

C PIPER STEAM TABLES

Steam Tables

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PIPER PRODUCTS
BUILT TO LAST



DB-4-HF

Piper's Design Basics Hot Food Tables are designed to hold and maintain the temperature of hot food for use in meal assembly on tray lines. The Design Basics line is constructed of stainless steel tops, bodies, legs and base.

Only Piper's equipment has the advantage of **FoodSafe** technology and certification. This ensures that your food is kept "out of the **DANGER-ZONE**." Food spoilage occurs mainly because of rapidly accelerated bacteriological activity within the 40F-140F "**DANGER-ZONE**."

With **FoodSafe** 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.

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

- DB-2-HF DB-4-HF
- DB-3-HF DB-5-HF

STANDARD FEATURES

- ◆ Die stamped 20-gauge stainless steel top
- ◆ 14-gauge stainless steel legs fastened to 20-gauge stainless steel base with 14-gauge aluminized caster channels
- ◆ 20-gauge stainless steel wrapper
- ◆ 20-gauge stainless steel bottom-mounted wells, 6-1/2" deep with coved corners and drains
- ◆ 1" insulation on bottom of wells and 1/4" fiber frax all around
- ◆ 750 watt tubular heating element for each well is individually and infinitely controlled
- ◆ Wells can be run wet or dry
- ◆ Heating elements are bottom accessible
- ◆ 18-gauge stainless steel cutting board with 1/2" poly board
- ◆ Adjustable stainless steel bullet legs

DIMENSIONS

- ◆ DB-2-HF - 34" x 31" x 30"
- ◆ DB-3-HF - 34" x 31" x 44"
- ◆ DB-4-HF - 34" x 31" x 58"
- ◆ DB-5-HF - 34" x 31" x 72"
- ◆ 34" height on all standard units
- ◆ 31" width (includes cutting board)

ELECTRICAL

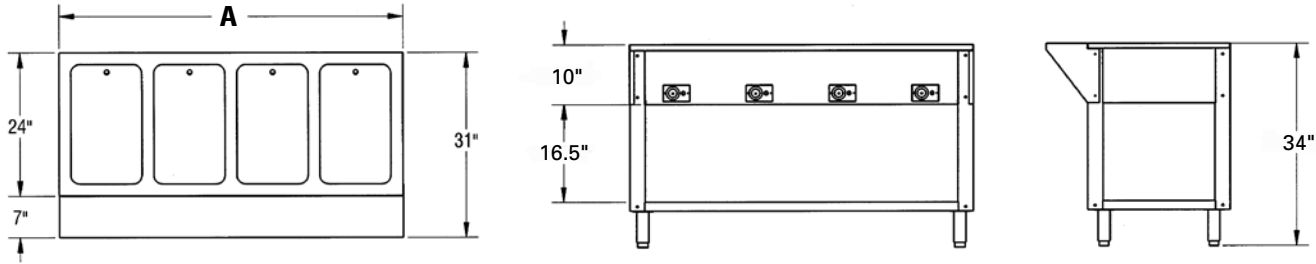
- ◆ All units are available in 120, 208 & 240 volts
- ◆ All units available in 208 or 240 volt, single- phase or three-phase
- ◆ Six foot electrical cord and plug

COMMON OPTIONS

- ◆ Tray slides
- ◆ Protector guards
- ◆ Manifoldded drains
- ◆ See reverse side for additional options

WARRANTY

- ◆ One year parts and labor. Warranty is detailed on inside front cover of the price list.



Spacing between wells is 2" Floor clearance of unit is 6"

Model#	# of Wells	A	Wattage	Amperage			NEMA Cap Number			Ship Wt. (lbs)
				120V	208V	240V	120V	208V	240V	
DB-2-HF	2	30"	1500	12.5	7.2	6.25	5-20P	6-15P	6-15P	204
DB-3-HF	3	44"	2250	18.75	10.8	9.375	5-30P	6-15P	6-15P	229
DB-4-HF	4	58"	3000	25	14.42	12.5	5-50P	6-20P	6-20P	254
DB-5-HF	5	72"	3750	31.25	18.02	15.63	5-50P	6-30P	6-20P	279

