

# PIPER

The Food-Focused Equipment Company

## HOLDING CABINETS

1008-SS, 1016-SS, 1016-SS-D

Installation and Operating Manual



**For service information call 800-544-3057**

Please have the following information available before calling. Information can be found on the identification/certification tag:

- Model Number
- Serial Number
- Date of Purchase
- Part Description and number as shown in parts list



**IMPORTANT INFORMATION  
READ BEFORE USE**

This manual contains important safety information concerning the maintenance, use and operation of this product. Failure to follow these instructions could result in damaging equipment, voiding the warranty, serious injury or even death.

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## INTRODUCTION

Congratulations! You have just purchased one of the finest pieces of equipment on the market today. Before installing or operating your new Piper equipment, you should read through this manual. This manual should be retained for further reference as it contains installation and operating instructions, service tips, part lists and warranty information.

**For your safety, read and follow all cautions and warnings.**

## FREIGHT DAMAGE CLAIMS

Your Piper equipment was carefully inspected and packed before leaving our factory. The transportation company assumes full responsibility for safe delivery of this equipment. Piper Products cannot assume responsibilities for damage or loss incurred in transit. Visible damage or loss should be noted on the freight bill and signed by the person making the delivery.

A freight claim should be filed immediately with the transportation company. If damage is unnoticed or concealed until equipment is unpacked, notify the transportation company immediately and tell them you want to file a concealed damage claim. This must be done within five (5) days after delivery was made. Be sure to retain all packing material and cartons.

## WARNING

Installation of this equipment should be done only by persons qualified or licensed to install electrical equipment. All electrical and plumbing must meet local, state, and federal codes.

Plumbing installation must be performed by a qualified plumber.

Adjustments and service work should be performed only by a qualified service technician. Service is available through Authorized Piper Parts and Service Distributors throughout the United States. For a complete listing of these call or write Piper Products, Inc. for the name of the nearest distributor.

This equipment is intended for commercial use only. Not for household use. Use of other than genuine Piper replacement parts or service work performed by other than an authorized Piper service agent will void the warranty.

Do not use any corrosive cleaners. Piper only approves soap and water for cleaning stainless steel.

## SAFETY PRECAUTIONS

1. Read all instructions and warranty before operating unit.
2. Equipment should be installed by a qualified electrician familiar with local electrical codes.
3. Equipment should be installed on a solid, level floor.
4. Adequate space should be allocated surrounding the unit to allow for proper airflow and provide access for servicing (see electrical information for more details).
5. Flammable materials should not be stored near the equipment. Do not cover or block any openings or vents.
6. Surfaces on equipment may become extremely hot. Exercise caution when operating.
7. Do not over bake food. Oven should be attended to prevent product from burning or causing a fire.
8. All warnings and operating instructions should be followed.
9. When replacement parts are required, be sure the service technician has parts specified by the manufacturer or have the same characteristics as the original part. Unauthorized substitutions may result in fire, electrical shock or other hazards.
10. This Operators Manual should be retained for future reference.

## UNPACKING YOUR EQUIPMENT

1. Check crate for damage upon arrival. Make notation on freight of any damage.
2. Uncrate equipment and check for concealed damage. If damaged, call freight company immediately to come and inspect the equipment. Save the crate and packing material for inspection.

### TO REMOVE THE EQUIPMENT FROM THE SKID

1. Tilt unit backward at a 45° angle.
2. Push down on front of skid breaking off narrow board on back.
3. Remove skid by pulling forward.

### YOUR SHIPMENT SHOULD CONSIST OF:

#### **1008**

- 1 - Model 1008-SS Holding Cabinet
- 1 - Water Pan

#### **1016**

- 1 - Model 1016-SS Holding Cabinet
- 1 - Water Pan

### ASSEMBLY INSTRUCTIONS

Place the stainless steel water pan into the opening in the bottom of the unit, on top of the heating element.

## INSTALLATION



### ELECTRICAL CONNECTION

**WARNING!!!! DO NOT USE EXTENSION CORDS (VOIDS WARRANTY)**

#### Ground:

The electrical outlet must be provided with an efficient ground, and the voltage and the frequency of the electrical line matches those indicated on the data plate.



If unsure about the efficiency of the ground, have your electrical circuit checked by a qualified technician.

