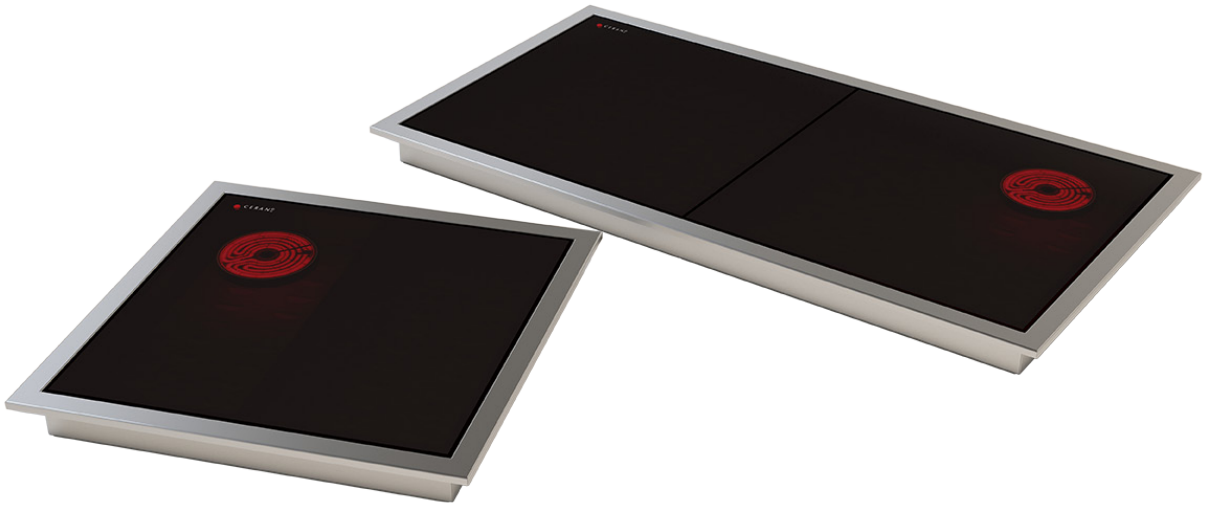
PIPER

The Food-Focused Equipment Company

# BERKELEY SERIES HOTPLATES

SINGLE, DOUBLE OR TRIPLE HOTPLATES
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.

Piper Products, Inc
300 South 84th Avenue
Wausau, WI 54401
Phone: 715-842-2724 . FAX: 715-842-3125

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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.

# 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 electrician.

- **Carefully remove unit from carton or crate. 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.**
- **Check the name plate for electrical requirements.**
- **If concealed damage is found refer to section on Freight Damage Claims on Page 2**

# ELECTRICAL SPECIFICATIONS

### BUILT-IN SERIES - STANDARD DEPTH

| Model | Options | Overall Length | Overall Depth | Hot Plate Sections | Volts | Phase | Watts | Amps | NEMA # | Weight (lbs.) |
|---|---|---|---|---|---|---|---|---|---|---|
| B14050 | None | 15.75″ | 19.69″ | 1 | 120 | 1 | 550 | 4.6 | 5-15P | 65 |
| B16050 | None | 23.62″ | 19.69″ | 1 | 120 | 1 | 600 | 5.0 | 5-15P | 88 |
| B24050 | None | 31.65″ | 19.69″ | 2 | 120 | 1 | 1100 | 9.2 | 5-15P | 130 |
| B26050 | None | 47.4″ | 19.69″ | 2 | 120 | 1 | 1200 | 10.0 | 5-15P | 175 |
| B240160 | None | 55.43″ | 19.69″ | 3 | 208 | 1 | 1700 | 8.2 | 6-15P | 185 |
| B36050 | None | 71.18″ | 19.69″ | 3 | 208 | 1 | 1800 | 8.7 | 6-15P | 200 |
| B14050-HS | Hot Spot | 15.75″ | 19.69″ | 1 | 208 | 1 | 1975 | 9.5 | 6-15P | 65 |
| B16050-HS | Hot Spot | 23.62″ | 19.69″ | 1 | 208 | 1 | 2150 | 10.3 | 6-15P | 88 |
| B24050-HS | Hot Spot | 31.65″ | 19.69″ | 2 | 208 | 1 | 2525 | 12.1 | 6-15P | 130 |
| B26050-HS | Hot Spot | 47.4″ | 19.69″ | 2 | 208 | 1 | 2750 | 13.2 | 6-15P | 175 |
| B240160-HS | Hot Spot | 55.43″ | 19.69″ | 3 | 208 | 1 | 3125 | 15.0 | L6-20P | 185 |
| B36050-HS | Hot Spot | 71.18″ | 19.69″ | 3 | 208 | 1 | 3350 | 16.1 | L6-20P | 200 |

Contact factory for special sizes.

# ELECTRICAL SPECIFICATIONS (cont.)

## BUILT-IN SERIES - EXTRA DEEP

| Model | Options | Overall Length | Overall Depth | Hot Plate Sections | Volts | Phase | Watts | Amps | NEMA # | Weight (lbs.) |
|---|---|---|---|---|---|---|---|---|---|---|
| B17060 | None | 23.62″ | 27.56″ | 1 | 120 | 1 | 850 | 7.1 | 5-15P | 124 |
| B27060 | None | 47.4″ | 27.56″ | 2 | 208 | 1 | 1700 | 8.2 | 6-15P | 245 |
| B37060 | None | 71.18″ | 27.56″ | 3 | 208 | 1 | 1800 | 8.7 | 6-15P | 280 |
| B17060-HS | Hot Spot | 23.62″ | 27.56″ | 1 | 208 | 1 | 2400 | 11.5 | 6-15P | 124 |
| B27060-HS | Hot Spot | 47.4″ | 27.56″ | 2 | 208 | 1 | 3250 | 15.6 | L6-20P | 245 |
| B37060-HS | Hot Spot | 71.18″ | 27.56″ | 3 | 208 | 1 | 4100 | 19.7 | L6-30P | 280 |

Contact factory for special sizes.

## DROP-IN SERIES - EXTRA DEEP

| Model | Options | Overall Length | Overall Depth | Hot Plate Sections | Volts | Phase | Watts | Amps | NEMA # | Weight (lbs.) |
|---|---|---|---|---|---|---|---|---|---|---|
| D17060 | None | 26″ | 30 | 1 | 120 | 1 | 850 | 7.1 | 5-15P | 124 |
| D27060 | None | 49-3/4″ | 30 | 2 | 208 | 1 | 1700 | 8.2 | 6-15P | 245 |
| D37060 | None | 73-1/2″ | 30 | 3 | 208 | 1 | 1800 | 8.7 | 6-15P | 280 |
| D17060-HS | Hot Spot | 26″ | 30 | 1 | 208 | 1 | 2400 | 11.5 | 6-15P | 124 |
| D27060-HS | Hot Spot | 49-3/4″ | 30 | 2 | 208 | 1 | 3250 | 15.6 | L6-20P | 245 |
| D37060-HS | Hot Spot | 73-1/2″ | 30 | 3 | 208 | 1 | 4100 | 19.7 | L6-30P | 280 |
| ND17060-OHD4 | Sneeze Guard w/ Heat Lamp | 33-1/2″ | 30 | 1 | 208 | 1 | 1225 | 5.9 | 6-15P | 196 |
| ND27060-OHD4 | Sneeze Guard w/ Heat Lamp | 57″ | 30 | 2 | 208 | 1 | 2825 | 13.6 | 6-15P | 336 |
| ND37060-OHD4 | Sneeze Guard w/ Heat Lamp | 78-3/8″ | 30 | 3 | 208 | 1 | 4050 | 19.5 | L6-30P | 385 |
| ND17060-OHD4-HS | Hot Spot & Sneeze Guard w/ Heat Lamp | 33-1/2″ | 30 | 1 | 208 | 1 | 2775 | 13.3 | 6-15P | 196 |
| ND27060-OHD4-HS | Hot Spot & Sneeze Guard w/ Heat Lamp | 57″ | 30 | 2 | 208 | 1 | 4375 | 21.0 | L6-30P | 336 |
| ND37060-OHD4-HS | Hot Spot & Sneeze Guard w/ Heat Lamp | 78-3/8″ | 30 | 3 | 208 | 1 | 6350 | 30.5 | 6-50P | 385 |

Contact factory for special sizes.

