

JOB \_\_\_\_\_ ITEM # \_\_\_\_\_ QTY # \_\_\_\_\_

## MODEL NUMBER:

- |                                     |                                       |                                       |
|-------------------------------------|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> DME-3-PTSB | <input type="checkbox"/> DME-5-PTSB   | <input type="checkbox"/> DME-4-PTS-BH |
| <input type="checkbox"/> DME-3-PTS* | <input type="checkbox"/> DME-5-PTS*   | <input type="checkbox"/> DME-4-PTS-H* |
| <input type="checkbox"/> DME-4-PTSB | <input type="checkbox"/> DME-3-PTS-BH | <input type="checkbox"/> DME-5-PTS-BH |
| <input type="checkbox"/> DME-4-PTS* | <input type="checkbox"/> DME-3-PTS-H* | <input type="checkbox"/> DME-5-PTS-H* |

## DIMENSIONS:

- DME-3-PTSB - 34" H x 28.25" W x 50" L
- DME-3-PTS\* - 34" H x 23.875" W x 44" L
- DME-4-PTSB - 34" H x 28.25" W x 64" L
- DME-4-PTS\* - 34" H x 23.875" W x 58" L
- DME-5-PTSB - 34" H x 28.25" W x 78" L
- DME-5-PTS\* - 34" H x 23.875" W x 72" L
- DME-3-PTS-BH - 34" H x 28.25" W x 50" L
- DME-3-PTS-H\* - 34" H x 23.875" W x 44" L
- DME-4-PTS-BH - 34" H x 28.25" W x 64" L
- DME-4-PTS-H\* - 34" H x 23.875" W x 58" L
- DME-5-PTS-BH - 34" H x 28.25" W x 78" L
- DME-5-PTS-H\* - 34" H x 23.875" W x 72" L

## ELECTRICAL

- Three well units are available 120V, 208V or 240V, single-phase and 208V or 240V, three-phase
- Four and five well units are available in 208V or 240V, single- or three-phase
- Six foot electrical cord and plug and cord holder located on the right end from operator side

## HEAT-IN-BASE FEATURES

- Hinged doors
- Each base compartment is furnished with four sets of pan slides on 2-3/4" spacing
- Slides are fully removable
- Individual thermostat control located on electrical raceway below the drop-hinged shelf
- Three and four well units have 1500 watts in base, five well has 2000 watts

## WARRANTY

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

### COMMON OPTIONS

<input type="checkbox"/> 3BTS	3-bar tray slide
<input type="checkbox"/> DRN	Common drains and manifold
<input type="checkbox"/> MB	8" maple cutting board
<input type="checkbox"/> PG	Protector guard (no heat or lights)
<input type="checkbox"/> PGH	Protector guard with heat
<input type="checkbox"/> PGL	Protector guard with lights
<input type="checkbox"/> SCB	8
<input type="checkbox"/> SS	Stainless steel serving shelf
<input type="checkbox"/> SSH-44 with Heat	Shelf Only Top opening - 3



DME-3-PTS-BH

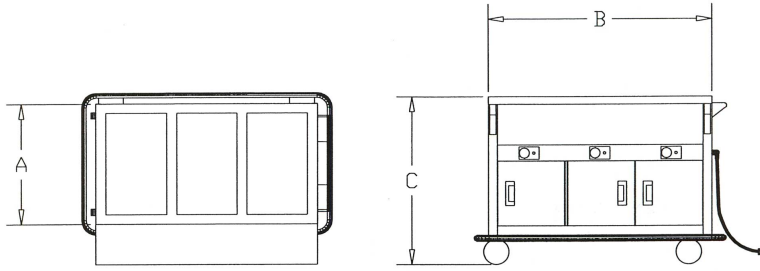
Pipermatic Mobile Hot Tables are ideal when transport of hot food is desired within the institution for "point-of-service" or remote feeding applications. Available with an optional extended, continuous perimeter bumper, this unit is designed to survive the rigors of typically heavy institutional use. The rugged, all stainless design insures years of easy cleanability and low maintenance use. Only Piper's equipment has the advantage of 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 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.