- Carefully remove carton or crate from unit. Remove all loose packing materials, making sure that no small parts or accessories are lost. Inspect the unit for concealed damage before discarding packing materials.
- It is the responsibility of the installer to comply with all local codes.
- Unlock brakes on casters and roll unit to area where it is to be used.
- Electrical installation should be made by a licensed electrician.
- Check unit nameplate for electrical requirements. Make sure that the thermostats are all set to the "OFF" position. Connect the electrical power cord and plug to a properly sized power source of the correct voltage.
- Supplied voltage must correspond with the voltage specified on the serial plate.



**WARNING!:** Improper voltage supplied to the unit will void the warranty. Voltage variation can cause erratic operation and serious damage to the electrical system.

- All external wiring should conform to the national, state and local electrical code requirements. See electrical specifications listed in the back of this manual for more details on your Holding Cabinet.
- Equipment must be properly grounded to prevent electrical shock.
- Equipment must have a separate ground.
- For more details see electrical specifications listed on the wiring diagram in the back of this manual.



**WARNING!:** Allow 4" from wall on the rear of the unit for airflow.

## OPERATING INSTRUCTIONS

- Turn the power switch “ON”.
- Fill water pan.
- Set the thermostat to the desired temperature. Allow approximately 30 minutes to reach temperature.

**HINT:** You may want to place your product in a room temperature pan - NOT a cold pan. This keeps the cabinet from working to get back to the desired temperature.



**WARNING!:** Low water level or scale build-up in the manual-fill water pan will cause premature failure of the humidity system and will void the warranty.

### HOLDING CABINET SPECIFICATIONS

| Model     | Description | Height  | Width  | Depth   | Glide Spacing | 18" x 26" Capacity | 12" x 20" Capacity | Ship Wt. (lbs.) | Voltage | Watts | Amps | NEMA  |
|-----------|-------------|---------|--------|---------|---------------|--------------------|--------------------|-----------------|---------|-------|------|-------|
| 1008-SS   | Half Size   | 48.875" | 29.75" | 31.625" | 1.5"          | 8                  | 16                 | 280             | 120V    | 2000  | 16.7 | 5-20P |
| 1016-SS   | Full Size   | 74.75"  | 29.75" | 31.625" | 1.5"          | 16                 | 32                 | 460             | 120V    | 2750  | 22.9 | 5-30P |
| 1016-SS-D | Double Unit | 74.75"  | 29.75" | 31.625" | 1.5"          | 16                 | 32                 | 460             | 120V    | 4000  | 33.3 | 5-50P |

## MAINTENANCE

To obtain the best performance from your equipment, it should be cleaned daily and maintained in good condition.



### SAFETY / ENVIRONMENTAL CAUTION

#### PERSONAL PROTECTION:

Check your company safety and environmental policy before cleaning or servicing.



**Safety Tip!** : Utilize protective gloves and safety glasses

#### ELECTRICAL POWER:



Before performing EXTENDED CLEANING where electrical components can become wet, the power switch must be turned to OFF and the unit disconnected from the power source.



**WARNING:** Do not use any chlorinated or highly caustic cleaners, acids, ammonia or other corrosive cleaners. These may cause corrosion and/or damage to the stainless steel. Piper only approves soap and water for cleaning stainless steel. Water pan must be emptied and cleaned after each serving period.

#### REQUIRED MONTHLY MAINTENANCE:

- Check thermostat settings
- Check operating temperature of unit
- Check electrical connection

## GENERAL CLEANING



**CAUTION: BURN HAZARD:** Some exterior surfaces on unit will get hot. Use caution when touching these areas.

**DO NOT** clean the unit while it contains any food product. Remove food product and allow unit to cool completely before cleaning or servicing.

**CAUTION:** Prior to cleaning or maintenance, turn all switches “OFF” and disconnect the power.

### Stainless Steel and Aluminum:

- Piper only approves soap and water for cleaning stainless steel.
- **NOTICE:** Do NOT use chlorinated cleaners.

### Hardened Foods or Scale Deposits:

- Clean hardened foods or scale deposits by utilizing a plastic scouring pad and a mild detergent. Rinse completely with warm water and dry.
- **NOTICE:** Do NOT use steel wool

## TROUBLESHOOTING GUIDE

If problems are not found by the following checks, then you should contact your Authorized Parts and Service Dealer for service. They have the necessary parts and training to repair your unit quickly and efficiently.

