PIPER

The Food-Focused Equipment Company

Blast Chillers
Shock Freezers

PIPER The system that makes a difference.

Superior quality, reliability, performance and efficiency

More Quality
More Organized
More Economical

Piper chillers offer reliability with excellent quality, efficiency, and ultimately higher profits.

Choosing a Piper chiller means choosing an exclusive set of advantages for your business and providing you a solution of unmatched value in the food service world. The exceptional quality lies in the food you serve, which remains intact over time, thanks to this system that chills right to the core of the product.

The quality also lies in the service you offer your customers and in the organization of your improving business.

Choosing maximum reliability means choosing Piper.

Piper responds to changing consumer demands by researching and applying the most recent techniques.

We use only the highest quality materials. Our chillers and freezers are built entirely of stainless steel and conform to international certification manufacturing standards.

The ergonomic design of custom rounded corners and absence of joints makes them easier to clean and guarantees excellent levels of hygiene.

These sophisticated features have been specially engineered to ensure high performance, enabling you to portray your business to the fullest.

Put your trust in Piper and experience an extraordinary service team.

After you have made your chiller selection, Piper continues to offer you highly skilled sales and service to answer all your questions so you can dedicate more time to your customers.

Quality, organization and economics: the advantages that a Piper chiller can bring to your business are countless.

The first real benefit is knowing how to get the most out of the chiller. By dedicating special attention and guiding the user on the use of the chiller we will give you the benefit of knowing how to make the best of all possible applications.

More informed and more efficient

Thanks to the assurance of a leading brand and the consistency of the most advanced technology.

For over 60 years, Piper has been branding its name to equipment of renowned quality, working with a team of highly specialized engineers who combine maximum safety and excellent functionality into every design.

Quality Advantages

- Perfect, consistent results, every time
- Color, aroma, taste and weight remain unaltered for a minimum of 5-6 days
- Safety and hygiene in the preparation of the dishes served
- Expansion of your menu
- Better, faster service
- Elimination of the risk of bacteria

Organizational Advantages

- Improved organization of work environment
- Maximize the use of your equipment while increasing productivity
- Possibility of serving more meals to more locations at the same time

Economic Advantages

- Increased yield offers more usable product
- Less waste
- Greater efficiency and lower costs with an improved, streamlined and flexible staff
- The possibility of consuming all the prepared food over 5 days
- Save money by buying raw materials in bulk

Chilling - an essential element of modern food service.

Chill to preserve. Preserve to prolong. By quickly reducing the temperature of the food (both raw and cooked), the chiller keeps both quality and taste intact over time, thus prolonging the life of all your dishes.

With Piper, your range of possibilities grows. You'll be able to buy larger quantities of products without having to worry about them expiring in a few days.

You can decide whether to prepare or cook your dishes beforehand, knowing that the Piper chiller will leave the freshness and taste of your recipes unaffected. You can prepare a reserve stock of food, which, after chilling, can be brought back to the required temperature. So you only have to use what is needed.

Thanks to the Piper chiller, there is no more waste, no excess and no more embarrassing moments when you suddenly run out of food.

Now you can satisfy all your menu demands at any time. You can improve the service you offer to your customers by listening to their needs and by experimenting with new culinary ideas.

The Piper chiller is the choice of professionals who want to get the most out of the workday in the most effective way. Above all, it's the system that simply responds to modern consumer trends and demands.

Planning, streamlining and improving

Having the opportunity to plan your menus over time gives you the exclusive advantage of being able to schedule the productivity you require, thus reducing preparation times.

Now, in a single session, you can prepare a menu for the whole week. You can

optimize the work in your kitchen with the logical planning of the different chilling times, while utilizing your employees and other equipment to create a more organized, stress free environment. Your business will ultimately reflect the positive qualities of your results.

A choice that makes economic sense

Costly surpluses? That's a thing of the past thanks to Piper.

We give you the advantage of customizing your production exactly to demand and help you eliminate unwanted surpluses.

Parties, meetings, anniversaries, weddings and banquets; the limitless stock of refrigerated food will enable you to meet a considerably higher number of orders, including simultaneous orders for multiple locations.

Shorter dish preparation times will lead to energy savings in your kitchen's overall operating costs.

The fact that you can order your food in advance means that you can acquire products when they are in season or when prices are low.

