



STH

SERIES STH FOR INDIVIDUALLY PLATED MEALS

Piper's Servo Therm Series STH Carts provide re-heating and/or temperature maintenance and are for use with either a cook-to-inventory production operation or a traditional hot line. The compact base allows for more comfortable storage in cramped pantry areas. The design provides two heated compartments on a narrow platform with four swivel wheels. Handles are provided at both ends. Both doors can be simultaneously held open at 270 degrees.

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

- | | | |
|----------------------------------|----------------------------------|-----------------------------------|
| <input type="checkbox"/> ST-16-H | <input type="checkbox"/> ST-16-R | <input type="checkbox"/> ST-16-HA |
| <input type="checkbox"/> ST-20-H | <input type="checkbox"/> ST-20-R | <input type="checkbox"/> ST-20-HA |
| <input type="checkbox"/> ST-24-H | <input type="checkbox"/> ST-24-R | <input type="checkbox"/> ST-24-HA |
| <input type="checkbox"/> ST-32-H | | |

DESCRIPTION

Series STH Carts are available in four different capacities: 16, 20, 24 or 32 meals. Each model has two heated compartments. Thermo-contact type heater shelves are provided in each compartment. Each thermo-contact heater shelf accommodates one patient meal. The meals can be plated on any commercially available china plates or on high-temperature plastic containers.

Series STH Carts employ a proven thermo-contact technology. With this technology heat is transferred directly to the food in order to ensure top quality results. The thermo-contact shelves are fabricated of cast aluminum, with a separate heating element embedded in each. They are controlled by a programmable electronic control system. This design provides high quality reheating which results in the preservation of all nutritional qualities without overcooking or drying out. In addition, the aluminum shelves help to retain the heat for several hours after the heating cycle is completed.

The electronic control system provides superior control of the heating process. It is designed for ease and flexibility of use and includes password protection. Programmable settings include adjustment of time settings, selection of program mode (manual or automatic start) and re-heating time parameters. It also provides a variety of diagnostic tests to verify proper operation of the system. As an option it can also be equipped with a printer to record the shelf temperature, date and time.

SPECIFICATIONS

The cabinet's base is constructed of reinforced 14 gauge stainless steel. The base is fitted with a full non-marking rubber bumper and is mounted on four stainless steel casters with 8" diameter wheels. The casters are all swivel type and two are equipped with brakes.

The balance of the cabinet's exterior, as well as the interior of the heated compartments, is constructed of 18 gauge stainless steel. A total of 16, 20, 24 or 32 thermo-contact shelves are mounted in the two separate sections. Silicone joints are provided on all of the shelf heating elements.

The doors swing open 270 degrees and are lockable in the open position. Available options include linkage with other units, a mechanical towing system, attachments for a guided transport system and a drop-down table mounted on one end of the cart.

SPEC F-4-B

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 BUILT TO LAST
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MODEL #	CAPACITY	W	D	H	VOLTS/ PHASE	AMPS	NEMA #	WEIGHT (LBS.)	WATTS
ST-16-H	Heated Only - 16 meal capacity	31-3/4"	33"	51-1/2"	208/1	19.7	L6-30P	425	4100
ST-20-H	Heated Only - 20 meal capacity	31-3/4"	33"	59-1/2"	208/1	24.5	L6-30P	465	5100
ST-24-H	Heated Only - 24 meal capacity	31-3/4"	33"	67-1/2"	208/1	29.3	L6-50P	505	6100
ST-24-H	Heated Only - 24 meal capacity	31-3/4"	33"	67-1/2"	208/3	16.9	L15-20P	505	6100
ST-32-H	Heated Only - 32 meal capacity	33"	47"	51-3/8"	208/3	22.5	L15-30P	585	8100
ST-16-R	Refrigerated Only - 16 meal capacity	44-1/2"	33"	51-1/2"	120/1	7.0	5-15P	325	840
ST-20-R	Refrigerated Only - 20 meal capacity	44-1/2"	33"	59-1/2"	120/1	7.0	5-15P	350	840
ST-24-R	Refrigerated Only - 24 meal capacity	44-1/2"	33"	67-1/2"	120/1	7.0	5-15P	375	840
ST-16-HA	Heated & Ambient - 16 meal capacity	53-1/4"	33"	51-1/2"	208/1	19.7	L6-30P	550	4100
ST-20-HA	Heated & Ambient - 20 meal capacity	53-1/4"	33"	59-1/2"	208/1	24.5	L6-30P	615	5100
ST-24-HA	Heated & Ambient - 24 meal capacity	53-1/4"	33"	67-1/2"	208/1	29.3	L6-50P	680	6100

Thermocontact Systems, Heated and Refrigerated

For Individually Plated Meals

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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.