# ELECTRICAL SPECIFICATIONS (cont.)

## DROP-IN SERIES - STANDARD DEPTH

| Model | Options | Overall Length | Overall Depth | Hot Plate Sections | Volts | Phase | Watts | Amps | NEMA # | Weight (lbs.) |
|---|---|---|---|---|---|---|---|---|---|---|
| D14050 | None | 18 | 22 | 1 | 120 | 1 | 550 | 4.6 | 5-15P | 65 |
| D16050 | None | 26 | 22 | 1 | 120 | 1 | 600 | 5.0 | 5-15P | 88 |
| D24050 | None | 34 | 22 | 2 | 120 | 1 | 100 | 9.2 | 5-15P | 130 |
| D26050 | None | 49-3/4 | 22 | 2 | 120 | 1 | 1200 | 10.0 | 5-15P | 175 |
| D240160 | None | 57-7/8 | 22 | 3 | 208 | 1 | 1700 | 8.2 | 6-15P | 185 |
| D36050 | None | 73-1/2 | 22 | 3 | 208 | 1 | 1800 | 8.7 | 6-15P | 200 |
| D14050-HS | Hot Spot | 18 | 22 | 1 | 208 | 1 | 1975 | 9.5 | 6-15P | 65 |
| D16050-HS | Hot Spot | 26 | 22 | 1 | 208 | 1 | 2150 | 10.3 | 6-15P | 88 |
| D24050-HS | Hot Spot | 34 | 22 | 2 | 208 | 1 | 2525 | 12.1 | 6-15P | 130 |
| D26050-HS | Hot Spot | 49-3/4 | 22 | 2 | 208 | 1 | 2750 | 13.2 | 6-15P | 175 |
| D240160-HS | Hot Spot | 57-7/8 | 22 | 3 | 208 | 1 | 3125 | 15.0 | L6-20P | 185 |
| D36050-HS | Hot Spot | 73-1/2 | 22 | 3 | 208 | 1 | 3350 | 16.1 | L6-20P | 200 |
| ND14050-OHD4 | Sneeze Guard w/ Heat Lamp | 25-5/8 | 22 | 1 | 208 | 1 | 925 | 4.5 | 6-15P | 110 |
| ND16050-OHD4 | Sneeze Guard w/ Heat Lamp | 33-1/2 | 22 | 1 | 208 | 1 | 975 | 4.7 | 6-15P | 140 |
| ND24050-OHD4 | Sneeze Guard w/ Heat Lamp | 41-3/8 | 22 | 2 | 208 | 1 | 1850 | 8.9 | 6-15P | 185 |
| ND26050-OHD4 | Sneeze Guard w/ Heat Lamp | 57 | 22 | 2 | 208 | 1 | 2325 | 11.2 | 6-15P | 240 |
| ND36050-OHD4 | Sneeze Guard w/ Heat Lamp | 78-3/8 | 22 | 3 | 208 | 1 | 3300 | 15.9 | L6-20P | 275 |
| ND14050-OHD4-HS | Hot Spot & Sneeze Guard w/ Heat Lamp | 25-5/8 | 22 | 1 | 208 | 1 | 2350 | 11.3 | L6-20P | 110 |
| ND16050-OHD4-HS | Hot Spot & Sneeze Guard w/ Heat Lamp | 33-1/2 | 22 | 1 | 208 | 1 | 2525 | 12.1 | L6-20P | 140 |
| ND24050-OHD4-HS | Hot Spot & Sneeze Guard w/ Heat Lamp | 41-3/8 | 22 | 2 | 208 | 1 | 3275 | 15.7 | L6-20P | 185 |
| ND26050-OHD4-HS | Hot Spot & Sneeze Guard w/ Heat Lamp | 57 | 22 | 2 | 208 | 1 | 3875 | 18.6 | L6-30P | 240 |
| ND36050-OHD4-HS | Hot Spot & Sneeze Guard w/ Heat Lamp | 78-3/8 | 22 | 3 | 208 | 1 | 4850 | 23.3 | L6-30P | 275 |

Contact factory for special sizes.

# INSTALLATION OF DROP-IN HOTPLATES

**IMPORTANT: Please ensure that there is a minimum clearance of 6 inches (150mm) between the bottom of the hotplate and any shelf beneath it. Adequate ventilation and access is required for service.**

1. Follow the dimensions for the correct size opening in the counter surface. Refer to spec sheet or contact Piper Support
2. Apply a bead of mastic all around the opening so the stainless steel flange will sit directly onto the mastic to ensure a heat proof and hygienic seal (illustration 1B). Position the unit directly over the top opening and set squarely in place. **Allow approximately 12 hours for the mastic to cure.**
3. Clean excess mastic off after curing using an appropriate solvent.
4. The type of controller supplied can be either left attached to the unit or positioned remotely from the body of the hotplate. The distance is determined by the length of the wiring.
5. Before connection, ensure the controls are in the **OFF** position. The unit should then be connected to an appropriately protected supply by a **QUALIFIED TECHNICIAN**.

# DROP-IN HOTPLATE
# FITTING DIAGRAM

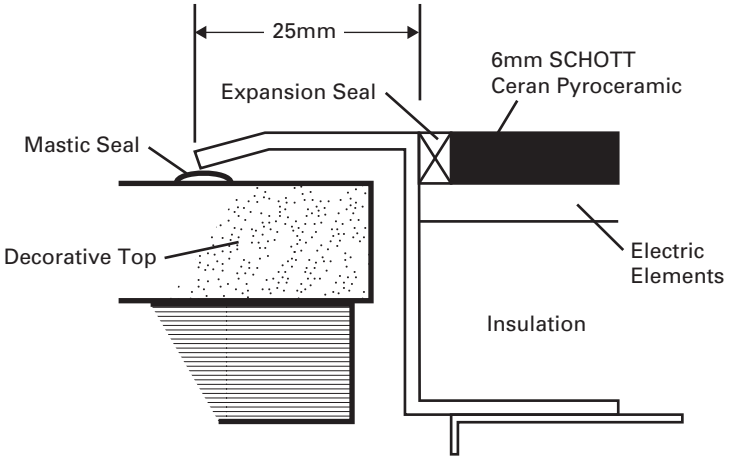



Illustration 1A

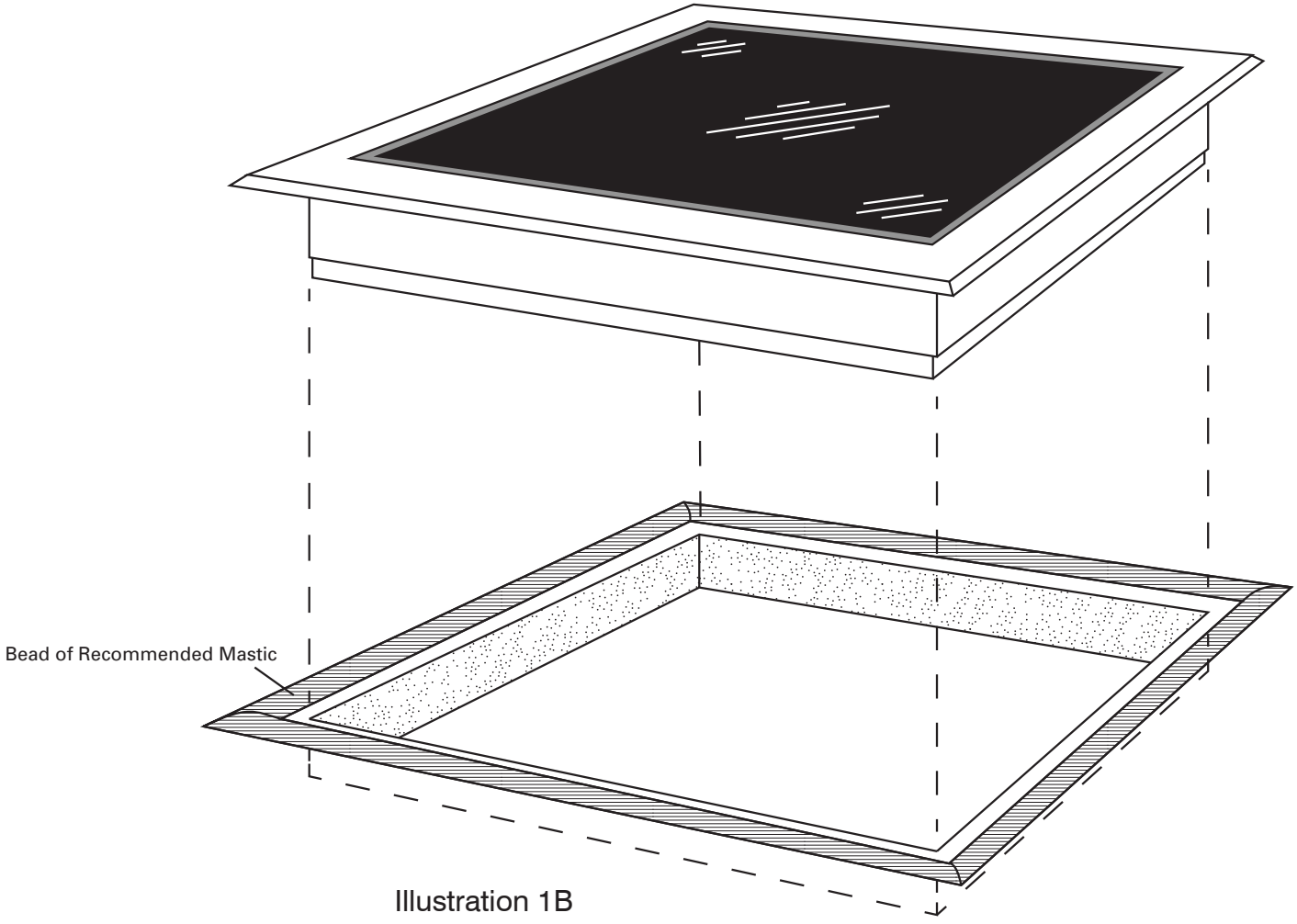



Illustration 1B

# INSTALLATION OF BUILT-IN HOTPLATES

**IMPORTANT: Please ensure that there is a minimum clearance of 6 inches (150mm) between the bottom of the hotplate and any shelf beneath it. Adequate ventilation and access is required for service.**