OPTIONS / ACCESSORIES

Part #	Description
<input type="checkbox"/> DBMCB	8" maple cutting board in lieu of poly cutting board
<input type="checkbox"/> DBSRTS	Solid 3-ribbed tray slide, 18-gauge stainless steel
<input type="checkbox"/> DBDRN	Common drains and manifold
<input type="checkbox"/> SDB	Dish shelf
<input type="checkbox"/> DBOHS	Overhead shelf
<input type="checkbox"/> DBCPG	Cafeteria protector guard
<input type="checkbox"/> DBBPG1	Buffet single side protector guard
<input type="checkbox"/> DBBPG	Buffet double side protector guard
<input type="checkbox"/> DBCS	Casters in lieu of legs

C-1 SPEC

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300 S. 84th Avenue
 Wausau, WI 54401
 Phone: 800-544-3057
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LIMITED WARRANTY: PIPER PRODUCTS warrants to the original purchaser parts and labor for a period of twelve (12) months from the date of purchase. See manufacturer's complete warranty for details.

It is our policy to build equipment which is design certified by companies that have been accredited at the Federal Level by the Occupational Safety and Health Agency (OSHA) and ANSI as a National Recognized Testing Laboratory. These companies include CSA International, Underwriters Laboratories, and the National Sanitation Foundation. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed. Consequently, all models may not bear the appropriate labels at all times.

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JOB _____ ITEM # _____ QTY # _____



DB-4-CI

MODEL NUMBER

- DB-2-CI DB-4-CI
 DB-3-CI DB-5-CI

Piper's Design Basics Cold Food Tables are designed to be ice cooled. The Design Basics line is constructed of stainless steel tops, bodies, legs and base. Built to Last.

STANDARD FEATURES

- ◆ 18-gauge stainless steel top
- ◆ 14-gauge stainless steel legs fastened to 20-gauge stainless steel base with 14-gauge aluminized channels for support
- ◆ 20-gauge stainless steel wrapper
- ◆ 20-gauge stainless steel fully welded 5" deep well
- ◆ Well is enclosed with insulation on sides, end and bottom
- ◆ 1" drain with shut off valve shall be built into the bottom of the well
- ◆ 18-gauge stainless steel cutting board with 1/2" poly board
- ◆ Adjustable stainless steel bullet legs

DIMENSIONS

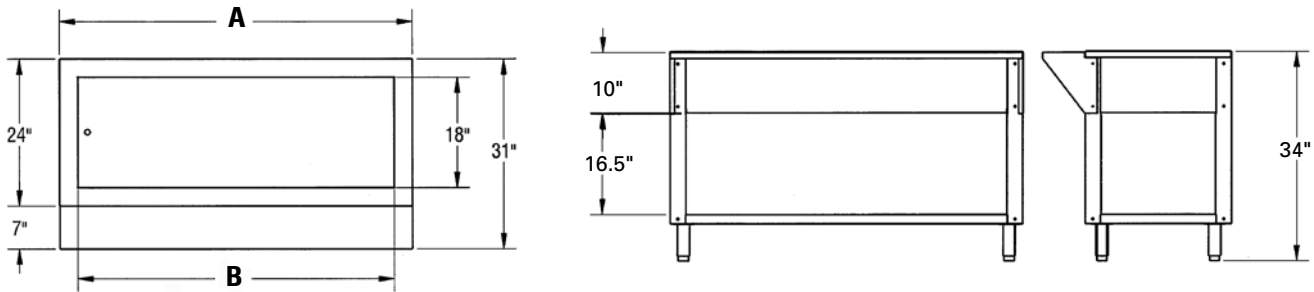
- ◆ DB-2-CI - 34" x 31" x 30"
- ◆ DB-3-CI - 34" x 31" x 44"
- ◆ DB-4-CI - 34" x 31" x 58"
- ◆ DB-5-CI - 34" x 31" x 72"
- ◆ 34" height on all standard units
- ◆ 31" width (includes cutting board)

COMMON OPTIONS

- ◆ Tray slides
- ◆ Protector guards
- ◆ See reverse side for additional options

WARRANTY

- ◆ One year parts and labor. Warranty is detailed on inside front cover of the price list.



Cold Pan depth is 5". Floor clearance of unit is 6".

