

Self-leveling Dispensers

Self-leveling Tray Dispensers

Specify tray size: 10" x 15", 12" x 16", 12" x 22", 14" x 18", 15" x 20"

Model #	Style	Stack
PT/MO	Tubular	Single
PT/MO2	Tubular	Double
PT/ME	Enclosed	Single
PT/ME2	Enclosed	Double
PT/MC	Cantilever	Single
PT/MC2	Cantilever	Double
PTS/MO	Tray/Silver Tubular	Single
PTS/MO2	Tray/Silver Tubular	Double
PTSN/MO2	Tray/Silver/Napkin Tubular	Double
PTS/ME	Tray/Silver Enclosed	Single
PTS/ME2	Tray/Silver Enclosed	Double
PTS/MC	Tray/Silver Cantilever	Single
PTS/MC2	Tray/Silver Cantilever	Double
PTSN/MC2	Tray/Silver/Napkin Cantilever	Double

Self-leveling Rack Dispensers

Specify 10" x 20" or 20" x 20" racks

Model #	Style
PR/MO	Tubular
PR/ME	Enclosed
PR/MC	Cantilever

Self-leveling Plate Dispensers

Specify plate size: 5", 5-3/4", 6-1/2", 7-1/4", 8-1/8", 9-1/8", 10-1/8", 12"

Model #	Style	Stack
PP/MO2	Tubular	Two
PP/MO3	Tubular	Three
PP/MO4	Tubular	Four
PP/MO2H	Tubular, Heated	Two
PP/MO3H	Tubular, Heated	Three
PP/MO4H	Tubular, Heated	Four
PP/ME2	Enclosed	Two
PP/ME3	Enclosed	Three
PP/ME4	Enclosed	Four
PP/ME2H	Enclosed, Heated	Two
PP/ME3H	Enclosed, Heated	Three
PP/ME4H	Enclosed, Heated	Four

Self-leveling Drop-in Dispensers

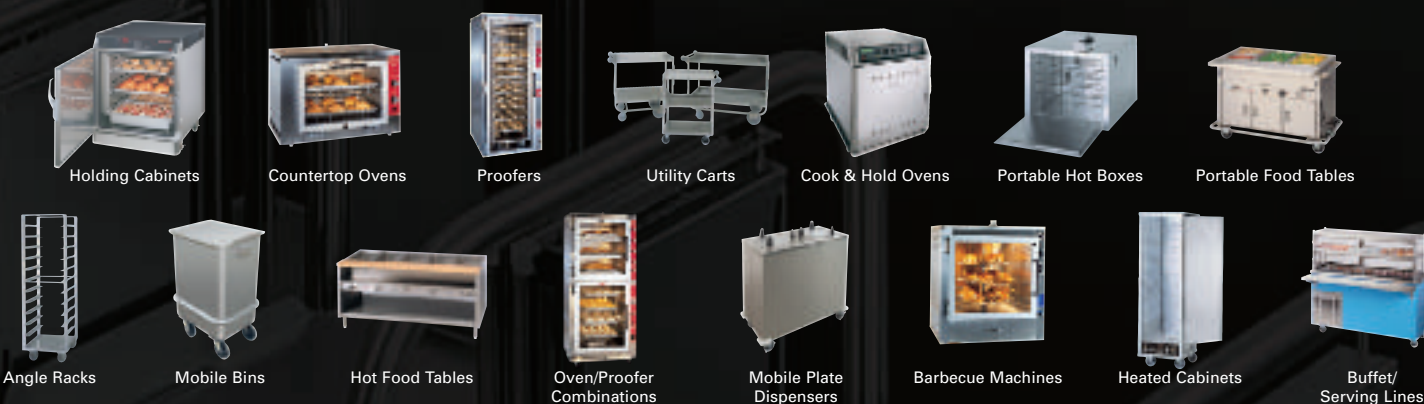
Specify rack, tray or plate size.

Model #	Style
PR/D	Rack Open
PR/DS	Rack Enclosed
PT/D	Tray Open
PT/DS	Tray Enclosed
PP/D	Plate, Unshielded, Unheated
PP/DS	Plate, Shielded, Unheated
PP/DH	Plate, Shielded, Heated

Self-leveling Dispenser Options

- Two Locking Casters
- Wraparound Bumpers
- Donut Bumper
- Stainless Steel Tube Covers

NOTE: Dispenser options are not available on all self-leveling dispensers. Consult factory for details.



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PIPER PRODUCTS

BUILT TO LAST

Piper Products, Inc.
300 S. 84th Avenue
Wausau, WI 54401
800-544-3057
Phone: 715-842-2724
Fax: 715-842-3125
www.piperonline.net

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 Underwriter 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. Specifications subject to change, information not for design purposes.

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PIPER DISPENSERS



- Self-leveling:
- Tray Dispensers
- Rack Dispensers
- Plate Dispensers
- Drop-In Dispensers

dispensers

PIPER DISPENSERS



BUILT TO LAST

With more than 40 years of experience in manufacturing food service equipment and accessories, Piper Products has developed a reputation of fine craftsmanship and exceptional quality. Piper Products' Self-leveling Dispensers are the quality choice because of their efficient design for rugged handling, easy maintenance and field adjustability. Available in drop-in and mobile variations, Piper Self-leveling Dispensers are ideal for cafeteria and tray make-up lines.

