Reflections Cold Unit Ice Cooled or Refrigerated

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R5-CI shown with optional dual RSRTS and R2CDD

The Piper Cold Food Units are available mechanically cooled (R-CM) or ice only (R-CI). These units are designed to serve a variety of refrigerated food products and are ideal as a salad bar merchandiser. The versatile modular design allows you either a cafeteria or a buffet unit to fit your line-up. Reflections units are compatible and will interlock with other Reflections units.

STANDARD FEATURES

- Seamless, molded FRP body with smooth exterior and rounded corners 14-gauge stainless steel top with fully welded square turndowns on all sides
- Enclosed base
- 20-gauge stainless steel fully welded 5" deep cold pan
 The welded, watertight well has a concealed continuous refrigeration coil bonded to the underside and is fully insulated on R-CM
 Cold pan has a 3/4" FPT ball valve located below the unit
 4" diameter swivel plate casters with brakes

- Interlocking mechanism is provided to interlock with other Reflections

ELECTRICAL - R-CM UNITS ONLY

- Units available in 120 volt standard
- Seven foot electrical cord and plug

ITEM # _ QTY #

MODEL NUMBER:

□ R2-CI □ R3-CI □ R4-CI	□ R5-CI □ R6-CI □ R2-CM	□ R3-CM □ R4-CM □ R5-CM
- IV. O.	- 1 1Z OW	□ R6-CM

DIMENSIONS:

• R2-CI - 36"H x 30"D X 36"L • R3-CI - 36"H x 30"D X 50"L • R4-CI - 36"H x 30"D X 60" L • R5-CI - 36"H x 30"D X 74"L R6-CI - 36"H x 30"D X 96"L
R2-CM - 36"H x 30"D X 36"L
R3-CM - 36"H x 30"D X 50"L R4-CM - 36"H x 30"D X 60" L
 R5-CM - 36"H x 30"D X 74"L • R6-CM - 36"H x 30"D X 96"L

REFRIGERATION - R-CM UNITS ONLY

- 1/3 horsepower compressor
- Fully hermetic condensing unit, located on slide-out rails behind removable louvered panels for cross-flow ventilation
- Fan-cooled condensing unit with an expansion valve pressure control switch
 Refrigerant coils shall be of copper tubing attached to the bottom of the well

STANDARD COLORS

- Wine Red (RAL 3005)
 Signal Red (RAL 3001)
 Yellow (RAL 1021)
 Light Blue (RAL 5012)
 Gentiane Blue (RAL 5010)
 Water Blue (RAL 5021)
 Moss Green (RAL 6005)
- Squirrel Gray (RAL 7000)

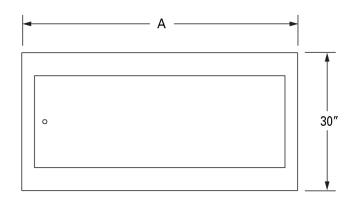
- White
- Custom colors available
- Optional Graphics Packages available

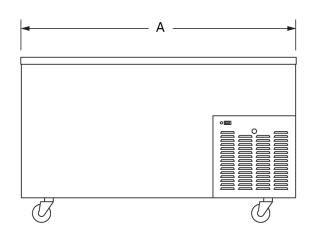
COMMON OPTIONS

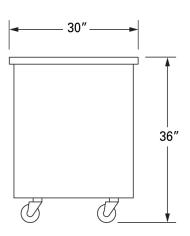
- Tray slides
- Protector guards
- See reverse side for additional options



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Model #	Description	(A) Length	Width	(B) Height	Amps 120V	NEMA Cap Number	Ship Wt. (lbs)
R2-CI	2-12x20 Pan Capacity	36"	30"	36"			200
R3-CI	3-12x20 Pan Capacity	50"	30"	36"			245

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 2-tier display stand
 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.



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R4-CI	4-12x20 Pan Capacity	60"	30"	36"		,	280
R5-CI	5-12x20 Pan Capacity	74"	30"	36"			330
R6-CI	6-12x20 Pan Capacity	96"	30"	36"			390
R2-CM	2-12x20 Pan Capacity	36"	30"	36"	6.3	5-15P	350
R3-CM	3-12x20 Pan Capacity	50"	30"	36"	6.3	5-15P	485
R4-CM	4-12x20 Pan Capacity	60"	30"	36"	6.3	5-15P	500
R5-CM	5-12x20 Pan Capacity	74"	30"	36"	6.3	5-15P	580
R6-CM	6-12x20 Pan Capacity	96"	30"	36"	6.3	5-15P	640

	Part #	Description			
	R3BTS	3-bar tray slide		Part #	Description
_	RBDD	Two tier buffet protector guard		RCEG	Cafeteria end guards (pr)
_		Two tier buffet protector quard with fluorescent		RCPG	Cafeteria style protector guard
	RBDDL	lights	_	RCPGC	Classic tubular glass cafeteria guard
	RBEG	Buffet end guards (pr)		RCPGFL	Cafeteria style protector guard with fluorescent lights
_	RBHL	Heat lamps, bullet-type (buffet only)		RCPGH	Cafeteria style protector guard with heat strips
	RBKR	Common circuit breaker for well heaters only		RCPGHL	Cafeteria style protector guard with heat and light strips
_	RBL	Stainless steel 6" adjustable bullet feet		RCPGL	Cafeteria style protector guard with incandescent lights
	RBPG	Buffet style protector guard		RDOUT	Duplex Outlet (120V, 15 AMP)
_	RBPG1	Single sided buffet style protector guard		RDRN	Drain and manifold with shut-off valve
_	RBPG1C	Classic single sided tubular glass buffet guard		RHD	Under storage hinged doors
	RBPG1FL	Single sided buffet style protector guard with fluorescent lights	_	RHU	Heated storage base with doors and pan slides (convertible racks hold 10-2" deep 12" x 20" pans or 10 - 18" x 26" bun pans)
_	RBPG1IL	Single sided buffet style protector guard with incandescent lights		RMCB	8" maple cutting board
_			_	RMRCE	Extended compressor warranty
	RBPGC	Classic tubular glass buffet guard	_	ROHS	Overhead shelf
	RBPGFL	Buffet style protector guard with fluorescent lights	_	ROU	Onen under sterage with shelf
	RBPGH	Buffet style protector guard with heat strips		ROU	Open under storage with shelf
	DDDCII	Buffet style protector guard with incandescent lights		RSCB	8" stainless steel cutting board
_	RBPGIL			RSES	End shelf - drop type

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	RCDD	Two tier cafeteria protector guard		RSFTS	Solid flat tray slide, 16-gauge stainless steel
	RCDDC	Classic two tier tubular glass cafeteria guard	_	RSRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel
_	RCDDL	Two tier cafeteria protector guard with fluorescent lights			

SPEC B-4



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.