Model#	12x20 Pan Capacity	Pan Depth	A	B	Ship Wt. Height	(lbs)
DB-2-CI	2	5"	30"	24"	34"	175
DB-3-CI	3	5"	44"	38"	34"	200
DB-4-CI	4	5"	58"	52"	34"	225
DB-5-CI	5	5"	72"	66"	34"	250

OPTIONS / ACCESSORIES

Part #	Description
<input type="checkbox"/> DBMCB	8" maple cutting board in lieu of poly cutting board
<input type="checkbox"/> DBSRTS	Solid 3-ribbed tray slide, 18-gauge stainless steel
<input type="checkbox"/> SDB	Dish shelf
<input type="checkbox"/> DBOHS	Overhead shelf
<input type="checkbox"/> DBCPG	Cafeteria protector guard
<input type="checkbox"/> DBBPG1	Buffet single side protector guard
<input type="checkbox"/> DBBPG	Buffet double side protector guard
<input type="checkbox"/> DBCS	Casters in lieu of legs
<input type="checkbox"/> DBDRN	Common drains and manifold

C-2 SPEC

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JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

- DB-2-ST DB-4-ST
 DB-3-ST DB-5-ST



DB-4-ST

Piper's Design Basics Solid Top Units are great for serving and merchandising food products. The Design Basics line is constructed of stainless steel tops, bodies, legs and base. Built to Last.

STANDARD FEATURES

- ◆ 18-gauge stainless steel top
- ◆ 14-gauge stainless steel legs fastened to 20-gauge stainless steel base with 14-gauge aluminized channels for support
- ◆ 20-gauge stainless steel wrapper
- ◆ 18-gauge stainless steel cutting board with 1/2" poly board
- ◆ Adjustable stainless steel bullet legs

DIMENSIONS

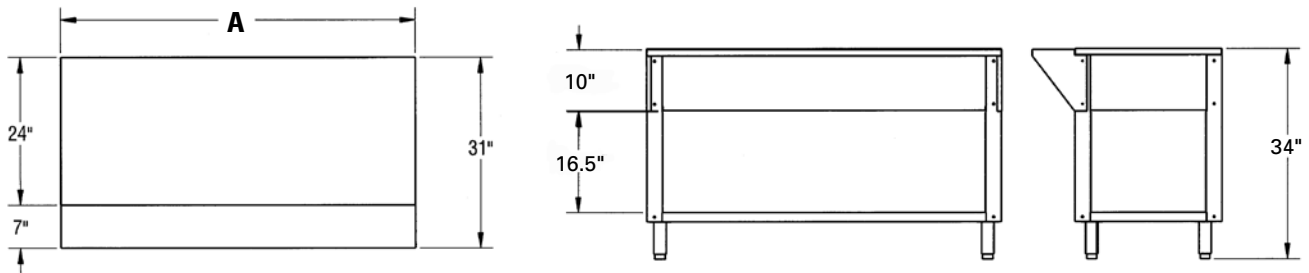
- ◆ DB-2-ST - 34" x 31" x 30"
- ◆ DB-3-ST - 34" x 31" x 44"
- ◆ DB-4-ST - 34" x 31" x 58"
- ◆ DB-5-ST - 34" x 31" x 72"
- ◆ 34" height on all standard units
- ◆ 31" width (includes cutting board)

COMMON OPTIONS

- ◆ Tray slides
- ◆ Protector guards
- ◆ See reverse side for additional options

WARRANTY

- ◆ One year parts and labor. Warranty is detailed on inside front cover of the price list.



Floor clearance of unit is 6"

Model#	Length	Width	Height	Ship Wt. (lbs)
DB-2-ST	30"	31"	34"	189
DB-3-ST	44"	31"	34"	199
DB-4-ST	58"	31"	34"	219
DB-5-ST	72"	31"	34"	239

OPTIONS / ACCESSORIES

Part #	Description
<input type="checkbox"/> DBMCB)	8" maple cutting board in lieu of poly cutting board
<input type="checkbox"/> DBSRTS	Solid 3-ribbed tray slide, 18-gauge stainless steel
<input type="checkbox"/> SDB	Dish shelf
<input type="checkbox"/> DBOHS	Overhead shelf
<input type="checkbox"/> DBCPG	Cafeteria protector guard
<input type="checkbox"/> DBBPG1	Buffet single side protector guard
<input type="checkbox"/> DBBPG	Buffet double side protector guard
<input type="checkbox"/> DBCS	Casters in lieu of legs

C-3 SPEC

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FoodSafe™



DME-3-PTS-BH

Pipermatic Mobile Hot Tables are ideal when transport of hot food is desired within the institution for "point-of-service" or remote feeding applications. Available with an optional extended, continuous perimeter bumper, this unit is designed to survive the rigors of typically heavy institutional use. The rugged, all stainless design insures years of easy cleanability and low maintenance use.

