



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

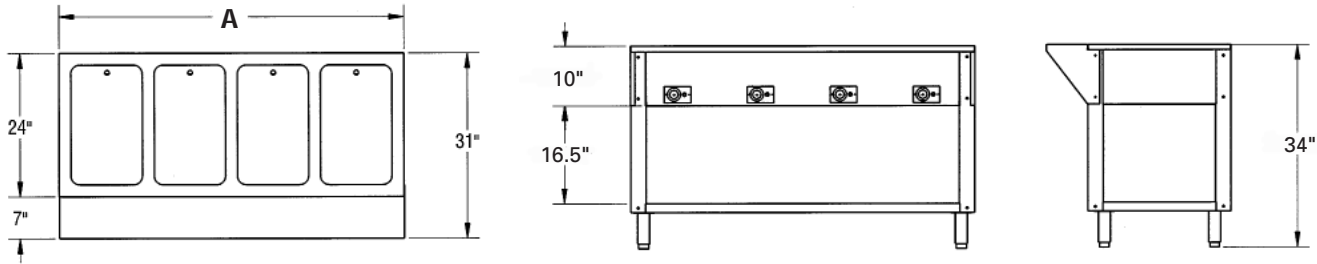
- ◆ All units are available in 120, 208 & 240 volts
- ◆ All units available in 208 or 240 volt, single- phase or three-phase
- ◆ Six foot electrical cord and plug

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

PIPER PRODUCTS
 BUILT TO LAST
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.