

PIPER CHEF SYSTEM



Humidified Holding Cabinets

You Can Taste The Piper Difference...



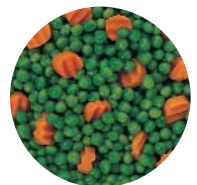
CAPACITY

		No. of 2 1/2" (6 cm) Deep Pans	No. of 1" (3 cm) Deep Pans
CS2H-5	3 3/4" (10 cm) Centers	10 (2 per shelf)	5
	2 1/2" (6 cm) Centers	–	7 (Extra slides required)
CS2H-10	3 3/4" (10 cm) Centers	20 (2 per shelf)	10
	2 1/2" (6 cm) Centers	–	14 (Extra slides required)

EXCEPTIONAL HOLDING CABINETS

Improve holding capabilities with Chef System® Humidified Holding Cabinets! Designed for simple operation and exceptional holding performance in 5 or 10 pan models, the CS2H provides Piper reliability in a high humidity holding cabinet that keeps a wide range of menu items hot for extended holding times.

- ◆ With five levels of humidity, crisp food will stay crisp and moist food moist.
- ◆ The 90° to 185°F (32°-85°C) air temperature range allows precise temperature and humidity control for proofing and holding.
- ◆ 5-pan models can be stacked with 5-pan Chef System Cook and Hold



For More Information & Product Specifications Visit
www.piperonline.net

PIPER PRODUCTS
 BUILT TO LAST

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