

PIPER

The Food-Focused Equipment Company



PRODUCT CATALOG

— 2026 —

PIPER PRODUCTS, INC. TERMS AND CONDITIONS

ACCEPTANCE: All orders are subject to acceptance by Piper Products, Inc. in accordance with their terms. All orders accepted will be invoiced at the then current selling price. When deemed necessary, Piper Products, Inc. reserves the right to make design changes or add any improvements on equipment. All orders must be accompanied by written purchase order, stating model number, electrical specifications and shipping instructions.

ORDER CANCELLATION: Once an order has been entered into the production schedule and a written cancellation is received, there will be a cancellation charge of up to 15%. Orders for custom equipment cannot be cancelled.

PRICES: All prices and specifications are subject to change without notice. All prices are subject to any federal, state or local taxes, which may be applicable. Any such tax shall be the responsibility of the buyer.

SHIPMENT: Piper Products, Inc. reserves the right to select the manner and route of shipment, unless the customer furnishes exact written shipping instructions in advance. All shipments shall be F.O.B. Wausau, Wisconsin 54401.

RETURNS: Our written authority must be obtained before returning any merchandise within 5 days of invoice and be marked with the RMA number obtained from the factory. All shipped transportation charges must be prepaid. All equipment must be received in original packaging. Modified and/or customized equipment cannot be returned. Returns are subject to a restocking charge of 20%.

DAMAGED MERCHANDISE: Notify CARRIER in the event of lost or damaged shipments whether apparent at time of delivery or concealed damage discovered after unpacking. File your complaint the same day as the date of receipt, with the CARRIER, not with the Factory. Our responsibility ceases when the shipment is delivered to and/or accepted by an authorized carrier.

PAYMENT TERMS: Terms of payment are net 30 days from invoice date. Five percent (5%) cash with order discount (on equipment only) available when payment is received with order (this is a requirement for first time equipment sales until an open account has been established).

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.

The purchaser is responsible for having equipment properly installed, operated under normal conditions with proper supervision and to perform periodic preventative maintenance. Equipment failure 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 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. Recalibration is not under warranty.

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, has not been used in an appropriate manner, has been modified or 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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MD-2DM	46	PT 2020MO	57	R4-HF	27
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MD-4DM	46	PTS 1216MO	58	R5-BCM	28
MD-5	46	PTS 1216MO2	58	R5-BEV1	30
MD-5DM	46	PTS 1222MO	58	R5-BEV2	30
MD-6	46	PTS 1222MO2	58	R5-CB	29
MD-6DM	46	PTS 1418MO	58	R5-CI	27
ME	23	PTS 1418MO2	58	R5-CM	27
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MPR-60-4M	88	PTS 1520MO2	58	R5-HF	27
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R6-BEV2	30	RCR122T	124	RSFB	34
R6-CB	29	RCR124S	121	RSFB-12	34
R6-CI	27	RCR124T	121	RSRTS	34
R6-CM	27	RCR161S	123	RT	24
R6-FT	29	RCR161T	123	RUS	24
R6-HF	27	RCR164S	123	SI.5-5	125
		RCR164T	123	SI.5-7	125
R6-ST	30	RCRC02T	125	S2-5	125
R470	77	RCRC40T	125	S2-7	125
R518	81	RCRC42T	126	S3-5	125
R611	82	RCRC82T	127	S3-7	125
R618	82	RCRC83T	128	SBH-2-HH	69
R618U	84	RCUT	35	SBH-3-HH	69
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RBEG	32	RDM124S	121	SCH-3**	127
RBGAH	33	RDM161S	123	SCH-4**	127
RBKR	36	RDM164S	123	SCPGC	32
RBL	36	RDMC40T	125	SCV-1**	127
RBPB	33	RDMC42T	126	SCV-7/3	127
RBPB1	33	RDMC82T	127	SDB	40
RBPB1C	33	RDMC83T	128	SFB-10	23
RBPB1FL	33	RDOU	36	SFTS-10	23
RBPB1IL	33	RDR051S	117	SFTS-12	23
RBPBGC	33	RDR054S	118	SKR	24
RBPBGL	33	RDR121S	120	SM1.5-5	127
RBPBGH	33	RDR122S	123	SM2.5-5	127
RBPBGL	33	RDR124S	121	SM3.5-5	127
RCDD	32	RDR161S	123	SM4.5-5	127
RCDDC	32	RDR164S	123	SM5.5-5	127
RCDDL	32	RDRC40T	125	SM6.5-5	127
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RCM012S	122	RDRC82T	127	SRC-12	74
RCM012T	122	RDRC83T	128	SRC-14	74
RCM051S	117	RDUT	36	SRC-16	74
RCM054S	118	RFB	36	SRC-18	74
RCM081S	118	R-GNG-HPRO-3	115	SRC-20	74
RCM081T	118	R-GNG-HPRO-4	115	SRTS	23
RCM084S	119	R-GNG-HPRO-5	115	SS-44	37
RCM084T	119	R-GNG-HPRO-6	115	SS-58	37
RCM121S	120	R-GNG-LPRO-3	115	SS-72	42
RCM121T	120	R-GNG-LPRO-4	115	SS-86	37
RCM122S	124	R-GNG-LPRO-5	115	SSC-10	74
RCM122T	124	R-GNG-LPRO-6	115	SSC-12	74
RCM124S	121	RHU	35	SSC-14	74
RCM124T	121	RIA58-1826-16	84	SSC-16	74
RCM161S	123	RIA64-1826-11	84	SSC-18	74
RCM161T	123	RIA64-1826-18	84	SSC-20	74
RCM164S	123	RIA69-1826-12	84	SSH-44 with Heat	40
RCM164T	123	RIA69-1826-20	84	SSH-58 with Heat	40
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RCMC83T	128	RIU69-12	86	SU5-7	127
RCPG	32	RIUW64-17	85	SU7-5	127
RCPGC	32	RMCB	34	SU7-7	127
RCPGFL	32	RME	34	TDNM	51
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RCPGHL	32			TO-5	127
RCPGL	32	ROHS	33	TO-7	127
RCR012S	122	ROU	35		
RCR012T	122	RP-16	105		
RCR051S	117	RP-30	105		
RCR054S	118	RRU	35		
RCR081S	118	RSCB	34		
RCR081T	118	RSCPGC	32		
RCR084S	119				
RCR084T	119				

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W14-7		124
W20-5		124
W20-5		124
WK8G-7		124
WK10G-7		124
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XL Star		123

CAFETERIA / BUFFET

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS



PIPER 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 117", any height, or any depth, ensuring a perfect fit for your cafeteria.

ELITE SLIMLINE 19" compact units

- Perfect for tray make up lines
- Features a narrow profile to fit in tight spaces
- Laminate and Powder Coat Finishes Available



CAFETERIA / BUFFET

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
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OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

REFLECTIONS

Reflections Café/Bufferet 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.





Protector Guards

Available in a variety of configurations.

Cafeteria guards allow you to service customers with ease.

Buffet guards allow for self service.



Tray Slides & Cutting Boards

Choose between 3-bar, solid, ribbed trayslides and cutting boards.

Hinged and removable for easy transport and cleaning.

Tray Slides comply with American Disabilities Act and can be mounted at any height.



Interlocking Connector

Bullet interlocks lock units together providing a seamless look while securing your lineup. All units are designed for modular installation - Mix and match cold or hot units to fit precisely the serving line you need.



Stainless Tops

Piper's Elite 500 gives you construction features you won't find anywhere else. Our standard stainless steel top is 14 gauge, while most others offer 16 gauge.



Food Wells

Hot food stays hot with Elite's standard 1000 watt elements. Wells run wet or dry. Food is easily removed for cleaning with built-in drains.



Quick Change Elements

Our Reflections units offer Works-In-A-Drawer functionality for swapping out heat elements and basic electrical components.



Solid Surfaces

Solid Surface counter tops are available in several contemporary finishes giving you the performance of stone and the elegance of marble, with the everyday practicality, durability,



Locking Understorage

Store your products securely with locking cabinet doors. *Optional



Full Skirt

Hide those casters! With Elite's option to add skirting so that a smooth, even, to-the-floor look greets your customers, without unsightly casters or under the unit paraphernalia. *Optional



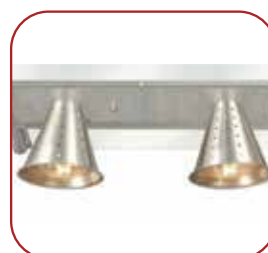
Heat Lamps

Units can be fitted with heat lamps to help maintain food temperatures. *Optional



Adjustable Height

Piper's Elite and Reflection units can be made with either manual crank or mechanical lift system to change height on the fly. *Optional

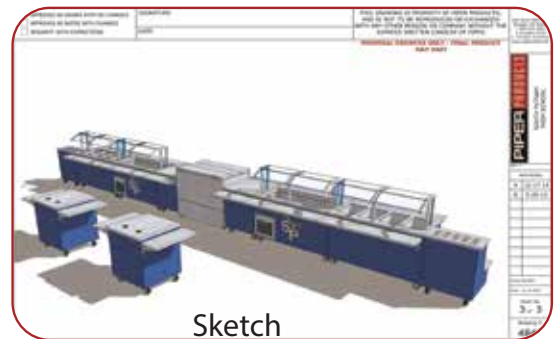
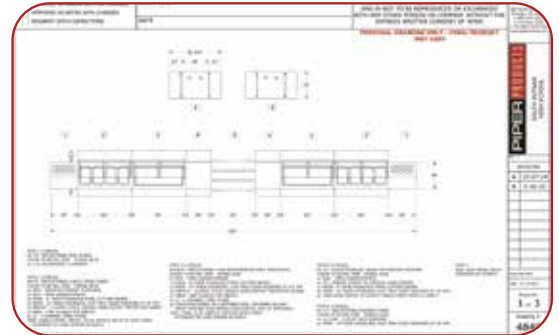
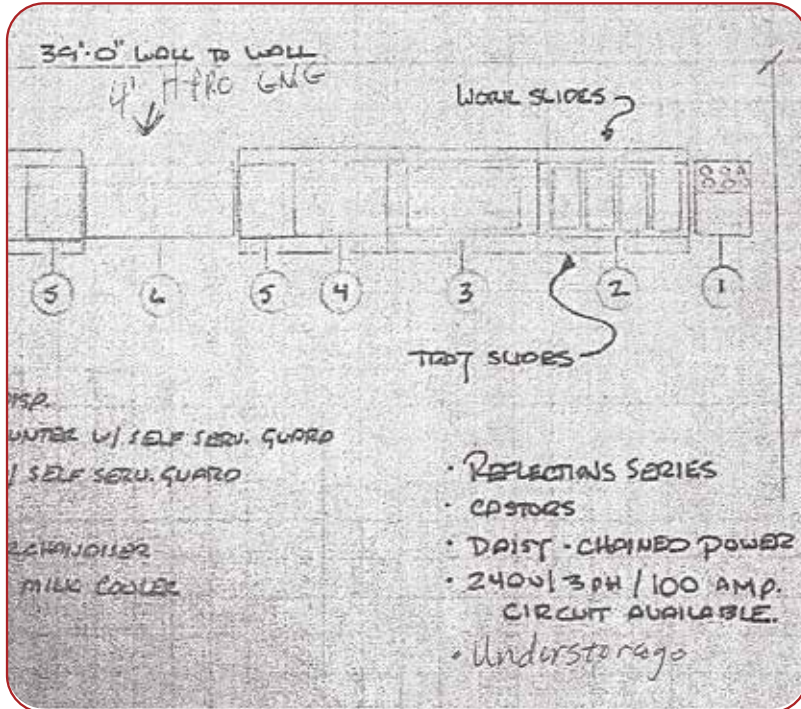


Domed Heat Lights

Units can be fitted with domed lights. *Optional

DESIGN PROCESS

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.



Sketch

SKETCH

Customer supplied sketch/drawing

DETAIL

Sales drawing with details and technical specifications provided

VISUALIZE

3D Rendering included with sales drawing

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

HOW TO CONFIGURE YOUR LINE UP:

Designing your line-up is easy. Simply follow these 4 steps and you are on your way to building a top of the line buffet.

Steps	Elite	Reflections
Elite or Reflections	Stainless Steel Durable stainless steel construction Provides Maximum "line-up" flexibility Stainless, Laminate or Powder Coat Finish Options	Fiberglass One seamless fiberglass body Hot food features "Works in a Drawer" for easy maintenance Color selections let you customize your line up
Select Your Units	- Hot Food pg 15 - Cold Food pg 16-17 - Solid Tops pg 18 - Cash/ Corner pg 19 - Beverage Units pg 18 - Tray Stands pg 21 - Slim Line pg 15,16,18	- Hot Food pg 27 - Cold Food pg 28-29 - Solid Tops pg 30 - Cash/ Corner pg 31 - Beverage Units pg 30 - Tray Stands pg 31
Tray Slides, Cutting Boards, Shelves, Doors, Guards and more.		
Select Your Options	- Tray Slides & Shelves pg 21 - Guards pg 22 - Buffet Guards pg 23	- Tray Slides & Shelves pg 31 - Guards pg 32 - Buffet Guards pg 33
Colors, Laminates, Fiberglass Tub's Powder Coating, and Custom Decals		
Select Your Finish	Finishes (Pick Your Finish) pg 24	Finishes (Pick Your Finish) pg 34

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

Piper's Elite line of cafeteria and buffet equipment offer you the most flexible solutions for a completely customized lineup.

ELITE 500 HOT FOOD UNIT - Unheated Base

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.
2 (501-2)	2-Well	2000	32"	28"	36"	300
3 (501-3)	3-Well	3000	46"	28"	36"	310
4 (501-4)	4-Well	4000	60"	28"	36"	335
5 (501-5)	5-Well	5000	74"	28"	36"	375
6 (501-6)	6-Well	6000	88"	28"	36"	400

NOTE: Specify voltage when ordering. NOTE: Manifolded drains standard.

ELITE 500 HOT FOOD UNIT - Heat In Base

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.
2-HF (501-2)	2-Well	3000	32"	28"	36"	300
3-HF (501-3)	3-Well	4500	46"	28"	36"	310
4-HF (501-4)	4-Well	5500	60"	28"	36"	335
5-HF (501-5)	5-Well	7000	74"	28"	36"	375
6-HF (501-6)	6-Well	8000	88"	28"	36"	400

Includes pan racks. Each rack includes 6 slides - 2 3/4" spacing.

2 Well 1 Rack
3, 4 & 5 Well 2 Rack
6 Well 3 Rack

NOTE: Specify voltage when ordering.
Bottom accessible element, available at cost per well.
NOTE: Manifolded drains standard.

ELITE 500 HOT FOOD UNIT - Slim Line

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.
2-HFL	2-Well	2000	50"	19"	36"	300
3-HFL	3-Well	3000	72"	19"	36"	310

NOTE: Manifolded drains standard.



3-HFSL



A-1
SPEC

- Holds pans up to 6" deep
- Uses 1000 watt elements
- Each well is individually controlled
- Wells run wet or dry

Snapshot



A-1B
SPEC

- Permits storage of prepared foods directly under hot food wells
- Pan rack assemblies allow storage of 12" x 20" pans
- Pan racks accommodate (6) 2-1/2" deep pans, (3) 4" pans, & (2) 6" pans
- Wells run wet or dry

Snapshot

A-1C
SPEC

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

ELITE 500 HOT / COLD UNIT (DUAL FUNCTION - RUN HOT OR COLD)

Ice Pan/Hot

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.
3-HCI	3-Pan	46"	28"	36"	380
4-HCI	4-Pan	60"	28"	36"	405
5-HCI	5-Pan	74"	28"	36"	440

Refrigerated / Hot

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.
3-HCM	3-Pan	46"	28"	36"	380
4-HCM	4-Pan	60"	28"	36"	405
5-HCM	5-Pan	74"	28"	36"	440

Depth of pan - 7-1/2". Refrigerated units available in 115V only.
NOTE: Open understorage available on 4-6 well units at no additional charge.



- Can be used as a hot table or cold table
- HCM cooled mechanically, HCI ice cooled
- Use for warm breakfast in morning and cold salad bar in afternoon, all in one unit

Snapshot

A-2
SPEC

ELITE 500 COLD UNIT - Ice Pan

MODEL#	DESCRIPTION	L	W	H	SHIP WT. LBS.
2-CI (502-2)	2-12x20 Pan Capacity	32"	28"	36"	225
3-CI (502-3)	3-12x20 Pan Capacity	46"	28"	36"	265
4-CI (502-4)	4-12x20 Pan Capacity	60"	28"	36"	305
5-CI (502-5)	5-12x20 Pan Capacity	74"	28"	36"	345
6-CI (502-6)	6-12x20 Pan Capacity	88"	28"	36"	385

Depth of cold pan - 5". Units standard with stainless steel panels.
Add for cold pan Adaptor Bars (3113622) - Salad bar templates available.



- Insulated Pan
- Product is cooled with ice

Snapshot

A-2
SPEC

ELITE 500 COLD MECHANICAL UNIT - Refrigerated

MODEL#	DESCRIPTION	L	W	H	SHIP WT. LBS.
2-CM (502-2R-CW)	2-12x20 Pan Capacity	32"	28"	36"	225
3-CM (502-3R-CW)	3-12x20 Pan Capacity	46"	28"	36"	265
4-CM (502-4R-CW)	4-12x20 Pan Capacity	60"	28"	36"	305
5-CM (502-5R-CW)	5-12x20 Pan Capacity	74"	28"	36"	345
6-CM (502-6R-CW)	6-12x20 Pan Capacity	88"	28"	36"	385

Depth of cold pan - 5". Units standard with stainless steel panels.
Add for cold pan Adaptor Bars (3113622) - Salad bar templates available.
For 220/240, contact factory for pricing. Salad bar templates available, see options.
Note: Open under storage available on 4-6 well units at no additional charge.



- Mechanically Refrigerated
- Standard pan depth of 4 7/8"

Snapshot

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

ELITE 500 COLD UNIT - Slim-Line Ice Pan

MODEL#	DESCRIPTION	L	W	H	SHIP WT. LBS.
2-CISL	2-12x20 Pan Capacity	50"	19"	36"	225
3-CISL	3-12x20 Pan Capacity	72"	19"	36"	265

Depth of cold pan - 5". Units standard with stainless steel panels.
Add for cold pan Adaptor Bars (3113622) - 49.00 list.
Salad bar templates available, see options.

ELITE 500 COLD UNIT - Slim-Line Refrigerated

MODEL#	DESCRIPTION	L	W	H	SHIP WT. LBS.
2-CMSL	2-12x20 Pan Capacity	50"	19"	36"	225
3-CMSL	3-12x20 Pan Capacity	72"	19"	36"	265

Depth of cold pan - 5". Units standard with stainless steel panels.
Add for cold pan Adaptor Bars (3113622) - For 220/240, Contact factory for pricing.
Salad bar templates available, see options.



3-HFSL

A-2B
SPEC



3-CMSL

A-2B
SPEC

ELITE 500 EXTRA DEEP BLOOMINGTON REFRIGERATED COLD UNIT Listed NSF/ANSI Standard 7

MODEL#	DESCRIPTION	L	W	H	SHIP WT. LBS.
2-BCM	2-12x20 Pan Capacity	32"	28"	36"	320
3-BCM	3-12x20 Pan Capacity	46"	28"	36"	360
4-BCM	4-12x20 Pan Capacity	60"	28"	36"	405
5-BCM	5-12x20 Pan Capacity	74"	28"	36"	440
6-BCM	6-12x20 Pan Capacity	88"	28"	36"	480

Unit furnished mechanically refrigerated only. (Requires no ice.)
Standard with drain, sliding doors, and stainless steel panels.
Depth of Cold Pan 9 7/16" For 220/240, contact factory for pricing.
Note: Open understorage available on 4-6 well units at no additional charge.



- Mechanically Refrigerated
- Extra Deep well listed with CSA in NSF/ ANSI Standard 7
- Pan rails are recessed for Maximum cooling efficiency

Snapshot

A-5
SPEC

ELITE CAFETERIA / BUFFET

Elite Units

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

ELITE 500 "COOL BREEZE" (FORCED AIR COLD PAN) Listed NSF/ANSI Standard 7

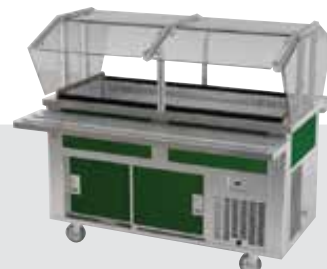
MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.
3-CB (502-3RAF)	3-Pan	46"	28"	36"	405
4-CB (502-4RAF)	4-Pan	60"	28"	36"	445
5-CB (502-5RAF)	5-Pan	74"	28"	36"	485
6-CB (502-6RAF)	6-Pan	88"	28"	36"	530

Depth of cold pan - 4-5/8"

Standard with drain and sliding door(s). (Requires no ice.)

Elite 500 units available in 30" high "Petite Elite 500" at standard pricing.

Note: Open understorage available on 4-6 well units at no additional charge.



- Unit cascades a "Cool Breeze" of over product without drying it out
- Requires no ice
- Maintains product temperature at 41 degrees or less

Snapshot

A-6
SPEC

ELITE OTR

MODEL #	L	W	H
3-OTR-1	46"	28"	65-7/8"
4-OTR-2	60"	28"	65-7/8"
5-OTR-3	74"	28"	65-7/8"

4-OTR-2 SHOWN WITH OPTIONS

- Front roll down night cover
- LED lighted shelves
- Glass shelves, inclined, with stainless steel end stop



- Merchandising that fits in your line up
- Product is kept cold 24 hours a day
- Rear doors allow product restocking without interrupting customer side service

Snapshot

A-14
SPEC

ELITE 500 FROST TOP UNIT

MODEL #	L	W	H	SHIP WT. LBS.
3-FT (502-1F)	46"	28"	36"	370
4-FT (502-2F)	60"	28"	36"	410
5-FT (502-3F)	74"	28"	36"	455
6-FT (502-4F)	88"	28"	36"	500

Standard with drain, sliding door(s), and stainless steel panels.

Elite 500 Units available in 30" high "Petite Elite 500" at standard pricing.

For 220/240, contact factory for pricing.

Note: Open understorage available on 4-6 well units at no additional charge.



- Perfect for dessert or salad merchandising
- Drip trough on all sides for condensation

Snapshot

A-4
SPEC

[Check Out all the Elite & Reflection Options](#)

Click
Here

PIPER

ELITE CAFETERIA / BUFFET

Elite Units

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

ELITE 500 SOLID 500 UNIT

MODEL #	L	W	H	SHIP WT. LBS.
2-ST (500)	32"	28"	36"	225
3-ST (500-1)	46"	28"	36"	265
4-ST (500-2)	60"	28"	36"	302
5-ST (500-3)	74"	28"	36"	345
6-ST (500-4)	88"	28"	36"	385

Units standard with stainless steel panels.



A-3
SPEC

SNAPSHOT

- Ideal for use as work top for plating or preparation
- Perfect for merchandising

ELITE 500 SOLID 500 UNIT - SLIM LINE

MODEL #	L	W	H	SHIP WT. LBS.
2-STSL	50"	19"	36"	225
3-STSL	72"	19"	36"	265

A-3
SPEC

ELITE 500 BEVERAGE COUNTER UNIT

MODEL #	L	W	H	SHIP WT. LBS.
2-CU	32"	28"	36"	225
3-CU	46"	28"	36"	265
4-CU	60"	28"	36"	305
5-CU	74"	28"	36"	345
6-CU	88"	28"	36"	385

NOTE: Specify location of drip trough.
Units standard with stainless steel panels



A-10
SPEC

SNAPSHOT

- Designed to keep serving area clean and functional
- Will accommodate a number of dispensers
- Full length drains keep hazardous spills from your floors

CASHIER CORNER UNIT

MODEL#	DESCRIPTION	L	W	H	SHIP WT. LBS.
2-CD (503-1)	Cashier with Locking Drawer	32"	28"	36"	165
2-CR	Corner Unit	28"	28"	36"	160
2-MCU	Mitered Corner Unit	28"	28"	36"	140

Units standard with stainless steel panels.
NOTE: Cashier stands - standard with solid bottom and cutout with bushing.



A-11
SPEC

Snapshot

- Comfortable workstation
- Can interlock with other Elite units or be freestanding
- Stainless cash drawer and lock standard

ELITE CAFETERIA / BUFFET

Elite Units

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

ELITE 500 REFRIGERATED BASE

MODEL #	CATALOG #	DESCRIPTION	L	W	H	CAPACITY CU. FT.
UCR-1	811-1115	1 Door Model Fits a 4 CI, CM, BCM or ST	50"	27"	18"	5.6
UCR-2	811-1116	2 Door Model Fits a 5 or 6 CI, CM, BCM or ST	64"	27"	18"	8.3

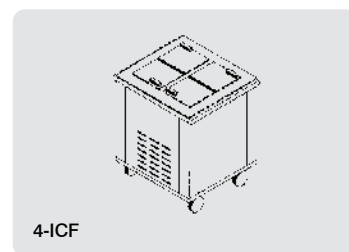


811-1117

ELITE 500 ICE CREAM COUNTER

MODEL	#DESCRIPTION	# OF DOORS	L	W	H	AMPS	H.P.	SHIP WT. LBS.
2-ICF	6 gal. Ice Cream Freezer	2	32"	28"	36"	5	1/4	300
4-ICF	12. gal Ice Cream Freezer	4	34"	28"	36"	5	1/4	600

Option: Locking device without lock -



4-ICF

ELITE 500 TRAY STANDS – BUFFET & CAFETERIA

MODEL	#DESCRIPTION	L	W	H	SHIP WT. LBS.
BTS	Buffet Style	39"	28"	36"	160
CTS	Cafeteria Tray Stand	32"	28"	36"	160

Units standard with stainless steel panels. Silverware inserts included.
Optional Napkin Dispenser

Napkin Size:

6 1/2" x 4 1/4" to 6 1/2" x 5 1/4" – Napkin Model 0098241 – 6 1/2" x 3 1/2" -
Model 0098240 – available at cost (for CTS units only).



A-12
SPEC

ELITE 500 FALSE FRONT

MODEL	#DESCRIPTION	L	W	H	SHIP WT. LBS.
C-1-FF	1-Foot	12"	4"	30"	14
C-2-FF	2-Foot	24"	4"	30"	28
C-3-FF	3-Foot	36"	4"	30"	42
C-4-FF	4-Foot	48"	4"	30"	55
C-5-FF	5-Foot	60"	4"	30"	69



ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
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Piper's Elite line of cafeteria and buffet equipment has a complete array of options and accessories - everything you need to finish your lineup.

GUARDS: CAFETERIA

CAT NO.	DESCRIPTION	2 OPENING 32" SHIP WT.	3 OPENING 46" SHIP WT.	4 OPENING 60" SHIP WT.	5 OPENING 74" SHIP WT.	6 OPENING 88" SHIP WT.
CPG	Protector Guard	24	28	34	40	46
CPGL	Protector Guard w/ Lights	28	31	38	45	51
CPGHL	Protector Guard w/ Heat & Lights	29	38	47	56	65
CPGH	Protector Guard w/ Heat	28	50	37	44	50
SCP-GC	Classic Single	22	26	32	38	44
CPGC	Classic (1 5/8)	40	44	50	56	62



CPG



CPGC

GUARDS: DOUBLE DISPLAY

CAT NO.	DESCRIPTION	2 OPENING 32" SHIP WT.	3 OPENING 46" SHIP WT.	4 OPENING 60" SHIP WT.	5 OPENING 74" SHIP WT.	6 OPENING 88" SHIP WT.
CDD	Double Display	34	44	54	64	75
CDDL	Double Display w/ Lights	36	47	58	69	81
CDDC	Classic Double Display	50	60	70	80	90



CDD



CDDC

GUARDS: OVERHEAD SHELF

CAT NO.	DESCRIPTION	2 OPENING 32" SHIP WT.	3 OPENING 46" SHIP WT.	4 OPENING 60" SHIP WT.	5 OPENING 74" SHIP WT.	6 OPENING 88" SHIP WT.
OHS	Overhead Shelf Less Plexiglass	15	21	28	38	48



OHS

BUFFET GUARDS: SINGLE SIDED

CAT NO.	DESCRIPTION	2 OPENING 32" SHIP WT.	3 OPENING 46" SHIP WT.	4 OPENING 60" SHIP WT.	5 OPENING 74" SHIP WT.	6 OPENING 88" SHIP WT.
BPG1	Single Sided Protector Guard	45	52	64	74	86
BPG1IL	Single Sided w/ Lights	48	55	66	77	88
BPG1C	Classic Single Sided	60	68	80	90	102



BPG1



BPG1C

NOTES: Hinged guards available on CPG and BPG1 - available at cost.

Hinged guards available on BPG - available at cost.

Guards listed above are designed specifically for Elite 500 units. For other applications, consult factory.

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

BUFFET GUARDS: DOUBLE SIDED

CAT NO.	DESCRIPTION	2 OPENING 32" SHIP WT.	3 OPENING 46" SHIP WT.	4 OPENING 60" SHIP WT.	5 OPENING 74" SHIP WT.	6 OPENING 88" SHIP WT.
BPG	Double Sided Protector Guard	53	60	72	82	94
BPGIL	Protector Guard w/ Incan. Lights	56	63	75	86	98
BPGFL	Protector Guard w/ Fluor. Lights	56	63	75	86	98
BPGH	Protector Guard w/ Infrared Heat	56	63	75	86	98
BPGC	Classic Two-Sided	70	80	96	110	125



BPG



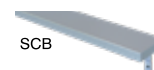
BPGC

BUFFET GUARDS: DOUBLE DISPLAY

CAT NO.	DESCRIPTION	2 OPENING 32" SHIP WT.	3 OPENING 46" SHIP WT.	4 OPENING 60" SHIP WT.	5 OPENING 74" SHIP WT.	6 OPENING 88" SHIP WT.
BDD	Double Sided Protector Guard	44	54	64	74	85
BDDL	Double Display Two-Sided w/ Lights	46	58	68	80	94

TRAY SLIDES & CUTTING BOARDS

CAT NO.	DESCRIPTION	2 OPENING 32" SHIP WT.	3 OPENING 46" SHIP WT.	4 OPENING 60" SHIP WT.	5 OPENING 74" SHIP WT.	6 OPENING 88" SHIP WT.
SFTS-10	Solid Flat 10" Tray Slide	14	6	20	25	40
SCB-10	8" Stainless Cutting Board	8	12	16	20	25
SFTS-12	Solid Flat 12" Tray Slide	22	28	30	35	50
3BTS	3-Bar Removable Tray Slide	16	18	21	23	26
SRTS	12" Solid Ribbed 16-gauge Tray Slide	20	25	30	35	40
SCB	8" Stainless Cutting Board	8	12	16	20	25
MCB	8" Maple Cutting Board	17	21	25	2	35
ME	Mitered End for Tray Slide					



SCB



3BTS



SRTS



MCB



ME

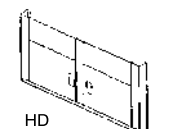
ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
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SHELVES

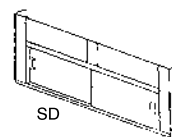
CAT NO.	DESCRIPTION	2 OPENING 32" SHIP WT.	3 OPENING 46" SHIP WT.	4 OPENING 60" SHIP WT.	5 OPENING 74" SHIP WT.	6 OPENING 88" SHIP WT.
INT	Intermediate Undershelf	45	60	75	90	105
SBS	S/S 18" Bread Shelf	10	10	10	10	10
MBS	8" Bread Shelf Maple	15	15	15	15	15

DOORS

CAT NO.	DESCRIPTION	2 OPENING 32" SHIP WT.	3 OPENING 46" SHIP WT.	4 OPENING 60" SHIP WT.	5 OPENING 74" SHIP WT.	6 OPENING 88" SHIP WT.
HD	Hinged Doors	20	30	40	50	60
SD	Sliding Doors	20	30	40	50	60
LD	Locks for Doors					



HD



SD

TOP OPTIONS

CAT NO.	DESCRIPTION	2 OPENING 32" SHIP WT.	3 OPENING 46" SHIP WT.	4 OPENING 60" SHIP WT.	5 OPENING 74" SHIP WT.	6 OPENING 88" SHIP WT.
DUT	Dual Use Top					
SBT	Stainless Salad Bar Template	14	16	20	22	24
RT	Reinforced Top	8	11	14	20	26
FF	Fill Faucet					
CUT	Cut-Out for Drop-In Dispensers					

Dual Use Top:
Add 6" to the length of 2-4 well units.
Add 10" to the length of 5-6 well units.