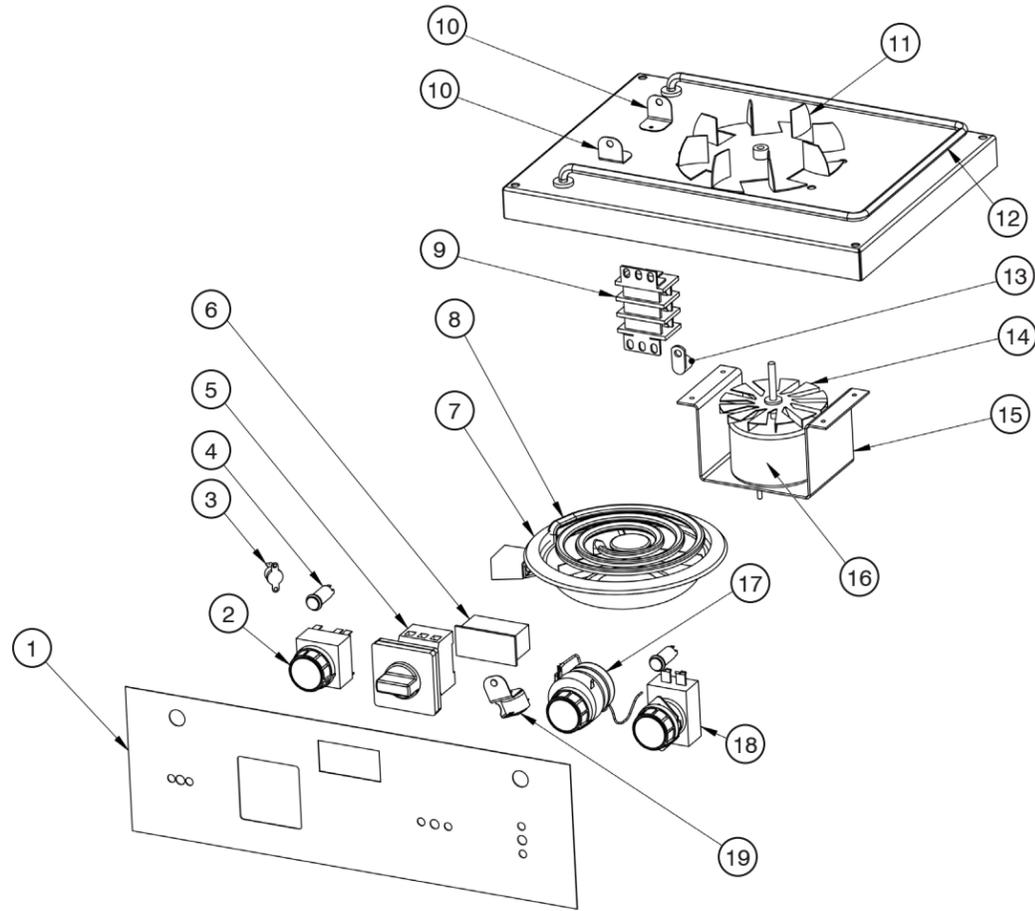


**DANGER:** Disconnect all power to unit before servicing.

| SYMPTOMS                                     | REMEDIES  |
|--|---|
| Insufficient heat in the holding cabinet     | Check circuit breaker.  |
|  | Check if blower is operating.   |
|  | Check for faulty thermostat. Indicator light should come “ON” when thermostat is turned up.   |
|  | Check to see if door fits properly.   |
| Excessive heat in holding cabinet            | Check for faulty thermostat.  |
|  | Check to see if humidity burner cycles off with the indicator light.  |
| Insufficient humidity in the holding cabinet | Check fuse.   |
|  | Check water level in water pan. If dry, check for leak or small hairline crack in the water pan.  |
|  | Check humidity burner under water pan.  |
|  | Check to see if humidity control is functioning properly. <ul style="list-style-type: none"> <li>• Indicator light should stay “ON” in the high position.</li> <li>• Indicator light should be “OFF” in the off position.</li> </ul> (The humidity control operates like a regulator. The indicator light will cycle “ON” longer as the dial setting is adjusted higher). |
|  | Check if blower is operating.   |
| Check to see if door fits properly.          |   |
| Excessive humidity in the holding cabinet.   | Check humidity burner under water pan.  |
|  | Check to see if humidity control is functioning properly. <ul style="list-style-type: none"> <li>• Indicator light should stay “ON” in the high position.</li> <li>• Indicator light should be “OFF” in the off position.</li> </ul> (The humidity control operates like a regulator. The indicator light will cycle “ON” longer as the dial setting is adjusted higher). |

