

Aluminum Tray Delivery Carts

Steam Table Pans, Meal Trays, & Bun Pans



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PIPER'S SUPERIOR FOUNDATION

Featured on our toughest racks: Two 14 gauge aluminized steel reinforcing channels support our .125" thick aluminum bottom panel. The edges are formed and rolled to create a built-in bumper andheavy duty plate casters make this the strongest foundation in the industry.

Piper Aluminum Delivery Carts feature fully welded construction to withstand years of meal tray delivery. Standard features include push handle, drain, 270 degree door swing, heavy-duty casters and rolled edge to act as a bumper.

STANDARD FEATURES

- ♦ Base is a solid bottom constructed of .125" aluminum with a rolled edge to act as a bumper
- ◆ Two 14-gauge aluminized steel reinforcing channels attach the casters and support the bottom panel
- ◆ Frame consists of four extruded channels 1-1/2" x 5/8" x .094" aluminum. Corners have .190 extruded three-sided channel supports for reinforcement
- Double pan top constructed of two .080" thick aluminum panels, fully welded corners
- ◆ Slides are 4-5/8" stepped with 6" spacing, .125 thick extruded aluminum continuously welded to the frame
- Door panel is .125" PVC coated aluminum attached to cart with bakery hinges, 270 degree door swing and card clip
- ◆ Back panel is .080" aluminum fully welded
- Push handle
- Drain in base of cart for ease in cleaning
- Positive gravity latch is provided to keep door closed during transport
- ◆ Side door latch holds door open

JOB	_ QIY#		
MODEL NUMBE	ER .		
□ AD-5S	□ AD-9S	□ AD-14	

☐ AD-5S	☐ AD-9S	☐ AD-14
☐ AD-6S	☐ AD-10S	☐ AD-16
☐ AD-7S	☐ AD-10	☐ AD-18
☐ AD-8S	☐ AD-12	☐ AD-20

DIMENSIONS

- ◆ AD-5S 37-5/8" x 21-3/4" x 23-3/4"
- ◆ AD-6S 43-5/8" x 21-3/4" x 23-3/4"
- ◆ AD-7S 49-5/8" x 21-3/4" x 23-3/4"
- ◆ AD-8S 55-5/8" x 21-3/4" x 23-3/4"
- ◆ AD-9S 61-5/8" x 21-3/4" x 23-3/4"
- ◆ AD-10S 67-5/8" x 21-3/4" x 23-3/4"
- ◆ AD-10 37-5/8" x 24-1/4" x 33-1/4"
- ◆ AD-12 43-5/8" x 24-1/4" x 33-1/4"
- ◆ AD-14 49-5/8" x 24-1/4" x 33-1/4"
- ◆ AD-16 55-5/8" x 24-1/4" x 33-1/4"
- ◆ AD-18 61-5/8" x 24-1/4" x 33-1/4"
- ◆ AD-20 67-5/8" x 24-1/4" x 33-1/4"

HEAVY-DUTY CASTERS

- 5" diameter x 1-1/4" wide swivel sealed heavy duty wheels, 2 with brakes
- ◆ 350 lb. capacity
- Maximum resistance to chemicals, acids, bases, alcohol, water and steam
- ♦ Maximum low temperature flexibility or superior performance even in freezing temperatures

COMMON OPTIONS

- Personalized embossment
- ◆ See reverse side for additional options

WARRANTY

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

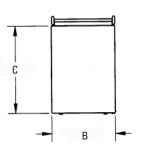
SPEC J-8

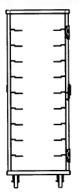




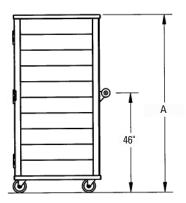
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Model#	Height (A)	Width (B)	Depth (C)	Tray/Pan Spacing	Tray/Pan Capacity*	Trays/ Pan per Slide	Ship Wt. (Ibs)
AD-5S	37-5/8"	21-3/4"	23-3/4"	6"	5	1	100
AD-6S	43-5/8"	21-3/4"	23-3/4"	6"	6	1	109
AD-7S	49-5/8"	21-3/4"	23-3/4"	6"	7	1	116
AD-8S	55-5/8"	21-3/4"	23-3/4"	6"	8	1	122
AD-9S	61-5/8"	21-3/4"	23-3/4"	6"	9	1	131
AD-10S	67-5/8"	21-3/4"	23-3/4"	6"	10	1	142
AD-10	37-5/8"	24-1/4"	33-1/4"	6"	10/5	2/1	112
AD-12	43-5/8"	24-1/4"	33-1/4"	6"	12/6	2/1	126
AD-14	49-5/8"	24-1/4"	33-1/4"	6"	14/7	2/1	136
AD-16	55-5/8"	24-1/4"	33-1/4"	6"	16/8	2/1	148
AD-18	61-5/8"	24-1/4"	33-1/4"	6"	18/9	2/1	161
AD-20	67-5/8"	24-1/4"	33-1/4"	6"	20/10	2/1	174

OPTIONS / ACCESSORIES

- ☐ (EMB) Personalized embossment, 12 letters per line
- ☐ (B) Set of 4 non-marking rubber corner bumpers
- (PB) Full perimeter non-marking bumper
- \Box (5x2) Heavy-duty casters, set of 4
- ☐ (PR) Pass thru option
- ☐ (WB) Two locking casters

Each slide will accommodate a 14" x 18" or 15" x 20" tray,

12" x 20" pans, 18" x 26", and 14" x 18" bun pans.

Handle is not included in dimensions. Handle adds 3-3/8" to the cart.

J-8 SPEC



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.