

PIPER

The Food-Focused Equipment Company

DESIGN BASICS ICE PANS

DB and DDB -2-CI through 5-CI
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

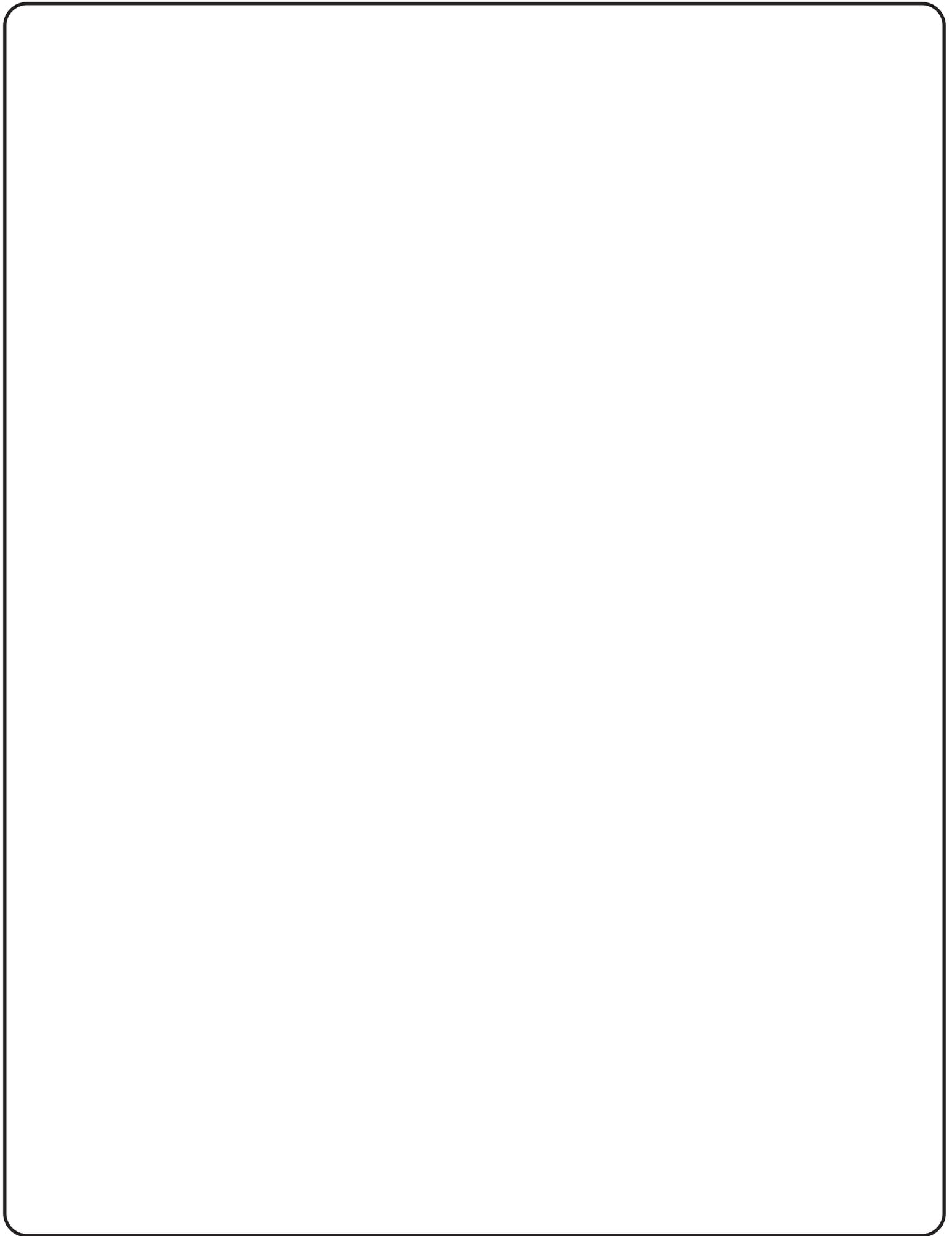


TABLE OF CONTENTS

2	INTRODUCTION
2	FREIGHT DAMAGE CLAIMS
3	ASSEMBLY
4	OPERATION
4	GENERAL CLEANING
5	DB EXPLODED VIEW / PARTS LIST
6	WARRANTY

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.

