



Rev-4

OPTIMIZE YOUR SPACE

Space is precious ... in combining hot and cold functions in one equipment, Reverso optimizes your investment. It brings an innovative solution to space issues in your restaurant, coffee shop or hotel.

Take away, caterers and hotel buffets, Reverso is the ideal solution to offer hot products (quiche, pizza, soups, hot meals...) or cold (sandwiches, salads, drinks, desserts...) all day long with only one piece of equipment !

Chilled ventilated air function Ideal for sandwiches, starters, desserts ... (41°F in 77°F ambient)

Hot ventilated air function + heated gantry ideal for quiches, pies, and pizzas ... (Adjustable to 104°F)

Dry Bain Marie function Ideal for soups, hot meals ... (Adjustable to 194°F)

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

- Rev-2
- Rev-3
- Rev-4
- Rev-5

GAIN SOME TIME

With Reverso, you also gain time! Switch between the chilled ventilated air (41°F) and the hot ventilated air (104°F) only takes 30 minutes!



COLD VENTILATED WELL – HOT VENTILATED WELL – BAIN MARIE

Designed for 12x20 Steam Table Pans for salads, raw vegetables, drinks, soups, hot meals... Equipped with perforated raised plates, Reverso is ideal to display starters, desserts in plates or in ramekins without drying your products.



HEATED GANTRY

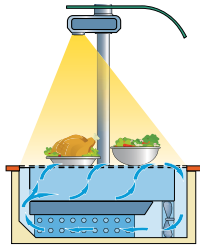
Neon lighting for the display of cold products, heating halogen lighting adjustable up to 104°F to display and maintain your hot products at the right temperature.



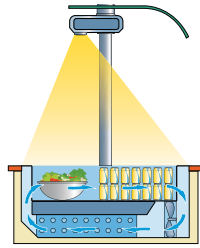
CONTROL

- 0 : Turn off
- 1 : ventilated cold air
- 2 : ventilated hot air
- 3 : Bain marie

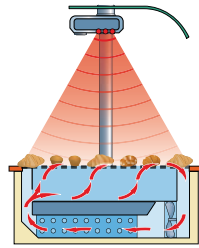
Separated control for the neon lighting and the heating halogen lighting



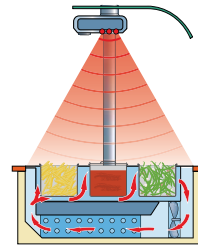
1. Chilled ventilated with perforated raised plates for best display



1. Chilled ventilated



2. Hot ventilated + heated gantry



3. Dry Bain Marie

Model	Dimensions	5.9" Plate Capacity	Ramekins 5.12" x 3.54"	12x20 Steam Table Pan Capacity	Watts
Rev-2	34.25" x 27.56" x 16.93"	26	48	2	1200
Rev-3	53.15" x 27.56" x 16.93"	30	52	3	1700
Rev-4	61.02" x 27.56" x 16.93"	38	64	4	2400
Rev-5	74.8" x 27.56" x 16.93"	54	92	5	3600

Model	Description
61131	12x20 Steam Table Pan - 5.91" container with retractable handles and lid
61139	Square 1.57" x 1.57" 18-10 stainless steel posts (per display)
61141	Posts for displays in mirror polished finishing (per displays)
63550	Drain drip tray for 12x20 Steam Table Pan
30056	Perforated raised plates for best display

CAPACITY

- ◆ From 2 to 5 12x20 Steam Table Pans - 100 containers in bain marie well

STANDARDS EQUIPMENTS

- ◆ Removable containers divisions for each container
- ◆ Evaporation drip tray

OPTIONS

- Posts for display in mirror polished finishing
- Square 1.57" x 1.57" posts in 18-10 stainless steel
- 12x20 Steam Table Pan - 5.91" container with retractable handles and lid
- Drain drip tray for 12x20 Steam Table Pan
- Perforated raised plates for best display

CONSTRUCTION

- ◆ Stainless steel construction
- ◆ Well with brush polished finishing, 4.33" front edge with satin polished finishing
- ◆ Cooled ventilated well 4.53" deep, equipped with built-in defrost system
- ◆ R404a refrigerant gas
- ◆ Air ventilated well : heating by heating elements with stainless steel blades
- ◆ Heating halogen canopy made of a 4.72"x1.77" gantry and two rounded 1.65" posts, heating and lighting by slot-in halogen lamps with protective glass (one 200 Watts lamp per 12x20 Steam Table Pan) and by recessed fluorescent tube, .24" thick tempered glass shelf with curved front sneeze guard
- ◆ 3 positions control + turn off. Separated control for the neon lighting and the heating halogen lighting

R-3-D SPEC

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BUILT TO LAST
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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.

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