1. Follow the dimensions for the correct size opening in the counter surface. Refer to spec sheet or contact Piper Support
2. Position the unit from the underside of the counter work surface and ensure that the hotplate is properly centered. Mark the holes in the adjustable bracket to the underside of the counter surface. Using the chosen attachment method, i.e. screws or studs, fix the hotplate in position. Loosen the adjusting screws holding the brackets to the hotplate body and adjust the hotplate until it is level and flush to the counter top surface. Tighten the screws/studs.
3. After the hotplate is fit into position, a high temperature, food grade silicone seal must be applied to the perimeter of the Ceran and counter top to act as a heat proof and hygienic seal. **See illustration 2 for details.** Using masking tape, lay strips of tape around the Ceran glass panel with the edge of the tape to the extreme edge of the Ceran. Also lay strips of tape to the extreme edge of the counter opening. Trim the tape so no overlap occurs. Apply a continuous bead of Dow Corning silicone or similar product into the space between the hotplate and counter using sufficient silicone to cover the surface (illustration 2B). Use the edge of a flexible plastic card, scrape off the excess silicone to the level of the masking tape (illustration 2C). Immediately peel off the masking tape leaving a smooth and neat line of silicone around the hotplate. Allow the silicone to cure for 12 hours. Clean any excess silicone off with appropriate solvent after silicone is cured.
4. The type of controller supplied can be either left attached to the unit or positioned remotely from the bod of the hotplate. The distance is determined by the length of the wiring.
5. Before connection, ensure the controls are in the **OFF** position. The unit should then be connected to an appropriately protected supply by a **QUALIFIED ELECTRICIAN.**

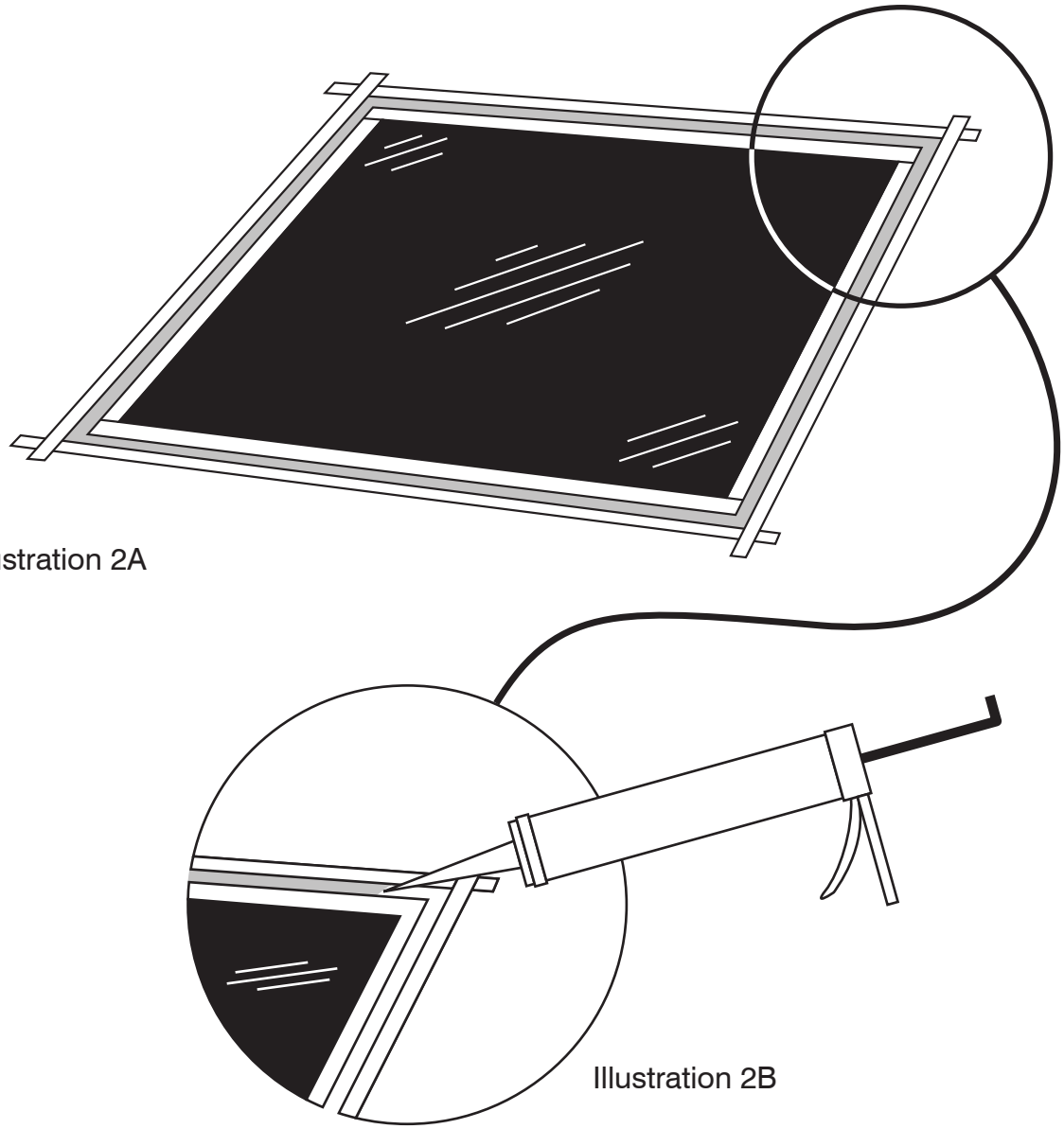


Illustration 2A

Illustration 2B

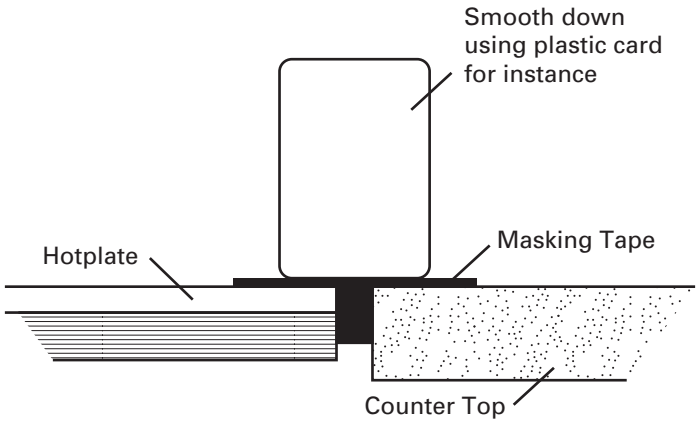
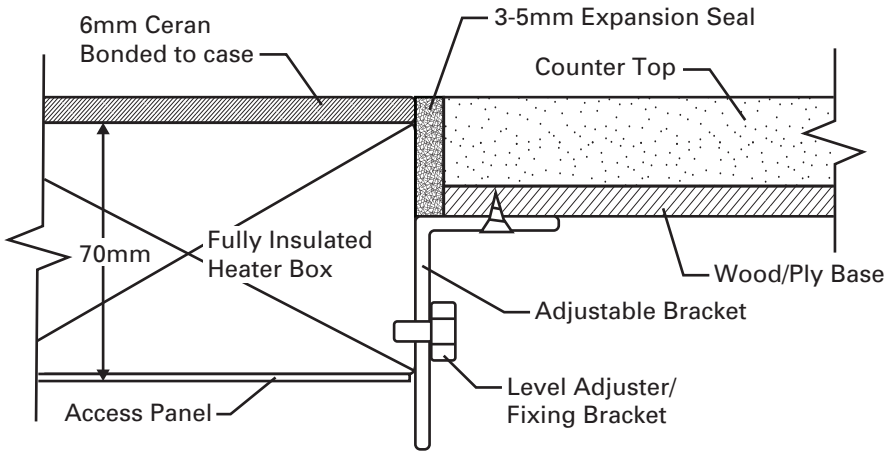
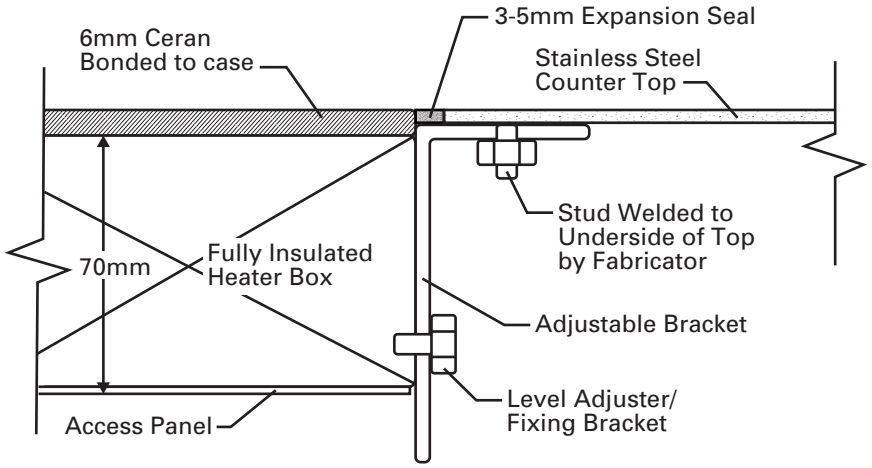



