

PIPER

The Food-Focused Equipment Company

CANTILEVER DISPENSERS

for Tray, Rack or Sheet Pan s
Installation and Operating Manual



ATCA-ST



2ATCA-ST



ASCA-ST

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

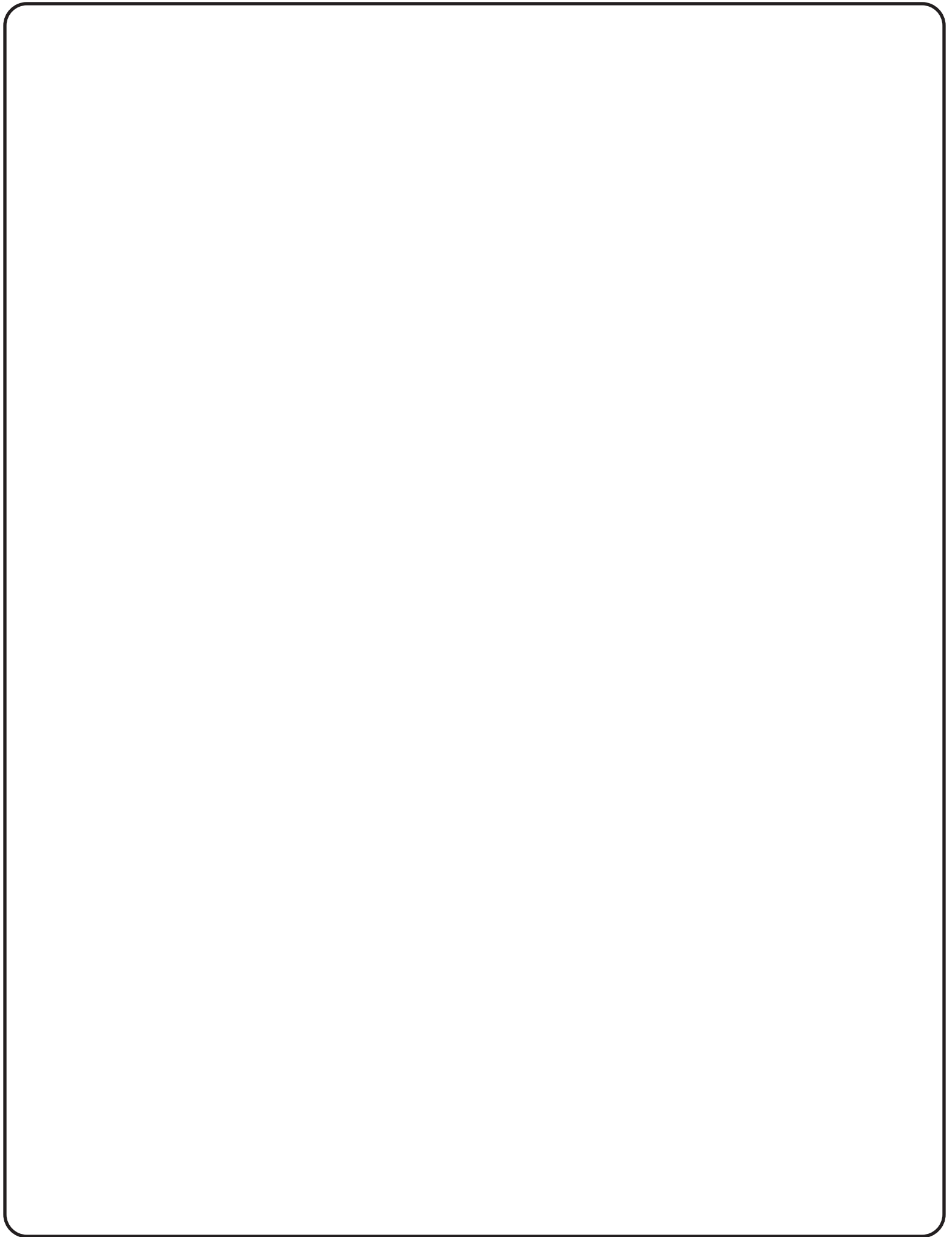


TABLE OF CONTENTS

2	INTRODUCTION
2	FREIGHT DAMAGE CLAIMS
2	SAFETY PRECAUTIONS
3	UNPACKING AND INSTALLATION
3	MAINTENANCE
3	GENERAL CLEANING
4	SPRING TENSION ADJUSTMENT
5	REPLACEMENT PARTS BREAKDOWN
6	WARRANTY

Model #
Serial #
Date of Manufacture

Purchased From: _____

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 future 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 responsibility 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

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. 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 on a solid, level floor.
3. All warnings and operating instructions should be followed.
4. 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.
5. This Operators Manual should be retained for future reference.

