

Lower labor costs and increase sales

Go self-service!

Traditional service requires foodservice workers stationed behind the buffet. Reduce labor with quantity prep and bulk display of your menu. Available in self-contained or remote refrigeration. Custom sizes and lengths to fit any location. Mix and match heated and refrigerated units to maximize floor space and menu variety.

- Increase sales with prepared packaged foods
- Available in identical refrigerated and heated models
- Stainless and laminate finishes to match any decor



Convert low turn-over retail space into high-volume operation. Piper's design engineers create solutions, offering versatility and performance with panoramic views. Our NSF breath guards combine fashion with functionality. Easily convert from service to self-service. Add heat and LED lighting, extended depths and additional heat lamps. Make quick sales with packaged foods displayed in a new light!

