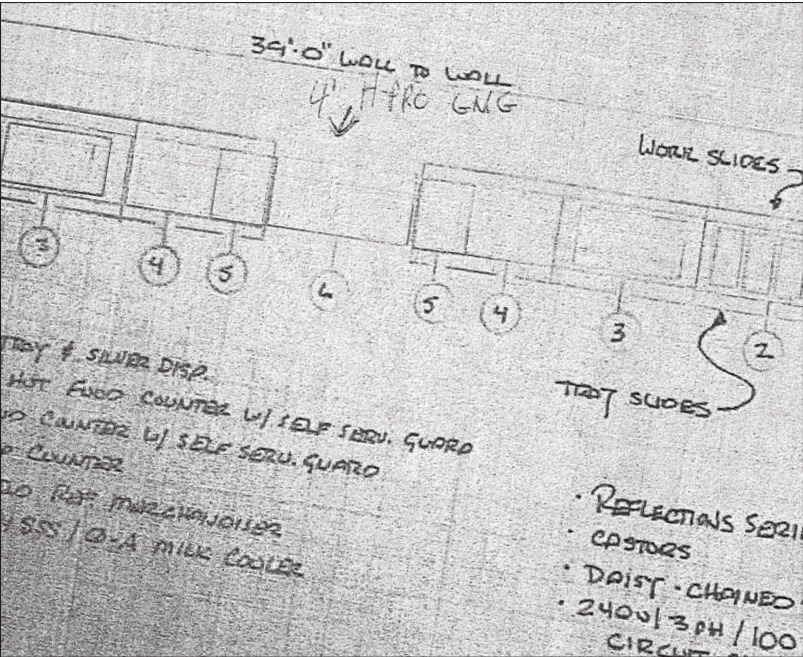
PIPER Design Process

From design to fabrication, we take pride in the quality we provide.

Piper’s design process is driven by you. Our engineers analyze your ideas to develop and design the best solution to fit your needs. They are dedicated to developing truly functional serving equipment that fits your scheme and lasts a lifetime.

The process begins with your simple sketch. Then our engineers create highly detailed 3-dimensional renderings to ensure the design is fully realized. Once all materials and options have been finalized construction begins. Soon, your ideas come together in a solid, hand-crafted lineup that will last for years.

Customer Supplied Sketch/Drawing



Sales Drawing with details and technical specifications provided

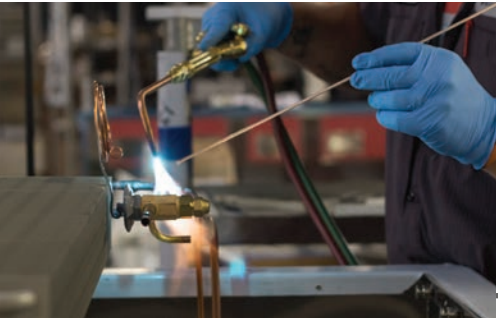
3D Rendering Included with Sales Drawing



For over 50 years our equipment has been built to last by experienced craftsmen right here in the United States.



Design proceeds through various stages of updates and material choices until the final product is completed and shipped.



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Customization

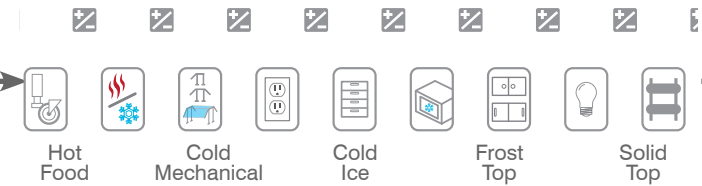
3 Distinct ways to make it your own

Dimensions

Size

Elite units can be custom configured to any length, width or height.* Lineups can be made with multiple heights and still interlock when you include optional drop-down tops.

*Up to 114" long, 36" tall and 42" deep.

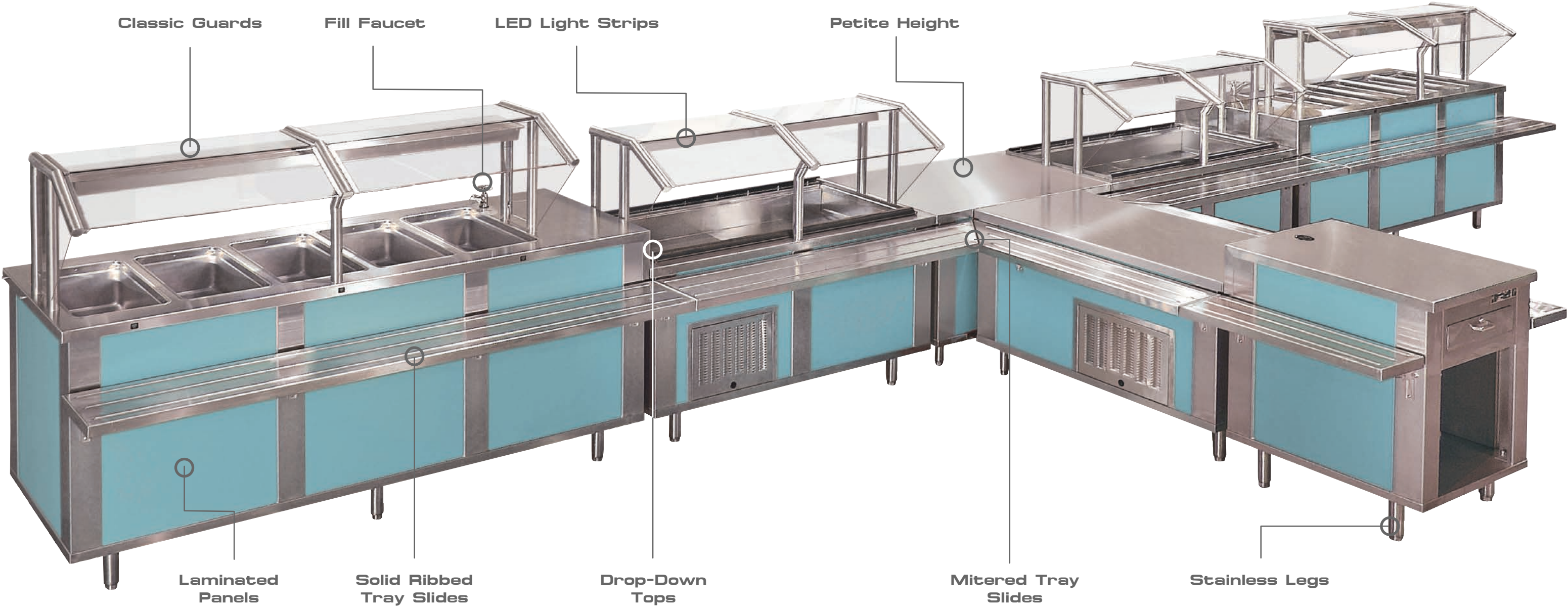


Purpose

Choose between Hot Food Wells, Cold Food Pans (Ice or mechanically chilled), Solid Top Display Tables and Cashier Stands, Frost Tops, Hot Tops, or any combination of the above. The possibilities are endless.

Options

An array of options and accessories are available to choose from to complete your lineup. From Protector Guards and Tray Slides to Doors and Duplex Outlets, you'll find just what you're looking for to add that finishing touch to your decor. See the Checklist in the center of this catalog for a sample of our offerings.



PIPER

The Food-Focused Equipment Company

Visit **www.piperproducts.com** to discover our complete line of foodservice equipment solutions.

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