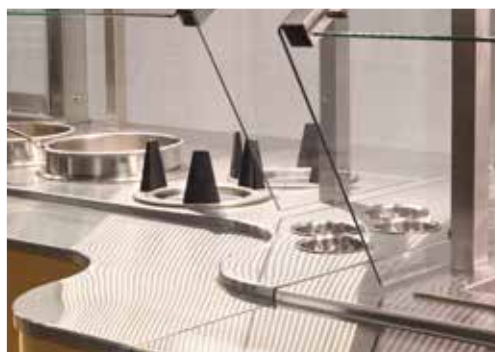


PIPER

The Food-Focused Equipment Company



PRICE GUIDE

PRICING EFFECTIVE JANUARY 1, 2019

PIPER PRODUCTS, INC. TERMS AND CONDITIONS

ACCEPTANCE: All orders are subject to acceptance by Piper Products, Inc. in accordance with their terms. All orders accepted will be invoiced at the then current selling price. When deemed necessary, Piper Products, Inc. reserves the right to make design changes or add any improvements on equipment. All orders must be accompanied by written purchase order, stating model number, electrical specifications and shipping instructions.

ORDER CANCELLATION: Once an order has been entered into the production schedule and a written cancellation is received, there will be a cancellation charge of up to 15%. Orders for custom equipment cannot be cancelled.

PRICES: All prices and specifications are subject to change without notice. All prices are subject to any federal, state or local taxes, which may be applicable. Any such tax shall be the responsibility of the buyer.

SHIPMENT: Piper Products, Inc. reserves the right to select the manner and route of shipment, unless the customer furnishes exact written shipping instructions in advance. All shipments shall be F.O.B. Wausau, Wisconsin 54401.

RETURNS: Our written authority must be obtained before returning any merchandise within 5 days of invoice and be marked with the RMA number obtained from the factory. All shipped transportation charges must be prepaid. All equipment must be received in original packaging. Modified and/or customized equipment cannot be returned. Returns are subject to a restocking charge of 20%.

DAMAGED MERCHANDISE: Notify CARRIER in the event of lost or damaged shipments whether apparent at time of delivery or concealed damage discovered after unpacking. File your complaint the same day as the date of receipt, with the CARRIER, not with the Factory. Our responsibility ceases when the shipment is delivered to and/or accepted by an authorized carrier.

PAYMENT TERMS: Terms of payment are net 30 days from invoice date. Five percent (5%) cash with order discount (on equipment only) available when payment is received with order (this is a requirement for first time equipment sales until an open account has been established).

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.

The purchaser is responsible for having equipment properly installed, operated under normal conditions with proper supervision and to perform periodic preventative maintenance. Equipment failure 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. Recalibration is not under warranty.

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, has not been used in an appropriate manner, has been modified or 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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CAFETERIA / BUFFET



Piper Serving Lines



Elite

The Elite line of Café/Buffer equipment has many distinct features, including:

Stainless Steel

Elite's most powerful attribute is its stainless steel construction. 14 gauge corner posts sit on a rugged foundation of 14g aluminized steel caster channels with an 18g stainless steel bottom shelf. The top is constructed of 14g stainless as well with body panels of 20g stainless.

Design Flexibility

The modular design of Elite allows for complete flexibility. Units can be made to any length up to 114", any height, or any depth, ensuring a perfect fit for your cafeteria.

Elite Slimline

19" compact units

- Perfect for tray make up lines
- Features a narrow profile to fit in tight spaces
- Laminate and Powder Coat Finishes Available



Reflections

Reflections Café/Buffer equipment offers the same features and benefits of Elite, housed in a durable fiberglass shell.

Fiberglass

Reflections incorporates a fiberglass body for a more sleek, modern look. Pound for pound, fiberglass is stronger than concrete, steel or aluminum. It is dent proof, scuff resistant and easy to clean. With limitless color choices, the molded-in surface coat that contains the color is resistant to ultraviolet attack and airborne contamination.

Modular Units

Units are available in 2-6 well configurations (28"-96"), are 30" deep, and can be ordered in petite height of 30" tall up to the 36" standard height.

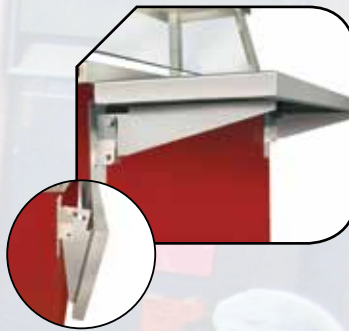


Protector Guards

Available in a variety of configurations.

Cafeteria guards allow you to service customers with ease.

Buffet guards allow for self service.



Tray Slides & Cutting Boards

Choose between 3-bar, solid, ribbed trayslides and cutting boards.

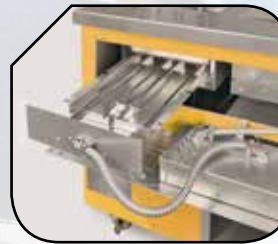
Hinged and removable for easy transport and cleaning.

Tray Slides comply with American Disabilities Act and can be mounted at any height.



Stainless Tops

Piper's Elite 500 gives you construction features you won't find anywhere else. Our standard stainless steel top is 14 gauge, while most others offer 16 gauge.



Works-In-A-Drawer

Our Reflections units offer Works-In-A-Drawer functionality for swapping out heat elements and basic electrical components.



Solid Surfaces

Solid Surface counter tops are available in several contemporary finishes giving you the performance of stone and the elegance of marble, with the everyday practicality, durability, and easy care stain resistance.

*Optional



Locking Understorage

Store your products securely with locking cabinet doors.

*Optional



Interlocking Connector

Bullet interlocks lock units together providing a seamless look while securing your lineup. All units are designed for modular installation - Mix and match cold or hot units to fit precisely the serving line you need.



Food Wells

Hot food stays hot with Elite's standard 1000 watt elements. Wells run wet or dry. Food is easily removed for cleaning with built-in drains.



Full Skirt

Hide those casters! With Elite's option to add skirting so that a smooth, even, to-the-floor look greets your customers, without unsightly casters or under the unit paraphernalia.

*Optional



Heat Lamps

Units can be fitted with heat lamps to help maintain food temperatures.

*Optional



Adjustable Height

Piper's Elite and Reflection units can be made with either manual crank or mechanical lift system to change height on the fly.

*Optional



Domed Heat Lights

Units can be fitted with domed lights.

*Optional

How to order your custom line up:

Designing your custom line-up is easy. Simply follow these 4 steps and you are on your way to building a top of the line buffet.

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ANLIKER

1	Elite or Reflections	<h2>Elite</h2>	<h2>Reflections</h2>
		<p>Stainless Steel</p> <ul style="list-style-type: none"> Durable stainless steel construction Provides Maximum "line-up" flexibility Stainless, Laminate or Powder Coat Finish Options 	<p>Fiberglass</p> <ul style="list-style-type: none"> One seamless fiberglass body Hot food features "Works in a Drawer" for easy maintenance Color selections let you customize your line up
		Page 15	Page 26
2	Select Your Units	<ul style="list-style-type: none"> Hot Food pg 15 Cold Food pgs 16-17 Solid Tops pg 18 Cash/ Corner pg 19 Beverage Units pg 18 Tray Stands pg 21 Slim Line pg 15,16,18 	<ul style="list-style-type: none"> Hot Food pg 27 Cold Food pgs 28-29 Solid Tops pg 30 Cash/ Corner pg 31 Beverage Units pg 30 Tray Stands pg 31
3	Select Your Options	Tray Slides, Cutting Boards, Shelves, Doors, Guards and more.	
		<ul style="list-style-type: none"> Tray Slides & Shelves pg 21 Guards pg 22 Buffet Guards pg 23 	<ul style="list-style-type: none"> Tray Slides & Shelves pg 31 Guards pg 32 Buffet Guards pg 33
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4	Select Your Finish	Colors, Laminates, Fiberglass Tubs Powder Coating, and Custom Decals	
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		Page 24	Page 34

2 Select Elite Units

Piper's Elite line of cafeteria and buffet equipment offer you the most flexible solutions for a completely customized lineup.

ELITE 500 HOT FOOD UNIT - Unheated Base

A-1
SPEC

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.	LIST PRICE
2-HF (501-2)	2-Well	2000	32"	28"	36"	285	\$7,290.00
3-HF (501-3)	3-Well	3000	46"	28"	36"	310	\$9,303.00
4-HF (501-4)	4-Well	4000	60"	28"	36"	335	\$10,731.00
5-HF (501-5)	5-Well	5000	74"	28"	36"	375	\$11,906.00
6-HF (501-6)	6-Well	6000	88"	28"	36"	400	\$14,389.00

NOTE: Specify voltage when ordering.
Auto Fill \$961.00 List
For bottom accessible element, add \$740.00 list per well.
NOTE: Manifolded drains standard.



Holds pans up to 6" deep
Uses 1000 watt elements
Each well is individually controlled
Wells run wet or dry

Snapshot

ELITE 500 HOT FOOD UNIT - Heat In Base

A-1B
SPEC

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.	LIST PRICE
2-HF-HIB	2-Well	3000	32"	28"	36"	285	\$10,121.00
3-HF-HIB	3-Well	4500	46"	28"	36"	310	\$12,959.00
4-HF-HIB	4-Well	5500	60"	28"	36"	335	\$14,676.00
5-HF-HIB	5-Well	7000	74"	28"	36"	375	\$16,112.00
6-HF-HIB	6-Well	8000	88"	28"	36"	400	\$19,094.00

Includes pan racks. Each rack includes 6 slides - 2 3/4" spacing.
2 Well - 1 Rack
3, 4 & 5 Well - 2 Racks
6 Well - 3 Racks
NOTE: Specify voltage when ordering.
Auto Fill \$961.00 List
For bottom accessible element, add \$740.00 list per well.
NOTE: Manifolded drains standard.



Permits storage of prepared foods directly under hot food wells
Pan rack assemblies allow storage of 12" x 20" pans
Pan racks accommodate (6) 2-1/2" deep pans, (3) 4" pans, & (2) 6" pans
Wells run wet or dry

Snapshot

ELITE 500 HOT FOOD UNIT - Slim-Line

A-1C
SPEC

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.	LIST PRICE
2HFSL	2-Well	2000	50"	19"	36"	285	\$7,289.00
3HFSL	3-Well	3000	72"	19"	36"	310	\$9,303.00

NOTE: Manifolded drains standard.



3-HFSL

Slimline

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- O** OVEN PROOFER COMBOS
- P** OVENS
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- R** MERCHANDISERS
- S** BLAST CHILLERS
- T** ANLUKER

ELITE 500 HOT / COLD UNIT (DUAL FUNCTION - RUN HOT OR COLD)

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Snapshot

Can be used as a hot table or cold table
HCM cooled mechanically, HCI ice cooled
Use for warm breakfast in morning and cold salad bar in afternoon, all in one unit

Ice Pan / Hot

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
3-HCI	3-Pan	46"	28"	36"	380	\$12,695.00
4-HCI	4-Pan	60"	28"	36"	405	\$13,428.00
5-HCI	5-Pan	74"	28"	36"	440	\$14,175.00

Refrigerated / Hot

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
3-HCM	3-Pan	46"	28"	36"	380	\$16,420.00
4-HCM	4-Pan	60"	28"	36"	405	\$17,926.00
5-HCM	5-Pan	74"	28"	36"	440	\$19,422.00

Depth of pan - 7-1/2"

Refrigerated units available in 115V only.

Note: Open understorage available on 4-6 well units at no additional charge.

A-2
SPEC

ELITE 500 COLD UNIT - Ice Pan



Snapshot

Insulated pan
Product is cooled with ice

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
2-CI (502-2)	2-12x20 Pan Capacity	32"	28"	36"	225	\$5,502.00
3-CI (502-3)	3-12x20 Pan Capacity	46"	28"	36"	265	\$6,200.00
4-CI (502-4)	4-12x20 Pan Capacity	60"	28"	36"	305	\$6,739.00
5-CI (502-5)	5-12x20 Pan Capacity	74"	28"	36"	345	\$7,501.00
6-CI (502-6)	6-12x20 Pan Capacity	88"	28"	36"	385	\$8,113.00

Depth of cold pan - 5"

Units standard with stainless steel panels.

Add for cold pan Adaptor Bars (3113622) - \$23.00 list.

Salad bar templates available, see options.

A-2
SPEC

ELITE 500 COLD MECHANICAL UNIT - Refrigerated



3-CM-(2)SRTS

Snapshot

Mechanically Refrigerated
Standard pan depth of 4 7/8"

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
2-CM (502-2R-CW)	2-12x20 Pan Capacity	32"	28"	36"	225	\$8,938.00
3-CM (502-3R-CW)	3-12x20 Pan Capacity	46"	28"	36"	265	\$9,862.00
4-CM (502-4R-CW)	4-12x20 Pan Capacity	60"	28"	36"	305	\$10,514.00
5-CM (502-5R-CW)	5-12x20 Pan Capacity	74"	28"	36"	345	\$11,413.00
6-CM (502-6R-CW)	6-12x20 Pan Capacity	88"	28"	36"	385	\$11,864.00

Depth of cold pan - 5". Units standard with stainless steel panels.

Add for cold pan Adaptor Bars (3113622) - \$23.00 list.

For 220/240, contact factory for pricing.

Salad bar templates available, see options.

Note: Open understorage available on 4-6 well units at no additional charge.

ELITE 500 COLD UNIT - Slim-Line Ice Pan

A-2B SPEC

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
2-CISL	2-12x20 Pan Capacity	50"	19"	36"	225	\$5,506.00
3-CISL	3-12x20 Pan Capacity	72"	19"	36"	265	\$6,200.00

Depth of cold pan - 5". Units standard with stainless steel panels.
Add for cold pan Adaptor Bars (3113622) - \$23.00 list.
Salad bar templates available, see options.



3-CISL

Slimline

ELITE 500 COLD UNIT - Slim-Line Refrigerated

A-2B SPEC

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
2-CMSL	2-12x20 Pan Capacity	50"	19"	36"	225	\$8,938.00
3-CMSL	3-12x20 Pan Capacity	72"	19"	36"	265	\$9,862.00

Depth of cold pan - 5". Units standard with stainless steel panels.
Add for cold pan Adaptor Bars (3113622) - \$23.00 list.
For 220/240, contact factory for pricing.
Salad bar templates available, see options.

ELITE 500 EXTRA DEEP BLOOMINGTON REFRIGERATED COLD UNIT Listed NSF/ANSI Standard 7

A-5 SPEC

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
2-BCM	2-12x20 Pan Capacity	32"	28"	36"	320	\$8,938.00
3-BCM	3-12x20 Pan Capacity	46"	28"	36"	360	\$9,862.00
4-BCM	4-12x20 Pan Capacity	60"	28"	36"	405	\$10,514.00
5-BCM	5-12x20 Pan Capacity	74"	28"	36"	440	\$11,413.00
6-BCM	6-12x20 Pan Capacity	88"	28"	36"	480	\$11,864.00

Unit furnished mechanically refrigerated only. (Requires no ice.)
Standard with drain, sliding doors, and stainless steel panels.
Depth of Cold Pan 9 7/16"
For 220/240, contact factory for pricing.
Note: Open understorage available on 4-6 well units at no additional charge.



Mechanically Refrigerated
Extra Deep well listed with CSA in NSF/ANSI Standard 7
Pan rails are recessed for Maximum cooling efficiency

Snapshot

ELITE 500 "COOL BREEZE" (FORCED AIR COLD PAN) Listed NSF/ANSI Standard 7

A-6 SPEC

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
3-CB (502-3RAF)	3-Pan	46"	28"	36"	405	\$11,693.00
4-CB (502-4RAF)	4-Pan	60"	28"	36"	445	\$12,486.00
5-CB (502-5RAF)	5-Pan	74"	28"	36"	485	\$13,548.00
6-CB (502-6RAF)	6-Pan	88"	28"	36"	530	\$14,094.00

Depth of cold pan - 4-5/8"
Standard with drain and sliding door(s). (Requires no ice.)
Elite 500 units available in 30" high "Petite Elite 500" at standard pricing.
Note: Open understorage available on 4-6 well units at no additional charge.



Unit cascades a "Cool Breeze" of air over product without drying it out
Requires no ice
Maintains product temperature at 41 degrees or less

Snapshot

- A** ELITE
- B** REFLECTIONS
- C** STEAM TABLES
- D** DROP-INS
- E** DISPENSERS
- F** HEALTHCARE
- G** CONVEYORS
- H** SUPPORT EQUIPMENT
- I** RACKS
- J** CABINETS
- K** HEATING & HOLDING CABINETS
- L** COOK & HOLD
- M** MILLWORK
- N** BBQ MACHINES
- O** OVEN PROOFER COMBOS
- P** OVENS
- Q** PROOFERS
- R** MERCHANDISERS
- S** BLAST CHILLERS
- T** ANLUKER

ELITE OTR

- A**
ELITE
- B**
REFLECTIONS
- C**
STEAM TABLES
- D**
DROP-INS
- E**
DISPENSERS
- F**
HEALTH-CARE
- G**
CONVEYORS
- H**
SUPPORT EQUIPMENT
- I**
RACKS
- J**
CABINETS
- K**
HEATING & HOLDING CABINETS
- L**
COOK & HOLD
- M**
MILLWORK
- N**
BBQ MACHINES
- O**
OVEN PROOFER COMBOS
- P**
OVENS
- Q**
PROOFERS
- R**
MERCHAN-DISERS
- S**
BLAST CHILLERS
- T**
ANLIKER



4-OTR-2
SHOWN WITH
OPTIONS

Snapshot

Merchandising that fits in your line up
Product is kept cold 24 hours a day
Rear doors allow product restocking without interrupting customer side service

MODEL #	L	W	H	LIST PRICE
3-OTR-1	46"	28"	65-7/8"	\$22,377.00
4-OTR-2	60"	28"	65-7/8"	\$25,167.00
5-OTR-3	74"	28"	65-7/8"	\$27,568.00

Option	OTR-1	OTR-2	OTR-3
Front roll down night cover	\$2,109.00	\$2,399.00	\$2,424.00
Enclosed front	\$3,128.00	\$3,128.00	\$3,284.00
LED lighted shelves	\$9,495.00	\$11,198.00	\$12,410.00
Glass shelves, inclined, with stainless steel end stop	\$2,282.00	\$2,282.00	\$2,282.00

A-4
SPEC

ELITE 500 FROST TOP UNIT



4-FT

Snapshot

Perfect for dessert or salad merchandising
Drip trough on all sides for condensation

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
3-FT (502-1F)	46"	46"	28"	36"	370	\$12,410.00
4-FT (502-2F)	60"	60"	28"	36"	410	\$13,727.00
5-FT (502-3F)	74"	74"	28"	36"	455	\$17,470.00
6-FT (502-4F)	88"	88"	28"	36"	500	\$20,824.00

Standard with drain, sliding door(s), and stainless steel panels.
Elite 500 Units available in 30" high "Petite Elite 500" at standard pricing.
For 220/240, contact factory for pricing.
Note: Open understorage available on 4-6 well units at no additional charge.

ELITE 500 SOLID TOP UNIT

A-3
SPEC

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
2-ST (500)	32"	32"	28"	36"	225	\$4,706.00
3-ST (500-1)	46"	46"	28"	36"	265	\$5,164.00
4-ST (500-2)	60"	60"	28"	36"	302	\$5,491.00
5-ST (500-3)	74"	74"	28"	36"	345	\$5,729.00
6-ST (500-4)	88"	88"	28"	36"	385	\$6,103.00

Units standard with stainless steel panels.



Ideal for use as work top for plating or preparation
Perfect for merchandising

Snapshot

ELITE 500 SOLID TOP UNIT - Slimline

A-3
SPEC

Slimline

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
2-STSL	50"	50"	19"	36"	225	\$4,706.00
3-STSL	72"	72"	19"	36"	265	\$5,164.00

Units standard with stainless steel panels.

ELITE 500 BEVERAGE COUNTER UNIT

A-10
SPEC

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
2-CU	32"	32"	28"	36"	225	\$6,349.00
3-CU	46"	46"	28"	36"	265	\$6,761.00
4-CU	60"	60"	28"	36"	305	\$7,150.00
5-CU	74"	74"	28"	36"	345	\$7,408.00
6-CU	88"	88"	28"	36"	385	\$7,732.00

NOTE: Specify location of drip trough.
Units standard with stainless steel panels.



Designed to keep serving area clean and functional
Will accommodate a number of dispensers
Full length drains keep hazardous spills from your floors

Snapshot

CASHIER / CORNER UNIT

A-11
SPEC

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
2-CD (503-1)	Cashier with Locking Drawers	30"	28"	36"	165	\$4,466.00
2-CR	Corner Unit	28"	28"	36"	160	\$4,190.00
2-MCU	Mitered Corner Unit		28"	36"	140	\$4,989.00

Units standard with stainless steel panels.
NOTE: Cashier stands - standard with solid bottom and cutout with bushing.



Comfortable workstation
Can interlock with other Elite units or be freestanding
Stainless cash drawer and lock standard

Snapshot

- A** ELITE
- B** REFLECTIONS
- C** STEAM TABLES
- D** DROP-IN'S
- E** DISPENSERS
- F** HEALTHCARE
- G** CONVEYORS
- H** SUPPORT EQUIPMENT
- I** RACKS
- J** CABINETS
- K** HEATING & HOLDING CABINETS
- L** COOK & HOLD
- M** MILLWORK
- N** BBQ MACHINES
- O** OVEN PROOFER COMBOS
- P** OVENS
- Q** PROOFERS
- R** MERCHANDISERS
- S** BLAST CHILLERS
- T** ANTIKER

ELITE 500 REFRIGERATED BASE

- A**
ELITE
- B**
REFLECTIONS
- C**
STEAM TABLES
- D**
DROP-INS
- E**
DISPENSERS
- F**
HEALTH-CARE
- G**
CONVEYORS
- H**
SUPPORT EQUIPMENT
- I**
RACKS
- J**
CABINETS
- K**
HEATING & HOLDING CABINETS
- L**
COOK & HOLD
- M**
MILLWORK
- N**
BBQ MACHINES
- O**
OVEN PROOFER COMBOS
- P**
OVENS
- Q**
PROOFERS
- R**
MERCHANT-DISERS
- S**
BLAST CHILLERS
- T**
ANLIKER



811-1117

MODEL #	CATALOG #	DESCRIPTION	L	W	H	CAPACITY CU. FT.	LIST PRICE
UCR-1	811-1115	1 Door Model Fits a 4 CI, CM, BCM or ST	50"	27"	18"	5.6	\$7,373.00
UCR-2	811-1116	2 Door Model Fits a 5 or 6 CI, CM, BCM or ST	64"	27"	18"	8.3	\$8,090.00

ELITE 500 ICE CREAM COUNTER



4-ICF

MODEL #	DESCRIPTION	# OF DOORS	L	W	H	AMPS	H.P.	SHIP WT. LBS.	LIST PRICE
2-ICF	6 gal. Ice Cream Freezer	2	32"	28"	36"	5	1/4	300	\$13,279.00
4-ICF	12. gal Ice Cream Freezer	4	32"	28"	36"	5	1/4	600	\$16,206.00

Option: Locking device without lock - \$826.00 List



ELITE 500 TRAY STANDS - BUFFET & CAFETERIA



MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
BPS	Buffet Style	39"	28"	36"	160	\$7,098.00
CTS	Cafeteria Tray Stand	32"	28"	36"	160	\$4,388.00

Units standard with stainless steel panels. Silverware inserts included.

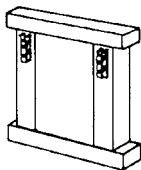
Optional Napkin Dispenser

Napkin Size:

6 1/2" x 4 1/4" to 6 1/2" x 5 1/4" - Napkin Model 0098241 - List Price \$627.00

6 1/2" x 3 1/2" - Model 0098240 - List Price \$677.00 (For CTS Units Only).

ELITE 500 FALSE FRONT



MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
C-1-FF	1-Foot	12"	4"	30"	14	\$498.00
C-2-FF	2-Foot	24"	4"	30"	28	\$1,032.00
C-3-FF	3-Foot	36"	4"	30"	42	\$1,551.00
C-4-FF	4-Foot	48"	4"	30"	55	\$2,014.00
C-5-FF	5-Foot	60"	4"	30"	69	\$2,393.00

3 Select Elite Options

Piper's Elite line of cafeteria and buffet equipment has a complete array of options and accessories - everything you need to finish your lineup.

GUARDS: CAFETERIA

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 32"		3 OPENING 46"		4 OPENING 60"		5 OPENING 74"		6 OPENING 88"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
CPG	Protector Guard	250	24	\$1,269.00	28	\$1,317.00	34	\$1,440.00	40	\$1,644.00	46	\$1,897.00
CPGL	Protector Guard w/ Lights	250	28	\$2,414.00	31	\$2,537.00	38	\$3,282.00	45	\$3,590.00	51	\$4,132.00
CPGHL	Protector Guard w/ Heat & Lights	250	29	\$3,252.00	38	\$3,810.00	47	\$4,331.00	56	\$5,637.00	65	\$6,636.00
CPGFL	Protector Guard w/ Fluor. Lights	250	28	\$2,979.00	31	\$3,114.00	38	\$3,825.00	45	\$3,951.00	51	\$4,481.00
CPGH	Protector Guard w/ Heat	250	28	\$3,058.00	50	\$3,274.00	37	\$4,042.00	44	\$4,791.00	50	\$5,333.00
SCP-GC	Classic Single	250	22	\$926.00	26	\$973.00	32	\$1,397.00	38	\$1,544.00	44	\$1,939.00
CPGC	Classic (1 5/8)	250	40	\$2,237.00	44	\$2,315.00	50	\$3,427.00	56	\$3,555.00	62	\$4,619.00



CPG



CPGC

GUARDS: DOUBLE DISPLAY

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 32"		3 OPENING 46"		4 OPENING 60"		5 OPENING 74"		6 OPENING 88"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
CDD	Double Display	250	34	\$2,033.00	44	\$2,130.00	54	\$2,237.00	64	\$2,774.00	75	\$3,282.00
CDDL	Double Display w/ Lights	250	36	\$2,926.00	47	\$3,440.00	58	\$3,891.00	69	\$4,481.00	81	\$4,700.00
CDDC	Classic Double Display	250	50	\$2,586.00	60	\$2,735.00	70	\$3,995.00	80	\$4,272.00	90	\$5,404.00



CDD



CDDC

GUARDS: OVERHEAD SHELF

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 32"		3 OPENING 46"		4 OPENING 60"		5 OPENING 74"		6 OPENING 88"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
OHS	Overhead Shelf Less Plexiglass	250	15	\$1,247.00	21	\$1,293.00	28	\$1,397.00	38	\$1,584.00	48	\$1,829.00



OHS

GUARDS: END GUARD

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 32"		3 OPENING 46"		4 OPENING 60"		5 OPENING 74"		6 OPENING 88"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
CEG	End Guard (pr.)	-	-	\$616.00	-	\$616.00	-	\$616.00	-	\$616.00	-	\$616.00

BUFFET GUARDS: SINGLE SIDED

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 32"		3 OPENING 46"		4 OPENING 60"		5 OPENING 74"		6 OPENING 88"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
BPG1	Single Sided Protector Guard	250	45	\$1,899.00	52	\$2,028.00	64	\$2,335.00	74	\$2,779.00	86	\$3,309.00
BPG1IL	Single Sided w/ Lights	250	48	\$2,653.00	55	\$2,808.00	66	\$3,419.00	77	\$4,152.00	88	\$4,955.00
BPG1FL	Single Sided w/ Fluor. Lights	250	49	\$2,803.00	56	\$2,851.00	68	\$3,478.00	79	\$4,226.00	90	\$5,044.00
BPG1C	Classic Single-Sided	250	60	\$2,138.00	68	\$2,287.00	80	\$3,255.00	90	\$3,402.00	102	\$4,372.00



BPG1



BPG1C

NOTES: Hinged guards available on CPG and BPG1 - \$572.00 list.
 Hinged guards available on BPG - \$953.00 list.
 Guards listed above are designed specifically for Elite 500 units. For other applications consult factory.

- A** ELITE
- B** REFLECTIONS
- C** STEAM TABLES
- D** DROP-INS
- E** DISPENSERS
- F** HEALTHCARE
- G** CONVEYORS
- H** SUPPORT EQUIPMENT
- I** RACKS
- J** CABINETS
- K** HEATING & HOLDING CABINETS
- L** COOK & HOLD
- M** MILLWORK
- N** BBQ MACHINES
- O** OVEN PROOFER COMBOS
- P** OVENS
- Q** PROOFERS
- R** MERCHANDISERS
- S** BLAST CHILLERS
- T** ANLUKER

BUFFET GUARDS: DOUBLE SIDED



BPG

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 32"		3 OPENING 46"		4 OPENING 60"		5 OPENING 74"		6 OPENING 88"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
BPG	Double Sided Protector Guard	250	53	\$1,974.00	60	\$2,118.00	72	\$2,445.00	82	\$2,936.00	94	\$3,530.00
BPGIL	Protector Guard w/ Incan. Lights	250	56	\$2,725.00	63	\$2,901.00	75	\$3,524.00	86	\$4,305.00	98	\$5,169.00
BPGFL	Protector Guard w/ Fluor. Lights	250	56	\$2,798.00	63	\$2,952.00	75	\$3,584.00	86	\$4,378.00	98	\$5,262.00
BPGH	Protector Guard w/ Infrared Heat	250	56	\$2,826.00	63	\$2,967.00	75	\$3,598.00	86	\$4,409.00	98	\$5,294.00
BPGC	Classic Two-Sided	250	70	\$3,738.00	80	\$4,002.00	96	\$5,691.00	110	\$5,955.00	125	\$7,649.00



BPGC

BUFFET GUARDS: DOUBLE DISPLAY

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 32"		3 OPENING 46"		4 OPENING 60"		5 OPENING 74"		6 OPENING 88"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
BDD	Double Display Two-Sided PG	250	44	\$3,036.00	54	\$3,329.00	64	\$3,776.00	74	\$4,272.00	85	\$4,921.00
BDDL	Double Display Two-Sided w/ Lights	250	46	\$3,942.00	58	\$4,637.00	68	\$5,433.00	80	\$6,064.00	94	\$6,660.00

BUFFET GUARDS: END GUARDS

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 32"		3 OPENING 46"		4 OPENING 60"		5 OPENING 74"		6 OPENING 88"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
BEG	End Guard (pr.)	-	-	\$616.00	-	\$616.00	-	\$616.00	-	\$616.00	-	\$616.00

BUFFET GUARDS: GUARD OPTIONS

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 32"		3 OPENING 46"		4 OPENING 60"		5 OPENING 74"		6 OPENING 88"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
BGAH	Protector Guard Adjustable Height	-	-	\$616.00	-	\$616.00	-	\$616.00	-	\$616.00	-	\$616.00

TRAY SLIDES & CUTTING BOARDS



CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 32"		3 OPENING 46"		4 OPENING 60"		5 OPENING 74"		6 OPENING 88"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
SFTS-10	Solid Flat 10" Tray Slide	-	14	\$886.00	16	\$933.00	20	\$1,001.00	25	\$1,287.00	40	\$1,547.00
SFB-10	Solid Flat 10" Cutting Board	-	14	\$886.00	16	\$933.00	20	\$1,001.00	25	\$1,287.00	40	\$1,547.00
SFTS-12	Solid Flat 12" Tray Slide	70	22	\$916.00	28	\$973.00	30	\$1,037.00	35	\$1,328.00	50	\$1,602.00
3BTS	3-Bar Removable Tray Slide	70	16	\$792.00	18	\$846.00	21	\$885.00	23	\$1,314.00	26	\$1,569.00
SRTS	12" Solid Ribbed 16-gauge Tray Slide	70	20	\$1,255.00	25	\$1,312.00	30	\$1,341.00	35	\$1,636.00	40	\$2,066.00
SCB	8" Stainless Cutting Board	70	8	\$787.00	12	\$831.00	16	\$882.00	20	\$1,134.00	25	\$1,375.00
MCB	8" Maple Cutting Board	70	17	\$560.00	21	\$601.00	25	\$660.00	29	\$852.00	35	\$1,045.00
ME	Mitered End for Tray Slide	-	-	\$510.00	-	\$510.00	-	\$510.00	-	\$510.00	-	\$510.00

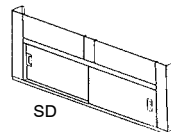
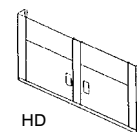
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SHELVES

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 32"		3 OPENING 46"		4 OPENING 60"		5 OPENING 74"		6 OPENING 88"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
INT	Intermediate Undershelf	-	45	\$640.00	60	\$769.00	75	\$872.00	90	\$1,034.00	105	\$1,158.00
SBS	S/S 18" Bread Shelf	70	10	\$885.00	10	\$885.00	10	\$885.00	10	\$885.00	10	\$885.00
MBS	8" Bread Shelf Maple	70	15	\$598.00	15	\$598.00	15	\$598.00	15	\$598.00	15	\$598.00

DOORS

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 32"		3 OPENING 46"		4 OPENING 60"		5 OPENING 74"		6 OPENING 88"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
HD or SD	Hinged or Sliding Doors	-	20	\$809.00	30	\$818.00	40	\$1,037.00	50	\$1,143.00	60	\$1,306.00
LD	Locks for Doors	-	-	\$467.00	-	\$467.00	-	\$467.00	-	\$467.00	-	\$467.00



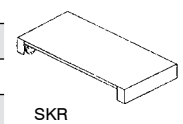
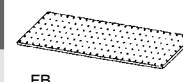
TOP OPTIONS

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 32"		3 OPENING 46"		4 OPENING 60"		5 OPENING 74"		6 OPENING 88"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
DUT	Dual Use Top	-	-	\$724.00	-	\$724.00	-	\$724.00	-	\$724.00	-	\$724.00
SBT	Stainless Salad Bar Template	-	14	\$1,025.00	16	\$1,190.00	20	\$1,348.00	22	\$1,614.00	24	\$1,876.00
RT	Reinforced Top	-	8	\$787.00	11	\$787.00	14	\$787.00	20	\$787.00	26	\$787.00
FF	Fill Faucet	-	-	\$990.00	-	\$990.00	-	\$990.00	-	\$990.00	-	\$990.00
CUT	Cut-Out for Drop-In Dispensers	-	-	\$362.00	-	\$362.00	-	\$362.00	-	\$362.00	-	\$362.00

Dual Use Top: Add 6" to the length of 2-4 well units. Add 10" to the length of 5-6 well units.

BODY OPTIONS

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 32"		3 OPENING 46"		4 OPENING 60"		5 OPENING 74"		6 OPENING 88"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
RUS	Removable Bottom	-	30	\$633.00	35	\$769.00	40	\$870.00	45	\$1,034.00	50	\$1,157.00
FB	False Bottom (Cold Unit)	-	5	\$145.00	7	\$217.00	10	\$241.00	12	\$362.00	15	\$434.00
SKR	Skirting	-	20	\$427.00	25	\$475.00	30	\$506.00	35	\$529.00	40	\$553.00
FLP	Filler Strips	-	3	\$187.00	3	\$187.00	3	\$187.00	3	\$187.00	3	\$187.00
FPB	Full Perimeter Bumper	-	18	\$824.00	23	\$1,016.00	28	\$1,213.00	33	\$1,403.00	38	\$1,584.00



ADDITIONAL OPTIONS

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 32"		3 OPENING 46"		4 OPENING 60"		5 OPENING 74"		6 OPENING 88"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
SSL	Legs in lieu of casters	-	-	N/C	-	N/C	-	N/C	-	N/C	-	N/C
MRCE	Mechanical Refrig. Compressor - Extended Warranty	-	-	\$462.00	-	\$462.00	-	\$462.00	-	\$462.00	-	\$462.00
TFR	Tubular Foot Rest-Cashier Unit	-	7	\$401.00	7	\$401.00	7	\$401.00	7	\$401.00	7	\$401.00
DOUT	Duplex Outlet	-	-	\$549.00	-	\$549.00	-	\$549.00	-	\$549.00	-	\$549.00
AHM	Adjustable Height, Manual**	-	-	\$1,781.00	-	\$1,781.00	-	\$1,781.00	-	\$1,781.00	-	\$1,781.00
AHE	Adjustable Height, Electric**	-	-	\$2,894.00	-	\$2,894.00	-	\$2,894.00	-	\$2,894.00	-	\$2,894.00

** Not available on milk units, ice cream units, tray stands or false fronts.

** Units are not provided with interlocks if adjustable height option is added.

- A** ELITE
- B** REFLECTIONS
- C** STEAM TABLES
- D** DROP-INS
- E** DISPENSERS
- F** HEALTHCARE
- G** CONVEYORS
- H** SUPPORT EQUIPMENT
- I** RACKS
- J** CABINETS
- K** HEATING & HOLDING CABINETS
- L** COOK & HOLD
- M** MILLWORK
- N** BBQ MACHINES
- O** OVEN PROOFER COMBOS
- P** OVENS
- Q** PROOFERS
- R** MERCHANDISERS
- S** BLAST CHILLERS
- T** ANLUKER

4 Select Your Finish

Powder coating, custom laminates and decals to finish off your buffet line up.

- A**
ELITE
- B**
REFLECTIONS
- C**
STEAM TABLES
- D**
DROP-INS
- E**
DISPENSERS
- F**
HEALTH-CARE
- G**
CONVEYORS
- H**
SUPPORT EQUIPMENT
- I**
RACKS
- J**
CABINETS
- K**
HEATING & HOLDING CABINETS
- L**
COOK & HOLD
- M**
MILLWORK
- N**
BBQ MACHINES
- O**
OVEN PROOFER COMBOS
- P**
OVENS
- Q**
PROOFERS
- R**
MERCHAN-DISERS
- S**
BLAST CHILLERS
- T**
ANLIKER

Stainless Steel



Snapshot
Standard
The extreme durability and easy cleaning of stainless steel makes it the first choice for strict hygiene conditions, such as, hospitals, kitchens, and other food processing environments, while providing a modern and attractive appearance.

