

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

### MODEL NUMBER

- |                               |                                |
|-------------------------------|--------------------------------|
| <input type="checkbox"/> 1ATG | <input type="checkbox"/> 1ATGH |
| <input type="checkbox"/> 2ATG | <input type="checkbox"/> 2ATGH |
| <input type="checkbox"/> 3ATG | <input type="checkbox"/> 3ATGH |
| <input type="checkbox"/> 4ATG | <input type="checkbox"/> 4ATGH |

TUBULAR FRAME, MOBILE  
UNHEATED OR HEATED,  
ADJUSTABLE



Model 1ATG  
Model 1ATGH



Model 2ATG  
Model 2ATGH



Model 3ATG  
Model 3ATGH



Model 4ATG  
Model 4ATGH

CAPACITY OF EACH TUBULAR DISPENSER - Approx. 28 to 36 bowls or 50 to 72 plates.

### SPECIFICATIONS

Models ATG unheated and ATGH heated tubular frame, mobile dish dispensers.

**FRAME:** The frame is constructed of 1" O.D. 16 ga. stainless steel tubing.

**SHELVES:** Each shelf is press formed from a single sheet of 18 ga. stainless steel. It is flanged down 1-5/16" on all four sides and formed back at a 30° angle for rigidity. Each inside corner is fitted with an ABS black plastic bracket and sleeve to accommodate an upright. The bottom shelf on all models is set 8" above the floor.

**DISPENSERS:** ATG models are fitted with model AT adjustable, drop-in dish dispensers. ATGH models are fitted with model ATH heated, adjustable, drop-in dish dispensers (See page D-9 for specifications of these dispensers). On heated units, the dispensers plug into a central junction box which is fitted with a 4' long, 3 wire cord set with NEMA 5-15P plug for 120 volt or NEMA 6-15P for 220 volt.\* These units are also available for oval platters, Model ATDO.

**CASTERS:** Units are mounted on four, 4" diameter heavy duty, swivel casters with non-marking rubber tires.

### OPTIONS

- Y4 - Polyurethane 4" casters (set of 4)
- Y5 - Polyurethane 5" casters (set of 4)
- R - Rotating bumpers
- SSTC - Stainless Steel Tube Covers

NOTE: Please circle model number. (Indicate if unheated or heated).

DISH SIZE	MODEL NO.	L	W	WT	WATTS	AMPS @120V	MODEL NO.	L	W	WT	WATTS	AMPS @120V
5-1/8 Max.	1ATG(H)1	14	14	45	210	1.8	2ATG(H)1	24	14	60	420	3.5
5-1/4 to 5-7/8 Max.	1ATG(H)2	14	14	50	240	2.0	2ATG(H)2	24	14	65	480	4.0
6 to 6-5/8 Max.	1ATG(H)3	17	17	65	270	2.3	2ATG(H)3	30	17	80	540	4.5
6-3/4 to 7-1/8 Max.	1ATG(H)4	17	17	70	300	2.5	2ATG(H)4	30	17	85	600	5.0
7-1/2 to 8-1/4 Max.	1ATG(H)5	17	17	70	330	2.8	2ATG(H)5	30	17	85	660	5.5
8-3/8 to 9-1/4 Max.	1ATG(H)6	19	19	75	380	3.2	2ATG(H)6	34	19	90	760	6.3
9-3/8 to 10-1/4 Max.	1ATG(H)7	19	19	75	420	3.5	2ATG(H)7	34	19	90	840	7.0
10-3/8 to 11-1/4 Max.	1ATG(H)75	19	19	80	500	4.2	2ATG(H)75	34	19	95	1000	8.3
11-3/8 to 12 Max.	1ATG(H)8	21	21	80	500	4.2	2ATG(H)8	38	21	105	1000	8.3

DISH SIZE	MODEL NO.	L	W	WT	WATTS	AMPS @120V	MODEL NO.	L	W	WT	WATTS	AMPS @120V
5-1/8 Max.	3ATG(H)1	31	19	80	630	5.3	4ATG(H)1	24	24	120	840	7.0
5-1/4 to 5-7/8 Max.	3ATG(H)2	31	19	85	720	6.0	4ATG(H)2	24	24	125	960	8.0
6 to 6-5/8 Max.	3ATG(H)3	39	23	95	810	6.8	4ATG(H)3	30	30	140	1080	9.0
6-3/4 to 7-1/8 Max.	3ATG(H)4	39	23	100	900	7.5	4ATG(H)4	30	30	145	1200	10.0
7-1/2 to 8-1/4 Max.	3ATG(H)5	39	23	100	990	8.3	4ATG(H)5	30	30	150	1320	11.0
8-3/8 to 9-1/4 Max.	3ATG(H)6	44	26	105	1140	9.5	4ATG(H)6	34	34	180	1520	12.7
9-3/8 to 10-1/4 Max.	3ATG(H)7	44	26	105	1260	10.5	4ATG(H)7	34	34	180	1680	14.0
10-3/8 to 11-1/4 Max.	3ATG(H)75	44	26	110	1500	12.5	4ATG(H)75	34	34	190	2000	16.6**
11-3/8 to 12 Max.	3ATG(H)8	48	29	120	1500	12.5	4ATG(H)8	38	38	200	2000	16.6**

HEIGHT 36" - Other heights available.

Add 3" to overall length and width for rotating bumpers.

(H) DESIGNATION REFERS TO HEATED MODELS AND WATTAGE

APPLIES TO THESE MODELS ONLY

\*\*120v, 30 amp. service is required for Model 4ATGH8 & 4ATGH75

\*SIZES (H)4 AND (H)7 ONLY ARE AVAILABLE IN 220V.

**E-18** **SPEC**

**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

**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.