

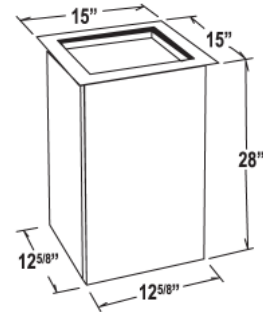
JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

EGG-1212



EGG-1212
Drop-in type



Flange 15" x 15". Overall height 28".
Counter opening required: 12-3/4"x12-3/4".
Shipping weight: 55
*Body of unit perforated for use in refrigerated counters.

This dispenser is designed for use in kitchens where fast breakfast service is required. It provides up to eighteen dozen fresh eggs at counter height within finger-tip reach. Flats of eggs may be placed directly into the dispenser, thus preventing breakage. The unit is perforated for use in refrigerated counters.

SPECIFICATIONS

Model EGG-1212 drop-in type egg dispenser.

BODY

The square tubular body is constructed of all welded 22 ga. stainless steel and is fitted with a 14 ga. stainless steel flange at the top.

DISPENSING MECHANISM

The self-leveling assembly consists of a calibrated rust-inhibited coil spring attached to a stainless steel base plate at the bottom and a stainless steel adjustment plate at the top - all joined together with a nonkinking chain. A 1" deep removable stainless steel pan rests on the mechanism. The pan is embossed on all sides to minimize contact with the body. Adjustment of the dispensing level is made by removing the top pan and turning the adjustment plate, using the finger hole provided. The entire assembly can be removed for cleaning.

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.

SPEC D-15

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BUILT TO LAST
www.piperonline.net

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