

PIPER

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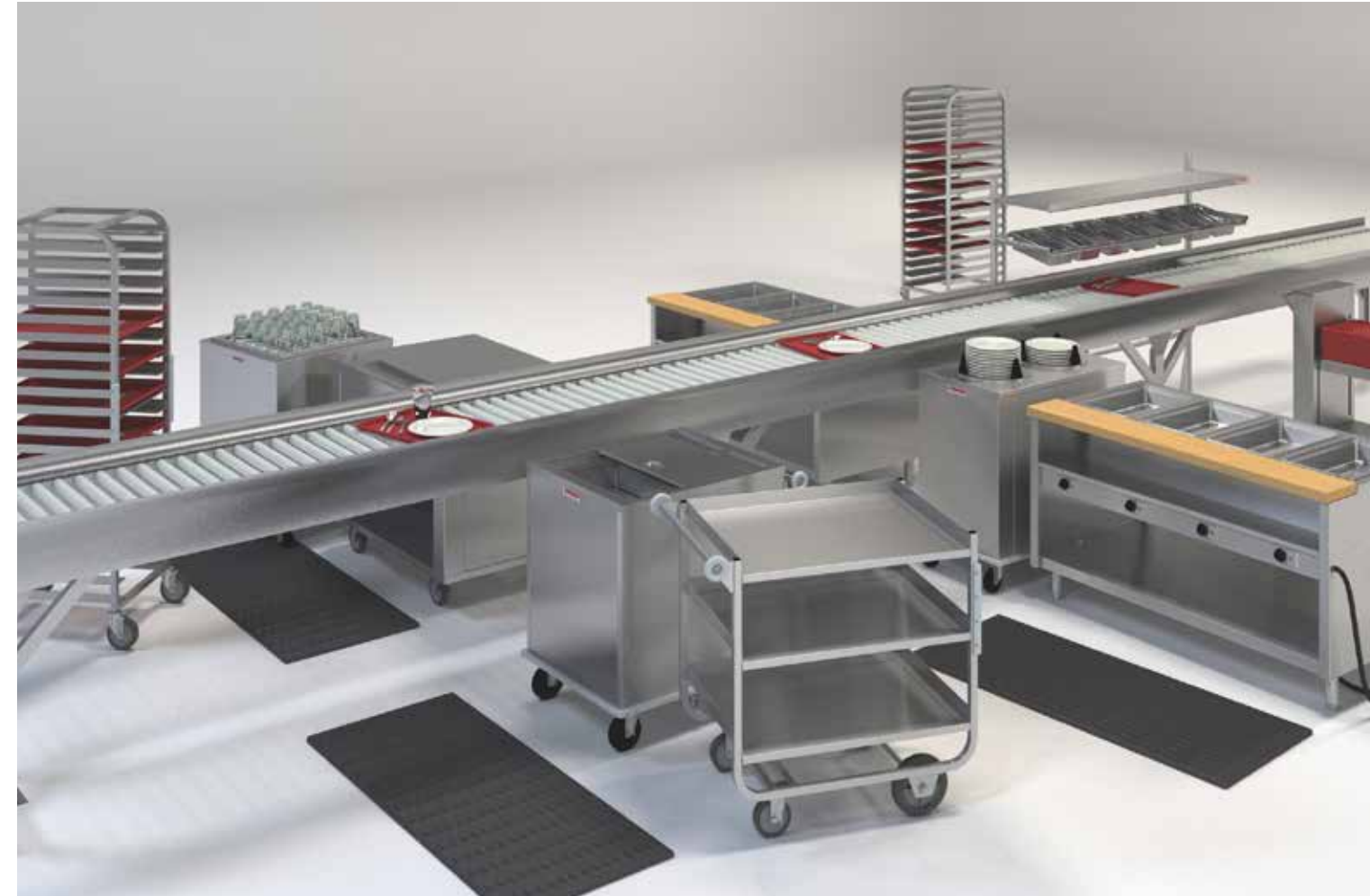
The Food-Focused Equipment Company

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At-A-Glance



Products you can trust

Everything you prepare for your customers, patients, students, or guests has to be delicious, healthy, and safe. PIPER products help you deliver on that promise and make it easier and more efficient in the process.

Our design, engineering, and manufacturing processes are painstakingly thorough and result in products that are the envy of the industry. Accept no less than the very finest equipment for your operation.

FoodSafe™ PIPER heating, cooling and storage products are built with our exclusive FoodSafe™ technology certification. It heats and chills food quickly and is designed to ensure food remains above or below the “DANGER ZONE” of 40-140F degrees.

You’ll save time and money by not having to unload or transfer food unnecessarily. FoodSafe™ is just another reason to put your trust in PIPER products.

Performance and style

PIPER equipment installs smoothly, integrates seamlessly, and delivers years of reliable, trouble-free performance. We offer outstanding training and support so you’ll get the very most out of your PIPER products the first time—and every time—you use them.

