



STHR

**SERIES STHR FRESH FOR COOK-TO-INVENTORY
AND HOT LINE SYSTEMS**

For a cook-to-inventory system, Piper's Servotherm Series STHR FRESH Carts provide temperature maintenance of the cold food portions of the meals both before and during the reheating of the hot food. After the re-heating cycle is completed, temperature maintenance of both the hot and cold portions of the meals continues automatically. For a hot line system it provides hot and cold temperature maintenance as required. Series STHR carts are designed to maintain safe food temperatures at all times, including during transportation.

DESCRIPTION

Series STHR carts are available in three different capacities: 16, 20 or 24 meals.

Each model consists of two heated compartments and one refrigerated compartment which is divided into two sections by a stainless steel cold wall type accumulator. The two heated compartments are fitted with thermo-contact type heater shelves, each of which accommodates the hot food portion of one patient meal. The meals can be plated on any commercially available china dishes or on high-temperature plastic containers. The refrigerated compartment is sized for 12-13/16" x 20-7/8" trays.

The heated compartments employ a proven thermo-contact technology which guarantees top quality results by ensuring a direct heat transfer to the food. Each thermo-contact shelf consists of a heating element embedded in the cast aluminum shelf and are controlled by a programmable electronic control system. This design maximizes the quality of the finished product, without overcooking or drying out the food. In addition, the aluminum shelves help to retain the heat for several hours after the heating cycle is completed.

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

- | | | |
|-----------------------------------|----------------------------------|-----------------------------------|
| <input type="checkbox"/> ST-16-HR | <input type="checkbox"/> ST-16-R | <input type="checkbox"/> ST-16-HA |
| <input type="checkbox"/> ST-20-HR | <input type="checkbox"/> ST-20-R | <input type="checkbox"/> ST-20-HA |
| <input type="checkbox"/> ST-24-HR | <input type="checkbox"/> ST-24-R | <input type="checkbox"/> ST-24-HA |

The control system gives the operator superior control of the process, is designed for ease and flexibility of use and includes password protection. Programmable settings include adjustment of time settings; selection of program mode (manual or automatic start); reheating time parameters; and daytime and night-time refrigeration settings. The programming also provides a variety of diagnostic tests to verify proper operation of the system. As an option the unit can also be equipped with a printer to record the shelf temperature, the cold air temperature, the date and the time.

The refrigerated compartment is designed to maintain previously chilled food at safe temperatures, even if the unit is unplugged for a short period of time (as during transportation). The accumulator is mounted in the center of the compartment and is filled with a non-toxic liquid ice substitute cooled by copper refrigeration tubing. The system is driven by a 1/3 H.P. condensing unit mounted on the base at the side of the unit. The cold cavity temperature is displayed by the controller.

SPECIFICATIONS

The cabinet's base is constructed of reinforced 14-gauge stainless steel. The balance of the cabinet's exterior, the interior of the heated compartments and the accumulator are constructed of 18-gauge stainless steel. The base is fitted with a full non-marking rubber bumper and is mounted on six stainless steel casters with 8" diameter wheels. The four end casters are all swivel type, two of which (at the control panel end) are equipped with brakes. The two center casters are rigid. Two vertical pull handles are also mounted at the control panel end. The cold compartment is fitted with a bottom drain for ease of cleaning.

Available options include a tow hitch assembly for linking carts together and/or a mechanical towing system; and a drop-down table mounted on one end.

MODEL #	VOLTS	PHASE	AMPS.	NEMA # OF PLUG	LENGTH	WIDTH	HEIGHT	WEIGHT NOT CRATED	COLD SPACING	HOT SPACING	WATTS
ST-16-HR	120/208	1	26.7	L14-50P	65-3/4"	33"	51-1/2"	590 LBS.	4-1/16"	3-5/16"	4940
ST-16-HR	120/208	3	13.7	L15-20P	65-3/4"	33"	51-1/2"	590 LBS.	4-1/16"	3-5/16"	4940
ST-20-HR	120/208	1	31.5	L14-50P	65-3/4"	33"	59-1/2"	625 LBS.	4-1/16"	3-5/16"	5940
ST-20-HR	120/208	3	16.5	L15-30P	65-3/4"	33"	59-1/2"	625 LBS.	4-1/16"	3-5/16"	5940
ST-24-HR	120/208	3	23.9	L21-30P	65-3/4"	33"	67-1/2"	625 LBS.	4-1/16"	3-5/16"	6940

MODEL #	CAPACITY	W	D	H	VOLTS/ PHASE	AMPS	NEMA #	WEIGHT (LBS.)	WATTS
ST-16-R	Refrigerated Only - 16 meal capacity	44-1/2"	33"	51-1/2"	120/1	7.0	5-15P	325	840
ST-20-R	Refrigerated Only - 20 meal capacity	44-1/2"	33"	59-1/2"	120/1	7.0	5-15P	350	840
ST-24-R	Refrigerated Only - 24 meal capacity	44-1/2"	33"	67-1/2"	120/1	7.0	5-15P	375	840
ST-16-HA	Heated & Ambient - 16 meal capacity	53-1/4"	33"	51-1/2"	208/1	19.7	L6-30P	550	4100
ST-20-HA	Heated & Ambient - 20 meal capacity	53-1/4"	33"	59-1/2"	208/1	24.5	L6-30P	615	5100
ST-24-HA	Heated & Ambient - 24 meal capacity	53-1/4"	33"	67-1/2"	208/1	29.3	L6-50P	680	6100

Thermocontact Systems, Heated and Refrigerated *For Individually Plated Meals*

F-4 **SPEC**

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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.