UNPACKING YOUR EQUIPMENT

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

MAINTENANCE

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

PERSONAL PROTECTION:

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



Safety Tip! : Utilize protective gloves and safety glasses



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. Do not allow water to stand in wells for long periods of time. Well must be emptied and cleaned after every serving period.

GENERAL CLEANING

Stainless Steel and Aluminum:

- Remove all trays
- Wipe entire unit using a clean cloth or sponge with mild detergent.
- Piper only approves soap and water for cleaning stainless steel.

NOTICE: Do NOT use chlorinated cleaners.

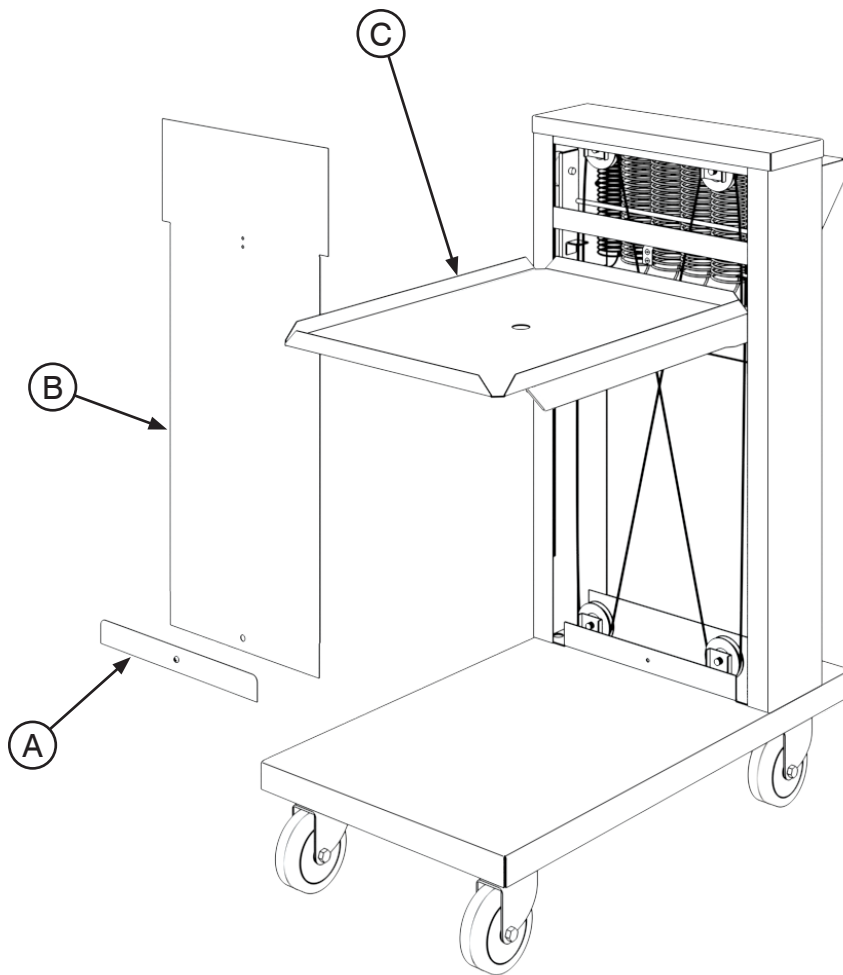


CAUTION: Never spray wash unit or use chlorine or other caustic cleaners.

SPRING TENSION ADJUSTMENT

1. Remove load from carrier.
2. Unscrew retaining strip (A) from base of unit.
3. Lift front cover (B) to remove.
4. Attach or detach springs from the tray carrier (C) to adjust the carrier to the desired height. Leave unused springs hanging in unit.
5. Replace front cover and retaining strip.

