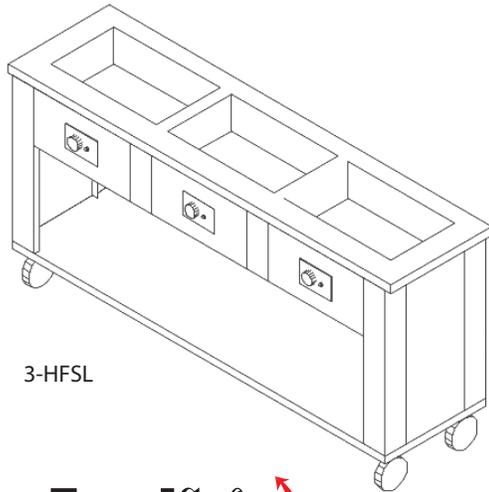


JOB _____ ITEM # _____ QTY # _____



3-HFSL



The versatile modular design of the Elite 500 Slimline Hot Food units make them the perfect piece of equipment for tray make-up lines. This design allows the units to be moved for cleaning under the line. With Elite 500 you choose only the options and accessories that you want and need for your line-up.

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 140F longer and cold food is kept below 40F. Both are key factors in HACCP compliance and the fight against foodborne pathogens.

STANDARD FEATURES

- ◆ 14-gauge stainless steel top with 1-1/2" turndown on all sides
- ◆ Top secured by four recessed bolts for easy access
- ◆ Framing includes 14-gauge top fastened to 14-gauge corner posts fastened to 14-gauge caster channels fastened to 18-gauge stainless steel bottom shelf, open control side
- ◆ Open control side for additional storage capacity
- ◆ 20-gauge stainless steel end and front panels are attached to legs
- ◆ 20-gauge stainless steel bottom-mounted wells, 6-1/2" deep with coved corners
- ◆ 2" insulation on sides and between wells, 1-1/2" on bottom, 1" on the ends and 1/4" fiber frax all around
- ◆ 1000 watt tubular heating element for each well is individually and thermostatically controlled
- ◆ 5" diameter swivel plate casters, 2 with brakes

MODEL NUMBER

- 2-HFSL
- 3-HFSL

DIMENSIONS

- ◆ 2-HFSL - 36"H x 19"D x 50"L
- ◆ 3-HFSL - 36"H x 19"D x 72"L
- ◆ 36" height on all standard units
- ◆ 19" width
- ◆ 50" to 72" length in 22" increments

ELECTRICAL

- ◆ Two and three well units are available in 120, 208, 240 volts, single phase standard
- ◆ Eight foot electrical cord and plug
- ◆ Some options or accessories may not be available on Slimline units

COMMON OPTIONS

- ◆ PIZZAZZ POWDER COATING IN LIEU OF STAINLESS STEEL
- ◆ Tray slides
- ◆ Protector guards
- ◆ Hinged or sliding doors
- ◆ Duplex outlet
- ◆ See reverse side for additional options

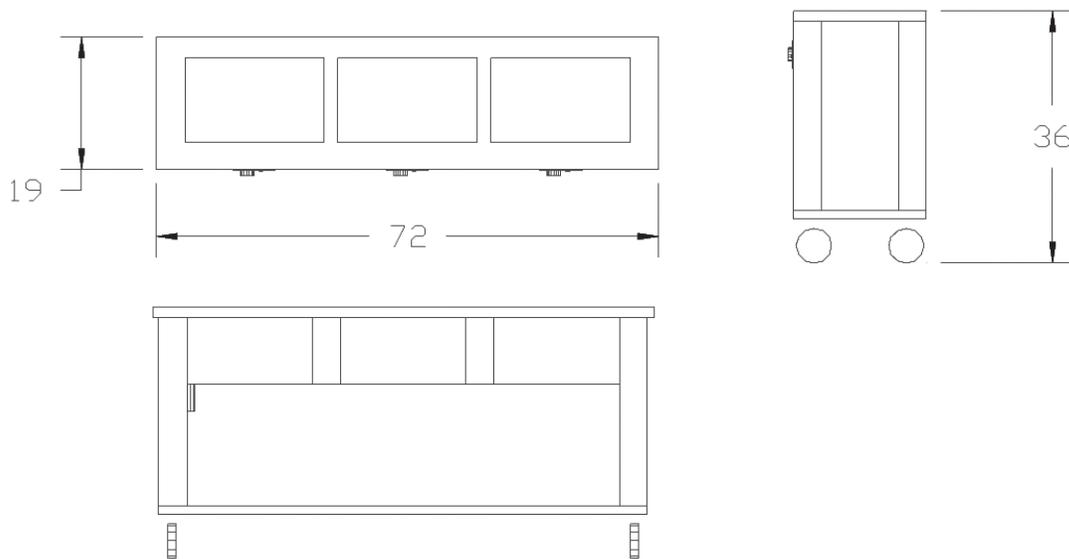
WARRANTY

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

SPEC A-1-C

PIPER PRODUCTS
 BUILT TO LAST
www.piperonline.net

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



SLIMLINE HOT FOOD UNIT SPECIFICATIONS

Model#	# of Wells	A	Wattage	Amperage			NEMA Cap Number			Ship Wt. (lbs)
				120V	208V	240V	120V	208V	240V	
2-HFSL	2	50"	2000	16.7	9.6	8.3	5-30P	6-15P	6-15P	300
3-HFSL	3	72"	3000	25.0	14.4	12.5	5-50P	6-20P	6-20P	310

DIMENSION ADDITIONS FOR OPTIONS

- ◆ Add 8" to width for cutting board
- ◆ Add 12-3/4" to width for solid ribbed tray slide
- ◆ Add 12-1/2" to width for 3-bar tray slide

Note: Line-up drawing required when ordering false front, cashier stand or interconnected units.

Part #	Description
<input type="checkbox"/> PPC	PIZZAZZ POWDER COATING
<input type="checkbox"/> SCB	8" stainless steel cutting board, flush with top
<input type="checkbox"/> MCB	8" maple cutting board, flush with top
<input type="checkbox"/> SRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel
<input type="checkbox"/> 3BTS	3-bar tray slide
<input type="checkbox"/> HD	Hinged doors with solid bottom
<input type="checkbox"/> SD	Sliding doors with solid bottom
<input type="checkbox"/> DRN	Common drains and manifold - Drain valve exits operator's left side as standard. Drain valve is 3/4" FPT.

Part #	Description
<input type="checkbox"/> OHS	Overhead shelf less plexiglass
<input type="checkbox"/> SSL	Legs in lieu of casters
<input type="checkbox"/> DOUT	Duplex outlet (120V, 15 AMP)
<input type="checkbox"/> FRMA	Formica laminate finish
<input type="checkbox"/> FPB	Full Perimeter Bumper
<input type="checkbox"/> CP	Correctional package
<input type="checkbox"/> FF	Fill Faucet
<input type="checkbox"/> SKR	Skirting

A-1-C 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.