

PIPER

The Food-Focused Equipment Company



**Inline, Island and
Mobile Millwork Counters**

R&D Fixtures by Piper

Premium millwork counters for your foodservice or retail operation.

Piper’s complete line of millwork counters includes island models, inline configurations and mobile carts in many customizable styles. Our superior construction techniques are available in our prep and pastry cases, salad and olive bars, and our hot or cold food bars. Choose from a large variety of options and accessories to create the perfect counter for your operation, then top it off with one of our protector guards. We have many styles available from full-service, to self-service, and even convertible guards for when you need both.

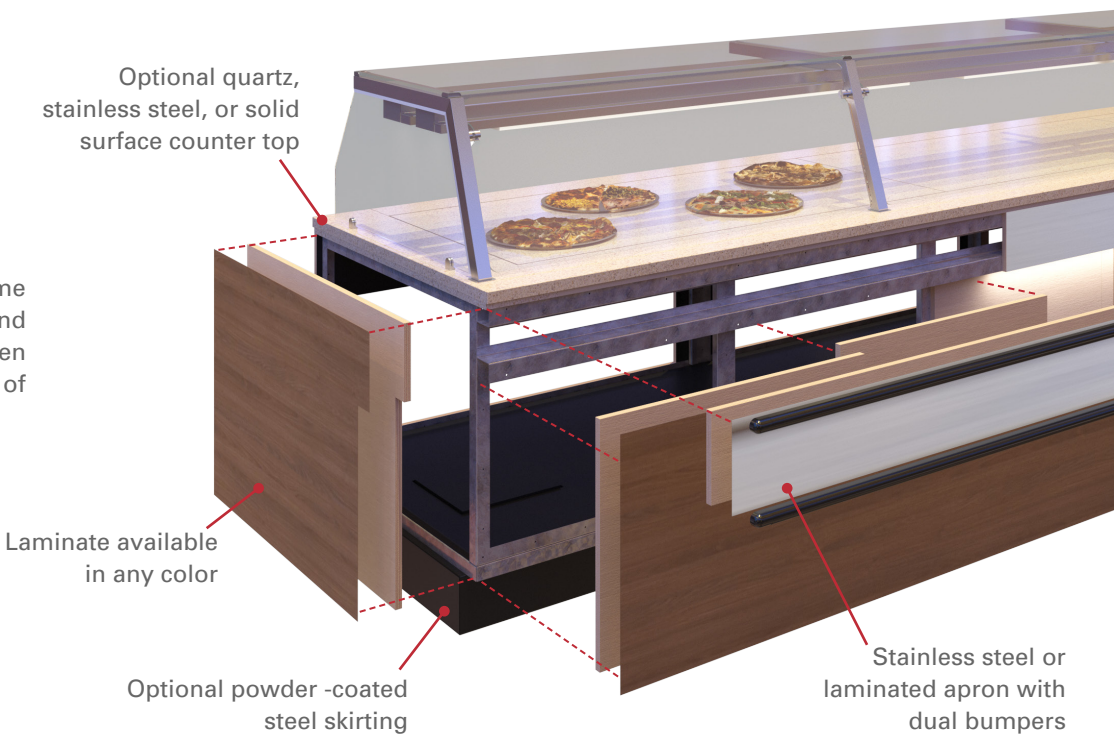
Piper can provide you with premium counters for any application, from foodservice to custom display cases and point-of-sale units for retail. Be inspired by your imagination and let us make your dreams come true.



Superior construction techniques

Metal Frame Construction

Food bars can be ordered with metal frame construction. They are fully-welded and built from 18-gauge aluminized steel, then clad with 3/4” plywood and the laminate of your choice.



Wooden Frame Construction

Piper’s craftsmen, using state-of-the-art CNC machines, create durable structures for our island, inline and mobile counters. High-quality plywood is joined with corrugated staples and twice the amount of fasteners than our competition. The result is a durable base, that will provide years of service. For areas with high humidity or water concerns, units can be ordered with marine-grade Sande plywood construction.