Laminate



Snapshot
Laminate offers a wide range of patterns and colors. Surfaces can mimic everything from wood grains and stone to subtle textures and solids. Laminate is made of plastic-coated synthetics with a smooth surface that's easy to clean.

CAT. NO.	DESCRIPTION	2 OPENING 32"		3 OPENING 46"		4 OPENING 60"		5 OPENING 74"		6 OPENING 88"	
		SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
FRMA	Formica Laminate Without Doors	-	\$598.00	-	\$803.00	-	\$1,012.00	-	\$1,126.00	-	\$1,316.00
FRMAD	Formica Laminate With Doors	-	\$777.00	-	\$981.00	-	\$1,184.00	-	\$1,306.00	-	\$1,456.00

PIZZAZZ Powder Coat



Snapshot
Color selection is virtually unlimited with flat, satin, gloss, high gloss, metallic, candies, clear, iridescent, fluorescent, wrinkle, hammer tone, and glitter finishes available. Powder coated surfaces are resistant to chipping, scratching, fading, and wearing.

***Pizzazz powder coating** Add the Pizzazz powder coating to your design specifications! Choose from unique and beautiful colors by indicating your PMS reference number upon ordering.

UNITS	LIST PRICE
1-2 Units	\$3,596.00
3-6 Units	\$4,108.00
7-12 Units	\$7,547.00
13-20 Units	\$12,513.00
20+ Units	Contact Factory

WORKS IN A DRAWER

Reflections' Exclusive Element Replacement System



Reflections 4 Well Hot Food Unit
Shown with options

***Eliminates Down Time On
Your Steam Table and
Saves You Money In
Three Easy Steps.***

**Quickly replace and repair heating
elements on your hot food tables or
buffet units in half the time of our
competitors.**

The Piper Difference



1 Screw Removal

- Simply remove the screws holding the faceplate of the temperature controls.



2 Face Plate Removal

- Fold down the protective faceplate to reveal well drawers.



3 Element Access

- Slide the well drawer open to gain access to each of the heating elements.

2 Select Reflections Units

Piper's Reflections line of cafeteria and buffet equipment offer flexible solutions with fiberglass bodies and stainless steel tops.

- A ELITE
- B REFLECTIONS**
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTH-CARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLIKER

B-1 SPEC

REFLECTIONS HOT FOOD UNIT



R4-HF SHOWN WITH OPTIONS

Snapshot

Holds pans up to 6" deep
1000 watts when run at 208V, 1330w when run at 240V - Reflections Only
Features "works in a drawer" to quickly replace and repair heating elements
Wells run wet or dry

MODEL #	DESCRIPTION	WATTAGE 208/240	L	W	H	SHIP WT. LBS.	LIST PRICE
R2-HF	2-Well	2000 / 2660	36"	30"	36"	245	\$6,988.00
R3-HF	3-Well	3000 / 3990	50"	30"	36"	270	\$8,766.00
R4-HF	4-Well	4000 / 5320	60"	30"	36"	295	\$10,281.00
R5-HF	5-Well	5000 / 6650	74"	30"	36"	335	\$11,294.00
R6-HF	6-Well	6000 / 7980	96"	30"	36"	360	\$13,176.00

Option: Auto Fill - \$961.00 Llist
Note: Manifoldd drains standard.

B-2 SPEC

REFLECTIONS HOT TOP FOOD UNIT



R4-HT

Snapshot

Perfect for holding pizza and other hot entrees
Maintains proper serving temperatures

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.	LIST PRICE
R1-HT	1-Pan	215	28"	30"	36"	140	\$5,602.00
R2-HT	2-Pan	310	36"	30"	36"	180	\$6,018.00
R3-HT	3-Pan	430	50"	30"	36"	200	\$6,822.00
R4-HT	4-Pan	525	60"	30"	36"	240	\$7,489.00
R5-HT	5-Pan	645	74"	30"	36"	280	\$8,253.00
R6-HT	6-Pan	860	96"	30"	36"	310	\$9,630.00

B-3 SPEC

REFLECTIONS HOT AND COLD COMBINATION COUNTERS ENCLOSED BASE ICE COOLED



R3H-3CI

Snapshot

Runs hot on one side, cold on the other
Hot wells run wet or dry
Cold wells are cooled with ice

MODEL #	HOT WELLS	COLD WELLS	COLD PAN SIZE	L	W	H	SHIP WT. LBS.	LIST PRICE
R1H-2CI	1	2	24.625" x 19.875"	50"	30"	36"	285	\$7,436.00
R1H-3CI	1	3	37.625" x 19.875"	60"	30"	36"	340	\$8,081.00
R1H-4CI	1	4	50.375" x 19.875"	74"	30"	36"	340	\$9,285.00
R1H-5CI	1	5	63.125" x 19.875"	96"	30"	36"	365	\$11,571.00
R2H-3CI	2	3	37.625" x 19.875"	74"	30"	36"	340	\$10,685.00
R2H-4CI	2	4	50.375" x 19.875"	96"	30"	36"	365	\$13,006.00
R3H-2CI	3	2	24.625" x 19.875"	74"	30"	36"	340	\$11,970.00
R3H-3CI	3	3	37.625" x 19.875"	96"	30"	36"	365	\$14,090.00
R4H-2CI	4	2	??	96"	30"	36"	400	\$15,218.00

REFLECTIONS HOT AND COLD COMBINATION COUNTERS REFRIGERATED

B-3
SPEC

MODEL #	HOT WELLS	COLD WELLS	COLD PAN SIZE	L	W	H	SHIP WT. LBS.	LIST PRICE
R1H-2CM	1	2	24.625" x 19.875"	50"	30"	36"	380	\$10,007.00
R1H-3CM	1	3	37.625" x 19.875"	60"	30"	36"	405	\$10,503.00
R1H-4CM	1	4	50.375" x 19.875"	74"	30"	36"	445	\$11,781.00
R1H-5CM	1	5	63.125" x 19.875"	96"	30"	36"	470	\$14,016.00
R2H-3CM	2	3	37.625" x 19.875"	74"	30"	36"	445	\$12,924.00
R2H-4CM	2	4	5.375" x 19.875"	96"	30"	36"	470	\$15,438.00
R3H-2CM	3	2	24.625" x 19.875"	74"	30"	36"	445	\$14,288.00
R3H-3CM	3	3	3.625" x 19.875"	96"	30"	36"	470	\$16,398.00
R4H-2CM	4	2	??	96"	30"	36"	400	\$17,711.00



Features "works in a drawer" access on hot side
Cold side is mechanically refrigerated

Snapshot

REFLECTIONS COLD UNIT - ENCLOSED BASE ICE COOLED

B-4
SPEC

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
R2-CI	2-12x20 Pan Capacity	36"	30"	36"	200	\$5,166.00
R3-CI	3-12x20 Pan Capacity	50"	30"	36"	245	\$5,527.00
R4-CI	4-12x20 Pan Capacity	60"	30"	36"	280	\$6,269.00
R5-CI	5-12x20 Pan Capacity	74"	30"	36"	330	\$7,019.00
R6-CI	6-12x20 Pan Capacity	96"	30"	36"	390	\$8,078.00

Depth of CI and CM cold pan - 5", depth of BCM cold pan is 9-7/16".
Perforated False Bottoms - See options (RFB).
Salad bar templates available.



R4-CI

REFLECTIONS COLD UNIT - REFRIGERATED

B-4
SPEC

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
R2-CM	2-12x20 Pan Capacity	36"	30"	36"	350	\$7,724.00
R3-CM	3-12x20 Pan Capacity	50"	30"	36"	485	\$8,393.00
R4-CM	4-12x20 Pan Capacity	60"	30"	36"	500	\$9,238.00
R5-CM	5-12x20 Pan Capacity	74"	30"	36"	580	\$10,163.00
R6-CM	6-12x20 Pan Capacity	96"	30"	36"	640	\$12,057.00

Depth of CI and CM cold pan - 5"
Perforated False Bottoms - See options (RFB).
Salad bar templates available.
For 220/240 unit, contact factory for pricing.



R4-CM
SHOWN WITH
OPTIONS

REFLECTIONS OTR

MODEL #	L	W	H	LIST PRICE
R3-OTR-1	50"	30"	65.875"	\$20,635.00
R4-OTR-2	60"	30"	65.875"	\$23,404.00
R5-OTR-3	74"	30"	65.875"	\$25,766.00

Option	OTR-1	OTR-2	OTR-3
Front roll down night cover	\$2,109.00	\$2,399.00	\$2,424.00
Enclosed front	\$3,128.00	\$3,128.00	\$3,284.00
LED lighted shelves	\$9,495.00	\$11,198.00	\$12,410.00
Glass shelves, inclined, with stainless steel end stop	\$2,282.00	\$2,282.00	\$2,282.00



R4-OTR-2
SHOWN WITH
OPTIONS

Merchandising that fits in your line up
Product is kept cold 24 hours a day
Rear doors allow product restocking without interrupting customer side service

Snapshot

- A ELITE
- B REFLECTIONS**
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLUKER

B-14
SPEC

REFLECTIONS COLD UNIT - Listed NSF/ANSI Standard 7



R4-BCM
SHOWN
WITH
OPTIONS

Snapshot

Mechanically refrigerated
Extra deep well list with CSA in NSF/ ANSI Standard 7
Pan rails are recessed for maximum cooling efficiency

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
R2-BCM	2-12x20 Pan Capacity	36"	30"	36"	350	\$7,724.00
R3-BCM	3-12x20 Pan Capacity	50"	30"	36"	485	\$8,393.00
R4-BCM	4-12x20 Pan Capacity	60"	30"	36"	500	\$9,238.00
R5-BCM	5-12x20 Pan Capacity	74"	30"	36"	580	\$10,163.00
R6-BCM	6-12x20 Pan Capacity	96"	30"	36"	640	\$12,057.00

Depth of cold pan - 9-7/16"

B-6
SPEC

REFLECTIONS COOL BREEZE UNITS ENCLOSED BASE Listed NSF/ANSI Standard 7



R4-CB
SHOWN
WITH
OPTIONS

Snapshot

Maintains product temperature at 41° or less
Requires no ice
Unit cascades cool breeze of air over product without drying it out

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.	LIST PRICE
R3-CB	3 -Pan	960	50"	30"	36"	520	\$11,507.00
R4-CB	4 -Pan	960	60"	30"	36"	548	\$12,268.00
R5-CB	5 -Pan	960	74"	30"	36"	625	\$13,179.00
R6-CB	6 -Pan	960	96"	30"	36"	640	\$13,702.00

NOTE: 2 -Pan not available
Depth of cold pan - 4-5/8"

B-5
SPEC

REFLECTIONS FROST TOP UNIT ENCLOSED BASE



R4-FT

Snapshot

Perfect for dessert or salad merchandising
Drip trough on all sides for condensation

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.	LIST PRICE
R2-FT	36" Length	310	36"	30"	36"	380	\$8,847.00
R3-FT	50" Length	430	50"	30"	36"	460	\$9,841.00
R4-FT	60" Length	525	60"	30"	36"	550	\$10,848.00
R5-FT	74" Length	645	74"	30"	36"	620	\$12,435.00
R6-FT	96" Length	860	96"	30"	36"	690	\$14,342.00

REFLECTIONS ICE CREAM COUNTER

MODEL #	DESCRIPTION	# OF DOORS	L	W	H	AMPS	H.P.	SHIP WT. LBS.	LIST PRICE
R2-ICF	6 gal. Ice Cream Freezer	2	36"	30"	36"		1/4	280	\$13,232.00
R4-ICF	12 gal. Ice Cream Freezer	4	36"	30"	36"		1/4	590	\$16,348.00

OPTION: Locking device without lock. - \$826.00 list

REFLECTIONS SOLID TOP UNIT ENCLOSED BASE

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
R1-ST	28"	28"	30"	36"	124	\$3,643.00
R2-ST	36"	36"	30"	36"	165	\$4,331.00
R3-ST	50"	50"	30"	36"	184	\$4,661.00
R4-ST	60"	60"	30"	36"	215	\$5,133.00
R5-ST	74"	74"	30"	36"	244	\$5,506.00
R6-ST	96"	96"	30"	36"	284	\$6,193.00



R4-ST SHOWN WITH OPTIONS

Ideal for use as work top for plating or preparation
Perfect for merchandising

Snapshot

B-7 SPEC

- A ELITE
- B REFLECTIONS**
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLUKER

- A ELITE
- B REFLECTIONS**
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTH-CARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLIKER

BEVERAGE CENTER

B-13 SPEC



Unit Can Be Customized With Your Logo!

REFLECTIONS 3 WELL BEVERAGE COOLER, R3-BCI WITH CUSTOM LOGO

MODEL #	DESCRIPTION	CAPACITY	L	W	H	SHIP WT. LBS.	LIST PRICE
R2-BCI	2-12x20 Pan Capacity	80-12oz. Bottles	36"	30"	36"	350	\$5,166.00
R3-BCI	3-12x20 Pan Capacity	120-12oz. Bottles	50"	30"	36"	485	\$5,527.00
R4-BCI	4-12x20 Pan Capacity	160-12oz. Bottles	60"	30"	36"	500	\$6,269.00

Use as a back bar or self-serve ice unit for beverages. Cold pan is 9-7/16" deep. Capacity based on 12oz. Bottles: Capacities will vary depending on product and ice usage.



EASY DRAINAGE
Each unit is equipped with drain standard.

B-8 SPEC

REFLECTIONS BEVERAGE COUNTER UNITS ENCLOSED BASE



R6-BEV SHOWN WITH OPTIONS

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
R1-BEV1	Single Trough	28"	30"	36"	165	\$4,329.00
R2-BEV1	Single Trough	36"	30"	36"	175	\$4,648.00
R3-BEV1	Single Trough	50"	30"	36"	194	\$5,014.00
R4-BEV1	Single Trough	60"	30"	36"	235	\$5,712.00
R5-BEV1	Single Trough	74"	30"	36"	265	\$6,463.00
R6-BEV1	Single Trough	96"	30"	36"	308	\$7,507.00

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
R1-BEV2	Double Trough	28"	30"	36"	165	\$4,945.00
R2-BEV2	Double Trough	36"	30"	36"	175	\$5,373.00
R3-BEV2	Double Trough	50"	30"	36"	194	\$5,859.00
R4-BEV2	Double Trough	60"	30"	36"	235	\$6,703.00
R5-BEV2	Double Trough	74"	30"	36"	265	\$7,574.00
R6-BEV2	Double Trough	96"	30"	36"	308	\$8,955.00

B-11 SPEC

REFLECTIONS CASHIER STAND UNITS WITH FOOT REST

B-11-B SPEC



R1-CS SHOWN WITH OPTIONS

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
R1-CS	Cashier Stand w/ Drawer & Locks	28"	30"	36"	185	\$4,615.00
R2-CS	Cashier Stand w/ Drawer & Locks	36"	30"	36"	200	\$4,883.00

OPTION: (-R DOUT) Duplex Outlet - Add \$549.00 list.

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
R1-CU	Corner Unit	30"	30"	36"	100	\$4,354.00

REFLECTIONS TRAY STANDS - BUFFET & CAFETERIA

8-12
SPEC

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
R1-TS	Single Tray Stand	30"	30"	36"	155	\$3,522.00
R2-TS	Double Tray Stand	38"	30"	36"	195	\$3,645.00
RSD	Silverware Dispenser for Tray Stands w/ 10 Holes				-	\$475.00
RSDN	Silverware & Napkin Dispenser for Tray Stands w/ 8 Holes & 1 Napkin Dispenser				-	\$1,000.00



R1-TS

3 Select Reflections Options

Piper's Reflections line of cafeteria and buffet equipment has a complete array of options and accessories - everything you need to finish your lineup.

GUARDS: CAFETERIA

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 36"		3 OPENING 50"		4 OPENING 60"		5 OPENING 74"		6 OPENING 96"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
RCPG	Protector Guard	250	24	\$1,269.00	28	\$1,317.00	34	\$1,440.00	40	\$1,644.00	46	\$1,897.00
RCPGL	Protector Guard w/ Lights	250	28	\$2,414.00	31	\$2,537.00	38	\$3,282.00	45	\$3,590.00	51	\$4,132.00
RCPGHL	Protector Guard w/ Heat & Lights	250	29	\$3,252.00	38	\$3,810.00	47	\$4,331.00	56	\$5,637.00	65	\$6,636.00
RCPGFL	Protector Guard w/ Fluor. Lights	250	28	\$2,979.00	31	\$3,114.00	38	\$3,825.00	45	\$3,951.00	51	\$4,481.00
RCPGH	Protector Guard w/ Heat	250	28	\$3,058.00	50	\$3,274.00	37	\$4,042.00	44	\$4,791.00	50	\$5,333.00
RSCPGC	Classic Single	250	22	\$926.00	26	\$973.00	32	\$1,397.00	38	\$1,544.00	44	\$1,939.00
RCPGC	Classic (1 5/8)	250	40	\$2,237.00	44	\$2,309.00	50	\$3,427.00	56	\$3,555.00	62	\$4,619.00



RCPG



RCPGC

NOTES: Hinged guards available on RCPG and RBPG1 - \$539.00 list.
Hinged guards available on RBPG - \$898.00 list.

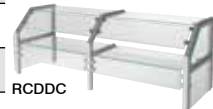
Heat and light options available on Classic Guards, consult factory for pricing. Guards listed above are designed specifically for Reflections units. For other applications consult factory.

GUARDS: DOUBLE DISPLAY

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 36"		3 OPENING 50"		4 OPENING 60"		5 OPENING 74"		6 OPENING 96"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
RCDD	Double Display	250	34	\$2,033.00	44	\$2,130.00	54	\$2,237.00	64	\$2,774.00	75	\$3,282.00
RCDDL	Double Display w/ Lights	250	36	\$2,926.00	47	\$3,440.00	58	\$3,891.00	69	\$4,481.00	81	\$5,025.00
RCDDC	Classic Double Display	250	50	\$2,586.00	60	\$2,735.00	70	\$3,995.00	80	\$4,272.00	90	\$5,404.00



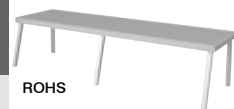
RCDD



RCDDC

GUARDS: OVERHEAD SHELF

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 36"		3 OPENING 50"		4 OPENING 60"		5 OPENING 74"		6 OPENING 96"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
ROHS	Overhead Shelf Less Plexiglass	250	15	\$1,247.00	21	\$1,288.00	28	\$1,397.00	38	\$1,584.00	48	\$1,829.00



ROHS

GUARDS: END GUARD

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 36"		3 OPENING 50"		4 OPENING 60"		5 OPENING 74"		6 OPENING 96"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
RCEG	End Guard (pr.)	-	-	\$616.00	-	\$616.00	-	\$616.00	-	\$616.00	-	\$616.00

- A ELITE
- B REFLECTIONS**
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLUKER

BUFFET GUARDS: SINGLE SIDE



RBPG1



RBPG1C

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 36"		3 OPENING 50"		4 OPENING 60"		5 OPENING 74"		6 OPENING 96"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
RBPG1	Single Sided Protector Guard	250	45	\$1,899.00	52	\$2,028.00	64	\$2,335.00	74	\$2,779.00	86	\$3,309.00
RBPG1IL	Single Sided w/ Lights	250	48	\$2,653.00	55	\$2,808.00	66	\$3,419.00	77	\$4,152.00	88	\$4,955.00
RBPG1FL	Single Sided w/ Fluor. Lights	250	49	\$2,803.00	56	\$2,851.00	68	\$3,478.00	79	\$4,226.00	90	\$5,044.00
RBPG1C	Classic Single-Sided	250	60	\$2,138.00	68	\$2,287.00	80	\$3,255.00	90	\$3,402.00	102	\$4,372.00

BUFFET GUARDS: DOUBLE SIDED



RBPG



RBPGC

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 36"		3 OPENING 50"		4 OPENING 60"		5 OPENING 74"		6 OPENING 96"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
RBPG	Double Sided Protector Guard	250	53	\$1,974.00	60	\$2,118.00	72	\$2,445.00	82	\$2,936.00	94	\$3,530.00
RBPGIL	Protector Guard w/ Incan. Lights	250	56	\$2,725.00	63	\$2,901.00	75	\$3,524.00	86	\$4,305.00	98	\$5,169.00
RBPGFL	Protector Guard w/ Fluor. Lights	250	56	\$2,798.00	63	\$2,952.00	75	\$3,584.00	86	\$4,378.00	98	\$5,262.00
RBPGH	Protector Guard w/ Infrared Heat	250	56	\$2,826.00	63	\$2,967.00	75	\$3,598.00	86	\$4,409.00	98	\$5,294.00
RBPGC	Classic Two-Sided	250	70	\$3,738.00	80	\$4,002.00	96	\$5,691.00	110	\$5,955.00	125	\$7,649.00

BUFFET GUARDS: DOUBLE DISPLAY

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 36"		3 OPENING 50"		4 OPENING 60"		5 OPENING 74"		6 OPENING 96"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
RBDD	Double Display Two-Sided PG+	250	44	\$3,036.00	54	\$3,329.00	64	\$3,776.00	74	\$4,272.00	85	\$4,921.00
RBDDL	Double Display Two-Sided w/ Lights	250	46	\$3,942.00	58	\$4,637.00	68	\$5,433.00	80	\$6,064.00	94	\$6,660.00

BUFFET GUARDS: END GUARDS

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 36"		3 OPENING 50"		4 OPENING 60"		5 OPENING 74"		6 OPENING 96"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
RBEG	End Guard (pr.)	-	-	\$616.00	-	\$616.00	-	\$616.00	-	\$616.00	-	\$616.00

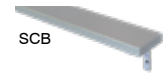
BUFFET GUARDS: OPTIONS

CAT. NO.	DESCRIPTION	SHIP CLASS	2 OPENING 36"		3 OPENING 50"		4 OPENING 60"		5 OPENING 74"		6 OPENING 96"	
			SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
RBGAH	Protector Guard Adjustable Height	-	-	\$616.00	-	\$616.00	-	\$616.00	-	\$616.00	-	\$616.00

- A ELITE
- B REFLECTIONS**
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTH-CARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLIKER

TRAY SLIDES & CUTTING BOARDS

CAT. NO.	DESCRIPTION	1 OPENING 28"		2 OPENING 36"		3 OPENING 50"		4 OPENING 60"		5 OPENING 74"		6 OPENING 96"	
		SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
RSFB	Solid Flat 10" Tray Slide/ Cutting Board	13	\$843.00	14	\$886.00	16	\$933.00	20	\$1,001.00	25	\$1,287.00	40	\$1,547.00
RSFB-12	Solid Flat 12" Tray Slide	20	\$869.00	22	\$916.00	28	\$973.00	30	\$1,037.00	35	\$1,328.00	50	\$1,602.00
R3BTS	3-Bar 12" Tray Slide	14	\$752.00	16	\$792.00	18	\$846.00	21	\$885.00	23	\$1,314.00	30	\$1,569.00
RSRTS	12" Solid Ribbed 16-gauge Tray Slide	20	\$1,193.00	22	\$1,255.00	28	\$1,312.00	30	\$1,341.00	35	\$1,636.00	50	\$2,066.00
RSCB	8" Stainless Cutting Board	9	\$747.00	10	\$787.00	12	\$831.00	16	\$882.00	20	\$1,134.00	35	\$1,375.00
RMCB	8" Maple Cutting Board	16	\$533.00	18	\$560.00	22	\$601.00	25	\$660.00	30	\$852.00	45	\$1,045.00
RME	Mitered End for Tray Slide	-	\$510.00	-	\$510.00	-	\$510.00	-	\$510.00	-	\$510.00	-	\$510.00



- A
ELITE
- B
REFLECTIONS
- C
STEAM TABLES
- D
DROP-INS
- E
DISPENSERS
- F
HEALTHCARE
- G
CONVEYORS
- H
SUPPORT EQUIPMENT
- I
RACKS
- J
CABINETS
- K
HEATING & HOLDING CABINETS
- L
COOK & HOLD
- M
MILLWORK
- N
BBQ MACHINES
- O
OVEN PROOFER COMBOS
- P
OVENS
- Q
PROOFERS
- R
MERCHANT-DISERS
- S
BLAST CHILLERS
- T
ANLUKER

SHELVES

CAT. NO.	DESCRIPTION	1 OPENING 28"		2 OPENING 36"		3 OPENING 50"		4 OPENING 60"		5 OPENING 74"		6 OPENING 96"	
		SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
RSES	S/S End Shelf Drop Type	15	\$885.00	15	\$885.00	15	\$885.00	15	\$885.00	15	\$885.00	15	\$885.00

TOP OPTIONS

CAT. NO.	DESCRIPTION	1 OPENING 28"		2 OPENING 36"		3 OPENING 50"		4 OPENING 60"		5 OPENING 74"		6 OPENING 96"	
		SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
RCUT	Cut-Out for Drop-In Dispensers	-	\$362.00	-	\$362.00	-	\$362.00	-	\$362.00	-	\$362.00	-	\$362.00
RDUT	Dual Use Top**	-	\$724.00	-	\$724.00	-	\$724.00	-	\$724.00	-	\$724.00	-	\$724.00
FF	Fill Faucet	-	\$990.00	-	\$990.00	-	\$990.00	-	\$990.00	-	\$990.00	-	\$990.00

**To accommodate dual use top, add one well size. Example: for a 4-well 60" unit, a 74" unit must be ordered.

UNDERSTORAGE

CAT. NO.	DESCRIPTION	1 OPENING 28"		2 OPENING 36"		3 OPENING 50"		4 OPENING 60"		5 OPENING 74"		6 OPENING 96"	
		SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
ROU	Open Understorage w/ Shelf	-	\$1,961.00	-	\$1,961.00	-	\$2,265.00	-	\$2,439.00	-	\$2,439.00	-	\$2,439.00
RHU	Heated Understorage	-	N/A	-	\$3,873.00	-	\$3,873.00	-	\$3,873.00	-	\$3,873.00	-	\$3,873.00
RRU	Refrigerated Understorage	-	N/A	-	N/A	-	N/A	-	\$5,263.00	-	\$5,263.00	-	\$5,263.00



ROU

ADDITIONAL OPTIONS

CAT. NO.	DESCRIPTION	1 OPENING 28"		2 OPENING 36"		3 OPENING 50"		4 OPENING 60"		5 OPENING 74"		6 OPENING 96"	
		SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
RBL	S/S Adj. Bullet Feet (Set)*	-	N/C	-	N/C	-	N/C	-	N/C	-	N/C	-	N/C
RBKR	Common Circuit Breaker	-	\$395.00	-	\$395.00	-	\$395.00	-	\$395.00	-	\$395.00	-	\$395.00
RDOUT	Duplex Outlet	-	\$549.00	-	\$549.00	-	\$549.00	-	\$549.00	-	\$549.00	-	\$549.00
RFB	False Bottom (Cold Unit)	-	N/A	5	\$145.00	7	\$217.00	10	\$241.00	12	\$362.00	15	\$434.00
RMRCE	Mechanical Refrig. Compressor - Extended Warranty	-	N/A	-	\$462.00	-	\$462.00	-	\$462.00	-	\$462.00	-	\$462.00
AHM	Adjustable Height, Manual**	-	\$1,781.00	-	\$1,781.00	-	\$1,781.00	-	\$1,781.00	-	\$1,781.00	-	\$1,781.00
AHE	Adjustable Height, Electric**	-	\$2,894.00	-	\$2,894.00	-	\$2,894.00	-	\$2,894.00	-	\$2,894.00	-	\$2,894.00

*S/S Bullet feet option includes base unit cut down 1" to maintain standard height of 36" and proper trayslide height.

** Not available on milk units, ice cream units, tray stands or false fronts.

** Units are not provided with interlocks if adjustable height option is added.

- A ELITE
- B REFLECTIONS**
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTH-CAFE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLIKER

4 Select Your Finish & Color

Custom colored fiberglass tubs

Fiberglass



Snapshot

Pound for pound, fiberglass is stronger than concrete, steel or aluminum. It's dent proof, scuff resistant and easy to clean. With limitless color choices, the molded-in surface coat that contains the color is resistant to ultraviolet attack and airborne contamination.

*Note:
Custom tub coat colors available.
Specify RAL gel coat color when ordering.*

DESIGN BASICS HOT FOOD TABLE

C-1
SPEC

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.	LIST PRICE
DB-2-HF	2-Well	1500	30"	31"	34"	204	\$2,516.00
DB-3-HF	3-Well	2250	44"	31"	34"	229	\$3,039.00
DB-4-HF	4-Well	3000	58"	31"	34"	254	\$3,797.00
DB-5-HF	5-Well	3750	72"	31"	34"	279	\$4,022.00



DB-4-HF

Auto Fill \$961.00 List
Available 120v/208v/240v, Single or Three Phase
Units are infinite controlled.
Thermostat control not available.

DESIGN BASICS COLD FOOD TABLE

C-2
SPEC

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
DB-2-CI	2-12x20 Pan Capacity	30"	31"	34"	175	\$1,997.00
DB-3-CI	3-12x20 Pan Capacity	44"	31"	34"	200	\$2,065.00
DB-4-CI	4-12x20 Pan Capacity	58"	31"	34"	225	\$2,251.00
DB-5-CI	5-12x20 Pan Capacity	72"	31"	34"	250	\$2,400.00



DB-4-CI

DESIGN BASICS SOLID TOP

C-3
SPEC

MODEL #	DESCRIPTION	L	W	H	SHIP WT. LBS.	LIST PRICE
DB-2-ST	Solid Top	30"	31"	34"	189	\$1,808.00
DB-3-ST	Solid Top	44"	31"	34"	199	\$1,876.00
DB-4-ST	Solid Top	58"	31"	34"	219	\$2,058.00
DB-5-ST	Solid Top	72"	31"	34"	239	\$2,210.00



DB-4-ST

DESIGN BASICS OPTIONS AND ACCESSORIES

MODEL #	DESCRIPTION	30" LIST PRICE	44" LIST PRICE	58" LIST PRICE	72" LIST PRICE
DBDRN	Manifold drains	\$466.00	\$608.00	\$751.00	\$895.00
DBMCB	Maple cutting board in lieu of poly board	\$499.00	\$536.00	\$588.00	\$761.00
DBSRTS	Solid ribbed tray slide	\$745.00	\$900.00	\$1,229.00	\$1,500.00
DBCPG	Cafeteria Protector Guard	\$1,131.00	\$1,175.00	\$1,286.00	\$1,465.00
DBOHS	Overhead Shelf	\$1,111.00	\$1,148.00	\$1,246.00	\$1,413.00
SDB	Dish Shelf	\$887.00	\$943.00	\$1,074.00	\$1,432.00
DBBPG1	Buffet Single Side Guard	\$1,694.00	\$1,809.00	\$2,083.00	\$2,478.00
DBBPG	Buffet Double Sided Guard	\$1,761.00	\$1,889.00	\$2,181.00	\$2,618.00
DBCS	Casters in lieu of legs	N/C	N/C	N/C	N/C



DBSRTS



DBCPG



DBBPG

- A ELITE
- B REFLECTIONS
- C STEAM TABLES**
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
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- T ANLUKER

C-4
SPEC

MOBILE PIPERMATIC



DME-3-PTS-BH

HEAT-IN BASE

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.	SHIP CU. FT.	LIST PRICE
DME-3-PTS-BH	3-Well	4500	50"	28.25"	34"	250	34.2	\$13,740.00
DME-3-PTS-H*	3-Well	4500	44"	23.875"	34"	250	34.2	\$12,830.00
DME-4-PTS-BH	4-Well	5500	64"	28.25"	34"	290	44.5	\$15,957.00
DME-4-PTS-H*	4-Well	5500	58"	23.875"	34"	290	44.5	\$15,052.00
DME-5-PTS-BH	5-Well	7000	78"	28.25"	34"	330	56.8	\$18,632.00
DME-5-PTS-H*	5-Well	7000	72"	23.875"	34"	330	56.8	\$17,545.00

UNHEATED BASE

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.	SHIP CU. FT.	LIST PRICE
DME-3-PTS*	3-Well	3000	44"	23.875"	34"	250	34.2	\$9,656.00
DME-3-PTSB	3-Well	3000	50"	28.25"	34"	250	34.2	\$10,511.00
DME-4-PTS*	4-Well	4000	58"	23.875"	34"	290	44.5	\$11,409.00
DME-4-PTSB	4-Well	4000	64"	28.25"	34"	290	44.5	\$12,248.00
DME-5-PTS*	5-Well	5000	72"	23.875"	34"	330	56.8	\$13,629.00
DME-5-PTSB	5-Well	5000	78"	28.25"	34"	330	56.8	\$14,514.00

Specify voltage when ordering - 120 volt single phase available only on DME-3PTS, DME-3PTS-H and DME-3-PTS with unheated base. All units available with 208 volt and 240 volt single or 3 phase. Units furnished standard with stainless steel cutting board on control side.

* Without Bumper.

NOTE: (-V) Set of 4 vertical corner bumpers (in lieu of perimeter bumper) \$294.00 list. Manifolded drains are standard.

C-5
SPEC

STATIONARY PIPERMATIC



DME-3-OS

Price includes: S/S legs with bullet feet and maple cutting board.
* Sliding Doors control side only.
* Thermostat controls not available on PIPERMATIC.

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.	LIST PRICE
DME-3-OS	Open Base 3 Well	3000	44"	32"	34"	265	\$6,974.00
DME-4-OS	Open Base 4 Well	4000	58"	32"	34"	340	\$8,510.00
DME-5-OS	Open Base 5 Well	5000	72"	32"	34"	410	\$9,977.00
DME-6-OS	Open Base 6 Well	6000	86"	32"	34"	575	\$11,627.00

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.	LIST PRICE
DME-3-SS	Semi-Enclosed 3 Well	3000	44"	32"	34"	265	\$6,998.00
DME-4-SS	Semi-Enclosed 4 Well	4000	58"	32"	34"	340	\$8,725.00
DME-5-SS	Semi-Enclosed 5 Well	5000	72"	32"	34"	410	\$10,221.00
DME-6-SS	Semi-Enclosed 6 Well	6000	86"	32"	34"	575	\$11,913.00

MODEL #	DESCRIPTION	WATTS	L	W	H	SHIP WT. LBS.	LIST PRICE
DME-3-DS	Enclosed Base 3 Well	3000	44"	32"	34"	265	\$7,569.00
DME-4-DS	Enclosed Base 4 Well	4000	58"	32"	34"	340	\$9,742.00
DME-5-DS	Enclosed Base 5 Well	5000	72"	32"	34"	410	\$11,545.00
DME-6-DS	Enclosed Base 6 Well	6000	86"	32"	34"	575	\$12,746.00

Specify Electric Voltage - Furnished standard 120, 208, 240 Volts, Single or Three Phase, A.C.

No more than 4 openings are available with 120 volt electric.

NOTE: Electrical hook-up Junction box is mounted on right side of table from serving side on standard units with legs. (Standard units must be hard wired.) If caster option is ordered cord and plug is furnished on right side of unit.

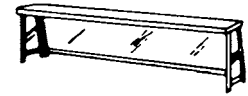
Caster Option - Add \$390.00 list.

Stainless steel cutting board in lieu of maple cutting board - \$441.00 list.

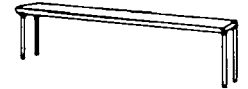
Note: Manifolded drains are standard.

