



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

## MODEL NUMBER:

- □ 2SCD

## DIMENSIONS:

- 2SCD - 17"H x 7.5"W X D

## DIMENSIONS

- Model 2SCD: top flange 5"L x 7-1/2"W counter opening 4-3/16" x 6-5/8"
- Overall height: 17"

NOTE: Sample souffle cup must be furnished.

Shipping weight: Model 2SCD - 4

## SHIPPING INFORMATION

- Shipping Weight: 4
- Shipping Cubic Feet:
- Freight Class: 92.5

CAPACITIES Model 2SCD up to 250 souffle cups

## BODY

Consists of a rectangular tubular housing with top flange and removable bottom. The housing is constructed of 24 ga. stainless steel and the top is 18 ga. stainless steel. Special plastic retainers are provided to dispense the cups one at a time.

## DISPENSING MECHANISM

The self-leveling assembly includes one calibrated rust-inhibited coil spring connected to a stainless steel platform for each tube. The entire assembly can be removed from the body for cleaning.

SPEC D-10

# PIPER

The Food-Focused Equipment Company

300 S. 84th Avenue | Wausau, WI 54401  
Phone: 800-544-3057 | Fax: 715-842-3125  
[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.