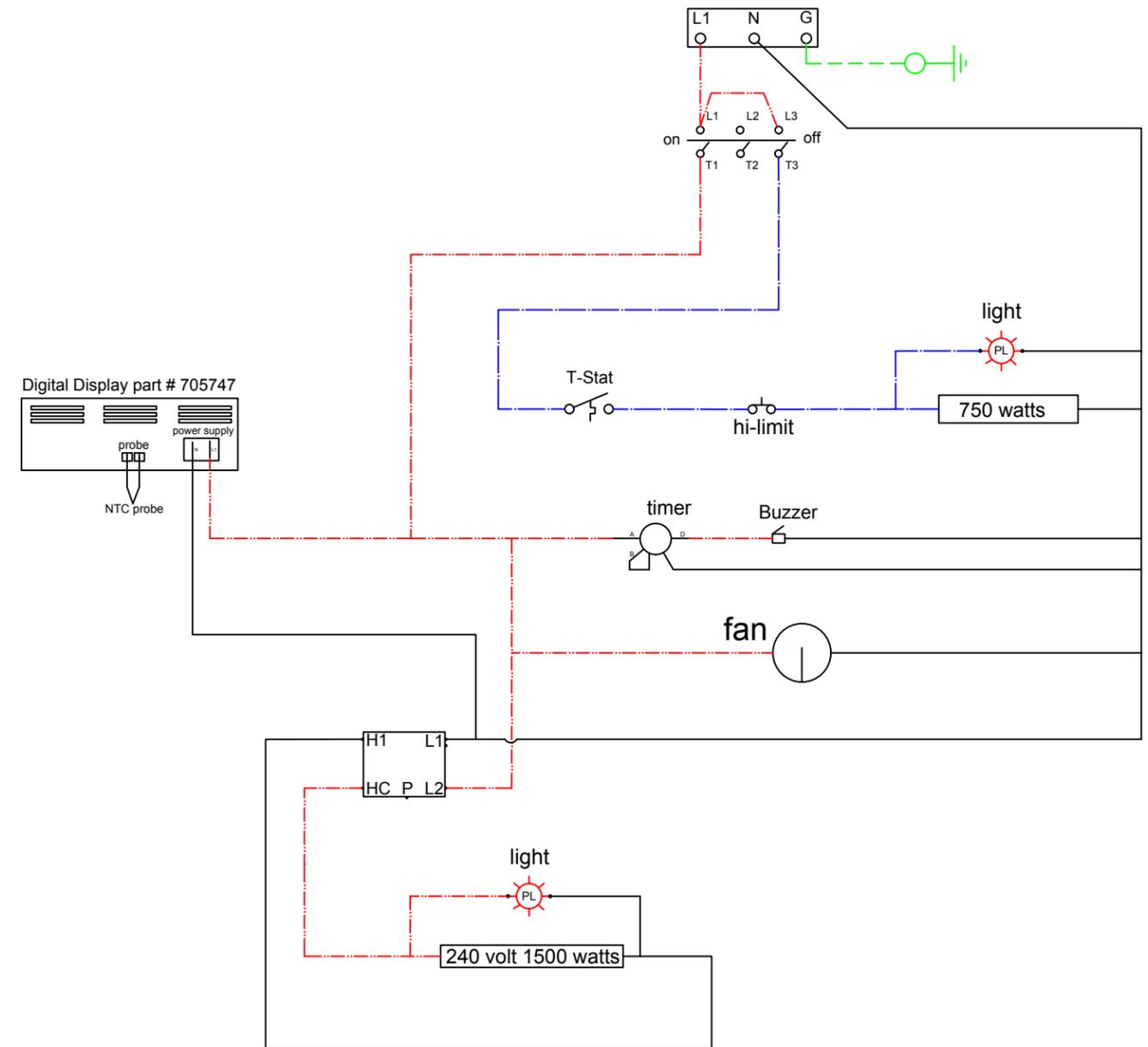
**Call Piper Products directly at 800-544-3057 if you need further assistance.**