Illustration 2C

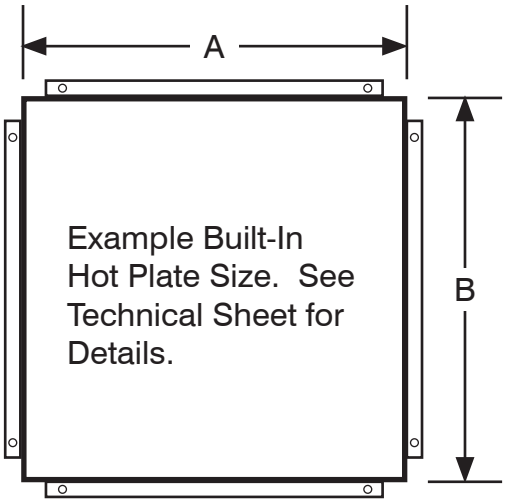
# BUILT-IN HOTPLATE FITTING DIAGRAM

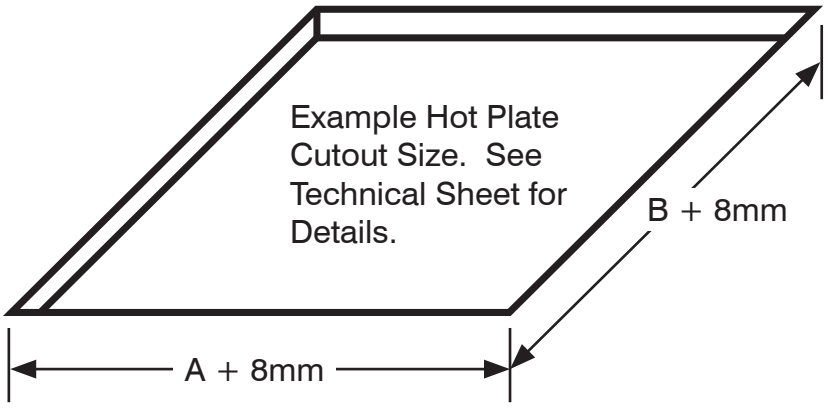


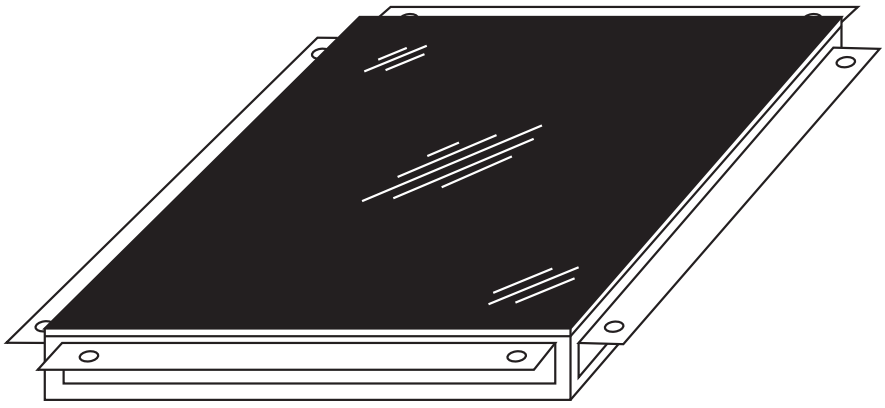

**TILED, LAMINATE, OR STONE COUNTER TOP**




**STAINLESS STEEL COUNTER TOP**


A
B
Example Built-In
Hot Plate Size. See
Technical Sheet for
Details.


Example Hot Plate
Cutout Size. See
Technical Sheet for
Details.
B + 8mm
A + 8mm



# INSTALLATION OF PORTABLE HOTPLATES

**WHEN CONNECTING PORTABLE HOTPLATES TO AN ELECTRICAL SUPPLY THEY MUST CONFORM TO THE ELECTRICAL REGULATIONS OF THAT LOCATION**

As these models are portable, no special installation requirements are needed apart from the electrical details above. When setting it in place, be sure the unit is positioned on a **stable and heatproof surface** and at a height suitable for safe operation. Before connecting to a power supply be sure that all controllers are in the off position.

## HOTSPOTS

All models can, if desired, incorporate a hot spot which is an 1800 watt element that can be used for light cooking or reheating of food. When fitted, the hotspots will have a separate controller which is independently controlled from the hotplate surface.
**WARNING: BE AWARE THESE AREAS ARE VERY HOT EVEN AFTER THE UNIT HAS BEEN SWITCHED OFF!**

## GLASS SNEEZE GUARDS

**PLEASE BE EXTREMELY CAREFUL WHEN UNPACKING AND TRANSPORTING THE SNEEZE GUARD GLASS.**

The assembly and fitting of the glass sneeze guards must be carried out by a minimum of 2 personnel.

We recommend the glass only be installed once the hotplate unit has been fitted and set in place and not transported fitted in the gantry as flexing and breakage may occur.

Do not place any excess weight on the top surface of the guards that will put undue strain on the supports and glass.

# USE AND OPERATION OF HOTPLATES

Each hotplate surface is individually controlled by a simmerstat/infinite controller.

**Preheat** the unit by selecting full power for 20 minutes prior to placing any containers of food on the hotplate. This will bring the temperature of the hotplate to approximately 250˚F (120˚C).

The temperature of the hotplate can then be preset to the required temperature. **DO NOT LEAVE ON FULL POWER.** The full setting is for rapid heating of the hotplate at the start of service and is not meant for normal use.

**Dishes:** Shallow depth pans are recommended (approximately 50mm or 2" deep). They should be heatproof dishes and good conductors of heat with a smooth flat base free from rough finishes which can scratch and damage the Ceran surface. Bain Marie / Steam table pans are not suitable for this purpose. Some suggestions are porcelain, earthenware, stainless steel, enameled heat proof glass, etc.

**Food:** Food that is being displayed should have been adequately heated to the required temperature of approximately 185˚F or 85˚C prior to being placed on the preheated hotplate. Hotplates are for maintaining the food temperature only and not for heating the food (see hotspots). Most applications will require a high heat setting (not maximum) to adequately keep the product hot. However, each user needs to establish the ideal settings to suit their operation and product.

**Hotspots:** Where fitted, hotspots can bring the products to the required temperature quickly and can also include light cooking and are specific for that application.

**Length of Display Time:** This will depend on the food product being displayed. However most products should be used within a reasonable period and during this time the server should ensure the product is stirred for even heating and also to avoid overheated areas and scorching etc. and also to maintain the product for good presentation.

**Hotplates with Overhead Heated Gantry:** This will allow for the food to be heated from above, however the same advice applies for even heating and presentation of the product.

**Quartz Heat Lamps:** The quartz heat lights fitted over the hotplates are designed to maintain the temperature of the surface of the food. It is controlled by an electronic dimmer switch which provides 3 stage variable adjustment of the heat output. The optimum setting will depend on the food being displayed and the distance of the food to the underside of the quartz. Experimentation is the best way to find the correct setting.

# CLEANING INSTRUCTIONS

PYROCERAMIC HOTPLATES
STOVE ENAMELLED BODY AND OHD
STAINLESS STEEL GANTRIES

**CERAMIC HOTPLATES**

The following cleaners were successfully tested and approved by Schott for Ceran cooking surfaces.

- Elco Cook Top Cleaning Crème
- Golden Ventures Cerama Bryte
- Hopes Cooktop Cleaning Crème

To keep your surface looking good and easy to use for a long time to come, follow these hints and tips:

- When the unit is switched off and the surface has cooled, remove any burnt on deposits or spilled food from your Ceran surface with a suitable metal razor - free with your purchase (similar to a paint scraper). Hold the scraper at approximately a 30 degree angle to the cook top surface.
- Apply a few dabs of an approved cleaner (see above) and work the cleaner over the entire surface with a paper towel as if cleaning a window.
- As a final step, clean well with a damp cloth, removing all residue and finally wipe clean with a dry paper towel.