Only Piper's equipment has the advantage of **FoodSafe™** technology and certification. This ensures that your food is kept "out of the **DANGER-ZONE.**" Food spoilage occurs mainly because of rapidly accelerated bacteriological activity within the 40F-140F "**DANGER-ZONE.**"

With **FoodSafe™** 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.

STANDARD FEATURES

- ◆ 20-gauge stainless steel top
- ◆ Enclosed base with stainless steel bottom shelf and removable sliding doors
- ◆ Doors have recessed handles and ball bearing rollers
- ◆ Wet/dry wells are one piece, die stamped stainless steel with 12" x 20" openings, 6-1/2" deep with covered corners
- ◆ 1" insulation on sides and between wells, 1/4" ceramic fiber insulation on bottom
- ◆ 1000 watt tubular heating element for each well with infinite controls and a pilot light
- ◆ Each well contains a carbon steel heat dispersion plate for even heating
- ◆ 8" stainless steel cutting board operator's side
- ◆ Stainless steel tubular push bar on right end
- ◆ 5" diameter plate casters, 2 rigid and 2 swivel with brakes

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

- DME-3-PTS
- DME-4-PTS
- DME-5-PTS

DIMENSIONS

- ◆ 34" height on all standard units
- ◆ 28" width
- ◆ 44", 58" and 72" lengths
- ◆ *Full perimeter bumper adds 6" to overall lengths and 4-3/8" to overall width.

ELECTRICAL

- ◆ Three well units are available 120V, 208V or 240V, single-phase and 208V or 240V, three-phase
- ◆ Four and five well units are available in 208V or 240V, single- or three-phase
- ◆ Six foot electrical cord and plug and cord holder located on the right end from operator side

HEAT-IN-BASE FEATURES

- ◆ Hinged doors
- ◆ Each base compartment is furnished with four sets of pan slides on 2-3/4" spacing
- ◆ Slides are fully removable
- ◆ Individual thermostat control located on electrical raceway below the drop-hinged shelf
- ◆ Three and four well units have 1500 watts in base, five well has 2000 watts

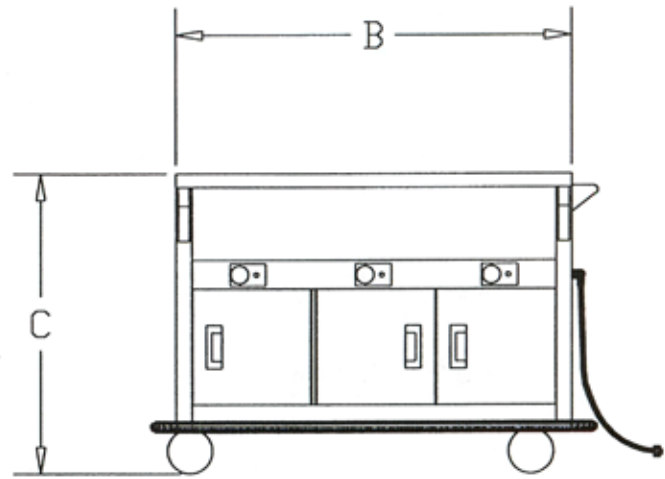
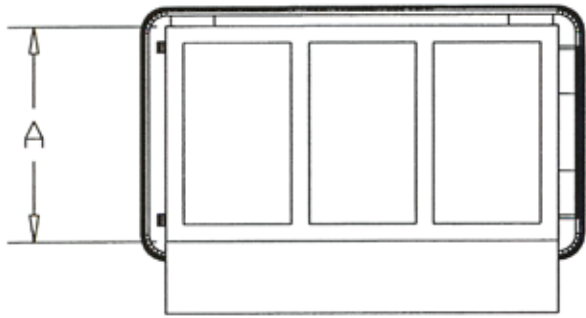
WARRANTY

- ◆ One year parts and labor. Warranty is detailed on inside front cover of the price list.

