

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

- ☐ DB-2-HF
- ☐ DB-3-HF
- ☐ DB-4-HF
- ☐ DB-5-HF

DIMENSIONS:

- DB-2-HF - 34"H x 31"D X 30"L
- DB-3-HF - 34"H x 31"D X 44"L
- DB-4-HF - 34"H x 31"D X 58"L
- DB-5-HF - 34"H x 31"D X 72"L

ELECTRICAL

- All units are available in 120, 208 and 240 volts
- All units available in 208 or 240 volt, single- phase or three-phase
- Six foot electrical cord and plug

COMMON OPTIONS

- Tray slides
- Protector guards
- Manifolded drains
- See reverse side for additional options

WARRANTY

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



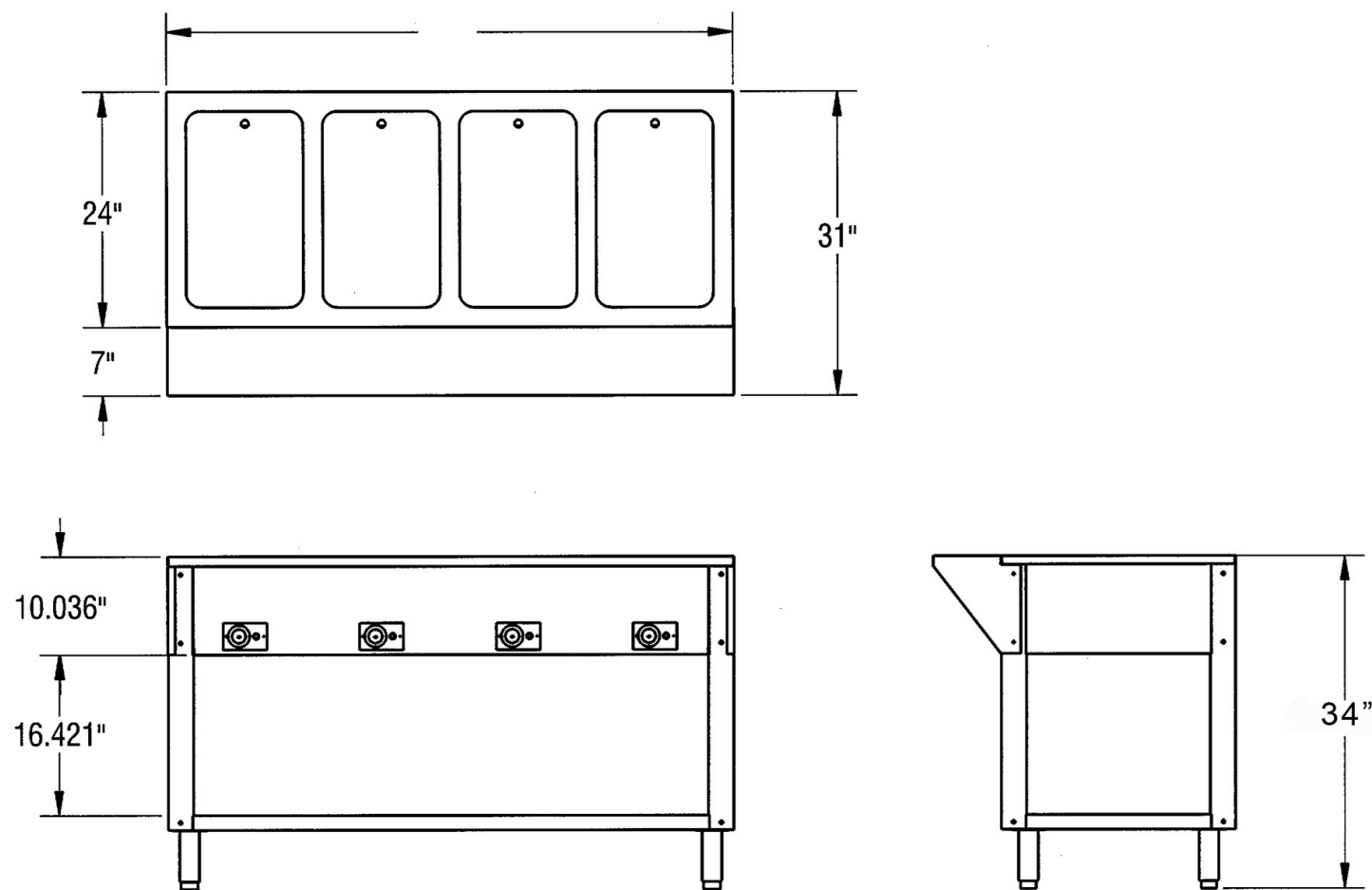
DB-4-HF

Piper's Design Basics Hot Food Tables are designed to hold and maintain the temperature of hot food for use in meal assembly on tray lines. The Design Basics line is constructed of stainless steel tops, bodies, legs and base. Only Piper's equipment has the advantage of FoodSafe technology and certification. This ensures that your food is kept "out of the DANGER-ZONE." Food spoilage occurs mainly because of rapidly accelerated bacteriological activity within the 40F-140F "DANGER-ZONE." With FoodSafe 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

- Die stamped 20-gauge stainless steel top
- 14-gauge stainless steel legs fastened to 20-gauge stainless steel base with 14-gauge aluminized caster channels
- 20-gauge stainless steel wrapper
- 20-gauge stainless steel bottom-mounted wells, 6-1/2" deep with coved corners and drains
- 1" insulation on bottom of wells and 1/4" fiber frax all around
- 750 watt tubular heating element for each well is individually and infinitely controlled
- Wells can be run wet or dry
- Heating elements are bottom accessible
- 18-gauge stainless steel cutting board with 1/2" poly board
- Adjustable stainless steel bullet legs

SPEC C-1



Part #	Description	Part #	Description
<input type="checkbox"/> DBBPG	Buffet double side protector guard	<input type="checkbox"/> DBDRN	Common drains and manifold
<input type="checkbox"/> DBBPG1	Buffet single side protector guard	<input type="checkbox"/> DBOHS	Overhead shelf
<input type="checkbox"/> DBCPG	Cafeteria protector guard	<input type="checkbox"/> DBSRTS	Solid 3-ribbed tray slide, 18-gauge stainless steel
<input type="checkbox"/> DBCS	Casters in lieu of legs	<input type="checkbox"/> DRN	Common drains and manifold
<input type="checkbox"/> DBMCB	8" maple cutting board in lieu of poly cutting board	<input type="checkbox"/> SDB	Dish Shelf

SPEC C-1