STAINLESS STEEL SERVING SHELF AND PROTECTOR

MODEL #	DESCRIPTION	TOP OPENING	SHIP CLASS	SHIP WT.	SHIP CU. FT.	LIST PRICE
PG-44	WITH ACRYLIC PROTECTOR SHELF	3	250	35	4.5	\$1,593.00
PGL-44 with Lights **		3	250	56	4.5	\$2,660.00
PGH-44 with Heat **		3	250	58	4.5	\$3,123.00
PG-58		4	250	42	6.1	\$1,813.00
PGL-58 with Lights **		4	250	67	6.1	\$2,968.00
PGH-58 with Heat **		4	250	69	6.1	\$3,471.00
PG-72		5	250	50	7.7	\$2,140.00
PGL-72 with Lights **		5	250	78	7.7	\$3,519.00
PGH-72 with Heat **		5	250	80	7.7	\$4,086.00
PG-86		6	250	80	9.3	\$2,508.00
PGL-86 with Lights **		6	250	89	9.3	\$4,437.00
PGH-86 with Heat **		6	250	91	9.3	\$5,012.00
SS-44	SHELF ONLY	3	150	15	4.5	\$1,645.00
SSH-44 with Heat		3	150	15	4.5	\$2,531.00
SS-58		4	150	20	6.1	\$1,661.00
SSH-58 with Heat		4	150	20	6.1	\$2,859.00
SS-72		5	150	25	7.7	\$1,950.00
SSH-72 with Heat		5	150	25	7.7	\$3,607.00
SS-86		6	150	34	9.3	\$2,393.00
SSH-86 with Heat		6	150	34	9.3	\$4,031.00



PG-72



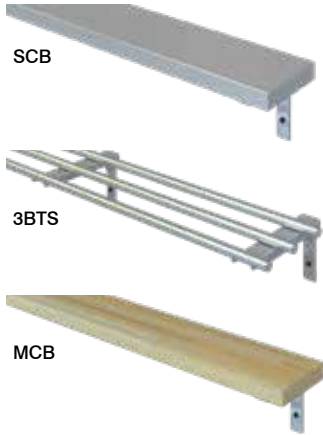
SS-72

**For use with single phase units only.
Glass option on protector shelf, contact factory.

- A ELITE
- B REFLECTIONS
- C STEAM TABLES**
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLUKER

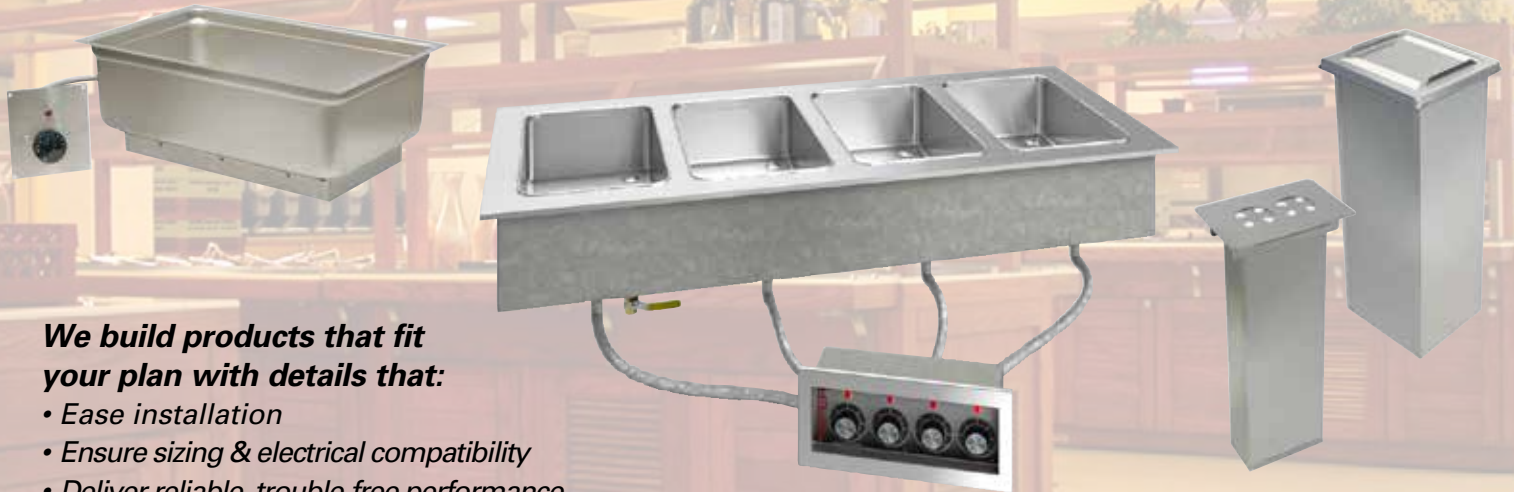
PIPERMATIC OPTIONS

- A ELITE
- B REFLECTIONS
- C STEAM TABLES**
- D DROP-INS
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- F HEALTH-CARE
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- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLIKER



MODEL #	DESCRIPTION	3 OPENING 44"		4 OPENING 58"		5 OPENING 72"		6 OPENING 86"	
		SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE	SHIP WT.	LIST PRICE
MCB	Cutting Board Maple - 8" wide w/hinged brackets	16	\$590.00	21	\$668.00	26	\$747.00	35	\$823.00
SCB	Cutting Board Stainless - 8" wide w/hinged brackets	16	\$754.00	21	\$815.00	26	\$997.00	35	\$1,117.00
3BTS	3-Bar Tray Slide 12 3/4" wide w/hinged brackets	18	\$793.00	21	\$969.00	26	\$1,117.00	35	\$1,348.00

DROP-INS



We build products that fit your plan with details that:

- Ease installation
- Ensure sizing & electrical compatibility
- Deliver reliable, trouble-free performance
- Simplify upkeep and maintenance



The Piper Difference



Controls

- Choose between infinite or thermostatic temperature control
- Pilot lamps standard



Piper Locks

- Solid, secure clamps speed installation
- Easy removal for servicing if needed



Heated Plate Dispensers

- Equipped with 120-volt, 60-cycle single-phase tubular heater and thermostat mounted in base of dispenser
- Lighted on/off switch
- Heated models equipped with 4-foot cord set and NEMA 5-15 or 5-30 plug

Piper Offers a comprehensive line including both drop-ins and built-ins. Our equipment installs smoothly, integrates seamlessly, and delivers years of reliable trouble-free performance.

- A ELITE
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- C STEAM TABLES
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- L COOK & HOLD
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- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLIKER

D-2
SPEC

HOT FOOD BOTTOM-MOUNTED WELLS (12 x 20)



CC-OD-B-TL

R = Recognized
L = Listed

MODEL #	DESCRIPTION	ELECTRICAL SPECIFY*	SHIP WT	SHIP CU. FT.	LIST PRICE
THERMOSTATICALLY CONTROLLED BOTTOM INSULATED ONLY					
CC-D-B-T-L	Cove Corner with Drain - Listed	Specify	19	2.2	\$846.00
CC-D-B-T-R	Cove Corner with Drain - Recognized	Specify	18	2.2	\$700.00
CC-OD-B-T-L	Cove Corner w/o Drain - Listed	Specify	19	2.2	\$759.00
CC-OD-B-T-R	Cove Corner w/o Drain - Recognized	Specify	18	2.2	\$613.00
THERMOSTATICALLY CONTROLLED FULLY INSULATED					
CC-D-A-T-L	Cove Corner with Drain - Listed	Specify	24	2.2	\$931.00
CC-D-A-T-R	Cove Corner with Drain - Recognized	Specify	19	2.2	\$759.00
CC-OD-A-T-L	Cove Corner w/o Drain - Listed	Specify	24	2.2	\$846.00
CC-OD-A-T-R	Cove Corner w/o Drain - Recognized	Specify	19	2.2	\$691.00

D-3
SPEC

HOT FOOD TOP-MOUNTED WELLS (12 x 20) WITH PIPER LOCKS



CCF-OD-A-TL

R = Recognized
L = Listed

MODEL #	DESCRIPTION	ELECTRICAL SPECIFY*	SHIP WT	SHIP CU. FT.	LIST PRICE
THERMOSTATICALLY CONTROLLED BOTTOM INSULATED ONLY					
CCF-D-B-T-L	Cove Corner Flanged with Drain - Listed	Specify	24	2.2	\$846.00
CCF-D-B-T-R	Cove Corner Flanged with Drain - Recognized	Specify	19	2.2	\$704.00
CCF-OD-B-T-L	Cove Corner Flanged w/o Drain - Listed	Specify	24	2.2	\$779.00
CCF-OD-B-T-R	Cove Corner Flanged w/o Drain - Recognized	Specify	19	2.2	\$638.00
THERMOSTATICALLY CONTROLLED FULLY INSULATED					
CCF-D-A-T-L	Cove Corner Flanged with Drain - Listed	Specify	24	2.2	\$846.00
CCF-D-A-T-R	Cove Corner Flanged with Drain - Recognized	Specify	19	2.2	\$716.00
CCF-OD-A-T-L	Cove Corner Flanged w/o Drain - Listed	Specify	24	2.2	\$779.00
CCF-OD-A-T-R	Cove Corner Flanged w/o Drain - Recognized	Specify	19	2.2	\$655.00

Top-mounted fully-insulated units come standard with 208/240v-1200/1600W, power and thermostats. Infinite controls available upon request. Piper locks are standard on all top mounted units, as are thermostats on all single Piper wells.

QUICK CHECK ORDERING INFORMATION

MODEL	DESCRIPTION	MODEL	DESCRIPTION
<input type="checkbox"/> CC	Cove corner built-in	<input type="checkbox"/> L	Listed
<input type="checkbox"/> CCF	Cove corner drop-in	<input type="checkbox"/> R	Recognized
<input type="checkbox"/> OD	Without drain	<input type="checkbox"/> 12	Voltage 120
<input type="checkbox"/> D	With Drain	<input type="checkbox"/> 20	Voltage 208
<input type="checkbox"/> A	Fully-insulated well	<input type="checkbox"/> 24	Voltage 240
<input type="checkbox"/> B	Bottom-insulated only well	<input type="checkbox"/> 10	Wattage 1000
<input type="checkbox"/> T	Thermostat	<input type="checkbox"/> 12	Wattage 1200
<input type="checkbox"/> I	Infinite	<input type="checkbox"/> 16	Wattage 1600

PLEASE USE THE QUICK CHECK ORDER CHART TO CREATE THE MODEL NUMBER.

NOTE: When ordering thermostatic or infinite controls, voltages of 208V or 240V have 1200W / 1600 wattage, respectively, and can be wired for either 208V or 240V power.

Length of control wires or conduit (std. 48") 72" Option with infinite controls only.

To order units, simply check options listed above which will generate a specific order model for your customer.

Select one in each area:

- CC = Cove Corner (Bottom-mount)
- CCF = Cove Corner (Top-mount) Flanged

NOTE: When ordering hot food wells in 208V or 240V elements, the wattages will be 1200 / 1600W, respectively. Example: 208 / 240V - 1200 / 1600W.
• When ordering above hot food wells, please complete the model numbers (at the end) by selecting the voltage & wattage required.

OPTIONS & ACCESSORIES FOR SINGLE HOT FOOD WELLS

MODEL #	DESCRIPTION	SHIP WT. LBS.	LIST PRICE
CWE-72	72" Wiring Extension (Std. 48") With infinite control only.	5	\$86.00
LOS	Lever Operated Shut-Off Valve	1	\$117.00
WMKF	Wood Mounting Kit - Fully Insulated	5	\$124.00
WMKB	Wood Mounting Kit - Bottom Insulated	5	\$124.00

**HOT FOOD MULTI-WELL DROP-INS
INFINITE CONTROL ONLY - SINGLE PHASE UNITS**

D-1
SPEC

MODEL #	DESCRIPTION	EACH WELL POWER	SHIP WT	SHIP CU. FT.	LIST PRICE
2HFW-1	2 Well w/o Drain	208/240V	55	7	\$2,158.00
3HFW-1	3 Well w/o Drain	208/240V	81	9.2	\$2,823.00
4HFW-1	4 Well w/o Drain	208/240V	108	12	\$3,673.00
5HFW-1	5 Well w/o Drain	208/240V	135	14.6	\$4,698.00
6HFW-1	6 Well w/o Drain	208/240V	162	18.2	\$5,848.00
2HFW-1DM	2 Well with Drain	208/240V	85	1.5	\$2,313.00
3HFW-1DM	3 Well with Drain	208/240V	112	9.5	\$3,223.00
4HFW-1DM	4 Well with Drain	208/240V	138	12.3	\$4,259.00
5HFW-1DM	5 Well with Drain	208/240V	165	14.9	\$5,334.00
6HFW-1DM	6 Well with Drain	208/240V	192	18.6	\$6,619.00



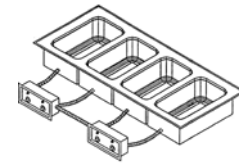
4HFW-1

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS**
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
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- J CABINETS
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- L COOK & HOLD
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- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLUKER

HOT FOOD MULTI-WELL DROP-INS - THERMOSTAT CONTROL

D-1-B
SPEC

MODEL #	DESCRIPTION	EACH WELL POWER	SHIP WT	SHIP CU. FT.	LIST PRICE
MD-2	2 Well w/o Drain	120V	55	7	\$2,158.00
MD-2	2 Well w/o Drain	208 / 240V	55	7	\$2,158.00
MD-3	3 Well w/o Drain	208 / 240V	81	9.2	\$2,823.00
MD-4	4 Well w/o Drain	208 / 240V	108	12	\$3,673.00
MD-5	5 Well w/o Drain	208 / 240V	135	14.6	\$4,698.00
MD-6	6 Well w/o Drain	208 / 240V	162	18.2	\$5,848.00
MD-2DM	2 Well with Drain	120V	85	7.5	\$2,313.00
MD-2DM	2 Well with Drain	208 / 240V	85	7.5	\$2,313.00
MD-3DM	3 Well with Drain	208 / 240V	112	9.5	\$3,252.00
MD-4DM	4 Well with Drain	208 / 240V	138	12.3	\$4,259.00
MD-5DM	5 Well with Drain	208 / 240V	165	14.9	\$5,334.00
MD-6DM	6 Well with Drain	208 / 240V	192	18.6	\$6,619.00



Multi-Well Hot Food Drop-Ins

- 2-through 6-well units with 14-gauge stainless steel top with 12" x 20" die-stamped openings with 1/4" raised beaded edge
- 90° turndown or flange-top styles available
- Optional fuse-welded 1/2" NPT stainless steel drains with fully assembled manifold
- Thermostatically (MD) controlled or infinitely (HFW) controlled
- Dual-voltage elements (208/240V-1200/1600W) standard; other voltages/wattages available

Flanged Top (MD Style)

90 Degree Turn Down Top (HFW Style)

ELECTRICAL : All units come standard single phase, three phase is available upon request.

2-Well series is available 120V - 1200W, 1-phase per well and 208 / 240V - 1200 1600W in 208 / 240V - 1200 / 1600W 1-phase and 3-phase.

CONTROLS : The 2-Well and 3-Well units come standard with one control box, and thermostats. The 4-Well through 6-Well units come with 2 control boxes, and thermostats.

OPTIONS: Automatic waterfill \$961.00 list.

See Specification Sheets for Cut-Out Sizes.

WOOD MOUNTING KITS FOR HOT FOOD MULTI-WELL DROP-INS

MODEL #	DESCRIPTION	LIST PRICE
2WL	2 -Well	\$260.00
3WL	3 -Well	\$380.00
4WL	4 -Well	\$510.00
5WL	5 -Well	\$633.00
6WL	6 -Well	\$760.00

- A ELITE
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- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLIKER

D-4
SPEC

HOT FOOD TOP-MOUNTED 34 SERIES ROUND WELLS



7QT-D-TR

MODEL #	DESCRIPTION	SHIP WT	SHIP CU. FT.	LIST PRICE
11QT-D-TR	11 Qt. Round with Drain	10	1.8	\$752.00
11QT-OD-TR	11 Qt. Round	10	1.8	\$693.00
7QT-D-TR	7 Qt. Round with Drain	9	1.2	\$707.00
7QT-OD-TR	7 Qt. Round	9	1.2	\$634.00

Specify voltage when ordering.

R = Recognized

D-8
SPEC

HOT / COLD FOOD DROP-INS



4-HCMDI



MODEL #	DESCRIPTION	CUTOUT DIMENSIONS	LENGTH	WIDTH	VOLTAGE	AMPS	WATTAGE	SHIP WT	LIST PRICE
HOT / MECHANICAL REFRIGERATION									
3-HCMDI	3-Well	24.4375" x 44.3125"	45.625"	25.75"	120	17.5	2100	220	\$9,744.00
3-HCMDI*	3-Well	24.4375" x 44.3125"	45.625"	25.75"	120/208	10.1	2100	220	\$9,744.00
3-HCMDI*	3-Well	24.4375" x 44.3125"	45.625"	25.75"	120/240	8.8	2100	220	\$9,744.00
4-HCMDI	4-Well	24.4375" x 58.3125"	59.625"	25.75"	120/208	15.1	3150	260	\$10,507.00
4-HCMDI*	4-Well	24.4375" x 58.3125"	59.625"	25.75"	120/240	13.1	3150	260	\$10,507.00
5-HCMDI	5-Well	24.4375" x 72.3125"	73.625"	25.75"	120/208	20.2	4200	280	\$12,206.00
5-HCMDI*	5-Well	24.4375" x 72.3125"	73.625"	25.75"	120/240	17.5	4200	280	\$12,206.00
6-HCMDI	6-Well	24.1375" x 86.3125"	87.625"	25.75"	120/208	25.2	5250	320	\$12,483.00
6-HCMDI*	6-Well	24.1375" x 86.3125"	87.625"	25.75"	120/240	21.9	5250	320	\$12,483.00
HOT / ICE ONLY									
3-HCIDI	3-Well	24.4375" x 44.3125"	45.625"	25.75"	120	17.5	2100	150	\$7,700.00
3-HCIDI*	3-Well	24.4375" x 44.3125"	45.625"	25.75"	120/208	10.1	2100	150	\$7,700.00
3-HCIDI*	3-Well	24.4375" x 44.3125"	45.625"	25.75"	120/240	8.8	2100	150	\$7,700.00
4-HCIDI	4-Well	24.4375" x 58.3125"	59.625"	25.75"	120/208	15.1	3150	190	\$8,361.00
4-HCIDI*	4-Well	24.4375" x 58.3125"	59.625"	25.75"	120/240	13.1	3150	190	\$8,361.00
5-HCIDI	5-Well	24.4375" x 72.3125"	73.625"	25.75"	120/208	20.2	4200	220	\$10,137.00
5-HCIDI*	5-Well	24.4375" x 72.3125"	73.625"	25.75"	120/240	17.5	4200	220	\$10,137.00
6-HCIDI	6-Well	24.1375" x 86.3125"	87.625"	25.75"	120/208	25.2	5250	250	\$10,435.00
6-HCIDI*	6-Well	24.1375" x 86.3125"	87.625"	25.75"	120/240	21.9	5250	250	\$10,435.00

*NOTE: Refer to Spec. Sheet / Manuals for more detailed information for installing.
MRCE - Mechanical Refrigeration Compressor Extended Warranty - add \$462.00 list per compressor. Specify voltage when ordering.

FROST TOP DROP-INS

D-8-B
SPEC

MODEL #	DESCRIPTION	CUTOUT DIMENSIONS	LENGTH	WIDTH	AMPS	VOLT-AGE	SHIP WT	LIST PRICE
2-FTDI	2-Well	29.375" X 23.625"	31.625"	25.75"	120	6.3	230	\$7,092.00
3-FTDI	3-Well	43.375" X 23.625"	45.625"	25.75"	120	6.3	250	\$7,238.00
4-FTDI	4-Well	57.375" X 23.625"	59.625"	25.75"	120	6.3	275	\$7,385.00
5-FTDI	5-Well	71.375" X 23.625"	73.625"	25.75"	120	6.3	290	\$7,675.00
6-FTDI	6-Well	85.375" X 23.625"	87.625"	25.75"	120	6.3	310	\$7,964.00



4-FTDI

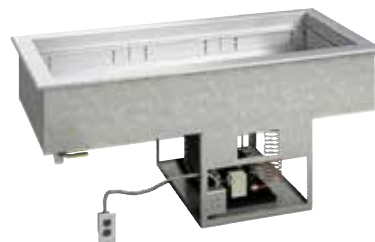
COLD FOOD DROP-INS

D-7
SPEC

MODEL #	DESCRIPTION	CUTOUT DIMENSIONS	LENGTH	WIDTH	SHIP WT	SHIP CU. FT.	LIST PRICE
MECHANICAL REFRIGERATION							
1-CMDI	1-Well	13.5625" x 21.5625"	17.625"	23"	115	10.4	\$3,986.00
2-CMDI	2-Well	29.625" x 23.625"	31.625"	26"	135	14.4	\$5,098.00
3-CMDI	3-Well	43.625" x 23.625"	45.62"	26"	155	19.4	\$6,211.00
4-CMDI	4-Well	57.625" x 23.625"	59.625"	26"	175	24.2	\$6,488.00
5-CMDI	5-Well	71.625" x 23.625"	73.625"	26"	195	29	\$6,725.00
6-CMDI	6-Well	85.625" x 23.625"	87.875"	26"	215	33.8	\$6,962.00
ICE ONLY							
1-CIDI	1-Well	13.5625" x 21.5625"	17.625"	26"	70	2.6	\$1,793.00
2-CIDI	2-Well	29.625" x 23.625"	31.625"	26"	90	12.4	\$2,074.00
3-CIDI	3-Well	43.625" x 23.625"	45.62"	26"	110	16.4	\$2,653.00
4-CIDI	4-Well	57.625" x 23.625"	59.625"	26"	130	21.2	\$3,017.00
5-CIDI	5-Well	71.625" x 23.625"	73.625"	26"	150	26	\$3,490.00
6-CIDI	6-Well	85.625" x 23.625"	87.875"	26"	170	30.8	\$3,764.00
BLOOMINGTON EXTRA DEEP WELL *DEPTH OF PAN IS 9 7/16 Listed NSF/ANSI Standard 7							
2-BCMDI	2-Well	30.625" x 26"	32"	28"	230	12.8	\$5,405.00
3-BCMDI	3-Well	44.625" x 26"	46"	28"	250	18.5	\$6,585.00
4-BCMDI	4-Well	58.625" x 26"	60"	28"	275	24.1	\$6,877.00
5-BCMDI	5-Well	72.625" x 26"	74"	28"	290	29.8	\$7,130.00
6-BCMDI	6-Well	86.625" x 26"	88"	28"	310	35.4	\$7,387.00



4CM-DI



4BCM-DI

Standard with drain.

NOTE: Refer to Spec. Sheet / Manuals for more detailed information for installing.
MRCE - Mechanical Refrigeration Compressor Extended Warranty - add \$462.00 list per compressor.

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- C STEAM TABLES
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- I RACKS
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- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLUKER

- A ELITE
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- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLIKER

D-6
SPEC

COOL BREEZE DROP-IN (FORCED AIR COLD PAN) Listed NSF/ANSI Standard 7

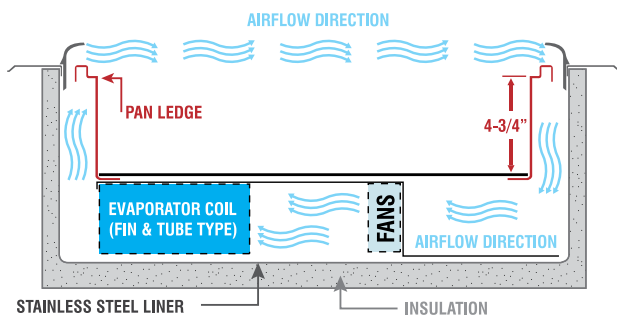


CBDI-6

NSF 7 Cool Breeze Drop-In

An innovative air curtain keeps product at 41°F or cooler without ice or water. The cascade of cool air maintains correct temperature without drying or freezer burn.

Product Features



MODEL #	CUTOUT DIMENSIONS	L	W	H	INSIDE WELL DIMEN-SIONS	*AMPS @ 120V	SHIP WT	SHIP CU. FT.	LIST PRICE
3-CBDI	44-7/16" x 26-3/8"	46"	28"	26"	40" x 20-1/16"	8	290	36.7	\$8,587.00
4-CBDI	58-7/16" x 26-3/8"	60"	28"	26"	54" x 20-1/16"	8	315	41.3	\$9,018.00
5-CBDI	72-7/16" x 26-3/8"	74"	28"	26"	68" x 20-1/16"	8	340	46	\$9,445.00
6-CBDI	86-7/16" x 26-3/8"	88"	28"	26"	82" x 20-1/16"	8	365	50.7	\$9,876.00

* Applies only if compressor is furnished

NOTE: 2-Well not available.

MRCE - Mechanical Refrigeration Compressor Extended Warranty - add \$462.00 list per compressor.

AT SERIES - DROP-IN TYPE



UnHeated

MODEL #	DISH SIZES	COUNTER HOLE DIA	MAXIMUM O.D.	SHIP WT	LIST PRICE
AT1	5.125" Max.	7.4375"	8.25"	10	\$638.00
AT2	5.25" to 5.875" Max.	8.1875"	9.0"	10	\$638.00
AT3	6" to 6.625" Max.	8.9375"	9.75"	12	\$638.00
AT4	6.75" to 7.375" Max.	9.6875"	10.50"	12	\$638.00
AT5	7.5" to 8.25" Max.	10.5625"	11.375"	25	\$809.00
AT6	8.375" to 9.25" Max.	11.5625"	12.375"	25	\$809.00
AT7	9.375" to 10.25" Max.	12.5625"	13.375"	25	\$809.00
AT75	10.375" to 11.25" Max.	13.5625"	14.375"	25	\$829.00
AT8	11.375" to 12" Max.	14.3125"	15.125"	25	\$998.00

Heated

MODEL #	DISH SIZES	WATTS	COUNTER HOLE DIA	MAXIMUM O.D.	SHIP WT	LIST PRICE
ATH1	5.125" Max.	210	7.4375"	8.25"	17	\$1,203.00
ATH2	5.25" to 5.875" Max.	240	8.1875"	9.0"	19	\$1,203.00
ATH3	6" to 6.625" Max.	270	8.9375"	9.75"	19	\$1,203.00
ATH4	6.75" to 7.375" Max.	300	9.6875"	10.50"	19	\$1,203.00
ATH5	7.5" to 8.25" Max.	330	10.5625"	11.375"	20	\$1,469.00
ATH6	8.375" to 9.25" Max.	380	11.5625"	12.375"	27	\$1,469.00
ATH7	9.375" to 10.25" Max.	420	12.5625"	13.375"	29	\$1,469.00
ATH75	10.375" to 11.25" Max.	500	13.5625"	14.375"	30	\$1,500.00
ATH8	11.375" to 12" Max.	500	14.3125"	15.125"	32	\$1,651.00

Split Tube

MODEL #	DISH SIZES	COUNTER HOLE DIA	MAXIMUM O.D.	SHIP WT	LIST PRICE
ATS-1	5.125" Max.	7.4375"	8.25"	10	\$754.00
ATS-2	5.25" to 5.875" Max.	8.1875"	9.0"	10	\$754.00
ATS-3	6" to 6.625" Max.	8.9375"	9.75"	12	\$754.00
ATS-4	6.75" to 7.375" Max.	9.6875"	10.50"	12	\$754.00
ATS-5	7.5" to 8.25" Max.	10.5625"	11.375"	25	\$924.00
ATS-6	8.375" to 9.25" Max.	11.5625"	12.375"	25	\$924.00
ATS-7	9.375" to 10.25" Max.	12.5625"	13.375"	25	\$924.00
ATS-75	10.375" to 11.25" Max.	13.5625"	14.375"	25	\$940.00
ATS-8	11.375" to 12" Max.	14.3125"	15.125"	25	\$1,110.00

Capacity per tube: 28 to 36 bowls / 50 to 72 plates
 Height: Unheated Tube 27 1/2" + Guides 3 1/2" - Heated Tube 28" + Guides 3 1/2"

Option	Description	List Price
SSTC	Stainless Steel Tube Covers w/handle	\$259.00
OS	Stainless Steel Outer Sleeve	\$112.00

Note: Custom heights available. Specify height required from top of counter to bottom of unit. Add \$96.00 per unit for custom height.



AT

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS**
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLUKER

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS**
- E DISPENSERS
- F HEALTH-CARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLIKER

D-10
SPEC

SOUFFLE CUP DISPENSERS



2SCD

MODEL #	CUTOUT DIMENSIONS	L	W	H	SHIP WT	LIST PRICE
2SCD	4.1875" X 6.625"	5"	7.5"	17"	4	\$638.00

Capacity: Up to 250 cups
Note: For 1-1/2" diam. cups only.

D-11
SPEC

FAST FOOD NAPKIN DISPENSER



TDNM

MODEL #	H	SHIP WT	LIST PRICE
TDNM	19"	10	\$607.00

Capacity: Up to 500 napkins.

Accommodates center folded napkin size 5 x 6-5/8" or 4-5/8" x 6-5/8" only.

D-15
SPEC

EGG DISPENSERS



EGG-1212

MODEL #	L	W	H	SHIP WT	LIST PRICE
EGG-1212 (Drop-In)	12.625"	12.625"	28"	55	\$1,405.00

Capacity: 18 dozen eggs
Standard: Perforated panels *This allows the unit to be dropped into a refrigerated counter.

TRAY AND RACK DISPENSERS

D-12
SPEC

MODEL #	DESCRIPTION	LIST PRICE
ADIF	Drop-In	\$1,567.00
ADIFE	Enclosed	\$2,535.00
ADIN	Built-In	\$1,959.00

Tray Sizes Available:

10" x 14" 12" x 16"
14" x 18" 15" x 20"

Rack Sizes Available:

10" x 20"
20" x 20"

Custom sizes available upon request. Tray sample required.



ADIF
Capacity: 90 to 150 trays



ADIN

CUP AND GLASS / CUP / CUP & SAUCER DISPENSERS

D-13
SPEC

MODEL #	DESCRIPTION	TOP WIDTH	H	COUNTER CUT OUT	DIMENSIONS BASE	SHIP WT	LIST PRICE
ADIF-2020-14OZ	Drop-In	24.25"	28"	23" x 23"	22.5625" x 22.5625"	45	\$2,067.00
ADIN-2020-14OZ	Built-In	N/A	28"	21" x 21"	22.5625" x 22.5625"	45	\$2,067.00



ADIF-2020-14OZ

BUILT-IN RACK DISPENSERS

E-2
SPEC

MODEL #	DESCRIPTION	RACK & TRAY SIZE	CUT OUT SIZE	OUTSIDE FLANGE DIA.	HEIGHT	SHIPPING WT. LBS.	LIST PRICE
PR/1020B	Built-In Rack Enclosed Single	10" x 20"	14.25" x 20.3125"	16.3125" x 23.125"	28.875"	75	\$1,606.00
PR/2020B	Built-In Rack Enclosed Single	20" x 20"	24.0625" x 20.875"	26.5" x 23.0625"	28.875"	105	\$1,793.00

Stacking Height 30"

STANDARD FEATURES ALL UNITS:

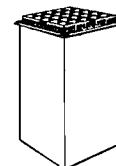
Dispensers Lift Out for Easy Cleaning
All Units Have Stainless Steel Springs

Flanges on Drop-Ins

Stainless Steel Enclosed Base

Field Adjustable
Highly Polished Stainless Steel Support

Easy Installation - Make Cut-Out & Drop-In



PR/2020B

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS**
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- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
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- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLUKER

DISPENSERS



AT-ST-OSW8



2AT-STH
2AT-ST



PT/M02



2ATCA-ST



The Piper Difference



Enclosed Base

Features an enclosed cabinet base fabricated of stainless steel. The lower edges of the base are double folded and reinforced with heavy-gauge stainless steel gusset plates at each corner. An optional non-marking bumper can be attached at each corner.



Reinforced Frame

The base is fabricated of 16-gauge stainless steel and reinforced with stainless steel angles. Frames are securely welded to stainless steel angles on the underside of the base. 16-gauge tubular frames are reinforced by horizontal stainless steel rods welded to each vertical frame.



Heated Units

Heated units are equipped with a 120-volt, 60-cycle single-phase tubular heater and thermostat mounted in the base of the dispenser. A lighted on/off switch is mounted in one of the plastic guides on top of the dispenser. All heated models are equipped with a 4-foot cord set and NEMA 5-15 or 6-15 plug.



Heavy Duty Channels

The base of these models is fabricated of stainless steel and reinforced with heavy-gauge stainless steel hat channels. The pylon is fabricated of stainless steel welded to the base.

SILVERWARE CARTS

E-13
SPEC

SILVERWARE CARTS – WITH SILVERWARE PANS*

MODEL #	DESCRIPTION	WT.	LIST PRICE
717	Two shelves of pans, illustrated	85	\$1,526.00
718	One shelf for pans, one solid undershelf	75	\$1,403.00

* Silverware pans included
Length 30", Width 16", Height 31"
Capacity - 100 pieces of silverware per pan



717

SILVERWARE CARTS – FOR SILVERWARE CYLINDERS*

MODEL #	DESCRIPTION	WT.	LIST PRICE
719	(Two shelves of cylinders, illustrated)	80	\$1,563.00
719-1	(One shelf for cylinders, one solid undershelf)	85	\$1,254.00

* Silverware cylinders not included
Length 30", Width 20", Height 36"
Capacity - Up to 40 pieces of silverware per cylinder



719

Option	Description	List Price
011-3842	Silverware Cylinder, stainless steel	\$79.00
159-2701	Silverware Cylinder, plastic	\$25.00
341-3483	Napkin Dispenser, folded napkin 3.5"x7"	\$56.00
R	Rotating Bumper (Adds 5" to overall length and width)	\$201.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00

- A ELITE
- B REFLECTIONS
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- E DISPENSERS**
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- H SUPPORT EQUIPMENT
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- Q PROOFERS
- R MERCHANDISERS
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- A** ELITE
- B** REFLECTIONS
- C** STEAM TABLES
- D** DROP-INS
- E** DISPENSERS
- F** HEALTH-CARE
- G** CONVEYORS
- H** SUPPORT EQUIPMENT
- I** RACKS
- J** CABINETS
- K** HEATING & HOLDING CABINETS
- L** COOK & HOLD
- M** MILLWORK
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- P** OVENS
- Q** PROOFERS
- R** MERCHANDISERS
- S** BLAST CHILLERS
- T** ANLIKER

E-8
SPEC

COUNTERTOP SILVERWARE DISPENSER



A-8

*Silverware cylinders not included.
Capacity - Up to 40 pieces of silverware per cylinder

**Silverware pans included.
Capacity - Up to 100 pieces of silverware per pan
Extra for plexiglass hinged cover, P4 or P5 \$184.00
Extra for plexiglass hinged cover, P8 or P10 \$356.00

MODEL #	CYLINDER OPENINGS	H	D	W	SHIP WT	LIST PRICE
A-10*	10	10"	34"	34"	30	\$449.00
A-12*	12	10"	34"	34"	30	\$475.00
A-8*	8	10"	34"	34"	30	\$418.00

MODEL #	NO. OF PANS	H	D	W	SHIP WT	LIST PRICE
P-10**	10	19"	34"	34"	80	\$1,320.00
P-4**	4	10"	34"	34"	40	\$683.00
P-5**	5	10"	34"	34"	82	\$747.00
P-8**	8	19"	34"	34"	70	\$1,186.00

Option	Description	List Price
011-3842	Silverware Cylinder, stainless steel	\$79.00
159-2701	Silverware Cylinder, plastic	\$25.00
I	Silverware, identity plates (knives, forks, teaspoons)	\$14.00

E-10
SPEC

TRAY AND SILVERWARE CARTS-WITH SILVERWARE PANS*



715-1-P5
Shown with optional rotating bumpers

ONE SHELF

MODEL #	HEIGHT	SHIPPING WT. LBS.	LIST PRICE
715-1-P10	55"	130	\$3,690.00
715-1-P4	45"	85	\$2,141.00
715-1-P5	45"	90	\$2,334.00
715-1-P8	55"	125	\$3,146.00

Extra for plexiglass hinged covers P4, P5 \$184.00
Extra for plexiglass hinged covers P8, P10 \$356.00

TWO SHELF

MODEL #	HEIGHT	SHIPPING WT. LBS.	LIST PRICE
715-2-P10	55"	140	\$3,854.00
715-2-P4	45"	95	\$2,325.00
715-2-P5	45"	100	\$2,513.00
715-2-P8	55"	135	\$3,291.00

* Silverware pans included, Length 36", Width 21-3/8"
Capacity - Up to 180 trays, 100 pieces of silverware per pan

Option	Description	List Price
341-3483	Napkin Dispenser, folded napkin 3.5"x7"	\$56.00
I	Silverware, identity plates (knives, forks, teaspoons)	\$14.00
R	Rotating Bumper (Adds 5" to overall length and width)	\$201.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00

TRAY AND SILVERWARE MULTI-PURPOSE CARTS

TRAY AND SILVERWARE CARTS – FOR SILVERWARE CYLINDERS*

MODEL #	DESCRIPTION ONE SHELF WT.	LIST PRICE
715-1-A10**	90	\$1,827.00
715-1-A12**	95	\$1,826.00
715-1-A15**	110	\$2,119.00
715-1-A8**	70	\$1,687.00

MODEL #	DESCRIPTION TWO SHELF WT.	LIST PRICE
715-2-A10**	100	\$1,955.00
715-2-A12**	110	\$2,018.00
715-2-A15**	120	\$2,288.00
715-2-A8**	80	\$1,879.00

* Silverware cylinders not included
 **Length 36", Width 21-3/8", Height 45"
 **Capacity - Up to 180 trays, 40 pieces of silverware per cylinder
 ***Length 18", Width 21-3/8", Height 55"
 ***Capacity - Up to 100 trays, 250 pieces of silverware

MULTI-PURPOSE CARTS – FOR TRAYS, RACKS, TRANSPORTING, BUSSING

MODEL #	DESCRIPTION	HEIGHT	SHIPPING WT. LBS.	LIST PRICE
715-2	Two shelves	36"	65	\$1,108.00
715-3	Three shelves	36"	75	\$1,329.00
715-4	Four shelves	45"	100	\$1,717.00
715-5	Five shelves	45"	120	\$2,155.00
716-1-A6***	One shelf weight of 60 lbs.	55"	60	\$1,507.00

Option	Description	List Price
011-3842	Silverware Cylinder, stainless steel	\$79.00
159-2701	Silverware Cylinder, plastic	\$25.00
341-3483	Napkin Dispenser, folded napkin 3.5"x7"	\$56.00
I	Silverware, identity plates (knives, forks, teaspoons)	\$14.00
R	Rotating Bumper (Adds 5" to overall length and width)	\$201.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00



715-1-A10
 Shown with optional rotating bumpers and silverware cylinders.



MODEL 715-3
 Cart shown with optional rotating bumpers.