SPEC C-4

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Body Type	Model #	# of Wells	(A) Width	(B) Length	(C) Height	Total Wattage
Non Heat-in-Base	DME-3-PTS*	3	23-7/8"	44"	34"	3000
	DME-3-PTSB	3	28-1/4"	50"	34"	3000
	DME-4-PTS*	4	23-7/8"	58"	34"	4000
	DME-4-PTSB	4	28-1/4"	64"	34"	4000
	DME-5-PTS*	5	23-7/8"	72"	34"	5000
	DME-5-PTSB	5	28-1/4"	78"	34"	5000
Heat-in-Base	DME-3-PTS-H*	3	23-7/8"	44"	34"	4500
	DME-3-PTS-BH	3	28-1/4"	50"	34"	4500
	DME-4-PTS-H*	4	23-7/8"	58"	34"	5500
	DME-4-PTS-BH	4	28-1/4"	64"	34"	5500
	DME-5-PTS-H*	5	23-7/8"	72"	34"	7000
	DME-5-PTS-BH	5	28-1/4"	78"	34"	7000

OPTIONS / ACCESSORIES

Part #	Description
<input type="checkbox"/> MB	8" maple cutting board
<input type="checkbox"/> 3B	3-bar tray slide
<input type="checkbox"/> PG	Protector guard (no heat or lights)
<input type="checkbox"/> PGL	Protector guard with lights
<input type="checkbox"/> PGH	Protector guard with heat
<input type="checkbox"/> SS	Stainless steel serving shelf
<input type="checkbox"/> SSH	Serving shelf with heat
<input type="checkbox"/> DRN	Common drains and manifold

*Without bumper.

	Single -Phase			3-Phase			Single-Phase			3-Phase		
	120	208	240	120	208	240	120	208	240	120	208	240
3-well	25	14.4	12.5	NA	8.3	7.2	5-50P	6-15P	6-15P	NA	15-20P	15-20P
4-well	33.3	19.2	16.7	NA	11	9.6	5-50P	6-30P	6-30P	NA	15-20P	15-20P
5-well	NA	24	20.8	NA	13.9	12	NA	6-30P	6-30P	NA	15-20P	15-20P
HEAT-IN-BASE												
3-well	37.5	21.6	18.8	NA	12.5	10.8	5-50P	6-30P	6-30P	NA	15-20P	15-20P
4-well	NA	26.4	22.9	NA	15.3	13.2	NA	6-50P	6-30P	NA	15-30P	15-30P
5-well	NA	33.7	29.2	NA	19.5	16.9	NA	6-50P	6-50P	NA	15-30P	15-30P

The above amperage and NEMA numbers are for units without overhead lights.

C-4 SPEC

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FoodSafe™



DME-3-OS operator's side

Pipermatic Stationary Hot Food Tables are designed to hold and maintain the temperature of hot food in various size pans for use in meal assembly on tray lines and cafeterias. Available with an optional extended, continuous perimeter bumper, this unit is designed to survive the rigors of typically heavy institutional use. The rugged, all stainless design insures years of easy cleanability and low maintenance use.

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JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

- DME-3 OPEN BASE
- DME-4 SEMI-ENCLOSED BASE
- DME-5 ENCLOSED BASE
- DME-6

STANDARD FEATURES

- ◆ 20-gauge stainless steel top
- ◆ Available in three body styles, open-base, semienclosed or enclosed with sliding doors
- ◆ DS models include enclosed base with stainless steel bottom shelf and removable sliding doors
- ◆ Wet/dry wells are one piece, die stamped stainless steel with 12" x 20" openings, 6-1/2" deep with coved corners
- ◆ 1" insulation on sides and between wells, 1/4" ceramic fiber insulation on bottom
- ◆ 1000 watt tubular heating element for each well with infinite controls and a pilot light
- ◆ Each well contains a carbon steel heat dispersion plate for even heating
- ◆ 8" maple cutting board operator's side
- ◆ 7-1/2" wide recessed plate shelf below cutting board
- ◆ Adjustable 6" legs

DIMENSIONS

- ◆ 34" height on all standard units
- ◆ 32" width
- ◆ 44", 58", 72" and 86" lengths

ELECTRICAL

- ◆ Three well units are available 120V, 208V or 240V, single-phase and 208V or 240V, three phase
- ◆ Four, five and six well units are available in 208V or 240V, single- or three-phase
- ◆ Electrical hook-up junction box mounted on right end from control side
- ◆ Six foot electrical cord and plug included with mobile units.

