

JOB \_\_\_\_\_ ITEM # \_\_\_\_\_ QTY # \_\_\_\_\_

**MODEL NUMBER**

- 2-HF-HIB
- 3-HF-HIB
- 4-HF-HIB
- 5-HF-HIB
- 6-HF-HIB

\*(Please specify voltage & phase)



5-HF-HIB



The heat-in-base system is a built-in option which permits handy storage of prepared foods directly under your Elite hot food wells. Pan rack assemblies are provided to allow storage of standard 12 x 20 food pans. Each pan rack assembly will accommodate the following full size pans: 6 - 2-1/2" deep pans or 3 - 4" deep pans or 2 - 6" deep pans.

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 140F longer and cold food is kept below 40F. Both are key factors in HACCP compliance and the fight against foodborne pathogens.

**ELECTRICAL**

- ◆ Temperature in the heat-in-base controlled by a single thermostat. Heating elements are 500 watt tubular type. The heat-in-base is electrically intertwined to the base unit thus one common cord and plug is provided. The availability of the heat-in-base option is dependent upon total amperage of the base unit plus the heat-in-base option.
- ◆ Drain valve exits operator's left side as standard. Drain valve is 3/4" FPT.

For standard features and common options please refer to Elite Hot Food spec sheet.

**DIMENSIONS**

- ◆ 2-HF-HIB - 36"H x 28"D x 32"L
- ◆ 3-HF-HIB - 36"H x 28"D x 46"L
- ◆ 4-HF-HIB - 36"H x 28"D x 60"L
- ◆ 5-HF-HIB - 36"H x 28"D x 74"L
- ◆ 6-HF-HIB - 36"H x 28"D x 88"L
- ◆ 36" height on all standard units

**ELECTRICAL**

- ◆ Two and three well units are available in 120, 208, 240 volts, single phase standard
- ◆ Eight foot electrical cord and plug

**COMMON OPTIONS**

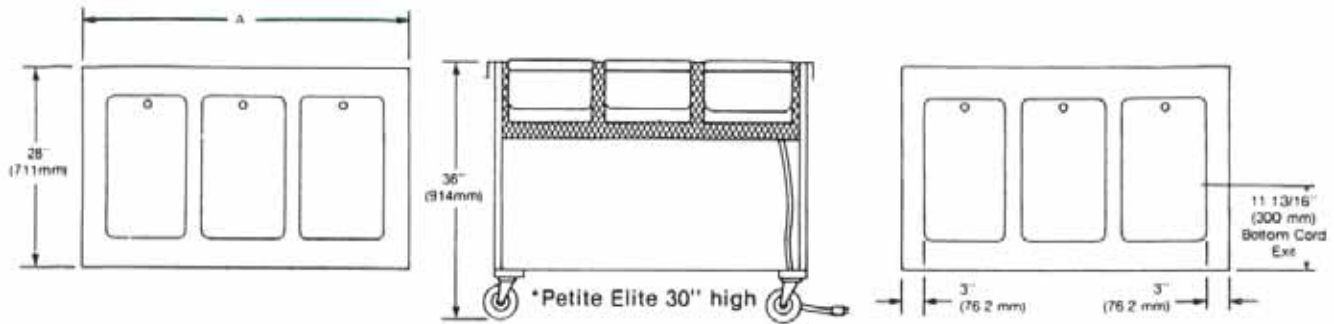
- ◆ **PIZZAZZ POWDER COATING IN LIEU OF STAINLESS STEEL**

**ASSEMBLY STRUCTURE**

Double wall stainless steel hinged doors provided. Doors insulated with one inch density insulation. Each door hinged and provided with a magnetic catch and recessed door pull. Heat-in-base sides and back are of double wall construction and insulated with high density fiberglass insulation.

**WARRANTY**

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



| "A" DIM.     | MODEL NUMBER | NO. OF DOORS | NO. PAN RACK ASSY'S | WATTAGE WITH HEAT-IN-BASE | AMPERAGE (SINGLE PHASE) |      |      | NEMA CAP NUMBER |       |       |
|--------------|--------------|--------------|---------------------|---------------------------|-------------------------|------|------|-----------------|-------|-------|
|              |              |              |                     |                           | 120V                    | 208V | 240V | 120V            | 208V  | 240V  |
| 32" (812mm)  | 2HF-HIB      | 1            | 1                   | 3000                      | 25                      | 14.4 | 12.5 | 5-50P           | 6-15P | 6-15P |
| 46" (1168mm) | 3HF-HIB      | 2            | 2                   | 4500                      | 37.5                    | 21.6 | 18.7 | 5-50P           | 6-30P | 6-30P |
| 60" (1524mm) | 4HF-HIB      | 2            | 2                   | 5500                      | N/A                     | 26.4 | 22.9 | N/A             | 6-50P | 6-30P |
| 74" (1880mm) | 5HF-HIB      | 2            | 2                   | 7000                      | N/A                     | 33.6 | 29.2 | N/A             | 6-50P | 6-50P |
| 88" (2235mm) | 6HF-HIB      | 3            | 3                   | 8000                      | N/A                     | 38.5 | 33.3 | N/A             | 6-50P | 6-50P |

EACH PAN RACK ASSEMBLY TO ACCOMMODATE THE FOLLOWING FULL SIZE 12 X 20 PANS  
 6 EACH 2-1/2" DEEP; OR 3 EACH 4" DEEP; OR 2 EACH 6" DEEP.

## A-1-B SPEC

**PIPER PRODUCTS**  
 BUILT TO LAST  
[www.piperonline.net](http://www.piperonline.net)

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

**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.

We reserve the right to change specifications and product design without notice. Such revisions do not entitle buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment. Information is not for design purposes.