E-9 SPEC

E-9-B SPEC

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS**
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
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- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANTIKER

- A ELITE
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- T ANLUKER



MOBILE TRAY DISPENSERS - ALL TUBULAR STYLE



PT/MO2

MODEL #	DESCRIPTION	MAX TRAY SIZE	L	W	H	SHIPPING WT. LBS.	LIST PRICE
MOBILE TRAY DISPENSER/SINGLE STACK/SOLID BOTTOM - 150 CAPACITY							
PT 1014MO	Solid Bottom Single Stack	10.75" x 15.125"	18.5"	14.9375"	36.25"	58	\$2,851.00
PT 1216MO	Solid Bottom Single Stack	12" x 16"	16.6875"	19.875"	36.25"	58	\$2,851.00
PT 1222MO	Solid Bottom Single Stack	12.375" x 22.75"	16.6875"	25.875"	36.25"	65	\$2,851.00
PT 1418MO	Solid Bottom Single Stack	14" x 18"	18.6875"	21.875"	36.25"	68	\$2,851.00
PT 1520MO	Solid Bottom Single Stack	15" x 20"	19.6875"	23.875"	36.25"	68	\$2,882.00
PT 1622MO	Solid Bottom Single Stack	16" x 22"	20.6875"	25.875"	36.25"	60	\$2,882.00
PT 2020MO	Solid Bottom Single Stack	20" x 20"	20.5"	24.875"	36.25"	75	\$2,944.00
PT 915MO	Solid Bottom Single Stack	10.75" x 15.125"	18.5"	14.9375"	36.25"	58	\$2,851.00
MOBILE TRAY DISPENSER/DOUBLE STACK/SOLID BOTTOM - 300 CAPACITY							
PT 1014MO2	Solid Bottom Double Stack	10.75" x 15.25"	19.375"	25.125"	36.25"	80	\$3,169.00
PT 1216MO2	Solid Bottom Double Stack	12" x 16"	19.375"	32.5625"	36.25"	98	\$3,977.00
PT 1222MO2	Solid Bottom Double Stack	12.375" x 22.75"	25.875"	32.5625"	36.25"	105	\$3,977.00
PT 1418MO2	Solid Bottom Double Stack	14" x 18"	21.875"	36.5625"	36.25"	87	\$3,977.00
PT 1520MO2	Solid Bottom Double Stack	15" x 20"	23.875"	36.5625"	36.25"	105	\$4,044.00
PT 1622MO2	Solid Bottom Double Stack	16" x 22"	25.875"	40.5625"	36.25"	109	\$4,044.00
PT 915MO2	Solid Bottom Double Stack	10.75" x 15.25"	19.375"	25.125"	36.25"	80	\$3,169.00

STANDARD FEATURES :

- Field Adjustable with Stainless Steel Springs
- Stainless Steel All Tubular Frame
- Polyolefin Casters
- Stacking Height - 30"
- Corner Bumpers

Note: Custom sizes are NOT available

Option	Description	List Price
PB	Full Perimeter Bumper (adds 2" to overall length and width) Requires SB	\$290.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00

MOBILE TRAY AND SILVERWARE DISPENSERS

E-11
SPEC

MOBILE TRAY & SILVERWARE / OPEN STYLE - 150 CAPACITY

MODEL #	NO. OF CYLINDERS	MAX. TRAY SIZE (IN.)	L	W	H	SHIPPING WT. LBS.	LIST PRICE
PTS 1014MO	6	10.75" x 15.125"	18.5"	14.5"	52.625"	73	\$3,566.00
PTS 1216MO	6	12" x 16"	16.6875"	19.875"	52.625"	73	\$3,566.00
PTS 1222MO	6	12.375" x 22"	16.6875"	25.875"	52.625"	80	\$3,566.00
PTS 1418MO	8	14" x 18"	18.6875"	21.875"	52.625"	78	\$3,566.00
PTS 1520MO	8	15" x 20"	19.6875"	23.875"	52.625"	84	\$3,595.00
PTS 1622MO	8	16" x 22"	20.6875"	25.875"	52.625"	84	\$3,595.00
PTS 915MO	6	10.75" x 15.125"	18.5"	14.5"	52.625"	73	\$3,566.00



PTS/MO
Shown with
corner bumpers.

TWO STACK MOBILE TRAY & SILVERWARE / OPEN STYLE - 300 CAPACITY

MODEL #	NO. OF CYLINDERS	MAX. TRAY SIZE (IN.)	L	W	H	SHIPPING WT. LBS.	LIST PRICE
PTS 1014MO2	10	10.375" x 15.25"	19.375"	25.125"	52.625"	90	\$3,892.00
PTS 1216MO2	10	12" x 16"	19.875"	32.5625"	52.625"	108	\$4,813.00
PTS 1222MO2	10	12.375" x 22"	25.875"	32.5625"	52.625"	115	\$4,813.00
PTS 1418MO2	10	14" x 18"	21.875"	36.5625"	52.625"	97	\$4,813.00
PTS 1520MO2	10	15" x 20"	23.875"	38.5625"	52.625"	115	\$4,813.00
PTS 1622MO2	10	16" x 22"	25.875"	40.5625"	52.625"	119	\$4,875.00
PTS 915MO2	10	10.375" x 15.25"	19.375"	25.125"	52.625"	90	\$3,892.00

Option	Description	List Price
011-3842	Silverware Cylinder, stainless steel	\$79.00
159-2701	Silverware Cylinder, plastic	\$25.00
341-3483	Napkin Dispenser, folded napkin 3.5"x7"	\$56.00
I	Silverware, identity plates (knives, forks, teaspoons)	\$14.00
PB	Full Perimeter Bumper (adds 2" to overall length and width) Requires SB	\$290.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00

Note: Silverware cylinders NOT included.
Note: Custom tray sizes are NOT available.

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS**
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANTIKER

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS**
- F HEALTH-CARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLIKER

E-12
SPEC

TRAY AND SILVERWARE DISPENSER



ATCA-ST-OSW8
Shown with Optional
Perimeter Bumper
and silverware
dispensers IS 159-2701

MODEL #	LIST PRICE
2ATCA-ST-OSW8	\$6,034.00
ATCA-ST-OSW8	\$3,230.00

Option	Description	List Price
011-3842	Silverware Cylinder, stainless steel	\$79.00
159-2701	Silverware Cylinder, plastic	\$25.00
341-3483	Napkin Dispenser, folded napkin 3.5"x7"	\$56.00
B	Corner Bumper (adds 2" to overall length and width)	\$103.00
PB	Full Perimeter Bumper (adds 2" to overall length and width) Requires SB	\$290.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00

Note: Silverware cylinders are NOT included.

Note: Custom sizes available upon request. Tray sample required.

Tray Sizes Available:

- 10" x 14"
- 12" x 16"
- 14" x 18"
- 15" x 20"

E-15-A
SPEC

TRAY - SILVERWARE - NAPKIN - DISPENSER

E-15-B
SPEC



1ATCA-SN-PB

MODEL#	CAPACITY	WT.	LIST PRICE
1ATCA-SN	Approx. 500 napkins, 35-40 pcs. of silverware per cylinder	175	\$4,386.00
2ATCA-SN	Approx. 1000 napkins, 35-40 pcs. of silverware per cylinder	350	\$9,209.00

Contact factory for custom tray orders. Height: 41"

Tray Sizes Available:

- 10" x 14" 12" x 16"
- 14" x 18" 15" x 20"

Note: Silverware hole quantity depends on size of tray and space available

Note: Silverware cylinders NOT included.

Note: Napkin dispenser included.

Option	Description	List Price
011-3842	Silverware Cylinder, stainless steel	\$79.00
159-2701	Silverware Cylinder, plastic	\$25.00
341-3483	Napkin Dispenser, folded napkin 3.5"x7"	\$56.00
B	Corner Bumper (adds 2" to overall length and width)	\$103.00
PB	Full Perimeter Bumper (adds 2" to overall length and width) Requires SB	\$290.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00



2ATCA-SN-B

CANTILEVER CUP, SAUCER, AND GLASS DISPENSERS

E-16
SPEC

CUP AND SAUCER DISPENSER

MODEL#	DESCRIPTION	WT.	LIST PRICE
ACSCA-ST	Stainless Steel	200	\$4,644.00

Overall Dimensions: Rack size plus 1" Width 16" Depth
Height: 42"
Capacity: Up to 192 glasses or 175 cups
Specify saucer dispenser AT1, AT2 or AT3 when ordering.
See section D-9 for specifications.

Rack Sizes Available Saucer Sizes Available
10" x 20" AT1 (max dish size of 5-1/8")
14" x 20" AT2 (max dish size of 5-7/8")
20" x 20" AT3 (max dish size of 6-5/8")



CANTILEVER TRAY, RACK, AND SHEET PAN DISPENSERS

E-17
SPEC

MODEL #	LIST PRICE
ATCA-ST	\$2,596.00
2ATCA-ST	\$4,849.00
ASCA-ST-1826	\$2,719.00

Tray Sizes Available:
10" x 14" 12" x 16"
14" x 18" 15" x 20"
Rack Sizes Available:
10" x 20"
20" x 20"

Option	Description	List Price
B	Corner Bumper (adds 2" to overall length and width)	\$103.00
PB	Full Perimeter Bumper (adds 2" to overall length and width) Requires SB	\$290.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00

NOTE: Custom sizes available upon request. Tray sample required.



ENCLOSED TRAY DISPENSER - MOBILE ADJUSTABLE

E-4
SPEC

MODEL#	LIST PRICE
AT-ST	\$3,617.00
AT-ST2	\$3,932.00

Tray Sizes Available
10" x 14" 12" x 16"
14" x 18" 15" x 20"
Note: Custom sizes are available upon request. Tray sample required.

STANDARD FEATURES ALL UNITS:
Dispensers Lift Out for Easy Cleaning Field Adjustable
All Units Have Stainless Steel Springs Stainless Steel Solid Base
Stainless Steel Tubular Construction or S/S Body
All mobile units come standard with Polyolefin casters - Non-locking, all swivel.

Option	Description	List Price
B	Corner Bumper (adds 2" to overall length and width)	\$103.00
PB	Full Perimeter Bumper (adds 2" to overall length and width) Requires SB	\$290.00
V	Vertical Bumpers (adds 1" to overall length and width)	\$294.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00



AT-ST-1418

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS**
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N EBG MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLUKER

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS**
- F HEALTH-CARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLIKER



A Piper Products' Exclusive, the TUMBLER SERVE™ holds more drinkware (up to 425 tumblers!) than competing units of the same size.



Eliminates the need for 20" x 20" glass racks.



Stores multiple size tumblers (8-oz. to 14-oz.) in one unit at one time.



An innovative rack-free, lift-and-serve design for effortless loading, rapid dispensing and easier maintaining.



Replenishes drinkware with ease throughout the lengthiest of service cycles.

E-6
SPEC

TUMBLER SERVE™



AC-ST-2020-14OZ
TUMBLER SERVE

MODEL #	DESCRIPTION	L	W	H	SHIP WT.	LIST PRICE
AC-ST-2020-14OZ	Mobile Cabinet	26.125"	28.125"	35.5"	155	\$5,514.00

MOBILE TRAY AND SILVERWARE DISPENSERS

MODEL #	LIST PRICE
AT-ST-OSW8	\$4,040.00
AT-ST2-OSW8	\$4,571.00

Note: Custom sizes available upon request. Tray sample required.
 Note: Silverware cylinders NOT included.

STANDARD FEATURES :

- Field Adjustable with Stainless Steel Springs
- Stainless Steel Body
- Polyolefin Casters
- Stacking Height - 30"

Tray Sizes Available:

10" x 14"	12" x 16"
14" x 18"	15" x 20"

AT-ST-OSW8
 Shown with
 Optional Corner
 Bumper
 and Optional
 Silverware
 Cylinders



E-14
SPEC

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS**
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLUKER

MOBILE CUP AND GLASS DISPENSERS

MODEL #	TRAY SIZE	L	W	H	LIST PRICE
AC-ST-1020	10" X 20"	26.625"	17.625"	36"	\$3,527.00
AC-ST-1420	14" X 20"	28"	21.6875"	36"	\$3,704.00
AC-ST-2020	20" X 20"	27.125"	27.125"	36"	\$3,877.00
AC-STH-1020	10" X 20"	29.125"	17.625"	36"	\$4,550.00
AC-STH-1420	14" X 20"	30.5"	21.6875"	36"	\$4,777.00
AC-STH-2020	20" X 20"	29.625"	27.125"	36"	\$5,004.00

120V - 6.25 AMPS | 208V - 3.6 AMPS

*'H' in model number signifies heated model



AC-ST-2020

E-5
SPEC

MOBILE CUP AND GLASS DISPENSERS

MODEL #	TRAY SIZE	L	W	H	LIST PRICE
ACS-ST-1020	10" X 20"	27.9375"	26.625"	36"	\$5,052.00
ACS-ST-1420	14" X 20"	32"	28"	36"	\$5,303.00
ACS-ST-2020	20" X 20"	37.4375"	27.125"	36"	\$5,555.00
ACS-STH-1020	10" X 20"	27.9375"	26.625"	36"	\$6,517.00
ACS-STH-1420	14" X 20"	32"	28"	36"	\$6,842.00
ACS-STH-2020	20" X 20"	37.4375"	27.125"	36"	\$7,168.00

STANDARD FEATURES :

- Dispensers Lift Out for Easy Cleaning
- Field Adjustable
- All Units Have Stainless Steel Springs
- All Stainless Steel Tubular Construction or S/S Body
- Come Standard with Polyolefin Casters - Non-Locking - All Swivel
- Specify saucer dispenser AT1, AT2 or AT3 when ordering. See section D9 for specifications.

Option	Description	List Price
B	Corner Bumper (adds 2" to overall length and width)	\$103.00
PB	Full Perimeter Bumper (adds 2" to overall length and width) Requires SB	\$290.00
V	Vertical Bumpers (adds 1" to overall length and width)	\$294.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00

Capacity: Up to 192 glasses or 175 cups
 Note: For models ACS-ST or STH, Max Dish Size 6 5/8"
 120v - 12.5 AMPS
 208v - 7.2 AMPS



ACS-STH-2020

E-7
SPEC

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS**
- F HEALTH-CARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLIKER

E-21
SPEC

DISH CARTS



339-3487

MODEL #	DESCRIP-TION	SHELF SIZE	L	W	H	SHIP WT. LBS.	SHIP CU. FT.	LIST PRICE
339-3486	Single	17.5" X 34"	Please contact factory for actual dimensions	Please contact factory for actual dimensions	Please contact factory for actual dimensions	62	13	\$1,557.00
339-3487	Double	27.25" X 34"	Please contact factory for actual dimensions	Please contact factory for actual dimensions	Please contact factory for actual dimensions	100	22.1	\$2,224.00

Option	Description	List Price
341-3479	Plastic Dust Cover	\$320.00
341-3478	Plastic Dust Cover	\$290.00
R	Rotating Bumper (Adds 5" to overall length and width)	\$201.00

E-22
SPEC

UNDER-COUNTER DISH CARTS



D162-33

DISH CARTS – ONE COMPARTMENT – EXTRA LOW-UNDER COUNTER TYPE

MODEL #	DESCRIPTION	WT.	LIST PRICE
D160-23	Open	65	\$1,733.00
D160-33	Open	80	\$2,012.00
D162-23	Enclosed	80	\$2,159.00
D162-33	Enclosed	105	\$2,444.00
DH162-23	Heated	95	\$2,799.00
DH162-33	Heated	120	\$3,079.00

Height: 26" Width: 16"

Capacity 23" long cart: Up to 108 10" plates, 432 5" plates

Capacity 33" long cart: Up to 162 10" plates, 648 5" plates

Option: Dish dividers (contact factory)



D172-33

*Shown With
Optional perimeter
bumper

DISH CARTS – TWO COMPARTMENT – EXTRA LOW-UNDER COUNTER TYPE

MODEL #	DESCRIPTION	WT.	LIST PRICE
D170-23	Open	85	\$2,051.00
D170-33	Open	100	\$2,373.00
D172-23	Enclosed	105	\$2,719.00
D172-33	Enclosed	130	\$3,020.00
DH172-23	Heated	120	\$3,310.00
DH172-33	Heated	145	\$3,522.00

Height: 26" Width: 25"

Capacity 23" long cart: Up to 216 10" plates, 864 5" plates

Capacity 33" long cart: Up to 324 10" plates, 1296 5" plates

Option: Dish dividers (contact factory)

Option	Description	List Price
B	Corner Bumper (adds 2" to overall length and width)	\$103.00
PB	Full Perimeter Bumper (adds 2" to overall length and width) Requires SB	\$290.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00

MOBILE DISH DISPENSERS

E-18
SPEC

AT SERIES DISH DISPENSERS – MOBILE ADJUSTABLE STAINLESS STEEL
(ONE TUBE - MOBILE - TUBULAR FRAME)

UNHEATED MODEL #	DISH SIZES	L	W	WT. LBS.	LIST PRICE
1ATG1	5.125" Max.	14"	14"	80	\$1,347.00
1ATG2	5.25" to 5.875" Max.	14"	14"	80	\$1,347.00
1ATG3	6" to 6.625" Max.	17"	17"	80	\$1,347.00
1ATG4	6.75" to 7.375" Max.	17"	17"	80	\$1,347.00
1ATG5	7.5" to 8.25" Max.	17"	17"	80	\$1,621.00
1ATG6	8.375" to 9.25" Max.	19"	19"	80	\$1,621.00
1ATG7	9.375" to 10.25" Max.	19"	19"	80	\$1,621.00
1ATG75	10.375" to 11.25" Max.	19"	19"	80	\$1,636.00
1ATG8	11.375" to 12" Max.	21"	21"	80	\$1,804.00

HEATED MODEL #	DISH SIZES	L	W	AMPS @ 102V	WT. LBS.	LIST PRICE
1ATGH1	5.125" Max.	14"	14"	1.8	95	\$1,906.00
1ATGH2	5.25" to 5.875" Max.	14"	14"	2	95	\$1,906.00
1ATGH3	6" to 6.625" Max.	17"	17"	2.3	95	\$1,906.00
1ATGH4	6.75" to 7.375" Max.	17"	17"	2.5	95	\$1,906.00
1ATGH5	7.5" to 8.25" Max.	17"	17"	2.8	95	\$2,188.00
1ATGH6	8.375" to 9.25" Max.	19"	19"	3.2	95	\$2,188.00
1ATGH7	9.375" to 10.25" Max.	19"	19"	3.5	95	\$2,188.00
1ATGH75	10.375" to 11.25" Max.	19"	19"	4.2	95	\$2,310.00
1ATGH8	11.375" to 12 Max.	21"	21"	4.2	95	\$2,465.00



1ATG

Capacity Per Tube:
28 to 36 bowls
50 to 72 plates
Height: 36"

AT SERIES DISH DISPENSERS – MOBILE ADJUSTABLE STAINLESS STEEL
(TWO TUBE - MOBILE - TUBULAR FRAME)

UNHEATED MODEL #	DISH SIZES	L	W	WT. LBS.	LIST PRICE
2ATG1	5.125" Max.	24"	14"	100	\$2,284.00
2ATG2	5.25" to 5.875" Max.	24"	14"	100	\$2,284.00
2ATG3	6" to 6.625" Max.	30"	17"	100	\$2,284.00
2ATG4	6.75" to 7.375" Max.	30"	17"	100	\$2,284.00
2ATG5	7.5" to 8.25" Max.	30"	17"	100	\$2,735.00
2ATG6	8.375" to 9.25" Max.	34"	19"	100	\$2,735.00
2ATG7	9.375" to 10.25" Max.	34"	19"	100	\$2,735.00
2ATG75	10.375" to 11.25" Max.	34"	19"	100	\$2,866.00
2ATG8	11.375" to 12 Max.	38"	21"	100	\$3,208.00

HEATED MODEL #	DISH SIZES	L	W	AMPS @ 102V	WT. LBS.	LIST PRICE
2ATGH1	5.125" Max.	24"	14"	3.5	130	\$3,407.00
2ATGH2	5.25" to 5.875" Max.	24"	14"	4	130	\$3,407.00
2ATGH3	6" to 6.625" Max.	30"	17"	4.5	130	\$3,407.00
2ATGH4	6.75" to 7.375" Max.	30"	17"	5	130	\$3,407.00
2ATGH5	7.5" to 8.25" Max.	30"	17"	5.5	130	\$4,063.00
2ATGH6	8.375" to 9.25" Max.	34"	19"	6.3	130	\$4,063.00
2ATGH7	9.375" to 10.25" Max.	34"	19"	7	130	\$4,063.00
2ATGH75	10.375" to 11.25" Max.	34"	19"	8.3	130	\$4,214.00
2ATGH8	11.375" to 12 Max.	38"	21"	8.3	130	\$4,517.00



2ATG

Capacity Per Tube:
28 to 36 bowls
50 to 72 plates
Height: 36"

Option	Description	List Price
R	Rotating Bumper (Adds 5" to overall length and width)	\$201.00
SSTC	Stainless Steel Tube Covers	\$259.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS**
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLUKER

MOBILE DISH DISPENSERS - Continued

E-18
SPEC



3ATG

Capacity Per Tube:
28 to 36 bowls
50 to 72 plates
Height: 36"

AT SERIES DISH DISPENSERS – MOBILE ADJUSTABLE STAINLESS STEEL (THREE TUBE - MOBILE - TUBULAR FRAME)

UNHEATED MODEL #	DISH SIZES	L	W	WT. LBS.	LIST PRICE
3ATG1	5.125" Max.	31"	19"	175	\$3,013.00
3ATG2	5.25" to 5.875" Max.	31"	19"	175	\$3,013.00
3ATG3	6" to 6.625" Max.	39"	23"	175	\$3,013.00
3ATG4	6.75" to 7.375" Max.	39"	23"	175	\$3,013.00
3ATG5	7.5" to 8.25" Max.	39"	23"	175	\$3,642.00
3ATG6	8.375" to 9.25" Max.	44"	26"	175	\$3,642.00
3ATG7	9.375" to 10.25" Max.	44"	26"	175	\$3,642.00
3ATG75	10.375" to 11.25" Max.	44"	26"	175	\$3,785.00
3ATG8	11.375" to 12 Max.	48"	29"	175	\$4,294.00

HEATED MODEL #	DISH SIZES	L	W	AMPS @ 102V	WT. LBS.	LIST PRICE
3ATGH1	5.125" Max.	31"	19"	5.3	200	\$4,702.00
3ATGH2	5.25" to 5.875" Max.	31"	19"	6	200	\$4,702.00
3ATGH3	6" to 6.625" Max.	39"	23"	6.8	200	\$4,702.00
3ATGH4	6.75" to 7.375" Max.	39"	23"	7.5	200	\$4,702.00
3ATGH5	7.5" to 8.25" Max.	39"	23"	8.3	200	\$5,632.00
3ATGH6	8.375" to 9.25" Max.	44"	26"	9.5	200	\$5,632.00
3ATGH7	9.375" to 10.25" Max.	44"	26"	10.5	200	\$5,632.00
3ATGH75	10.375" to 11.25" Max.	44"	26"	12.5	200	\$5,849.00
3ATGH8	11.375" to 12 Max.	48"	29"	12.5	200	\$6,265.00

AT SERIES DISH DISPENSERS – MOBILE ADJUSTABLE STAINLESS STEEL (FOUR TUBE - MOBILE - TUBULAR FRAME)

UNHEATED MODEL #	DISH SIZES	L	W	WT. LBS.	LIST PRICE
4ATG1	5.125" Max.	24"	24"	200	\$3,645.00
4ATG2	5.25" to 5.875" Max.	24"	24"	200	\$3,645.00
4ATG3	6" to 6.625" Max.	30"	30"	200	\$3,645.00
4ATG4	6.75" to 7.375" Max.	30"	30"	200	\$3,645.00
4ATG5	7.5" to 8.25" Max.	30"	30"	200	\$4,446.00
4ATG6	8.375" to 9.25" Max.	34"	34"	200	\$4,446.00
4ATG7	9.375" to 10.25" Max.	34"	34"	200	\$4,446.00
4ATG75	10.375" to 11.25" Max.	34"	34"	200	\$4,608.00
4ATG8	11.375" to 12 Max.	38"	38"	200	\$5,296.00



4ATG

Capacity Per Tube:
28 to 36 bowls
50 to 72 plates
Height: 36"

HEATED MODEL #	DISH SIZES	L	W	AMPS @ 102V	WT. LBS.	LIST PRICE
4ATGH1	5.125" Max.	24"	24"	7	225	\$5,899.00
4ATGH2	5.25" to 5.875" Max.	24"	24"	8	225	\$5,899.00
4ATGH3	6" to 6.625" Max.	30"	30"	9	225	\$5,899.00
4ATGH4	6.75" to 7.375" Max.	30"	30"	10	225	\$5,899.00
4ATGH5	7.5" to 8.25" Max.	30"	30"	11	225	\$7,098.00
4ATGH6	8.375" to 9.25" Max.	34"	34"	12.7	225	\$7,098.00
4ATGH7	9.375" to 10.25" Max.	34"	34"	14	225	\$7,098.00
4ATGH75	10.375" to 11.25" Max.	34"	34"	16.6	225	\$7,318.00
4ATGH8	11.375" to 12 Max.	38"	38"	16.6	225	\$7,912.00

Option	Description	List Price
R	Rotating Bumper (Adds 5" to overall length and width)	\$201.00
SSTC	Stainless Steel Tube Covers	\$259.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00

MOBILE DISH DISPENSERS

E-19
SPEC

AT SERIES DISH DISPENSERS – MOBILE ADJUSTABLE STAINLESS STEEL
(TWO TUBE - CABINET)

UNHEATED MODEL #	DISH SIZES	L	W	WT. LBS.	LIST PRICE
2AT1-ST	5.125" Max.	28"	18"	140	\$2,890.00
2AT2-ST	5.25" to 5.875" Max.	28"	18"	140	\$2,890.00
2AT3-ST	6" to 6.625" Max.	28"	18"	140	\$2,890.00
2AT4-ST	6.75" to 7.375" Max.	28"	18"	140	\$2,890.00
2AT5-ST	7.5" to 8.25" Max.	28"	18"	140	\$3,239.00
2AT6-ST	8.375" to 9.25" Max.	35"	20"	140	\$3,239.00
2AT7-ST	9.375" to 10.25" Max.	35"	20"	140	\$3,239.00
2AT75-ST	10.375" to 11.25" Max.	35"	20"	140	\$3,272.00
2AT8-ST	11.375" to 12 Max.	35"	20"	140	\$3,611.00
HEATED MODEL #	DISH SIZES	L	W	WT. LBS.	LIST PRICE
2AT1-STH	5.125" Max.	28"	18"	200	\$3,902.00
2AT2-STH	5.25" to 5.875" Max.	28"	18"	200	\$3,902.00
2AT3-STH	6" to 6.625" Max.	28"	18"	200	\$3,902.00
2AT4-STH	6.75" to 7.375" Max.	28"	18"	200	\$3,902.00
2AT5-STH	7.5" to 8.25" Max.	28"	18"	200	\$4,451.00
2AT6-STH	8.375" to 9.25" Max.	35"	20"	200	\$4,451.00
2AT7-STH	9.375" to 10.25" Max.	35"	20"	200	\$4,451.00
2AT75-STH	10.375" to 11.25" Max.	35"	20"	200	\$4,485.00
2AT8-STH	11.375" to 12 Max.	35"	20"	200	\$4,826.00



2AT6-STH WITH
OPTIONAL SSTC
(STAINLESS STEEL TUBE
COVERS)

2 Tube
Capacity Per Tube:
28 to 36 bowls
50 to 72 plates
Height:
Cabinet: 36"
Guides: 4"
STH Amps at 120v-6.3
STH-XH Amps at 120v-12

AT SERIES DISH DISPENSERS – MOBILE ADJUSTABLE STAINLESS STEEL
(THREE TUBE - CABINET)

UNHEATED MODEL #	DISH SIZES	L	W	WT. LBS.	LIST PRICE
3AT1-ST	5.125" Max.	28"	18"	175	\$3,930.00
3AT2-ST	5.25" to 5.875" Max.	28"	18"	175	\$3,930.00
3AT3-ST	6" to 6.625" Max.	28"	26"	175	\$3,930.00
3AT4-ST	6.75" to 7.375" Max.	28"	26"	175	\$3,930.00
3AT5-ST	7.5" to 8.25" Max.	28"	26"	175	\$4,651.00
3AT6-ST	8.375" to 9.25" Max.	33"	31"	175	\$4,651.00
3AT7-ST	9.375" to 10.25" Max.	33"	31"	175	\$4,651.00
3AT75-ST	10.375" to 11.25" Max.	33"	31"	175	\$4,903.00
3AT8-ST	11.375" to 12 Max.	33"	31"	175	\$5,412.00
HEATED MODEL #	DISH SIZES	L	W	WT. LBS.	LIST PRICE
3AT1-STH	5.125" Max.	28"	18"	225	\$4,758.00
3AT2-STH	5.25" to 5.875" Max.	28"	18"	225	\$4,758.00
3AT3-STH	6" to 6.625" Max.	28"	26"	225	\$4,758.00
3AT4-STH	6.75" to 7.375" Max.	28"	26"	225	\$4,758.00
3AT5-STH	7.5" to 8.25" Max.	28"	26"	225	\$5,665.00
3AT6-STH	8.375" to 9.25" Max.	33"	31"	225	\$5,665.00
3AT7-STH	9.375" to 10.25" Max.	33"	31"	225	\$5,665.00
3AT75-STH	10.375" to 11.25" Max.	33"	31"	225	\$5,915.00
3AT8-STH	11.375" to 12 Max.	33"	31"	225	\$6,545.00



3AT3-STH-PB
Dispenser shown with
optional perimeter bumper

3 Tube
Capacity Per Tube:
28 to 36 bowls
50 to 72 plates
Height:
Cabinet: 36"
Guides: 4"
STH Amps at 120v-12.5
STH-XH Amps at 120v-25

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS**
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANJIKER

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS**
- F HEALTH-CARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLUKER

E-19
SPEC

MOBILE DISH DISPENSERS - Continued



4AT3-ST
Height: Cabinet 36"
Guides 4"

Capacity per tube:
28 to 36 bowls
50 to 72 plates
STH Amps at 120v-12.5
STH-XH Amps at 120v-25

AT SERIES DISH DISPENSERS – MOBILE ADJUSTABLE STAINLESS STEEL (FOUR TUBE - CABINET)

UNHEATED MODEL #	DISH SIZES	L	W	WT. LBS.	LIST PRICE
4AT1-ST	5.125" Max.	28"	24"	225	\$4,965.00
4AT2-ST	5.25" to 5.875" Max.	28"	24"	225	\$4,965.00
4AT3-ST	6" to 6.625" Max.	28"	24"	225	\$4,965.00
4AT4-ST	6.75" to 7.375" Max.	33"	31"	225	\$4,965.00
4AT5-ST	7.5" to 8.25" Max.	33"	31"	225	\$5,662.00
4AT6-ST	8.375" to 9.25" Max.	33"	31"	225	\$5,662.00
4AT7-ST	9.375" to 10.25" Max.	33"	31"	225	\$5,662.00
4AT75-ST	10.375" to 11.25" Max.	33"	31"	225	\$6,044.00

HEATED MODEL #	DISH SIZES	L	W	WT. LBS.	LIST PRICE
4AT1-STH	5.125" Max.	28"	24"	300	\$5,775.00
4AT2-STH	5.25" to 5.875" Max.	28"	24"	300	\$5,775.00
4AT3-STH	6" to 6.625" Max.	28"	24"	300	\$5,775.00
4AT4-STH	6.75" to 7.375" Max.	33"	31"	300	\$5,775.00
4AT5-STH	7.5" to 8.25" Max.	33"	31"	300	\$6,876.00
4AT6-STH	8.375" to 9.25" Max.	33"	31"	300	\$6,876.00
4AT7-STH	9.375" to 10.25" Max.	33"	31"	300	\$6,876.00
4AT75-STH	10.375" to 11.25" Max.	33"	31"	300	\$7,201.00

Option	Description	List Price
B	Corner Bumper (adds 2" to overall length and width)	\$103.00
PB	Full Perimeter Bumper (adds 2" to overall length and width) Requires SB	\$290.00
SSTC	Stainless Steel Tube Covers	\$259.00
V	Vertical Bumpers	\$294.00
WB	Two locking casters	\$88.00
XH	High Heat Option	\$1,203.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00

E-20
SPEC

MOBILE ICE DISPENSERS - CABINET STYLE, MOBILE



MODEL #	L	W	CAP. LBS.	SHIP WT. LBS.	LIST PRICE
ICE-1	30.125"	22"	125 lbs of Ice	225	\$3,895.00
ICE-2	37.125"	23"	175 lbs of Ice	250	\$5,012.00
ICE-3	35.125"	27"	200 lbs of Ice	275	\$5,412.00

Height: 36 1/2"

Option	Description	List Price
V	Vertical Corner Bumpers	\$294.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00

HEALTHCARE

**Choose The Piper Difference:
Ensuring that your food is kept
out of the DANGER-ZONE.**



Only Piper's equipment has the advantage of FoodSafe technology and certification. Since food spoilage occurs mainly because of rapidly accelerating bacteriological activity within the 40°F to 140°F **DANGER-ZONE**, FoodSafe ensures hot food stays above 140°F longer and cold food is kept below 40°F. Both are key factors in HACCP compliance and the fight against foodborne pathogens.

**Choose Piper's FoodSafe Difference
For Enhanced Food Quality &
Improved Food Safety.**



Wax Base
Pellets



Self-Leveling
Plate & Base
Heaters



Mobile Hot
Tables



Tray Delivery
Carts



PIPER

The Food-Focused Equipment Company

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE**
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
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- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLIKER

F-1
SPEC

HEATED UNITIZED BASE AND PLATE DISPENSERS



SBH-2-HH

MODEL #	# OF TUBES	APPROXIMATE CAPACITY TUBE/TOTAL	W	D	H	SHIP WT	LIST PRICE
SBH-2-HH	2	50/100 Capacity in Tube	38.6875"	26.6875"	40.0625"	300	\$8,673.00
SBH-3-HH	3	50/150 Capacity in Tube	51.6875"	26.6875"	40.0625"	425	\$11,130.00

Electrical information for all BH Series Heaters: 208V/3000W/13.4A/Single phase/60Hz or 240V/3200W/15.2A/Single phase/60Hz

- "Bloc-Guard" bumper - standard
- Hingeless door design

F-2
SPEC

UNITIZED BASES - 9"



D-8000

MODEL #	DESCRIPTION	DIAMETER	HEIGHT	CASE QTY	SHIP WT	LIST PRICE
D-8000	Diamond 9.5" Wax Base	9.5"	1.5625"	10	27	\$766.00

Holds food at 140° for 90 minutes!
*Sold separately: \$80.00 each

F-7
SPEC

STARTER STATION STAND - MOBILE



411-1215



411-1217

MODEL #	DESCRIPTION	# OF PANS	W	D	H	SHIP CU FT	SHIP WT LBS	LIST PRICE
411-1215	Stainless Steel - Tubular Frame	(1) Full Size, (1) Two-Thirds Size, (1) Half Size, (3) One-Third Size. All 4" deep.	71.75"	29.5"	61.25"	70	80	\$2,226.00
411-1217	Cantilever - Stainless Steel - Tubular Frame	(2) Half Size, (1) One-Third and (1) Two-Thirds	48"	24"	64.25"	32	195	\$3,206.00
411-1218	Cantilever - Stainless Steel - Tubular Frame	(1) Full Size, (3) Half Size	60"	24"	64.25"	42.2	235	\$3,419.00
411-1219	Cantilever - Stainless Steel - Tubular Frame	(1) Full Size, (4) Half Size	72"	24"	64.25"	51.4	270	\$3,616.00

NOTE: Includes one each full size, two-thirds size, one-half size and three one-third size pans - all 4" deep.

Option	Description	List Price
R	Rotating Bumper (Adds 5" to overall length and width)	\$201.00

DOMESTORAGE CARTS WITH WASHRACKS

F-8
SPEC

MODEL # ALUMINUM	DESCRIPTION	CAPACITY	W	D	H	SHIP CU FT	SHIP WT LBS	LIST PRICE
411-1147	System 9 - 9" Domes	50 Domes	23.5"	22"	78"	82	60	\$1,568.00
411-1148	System 9 - 9" Domes	100 Domes	45"	22"	78"	132	127	\$2,771.00
411-1149	System 9 - 9" Domes	150 Domes	65.75"	22"	78"	212	190	\$3,967.00

MODEL # STAINLESS	DESCRIPTION	CAPACITY	W	D	H	SHIP CU FT	SHIP WT LBS	LIST PRICE
411-1150	System 9 - 9" Domes	50 Domes	23.5"	22"	78"	82	93	\$2,103.00
411-1151	System 9 - 9" Domes	100 Domes	45"	22"	78"	132	163	\$3,960.00
411-1152	System 9 - 9" Domes	150 Domes	65.75"	22"	78"	212	220	\$5,080.00



411-1148 OR 190-1077

Option	Description	List Price
411-1153	Universal Wash Rack Assembly	\$254.00
R	Rotating Bumper (Adds 5" to overall length and width)	\$201.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00

Price includes universal Wash Rack (411-1153). Accommodates most insulated and non-insulated domes.

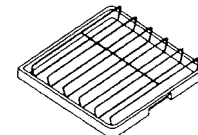
REPLACEMENT RACKS (INCLUDED IN PRICE OF CART)

MODEL#	DESCRIPTION	CAP.	DIMENSIONS	SHIP WT. LBS.	SHIP CU. FT.	LIST PRICE
411-1153	SYSTEM 9 WASH RACK (minimum order 4)	10	20 x 20	7 1/2 ea.	12	\$254.00

The storage rack has individual racks to hold both dome covers and underliners between ware washing, storage and make-up areas with minimum handling. Each rack assembly includes both the wire insert and universal plastic wash rack.

Replacement Racks for Section F-8

Option	Description	List Price
-011-3273	Wire Insert	\$121.00
-155-2770	Plastic Wash Rack	\$87.00



411-1153

DOMESTORAGE CARTS / CORRECTIONAL CARTS

F-9
SPEC

MODEL #	CAP	NUMBER OF CRADLES	L	W	H	SHIP CU FT	SHIP WT LBS	LIST PRICE
411-1484	50 Racks	5	20.25"	18.625"	64.75"	23	50	\$1,796.00
611-1152	100 Racks	10	38.25"	18.625"	67.75"	41	90	\$2,242.00

Option	Description	List Price
011-3273	Wire Rack Insert	\$121.00
R	Rotating Bumper (Adds 5" to overall length and width)	\$201.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00



411-1484

Accommodates most insulated and non-insulated domes and underliners.

