

PIPER

The Food-Focused Equipment Company



Drop-Ins

PIPER

Hot, cold or ambient, Piper has the drop-ins you need.

Piper offers a comprehensive line of drop-ins serving many industries from restaurants and bars to convenience stores, groceries and schools. We offer hot and cold drop-ins, combination wells, ceran glass hot plates and cook tops, frost tops and ambient drop-ins for food service use. We also build many drop-in dispensers for cups, plates, trays and napkins.

Piper's goal is to meet all of the safety and convenience needs of our customers. Our products not only keep food looking great, but are also designed to keep food in the FoodSafe zone - below 40°F and above 150°F, and at peak flavor. In addition, all of our drop-ins can be integrated into multiple units while using superior materials and craftsmanship.

Piper offers food service equipment that installs with ease, integrates seamlessly and delivers years of reliable, trouble free performance.



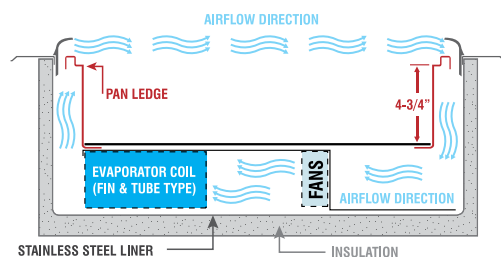
Cool Breeze™ Drop-In

An innovative air curtain keeps product under 40°F without ice or water. The cascade of cool air maintains correct temperature without drying or freezer burn.

- Gentle airflow keeps product drying to a minimum
- Digital temperature display and control of temperature and defrost make it easy to use.



5CB-DI



NSF Standard 7

CB (Cool Breeze) units are listed with NSF in Standard 7 for design and construction and have been performance-tested for the storage of potentially hazardous foods. The NSF performance test criterion is holding a food-like medium at or below 40°F without any freezing for four hours at 86°F ambient room temperature



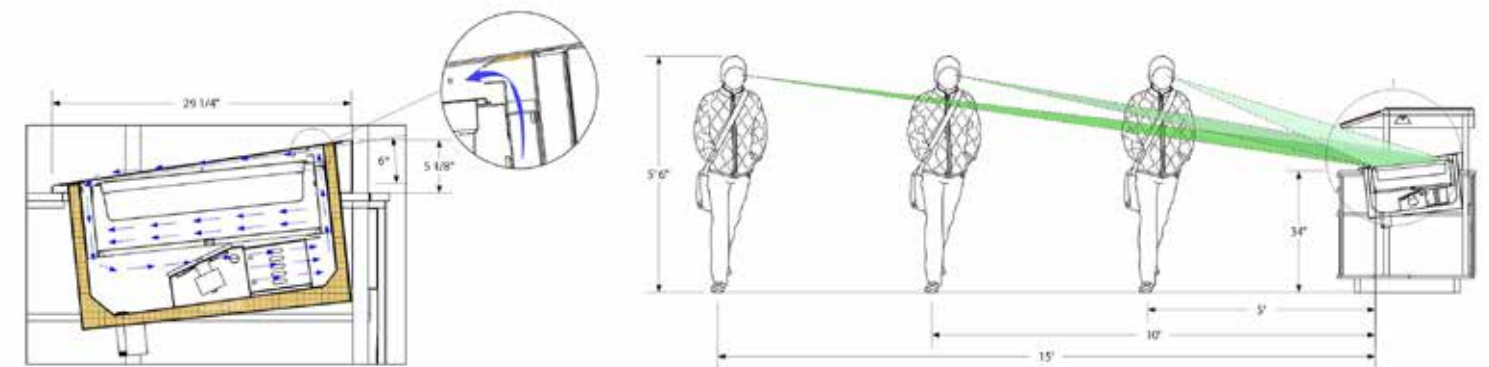
Only Piper's equipment has the advantage of FoodSafe technology and certification. This ensures that your food is kept out of the DANGER-ZONE. Food spoilage occurs mainly because of rapidly accelerated bacteriological activity within the 40°F-140°F DANGER-ZONE.

Hot food tables hold product at the minimum temperature of 150°F (65°C), cold food tables hold product under 40°F (4°C), as required by NSF.

Piper tray make-up equipment provides maximum food protection and meets sanitation requirements for materials, design, construction, and performance of commercial cooking, and powered hot food holding.



Adjustable adapter bars can be custom configured for many pan sizes and salad bar layouts.



The angled air-over cold pan is just another way we keep the focus on the food.



