

Updated design improves performance

SBH Heated Base and Plate Dispensers redesigned for 2020!



Piper's policy of continued product improvement means we always strive to provide you with the highest quality equipment and latest designs. Our heated wax base and plate dispensers are the newest examples. Completely redesigned for 2020, the SBH Series updates include:

- Digital temperature control
- Improved element configuration for more efficient heating
- Insulated, hinged lid with Cool-Touch handle
- 5" Performa casters 2 with brake

Models are available in 2 or 3-silo capacities and can be ordered in the following configurations:

- Plate warmer
- Wax base warmer
- Combination plate and wax base warmer (2-Silo model only)

Plate warmers are designed to hold 9" plates at 180°F. Base warmers heat our D-8000 wax bases (sold separately) to 300°F which will hold plates at 140°F for up to 90 minutes! Utilize the SBH-2-PWB combination model and heat bases and plates simultaneously in one space-saving unit. They are the perfect units for your meal prep operation.

Call your local Piper representative for more information about SBH heated base and plate dispensers, then visit <u>piperonline.net</u> to learn about all of our food-focused equipment.



D-8000 9" Unitized bases must be ordered seperately. Available individually or in cases of 10.