DDB ASSEMBLY

1. Place bottom panel upside-down on solid surface. Make sure area is clear of debris to keep from scratching the surface of the panel. Position legs (or optional casters) over mounting holes. Use $\frac{1}{4}$ -20 x $\frac{1}{2}$ " Hex Head self-tapping screws included in packet.
2. Turn bottom over. Install corner posts as shown in figure 2. Use $\frac{1}{4}$ -20 x $\frac{1}{2}$ " Truss Head screws included in packet. Tighten completely

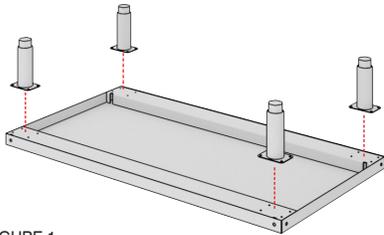


FIGURE 1

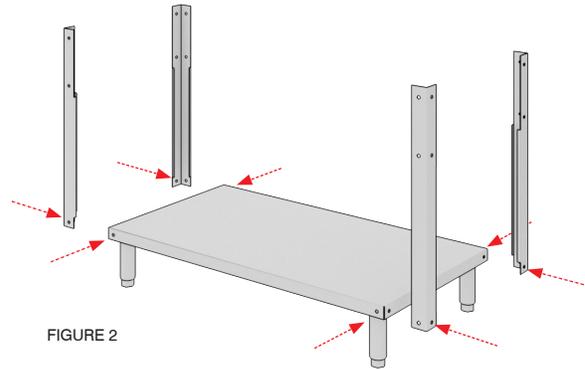


FIGURE 2

3. Set main box assembly onto corner posts as shown in figure 3. Have a second person assist in placing the box. Use $\frac{1}{4}$ -20 x $\frac{1}{2}$ " Truss head screws on the operator and customer sides only. Tighten completely.
4. Poly Cutting Board Assembly. Remove the screws along operator side holding the top to the box. These will be used to strengthen the cutting board. Install the cutting board brackets on the ends of the main box as shown in figure 4. Use $\frac{1}{4}$ -20 x $\frac{1}{2}$ " screws. Tighten completely.
5. Lower stainless cutting board onto brackets. Replace the 3 screws into the top panel that were removed in the previous step. Tighten completely. Use 10-24 x $\frac{1}{2}$ " truss head screws with nylon locknut to mount cutting board to end brackets.
6. Position Poly cutting board onto stainless board. Use $\frac{1}{4}$ -20 x $\frac{3}{4}$ " counter-sunk screw and nylon locknut to screw poly-board to stainless board.

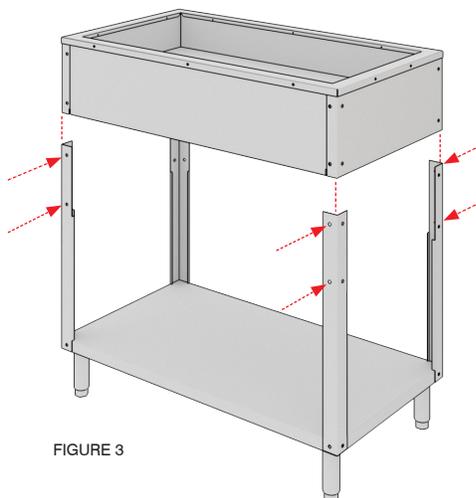


FIGURE 3

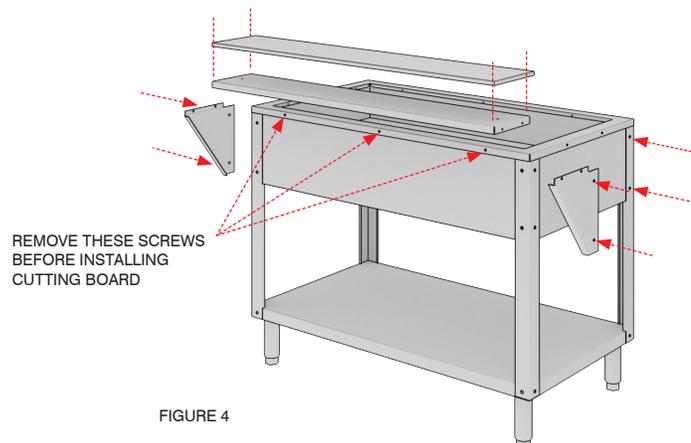


FIGURE 4

OPERATION



The Design Basics Ice Units are designed for ice cooling only. A sufficient amount of ice must be used to cover the bottom of the unit and keep the product easily accessible. Food must be cooled to at least 38°F prior to placing in cold pan. Product temperatures should be monitored and product rotated with cold product as needed to keep food within safe limits.

GENERAL CLEANING



DO NOT clean the unit while it contains any food product.

Ice well should be cleaned daily.