AOP

Angled Air-Over Cold Pan

Our innovative Angled Air-Over Cold Pan Drop-In might be a mouthful to say, but its ability to display food with flair makes it all the more mouth-watering! Angled at just 6 degrees, it makes a remarkable difference in the visibility of the product, especially at a distance - where you really want to reel them in! It is available in multiple sizes ranging from 2-pans to 10-pans. Have them installed into our custom millwork, or place them back-to-back in one of our attractive island merchandisers. Add a solid surface countertop and an LED lighted guard and you have a beautiful way to display your product and attract more customers.

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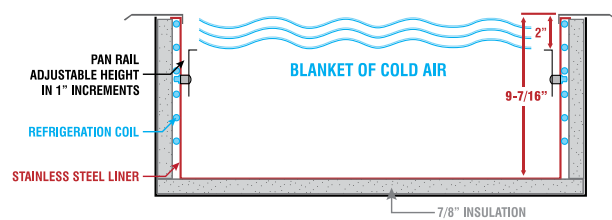
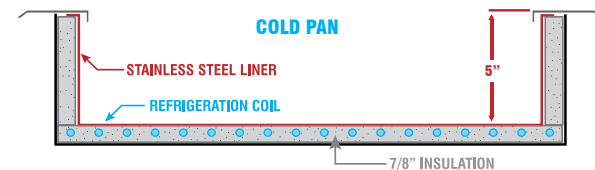
Cold Food Drop-Ins



4CM-DI

Cold Food Drop-In

Mechanically Refrigerated/Ice Cooled (CM) and Ice Only (CI) units are designed to be used with ice. Standard pans are lip-hung along the top of the unit while coils mounted to the bottom of the well help slow the melting of the ice and chill the pans. These units are evaluated for design and construction against NSF standards. They are not intended for the storage of potentially hazardous foods. Wells are available in 2- through 6-pan sizes.

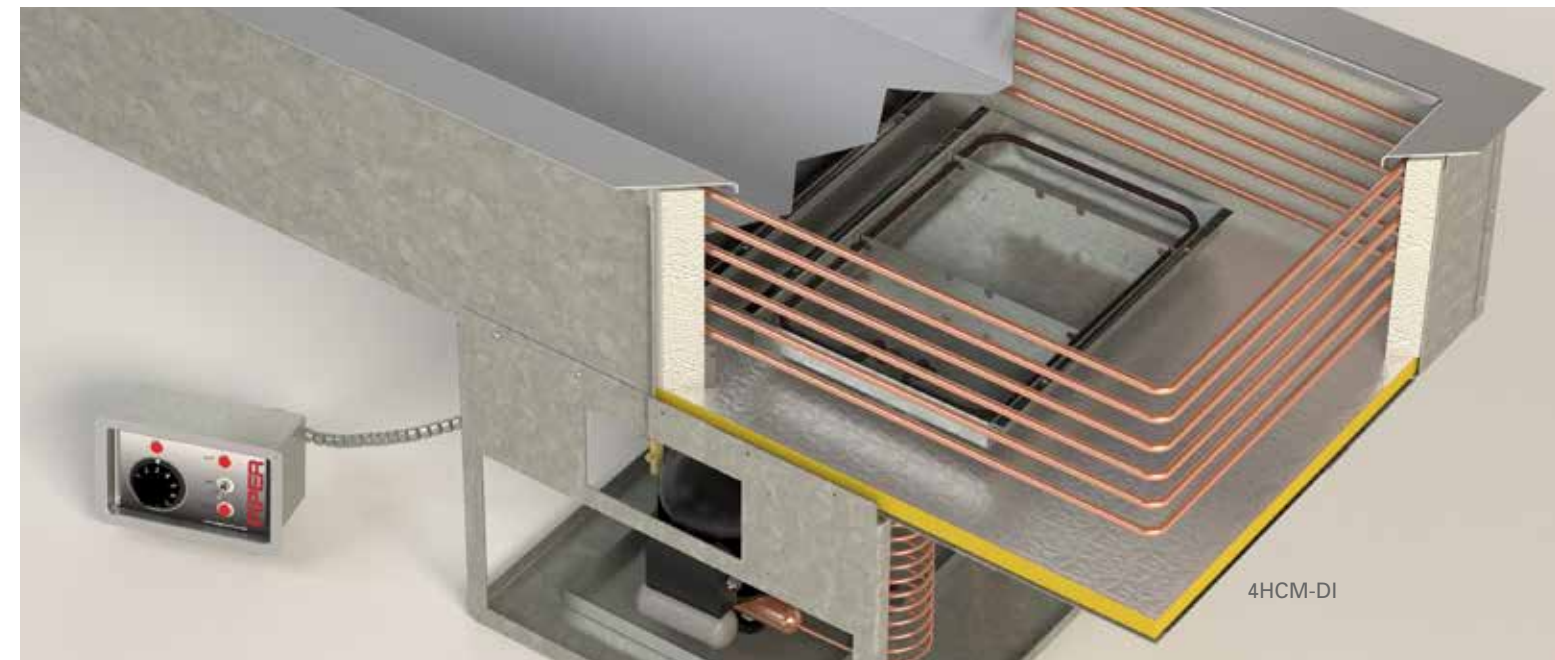


NSF 7 Bloomington Cold Food Drop-In

The extra depth of the Bloomington Well allows the pans to sit below the surface of the top panel. This keeps a blanket of cold air over the pans and allows NSF-7 Classification. These mechanically refrigerated-ice cooled units are just right for salad bars and dessert tables in either cafeteria or buffet applications.