- A ELITE
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- C STEAM TABLES
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- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANJIKER

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- T ANLIKER

F-12
SPEC

ALUMINUM TRAY DELIVERY CARTS SINGLE DOOR, ONE TRAY PER SLIDE - Tray Spacing Is 6 Inches



AD-10S

MODEL #	14" X 18" OR 15" X 20" TRAYS	L	W	H	SHIP WT LBS	LIST PRICE
AD-10S	10	23.75"	21.75"	67.625"	167	\$1,977.00
AD-5S	5	23.75"	21.75"	37.625"	125	\$1,658.00
AD-6S	6	23.75"	21.75"	43.625"	134	\$1,717.00
AD-7S	7	23.75"	21.75"	49.625"	141	\$1,770.00
AD-8S	8	23.75"	21.75"	55.625"	147	\$1,829.00
AD-9S	9	23.75"	21.75"	61.625"	156	\$1,934.00

STANDARD FEATURES:

Fully welded construction
 Rolled edge to act as bumper
 Push handle
 Drain

270° Door swing
 Side door latch holds door open
 5" x 1-1/4" wide swivel sealed heavy duty wheels, 2 with brakes.

Option	Description	List Price
B	Corner Bumper (adds 2" to overall length and width)	\$103.00
PB	Full Perimeter Bumper (adds 2" to overall length and width) Requires SB	\$290.00
PT	Pass-Thru Option	\$1,043.00

Note: Handle is NOT included in dimensions. Handle adds 3-3/8" to the cart.

F-12
SPEC

ALUMINUM TRAY DELIVERY CART SINGLE DOOR, TWO TRAYS PER SLIDE - Tray Spacing Is 6 Inches



AD-20

MODEL #	14" X 18" OR 15" X 20" TRAYS	12" X 20" PANS	18" X 25" PANS	L	W	H	SHIP WT LBS	LIST PRICE
AD-10	10	5	5	32.625"	24.25"	37.625"	137	\$1,750.00
AD-12	12	6	6	32.625"	24.25"	43.625"	151	\$1,913.00
AD-14	14	7	7	32.625"	24.25"	49.625"	161	\$1,963.00
AD-16	16	8	8	32.625"	24.25"	55.625"	173	\$2,024.00
AD-18	18	9	9	32.625"	24.25"	61.625"	189	\$2,125.00
AD-20	20	10	10	32.625"	24.25"	67.625"	199	\$2,173.00

STANDARD FEATURES:

Fully welded construction
 Rolled edge to act as bumper
 Push handle
 Drain

270° Door swing
 Side door latch holds door open
 5" x 1 1/4" wide swivel sealed heavy duty wheels, 2 with brakes.

Option	Description	List Price
B	Corner Bumper (adds 2" to overall length and width)	\$103.00
PB	Full Perimeter Bumper (adds 2" to overall length and width) Requires SB	\$290.00
PT	Pass-Thru Option	\$1,117.00

Note: Handle is NOT included in dimensions. Handle adds 3-3/8" to the cart.

STAINLESS TRAY DELIVERY CARTS
 - Standard Tray Spacing Is 4-3/4"
 - Not Adjustable But Customizable

F-13
SPEC

ONE BANK NARROW
 - 1 Tray per slide

MODEL #	LIST PRICE
TQM1-N10	\$6,173.00
TQM1-N8	\$5,744.00

ONE BANK LOW
 - 2 Trays per slide

MODEL #	LIST PRICE
TQM-L16	\$5,864.00
TQM1-L20	\$6,344.00

THREE BANK NARROW
 - 1 Tray per slide

MODEL #	LIST PRICE
TQM3-N24	\$9,398.00
TQM3-N27	\$10,108.00

TWO BANK NARROW
 - 1 Tray per slide

MODEL #	LIST PRICE
TQM2-N16	\$7,353.00
TQM2-N18	\$7,766.00
TQM2-N20	\$8,179.00

TWO BANK LOW
 - 2 Trays per slide

MODEL #	LIST PRICE
TQM2-L28	\$7,923.00
TQM2-L32	\$8,461.00
TQM2-L36	\$8,889.00



TQM2-N16
(SHOWN WITH OPTIONS)



TQM3-N24

Please contact factory for dimensions.

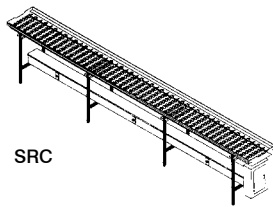
TQM1-L & TQM1-N Series			TQM3-L & TQM3-N Series		
Option	Description	List Price	Option	Description	List Price
	S/S Top Rail (add 2" to height)	\$969.00		S/S Top Rail (add 2" to height)	\$1,493.00
	Top Mounted Transport Latch (1 per door)	\$140.00		Top Mounted Transport Latch (1 per door)	\$416.00
	Bottom Creased to Center Drain Hole (closeable)	\$509.00		Bottom Creased to Center Drain Hole (closeable)	\$592.00
	Heavy Duty 8x2 Casters*	\$487.00		Heavy Duty 8x2 Casters*	\$728.00
	Tow Hitch	\$487.00		Tow Hitch	\$512.00
TQM2-L & TQM2-N Series			* Casters: Add 2" to height. Not available on TQM1-N8 and TQM1-N10 models. Tray Sizes Available: 10" x 14" 12" x 16" 14" x 18" 15" x 20"		
Option	Description	List Price			
	S/S Top Rail (add 2" to height)	\$1,389.00		Note: Custom sizes available upon request. Tray sample required.	
	Top Mounted Transport Latch (1 per door)	\$278.00			
	Bottom Creased to Center Drain Hole (closeable)	\$552.00			
	Heavy Duty 8x2 Casters*	\$728.00			
	Tow Hitch	\$512.00			

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- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLUKER

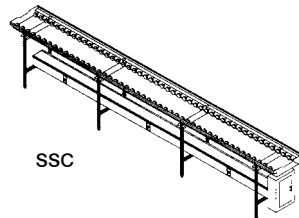
G-1
SPEC

CONVEYORS

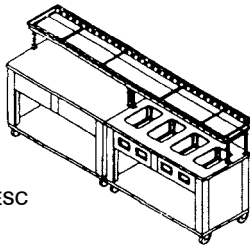
- A ELITE
- B REFLECTIONS
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- D DROP-INS
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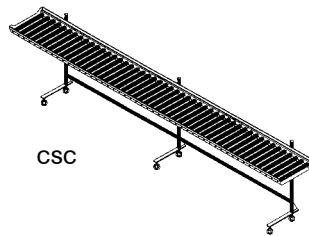
SRC



SSC



ESC



CSC

ROLLER (PVC) CONVEYOR

MODEL #	LENGTH	SHIP WT	LIST PRICE
SRC-10	10'	236	\$11,820.00
SRC-12	12'	285	\$13,708.00
SRC-14	14'	330	\$15,601.00
SRC-16	16'	378	\$17,485.00
SRC-18	18'	424	\$19,389.00
SRC-20	20'	472	\$21,272.00

SKATE WHEEL (Nylon) CONVEYOR

MODEL #	LENGTH	SHIP WT	LIST PRICE
SSC-10	10'	240	\$11,820.00
SSC-12	12'	290	\$13,708.00
SSC-14	14'	335	\$15,601.00
SSC-16	16'	385	\$17,485.00
SSC-18	18'	430	\$19,389.00
SSC-20	20'	480	\$21,272.00

ELITE 500 SKATEWHEEL CONVEYOR (Mounted on top of Elite 500)

MODEL #	LENGTH	SHIP WT	LIST PRICE
ESC-32	32"	52	\$8,992.00
ESC-46	46"	75	\$12,194.00
ESC-60	60"	110	\$14,330.00
ESC-74	74"	155	\$15,694.00
ESC-88	88"	180	\$18,598.00

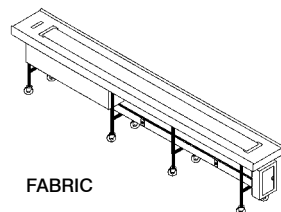
CANTILEVER SKATEWHEEL CONVEYOR

MODEL #	LENGTH	SHIP WT	LIST PRICE
CSC-4	4'	205	\$8,487.00
CSC-5	5'	259	\$9,523.00
CSC-6	6'	272	\$10,567.00
CSC-7	7'	295	\$12,467.00
CSC-8	8'	318	\$13,513.00

NOTE: For custom conveyors, Contact the factory.
Fabric Belt, Slat Belt Bandveyor - Contact the factory.
With or without electrical raceway, plus other options.
Specify length and tray size.

G-2
SPEC

CONVEYORS - FABRIC BELT MOTORIZED VARIABLE SPEED



FABRIC

FABRIC CONVEYORS WITH VARIABLE DRIVE

MODEL #	LENGTH	SHIP WT	LIST PRICE
FABRIC -10	10'	740	\$33,877.00
FABRIC -12	12'	800	\$36,179.00
FABRIC -14	14'	860	\$38,476.00
FABRIC -16	16'	920	\$40,787.00
FABRIC -18	18'	1040	\$43,095.00
FABRIC -20	20'	472	\$45,405.00
FABRIC -8	8'	680	\$31,572.00

CONVEYOR OPTIONS AND RACEWAYS

G-3
SPEC

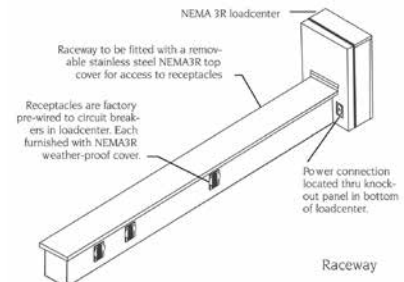
Option	Description	List Price
	Casters in Lieu of Feet (Each)	\$149.00
	Cord & Plug (100 Amp. Max)	\$2,624.00
	Field Joints (bolt on or field welded) (For Over 10 Ft.)	\$1,639.00
	For Stainless Steel Rollers (Per Lin. Ft.)	\$207.00
	Movable Overhead Shelf (Per Lin. Ft.)	\$728.00
	Outlets (Raceway Req.) Single Phase (Each)	\$874.00
	Outlets (Raceway Req.) Three Phase (Each)	\$1,324.00
	Removable Sections (Per Lin. Ft.)	\$268.00

* 10' - 12' : 6 Casters; required
14' - 20' : 8 Casters; required

NOTE: Contact factory for other options or any modifications.

NOTE: Casters not available if electric is over 100 AMPS.

Model #	List Price
10' Raceway	\$9,671.00
12' Raceway	\$9,909.00
14' Raceway	\$10,188.00
16' Raceway	\$10,392.00
18' Raceway	\$10,636.00
20' Raceway	\$10,881.00
8' Raceway	\$9,433.00



- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS**
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANJIKER

H-1 SPEC

MOBILE INGREDIENT BINS



47-150

MODEL #	CAPACITY	L	W	H	SHIP WT	SHIP CU FT	LIST PRICE
47-150	27 Gallons, 150 lbs	22.375"	17.375"	27.254"	50	6.5	\$1,648.00
47-75	12 Gallons, 75 lbs	19.25"	14.25"	27.25"	44	4.6	\$1,486.00

Option	Description	List Price
WB	Two locking casters	\$88.00

H-2 SPEC

KETTLE DRAINER



325-3560

MODEL #	L	W	H	OA DIMENSIONS	SHIP WT	SHIP CU FT	LIST PRICE
325-3560	19.75"	14.75"	5"	22.25" w/bumper x 17.25" w/bumper	28	4.1	\$1,738.00

NOTE : Height of handle from floor - 31 1/2"
Height of top of side from floor - 9 1/2"

Option	Description	List Price
311-1248	Lever Operated Shut-Off Valve	\$278.00

H-3 SPEC

RACK / TRAY CARTS



337-3475

MODEL #	DESCRIPTION	SHELF SIZE	LOAD CAPACITY	L	W	H	SHIP WT	LIST PRICE
2-2128	Aluminum Cabinet Dolly	21.75" x 28.375"	Load Capacity of 500 lbs				25	\$217.00
311-1215	Aluminum Rack Dolly	20.5" x 21.5"	Load Capacity of 500 lbs	20.25"	20.25"	6"	14	\$313.00
337-2404	Stainless Steel Rack Dolly	21.5" x 21.5"	Load Capacity of 500 lbs				14	\$2,706.00
337-3470	Stainless Steel Tray Cart (with tubular handle)	21.5" x 16.5"	Load Capacity of 500 lbs	16"	21"	31"	24	\$626.00
337-3475	Stainless Steel Rack Cart (with tubular handle)	21.5" x 21.5"	Load Capacity of 500 lbs	21"	21"	31"	24	\$651.00

Option	Description	List Price
B	Corner Bumper (adds 2" to overall length and width)	\$103.00
CP	Correctional Package	\$140.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00

H-3-B SPEC

TRAY, CUP OR GLASS RACK CARTS



720



723

MODEL #	DESCRIPTION	CAPACITY	L	W	H	SHIP WT	LIST PRICE
720	Tray Cart with Tray Stop	Approx. 90 of 14" x 18" Trays	23"	16"	36"	30	\$786.00
720-1	Tray Cart with Tray Stop	Approx. 90 of 16" x 22" Trays	27"	18"	36"	35	\$786.00
721	Tray Cart with Tray Stop	2 Stacks of 14" x 18" Trays or 1 Stack of 18" x 26" Pans	33"	20"	36"	55	\$995.00
721-1	Tray Cart with Tray Stop	2 Stacks of 15" x 20" Trays	35"	22"	36"	60	\$995.00
722	Rack Cart with Tray Stop	Approx. 6 of 20" x 20" x 4" Racks	25"	22"	36"	35	\$890.00
723	Rack Cart with Tray Stop	2 Stacks of 20" x 20" Racks	45"	22"	36"	65	\$1,246.00

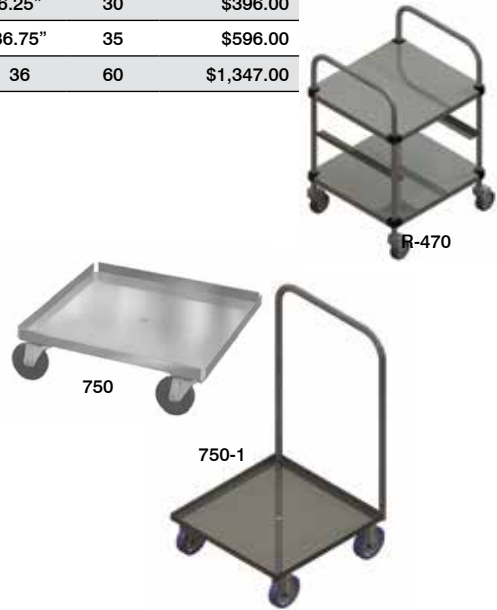
TRAY, CUP OR GLASS RACK CARTS

H-3-C
SPEC

MODEL #	DESCRIPTION	CAPACITY	L	W	H	SHIP WT	LIST PRICE
750	Rack Dolly without Handle	1 Stack of 20" x 20" Racks	20.5"	20.5	6.25"	30	\$396.00
750-1	Rack Dolly with Handle	5 of 20" x 20" Racks	21.5"	21.5	36.75"	35	\$596.00
R470	Glass Rack Cart	of Racks	23.5"	22.5	36	60	\$1,347.00

Option	Description	List Price
B	Corner Bumper (adds 2" to overall length and width)	\$103.00
PB	Full Perimeter Bumper (adds 2" to overall length and width) Requires SB	\$290.00
R	Rotating Bumper (Adds 5" to overall length and width)	\$201.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00

R: Available for 720, 720-1, 722, R470 only.
PB: Available for 337-3475, 311-1215, 750 only.
B: 750-1 Only (On front 2 corners)



- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT**
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N EBG MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLUKER

SLICER TABLE AND MIXER STAND

H-4
SPEC

H-4-B
SPEC

MODEL #	DESCRIPTION	L	W	H	SHIP WT	SHIP CU FT	LIST PRICE
121-23-29TSS	w/SS legs & Undershelf	29"	23"	23.25"	60	9.8	\$1,516.00
331-3424	With Stainless Steel Pipe Base	27.125"	31.125"	34"	95	19.3	\$2,356.00
MX-29-TSS	w/SS legs & Undershelf	29"	23"	28.5"	63	11.4	\$1,636.00
MX-52-R	Accessory Rack for MX-29-TSS & 121-23-29TSS	n/a	n/a	52"	7	1	\$382.00

MODEL #	DESCRIPTION	L	W	H	SHIP WT	SHIP CU FT	LIST PRICE
341-3434	Mobile Accessory Rack (8 pegs)	24" across legs		67.75"	30	4.9	\$1,391.00
705-1	Mobile Utility Table with Undershelves	30"	30"	34"	130	N/A	\$1,876.00

Pan slides removable in gang of 5 slides. 4 1/2" slide spacing. (331-3424)

Option	Description	List Price
BF	Bullet feet in lieu of casters	\$207.00
R	Rotating Bumper (Adds 5" to overall length and width)	\$201.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00



H-5
SPEC

UTILITY / DELIVERY / CARTS



Option	Description	List Price
-	Strap-120	\$96.00
-	Strap-126	\$152.00
-	Strap-96	\$78.00
SL	Slotting Option	\$84.00
WB	Two locking casters	\$83.00

(-SL) and (Straps) are not available for the 4-series units

MODEL #	DESCRIPTION	L	W	H	CAPACITY	SHIP WT	LIST PRICE
1-UCL-2	2 Shelf Large	54"	32"	37.3125"	1000 lbs	155	\$3,049.00
1-UCL-3	3 Shelf Large	54"	32"	37.3125"	1000 lbs	185	\$3,866.00
1-UCM-2	2 Shelf Medium	39.25"	23"	39.25"	1000 lbs	142	\$2,848.00
1-UCM-3	3 Shelf Medium	39.25"	23"	39.25"	1000 lbs	175	\$3,660.00
1-UCS-2	2 Shelf Small	28"	17.5"	39.25"	1000 lbs	100	\$2,441.00
1-UCS-3	3 Shelf Small	28"	17.5"	39.25"	1000 lbs	120	\$3,230.00
4-UCM-3	3 Shelf Medium	30"	20"	37"	400 lbs	80	\$979.00
4-UCS-3	3 Shelf Small	24"	15.5"	33"	400 lbs	45	\$664.00
6-UCL-2	2 Shelf Large	54"	32"	39.25"	600 lbs	109	\$2,049.00
6-UCL-3	3 Shelf Large	54"	32"	37.3125"	600 lbs	135	\$2,387.00
6-UCM-2	2 Shelf Medium	39.25"	23"	39.25"	600 lbs	80	\$1,483.00
6-UCM-3	3 Shelf Medium	39.25"	23"	39.25"	600 lbs	94	\$1,634.00
6-UCS-2	2 Shelf Small	28"	17.5"	39.25"	600 lbs	60	\$1,271.00
6-UCS-3	3 Shelf Small	28"	17.5"	39.25"	600 lbs	70	\$1,445.00

F-10
SPEC

TWO SHELF DELIVERY CARTS / CORRECTIONAL CARTS



ITD-4675

MODEL #	DESCRIPTION	L	W	H	TRAY CAPACITY	LOAD CAPACITY	SHIP WT	LIST PRICE
ITD-4675	Heavy Duty 2 Shelf	49"	28"	47"	1000 lbs per Shelf: Lower Shelf, 72 Correctional Trays (plus 6 covers), Upper Shelf, 24-32 Trays, plus 2-5 gallon beverage containers	72-104 Trays	300	\$1,751.00
ITD-4736	Heavy Duty 2 Shelf	64.5"	28"	47"	1000 lbs per Shelf: Lower Shelf, 96 Correctional Trays (plus 6 covers), Upper Shelf, 28-40 Trays, plus 3-5 gallon beverage containers	96-136 Trays	390	\$1,937.00

STANDARD FEATURES: Slotted for hold down straps
(Please specify tray size for strap slot placement)

Load capacity of 2000lbs. (1000 lbs pr shelf.)

Option	Description	List Price
-	Strap-120	\$101.00
-	Strap-126	\$160.00
-	Strap-96	\$82.00
8x2	Heavy-duty Casters (set of 4)	\$487.00
V	Vertical Bumpers (adds 1" to overall length and width)	\$294.00
WB	Two locking casters	\$88.00

H-6
SPEC

MOBILE SOAK SINK, MOBILE UNDER COUNTER SOAK SINK - STAINLESS STEEL



337-3474

MODEL #	DESCRIPTION	L	W	H	SHIP WT	LIST PRICE
337-3474	With Chute	24"	24"	18"	65	\$2,706.00
337-3477	Without Chute	24"	24"	18"	65	\$2,623.00
337-3555	Without Chute	24"	24"	32"	65	\$2,727.00
337-3557	With Chute	24"	24"	32"	65	\$2,811.00

Note: Furnished standard with lever handle drain. Bowl size 24" x 24" x 8" deep.
*Add 10" for height from back of chute to front of sink.

RACKS

Ideal for kitchen, bakery, freezer and meat applications.



The Piper Difference



Superior Piper-Engineered Base

The strongest foundation in the industry

- Two 14-gauge aluminized steel reinforcing casters eliminate twisting
- .125"-thick aluminum bottom panel (.080" on Angle Rack)
- Rolled edge acts as a built-in bumper
- Fully welded corners



Heavy-duty Casters

For added rigidity and stability

- 5" x 1-1/4" sealed wheels
- 350 lbs. capacity
- Maximum resistance to chemicals, acids, bases, alcohol, water and steam
- Maximum low temperature flexibility for superior performance, even in freezing temperatures
- Optional 5" x 2" size available



Durable Corner Supports

All sides fully welded

- Extruded three-sided channel support
- .190"-thick gussets



Continuous Weld

An extra measure for extra strength

- Fully welded along entire edge of glides
- No gaps to promote bacterial growth



Tie Bars

For added rigidity and stability

- Two 1/2" aluminum rods keep racks square



Sturdy Tray Supports

Reliable performance under strain

- 1" x 2" .080"-thick aluminum extruded glides
- Welded on front and back to the frame



KNOCK DOWN ANGLE RACKS

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTH-CARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS**
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLUKER



Knock Down Angle Racks

Strength and versatility at an economical price

- Twice the welds of competitive racks
- A third more aluminum tubing than the competition
- Double welded side glides for added strength
- Glides are 1" x 1-1/2" .080"-thick aluminum welded front and back to the frame
- Assembles in minutes (fully welded available)
- Choose from roll-in, front or side-load models
- **Can be shipped via Common Carrier!**

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	DIMENSIONS			SLIDE SPACING	SHIP WT	LIST PRICE
			L	W	H			
505-M-T	KD-Tabletop/End Loaded	5	26"	21"	26.5"	3"	18	\$178.00
506	Knock Down/End Loaded	6	26"	21"	65"	9"	35	\$475.00
506-M	KD-Mini/End Loaded	6	26"	21"	32"	3"	22	\$381.00
509	Knock Down/End Loaded	9	26"	21"	65"	6"	35	\$511.00
512	Knock Down/End Loaded	12	26"	21"	71"	5"	35	\$532.00
518-S	Knock Down/Sideload	18	18"	28.5"	65"	3"	35	\$559.00
520	Knock Down/End Loaded	20	26"	21"	71"	3"	35	\$598.00
520-S	Knock Down/Sideload	20	18"	28.5"	71"	3"	35	\$598.00
R518	KD-Roll-in/End Loaded	18	26"	21"	65"	3"	35	\$598.00

NOTE: Not all options available on Knock-down Angle Racks. Welded units shipping classes will vary.

Option	Description	List Price	Option	Description	List Price
EMB	Personalized Embossment (12 letters per line - price per line)	\$201.00	WB	Two locking casters	\$88.00
PS	Pan Stop	\$117.00	WD	Fully Welded	\$74.00
R	Rotating Bumper (Adds 5" to overall length and width)	\$201.00	Y5	Polyurethane 5" casters (set of 4)	\$191.00
V	Vertical Bumpers (adds 1" to overall length and width)	\$294.00			

Product Features



Heavy-duty Casters

For added rigidity and stability



Tie Bars

For added rigidity and stability

ANGLE RACKS

I-2
SPEC

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	DIMENSIONS			SLIDE SPACING	SHIP WT	LIST PRICE
			L	W	H			
612	Angle Rack	12	27"	21"	67.125"	5"	85	\$824.00
620	Angle Rack	20	27"	21"	67.125"	3"	100	\$914.00
630	Angle Rack	30	27"	21"	67.125"	2"	125	\$1,011.00

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	DIMENSIONS			SLIDE SPACING	SHIP WT	LIST PRICE
			L	W	H			
R611	Roll-In, Angle Rack	11	27.375"	21"	64.75"	5"	75	\$782.00
R618	Roll-In, Angle Rack	18	27.375"	21"	64.75"	3"	90	\$866.00
R626	Roll-In, Angle Rack	26	27.375"	21"	64.75"	2"	100	\$959.00

R is roll-in height.
Height includes casters.
Custom height sizes and glide spacing available.
Solid bottom standard.



612

Option	Description	List Price	Option	Description	List Price
5x2	Heavy-duty Casters (set of 4)	\$225.00	PS	Pan Stop	\$117.00
B	Corner Bumper (adds 2" to overall length and width)	\$103.00	R	Rotating Bumper (Adds 5" to overall length and width)(only on units without SB option)	\$201.00
EMB	Personalized Embossment (12 letters per line - price per line)	\$201.00	SB	Solid Bottom	\$201.00
FL	Floor Lock	\$225.00	V	Vertical Bumpers (adds 1" to overall length and width)	\$294.00
PB	Full Perimeter Bumper (adds 2" to overall length and width)	\$290.00	WB	Two locking casters	\$88.00
PH	Push Handle	\$192.00	Y5	Polyurethane 5" casters (set of 4)	\$191.00



GLIDES ARE 1" X 2"
X .080" THICK
EXTRUDED
ALUMINUM WELDED
FRONT AND BACK
TO THE FRAME

OPEN RACKS - ANGLE GUIDE, HEAVY DUTY - 18" X 26" PANS

I-4
SPEC

MODEL #	SLIDE SPAC- ING	DIMENSIONS			SHIP WT	LIST PRICE
		D	W	H		
2A72-1826-40	3"	26"	40"	72"	170	\$2,716.00
A36-1826-9	3"	26"	20.5"	36"	62	\$1,169.00
A60-1826-16	3"	26"	20.5"	60"	70	\$1,334.00
A72-1826-20	3"	26"	20.5"	72"	75	\$1,473.00
2A72-1826-24	5"	26"	40"	72"	140	\$2,280.00
A36-1826-5	5"	26"	20.5"	36"	58	\$1,069.00
A48-1826-8	5"	26"	20.5"	48"	62	\$1,136.00
A60-1826-10	5"	26"	20.5"	60"	66	\$1,217.00
A72-1826-12	5"	26"	20.5"	72"	70	\$1,236.00

Capacity: Last digits of model number indicate the quantity of 18" x 26" pans per rack.



A36-1826-9



A72-1826-20

Option	Description	List Price	Option	Description	List Price
5x2	Heavy-duty Casters (set of 4)(requires SB option)	\$225.00	PS	Pan Stop	\$117.00
B	Corner Bumper (adds 2" to overall length and width) Requires SB	\$103.00	R	Rotating Bumper (Adds 5" to overall length and width)(only on units without SB option)	\$201.00
EMB	Personalized Embossment (12 letters per line - price per line)	\$201.00	SB	Solid Bottom	\$201.00
FL	Floor Lock (requires SB option)	\$225.00	V	Vertical Bumpers (adds 1" to overall length and width)	\$294.00
PB	Full Perimeter Bumper (adds 2" to overall length and width) Requires SB	\$290.00	WB	Two locking casters	\$88.00
PH	Push Handle	\$192.00	Y5	Polyurethane 5" casters (set of 4)	\$191.00

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS**
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLUKER

CHANNEL RACKS

I-5
SPEC



741
Solid bottom standard.

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	DIMENSIONS			SLIDE SPACING	SHIP WT	LIST PRICE
			L	W	H			
733	Channel	33	27.375"	21"	57.25"	1.5"	65	\$959.00
733-S	Channel Side load	33	19.125"	29.125"	57.25"	1.5"	65	\$959.00
741	Channel	41	27.375"	21"	69.25"	1.5"	70	\$1,005.00
741-S	Channel Side load	41	19.125"	29.125"	69.25"	1.5"	70	\$1,005.00

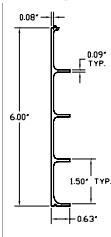
Option	Description	List Price	Option	Description	List Price
5x2	Heavy-duty Casters (set of 4)	\$225.00	PH	Push Handle	\$192.00
B	Corner Bumper (adds 2" to overall length and width)	\$103.00	PS	Pan Stop	\$117.00
EMB	Personalized Embossment (12 letters per line - price per line)	\$201.00	V	Vertical Bumpers (adds 1" to overall length and width)	\$294.00
FL	Floor Lock	\$225.00	WB	Two locking casters	\$88.00
PB	Full Perimeter Bumper (adds 2" to overall length and width)	\$290.00	Y5	Polyurethane 5" casters (set of 4)	\$191.00

I-6
SPEC

CLOSED-SIDE RACKS



841-S



MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	DIMENSIONS			SLIDE SPACING	SHIP WT	LIST PRICE
			L	W	H			
822	Closed-side, End load	22	27.375"	21"	40.75"	1.5"	70	\$982.00
822-S	Closed-side Side load	22	19.125"	29.125"	40.75"	1.5"	70	\$982.00
841	Closed-side, End load	41	27.375"	21"	69.25"	1.5"	88	\$1,041.00
841-S	Closed-side Side load	41	19.125"	29.125"	69.25"	1.5"	88	\$1,041.00
R836	Closed-side, Roll-in, End load	36	27.375"	21"	64.5"	1.5"	79	\$1,005.00

Option	Description	List Price	Option	Description	List Price
5x2	Heavy-duty Casters (set of 4)	\$225.00	PH	Push Handle	\$192.00
B	Corner Bumper (adds 2" to overall length and width)	\$103.00	PS	Pan Stop	\$117.00
EMB	Personalized Embossment (12 letters per line - price per line)	\$201.00	V	Vertical Bumpers (adds 1" to overall length and width)	\$294.00
FL	Floor Lock	\$225.00	WB	Two locking casters	\$88.00
PB	Full Perimeter Bumper (adds 2" to overall length and width)	\$290.00	Y5	Polyurethane 5" casters (set of 4)	\$191.00

Solid bottom standard.

I-7
SPEC

ROLL-IN RACKS - Angle Guide - 18" x 26" Pans



RIA69-1826-20

MODEL #	SLIDE SPACING	DIMENSIONS			SHIP WT	LIST PRICE
		D	W	H		
RIA58-1826-16	3"	26"	20.5"	58.5"	75	\$1,372.00
RIA64-1826-18	3"	26"	20.5"	64.5"	80	\$1,403.00
RIA69-1826-20	3"	26"	20.5"	69.5"	90	\$1,503.00
RIA64-1826-11	5"	26"	20.5"	64.5"	70	\$1,252.00
RIA69-1826-12	5"	26"	20.5"	69.5"	75	\$1,260.00

Option	Description	List Price	Option	Description	List Price
5x2	Heavy-duty Casters (set of 4)(requires SB option)	\$225.00	PS	Pan Stop	\$117.00
B	Corner Bumper (adds 2" to overall length and width) Requires SB	\$103.00	SB	Solid Bottom	\$201.00
EMB	Personalized Embossment (12 letters per line - price per line)	\$201.00	V	Vertical Bumpers (adds 1" to overall length and width)	\$294.00
FL	Floor Lock (requires SB option)	\$225.00	WB	Two locking casters	\$88.00
PB	Full Perimeter Bumper (adds 2" to overall length and width) Requires SB	\$290.00	Y5	Polyurethane 5" casters (set of 4)	\$191.00
PH	Push Handle	\$192.00			

Capacity - Last digits of model number indicate the quantity of 18" x 26" pans per rack.

UNIVERSAL ANGLE RACKS AND ROLL-INS

I-8
SPEC

MODEL #	DESCRIPTION	TRAY CAPACITY	PAN CAPACITY	DIMENSIONS			SLIDE SPACING	SHIP WT	LIST PRICE
				L	W	H			
R618U	Roll-in, Universal Rack	18, 18" x 26" Sheet Pans or 36, 14" x 18" Trays	17, 2.5" Depth Steam Pans, 9, 4" Depth Steam Pans, 9, 6" Depth Steam Pans	27.5"	24"	64.75"	3"	67	\$1,750.00

Option	Description	List Price	Option	Description	List Price
5x2	Heavy-duty Casters (set of 4)	\$225.00	PS	Pan Stop	\$117.00
B	Corner Bumper (adds 2" to overall length and width)	\$103.00	V	Vertical Bumpers (adds 1" to overall length and width)	\$294.00
EMB	Personalized Embossment (12 letters per line - price per line)	\$201.00	WB	Two locking casters	\$88.00
FL	Floor Lock	\$225.00	Y5	Polyurethane 5" casters (set of 4)	\$191.00
PB	Full Perimeter Bumper (adds 2" to overall length and width)	\$290.00			
PH	Push Handle	\$192.00			

Solid bottom standard.



612-U

MODEL #	DESCRIPTION	TRAY CAPACITY	PAN CAPACITY	DIMENSIONS			SLIDE SPACING	SHIP WT	LIST PRICE
				L	W	H			
612-U	Universal Glide	12, 18" x 26" or 24, 14" x 18"	24, 2.5" Depth Steam Pans, 12, 4" Depth Steam Pans, 6, 6" Depth Steam Pans	27.5"	24"	69"	5"	95	\$1,499.00
620-U	Universal Glide	20, 18" x 26" or 40, 14" x 18"	20, 2.5" Depth Steam Pans, 10, 4" Depth Steam Pans, 10, 6" Depth Steam Pans	27.5"	24"	69"	3"	110	\$1,873.00

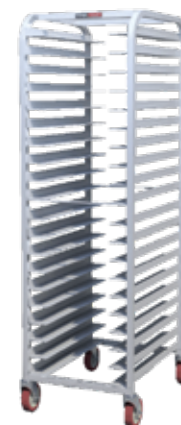
Option	Description	List Price	Option	Description	List Price
5x2	Heavy-duty Casters (set of 4)	\$225.00	PS	Pan Stop	\$117.00
B	Corner Bumper (adds 2" to overall length and width)	\$103.00	V	Vertical Bumpers (adds 1" to overall length and width)	\$294.00
EMB	Personalized Embossment (12 letters per line - price per line)	\$201.00	WB	Two locking casters	\$88.00
FL	Floor Lock	\$225.00	Y5	Polyurethane 5" casters (set of 4)	\$191.00
PB	Full Perimeter Bumper (adds 2" to overall length and width)	\$290.00			
PH	Push Handle	\$192.00			

Solid bottom standard.

UNIVERSAL RACKS

I-19
SPEC

MODEL #	DESCRIPTION	TRAY CAPACITY	DIMENSIONS			SHIP WT	LIST PRICE
			L	W	H		
520-M-W-U-V	Universal Rack	20	26"	20.375"	68.25"	45	\$891.00



520-M-W-U-V

- A** ELITE
- B** REFLECTIONS
- C** STEAM TABLES
- D** DROP-INS
- E** DISPENSERS
- F** HEALTHCARE
- G** CONVEYORS
- H** SUPPORT EQUIPMENT
- I** RACKS
- J** CABINETS
- K** HEATING & HOLDING CABINETS
- L** COOK & HOLD
- M** MILLWORK
- N** EBG MACHINES
- O** OVEN PROOFER COMBOS
- P** OVENS
- Q** PROOFERS
- R** MERCHANDISERS
- S** BLAST CHILLERS
- T** ANLUKER

I-9
SPEC

OPEN RACKS - Universal Wide Angle Guide - 18" x 26" or 12" x 20" Pans



UW66-18-V

MODEL #	SLIDE SPACING	DIMENSIONS			SHIP WT	LIST PRICE
		D	W	H		
RIUW64-17	3.125"	27"	24"	64"	160	\$2,879.00
UW66-18	3.125"	27"	24"	66"	175	\$2,879.00

Capacity: Last digits of model number indicate the quantity of 18" x 26" pans per rack.

Option	Description	List Price	Option	Description	List Price
5x2	Heavy-duty Casters (set of 4) (requires SB option)	\$225.00	PH	Push Handle	\$192.00
B	Corner Bumper (adds 2" to overall length and width) Requires SB	\$103.00	PS	Pan Stop	\$117.00
EMB	Personalized Embossment (12 letters per line - price per line)	\$201.00	SB	Solid Bottom	\$201.00
FL	Floor Lock (requires SB option)	\$225.00	V	Vertical Bumpers (adds 1" to overall length and width)	\$294.00
PB	Full Perimeter Bumper (adds 2" to overall length and width) Requires SB	\$290.00	WB	Two locking casters	\$88.00
			Y5	Polyurethane 5" casters (set of 4)	\$191.00

I-10
SPEC

ROLL-IN RACKS - Universal Guide - 18" x 26" or 12" x 20" Pans



RIU64-11-SB

MODEL #	SLIDE SPACING	DIMENSIONS			SHIP WT	LIST PRICE
		D	W	H		
RIU58-10	4.875"	26"	23.75"	58.5"	80	\$1,725.00
RIU64-11	4.875"	26"	23.75"	64.25"	85	\$1,776.00
RIU69-12	4.875"	26"	23.75"	69"	100	\$1,821.00

Note: glides are removable.

