

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

- | | | |
|---------------------------------------|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> CCF-OD-A-T-L | <input type="checkbox"/> CCF-D-A-T-R | <input type="checkbox"/> CCF-OD-B-T-L |
| <input type="checkbox"/> CCF-D-A-T-L | <input type="checkbox"/> CCF-OD-B-T-R | <input type="checkbox"/> CCF-D-B-T-L |
| <input type="checkbox"/> CCF-OD-A-T-R | <input type="checkbox"/> CCF-D-B-T-R | |

QUICK CHECK ORDERING INFORMATION

	Part #	Description
<input type="checkbox"/>	OD	Without drain
<input type="checkbox"/>	D	With drain
<input type="checkbox"/>	A	Fully-insulated well
<input type="checkbox"/>	B	Bottom-insulated only well
<input type="checkbox"/>	T	Thermostat
<input type="checkbox"/>	I	Infinite
<input type="checkbox"/>	12	Voltage 120
<input type="checkbox"/>	L	Listed
<input type="checkbox"/>	R	Recognized
<input type="checkbox"/>	20	Voltage 208
<input type="checkbox"/>	24	Voltage 240
<input type="checkbox"/>	10	Wattage 1000
<input type="checkbox"/>	12	Wattage 1200
<input type="checkbox"/>	16	Wattage 1600
<input type="checkbox"/>	72	72" Option (Length of control wires or conduit)



CCF-OD-A-T-L A-Fully-insulated w/o drain, coved corner.

Piper's Top-mount Drop-in Wells are designed to maintain the serving temperature of prepared food during the serving period. These drop-in wells are designed to be mounted in metal counters using the "Lock" method of installation. Hot food wells may be used wet or dry. For wood application, a wood mounting kit is necessary.

ASSEMBLY STRUCTURE

- 20-gauge stainless steel seamless construction
- Deep drawn 12" x 20" x 6-3/8" wells
- CCF series is a coved corner flanged drop-in construction designed to be mounted in a metal top using the quick locking design
- CCFs are available with or without drain. All drains will be 1/2 NPT all stainless steel construction and welded to well pan. Removable screen is stainless steel.

OPTION

- Wood installation kit. Top mount only.

CONTROLS

- Hot food wells are available with standard thermostat controls
- An optional infinite control is available
- Units come standard with 48" length capillary tubes
- Optional 72" length capillary tubes available
- See chart for easy ordering specifications

ELECTRICAL

- All units available in 120, 208/240 volts
- Well wattages can be ordered in 1000W, 1200W or 1600W elements
- Wire length or conduit on all units is standard at 48"
- 72" wire length is optional

WARRANTY

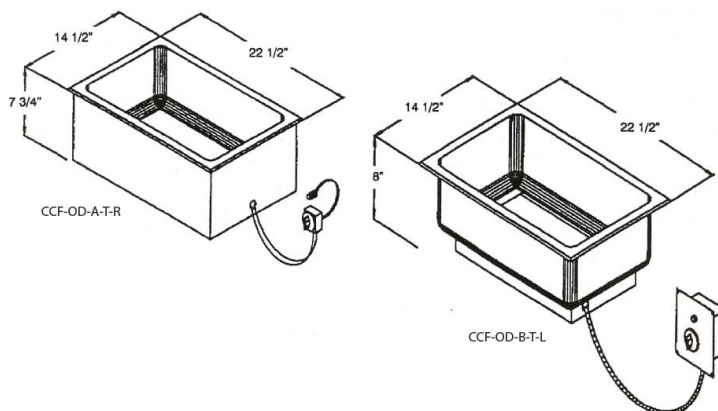
- One year parts and labor. Warranty is detailed on inside front cover of the price list.

Note: When ordering thermostatic or infinite controls, voltages of 208/240V have 1200/1600W respectively, and can be wired for either 208V or 240V power

To order units, simply check options listed above which will generate a specific order model for your customer.

SHIPPING INFORMATION

- Shipping Weight:24
- Shipping Cubic Feet:2.2
- Freight Class:92.5



Model#	Length	Width	Inside Length	Inside Width	Overall Height	Inside Height	Bottom Indent	Top Cut Out L x W	UL Models Cutouts for Control Box H x W
CCF-OD-A-T-L	22.5"	14.5"	19.8125"	11.8125"	8.25"	6.375"	Bottom indent - .125"	21.5625" x 13.5625"	5.25" x 5"
CCF-D-A-T-L	22.5"	14.5"	19.8125"	11.8125"	8.25"	6.375"	Bottom indent - .125"	21.5625" x 13.5625"	5.25" x 5"
CCF-OD-A-T-R	22.5"	14.5"	19.8125"	11.8125"	8.25"	6.375"	Bottom indent - .125"	21.5625" x 13.5625"	5.25" x 5"
CCF-D-A-T-R	22.5"	14.5"	19.8125"	11.8125"	8.25"	6.375"	Bottom indent - .125"	21.5625" x 13.5625"	5.25" x 5"
CCF-OD-B-T-R	22.5"	14.5"	19.8125"	11.8125"	8"	6.375"	Bottom indent - .125"	20.3125" x 12.3125"	5.25" x 5"
CCF-D-B-T-R	22.5"	14.5"	19.8125"	11.8125"	8"	6.375"	Bottom indent - .125"	20.3125" x 12.3125"	5.25" x 5"
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BID SPECIFICATIONS

Volts	1000 Wattage	1200 Wattage	1600 Wattage
120V	8.4 Amps	10.0 Amps	13.4 Amps
208V	4.8 Amps	5.8 Amps	7.7 Amps
240V	4.2 Amps	5.0 Amps	6.7 Amps

Piper's Top-mount Drop-in is constructed of heavy-duty deep drawn seamless stainless steel 20 gauge thickness. The unit can be bottom-insulated or fully-insulated and is designed to be dropped into a metal counter and secured with the locking mechanism.

All drains are of stainless steel construction, 1/2 NPT fused welded to the bottom pan with a stainless steel removable screen.

Heating element is metal sheath tubular calrod construction, shaped in a double "U" configuration for even heat transfer to the well pan.

Element is mounted under the well pan and attached to an enclosed heat deflector which is fully insulated and shielded for best BTU transfer.

Deflector pan is installed to well pan with quick-removal threaded retainers.

SPEC D-3

PIPER

The Food-Focused Equipment Company

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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.