

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

- | | | |
|-------------------------------------|------------------------------------|-------------------------------------|
| <input type="checkbox"/> D14050 | <input type="checkbox"/> D36050-HS | <input type="checkbox"/> B24050-HS |
| <input type="checkbox"/> D16050 | <input type="checkbox"/> D37060 | <input type="checkbox"/> B26050-HS |
| <input type="checkbox"/> D24050 | <input type="checkbox"/> D37060-HS | <input type="checkbox"/> B240160-HS |
| <input type="checkbox"/> D26050 | <input type="checkbox"/> B14050 | <input type="checkbox"/> B36050-HS |
| <input type="checkbox"/> D240160 | <input type="checkbox"/> B16050 | <input type="checkbox"/> B17060 |
| <input type="checkbox"/> D36050 | <input type="checkbox"/> B24050 | <input type="checkbox"/> B27060 |
| <input type="checkbox"/> D14050-HS | <input type="checkbox"/> B26050 | <input type="checkbox"/> B37060 |
| <input type="checkbox"/> D16050-HS | <input type="checkbox"/> B240160 | <input type="checkbox"/> B17060-HS |
| <input type="checkbox"/> D24050-HS | <input type="checkbox"/> B36050 | <input type="checkbox"/> B27060-HS |
| <input type="checkbox"/> D26050-HS | <input type="checkbox"/> B14050-HS | <input type="checkbox"/> B37060-HS |
| <input type="checkbox"/> D240160-HS | <input type="checkbox"/> B16050-HS | |

DIMENSIONS:

- | | |
|---------------------------------|--------------------------------|
| • D14050 - H x D X 18"L | • B16050 - H x D X 23.62"L |
| • D16050 - H x D X 26"L | • B24050 - H x D X 31.65"L |
| • D24050 - H x D X 34"L | • B26050 - H x D X 47.4"L |
| • D26050 - H x D X 49.75"L | • B240160 - H x D X 55.43"L |
| • D240160 - H x D X 57.875"L | • B36050 - H x D X 71.18"L |
| • D36050 - H x D X 73.5"L | • B14050-HS - H x D X 15.75"L |
| • D14050-HS - H x D X 18"L | • B16050-HS - H x D X 23.62"L |
| • D16050-HS - H x D X 26"L | • B24050-HS - H x D X 31.65"L |
| • D24050-HS - H x D X 34"L | • B26050-HS - H x D X 47.4"L |
| • D26050-HS - H x D X 49.75"L | • B240160-HS - H x D X 55.43"L |
| • D240160-HS - H x D X 57.875"L | • B36050-HS - H x D X 71.18"L |
| • D36050-HS - H x D X 73.5"L | • B17060 - H x D X 23.62"L |
| • D37060 - H x D X 73.5"L | • B27060 - H x D X 47.4"L |
| • D37060-HS - H x D X 73.5"L | • B37060 - H x D X 71.18"L |
| • B14050 - H x D X 15.75"L | • B17060-HS - H x D X 23.62"L |
| • B16050 - H x D X 23.62"L | • B27060-HS - H x D X 47.4"L |

CONTROLS

- All models equipped with toggle master on/off switch and an infinite control with separate pilot light (one for each section of the hot plate)
- Controls for the hot plate are mounted on the rear of the base frame

OPTIONS

SNEEZE GUARD WITH HEAT LAMP

- Optional sneeze guard with heat lamp available for all models
- Quartz heat lamp(s) are mounted in a channel shaped stainless steel housing which is mounted to tubular uprights
- Uprights are 1" diameter "U" shaped stainless steel, welded to the frame at each end
- Housing is coated to match the finish of base frame and is enclosed with stainless steel bottom plate with recesses into which the quartz lamps are mounted
- Up to four 375 watt quartz lamps are provided, based on length of unit
- One end of housing is fitted with a blower to maintain safe temperatures
- An adjustable dimmer control is mounted to the housing. The intensity of the heat lamp can be adjusted by the operator
- The curved sneeze guard is 1/4" thick acrylic. Sneeze guards are designed for self-service

HOT SPOTS

- Optional 1700 watt Hot Spot is available for all models
- Maximum of one Hot Spot can be provided per unit
- The Hot Spot can provide up to a maximum of 800°F, ideal for holding soup, boosting heat, wok cooking and various other options



D27060

Piper's Berkeley Series Hot Plates offer an attractive and flexible approach to the display of foods that need to be kept hot, but sell best when displayed to their advantage. These electrically heated units are available in several ways, as drop-in or built-in models for use in serving counters to replace steam pans that hide the food; or as portable counter top models that can be easily relocated as required. Units are provided with either one, two or three (drop-in models only) individually controlled hot plate sections. All models can be provided with an optional "hot spot"; (except with built-in model) or, with an optional sneeze guard with quartz heater for more even heating.