FoodSafe™

Blast Chilling

Thanks to Piper, the quality that distinguishes your dishes is the quality that you see, smell and taste, and that stays perfectly intact over time. Blast chilling (from +194° to +37°F in less than 90 minutes) - used for cooked dishes - prevents the proliferation of bacteria, which is the main cause of changes in color, smell and taste. This ensures that your dishes are kept moist and the taste is preserved for precisely 5-7 days. Blast chilling also holds in the moisture which, otherwise would evaporate.
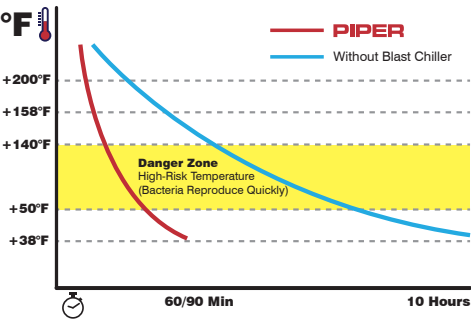
Shock Freezing

Shock freezing (from +194° to 0°F in less than 240 minutes) - ideal for uncooked and traditionally prepared foods or partially finished products, allows the formation of micro crystals which maintain the cell structure of the food and guarantee the preservation for several months.
Once the food has been rethermalized or defrosted, you will find your products as fragrant and appetizing as they were just prepared. You will surprise your customers not only with the high quality of your menu but also with the excellent service.

In just moments your entree can be heated to the required temperature and brought to the table, giving you more time to concentrate on other matters.

Your chiller will improve not only your range of products but also your business.

Spend less time in the Danger Zone

Piper is an essential choice if you want to guarantee your customers the utmost safety in the products they consume.

The Piper system actually anticipates and minimizes the risk of food poisoning. In fact, the ideal conditions for the development and proliferation of bacteria, yeasts and molds are between 50°F and 140°F (the temperature at which a cooked meal is left to cool down naturally with traditional methods). By rapidly reducing the temperature of the product, it crosses this "danger zone" very quickly, thus effectively inhibiting the enzymes needed for the production of microorganisms.

The result? Delicious and, more importantly, safe dishes.

°F

PIPER
Without Blast Chiller

+200°F
+158°F
+140°F
Danger Zone
High-Risk Temperature
(Bacteria Reproduce Quickly)
+50°F
+38°F

60/90 Min   10 Hours

PIPER Countless configurations.

Choose the power and size of your unit by determining these key factors: menu type, quantity of products to be prepared, serving sizes and style of business. The available selection of Piper chillers and blast freezers makes it easy to pick the model most suited to your needs. From ABM023 to the RCM122T you have the option from choosing from a blast chilling model (from +194°F to +37°F) to a combination model that can both blast chill and shock freeze (from +194°F to 0°F).

Reach-In - Steam Pan Models
Side Load

Model	Capacity	External Dimensions			Description	Temperature	Electrical	NEMA Plug	Chilling Capacity (LB)	Freezing Capacity (LB)
		Width	Depth	Height						
RCM051S	5 12x20 Steam table pans	31″	27.6″	33″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 1ph	6-15	40	26
RCR051S	5 12x20 Steam table pans	31″	27.6″	33″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 1ph	6-15	40	–
RDM051S	5 12x20 Steam table pans	31″	27.6″	33″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 1ph	6-15	26	18
RDR051S	5 12x20 Steam table pans	31″	27.6″	33″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 1ph	6-15	26	–
RCM081S	8 12x20 Steam table pans	31.1″	31.5″	52″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 1ph	6-15	55	35
RCM081T	8 12x20 Steam table pans	31.1″	31.5″	52″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 1ph	6-15	55	35
RCR081S	8 12x20 Steam table pans	31.1″	31.5″	52″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 1ph	6-15	55	–
RCR081T	8 12x20 Steam table pans	31.1″	31.5″	52″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 1ph	6-15	55	–
RCM121S	12 12x20 Steam table pans	31.1″	31.5″	70.9″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	15-20	79	53
RCM121T	12 12x20 Steam table pans	31.1″	31.5″	70.9″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	15-20	79	53
RCR121S	12 12x20 Steam table pans	31.1″	31.5″	70.9″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	6-15	79	–
RCR121T	12 12x20 Steam table pans	31.1″	31.5″	70.9″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	6-15	79	–
RDR121S	12 12x20 Steam table pans	31.1″	31.5″	70.9″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	6-15	55	–
RDM121S	12 12x20 Steam table pans	31.1″	31.5″	70.9″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	6-15	55	35
RCM161S	16 12x20 Steam table pans	31.1″	31.5″	76.8″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	15-20	121	79
RCM161T	16 12x20 Steam table pans	31.1″	31.5″	76.8″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	15-20	121	79
RCR161S	16 12x20 Steam table pans	31.1″	31.5″	76.8″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	15-20	121	–
RCR161T	16 12x20 Steam table pans	31.1″	31.5″	76.8″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	15-20	121	–
RDR161S	16 12x20 Steam table pans	31.1″	31.5″	76.8″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	15-30	79	–
RDM161S	16 12x20 Steam table pans	31.1″	31.5″	76.8″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	15-20	79	53