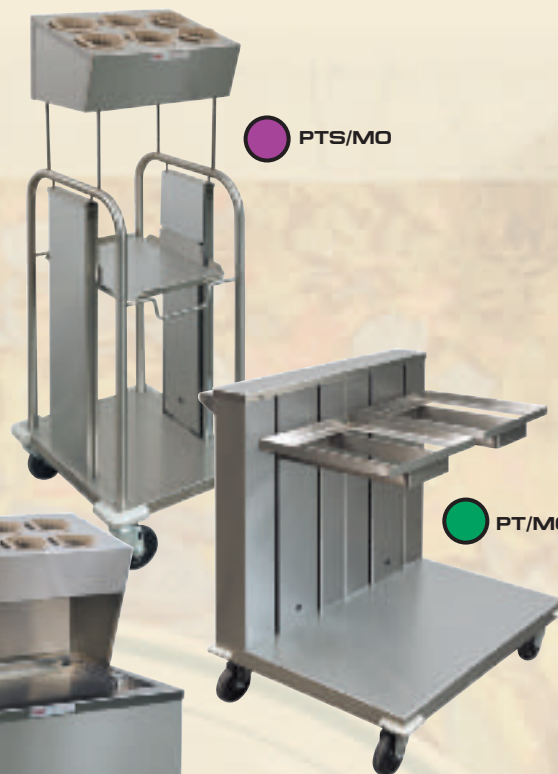
Self-leveling Dispensers

Ideal for mobile applications, cafeteria and tray make-up lines

Self-leveling Tray Dispensers

Mobile, practical and convenient

- The self-leveling mechanism is equipped with delrin wheels and stainless steel extension springs that can be easily disconnected to adjust the lifting rate
- Removable stainless steel carrier tray provides bottom support for racks being dispensed
- Self-leveling mechanism lifts out for easy cleaning
- Base is fabricated of reinforced stainless steel
- Non-marking bumper attached at each corner and four 4" heavy-duty non-marking casters
- Available in open tubular frame with solid bottom and enclosed body styles
- Cantilever style dispenser is open on three sides and fits easily into tight areas
- One- or two-stack models available
- Models available with or without napkin and silverware dispensing options



Self-leveling Rack Dispensers

Great for transporting or storing

- The self-leveling mechanism is equipped with delrin wheels and stainless steel extension springs that can be easily disconnected to adjust the lifting rate
- Removable stainless steel carrier tray provides bottom support for racks being dispensed
- Self-leveling mechanism lifts out for easy cleaning
- Base is fabricated of stainless steel and reinforced
- Non-marking bumper attached at each corner
- Includes four 4" heavy-duty non-marking casters
- Offered in open tubular, enclosed and cantilever styles
- Accepts standard size racks; specify 10" x 20" or 20" x 20" racks when ordering
- One- or two-stack models available



Self-leveling Plate Dispensers

Self-aligning dispensing

- Field adjustable to accommodate different weights of plates
- Self-leveling mechanism lifts out for easy cleaning
- Three plate guides keep plates properly aligned and provide convenient housing of on/off switch in heated models
- A floating plate suspended from extension springs supports the stack of plates
- Non-marking bumper attached at each corner and includes four 4" heavy-duty non-marking casters
- Accommodates plate sizes 5" to 12"
- Open and enclosed mobile units come in combination of two-, three- and four-stacks
- Offered in heated and unheated models



Self-leveling Drop-in Tray, Rack and Plate Dispensers

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
- 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
- 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

The Piper Difference

Choosing the correct Self-leveling Dispenser is as simple as considering your application. Mobile units are ideal for temporary set-ups, mobile buffets or when transport is necessary. Drop-in dispensers work best for permanent serving applications. Consider heated dispensers when temperature maintenance is an issue; and when sanitation is a concern, the shielded dispenser is the best fit.

All Piper Self-leveling Dispensers feature a self-leveling mechanism that lifts out for easy cleaning. The housing, with its rust-free stainless steel springs, is easily removed for fast, simple, sanitary maintenance.

These dispensers are also completely field adjustable. Stainless steel extension springs are furnished and easily disconnect to adjust lifting rate without the use of tools.

Each Piper dispenser features a fully welded stainless steel construction, giving you durable, long-lasting performance.

ME Series

Features an enclosed cabinet base fabricated of stainless steel. The lower edges of the base are double folded and reinforced with heavy-gauge stainless steel gusset plates at each corner. A non-marking bumper is attached at each corner.

MO Series

The base is fabricated of 16-gauge stainless steel and reinforced with stainless steel angles. Frames are securely welded to stainless steel angles on the underside of the base. 16-gauge tubular frames are reinforced by horizontal stainless steel rods welded to each vertical frame.

MC Series

The base of these models is fabricated of stainless steel and reinforced with heavy-gauge stainless steel hat channels. The pylon is fabricated of stainless steel welded to the base.

Heated Plate Dispensers

Heated units are equipped with a 120-volt, 60-cycle single-phase tubular heater and thermostat mounted in the base of the dispenser. A lighted on/off switch is mounted in one of the plastic guides on top of the dispenser. All heated models are equipped with an 8-foot cord set and NEMA 5-15 or 5-30 plug.