## REPLACEMENT PARTS

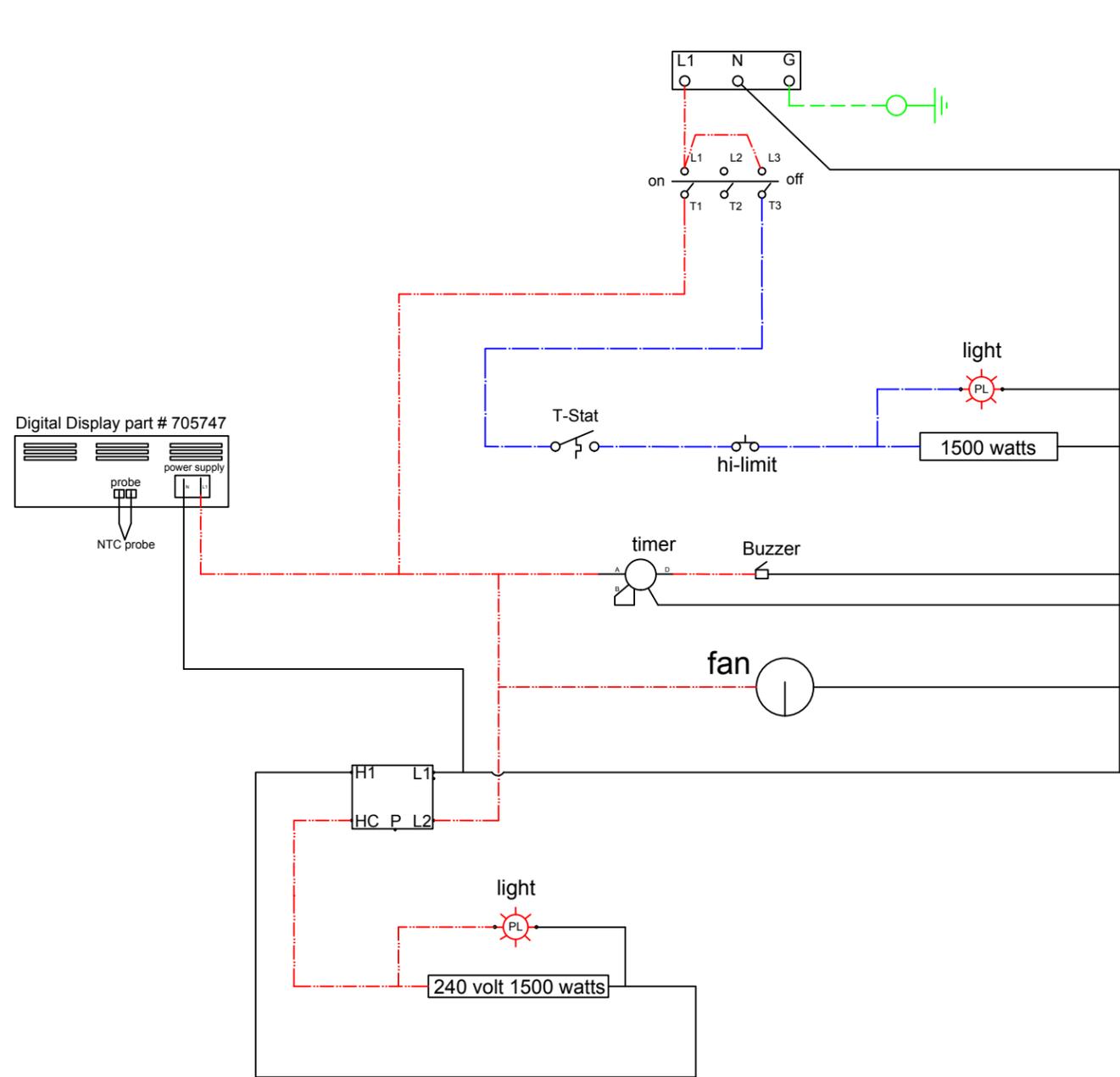


| ITEM NO.      | PART NUMBER    | DESCRIPTION   |
|---------------|----------------|---|
| 1             | 600172         | LABEL - 1008, 1016  |
| 2             | 706103         | KNOB, ROGAN CONTROL   |
| 3             | 0113614        | HIGH LIMIT  |
| 4             | 705160         | INDICATOR LIGHT, RED  |
| 5             | 705484         | 3 POLE SWITCH   |
| 6             | 705747         | THERMOMETER, DIGITAL DISPLAY                                |
| 7             | 704414         | 6" CHROME REFLECTOR BOWL                                    |
| 8             | 704412         | ELEMENT, RANGE BURNER                                       |
| 9             | 705366         | TERMINAL BLOCK, 3 POLE 75 AMP                               |
| 10            | 102156         | CLIP THERMOSTAT   |
| 11            | 705846         | FAN BLADE - 6-1/4"  |
| 12            | 704761         | HEATING ELEMENT - U SHAPED, 120V, 750W (1008 AND 1016-SS-D) |
| 12 (optional) | 704760         | HEATING ELEMENT U-SHAPED 120V, 1500W (1016-SS)              |
| 13            | 705348         | LUG TERMINAL, GROUND  |
| 14            | 705847         | FAN BLADE - 4"  |
| 15            | 12-0005400-002 | MOTOR BRACKET, PROOFER                                      |
| 16            | 706400B        | FAN MOTOR   |
| 17            | 706155         | 60 MINUTE TIMER   |
| 18            | 705708         | THERMOSTAT  |
| 19            | 705532         | BUZZER  |