Option	Description	List Price	Option	Description	List Price
5x2	Heavy-duty Casters (set of 4) (requires SB option)	\$225.00	PH	Push Handle	\$192.00
B	Corner Bumper (adds 2" to overall length and width) Requires SB	\$103.00	PS	Pan Stop	\$117.00
EMB	Personalized Embossment (12 letters per line - price per line)	\$201.00	V	Vertical Bumpers (adds 1" to overall length and width)	\$294.00
FL	Floor Lock (requires SB option)	\$225.00	WB	Two locking casters	\$88.00
PB	Full Perimeter Bumper (adds 2" to overall length and width) Requires SB	\$290.00	Y5	Polyurethane 5" casters (set of 4)	\$191.00

I-12
SPEC

OPEN RACKS FOR 20" x 20" CUP OR GLASS RACKS, ALUMINUM



208

MODEL #	DESCRIPTION	SPACING/ CAPACITY	DIMENSIONS			SHIP WT	LIST PRICE	
			L	W	H			
208	Aluminum Open Racks for 20" x 20" Cup or Glass Racks	8"	22"	24"	70"	20" x 20"	35	\$884.00
210	Aluminum Open Racks for 20" x 20" Cup or Glass Racks	6"	22"	24"	70"	20" x 20"	38	\$962.00

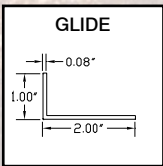
Option	Description	List Price	Option	Description	List Price
EMB	Personalized Embossment (12 letters per line - price per line)	\$201.00	V	Vertical Bumpers (adds 1" to overall length and width)	\$294.00
PS	Pan Stop	\$117.00	WB	Two locking casters	\$88.00
R	Rotating Bumper (Adds 5" to overall length and width)	\$201.00	Y5	Polyurethane 5" casters (set of 4)	\$191.00

NESTING RACK



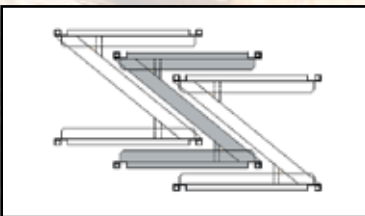
Nesting Rack
The ultimate space-saving storage technique for empty racks

- When empty, nesting racks fit together, minimizing storage space needed – 3 racks now take up the space of one
- Nesting frame interlocks to allow one person the ability to move multiple empty racks
- Reinforced with fully welded c-channel for strength, rigidity and stability
- 1" x 2" .080"-thick aluminum glides welded front and back to the frame



MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	DIMENSIONS			SLIDE SPACING	SHIP WT	LIST PRICE
			L	W	H			
618-N	Nesting, End Loaded	18	27"	21"	63"	3"	80	\$954.00

Option	Description	List Price
EMB	Personalized Embossment (12 letters per line - price per line)	\$201.00
V	Vertical Bumpers (adds 1" to overall length and width)	\$294.00
WB	Two locking casters	\$88.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00



Nesting Frame design allows Racks to fit together like a puzzle to save valuable floor space.

Product Features



Heavy-duty Casters

For added rigidity and stability



Sturdy Tray Supports

Reliable performance under strain



Durable Corner Supports

All sides fully welded

- A** ELITE
- B** REFLECTIONS
- C** STEAM TABLES
- D** DROP-INS
- E** DISPENSERS
- F** HEALTHCARE
- G** CONVEYORS
- H** SUPPORT EQUIPMENT
- I** RACKS
- J** CABINETS
- K** HEATING & HOLDING CABINETS
- L** COOK & HOLD
- M** MILLWORK
- N** BBQ MACHINES
- O** OVEN PROOFER COMBOS
- P** OVENS
- Q** PROOFERS
- R** MERCHANDISERS
- S** BLAST CHILLERS
- T** ANLUKER

I-13
SPEC

OVAL TRAY RACKS FOR 22" x 26 7/8" OVAL TRAYS, ALUMINUM



110

MODEL #	DESCRIPTION	SPACING/ CAPACITY	DIMENSIONS			SIZE	SHIP WT	LIST PRICE
			L	W	H			
108	Aluminum Oval Tray Rack for Oval Trays	8"	26"	26"	70"	22" x 26.875" Oval	36	\$1,014.00
110	Aluminum Oval Tray Rack for Oval Trays	6"	26"	26"	70"	22" x 26.875" Oval	40	\$1,055.00

Option	Description	List Price
EMB	Personalized Embossment (12 letters per line - price per line)	\$201.00
PS	Pan Stop	\$117.00
R	Rotating Bumper (Adds 5" to overall length and width)	\$201.00
V	Vertical Bumpers (adds 1" to overall length and width)	\$294.00
WB	Two locking casters	\$88.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00

I-18
SPEC

MULTI-PURPOSE TRANSPORT AND DRYING



MPR-60-4M

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
MPR-60-4M	23"	62"	74"	243	\$3,796.00

Option	Description	List Price
EMB	Personalized Embossment (12 letters per line - price per line)	\$201.00
R	Rotating Bumper (Adds 5" to overall length and width)	\$201.00
V	Vertical Bumpers (adds 1" to overall length and width)	\$294.00
WB	Two locking casters	\$88.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTH-CARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS**
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M COMBIS
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLIKER

CAN STORAGE RACKS

I-17
SPEC



Can Racks
Durable and easy to use

- All heli-arc welded aluminum construction
- Inclined can glides provide easy access to product
- Glides are 1-1/2" welded to the frame
- CSR-84 includes a stainless steel work top



CSR-FF-156

MODEL #	DESCRIPTION	DIMENSIONS			SIZE	SHIP WT	LIST PRICE
		D	W	H			
CSR-210	Rear Load	42.5"	25.75"	86.5"	210, #10 Cans	200	\$3,147.00
CSR-308	Rear Load	42.5"	25.75"	72.75"	308, #5 Cans	230	\$3,717.00
CSR-84	Rear Load	42.5"	25.75"	40.75"	84, #10 Cans	135	\$2,389.00
CSR-FF-156	Front Load	42"	27.25"	81.0625"	156, #10 Cans	200	\$4,276.00

Legs standard on CSR-210, CSR-308, & CSR-FF-156.
5" casters standard on CSR-84.

Option	Description	List Price
EMB	Personalized Embossment (12 letters per line - price per line)	\$201.00
R	Rotating Bumper (Adds 5" to overall length and width)	\$201.00
V	Vertical Bumpers (adds 1" to overall length and width)	\$294.00
WB	Two locking casters	\$88.00
Y5	Polyurethane 5" casters (set of 4)	\$191.00

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS**
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLUKER

CABINETS

*Stackable Cabinets
Storage Cabinets
Transport Cabinets
Display Cabinets*



PIPER 
Made In The U.S.A

The Piper Difference



Superior Piper-Engineered Base

The strongest foundation in the industry

- Two 14-gauge aluminized steel reinforcing caster channels eliminate twisting
- .125"-thick aluminum bottom panel
- Edges are formed and rolled to create built-in bumper
- Fully welded corners



Performance Heavy-duty Casters

- 5" x 1-1/4" sealed wheels (Optional 5" x 2" size available)
- Delrin bearing, each with 350 lbs. capacity
- Maximum resistance to chemicals, acids, bases, alcohol, water and steam
- Maximum low temperature flexibility for superior performance, even in freezing temperatures



Card Clip

- Easy identification of contents when door is closed



Side Door Latch

- Flush mounted to hold the door open and out of the way



Double Pan Top

Strongest top in the industry

- Two .080"-thick aluminum panels cupped together
- Fully welded corners



Continuous Weld

An extra measure for extra strength

- Fully welded along entire edge of glides
- No gaps to promote bacterial growth



Heavy-duty Hinges

Durable design

- Constructed of 14-gauge stainless steel
- Zinc plated for lasting durability and good looks



Durable Corner Supports

All sides fully welded

- Extruded three-sided channel support
- .190"-thick gussets

DISPLAY CABINETS

J-2
SPEC

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	D	W	H	SLIDE SPACING	SHIP WT	LIST PRICE
ER-18-L	Left hinge	18	27.375"	21.5"	70.25"	3.25"	140	\$2,518.00
ER-18-R	Right hinge	18	27.375"	21.5"	70.25"	3.25"	140	\$2,518.00

Slides are removable.
No options available.



ER-18-L

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS

STORAGE CABINET

J-3
SPEC

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	D	W	H	SLIDE SPACING	SHIP WT	LIST PRICE
540	Storage Cabinet	40	27.375"	21"	68.25"	1.5"	136	\$1,495.00

See end of section for options.



540

- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK

TRANSPORT CABINETS

J-4
SPEC

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	D	W	H	SLIDE SPACING	SHIP WT	LIST PRICE
918	Standard	18	27.375"	21"	34.75"	1.5"	96	\$1,602.00
922	Standard	22	27.375"	21"	40.75"	1.5"	100	\$1,647.00
926	Standard	26	27.375"	21"	46.75"	1.5"	109	\$1,703.00
933	Standard	33	27.375"	21"	57.75"	1.5"	117	\$1,798.00
936	Standard	36	27.375"	21"	63.75"	1.5"	120	\$1,840.00
941	Standard	41	27.375"	21"	69.75"	1.5"	136	\$1,862.00
941-EX	Extended Depth	41	31"	21"	69.75"	1.5"	148	\$2,007.00
941-HD	Extra Heavy Duty	41	31"	21"	69.75"	1.5"	175	\$2,195.00

941-EX Will hold (2) 14x18 trays per slide.
(HD) Heavy Duty Corner Gussets on the top panel for extra stiffness.
4 tie bars (2 in front and 2 in back) Extended depth that matches the 941-EX.
See end of section for options.



941

- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLUKER

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTH-CARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS**
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLIKER

H-7
SPEC

ENCLOSED CORRECTIONAL STORAGE CABINETS



7773-M

MODEL #	BASE FRAME	NUMBER OF SHELVES	L	W	H	SHIP WT	LIST PRICE
7773	No Base	4	36"	24"	72"	270	\$7,507.00
7773-B	Stationary	4	36"	24"	78"	280	\$7,820.00
7773-M	Mobile	4	36"	24"	78"	280	\$7,820.00

16 gauge stainless steel.

Option	Description	List Price
DRA	Double reinforcing angles	\$1,081.00
SRA	Single reinforcing angles	\$698.00

J-5
SPEC

STACKABLE CABINETS



912 W/
2-2128

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	D	W	H	SLIDE SPACING	SHIP WT	LIST PRICE
912	Stackable (no casters)	12	27.375"	21"	20.5"	1.5"	70	\$1,118.00
918	Standard	18	27.375"	21"	34.75"	1.5"	96	\$1,599.00
922	Standard	22	27.375"	21"	40.75"	1.5"	100	\$1,647.00

Option	Description	List Price
-CHT-2	Canned Heat Tray Insert	\$704.00
-2-2128	Dolly: Only available for 912.	\$217.00

See end of section for options.

J-6
SPEC

HEATED PROOFER CABINETS / ALUMINUM CONSTRUCTION



934-H

915-H

MODEL #	DESCRIPTION	TRAY CAPACITY 18X26	D	W	H	SLIDE SPACING	SHIP WT	LIST PRICE
1015	Half Size Heated/Insulated	15	31"	21.5"	40.75"	1.5"	160	\$4,890.00
1034	Heated/Insulated	34	31"	21.5"	68.75"	1.5"	260	\$5,656.00
915-H	Half Size Heated Proofer/ Non-Insulated	15	31"	21.5"	40.75"	1.5"	140	\$3,521.00
934-H	Heated Proofer/ Non-Insulated	34	31"	21.5"	68.75"	1.5"	190	\$4,006.00

NOTE: Removable Heater Box for accessible service and easy cleaning.

NOTE: Correctional Package includes: Welded casters, tamper-proof screws and control covers.



REMOVABLE HEATER BOX
L 30" X W 18" X H 6-3/8"

UNIVERSAL HEATED PROOFER CABINETS / ALUMINUM CONSTRUCTION

J-7
SPEC

MODEL #	DESCRIPTION	SET OF GLIDES	D	W	H	SHIP WT	LIST PRICE
1012U	Heated/Insulated, Universal Shelving	12	30.5"	31"	67.5"	260	\$6,936.00
934-HU	Heated/Non-insulated, Universal Shelving	12	31"	25"	68.875"	240	\$5,870.00

NOTE: Universal for 18" x 26" and 12" x 20" Pans
Pan glides are adjustable on 3 1/8" centers.
Set of glides Part Number 109497 \$45.00 per set



1012U



GLIDE REMOVAL

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS**
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLUKER

CABINET OPTIONS

Option	Description	List Price	Option	Description	List Price
5x2	Heavy-duty Casters (set of 4)	\$225.00	I	Insulated Transport Cabinet	\$1,627.00
B	Corner Bumper (adds 2" to overall length and width)	\$103.00	LD	Lexan Full-View Door	\$480.00
CH	Chest Handles	\$87.00	LH	Locking Hasp	\$139.00
CHT-2	Canned Heat Tray Insert	\$704.00	PB	Full Perimeter Bumper (adds 2" to overall length and width) Requires SB	\$290.00
CP	Correctional Package	\$926.00	PH	Push Handle	\$192.00
DD	Dutch Door	\$480.00	WB	Two locking casters	\$88.00
EMB	Personalized Embossment (12 letters per line - price per line)	\$201.00	PT	Pass-Thru Option (Not available on Heated Units)	\$1,117.00
FL	Floor Lock	\$225.00	Y4	Polyurethane 4" casters (set of 4)	\$191.00
			Y5	Polyurethane 5" casters (set of 4)	\$191.00

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTH-CARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS**
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLIKER

K-3
SPEC

HOLDING CABINETS, INSULATED/ STAINLESS STEEL CONSTRUCTION



1008

1016-SS

MODEL #	DESCRIPTION	TRAY CAPACITY 18 X 26	12 X 20 PANS	DIMENSIONS			SHIP WT	LIST PRICE
				D	W	H		
1008-SS	Half Size	8	16	31.625"	29.75"	48.875"	280	\$6,877.00
1016-SS	Standard	16	32	31.625"	29.75"	74.75"	460	\$8,406.00
1016-SS-D	Double Unit	16	32	31.625"	29.75"	74.75"	460	\$9,646.00

1016-SS: Double Door, 1 Control, 1 Cavity
1016-SS-D: Double Door, 2 Controls, 2 Cavities

Option	Description	List Price
GL	Glass Doors	\$285.00
LH	Locking Hasp	\$139.00
PB	Full Perimeter Bumper (adds 2" to overall length and width) Requires SB	\$290.00
PT	Pass-Thru Option	\$1,117.00

Note: Can be hinged left or right. (Standard Left Hinge.)

K-4
SPEC

HUMIDIFIED HOLDING CABINETS



MODEL #	DESCRIPTION	DIMENSIONS			SHIP WT	LIST PRICE
		D	W	H		
CS2H-10	10-pan Humidified Holding Cabinet	34"	26.875"	51.5"	320	\$11,703.00
CS2H-5	5-pan Humidified Holding Cabinet	34"	26.875"	34"	240	\$9,526.00
CS2H-5/5	(2) 5-pan Humidified Holding Cabinet	34"	26.875"	65.625"	480	\$19,394.00

Note: All Humidified Holding Cabinets feature: voltage 120, 60Hz, 2350 watts, 19.6 amps, NEMA 5-20P (Not available for Canada). No 3 Phase Available.
208, 60 Hz, 2350 watts, 11.3 amps, NEMA 6-15P
240, 60 HZ, 2350 watts, 9.8 amps, NEMA 6-15P
Water capacity is 2.5 gallons.

Options & Accessories

(Pricing applies only at time of equipment purchase)

Option	Description	List Price
20A-RECEP	20 Amp receptacle, 125V (NEMA 5-20R)	\$30.00
CS2H-HEAVYCAST	Heavy-duty 5" diameter casters in lieu of standard casters	\$187.00
CS2H-SLIDE	Additional slides (Per Slide)	\$121.00
CS2H-SS-BACK-10	Stainless steel back (CS2H-10 model only)	\$216.00
CS2H-SS-BACK-5	Stainless steel back (CS2H-5 model only)	\$170.00
CS2H-SSLEG	Stainless steel adjustable 6" legs in lieu of standard casters	\$187.00
CS2H-STACK	Stacking hardware (for multiple holding cabinets)	\$344.00

CHEF SYSTEM

All The Standards & All The Extras.

Chef System ovens come fully equipped with a 250°F. (121°C) thermostat, product probe, power interruption alert, locking door handle, 4" (10 cm) locking casters, chrome wire racks, sheet pan and a 6 ft. (183 cm) attached cord with plug as standard. The following options and accessories are also available:

- 350°F. (177°C) Thermostat (for Non-Smoker Models)
- Perimeter Bumpers
- Stainless Rib Rack
- Casters: Large 5" (13 cm) and Low Profile
- Stainless Steel Legs



CS2-10S



CS2-5

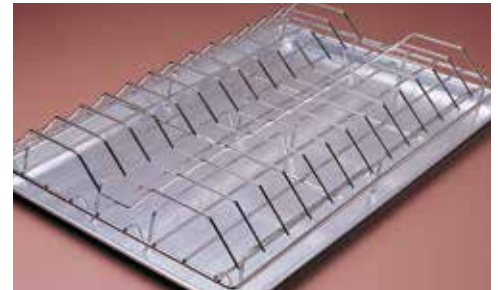
The Piper Difference



Optional Perimeter Bumpers protect the Chef System ovens from the heavy-duty use of foodservice operations.



Drip Tray magnetically attaches to front base of all models to collect excess moisture.



Optional Stainless Rib Rack keeps ribs upright for perfect cooking every time. Holds 13 slabs of baby back ribs.



Locking Door Handle is now standard on all Chef System ovens.



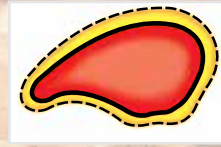
Optional Heavy-Duty 5" (13 cm) Casters enhance the portability of the oven. (Adds 1" (2.5 cm) to standard height.) Not Shown – Low profile casters are also available (deduct 2" (5 cm) from standard height).

Amazing Standard Features

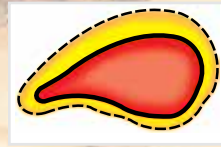
The compact height of the 5-pan models is only 34" (86 cm) which allows it to fit under most work tables, without sacrificing oven capacity. The power interruption alert and product probe are standard features on all Chef System models. Best of all, the new Chef System is quality engineered by Piper for years of dependable service. That's why foodservice professionals count on Piper to keep their customers happy and returning for more.



Exclusive Roast-Air™ Cooking Process combines 90% of radiant heat with 10% low velocity convection heat to brown food *naturally* without artificial coloring. Holding their natural juices and tenderizing them to mouthwatering perfection, Chef System is ideal for bringing out the peak flavor of both prime and economical cuts of meats.



Chef System Oven



Conventional Oven

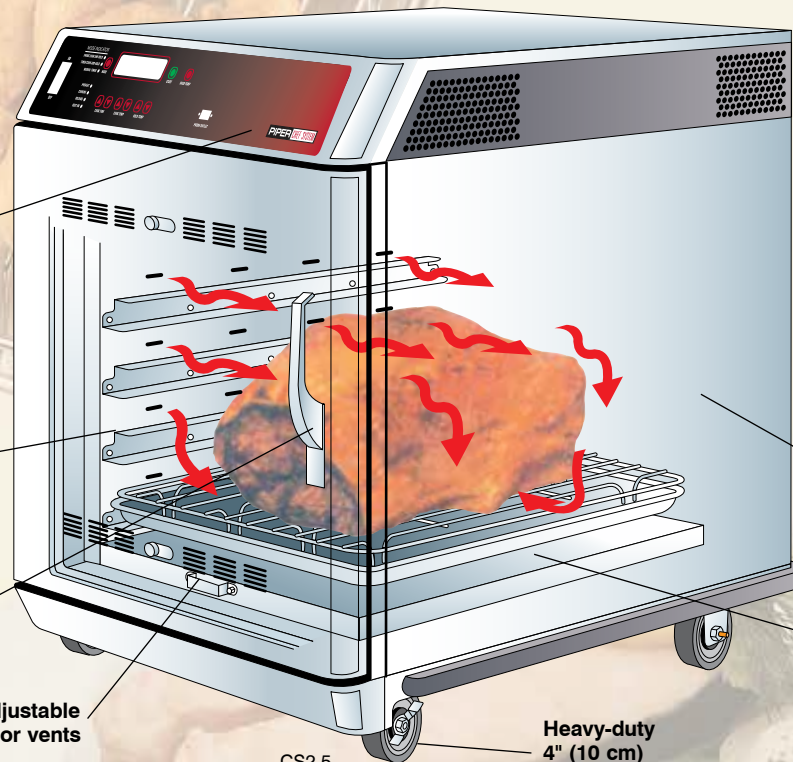
Far less shrinkage. Meats cooked in the Chef System shrink only 7-10% compared to 25% in conventional ovens. The savings mean greater profitability when multiplying this difference by the hundreds of pounds of product you cook in a year. Since most of the natural moisture is retained, overproduction can be refrigerated and reheated the next day.

Simplified Digilog Controller™ Providing the Benefits and Accuracy of Digital Operation with a Friendly Feel. Chef System now offers the operator the flexibility to cook by time and temperature or cook with a probe. Fast, simple, easy!



Cooking Mode Indicator Cooking Mode Selector Dial LCD Message Window Start Button Cook Temperature

On / Off Switch Cook Time Cook Temperature Hold Temperature Smoker Delay Smoke Timer Probe Outlet



Removable panel for easy access to controls

Removable interior side walls for cleaning

Positive latch locking door handle

Adjustable door vents

6 ft. (183 cm) cord with plug attached

Rugged stainless steel interior and exterior

Includes drip pan

Heavy-duty 4" (10 cm) locking casters

CS2-5

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROPS
- E DISPENSERS
- F HEALTH-CAFE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD**
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLIKER

5-PAN OVENS



MODEL #	DESCRIPTION	DIMENSIONS			THERMOSTAT	VOLTAGE	WATTS	PLUG	SHIP WT	LIST PRICE
		D	W	H						
CS2-5	5-pan Cook & Hold	34.875"	26.25"	34"	250F or 350F	208 or 240	2170	6-15P	265	\$11,703.00
CS2-5L	Low Watt 5-pan Cook & Hold	34.875"	26.25"	34"	250F only	120	1795	5-15P	265	\$11,703.00
CS2-5S	5-pan Smoke & Hold	34.875"	26.25"	34"	250F only	208 or 240	2320	6-15P	265	\$12,611.00
CS2-5SL	Low Watt 5-pan Smoke & Hold	34.875"	26.25"	34"	250F only	120	1945	5-20P	265	\$12,611.00



CS2-5 WITH OPTIONAL BUMPER GUARDS.

Note: Cabinet opening is 18 1/4"W x 20 1/2"H. Product capacity is 90 lbs. 4" diameter casters are standard. Cord location is center of back, 3 1/2" below top. No 3 Phase Available.

10-PAN OVENS



MODEL #	DESCRIPTION	DIMENSIONS			THERMOSTAT	VOLTAGE	WATTS	PLUG	SHIP WT	LIST PRICE
		D	W	H						
CS2-10	10-pan Cook & Hold	34.875"	26.25"	52.25"	250F or 350F	208 or 240	2870	6-15P	360	\$14,061.00
CS2-10S	10-pan Smoke & Hold	34.875"	26.25"	52.25"	250F only	208 or 240	3020	6-15P	360	\$14,968.00



CS2-10S WITH OPTIONAL BUMPER GUARDS.

Note: Cabinet opening is 18 1/4"W x 38 1/2"H. Product capacity is 180 lbs. 4" diameter casters are standard. Cord location is center of back, 3 1/2" below top. No 3 Phase Available.

5-PAN STACKED OVENS

Two ovens with stacking hardware & two separate cord sets



MODEL #	DESCRIPTION	DIMENSIONS			THERMOSTAT	VOLTAGE	WATTS	PLUG	SHIP WT	LIST PRICE
		D	W	H						
CS2-5/5	Two - 5-pan Cook & Hold	34.875"	26.25"	65.625"	250F or 350F	208 or 240	2170	(2) 6-15P	530	\$23,405.00
CS2-5L/5L	Two Low Watt 5-pan Cook & Hold	34.875"	26.25"	65.625"	250F only	120	1795	(2) 5-15P	530	\$23,405.00
CS2-5S/5	One 5-pan Cook & Hold & One 5-pan Smoke & Hold	34.875"	26.25"	65.625"	250F only at 2320 Watts, 250F or 350F at 2170 Watts	208 or 240	2320 or 2170	(2) 6-15P	530	\$25,218.00
CS2-5S/5S	Two 5-pan Smoke & Hold	34.875"	26.25"	65.625"	250F only	208 or 240	2320	(2) 6-15P	530	\$25,218.00
CS2-5SL/5L	One Low Watt 5-pan Smoke & Hold One Low Watt 5-pan Cook & Hold	34.875"	26.25"	65.625"	250F only at 1945 Watts or 1795 Watts	120	1945 or 1795	5-20P or 5-15P	530	\$24,312.00



CS2-5S/CS2-5L WITH OPTIONAL BUMPER GUARDS AND ACCESSORY STACKING HARDWARE.

Note: Cabinet opening (each oven) is 18 1/4"W x 20 1/2"H. Product capacity is 180 lbs. 4" diameter casters are standard. Cord location is center of back, 3 1/2" below top of each unit. No 3 Phase Available.

Option	Description	List Price
20A-RECEP	20 Amp receptacle, 125V (NEMA 5-20R)	\$30.00
BUMPER	Bumper Guards	\$187.00
CS-SECURITY	Security Package	\$187.00
CS2-HEAVYCAST	Heavy-duty 5" diameter casters in lieu of 4" casters	\$187.00
CS2-LPCAST	Low-profile 2" casters in lieu of 4" casters	No Charge

Option	Description	List Price
CS2-SSLEG	Stainless steel adjustable 6" legs in lieu of 4" casters	\$187.00
CS2-STACK	Stacking hardware in lieu of 4" casters	\$344.00
CSC-20-RECEP	20 Amp receptacle, 250V (NEMA 6-20R)	\$30.00
PT	Pass-Thru Option	\$1,117.00
RIB RACK	Rib rack - stainless steel (13 slots)	\$355.00

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD**
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANT-DISERS
- S BLAST CHILLERS
- T ANLUKER

MILLWORK

From Concept To Reality



Providing food merchandising equipment to some of the largest retail supermarkets in the United States and Canada.

Pioneering in innovative, quality products, we offer competitive prices and inventive solutions for all your merchandising needs.

Piper Millwork is at the forefront when it comes to customization to match your branded decor - whether it be a salad or soup bar to coordinate within existing equipment or a complete new layout to bring cafe style food service to your customers.

Visit us online to view our complete collection of millwork.

<http://piperonline.net/millwork>

PIPER
The Food-Focused Equipment Company



BARBECUE MACHINE - 3 TRAY

N-1
SPEC

MODEL #	DESCRIPTION	DIMENSIONS			SHIP WT	LIST PRICE
		D	W	H		
RO-1	3 Tray	34"	33"	40"	250	\$11,826.00

Specify: Door Hinge LEFT or Door Hinge RIGHT (STANDARD = LEFT)
 Catalytic Burner - Standard
 Cook & Hold - Standard
 (Add option cost to list price)

Option	Description	List Price
	Cabinet Base	\$1,991.00
	Legs	\$307.00
	Smoker	\$689.00



RO-1

BARBECUE MACHINE / WARMER BASE - 3 TRAY

N-2
SPEC

MODEL #	DESCRIPTION	DIMENSIONS			SHIP WT	LIST PRICE
		D	W	H		
RO-1-WB	3 Tray	34"	33"	73"	450	\$17,201.00

Specify: Door Hinge LEFT or Door Hinge RIGHT (STANDARD = LEFT)
 Catalytic Burner - Standard
 Cook & Hold - Standard
 (Add option cost to list price)

Option	Description	List Price
	Smoker	\$689.00



RO-1-WB

BARBECUE MACHINE - BIG PRODUCER - 6 TRAY

N-3
SPEC

MODEL #	DESCRIPTION	DIMENSIONS			SHIP WT	LIST PRICE
		D	W	H		
RO-6	6 Tray	34"	35"	78"	450	\$15,765.00

Specify: Door Hinge LEFT or Door Hinge RIGHT (STANDARD = LEFT)
 Catalytic Burner - Standard
 Cook & Hold - Standard
 (Add option cost to list price)

Option	Description	List Price
	Smoker	\$689.00



RO-6

See end of Section Q for Options.

IMPORTANT - Electrical Requirement Must Be Noted On Your Order

Barbecue Machines are available in: 120/208 Volt - Single or Three Phase
 120/240 Volt - Single or Three Phase

For options and detailed electrical information, see the specification sheet or call the factory at 1-800-544-3057.

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES**
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLUKER

SUPER SYSTEMS

Oven Proofer Combos • Ovens • Proofers



PIPER 
Made In The U.S.A

The Piper Difference



Cool Touch Technology

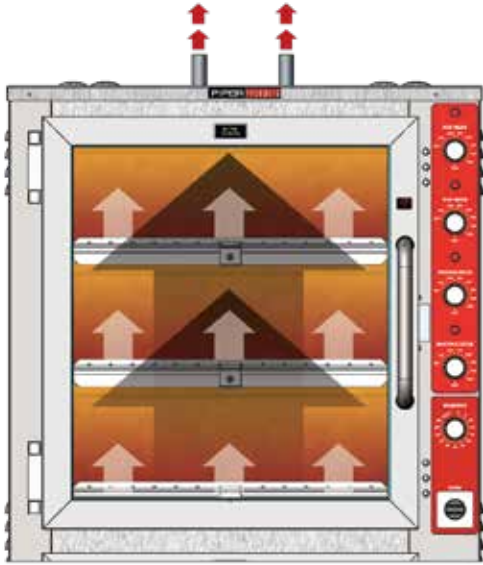
- Super Systems has developed a revolutionary door system that reduces heat transfer up to 50%.
- Our “Cool Touch” door is composed of a double-hinged door that keeps heat from transferring to the outer door, resulting in a temperature reduction of 90 - 135 degrees versus conventional doors.
- The glass is double-paned and each pane is Low-E coated for added insulation.
- Air flow channels between the doors allow outside air to travel between the glass, thus cooling the outer layer. All of these features together create the coolest touch door in the industry.

HVS: High Volume Steam

- High Volume Steam is available as an option on oven and oven/proofer models as noted in the pricing section (must be noted on the order). Steam allows the bread to gain spring and volume at the same time as contributing to the caramelization of the crust, giving the bread a good sheen and color.
- Plumbing: Water hooks up to 1/8" FPT
- Factory Installed
(call factory for details and electrical information)

WHAT MAKES A SUPER SYSTEM?

Natural Convection Technology



Superior Baking

- Genuine “Hearth Bake” means that once the aluminum decks in the oven are heated to the proper temperature, the product is baked by radiant heat and conduction which results in an uncommonly even bake.
- Super Systems Ovens do not have fans blowing inside the oven to dry out your product which results in a moister bake.
- Heavy Gauge Aluminum decks generate radiant heat for even heat distribution.
- Natural Convection –Does not dry out product.
- Ovens/Proofers great for breads, pizza, rolls and muffins.
- Individual Heat and Humidity Controls.
- Bake on deck or pans.
- Single or double oven configuration ranging from 2 to 18 pans.

Energy Consumption

- The patented “Heat Sink” principle retains the temperature once the oven has pre-heated to the desired setting.
- Once the oven has reached the desired setting, the energy to each thermostat/element is OFF thus using significantly less energy than traditional convection ovens. At this point the only thing drawing energy is the lights.
- Conventional ovens constantly have to produce more hot air and thus draw more energy – greatly increasing the cost to operate.
- It costs less than \$4.00 per day to operate for 12 hours based on a \$0.11 per KWH charge. Rates depend on your location.

OP-3 Power Usage Example

The U.S. average rate per hour for the last 5 years has varied from \$.11 to \$.14. Based on the U.S. average rates, the operating cost for an OP3 ranges from \$3.96 to \$5.04 a day based on a 12 hour day. Local rates will vary.

KWH	TIME	RATE	COST
3.0 kwh X	12 hours X	0.11 =	\$3.96 per day
3.0 kwh X	12 hours X	0.12 =	\$4.32 per day
3.0 kwh X	12 hours X	0.13 =	\$4.68 per day
3.0 kwh X	12 hours X	0.14 =	\$5.04 per day

The OP3 has a total wattage of 8.25kw. The average consumption per hour of operation is approximately 3.0kwh.

Efficient Operation

- Lowest Maintenance Ovens and Proofers in Industry.
- Uses less of your valuable floor space.
- Uses considerably less energy.
- No moving parts to break down eliminates maintenance and keeps the service agent away.
- Thermostats and timers can be easily self-serviced and changed in minutes by the operator.
- Heat reflective glass door provides energy efficiency and sight baking along with merchandising.

Flexible System

- Systems for various store sales volume.
- Product versatility/wide range of products.
- Total control over baking environment through individual deck controls allowing for more operator control.
- Heavy gauge aluminum decks give even heat distribution, conduction heat, and lower energy consumption.

PIPER

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS**
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLUKER

0-1
SPEC

4 HALF PAN OVEN - 8 HALF PAN PROOFER



OP-4H

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
OP-4H	31"	25"	76.25"	500	\$13,734.00

Specify: Door Hinge LEFT or Door Hinge RIGHT (STANDARD = LEFT)

Standard:
Automatic Humidity (proofer section)

Optional:
Manual fill water pan

0-2
SPEC

3 PAN OVEN - 9 PAN PROOFER



OP-3

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
OP-3	36"	33"	74.5"	600	\$16,343.00

Specify: Door Hinge LEFT or Door Hinge RIGHT (STANDARD = LEFT)
Manual Fill Water Pan is STANDARD in the Model OP-3

Option	Description	List Price
CTT	Cool Touch Technology	\$629.00
H	Automatic Humidity (proofer section)	\$922.00
HVS	High Volume Steam (1 oven section)	\$955.00
W	Warmer Package	\$1,293.00

(Add option cost to list price)



0-3
SPEC

3 PAN OVEN - 9 PAN PROOFER SLIM LINE



OP-3-SL

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
OP-3-SL	23.3"	32"	69"	450	\$15,185.00

Specify: Door Hinge LEFT or Door Hinge RIGHT (STANDARD = LEFT)

Standard:
Automatic Humidity (proofer section)
No Option for Manual Humidity

Option	Description	List Price
CTT	Cool Touch Technology	\$629.00



See end of Section Q for Options.

For more information concerning the High Volume Steam and Automatic Humidity Systems, see page 106.
For options and detailed electrical information, see the specification sheet or call the factory at 1-800-544-3057.

6 PAN OVEN - 16 PAN PROOFER (INDIVIDUAL SLIDING DOORS)

0-4
SPEC

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
DO-PB-G	40"	55"	74"	1200	\$21,221.00

*Automatic Humidity in proofer section is standard
(requires water hook up to 1/8" FPT)*

Option	Description	List Price
HVS	High Volume Steam (oven section)	\$955.00
	Manual Fill Water pan (proofer section)	N/C

(Add option cost to list price)



DO-PB-G
Individual Sliding
Doors



9 PAN OVEN - 24 PAN PROOFER (INDIVIDUAL SLIDING DOORS)

0-5
SPEC

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
DO-PB-9-G	40"	69"	74"	1600	\$31,296.00

*Automatic Humidity in proofer section is standard
(requires water hook up to 1/8" FPT)*

Option	Description	List Price
HVS	High Volume Steam (oven section)	\$955.00
	Manual Fill Water pan (proofer section)	N/C

(Add option cost to list price)



DO-PB-9-G
Individual Sliding
Doors



12 PAN OVEN - 32 PAN PROOFER (INDIVIDUAL SLIDING DOORS)

0-6
SPEC

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
DO-PB-12-G	40"	91"	74"	2000	\$42,319.00

*Automatic Humidity in proofer section is standard
(requires water hook up to 1/8" FPT)*

Option	Description	List Price
HVS	High Volume Steam (1 oven section)	\$955.00
HVS2	High Volume Steam (2 oven sections)	\$1,908.00
	Manual Fill Water pan (proofer section)	N/C

(Add option cost to list price)



DO-PB-12-G
Individual Sliding
Doors



See end of Section Q for Options.

IMPORTANT - Electrical Requirement Must Be Noted On Your Order

Combination Oven/Proofers are available in:

120/208 Volt - Single or Three Phase
120/240 Volt - Single or Three Phase

For more information concerning the High Volume Steam and Automatic Humidity Systems, see page 106.
For options and detailed electrical information, see the specification sheet or call the factory at 1-800-544-3057.

