

Service Hot Food Line-Up

APPLICATIONS

- Service Hot Food with hot wells, hot plates (heated stone), overhead heat, or a combination of all three
- Available as straight, curved, or angled configurations.

STANDARD FEATURES

CABINET CONSTRUCTION

- Unit built with either 18 Gauge steel frame or 3/4" plywood panels to be determined at time of order.
- Storage area has shelving and houses electrical and plumbing components.
- 3 rows of protective 1" vinyl bumpers.
- Black toe-kick base.
- Stainless steel corner protectors

SNEEZE GUARD

- Stainless Steel 1-1/2" rounded steel tubing (straight or curved)
- Straight or curved tempered glass

HEATED FOOD MERCHANDISING

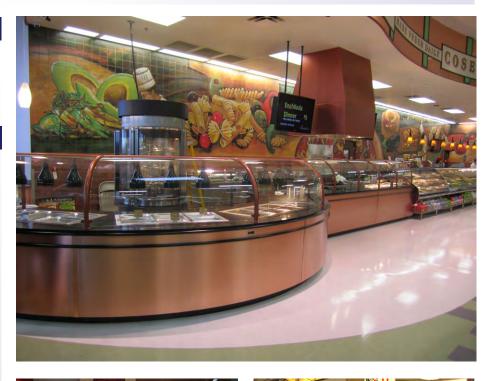
- Hot food wells and hot food plates are NSF-4 and warm uniformly keeping product at optimum temperature.
- Hot food wells can be used wet or dry (Wet offers better results).
- Decorative heat lamps provide light and additional heat.
- Drains connected through a manifold to a single drain valve.
- Infinite (dial) temperature control(s) with pilot light.

ELECTRICAL REQUIREMENTS

- Unit is pre-wired and furnished with a junction box for use on a dedicated 120/208V, 60Hz, 1 phase circuit.
- All units built in strict accordance with all applicable NEC, UL and NSF standards.
- Amperage and voltage varies depending on the configuration.

WARRANTY

One year - Parts and Labor





Engineered for stores with ambient conditions not to exceed 75°F and 55% relative humidity. Due to continuous improvements specifications may change without notice.

OPTIONS

- Line-up fixtures are customizable and can accommodate limitless configurations.
- Choice of all metal frame construction
 Features Removeable Panels
- Countertop options available in laminate, stainless steel, solid surface or quartz engineered stone. Many colors available.
- Countertop configurations available to include tray slides, utensil holders, small pans and dispensers for plates, lids and napkins.
- Hot food wells have an optional auto-fill feature which uses a sensor and solenoid valve to eliminate the need to add water by hand, as well as remove risk of unit being damaged from low water levels.
- Many colors available for exterior laminate, vinyl bumper and powder coat.
- Stainless or mirrored laminate accent strip.
- Bar packages can provide inset pans, lids, tongs, ladles, serving spoons and salad dressing templates.
- Circuit Breaker Panel instead of junction box.

Built to meet the following specifications:

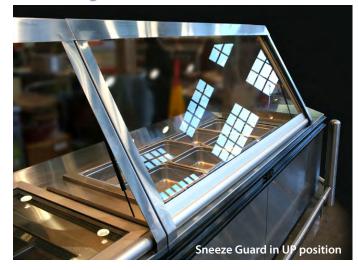






New Sneeze Guard Options

Insulated glass Fold Down Sneeze Guards double as food pan covers.





Lift up glass makes cleaning easier.



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