

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

- ☐ 2HFSL
- ☐ 3HFSL

DIMENSIONS:

- 2HFSL - 36"H x 19"D x 50"L
- 3HFSL - 36"H x 19"D x 72"L

ELECTRICAL

- Two and three well units are available in 120, 208, 240 volts, single phase standard
- Eight foot electrical cord and plug
- Some options or accessories may not be available on Slimline units

COMMON OPTIONS

- Tray slides
- Protector guards
- Hinged or sliding doors
- Duplex outlet
- See reverse side for additional options

WARRANTY

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



3-HFSL

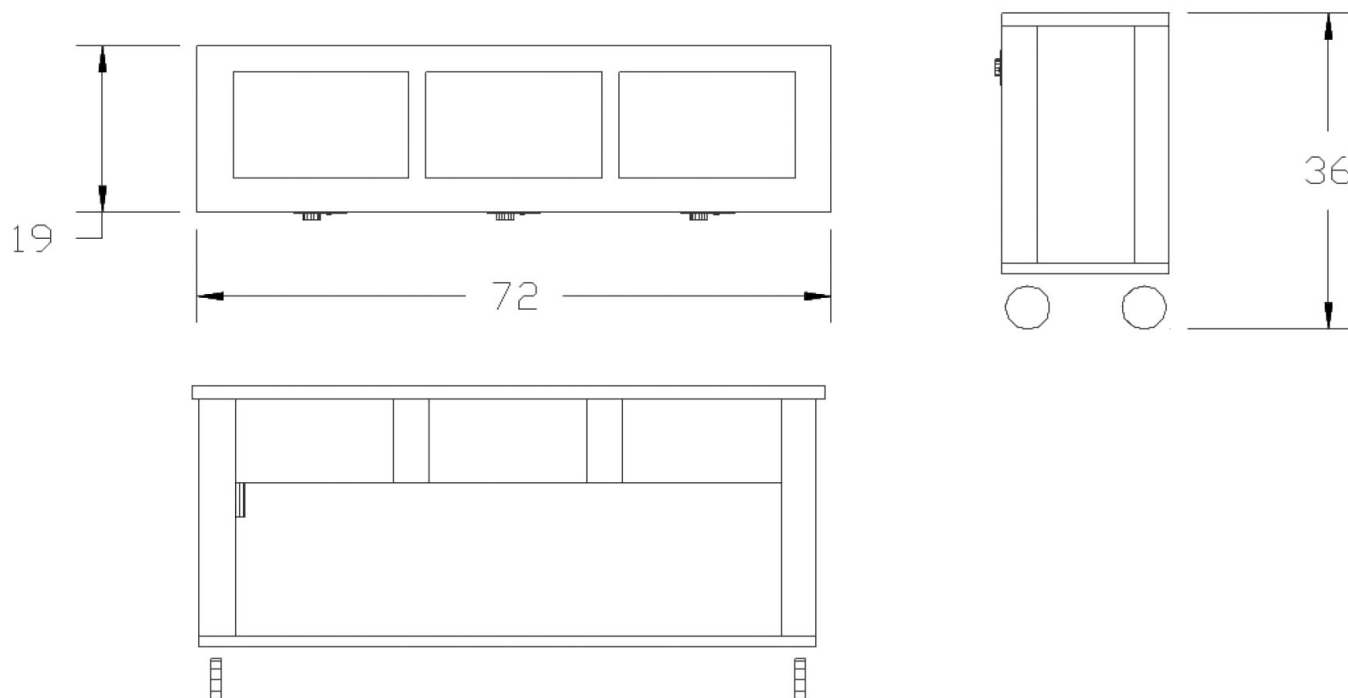
The versatile modular design of the Elite 500 Slimline Hot Food units make them the perfect piece of equipment for tray make-up lines. This design allows the units to be moved for cleaning under the line. With Elite 500 you choose only the options and accessories that you want and need for your line-up.

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.

STANDARD FEATURES

- 14-gauge stainless steel top with 1-1/2" turndown on all sides
- Top secured by four recessed bolts for easy access
- Framing includes 14-gauge top fastened to 14-gauge corner posts fastened to 14-gauge caster channels fastened to 18-gauge stainless steel bottom shelf, open control side
- Open control side for additional storage capacity
- 20-gauge stainless steel end and front panels are attached to legs
- 20-gauge stainless steel bottom-mounted wells, 6-1/2" deep with coved corners
- 2" insulation on sides and between wells, 1-1/2" on bottom, 1" on the ends and 1/4" fiber frax all around
- 1000 watt tubular heating element for each well is individually and thermostatically controlled
- 5" diameter swivel plate casters, 2 with brakes



Model #	# of Wells	A	Watts	120V	Amps 208V	240V	NEMA Cap Number			Ship Wt. (lbs)
							120V	208V	240V	
2HFSL	2-Well	50"	2000	16.7	9.6	8.3	5-30P	6-15P	6-15P	300
3HFSL	3-Well	72"	3000	25	14.4	12.5	5-50P	6-15P	6-15P	310

DIMENSION ADDITIONS FOR OPTIONS

- Add 8" to width for cutting board
- Add 12-3/4" to width for solid ribbed tray slide
- Add 12-1/2" to width for 3-bar tray slide

Note: Line-up drawing required when ordering false front, cashier stand or interconnected units.

Part #	Description	Part #	Description
<input type="checkbox"/> 3BTS	3-Bar Tray Slide 12.75	<input type="checkbox"/> MCB	Cutting Board Maple - 8
<input type="checkbox"/> CP	Correctional Package	<input type="checkbox"/> OHS	Overhead shelf less plexiglass
<input type="checkbox"/> DOUT	Duplex Outlet (120V, 15 AMP)	<input type="checkbox"/> PPC	Pizzazz Powder Coating
<input type="checkbox"/> DRN	Common drains and manifold	<input type="checkbox"/> SCB	Cutting Board Stainless - 8
<input type="checkbox"/> FF	Fill Faucet	<input type="checkbox"/> SD	Sliding doors with solid bottom
<input type="checkbox"/> FPB	Full perimeter bumper	<input type="checkbox"/> SKR	Skirting
<input type="checkbox"/> FRMA	Formica laminate finish	<input type="checkbox"/> SRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel
<input type="checkbox"/> FRMA	Formica Laminate Without Doors	<input type="checkbox"/> SSL	Legs in lieu of casters
<input type="checkbox"/> HD	Hinged doors with solid bottom		