

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

## MODEL NUMBER:

- |                                   |                                   |                                   |
|-----------------------------------|-----------------------------------|-----------------------------------|
| <input type="checkbox"/> DME-3-OS | <input type="checkbox"/> DME-3-SS | <input type="checkbox"/> DME-3-DS |
| <input type="checkbox"/> DME-4-OS | <input type="checkbox"/> DME-4-SS | <input type="checkbox"/> DME-4-DS |
| <input type="checkbox"/> DME-5-OS | <input type="checkbox"/> DME-5-SS | <input type="checkbox"/> DME-5-DS |
| <input type="checkbox"/> DME-6-OS | <input type="checkbox"/> DME-6-SS | <input type="checkbox"/> DME-6-DS |

## DIMENSIONS:

- DME-3-OS - 34" H x 32" W x 44" L
- DME-4-OS - 34" H x 32" W x 58" L
- DME-5-OS - 34" H x 32" W x 72" L
- DME-6-OS - 34" H x 32" W x 86" L
- DME-3-SS - 34" H x 32" W x 44" L
- DME-4-SS - 34" H x 32" W x 58" L
- DME-5-SS - 34" H x 32" W x 72" L
- DME-6-SS - 34" H x 32" W x 86" L
- DME-3-DS - 34" H x 32" W x 44" L
- DME-4-DS - 34" H x 32" W x 58" L
- DME-5-DS - 34" H x 32" W x 72" L
- DME-6-DS - 34" H x 32" W x 86" L

## ELECTRICAL

- Three well units are available 120V, 208V or 240V, single-phase and 208V or 240V, three phase
- Four, five and six well units are available in 208V or 240V, single- or three-phase
- Electrical hook-up junction box mounted on right end from control side

## WARRANTY

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

### COMMON OPTIONS

<input type="checkbox"/>	3BTS	3-bar tray slide
<input type="checkbox"/>	DRN	Common drains and manifold
<input type="checkbox"/>	MB	8" maple cutting board
<input type="checkbox"/>	PG	Protector guard (no heat or lights)
<input type="checkbox"/>	PGH	Protector guard with heat
<input type="checkbox"/>	PGL	Protector guard with lights
<input type="checkbox"/>	SCB	8
<input type="checkbox"/>	SS	Stainless steel serving shelf



DME-3-OS operator's side

Pipermatic Stationary Hot Food Tables are designed to hold and maintain the temperature of hot food in various size pans for use in meal assembly on tray lines and cafeterias. Available with an optional extended, continuous perimeter bumper, this unit is designed to survive the rigors of typically heavy institutional use. The rugged, all stainless design insures years of easy cleanability and low maintenance use. Only Piper's equipment has the advantage of FoodSafe technology and certification. This ensures that your food is kept "out of the DANGER-ZONE." Food spoilage occurs mainly because of rapidly accelerated bacteriological activity within the 40F-140F "DANGER-ZONE." With FoodSafe hot food stays above 140°F longer and cold food is kept below 40°F. Both are key factors in HACCP compliance and the fight against foodborne pathogens.