CONSTRUCTION

- A black Ceran Pyroceramic hot plate, with mat-type heating element adhered to underside, set into rectangular base frame and rests on support angles fastened to the inside of frame
- Equipped with a 16 gauge stainless steel flange around the full perimeter of the frame to support the unit when it is dropped into a counter cut-out
- Hot plate separated from frame by band of high temperature silicone
- Frame is constructed of stainless steel
- Space beneath the heating element filled with insulation and enclosed by a removable, perforated stainless steel bottom access panel
- Unit equipped with a surrounding protective handle constructed of all welded tubular stainless steel, attached to the base frame with horizontal spacers
- All models are provided with 8' long cord with matching NEMA # plug as shown on specification chart (see back for additional information)
- Temperature of the hot plate surface is adjustable to a maximum of 250°F

Model #	# of Wells	A	Watts	120V	Amps 208V	240V	NEMA Cap Number			Ship Wt. (lbs)
							120V	208V	240V	
D14050	Drop-In Series Standard Depth	18"	550	4.6			5-15P			65
D16050	Drop-In Series Standard Depth	26"	600	5			5-15P			88
D24050	Drop-In Series Standard Depth	34"	1100	9.1			5-15P			130
D26050	Drop-In Series Standard Depth	49.75"	1200	10			5-15P			175
D240160	Drop-In Series Standard Depth	57.875"			8.1			6-15P		185
D36050	Drop-In Series Standard Depth	73.5"			8.6			6-15P		200
D14050-HS	Drop-In Series Standard Depth	18"			9.5			6-15P		65
D16050-HS	Built-In Series Standard Depth	26"			10.3			6-15P		88
D24050-HS	Built-In Series Standard Depth	34"			12.1			6-15P		130
D26050-HS	Built-In Series Standard Depth	49.75"			13.2			6-15P		175
D240160-HS	Built-In Series Standard Depth	57.875"			15			L6-20P		185
D36050-HS	Built-In Series Standard Depth	73.5"			16.1			L6-20P		200
D37060	Drop-In Series Extra Deep	73.5"			8.6			6-15P		280
D37060-HS	Drop-In Series Extra Deep	73.5"			19.7			L6-30P		280
B14050	Built-In Series Standard Depth	15.75"	550	4.6			5-15P			65
B16050	Built-In Series	23.62"	600	5			5-15P			88

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	Standard Depth							
B24050	Built-In Series Standard Depth	31.65"	1100	9.1		5-15P		130
B26050	Built-In Series Standard Depth	47.4"	1200	10		5-15P		175
B240160	Built-In Series Standard Depth	55.43"		8.1		6-15P		185
B36050	Built-In Series Standard Depth	71.18"		8.6		6-15P		200
B14050-HS	Built-In Series Standard Depth	15.75"		9.5		6-15P		65
B16050-HS	Built-In Series Standard Depth	23.62"		10.3		6-15P		88
B24050-HS	Built-In Series Standard Depth	31.65"		12.1		6-15P		130
B26050-HS	Built-In Series Standard Depth	47.4"		13.2		6-15P		175
B240160-HS	Built-In Series Standard Depth	55.43"		15		L6-20P		185
B36050-HS	Built-In Series Standard Depth	71.18"		16.1		L6-20P		200
B17060	Built-In Series Extra Deep	23.62"	850	7.1		5-15P		124
B27060	Built-In Series Extra Deep	47.4"		8.1		6-15P		245
B37060	Built-In Series Extra Deep	71.18"		8.6		6-15P		280
B17060-HS	Built-In Series Extra Deep	23.62"		11.5		6-15P		124
B27060-HS	Hot Spot	47.4"		15.6		L6-20P		245
B37060-HS	Hot Spot	71.18"		19.7		L6-30P		280

SPEC R-2-B

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 Intertek, 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.