## STANDARD FEATURES

- 20-gauge stainless steel top
- Enclosed base with stainless steel bottom shelf and removable sliding doors
- Doors have recessed handles and ball bearing rollers
- Wet/dry wells are one piece, die stamped stainless steel with 12" x 20" openings, 6-1/2" deep with coved corners
- 1" insulation on sides and between wells, 1/4" ceramic fiber insulation on bottom
- 1000 watt tubular heating element for each well with infinite controls and a pilot light
- Each well contains a carbon steel heat dispersion plate for even heating
- 8" stainless steel cutting board operator's side
- Stainless steel tubular push bar on right end
- 5" diameter plate casters, 2 rigid and 2 swivel with brakes

# C | STEAM TABLES

# Mobile Pipermatic Steam Table



Model Number	Description	# of Wells	(A) Width	(B) Length	(C) Height	Wattage
DME-3-PTSB	UNHEATED BASE	3-Well	28.25"	50"	34"	3000
DME-3-PTS*	UNHEATED BASE	3-Well	23.875"	44"	34"	3000
DME-4-PTSB	UNHEATED BASE	4-Well	28.25"	64"	34"	4000
DME-4-PTS*	UNHEATED BASE	4-Well	23.875"	58"	34"	4000
DME-5-PTSB	UNHEATED BASE	5-Well	28.25"	78"	34"	5000
DME-5-PTS*	UNHEATED BASE	5-Well	23.875"	72"	34"	5000
DME-3-PTS-BH	HEAT-IN BASE	3-Well	28.25"	50"	34"	4500
DME-3-PTS-H*	HEAT-IN BASE	3-Well	23.875"	44"	34"	4500
DME-4-PTS-BH	HEAT-IN BASE	4-Well	28.25"	64"	34"	5500
DME-4-PTS-H*	HEAT-IN BASE	4-Well	23.875"	58"	34"	5500
DME-5-PTS-BH	HEAT-IN BASE	5-Well	28.25"	78"	34"	7000
DME-5-PTS-H*	HEAT-IN BASE	5-Well	23.875"	72"	34"	7000

Model#	Description	Single-Phase			3-Phase			Single-Phase			3-Phase		
		120	208	240	120	208	240	120	208	240	120	208	240
DME-3-PTSB	3-Well	25	14.4	12.5	8.3	7.2	5-50P	6-15P	6-15P	15-20P	15-20P		
DME-3-PTS*	3-Well	25	14.4	12.5	8.3	7.2	5-50P	6-15P	6-15P	15-20P	15-20P		
DME-4-PTSB	4-Well	33.3	19.2	16.7	11	9.6	5-50P	6-30P	6-30P	15-20P	15-20P		
DME-4-PTS*	4-Well	33.3	19.2	16.7	11	9.6	5-50P	6-30P	6-30P	15-20P	15-20P		
DME-5-PTSB	5-Well	n/a	24	20.8	13.9	12	n/a	6-30P	6-30P	15-20P	15-20P		
DME-5-PTS*	5-Well	n/a	24	20.8	13.9	12	n/a	6-30P	6-30P	15-20P	15-20P		
DME-3-PTS-BH	3-Well	37.5	21.6	18.8	12.5	10	5-50P	6-30P	6-30P	15-20P	15-20P		
DME-3-PTS-H*	3-Well	37.5	21.6	18.8	12.5	10	5-50P	6-30P	6-30P	15-20P	15-20P		
DME-4-PTS-BH	4-Well	n/a	26.4	22.9	15.3	13	n/a	6-50P	6-30P	15-30P	15-30P		
DME-4-PTS-H*	4-Well	n/a	26.4	22.9	15.3	13	n/a	6-50P	6-30P	15-30P	15-30P		
DME-5-PTS-BH	5-Well	n/a	33.7	29.2	19.5	16	n/a	6-50P	6-50P	15-30P	15-30P		
DME-5-PTS-H*	5-Well	n/a	33.7	29.2	19.5	16	n/a	6-50P	6-50P	15-30P	15-30P		

The above amperage and NEMA numbers are for units without overhead lights.

## SPEC C-4

# PIPER

The Food-Focused Equipment Company

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[www.piperonline.net](http://www.piperonline.net)

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

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times. We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.