Corrugated staples ensure tight panel joinery.



5-Ply Plywood is used for lasting durability.



Screws every 6” - twice the amount of the competition.

Sandwich, Sushi & Pizza Prep Cases

Meal preparation is made much more practical with our multitude of prep cases. Choose a model with or without front refrigerated display shelves, then determine what type of cold pan you prefer. Refrigerated zones can be constructed with a coppered cold pan or our air-over/air-under cold wells. Work surfaces feature a removable, USDA grade, polycarbonate cutting board. Dry storage is standard on the operator side. Refrigerated storage is available and includes a blower coil, shelving and clear, insulated sliding doors.



Fold-down guard doubles as food pan cover when not in use.



Piper’s bakery, pastry and prep cases are available as inline, island or stand-alone models. Choose one pastry case to display your daily donuts, or link multiple units together to display all of your bakery goods.



Sandwich & Sushi Cases

Our prep cases fit your plan with details that deliver reliable, trouble-free performance and simplify your upkeep and maintenance. Prep cases are available in 4, 6 and 8 foot lengths.



Optional refrigerated storage with sliding doors (remote refrigeration only)



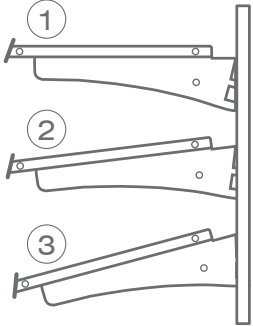
Bakery & Pastry Cases

Display your bakery and pastry goods proudly with our durable and attractive cases. Available in multiple styles, sizes and materials, with a large array of options and accessories, it is easy to find the right model for your operation. Contact your local Piper Representative to learn more about all of the different cases and options we have to offer.



Artisan Bread Shelves

Piper's Artisan Bread Shelves are a practical yet stylish way to provide easy access to your product. Choose from open or enclosed models to keep self-service items fresh and convenient. They come standard with 2" hardwood slat shelves, stained to match finish, that can be displayed at 3 different angles. Each shelf can be individually lit with LED lights. Doors are 1/4" thick tempered glass. The cabinet itself may be finished in any laminate color of your choosing. Both styles are available in lengths from 3-foot through 6-foot, and in hi- or low-profile heights.



Fully Adjustable Shelves Standard on all bakery and pastry cases

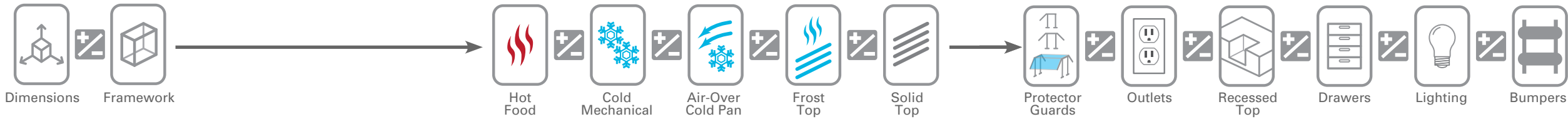
Pastry Cases

Refrigerated pastry cases are built with a steel frame and finished in high pressure laminate in the color of your choice. Full-service models include sliding rear doors and lift-up front glass for easy loading and unloading. Standard units come in lengths of 48", 59" and 77", but the solid end panels are removable, allowing multiple units to be connected in an endless series. Remote refrigeration with a digital readout thermometer is standard. Self-contained refrigeration is optional.