BODY OPTIONS

CAT NO.	DESCRIPTION	2 OPENING 32" SHIP WT.	3 OPENING 46" SHIP WT.	4 OPENING 60" SHIP WT.	5 OPENING 74" SHIP WT.	6 OPENING 88" SHIP WT.
RUS	Removable Bottom	30	35	40	45	50
FB	False Bottom (Cold Unit)	5	7	10	12	15
SKR	Skirting	20	25	30	35	40
FLP	Filler Strips	3	3	3	3	3
FPB	Full Perimeter Bumper	18	23	28	33	38



FB



SKR

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
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OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

ADDITIONAL OPTIONS

CAT NO.	DESCRIPTION	2 OPENING 32" SHIP WT.	3 OPENING 46" SHIP WT.	4 OPENING 60" SHIP WT.	5 OPENING 74" SHIP WT.	6 OPENING 88" SHIP WT.
SSL	Legs in lieu of casters			N/A	N/A	
MRCE	Mechanical Refrig. Compressor - Extended Warranty					
TFR	Tubular Foot Rest-Cashier Unit	7	7	7	7	7
DOUT	Duplex Outlet	7	7	7	7	7
AHM	Adjustable Height, Manual**					
AHE	Adjustable Height, Electric**					

** Units are not provided with interlocks if adjustable height option is added.

Powder coating, custom laminates and decals to finish off your buffet line up.

Stainless Steel



The extreme durability and easy cleaning of stainless steel makes it the first choice for strict hygiene conditions, such as, hospitals, kitchens, and other food processing environments, while providing a modern and attractive appearance.

Snapshot

Laminate



Laminate offers a wide range of patterns and colors. Surfaces can mimic everything from wood grains and stone to subtle textures and solids. Laminate is made of plastic-coated synthetics with a smooth surface that's easy to clean.

Snapshot

Powder Coat



Color selection is virtually unlimited with flat, satin, gloss, high gloss, metallic, candies, clear, iridescent, fluorescent, wrinkle, hammer tone, and glitter finishes available. Powder coated surfaces are resistant to chipping, scratching, fading, and wearing.

Snapshot

Powder coating Add the powder coating to your design specifications! Choose from unique and beautiful colors by indicating your PMS reference number upon ordering

QUICKCHANGE ELEMENT DRAWER

PIPER “WORKS IN A DRAWER” EXCLUSIVE
ELEMENT REPLACEMENT SYSTEM

SWAP ELEMENTS IN MINUTES, KEEP THE LINE MOVING

WHY WE WIN!

Zero downtime: front-access service means no teardown mid-meal.

Safer, cleaner maintenance:
No crawling under counters; fewer trip hazards.

Lower upkeep costs: changeouts in minutes, not hours like our competitors.

Consistent temps & quality: minimal disruption to hot holding.



Reflections 4 Well Hot Food Unit
Shown with options

The Piper Difference



1 Screw Removal

Remove two screws to lower the protective faceplate.



2 Face Plate Removal

Fold down the protective face plate to reveal well drawers.



3 Element Access

Slide the well drawer open to gain access to each □

REFLECTIONS CAFETERIA / BUFFET

Reflection Units

ELITE | **REFLECTIONS** | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
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Piper's Reflections line of cafeteria and buffet equipment offer flexible solutions with fiberglass bodies and stainless steel tops

REFLECTIONS HOT FOOD UNIT

MODEL #	DESCRIPTION	WATTAGE 208/240	L	W	H	SHIP WT. LBS.
R2	2-Well	2000 / 2660	36"	30"	36"	245
R3	3-Well	3000 / 3990	50"	30"	36"	270
R4	4-Well	4000 / 5320	60"	30"	36"	295
R5	5-Well	5000 / 6650	74"	30"	36"	335
R6	6-Well	6000 / 7980	96"	30"	36"	360

Note: Manifolder drains standard.



- Holds pans up to 6" deep
- 1000 watts when run at 208V, 1330w when run at 240V - Reflections Only
- Features "works in a drawer" to quickly replace and repair heating elements
- Wells run wet or dry

R4-HF SHOWN WITH OPTIONS

REFLECTIONS COLD UNIT - ENCLOSED BASE ICE COOLED

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.
R2-CI	2-12x20 Pan Capacity 36"	30"	36"	200	
R3-CI	3-12x20 Pan Capacity 50"	30"	36"	245	
R4-CI	4-12x20 Pan Capacity 60"	30"	36"	280	
R5-CI	5-12x20 Pan Capacity 74"	30"	36"	330	
R6-CI	6-12x20 Pan Capacity 96"	30"	36"	390	

Depth of CI and CM cold pan - 5", depth of BCM cold pan is 9-7/16".
Perforated False Bottoms - See options (RFB).
Salad bar templates available.



R4-CI

REFLECTIONS COLD UNIT - REFRIGERATED

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.
R2-CM	2-12x20 Pan Capacity	36"	30"	36"	350
R3-CM	3-12x20 Pan Capacity	50"	30"	36"	485
R4-CM	4-12x20 Pan Capacity	60"	30"	36"	500
R5-CM	5-12x20 Pan Capacity	74"	30"	36"	580
R6-CM	6-12x20 Pan Capacity	96"	30"	36"	640

Depth of CI and CM cold pan - 5"
Perforated False Bottoms - See options (RFB).
Salad bar templates available.
For 220/240 unit, contact factory for pricing.



R4-CM SHOWN WITH OPTIONS

REFLECTIONS CAFETERIA / BUFFET

Reflection Units

ELITE | **REFLECTIONS** | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

REFLECTIONS OTR

MODEL #	L	W	H
R3-OTR-1	50"	30"	65.875"
R4-OTR-2	60"	30"	65.875"
R5-OTR-3	74"	30"	65.875"

Option **OTR-1** **OTR-2** **OTR-3**

Front roll down night cover

LED lighted shelves

Glass shelves, inclined, with stainless steel end stop



- Merchandising that fits in your line up
- Product is kept cold 24 hours a day
- Rear doors allow product restocking without interrupting customer side service

Snapshot

REFLECTIONS COLD UNIT – Listed NSF/ANSI Standard 7

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.
R2-BCM	2-12x20 Pan Capacity	36"	30"	36"	350
R3-BCM	3-12x20 Pan Capacity	50"	30"	36"	485
R4-BCM	4-12x20 Pan Capacity	60"	30"	36"	500
R5-BCM	5-12x20 Pan Capacity	74"	30"	36"	580
R6-BCM	6-12x20 Pan Capacity	96"	30"	36"	640

Depth of cold pan - 9-7/16"

R4-OTR-2 SHOWN WITH OPTIONS

B-14 SPEC



- Mechanically refrigerated
- Extra deep well list with CSA in NSF/ ANSI Standard 7
- Pan rails are recessed for maximum cooling efficiency

Snapshot

R4-BCM SHOWN WITH OPTIONS

REFLECTIONS CAFETERIA / BUFFET

Reflection Units

ELITE | **REFLECTIONS** | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
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REFLECTIONS COOL BREEZE UNITS ENCLOSED BASE Listed NSF/ANSI Standard 7

B-6
SPEC

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.
R3-CB	3 -Pan	960	50"	30"	36"	520
R4-CB	4 -Pan	960	60"	30"	36"	548
R5-CB	5 -Pan	960	74"	30"	36"	625
R6-CB	6 -Pan	960	96"	30"	36"	640

NOTE: 2 -Pan not available
Depth of cold pan - 4-5/8"

R4-CB SHOWN
WITH OPTIONS



- Maintains product temperature at 41° or less
- Requires no ice
- Unit cascades cool breeze of air over product without drying it out

Snapshot

REFLECTIONS FROST TOP UNIT ENCLOSED BASE

B-5
SPEC

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.
R2-FT	36" Length	310	36"	30"	36"	380
R3-FT	50" Length	430	50"	30"	36"	460
R4-FT	60" Length	525	60"	30"	36"	550
R5-FT	74" Length	645	74"	30"	36"	620
R6-FT	96" Length	860	96"	30"	36"	690

R4-FT



- Perfect for dessert or salad merchandising
- Drip trough on all sides for condensation

Snapshot

REFLECTIONS ICE CREAM COUNTER

MODEL #	DESCRIPTION	# OF DOORS	L	W	H	AMPS H.P.	SHIP WT.LBS.
R2-ICF	6 gal. Ice Cream Freezer	2	36"	30"	36"	1/4	280
R4-ICF	12 gal. Ice Cream Freezer	4	36"	30"	36"	1/4	590

OPTION: Locking device without lock – available at cost.

REFLECTIONS CAFETERIA / BUFFET

ELITE | **REFLECTIONS** | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
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OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

REFLECTIONS SOLID TOP UNIT ENCLOSED BASE

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.
R1-ST	28"	28"	30"	36"	124
R2-ST	36"	36"	30"	36"	165
R3-ST	50"	50"	30"	36"	184
R4-ST	60"	60"	30"	36"	215
R5-ST	74"	74"	30"	36"	244
R6-ST	96"	96"	30"	36"	284

BEVERAGE CENTER

MODEL #	DESCRIPTION	CAPACITY	L	W	H	SHIP WT. LBS.
R2-BCI	2-12x20 Pan Capacity	80-12oz. Bottles	36"	30"	36"	350
R3-BCI	3-12x20 Pan Capacity	120-12oz. Bottles	50"	30"	36"	485
R4-BCI	4-12x20 Pan Capacity	160-12oz. Bottles	60"	30"	36"	500

Use as a back bar or self-serve ice unit for beverages. Cold pan is 9-7/16" deep. Capacity based on 12oz. Bottles: Capacities will vary depending on product and ice usage.



EASY DRAINAGE
Each unit is equipped with drain standard.

REFLECTIONS BEVERAGE COUNTER UNITS ENCLOSED BASE

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.
R1-BEV1	Single Trough	28"	30"	36"	165
R2-BEV1	Single Trough	36"	30"	36"	175
R3-BEV1	Single Trough	50"	30"	36"	194
R4-BEV1	Single Trough	60"	30"	36"	235
R5-BEV1	Single Trough	74"	30"	36"	265
R6-BEV1	Single Trough	96"	30"	36"	308

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.
R1-BEV2	Double Trough	28"	30"	36"	165
R2-BEV2	Double Trough	36"	30"	36"	175
R3-BEV2	Double Trough	50"	30"	36"	194
R4-BEV2	Double Trough	60"	30"	36"	235
R5-BEV2	Double Trough	74"	30"	36"	265
R6-BEV2	Double Trough	96"	30"	36"	308



B-7
SPEC

- Ideal for use as work top for plating or preparation
- Perfect for merchandising

R4-ST SHOWN WITH OPTIONS

Snapshot



Unit Can Be Customized With Your Logo!

B-13
SPEC

REFLECTIONS 3 WELL BEVERAGE COOLER, R3-BCI WITH CUSTOM LOGO

Snapshot



B-4
SPEC

R6-BEV SHOWN WITH OPTIONS

Snapshot

REFLECTIONS CAFETERIA / BUFFET

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REFLECTIONS CASHIER STAND UNITS WITH FOOT REST

**B-11
SPEC**

**B-11-B
SPEC**

MODEL #	DESCRIPTION	L	W	H	SHIP WT.LBS.
R1-CS	Cashier Stand w/ Drawer & Locks	28"	30"	36"	185
R2-CS	Cashier Stand w/ Drawer & Locks	36"	30"	36"	200

OPTION: (-R DOUT) Duplex Outlet – available at cost.

MODEL #	DESCRIPTION	L	W	H	SHIP WT.LBS.
R1-CU	Corner Unit	30"	30"	36"	100



R1-CS SHOWN
WITH OPTIONS

Snapshot

REFLECTIONS TRAY STANDS – BUFFET & CAFETERIA

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.
R1-TS	Single Tray Stand	28"	30"	36"	155
R2-TS	Double Tray Stand	36"	30"	36"	195
RSD	Silverware Dispenser for Tray Stands w/10 Holes				
RSDN	Silverware & Napkin Dispenser for Tray Stands w/ 8 Holes & 1 Napkin Dispenser				

**B-14
SPEC**



R1-TS

Snapshot

Check Out all the Elite & Reflection Options



REFLECTIONS CAFETERIA / BUFFET

Reflection Units

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Piper's Reflections line of cafeteria and buffet equipment has a complete array of options and accessories – everything you need to finish your lineup.

GUARDS: CAFETERIA

		2 OPENING 36"	3 OPENING 50"	4 OPENING 60"	5 OPENING 74"	6 OPENING 96"
CAT NO	DESCRIPTION	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.
RCPG	Protector Guard	24	28	34	40	46
RCPGL	Protector Guard w/ Lights	28	31	38	45	51
RCPGHL	Protector Guard w/ Heat & Lights	29	38	47	56	65
	Protector Guard w/ Fluor. Lights	28	31	38	45	51
RCPGH	Protector Guard w/ Heat	28	50	37	44	50
RCPGC	Classic Single	22	26	32	38	44
RCPGC	Classic (1 5/8)	40	44	50	56	62



NOTES: Hinged guards available on RCPG and RBPG1 – available at cost.
Hinged guards available on RBPG – available at cost.

Heat and light options available on Classic Guards, consult factory for pricing. Guards listed above are designed specifically for Reflections units. For other applications consult factory.



GUARDS: DOUBLE DISPLAY

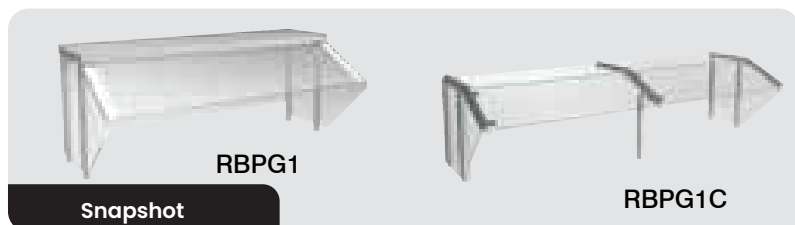
		2 OPENING 36"	3 OPENING 50"	4 OPENING 60"	5 OPENING 74"	6 OPENING 96"
CAT NO	DESCRIPTION	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.
RCDD	Double Display	34	44	54	64	75
RCDDL	Double Display w/ Lights	36	47	58	69	81
RCDDC	Classic Double Display	50	60	70	80	90

REFLECTIONS CAFETERIA / BUFFET

ELITE | **REFLECTIONS** | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

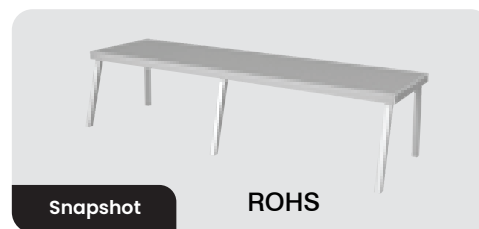
GUARDS: OVERHEAD SHELF

		2 OPENING 36"	3 OPENING 50"	4 OPENING 60"	5 OPENING 74"	6 OPENING 96"
CAT NO	DESCRIPTION	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.
ROHS	Overhead Shelf Less Plexiglass	15	21	28	38	48



Snapshot

RBPG1C



Snapshot

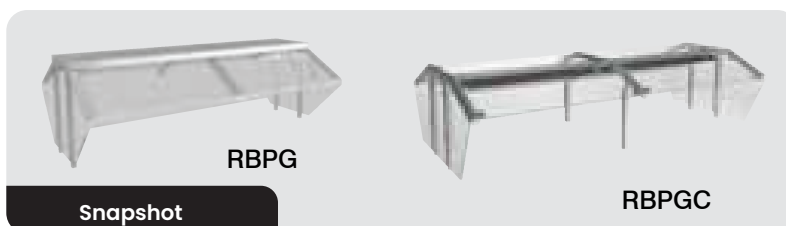
ROHS

BUFFET GUARDS: SINGLE SIDE

		2 OPENING 36"	3 OPENING 50"	4 OPENING 60"	5 OPENING 74"	6 OPENING 96"
CAT NO	DESCRIPTION	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.
RBPG1	Single Sided Protector Guard	45	52	64	74	86
RBPG1L	Single Sided w/ Lights	48	55	66	77	88
	Single Sided w/ Fluor. Lights	49	56	68	79	90
RBPG1C	Classic Single-Sided	60	68	80	90	102

BUFFET GUARDS: DOUBLE SIDED

		2 OPENING 36"	3 OPENING 50"	4 OPENING 60"	5 OPENING 74"	6 OPENING 96"
CAT NO	DESCRIPTION	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.
RBPG	Double Sided Protector Guard	53	60	72	82	94
RBPGGL	Protector Guard w/ Incan. Lights	56	63	75	86	98
	Protector Guard w/ Fluor. Lights	56	63	75	86	98
RBPGH	Protector Guard w/ Infrared Heat	56	63	75	86	98
RBPGC	Classic Two-Sided	70	80	96	110	125



Snapshot

RBPGC

REFLECTIONS CAFETERIA / BUFFET

ELITE | **REFLECTIONS** | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

BUFFET GUARDS: DOUBLE DISPLAY

		2 OPENING 36"	3 OPENING 50"	4 OPENING 60"	5 OPENING 74"	6 OPENING 96"
CAT NO	DESCRIPTION	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.
RBDD	Double Display TwoSided PG+	44	54	64	74	85
RBDDL	Double Display Two-Sided w/ Lights	46	58	68	80	94

BUFFET GUARDS: OPTIONS

		2 OPENING 36"	3 OPENING 50"	4 OPENING 60"	5 OPENING 74"	6 OPENING 96"
CAT NO	DESCRIPTION	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.
RBGAH	Protector Guard Adjustable Height					

TRAY SLIDES & CUTTING BOARDS

		1 OPENING 28"	2 OPENING 36"	3 OPENING 50"	4 OPENING 60"	5 OPENING 74"	6 OPENING 96"
CAT NO	DESCRIPTION	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.
RSCB10	Solid Flat 10" Tray Slide/ Cutting Board	13	14	16	20	25	40
RSFB-12	Protector Guard w/ Lights	20	22	28	30	35	50
R3BTS	Protector Guard w/ Heat& Lights	14	122	28	130	35	150
RSRTS	Protector Guard w/ Fluor. Lights	20	122	28	130	35	150
RSCBT	Protector Guard w/ Heat	9	110	12	116	120	135
RMCB	Classic Single	16	118	22	125	30	1 45
RME	Classic (1 5/8)						



REFLECTIONS CAFETERIA / BUFFET

ELITE | **REFLECTIONS** | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

SHELVES

		1 OPENING 28"	2 OPENING 36"	3 OPENING 50"	4 OPENING 60"	5 OPENING 74"	6 OPENING 96"
CAT NO	DESCRIPTION	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.
RSES	S/S End Shelf Drop Type	15	15	15	15	15	15

TOP OPTIONS

		1 OPENING 28"	2 OPENING 36"	3 OPENING 50"	4 OPENING 60"	5 OPENING 74"	6 OPENING 96"
CAT NO	DESCRIPTION	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.
RCUT	Cut-Out for Drop-In Dispensers						
RCUT	Dual Use Top**						
RCUT	Fill Faucet						

**To accommodate dual use top, add one well size. Example: for a 4-well 60" unit, a 74" unit must be ordered.

UNDERSTORAGE

		1 OPENING 28"	2 OPENING 36"	3 OPENING 50"	4 OPENING 60"	5 OPENING 74"	6 OPENING 96"
CAT NO	DESCRIPTION	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.
ROU	Open Understorage w/ Shelf						
RHU	Heated Understorage	N/A					
RRU	Refrigerated Understorage	N/A	N/A	N/A			



ELITE | **REFLECTIONS** | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

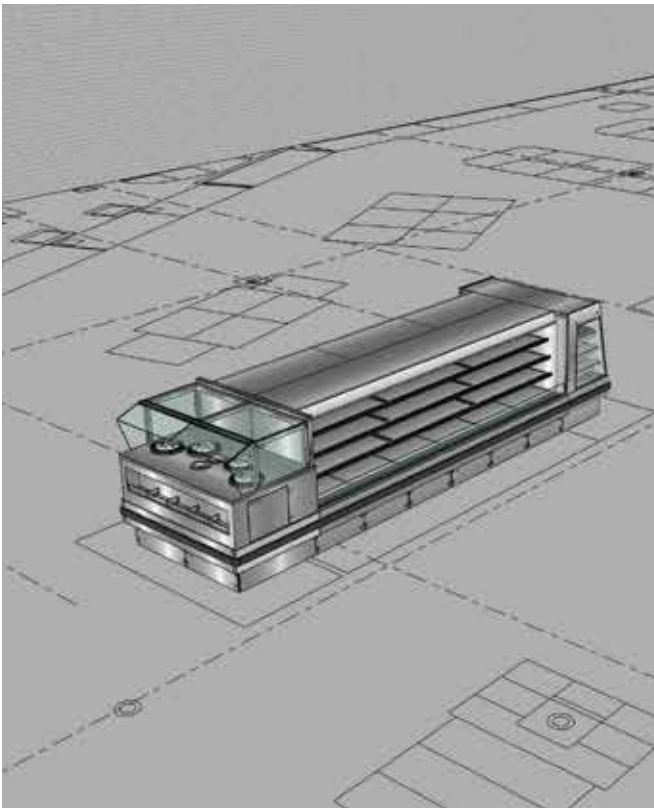
ADDITIONAL OPTIONS

		1 OPENING 28"	2 OPENING 36"	3 OPENING 50"	4 OPENING 60"	5 OPENING 74"	6 OPENING 96"
CAT NO	DESCRIPTION	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.	SHIP WT.
RBL	S/S Adj. Bullet Feet (Set)*	N/A	N/A	N/A	N/A	N/A	N/A
RBKR	Common Circuit Breaker						
RDOUT	Duplex Outlet						
RFB	False Bottom (Cold Unit)	N/A	5	7	10	12	15
RMRCE	Mechanical Refrig. Compressor - Extended Warranty						
RAHM	Adjustable Height, Manual**						
RAHE	Adjustable Height, Electric**						

*S/S Bullet feet option includes base unit cut down 1" to maintain standard height of 36" and proper trayslide height.

** Not available on milk units, ice cream units, tray stands or false fronts.

** Units are not provided with interlocks if adjustable height option is added.



ELITE | **REFLECTIONS** | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
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FIBERGLASS

CUSTOM COLORED FIBERGLASS TUBS



Note:

Custom tub coat colors available. Specify RAL gel coat color when ordering.

Pound for pound, fiberglass is stronger than concrete, steel or aluminum. It's 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.

Snapshot

STEAM TABLES PIPERMATIC

STEAM TABLES

ELITE | REFLECTIONS | **STEAM TABLES** | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

DESIGN BASICS HOT FOOD TABLE

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.
DB-2-HF	2-Well	1500	30"	31"	34"	204
DB-3-HF	3-Well	2250	44"	31"	34"	229
DB-4-HF	4-Well	3000	58"	31"	34"	204
DB-5-HF	5-Well	3750	72"	31"	34"	254

Auto Fill – available at cost.
Available 120v/208v/240v, Single or Three Phase
Units are infinite controlled.
Thermostat control not available.



DB-4-HF

C-1
SPEC

DESIGN BASICS HOT FOOD TABLE

MODEL #	DESCRIPTION		L	W	H	SHIP WT. LBS.
DB-2-CI	2-12x20 Pan Capacity	1500	30"	31"	34"	204
DB-3-CI	3-12x20 Pan Capacity	2250	44"	31"	34"	229
DB-4-CI	4-12x20 Pan Capacity	3000	58"	31"	34"	204
DB-5-CI	5-12x20 Pan Capacity	3750	72"	31"	34"	254



DB-4-CI

C-2
SPEC

DESIGN BASICS SOLID TABLE

MODEL #	DESCRIPTION		L	W	H	SHIP WT. LBS.
DB-2-ST	Solid Top		30"	31"	34"	189
DB-3-ST	Solid Top		44"	31"	34"	199
DB-4-ST	Solid Top		58"	31"	34"	219
DB-5-ST	Solid Top		72"	31"	34"	239



DB-4-ST

C-3
SPEC

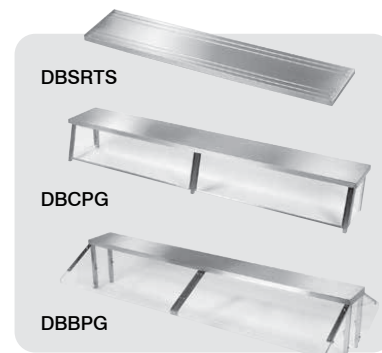
STEAM TABLES PIPERMATIC

STEAM TABLES

ELITE | REFLECTIONS | **STEAM TABLES** | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
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DESIGN BASICS OPTIONS AND ACCESSORIES

CAT NO.	DESCRIPTION
DBDRN	Manifold drains
DBMCB	Maple cutting board in lieu of poly board
DBSRTS	Solid ribbed tray slide
DBCPG	Cafeteria Protector Guard
DBOHS	Overhead Shelf
SDB	Dish Shelf
DBBPG1	Buffet Single Side Guard
DBBPG	Buffet Double Sided Guard



MOBILE PIPERMATIC

HEAT-IN BASE

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.	SHIP CU. FT.
DME-3-PTS-BH	3-Well	4500	50"	28.25"	34"	250	34.2
DME-3-PTS-H*	3-Well	4500	44"	23.875"	34"	250	34.2
DME-4-PTS-BH	4-Well	5500	64"	28.25"	34"	290	44.5
DME-4-PTS-H*	4-Well	5500	58"	23.875"	34"	290	44.5
DME-5-PTS-BH	5-Well	7000	78"	28.25"	34"	330	56.8
DME-5-PTS-H*	5-Well	7000	72"	23.875"	34"	330	56.8

UNHEATED BASE

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.	SHIP CU. FT.
DME-3-PTS*	3-Well	3000	44"	23.875"	34"	250	34.2
DME-3-PTSB	3-Well	3000	50"	28.25"	34"	250	34.2
DME-4-PTS*	4-Well	4000	58"	23.875"	34"	290	44.5
DME-4-PTSB	4-Well	4000	64"	28.25"	34"	290	44.5
DME-5-PTS*	5-Well	5000	72"	23.875"	34"	330	56.8
DME-5-PTSB	5-Well	7000	78"	28.25"	34"	330	56.8



DME-3-PTS-BH

Specify voltage when ordering – 120 volt single phase available only on DME-3PTS, DME-3PTS-H and DME-3PTS with unheated base. All units available with 208 volt and 240 volt single or 3 phase. Units furnished standard with stainless steel cutting board on control side. Without Bumper.

NOTE: (-V) Set of 4 vertical corner bumpers (in lieu of perimeter bumper) – available at cost. Manifolded drains are standard.

STEAM TABLES PIPERMATIC

STREAM TABLES

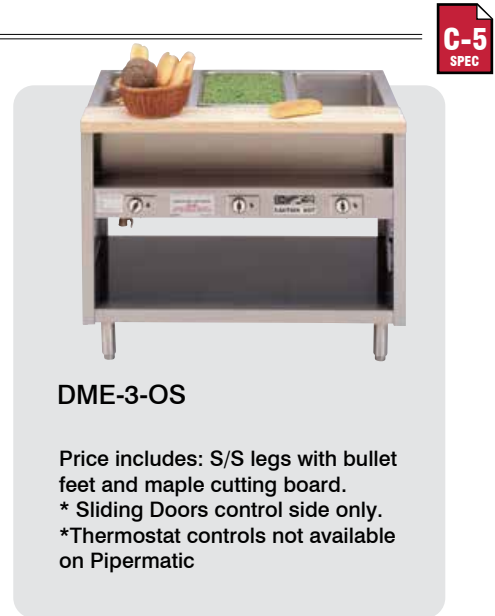
ELITE | REFLECTIONS | **STEAM TABLES** | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
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STATIONARY PIPERMATIC

MODEL #	DESCRIPTION	WATT	L	W	H	SHIP WT. LBS.
DME-3-OS	Open Base 3 Well	3000	44"	32"	34"	265
DME-4-OS	Open Base 4 Well	4000	58"	32"	34"	340
DME-5-OS	Open Base 5 Well	5000	72"	32"	34"	410
DME-6-OS	Open Base 6 Well	6000	86"	32"	34"	575

MODEL #	DESCRIPTION	WATT	L	W	H	SHIP WT. LBS.
DME-3-SS	Semi-Enclosed 3 Well	3000	44"	32"	34"	265
DME-4-SS	Semi-Enclosed 4 Well	4000	58"	32"	34"	340
DME-5-SS	Semi-Enclosed 5 Well	5000	72"	32"	34"	410
DME-6-SS	Semi-Enclosed 6 Well	6000	86"	32"	34"	575

MODEL #	DESCRIPTION	WATT	L	W	H	SHIP WT. LBS.
DME-3-DS	Enclosed 3 Well	3000	44"	32"	34"	265
DME-4-DS	Enclosed 4 Well	4000	58"	32"	34"	340
DME-5-DS	Enclosed 5 Well	5000	72"	32"	34"	410
DME-6-DS	Enclosed 6 Well	6000	86"	32"	34"	575



Specify Electric Voltage – Furnished standard 120, 208, 240 volts, single or three phase, A.C.
No more than 4 openings are available with 120 volt electric.

NOTE: Electrical hook-up junction box is mounted on right side of table from serving side on standard units with legs.
(Standard units must be hard wired.) If caster option is ordered, cord and plug is furnished on right side of unit.

Caster Option – available at cost.

Stainless steel cutting board in lieu of maple cutting board – available at cost.

NOTE: Manifoldd drains are standard.