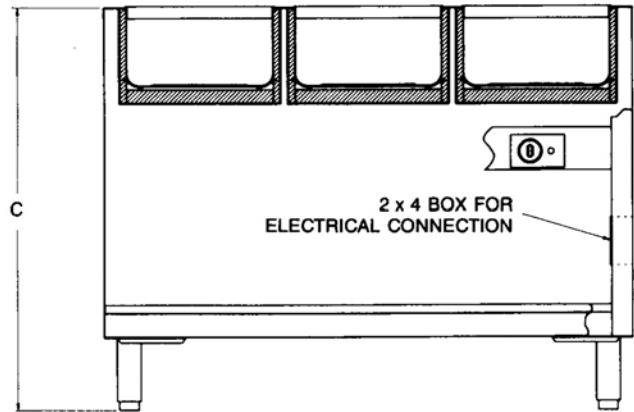
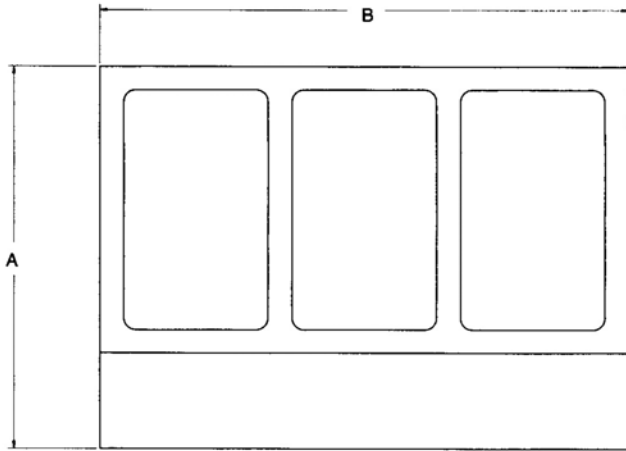
WARRANTY

- ◆ One year parts and labor. Warranty is detailed on inside front cover of the price list.

SPEC C-5

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# of Wells	(A) Width	(B) Length	(C) Height	Open Base	Semi-Enclosed	Enclosed	Total Wattage
3	32"	44"	34"	DME-3-OS	DME-3-SS	DME-3-DS	3000
4	32"	58"	34"	DME-4-OS	DME-4-SS	DME-4-DS	4000
5	32"	72"	34"	DME-5-OS	DME-5-SS	DME-5-DS	5000
6	32"	86"	34"	DME-6-OS	DME-6-SS	DME-6-DS	6000

	Single -Phase			3-Phase			Single-Phase			3-Phase		
	120	208	240	120	208	240	120	208	240	120	208	240
3-well	25	14.4	12.5	NA	8.3	7.2	5-50P	6-15P	6-15P	NA	15-20P	15-20P
4-well	33.3	19.2	16.7	NA	11	9.6	5-50P	6-30P	6-30P	NA	15-20P	15-20P
5-well	NA	24	20.8	NA	13.9	12	NA	6-30P	6-30P	NA	15-20P	15-20P
6-well	NA	28.8	25	NA	16.7	14.5	NA	6-50P	6-50P	NA	15-30P	15-20P

The above amperages and NEMA numbers are for units without overhead lights.

OPTIONS / ACCESSORIES

Part #	Description
<input type="checkbox"/> SB	8" stainless steel cutting board
<input type="checkbox"/> MB	8" maple cutting board
<input type="checkbox"/> 3B	3-bar tray slide
<input type="checkbox"/> PG	Protector guard (no heat or lights)
<input type="checkbox"/> PGL	Protector guard with lights
<input type="checkbox"/> PGH	Protector guard with heat
<input type="checkbox"/> SS	Stainless steel serving shelf
<input type="checkbox"/> DRN	Common drains and manifold
<input type="checkbox"/> WB	Two locking casters: Includes six foot electrical cord & plug

C-5 SPEC

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