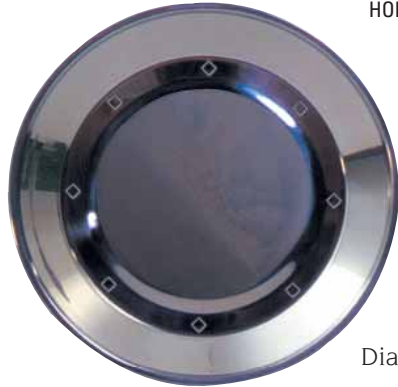


**FoodSafe™**



"90 MIN PLUS  
HOLDING TIME"



Diamond D-8000



JOB \_\_\_\_\_ ITEM # \_\_\_\_\_ QTY # \_\_\_\_\_

**MODEL NUMBER**

- Diamond D-8000 (SWG-9)

**CONSTRUCTION**

The Diamond D-8000 shall be constructed from 20-gauge 304 high nickel stainless steel shells that are healyarch welded, ground and polished to a mirror finish. Bottom shell shall have 4-foot pattern to allow air flow through stack for fast heat-up.

Core material shall be phase change compound. Internal phase change material shall be capable of holding properly heated food at 140° for 90 minutes plus when used in conjunction with a properly heated plate, underliner and dome cover. Diameter shall be 9-1/2 inches to accommodate most 9" narrow rim plates.

**WARRANTY**

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

Only Piper's equipment has the advantage of **FoodSafe™** technology and certification. This ensures that your food is kept "out of the **DANGER-ZONE.**" Food spoilage occurs mainly because of rapidly accelerated bacteriological activity within the 40F-140F "**DANGER-ZONE.**"

With **FoodSafe™** hot food stays above 140°F longer and cold food is kept below 40°F. Both are key factors in HACCP compliance and the fight against foodborne pathogens.

**APPLICATION**

The Benchmark for food temperature maintenance in tray delivery systems. The Diamond D-8000 will maintain 140° food temperatures for 90 minutes plus when properly heated and used in conjunction with a heated plate, properly heated food, underliner and dome. Unit will accommodate most narrow rim 9" plates for meal delivery systems.

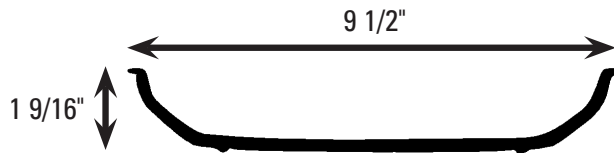
**STANDARD FEATURES**

- ◆ Heavy-duty 20-gauge 304 high nickel 18-8 stainless steel construction
- ◆ New phase change compound
- ◆ Accepts most 9" narrow rim plates
- ◆ 90 minute plus holding time to maintain 140° + food temperature
- ◆ Universal size to fit most base heaters

**SPEC F-2**

**PIPER PRODUCTS**  
BUILT TO LAST  
[www.piperonline.net](http://www.piperonline.net)

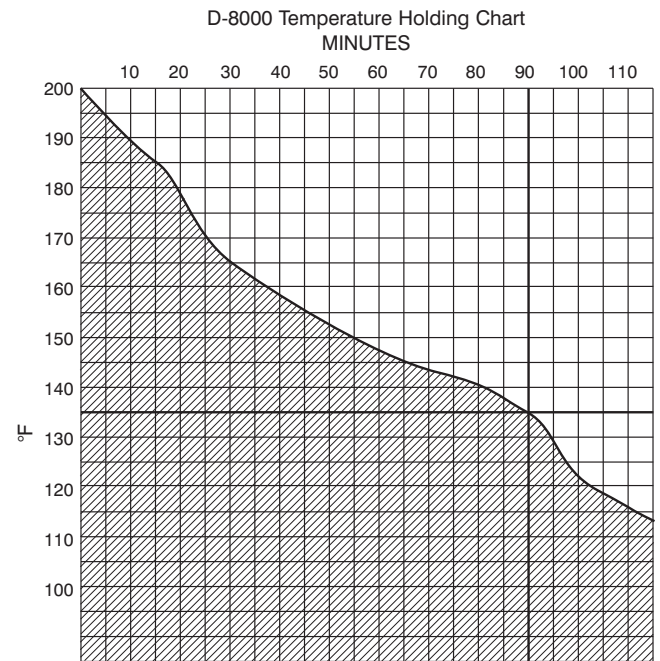
300 S. 84th Avenue  
Wausau, WI 54401  
Phone: 800-544-3057  
Fax: 715-842-3125



Model #	Description	Diameter	Height	Weight	Class	Case Qty
D-8000	Diamond 9-1/2" Wax Base	9-1/2"	1-9/16"	27 lbs.	65	10

**WARNING**

Do not heat Diamond D-800 over 300°F. Not for use in microwaves or over open flame.



Food temperature vs. holding time using D-8000 base, heated 9" plate, underliner and dome cover.



**WAX-BASE PELLET LIFTERS**

Piper's Pellet lifters give full hand grip for extra strength and a fingertip push-button release for speed handling of wax-base pellets & heated china plates safely.

Model #	DESCRIPTION	O.A. HEIGHT	LENGTH	SHIP WT.
473-1145	Hand Grip Lifter	2-7/8"	3-1/4"	.06
473-1146	Wand Lifter	2-7/8"	13-3/4"	1

**F-2 SPEC**

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 Wausau, WI 54401  
 Phone: 800-544-3057  
 Fax: 715-842-3125

**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.