Rear access with sliding doors





Construction

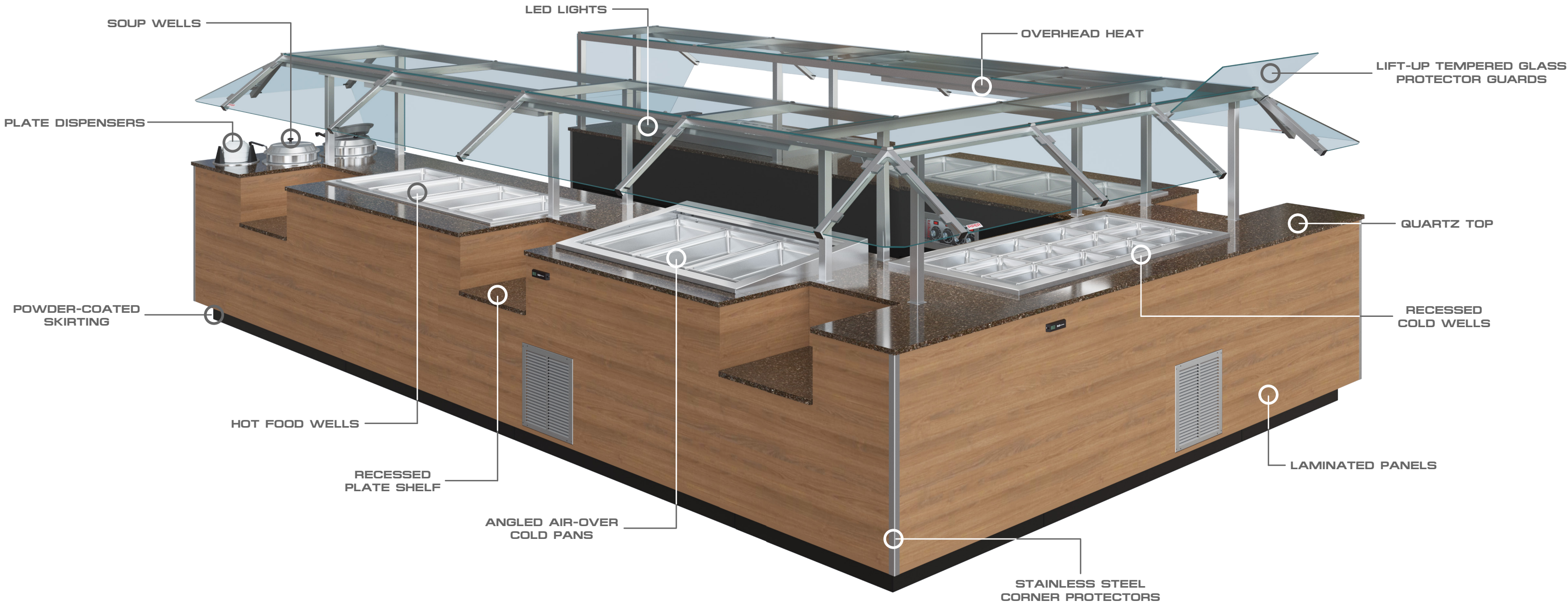
Our custom millwork islands can be configured to any length, width or height. First, choose the preferred construction style between metal frame or plywood...

Purpose

Next, choose between Hot Food Wells, Cold Food Pans (air-over cold pans or mechanically chilled wells), Solid Top Display areas and Point-of-sale centers, Frost Tops, Hot Tops, or any combination. The possibilities are endless.

Options

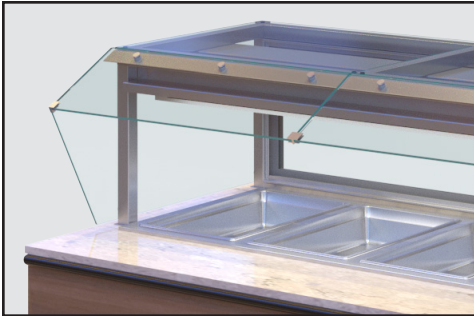
To complete your lineup, choose from an array of options and accessories. From protector guards and recessed tray areas, to duplex outlets and LED accent lights. You will find just what you are looking for to add that finishing touch. See the Protector Guards, Options & Accessories page for a sample of our offerings.