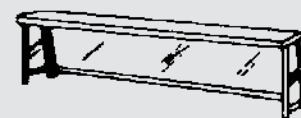
STEAM TABLES PIPERMATIC

STEAM
TABLES

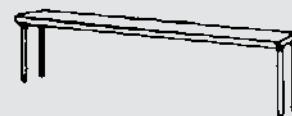
ELITE | REFLECTIONS | **STEAM TABLES** | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
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STAINLESS STEEL SERVING SHELF AND PROTECTOR

MODEL #	DESCRIPTION	TOP OPENING	SHIP CLASS	SHIP WT.	SHIP CU. FT.
PG-4	WITH ACRYLIC PROTECTOR SHELF	3	250	35	4.5
PGL-44 with Light		3	250	56	4.5
PGH-44 with Hea		3	250	58	4.5
PG-5		4	250	42	6.1
PGL-58 with Light		4	250	67	6.1
PGH-58 with Hea		4	250	69	6.1
PG-7		5	250	50	7.7
PGL-72 with Light		5	250	78	7.7
PGH-72 with Hea		5	250	80	7.7
PG-8		6	250	80	9.3
PGL-86 with Light		6	250	89	9.3
PGH-86 with Hea		6	250	91	9.3
SS-4	SHELF ONLY	3	150	15	4.5
SSH-44 with Hea		3	150	15	4.5
SS-5		4	150	20	6.1
SSH-58 with Hea		4	150	20	6.1
SS-7		5	150	25	7.7
SSH-72 with Hea		5	150	25	7.7
SS-8		6	150	34	9.3
SSH-86 with Hea		6	150	34	9.3



PG-72

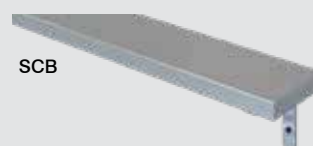


SS-72

Glass option on protector shelf, contact factory.

PIPERMATIC OPTIONS

CAT NO.	DESCRIPTION	3 OPENING 44" SHIP WT.	4 OPENING 58" SHIP WT.	5 OPENING 72" SHIP WT.	6 OPENING 86" SHIP WT.
MCB	Cutting Board Maple - 8" wide w/hinged brackets	16	21	26	35
SCB	Cutting Board Stainless - 8" wide w/hinged brackets	16	21	26	35
3BTS	3-Bar Tray Slide 12 3/4" wide w/ hinged brackets	18	21	26	35



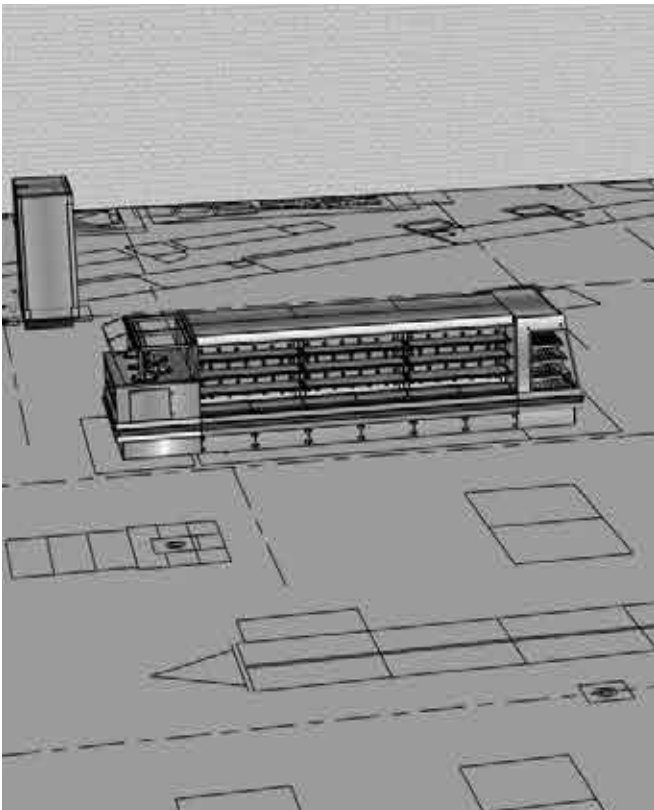
SCB



3BTS



MCB



DROP-INS

We build products that fit your plan with details that:

- Hot Food
- Cold Food
- Solid Tops
- Cash/ Corner
- Beverage Units
- Tray Stands
- Slim Line



THE PIPER DIFFERENCE



CONTROLS

- Choose between infinite or thermostatic temperature control
- Pilot lamps standard

Snapshot



PIPER LOCKS

- Solid, secure clamps speed installation
- Easy removal for servicing if needed

Snapshot



HEATED PLATE DISPENSERS

- Equipped with 120-volt, 60-cycle singlephase tubular heater and thermostat mounted in base of dispenser
- Lighted on/off switch
- Heated models equipped with 4-foot cord set and NEMA 5-15 or 5-30 plug

Snapshot

Piper Offers a comprehensive line including both drop-ins and built-ins. Our equipment installs smoothly, integrates seamlessly, and delivers years of reliable trouble-free performance.

ELITE | REFLECTIONS | STEAM TABLES | **DROP-INS** | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
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HOT FOOD BOTTOM-MOUNTED WELLS (12 x 20)

D-2
SPEC

MODEL #	DESCRIPTION	ELECTRICAL SPECIFY*	SHIP WT	SHIP CU. FT.
THERMOSTATICALLY CONTROLLED BOTTOM INSULATED ONLY				
CC-D-B-T-L	Cove Corner with Drain - Listed	Specify	19	2.2
CC-D-B-T-R	Cove Corner with Drain - Recognized	Specify	18	2.2
CC-OD-B-T-L	Cove Corner w/o Drain - Listed	Specify	19	2.2
CC-OD-B-T-R	Cove Corner w/o Drain - Recognized	Specify	18	2.2
THERMOSTATICALLY CONTROLLED FULLY INSULATED				
CC-D-A-T-L	Cove Corner with Drain - Listed	Specify	24	2.2
CC-D-A-T-R	Cove Corner with Drain - Recognized	Specify	19	2.2
CC-OD-A-T-L	Cove Corner w/o Drain - Listed	Specify	24	2.2
CC-OD-A-T-R	Cove Corner w/o Drain - Recognized	Specify	19	2.2



CC-OD-B-T-L
R = Recognized
L = Listed

HOT FOOD TOP-MOUNTED WELLS (12 x 20) WITH PIPER LOCKS

D-3
SPEC

MODEL #	DESCRIPTION	ELECTRICAL SPECIFY*	SHIP WT	SHIP CU. FT.
THERMOSTATICALLY CONTROLLED BOTTOM INSULATED ONLY				
CCF-D-B-T-L	Cove Corner Flanged with Drain - Listed	Specify	24	2.2
CCF-D-B-T-R	Cove Corner Flanged with Drain - Recognized	Specify	19	2.2
CCF-OD-B-T-L	Cove Corner Flanged w/o Drain - Listed	Specify	24	2.2
CCF-OD-B-T-R	Cove Corner Flanged w/o Drain - Recognized	Specify	19	2.2
THERMOSTATICALLY CONTROLLED FULLY INSULATED				
CCF-D-A-T-L	Cove Corner Flanged with Drain - Listed	Specify	24	2.2
CCF-D-A-T-R	Cove Corner Flanged with Drain - Recognized	Specify	19	2.2
CCF-OD-A-T-L	Cove Corner Flanged w/o Drain - Listed	Specify	24	2.2
CCF-OD-A-T-R	Cove Corner Flanged w/o Drain - Recognized	Specify	19	2.2



CCF-OD-A-T-L
R = Recognized
L = Listed

Top-mounted fully-insulated units come standard with 208/240v-1200/1600W, power and thermostats. Infinite controls available upon request. Piper locks are standard on all top mounted units, as are

MODEL	DESCRIPTION
☐ CC	Cove corner built-in
☐ CCF	Cove corner drop-in
☐ OD	Without drain
☐ D	With Drain
☐ A	Fully-insulated well
☐ B	Bottom-insulated only well
☐ T	Thermostat
☐ I	Infinite

MODEL	DESCRIPTION
☐ L	Listed
☐ R	Recognized
☐ 12	Voltage 120
☐ 20	Voltage 208
☐ 24	Voltage 240
☐ 10	Wattage 1000
☐ 12	Wattage 1200
☐ 16	Wattage 1600

PLEASE USE THE QUICK CHECK ORDER CHART TO CREATE THE MODEL NUMBER.

NOTE: When ordering thermostatic or infinite controls, voltages of 208V or 240V have 1200W / 1600 wattage, respectively, and can be wired for either 208V or 240V power.

Length of control wires or conduit (std. 48") 72" Option with infinite controls only.

To order units, simply check options listed above which will generate a specific order model for your customer.

Select one in each area:

CC = Cove Corner (Bottom-mount)
CCF = Cove Corner (Top-mount) Flanged

NOTE: When ordering hot food wells in 208V or 240V elements, the wattages will be 1200 / 1600W, respectively. Example: 208 / 240V - 1200 / 1600W.

• When ordering above hot food wells, please complete the model numbers (at the end) by selecting the voltage & wattage required.

ELITE | REFLECTIONS | STEAM TABLES | **DROP-INS** | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
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OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

OPTIONS & ACCESSORIES FOR SINGLE HOT FOOD WELLS

MODEL #	DESCRIPTION	SHIP WT. LBS.
CWE-72	72" Wiring Extension (Std. 48") With infinite control only.5	
LOS	Lever Operated Shut-Off Valve	1
WMKF	Wood Mounting Kit - Fully Insulated	5
WMKB	Wood Mounting Kit - Bottom Insulated	5

HOT FOOD MULTI-WELL DROP-INS INFINITE CONTROL ONLY - SINGLE PHASE UNITS

D-1
SPEC

MODEL #	DESCRIPTION	EACH WELL POWER	SHIP WT	SHIP CU. FT.
2HFW-1	2 Well w/o Drain	208/240V	55	7
3HFW-1	3 Well w/o Drain	208/240V	81	9.2
4HFW-1	4 Well w/o Drain	208/240V	108	12
5HFW-1	5 Well w/o Drain	208/240V	135	14.6
6HFW-1	6 Well w/o Drain	208/240V	162	18.2
2HFW-1DM	2 Well with Drain	208/240V	85	1.5
3HFW-1DM	3 Well with Drain	208/240V	112	9.5
4HFW-1DM	4 Well with Drain	208/240V	138	12.3
5HFW-1DM	5 Well with Drain	208/240V	165	14.9
6HFW-1DM	6 Well with Drain	208/240V	192	18.6



4HFW-1

HOT FOOD MULTI-WELL DROP-INS - THERMOSTAT CONTROL

D-1B
SPEC

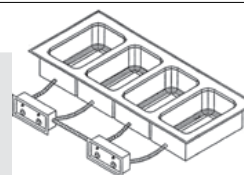
MODEL #	DESCRIPTION	EACH WELL POWER	SHIP WT	SHIP CU. FT.
MD-2	2 Well w/o Drain	120V	55	7
MD-2	2 Well w/o Drain	208 / 240V	55	7
MD-3	3 Well w/o Drain	208 / 240V	81	9.2
MD-4	4 Well w/o Drain	208 / 240V	108	12
MD-5	5 Well w/o Drain	208 / 240V	135	14.6
MD-6	6 Well w/o Drain	208 / 240V	162	18.2
MD-2DM	2 Well with Drain	120V	85	7.5
MD-2DM	2 Well with Drain	208 / 240V	85	7.5
MD-3DM	3 Well with Drain	208 / 240V	112	9.5
MD-4DM	4 Well with Drain	208 / 240V	138	12.3
MD-5DM	5 Well with Drain	208 / 240V	165	14.9
MD-6DM	6 Well with Drain	208 / 240V	192	18.6

ELECTRICAL:

All units come standard single phase; three phase is available upon request.
2-Well series is available 120V - 1200W,
1-phase per well and 208 / 240V - 1200 / 1600W in 208 / 240V - 1200 / 1600W 1-phase and 3-phase.

CONTROLS: The 2-Well and 3-Well units come standard with one control box and thermostats.
The 4-Well through 6-Well units come with 2 control boxes and thermostats.

OPTIONS: Automatic waterfill - available at cost.
See Specification Sheets for Cut-Out Sizes.



Multi-Well Hot Food Drop-Ins

- 2-through 6-well units with 14-gauge stainless steel top with 12" x 20" die-stamped openings with 1/4" raised beaded edge
- 90° turndown or flange-top styles available
- Optional fuse-welded 1/2" NPT stainless steel drains with fully assembled manifold
- Thermostatically (MD) controlled or infinitely (HFW) controlled
- Dual-voltage elements (208/240V-1200/1600W) standard; other voltages/wattages available



Flanged Top (MD Style)

90 Degree Turn Down Top (HFW Style)



ELITE | REFLECTIONS | STEAM TABLES | **DROP-INS** | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

WOOD MOUNTING KITS FOR HOT FOOD MULTI-WELL DROP-INS

MODEL #	DESCRIPTION
2WL	2 -Well
3WL	3 -Well
4WL	4 -Well
5WL	5 -Well
6WL	6 -Well

HOT FOOD TOP-MOUNTED 34 SERIES ROUND WELLS

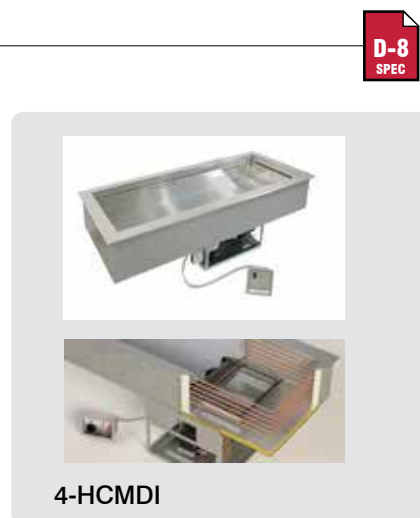
MODEL #	DESCRIPTION	SHIP WT	SHIP CU. FT.
11QT-D-T-R	11 Qt. Round with Drain	10	1.8
11QT-OD-T-R	11 Qt. Round	10	1.8
7QT-D-T-R	7 Qt. Round with Drain	9	1.2
7QT-OD-T-R	7 Qt. Round	9	1.2

Specify voltage when ordering.
R = Recognized



HOT / COLD FOOD DROP-INS

MODEL#	DESCRIPTION	CUTOUT DIMENSIONS	LENGTH	WIDTH	VOLTAGE	AMPS	WATTAGE	SHIP WT
HOT / MECHANICAL REFRIGERATION								
3-HCMDI	3-Well	24.4375" x 44.3125"	45.625"	25.75"	120	16.6	2000	220
4-HCMDI	4-Well	24.4375" x 58.3125"	59.625"	25.75"	120/208	25	3000	260
5-HCMDI	5-Well	24.4375" x 72.3125"	73.625"	25.75"	120/208	33.3	4000	280
6-HCMDI	6-Well	24.1375" x 86.3125"	87.625"	25.75"	120/208	25.2	5250	320
HOT / ICE ONLY								
3-HCIDI	3-Well	24.4375" x 44.3125"	45.625"	25.75"	120	17.5	2100	150
4-HCIDI	4-Well	24.4375" x 58.3125"	59.625"	25.75"	120/208	15.1	3150	190
5-HCIDI	5-Well	24.4375" x 72.3125"	73.625"	25.75"	120/208	20.2	4200	220
6-HCIDI	6-Well	24.1375" x 86.3125"	87.625"	25.75"	120/208	25.2	5250	250



NOTE: Refer to Spec. Sheet / Manuals for more detailed installation information.
MRCE – Mechanical Refrigeration Compressor Extended Warranty – available at cost per compressor.
Specify voltage when ordering.

ELITE | REFLECTIONS | STEAM TABLES | **DROP-INS** | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

FROST TOP DROP-INS

MODEL #	DESCRIPTION	CUTOUT DIMENSIONS	LENGTH	WIDTH	AMPS	VOLTAGE	SHIP WT
2-FTDI	2-Well	29.375" X 23.625"	31.625"	25.75"	120	6.3	230
3-FTDI	3-Well	43.375" X 23.625"	45.625"	25.75"	120	6.3	250
4-FTDI	4-Well	57.375" X 23.625"	59.625"	25.75"	120	6.3	275
5-FTDI	5-Well	71.375" X 23.625"	73.625"	25.75"	120	6.3	290
6-FTDI	6-Well	85.375" X 23.625"	87.625"	25.75"	120	6.3	310



COLD FOOD DROP-INS

MODEL #	DESCRIPTION	CUTOUT DIMENSIONS	LENGTH	WIDTH	SHIP WT	SHIP CU. FT.
MECHANICAL REFRIGERATION						
2-CMDI	2-Well	29.625" x 23.625"	31.625"	25.75"	135	14.4
3-CMDI	3-Well	43.625" x 23.625"	45.62"	25.75"	155	19.4
4-CMDI	4-Well	57.625" x 23.625"	59.625"	25.75"	175	24.2
5-CMDI	5-Well	71.625" x 23.625"	73.625"	25.75"	195	29
6-CMDI	6-Well	85.625" x 23.625"	87.875"	25.75"	215	33.8
ICE ONLY						
1-CIDI	1-Well	13.5625" x 21.5625"	17.625"	25.75"	70	2.6
2-CIDI	2-Well	29.625" x 23.625"	31.625"	25.75"	90	12.4
3-CIDI	3-Well	43.625" x 23.625"	45.62"	25.75"	110	16.4
4-CIDI	4-Well	57.625" x 23.625"	59.625"	25.75"	130	21.2
5-CIDI	5-Well	71.625" x 23.625"	73.625"	25.75"	150	26
6-CIDI	6-Well	85.625" x 23.625"	87.875"	25.75"	170	30.8
BLOOMINGTON EXTRA DEEP WELL *DEPTH OF PAN IS 9 7/16 Listed NSF/ANSI Standard 7						
2-BCMDI	2-Well	30-7/8" x 26-1/2"	32"	28"	230	12.8
3-BCMDI	3-Well	44-7/8" x 26-1/2"	46"	28"	250	18.5
4-BCMDI	4-Well	58-7/8" x 26-1/2"	60"	28"	275	24.1
5-BCMDI	5-Well	72-7/8" x 26-1/2"	74"	28"	290	29.8
6-BCMDI	6-Well	86-7/8" x 26-1/2"	88"	28"	310	35.4



Applies only if compressor is furnished.

NOTE: 2-Well not available. MRCE – Mechanical Refrigeration Compressor Extended Warranty – available at cost per compressor.

ELITE | REFLECTIONS | STEAM TABLES | **DROP-INS** | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

COOL BREEZE DROP-IN (FORCED AIR COLD PAN) Listed NSF/ANSI Standard 7

D-6
SPEC

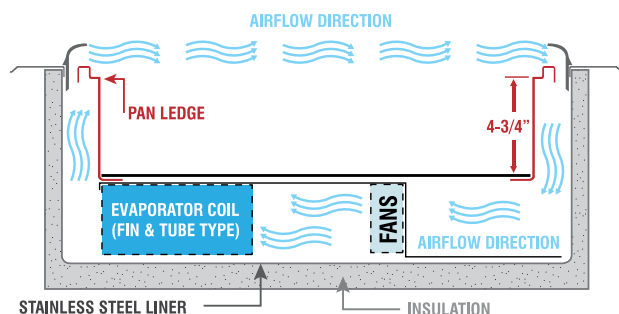


6-CBDI

NSF 7 Cool Breeze Drop-In

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

Product Features



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

MODEL #	CUTOUT DIMENSIONS	L	W	H	INSIDE WELL DIMENSIONS	*AMPS @ 120V	SHIP WT	SHIP CU. FT.
CBDI-3	44-3/4" x 26-1/2"	44"	28"	26"	40" x 20-1/16"	8	290	36.7
CBDI-4	58-3/4" x 26-1/2"	58"	28"	26"	54" x 20-1/16"	8	315	41.3
CBDI-5	72-3/4" x 26-1/2"	72"	28"	26"	68" x 20-1/16"	8	340	46
CBDI-6	86-3/4" x 26-1/2"	86"	28"	26"	82" x 20-1/16"	8	365	50.7

Applies only if compressor is furnished.

NOTE: 2-Well not available. MRCE – Mechanical Refrigeration Compressor Extended Warranty – available at cost per compressor.

ELITE | REFLECTIONS | STEAM TABLES | **DROP-INS** | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

AT SERIES – DROP-IN TYPE

UNHEATED

MODEL #	DISH SIZES	COUNTER HOLE DIA	MAXIMUM O.D.	SHIP WT
AT1	5.125" Max.	7.4375"	8.25"	10
AT2	5.25" to 5.875" Max.	8.1875"	9.0"	10
AT3	6" to 6.625" Max.	8.9375"	9.75"	12
AT4	6.75" to 7.375" Max.	9.6875"	10.50"	12
AT5	7.5" to 8.25" Max.	10.5625"	11.375"	25
AT6	8.375" to 9.25" Max.	11.5625"	12.375"	25
AT7	9.375" to 10.25" Max.	12.5625"	13.375"	25
AT75	10.375" to 11.25" Max.	13.5625"	14.375"	25
AT8	11.375" to 12" Max.	14.3125"	15.125"	25



D-9
SPEC

HEATED

MODEL #	DISH SIZES	WATTS	COUNTER HOLE DIA	MAXIMUM O.D.	SHIP WT
ATH1	5.125" Max.	210	7.4375"	8.25"	17
ATH2	5.25" to 5.875" Max.	240	8.1875"	9.0"	19
ATH3	6" to 6.625" Max.	270	8.9375"	9.75"	19
ATH4	6.75" to 7.375" Max.	300	9.6875"	10.50"	19
ATH5	7.5" to 8.25" Max.	330	10.5625"	11.375"	20
ATH6	8.375" to 9.25" Max.	380	11.5625"	12.375"	27
ATH7	9.375" to 10.25" Max.	420	12.5625"	13.375"	29
ATH75	10.375" to 11.25" Max.	500	13.5625"	14.375"	30
ATH8	11.375" to 12" Max.	500	14.3125"	15.125"	32

SPLIT TUBE

MODEL #	DISH SIZES	COUNTER HOLE DIA	MAXIMUM O.D.	SHIP WT
ATS-1	5.125" Max.	7.4375"	8.25"	10
ATS-2	5.25" to 5.875" Max.	8.1875"	9.0"	10
ATS-3	6" to 6.625" Max.	8.9375"	9.75"	12
ATS-4	6.75" to 7.375" Max.	9.6875"	10.50"	12
ATS-5	7.5" to 8.25" Max.	10.5625"	11.375"	25
ATS-6	8.375" to 9.25" Max.	11.5625"	12.375"	25
ATS-7	9.375" to 10.25" Max.	12.5625"	13.375"	25
ATS-75	10.375" to 11.25" Max.	13.5625"	14.375"	25
ATS-8	11.375" to 12" Max.	14.3125"	15.125"	25

Capacity per tube: 28 to 36 bowls / 50 to 72 plates

Height: Unheated Tube 27 1/2" + Guides 3 1/2" - Heated Tube 28" + Guides 3 1/2"

OPTION	DESCRIPTION
SSTC	Stainless Steel Tube Covers w/handle
OS	Stainless Steel Outer Sleeve

NOTE: Custom heights available. Specify height required from top of counter to bottom of unit.
Available at cost per unit for custom height.

ELITE | REFLECTIONS | STEAM TABLES | **DROP-INS** | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

COOL BREEZE DROP-IN (FORCED AIR COLD PAN) Listed NSF/ANSI Standard 7

MODEL #	CUTOUT DIMENSIONS	L	W	H	SHIP WT
2SCD	4.1875" X 6.625"	5"	7.5"	17"	4

Capacity: Up to 250 cups
Note: For 1-1/2" diam. cups only.



D-10
SPEC

FAST FOOD NAPKIN DISPENSER

MODEL #	H	SHIP WT
TDNM	19"	10

Capacity: Up to 500 napkins.
Accommodates center folded napkin size 5 x 6-5/8" or 4-5/8" x 6-5/8" only.



D-11
SPEC

EGG DISPENSERS

MODEL #	L	W	H	SHIP WT
EGG-1212 (Drop-In)	12.625"	12.625"	28"	55

Capacity: 18 dozen eggs
Standard: Perforated panels *This allows the unit to be dropped into a refrigerated counter.



D-15
SPEC

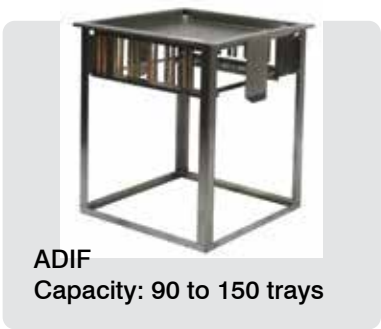
ELITE | REFLECTIONS | STEAM TABLES | **DROP-INS** | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
 RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
 OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

TRAY AND RACK DISPENSERS

D-12
SPEC

MODEL #	DESCRIPTION
ADIF	Drop-In
ADIN	Built-In

Tray Sizes Available:
 10" x 14" 10" x 20"
 12" x 16"
 14" x 18" 14" x 20"
 15" x 20" 16" x 22"
 17" x 21" 20" x 20"
 Rack Sizes Available:
 10" x 20"
 20" x 20"
 Custom sizes available upon request. Tray sample required.



CUP AND GLASS / CUP / CUP & SAUCER DISPENSERS

D-13
SPEC

MODEL #	DESCRIPTION	TOP WIDTH	H	COUNTER CUT OUT	DIMENSIONS BASE	SHIP WT
ADIF-2020-14OZ	Drop-In	24.25"	28"	23" x 23"	22.5625" x 22.5625"	45
ADIN-2020-14OZ	Built-In	22.5625"	28"	21" x 21"	22.5625" x 22.5625"	45



DISPENSERS



The Piper Difference



Enclosed Base

Features an enclosed cabinet base fabricated of stainless steel. The lower edges of the base are double folded and reinforced with heavy gauge stainless steel gusset plates at each corner. An optional non-marking bumper can be attached at each corner.



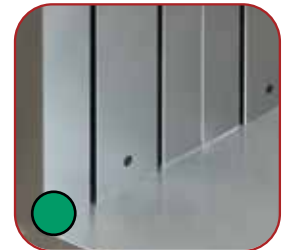
Reinforced Frame

The base is fabricated of 16-gauge stainless steel and reinforced with stainless steel angles. Frames are securely welded to stainless steel angles on the underside of the base. 16-gauge tubular frames are reinforced by horizontal stainless steel rods welded to each vertical frame.



Heated Units

Heated units are quipped with a 120-volt, 60-cycle single-phase tubular heater and thermostat mounted in the base of the dispenser. A lighted on/off switch is mounted in one of the plastic guides on top of the dispenser. All heated models are equipped with a 4-foot cord set and NEMA 5-15 or 6-15 plug.



Heavy Duty Channels

The base of these models is fabricated of stainless steel and reinforced with heavy-gauge stainless steel hat channels. The pylon is fabricated of stainless steel welded to the base.

DISPENSERS

DISPENSERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | **DISPENSERS** | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

SILVERWARE CARTS

E-13
SPEC

SILVERWARE CARTS – WITH SILVERWARE PANS*

MODEL #	DESCRIPTION	WT.
717	Two shelves of pans, illustrated	85
718	One shelf for pans, one solid undershelf	75

*Silverware pans included
Length 30", Width 16", Height 31"
Capacity - 100 pieces of silverware per pan



717

SILVERWARE CARTS – FOR SILVERWARE CYLINDERS*

MODEL #	DESCRIPTION	WT.
719	(Two shelves of cylinders, illustrated)	80
719-1	(One shelf for cylinders, one solid undershelf)	85

*Silverware cylinders not included
Length 30", Width 20", Height 36"
Capacity - Up to 40 pieces of silverware
per cylinder



719

OPTION	DESCRIPTION
0113842	Silverware Cylinder, stainless steel
1592701	Silverware Cylinder, plastic
3413483	Napkin Dispenser, folded napkin 3.5"x7"
R	Rotating Bumper (Adds 5
WB	Two locking casters
Y4	Polyurethane 4
Y5	Polyurethane 5

DISPENSERS

DISPENSERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | **DISPENSERS** | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

COUNTERTOP SILVERWARE DISPENSER

E-8
SPEC

MODEL #	CYLINDER OPENINGS	H	D	W	SHIP WT
A-10*	10	10"	11.5"	11.5"	30
A-12*	12	10"	11.5"	11.5"	30
A-8*	8	10"	11.5"	11.5"	30

MODEL #	NO. OF PANS	H	D	W	SHIP WT
P-10**	10	19"	11.5"	11.5"	80
P-4**	4	10"	11.5"	11.5"	40
P-5**	5	10"	11.5"	11.5"	82
P-8**	8	19"	11.5"	11.5"	70

Option	Description
011-3842	Silverware Cylinder, stainless steel
159-2701	Silverware Cylinder, plastic
341-3483	Napkin Dispenser, folded napkin 3.5"x7"
I	Silverware, identity plates (knives, forks, teaspoons)



Silverware cylinders not included.
Capacity – Up to 40 pieces of silverware per cylinder.
Silverware pans included.
Capacity – Up to 100 pieces of silverware per pan.
Extra for plexiglass hinged cover, P4 or P5 – available at cost.
Extra for plexiglass hinged cover, P8 or P10 – available at cost.

TRAY AND SILVERWARE CARTS—WITH SILVERWARE PANS*

E-10
SPEC

ONE SHELF

MODEL #	HEIGHT	SHIPPING WT. LBS.
715-1-P10	55"	130
715-1-P4	45"	85
715-1-P5	45"	90
715-1-P8	55"	125

Extra for plexiglass hinged covers P4, P5
Extra for plexiglass hinged covers P8, P10

TWO SHELF

MODEL #	HEIGHT	SHIPPING WT. LBS.
715-2-P10	55"	140
715-2-P4	45"	95
715-2-P5	45"	100
715-2-P8	55"	135

*Silverware pans included, Length 36",
Width 21-3/8"
Capacity - Up to 180 trays, 100 pieces of
silverware per pan



DISPENSERS

DISPENSERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | **DISPENSERS** | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

OPTION	DESCRIPTION
341-3483	Napkin Dispenser, folded napkin 3.5"x7"
I	Silverware, identity plates (knives, forks, teaspoons)
R	Rotating Bumper (Adds 5
WB	Two locking casters
Y4	Polyurethane 4
Y5	Polyurethane 5

TRAY AND SILVERWARE MULTI-PURPOSE CARTS

TRAY AND SILVERWARE CARTS – FOR SILVERWARE CYLINDERS*

E-9
SPEC

MODEL #	DESCRIPTION ONE SHELF WT.
715-1-A10	90
715-1-A12	95
715-1-A15	110
715-1-A8	70

MODEL #	DESCRIPTION TWO SHELF WT.
715-2-A10	100
715-2-A12	110
715-2-A15	120
715-2-A8	80

* Silverware cylinders not included

**Length 36", Width 21-3/8", Height 45"

**Capacity - Up to 180 trays, 40 pieces of silverware per cylinder

***Length 18", Width 21-3/8", Height 55"

***Capacity - Up to 100 trays, 250 pieces of silverware

MULTI-PURPOSE CARTS – FOR TRAYS, RACKS, TRANSPORTING, BUSSING

E-9B
SPEC

MODEL #	DESCRIPTION	HEIGHT	SHIPPING WT. LBS.
715-2	Two shelves	36"	65
715-3	Three shelves	36"	75
715-4	Four shelves	45"	100
715-5	Five shelves	45"	120
716-1-A6	One shelf weight of 60 lbs.	55"	60

OPTION	DESCRIPTION
011-3842	Silverware Cylinder, stainless steel
159-2701	Silverware Cylinder, plastic
341-3483	Napkin Dispenser, folded napkin 3.5"x7"
I	Silverware, identity plates (knives, forks, teaspoons)
R	Rotating Bumper (Adds 5
WB	Two locking casters
Y4	Polyurethane 4
Y5	Polyurethane 5



715-1-A10
Shown with optional rotating bumpers and silverware cylinders.