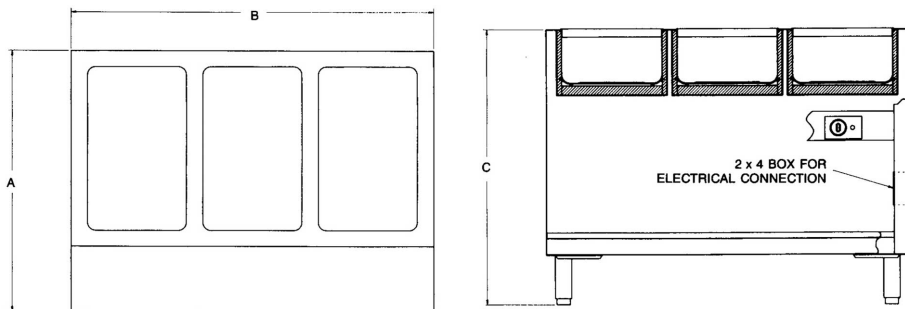
## STANDARD FEATURES

- 20-gauge stainless steel top
- Available in three body styles, open-base, semienclosed or enclosed with sliding doors
- DS models include enclosed base with stainless steel bottom shelf and removable sliding doors
- Wet/dry wells are one piece, die stamped stainless steel with 12" x 20" openings, 6-1/2" deep with coved corners
- 1" insulation on sides and between wells, 1/4" ceramic fiber insulation on bottom
- 1000 watt tubular heating element for each well with infinite controls and a pilot light
- Each well contains a carbon steel heat dispersion plate for even heating
- 8" maple cutting board operator's side
- 7-1/2" wide recessed plate shelf below cutting board
- Adjustable 6" legs

SPEC C-5

# C | STEAM TABLES

## Stationary Pipermatic Steam Table



Model Number	# of Wells	(A) Width	(B) Length	(C) Height	Wattage
DME-3-OS	Open Base 3 Well	32"	44"	34"	3000
DME-4-OS	Open Base 4 Well	32"	58"	34"	4000
DME-5-OS	Open Base 5 Well	32"	72"	34"	5000
DME-6-OS	Open Base 6 Well	32"	86"	34"	6000
DME-3-SS	Semi-Enclosed 3 Well	32"	44"	34"	3000
DME-4-SS	Semi-Enclosed 4 Well	32"	58"	34"	4000
DME-5-SS	Semi-Enclosed 5 Well	32"	72"	34"	5000
DME-6-SS	Semi-Enclosed 6 Well	32"	86"	34"	6000
DME-3-DS	Enclosed Base 3 Well	32"	44"	34"	3000
DME-4-DS	Enclosed Base 4 Well	32"	58"	34"	4000
DME-5-DS	Enclosed Base 5 Well	32"	72"	34"	5000
DME-6-DS	Enclosed Base 6 Well	32"	86"	34"	6000

Model#	Description and # of Wells	Single-Phase			3-Phase			Single-Phase			3-Phase		
		120	208	240	120	208	240	120	208	240	120	208	240
DME-3-OS	Open Base 3 Well	25	14.4	12.5		8.3	7.2	5-50P	6-15P	6-15P		15-20P	15-20P
DME-4-OS	Open Base 4 Well	33.3	19.2	16.7		11	9.6	5-50P	6-30P	6-30P		15-20P	15-20P
DME-5-OS	Open Base 5 Well	n/a	24	20.8		13.9	12	n/a	6-30P	6-30P		15-30P	15-30P
DME-6-OS	Open Base 6 Well	n/a	28.8	25		16.7	14	n/a	6-50P	6-50P		15-30P	15-30P
DME-3-SS	Semi-Enclosed 3 Well	25	14.4	12.5		8.3	7.2	5-50P	6-15P	6-15P		15-20P	15-20P
DME-4-SS	Semi-Enclosed 4 Well	33.3	19.2	16.7		11	9.6	5-50P	6-30P	6-30P		15-20P	15-20P
DME-5-SS	Semi-Enclosed 5 Well	n/a	24	20.8		13.9	12	n/a	6-30P	6-30P		15-30P	15-30P
DME-6-SS	Semi-Enclosed 6 Well	n/a	28.8	25		16.7	14	n/a	6-50P	6-50P		15-30P	15-30P
DME-3-DS	Enclosed Base 3 Well	25	14.4	12.5		8.3	7.2	5-50P	6-15P	6-15P		15-20P	15-20P
DME-4-DS	Enclosed Base 4 Well	33.3	19.2	16.7		11	9.6	5-50P	6-30P	6-30P		15-20P	15-20P
DME-5-DS	Enclosed Base 5 Well	n/a	24	20.8		13.9	12	n/a	6-30P	6-30P		15-30P	15-30P
DME-6-DS	Enclosed Base 6 Well	n/a	28.8	25		16.7	14	n/a	6-50P	6-50P		15-30P	15-30P

### SPEC C-5

**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.