**Tip**: Clean your Ceran regularly, at least at the end of each operation.

Important: If any sugar or food containing sugar (preserves, ketchup, tomato sauce, etc.), a plastic item, or kitchen foil is accidentally allowed to melt on the hot spot surface of your Ceran, remove the melted material **IMMEDIATELY WITH A METAL SCRAPER.**


For your safety, please wear a glove pot holder while using the scraper

# CLEANING (cont.)

**DO NOT use abrasive sponges or scourers of any type. Corrosive cleaners such as oven sprays and stain removers and bleaches should also NOT BE USED.**

## EPOXY COATED BODY (PORTABLE UNITS)

- Use a damp cloth (mildly soapy) to remove any residue stains or a recommended stove enamel cleaner.
- **DO NOT USE ABRASIVE CLEANERS**

## QUARTZ LIGHT GANTRY

- To clean the stainless steel gantry use a recommended stainless steel cleaner or a damp cloth.
- **DO NOT TOUCH THE QUARTZ LIGHT BULB.**
- Wipe over with a dry cloth to finish off.

# MAINTENANCE AND REPLACEMENT PARTS

**WARNING: SWITCH UNIT OFF AND DISCONNECT FROM THE ELECTRICAL SUPPLY BEFORE CARRYING OUT ANY OF THE FOLLOWING. IT IS HIGHLY RECOMMENDED THAT ALL PROCEDURES BE PERFORMED BY A QUALIFIED SERVICE TECHNICIAN**

**Ceran GLASS AND HEATER MAT**

- Carefully remove the broken glass and heater mat WHILE WEARING PROTECTIVE GLOVES AND EYE PROTECTION, being certain to remove all glass remnants from the edges and also removing any excess mastic leaving a clean area for re-bonding. Disconnect the heater mat wiring from the controller noting the terminal positions and pull through the conduit.

- Refit the new Ceran and heater mat and feed the wiring back through the conduit to the control box. Reconnect the wires to their original positions. (If you are unable to access from the top of the hotplate, remove the base plate and insulation and carry out the replacement from below).

- Refit the Ceran glass by running a bead of Dow Corning 781 or comparable mastic to the underside of edge of Ceran (built-in) or fill in the area between the glass and flange (drop-in). Carefully set the glass and heater mat on the top surface of the hotplate making sure the surface is flat and level. (In the case of a drop-in, masking tape is needed on the edges of the glass and stainless flange to ensure a neat finish.) Allow approximately 12 hours to cure.

- Refit the hotplate to the counter worktop by following the procedures for either built-in or drop-in model. After re-installation of the hotplate in the counter, allow the mastic to cure for about 12 hours, then switch the unit on and test it.

**HEATER MAT**

- To gain access you will need to remove the access panel from the underside of the main body and carefully remove the insulation board from the interior.

- The mat will be stuck to the underside of the Ceran glass by a suitable adhesive. Disconnect the wiring noting their positions, lift up one corner and carefully peel off the mat. Remove as best as you can any excess adhesive prior to replacing with a new mat.

- Peel off the backing of new mat (if self-adhesive type) and starting from one end smooth the mat across the glass **TAKING CARE NOT TO LEAVE ANY AIR POCKETS.**

- Reconnect the wiring. Replace the insulation and access panel and test.

# MAINTENANCE AND REPLACEMENT PARTS (cont.)

**WARNING: SWITCH UNIT OFF AND DISCONNECT FROM THE ELECTRICAL SUPPLY BEFORE CARRYING OUT ANY OF THE FOLLOWING. IT IS HIGHLY RECOMMENDED THAT ALL PROCEDURES BE PERFORMED BY A QUALIFIED SERVICE TECHNICIAN**

**TOGGLE/ROCKER/PUSH BUTTON ON/OFF SWITCH**
- Note position of wires and pull off connections.
- Remove locknut on switch and remove from control panel.
- Re-fit new switch/toggle/rocker and re-connect

**NEON INDICATOR LAMP**
- Pull off wires from spade terminals.
- Remove retaining nut and remove indicator lamp.
- Replace with new lamp and reconnect.

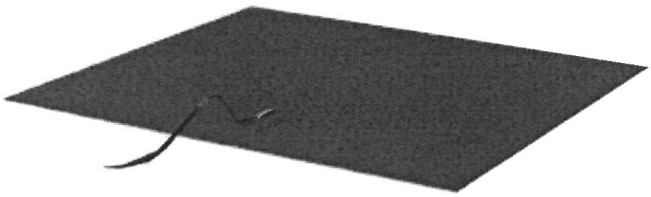
**SIMMERSTAT/INFINITE CONTROL**
- Remove indicator knob.
- Remove retaining nut and washer.
- Remove spade terminals (noting their positions).
- Remove simmerstat and replace with new, reversing the above procedure.

**DIMMER SWITCH**
Follow same procedure as above.

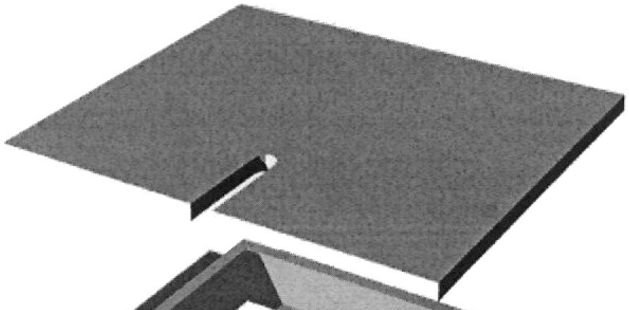
**HOT SPOT**
- Note position of wiring.
- Remove connections.
- Remove retaining bracket and replace with new Hot Spot.
- Replace wiring and bracket.

# BUILT-IN EXPLODED VIEW

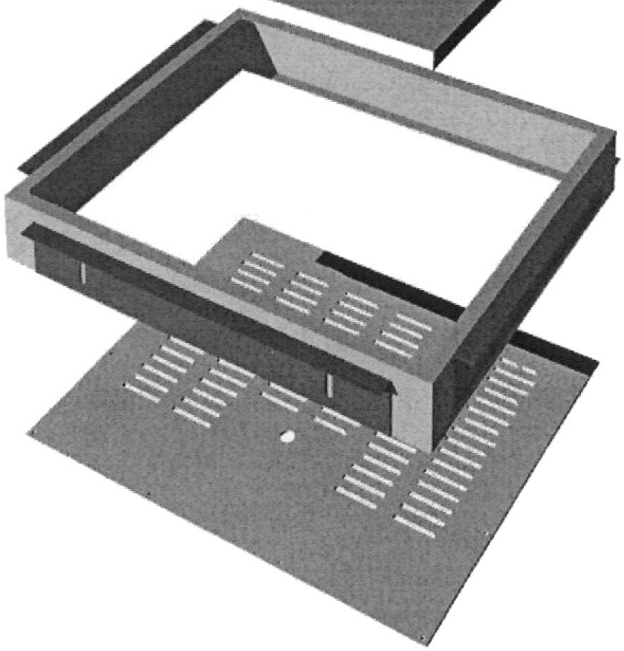
6mm Thick Schott Pyroceramic Glass



Self Adhesive Heater Mat.
Wattage as per O&M Manual



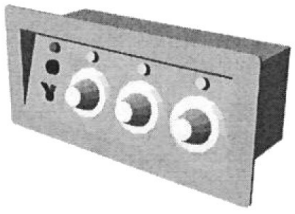
Monolux Heat Resistant Board



Adjustable Angle Supports and Sides

304 Grade Stainless Steel Case

Stainless Steel Removable Base Plate

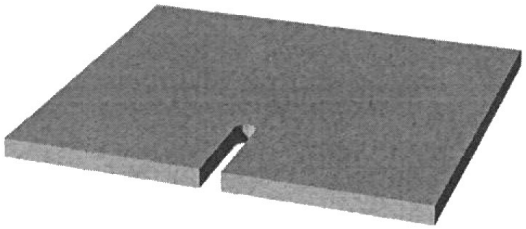


Controller (3 switch shown)
Comes with 2 meters of cable

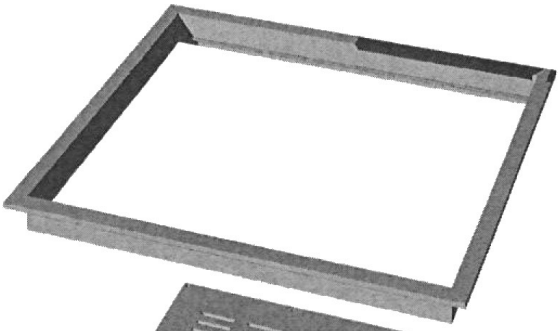
# DROP-IN EXPLODED VIEW

6mm Thick Schott Pyroceramic Glass

Self Adhesive Heater Mat.
Wattage as per O&M Manual

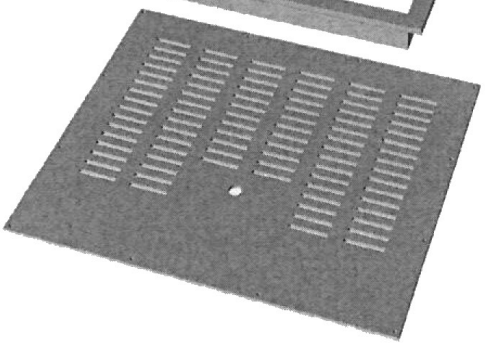


Monolux Heat Resistant Board

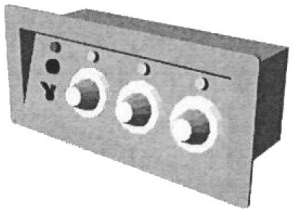


25mm Stainless Steel Flange

304 Grade Stainless Steel Case



Stainless Steel Removable Base Plate



Controller (3 switch shown)
Comes with 2 meters of cable

# CHANGING A QUARTZ LAMP

The quartz lights fitted are 375 Watts. They must only be changed when the counter is isolated from the electrical supply by a qualified technician.

