

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

- 934-HU (non-insulated)
- 1012-U (insulated)



1012-U



PIPER'S SUPERIOR FOUNDATION

Featured on our toughest racks: Two 14 gauge aluminized steel reinforcing channels support our .125" thick aluminum bottom panel. The edges are formed and rolled to create a built-in bumper and heavy duty plate casters make this the strongest foundation in the industry.

Piper's aluminum Heated Cabinets /Proofers are designed with features to make your operation efficient. Controls can be easily accessed at the front of the Cabinet without opening the doors and the entire heater unit can be removed for cleaning and maintenance.

STANDARD FEATURES

- ◆ Base is a solid bottom constructed of .125" aluminum, rolled edge base acts as a built-in bumper
- ◆ Two 14-gauge aluminized steel reinforcing channels attach the casters and support the bottom panel
- ◆ Frame consist of four extruded channels 1-1/2" x 5/8" x .094" aluminum. Corners have .190 channel supports for reinforcement
- ◆ Double pan top constructed of two .080" thick aluminum panels, fully welded corners
- ◆ Universal Glides are adjustable on 3" centers to accommodate various steam table and sheet pan sizes
- ◆ Door panel is .125" PVC coated aluminum attached to cabinet with bakery hinges, 270 degree door swing with card clip
- ◆ Back panel is .080" aluminum fully welded with removable multiple louvered vent stack
- ◆ 1/2" extruded aluminum tie bar keeps cabinet square
- ◆ 16-gauge stainless steel positive gravity latch is provided to keep door closed during transport
- ◆ Stainless steel side door latch holds door open
- ◆ One inch insulation surround the cabinet (Insulated models only)
- ◆ Card clip, easy identification of cabinet content when door is closed

HEAT SYSTEM

- ◆ Individual heat and food moisture controls
- ◆ Digital read-out for accuracy
- ◆ Stainless steel 1 gallon water pan
- ◆ Unit removable for easy cleaning & maintenance
- ◆ 60 minute timer
- ◆ 120 volt, 12.5 AMP, 1500 Watts

HEAVY-DUTY CASTERS

- ◆ 5" diameter x 1/1/4" wide swivel sealed wheels
- ◆ 350 lb. capacity
- ◆ Maximum resistance to chemicals, acids, bases, alcohol, water and steam
- ◆ Maximum low temperature flexibility or superior performance even in freezing temperatures

COMMON OPTIONS

- ◆ Lexan full-view door
- ◆ Push handle
- ◆ Dutch doors
- ◆ Personalized embossment
- ◆ See reverse side for additional options

WARRANTY

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

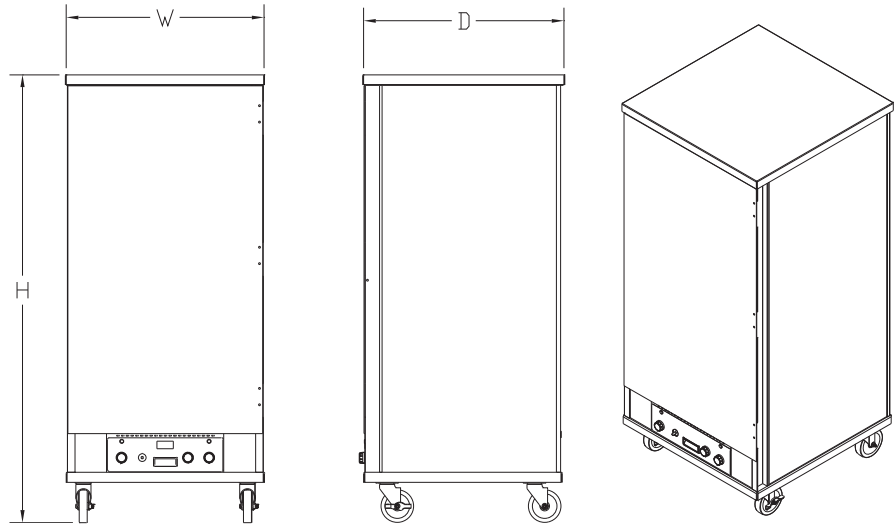
SPEC J-7

PIPER PRODUCTS
BUILT TO LAST
www.piperonline.net

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



Universal glide easily adjustable



Model #	Description	(A) Height	Width	Depth	Channel Spacing	Set of Glides	12x20 Pan Capacity		18x26 Tray Capacity	Ship Wt.(lbs)	
UNIVERSAL LEDGE							2-1/2	4	6		
934-HU	non-insulated	68-7/8"	25"	31"	3-1/8"	12	24	24	6	12	240
1012-U	insulated	67-1/2"	31"	30 1/2"	3-1/8"	12	24	24	6	12	260

Pan glides are adjustable on 3 1/8" centers.

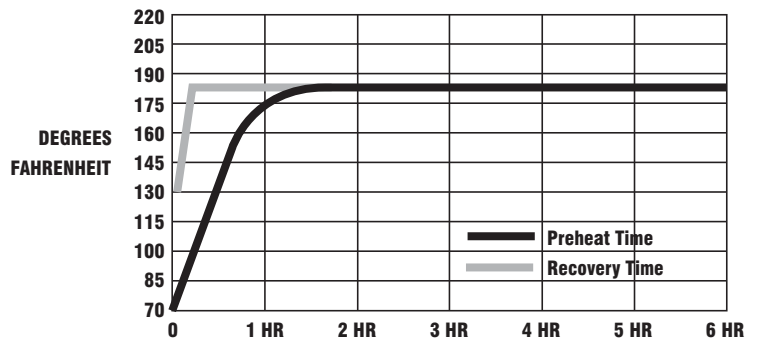
Universal models shipped with 12 sets of glides, units can hold 16 sets

All models 120 volt, 12.5 APM, 1500 watts

OPTIONS / ACCESSORIES

- (109497) Set of glides
- (LD) Lexan full-view door
- (DD) Dutch door, only available on 941 units
- (CH) Chest handles, set of 2
- (EMB) Personalized embossment, 12 letters per line
- (PH) Push handle
- (I) Insulating transport cabinet
- (B) Set of 4 non-marking rubber corner bumpers
- (PB) Full perimeter non-marking bumper (Add 2" to overall width and depth)
- (WB) Wheel brakes, set of 2
- (5x2) Heavy-duty casters, set of 4
- (CP) Correctional package, includes welded casters and hole in door latch for paddlelock
- (CHT-2) Canned Heat Tray Insert
- (Y4) Polyurethane 4" casters (set of 4)
- (Y5) Polyurethane 5" casters (set of 4)
- (FL) Floor Lock

TEMPERATURE PROFILE



J-7 SPEC

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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.