MODEL 715-3
Cart shown with optional rotating bumpers.

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | **DISPENSERS** | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

MOBILE TRAY DISPENSERS – ALL TUBULAR STYLE



MODEL #	DESCRIPTION	MAX TRAY SIZE	L	W	H	SHIPPING WT. LBS.
MOBILE TRAY DISPENSER/SINGLE STACK/SOLID BOTTOM - 150 CAPACITY						
PT 1014MO	Solid Bottom Single Stack	10.75" x 15.125"	18.5"	14.9375"	36.25"	58
PT 1216MO	Solid Bottom Single Stack	12" x 16"	16.6875"	19.875"	36.25"	58
PT 1222MO	Solid Bottom Single Stack	12.375" x 22.75"	16.6875"	25.875"	36.25"	65
PT 1418MO	Solid Bottom Single Stack	14" x 18"	18.6875"	21.875"	36.25"	68
PT 1520MO	Solid Bottom Single Stack	15" x 20"	19.6875"	23.875"	36.25"	68
PT 1622MO	Solid Bottom Single Stack	16" x 22"	20.6875"	25.875"	36.25"	60
PT 2020MO	Solid Bottom Single Stack	20" x 20"	20.5"	24.875"	36.25"	75
PT 915MO	Solid Bottom Single Stack	10.75" x 15.125"	18.5"	14.9375"	36.25"	58
MOBILE TRAY DISPENSER/DOUBLE STACK/SOLID BOTTOM - 300 CAPACITY						
PT 1014MO2	Solid Bottom Double Stack	10.75" x 15.25"	19.375"	25.125"	36.25"	80
PT 1216MO2	Solid Bottom Double Stack	12" x 16"	19.375"	32.5625"	36.25"	98
PT 1222MO2	Solid Bottom Double Stack	12.375" x 22.75"	25.875"	32.5625"	36.25"	105
PT 1418MO2	Solid Bottom Double Stack	14" x 18"	21.875"	36.5625"	36.25"	87
PT 1520MO2	Solid Bottom Double Stack	15.375" x 20.75"	23.875"	36.5625"	36.25"	105
PT 1622MO2	Solid Bottom Double Stack	16" x 22"	25.875"	40.5625"	36.25"	109
PT 915MO2	Solid Bottom Double Stack	10.75" x 15.25"	19.375"	25.125"	36.25"	80

OPTION	DESCRIPTION
PB	Full Perimeter Bumper (adds 2" to overall length and width)
WB	Two locking casters
Y4	Polyurethane 4
Y5	Polyurethane 5



STANDARD FEATURES :
 Field Adjustable with Stainless Steel Springs
 Stainless Steel All Tubular Frame
 Polyolefin Casters
 Stacking Height - 30"
 Corner Bumpers
 Note: Custom sizes are NOT available

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | **DISPENSERS** | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

MOBILE TRAY AND SILVERWARE DISPENSERS

E-11
SPEC

MOBILE TRAY & SILVERWARE / OPEN STYLE - 150 CAPACITY

MODEL #	NO. OF CYLINDERS	MAX. TRAY SIZE (IN.)	L	W	H	SHIPPING WT. LBS.
PTS 1014MO	6	10.75" x 15.125"	18.5"	14.5"	52.625"	73
PTS 1216MO	6	12" x 16"	16.6875"	19.875"	52.625"	73
PTS 1222MO	6	12.375" x 22"	16.6875"	25.875"	52.625"	80
PTS 1418MO	8	14" x 18"	18.6875"	21.875"	52.625"	78
PTS 1520MO	8	15" x 20"	19.6875"	23.875"	52.625"	84
PTS 1622MO	8	16" x 22"	20.6875"	25.875"	52.625"	84
PTS 915MO	6	10.75" x 15.125"	18.5"	14.5"	52.625"	73

TWO STACK MOBILE TRAY & SILVERWARE / OPEN STYLE - 300 CAPACITY

MODEL #	NO. OF CYLINDERS	MAX. TRAY SIZE (IN.)	L	W	H	SHIPPING WT. LBS.
PTS 1014MO2	10	10.375" x 15.25"	19.375"	25.125"	52.625"	90
PTS 1216MO2	10	12.375" x 16.75"	19.875"	32.5625"	52.625"	108
PTS 1222MO2	10	12.375" x 22.75"	25.875"	32.5625"	52.625"	115
PTS 1418MO2	10	14.375" x 18.75"	21.875"	36.5625"	52.625"	97
PTS 1520MO2	10	15.375" x 20.75"	23.875"	38.5625"	52.625"	115
PTS 1622MO2	10	16.375" x 22.75"	25.875"	40.5625"	52.625"	119
PTS 915MO2	10	10.375" x 15.25"	19.375"	25.125"	52.625"	90



OPTION	DESCRIPTION
011-3842	Silverware Cylinder, stainless steel
159-2701	Silverware Cylinder, plastic
341-3483	Napkin Dispenser, folded napkin 3.5"x7"
I	Silverware, identity plates (knives, forks, teaspoons)

OPTION	DESCRIPTION
PB	Full Perimeter Bumper (adds 2" to overall length and width)
WB	Two locking casters
Y4	Polyurethane 4
Y5	Polyurethane 5

Note: Silverware cylinders NOT included.
Note: Custom tray sizes are NOT available.

DISPENSERS

DISPENSERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | **DISPENSERS** | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

TRAY AND SILVERWARE DISPENSER

E-12
SPEC

MODEL #
2ATCA-ST-OSW8
ATCA-ST-OSW8

OPTION	DESCRIPTION
011-3842	Silverware Cylinder, stainless steel
159-2701	Silverware Cylinder, plastic
341-3483	Napkin Dispenser, folded napkin 3.5"x7"
B	Corner Bumper (adds 2" to overall length and width)
PB	Full Perimeter Bumper (adds 2" to overall length and width)
WB	Two locking casters
Y4	Polyurethane 4
Y5	Polyurethane 5

Note: Silverware cylinders are NOT included.

Note: Custom sizes available upon request. Tray sample required.

Tray Sizes Available:

10" x 14"
12.25" x 16.5"
14" x 18"
15.25" x 20.5"
16" x 22"



TRAY - SILVERWARE - NAPKIN - DISPENSER

E-15A
SPEC

MODEL#	CAPACITY	WT.
1ATCA-SN	Approx. 500 napkins, 35-40 pcs. of silverware per cylinder	175
2ATCA-SN	Approx. 1000 napkins, 35-40 pcs. of silverware per cylinder	350

Contact factory for custom tray orders. Height: 41"

Tray Sizes Available:

10" x 14" 12.25" x 16.5"
14" x 18" 15.25" x 22.125"

Note: Silverware hole quantity depends on size of tray and space available

Note: Silverware cylinders NOT included.

Note: Napkin dispenser included.

OPTION	DESCRIPTION
011-3842	Silverware Cylinder, stainless steel
159-2701	Silverware Cylinder, plastic
341-3483	Napkin Dispenser, folded napkin 3.5"x7"
B	Corner Bumper (adds 2" to overall length and width)
PB	Full Perimeter Bumper (adds 2" to overall length and width)
WB	Two locking casters
Y4	Polyurethane 4
Y5	Polyurethane 5



E-15B
SPEC

DISPENSERS

DISPENSERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | **DISPENSERS** | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

CANTILEVER CUP, SAUCER, AND GLASS DISPENSERS

CUP AND SAUCER DISPENSER

MODEL#	DESCRIPTION	WT.
ACSCA-ST	Stainless Steel	200

Overall Dimensions: Rack size plus 1" Width 16" Depth
Height: 42"
Capacity: Up to 192 glasses or 175 cups
Specify saucer dispenser AT1, AT2 or AT3 when ordering.
See section D-9 for specifications.

Rack Sizes Available	Saucer Sizes Available
10" x 20"	AT1 (max dish size of 5-1/8")
14" x 20"	AT2 (max dish size of 5-7/8")
20" x 20"	AT3 (max dish size of 6-5/8")



ACSCA-ST

E-16
SPEC

CANTILEVER TRAY, RACK, AND SHEET PAN DISPENSERS

MODEL #
ATCA-ST
2ATCA-ST
ASCA-ST-1826

Tray Sizes Available:
10" x 14" 12.25" x 16.5" 16" x 22"
14" x 18" 15.25" x 20.5" 18" x 26"
Rack Sizes Available:
10" x 20"
20" x 20"

OPTION	DESCRIPTION
B	Corner Bumper (adds 2" to overall length and width)
PB	Full Perimeter Bumper (adds 2" to overall length and width)
WB	Two locking casters
Y4	Polyurethane 4
Y5	Polyurethane 5

NOTE: Custom sizes available upon request. Tray sample required.



2ATCA-ST

ASCA-ST

ATCA-ST

E-17
SPEC

ENCLOSED TRAY DISPENSER - MOBILE ADJUSTABLE

MODEL#
AT-ST
AT-ST2

Tray Sizes Available
10" x 14" 12" x 16"
14" x 18" 15" x 20"
Note: Custom sizes are available upon request. Tray sample required.

STANDARD FEATURES ALL UNITS:
Dispensers Lift Out for Easy Cleaning
All Units Have Stainless Steel Springs
Stainless Steel Tubular Construction or S/S Body
All mobile units come standard with Polyolefin casters - Non-locking, all swivel.
Field Adjustable
Stainless Steel Solid Base



AT-ST-1418

E-4
SPEC

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | **DISPENSERS** | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

OPTION	DESCRIPTION
B	Corner Bumper (adds 2" to overall length and width)
PB	Full Perimeter Bumper (adds 2" to overall length and width)
V	Vertical Bumpers (adds 1
WB	Two locking casters
Y4	Polyurethane 4
Y5	Polyurethane 5



A Piper Products' Exclusive, the TUMBLER SERVETM holds more drinkware (up to 425 tumblers!) than competing units of the same size.



Eliminates the need for 20" x 20" glass racks.



Stores multiple size tumblers (8-oz. to 14-oz.) in one unit at one time.



An innovative rack-free, lift-and-serve design for effortless loading, rapid dispensing and easier maintaining.



Replenishes drinkware with ease throughout the lengthiest of service cycles.

ENCLOSED TRAY DISPENSER – MOBILE ADJUSTABLE

MODEL #	DESCRIPTION	L	W	H	SHIP WT.
AC-ST-2020-14OZ	Mobile Cabinet	26.125"	28.125"	35.5"	155

E-6
SPEC



DISPENSERS

DISPENSERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | **DISPENSERS** | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

MOBILE TRAY AND SILVERWARE DISPENSERS

E-14
SPEC

MODEL#
AT-ST-OSW8
AT-ST2-OSW8

Note: Custom sizes available upon request. Tray sample required.

Note: Silverware cylinders NOT included.

STANDARD FEATURES :

Field Adjustable with Stainless Steel Springs
Stainless Steel Body
Polyolefin Casters
Stacking Height - 30"

Tray Sizes Available:

9" x 15"	10" x 14"
12" x 16"	14" x 18"
15" x 20"	16" x 22"
17" x 21"	

AT-ST-OSW8
Shown with
Optional Corner
Bumper
and Optional
Silverware
Cylinders



MOBILE CUP AND GLASS DISPENSERS

E-5
SPEC

MODEL #	TRAY SIZE	L	W	H
AC-ST-1020	10" X 20"	26.625"	17.625"	36"
AC-ST-1420	14" X 20"	28"	21.6875"	36"
AC-ST-2020	20" X 20"	27.125"	27.125"	36"
AC-STH-1020	10" X 20"	29.125"	17.625"	36"
AC-STH-1420	14" X 20"	30.5"	21.6875"	36"
AC-STH-2020	20" X 20"	29.625"	27.125"	36"

120V - 6.25 AMPS | 208V - 3.6 AMPS

*'H' in model number signifies heated model



AC-ST-2020

MOBILE CUP AND GLASS DISPENSERS

E-7
SPEC

MODEL #	TRAY SIZE	L	W	H
ACS-ST-1020	10" X 20"	27.9375"	26.625"	36"
ACS-ST-1420	14" X 20"	32"	28"	36"
ACS-ST-2020	20" X 20"	37.4375"	27.125"	36"
ACS-STH-1020	10" X 20"	27.9375"	26.625"	36"
ACS-STH-1420	14" X 20"	32"	28"	36"
ACS-STH-2020	20" X 20"	37.4375"	27.125"	36"

STANDARD FEATURES :

Dispensers Lift Out for Easy Cleaning
Field Adjustable
All Units Have Stainless Steel Springs
All Stainless Steel Tubular Construction or S/S Body
Come Standard with Polyolefin Casters - Non-Locking - All Swivel
Specify saucer dispenser AT1, AT2 or AT3 when ordering. See section D9 for specifications.



ACS-STH-2020

DISPENSERS

DISPENSERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | **DISPENSERS** | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

OPTION	DESCRIPTION
B	Corner Bumper (adds 2" to overall length and width)
PB	Full Perimeter Bumper (adds 2" to overall length and width)
V	Vertical Bumpers (adds 1
WB	Two locking casters
Y4	Polyurethane 4
Y5	Polyurethane 5

Capacity: Up to 192
glasses or 175 cups
Note: For models ACS-ST or
STH, Max Dish Size 6 5/8"
120v - 12.5 AMPS
208v - 7.2 AMPS

DISH CARTS

MODEL #	DESCRIPTION	SHELF SIZE	L	W	H	SHIP WT. LBS.	SHIP CU.FT.
339-3486	Single	17.5" X 34"	Please contact factory for actual dimensions	Please contact factory for actual dimensions	Please contact factory for actual dimensions	62	13
339-3487	Double	27.25" X 34"	Please contact factory for actual dimensions	Please contact factory for actual dimensions	Please contact factory for actual dimensions	100	22.1

Option	Description
R	Rotating Bumper (Adds 5



E-21
SPEC

UNDER-COUNTER DISH CARTS

DISH CARTS – ONE COMPARTMENT – EXTRA LOW-UNDER COUNTER TYPE

MODEL #	DESCRIPTION	WT.
D160-23	Open	65
D160-33	Open	80
D162-23	Enclosed	80
D162-33	Enclosed	105
DH162-23	Heated	95
DH162-33	Heated	120

Height: 26" Width: 16"
Capacity 23" long cart: Up to 108 10" plates, 432 5" plates
Capacity 33" long cart: Up to 162 10" plates, 648 5" plates
Option: Dish dividers (contact factory)



E-22
SPEC

DISPENSERS

DISPENSERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | **DISPENSERS** | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

DISH CARTS – TWO COMPARTMENT – EXTRA LOW-UNDER COUNTER TYPE

MODEL #	DESCRIPTION	WT.
D170-23	Open	85
D170-33	Open	100
D172-23	Enclosed	105
D172-33	Enclosed	130
DH172-23	Heated	120
DH172-33	Heated	145

Height: 26" Width: 25"
Capacity 23" long cart: Up to 216 10" plates, 864 5" plates
Capacity 33" long cart: Up to 324 10" plates, 1296 5" plates
Option: Dish dividers (contact factory)



D172-33
*Shown With
Optional perimeter
bumper

OPTION	DESCRIPTION
B	Corner Bumper (adds 2" to overall length and width)
PB	Full Perimeter Bumper (adds 2" to overall length and width)
WB	Two locking casters
Y4	Polyurethane 4
Y5	Polyurethane 5

MOBILE DISH DISPENSERS

AT SERIES DISH DISPENSERS – MOBILE ADJUSTABLE STAINLESS STEEL (ONE TUBE – MOBILE – TUBULAR FRAME)

E-18
SPEC

UNHEATED MODEL #	DISH SIZES	L	W	WT. LBS.
1ATG1	5.125" Max.	14"	14"	80
1ATG2	5.25" to 5.875" Max.	14"	14"	80
1ATG3	6" to 6.625" Max.	17"	17"	80
1ATG4	6.75" to 7.375" Max.	17"	17"	80
1ATG5	7.5" to 8.25" Max.	17"	17"	80
1ATG6	8.375" to 9.25" Max.	19"	19"	80
1ATG7	9.375" to 10.25" Max.	19"	19"	80
1ATG75	10.375" to 11.25" Max.	19"	19"	80
1ATG8	11.375" to 12" Max.	21"	21"	80

HEATED MODEL #	DISH SIZES	L	W	AMPS @ 102V	WT. LBS.
1ATGH1	5.125" Max.	14"	14"	1.8	95
1ATGH2	5.25" to 5.875" Max.	14"	14"	2	95
1ATGH3	6" to 6.625" Max.	17"	17"	2.3	95
1ATGH4	6.75" to 7.375" Max.	17"	17"	2.5	95
1ATGH5	7.5" to 8.25" Max.	17"	17"	2.8	95
1ATGH6	8.375" to 9.25" Max.	19"	19"	3.2	95
1ATGH7	9.375" to 10.25" Max.	19"	19"	3.5	95
1ATGH75	10.375" to 11.25" Max.	19"	19"	4.2	95
1ATGH8	11.375" to 12" Max.	21"	21"	4.2	95



1ATG
Capacity Per Tube:
28 to 36 bowls
50 to 72 plates
Height: 36"

DISPENSERS

DISPENSERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | **DISPENSERS** | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

AT SERIES DISH DISPENSERS – MOBILE ADJUSTABLE STAINLESS STEEL (TWO TUBE – MOBILE – TUBULAR FRAME)

UNHEATED MODEL #	DISH SIZES	L	W	WT. LBS.
2ATG1	5.125" Max.	24"	14"	100
2ATG2	5.25" to 5.875" Max.	24"	14"	100
2ATG3	6" to 6.625" Max.	30"	17"	100
2ATG4	6.75" to 7.375" Max.	30"	17"	100
2ATG5	7.5" to 8.25" Max.	30"	17"	100
2ATG6	8.375" to 9.25" Max.	34"	19"	100
2ATG7	9.375" to 10.25" Max.	34"	19"	100
2ATG75	10.375" to 11.25" Max.	34"	19"	100
2ATG8	11.375" to 12 Max.	38"	21"	100

HEATED MODEL #	DISH SIZES	L	W	AMPS @ 102V	WT. LBS.
2ATGH1	5.125" Max.	24"	14"	3.5	130
2ATGH2	5.25" to 5.875" Max.	24"	14"	4	130
2ATGH3	6" to 6.625" Max.	30"	17"	4.5	130
2ATGH4	6.75" to 7.375" Max.	30"	17"	5	130
2ATGH5	7.5" to 8.25" Max.	30"	17"	5.5	130
2ATGH6	8.375" to 9.25" Max.	34"	19"	6.3	130
2ATGH7	9.375" to 10.25" Max.	34"	19"	7	130
2ATGH75	10.375" to 11.25" Max.	34"	19"	8.3	130
2ATGH8	11.375" to 12 Max.	38"	21"	8.3	130



2ATG

Capacity Per Tube:
28 to 36 bowls
50 to 72 plates
Height: 36"

OPTION DESCRIPTION

R	Rotating Bumper (Adds 5
SSTC	Stainless Steel Tube Covers
WB	Two locking casters
Y4	Polyurethane 4
Y5	Polyurethane 5

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | **DISPENSERS** | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

MOBILE DISH DISPENSERS – Continued

E-18
SPEC

AT SERIES DISH DISPENSERS – MOBILE ADJUSTABLE STAINLESS STEEL (THREE TUBE – MOBILE – TUBULAR FRAME)

UNHEATED MODEL #	DISH SIZES	L	W	WT. LBS.	
3ATG1	5.125" Max.	31"	19"	175	
3ATG2	5.25" to 5.875" Max.	31"	19"	175	
3ATG3	6" to 6.625" Max.	39"	23"	175	
3ATG4	6.75" to 7.375" Max.	39"	23"	175	
3ATG5	7.5" to 8.25" Max.	39"	23"	175	
3ATG6	8.375" to 9.25" Max.	44"	26"	175	
3ATG7	9.375" to 10.25" Max.	44"	26"	175	
3ATG75	10.375" to 11.25" Max.	44"	26"	175	
3ATG8	11.375" to 12 Max.	48"	29"	175	
HEATED MODEL #	DISH SIZES	L	W	AMPS @ 102V	WT. LBS.
3ATGH1	5.125" Max.	31"	19"	5.3	200
3ATGH2	5.25" to 5.875" Max.	31"	19"	6	200
3ATGH3	6" to 6.625" Max.	39"	23"	6.8	200
3ATGH4	6.75" to 7.375" Max.	39"	23"	7.5	200
3ATGH5	7.5" to 8.25" Max.	39"	23"	8.3	200
3ATGH6	8.375" to 9.25" Max.	44"	26"	9.5	200
3ATGH7	9.375" to 10.25" Max.	44"	26"	10.5	200
3ATGH75	10.375" to 11.25" Max.	44"	26"	12.5	200
3ATGH8	11.375" to 12 Max.	48"	29"	12.5	200



3ATG

Capacity Per Tube:
28 to 36 bowls
50 to 72 plates
Height: 36"

AT SERIES DISH DISPENSERS – MOBILE ADJUSTABLE STAINLESS STEEL (FOUR TUBE – MOBILE – TUBULAR FRAME)

UNHEATED MODEL #	DISH SIZES	L	W	WT. LBS.	
4ATG1	5.125" Max.	24"	24"	200	
4ATG2	5.25" to 5.875" Max.	24"	24"	200	
4ATG3	6" to 6.625" Max.	30"	30"	200	
4ATG4	6.75" to 7.375" Max.	30"	30"	200	
4ATG5	7.5" to 8.25" Max.	30"	30"	200	
4ATG6	8.375" to 9.25" Max.	34"	34"	200	
4ATG7	9.375" to 10.25" Max.	34"	34"	200	
4ATG75	10.375" to 11.25" Max.	34"	34"	200	
4ATG8	11.375" to 12 Max.	38"	38"	200	
HEATED MODEL #	DISH SIZES	L	W	AMPS @ 102V	WT. LBS.
4ATGH1	5.125" Max.	24"	24"	7	225
4ATGH2	5.25" to 5.875" Max.	24"	24"	8	225
4ATGH3	6" to 6.625" Max.	30"	30"	9	225
4ATGH4	6.75" to 7.375" Max.	30"	30"	10	225
4ATGH5	7.5" to 8.25" Max.	30"	30"	11	225
4ATGH6	8.375" to 9.25" Max.	34"	34"	12.7	225
4ATGH7	9.375" to 10.25" Max.	34"	34"	14	225
4ATGH75	10.375" to 11.25" Max.	34"	34"	16.6	225
4ATGH8	11.375" to 12 Max.	38"	38"	16.6	225



4ATG

Capacity Per Tube:
28 to 36 bowls
50 to 72 plates
Height: 36"

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | **DISPENSERS** | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

OPTION	DESCRIPTION
R	<i>Rotating Bumper (Adds 5</i>
SSTC	<i>Stainless Steel Tube Covers</i>
WB	<i>Two locking casters</i>
Y4	<i>Polyurethane 4</i>
Y5	<i>Polyurethane 5</i>

MOBILE DISH DISPENSERS

E-19
SPEC

AT SERIES DISH DISPENSERS – MOBILE ADJUSTABLE STAINLESS STEEL (TWO TUBE – CABINET)

UNHEATED MODEL #	DISH SIZES	L	W	WT. LBS.
2AT1-ST	5.125" Max.	28.125"	18.125"	140
2AT2-ST	5.25" to 5.875" Max.	28.125"	18.125"	140
2AT3-ST	6" to 6.625" Max.	28.125"	18.125"	140
2AT4-ST	6.75" to 7.375" Max.	28.125"	18.125"	140
2AT5-ST	7.5" to 8.25" Max.	28.125"	18.125"	140
2AT6-ST	8.375" to 9.25" Max.	35.125"	20.125"	140
2AT7-ST	9.375" to 10.25" Max.	35.125"	20.125"	140
2AT75-ST	10.375" to 11.25" Max.	35.125"	20.125"	140
2AT8-ST	11.375" to 12 Max.	35.125"	20.125"	140
HEATED MODEL #	DISH SIZES	L	W	WT. LBS.
2AT1-STH	5.125" Max.	28.125"	18.125"	200
2AT2-STH	5.25" to 5.875" Max.	28.125"	18.125"	200
2AT3-STH	6" to 6.625" Max.	28.125"	18.125"	200
2AT4-STH	6.75" to 7.375" Max.	28.125"	18.125"	200
2AT5-STH	7.5" to 8.25" Max.	28.125"	18.125"	200
2AT6-STH	8.375" to 9.25" Max.	35.125"	20.125"	200
2AT7-STH	9.375" to 10.25" Max.	35.125"	20.125"	200
2AT75-STH	10.375" to 11.25" Max.	35.125"	20.125"	200
2AT8-STH	11.375" to 12 Max.	35.125"	20.125"	200



**2AT6-STH WITH
OPTIONAL SSTC
(STAINLESS STEEL TUBE
COVERS)**

2 Tube
Capacity Per Tube:
28 to 36 bowls
50 to 72 plates
Height:
Cabinet: 36"
Guides: 4"
STH Amps at 120v-6.3

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | **DISPENSERS** | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

AT SERIES DISH DISPENSERS – MOBILE ADJUSTABLE STAINLESS STEEL (THREE TUBE – CABINET)

UNHEATED MODEL #	DISH SIZES	L	W	WT. LBS.
3AT1-ST	5.125" Max.	28.125"	18.375"	175
3AT2-ST	5.25" to 5.875" Max.	28.125"	18.375"	175
3AT3-ST	6" to 6.625" Max.	28.125"	26.375"	175
3AT4-ST	6.75" to 7.375" Max.	28.125"	26.375"	175
3AT5-ST	7.5" to 8.25" Max.	28.125"	26.375"	175
3AT6-ST	8.375" to 9.25" Max.	33.125"	31.375"	175
3AT7-ST	9.375" to 10.25" Max.	33.125"	31.375"	175
3AT75-ST	10.375" to 11.25" Max.	33.125"	31.375"	175
3AT8-ST	11.375" to 12 Max.	33.125"	31.375"	175

HEATED MODEL #	DISH SIZES	L	W	WT. LBS.
3AT1-STH	5.125" Max.	28.125"	18.125"	225
3AT2-STH	5.25" to 5.875" Max.	28.125"	18.375"	225
3AT3-STH	6" to 6.625" Max.	28.125"	26.375"	225
3AT4-STH	6.75" to 7.375" Max.	28.125"	26.375"	225
3AT5-STH	7.5" to 8.25" Max.	28.125"	26.375"	225
3AT6-STH	8.375" to 9.25" Max.	33.125"	31.375"	225
3AT7-STH	9.375" to 10.25" Max.	33.125"	31.375"	225
3AT75-STH	10.375" to 11.25" Max.	33.125"	31.375"	225
3AT8-STH	11.375" to 12 Max.	33.125"	31.375"	225



3AT3-STH-PB
Dispenser shown with
optional perimeter bumper

3 Tube
Capacity Per Tube:
28 to 36 bowls
50 to 72 plates
Height:
Cabinet: 36"
Guides: 4"
STH Amps at 120v-12.5

DISPENSERS

DISPENSERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | **DISPENSERS** | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

MOBILE DISH DISPENSERS

E-19
SPEC

AT SERIES DISH DISPENSERS – MOBILE ADJUSTABLE STAINLESS STEEL (FOUR TUBE – CABINET)

UNHEATED MODEL #	DISH SIZES	L	W	WT. LBS.
4AT1-ST	5.125" Max.	28.125"	24.625"	220
4AT2-ST	5.25" to 5.875" Max.	28.125"	24.625"	220
4AT3-ST	6" to 6.625" Max.	28.125"	24.625"	220
4AT4-ST	6.75" to 7.375" Max.	33.125"	31.375"	220
4AT5-ST	7.5" to 8.25" Max.	33.125"	31.375"	220
4AT6-ST	8.375" to 9.25" Max.	33.125"	31.375"	220
4AT7-ST	9.375" to 10.25" Max.	33.125"	31.375"	220
4AT7S-ST	10.375" to 11.25" Max.	33.125"	31.375"	220

HEATED MODEL #	DISH SIZES	L	W	WT. LBS.
4AT1-STH	5.125" Max.	28.125"	24.625"	275
4AT2-STH	5.25" to 5.875" Max.	28.125"	24.625"	275
4AT3-STH	6" to 6.625" Max.	28.125"	24.625"	275
4AT4-STH	6.75" to 7.375" Max.	33.125"	31.375"	275
4AT5-STH	7.5" to 8.25" Max.	33.125"	31.375"	275
4AT6-STH	8.375" to 9.25" Max.	33.125"	31.375"	275
4AT7-STH	9.375" to 10.25" Max.	33.125"	31.375"	275
4AT7S-STH	10.375" to 11.25" Max.	33.125"	31.375"	275

OPTION	DESCRIPTION
B	Corner Bumper (adds 2" to overall length and width)
PB	Full Perimeter Bumper (adds 2" to overall length and width)
SSTC	Stainless Steel Tube Covers
V	Vertical Bumpers
WB	Two locking casters
Y4	Polyurethane 4
Y5	Polyurethane 5



4AT3-ST
Height: Cabinet 36"
Guides 4"

Capacity per tube:
28 to 36 bowls
50 to 72 plates
STH Amps at 120v-12.5

MOBILE DISH DISPENSERS

E-20
SPEC

MODEL #	L	W	CAP. LBS.	SHIP WT. LBS.
ICE-1	30.125"	22"	125 lbs of Ice	225
ICE-2	37.125"	23"	175 lbs of Ice	250
ICE-3	35.125"	27"	200 lbs of Ice	275

Height: 36 1/2"

OPTION	DESCRIPTION
V	Vertical Corner Bumpers
WB	Two locking casters
Y4	Polyurethane 4
Y5	Polyurethane 5



HEALTHCARE

CHOOSE THE PIPER DIFFERENCE: ENSURING THAT YOUR FOOD IS KEPT OUT OF THE DANGER-ZONE.

Only Piper's equipment has the advantage of FoodSafe technology and certification. Since food spoilage occurs mainly because of rapidly accelerating bacteriological activity within the 40°F to 140°F DANGER-ZONE, FoodSafe ensures hot food stays above 140°F longer and cold food is kept below 40°F. Both are key factors in HACCP compliance and the fight against foodborne pathogens.



**Dome Storage
Carts**



**Self-Leveling
Plate & Base
Heaters**



**Mobile Hot
Tables**



ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | **HEALTHCARE** | CONVEYORS | SUPPORT EQUIPMENT
 RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
 OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

HEATED UNITIZED BASE AND PLATE DISPENSERS

F-1
 SPEC

MODEL #	# OF TUBES	APPROXIMATE CAPACITY TUBE/TOTAL	W	D	H	SHIP WT
SBH-2-P	2	75/90	35 1/4"	24 3/4"	43"	300
SBH-2-PWB	3	75P/60WB/105	35 1/4"	24 3/4"	43"	300
SBH-2-WB	2	60/120	35 1/4"	24 3/4"	43"	300
SBH-3-P	3	75/135	35 1/4"	24 3/4"	43"	425
SBH-3-WB	3	60/180	35 1/4"	24 3/4"	43"	425

2 silo are 3200W/208V and 3 silo are 4800W/208V.