Reach-In - Steam Pan Models
End Load

Model	Capacity	External Dimensions			Description	Temperature	Electrical	NEMA Plug	Chilling Capacity (LB)	Freezing Capacity (LB)
		Width	Depth	Height						
ABM023S	3 12x13 Steam table pans	22″	22″	20.5″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	120 Volts 50/60Hz • 1ph	5-15	18	11
ABM031S	3 12x20 Steam table pans	22″	20.5″	27.6″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	120 Volts 50/60Hz • 1ph	5-15	18	11
RCM012T	12 12x20 Steam table pans	33.1″	31.5″	70.9″	Shock Freezer/ Blast Chiller	Shock Freezer/ Blast Chiller	208/240 Volts 50/60Hz • 3ph	15-20	79	53
RCR012S	12 12x20 Steam table pans	33.1″	31.5″	70.9″	Blast Chiller	194°F/37°F to Chill	208 Volts 50/60Hz • 1ph	6-15	79	–
RCR012T	12 12x20 Steam table pans	33.1″	31.5″	70.9″	Blast Chiller	194°F/37°F to Chill	208 Volts 50/60Hz • 1ph	6-15	79	–

Reach-In - Universal Models

Model	Capacity	External Dimensions			Description	Temperature	Electrical	NEMA Plug	Chilling Capacity (LB)	Freezing Capacity (LB)
		Width	Depth	Height						
RCM122S	12 18x26 Sheet pans or 24 12x20 Steam table pans	43.3″	34.6″	70.9″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	15-20	159	106
RCM122T	12 18x26 Sheet pans or 24 12x20 Steam table pans	43.3″	34.6″	70.9″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	15-30	110	106
RCR122S	12 18x26 Sheet pans or 24 12x20 Steam table pans	43.3″	34.6″	70.9″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	15-20	159	–
RCR122T	12 18x26 Sheet pans or 24 12x20 Steam table pans	43.3″	34.6″	70.9″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	15-30	159	–
RDR122S	12 18x26 Sheet pans or 24 12x20 Steam table pans	43.3″	34.6″	70.9″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	15-20	110	–
RDM122S	12 18x26 Sheet pans or 24 12x20 Steam table pans	43.3″	34.6″	70.9″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	15-30	110	71

STANDARD SUPPLY heatable temperature probe in MIXED models, except for the ABM023S model
* Maximum electrical power in Watts: R 32°F/+131°F. M -14°F/+131°F.
** The output per cycle figures are indicative and also depend on the thickness of the product.

PIPER Sized for every operation.

All Piper Reach-In models have the advantage of large chambers to allow the use of handling options such as trolleys. The C20, C02, C40, C42, C82 and C83 models are constructed of easy to install modular panels.

All Piper Rack models have been fitted with internal guard panels to assist with trolley access and to protect the inner walls against damage.

The C42 (thru door models) allow the entry and exit of trolleys from either side increasing the possibilities of your serving style.

The C82 and C83 have a large thru chamber for 40-12x20 steam table pans or 20-18x26 sheet pans.

