Piper’s Tray Delivery System is designed as a hot/cold tray transport cabinet. The cabinet, rack and dolly are ruggedly constructed for heavy duty use and for optimum performance in the delivery of pre-trayed hot/cold meals.

**MODEL 1500-HPSC-2-48 HOT/COLD TRAY DELIVERY CART**

**CABINET**

This fully insulated cabinet is constructed of heavy gauge stainless steel and is mounted on a stainless steel covered rust inhibited steel base. The cabinet and base assembly is designed to provide extreme rigidity. The base extends beyond the cabinet and is furnished with heavy duty corner bumpers at the top and base to protect both the cabinet and the walls. The top extends at the front only, to shield the doors. A recessed reinforced push/pull handle is provided at one end of the cabinet. The cabinet has two compartments which are separated by an insulated divider panel. One compartment is intended for cold food and can be equipped with two eutectic chill plates; the other compartment is heated but can also be used for cold foods. Guides are provided on the cart for alignment of the dolly and rack.

**DOORS**

Two doors are provided, constructed of stainless steel and fully insulated. Each door is mounted on three heavy duty sanitary hinges and opens a full 270 degrees. A stainless steel full-perimeter gasket and a heavy duty latch are provided on each door. In addition, a single extra heavy duty security latch, wide enough for both doors, is mounted on the top of the cabinet and has provision for a padlock.

**CASTERS**

The unit is mounted on four 8” diameter, heavy duty, high modulus casters. Two casters are rigid, two are swivel and equipped with brakes.

**HEATING SYSTEM**

The heating system is contained in a lift-out module which fits into an opening in the bottom of the cabinet. It is easily removable for convenient serviceability, allowing for the cabinet interior to be hosed down for cleaning, but is locked in place when the door is closed. It includes high efficiency heating elements rated at 1500 watts, and a blower system designed for even heat distribution and fast recovery. The blower motor is thermally protected and has self-lubricated bearings. The heat module’s front control panel includes a switch, an adjustable full range thermostat, two pilot lights and a power cord equipped with a NEMA 5-15P plug. Electrical draw is 12.6 amps. at 120 volts, 60 hz., single phase. Operating temperatures are up to 200 degrees F. Pre-heat time is approximately 20 minutes.

**MODEL 2A40-RI-48 TRAY RACK**

The two bank rack is constructed of all welded stainless steel and is mounted on four 2” heavy duty, high temperature rigid casters. A stainless steel holder is provided on the top of the rack to hold the optional eutectic chill plate. Twelve sets of angle tray guides are provided in each bank. Spaced on 3” centers, they hold two trays per set for a total capacity of 48 trays. The rack can accommodate Temp-Tech, Cambro, Design Specialty or Jones Zylon trays. Must be specified at the time of the order.

**MODEL 725-1 TRANSPORT DOLLY**

The dolly is constructed of all welded heavy gauge stainless steel and is mounted on four 5” swivel casters, two with brakes. Two comer bumpers are provided at the front of the dolly to protect the cabinet. A special heavy duty latching mechanism is mounted on the handle to secure the rack in place. Guides are provided on the dolly for alignment of the rack and dolly.

<table>
<thead>
<tr>
<th>Model Number</th>
<th>Width</th>
<th>Depth</th>
<th>Height</th>
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</thead>
<tbody>
<tr>
<td>Model 1500-HPSC-2-48 Cart</td>
<td>60”</td>
<td>30-1/2”</td>
<td>63-3/4”</td>
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<tr>
<td>Model 2A40-RI-48 Tray Rack</td>
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<td>22”</td>
<td>40-1/2”</td>
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<tr>
<td>Model 725-1 Transport Dolly</td>
<td>23”</td>
<td>29-1/2”</td>
<td>42-1/2”</td>
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</tbody>
</table>

**NOTE:** All dimensions are overall, including bumpers and push handle.