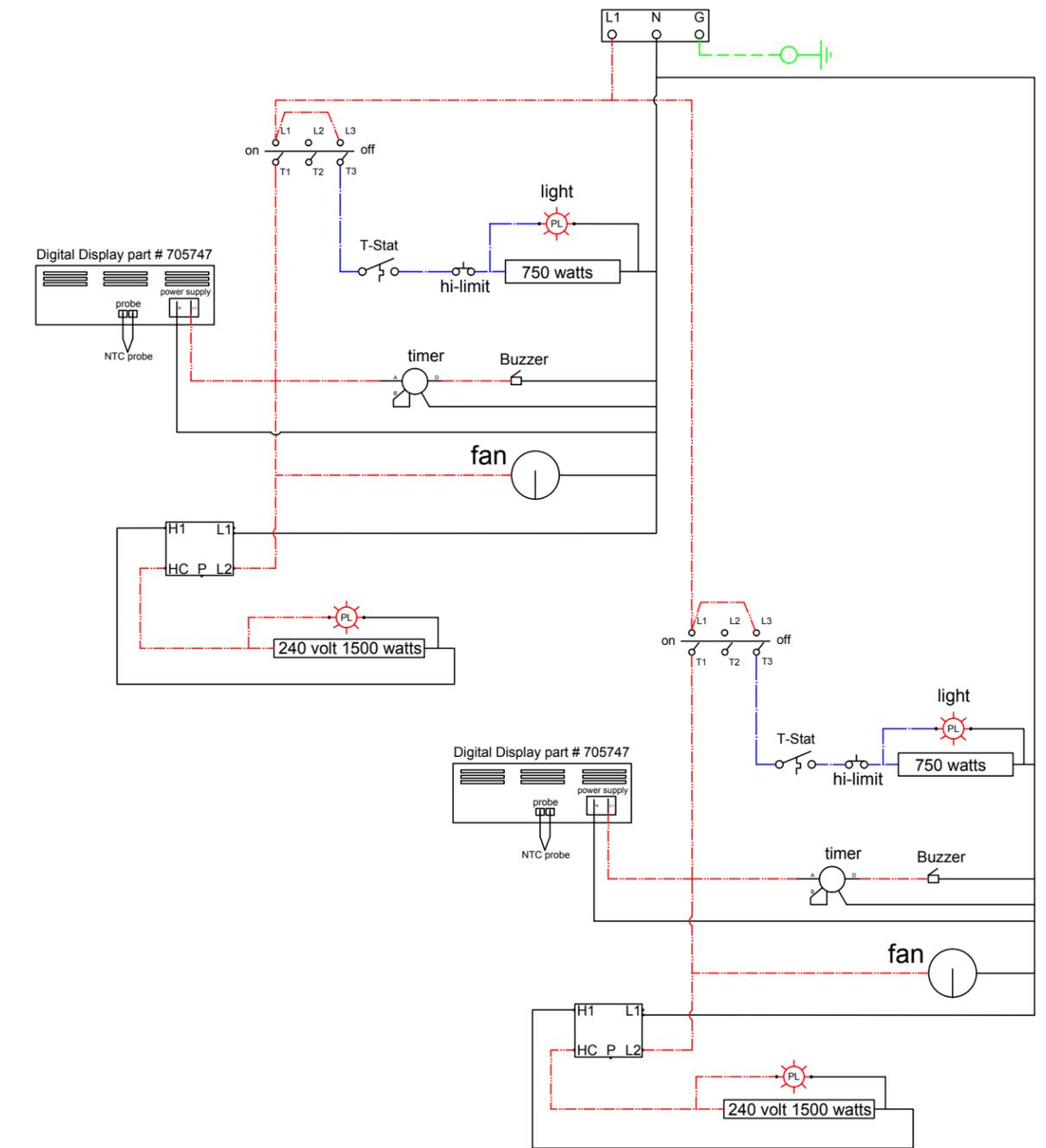
## 1008-SS WIRING DIAGRAM



# 1016-SS WIRING DIAGRAM



# 1016-SS-D WIRING DIAGRAM



## PIPER PRODUCTS, INC. LIMITED WARRANTY

Piper Products, Inc. warrants to the original purchaser that its equipment will be free from defects in the materials and/or parts for a period of 12 months from date of shipment and reported to the factory.

The purchaser is responsible for having equipment properly installed, operated under normal conditions with proper supervision and to perform periodic preventative maintenance. Equipment failures caused by inadequate water quality, improper cleaning, harsh chemicals, or acids are not covered under warranty.

The manufacturer's obligation under this warranty shall be the replacement or repair of defective parts within the warranty period. Excessive labor (more than 1/2 hour) required to access Piper equipment built into cabinets, tables or structures by others, is NOT covered under labor warranty. Example: Piper multiple- or single-well food wells. All labor shall be performed during regular working hours. Overtime premium will be charged to buyer. After thorough examination, the decision of the Piper Products Service Department shall be final.

Any defective parts to be repaired or replaced must be returned to Piper Products, Inc., 300 South 84th Avenue, Wausau, WI 54401, transportation charges prepaid, and they must be properly packed and tagged. The serial and model number of the equipment and date of original installation of such equipment must be given. However, after one year we will not assume any responsibility for any expenses (including labor) incurred in the field incidental to the repair or replacement of equipment covered by this warranty. Our obligation hereunder to repair or replace a defective part is the exclusive remedy for breach of this warranty; and we will not be liable for any other damages or claims, including consequential damages.

If, upon inspection by Piper Products, Inc. or its Authorized Service Agency, it is determined that this equipment has not been properly installed or has not been used in an appropriate manner, has been modified, has not been properly maintained, the warranty will be void. Also, if the nameplate or other identifying marks have been removed, defaced or changed or the unit has been repaired or altered by persons other than expressly approved by Piper Products, Inc., the warranty will be void. If the equipment has been subjected to misuse or misapplication, neglect, abuse, accident, damage during transit or delivery, fire, flood, riot or acts of God, then this warranty shall also be void. When any situation occurs which voids the warranty the manufacturer shall not be liable for any damage to any person or any property which may result from the use of the equipment thereafter.

Warranty is limited to Piper manufactured products only and does not apply to other equipment which may be connected to or installed within.

No representative, dealer, distributor or any other person is authorized or permitted to make any other warranty or obligate Piper Products, Inc. to any liability not strictly in accordance with this policy.

This warranty is in lieu of all other warranties expressed or implied, including any warranty of merchantability, and fitness for a particular purpose. Piper Products does hereby exclude and shall not be liable to purchaser for any consequential or incidental damages including but not limited to damages to property, damages for loss of use, loss of time, loss of profits or income, resulting from any breach of warranty.

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