PIPER Protector Guards, Options & Accessories



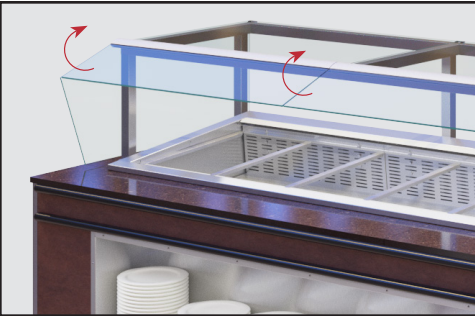
Self-Service Guards 3 styles to choose from. Add heat or lights to any guard.



FIXED FRONT GLASS
Our standard self-service protector guard comes with .375" thick tempered glass and stainless steel framework.



LIFT-UP FRONT GLASS
Convenient lift-up glass for better access to food wells and easier cleaning when service is complete.



LIFT-UP FRONT GLASS with friction hinges
Loading, unloading and cleaning become easier when you include friction hinges on your guard. The glass stays in place when lifted, allowing hands-free access to the pans and easier cleaning of the underside.

Options & Accessories Customize your counter with industry leading style and technology.



PLATE / TRAY RECESS
Make the best use of space in your new counter by adding a recessed area in the base for plates and trays. Use a coordinating laminate color and LED lights to highlight the feature and draw in customers.



STAINLESS TRIM STRIPS
Laminated edges can take a lot of abuse. Add our 1" stainless steel trim strips to any item for extra corner protection.



UTILITY DRAWERS
Our standard drawer assemblies include soft-closing mechanisms for safety and convenience.



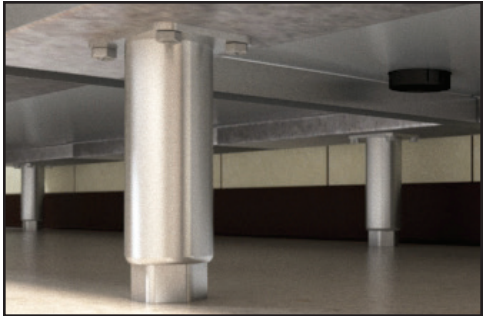
WELLS & DISPENSERS
Add convenience and versatility to your service line by including soup wells, plate dispensers and silverware cylinders right in the unit.



CORD CHASE
For multiple inline units, a cord chase can be added to the skirting to keep cords and wires safely organized and out of the way.



PROTECTIVE BUMPERS
Keep your investment looking new with 1" vinyl bumpers. Available in multiple colors, they add an attractive safeguard to any inline, island or mobile bar.



BASE OPTIONS

- Metal Base
- Wood Base
- Locking Casters
- Wood Toe Kick with Adjustable Feet
- Adjustable Feet
- Removable Toe Kick with Adjustable Feet

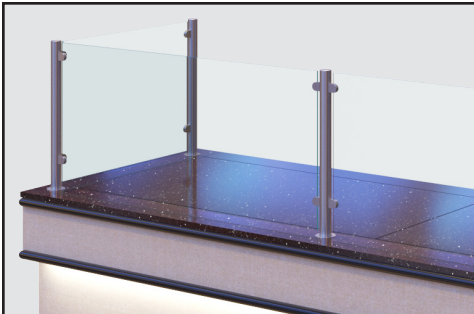


TRAY SLIDE INSERTS
Protect your quartz or solid surface countertops with stainless steel tray slide ribs embedded in the surface. Trays will glide along the ribs rather than on the surface, helping to keep your investment scratch free.

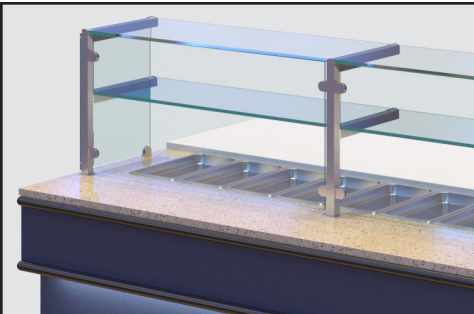


POWDER-COATED GUARD
Bring style and color to your service line by powder-coating the protector guard. The durable paint will enhance any food service lineup.

