

JOB \_\_\_\_\_ ITEM # \_\_\_\_\_ QTY # \_\_\_\_\_

## MODEL NUMBER:

☐ 47-75

☐ 47-150

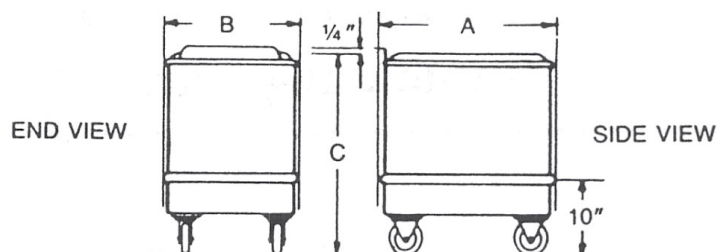
## DIMENSIONS:

- 47-75 - 27.25" H x 14.25" W x 19.25" L
- 47-150 - 27.254" H x 17.375" W x 22.375" L

## WARRANTY

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

| Model # | Capacity                  | (A) Length | (B) Width | (C) Height | Ship Wt.(lbs) |
|---------|---------------------------|------------|-----------|------------|---------------|
| 47-75   | 12 Gallons, 75 lbs L x W  | 19.25"     | 14.25"    | 27.25"     | 44            |
| 47-150  | 27 Gallons, 150 lbs L x W | 22.375"    | 17.375"   | 27.254"    | 50            |



47-75

The Piper Ingredient Bins are used for storing and handling various dry bakery products, such as flour or sugar. The mobility allows the worker to store the bins under work tables or other various storage areas. Bins are available in three separate sizes to meet your needs. Use stainless steel in applications where ruggedness is required.

## STANDARD FEATURES

- 20-gauge stainless steel sides, with vertical seam welded, ground smooth and polished
- Vertical corners rounded on radius of 1-3/4"
- Top edge rolled-diameter 7/16"
- Bottom edge flanged outward approximately 3/8"
- Bottom is deep drawn 18-gauge stainless steel, 5" deep, with vertical corners rounded on 1-1/4" radius-horizontal corners rounded on 1" radius.
- Top edge flanged outward to correspond with flange on bottom edge of sides
- Two parts are welded together - inside seam soldered smooth
- One piece fully enclosed rubber bumper encircles bin and is tightly cemented to the extended metal flange
- Four 4" diameter, ball bearing, swivel casters
- 16-gauge stainless steel slide-off cover with rolled edges is provided
- Card holder

## SPEC H-1

**PIPER**  
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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.