

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

## MODEL NUMBER:

- 3-HCMDI
- 3-HCIDI
- 4-HCMDI
- 4-HCIDI
- 5-HCMDI
- 5-HCIDI
- 6-HCMDI
- 6-HCIDI

## DIMENSIONS:

- 3-HCMDI - 45.625"L x 25.75"W
- 3-HCIDI - 45.625"L x 25.75"W
- 4-HCMDI - 59.625"L x 25.75"W
- 4-HCIDI - 59.625"L x 25.75"W
- 5-HCMDI - 73.625"L x 25.75"W
- 5-HCIDI - 73.625"L x 25.75"W
- 6-HCMDI - 87.625"L x 25.75"W
- 6-HCIDI - 87.625"L x 25.75"W

## REFRIGERATION SYSTEM

- Coils are mounted on sides and ends of cold pan
- 1/3 horsepower fan cooled condensing unit

## HEATER ASSEMBLY

- Unit has two 1000 watt elements on a 3-well unit, three 1000 watt elements on a 4-well unit, four 1000 watt elements on a 5-well unit and five 1000 watt elements on a 6-well unit
- All heating elements are installed under bottom of the well

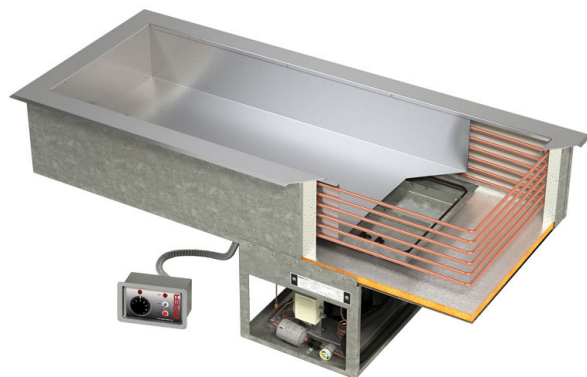
Ice Cooled and Mechanically Refrigerated/Ice Cooled units are designed to be used with ice. Mechanical refrigeration is added to retard the melting of the ice. This unit has NOT been performance tested for the storage of potentially hazardous foods.

## COMMON OPTION

- Adaptor bars

## WARRANTY

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



## 4-HCMDI

These Mechanically Refrigerated Hot/Cold Drop-in units can be used in your fabricated counter tops with the greatest of ease.

## STANDARD FEATURES

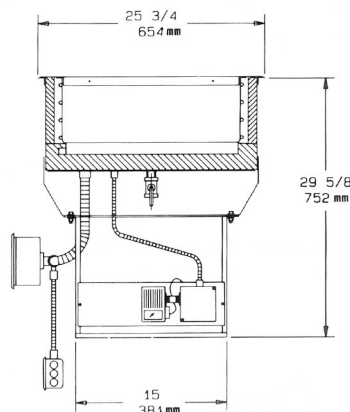
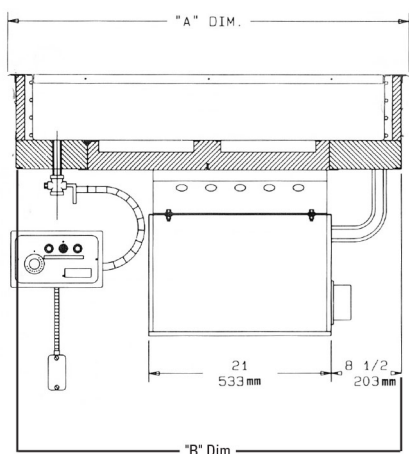
- 14-gauge stainless steel top with a feathered down edge on all sides
- Well is fabricated of 20-gauge stainless steel and is 7-1/2" deep
- Well is insulated with 1" thick fiberglass around sides and 2" thick fiberglass on bottom
- A 1" drain is built into the bottom of the well with shut-off valve
- Well is completely enclosed in a galvanized sheet housing, attached to framework

## ELECTRICAL

- Power supply is 120V-60-1, 120V/208V, 120V/240V dual voltages to operate refrigeration unit and heaters
- A 2" x 4" junction box is provided for field wiring. These units are mounted in all metal fixtures

NOTE: Control cutout for mechanically refrigerated model only, with 1" radius corners is 5-9/16" H x 9-9/16" W

SPEC D-8



Unit Capacity	Cutout Dimensions	Refrigerated						Non-Refrigerated			
		(A)	(B)	Voltage	Amps	Watts	Ship Wt. (lbs)	Voltage	Amps	Watts	Ship Wt. (lbs)
2-Pan	24-7/16" x 30-5/16"	31-5/8"	29-7/8"	120	8.3	1000	190	120	8.3	1000	120
				120/208	4.8	1000	190	208	4.8	1000	120
				120/240	4.2	1000	190	240	4.2	1000	120
3-Pan	24-7/16" x 44-5/16"	45-5/8"	43-7/8"	120	16.5	2000	220	120	16.5	2000	150
				120/208	9.6	2000	220	208	9.6	2000	150
				120/240	8.3	2000	220	240	8.3	2000	150
4-Pan	24-7/16" x 58-5/16"	59-5/8"	57-7/8"	120	14.4	3000	260	120	14.4	3000	190
				120/208	14.4	3000	260	208	14.4	3000	190
				120/240	12.5	3000	260	240	12.5	3000	190
5-Pan	24-7/16" x 72-5/16"	73-5/8"	71-7/8"	120	33.3	4000	280	120	33.3	4000	220
				120/208	19.2	4000	280	208	19.2	4000	220
				120/240	15.7	4000	280	240	15.7	4000	220
6-Pan	24-7/16" x 86-5/16"	87-5/8"	85-7/8"	120/208	24	5000	320	208	24	5000	250
				120/240	20.8	5000	320	240	20.8	5000	250

## SPEC D-8

# PIPER

The Food-Focused Equipment Company

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**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.