Full-Service Guards Powder-coat any guard frame for a stylish look.



FLAT GLASS
Standard .375" thick glass surrounds the perimeter of the serving area.



FLAT GLASS With top and middle shelf
This guard provides plenty of display area for all of your offerings.



CURVED GLASS (Shown with optional heat lamps and powder-coated frame)
An attractive option for your full-service operation, with the option to include half-glass for self-service in specific areas.



LED LIGHTS & HEAT STRIPS
No lineup is complete without the proper lighting. Illuminate an angled air-over cold pan with our low-wattage LED lights, or use heat strips or lamps to help warm a steam table or heated top.



DUPLEX OUTLETS
Adding extra power to your lineup is always a smart idea. 120V outlets can be installed in the base of the unit, as a pedestal on the top of the unit, or even on the protector guard for added convenience.



LED ACCENT LIGHTS
Accentuate your bar with a clever use of LED lighting. Place them under tray slide aprons or inside recessed tray areas to illuminate features and attract customers.



RECESSED TOP
Create a designated area for plates, small appliances, condiments, or anything else you can think of. Power outlets can be included for even greater usability.



PRICE TAG MOLDING
Available in aluminum and black finishes to accent your decor.



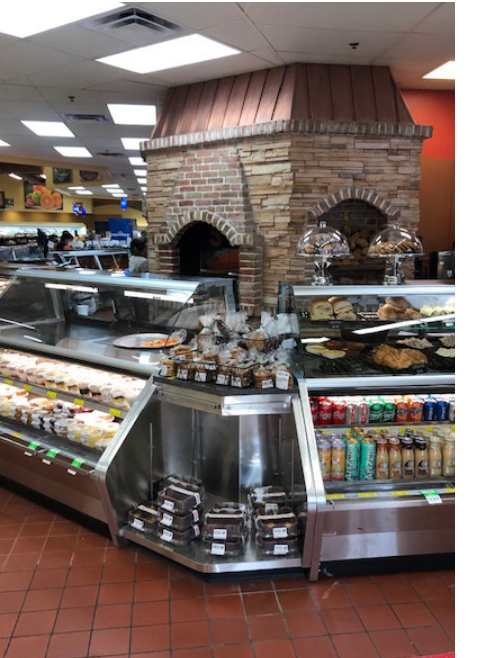
MIRRORED END PANELS
Brightens the interior and enhances your product in any bakery, pastry or prep case.



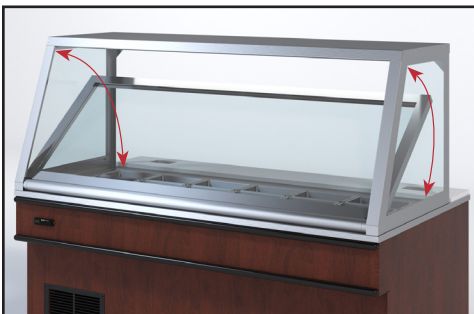
SLIDING GLASS DOORS
Made with tempered glass and insulated, our sliding doors can be incorporated in display cases for food protection, or used in our refrigerated bases, common on sandwich and sushi prep cases.



REFRIGERATED BASE
Refrigerated storage includes a blower coil with NSF Certified coating, wire shelving and clear, insulated sliding doors.



Specialty Guards Multi-use guards for the ultimate in versatility



FOLD-DOWN GUARD
Insulated glass fold-down sneeze guard doubles as food pan cover when not in use.



CONVERTIBLE GUARD
With the flick of the wrist you can convert this guard from self-service to full-service. The clever design allows both sides of the front glass to be easily cleaned from the customer side. Additionally, both positions meet NSF Sanitation standards for protector guards.



