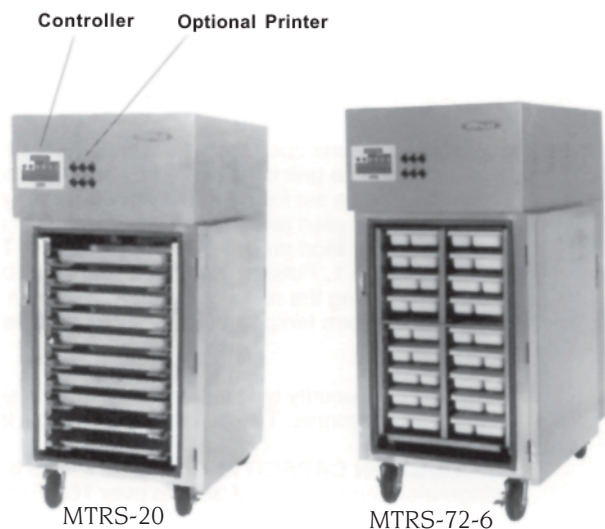


JOB _____ ITEM # _____ QTY # _____



MODEL NUMBER

- MTRS-10
- MTRS-20
- MTRS-72-6

MODULAR WITH REMOVABLE INSERT RACK

The Model MTRS-72-6 cabinet is open, without guides, so as to accommodate one removable insert rack. One insert rack is provided with each cabinet. The insert rack is all welded with (4) 2" dia. heavy duty heat resistant rigid casters. The frame is .105 stainless steel; the guides are 16 ga. stainless steel. The insert rack is sized to hold a total of (72) compartmented hot food trays. A latch is provided to keep the insert rack in place within the cabinet. A self storing latching ramp is provided to allow easy transfer of the insert rack to a separate transport cart. Additional transport and storage carts are available as part of this modular system (see chart below). Selection of hot food tray (not included with system) needs to be specified to verify fit.

FOR COMPARTMENTED TRAYS, FOOD PANS OR SHEET PANS

Piper's Model MTRS Rethermalization Cabinet incorporates a powerful convection type heating system for fast and efficient rethermalization of refrigerated food. A sophisticated solid state control system offers easy setting of six programs, along with accurate temperature control and precise repeatability.

CONSTRUCTION

The body is constructed of fully welded 18 ga. stainless steel on both interior and exterior. It is mounted on a rust resistant steel base designed for rigidity and impact resistance. The base is mounted on 6" casters and provided with corner bumpers on Model MTRS 20 only. 6" high stainless steel adjustable legs are optional in place of casters and bumpers. The cabinet is fully insulated with 2" minimum thickness high density insulation. The entire cabinet is easily cleaned and the inside can be pressure washed (up to 114 psi). The cabinet is designed with all electrical, electronic and air moving equipment mounted in the top for easy maintenance. Removal of the top lid enables access to all components.

The cabinet is available in two configurations: (1) Fully self-contained with integral guides; or (2) Modular with removable insert rack.

SELF-CONTAINED WITH INTEGRAL GUIDES

The cabinet is equipped with angle slides for pans. The slides are made of 16 ga. stainless steel and are welded to the interior cabinet walls. The cabinet is sized to hold either (2) 12" x 20" x 2-1/2", deep pans per level or (1) 18" x 26" sheet pan per level. Two sizes are available: Model MTRS-20 with ten levels or Model MTRS-10 with five levels (see chart below).

DOOR

The double pan door is constructed of fully welded 18 ga stainless steel, insulated with 1-1/2" thick high density insulation and fitted with a replaceable high temperature silicone gasket. It is mounted on heavy duty hinges that provide 270° rotation, with door stops provided to hold it in the fully open position. A heavy duty edge mounted door latch is provided, with provision for padlocking available.

HEATING SYSTEM & CONTROLS

Models MTRS-20 and MTRS-72-6 are heated by a 15 KW heater combined with a high capacity convection fan and electronically controlled through a temperature range of 200°F to 350°F. The model MTRS-10 cabinet is heated by a 9 KW heater. See chart below for available electrical configurations.