Reach-In - Sheet Pan Models

Model	Capacity	External Dimensions			Description	Temperature	Electrical	NEMA Plug	Chilling Capacity (LB)	Freezing Capacity (LB)
		Width	Depth	Height						
RCM054	5 18x26 Sheet pans	33.5″	29.9″	33.5″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 1ph	6-15	40	26
RDR054S	5 18x26 Sheet pans	33.5″	29.9″	33.5″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 1ph	6-15	40	26
RCR054S	5 18x26 Sheet pans	33.5″	29.9″	33.5″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 1ph	6-15	40	–
RDM054S	5 18x26 Sheet pans	33.5″	29.9″	33.5″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 1ph	6-15	26	18
RCM084S	8 18x26 Sheet pans	33.5″	33.8″	52″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 1ph	6-15	55	35
RCM084T	8 18x26 Sheet pans	33.5″	33.8″	52″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 1ph	6-15	55	35
RCR084S	8 18x26 Sheet pans	33.5″	33.8″	52″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 1ph	6-15	55	–
RCR084T	8 18x26 Sheet pans	33.5″	33.8″	52″	Blast Chiiler	194°F/37°F to Chill	208/240 Volts 50/60Hz • 1ph	6-15	55	–
RDR124S	12 18x26 Sheet pans	33.5″	33.5″	70.9″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	6-15	55	–
RDM124S	12 18x26 Sheet pans	33.5″	33.5″	70.9″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	6-15	55	35
RCR124S	12 18x26 Sheet pans	33.5″	33.5″	70.9″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	6-15	79	–
RCR124T	12 18x26 Sheet pans	33.5″	33.5″	70.9″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	6-15	79	–
RCM124S	12 18x26 Sheet pans	33.5″	33.5″	70.9″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	15-20	79	53
RCM124T	12 18x26 Sheet pans	33.5″	33.5″	70.9″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	15-20	79	53
RDR164S	16 18x26 Sheet pans	31.1″	31.1″	76.8″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	15-20	79	–
RDM164S	16 18x26 Sheet pans	31.1″	31.1″	76.8″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	15-20	79	53
RCR164S	16 18x26 Sheet pans	31.1″	31.1″	76.8″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	15-20	121	–
RCR164T	16 18x26 Sheet pans	31.1″	31.1″	76.8″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	15-20	121	–
RCM164S	16 18x26 Sheet pans	31.1″	31.1″	76.8″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	15-20	121	79
RCM164T	16 18x26 Sheet pans	31.1″	31.1″	76.8″	Shock Freezer/ Blast Chiiler	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	15-20	121	79

Cell assembled with modular panels / Requires remote refrigeration - Sold Seperately / STANDARD SUPPLY heatable temperature probe in MIXED models.
* Maximum electrical power in Watts: R 32°F/+131°F. M -14°F/+131°F.
** The output per cycle figures are indicative and also depend on the thickness of the product.
*Blast Chillers offer an optional insulated floor and ramp.
**Shock Freezers include an insulated floor and ramp as standard.

Roll-In Models

Model	Capacity	External Dimensions			Description	Temperature	Electrical	NEMA Plug	Chilling Capacity (LB)	Freezing Capacity (LB)
		Width	Depth	Height						
RCMC02T	20 12x20 Steam table pans	47.2″	45.3″	87.8″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 1ph	–	231	154
RCRC02T	20 12x20 Steam table pans	47.2″	45.3″	87.8″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 1ph	–	231	–
RCMC40T	20 18x26 Sheet pans or 40 12x20 Steam table pans	59.1″	53.1″	87.8″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	–	463	298
RCRC40T	20 18x26 Sheet pans or 40 12x20 Steam table pans	59.1″	53.1″	87.8″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	–	463	–
RDMC40T	20 18x26 Sheet pans or 40 12x20 Steam table pans	59.1″	53.1″	87.8″	Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	–	331	220
RDRC40T	20 18x26 Sheet pans or 40 12x20 Steam table pans	59.1″	53.1″	87.8″	Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	–	331	–
RCMC42T	20 18x26 Sheet pans or 40 12x20 Steam table pans	59.1″	58.7″	87.8″	Pass-thru Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	–	463	298
RCRC42T	20 18x26 Sheet pans or 40 12x20 Steam table pans	59.1″	58.7″	87.8″	Pass-thru Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	–	463	–
RDMC42T	20 18x26 Sheet pans or 40 12x20 Steam table pans	59.1″	58.7″	87.8″	Pass-thru Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	–	331	220
RDRC42T	20 18x26 Sheet pans or 40 12x20 Steam table pans	59.1″	58.7″	87.8″	Pass-thru Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	–	331	–
RCMC82T	40 18x26 Sheet pans or 80 12x20 Steam table pans	59.1″	92.5″	87.8″	Pass-thru Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	–	926	595
RCRC82T	40 18x26 Sheet pans or 80 12x20 Steam table pans	59.1″	92.5″	87.8″	Pass-thru Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	–	926	–
RDMC82T	40 18x26 Sheet pans or 80 12x20 Steam table pans	59.1″	92.5″	87.8″	Pass-thru Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	–	661	441
RDRC82T	40 18x26 Sheet pans or 80 12x20 Steam table pans	59.1″	92.5″	87.8″	Pass-thru Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	–	661	–
RCMC83T	60 18x26 Sheet pans or 120 12x20 Steam table pans	59.1″	131.9″	87.8″	Pass-thru Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	–	1389	893
RCRC83T	60 18x26 Sheet pans or 120 12x20 Steam table pans	59.1″	131.9″	87.8″	Pass-thru Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	–	1389	–
RDMC83T	60 18x26 Sheet pans or 120 12x20 Steam table pans	59.1″	131.9″	87.8″	Pass-thru Shock Freezer/ Blast Chiller	194°F/37°F to Chill 194°F/0°F to Freeze	208/240 Volts 50/60Hz • 3ph	–	922	661
RDRC83T	60 18x26 Sheet pans or 120 12x20 steam table pans	59.1″	131.9″	87.8″	Pass-thru Blast Chiller	194°F/37°F to Chill	208/240 Volts 50/60Hz • 3ph	–	922	–