- A
ELITE
- B
REFLECTIONS
- C
STEAM
TABLES
- D
DROP-INS
- E
DISPENSERS
- F
HEALTHCARE
- G
CONVEYORS
- H
SUPPORT
EQUIPMENT
- I
RACKS
- J
CABINETS
- K
HEATING &
HOLDING
CABINETS
- L
COOK & HOLD
- M
MILLWORK
- N
BBQ
MACHINES
- O
OVEN
PROOFER
COMBOS
- P
OVENS
- Q
PROOFERS
- R
MERCHAN-
DISERS
- S
BLAST
CHILLERS
- T
ANLUKER

0-2
SPEC

3 PAN OVEN - 9 PAN PROOFER



OP-3



CAPACITY

OVEN ACCOMMODATES:

- » 3 - 18" x 26" sheet pans
- » 6 - 4-strapped 1 lb. bread pans
- » 6 - 4-strapped 1.5 lb. bread pans
- » 18 - 9" pies
- » 3 - 18" pies
- » any combination of the above
- » maximum oven temp. 450°

PROOFER ACCOMMODATES:

- » 9 - nylon-coated wire racks (6 furnished)
- » 9 - standard 18" x 26" sheet pans
- » 8 - 4-strapped 1 lb. bread pans
- » 8 - 4-strapped 1.5 lb. bread pans
- » any combination of the above

SHIPPING INFORMATION

- » Shipping weight: 600 lbs.
- » Cubic feet: 50.44
- » Freight class: 100

STANDARD FEATURES

- » Less than 8 sq ft of floor space
- » Individually controlled oven and proofer
- » Each oven deck individually thermostatically controlled, provides precision "hearth" bake, and allows for more control over baking environment
- » Natural convection & radiant heat design does not dry out product
- » No moving parts in oven reduces maintenance problems and increases reliability
- » Full-view, heat-reflective tempered glass door allows for energy-efficient sight baking and proofing
- » Each brightly lit deck provides sight merchandising
- » Heavy-duty, stainless steel construction easily cleaned and maintained
- » Individual heat and humidity controls in proofer provide precise control over proofing/warming environment
- » High volume blower in proofer circulates heat and humidity efficiently in proofer
- » Manual fill water pan has 4.3 quart capacity, auto-humidity optional
- » Positive magnetic door closure
- » 60 Minute reminder timer
- » Field reversible doors, left or right hinged
- » Removable drip trough provided under proofer door

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
OP-3	36"	33"	74.5"	600	\$16,343.00

Specify: Door Hinge LEFT or Door Hinge RIGHT (STANDARD = LEFT)
Manual Fill Water Pan is STANDARD in the Model OP-3

Options: (Add option cost to list price)

Option	Description	List Price
CTT	Cool Touch Technology	\$629.00
H	Automatic Humidity (proofer section)	\$922.00
HVS	High Volume Steam (1 oven section)	\$955.00
W	Warmer Package	\$1,293.00

2 HALF PAN OVEN

P-1
SPEC

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
NCO-2H-CT	17"	28"	21"	110	\$2,342.00

(No special electrical hook-up required) Shipped standard with wire racks. Can be stacked, please specify when ordering



NCO-2H

NCO-2H

- Designed and built for commercial use
- Quick ROI
- Baking Versatility - Breads, Pizza, Cookies, Muffins, Pies, Brownies and many more
- Small/Convenient Size (Similar to a microwave)
- Contains all the features and benefits of Super Systems
- Fully insulated with 2" insulation
- Chrome plated wire rack
- 120v electrical hook-up plugs into standard 15-amp circuit
- Maximum Oven Temp 400°

DO-2H-CT

- Smallest deck oven
- Effective Merchandiser attracts customers with sights and smells of quality baked goods
- Each deck individually thermostatically controlled - provides more control over your baking environment
- Bake pizzas right on deck
- Positive magnetic door closure
- Field reversible doors, left or right hinged
- Each brightly lit deck provides sight merchandising
- Maximum Oven Temp 450°

AVAILABLE OPTIONS



DO-2H-CT

2 HALF PAN OVEN

P-2
SPEC

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
DO-2H-CT	28"	26.5"	31.25"	200	\$4,538.00

Specify: Door Hinge LEFT or Door Hinge RIGHT (STANDARD = LEFT)

Option	Description	List Price
CTT	Cool Touch Technology	\$629.00
	Legs	\$953.00
	Cabinet Base	\$1,902.00
W	Warmer Base	\$5,322.00

(Please specify on order)

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLUKER



- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS**
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLUKER

P-3
SPEC

3 PAN OVEN



MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
DO-3-CT	36"	32.5"	38"	400	\$10,817.00

Specify: Door Hinge LEFT or Door Hinge RIGHT (STANDARD = LEFT)

Option	Description	List Price
CTT	Cool Touch Technology	\$629.00
	Legs	\$953.00
	Cabinet Base	\$1,902.00
W	Warmer Base	\$5,322.00

(Please specify on order)



P-4
SPEC

6 PAN DOUBLE OVEN



DO-6

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
DO-6	36"	33"	71"	800	\$15,633.00

Specify: Door Hinge LEFT or Door Hinge RIGHT (STANDARD = LEFT)

Option	Description	List Price
CTT	Cool Touch Technology	\$629.00
HVS	High Volume Steam (top oven section only)*	\$955.00

(Add option cost to list price)



See end of Section Q for Options.

On units with optional High Volume Steam, see page 106.

***Steam system adds 4.5" to the depth of the oven.**

For options and electrical information, see the specification sheet or call the factory at 1-800-544-3057.

12 PAN DOUBLE OVENS

P-5
SPEC

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
DO-12-G	36"	55"	74"	1325	\$29,184.00

Option	Description	List Price
HVS	High Volume Steam (top oven section only)*	\$955.00

(Add option cost to list price)



DO-12-G

16 PAN DOUBLE OVENS

P-6
SPEC

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
DO-16-G	36"	91"	69"	1800	\$34,733.00

(Individual Sliding Doors)

Options: (Add option cost to list price)

Option	Description	List Price
HVS	High Volume Steam (top oven section only)*	\$955.00
HVS2	High Volume Steam (2 oven sections)	\$1,908.00



DO-16-G
Individual Sliding
Doors

18 PAN DOUBLE OVENS

P-6
SPEC

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
DO-18-G	36"	69"	75"	1700	\$38,008.00

(Individual Sliding Doors)

(Add option cost to list price)

Option	Description	List Price
HVS	High Volume Steam (top oven section only)*	\$955.00



DO-18-G
Individual Sliding
Doors

See end of Section Q for Options.

*Steam system adds 4.5" to the depth of the oven.

Combination Oven/Proofers are available in: 120/208 Volt - Single or Three Phase
120/240 Volt - Single or Three Phase

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS**
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLIKER

Q-1
SPEC

8 PAN PROOFER / WARMER ALUMINUM



AP
Counter top.

Snapshot

Great Merchandiser
Fits under NCO, DO or countertop
Warmer Option – Will hold up to 225 Degrees

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
AP	32"	23"	33"	150	\$3,463.00

53" Door Swing.
Please specify doors hinged left or right. Hinged left is standard.

Option	Description	List Price
L1	1" Legs	N/C
L6	6" Legs	N/C
W	Warmer option (Fully insulated)	\$1,102.00
WB	Two locking casters	\$88.00
Y4	Polyurethane 4" casters (set of 4)	\$191.00

Q-2
SPEC

16 PAN PROOFER / WARMER



RP-16

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
RP-16	40" (includes handle)	33"	70"	500	\$10,526.00

Standard:
Automatic Humidity (requires water hook up to 1/8" FPT)

Option	Description	List Price
W	Warmer*	\$953.00

Q-3
SPEC

30 PAN PROOFER / WARMER



RP-30

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
RP-30	40" (includes handle)	55"	70"	800	\$13,682.00

Standard:
Automatic Humidity (requires water hook up to 1/8" FPT)

Option	Description	List Price
W	Warmer*	\$1,617.00

All Proofers Available with Warmer Option to Hold Product up to 250°.

*Warmer Option: Fully insulated, holds maximum temperature of 250°. Maintains back-up product for display, separate humidity control keeps product at ideal temperature for peak flavor.

For more information concerning Automatic Humidity System, refer to the end of this section.

For options and detailed electrical information, see the specification sheet or call the factory at 1-800-544-3057.

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS**
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLUKER

18 PAN PROOFER / WARMER (ROLL-IN OR REACH-IN)

Q-4
SPEC

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
RIP-1	43" (includes handle)	33"	74.75"	450	\$10,066.00

The Reach-In or Roll-In Racks are not furnished with the equipment, you must order them separately.

Specify: Door Hinge LEFT or Door Hinge RIGHT (STANDARD = LEFT)

Standard:

Automatic Humidity (requires water hook up to 1/8" FPT)

Reach-In Racks:

Option	Description	List Price
#300002	Vertical Side (4 required)	\$114.00
#301000	Horizontal	\$121.00
W	Warmer Package	\$1,293.00

Manual fill water pan supports the following racks:

Option	Description	List Price
#R518	Roll in Rack	\$598.00

Automatic humidity supports the following racks:

Option	Description	List Price
#R611	Roll in Rack	\$782.00
#R618	Roll in Rack	\$866.00

(Add option cost to list price)



RIP-1

18 PAN PROOFER / WARMER (ROLL-IN OR REACH-IN)

Q-5
SPEC

MODEL #	DIMENSIONS			SHIP WT	LIST PRICE
	D	W	H		
RIP-2	43" (includes handle)	63"	74.75"	700	\$17,664.00

The Reach-In or Roll-In Racks are not furnished with the equipment, you must order them separately.

Standard:

Automatic Humidity (requires water hook up to 1/8" FPT)

Option	Description	List Price
	Manual Fill Water Pans (2)	N/C
W	Warmer*	\$2,585.00

Reach-In Racks:

Option	Description	List Price
#300002	Vertical Side (4 required)	\$114.00
#301000	Horizontal	\$121.00

Roll-In End Rack:

Option	Description	List Price
#R611	Roll in Rack	\$782.00
#R618	Roll in Rack	\$866.00

(Add option cost to list price)

All Proofers Available with Warmer Option to Hold Product up to 250°.

*Warmer Option: Fully insulated, holds maximum temperature of 250°. Maintains back-up product for display, separate humidity control keeps product at ideal temperature for peak flavor. May adjust AMP draw.

Proofers come wired: 120 Volt - Single Phase

Model RIP-2 available in: 120/208 Volt - Single Phase
120/240 Volt - Single Phase



RIP-2

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P
- Q PROOFERS**
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLUKER

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
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- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLUKER

HIGH VOLUME STEAM

MODEL #	DESCRIPTION	LIST PRICE
-HVS	High Volume Steam	\$955.00

Plumbing: Water hooks up to 1/8" FPT

High Volume Steam is available as an option on oven and oven/proofer models as noted in the pricing section (must be noted on the order).

Factory Installed (call factory for details and electrical information)

AUTOMATIC HUMIDITY

MODEL #	DESCRIPTION	LIST PRICE
-AH	Automatic Humidity	\$897.00

Plumbing: Water hooks up to 1/8" FPT

Automatic Humidity is standard on all proofer models with the exception of Model AP and OP-3.

Factory Installed (call factory for details and electrical information)

COOL TOUCH TECHNOLOGY



**Only
Super Systems
offers
"Cool Touch
Technology"**

MODEL #	DESCRIPTION	LIST PRICE
-CTT	Cool Touch Technology	\$629.00

Super Systems has developed a revolutionary door system that reduces heat transfer up to 50%. Our "Cool Touch" door is composed of a double-hinged door that keeps heat from transferring to the outer door, resulting in a temperature reduction of 90 - 135 degrees versus conventional doors. The glass is double-paned and each pane is Low-E coated for added insulation. Finally, air flow channels between the doors allow outside air to travel between the glass, thus cooling the outer layer. All of these features together create the coolest touch door in the industry.

All orders must be accompanied by written purchase order, stating model number, electrical specifications (voltage and phase) and shipping instructions. Installation of equipment to incorrect voltage and phase will void warranty.

OVEN ACCESSORIES AND BAKING PANS

MODEL #	DESCRIPTION	LIST PRICE
905002	Flash Oven Cleaner 1 qt. each	\$23.00
905001	Baking Release, 14 oz. each	\$16.00
905000	Oven Protector (Silicone Spray), 12 oz. each	\$16.00
904000	Oven Mitts, pair	\$48.00
902001	18 gauge 18" x 26" Aluminum Sheet Pan	\$41.00
902006	Baguette Pans 18" x 26"	\$273.00

MERCHANDISERS

Piper Series OTR (Omnitop Cold) Self Service

**24 hour display capability
eliminates daily labor of
unloading and loading of product**

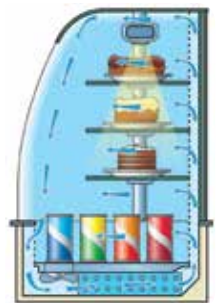


The Piper Difference

Features

- Cold - 38 to 40F display ranging from 4 to 24 hours
- Stainless Steel and Tempered Glass Construction – Emphasizing food display
- Hinged Glass Top & Evaporator for ease of cleaning
- Adjustable Shelves
- Modern Design
- Laminate Colors on Inouk
- Rear Doors and Roll Down Night Cover Options Available

The Food is cooled by a precisely controlled air flow pattern that maintains 38°F to 40°F within the cabinet, even though the customer side is open for self service.



Storage Capacity

Wells that allow for storing drinks, salad bowls or 4" deep steam pan containers.
Shelves are 14" deep.



Flexible Installation

Shelves on toothed racks, adjustable in height: adaptation of the volume of exposure, possibility of presenting a large variety of products.

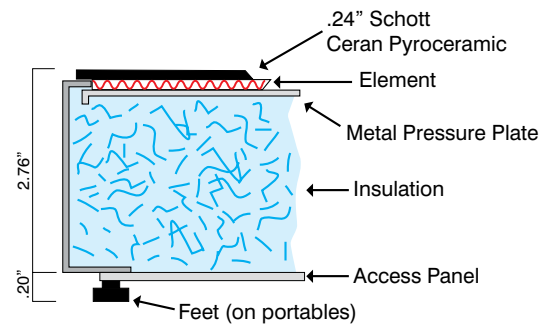
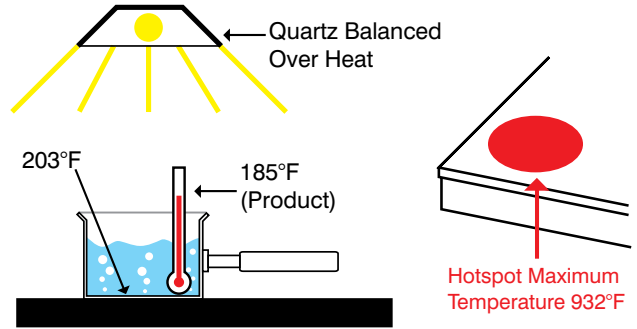
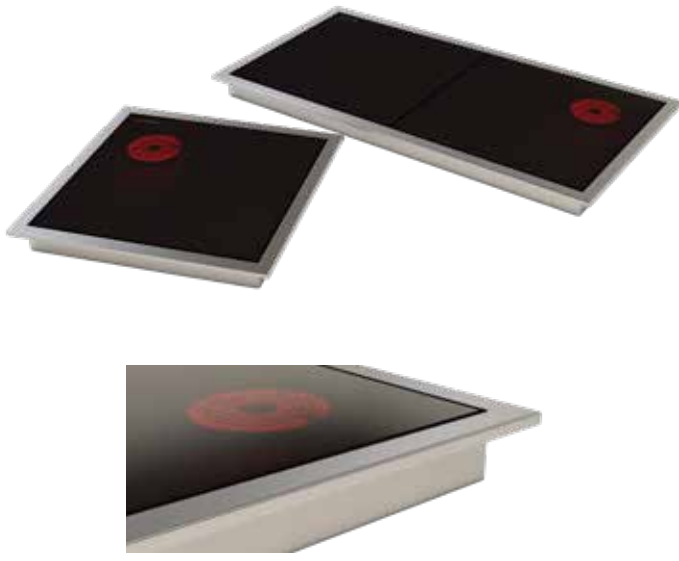


Hygiene and Cleaning

Evaporator installed on jacks with gas: easier to use and to clean
Removable upper glass shelf

R-2-B
SPEC

DROP-IN SERIES STANDARD DEPTH



MODEL #	OPTIONS	OVERALL LENGTH	OVERALL DEPTH	HOT PLATE SECTIONS	VOLTS	PHASE	WATTS	AMPS	NEMA#	WEIGHT (LBS.)	LIST PRICE
D14050		18"	22"	1	120	1	550	4.6	5-15P	65	\$8,246.00
D14050-HS	Hot Spot	18"	22"	1	208	1	1975	9.5	6-15P	65	\$9,487.00
D16050		26"	22"	1	120	1	600	5	5-15P	88	\$9,210.00
D16050-HS	Hot Spot	26"	22"	1	208	1	2150	10.3	6-15P	88	\$10,390.00
D240160		57.875"	22"	3	208	1	1700	8.1	6-15P	185	\$16,750.00
D240160-HS	Hot Spot	57.875"	22"	3	208	1	3125	15	L6-20P	185	\$17,931.00
D24050		34"	22"	2	120	1	1100	9.1	5-15P	130	\$11,416.00
D24050-HS	Hot Spot	34"	22"	2	208	1	2525	12.1	6-15P	130	\$12,599.00
D26050		49.75"	22"	2	120	1	1200	10	5-15P	175	\$13,122.00
D26050-HS	Hot Spot	49.75"	22"	2	208	1	2750	13.2	6-15P	175	\$14,303.00
D36050		73.5"	22"	3	208	1	1800	8.6	6-15P	200	\$17,357.00
D36050-HS	Hot Spot	73.5"	22"	3	208	1	3350	16.1	L6-20P	200	\$18,536.00

- A ELITE
- B REFLECTIONS
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- I RACKS
- J CABINETS
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- L COOK & HOLD
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- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS**
- S BLAST CHILLERS
- T ANLUKER

DROP-IN SERIES EXTRA DEEP

R-2-B
SPEC



MODEL #	OPTIONS	OVERALL LENGTH	OVERALL DEPTH	HOT PLATE SECTIONS	VOLTS	PHASE	WATTS	AMPS	NEMA#	WEIGHT (LBS.)	LIST PRICE
D37060		73.5"	30"	3	208	1	1800	8.6	6-15P	280	\$20,868.00
D37060-HS	Hot Spot	73.5"	30"	3	208	1	4100	19.7	L6-30P	280	\$22,820.00

BUILT-IN SERIES STANDARD DEPTH

R-2-B
SPEC

MODEL #	OPTIONS	OVERALL LENGTH	OVERALL DEPTH	HOT PLATE SECTIONS	VOLTS	PHASE	WATTS	AMPS	NEMA#	WEIGHT (LBS.)	LIST PRICE
B14050		15.75"	19.69"	1	120	1	550	4.6	5-15P	65	\$8,185.00
B14050-HS	Hot Spot	15.75"	19.69"	1	208	1	1975	9.5	6-15P	65	\$9,368.00
B16050		23.62"	19.69"	1	120	1	600	5	5-15P	88	\$9,069.00
B16050-HS	Hot Spot	23.62"	19.69"	1	208	1	2150	10.3	6-15P	88	\$10,248.00
B240160		55.43"	19.69"	3	208	1	1700	8.1	6-15P	185	\$15,851.00
B240160-HS	Hot Spot	55.43"	19.69"	3	208	1	3125	15	L6-20P	185	\$17,033.00
B24050		31.65"	19.69"	2	120	1	1100	9.1	5-15P	130	\$11,238.00
B24050-HS	Hot Spot	31.65"	19.69"	2	208	1	2525	12.1	6-15P	130	\$12,420.00
B26050		47.4"	19.69"	2	120	1	1200	10	5-15P	175	\$12,934.00
B26050-HS	Hot Spot	47.4"	19.69"	2	208	1	2750	13.2	6-15P	175	\$14,115.00
B36050		71.18"	19.69"	3	208	1	1800	8.6	6-15P	200	\$17,092.00
B36050-HS	Hot Spot	71.18"	19.69"	3	208	1	3350	16.1	L6-20P	200	\$18,270.00

BUILT-IN SERIES EXTRA DEEP

R-2-B
SPEC

MODEL #	OPTIONS	OVERALL LENGTH	OVERALL DEPTH	HOT PLATE SECTIONS	VOLTS	PHASE	WATTS	AMPS	NEMA#	WEIGHT (LBS.)	LIST PRICE
B17060		23.62"	27.56"	1	120	1	850	7.1	5-15P	124	\$10,253.00
B17060-HS	Hot Spot	23.62"	27.56"	1	208	1	2400	11.5	6-15P	124	\$12,201.00
B27060		47.4"	27.56"	2	208	1	1700	8.1	6-15P	245	\$15,075.00
B27060-HS	Hot Spot	47.4"	27.56"	2	208	1	3250	15.6	L6-20P	245	\$17,027.00
B37060		71.18"	27.56"	3	208	1	1800	8.6	6-15P	280	\$20,533.00
B37060-HS	Hot Spot	71.18"	27.56"	3	208	1	4100	19.7	L6-30P	280	\$22,485.00

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
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- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
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- O OVEN PROOFER COMBOS
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- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANJIKER

- A ELITE
- B REFLECTIONS
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- E DISPENSERS
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- P OVENS
- Q PROOFERS
- R MERCHANDISERS**
- S BLAST CHILLERS
- T ANLIKER

R-4
SPEC

REFRIGERATED, DROP-IN - OMNITOP COLD *STANDARD UNIT*

24
Hours

Length Of
Service



MODEL #	OVERALL LENGTH	OVERALL WIDTH	HT ABOVE COUNTER	HT BELOW COUNTER	COUNTER CUTOUT	VOLTS	PHASE	AMPS	NEMA#	WEIGHT (LBS.)	LIST PRICE
OTR-1	32.3"	27.5"	30.25"	27.375"	29.75"L x 26.25"W	208	1	7	6-15P	655	\$15,476.00
OTR-2	45.3"	27.5"	30.25"	27.375"	42.5"L x 26.25"W	208	1	9	6-15P	835	\$17,940.00
OTR-3	58"	27.5"	30.25"	27.375"	55.375"L x 26.25"W	208	1	13	6-20P	955	\$20,070.00

Option	OTR-1	OTR-2	OTR-3
Front roll down night cover	\$2,109.00	\$2,399.00	\$2,424.00
Enclosed front	\$3,128.00	\$3,128.00	\$3,284.00
LED lighted shelves	\$9,495.00	\$11,198.00	\$12,410.00
Glass shelves, inclined, with plexiglass end stop	\$2,282.00	\$2,282.00	\$2,282.00

R-4
SPEC

REFRIGERATED, DROP-IN - OMNITOP COLD *WITHOUT CONDENSING UNIT* (Requires Remote Cond. Unit by Others)

24
Hours

Length Of
Service

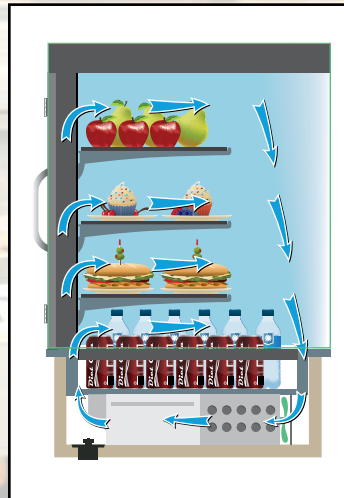
MODEL #	OVERALL LENGTH	OVERALL WIDTH	HT ABOVE COUNTER	HT BELOW COUNTER	COUNTER CUTOUT	VOLTS	PHASE	AMPS	NEMA#	WEIGHT (LBS.)	LIST PRICE
OTR-1-R	32.3"	27.5"	30.25"	10"	29.75"L x 25.75"W	208	1	2	6-15P	319	\$13,180.00
OTR-2-R	45.3"	27.5"	30.25"	10"	42.5"L x 25.75"W	208	1	2	6-15P	385	\$15,409.00
OTR-3-R	58"	27.5"	30.25"	10"	55.375"L x 26.75"W	208	1	2	6-15P	451	\$16,921.00

ASSEMBLED OTR UNITS

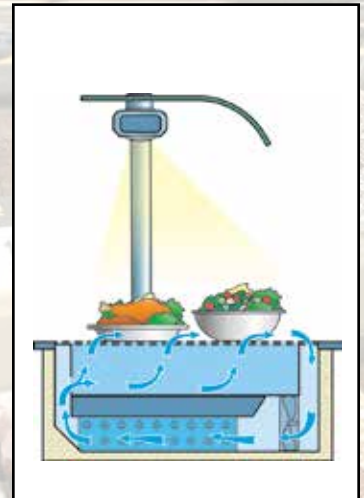
To see pricing on assembled Cafe/Buffer OTR Units, please refer to the following pages:

ELITE Units: Section A, Page 18

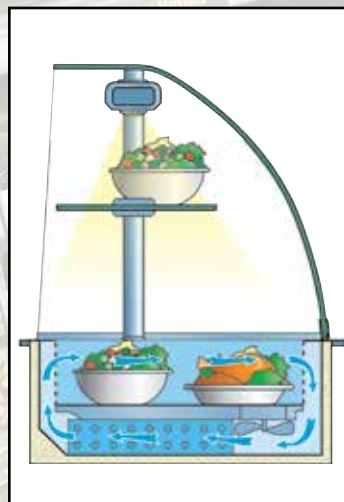
REFLECTIONS: Section B, Page 27



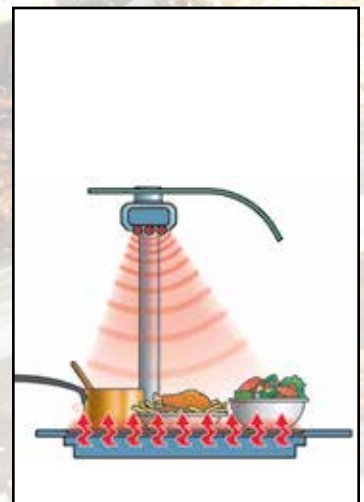
The Food is cooled by a precisely controlled air flow pattern that maintains 38°F to 40°F within the cabinet, even though the customer side is open for self service



Refrigerated display with ventilated cooling, flush presentation area



Refrigerated presentation display with ventilated cooling



Heated display

Omnitop

Refrigerating performance and holding temperature

- The modularity allows you a large variety of presentations, according to your food offering
- Many combinations are possible:
 - flush level
 - several levels
 - horizontal
 - tilted
 - with various heights



HEATED, DROP-IN - OMNITOP HOT *STANDARD UNIT*



MODEL #	OVERALL LENGTH	OVERALL WIDTH	HT ABOVE COUNTER	HT BELOW COUNTER	COUNTER CUTOUT	VOLTS	PHASE	AMPS	NEMA#	WEIGHT (LBS.)	LIST PRICE
OTH-1	34.25"	27.1875"	29.25"	6"	30.25"L x 23.75"W	208	1	5.5	6-15P	430	\$28,219.00
OTH-2	53.125"	27.1875"	29.25"	6"	43.125"L x 23.75"W	208	1	8.6	6-15P	441	\$31,562.00
OTH-3	61"	27.1875"	29.25"	6"	56"L x 23.75"W	208	1	11.1	6-15P	451	\$32,770.00
OTH-4	74.75"	27.1875"	29.25"	6"	68.75"L x 23.75"W	208	1	14.1	6-15P	761	\$35,838.00

AMBIENT, DROP-IN - OMNITOP AMBIENT *STANDARD UNIT*

MODEL #	OVERALL LENGTH	OVERALL WIDTH	HT ABOVE COUNTER	HT BELOW COUNTER	COUNTER CUTOUT	VOLTS	PHASE	AMPS	NEMA#	WEIGHT (LBS.)	LIST PRICE
OTA-1	34.25"	27.125"	29.875"	6"	29.75"L x 25.75"W	208	1	2	6-15P	269	\$7,649.00
OTA-2	53.125"	27.125"	29.875"	6"	42.5"L x 25.75"W	208	1	2	6-15P	335	\$8,534.00
OTA-3	61"	27.125"	29.875"	6"	55.375"L x 25.75"W	208	1	2	6-15P	401	\$9,089.00

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTH-CARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
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- P OVENS
- Q PROOFERS
- R MERCHANDISERS**
- S BLAST CHILLERS
- T ANLUKER

Grab-N-Go Greatness!

Fully adjustable shelves

High or low profile models

Standard led lighted shelves

Optional casters for mobile operations

Optional roll-down Night Curtain

Tempered glass end panels

Optional powder coated interior



Model R-GNG-HPRO-4
Shown With Options



Model R-GNG-LPRO-4
Shown With Options



LOW PROFILE GRAB-N-GO

MODEL #	DESC.	VOLTAGE	AMPS	W	D	H	LIST PRICE
R-GNG-LPRO-3	Low Profile	120/60/1	13.32	35.875"	32.375"	55"	\$14,541.00
R-GNG-LPRO-4	Low Profile	120/60/1	13.37	48"	32.375"	55"	\$15,508.00
R-GNG-LPRO-5	Low Profile	120/208/60/1	20.63	60"	32.375"	55"	\$16,431.00
R-GNG-LPRO-6	Low Profile	120/208/60/1	20.68	72"	32.375"	55"	\$17,795.00



HIGH PROFILE GRAB-N-GO

MODEL #	DESC.	VOLTAGE	AMPS	W	D	H	LIST PRICE
R-GNG-HPRO-3	High Profile	120/60/1	13.32	35.875"	32.375"	80.5"	\$15,719.00
R-GNG-HPRO-4	High Profile	120/208/60/1	20.58	48"	32.375"	80.5"	\$16,578.00
R-GNG-HPRO-5	High Profile	120/208/60/1	20.63	60"	32.375"	80.5"	\$17,845.00
R-GNG-HPRO-6	High Profile	120/208/60/1	20.68	72"	32.375"	80.5"	\$18,842.00

Options	Description	3'	4'	5'	6'
APT	Aluminum Price Tag Molding (APT)	\$168	\$168	\$168	\$168
BI	Black Powder Coat Interior	\$237	\$315	\$394	\$473
B	Bumper	\$290	\$290	\$290	\$290
NC	Roll Down Night Curtain	\$126	\$189	\$336	\$336
LNC	Lockable Night Curtain	\$2,205	\$2,520	\$2,835	\$3,150
R	Remote Deduct (No Condensing Unit)	(\$735)	(\$735)	(\$903)	(\$903)
CSTR	Casters and Skirting	\$670	\$670	\$670	\$670
LED	Add lighting	\$945	\$998	\$1,050	\$1,890
C	Custom Laminates Color	Call Factory	Call Factory	Call Factory	Call Factory
CI	Custom Powder Coating Color	Call Factory	Call Factory	Call Factory	Call Factory

Options	Description	3'	4'	5'	6'
APT	Aluminum Price Tag Molding (APT)	\$168	\$168	\$168	\$252
BI	Black Powder Coat Interior	\$289	\$368	\$447	\$525
B	Bumper	\$290	\$290	\$290	\$290
NC	Roll Down Night Curtain	\$126	\$189	\$336	\$336
LNC	Lockable Night Curtain	\$2,205	\$2,520	\$2,835	\$3,150
R	Remote Deduct (No Condensing Unit)	(\$735)	(\$903)	(\$903)	(\$903)
CSTR	Casters and Skirting	\$670	\$670	\$670	\$670
LED	Add lighting	\$1,260	\$1,365	\$1,470	\$2,468
C	Custom Laminates Color	Call Factory	Call Factory	Call Factory	Call Factory
CI	Custom Powder Coating Color	Call Factory	Call Factory	Call Factory	Call Factory



BLAST CHILLERS






FoodSafe™



*Countertop
Reach In
Roll In
Pass Through*



The Piper Difference


- 


Ultra Violet Ozone Sterilization (Optional)
- 


Software for monitoring systems (Optional)
- 

Full Range Offering from countertop to 3 rack roll in
- 


HACCP Time and Temperature Printer (Optional)
- 


Glycol Coolant (Optional)
- 

Monoblock construction with 3.5" sealed insulation

Remote compressor options for select models



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.

Optional Heated Core Temperature Probe with 4 reading points also available.



Ergonomic

Handle-free doors, with door-pull along the whole height of the actual door. This facilitates reversing door opening (right and left) whilst guaranteeing the facility of the grip and more thorough cleaning.

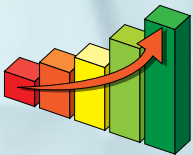
You will taste the Piper Difference



The Benefits Of A Piper Blast Chiller

Enhanced Food Quality

- Rapid chilling/freezing preserves the original aroma, taste, texture, and appearance
- Stopping the cooking process realizes greater nutritional retention
- Lengthy hot holding periods can be eliminated



Profitability

- Food preparation can be done in advance or outside of rush hours
- Food preparation not linked to service time
- Bulk purchases can be made when pricing is favorable
- Lower weight loss/shrinkage by not losing out to normal moisture loss through evaporation
- Whole meats retain 5% to 10% more weight
- Waste is reduced since food can be prepared, chilled/frozen, and served when required
- Don't have to throw out profitable product due to no shows or cancellations
- Increase profitability by adding new menu items that can be prepared during slow times

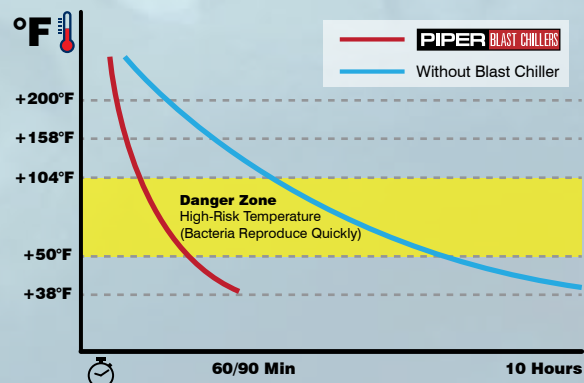
Performance

- Indirect air flow promotes rapid chilling
- Soft & Hard chilling for light & dense products
- Shock freezing with air as low as -40°

FoodSafe™

Improved Food Safety

- Prevents Bacteria proliferation by rapidly moving food thru the danger zone (140 degrees to 40 degrees)
- Full Compliance with the FoodSafe practices of HACCP
- Increased sanitation is achieved by rapid cooling, cold storage, and Rethermalization just prior to service
- P.C. Compatible NAFEM date protocol compliant option



SHOCK FREEZERS / BLAST CHILLERS

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTH-CARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS**
- T ANLIKER

S-1
SPEC

SHOCK FREEZERS / BLAST CHILLERS



Holds 3/12x13 steam table pans
Dim. 22.05"W x 23.43"D x 20.47"H

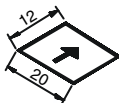
MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT	LIST PRICE
ABM023	S	Shock Freezers/ Blast Chillers	1H.P. - 1010W - 120 Volts - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	24lbs to Chill, 15lbs to Freeze	253	\$10,017.00

S-2
SPEC

SHOCK FREEZERS / BLAST CHILLERS (SIDE LOAD)



Holds 5/12 x 20 Steam Table Pans
Dim. 31.10"W x 27.56"D x 33.46"H
Distance between trays 2.56"



MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT	LIST PRICE
RCM051S	S	Shock Freezers/ Blast Chillers Side Load	1.9H.P. - 1167W - 208/240 Volts - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	54lbs to Chill, 36lbs to Freeze	254	\$14,081.00
RCR051S	S	Blast Chiller Side Load	1.5H.P. - 1167W - 208/240 Volts - 60Hz - 1Ph	194°F/37°F to Chill	54lbs to Chill	254	\$13,627.00

Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

EXTRA CHARGES

Option	Description	List Price
RT-64	Polyurethane Caster, set of 4. Caster Diameter 2.36	\$312.00
UV-1	Ultra Violet Sterilization	\$2,268.00

Reversed door opening on request without extra charge.

S-2-B
SPEC

SHOCK FREEZERS / BLAST CHILLERS (SIDE LOAD)



Holds 5/18 x 26 Sheet Pans
Dim. 33.46"W x 29.92"D x 33.46"H
Distance between trays 2.56"



MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT	LIST PRICE
RCM054	S	Shock Freezers/ Blast Chillers Side Load	1.9H.P. - 1052W - 208/240 Volts - 60Hz - 1Ph	194°F/37°F	40lbs to Chill, 26lbs to Freeze	254	\$16,160.00

Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

EXTRA CHARGES

Option	Description	List Price
RT-64	Polyurethane Caster, set of 4. Caster Diameter 2.36	\$312.00
UV-1	Ultra Violet Sterilization	\$2,268.00

Reversed door opening on request without extra charge.

See Accessories at the end of this section.

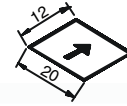
SHOCK FREEZERS / BLAST CHILLERS

S-3
SPEC

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT	LIST PRICE
RCM081S	S	Shock Freezers/ Blast Chillers	2.8H.P. - 1786W - 208/240 Volts - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	75lbs to Chill, 48lbs to Freeze	313	\$18,088.00
RCM081T	T	Shock Freezers/ Blast Chillers	2.8H.P. - 1786W - 208/240 Volts - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	75lbs to Chill, 48lbs to Freeze	313	\$19,430.00
RCR081S	S	Blast Chillers	2H.P. - 1786W - 208/240 Volts - 60Hz - 1Ph	194°F/37°F to Chill	75lbs to Chill	313	\$17,162.00
RCR081T	T	Blast Chillers	2H.P. - 1786W - 208/240 Volts - 60Hz - 1Ph	194°F/37°F to Chill	75lbs to Chill	313	\$18,201.00



Holds 8 / 12 x 20 Steam Table Pans
 Dim. 31.10"W x 31.50"D x 51.97"H
 Distance between trays 2.56"



Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

EXTRA CHARGES

Option	Description	List Price
RT-84	Polyurethane Caster, set of 4. Caster Diameter 3.15	\$449.00
SM4081	Extra charge for heated core temperature probe with 4 reading points (for T version only). Shock Freezer/Blast Chiller models	\$856.00
SP4081	Extra charge for core temperature probe with 4 reading points (for T version only). Blast Chiller models	\$584.00
UV-1	Ultra Violet Sterilization	\$2,268.00

Reversed door opening on request without extra charge.

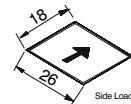
SHOCK FREEZERS / BLAST CHILLERS

S-3-B
SPEC

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT	LIST PRICE
RCM084S	S	Shock Freezers/ Blast Chillers	2.8H.P. - 1786W - 208/240 Volts - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	55lbs to Chill, 35lbs to Freeze	313	\$22,076.00



Holds 8 / 18 x 26 Sheet Pans
 Dim. 33.36"W x 33.36"D x 51.97"H
 Distance between trays 2.56"



Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

EXTRA CHARGES

Option	Description	List Price
RT-84	Polyurethane Caster, set of 4. Caster Diameter 3.15	\$449.00
SM4081	Extra charge for heated core temperature probe with 4 reading points (for T version only). Shock Freezer/Blast Chiller models	\$856.00
SP4081	Extra charge for core temperature probe with 4 reading points (for T version only). Blast Chiller models	\$584.00
UV-1	Ultra Violet Sterilization	\$2,268.00

Reversed door opening on request without extra charge.