All controls are mounted on the front of the cabinet, left of center, and are protected against tampering or damage. Programming functions can be restricted. Touch-pad type buttons offer easy programming for various meals, with the capacity to store six programs in memory. The operator needs only to select the program in order to start the cycle. The controller is programmed (standard) to rapidly heat the cabinet, then maintain the set-point temperature within 2°F. Its functions also include a pulsing mode and a holding mode, each of which can be programmed by the user.

PC CONNECTION (OPTIONAL)

The connection can be used with a PC running Windows 95/98 or NT. A complete operation, programming and data download can be done from the PC for up to 32 cabinets.

SPEC F-5

PIPER PRODUCTS
BUILT TO LAST
www.piperonline.net

300 S. 84th Avenue
 Wausau, WI 54401
 Phone: 800-544-3057
 Fax: 715-842-3125

MODEL MTRS

OPTIONAL PROBE & PRINTER PACKAGE

Units ordered with this option are configured with a control system that provides:

- a. Operator choice of two different operating modes (manual or automatic);
- b. Integral printer mounted on the front of the cabinet to provide documentation of both air and food temperatures; and
- c. Additional features noted below.

MANUAL MODE

The unit operates as described above.

AUTOMATIC MODE

The unit is controlled by both the food temperature and the air temperature probe. The food temperature probe can be set for retherm temperatures between 140°F and 185°F.

INTEGRAL PRINTER

Will start printing at the beginning of a retherm cycle and will print the selected probe temperature (either air probe or food probe every five minutes). The controller can also be set to activate the printer for a particular meal.

ADDITIONAL FEATURES:

- 1. Pulsing: Heating system can be programmed to stop periodically for a user-determined percentage of time during the retherm cycle. Available in either manual or automatic mode. Useful for delicate foods and for assuring uniform temperatures:
- 2. The controller has a real time clock with battery backup.

SECURITY

Security type fasteners can be provided when required. A special tool is provided to allow removal by authorized personnel. The control panel can be locked to prevent unauthorized access.

PRODUCTION CAPACITY

The model MTRS is capable of rethermalizing approximately 160 pounds of food from a refrigerated temperature of 38°F to over 160°F in one hour or less.

OTHER EQUIPMENT AVAILABLE FOR USE WITH MODEL MTRS-72-6 MODULAR SYSTEM:

MODEL	Description	Included or Optional	Capacity	Width	Depth	Height	Weight
TR-72-6	Insert Rack	Included	(72) Compartmented Hot Food Trays	22"	21"	45-3/4"	58 lbs.
HTTC-72-6	Hot Tray Transport Cart	Optional	(1) Model TR-72-6	26-1/4"	28"	59-1/2"	200 lbs.
CTTC	Cold Tray Transport Cart	Optional	(72) Cold Food Base Trays	25"	29-5/8"	70-1/2"	175 lbs.
HTTD-72-6	Hot Tray Transport Dolly	Optional	(1) Model TR-72-6	23"	28-7/8"	38"	40 lbs.

MODEL	MTRS-20	MTRS-10	MTRS-72-6
Type of System	Self-contained	Self-contained	Modular* see table below
Capacity:			
12"x20"x2-1/2" food pans	20	10	N/A
18"x26" sheet pans	10	5	N/A
Insert Rack	N/A	N/A	(1) TR-72-6
Dimensions:			
Depth	40-3/4"	40-3/4"	40-3/4"
Width	32-1/2"	32-1/2"	32-1/2"
Height	64"	52"	75"
Weight	516 lbs.	420 lbs	495 lbs.
Standard Electrical Configuration:			
Volts/Hertz/Phase	208/60/3	208/60/3	208/60/3
Amps	44	24	44
NEMA#	15-60P	L15-30P	15-60P
Optional Electrical Configuration:			
Volts/Hertz/Phase	480/60/3	480/60/3	480/60/3
Amps	19	11	19
Optional Plug NEMA# (Hard wire recommended)	L16-30P	L16-20P	L16-30P

F-5 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.