



OTH

**SERIES OTH (OMNITOP HOT) SELF SERVICE**

Piper Products Series OTH Heated Merchandising Cabinets provide self service for a wide variety of foods, while displaying them attractively in a way sure to attract customers. The heating system is carefully engineered to hold the hot foods at temperatures optimized for protection of their safety and appearance, in accordance with the latest food safety standards.

**CONSTRUCTION**

The display section is rigidly constructed of stainless steel, with the front open to expedite self-service. The rear is closed by means of two doors, each constructed of a glass panel sealed into a stainless steel door frame. The doors are hinged for cleaning and re-stocking. A glass top cover is also hinged so that it can be opened or removed for cleaning. Both ends are closed with fixed glass panels. The top cover and the glass panels are mounted to two stainless steel uprights at the rear, with plastic inserts isolating the glass from the uprights.

Three heated shelves are provided, two of them mounted on plastic brackets on two additional stainless steel uprights. The third is recessed in the base. The shelves are constructed of stainless steel, with glass heating plates set into the top, sealed and insulated. The undersides of the glass heating plates have printed circuit type heating elements attached. Incandescent lamps are mounted above each shelf to illuminate the food and provide additional heating. The base of the display section includes a flange to support the unit when it is installed in a cabinet or a counter. NOTE: Standard space between shelves is 6-1/2". If special spacing should be required, it can be done **ONLY** at the factory and **MUST** be specified at time of ordering.

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

**MODEL NUMBER**

- OTH-1
- OTH-2
- OTH-3
- OTH-4

**CONTROLS**

The controls are solid state, mounted on a panel and wired for remote mounting. Included are on-off switches for lighting and for power; and an adjustable infinite temperature control for each shelf.

**CAPACITY**

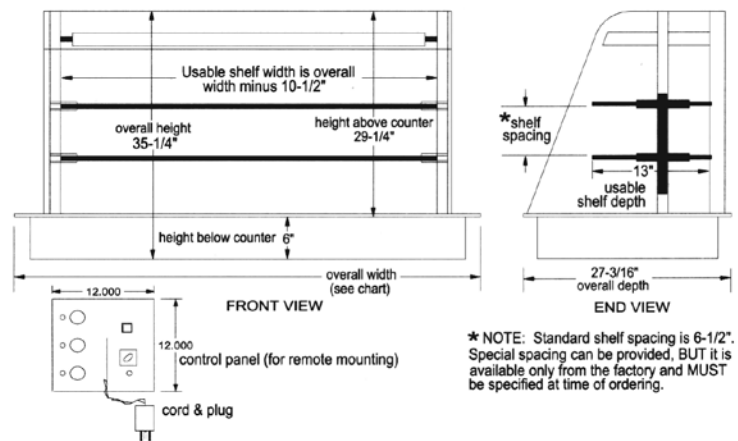
Capacity depends on the types of food and their containers.

**APPROVALS**

All units are UL listed (C,US) for safety and UL classified (EPH) in accordance with ANSI/NSF #4.

**OPTION**

- Piper Products can provide counters or cabinets with the units premounted in them. Consult factory for further information and pricing.



Model	Overall Width	Overall Depth	Ht Above Counter	Ht Below Counter	Counter Cutout (W X D)	Volts/Phase	Amps	NEMA#	Weight (lbs.)
OTH-1	34 1/4	27 3/16	29 1/4	6	30 1/4 X 23 3/4	208 / 1	5.5	6-15P	430
OTH-2	53 1/8	27 3/16	29 1/4	6	43 1/8 X 23 3/4	208 / 1	8.7	6-15P	441
OTH-3	61	27 3/16	29 1/4	6	56 X 23 3/4	208 / 1	11.1	6-15P	451
OTH-4	74 3/4	27 3/16	29 1/4	6	68 3/4 X 23 3/4	208 / 1	14.1	6-15P	761

**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.

**SPEC R-5**

**PIPER PRODUCTS**  
 BUILT TO LAST  
[www.piperonline.net](http://www.piperonline.net)

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