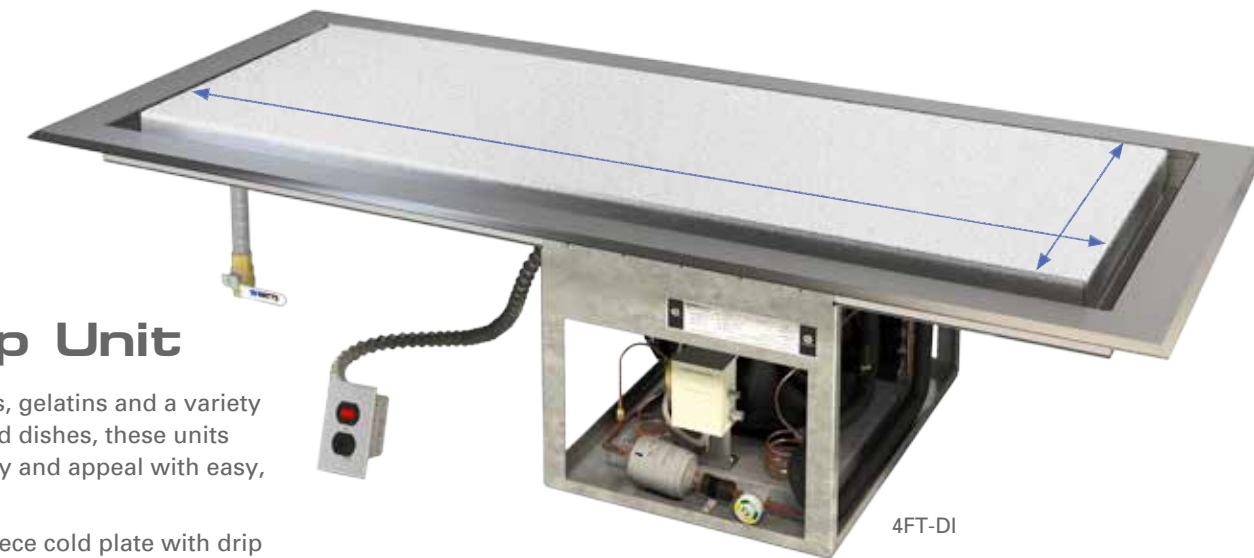
4BCM-DI



4HCM-DI

Combination Hot/Cold Food Wells

- Available in 2- through 6-pan sizes
- Stainless steel top with a feathered down edge on all sides
- 1" drain is built into the bottom of the well with shut-off valve
- Power supply is 120V-60-1, 120V/208V, 120V/240V dual voltages to operate refrigeration unit and heaters
- Coils are mounted on sides and ends of cold pan
- All 1,000 watt heating elements are installed under bottom of the well
- Ice cooled and mechanically refrigerated/ice cooled units are designed to be used with ice. Mechanical refrigeration is added to slow the melting of the ice.



4FT-DI

Frost Top Unit

Ideal for parfaits, pastries, gelatins and a variety of other dessert and salad dishes, these units combine excellent display and appeal with easy, efficient cooling.

- Top has raised one-piece cold plate with drip trough on all sides, 1/2" drain and valve on one end of trough
- Wide trough on all sides allows easy cleaning
- Insulated on all sides and bottom of the unit for maximum efficiency
- Completely enclosed in a galvanized sheet housing, attached to framework

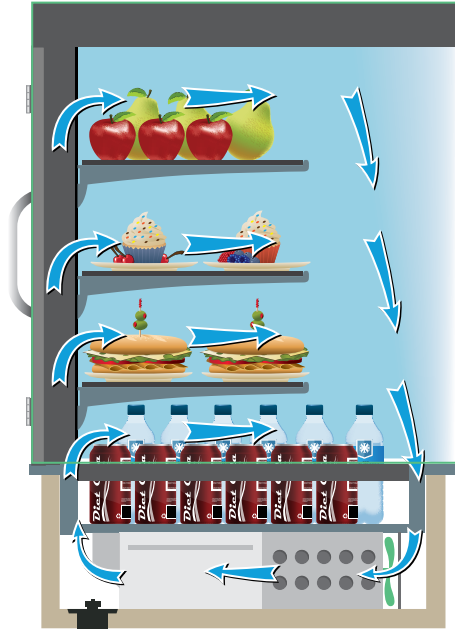
Full Coverage

Our Frost Top gives you the maximum amount of chilled display area by frosting all the way to the edge.