Our millwork, stone and metal capabilities ensure your project will be beautiful and well-constructed. And with nearly infinite materials, colors, features, and options to choose from, you can create an atmosphere that boosts profits and customer satisfaction.

Visit www.piperonline.net to discover our complete line of foodservice equipment solutions.

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PIPER 
MADE IN THE U.S.A.

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PIPER

A wide array of equipment for prepping, transporting, serving & merchandising safer and healthier food.



Café and Buffet

Endless choices create your perfect solution

- Hot and cold solid tops and food units
- Mobile and adjustable-height

OPTIONAL FINISHES

Stainless, laminate, powder coat, fiberglass



Drop-ins and Built-ins

A comprehensive lineup for any need

- Easy installation
- Seamless integration
- Hot, cold, air-curtain, and hot/cold combination units



Vegetable Cutters

Serve up healthy and attractive choices with ease

- 150- to 1000-meal capacities
- Cube, slice, dice, shred, brunoise, gaufrette, or julienne



Humidified Holding Cabinets

Retain the flavor of your offerings

- Cook-and-hold ovens
- Smoke-and-hold ovens
- Countertop and stackable models



Inline Salad Bars and Island Salad Bars

Keeping delicate foods fresh and healthy

- High-pressure laminate or full-steel construction
- Stainless, coppered cold pan, and air-over/air-under cold pans available
- Under-counter storage, LED lighting, and remote refrigeration standard



Grab-N-Go Merchandisers

Easy customer access to always-cool food

- Unique airflow system keeps product cool in up to 75°F ambient temps
- Front-mount digital controller decreases unnecessary service calls
- Remote or self-contained, near-endless configurations and finish options



Dispensers

Piper is the universal standard for performance

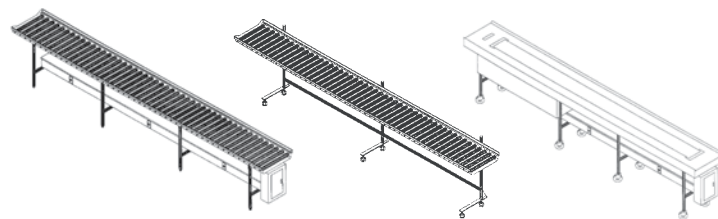
- Dispensers for dishware, trays, silverware, napkins, eggs, and milk
- Heated and non-heated mobile dish dispensers
- Tray and plate Lowerators®



Healthcare

Deliver every meal safely, hot, and on time

- Reduce tray make-up and food costs
- Ensure patient satisfaction
- HACCP-compliant



Conveyors

Labor-saving efficiency

- PVC roller
- Nylon skatewheel
- Cantilever skatewheel
- Motorized fabric belt



Ovens and Proofers

Homemade results with professional ease

- Deck ovens, proofers, oven-proofer combos
- Hearth bake natural convection ovens
- Counter-top to large production
- Single and double roll-in proofers



Mobile Counters and Soup Stations

Keeping comfort food comfortable

AVAILABLE AS

- Stand-alone units (round or oval)
- End caps (half-round or rectangular)
- Several styles and sizes to choose from
- Custom configurations, countertops, and finishes



Serving and Self-Serving Merchandise Cases

A model to fit any need

EURO CASES

- Ambient or refrigerated: for donuts, candy, chocolate, cake, and pastry
- Service or self-service
- Optional removable side panels to join multiple units

CLASSIC UPRIGHT PASTRY CASES

- Ambient-only—for baked goods that do not require refrigeration
- Standard sizes with 2 to 5 sets of doors
- Shelves adjust for height and three angle positions

ARTISAN SERIES BREAD SHELVING

- Creates natural-feeling presentation
- Optimal display for breads and rolls



Racks and Cabinets

Combining durability and versatility

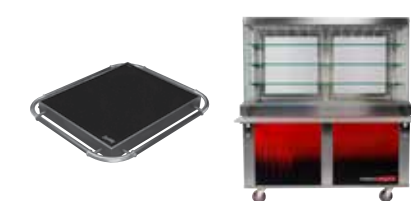
- Heavy-gauge, fully-welded construction
- Available in stainless or aluminum
- Knockdown, channel, roll-in, nesting, and can racks
- Insulated or non-insulated NSF certified storage cabinets



Support Equipment

Complete your setup with dependable quality

- Ingredient bins
- Kettle drainers
- Dollies and carts
- Utility stands
- Soak sinks, and so much more



Merchandisers

Keep your food looking and tasting great

- Berkeley hot plate: built-in or portable
- 24H air curtain cold display: upright or drop-in
- Hot and cold air curtain display: drop-in



Blast Chillers

Fast, effective and safe

- Countertop 115V: self-contained
- Under-counter: self-contained or remote
- Reach-in: self-contained or remote
- Roll-in and tunnel: self-contained or remote



Counters and Millwork

Beautiful, versatile, and customer-friendly

- Point-of-sale display units and customer counters
- Individual units to entire store packages available
- Stainless steel or colored laminate finishes