

JOB _____ ITEM # _____ QTY # _____



DB-4-CI

MODEL NUMBER

- DB-2-CI DB-4-CI
 DB-3-CI DB-5-CI

Piper's Design Basics Cold Food Tables are designed to be ice cooled. The Design Basics line is constructed of stainless steel tops, bodies, legs and base. Built to Last.

STANDARD FEATURES

- ◆ 18-gauge stainless steel top
- ◆ 14-gauge stainless steel legs fastened to 20-gauge stainless steel base with 14-gauge aluminized channels for support
- ◆ 20-gauge stainless steel wrapper
- ◆ 20-gauge stainless steel fully welded 5" deep well
- ◆ Well is enclosed with insulation on sides, end and bottom
- ◆ 1" drain with shut off valve shall be built into the bottom of the well
- ◆ 18-gauge stainless steel cutting board with 1/2" poly board
- ◆ Adjustable stainless steel bullet legs

DIMENSIONS

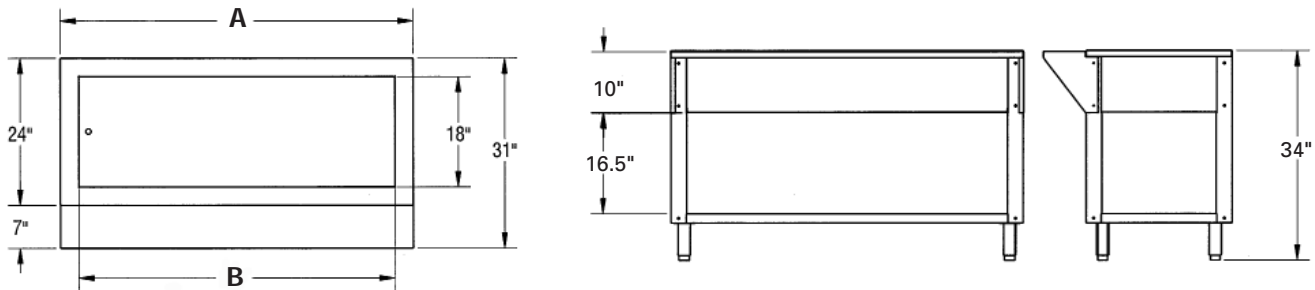
- ◆ DB-2-CI - 34" x 31" x 30"
- ◆ DB-3-CI - 34" x 31" x 44"
- ◆ DB-4-CI - 34" x 31" x 58"
- ◆ DB-5-CI - 34" x 31" x 72"
- ◆ 34" height on all standard units
- ◆ 31" width (includes cutting board)

COMMON OPTIONS

- ◆ Tray slides
- ◆ Protector guards
- ◆ See reverse side for additional options

WARRANTY

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



Cold Pan depth is 5". Floor clearance of unit is 6".

Model#	12x20 Pan Capacity	Pan Depth	A	B	Ship Wt. Height	(lbs)
DB-2-CI	2	5"	30"	24"	34"	175
DB-3-CI	3	5"	44"	38"	34"	200
DB-4-CI	4	5"	58"	52"	34"	225
DB-5-CI	5	5"	72"	66"	34"	250

OPTIONS / ACCESSORIES

Part #	Description
<input type="checkbox"/> DBMCB	8" maple cutting board in lieu of poly cutting board
<input type="checkbox"/> DBSRTS	Solid 3-ribbed tray slide, 18-gauge stainless steel
<input type="checkbox"/> SDB	Dish shelf
<input type="checkbox"/> DBOHS	Overhead shelf
<input type="checkbox"/> DBCPG	Cafeteria protector guard
<input type="checkbox"/> DBBPG1	Buffet single side protector guard
<input type="checkbox"/> DBBPG	Buffet double side protector guard
<input type="checkbox"/> DBCS	Casters in lieu of legs
<input type="checkbox"/> DBDRN	Common drains and manifold

C-2 SPEC

PIPER PRODUCTS
BUILT TO LAST
www.piperonline.net

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.