

Multiple Well Hot Drop-Ins

Angled Flange Top

4	Multiple Well Hot Food Drop-Ins with Locks
	DIOP-IIIS WITH LOCKS

Piper's MD Series Multiple Well Drop-ins add a dependable, convenient and economical hot food unit to your counter section. Designed to be used wet or dry, multiple well units are available with or without drains.

The MD Series Multiple Well Drop-ins are designed for installation into all metal counter fixtures.

ASSEMBLY STRUCTURE

- One-piece top-mounting flange is 14-gauge stainless steel with die-stamped openings in which the wells are mounted
- Individual wells are 20-gauge stainless steel, onepiece, die-stamped construction
- Locks are included on all sides to fasten unit into the countertop
- Each well is individually insulated to reduce heat transfer and for easy serviceability
- Drains are manifolded together and include fittings at each end for field attachment of the pipe cap and 3/4 NPT drain valve

The recommended mounting procedure is to seal the one-piece top-mounting flange to the countertop by application of silicone NSF Standard 51 rated at 450 F around the topmounting flange before mounting in place.

IOB	ITEM #	QTY#	

MODEL NUMBER

WITHOUT DRAIN	WITH DRAIN
☐ MD-2	☐ MD-2DM
■ MD-3	☐ MD-3DM
■ MD-4	☐ MD-4DM
■ MD-5	☐ MD-5DM
□ MD-6	□ MD-6DM

ELECTRICAL

- MD-2 Series is available in 120V-1200W per well singlephase
- ◆ All units available in 208/240V 1200W/1600W per well, single-phase or 3-phase. Specify voltage and phase needed
- Each well is individually controlled with a thermostat and indicator light

NOTE: MD-2 and MD-3 Series comes standard with one control box. MD-4 - MD-6 Series comes stand with two control boxes.

AUTO WATER FILL OPTION

- ◆ An optional automatic water fill is available on all units with drains and manifold
- Auto-fill system allows unit to maintain the proper water level in each well
- ◆ A water level sensor is located in one well and a solenoid and water filter is located under the wrapper bottom
- ◆ To add this option add the suffix "AF" to the model number NOTE: Consult factory for part number and availability of units with auto-fill option

WARRANTY

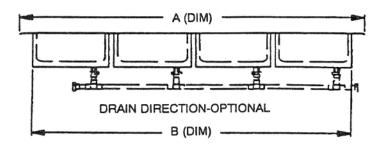
One year parts and labor. Warranty is detailed on inside front cover of the price list.

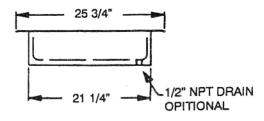
SPEC D-1-B

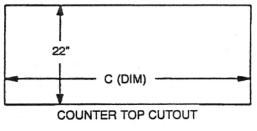


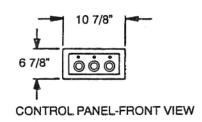


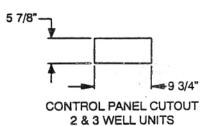
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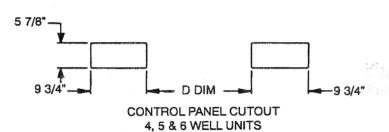












NOTE: CONTROL PANEL CUTOUTS SHOULD BE CENTERED ON THE LENGTH OF THE DROP-IN UNIT

w/o Drain	w/Manifold Drain	(A) (B)	(0)	(D)	Valta	Single Phase		Three Phase		\A/4 /IL\	
			(D)	(C)	(D)	Volts	Watts	Amps	Watts	Amps	Wt. (lb)
MD-2	MD-2DM	31-5/8"	27-1/8"	28"	-	120	2400	20.0	N/A	N/A	55/85
MD-2	MD-2DM	31-5/8"	27-1/8"	28"	-	208/240	2400/3200	11.5/13.3	2400/3200	6.7/7.7	55/85
MD-3	MD-3DM	45-5/8"	41-1/8"	42"	-	208/240	3600/4800	17.3/20.0	3600/4800	10.0/11.6	81/112
MD-4	MD-4DM	59-5/8"	55-1/8"	56"	18-1/4"	208/240	4800/6400	23.0/26.7	4800/6400	13.3/15.4	108/138
MD-5	MD-5DM	73-5/8"	69-1/8"	70"	18-1/4"	208/240	6000/8000	28.8/33.3	6000/8000	16.7/19.3	135/165
MD-6	MD-6DM	87-5/8"	83-1/8"	84"	32-1/4"	208/240	7200/9600	34.6/40.0	7200/9600	20.0/23.1	162/192

D-1-B SPEC



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