

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

- 3-CB (502-3RAF)
- 4-CB (502-4RAF)
- 5-CB (502-5RAF)
- 6-CB (502-6RAF)

DIMENSIONS:

- 3-CB (502-3RAF) - 36"H x 28"D X 46"L
- 4-CB (502-4RAF) - 36"H x 28"D X 60"L
- 5-CB (502-5RAF) - 36"H x 28"D X 74"L
- 6-CB (502-6RAF) - 36"H x 28"D X 88"L

*30" height is available on Petite Elite units

NSF/ANSI STANDARD 7

This unit is listed with CSA in NSF/ANSI Standard 7 for design and construction and has been performance tested for the storage of potentially hazardous foods. The performance test criteria is holding a food-like media at or below 41°F without any freezing for four hours at 86°F ambient temperature.

REFRIGERATION SYSTEM

- 1/3 horsepower compressor
- Fan-cooled condensing unit with a capillary tube expansion device
- Thermostat for better temperature control
- Environmentally safe 134A refrigerant

COMMON OPTIONS

- Tray slides
- Protector guards
- See reverse side for additional options

WARRANTY

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



4-CB shown with optional SRTS, CDDC and laminated finish

The innovative "Cool Breeze" technology allows you to maintain product at 41 degrees Fahrenheit or less yet requires no ice. The unit cascades a "Cool Breeze" of air over the product without drying it out or causing freezer burn.

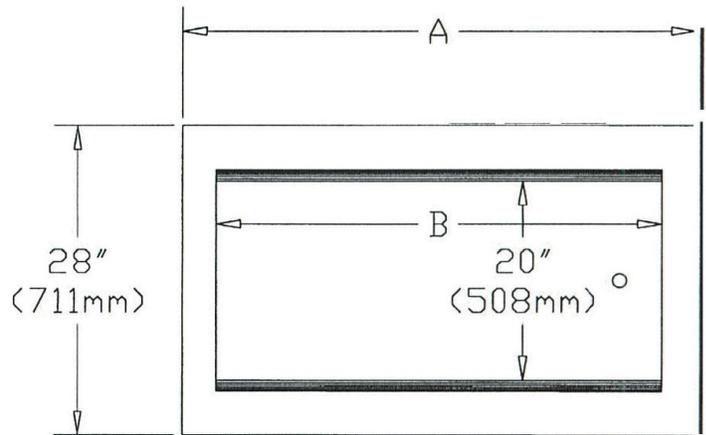
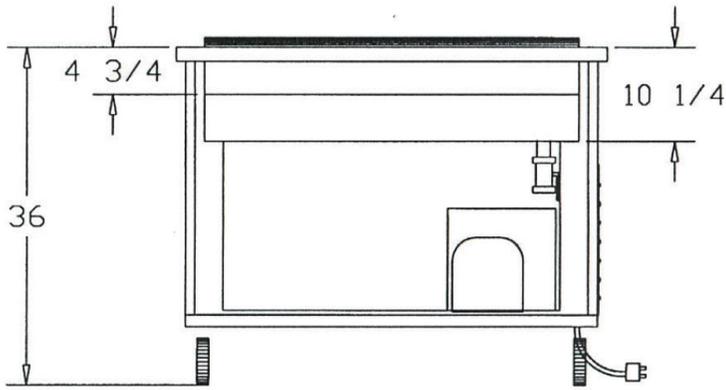
STANDARD FEATURES

- 14-gauge stainless steel top with 1-1/2" turndown on all sides
- Top secured by four recessed bolts for easy access
- 14-gauge stainless steel legs
- 18-gauge stainless steel bottom shelf
- 20-gauge stainless steel end and front panels are attached to legs
- 4-3/4" deep well with interior stainless steel parts easily removed for cleaning
- Well is enclosed with insulation on sides, end and bottom
- 1" drain with shutoff valve is located on operator's left side. Valve is 3/4" FPT. Drain valve is 3/4" FPT.
- Sliding doors
- Louvered panels for ventilation of condensing unit
- End louver panel removable to access compressor
- 5" diameter swivel plate casters, 2 with brakes
- Interlocking mechanism is provided to interlock with other Elite units

ELECTRICAL

- 120 volts single-phase
- Eight foot electrical cord with NEMA-5-15P plug
- On/Off switch and pilot light mounted on control panel of units operator side

SPEC A-6



Model #	# of Wells	A	B	W	H	*Amperage 120V	*NEMA Cap No.	Ship Wt. (lbs)
3-CB (502-3RAF)	3-Pan	46"	28"	36"	8	5-15P	405	
4-CB (502-4RAF)	4-Pan	60"	28"	36"	8	5-15P	445	
5-CB (502-5RAF)	5-Pan	74"	28"	36"	8	5-15P	485	
6-CB (502-6RAF)	6-Pan	88"	28"	36"	8	5-15P	530	

DIMENSION ADDITIONS FOR OPTIONS

- Add 23-3/4" to height for buffet protector guard
- Add 14" to height for cafeteria protector guard
- Add 22-3/4" to height for double display shelf
- Add 8" to width for cutting board
- Add 12-3/4" to width for solid ribbed tray slide
- Add 12-1/2" to width for 3-bar tray slide

Note: Line-up drawing required when ordering false front, cashier stand or interconnected units.

Part #	Description	Part #	Description
□ 3BTS	3-Bar Tray Slide 12.75	□ CPGFL	Cafeteria protector guard with fluorescent lights
□ BDD	Buffet double display two-sided protector guard	□ CPGHL	Cafeteria protector guard with heat and lights
□ BEG	Buffet end guards, right or left	□ CPGL	Cafeteria protector guard with incandescent lights
□ BPG	Buffet double side protector guard (no heat or lights)	□ CUT	Cut out for drop in dispensers
□ BPG1	Buffet single side protector guard (no heat or lights)	□ DOUT	Duplex Outlet (120V, 15 AMP)
□ BPG1C	Buffet Style Classic Single Sided protector guard	□ FRMA	Formica laminate finish
□ BPG1FL	Buffet single side protector guard with fluorescent lights	□ MBS	18" maple end bread shelf; left, right - flush with top
□ BPG1IL	Buffet single side protector guard with incandescent lights	□ MCB	Cutting Board Maple - 8
□ BPGC	Classic protector guards	□ PPC	Pizzazz Powder Coating
□ BPGFL	Buffet double side protector guard with fluorescent lights	□ SBS	18" stainless steel end bread shelf; left, right - flush with top
□ BPGH	Buffet double side protector guard with heat strip	□ SCB	Cutting Board Stainless - 8
□ BPGIL	Buffet double side protector guard with incandescent lights	□ SCPGC	Cafeteria Style Classic Single protector guards
□ CDD	Cafeteria double display (no heat or lights)	□ SKR	Skirting
□ CDDC	Cafeteria Style Classic double protector guards	□ SRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel
□ CDDL	Cafeteria double display with fluorescent lights	□ SSL	Legs in lieu of casters
□ CEG	Cafeteria end guards, right or left	□ UCR-1	Refrigerated storage base with doors
□ CPG	Cafeteria protector guard (no heat or lights)	□ UCR-2	Refrigerated storage base - Units 74" and longer
□ CPGC	Cafeteria Style Classic Single protector guard		

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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.