Salad & Olive Bars

Our salad bars feature 18 gauge stainless steel interior pans with 18 gauge galvanized steel underneath. Storage areas below house controls, electrical and plumbing components. LED lighting and remote refrigeration is standard. Pipers’ exclusive coppered cold pan saves energy and work. Air-over/Air-under cold pans are also available.

Island and inline salad bars are available in 6’, 8’, 10’, 12’, and 14’ standard sizes with many options (including quartz, stainless steel and solid surface counter tops) and accessories.

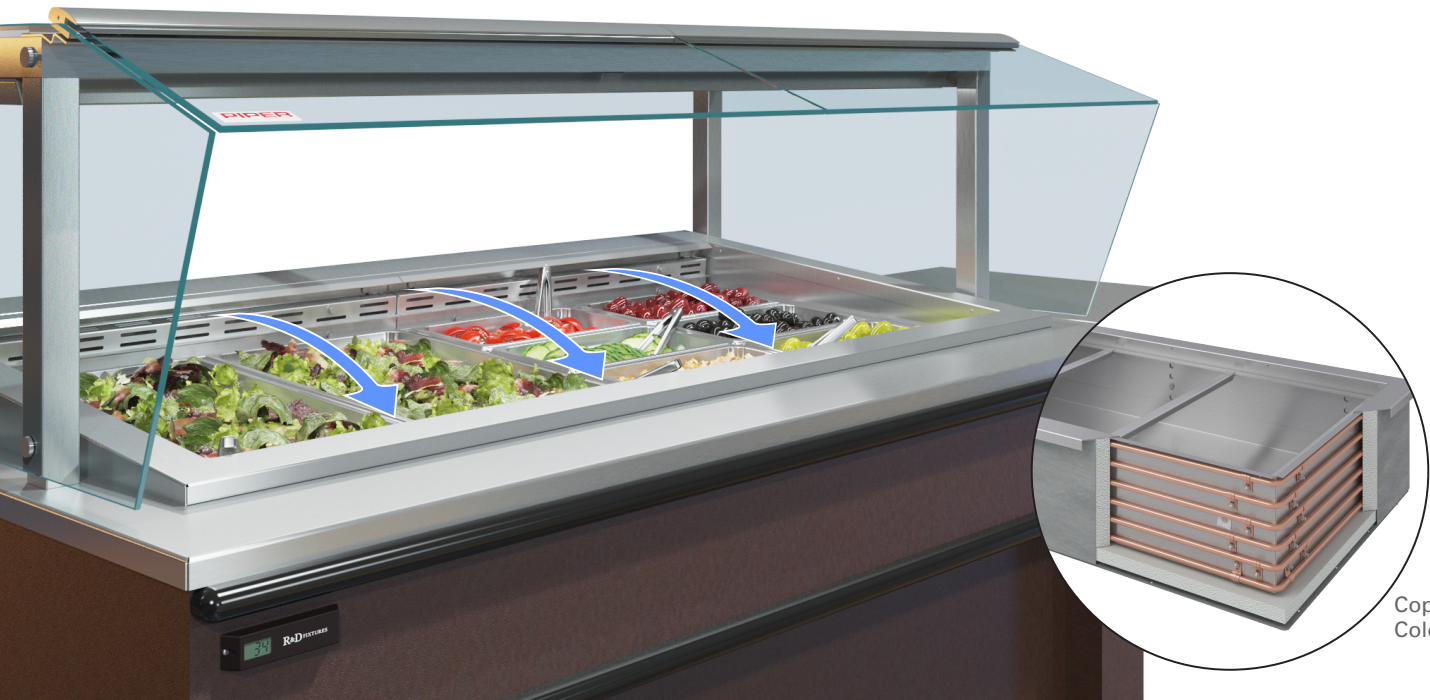
Island Salad Bar

Custom island salad bar shown with 5 air-over cold food wells, lift-up protector guard with friction hinges and LED lights, recessed condiment shelves, and LED accent lighting under a dual-bumper apron.



