

JOB _____ ITEM # _____ QTY # _____



912 with 2-2128 (Optional Dolly)

Piper Stackable Cabinets form a handy modular system that provides unmatched versatility, space efficiency and food management options. Easily stacked on top of each other, the cabinets' unique design keeps them securely together. When used on a dolly, these cabinets offer the modular flexibility that allows you to segregate menu items, even hot and cold, for service or delivery.

STANDARD FEATURES

- Base is a solid bottom constructed of .125" aluminum, option for full perimeter bumper
- Two 14-gauge aluminized steel reinforcing channels attach the casters and support the bottom panel (On 2-2128, 918, & 922 models)
- Frame consist of four extruded channels 1-1/2" x 5/8" x .094" aluminum. Corners have .190 channel supports for reinforcement
- Double pan top constructed of two .080" thick aluminum panels, fully welded corners
- Glides are channels spaced on 1-1/2" centers with 5/8" ledge, .090 thick extruded aluminum continuously welded to the frame
- Door panel is .125" PVC coated aluminum attached to cabinet with bakery hinges, 270 degree door swing
- Back panel is .080" aluminum fully welded
- 1/2" extruded aluminum tie bar keeps cabinet square
- 16-gauge stainless steel positive gravity latch is provided to keep door closed during transport
- Stainless steel side door latch holds door open
- One inch insulation surround the cabinet (Insulated models only)
- Card clip, easy identification of cabinet content when door is closed

MODEL NUMBER:

- 912
- 918
- 922

DIMENSIONS:

- 912 - 20.5" H x 21" W X 27.375" D
- 918 - 34.75" H x 21" W X 27.375" D
- 922 - 40.75" H x 21" W X 27.375" D

HEAVY-DUTY CASTERS

- Casters standard on 918, 922, and 2-2128.
- 5" diameter x 1/14" wide swivel sealed wheels, two with brakes.
- 350 lb. capacity
- Maximum resistance to chemicals, acids, bases, alcohol, water and steam
- Maximum low temperature flexibility or superior performance even in freezing temperatures

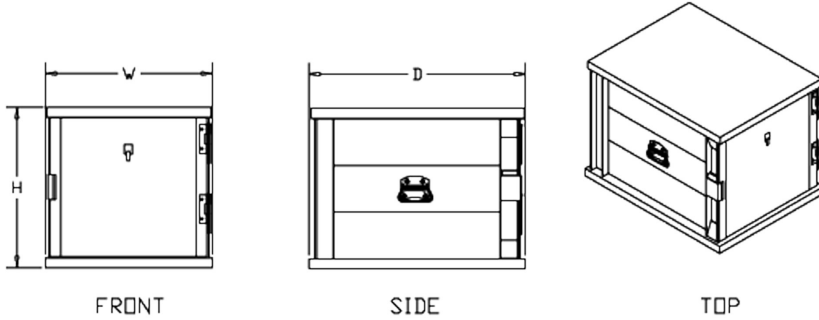
COMMON OPTIONS

- Wheel brakes
- Push handle
- Corner or perimeter bumper
- Personalized embossment
- Canned heat tray insert
- See reverse side for additional options

WARRANTY

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

SPEC J-5



Approximate 912 box dimensions: 35" x 23" x 29"

Typical freight class: 175

Model Number	Description	(A)Height	Width	Depth	Channel Spacing Inches	Pan Capacity	Ship Wt.(lbs)	Shipping Class
912	Stackable (no casters)	20.5"	21"	27.375"	1.5"	12	70	175
918	Standard	34.75"	21"	27.375"	1.5"	18	96	175
922	Standard	40.75"	21"	27.375"	1.5"	22	100	175
2-2128								



CANNED HEAT TRAY INSERT

Preheats quickly and keeps a variety of products at peak temperature for hours. Maintains 190 to 205 degrees fahrenheit for optimum food temperature. Tray holds up to two 6-hour burn containers. Tray is designed to fit inside any of our standard cabinets by resting on the existing tray glides.

COMMON OPTIONS		COMMON OPTIONS	
<input type="checkbox"/> 5x2	Heavy-duty Casters (set of 4)	<input type="checkbox"/> I	Insulated Transport Cabinet
<input type="checkbox"/> B	Corner Bumper (adds 2" to overall length and width)	<input type="checkbox"/> LD	Lexan Full-View Door
<input type="checkbox"/> CH	Chest Handles Per Pair	<input type="checkbox"/> LH	Locking Hasp
<input type="checkbox"/> CHT-2	Canned Heat Tray Insert	<input type="checkbox"/> PB	Full Perimeter Bumper (adds 2" to overall length and width)
<input type="checkbox"/> CP	Correctional Package	<input type="checkbox"/> PH	Push Handle
<input type="checkbox"/> DD	Dutch Door	<input type="checkbox"/> WB	Two locking casters
<input type="checkbox"/> EMB	Personalized Embossment (12 letters per line - price per line) Per Line	<input type="checkbox"/> Y4	Polyurethane 4
<input type="checkbox"/> FL	Floor Lock	<input type="checkbox"/> Y5	Polyurethane 5

SPEC J-5

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.