

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

- ☐ 2-HF-HIB ☐ 4-HF-HIB ☐ 6-HF-HIB
☐ 3-HF-HIB ☐ 5-HF-HIB

DIMENSIONS:

- 2-HF-HIB - 36"H x 28"W X 32"D
- 3-HF-HIB - 36"H x 28"W X 46"D
- 4-HF-HIB - 36"H x 28"W X 60"D
- 5-HF-HIB - 36"H x 28"W X 74"D
- 6-HF-HIB - 36"H x 28"W X 88"D

ELECTRICAL

- Two and three well units are available in 120, 208, 240 volts, single phase standard
- Eight foot electrical cord and plug

ASSEMBLY STRUCTURE

Double wall stainless steel hinged doors provided. Doors insulated with one inch density insulation. Each door hinged and provided with a magnetic catch and recessed door pull. Heat-in-base sides and back are of double wall construction and insulated with high density fiberglass insulation.

WARRANTY

One year parts and labor. Warranty is detailed on inside front cover of the price list.



4HF-HIB-FRMA-SRTS-SCB-CPGC

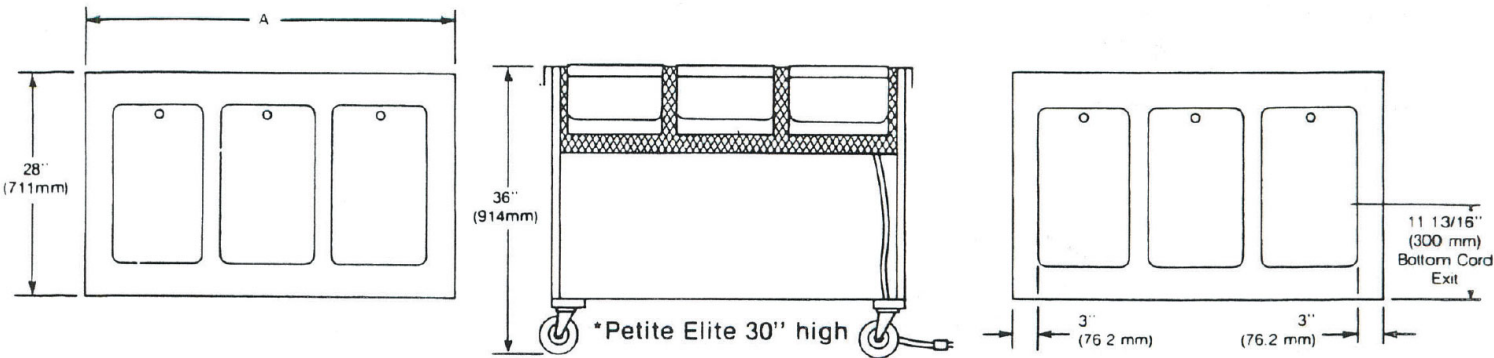
The heat-in-base system is a built-in option which permits handy storage of prepared foods directly under your Elite hot food wells. Pan rack assemblies are provided to allow storage of standard 12 x 20 food pans. Each pan rack assembly will accommodate the following full size pans: 6 - 2-1/2" deep pans or 3 - 4" deep pans or 2 - 6" deep pans.

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

With Food Safe hot food stays above 140F longer and cold food is kept below 40F. Both are key factors in HACCP compliance and the fight against foodborne pathogens.

ELECTRICAL

- Temperature in the heat-in-base controlled by a single thermostat. Heating elements are 500 watt tubular type. The heat-in-base is electrically interwired to the base unit thus one common cord and plug is provided. The availability of the heat-in-base option is dependent upon total amperage of the base unit plus the heat-in-base option.
- Drain valve exits operator's left side as standard. Drain valve is 3/4" FPT.
- For standard features and common options please refer to Elite Hot Food spec sheet.



Model #	No. Of Doors	No. Pan Rack Assy's	A	Watts	120V	Amps 208V	240V	NEMA Cap Number			Ship Wt. (lbs)
								120V	208V	240V	
2-HF-HIB	1	1	32"	3000	25	14.4	12.5	5-50P	6-15P	6-15P	285
3-HF-HIB	2	2	46"	4500	37.5	21.6	18.7	5-50P	6-30P	6-30P	310
4-HF-HIB	2	2	60"	5500	n/a	26.4	22.9	n/a	6-50P	6-30P	335
5-HF-HIB	2	2	74"	7000	n/a	33.6	29.2	n/a	6-50P	6-50P	375
6-HF-HIB	3	3	88"	8000	n/a	38.5	33.3	n/a	6-50P	6-50P	400

EACH PAN RACK ASSEMBLY TO ACCOMMODATE THE FOLLOWING FULL SIZE 12 X 20 PANS
6 EACH 2-1/2" DEEP; OR 3 EACH 4" DEEP; OR 2 EACH 6" DEEP.

SPEC A-1B