Stainless Steel and Aluminum:

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

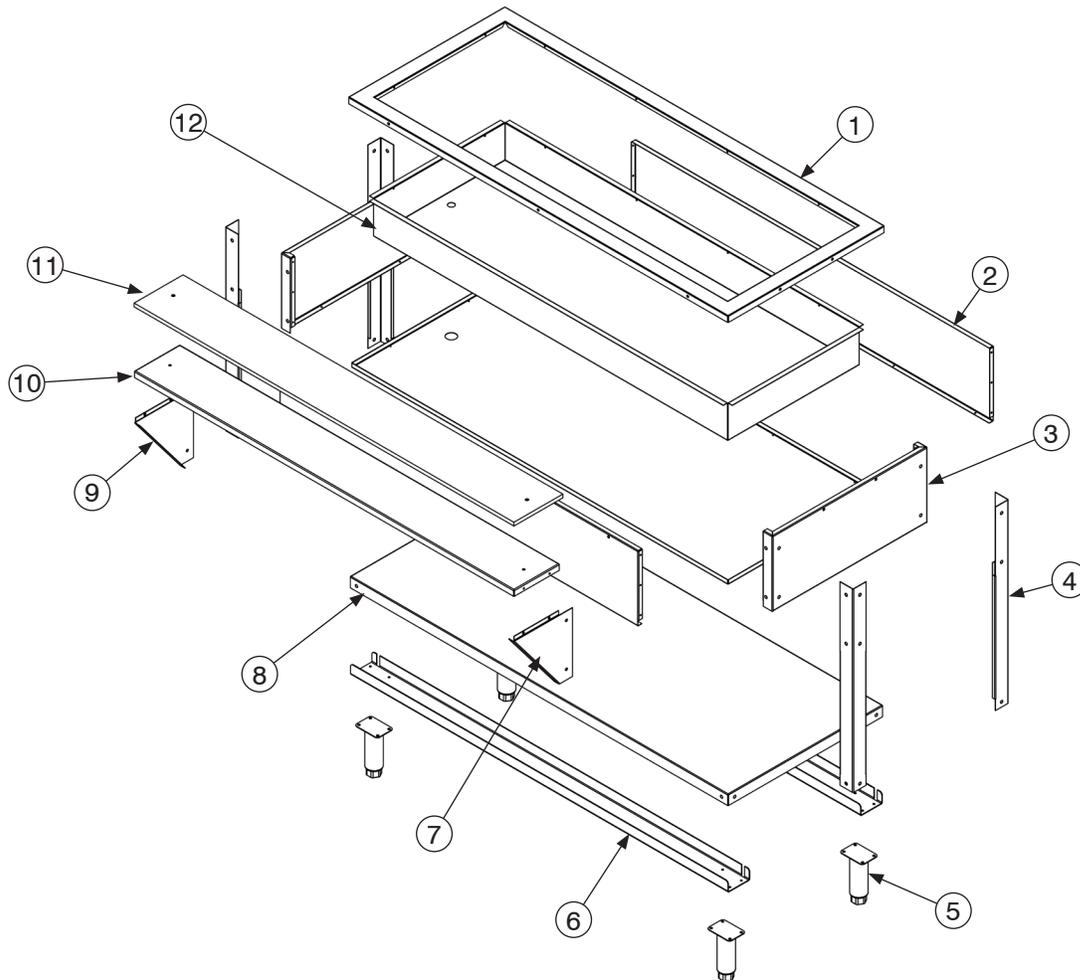
General Surfaces:

- Clean surfaces with a soft cloth or sponge utilizing a mild detergent. Rinse completely with warm water and then dry.
- **NOTICE: Do NOT use steel wool**

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**

DDB-CI and DB-CI PARTS BREAKDOWN



ITEM NO.	PART NUMBER	DESCRIPTION
1	CONTACT FACTORY	PANEL: COLD TOP
2	CONTACT FACTORY	PANEL: CUSTOMER SIDE
3	12-0002635-000	PANEL: END
4	12-0002633-000	CORNER POST
5	1501109	LEG: 6" S/S/ ADJUSTABLE
6	CONTACT FACTORY	CASTER CHANNEL
7	12-0002639-000	BRACKET: CUTTING BOARD, RH
8	CONTACT FACTORY	PANEL: BOTTOM
9	12-0002638-000	BRACKET: CUTTING BOARD, LH
10	CONTACT FACTORY	CUTTING BOARD PLATE
11	CONTACT FACTORY	POLY BOARD - 4-PAN
12	CONTACT FACTORY	COLD PAN

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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a **CFS**BRANDS company

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