SBH-2-P

STARTER STATION STAND - MOBILE

F-7
 SPEC

MODEL #	DESCRIPTION	# OF PANS	W	D	H	SHIP CU FT	SHIP WT LBS
411-1215	Stainless Steel - Tubular Frame	(1) Full Size, (1) Two- Thirds Size, (1) Half Size, (3) One-Third Size. All 4" deep.	71.75"	29.5"	61.25"	70	80
411-1217	Cantilever - Stainless Steel - Tubular Frame	(2) Half Size, (1) One-Third and (1) Two-Thirds	48"	24"	64.25"	32	195
411-1218	Cantilever - Stainless Steel - Tubular Frame	(1) Full Size, (3) Half Size	60"	24"	64.25"	42.2	235
411-1219	Cantilever - Stainless Steel - Tubular Frame	(1) Full Size, (4) Half Size	72"	24"	64.25"	51.4	270

NOTE: Includes one each full size, two-thirds size, one-half size and three one-third size pans - all 4" deep.



411-1215

OPTION	DESCRIPTION
R	Rotating Bumper (Adds 5



411-1217

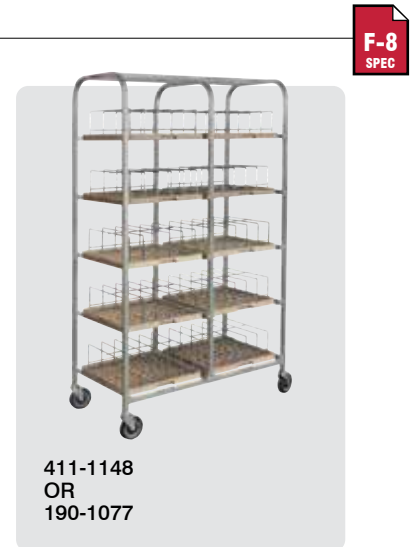
ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | **HEALTHCARE** | CONVEYORS | SUPPORT EQUIPMENT
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DOMESTIC STORAGE CARTS WITH WASHRACKS

MODEL # ALUMINUM	DESCRIPTION	CAPACITY	W	D	H	SHIP CU FT	SHIP WT LBS
411-1147	System 9 - 9' Domes	50 Domes	23.5"	22"	78"	82	60
411-1148	System 9 - 9" Domes	100 Domes	45"	22"	78"	132	127
411-1149	System 9 - 9" Domes	150 Domes	65.75"	22"	78"	212	190

MODEL # STAINLESS	DESCRIPTION	CAPACITY	W	D	H	SHIP CU FT	SHIP WT LBS
411-1150	System 9 - 9" Domes	50 Domes	23.5"	22"	78"	82	93
411-1151	System 9 - 9" Domes	100 Domes	45"	22"	78"	132	163
411-1152	System 9 - 9" Domes	150 Domes	65.75"	22"	78"	212	220

OPTION	DESCRIPTION
4111153	Universal Wash Rack Assembly
R	Rotating Bumper (Adds 5
WB	Two locking casters
Y4	Polyurethane 4
Y5	Polyurethane 5



411-1148
OR
190-1077

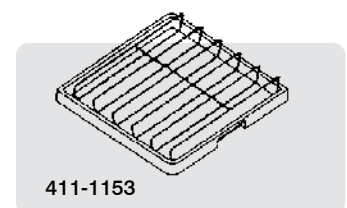
Price includes universal Wash Rack (411-1153).
 Accommodates most insulated and non-insulated domes.

REPLACEMENT RACKS (INCLUDED IN PRICE OF CART)

MODEL#	DESCRIPTION	CAP.	DIMENSIONS	SHIP WT LBS	SHIP CU. FT
411-1153	SYSTEM 9 WASH RACK (minimum order 4)	10	20 x 20	7 1/2 ea.	12

The storage rack has individual racks to hold both dome covers and underliners between ware washing, storage and make-up areas with minimum handling. Each rack assembly includes both the wire insert and universal plastic wash rack.

Replacement Racks for Section F-8



411-1153

OPTION	DESCRIPTION
0113273	Wire Insert
1552770	Plastic Wash Rack

DOMESTIC STORAGE CARTS / CORRECTIONAL CARTS

MODEL #	CAPt	NUMBER OF CRADLES	L	W	H	SHIP CU. FT	SHIP WT LBS
411-1484	50	5	20.25"	18.625"	64.75"	23	50
611-1152	100	10	38.25"	18.625"	67.75"	41	90

OPTION	DESCRIPTION
0113273	Wire Rack Insert
R	Rotating Bumper (Adds 5
WB	Two locking casters
Y4	Polyurethane 4
Y5	Polyurethane 5



411-1484

Accommodates most insulated and non-insulated domes and underliners.

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ALUMINUM TRAY DELIVERY CARTS SINGLE DOOR, ONE TRAY PER SLIDE – Tray Spacing Is 6 Inches

F-12
SPEC

MODEL #	14" X 18" OR 15" X 20" TRAYS	L	W	H	SHIP WT LBS
AD-10S	10	23.75"	21.75"	67.625"	167
AD-5S	5	23.75"	21.75"	37.625"	125
AD-6S	6	23.75"	21.75"	43.625"	134
AD-7S	7	23.75"	21.75"	49.625"	141
AD-8S	8	23.75"	21.75"	55.625"	147
AD-9S	9	23.75"	21.75"	61.625"	156

STANDARD FEATURES:

Fully welded construction	270° Door swing
Rolled edge to act as bumper	Side door latch holds door open
Push handle	5" x 1-1/4" wide swivel sealed heavy duty wheels, 2 with brakes.
Drain	

OPTION	DESCRIPTION
5x2	Heavy-duty Casters (set of 4)
B	Corner Bumper (adds 2" to overall length and width)
EMB	Personalized Embossment (12 letters per line - price per line) (Per Line)
PB	Full Perimeter Bumper (adds 2" to overall length and width)
PT	Pass-Thru Option

Note: Handle is NOT included in dimensions. Handle adds 3-3/8" to the cart.



AD-10S

ALUMINUM TRAY DELIVERY CART SINGLE DOOR, TWO TRAYS PER SLIDE – Tray Spacing Is 6 Inches

F-12
SPEC

MODEL #	14" X 18" OR 15" X 20" TRAYS	12" X 20" PANS	18" X 26" PANS	L	W	H	SHIP WT LBS
AD-10	10	5	5	32.625"	24.25"	37.625"	137
AD-12	12	6	6	32.625"	24.25"	43.625"	151
AD-14	14	7	7	32.625"	24.25"	49.625"	161
AD-16	16	8	8	32.625"	24.25"	55.625"	173
AD-18	18	9	9	32.625"	24.25"	61.625"	189
AD-20	20	10	10	32.625"	24.25"	67.625"	199

STANDARD FEATURES:

Fully welded construction	270° Door swing
Rolled edge to act as bumper	Side door latch holds door open
Push handle	5" x 1 1/4" wide swivel sealed heavy duty wheels, 2 with brakes.
Drain	

OPTION	DESCRIPTION
5x2	Heavy-duty Casters (set of 4)
B	Corner Bumper (adds 2" to overall length and width)
EMB	Personalized Embossment (12 letters per line - price per line) (Per Line)
PB	Full Perimeter Bumper (adds 2" to overall length and width)
PT	Pass-Thru Option

Note: Handle is NOT included in dimensions. Handle adds 3-3/8" to the cart.



AD-20-PB

CONVEYORS

CONVEYORS

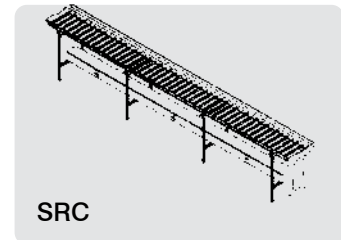
ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | **CONVEYORS** | SUPPORT EQUIPMENT
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CONVEYORS

G-1
SPEC

ROLLER (PVC) CONVEYOR

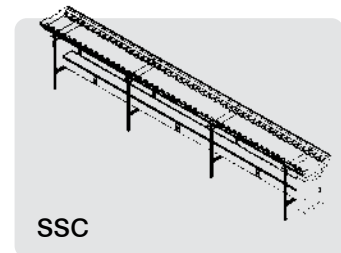
MODEL #	LENGTH	SHIP WT
SRC-10	10'	236
SRC-12	12'	285
SRC-14	14'	330
SRC-16	16'	378
SRC-18	18'	424
SRC-20	20'	472



SRC

SKATE WHEEL (NYLON) CONVEYOR

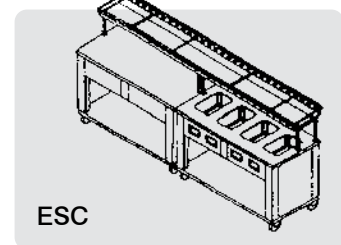
MODEL #	LENGTH	SHIP WT
SSC-10	10'	240
SSC-12	12'	290
SSC-14	14'	335
SSC-16	16'	385
SSC-18	18'	430
SSC-20	20'	480



SSC

ELITE 500 SKATEWHEEL CONVEYOR (MOUNTED ON TOP OF ELITE 500)

MODEL #	LENGTH	SHIP WT
ESC-32	32"	52
ESC-46	46"	75
ESC-60	60"	110
ESC-74	74"	155
ESC-88	88"	180

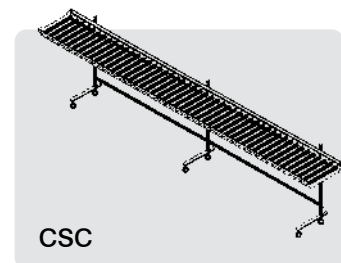


ESC

CONVEYORS - CCANTILEVER SKATEWHEEL

G-1B
SPEC

MODEL #	LENGTH	SHIP WT
CSC-4	4'	205
CSC-5	5'	259
CSC-6	6'	272
CSC-7	7'	295
CSC-8	8'	318



CSC

NOTE: For custom conveyors, Contact the factory. Fabric Belt, Slat Belt Bandveyor - Contact the factory.
With or without electrical raceway, plus other options. Specify length and tray size.

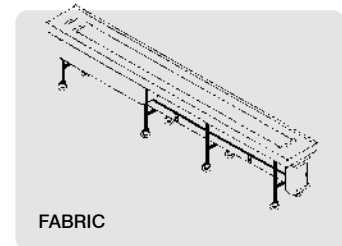
ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | **CONVEYORS** | SUPPORT EQUIPMENT
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CONVEYORS – FABRIC BELT MOTORIZED VARIABLE SPEED

G-2
SPEC

FABRIC CONVEYORS WITH VARIABLE DRIVE

MODEL #	LENGTH	SHIP WT
FABRIC -10	10'	740
FABRIC -12	12'	800
FABRIC -14	14'	860
FABRIC -16	16'	920
FABRIC -18	18'	1040
FABRIC -20	20'	472
FABRIC -8	8'	680



CONVEYOR OPTIONS AND RACEWAYS

G-3
SPEC

OPTION	DESCRIPTION
	<i>Casters in Lieu of Feet (Each)</i>
	<i>Cord & Plug (100 Amp. Max)</i>
	<i>Field Joints (bolt on or field welded) (For Over 10 Ft.)</i>
	<i>For Stainless Steel Rollers (Per Lin. Ft.)</i>
	<i>Movable Overhead Shelf (Per Lin. Ft.)</i>
	<i>Outlets (Raceway Req.) Single Phase (Each)</i>
	<i>Outlets (Raceway Req.) Three Phase (Each)</i>
	<i>Removable Sections (Per Lin. Ft.)</i>

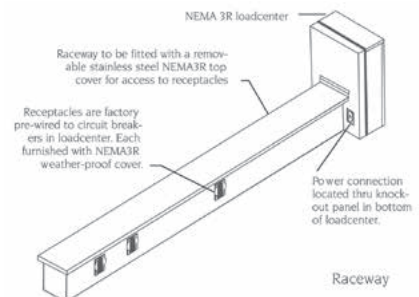
*10' - 12' : 6 Casters; required
14' - 20' : 8 Casters; required

NOTE: Contact factory for other options or any modifications.

NOTE: Casters not available if electric is over 100 AMPS.

MODEL

10' Raceway
12' Raceway
14' Raceway
16' Raceway
18' Raceway
20' Raceway
8' Raceway



SUPPORT EQUIPMENT

SUPPORT EQUIPMENT

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | **SUPPORT EQUIPMENT**
 RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
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MOBILE INGREDIENT BINS

MODEL #	CAPACITY	L	W	H	SHIP WT	SHIP CU FT
47-150	27 Gallons, 150 lbs	22.375"	17.375"	27.254"	50	6.5
47-75	12 Gallons, 75 lbs	19.25"	14.25"	27.25"	44	4.6

OPTION DESCRIPTION

WB Two locking casters



47-150

H-1
SPEC

KETTLE DRAINER

MODEL #	L	W	H	OA DIMENSIONS	SHIP WT	SHIP CU FT
325-3560	19.75"	14.75"	5"	22.25" w/bumper x 17.25" w/bumper	28	4.1

NOTE : Height of handle from floor - 31 1/2"
 Height of top of side from floor - 9 1/2"

OPTION DESCRIPTION

311-1248 Lever Operated Shut-Off Valve



325-3560

H-2
SPEC

RACK / TRAY CARTS

MODEL #	DESCRIPTION	SHELF SIZE	LOAD CAPACITY	L	W	H	SHIP WT
2-2128	Aluminum Cabinet Dolly	21.75" x 28.375"	Load Capacity of 500 lbs				25
311-1215	Aluminum Rack Dolly	20.5" x 21.5"	Load Capacity of 500 lbs	20.25"	20.25"	6"	14
337-2404	Stainless Steel Rack Dolly	21.5" x 21.5"	Load Capacity of 500 lbs				14
337-3470	Stainless Steel Tray Cart (with tubular handle)	21.5" x 16.5"	Load Capacity of 500 lbs	16"	21"	31"	24
337-3475	Stainless Steel Rack Cart (with tubular handle)	21.5" x 21.5"	Load Capacity of 500 lbs	21"	21"	31"	24

OPTION DESCRIPTION

B Corner Bumper (adds 2" to overall length and width)

CP Correctional Package

WB Two locking casters

Y4 Polyurethane 4

Y5 Polyurethane 5



337-3475

H-3
SPEC

SUPPORT EQUIPMENT

SUPPORT EQUIPMENT

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | **SUPPORT EQUIPMENT**
 RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
 OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

TRAY, CUP OR GLASS RACK CARTS

MODEL #	DESCRIPTION	L	W	H	SHIP WT
720	Tray Cart with Tray Stop	23"	16"	36"	30
720-1	Tray Cart with Tray Stop	27"	18"	36"	35
721	Tray Cart with Tray Stop	33"	20"	36"	55
721-1	Tray Cart with Tray Stop	35"	22"	36"	60
722	Rack Cart with Tray Stop	25"	22"	36"	35
723	Rack Cart with Tray Stop	45"	22"	36"	65



720



723

H-3B
SPEC

TRAY, CUP OR GLASS RACK CARTS

MODEL #	DESCRIPTION	L	W	H	SHIP WT
750	Rack Dolly without Handle	20.5"	20.5	6.25"	30
750-1	Rack Dolly with Handle	21.5"	21.5	36.75"	35
R470	Glass Rack Cart	23.5"	22.5	36	60

OPTION	DESCRIPTION
B	Corner Bumper (adds 2" to overall length and width)
PB	Full Perimeter Bumper (adds 2" to overall length and width)
R	Rotating Bumper (Adds 5
WB	Two locking casters
Y4	Polyurethane 4
Y5	Polyurethane 5

R: Available for 720, 720-1, 722, R470 only.
 PB: Available for 337-3475, 311-1215, 750 only.
 B: 750-1 Only (On front 2 corners)



R-470



750



750-1

H-3C
SPEC

SUPPORT EQUIPMENT

SUPPORT EQUIPMENT

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | **SUPPORT EQUIPMENT**
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OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

SLICER TABLE AND MIXER STAND

H-4
SPEC

MODEL #	DESCRIPTION	L	W	H	SHIP WT	SHIP CU FT
121-23-29TSS	w/SS legs & Undershelf	29"	23"	23.25"	60	9.8
331-3424	With Stainless Steel Pipe Base	27.125"	31.125"	34"	95	19.3
MX-29-TSS	w/SS legs & Undershelf	29"	23"	28.5"	63	11.4
MX-52-R	Accessory Rack for MX-29-TSS & 121-23-29TSS	n/a	n/a	52"	7	1

MODEL #	DESCRIPTION	L	W	H	SHIP WT
341-3434	Mobile Accessory Rack (8 pegs)	24" across legs		67.75"	30
705-1	Mobile Utility Table with Undershelves	30"	30"	34"	130

Pan slides removable in gang of 5 slides. 4 1/2" slide spacing. (331-3424)

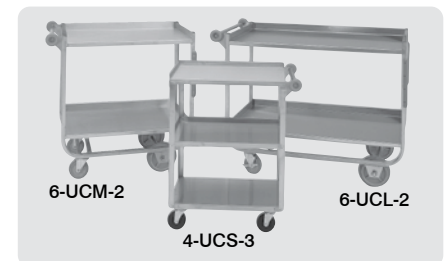
OPTION	DESCRIPTION
BF	Bullet feet in lieu of casters
R	Rotating Bumper (Adds 5
WB	Two locking casters
Y4	Polyurethane 4
Y5	Polyurethane 5



UTILITY / DELIVERY / CARTS

H-5
SPEC

MODEL #	DESCRIPTION	L	W	H	CAPACITY	SHIP WT
1-UCL-2	2 Shelf Large	54"	32"	37.3125"	1000 lbs	155
1-UCL-3	3 Shelf Large	54"	32"	37.3125"	1000 lbs	185
1-UCM-2	2 Shelf Medium	39.25"	23"	39.25"	1000 lbs	142
1-UCM-3	3 Shelf Medium	39.25"	23"	39.25"	1000 lbs	175
1-UCS-2	2 Shelf Small	28"	17.5"	39.25"	1000 lbs	100
1-UCS-3	3 Shelf Small	28"	17.5"	39.25"	1000 lbs	120
4-UCM-3	3 Shelf Medium	30"	20"	37"	400 lbs	80
4-UCS-3	3 Shelf Small	24"	15.5"	33"	400 lbs	45
6-UCL-2	2 Shelf Large	54"	32"	39.25"	600 lbs	109
6-UCL-3	3 Shelf Large	54"	32"	37.3125"	600 lbs	135
6-UCM-2	2 Shelf Medium	39.25"	23"	39.25"	600 lbs	80
6-UCM-3	3 Shelf Medium	39.25"	23"	39.25"	600 lbs	94
6-UCS-2	2 Shelf Small	28"	17.5"	39.25"	600 lbs	60
6-UCS-3	3 Shelf Small	28"	17.5"	39.25"	600 lbs	70



OPTION	DESCRIPTION
-	Strap-120
-	Strap-96
SL	Slotting Option
WB	Two locking casters

(-SL) and (Straps) are not available for the 4-series units

SUPPORT EQUIPMENT

SUPPORT EQUIPMENT

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | **SUPPORT EQUIPMENT**
 RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
 OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

TWO SHELF DELIVERY CARTS / CORRECTIONAL CARTS

MODEL #	DESCRIPTION	L	W	H	TRAY CAPACITY	LOAD CAPACITY	SHIP WT
ITD-4675	Heavy Duty 2 Shelf	49"	28"	47"	1000 lbs per Shelf: Lower Shelf, 72 Correctional Trays (plus 6 covers), Upper Shelf, 24-32 Trays, plus 2-5 gallon beverage containers	72-104 Trays	300
ITD-4736	Heavy Duty 2 Shelf	64.5"	28"	47"	1000 lbs per Shelf: Lower Shelf, 96 Correctional Trays (plus 6 covers), Upper Shelf, 28-40 Trays, plus 3-5 gallon beverage containers	96-136 Trays	390

STANDARD FEATURES: Slotted for hold down straps
 (Please specify tray size for strap slot placement)

Load capacity of 2000lbs. (1000 lbs pr shelf.)

OPTION	DESCRIPTION
-	Strap-120
-	Strap-96
8x2	Heavy-duty Casters (set of 4)
V	Vertical Bumpers (adds 1
WB	Two locking casters



F-10
SPEC

TWO SHELF DELIVERY CARTS / CORRECTIONAL CARTS

MODEL #	DESCRIPTION	L	W	H	SHIP WT
337-3474	With Chute	24"	24"	18"	65
337-3477	Without Chute	24"	24"	18"	65
337-3555	Without Chute	24"	24"	32"	65
337-3557	With Chute	24"	24"	32"	65

Note: Furnished standard with lever handle drain. Bowl size 24" x 24" x 8" deep.
 *Add 10" for height from back of chute to front of sink.



H-6
SPEC

RACKS

**IDEAL FOR KITCHEN, BAKERY, FREEZER
AND MEAT APPLICATIONS.**



The Piper Difference



Superior Piper-Engineered Base

THE STRONGEST FOUNDATION
IN THE INDUSTRY

- Two 14-gauge aluminized steel reinforcing casters eliminate twisting
- .125"-thick aluminum bottom panel (.080" on Angle Rack)
- Rolled edge acts as a built-in bumper
- Fully welded corners



Heavy-duty Casters

FOR ADDED RIGIDITY AND
STABILITY

- 5" x 1-1/4" sealed wheels
- 350 lbs. capacity
- Maximum resistance to chemicals, acids, bases, alcohol, water and steam
- Maximum low temperature flexibility for superior performance, even in freezing temperatures
- Optional 5" x 2" size available



Durable Corner Supports

ALL SIDES
FULLY WELDED

- Extruded three-sided channel support
- .190"-thick gussets



Continuous Weld

AN EXTRA MEASURE FOR
EXTRA STRENGTH

- Fully welded along entire edge of glides
- No gaps to promote bacterial growth



Tie Bars

FOR ADDED RIGIDITY
AND STABILITY

- Two 1/2" aluminum rods keep racks square



Sturdy Tray Supports

RELIABLE PERFORMANCE
UNDER STRAIN

- 1" x 2" .080"-thick aluminum extruded glides
- Welded on front and back to the frame

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
 OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

KNOCK DOWN ANGLE RACKS



KNOCK DOWN ANGLE RACKS

STRENGTH AND VERSATILITY AT AN ECONOMICAL PRICE

- Twice the welds of competitive racks
- A third more aluminum tubing than the competition
- Double welded side glides for added strength
- Glides are 1" x 1-1/2" .080"-thick aluminum welded front and back to the frame
- Assembles in minutes (fully welded available)
- Choose from roll-in, front or side-load models



520

506-M

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	L	DIMENSIONS W	H	SLIDE SPACING	SHIP WT
505-M-T	KD-Tabletop/End Loaded	5	26"	21"	26.5"	3"	18
506	Knock Down/End Loaded	6	26"	21"	65"	9"	35
506-M	KD-Mini/End Loaded	6	26"	21"	32"	3"	22
509	Knock Down/End Loaded	9	26"	21"	65"	6"	35
512	Knock Down/End Loaded	12	26"	21"	71"	5"	35
518-S	Knock Down/Sideload	18	18"	28.5"	65"	3"	35
520	Knock Down/End Loaded	20	26"	21"	71"	3"	35
520-S	Knock Down/Sideload	20	18"	28.5"	71"	3"	35
R518	KD-Roll-in/End Loaded	18	26"	21"	65"	3"	35

NOTE: Not all options available on Knock-down Angle Racks.
 Welded units shipping classes will vary.

OPTION	DESCRIPTION	OPTION	DESCRIPTION
EMB	Personalized Embossment (12 letters per line - price per line)	WB	Two locking casters
PS	Pan Stop	WD	Fully Welded
R	Rotating Bumper (Adds 5	Y5	Polyurethane 5
V	Vertical Bumpers (adds 1		

Product Features



Heavy-duty Casters

FOR ADDED RIGIDITY AND STABILITY



Tie Bars

FOR ADDED RIGIDITY AND STABILITY

RACKS

RACKS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
 OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

ANGLE RACKS

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	DIMENSIONS			SLIDE SPACING	SHIP WT
			L	W	H		
612	Angle Rack	12	27"	21"	67.125"	5"	85
620	Angle Rack	20	27"	21"	67.125"	3"	100
630	Angle Rack	30	27"	21"	67.125"	2"	125

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	DIMENSIONS			SLIDE SPACING	SHIP WT
			L	W	H		
R611	Roll-In, Angle Rack	11	27.375"	21"	64.75"	5"	75
R618	Roll-In, Angle Rack	18	27.375"	21"	64.75"	3"	90
R626	Roll-In, Angle Rack	26	27.375"	21"	64.75"	2"	100

R is roll-in height.
 Height includes casters.
 Custom height sizes and glide spacing available.
 Solid bottom standard.

OPTION	DESCRIPTION
5x2	Heavy-duty Casters (set of 4)
B	Corner Bumper (adds 2 to overall length and width)
EMB	Personalized Embossment (12 letters per line - price per line)
FL	Floor Lock
PB	Full Perimeter Bumper (adds 2" to overall length and width)

OPTION	DESCRIPTION
PH	Push Handle
PS	Pan Stop
V	Vertical Bumpers (adds 1 to overall length and width)
WB	Two locking casters
Y5	Polyurethane 5



612



GLIDES ARE 1" X 2"
 X .080" THICK
 EXTRUDED
 ALUMINUM WELDED
 FRONT AND BACK
 TO THE FRAME

OPEN RACKS - ANGLE GUIDE, HEAVY DUTY - 18" X 26" PANS

MODEL #	SLIDE SPACING	D	W	H	SHIP WT
2A72-1826-40	3"	26"	40"	72"	170
A36-1826-9	3"	26"	20.5"	36"	62
A60-1826-16	3"	26"	20.5"	60"	70
A72-1826-20	3"	26"	20.5"	72"	75
2A72-1826-24	5"	26"	40"	72"	140
A36-1826-5	5"	26"	20.5"	36"	58
A48-1826-8	5"	26"	20.5"	48"	62
A60-1826-10	5"	26"	20.5"	60"	66
A72-1826-12	5"	26"	20.5"	72"	70

Capacity: Last digits of model number indicate the quantity of 18" x 26" pans per rack.

OPTION	DESCRIPTION
5x2	Heavy-duty Casters (set of 4)(requires SB option)
B	Corner Bumper (adds 2" to overall length and width) Requires SB
EMB	Personalized Embossment (12 letters per line - price per line)
FL	Floor Lock (requires SB option)
PB	Full Perimeter Bumper (adds 2" to overall length and width)
PH	Push Handle

OPTION	DESCRIPTION
PS	Pan Stop
R	Rotating Bumper (Adds 5
V	Vertical Bumpers (adds 1
WB	Two locking casters
Y5	Polyurethane 5



A36-1826-9



A72-1826-20

RACKS

RACKS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
 OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

CHANNEL RACKS

I-5
SPEC

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	DIMENSIONS			SLIDE SPACING	SHIP WT
			L	W	H		
733	Channel	33	27.375"	21"	57.25"	1.5"	81
733-S	Channel Side load	33	19.125"	29.125"	57.25"	1.5"	65
741	Channel	41	27.375"	21"	69.25"	1.5"	96
741-S	Channel Side load	41	19.125"	29.125"	69.25"	1.5"	80

OPTION	DESCRIPTION	OPTION	DESCRIPTION
5x2	Heavy-duty Casters (set of 4)	PH	Push Handle
B	Corner Bumper (adds 2	PS	Pan Stop
EMB	Personalized Embossment (12 letters per line - price per line)	V	Vertical Bumpers (adds 1
FL	Floor Lock	WB	Two locking casters
PB	Full Perimeter Bumper (adds 2" to overall length and width)	Y5	Polyurethane 5



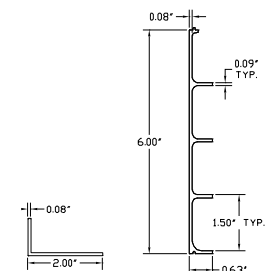
CLOSED-SIDE RACKS

I-6
SPEC

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	DIMENSIONS			SLIDE SPACING	SHIP WT
			L	W	H		
822	Closed-side, End load	22	27.375"	21"	40.75"	1.5"	70
822-S	Closed-side Side load	22	21"	27.375"	40.75"	1.5"	70
841	Closed-side, End load	41	27.375"	21"	69.25"	1.5"	88
841-S	Closed-side Side load	41	21"	27.375"	69.25"	1.5"	88
R836	Closed-side, Roll-in, End load	36	27.375"	21"	64.5"	1.5"	79

OPTION	DESCRIPTION	OPTION	DESCRIPTION
5x2	Heavy-duty Casters (set of 4)	PH	Push Handle
B	Corner Bumper (adds 2	PS	Pan Stop
EMB	Personalized Embossment (12 letters per line - price per line)	V	Vertical Bumpers (adds 1
FL	Floor Lock	WB	Two locking casters
PB	Full Perimeter Bumper (adds 2" to overall length and width)	Y5	Polyurethane 5

Solid bottom standard.



RACKS

RACKS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
 OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

ROLL-IN RACKS - Angle Guide - 18" x 26" Pans

I-7
SPEC

MODEL #	SLIDE SPACING	DIMENSIONS			SHIP WT
		L	W	H	
RIA58-1826-16	3"	26"	20.5"	58.5"	67
RIA64-1826-18	3"	26"	20.5"	64.5"	75
RIA69-1826-20	3"	26"	20.5"	69.5"	84
RIA64-1826-11	5"	26"	20.5"	64.5"	65
RIA69-1826-12	5"	26"	20.5"	69.5"	70

OPTION	DESCRIPTION	OPTION	DESCRIPTION
5x2	Heavy-duty Casters (set of 4)(requires SB option)	PH	Push Handle
B	Corner Bumper (adds 2" to overall length and width) Requires SB	PS	Pan Stop
EMB	Personalized Embossment (12 letters per line - price per line)	V	Vertical Bumpers (adds 1
FL	Floor Lock (requires SB option)	WB	Two locking casters
PB	Full Perimeter Bumper (adds 2" to overall length and width)	Y5	Polyurethane 5

Capacity - Last digits of model number indicate the quantity of 18" x 26" pans per rack.



UNIVERSAL ANGLE RACKS AND ROLL-INS

I-8
SPEC

MODEL #	DESCRIPTION	TRAY CAPACITY	PAN CAPACITY	DIMENSIONS			SLIDE SPACING	SHIP WT
				L	W	H		
R618U	Roll-in, Universal Rack	18, 18" x 26" Sheet Pans or 36, 14" x 18" Trays	17, 2.5" Depth Steam Pans, 9, 4" Depth Steam Pans, 9, 6" Depth Steam Pans	27.5"	24"	64.75"	3"	67

OPTION	DESCRIPTION	OPTION	DESCRIPTION
5x2	Heavy-duty Casters (set of 4)	PH	Push Handle
B	Corner Bumper (adds 2	PS	Pan Stop
EMB	Personalized Embossment (12 letters per line - price per line)	V	Vertical Bumpers (adds 1
FL	Floor Lock	WB	Two locking casters
PB	Full Perimeter Bumper (adds 2" to overall length and width)	Y5	Polyurethane 5

Solid bottom standard.



