



OTH

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

- ☐ OTH-1
- ☐ OTH-2
- ☐ OTH-3
- ☐ OTH-4

DIMENSIONS:

- OTH-1 - H x 26-3/16"D X 32-1/4"L
- OTH-2 - H x 38-13/16"D X 45-1/4"L
- OTH-3 - H x 51-5/8"D X 58"L
- OTH-4 - H x 64-5/16"D X 70-13/16"L

CONTROLS

The controls are solid state, mounted on a panel and wired for remote mounting. Included are on-off switches for lighting and for power; and an adjustable infinite temperature control for each shelf.

CAPACITY

Capacity depends on the types of food and their containers.

OPTION

Piper Products can provide counters or cabinets with the units premounted in them. Consult factory for further information and pricing.

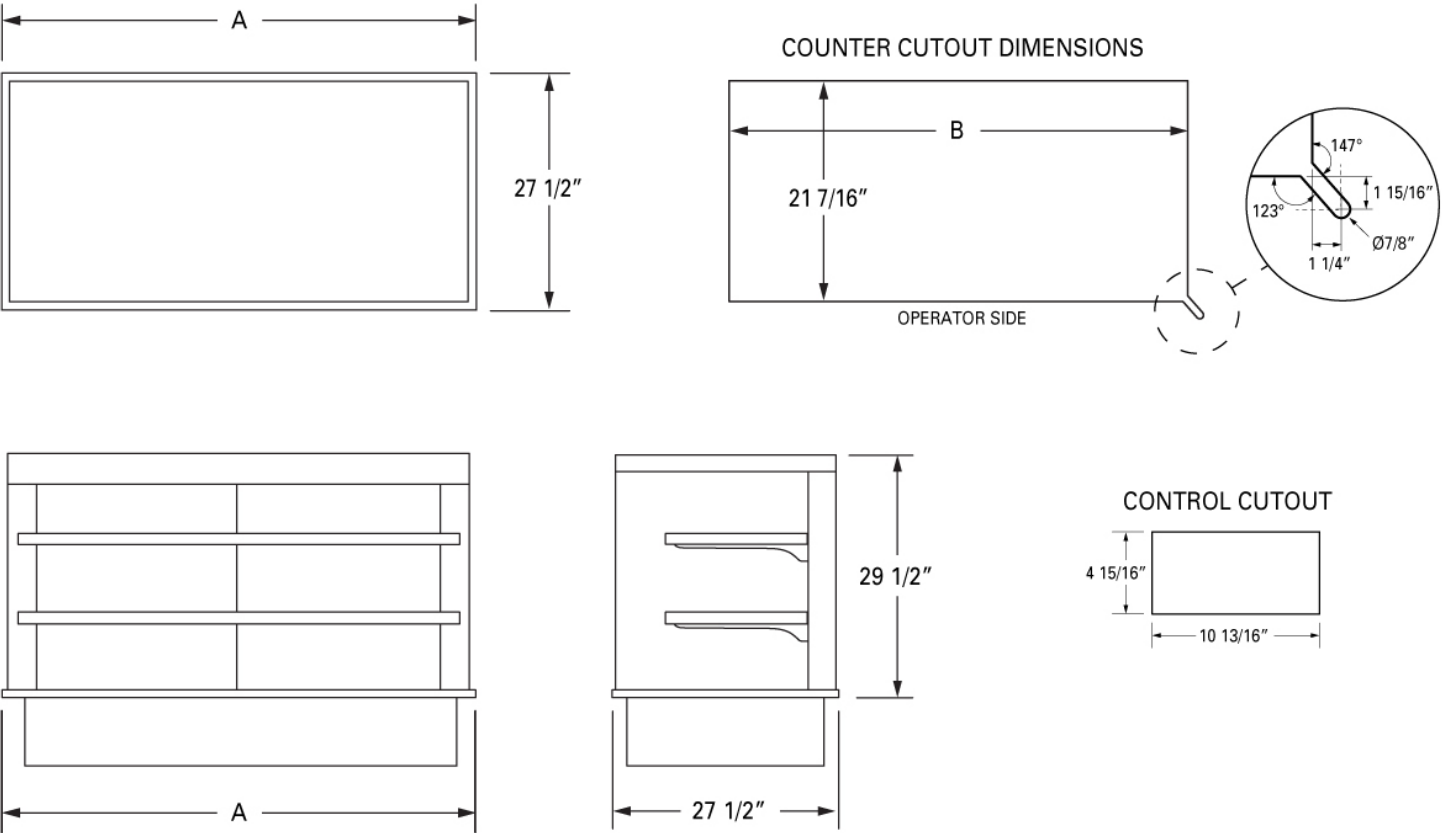
SERIES OTH (OMNITOP HOT) Self Service

Piper Products Series OTH Heated Merchandising Cabinets provide self service for a wide variety of foods, while displaying them attractively in a way sure to attract customers. The heating system is carefully engineered to hold the hot foods at temperatures optimized for protection of their safety and appearance, in accordance with the latest food safety standards.

CONSTRUCTION

The display section is rigidly constructed of stainless steel, with the front open to expedite self-service. The rear is closed by means of two doors, each constructed of a glass panel sealed into a stainless steel door frame. The doors are hinged for cleaning and re-stocking. A glass top cover is also hinged so that it can be opened or removed for cleaning. Both ends are closed with fixed glass panels. The top cover and the glass panels are mounted to two stainless steel uprights at the rear, with plastic inserts isolating the glass from the uprights.

Three heated shelves are provided, two of them mounted on plastic brackets on two additional stainless steel uprights. The third is recessed in the base. The shelves are constructed of stainless steel, with glass heating plates set into the top, sealed and insulated. The undersides of the glass heating plates have printed circuit type heating elements attached. Incandescent lamps are mounted above each shelf to illuminate the food and provide additional heating. The base of the display section includes a flange to support the unit when it is installed in a cabinet or a counter. NOTE: Standard space between shelves is 6-1/2". If special spacing should be required, it can be done ONLY at the factory and MUST be specified at time of ordering.



Model #	Description	(A)	(B)	Amps 208V	NEMA Cap Number	Ship Wt. (lbs)
OTH-1	Omnitop Hot "Standard Unit"	32-1/4"	26-3/16"	5.5	6-15P	430
OTH-2	Omnitop Hot "Standard Unit"	45-1/4"	38-13/16"	8.6	6-15P	441
OTH-3	Omnitop Hot "Standard Unit"	58"	51-5/8"	11.1	6-15P	451
OTH-4	Omnitop Hot "Standard Unit"	70-13/16"	64-5/16"	14.1	6-15P	761