Cold Food Bars

Choose from 2 types of cold wells. The coppered cold pan uses copper coil that surrounds the well on 4 sides (inset). The air-over model below provides a gentle cool airflow over the food. Both models are available in flat or angled styles, and are designed to meet NSF-7 standards.



Coppered Cold Pan

Coppered Cold Pan

Bloomington units are listed with CSA in NSF/ANSI Standard 7 for design and construction. They 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.



Combo Hot, Cold & Mobile Food Bars

Versatility is at the heart of all R&D designs. Hot or cold, inline or island, fixed or mobile, we can fabricate the perfect counters for your foodservice operation. We will work closely with you throughout the design process to ensure you get everything you need to provide your customer with the highest quality meals.



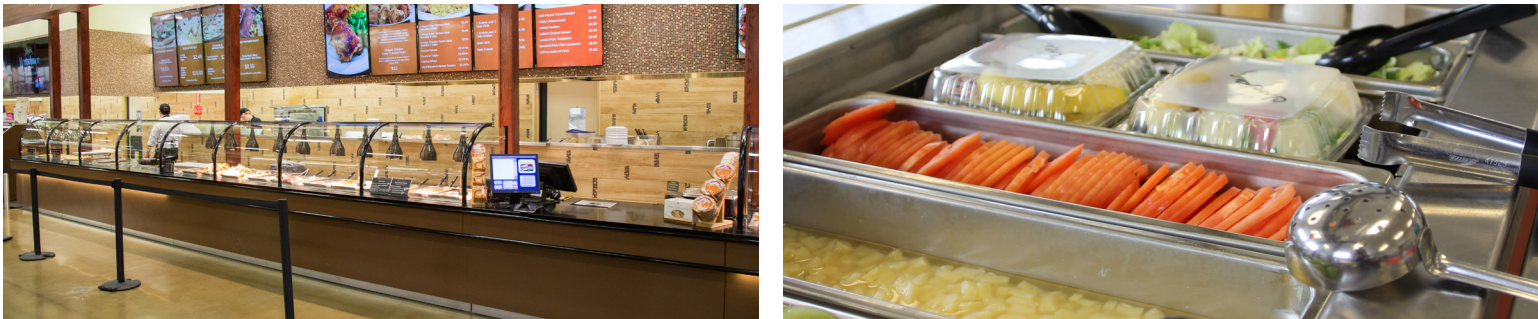
Mobile Food Bars

Our hot and cold wells are also available in a mobile solution with metal frame construction. This model is shown with a quilted stainless steel apron and powder coated panels, LED lights and a recessed tray shelf.



Combo Food Bars

Combine hot and cold food into an island unit for the best use of space. This unit includes an angled air-over cold pan, a half-round cold well, recessed plate shelf, hot food wells and hot top area with quartz countertops and LED lighting.



Hot Food Bars

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 holding tables exceed the minimum product temperature for maintaining 150°F (65°C).

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.



Counters, Kiosks & Custom Millwork

Need something more than just hot and cold counters? Our design center will work closely with you to create custom millwork to support every aspect of your business, whether it be a cafeteria or a small fashion boutique.

Condiment Counter

These counters can be designed to accommodate all of your needs. Add trash and recycling receptacles, silverware cylinders, napkin dispensers and more.



Candy Case & Display Counters

Our custom millwork is not just for the foodservice industry. Piper will create a new kiosk, display case or POS station for your convenience store or retail shop.

Mobile Cookie Cabinet

Another example of Piper’s design diversity is this mobile cabinet. With features like adjustable shelves, tempered glass panels and a mirrored back panel, it is perfect for displaying all types of cookies or pastries.





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

LIMITED WARRANTY: PIPER PRODUCTS warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.

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