RACKS

RACKS

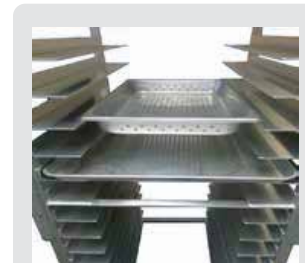
ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
 OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

MODEL #	DESCRIPTION	TRAY CAPACITY	PAN CAPACITY	DIMENSIONS			SLIDE SPACING	SHIP WT
				L	W	H		
612-U	Universal Glide	12, 18" x 26" or 24, 14" x 18"	24, 2.5" Depth Steam Pans, 12, 4" Depth Steam Pans, 6, 6" Depth Steam Pans	27.5"	24"	69"	5"	95
620-U	Universal Glide	20, 18" x 26" or 40, 14" x 18"	20, 2.5" Depth Steam Pans, 10, 4" Depth Steam Pans, 10, 6" Depth Steam Pans	27.5"	24"	69"	3"	110

OPTION	DESCRIPTION	OPTION	DESCRIPTION
5x2	Heavy-duty Casters (set of 4)	PH	Push Handle
B	Corner Bumper (adds 2	PS	Pan Stop
EMB	Personalized Embossment (12 letters per line - price per line)	V	Vertical Bumpers (adds 1
FL	Floor Lock	WB	Two locking casters
PB	Full Perimeter Bumper (adds 2" to overall length and width)	Y5	Polyurethane 5

UNIVERSAL RACKS

MODEL #	DESCRIPTION	TRAY CAPACITY	L	W	H	SHIP WT
520-M-W-U-V	Universal Rack	20	26"	20.375"	68.25"	45



520-M-W-U-V

OPEN RACKS - Universal Wide Angle Guide - 18" x 26" or 12" x 20" Pans

MODEL #	SLIDE SPACING	DIMENSIONS			SHIP WT
		D	W	H	
RIUW64-17	3.125"	27"	24"	64"	160
UW66-18	3.125"	27"	24"	66"	175

Capacity: Last digits of model number indicate the quantity of 18" x 26" pans per rack.

OPTION	DESCRIPTION	OPTION	DESCRIPTION
5x2	Heavy-duty Casters (set of 4) (requires SB option)	PH	Push Handle
B	Corner Bumper (adds 2" to overall length and width) Requires SB	PS	Pan Stop
EMB	Personalized Embossment (12 letters per line - price per line)	V	Vertical Bumpers (adds 1
FL	Floor Lock (requires SB option)	WB	Two locking casters
PB	Full Perimeter Bumper (adds 2" to overall length and width)	Y5	Polyurethane 5



UW66-18-V

RACKS

RACKS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
 OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

ROLL-IN RACKS - Universal Guide – 18" x 26" or 12" x 20" Pans

I-10
SPEC

MODEL #	SLIDE SPACING	DIMENSIONS			SHIP WT
		L	W	H	
RIU58-10	4.875"	26"	23.75"	58.5"	80
RIU64-11	4.875"	26"	23.75"	64.25"	85
RIU69-12	4.875"	26"	23.75"	69"	100

Note: glides are removable.

OPTION	DESCRIPTION	OPTION	DESCRIPTION
5x2	Heavy-duty Casters (set of 4) (requires SB option)	PH	Push Handle
B	Corner Bumper (adds 2" to overall length and width) Requires SB	PS	Pan Stop
EMB	Personalized Embossment (12 letters per line - price per line)	V	Vertical Bumpers (adds 1
FL	Floor Lock (requires SB option)	WB	Two locking casters
PB	Full Perimeter Bumper (adds 2"	Y5	Polyurethane 5



OPEN RACKS FOR 20" x 20" CUP OR GLASS RACKS,ALUMINUM

I-12
SPEC

MODEL #	SLIDE SPACING	SPACING CAPACITY	DIMENSIONS			SIZE	SHIP WT
			L	W	H		
208	Aluminum Open Racks for 20" x 20" Cup or Glass Racks	8"	22"	22.75"	69.135"	20" x 20"	35
210	Aluminum Open Racks for 20" x 20" Cup or Glass Racks	6"	22"	22.75"	69.135"	20" x 20"	38

OPTION	DESCRIPTION	OPTION	DESCRIPTION
EMB	Personalized Embossment (12 letters per line - price per line)	V	Vertical Bumpers (adds 1
PS	Pan Stop	WB	Two locking casters
R	Rotating Bumper (Adds 5	Y5	Polyurethane 5



ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

NESTING RACK



NESTING RACK

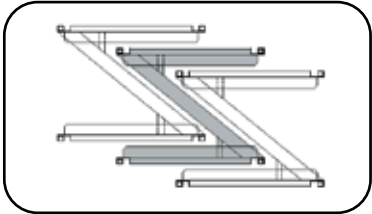
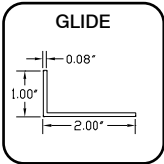
THE ULTIMATE SPACE-SAVING STORAGE TECHNIQUE FOR EMPTY RACKS

- When empty, nesting racks fit together, minimizing storage space needed – 3 racks now take up the space of one
- Nesting frame interlocks to allow one person the ability to move multiple empty racks
- Reinforced with fully welded c-channel for strength, rigidity and stability
- 1" x 2" .080"-thick aluminum glides welded front and back to the frame

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	DIMENSIONS			SLIDE SPACING	SHIP WT
			L	W	H		
618-N	Nesting, End Loaded	18	27"	21"	63"	3"	80

OPTION	DESCRIPTION
EMB	Personalized Embossment (12 letters per line - price per line)
V	Vertical Bumpers (adds 1
WB	Two locking casters
Y5	Polyurethane 5

Nesting Frame design allows Racks to fit together like a puzzle to save valuable floor space.





Heavy-duty Casters
FOR ADDED RIGIDITY AND STABILITY



Sturdy Tray Supports
RELIABLE PERFORMANCE UNDER STRAIN



Durable Corner Supports
ALL SIDES FULLY WELDED

RACKS

RACKS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
 OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

OVAL TRAY RACKS FOR 22" x 26 7/8" OVAL TRAYS, ALUMINUM

MODEL #	DESCRIPTION	SPACING CAPACITY	DIMENSIONS			SIZE	SHIP WT
L	W	H					
108	Aluminum Oval Tray Rack for Oval Trays	8"	26"	26"	70"	22" x 26.875" Oval	36
110	Aluminum Oval Tray Rack for Oval Trays	6"	26"	26"	70"	22" x 26.875" Oval	40

OPTION	DESCRIPTION
EMB	Personalized Embossment (12 letters per line - price per line)
PS	Pan Stop
R	Rotating Bumper (Adds 5
V	Vertical Bumpers (adds 1
WB	Two locking casters
Y5	Polyurethane 5



I-13
SPEC

OVAL TRAY RACKS FOR 22" x 26 7/8" OVAL TRAYS, ALUMINUM

MODEL #	D	DIMENSIONS		SHIP WT
		W	H	
MPR-60-4M	23"	62"	74"	243

OPTION	DESCRIPTION
EMB	Personalized Embossment (12 letters per line - price per line)
R	Rotating Bumper (Adds 5
V	Vertical Bumpers (adds 1
WB	Two locking casters
Y5	Polyurethane 5



I-18
SPEC

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
 OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

1ST IN / 1ST OUT STORAGE STORAGE SYSTEM

Self-Rotates Your Inventory To
Maximize Product Freshness.

CAN RACKS

DURABLE AND EASY TO USE

- All heli-arc welded aluminum construction
- Inclined can glides provide easy access to product
- Glides are 1-1/2" welded to the frame
- CSR-84 includes a stainless steel work top

MODEL #	DESCRIPTION	DIMENSIONS			SIZE	SHIP WT
		D	W	H		
CSR-210	Rear Load	42.5"	25.75"	86.5"	210, #10 Cans	200
CSR-308	Rear Load	42.5"	25.75"	72.75"	308, #5 Cans	230
CSR-84	Rear Load	42.5"	25.75"	40.75"	84, #10 Cans	135
CSR-FF-156	Front Load	42"	27.25"	81.0625"	156, #10 Cans	200

Legs standard on CSR-210, CSR-308, & CSR-FF-156.
 5" casters standard on CSR-84.

OPTION	DESCRIPTION
--------	-------------

R	Rotating Bumper (Adds 5
V	Vertical Bumpers (adds 1
WB	Two locking casters
Y5	Polyurethane 5



CSR-FF-156

CABINETS

STACKABLE CABINETS STORAGE CABINETS TRANSPORT CABINETS DISPLAY CABINETS



The Piper Difference



Superior Piper-Engineered Base

THE STRONGEST FOUNDATION IN THE INDUSTRY

- Two 14-gauge aluminized steel reinforcing caster channels eliminate twisting
- .125"-thick aluminum bottom panel
- Edges are formed and rolled to create built-in bumper
- Fully welded corners



Performance Heavy-duty Casters

- 5" x 1-1/4" sealed wheels (Optional 5" x 2" size available)
- Delrin bearing, each with 350 lbs. capacity
- Maximum resistance to chemicals, acids, bases, alcohol, water and steam
- Maximum low temperature flexibility for superior performance, even in freezing temperatures



Card Clip

- Easy identification of contents when door is closed



Side Door Latch

- Flush mounted to hold the door 1" open and out of the way



Double Pan Top

STRONGEST TOP IN THE INDUSTRY

- Two .080"-thick aluminum panels cupped together
- Fully welded corners



Continuous Weld

AN EXTRA MEASURE FOR EXTRA STRENGTH

- Fully welded along entire edge of glides
- No gaps to promote bacterial growth



Heavy-duty Hinges

DURABLE DESIGN

- Constructed of 14-gauge stainless steel
- Zinc plated for lasting durability and good looks



Durable Corner Supports

ALL SIDES FULLY WELDED

- Extruded three-sided channel support
- .190"-thick gussets

CABINETS

CABINETS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | **CABINETS** | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

DISPLAY CABINETS

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	TRAY CAPACITY 14X18	D	W	H	SLIDE SPACING	SHIP WT
ER-18-L	Left hinge	18	36	28.75"	21.5"	70.25"	3.25"	140
ER-18-R	Right hinge	18	36	28.75"	21.5"	70.25"	3.25"	140

Slides are removable.
No options available.



ER-18-L

J-2
SPEC

STORAGE CABINET

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	D	W	H	SLIDE SPACING	SHIP WT
540	Storage Cabinet	40	27.375"	21"	68.25"	1.5"	136

See end of section for options.



540

J-3
SPEC

STORAGE CABINET

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	D	W	H	SLIDE SPACING	SHIP WT
918	Standard	18	27.375"	21"	34.75"	1.5"	96
922	Standard	22	27.375"	21"	40.75"	1.5"	100
926	Standard	26	27.375"	21"	46.75"	1.5"	109
933	Standard	33	27.375"	21"	57.75"	1.5"	117
936	Standard	36	27.375"	21"	63.75"	1.5"	120
941	Standard	41	27.375"	21"	69.75"	1.5"	136
941-EX	Extended Depth	41	31"	21"	69.75"	1.5"	148
941-HD	Extra Heavy Duty	41	31"	21"	69.75"	1.5"	175

941-EX Will hold (2) 14x18 trays per slide.
(HD) Heavy Duty Corner Gussets on the top panel for extra stiffness.
4 tie bars (2 in front and 2 in back) Extended depth that matches the 941-EX.
See end of section for options.



941

J-4
SPEC

CABINETS

CABINETS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | **CABINETS** | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

ENCLOSED CORRECTIONAL STORAGE CABINETS

MODEL #	BASE FRAME	NO. OF SHELVES	L	W	H	SHIP WT
7773	No Base	4	36"	24"	72"	270
7773-B	Stationary	4	36"	24"	78"	280
7773-M	Mobile	4	36"	24"	78"	280

16 gauge stainless steel.

OPTION	DESCRIPTION
DRA	Double reinforcing angles
SRA	Single reinforcing angles

H-7
SPEC



7773-M

ENCLOSED CORRECTIONAL STORAGE CABINETS

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	D	W	H	SLIDE SPACING	SHIP WT
912	Stackable (no casters)	12	27.375"	21"	20.5"	1.5"	70
918	Standard	18	27.375"	21"	34.75"	1.5"	96
922	Standard	22	27.375"	21"	40.75"	1.5"	100

OPTION	DESCRIPTION
-CHT-2	Canned Heat Tray Insert
-2-2128	Dolly: Only available for 912.

See end of section for options.

J-5
SPEC



912 W/
2-2128

HEATED PROOFER CABINETS / ALUMINUM CONSTRUCTION

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	D	W	H	SLIDE SPACING	SHIP WT
1015	Half Size Heated/Insulated	15	31"	21.5"	40.75"	1.5"	160
1034	Heated/Insulated	34	31"	21.5"	68.75"	1.5"	260
915-H	Half Size Heated Proofer/ Non-Insulated	15	31"	21.5"	40.75"	1.5"	140
934-H	Heated Proofer/ Non-Insulated	34	31"	21.5"	68.75"	1.5"	190
934-HLD	Heated Proofer/ Non-Insulated		31"	25"	68.875"	1.5"	240

NOTE: Removable Heater Box for accessible service and easy cleaning.

NOTE: Correctional Package includes: Welded casters, tamper-proof screws and control covers.

J-6
SPEC



915-H



934-H

REMOVABLE HEATER BOX
L 30" X W 18" X H 6-3/8"

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
 RACKS | **CABINETS** | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
 OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

UNIVERSAL HEATED PROOFER CABINETS / ALUMINUM CONSTRUCTION

J-7
SPEC

MODEL #	DESCRIPTION	GLIDES	D	W	H	SHIP WT
1012U	Heated/Insulated, Universal Shelving	12	30.5"	31"	67.5"	260
934-HU	Heated/Non-insulated, Universal Shelving	12	31"	25"	68.875"	240

NOTE: Universal for 18" x 26" and 12" x 20" pans.
 Pan glides are adjustable on 3 1/8" centers.
 Set of glides – Part Number 109497 – available at cost per set.



GLIDE REMOVAL



1012U

OPTION	DESCRIPTION
5x2	Heavy-duty Casters (set of 4)
B	Corner Bumper (adds 2" to overall length and width)
CH	Chest Handles
CHT-2	Canned Heat Tray Insert
CP	Correctional Package
DD	Dutch Door
EMB	Personalized Embossment (12 letters per line - price per line)
FL	Floor Lock

OPTION	DESCRIPTION
I	Insulated Transport Cabinet
LD	Lexan Full-View Door
LH	Locking Hasp
PB	Full Perimeter Bumper (adds 2" to overall length and width)
PH	Push Handle
WB	Two locking casters
PT	Pass-Thru Option (Not available on Heated Units)
Y4	Polyurethane 4
Y5	Polyurethane 5

CHEF SYSTEM HOLDING CABINETS

HEATING & HOLDING CABINETS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | **HEATING & HOLDING CABINETS** | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

HOLDING CABINETS, INSULATED/ STAINLESS STEEL CONSTRUCTION

K-3
SPEC

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	12X20 PANS	DIMENSIONS			SHIP WT
				D	W	H	
1008-SS	Half Size	8	16	31.625"	29.75"	48.875"	280
1016-SS	Standard	16	32	31.625"	29.75"	74.75"	460
1016-SS-D	Double Unit	16	32	31.625"	29.75"	74.75"	460

1016-SS: Double Door, 1 Control, 1 Cavity

1016-SS-D: Double Door, 2 Controls, 2 Cavities

OPTION	DESCRIPTION
GL	Glass Doors (Price Per Door)
LH	Locking Hasp
PB	Full Perimeter Bumper (adds 2" to overall length and width)
PT	Pass-Thru Option

Note: Can be hinged left or right. (Standard Left Hinge.)



1008



1016-SS

HUMIDIFIED HOLDING CABINETS

K-4
SPEC

MODEL #	DESCRIPTION	DIMENSIONS			SHIP WT
		D	W	H	
CS2H-10	10-pan Humidified Holding Cabinet	34"	26.875"	51.5"	320
CS2H-5	5-pan Humidified Holding Cabinet	34"	26.875"	34"	240
CS2H-5/5	(2) 5-pan Humidified Holding Cabinet	34"	26.875"	65.625"	480

Note: All Humidified Holding Cabinets feature: voltage 120, 60Hz, 2350 watts, 19.6 amps, NEMA 5-20P (Not available for Canada). No 3 Phase Available.

208, 60 Hz, 2350 watts, 11.3 amps, NEMA 6-15P

240, 60 HZ, 2350 watts, 9.8 amps, NEMA 6-15P

Water capacity is 2.5 gallons.

Options & Accessories

(Pricing applies only at time of equipment purchase)

Option	Description
20A-RECEP	20 Amp receptacle, 125V (NEMA 5-20R)
CS2H-HEAVYCAST	Heavy-duty 5" diameter casters in lieu of standard casters
CS2H-SLIDE	Additional slides (Per Slide)
CS2H-SSLEG	Stainless steel adjustable 6" legs in lieu of standard casters
CS2H-STACK	Stacking hardware (for multiple holding cabinets)



CHEF SYSTEM

ALL THE STANDARDS & ALL THE EXTRAS.

Chef System ovens come fully equipped with a 250°F. (121°C) thermostat, product probe, power interruption alert, locking door handle, 4" (10cm) locking casters, chrome wire racks, sheet pan and a 6 ft. (183 cm) attached cord with plug as standard. The following options and accessories are also available:

- 350°F. (177°C) Thermostat (for Non-Smoker Models)
- Perimeter Bumpers
- Stainless Rib Rack
- Casters: Large 5" (13 cm) and Low Profile
- Stainless Steel Legs



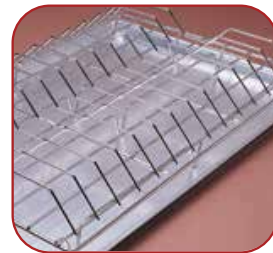
The Piper Difference



Optional Perimeter Bumpers protect the Chef System ovens from the heavy-duty use of foodservice operations.



Drip Tray magnetically attaches to front base of all models to collect excess moisture.



Optional Stainless Rib Rack keeps ribs upright for perfect cooking every time. Holds 13 slabs of baby back ribs.



Locking Door Handle is now standard on all Chef System ovens.



Optional Heavy-Duty 5" (13 cm) Casters enhance the portability of the oven. (Adds 1" (2.5 cm) to standard height.) Not Shown – Low profile casters are also available (deduct 2" (5 cm) from standard height).

CHEF SYSTEM COOK & HOLD OVENS

COOK
& HOLD

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | **COOK & HOLD** | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

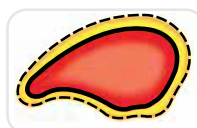
Amazing Standard Features

The compact height of the 5-pan models is only 34" (86 cm) which allows it to fit under most work tables, without sacrificing oven capacity. The power interruption alert and product probe are standard features on all Chef System models. Best of all, the new Chef System is quality engineered by Piper for years of dependable service. That's why foodservice professionals count on Piper to keep their customers happy and returning for more.

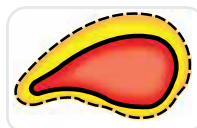


Exclusive Roast-Air™ Cooking Process

combines 90% of radiant heat with 10% low velocity convection heat to brown food naturally without artificial coloring. Holding their natural juices and tenderizing them to mouthwatering perfection, Chef System is ideal for bringing out the peak flavor of both prime and economical cuts of meats.



Chef System Oven

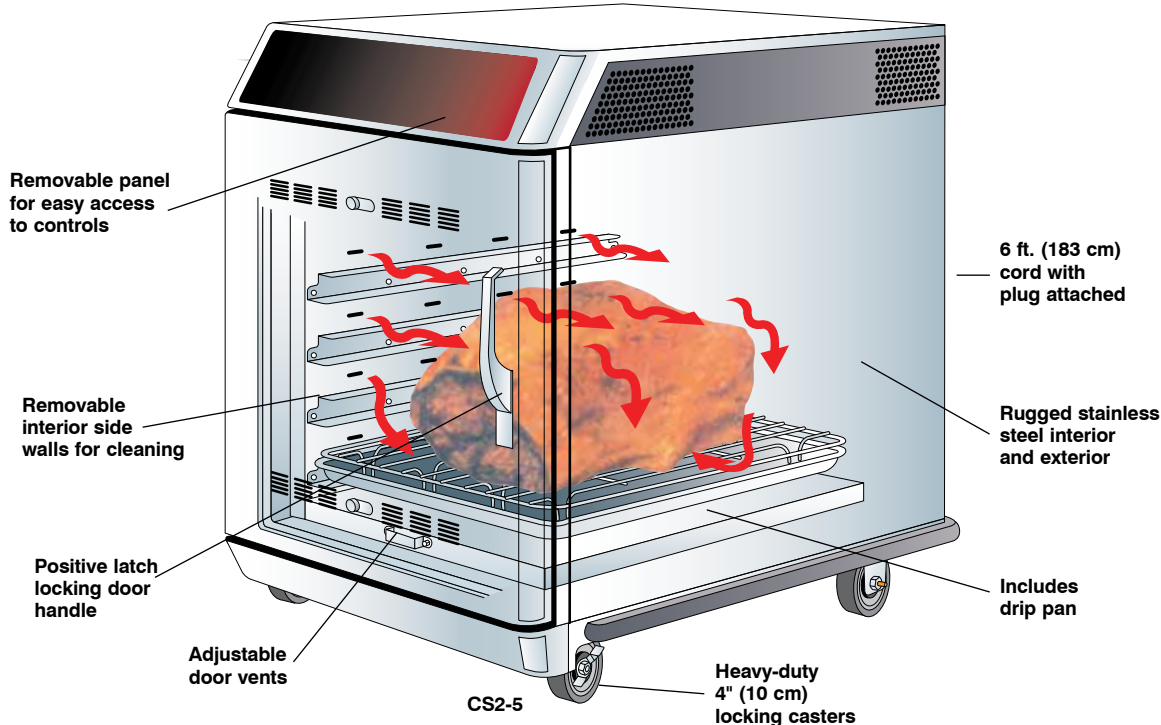
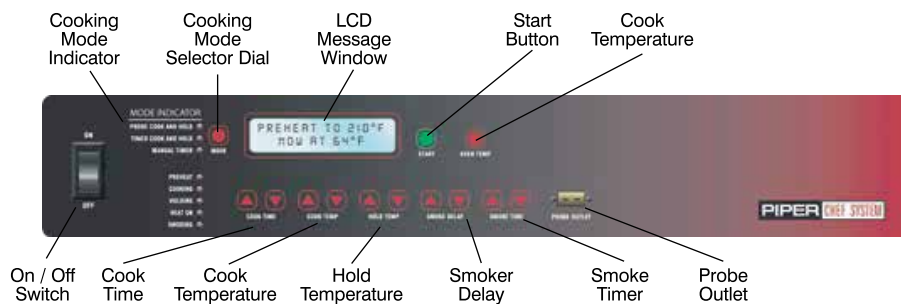


Conventional Oven

Far less shrinkage.

Far less shrinkage. Meats cooked in the Chef System shrink only 7-10% compared to 25% in conventional ovens. The savings mean greater profitability when multiplying this difference by the hundreds of pounds of product you cook in a year. Since most of the natural moisture is retained, overproduction can be refrigerated and reheated the next day.

Simplified Digilog Controller™ Providing the Benefits and Accuracy of Digital Operation with a Friendly Feel. Chef System now offers the operator the flexibility to cook by time and temperature or cook with a probe. Fast, simple, easy!



CHEF SYSTEM COOK & HOLD OVENS

**COOK
& HOLD**

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | **COOK & HOLD** | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

5-PAN OVENS

MODEL #	DESCRIPTION	DIMENSIONS			THERMOSTAT	VOLTAGE	WATTS	PLUG	SHIP WT
		D	W	H					
CS2-5	5-pan Cook & Hold	34.875"	26.25"	34"	250F or 350F	208 or 240	2170	6-15P	265
CS2-5L	Low Watt 5-pan Cook & Hold	34.875"	26.25"	34"	250F only	120	1795	5-15P	265
CS2-5S	5-pan Smoke & Hold	34.875"	26.25"	34"	250F only	208 or 240	2320	6-15P	265
CS2-5SL	Low Watt 5-pan Smoke & Hold	34.875"	26.25"	34"	250F only	120	1945	5-20P	265

Note: Cabinet opening is 18 1/4"W x 20 1/2"H. Product capacity is 90 lbs. 4" diameter casters are standard. Cord location is center of back, 3 1/2" below top. No 3 Phase Available.

10-PAN OVENS

MODEL #	DESCRIPTION	DIMENSIONS			THERMOSTAT	VOLTAGE	WATTS	PLUG	SHIP WT
		D	W	H					
CS2-10	10-pan Cook & Hold	34.875"	26.25"	52.25"	250F or 350F	208 or 240	2870	6-15P	360
CS2-10S	10-pan Smoke & Hold	34.875"	26.25"	52.25"	250F only	208 or 240	3020	6-15P	360

Note: Cabinet opening is 18 1/4"W x 38 1/2"H. Product capacity is 180 lbs. 4" diameter casters are standard. Cord location is center of back, 3 1/2" below top. No 3 Phase Available.

5-PAN STACKED OVENS

Two ovens with stacking hardware & two separate cord sets

MODEL #	DESCRIPTION	DIMENSIONS			THERMOSTAT	VOLTAGE	WATTS	PLUG	SHIP WT
		D	W	H					
CS2-5/5	Two - 5-pan Cook & Hold	34.875"	26.25"	65.625"	250F or 350F	208 or 240	2170	(2) 6-15P	530
CS2-5L/5L	Two Low Watt 5-pan Cook & Hold	34.875"	26.25"	65.625"	250F only	120	1795	(2) 5-15P	530
CS2-5S/5	One 5-pan Cook & Hold & One 5-pan Smoke & Hold	34.875"	26.25"	65.625"	250F only at 2320 Watts, 250F or 350F at 2170 Watts	208 or 240	2320 or 2170	(2) 6-15P	530
CS2-5S/5S	Two 5-pan Smoke & Hold	34.875"	26.25"	65.625"	250F only	208 or 240	2320	(2) 6-15P	530
CS2-5SL/5L	One Low Watt 5-pan Smoke & Hold One Low Watt 5-pan Cook & Hold	34.875"	26.25"	65.625"	250F only at 1945 Watts or 1795 Watts	120	1945 or 1795	5-20P or 5-15P	530

Note: Cabinet opening (each oven) is 18 1/4"W x 20 1/2"H. Product capacity is 180 lbs. 4" diameter casters are standard. Cord location is center of back, 3 1/2" below top of each unit. No 3 Phase Available.

Option	Description	CS2-LPCAST	Low-profile 2" casters in lieu of 4" casters
20A-RECEP	20 Amp receptacle, 125V (NEMA 5-20R)	CS2-SSLEG	Stainless steel adjustable 6" legs in lieu of 4" casters
BUMPER	Bumper Guards	CS2-STACK	Stacking hardware in lieu of 4" casters
CS-SECURITY	Security Package	CSC-20-RECEP	20 Amp receptacle, 250V (NEMA 6-20R)
CS2-HEAVYCAST	Heavy-duty 5" diameter casters in lieu of 4" casters		

L-1
SPEC



CS2-5
WITH OPTIONAL
BUMPER GUARDS.

L-1
SPEC



CS2-10S
WITH OPTIONAL
BUMPER GUARDS.

L-1
SPEC



CS2-5S/CS2-5
WITH OPTIONAL
BUMPER GUARDS
AND ACCESSORY
STACKING
HARDWARE.

MILLWORK

FROM CONCEPT TO REALITY



Providing food merchandising equipment to some of the largest retail supermarkets in the United States and Canada.

Pioneering in innovative, quality products, we offer competitive prices and inventive solutions for all your merchandising needs. Piper Millwork is at the forefront when it comes to customization to match your branded decor - whether it be a salad or soup bar to coordinate within existing equipment or a complete new layout to bring cafe style food service to your customers.



SUPER SYSTEMS

OVEN PROOFER COMBOS • OVENS • PROOFERS



The Piper Difference



Cool Touch Technology

- Super Systems has developed a revolutionary door system that reduces heat transfer up to 50%.
- Our “Cool Touch” door is composed of a doublehinged door that keeps heat from transferring to the outer door, resulting in a temperature reduction of 90 - 135 degrees versus conventional doors.
- The glass is double-paned and each pane is Low-E coated for added insulation.
- Air flow channels between the doors allow outside air to travel between the glass, thus cooling the outer layer. All of these features together create the coolest touch door in the industry.



HVS: High Volume Steam

- High Volume Steam is available as an option on oven and oven/proofer models as noted in the pricing section (must be noted on the order). Steam allows the bread to gain spring and volume at the same time as contributing to the caramelization of the crust, giving the bread a good sheen and color.
- Plumbing: Water hooks up to 1/8" FPT
- Factory Installed (call factory for details and electrical information)

WHAT MAKES A SUPER SYSTEM?

NATURAL CONVECTION TECHNOLOGY

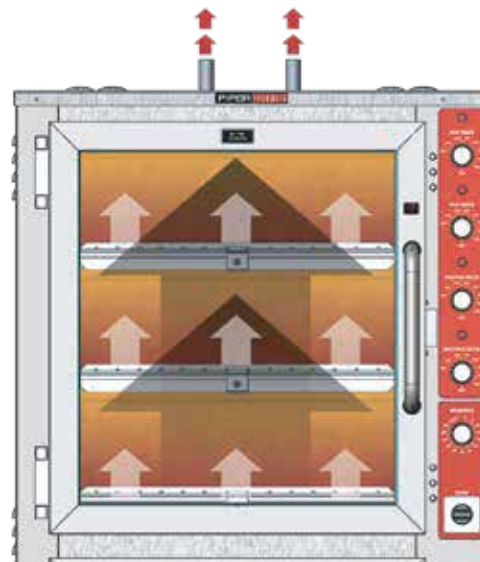
OP-3 Power Usage Example

The U.S. average rate per hour for the last 5 years has varied based on location and utility provider. Based on typical usage, operating costs will depend on local energy rates and daily hours of operation.

KWH	TIME	RATE	COST
3.0 kwh	X 12 hours	X Local Rate =	available at cost per day
3.0 kwh	X 12 hours	X Local Rate =	available at cost per day
3.0 kwh	X 12 hours	X Local Rate =	available at cost per day
3.0 kwh	X 12 hours	X Local Rate =	available at cost per day

The OP3 has a total wattage of 8.25 kW.

The average consumption per hour of operation is approximately 3.0 kWh.



Superior Baking

- Genuine “Hearth Bake” means that once the aluminum decks in the oven are heated to the proper temperature, the product is baked by radiant heat and conduction which results in an uncommonly even bake.
- Super Systems Ovens do not have fans blowing inside the oven to dry out your product which results in a moister bake.
- Heavy Gauge Aluminum decks generate radiant heat for even heat distribution.
- Natural Convection –Does not dry out product.
- Individual Heat and Humidity Controls.
- Bake on deck or pans.
- Single or double oven configuration ranging from 2 to 18 pans.