It is important not to touch the surface of the lights. They come wrapped in tissue paper and can be used to hold the lights in place. It must be removed prior to the lights being reconnected.

If a quartz light fails, it is essential that it is changed by a qualified technician. It is recommended that the reflector is cleaned with spirits on a pad of tissue to remove any burnt on grease.

**CHANGING COOLING FANS WHERE PROVIDED**

Some models come with cooling fans fitted. These are located at the end of the gantry housing. If the quartz lamps come on for a short period of time and then go off, it may be that the fan has failed and blown the terminal fusible link (see diagram). If this is the case, disconnect from the electrical supply and call for a qualified technician to check and replace if necessary.

# REPLACEMENT PARTS LIST

| PART NUMBER | DESCRIPTION |
|---|---|
| 0083100 | 120V INFINITE CONTROL |
| 13-100951 | 208V INFINITE CONTROL |
| 705546 | CONTROL KNOB (for base heater) |
| 13-106341 | QUARTZ CONTROL (heat lamp switch/dimmer switch) |
| 13-106340 | QUARTZ LAMP |
| 13-106948 | FAN (gantry for lamps) |
| 13-100335 | RED NEON INDICATOR LIGHT |
| 13-100336 | AMBER INDICATOR LIGHT |
| 13-106341 | QUARTZ CONTROLLER KNOB (high limit) |
| 13-300402 | QUARTZ BULB SOCKET |
| 13-106775 | TOGGLE SWITCH |
| 13-106927 | HEAT MAT - 500 x 400mm - 550W, 120V |
| 13-106930 | HEAT MAT - 600 x 500mm - 600W, 208V |
| 13-106929 | HEAT MAT - 600 x 500mm - 600W, 120V |
| 13-106926 | HEAT MAT - 600 x 500mm - 450W, 208V w/CO |
| 13-106928 | HEAT MAT - 500 x 400mm - 550W, 208V |
| 13-106931 | HOT SPOT - 1800W, 208V |
| 13-106932 | CERAN PANEL - 600 x 500mm |
| 13-106933 | CERAN PANEL - 500 x 400mm |

Contact factory for special sizes of Ceran glass and heater mats.

# TROUBLESHOOTING GUIDE

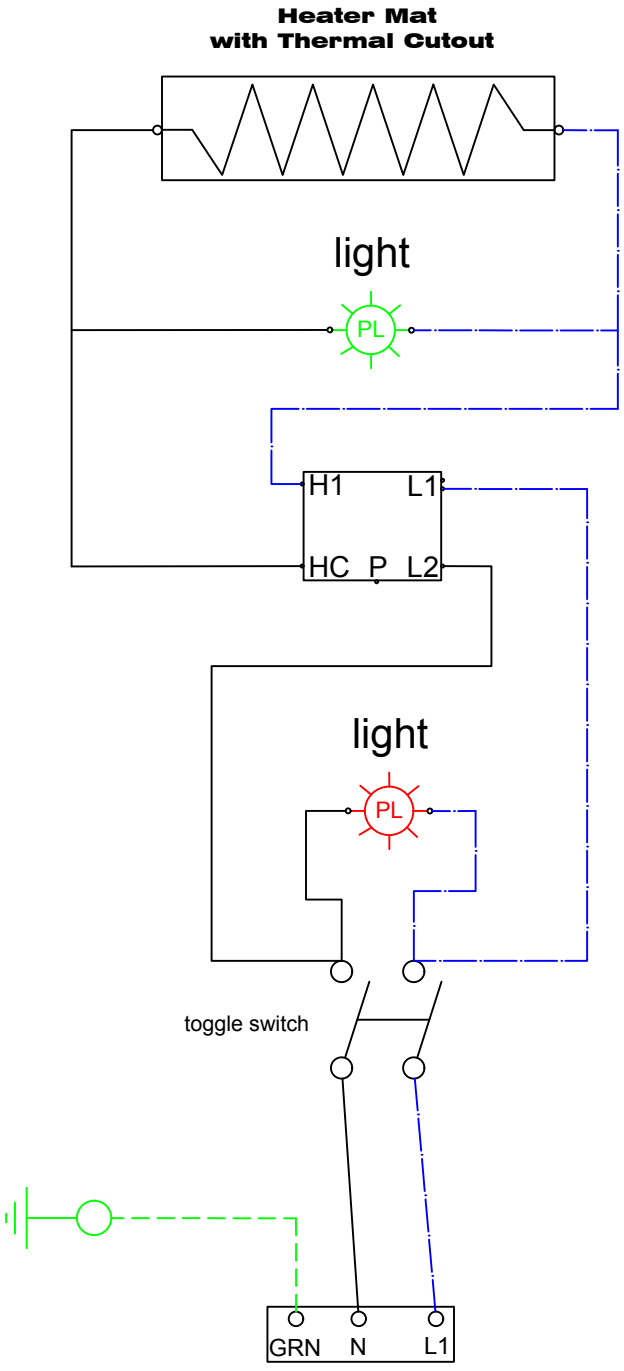
If problems are not found by the following checks, then you should contact your Authorized Parts and Service Dealer for service. They have the necessary parts and training to repair your unit quickly and efficiently.

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

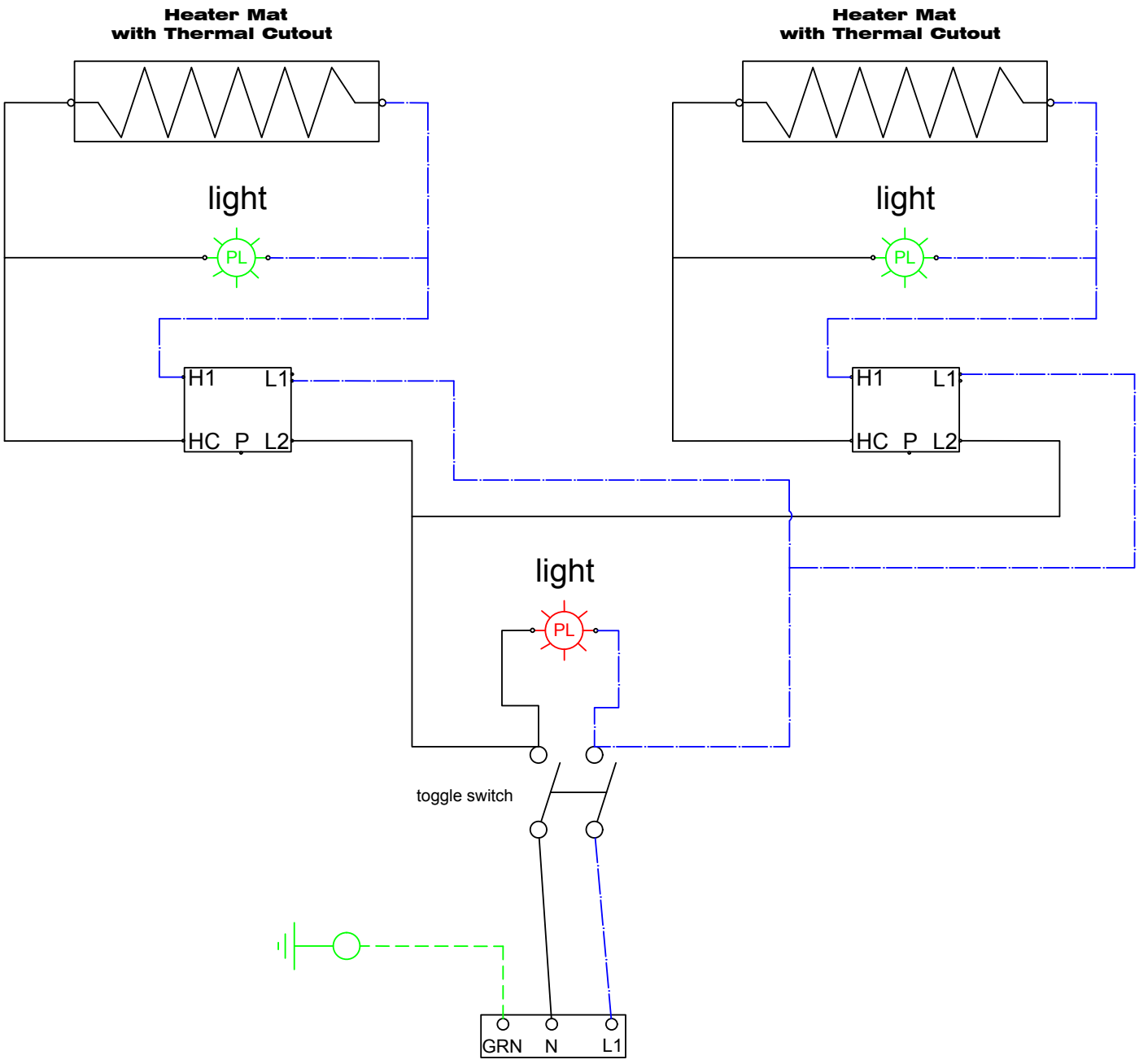
| SYMPTOMS | POSSIBLE CAUSE | REMEDIES |
|---|---|---|
| Pilot light is off, hotplate does not heat. | No electrical supply | Is the unit plugged in? |
| | | Check circuit breaker and fuse. |
| | | Check switch on control panel is in “ON” position. |
| | | Call a service technician. |
| Pilot light is on but hotplate not heating | Infinite control or heater mat | Call a service technician |
| Unit does not heat to proper temperature | Not pre-heated | Has the unit been allowed to pre-heat for at least 20 minutes? |
| | Infinite control | Is the Infinite Control set properly? |
| | Voltage | Call a service technician. |
| Does not maintain temperature | Food left too long on surface | Food should not be kept on units for long periods of time. |
| | Not Pre-heated | Has the unit been allowed to pre-heat for at least 20 minutes? |
| | Food Temperature | Was food placed on the unit at or above 185°F? |
| | Infinite Control | Is the Infinite Control set properly? |
| | Voltage | Call a service technician. |