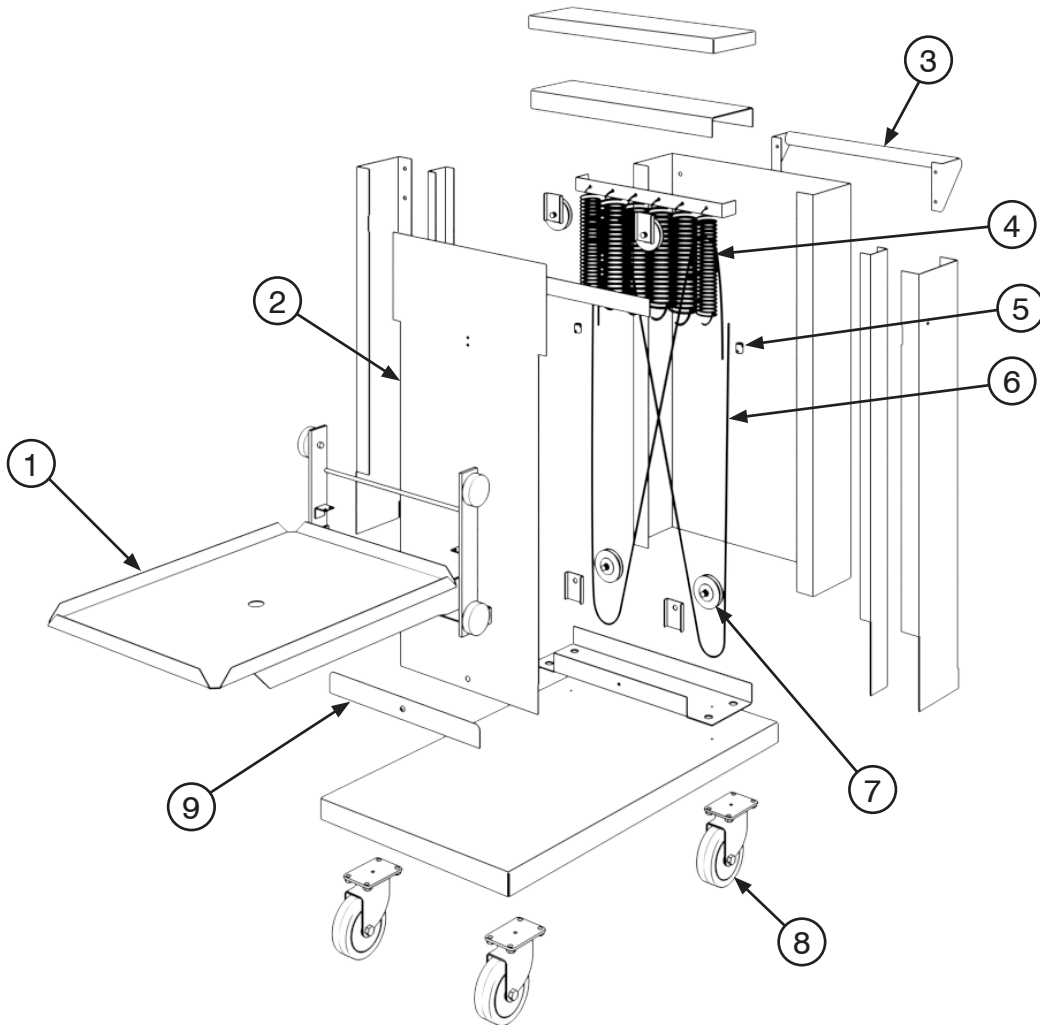
For more detailed instructions contact Piper technical support at 800-544-3057



REPLACEMENT PARTS BREAKDOWN

ITEM NUMBER	PART NUMBER	DESCRIPTION
1	CONSULT FACTORY	TRAY CARRIER ASSEMBLY
2	CONSULT FACTORY	FRONT PANEL
3	CONSULT FACTORY	HANDLE ASSEMBLY
4	CONSULT FACTORY	SPRING
5	13-101110	CONNECTOR: STEEL CABLE
6	CONSULT FACTORY	STEEL CABLE
7	13-101082	PULLEY, METAL BALL BEARING
8	CSTR-4POP	CASTER, 4"
9	CONSULT FACTORY	RETAINER STRIP, FRONT PANEL

Many components of Piper cantilever dispensers are dependant on the tray size. Please provide model number when calling to ensure correct part numbers.



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.

NOTES

PIPER

The Food-Focused Equipment Company

a **CFS**BRANDS company

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