Energy Consumption

- The patented “Heat Sink” principle retains the temperature once the oven has pre-heated to the desired setting.
- Once the oven has reached the desired setting, the energy to each thermostat/element is OFF, thus using significantly less energy than traditional convection ovens. At this point, the only thing drawing energy is the lights.
- Conventional ovens constantly have to produce more hot air and thus draw more energy – greatly increasing the cost to operate.
- Designed for energy-efficient operation during extended use. Actual operating costs may vary depending on energy rates and location

Efficient Operation

- Lowest Maintenance Ovens and Proofers in Industry.
- Uses less of your valuable floor space.
- Uses considerably less energy.
- Thermostats and timers can be easily self-serviced and changed in minutes by the operator.
- Heat reflective glass door provides energy efficiency and sight baking along with merchandising

Flexible System

- Systems for various store sales volume.
- Product versatility/wide range of products.
- Total control over baking environment through individual deck controls allowing for more operator control.
- Heavy gauge aluminum decks give even heat distribution, conduction heat, and lower energy consumption.

OVEN PROOFER COMBOS

OVEN PROOFER COMBOS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | **OVEN PROOFER COMBOS**
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

3 PAN OVEN – 9 PAN PROOFER

STANDARD FEATURES

- Less than 8 sq ft of floor space
- Individually controlled oven and proofer
- Each oven deck individually thermostatically controlled, provides precision “hearth” bake, and allows for more control over baking environment
- Natural convection & radiant heat design does not dry out product
- No moving parts in oven reduces maintenance problems and increases reliability
- Full-view, heat-reflective tempered glass door allows for energyefficient sight baking and proofing
- Each brightly lit deck provides sight merchandising
- Heavy-duty, stainless steel construction easily cleaned and maintained
- Individual heat and humidity controls in proofer provide precise control over proofing/warming environment
- High volume blower in proofer circulates heat and humidity efficiently in proofer
- Manual fill water pan has 4.3 quart capacity, auto-humidity optional
- Positive magnetic door closure
- 60 Minute reminder timer
- Field reversible doors, left or right hinged
- Removable drip trough provided under proofer door

MODEL #	D	DIMENSIONS W	H	SHIP WT
OP-3	36"	33"	74.5"	600

Specify: Door Hinge LEFT or Door Hinge RIGHT (STANDARD = LEFT)
Manual Fill Water Pan is STANDARD in the Model OP-3

Options: (Add option cost to list price)

OPTION	DESCRIPTION
CTT	Cool Touch Technology
H	Automatic Humidity (proofer section)
HVS	High Volume Steam (1 oven section)
W	Warmer Package

Capacity

OVEN ACCOMMODATES:

- 3 - 18" x 26" sheet pans
- 6 - 4-strapped 1 lb. bread pans
- 6 - 4-strapped 1.5 lb. bread pans
- 18 - 9" pies
- 3 - 18" pies
- any combination of the above
- maximum oven temp. 450°

PROOFER ACCOMMODATES:

- 9 - nylon-coated wire racks (6 furnished)
- 9 - standard 18" x 26" sheet pans
- 8 - 4-strapped 1 lb. bread pans
- 8 - 4-strapped 1.5 lb. bread pans
- any combination of the above

SHIPPING INFORMATION

- Shipping weight: 600 lbs.
- Cubic feet: 50.44
- Freight class: 100



OP-3



ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

2 HALF PAN OVEN

P-1
SPEC

MODEL #	D	DIMENSIONS W	H	SHIP WT
NCO-2H-CT	17"	28"	21"	110

(No special electrical hook-up required) Shipped standard with wire racks. Can be stacked, please specify when ordering

NCO-2H

- Designed and built for commercial use
- Quick ROI
- Baking Versatility – Breads, Pizza, Cookies, Muffins, Pies, Brownies and many more
- Small/Convenient Size (Similar to a microwave)
- Contains all the features and benefits of Super Systems
- Fully insulated with 2" insulation
- Chrome plated wire rack
- 120v electrical hook-up plugs into standard 15-amp circuit
- Maximum Oven Temp 400°



NCO-2H

DO-2H-CT

- Smallest deck oven
- Effective Merchandiser attracts customers with sights and smells of quality baked goods
- Each deck individually thermostatically controlled - provides more control over your baking environment
- Bake pizzas right on deck
- Positive magnetic door closure
- Field reversible doors, left or right hinged
- Each brightly lit deck provides sight merchandising
- Maximum Oven Temp 450°



AVAILABLE OPTIONS



DO-2H-CT

2 HALF PAN OVEN

P-2
SPEC

MODEL #	D	DIMENSIONS W	H	SHIP WT
DO-2H-CT	28"	26.5"	31.25"	200

Specify: Door Hinge LEFT or Door Hinge RIGHT (STANDARD = LEFT)

OPTION	DESCRIPTION
27	Cabinet Base
CTT	Cool Touch Technology
L6	6
W	Warmer Base

(Please specify on order)

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

3 PAN OVEN

P-3
SPEC

MODEL #	DIMENSIONS			SHIP WT
	D	W	H	
DO-3-CT	36"	32.5"	38"	400

Specify: Door Hinge LEFT or Door Hinge RIGHT (STANDARD = LEFT)

Option	Description
27	Cabinet Base
CTT	Cool Touch Technology
L6	6
W	Warmer Base

(Please specify on order)



6 PAN DOUBLE OVEN

P-4
SPEC

MODEL #	DIMENSIONS			SHIP WT
	D	W	H	
DO-6	36"	33"	71"	800

Specify: Door Hinge LEFT or Door Hinge RIGHT (STANDARD = LEFT)

Option	Description
CTT	Cool Touch Technology
HVS	High Volume Steam (top oven section only)*

(Add option cost to list price)



DO-6

See end of Section Q for Options.

On units with optional High Volume Steam, see page 106.

*Steam system adds 4.5" to the depth of the oven.

For options and electrical information, see the specification sheet or call the factory at 1-800-544-3057.

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | BLAST CHILLERS

12 PAN DOUBLE OVENS

MODEL #	DIMENSIONS			SHIP WT
	D	W	H	
DO-12-G	36"	55"	74"	1325

Option	Description
HVS	High Volume Steam (top oven section only)*

(Add option cost to list price)



DO-12-G

See end of Section Q for Options.

*Steam system adds 4.5" to the depth of the oven.

Combination Oven/Proofers are available in: 120/208 Volt - Single or Three Phase
120/240 Volt - Single or Three Phase

SUPER SYSTEMS PROOFERS

PROOFERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | **PROOFERS** | MERCHANDISERS | BLAST CHILLERS

8 PAN PROOFER / WARMER ALUMINUM

MODEL #	DIMENSIONS			SHIP WT
	D	W	H	
AP	32"	23"	33"	150

53" Door Swing.

Please specify doors hinged left or right. Hinged left is standard.

OPTION	DESCRIPTION
L6	6
L1	1" Legs
W	Warmer option (Fully insulated)
WB	Two locking casters
Y4	Polyurethane 4



AP
Counter top.

Snapshot

Great Merchandiser
Fits under NCO, DO or countertop
Warmer Option – Will hold up to 225
Degrees

16 PAN PROOFER / WARMER

MODEL #	DIMENSIONS			SHIP WT
	D	W	H	
RP-16	40" (includes handle)	33"	70"	500

Standard: Automatic Humidity (requires water hook up to 1/8" FPT)

OPTION	DESCRIPTION
	Manual Fill Water pan
W	Warmer*



RP-16

30 PAN PROOFER / WARMER

MODEL #	DIMENSIONS			SHIP WT
	D	W	H	
RP-30	40" (includes handle)	55"	70"	800

Standard: Automatic Humidity (requires water hook up to 1/8" FPT)

OPTION	DESCRIPTION
	Manual Fill Water pan
W	Warmer*



RP-30

All Proofers Available with Warmer Option to Hold Product up to 250°.

*Warmer Option: Fully insulated, holds maximum temperature of 250°. Maintains back-up product for display, separate humidity control keeps product at ideal temperature for peak flavor.

For more information concerning Automatic Humidity System, refer to the end of this section.

For options and detailed electrical information, see the specification sheet or call the factory at 1-800-544-3057.

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | **PROOFERS** | MERCHANDISERS | BLAST CHILLERS

18 PAN PROOFER / WARMER (ROLL-IN OR REACH-IN)

Q-4
SPEC

MODEL #	D	DIMENSIONS W	H	SHIP WT
RIP-1	43" (includes handle)	33"	74.75"	450

The Reach-In or Roll-In Racks are not furnished with the equipment, you must order them separately.

Specify: Door Hinge LEFT or Door Hinge RIGHT (STANDARD = LEFT)

Standard:

Automatic Humidity (requires water hook up to 1/8" FPT)

Reach-In Racks:

OPTION	DESCRIPTION
#300002	Vertical Side (4 required)
#301000	Horizontal
W	Warmer Package

Manual fill water pan supports the following racks:

OPTION	DESCRIPTION
#R518	Roll in Rack

Automatic humidity supports the following racks:

OPTION	DESCRIPTION
#R611	Roll in Rack
#R618	Roll in Rack



RIP-1

18 PAN PROOFER / WARMER (ROLL-IN OR REACH-IN)

Q-5
SPEC

MODEL #	D	W	H	SHIP WT
RIP-2	43" (includes handle)	63"	74.75"	700

The Reach-In or Roll-In Racks are not furnished with the equipment, you must order them separately.

Standard:

Automatic Humidity (requires water hook up to 1/8" FPT)

OPTION	DESCRIPTION
	Manual Fill Water Pans (2)
W	Warmer*

Reach-In Racks:

OPTION	DESCRIPTION
#300002	Vertical Side (4 required)
#301000	Horizontal

Roll-In End Rack:

OPTION	DESCRIPTION
#R611	Roll in Rack
#R618	Roll in Rack

(Add option cost to list price)

All Proofers Available with Warmer Option to Hold Product up to 250°.

*Warmer Option: Fully insulated, holds maximum temperature of 250°. Maintains back-up product for display, separate humidity control keeps product at ideal temperature for peak flavor. May adjust AMP draw.

Proofers come wired: 120 Volt - Single Phase
Model RIP-2 available in: 120/208 Volt - Single Phase
120/240 Volt - Single Phase



RIP-2

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | **PROOFERS** | MERCHANDISERS | BLAST CHILLERS

HIGH VOLUME STEAM

MODEL #	DESCRIPTION
-HVS	High Volume Steam

Plumbing: Water hooks up to 1/8" FPT

High Volume Steam is available as an option on oven and oven/proofer models as noted in the pricing section (must be noted on the order).

Factory Installed (call factory for details and electrical information)

AUTOMATIC HUMIDITY

MODEL #	DESCRIPTION
-AH	Automatic Humidity

Plumbing: Water hooks up to 1/8" FPT

Automatic Humidity is standard on all proofer models with the exception of Model AP and OP-3.

Factory Installed (call factory for details and electrical information)

COOL TOUCH TECHNOLOGY

MODEL #	DESCRIPTION
-CTT	Cool Touch Technology

Super Systems has developed a revolutionary door system that reduces heat transfer up to 50%. Our "Cool Touch" door is composed of a double-hinged door that keeps heat from transferring to the outer door, resulting in a temperature reduction of 90 - 135 degrees versus conventional doors. The glass is double-paned and each pane is Low-E coated for added insulation. Finally, air flow channels between the doors allow outside air to travel between the glass, thus cooling the outer layer. All of these features together create the coolest touch door in the industry.

Only
Super Systems
offers
"Cool Touch
Technology"



All orders must be accompanied by written purchase order, stating model number, electrical specifications (voltage and phase) and shipping instructions. Installation of equipment to incorrect voltage and phase will void warranty.

MERCHANDISERS

PIPER SERIES OTR (OMNITOP COLD) SELF SERVICE



The Piper Difference

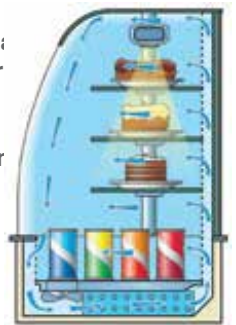
Features

- Cold - 38 to 40°F display ranging from 4 to 24 hours
- Stainless Steel and Tempered Glass Construction – Emphasizing food display
- Hinged Glass Top & Evaporator for ease of cleaning

Features

- Adjustable Shelves
- Modern Design
- Laminate Colors on Inouk
- Rear Doors and Roll Down Night Cover Options Available

The Food is cooled by a precisely controlled air flow pattern that maintains 38°F to 40°F within the cabinet, even though the customer side is open for self service.



Storage Capacity

Wells that allow for storing drinks, salad bowls or 4" deep steam pan containers. Shelves are 14" deep.



Flexible Installation

Shelves on toothed racks, adjustable in height: adaptation of the volume of exposure, possibility of presenting a large variety of products.



Hygiene and Cleaning

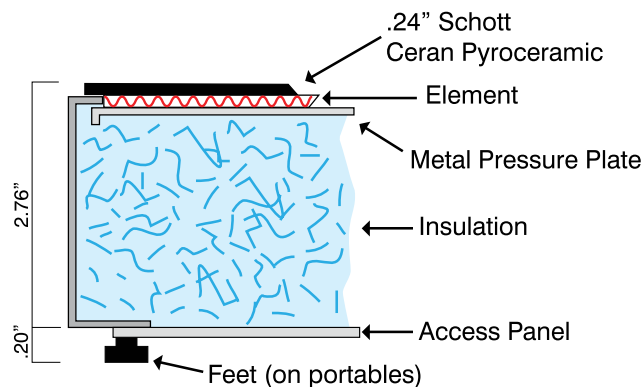
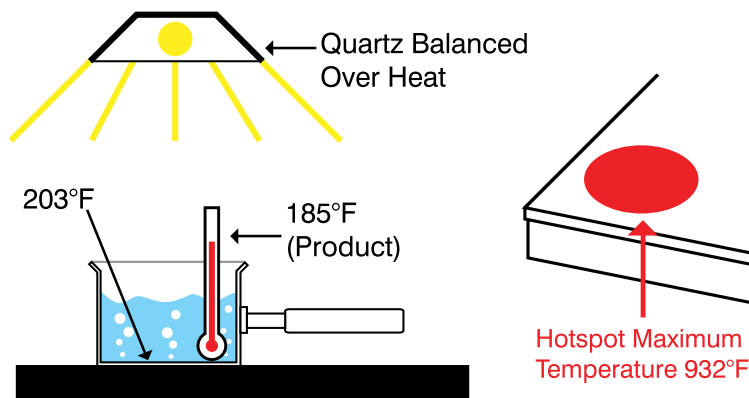
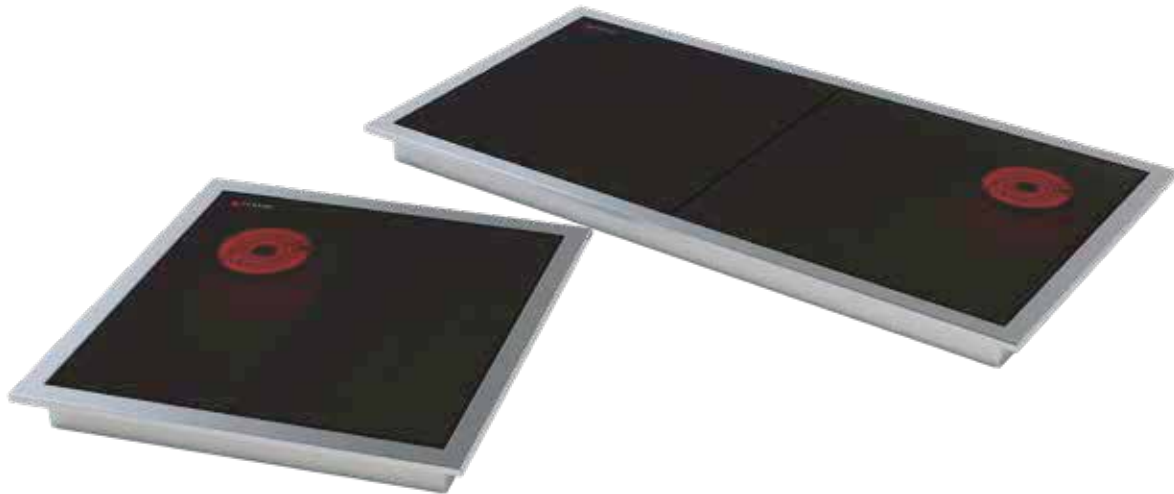
Evaporator installed on jacks with gas: easier to use and to clean
Removable upper glass shelf

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | **MERCHANDISERS** | BLAST CHILLERS

DROP-IN SERIES HOT PLATES

R-2B
SPEC

Berkeley Hot Plates - Drop-in or Portable. 24" Thick Schott Ceran Pyroceramic Hot Plates are an attractive, sleek way to add heated merchandising to your counters



ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
 RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
 OVENS | PROOFERS | **MERCHANDISERS** | BLAST CHILLERS

MODEL #	OPTIONS	OVERALL LENGTH	OVERALL DEPTH	HOT PLATE SECTIONS	VOLTS	PHASE	WATTS	AMPS	NEMA#	WEIGHT (LBS.)
B14050	Built-In Series Standard Depth	15.75"	19.69"	1	120	1	550	4.6	5-15P	65
B14050-HS	Built-In Series Standard Depth	15.75"	19.69"	1	208	1	1975	9.5	6-15P	65
B16050	Built-In Series Standard Depth	23.62"	19.69"	1	120	1	600	5	5-15P	88
B16050-HS	Built-In Series Standard Depth	23.62"	19.69"	1	208	1	2150	10.3	6-15P	88
B17060	Built-In Series Extra Deep	23.62"	27.56"	1	120	1	850	7.1	5-15P	124
B17060-HS	Built-In Series Extra Deep	23.62"	27.56"	1	208	1	2400	11.5	6-15P	124
B240160	Built-In Series Standard Depth	55.43"	19.69"	3	208	1	1700	8.1	6-15P	185
B240160-HS	Built-In Series Standard Depth	55.43"	19.69"	3	208	1	3125	15	L6-20P	185
B24050	Built-In Series Standard Depth	31.65"	19.69"	2	120	1	1100	9.1	5-15P	130
B24050-HS	Built-In Series Standard Depth	31.65"	19.69"	2	208	1	2525	12.1	6-15P	130
B26050	Built-In Series Standard Depth	47.4"	19.69"	2	120	1	1200	10	5-15P	175
B26050-HS	Built-In Series Standard Depth	47.4"	19.69"	2	208	1	2750	13.2	6-15P	175
B27060	Built-In Series Extra Deep	47.4"	27.56"	2	208	1	1700	8.1	6-15P	245
B27060-HS	Hot Spot	47.4"	27.56"	2	208	1	3250	15.6	L6-20P	245
B36050	Built-In Series Standard Depth	71.18"	19.69"	3	208	1	1800	8.6	6-15P	200
B36050-HS	Built-In Series Standard Depth	71.18"	19.69"	3	208	1	3350	16.1	L6-20P	200
B37060	Built-In Series Extra Deep	71.18"	27.56"	3	208	1	1800	8.6	6-15P	280
B37060-HS	Hot Spot	71.18"	27.56"	3	208	1	4100	19.7	L6-30P	280
D14050	Drop-In Series Standard Depth	18"	22"	1	120	1	550	4.6	5-15P	65
D14050-HS	Drop-In Series Standard Depth	18"	22"	1	208	1	1975	9.5	6-15P	65
D16050	Drop-In Series Standard Depth	26"	22"	1	120	1	600	5	5-15P	88
D16050-HS	Built-In Series Standard Depth	26"	22"	1	208	1	2150	10.3	6-15P	88
D240160	Drop-In Series Standard Depth	57.875"	22"	3	208	1	1700	8.1	6-15P	185
D240160-HS	Built-In Series Standard Depth	57.875"	22"	3	208	1	3125	15	L6-20P	185
D24050	Drop-In Series Standard Depth	34"	22"	2	120	1	1100	9.1	5-15P	130
D24050-HS	Built-In Series Standard Depth	34"	22"	2	208	1	2525	12.1	6-15P	130
D26050	Drop-In Series Standard Depth	49.75"	22"	2	120	1	1200	10	5-15P	175
D26050-HS	Built-In Series Standard Depth	49.75"	22"	2	208	1	2750	13.2	6-15P	175
D36050	Drop-In Series Standard Depth	73.5"	22"	3	208	1	1800	8.6	6-15P	200
D36050-HS	Built-In Series Standard Depth	73.5"	22"	3	208	1	3350	16.1	L6-20P	200
D37060	Drop-In Series Extra Deep	73.5"	30"	3	208	1	1800	8.6	6-15P	280
D37060-HS	Drop-In Series Extra Deep	73.5"	30"	3	208	1	4100	19.7	L6-30P	280

MERCHANDISERS

MERCHANDISERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | **MERCHANDISERS** | BLAST CHILLERS

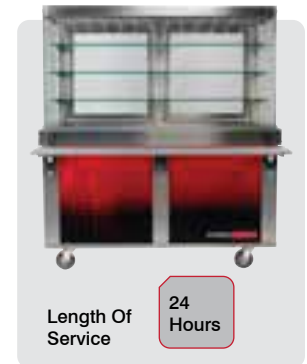
REFRIGERATED, DROP-IN – OMNITOP COLD *STANDARD UNIT*

R-4
SPEC

MODEL #	OVERALL LENGTH	OVERALL WIDTH	HT ABOVE COUNTER	HT BELOW COUNTER	COUNTER CUTOUT	VOLTS	PHASE	AMPS	NEMA#	WEIGHT (LBS.)
OTR-1	32.3"	27.5"	30.25"	27.375"	29.75"L x 26.25"W	208/120	1	7	6-15P	655
OTR-2	45.3"	27.5"	30.25"	27.375"	42.5"L x 26.25"W	208/120	1	9	6-15P	835
OTR-3	58"	27.5"	30.25"	27.375"	55.375"L x 26.25"W	208	1	13	6-20P	955

OPTION

Front roll down night cover
LED lighted shelves
Glass shelves, inclined, with plexiglass end stop



REFRIGERATED, DROP-IN – OMNITOP COLD *STANDARD UNIT*

R-4
SPEC

MODEL #	OVERALL LENGTH	OVERALL WIDTH	HT ABOVE COUNTER	HT BELOW COUNTER	COUNTER CUTOUT	VOLTS	PHASE	AMPS	NEMA#	WEIGHT (LBS.)
OTR-1-R	32.3"	27.5"	30.25"	10"	29.75"L x 25.75"W	208/120	1	2	6-15P	319
OTR-2-R	45.3"	27.5"	30.25"	10"	42.5"L x 25.75"W	208/120	1	2	6-15P	385
OTR-3-R	58"	27.5"	30.25"	10"	55.375"L x 26.75"W	208	1	2	6-15P	451

Length Of Service

24
Hours

ASSEMBLED OTR UNITS

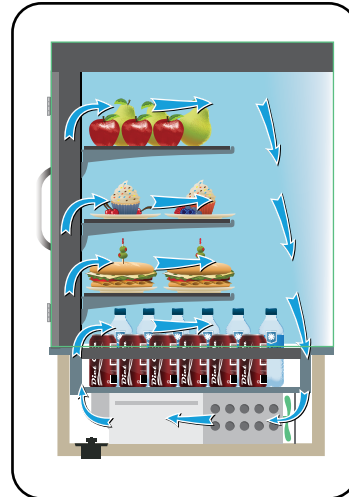
To see pricing on assembled Cafe/Buffer OTR Units, please refer to the following pages:

ELITE Units: Section A, Page 18
REFLECTIONS: Section B, Page 27

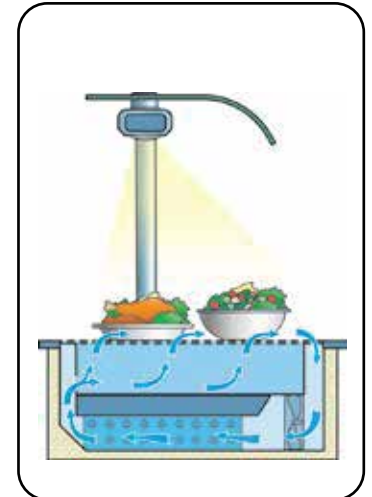
MERCHANDISERS

MERCHANDISERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | **MERCHANDISERS** | BLAST CHILLERS



The Food is cooled by a precisely controlled air flow pattern that maintains 38°F to 40°F within the cabinet, even though the customer side is open for self service

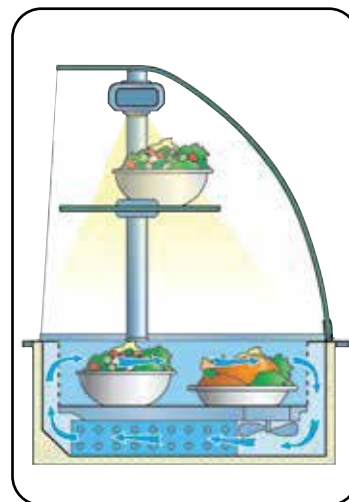


Refrigerated display with ventilated cooling, flush presentation area

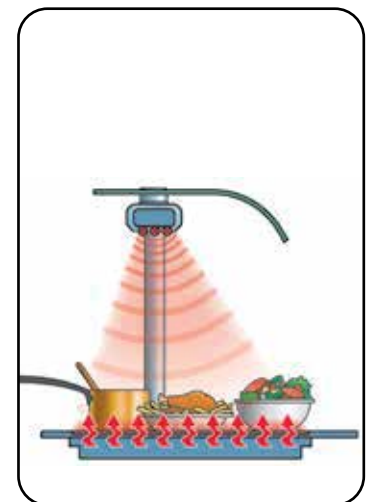
Omnitop

Refrigerating performance
and holding temperature

- The modularity allows you a large variety of presentations, according to your food offering
- Many combinations are possible:
 - flush level
 - several levels
 - horizontal
 - tilted
 - with various heights



Refrigerated presentation display with ventilated cooling



Heated display

MERCHANDISERS

MERCHANDISERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | **MERCHANDISERS** | BLAST CHILLERS

HEATED, DROP-IN – OMNITOP HOT *STANDARD UNIT*

R-5
SPEC

MODEL #	OVERALL LENGTH	OVERALL WIDTH	HT ABOVE COUNTER	HT BELOW COUNTER	COUNTER CUTOUT	VOLTS	PHASE	AMPS	NEMA#	WEIGHT (LBS.)
OTH-1	32-1/4"	26-3/16"	29.25"	6"	30.25"L x 23.75"W	208	1	5.5	6-15P	430
OTH-2	45-1/4"	38-13/16"	29.25"	6"	43.125"L x 23.75"W	208	1	8.6	6-15P	441
OTH-3	58"	51-5/8"	29.25"	6"	56"L x 23.75"W	208	1	11.1	6-15P	451
OTH-4	70-13/16"	64-5/16"	29.25"	6"	68.75"L x 23.75"W	208	1	14.1	6-15P	761



AMBIENT, DROP-IN – OMNITOP AMBIENT *STANDARD UNIT*

MODEL #	OVERALL LENGTH	OVERALL WIDTH	HT ABOVE COUNTER	HT BELOW COUNTER	COUNTER CUTOUT	VOLTS	PHASE	AMPS	NEMA#	WEIGHT (LBS.)
OTA-1	32-3/8"	29-3/4"	29.875"	6"	29.75"L x 25.75"W	208	1	2	6-15P	269
OTA-2	45-3/8"	42-1/2"	29.875"	6"	42.5"L x 25.75"W	208	1	2	6-15P	335
OTA-3	58"	55-3/8"	29.875"	6"	55.375"L x 25.75"W	208	1	2	6-15P	401

GRAB-N-GO GREATNESS!

MERCHANDISERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | **MERCHANDISERS** | BLAST CHILLERS



LOW PROFILE GRAB-N-GO

MODEL #	DESC.	VOLTAGE	AMPS	W	D	H
R-GNG-LPRO-3	Low Profile	120/60/1	15.4	36"	34.3/8"	56"
		208/60/1	9.0	36"	34.3/8"	56"
R-GNG-LPRO-4	Low Profile	120/60/1	15.4	48"	34.3/8"	56"
			12.0	48"	34.3/8"	56"
R-GNG-LPRO-5	Low Profile	120/60/1	18.4	60"	34.3/8"	56"
		208/60/1	13.5	60"	34.3/8"	56"
R-GNG-LPRO-6	Low Profile			72"	34.3/8"	56"
		208/60/1		72"	34.3/8"	56"

MID PROFILE GRAB-N-GO

MODEL #	DESC.	VOLTAGE	AMPS	W	D	H
R-GNG-MPRO-3	Mid Profile	120/60/1	15.4	36"	34.3/8"	
		208/60/1	9.0	36"	34.3/8"	66.5"
R-GNG-MPRO-4	Mid Profile	120/60/1	15.4	48"	34.3/8"	66.5"
			12.0	48"	34.3/8"	66.5"
R-GNG-MPRO-5	Mid Profile	120/60/1	18.4	60"	34.3/8"	66.5"
		208/60/1	13.5	60"	34.3/8"	66.5"
R-GNG-MPRO-6	Mid Profile			72"	34.3/8"	66.5"
		208/60/1		72"	34.3/8"	66.5"

HIGH PROFILE GRAB-N-GO

MODEL #	DESC.	VOLTAGE	AMPS	W	D	H
R-GNG-HPRO-3	High Profile	120/60/1	13.32	36"	34.3/8"	81.5"
		208/60/1	10.1	36"	34.3/8"	81.5"
R-GNG-HPRO-4	High Profile	120/60/1	20.58	48"	34.3/8"	81.5"
			13.5	48"	34.3/8"	81.5"
R-GNG-HPRO-5	High Profile			60"	34.3/8"	81.5"
		208/60/1	17.2	60"	34.3/8"	81.5"
R-GNG-HPRO-6	High Profile			72"	34.3/8"	81.5"
		208/60/1	17.2	72"	34.3/8"	81.5"

		3'	4'	5'	6'
APT	Aluminum Price Tag Molding (APT)	available at cost	available at cost	available at cost	available at cost
BI	Black Powder Coat Interior	available at cost	available at cost	available at cost	available at cost
B	Bumper	available at cost	available at cost	available at cost	available at cost
NC	Roll Down Night Curtain	available at cost	available at cost	available at cost	available at cost
LNC	Lockable Night Curtain	available at cost	available at cost	available at cost	available at cost
R	Remote Deduct (No Condensing Unit)	available at cost	available at cost	available at cost	available at cost
CSTR	Casters and Skirting	available at cost	available at cost	available at cost	available at cost
LED	Add lighting	available at cost	available at cost	available at cost	available at cost
C	Custom Laminates Color	available at cost	available at cost	available at cost	available at cost
CI	Custom Powder Coating Color	available at cost	available at cost	available at cost	available at cost
SHD	Solid Hinged Doors	available at cost	available at cost	available at cost	available at cost

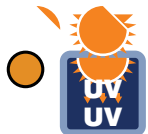
Slide Out Condensing Unit (SOC) – available at cost.
Only available on self-contained units.