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

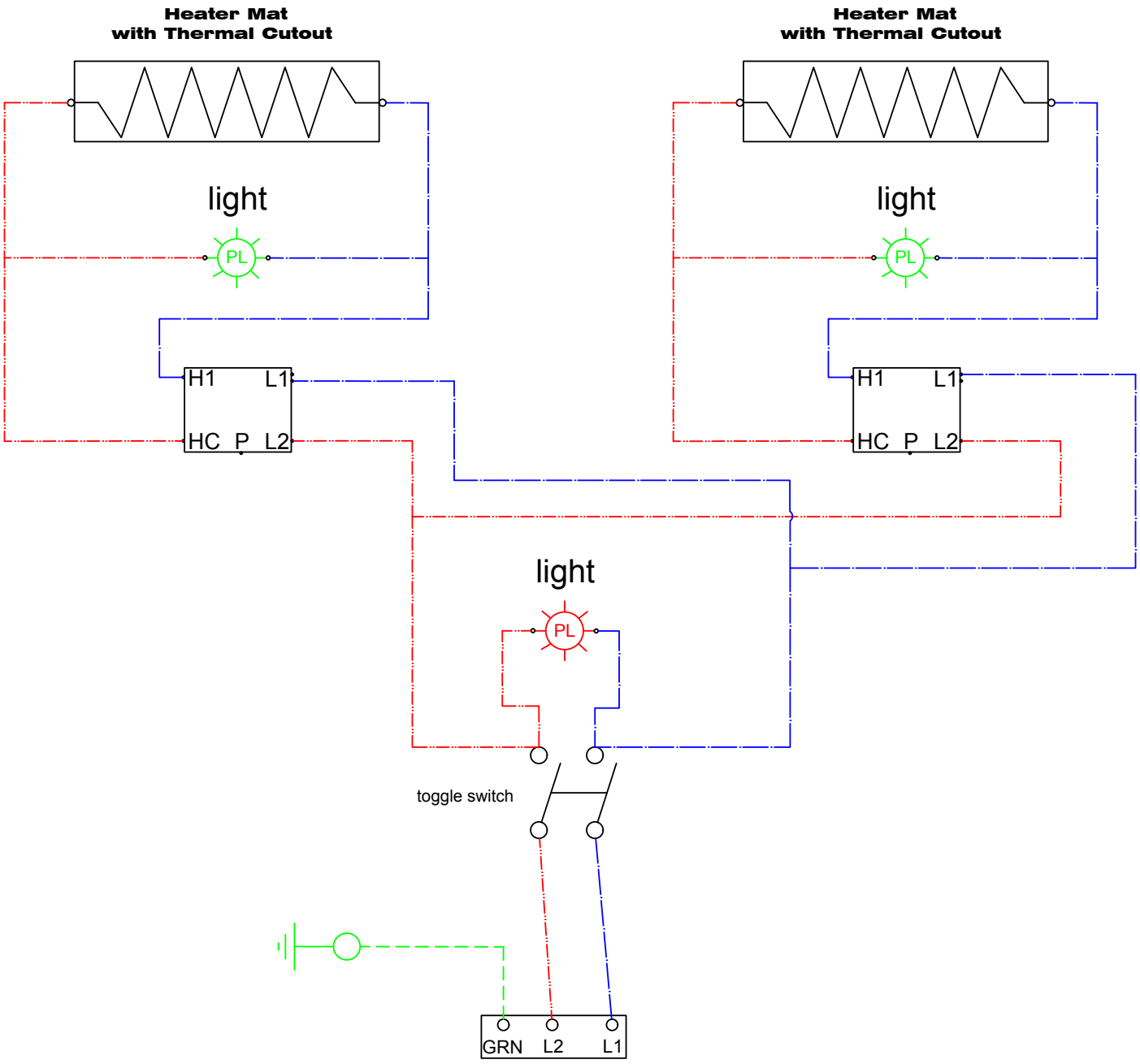
# SINGLE HOTPLATE, 120V WIRING DIAGRAM



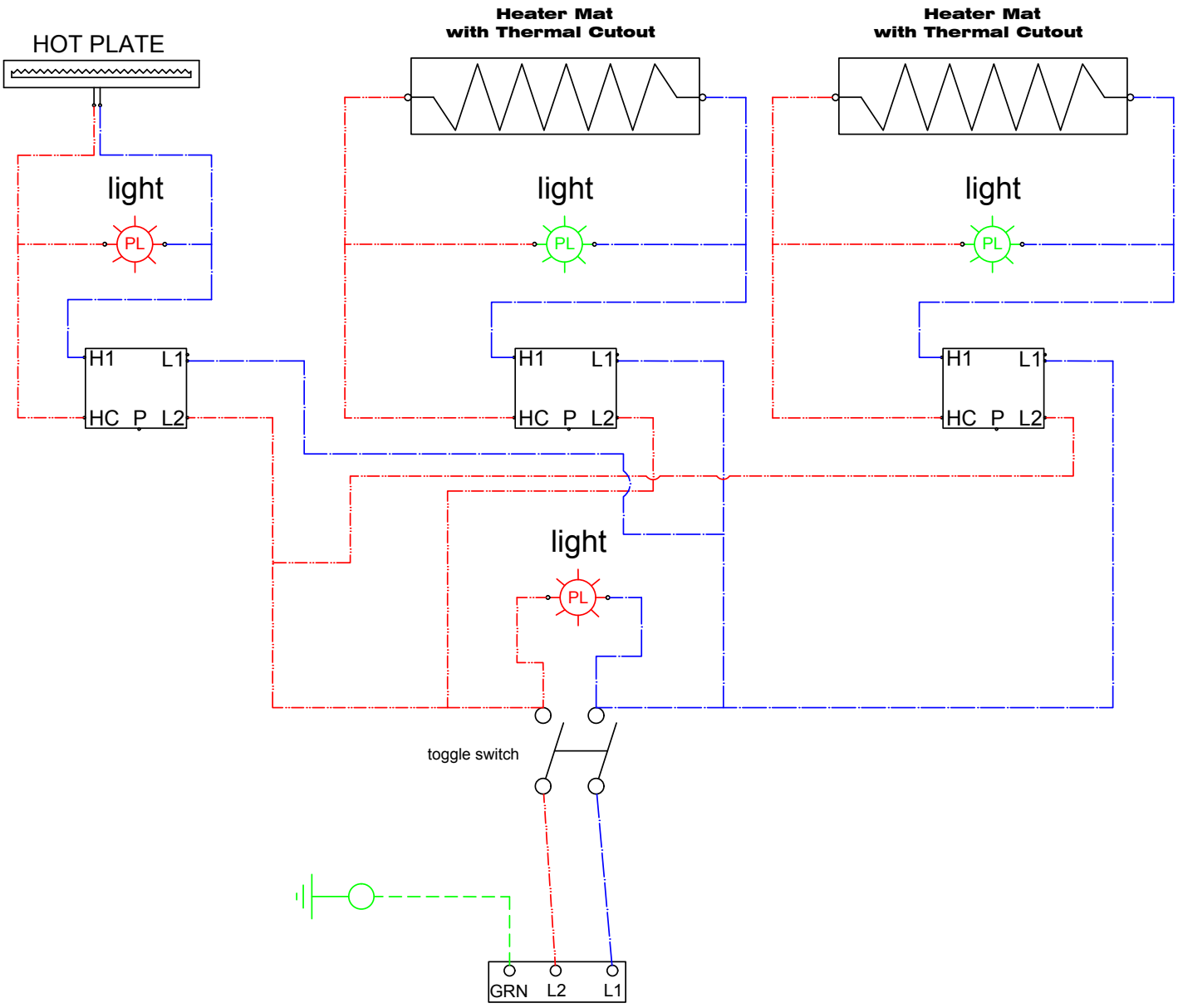
# DOUBLE HOTPLATE, 120V WIRING DIAGRAM



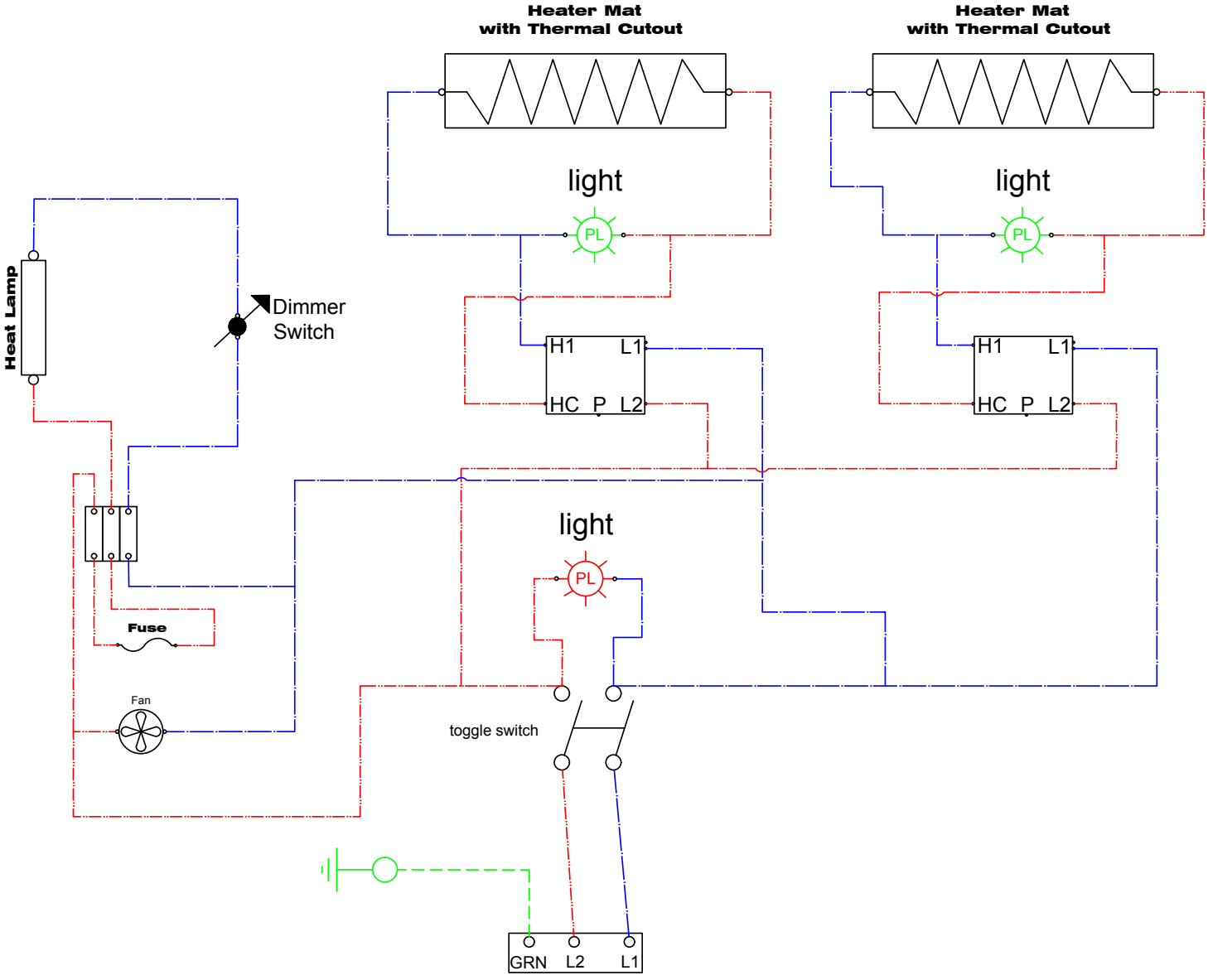
# DOUBLE HOTPLATE, 208V/240V WIRING DIAGRAM



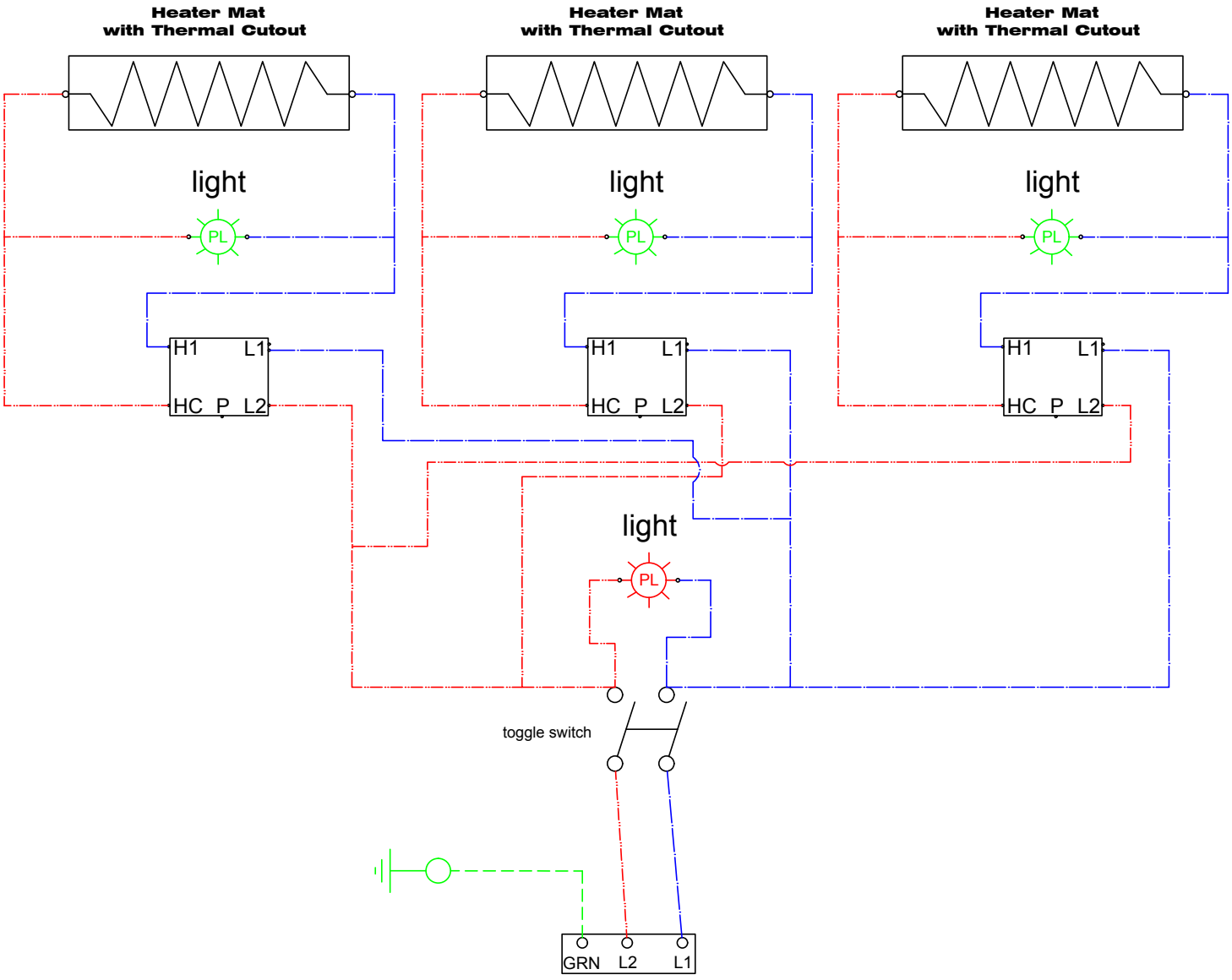
# DOUBLE HOTPLATE, 208V/240V
# WITH HOT SPOT WIRING DIAGRAM



# DOUBLE HOTPLATE WITH HEAT LAMP
# 208V/240V WIRING DIAGRAM



# TRIPLE HOTPLATE, 208V/240V
# 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.

PIPER

The Food-Focused Equipment Company

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