



SBH-2-P

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

**MODEL NUMBER:**

- ☐ SBH-2-P    ☐ SBH-2-PWB    ☐ SBH-3-WB  
☐ SBH-2-WB    ☐ SBH-3-P

**DIMENSIONS:**

- SBH-2-P - 43" H x 35 1/4" W
- SBH-2-WB - 43" H x 35 1/4" W
- SBH-2-PWB - 43" H x 35 1/4" W
- SBH-3-P - 43" H x 35 1/4" W
- SBH-3-WB - 43" H x 35 1/4" W

**CONSTRUCTION**

The exterior shall be constructed of 304 high nickel 18-8 stainless steel with the frame constructed of 18-gauge, the side and front panels constructed of 20-gauge, the back panel constructed of 16-gauge and the base constructed of 14-gauge with a "H" frame reinforcement of formed "U" channel construction. Two (2) and three (3) silo models shall be available. Each tube shall hold approximately 45 bases or plates.

The fully insulated lids shall be constructed from 16-gauge stainless steel with a gasketless design. Lids have no hinges and can be hung on brackets during operation.

The full perimeter bumper designed with a bottom stainless steel reinforcement bracket to allow heavy long term use and 5" polyurethane non-marring swivel casters (2w/ brakes) shall be standard.

The heating system shall be a forced air convection design that circulates thermostatically controlled super heated air evenly through the fully insulated cabinet. The dual voltage unit shall be designed to draw 3200 watts at 240 volts with 13.5 Amps and 3000 watts at 208 volts with 14.5 Amps.

**CONTROL SYSTEM**

Thermostatic controls to maintain the bases at 225°F. The heating system recirculate the hot air horizontally to ensure rapid and efficient heating of the bases. Full heating of the bases is accomplished in 75 to 90 minutes.

Initial heat-up of a fully loaded unit shall be approximately 2 hours or less with reheat cycles to be 1-1/2 hours depending on wax base design.

**APPLICATION**

SBH Series are self-leveling heaters and dispensers for plates and heat retentive devices (our Diamond D-8000 wax base) used in tray make up systems. An adjustable thermostat makes the unit compatible for low and high heat applications.

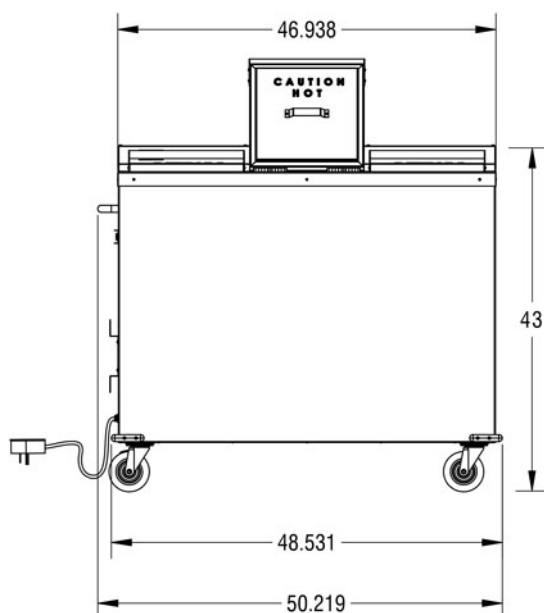
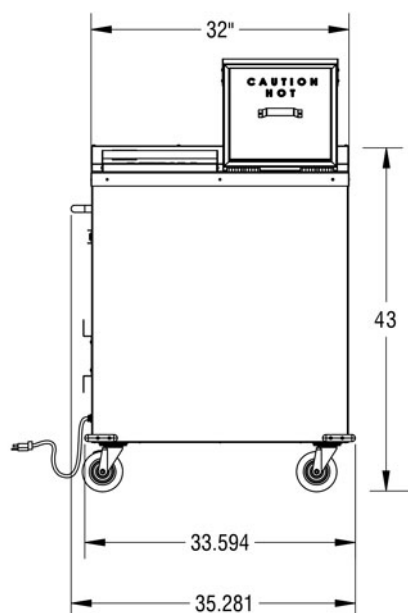
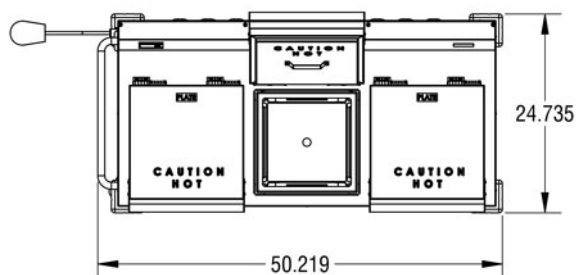
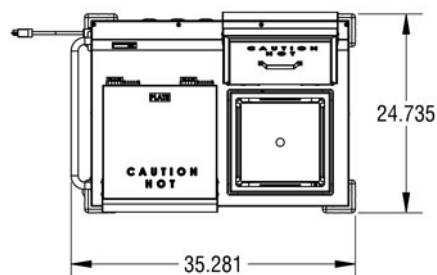
Only Piper's equipment has the advantage of FoodSafe technology and certification. This ensures that your food is kept "out of the DANGER-ZONE." Food spoilage occurs mainly because of rapidly accelerated bacteriological activity within the 40F-140F "DANGER-ZONE."

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**

- Heavy-duty 304 high nickel 18-8 stainless steel construction
- 5" Swivel Plate Casters
- Full perimeter bumper is standard
- 3200 watts of converted forced air heat for faster heat up (thermostatically controlled)
- Field adjustable thermostat
- Gasketless lid seal design to maintain heat
- Self-leveling, field adjustable spring dispensing design allows easy access to bases & plates
- Two & three silo configurations
- Holds 90 or 135 Diamond D Series wax bases - other base configurations may vary in quantity
- Exterior control protection hood
- Hinge-less lid
- Lid hangers

SPEC F-1



Model #	# of Tubes	Approximate Capacity ea. tube/total	(A) Width	(B) Depth	(C) Height	Watts	Ampage 208V/3000W	Ampage 240V/3200W	NEMA Plug #	Ship Weight
SBH-2-P	2	75/90	35 1/4"	24 3/4"	43"	3200	15.3	13.3	6-20P	300 lbs
SBH-2-WB	2	60/120	35 1/4"	24 3/4"	43"	3200	15.3	13.3	6-20P	300 lbs
SBH-2-PWB	3	75P/60WB/105	35 1/4"	24 3/4"	43"	3200	15.3	13.3	6-20P	300 lbs
SBH-3-P	3	75/135	35 1/4"	24 3/4"	43"	4800	23	20	6-20P	425 lbs
SBH-3-WB	3	60/180	35 1/4"	24 3/4"	43"	4800	23	20	6-20P	425 lbs

### SPEC F-1

# PIPER

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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.