See Accessories at the end of this section.

- A**
ELITE
- B**
REFLECTIONS
- C**
STEAM
TABLES
- D**
DROP-INS
- E**
DISPENSERS
- F**
HEALTHCARE
- G**
CONVEYORS
- H**
SUPPORT
EQUIPMENT
- I**
RACKS
- J**
CABINETS
- K**
HEATING &
HOLDING
CABINETS
- L**
COOK & HOLD
- M**
MILLWORK
- N**
BBQ
MACHINES
- O**
OVEN
PROOFER
COMBOS
- P**
OVENS
- Q**
PROOFERS
- R**
MERCHAN-
DISERS
- S**
BLAST
CHILLERS
- T**
ANLUKER

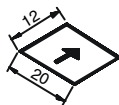
- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTHCARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS**
- T ANLIKER

S-4
SPEC

SHOCK FREEZERS / BLAST CHILLERS (SIDE LOAD)



Holds 12 /12 x 20 Steam Table Pans
Dim. 31.10"W x 31.50"D x 70.87"H
Distance between trays 2.56"
Door opening width 26.38"
Internal depth 18.11"



MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT	LIST PRICE
RCM121S	S	Shock Freezers/ Blast Chillers	4.7H.P. - 2734.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	108lbs to Chill, 72lbs to Freeze	414	\$28,199.00
RCM121T	T	Shock Freezers/ Blast Chillers	4.7H.P. - 2734.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	108lbs to Chill, 72lbs to Freeze	414	\$29,844.00
RCR121S	S	Blast Chillers	2.8H.P. - 2734.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill	108lbs to Chill	401	\$26,574.00
RCR121T	T	Blast Chillers	2.8H.P. - 2734.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill	108lbs to Chill	401	\$28,823.00

Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

EXTRA CHARGES

Option	Description	List Price
RT-84	Polyurethane Caster, set of 4. Caster Diameter 3.15	\$449.00
SM4-121	Extra charge for heated core temperature probe with 4 reading points (for T version only). Shock Freezer/Blast Chiller models	\$856.00
SP4-121	Extra charge for core temperature probe with 4 reading points (for T version only). Blast Chiller models	\$584.00
UV-1	Ultra Violet Sterilization	\$2,268.00

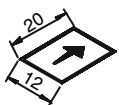
Reversed door opening on request without extra charge.

S-5
SPEC

SHOCK FREEZERS / BLAST CHILLERS (END LOAD)



Holds 12/12 x 20 Steam Table Pans
Dim. 31.10"W x 31.50"D x 70.87"H
Distance between trays 2.56"
Door opening width 17.72"
Internal depth 26.77"



MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT	LIST PRICE
RCM012S	S	Shock Freezers/ Blast Chillers	4.7H.P. - 2734.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	108lbs to Chill, 72lbs to Freeze	414	\$29,031.00
RCM012T	T	Shock Freezers/ Blast Chillers	4.7H.P. - 2734.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	108lbs to Chill, 72lbs to Freeze	414	\$31,072.00
RCR012S	S	Blast Chillers	2.8H.P. - 2734.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill	108lbs to Chill	401	\$27,859.00
RCR012T	T	Blast Chillers	2.8H.P. - 2734.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill	108lbs to Chill	401	\$29,844.00

Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

EXTRA CHARGES

Option	Description	List Price
RT-84	Polyurethane Caster, set of 4. Caster Diameter 3.15	\$449.00
SM4-121	Extra charge for heated core temperature probe with 4 reading points (for T version only). Shock Freezer/Blast Chiller models	\$856.00
SP4-121	Extra charge for core temperature probe with 4 reading points (for T version only). Blast Chiller models	\$584.00
UV-1	Ultra Violet Sterilization	\$2,268.00

Reversed door opening on request without extra charge.

SHOCK FREEZERS / BLAST CHILLERS (SIDE LOAD)

S-6
SPEC

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT	LIST PRICE
RCM161S	S	Shock Freezers/ Blast Chillers	6.9H.P. - 4037.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	165lbs to Chill, 108lbs to Freeze	487	\$34,342.00
RCM161T	T	Shock Freezers/ Blast Chillers	6.9H.P. - 4037.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	165lbs to Chill, 108lbs to Freeze	487	\$36,799.00
RCR161S	S	Blast Chillers	4.4H.P. - 4037.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill	165lbs to Chill	472	\$33,113.00
RCR161T	T	Blast Chillers	4.4H.P. - 4037.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill	165lbs to Chill	472	\$35,570.00

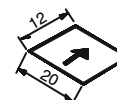


Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

EXTRA CHARGES

Option	Description	List Price
RT-84	Polyurethane Caster, set of 4. Caster Diameter 3.15	\$449.00
SM4-161	Extra charge for heated core temperature probe with 4 reading points (for T version only). Shock Freezer/Blast Chiller models	\$856.00
SP4-161	Extra charge for core temperature probe with 4 reading points (for T version only). Blast Chiller models	\$584.00
UV-1	Ultra Violet Sterilization	\$2,268.00

Holds 16/12 x 20 Steam Table Pans
Dim. 31.10"W x 31.50"D x 76.77"H
Distance between trays 2.56"



Reversed door opening on request without extra charge.

SHOCK FREEZERS / BLAST CHILLERS (END LOAD)

S-7
SPEC

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT	LIST PRICE
RCM122S	S	Shock Freezers/ Blast Chillers	9.69H.P. - 7524.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	216lbs to Chill, 144lbs to Freeze	567	\$46,816.00
RCM122T	T	Shock Freezers/ Blast Chillers	9.69H.P. - 7524.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	216lbs to Chill, 144lbs to Freeze	567	\$48,233.00
RCR122S	S	Blast Chillers	6.9H.P. - 7524.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill	216lbs to Chill	547	\$42,733.00
RCR122T	T	Blast Chillers	6.9H.P. - 7524.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill	216lbs to Chill	547	\$44,151.00

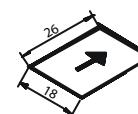


Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

EXTRA CHARGES

Option	Description	List Price
RT-84	Polyurethane Caster, set of 4. Caster Diameter 3.15	\$449.00
SM4-122	Extra charge for heated core temperature probe with 4 reading points (for T version only). Shock Freezer/Blast Chiller models	\$856.00
SP4-122	Extra charge for core temperature probe with 4 reading points (for T version only). Blast Chiller models	\$584.00
UV-1	Ultra Violet Sterilization	\$2,268.00

Holds 12/18 x 26 Sheet Pans or
Holds 24/12 x 20 Steam Table Pans
Dim. 43.31"W x 34.65"D x 70.87"H
Distance between trays 2.56"



Reversed door opening on request without extra charge.

- A** ELITE
- B** REFLECTIONS
- C** STEAM TABLES
- D** DROP-INS
- E** DISPENSERS
- F** HEALTHCARE
- G** CONVEYORS
- H** SUPPORT EQUIPMENT
- I** RACKS
- J** CABINETS
- K** HEATING & HOLDING CABINETS
- L** COOK & HOLD
- M** MILLWORK
- N** BBQ MACHINES
- O** OVEN PROOFER COMBOS
- P** OVENS
- Q** PROOFERS
- R** MERCHAN-DISERS
- S** BLAST CHILLERS
- T** ANLUKER



ROLL IN SHOCK FREEZERS / BLAST CHILLERS (SIDE LOAD)

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTH-CARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS**
- T ANLIKER



Holds 1 Rack (Not Included)
Dim. 47.24"W x 45.28"D x 87.80"H
Internal Dim. 26.37"W x 33.46"D x 75.59"H

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT	LIST PRICE
RCMC02T	T	Shock Freezers/ Blast Chillers	6H.P. - 1100W - 208/240 Volts - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	315lbs to Chill, 210lbs to Freeze	882	\$44,151.00
RCRC02T	T	Blast Chillers	5.5H.P. - 1100W - 208/240 Volts - 60Hz - 1Ph	194°F/37°F to Chill	315lbs to Chill	882	\$42,733.00

*Requires remote refrigeration. Air cooled remote condensing unit available for an additional charge. Please contact factory for pricing.
Floor standing Blast Chiller with modular panels.
Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.
Shock Freezer models come standard with an insulated floor and ramp. On Blast Chiller only models an insulated floor and ramp is available as an option at \$3,539 list*

EXTRA CHARGES

Option	Description	List Price
SM4-C20	Extra charge for heated core temperature probe (heating) with 4 reading points. Shock Freezer/Blast Chiller models	\$856.00
SP4-C20	Extra charge for core temperature probe with 4 reading points. Blast Chiller models	\$584.00
UV-1	Ultra Violet Sterilization	\$2,268.00

Reversed door opening on request without extra charge.

See Accessories at the end of this section.

ROLL IN SHOCK FREEZERS / BLAST CHILLERS

\$-10
SPEC

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT	LIST PRICE
RCMC40T	T	Shock Freezers/ Blast Chillers	10H.P. - 2020.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	630lbs to Chill, 405lbs to Freeze	1102	\$61,936.00
RCRC40T	T	Blast Chillers	7.5H.P. - 2020.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill	630lbs to Chill	1102	\$59,592.00
RDMC40T	T	Shock Freezers/ Blast Chillers	10H.P. - 2020.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	450lbs to Chill, 300lbs to Freeze	1102	\$58,968.00
RDRC40T	T	Blast Chillers	7.5H.P. - 2020.0W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill	450lbs to Chill	1102	\$56,228.00



Holds 1 Rack (Not Included)
Dim. 59.06"W x 53.15"D x 87.80"H
Internal Dim. 30.31"W x 41.33"D x 75.59"H

Requires remote refrigeration. Air cooled remote condensing unit available for an additional charge. Please contact factory for pricing.
Floor standing blast chiller with modular panels.
Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.
Shock Freezer models come standard with an insulated floor and ramp. On Blast Chiller only models an insulated floor and ramp is available as an option at \$3,539 list

EXTRA CHARGES

Option	Description	List Price
SM4-C40	Extra charge for heated core temperature probe (heating) with 4 reading points. Shock Freezer/Blast Chiller models	\$856.00
SP4-C40	Extra charge for core temperature probe with 4 reading points. Blast Chiller models	\$584.00
UV-1	Ultra Violet Sterilization	\$2,268.00

Reversed door opening on request without extra charge.

PASS THROUGH SHOCK FREEZERS / BLAST CHILLERS

\$-11
SPEC

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT	LIST PRICE
RCMC42T	T	Shock Freezers/ Blast Chillers	10H.P. - 2020W - 208/240 Volts - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	630lbs to Chill, 405lbs to Freeze	1102	\$69,912.00
RCRC42T	T	Blast Chillers	7.5H.P. - 2020W - 208/240 Volts - 60Hz - 1Ph	194°F/37°F to Chill	630lbs to Chill	1102	\$67,662.00
RDMC42T	T	Shock Freezers/ Blast Chillers	10H.P. - 2020W - 208/240 Volts - 60Hz - 1Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	450lbs to Chill, 300lbs to Freeze	1102	\$67,455.00
RDRC42T	T	Blast Chillers	7.5H.P. - 2020W - 208/240 Volts - 60Hz - 1Ph	194°F/37°F to Chill	450lbs to Chill	1102	\$63,996.00



Holds 1 Rack (Not Included)
Dim. 59.06"W x 58.26"D x 87.80"H
Internal Dim. 30.31"W x 44.09"D x 75.59"H

Requires remote refrigeration. Air cooled remote condensing unit available for an additional charge. Please contact factory for pricing.
Floor standing blast chiller with modular panels.
Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.
Shock Freezer models come standard with an insulated floor and ramp. On Blast Chiller only models an insulated floor and ramp is available as an option at \$3,539 list

EXTRA CHARGES

Option	Description	List Price
SM4-C40	Extra charge for heated core temperature probe (heating) with 4 reading points. Shock Freezer/Blast Chiller models	\$856.00
SP4-C40	Extra charge for core temperature probe with 4 reading points. Blast Chiller models	\$584.00
UV-1	Ultra Violet Sterilization	\$2,268.00

Reversed door opening on request without extra charge.

See Accessories at the end of this section.

- A
ELITE
- B
REFLECTIONS
- C
STEAM
TABLES
- D
DROP-INS
- E
DISPENSERS
- F
HEALTHCARE
- G
CONVEYORS
- H
SUPPORT
EQUIPMENT
- I
RACKS
- J
CABINETS
- K
HEATING &
HOLDING
CABINETS
- L
COOK & HOLD
- M
MILLWORK
- N
BBQ
MACHINES
- O
OVEN
PROOFER
COMBOS
- P
OVENS
- Q
PROOFERS
- R
MERCHANT-
DISERS
- S
BLAST
CHILLERS
- T
ANLUKER

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTH-CARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
- I RACKS
- J CABINETS
- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS**
- T ANLIKER

\$-12
SPEC

PASS THROUGH SHOCK FREEZERS / BLAST CHILLERS



Holds 2 Racks (Not Included)
Dim. 59.06"W x 97.63"D x 87.80"H
Internal Dim. 30.31"W x 83.46"D x 75.59"H

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT	LIST PRICE
RCMC82T	T	Shock Freezers/ Blast Chillers	15H.P. - 2020W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	1260lbs to Chill, 810lbs to Freeze	1234	\$112,644.00
RCRC82T	T	Blast Chillers	12H.P. - 2020W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill	1260lbs to Chill	1065	\$111,813.00
RDMC82T	T	Shock Freezers/ Blast Chillers	15H.P. - 2020W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	900lbs to Chill, 600lbs to Freeze	2204	\$110,376.00
RDRC82T	T	Blast Chillers	12H.P. - 2020W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill	900lbs to Chill	2204	\$109,564.00

Requires remote refrigeration. Air cooled remote condensing unit available for an additional charge. Please contact factory for pricing.

Floor standing blast chiller with modular panels.

Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

Shock Freezer models come standard with an insulated floor and ramp. On Blast Chiller only models an insulated floor and ramp is available as an option at \$3,539 list

EXTRA CHARGES

Option	Description	List Price
SM4-C80	Extra charge for heated core temperature probe (heating) with 4 reading points. Shock Freezer/Blast Chiller models	\$856.00
SP4-C80	Extra charge for core temperature probe with 4 reading points. Blast Chiller models	\$584.00
UV-2	Ultra Violet Sterilization	\$4,536.00

Reversed door opening on request without extra charge.

\$-13
SPEC

PASS THROUGH SHOCK FREEZERS / BLAST CHILLERS



Holds 3 Racks (Not Included)
Dim. 59.06"W x 137"D x 87.80"H
Internal Dim. 30.31"W x 122.83"D x 75.59"H

MODEL #	TYPE OF CONTROL	DESCRIPTION	ELECTRICAL	TEMPERATURE	CYCLE CAPACITY (LB)	SHIP WT	LIST PRICE
RCMC83T	T	Shock Freezers/ Blast Chillers	27H.P. - 2020W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	1890lbs to Chill, 1215lbs to Freeze	3306	\$159,025.00
RCRC83T	T	Blast Chillers	15H.P. - 2020W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill	1890lbs to Chill	3306	\$156,171.00
RDMC83T	T	Shock Freezers/ Blast Chillers	27H.P. - 2020W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill, 194°F/0°F to Freeze	1350lbs to Chill, 900lbs to Freeze	3306	\$150,255.00
RDRC83T	T	Blast Chillers	15H.P. - 2020W - 208/240 Volts - 60Hz - 3Ph	194°F/37°F to Chill	1350lbs to Chill	3306	\$148,195.00

Requires remote refrigeration. Air cooled remote condensing unit available for an additional charge. Please contact factory for pricing.

Floor standing blast chiller with modular panels.

Heated core temperature probe comes standard on Shock Freezer/Blast Chiller models.

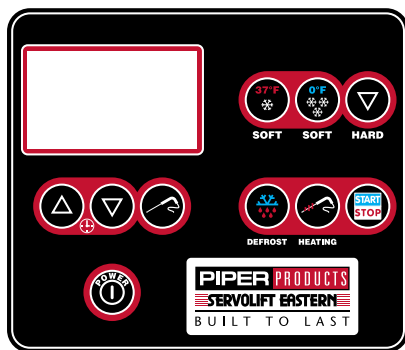
Shock Freezer models come standard with an insulated floor and ramp. On Blast Chiller only models an insulated floor and ramp is available as an option at \$3,539 list

EXTRA CHARGES

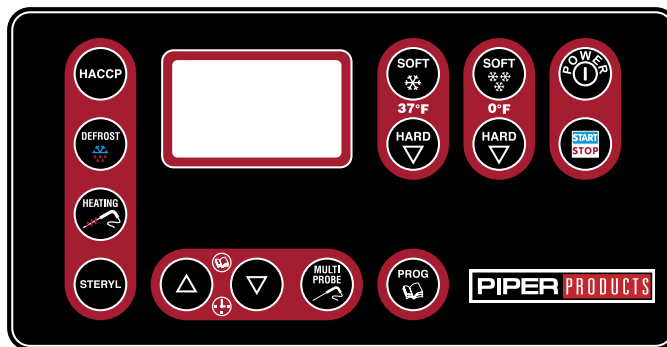
Option	Description	List Price
SM4-C80	Extra charge for heated core temperature probe (heating) with 4 reading points. Shock Freezer/Blast Chiller models	\$856.00
SP4-C80	Extra charge for core temperature probe with 4 reading points. Blast Chiller models	\$584.00
UV-3	Ultra Violet Sterilization	\$6,804.00

Reversed door opening on request without extra charge.

See Accessories at the end of this section.



"S" Control



"T" Control

SETTING AND MEMORIZATION OF:

"S" Control

- Positive soft blast chilling cycle at 37°F "probe type" (Automatic: with core probe inserted in product)
- Positive hard blast chilling cycle at 37°F "probe type" (Automatic: with core probe inserted in product)
- Negative soft blast chilling at 0°F "probe type" (Automatic: with core probe inserted in product)
- Negative hard blast chilling at 0°F "probe type" (Automatic: with core probe inserted in product)
- Positive soft blast chilling cycle at 37°F "timed" (Manual: with or without core probe inserted in product)
- Positive hard blast chilling cycle at 37°F "timed" (Manual: with or without core probe inserted in product)
- Negative soft blast chilling at 0°F "timed" (Manual: with or without core probe inserted in product)
- Negative hard blast chilling at 0°F "timed" (Manual: with or without core probe inserted in product)

"T" Control

- Positive soft blast chilling cycle at 37°F "probe type" (Automatic: with core probe inserted in product)
- Positive hard blast chilling cycle at 37°F "probe type" (Automatic: with core probe inserted in product)
- Negative soft blast chilling cycle at 0°F "probe type" (Automatic: with core probe inserted in product)
- Negative hard blast chilling cycle at 0°F "probe type" (Automatic: with core probe inserted in product)
- Positive soft blast chilling cycle at 37°F "timed" (Manual: with or without core probe inserted in product)
- Positive hard blast chilling cycle at 37°F "timed" (Manual: with or without core probe inserted in product)
- Negative soft blast chilling cycle at 0°F "timed" (Manual: with or without core probe inserted in product)
- Negative hard blast chilling cycle at 0°F "timed" (Manual: with or without core probe inserted in product)

FUNCTIONS:

"S" Control

- Core probe heating to facilitate removal of frozen product
- Cycle memorization
- Manual activation of defrost cycle
- Automatic conversion to storage cycle at end of chilling/freezing cycle
- Sterilization

"T" Control

- Core probe heating to facilitate removal of frozen product
- Cycle memorization
- Manual activation of defrost cycle
- Automatic conversion to storage cycle at end of chilling/freezing cycle
- Sterilization
- Possibility of installing up to 4 core probes or a core probe with 4 sensors
- Alarm memorization (HACCP)

STANDARD DISPLAY:

"S" Control

- Probe temperature, if inserted
- Chamber temperature
- Active chilling phase
- Type of operation (timed, automatic, manual)
- Cycle type (chilling or freezing, soft or hard)
- Chiller state (chilling, storage, defrosting, stop)

"T" Control

- Probe temperature, if inserted (at core during chilling)
- Chamber temperature
- Active chilling phase
- Type of operation (timed, automatic, manual)
- Cycle type (chilling or freezing, soft or hard)
- Chiller state (chilling, storage, defrosting, stop)

ADDITIONAL DISPLAY:

"S" Control

- Time passed since start of cycle


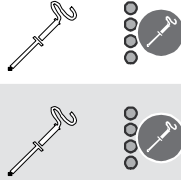

"T" Control

- Time passed since start of cycle
- Temperature of individual sensors (on multi-point or multi-probe core probes)
- Alarm states (HACCP)

A	ELITE
B	REFLECTIONS
C	STEAM TABLES
D	DROP-INS
E	DISPENSERS
F	HEALTHCARE
G	CONVEYORS
H	SUPPORT EQUIPMENT
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J	CABINETS
K	HEATING & HOLDING CABINETS
L	COOK & HOLD
M	MILLWORK
N	BBQ MACHINES
O	OVEN PROOFER COMBOS
P	OVENS
Q	PROOFERS
R	MERCHANT-DISERS
S	BLAST CHILLERS
T	ANLUKER

ACCESSORIES

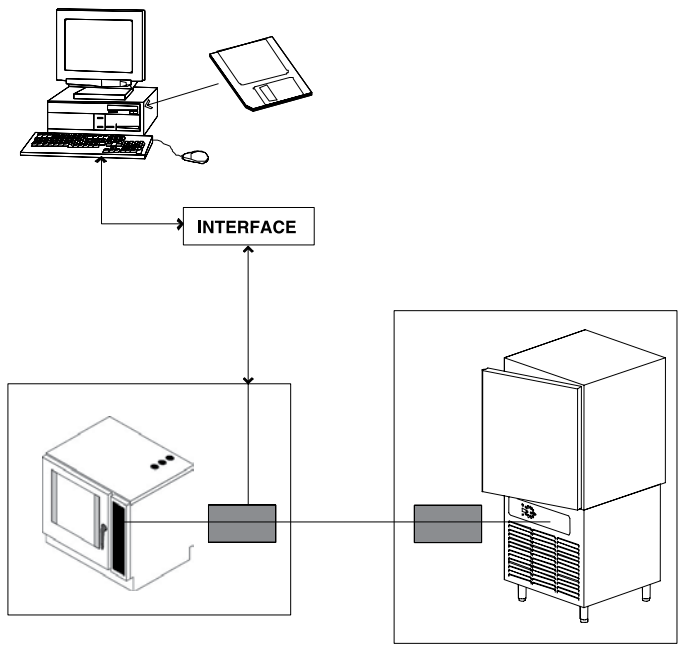
- A ELITE
- B REFLECTIONS
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- E DISPENSERS
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- R MERCHAN-DISERS
- S BLAST CHILLERS**
- T ANLIKER

	MODEL	DESCRIPTION	PRICE
	RXS RXT	Time and temperature recorder with printer (Version T Only)	\$3,681.00
	UV-1	Ultra Violet Sterilization Not available on Model ABM023	\$2,268.00
	UV-2 UV-3		\$4,536.00 \$6,804.00
MULTI PROBE SYSTEM (VERSION T ONLY)			
	SP1PL	Additional temperature probe (not heated) with 1 reading point (version T only)	\$565.00
	SM1PL1	Additional temperature probe (heated) with 1 reading point (version T only)	\$896.00
	MODEL	DESCRIPTION	PRICE
	SW	Software for data processing solo per version T	Contact Factory

S and T control units include 1 probe standard.

"S" control units include 1 port for 1 additional accessory.

"T" control unit include 3 ports for 3 additional accessories.



ANLIKER SLICERS



**BRUNNER
ANLIKER**

swiss  made



The Piper Difference

Superior Engineering & Quality

- Swiss Made
- Performs Chef Draw Cut
- Four Step Hand Ground Edge Blades
- Minimizes Cell Damage Of Product
- Maximizes Juice, Vitamin, And Nutrient Retention
- Lowers Food Cuts With Maximum Yield
- Quick ROI
- Easy To Clean
- Antimicrobial Blade Offerings And Components
- No Switch Operation
- Reliable – Comes Standard With Two Year Warranty
- Motor & Gear Assembly Maintenance Free



MODEL	DESCRIPTION	DIMENSIONS	HP	RPMS	UPPER HOUSING	BLADES AVAILABLE	ANTIMICROBIAL PROTECTION PUSHER	ANTIMICROBIAL PROTECTION BLADES	PRICE
GSM 4	Vegetable Cutter - 600 lbs/hr	29.92" x 14.57" x 16.93"	0.5	340	Cast Aluminum	47		X	\$5,839.00
GSM 5 Star	Vegetable Cutter - 600 lbs/hr	29.92" x 14.57" x 16.93"	0.5	340	Stainless Steel	52	X	X	\$8,395.00
XL	Vegetable Cutter - 900 lbs/hr	35.83" x 16.54" x 19.69"	1	280	Cast Aluminum	42	X		\$7,835.00
XL Star	Vegetable Cutter - 900 lbs/hr	35.83" x 16.54" x 19.69"	1	280	Cast Aluminum	42	X		\$10,607.00
MULTI-CUT-240	Vegetable Cutter - 1300 lbs/hr	37.09" x 30.79" x 42.52"	1	280	Cast Aluminum	42	X	X	\$51,587.00



- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTH-CARE
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- H SUPPORT EQUIPMENT
- I RACKS
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- K HEATING & HOLDING CABINETS
- L COOK & HOLD
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- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHAN-DISERS
- S BLAST CHILLERS
- T ANLIKER

Anliker Brunoise Discs



MODEL	DESCRIPTION	AVAILABLE FOR			PRICE
		GSM 4	GSM 5	XL, XL STAR, & MULTICUT-240	
BR3-5	BRUNOISE DISC 1/8" (3mm)		X		\$561.00
BR4-5	BRUNOISE DISC, 5/32" (4mm)		X		\$561.00
BR5-5	BRUNOISE DISC 7/32" (5mm)		X		\$561.00

Anliker Dicing Discs



W6
GSM 4&5

W10
XL

MODEL	DESCRIPTION	AVAILABLE FOR			PRICE
		GSM 4	GSM 5	XL, XL STAR, & MULTICUT-240	
W6-5	DICING DISC 1/4" x 1/4" x 5/16"	X	X		\$1,112.00
W8-5	DICING DISC 5/16"	X	X		\$996.00
W10-5	DICING DISC 3/8"	X	X		\$996.00
W14-5	DICING DISC 9/16"	X	X		\$996.00
W20-5	DICING DISC Soft Products Only 25/64" x 25/64" x 25/64"	X			\$1,147.00
W20-5	DICING DISC 25/64" x 25/64" x 25/64"		X		\$1,147.00
W6-7	DICING DISC 1/4"			X	\$3,093.00
W8-7	DICING DISC 5/16"			X	\$3,093.00
W10-7	DICING DISC 3/8"			X	\$3,093.00
W14-7	DICING DISC 9/16"			X	\$3,093.00
WK8G-7	DICING GRID INSERT 5/16"			X	\$628.00
WK10G-7	DICING GRID INSERT 3/8"			X	\$628.00
WK14G-7	DICING GRID INSERT 9/16"			X	\$628.00
WK20G-7	DICING GRID INSERT 29/32"			X	\$628.00

NOTE: Inserts require the WKB-7 body and WKK-7 knife.

Option	Description	List Price
WKB-7	Body	\$459.00
WKK-7	Knife	\$1,214.00

Anliker French Fry Discs



BT7
GSM 4&5

MODEL	DESCRIPTION	AVAILABLE FOR			PRICE
		GSM 4	GSM 5	XL, XL STAR, & MULTICUT-240	
BT6-5	FRENCH FRY DISC 15/64" (6mm)	X	X		\$842.00
BT6-7	FRENCH FRY DISC 15/64" (6mm)			X	\$1,508.00
BT7-5	FRENCH FRY DISC 9/32" (7mm)	X	X		\$842.00
BT7-7	FRENCH FRY DISC 9/32" (7mm)			X	\$1,508.00
BT8-5	FRENCH FRY DISC 5/16" (8mm)	X	X		\$842.00
BT8-7	FRENCH FRY DISC 5/16" (8mm)			X	\$1,508.00
BT10-5	FRENCH FRY DISC 3/8" (10mm)	X	X		\$842.00
BT10-7	FRENCH FRY DISC 3/8" (10mm)			X	\$1,508.00

Anliker Gaufrette Discs

MODEL	DESCRIPTION	AVAILABLE FOR			PRICE
		GSM 4	GSM 5	XL, XL STAR, & MULTICUT-240	
PG4-5	GAUFRETTE DISC 5/32" (4mm)		X		\$427.00
PG6-5	GAUFRETTE DISC 15/14" (6mm)		X		\$427.00



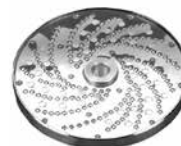
PG4
XL



PG4
GSM 4&5

Anliker Grating Discs

MODEL	DESCRIPTION	AVAILABLE FOR			PRICE
		GSM 4	GSM 5	XL, XL STAR, & MULTICUT-240	
14-5	GRATING DISC, FINE POWDER	X	X		\$546.00
14-7	GRATING PLATE, FINE POWDER			X	\$313.00
PH-9	PLATE HOLDER			X	\$309.00



Anliker Julienne Discs

MODEL	DESCRIPTION	AVAILABLE FOR			PRICE
		GSM 4	GSM 5	XL, XL STAR, & MULTICUT-240	
PA4K-7	JULIENNE DISC 5/32" (4mm)				\$1,048.00
PA4K-5	JULIENNE DISC 5/32" (4mm)	X	X		\$583.00
PA5K-7	JULIENNE DISC 3/16" X 5/32"			X	\$1,073.00
S1.5-5	JULIENNE DISC 1/16" (1.5mm)	X	X		\$610.00
S1.5-7	JULIENNE DISC 1/16" (1.5mm)			X	\$1,190.00
S2-5	JULIENNE DISC 5/64" (2mm) SQUARE	X	X		\$610.00
S2-7	JULIENNE DISC 5/64" (2mm) FOR			X	\$1,180.00
S3-5	JULIENNE DISC 1/8" X 5/64" (3m)	X	X		\$610.00
S3-7	JULIENNE DISC 5/64" (2mm)			X	\$1,286.00
WS-7	JULIENNE DISC (6mm) FOR GSM XL			X	\$894.00



PA4
XL



PA4
GSM 4&5



S2
XL



S2
GSM 4&5



BT7
XL

- A** ELITE
- B** REFLECTIONS
- C** STEAM TABLES
- D** DROP-INS
- E** DISPENSERS
- F** HEALTHCARE
- G** CONVEYORS
- H** SUPPORT EQUIPMENT
- I** RACKS
- J** CABINETS
- K** HEATING & HOLDING CABINETS
- L** COOK & HOLD
- M** COMBIS
- N** BBQ MACHINES
- O** OVEN PROOFER COMBOS
- P** OVENS
- Q** PROOFERS
- R** MERCHAN-DISERS
- S** BLAST CHILLERS
- T** ANLIKER

- A ELITE
- B REFLECTIONS
- C STEAM TABLES
- D DROP-INS
- E DISPENSERS
- F HEALTH-CARE
- G CONVEYORS
- H SUPPORT EQUIPMENT
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- K HEATING & HOLDING CABINETS
- L COOK & HOLD
- M MILLWORK
- N BBQ MACHINES
- O OVEN PROOFER COMBOS
- P OVENS
- Q PROOFERS
- R MERCHANDISERS
- S BLAST CHILLERS
- T ANLIKER

Anliker Shaving Discs



HS
GSM 4&5

HS
XL

MODEL	DESCRIPTION	AVAILABLE FOR			PRICE
		GSM 4	GSM 5	XL, XL STAR, & MULTICUT-240	
HS-5	SHAVING DISC 1/64" (.5mm)	X	X		\$724.00
HS-7	SHAVING DISC 1/64" (.5mm)			X	\$996.00

Anliker Shredding Discs



0
GSM 4&5

0
XL



23
GSM 4&5

MODEL	DESCRIPTION	AVAILABLE FOR			PRICE
		GSM 4	GSM 5	XL, XL STAR, & MULTICUT-240	
00-5	SHREDDING DISC 7/16" (11mm)	X	X		\$446.00
00-7	SHREDDING PLATE 7/16" (11mm)			X	\$200.00
0-5	SHREDDING DISC 23/64" (9mm)	X	X		\$392.00
0-7	SHREDDING PLATE 23/64" (9mm)			X	\$200.00
1-5	SHREDDING DISC 9/32" (7mm)	X	X		\$392.00
1-7	SHREDDING PLATE 9/32" (7mm)			X	\$291.00
3-5	SHREDDING DISC 3/16" (5mm)	X	X		\$453.00
3-7	SHREDDING PLATE 3/16" (5mm)			X	\$291.00
4-5	SHREDDING DISC 5/32" (4mm)	X	X		\$500.00
4-7	SHREDDING DISC 5/32" (4mm)			X	\$291.00
7-5	SHREDDING DISC 1/8" (3mm)	X	X		\$512.00
7-7	SHREDDING PLATE 1/8" (3mm)			X	\$328.00
9-5	SHREDDING DISC 3/32" (2.5mm)	X	X		\$552.00
9-7	SHREDDING PLATE 3/32" (2.5mm)			X	\$243.00
11-5	SHREDDING DISC 5/64" (2mm)	X	X		\$473.00
11-7	SHREDDING DISC 5/64" (2mm)			X	\$243.00
23-5	SPECIALTY SHREDDING DISC 3/32"	X	X		\$724.00
23-7	SPECIALTY SHREDDING DISC 3/32"			X	\$923.00

NOTE: Shredding plates for the GSM XL requires a PH-9 plate holder.

PH-9 - \$318

Anliker Slicing Discs

MODEL	DESCRIPTION	AVAILABLE FOR			PRICE
		GSM 4	GSM 5	XL, XL STAR, & MULTICUT-240	
F1-5	SLICING DISC 1/32" (1mm)	X	X		\$417.00
F1-7	SLICING DISC 1/32" (1mm)			X	\$728.00
F2-5	SLICING DISC 5/64" (2mm)	X	X		\$417.00
F2-7	SLICING DISC 5/64" (2mm)			X	\$728.00
G10-5	SLICING DISC 3/8" (10mm)	X	X		\$417.00
G10-7	SLICING DISC 3/8" (10mm)			X	\$728.00
G12-5	SLICING DISC 15/32" (12mm)	X	X		\$583.00
G12-7	SLICING DISC 15/32" (12mm)			X	\$728.00
G16-7	SLICING DISC 5/8" (16mm)			X	\$728.00
G3-5	SLICING DISC 1/8" (3mm)	X	X		\$417.00
G3-7	SLICING DISC 1/8" (3mm)			X	\$728.00
G4-5	SLICING DISC 5/32" (4mm)	X	X		\$417.00
G4-7	SLICING DISC 5/32" (4mm)			X	\$728.00
G6-5	SLICING DISC 15/64" (6mm)	X	X		\$417.00
G6-7	SLICING DISC 15/64" (6mm)			X	\$728.00
G8-5	SLICING DISC 5/16" (8mm)	X	X		\$417.00
G8-7	SLICING DISC 5/16" (8mm)			X	\$728.00
SU5-5	SLICING DISC 3/16" (5mm)	X	X		\$583.00
SU5-7	SLICING DISC 3/16" (5mm)			X	\$1,571.00
SU7-7	WAVY SLICING DISC 9/32" (7mm)			X	\$1,571.00
SU7-5	SLICING DISC, (7mm) WAVY CUT FRIES	X	X		\$583.00
TO-5	SLICING DISC 3/16" (5mm)	X	X		\$417.00
TO-7	SLICING DISC 3/16" (5mm)			X	\$728.00



F1
XL

F1
GSM 4&5



G3
GSM 4&5

Anliker Sickle Blades

MODEL	DESCRIPTION	AVAILABLE FOR			PRICE
		GSM 4	GSM 5	XL, XL STAR, & MULTICUT-240	
SM1.5-5	SICKLE BLADE 1/16" (1.5mm)	X	X		\$1,097.00
SM2.5-5	SICKLE BLADE 3/32" (2.5mm)	X	X		\$1,164.00
SM3.5-5	SICKLE BLADE 9/9"4 (3.5mm)	X	X		\$1,164.00
SM4.5-5	SICKLE BLADE 11/64" (4.5mm)	X	X		\$1,253.00
SM5.5-5	SICKLE BLADE 7/32" (5.5mm)	X	X		\$1,253.00
SM6.5-5	SICKLE BLADE 1/4" (6.5mm)	X	X		\$1,253.00



SM
GSM 4&5

Storage Cases

MODEL	DESCRIPTION	PRICE
SCV-1**	Vertical disc storage case (1 disc) *Will not hold cubing or dicing discs	\$155.00
SCH-3**	Horizontal disc storage case (3 discs)	\$239.00
SCH-4**	Horizontal disc storage case (4 discs)	\$263.00
SCV-7/3	Vertical disc storage rack (3 discs)	\$431.00
WR3	Three peg wall rack	\$107.00



SCV-1



SCH-3



SCV-7/3



WR-3

- A** ELITE
- B** REFLECTIONS
- C** STEAM TABLES
- D** DROP-INS
- E** DISPENSERS
- F** HEALTHCARE
- G** CONVEYORS
- H** SUPPORT EQUIPMENT
- I** RACKS
- J** CABINETS
- K** HEATING & HOLDING CABINETS
- L** COOK & HOLD
- M** COMBIS
- N** BBQ MACHINES
- O** OVEN PROOFER COMBOS
- P** OVENS
- Q** PROOFERS
- R** MERCHANDISERS
- S** BLAST CHILLERS
- T** ANLIKER



Holding Cabinets



Countertop Ovens



Proofers



Utility Carts



Cook & Hold Ovens



Blast Chillers



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Angle Racks



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Hot Food Tables



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