PIPER

Piper Series OTR Self Service

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



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.

Features

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



OTR-3



Glass Top Hot Plates



D16050-HS

D240160-HS

Made with Schott Ceran® Glass

Piper's Glass Top Hot Plates offer an attractive and flexible approach to the display of foods that need to be kept hot. These electrically heated units are available as drop-in or built-in models for use in serving counters to replace steam pans that hide the food; or as portable counter top models that can be easily relocated as required. All models can be provided with an optional "hot spot" or with an optional sneeze guard with quartz heater for overhead heating.

- Piper Hot Plates have up to 40% more wattage than competitive brands - meaning they get hotter faster, while using less energy over time.
- Hot Plate units have up to 50% more raw material than the competitors - with high powered and heavy duty construction, Piper hot plates have the ability to hold food above 140°F for four hours.
- Units with multi-part sections have individually controlled elements allowing for maximum hot holding versatility. In slower meal periods, unused sections can be powered down to conserve energy.



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 creating the possibility of presenting a large variety of product sizes.



Hygiene and Cleaning

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

Hot Food Drop-Ins

2 Styles to Meet Your Specifications

Our Hot Food Drop-Ins are available in two different variations to provide you with the best options for your operation. Our MD-Series drop-ins include a flanged top panel, are bottom-insulated, and thermostatically controlled. The HFW-Series Hot Food Drop-Ins come standard with a 90° turn-down top panel, are fully insulated, and infinite controlled. Both styles come with the following features standard:

- 2- through 6-well units with 14-gauge stainless steel top with 12" x 20" die-stamped openings
- Wet or Dry Operation eliminates operator error while providing flexibility and longer life
- Stainless steel seamless deep drawn well construction - 12" x 20" x 6-3/8"
- Heavy-duty wiring harness connects to a separate control box with individual indicator lights
- Dual-voltage elements (208/240V-1200/1600W) standard; other voltages/wattages available
- Coved corners for easy cleaning



4HFW

HFW-Style 90° Turn-Down Top

MD-Style Flanged Top



Turn-Down or Flange?

The HFW's stainless steel top includes a 90° turn-down with fully welded corners for a traditional, durable look. The MD-Style drop-ins include a stainless steel top with a feathered flange on all 4 sides for a modern, sleek appearance.



Round Hot Food Wells

- Available in 7qt and 11qt sizes, with or without drain
- Top mounting flange and food well is constructed of one piece, deep drawn stainless steel
- Controlled by an infinite heat switch
- Easy-to-read On/Off indicator light



11QT-D-T-R

Single-pan Hot Food Wells

Multiple styles and options available including top and bottom-mounting. All wells ship standard with thermostat controls, coved corners for easy cleaning, easy-to-read On/Off indicator lights and Piper Locks for a solid, secure Installation.

- Optional infinite control
- Available with or without drain
- Recognized or Listed Models
- Dual-voltage elements (208/240V-1200/1600W) standard; other voltages/wattages available



Top Mount
CCF-OD-A-T-UL



Top Mount
CCF-D-B-T-UL

Self-Leveling Drop-In Tray, Rack and Plate Dispensers



AT Unheated



ATH Heated



ATS Split Tube Unheated

Plate Drop-Ins

- Offered in shielded and unshielded, heated and unheated models
- Three plate guides keep plates properly aligned and provide convenient housing of on/off switch in heated models
- Optional stainless steel outer sleeve to enclose unheated dispensers.
- These units are customizable and can be made to specific heights.



Optional Lid



ADIN-1418



ADIF-2020

Tray and Rack Drop-Ins

- Include a removable stainless steel carrier tray for bottom support
- Top flange is fabricated of heavy-gauge stainless steel
- Enclosed models of tray and rack drop-ins have a stainless steel enclosure



Keeps Trays, Racks and Plates at Counter Height

- All models of drop-ins are field adjustable to accommodate different weights
- Self-leveling mechanism lifts out for easy cleaning
- Drop-in styles are easy to install and are available with open or shielded base

Miscellaneous Drop-Ins

Piper also offers an array of support equipment to add functionality to your operation, including:

- Egg Crates
- Napkin Dispensers
- Soufle Cup Dispensers



2SCD



TDNM



EGG-1212

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