Cell assmbled with modular panels / Requires remote refrigeration - Sold Seperately / STANDARD SUPPLY heatable temperature probe in MIXED models.
* Maximum electrical power in Watts: R 32°F/+131°F. M -14°F/+131°F.
** The output per cycle figures are indicative and also depend on the thickness of the product.
*Blast Chillers offer an optional insulated floor and ramp.
**Shock Freezers include an insulated floor and ramp as standard.

Opening baffle plate

The evaporator is completely enclosed in a stainless steel casing with a hinged baffle plate.

The swing opening allows for easy inspection and thorough washing of the evaporator.
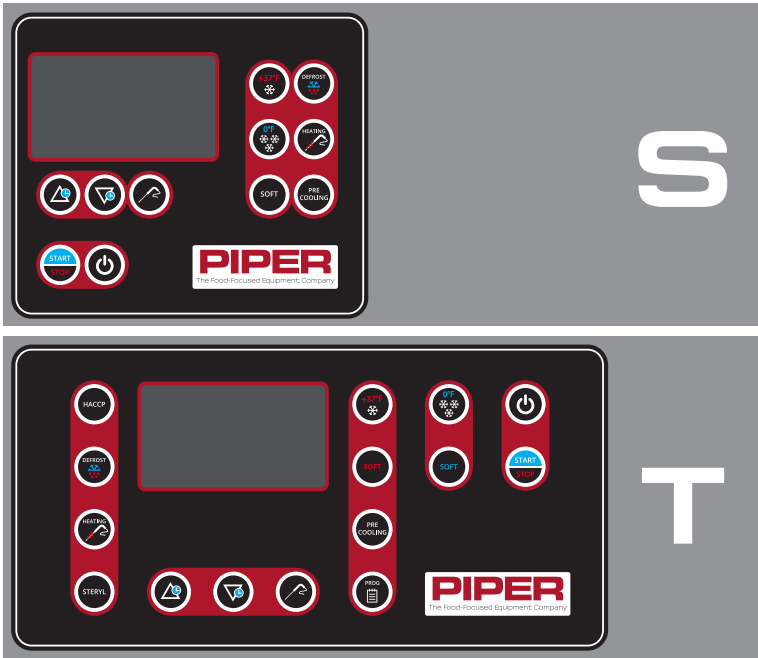
Versions supplied with

VERSIONS	S	T
Up to 4 needle probes can be installed	–	•
Alarm memorization (HACCP)	–	•
Chilling	•	•
Freezing	•	•
HARD function: Blast chilling setting	•	•
Time setting and time statistics control	•	•
Core probe temperature control	•	•
Manual time setting and chamber temperature control	•	•
Timed manual defrosting	•	•
Core needle probe heating	•	•
Sterilizer on request	•	•
Sterilizer enabling system	–	•
Cycle memorization	–	•
USB Port for HACCP downloads	•	•

Heated core probe

All models have a key for heating the core probe needle. This is needed when you have to extract the core from a frozen product. The timed heating device gives instant and perfect extraction each time after freezing.

You have the option of installing up to 4 needle probes for reading the product temperature at 4 different points in the chamber.

Radial corners and drain

The chamber is constructed with radial corners, both internal and external, which prevent the accumulation of dirt and bacteria.

Washing is simple with a water run-off diamond pattern floor with central drain and bayonet plug.
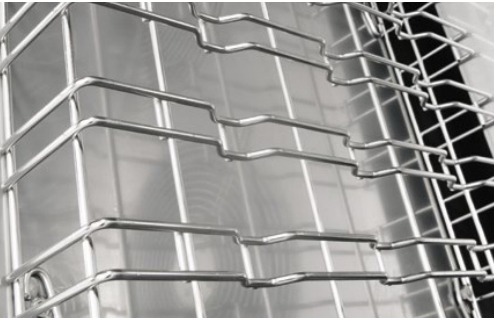
Tray rack

The high-gloss structure is completely removable and washable.

Available to hold:

12x20 steam table pans or 18x26 sheet pans.

PIPER
The Food-Focused Equipment Company

Visit **www.piperonline.net** to discover our complete line of foodservice equipment solutions.

300 S. 84th Avenue
Wausau, WI 54401
Phone: 800-544-3057
Fax: 715-842-3125
www.piperonline.net

CFSBRANDS.