

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

- 1008-SS
- 1016-SS
- 1016-SS-D

DIMENSIONS

- ◆ 1008-SS H44-1/4" x W26-15/16" x D32"
- ◆ 1016-SS H74-7/8" x W26-15/16" x D32"
- ◆ 1016-SS-D H74-7/8" x W26-15/16" x D32"

HEAT SYSTEM

- ◆ Individual heat and food moisture controls
- ◆ Digital read-out for accuracy
- ◆ Stainless steel 1 gallon water pan
- ◆ Unit removable for easy cleaning & maintenance
- ◆ 60 minute timer

HEAVY DUTY DOOR

- ◆ Fully insulated
- ◆ Full perimeter high-temp gasket
- ◆ Stainless Steel or Glass full-view panel
- ◆ 1" x 2-3/4" extruded frame
- ◆ Left hinge standard, right hinge available. Please specify upon ordering

FLEXIBLE PAN GLIDE SYSTEM

- ◆ Universal stainless steel glides fixed on 3" centers
- ◆ Accommodates 18" x 26" bun pans or 12" x 20" steam table pans
- ◆ Removable for easy cleaning

WARRANTY

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



Piper Holding Cabinets are perfect for maintaining temperatures up to 225 degrees fahrenheit.* A member of our Chef System™ line, this cabinet utilizes separate heat and humidity controls for precise control over the holding environment. This allows the unit to be used for holding, warming, and proofing.

It is available in multiple configurations, including a warmer with single or dutch doors, a double warmer with individually controlled holding sections, or a half size warmer for smaller operations. Each is designed to hold 18" x 26" bun pans or 12" x 20" steam table pans.

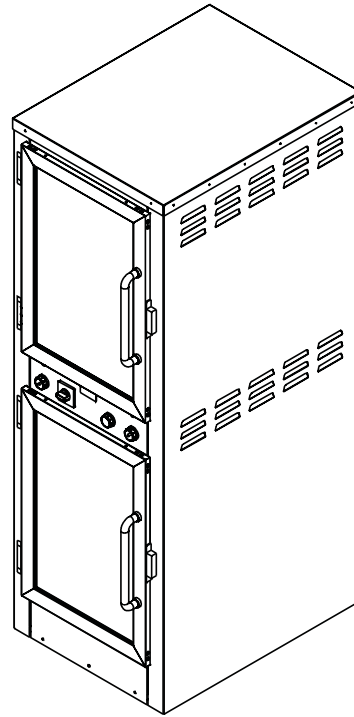
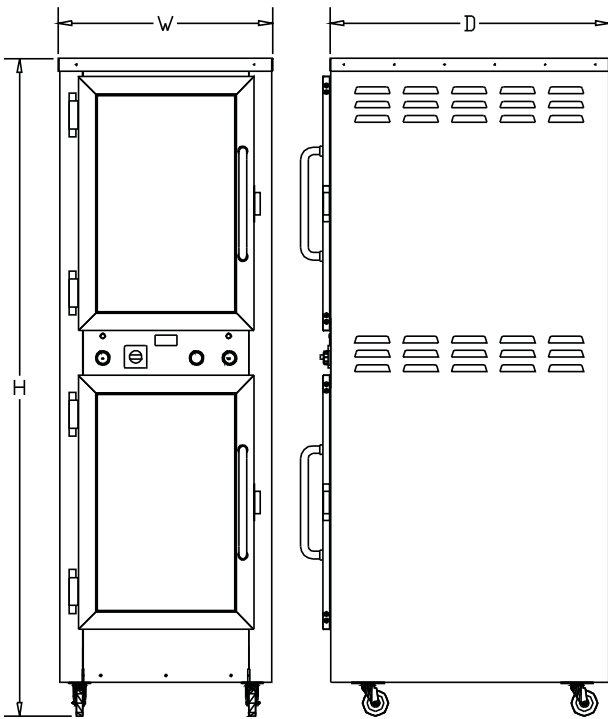
STANDARD FEATURES

- ◆ Precise Temperature to 225° and Humidity Control
- ◆ Stainless Steel Construction
- ◆ All exterior walls formed from 20 gauge stainless steel type 304
- ◆ Two inch insulation surrounds the entire cabinet
- ◆ 1" x 2-1/2" fully welded steel foundation

SPEC K-3

PIPER PRODUCTS
BUILT TO LAST
www.piperonline.net

300 S. 84th Avenue
Wausau, WI 54401
Phone: 800-544-3057
Fax: 715-842-3125



Interior View



Control Panel View

HOLDING CABINET SPECIFICATIONS

| Model# | Description | Height Inches | Width Inches | Depth Inches | Glide Spacing | 18" x 26" Capacity | 12" x 20" Capacity | Ship Wt. (lbs) | Voltage | Watts | Amps | NEMA |
|-----------|-------------|---------------|--------------|--------------|---------------|--------------------|--------------------|----------------|---------|-------|------|-------|
| 1008-SS | Half size | 44-1/4" | 26-15/16" | 32" | 3 | 8 | 16 | 280 | 120v | 2000 | 16.7 | 5-20P |
| 1016-SS | Full size | 74-7/8" | 26-15/16" | 32" | 3 | 16 | 32 | 460 | 120v | 2750 | 22.9 | 5-30P |
| 1016-SS-D | Double Unit | 74-7/8" | 26-15/16" | 32" | 3 | 16 | 32 | 460 | 120v | 4000 | 33.3 | 5-50P |

Height includes casters.

Typical freight class: 100

Holds: 18" x 26" bun pans, 12" x 20" steam table pans.

Applications: Meat, Poultry, Fish, Vegetables, Casseroles, Bakery rolls, Etc.

OPTIONS / ACCESSORIES

- Full perimeter bumper (PB)
- Pass-thru Door (PT)
- Glass full-view door (GL)
- Locking Hasp (LH)

K-3 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.