BLAST CHILLERS

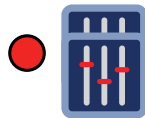
**COUNTERTOP
REACH IN
ROLL IN
PASS THROUGH**



The Piper Difference



Ultra Violet Ozone
Sterilization (Optional)



Software for monitoring
systems (Optional)



Full Range Offering from
countertop to 3 rack roll in



HACCP Time and
Temperature Printer
(Optional)



Glycol Coolant
(Optional)



Monoblock construction with 3.5" sealed insulation
Remote compressor options for select models



Heated Core Probe

All models have a key for heating the core probe needle. This is needed when you have to extract the core from a frozen product. The timed heating device gives instant and perfect extraction each time after freezing. Optional Heated Core Temperature Probe with 4 reading points also available.



Ergonomic

Handle-free doors, with door-pull along the whole height of the actual door. This facilitates reversing door opening (right and left) whilst guaranteeing the facility of the grip and more thorough cleaning.

BLAST CHILLERS



**YOU WILL TASTE THE
PIPER DIFFERENCE**

THE BENEFITS OF A PIPER BLAST CHILLER

Enhanced Food Quality

- Rapid chilling/freezing preserves the original aroma, taste, texture, and appearance
- Stopping the cooking process realizes greater nutritional retention
- Lengthy hot holding periods can be eliminated

Profitability

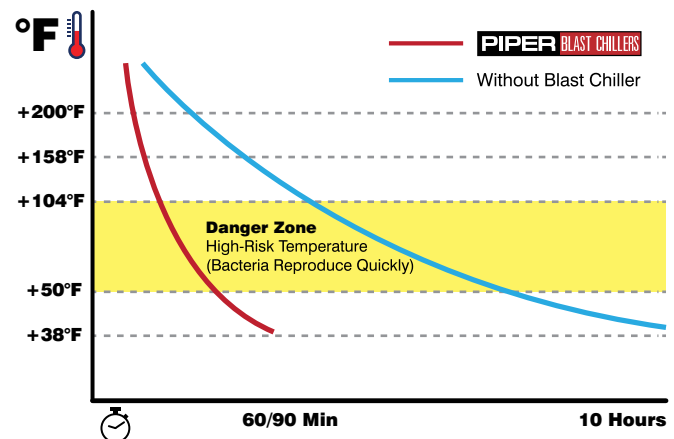
- Food preparation can be done in advance or outside of rush hours
- Food preparation not linked to service time
- Bulk purchases can be made when pricing is favorable
- Lower weight loss/shrinkage by not losing out to normal moisture loss through evaporation
- Whole meats retain 5% to 10% more weight
- Waste is reduced since food can be prepared, chilled/frozen, and served when required
- Don't have to throw out profitable product due to no shows or cancellations
- Increase profitability by adding new menu items that can be prepared during slow times

Performance

- Indirect air flow promotes rapid chilling
- Soft & Hard chilling for light & dense products
- Shock freezing with air as low as -40°

Improved Food Safety

- Prevents Bacteria proliferation by rapidly moving food thru the danger zone (140 degrees to 40 degrees)
- Full Compliance with the FoodSafe practices of HACCP
- Increased sanitation is achieved by rapid cooling, cold storage, and Rethermalization just prior to service
- P.C. Compatible NAFEM date protocol compliant option



SHOCK FREEZERS / BLAST CHILLERS

BLAST CHILLERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | **BLAST CHILLERS**

SHOCK FREEZERS / BLAST CHILLERS

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT
ABM023S	S	SHOCK FREEZER/BLAST CHILLERS	0.75H.P. - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	17.6lbs to Chill, 11lbs to Freeze	128
ABM031S	S	SHOCK FREEZER/BLAST CHILLERS	0.75H.P. - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	17.6lbs to Chill, 11lbs to Freeze	132

OPTION	DESCRIPTION
SSCR	Heated Core Temperature Probe

S-1
SPEC



SHOCK FREEZERS / BLAST CHILLERS (SIDE LOAD)

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT
RCM051S	S	SHOCK FREEZER/BLAST CHILLERS SIDE LOADER	1.5H.P. - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	40lbs to Chill, 26lbs to Freeze	220
RCR051S	S	BLAST CHILLER SIDE LOADER	1.5H.P. - 60Hz - 1Ph	194°F/37°F to Chill	40lbs to Chill	231
RDM051S	S	SHOCK FREEZER/BLAST CHILLERS SIDE LOADER	1.5H.P. - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	26lbs to Chill, 18lbs to Freeze	220
RDR051S	S	BLAST CHILLER SIDE LOADER	1.5H.P. - 60Hz - 1Ph	194°F/37°F to Chill	26lbs to Chill	265

Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

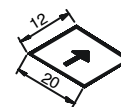
S-2
SPEC



EXTRA CHARGES

OPTION	DESCRIPTION	OPTION	DESCRIPTION
RT-64	Polyurethane Caster, set of 4. Caster Diameter 2.36	UV-1	Ultra Violet Sterilization
USBNS	USB Connection (version S only)		

Reversed door opening on request without extra charge. Cannot get both RXS and USBNS on a unit.



SHOCK FREEZERS / BLAST CHILLERS

BLAST CHILLERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | **BLAST CHILLERS**

SHOCK FREEZERS / BLAST CHILLERS (SIDE LOAD)

S-2B
SPEC

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT
RCM054S	S	SHOCK FREEZER/BLAST CHILLERS SIDE LOADER	1.5H.P. - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	40lbs to Chill, 26lbs to Freeze	
RCR054S	S	BLAST CHILLER SIDE LOADER	1.5H.P. - 60Hz - 1Ph	194°F/37°F to Chill	40lbs to Chill	
RDM054S	S	SHOCK FREEZER/BLAST CHILLERS SIDE LOADER	1.5H.P. - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	26lbs to Chill, 18lbs to Freeze	
RDR054S	S	BLAST CHILLER SIDE LOADER	1.5H.P. - 60Hz - 1Ph	194°F/37°F to Chill	26lbs to Chill	

Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.



EXTRA CHARGES

OPTION	DESCRIPTION
RT-64	Polyurethane Caster, set of 4. Caster Diameter 2.36
USBNS	USB Connection (version S only)
UV-1	Ultra Violet Sterilization

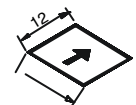
Reversed door opening on request without extra charge. Cannot get both RXS and USBNS on a unit.

SHOCK FREEZERS / BLAST CHILLERS

S-3
SPEC

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT
RCM081S	S	SHOCK FREEZER/BLAST CHILLERS	2.5H.P. - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	55lbs to Chill, 35lbs to Freeze	304
RCM081T	T	SHOCK FREEZER/BLAST CHILLERS	2.5H.P. - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	55lbs to Chill, 35lbs to Freeze	320
RCR081S	S	BLAST CHILLERS	2.5H.P. - 60Hz - 1Ph	194°F/37°F to Chill	55lbs to Chill	
RCR081T	T	BLAST CHILLERS	2.5H.P. - 60Hz - 1Ph	194°F/37°F to Chill	55lbs to Chill	331

Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.



EXTRA CHARGES

OPTION	DESCRIPTION	OPTION	DESCRIPTION
RT-84	Polyurethane Caster, set of 4. Caster Diameter 3.15	USBNS	USB Connection (version S only)
RXS	Time and temperature recorder with printer	USBNT	USB Connection (version T only)
RXT	Time and temperature recorder with printer (Version T Only)	UV-1	Ultra Violet Sterilization
SM1PL1	Additional temperature probe (not heated) with 1 reading point (version T only)		

Reversed door opening on request without extra charge.

SHOCK FREEZERS / BLAST CHILLERS

BLAST CHILLERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | **BLAST CHILLERS**

SHOCK FREEZERS / BLAST CHILLERS

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT
RCM084S	S	SHOCK FREEZER/BLAST CHILLERS	2.5H.P. - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	55lbs to Chill, 35lbs to Freeze	
RCM084T	T	SHOCK FREEZER/BLAST CHILLERS	2.5H.P. - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	55lbs to Chill, 35lbs to Freeze	
RCR084S	S	BLAST CHILLERS	2.5H.P. - 60Hz - 1Ph	194°F/37°F to Chill	55lbs to Chill	
RCR084T	T	BLAST CHILLERS	2.5H.P. - 60Hz - 1Ph	194°F/37°F to Chill	55lbs to Chill	



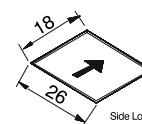
Holds 8 /18 x 26 Sheet Pans
Dim. 33.36"W x 33.36"D x 51.97"H
Distance between trays 2.56"

S-3B
SPEC

EXTRA CHARGES

OPTION	DESCRIPTION	OPTION	DESCRIPTION
RT-84	Polyurethane Caster, set of 4. Caster Diameter 3.15	USBNS	USB Connection (version S only)
RXS	Time and temperature recorder with printer	USBNT	USB Connection (version T only)
RXT	Time and temperature recorder with printer (Version T Only)	UV-1	Ultra Violet Sterilization
SM1PL1	Additional temperature probe (not heated) with 1 reading point (version T only)		Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

Reversed door opening on request without extra charge.



SHOCK FREEZERS / BLAST CHILLERS

BLAST CHILLERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | **BLAST CHILLERS**

SHOCK FREEZERS / BLAST CHILLERS (SIDE LOAD)

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT
RCM121S	S	SHOCK FREEZER/BLAST CHILLERS SIDE LOAD	3H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	79lbs to Chill, 53lbs to Freeze	452
RCM121T	T	SHOCK FREEZER/BLAST CHILLERS SIDE LOAD	3H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	79lbs to Chill, 53lbs to Freeze	419
RCR121S	S	BLAST CHILLERS SIDE LOAD	1H.P. - 60Hz - 1Ph	194°F/37°F to Chill	79lbs to Chill	441
RCR121T	T	BLAST CHILLERS SIDE LOAD	1H.P. - 60Hz - 1Ph	194°F/37°F to Chill	79lbs to Chill	441
RDM121S	S	SHOCK FREEZER/BLAST CHILLERS SIDE LOAD	1H.P. - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	55lbs to Chill, 35lbs to Freeze	375
RDR121S	S	BLAST CHILLERS SIDE LOAD	1H.P. - 60Hz - 1Ph	194°F/37°F to Chill	55lbs to Chill	364

Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

EXTRA CHARGES

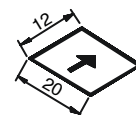
OPTION	DESCRIPTION	OPTION	DESCRIPTION
RT-84	Polyurethane Caster, set of 4. Caster Diameter 3.15	SM1PL1	Additional temperature probe (not heated) with 1 reading point (version T only)
RXS	Time and temperature recorder with printer	USBNS	USB Connection (version S only)
RXT	Time and temperature recorder with printer (Version T Only)	USBNT	USB Connection (version T only)
		UV-1	Ultra Violet Sterilization

Reversed door opening on request without extra charge.

S-4
SPEC



Holds 12 /12 x 20 Steam Table Pans
Dim. 31.10"W x 31.50"D x 70.87"H
Distance between trays 2.56"
Door opening width 26.38"
Internal depth 18.11"



SHOCK FREEZERS / BLAST CHILLERS

BLAST CHILLERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | **BLAST CHILLERS**

SHOCK FREEZERS / BLAST CHILLERS (END LOAD)

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT
RCM124S	S	SHOCK FREEZER/ BLAST CHILLERS SIDE LOAD	3H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	79lbs to Chill, 53lbs to Freeze	
RCM124T	T	SHOCK FREEZER/ BLAST CHILLERS SIDE LOAD	3H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	79lbs to Chill, 53lbs to Freeze	
RCR124S	S	BLAST CHILLERS SIDE LOAD	3H.P. - 60Hz - 1Ph	194°F/37°F to Chill	79lbs to Chill	
RCR124T	T	BLAST CHILLERS SIDE LOAD	3H.P. - 60Hz - 1Ph	194°F/37°F to Chill	79lbs to Chill	
RDM124S	S	SHOCK FREEZER/ BLAST CHILLERS SIDE LOAD	3H.P. - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	55lbs to Chill, 35lbs to Freeze	
RDR124S	S	BLAST CHILLERS SIDE LOAD	3H.P. - 60Hz - 1Ph	194°F/37°F to Chill	55lbs to Chill	

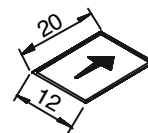
Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.



EXTRA CHARGES

OPTION	DESCRIPTION	OPTION	DESCRIPTION
RT-84	Polyurethane Caster, set of 4. Caster Diameter 3.15	USBNS	USB Connection (version S only)
RXS	Time and temperature recorder with printer	USBNT	USB Connection (version T only)
RXT	Time and temperature recorder with printer (Version T Only)	UV-1	Ultra Violet Sterilization
SM1PL1	Additional temperature probe (not heated) with 1 reading point (version T only)		

Reversed door opening on request without extra charge.



SHOCK FREEZERS / BLAST CHILLERS

BLAST CHILLERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | **BLAST CHILLERS**

SHOCK FREEZERS / BLAST CHILLERS (END LOAD)

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT
RCM012S	S	SHOCK FREEZER/BLAST CHILLERS END LOAD	3H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	79lbs to Chill, 53lbs to Freeze	430
RCM012T	T	SHOCK FREEZER/BLAST CHILLERS END LOAD	3H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	79lbs to Chill, 53lbs to Freeze	430
RCR012S	S	BLAST CHILLERS END LOAD	3H.P. - 60Hz - 1Ph	194°F/37°F to Chill	79lbs to Chill	
RCR012T	T	BLAST CHILLERS END LOAD	3H.P. - 60Hz - 1Ph	194°F/37°F to Chill	79lbs to Chill	430

Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

EXTRA CHARGES

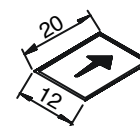
OPTION	DESCRIPTION	OPTION	DESCRIPTION
RT-84	Polyurethane Caster, set of 4. Caster Diameter 3.15	SM1PL1	Additional temperature probe (not heated) with 1 reading point (version T only)
RXS	Time and temperature recorder with printer	USBNS	USB Connection (version S only)
RXT	Time and temperature recorder with printer (Version T Only)	USBNT	USB Connection (version T only)
		UV-1	Ultra Violet Sterilization

Reversed door opening on request without extra charge.

S-5
SPEC



Holds 12/12 x 20 Steam Table Pans
Dim. 31.10"W x 31.50"D x 70.87"H
Distance between trays 2.56"
Door opening width 17.72"
Internal depth 26.77"



SHOCK FREEZERS / BLAST CHILLERS

BLAST CHILLERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | **BLAST CHILLERS**

SHOCK FREEZERS / BLAST CHILLERS (SIDE LOAD)

S-6
SPEC

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT
RCM161T	T	SHOCK FREEZER/ BLAST CHILLERS SIDE LOAD	4H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	121lbs to Chill, 79lbs to Freeze	452
RCR161S	S	BLAST CHILLERS SIDE LOAD	4H.P. - 60Hz - 3Ph	194°F/37°F to Chill	121lbs to Chill	452
RCR161T	T	BLAST CHILLERS SIDE LOAD	4H.P. - 60Hz - 3Ph	194°F/37°F to Chill	121lbs to Chill	518
RDM161S	S	SHOCK FREEZER/ BLAST CHILLERS SIDE LOAD	4H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	79lbs to Chill, 53lbs to Freeze	441
RDR161S	S	BLAST CHILLERS SIDE LOAD	4H.P. - 60Hz - 3Ph	194°F/37°F to Chill	79lbs to Chill	518

Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

EXTRA CHARGES

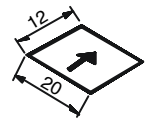
OPTION	DESCRIPTION
RT-84	Polyurethane Caster, set of 4. Caster Diameter 3.15
RXS	Time and temperature recorder with printer
RXT	Time and temperature recorder with printer (Version T Only)
SM1PL1	Additional temperature probe (not heated) with 1 reading point (version T only)

OPTION	DESCRIPTION
USBNS	USB Connection (version S only)
USBNT	USB Connection (version T only)
UV-1	Ultra Violet Sterilization

Reversed door opening on request without extra charge.



Holds 16/12 x 20 Steam Table Pans
Dim. 31.10"W x 31.50"D x 76.77"H
Distance between trays 2.56"



SHOCK FREEZERS / BLAST CHILLERS (END LOAD)

S-6B
SPEC

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT
RCM164S	S	SHOCK FREEZER/ BLAST CHILLERS	4H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	121lbs to Chill, 79lbs to Freeze	
RCM164T	T	SHOCK FREEZER/ BLAST CHILLERS	4H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	121lbs to Chill, 79lbs to Freeze	
RCR164S	S	BLAST CHILLERS	4H.P. - 60Hz - 3Ph	194°F/37°F to Chill	121lbs to Chill	
RCR164T	T	BLAST CHILLERS	4H.P. - 60Hz - 3Ph	194°F/37°F to Chill	121lbs to Chill	
RDM164S	S	SHOCK FREEZER/ BLAST CHILLERS	4H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	79lbs to Chill, 53lbs to Freeze	
RDR164S	S	BLAST CHILLERS	4H.P. - 60Hz - 3Ph	194°F/37°F to Chill	79lbs to Chill	

EXTRA CHARGES

OPTION	DESCRIPTION
RT-84	Polyurethane Caster, set of 4. Caster Diameter 3.15
RXS	Time and temperature recorder with printer
RXT	Time and temperature recorder with printer (Version T Only)
SM1PL1	Additional temperature probe (not heated) with 1 reading point (version T only)

OPTION	DESCRIPTION
USBNS	USB Connection (version S only)
USBNT	USB Connection (version T only)
UV-1	Ultra Violet Sterilization

Reversed door opening on request without extra charge.



SHOCK FREEZERS / BLAST CHILLERS

BLAST CHILLERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | **BLAST CHILLERS**

SHOCK FREEZERS / BLAST CHILLERS (END LOAD)

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT
RCM122S	S	SHOCK FREEZER/ BLAST CHILLERS END LOAD	7.5H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	159lbs to Chill, 106lbs to Freeze	661
RCM122T	T	SHOCK FREEZER/ BLAST CHILLERS END LOAD	7.5H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	110lbs to Chill, 106lbs to Freeze	705
RCR122S	S	BLAST CHILLERS END LOAD	7.5H.P. - 60Hz - 3Ph	194°F/37°F to Chill	159lbs to Chill	606
RCR122T	T	BLAST CHILLERS END LOAD	7.5H.P. - 60Hz - 3Ph	194°F/37°F to Chill	159lbs to Chill	606
RDM122S	S	SHOCK FREEZER/ BLAST CHILLERS END LOAD	7.5H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	110lbs to Chill, 71lbs to Freeze	573
RDR122S	S	BLAST CHILLERS END LOAD	7.5H.P. - 60Hz - 3Ph	194°F/37°F to Chill	110lbs to Chill	

Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

EXTRA CHARGES

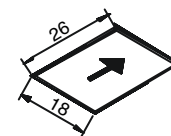
OPTION	DESCRIPTION	OPTION	DESCRIPTION
RT-85	Polyurethane Caster, set of 4. Caster Diameter 3.15	SM1PL1	Additional temperature probe (not heated) with 1 reading point (version T only)
RXS	Time and temperature recorder with printer	USBNS	USB Connection (version S only)
RXT	Time and temperature recorder with printer (Version T Only)	USBNT	USB Connection (version T only)
		UV-1	Ultra Violet Sterilization

Reversed door opening on request without extra charge.

S-7
SPEC



Holds 12/18 x 26 Sheet Pans
or
Holds 24/12 x 20 Steam
Table Pans
Dim. 43.31"W x 34.65"D x 70.87"H
Distance between trays 2.56"



SHOCK FREEZERS / BLAST CHILLERS

BLAST CHILLERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | **BLAST CHILLERS**

ROLL IN SHOCK FREEZERS / BLAST CHILLERS (SIDE LOAD)

S-9
SPEC

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT
RCMC02T	T	SHOCK FREEZER/ BLAST CHILLERS SIDE LOAD	H.P. - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	231lbs to Chill, 154lbs to Freeze	904
RCRC02T	T	BLAST CHILLERS SIDE LOAD	H.P. - 60Hz - 1Ph	194°F/37°F to Chill	231lbs to Chill	904

Requires remote refrigeration. Air cooled remote condensing unit available for an additional charge.

Please contact factory for pricing.

Floor standing Blast Chiller with modular panels.

Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

Standard with an insulated floor and ramp.

EXTRA CHARGES

OPTION	DESCRIPTION	OPTION	DESCRIPTION
RXT	Time and temperature recorder with printer (Version T Only)	USBNT	USB Connection (version T only)
SM1PL1	Additional temperature probe (not heated) with 1 reading point (version T only)	UV-1	Ultra Violet Sterilization

Reversed door opening on request without extra charge.



Holds 1 Rack
(Not Included)
Dim. 47.24"W x 45.28"D x
87.80"H
Internal Dim. 26.37"W x
33.46"D x 75.59"H

ROLL IN SHOCK FREEZERS / BLAST CHILLERS

S-10
SPEC

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT
RCMC40T	T	SHOCK FREEZER/ BLAST CHILLERS SIDE LOAD	H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	463lbs to Chill, 298lbs to Freeze	1190
RCRC40T	T	BLAST CHILLERS SIDE LOAD	H.P. - 60Hz - 3Ph	194°F/37°F to Chill	463lbs to Chill	904
RDMC40T	T	SHOCK FREEZER/ BLAST CHILLERS SIDE LOAD	H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	331lbs to Chill, 220lbs to Freeze	1190
RDRC40T	T	BLAST CHILLERS SIDE LOAD	H.P. - 60Hz - 3Ph	194°F/37°F to Chill	331lbs to Chill	904

Requires remote refrigeration. Air cooled remote condensing unit available for an additional charge.

Please contact factory for pricing.

Floor standing blast chiller with modular panels.

Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

Standard with an insulated floor and ramp.

EXTRA CHARGES

OPTION	DESCRIPTION	OPTION	DESCRIPTION
RXT	Time and temperature recorder with printer (Version T Only)	USBNT	USB Connection (version T only)
SM1PL1	Additional temperature probe (not heated) with 1 reading point (version T only)	UV-1	Ultra Violet Sterilization

Reversed door opening on request without extra charge.



Holds 1 Rack
(Not Included)
Dim. 59.06"W x 53.15"D
x 87.80"H
Internal Dim. 30.31"W x 41.33"D
x 75.59"H

SHOCK FREEZERS / BLAST CHILLERS

BLAST CHILLERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | **BLAST CHILLERS**

PASS THROUGH SHOCK FREEZERS / BLAST CHILLERS

S-11
SPEC

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT
RCMC42T	T	PASS THOUGH SHOCK FREEZER/ BLAST CHILLERS	H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	463lbs to Chill, 298lbs to Freeze	1190
RCRC42T	T	PASS THOUGH BLAST CHILLERS	H.P. - 60Hz - 3Ph	194°F/37°F to Chill	463lbs to Chill	904
RDMC42T	T	PASS THOUGH SHOCK FREEZER/ BLAST CHILLERS	H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	331lbs to Chill, 220lbs to Freeze	1058
RDRC42T	T	PASS THOUGH BLAST CHILLERS	H.P. - 60Hz - 3Ph	194°F/37°F to Chill	331lbs to Chill	1058

Requires remote refrigeration. Air cooled remote condensing unit available for an additional charge.
Please contact factory for pricing.
Floor standing blast chiller with modular panels.
Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.
Standard with an insulated floor and ramp.



Holds 1 Rack
(Not Included)
Dim. 59.06"W x 58.26"D x 87.80"H
Internal Dim. 30.31"W x 44.09"D x 75.59"H

EXTRA CHARGES

OPTION	DESCRIPTION	OPTION	DESCRIPTION
RXT	Time and temperature recorder with printer (Version T Only)	USBNT	USB Connection (version T only)
SM1PL1	Additional temperature probe (not heated) with 1 reading point (version T only)	UV-1	Ultra Violet Sterilization

Reversed door opening on request without extra charge.

SHOCK FREEZERS / BLAST CHILLERS

BLAST CHILLERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | **BLAST CHILLERS**

PASS THROUGH SHOCK FREEZERS / BLAST CHILLERS

S-12
SPEC

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT
RCMC82T	T	PASS THROUGH SHOCK FREEZER/ BLAST CHILLERS	H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	926lbs to Chill, 595lbs to Freeze	
RCRC82T	T	PASS THROUGH BLAST CHILLERS	H.P. - 60Hz - 3Ph	194°F/37°F to Chill	926lbs to Chill	
RDMC82T	T	PASS THROUGH SHOCK FREEZER/ BLAST CHILLERS	H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	661lbs to Chill, 441lbs to Freeze	
RDRC82T	T	PASS THROUGH BLAST CHILLERS	H.P. - 60Hz - 3Ph	194°F/37°F to Chill	661lbs to Chill	



Holds 2 Racks
(Not Included)
Dim. 59.06"W x 97.63"D x
87.80"H
Internal Dim. 30.31"W x
83.46"D x 75.59"H

Requires remote refrigeration. Air cooled remote condensing unit available for an additional charge.

Please contact factory for pricing.

Floor standing blast chiller with modular panels.

Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

Standard with an insulated floor and ramp.

EXTRA CHARGES

OPTION	DESCRIPTION	OPTION	DESCRIPTION
RXT	Time and temperature recorder with printer (Version T Only)	USBNT	USB Connection (version T only)
SM1PL1	Additional temperature probe (not heated) with 1 reading point (version T only)	UV-2	Ultra Violet Sterilization

Reversed door opening on request without extra charge.

SHOCK FREEZERS / BLAST CHILLERS

BLAST CHILLERS

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | **BLAST CHILLERS**

PASS THROUGH SHOCK FREEZERS / BLAST CHILLERS

S-13
SPEC

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT
RCMC83T	T	PASS THOUGH SHOCK FREEZER/ BLAST CHILLERS	H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	1389lbs to Chill, 893lbs to Freeze	
RCRC83T	T	PASS THOUGH BLAST CHILLERS	H.P. - 60Hz - 3Ph	194°F/37°F to Chill	1389lbs to Chill	
RDMC83T	T	PASS THOUGH SHOCK FREEZER/ BLAST CHILLERS	H.P. - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	922lbs to Chill, 661lbs to Freeze	
RDRC83T	T	PASS THOUGH BLAST CHILLERS	H.P. - 60Hz - 3Ph	194°F/37°F to Chill	922lbs to Chill	



Holds 3 Racks
(Not Included)
Dim. 59.06"W x 137"D x 87.80"H
Internal Dim. 30.31"W x 122.83"D x 75.59"H

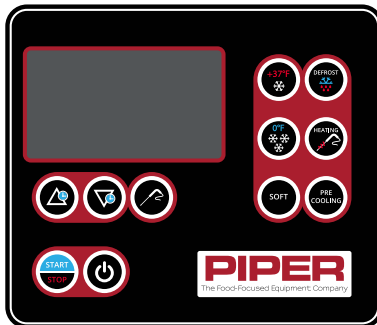
Requires remote refrigeration. Air cooled remote condensing unit available for an additional charge.
Please contact factory for pricing.
Floor standing blast chiller with modular panels.
Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.
Standard with an insulated floor and ramp.

EXTRA CHARGES

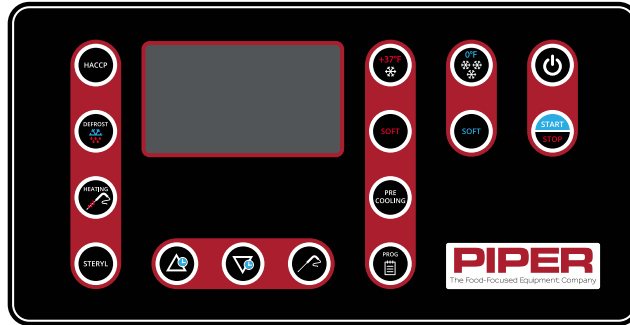
OPTION	DESCRIPTION	OPTION	DESCRIPTION
RXT	Time and temperature recorder with printer (Version T Only)	USBNT	USB Connection (version T only)
SM1PL1	Additional temperature probe (not heated) with 1 reading point (version T only)	UV-3	Ultra Violet Sterilization

Reversed door opening on request without extra charge.

ELITE | REFLECTIONS | STEAM TABLES | DROP-INS | DISPENSERS | HEALTHCARE | CONVEYORS | SUPPORT EQUIPMENT
RACKS | CABINETS | HEATING & HOLDING CABINETS | COOK & HOLD | MILLWORK | OVEN PROOFER COMBOS
OVENS | PROOFERS | MERCHANDISERS | **BLAST CHILLERS**



"S" Control



"T" Control

SETTING AND MEMORIZATION OF:

"S" CONTROL

- Positive soft blast chilling cycle at 37°F "probe type" (Automatic: with core probe inserted in product)
- Positive hard blast chilling cycle at 37°F "probe type" (Automatic: with core probe inserted in product)
- Negative soft blast chilling at 0°F "probe type" (Automatic: with core probe inserted in product)
- Negative hard blast chilling at 0°F "probe type" (Automatic: with core probe inserted in product)
- Positive soft blast chilling cycle at 37°F "timed" (Manual: with or without core probe inserted in product)
- Positive hard blast chilling cycle at 37°F "timed" (Manual: with or without core probe inserted in product)
- Negative soft blast chilling at 0°F "timed" (Manual: with or without core probe inserted in product)
- Negative hard blast chilling at 0°F "timed" (Manual: with or without core probe inserted in product)

"T" CONTROL

- Positive soft blast chilling cycle at 37°F "probe type" (Automatic: with core probe inserted in product)
- Positive hard blast chilling cycle at 37°F "probe type" (Automatic: with core probe inserted in product)
- Negative soft blast chilling cycle at 0°F "probe type" (Automatic: with core probe inserted in product)
- Negative hard blast chilling cycle at 0°F "probe type" (Automatic: with core probe inserted in product)
- Positive soft blast chilling cycle at 37°F "timed" (Manual: with or without core probe inserted in product)
- Positive hard blast chilling cycle at 37°F "timed" (Manual: with or without core probe inserted in product)
- Negative soft blast chilling cycle at 0°F "timed" (Manual: with or without core probe inserted in product)
- Negative hard blast chilling cycle at 0°F "timed" (Manual: with or without core probe inserted in product)

FUNCTIONS:

"S" CONTROL

- Core probe heating to facilitate removal of frozen product
- Cycle memorization
- Manual activation of defrost cycle
- Automatic conversion to storage cycle at end of chilling/freezing cycle
- Sterilization

"T" CONTROL

- Core probe heating to facilitate removal of frozen product
- Cycle memorization
- Manual activation of defrost cycle
- Automatic conversion to storage cycle at end of chilling/freezing cycle
- Sterilization
- Possibility of installing up to 4 core probes or a core probe with 4 sensors
- Alarm memorization (HACCP)

STANDARD DISPLAY:

"S" CONTROL

- Probe temperature, if inserted
- Chamber temperature
- Active chilling phase
- Type of operation (timed, automatic, manual)
- Cycle type (chilling or freezing, soft or hard)
- Chiller state (chilling, storage, defrosting, stop)

"T" CONTROL

- Probe temperature, if inserted (at core during chilling)
- Chamber temperature
- Active chilling phase
- Type of operation (timed, automatic, manual)
- Cycle type (chilling or freezing, soft or hard)
- Chiller state (chilling, storage, defrosting, stop)

ADDITIONAL DISPLAY:

"S" CONTROL

- Time passed since start of cycle

"T" CONTROL

- Time passed since start of cycle
- Temperature of individual sensors (on multi-point or multi-probe core probes)
- Alarm states (HACCP)

PIPER

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