

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

- ☐ R2-HF ☐ R4-HF ☐ R6-HF
☐ R3-HF ☐ R5-HF

DIMENSIONS:

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

ELECTRICAL

- All units available in 208 or 240 volt, single-phase standard
- Seven foot electrical cord and plug

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)
- Black
- White
- Custom colors available
- Optional Graphics Packages available

COMMON OPTIONS

- Tray slides
- Protector guards
- Under storage, hinged doors
- Common drains and manifolds
- See reverse side for additional options

WARRANTY

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



R5-HF shown with RSCB, RSRTS, ROU and RCPGC

The versatile modular design of the Reflections Hot Food units allows you to customize either a cafeteria or a buffet unit to fit your line-up. These hot food serving units will hold pans up to 6" in depth. Reflections units are compatible and will interlock with other Reflections units.

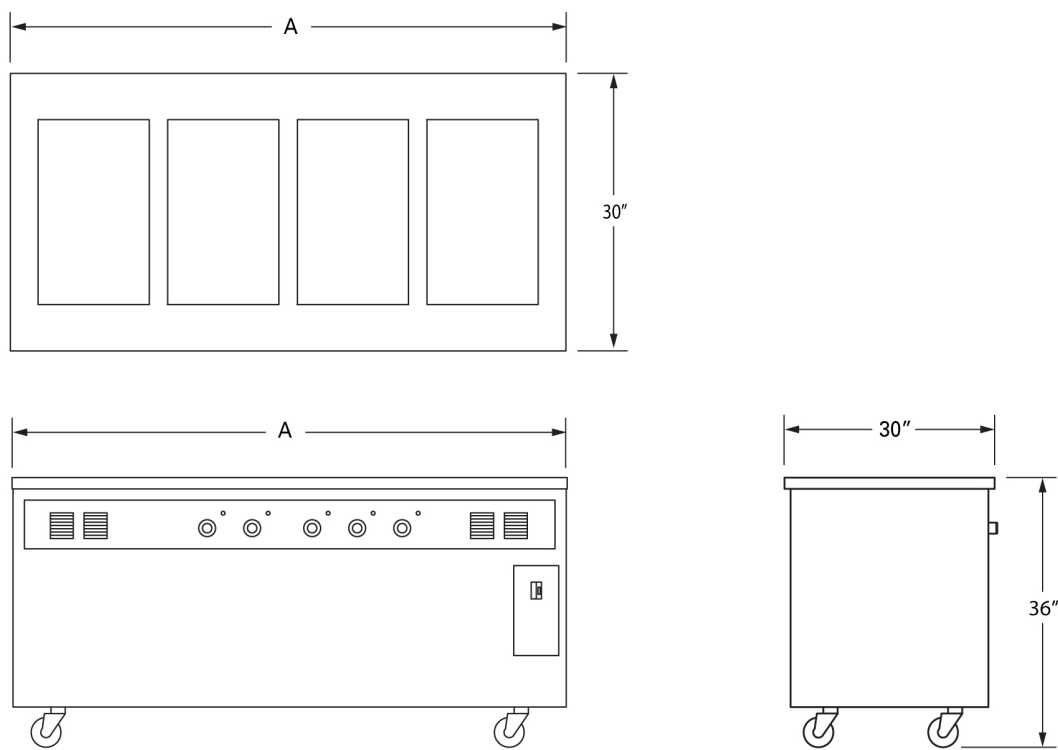
Only Piper's equipment has the advantage of Food Safe technology and certification. This ensures that your food is kept "out of the DANGER-ZONE." Food spoilage occurs mainly because of rapidly accelerated bacteriological activity within the 40F-140F "DANGER-ZONE."

With Food Safe hot food stays above 140°F longer and cold food is kept below 40°F. Both are key factors in HACCP compliance and the fight against foodborne pathogens.

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 bottom-mounted wet/dry food wells with 12" x 20" die-stamped opening and 1/4" raised beaded edge top centered
- 2" insulation on sides and between wells, 1-1/2" on bottom, 1" on the ends and 1/4" fiber frax all around
- 208VAC/1000W or 240VAC/1330W heating element per well wired to a thermostat mounted to the control panel
- Wells can be run wet or dry
- "Works-in-a-drawer" allows element access without removal of unit top
- 4" diameter swivel plate casters with brakes
- Interlocking mechanism is provided to interlock with other Reflections units
- Drain option comes with 3/4" FPT ball valve under unit

SPEC B-1



Model #	# of Wells	A (Length)	208V Wattage	240V Wattage	Amps		NEMA Cap Number		Ship Wt. (lbs)
					208V	240V	208V	240V	
R2-HF	2-Well	36"	2000	2660	9.6	11.1	6-15P	6-15P	245
R3-HF	3-Well	50"	3000	3990	14.4	16.6	6-30P	6-30P	270
R4-HF	4-Well	60"	4000	5320	19.2	22.2	6-30P	6-30P	295
R5-HF	5-Well	74"	5000	6650	24	27.7	6-50P	6-50P	335
R6-HF	6-Well	96"	6000	7980	28.8	33.3	6-50P	6-50P	360

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 interconnected units.

SPEC B-1

Part #	Description	Part #	Description
□ FF	Fill Faucet	□ RCEG	Cafeteria end guards (pr)
□ R3BTS	3-bar tray slide	□ RCPG	Cafeteria style protector guard
□ RBDD	Two tier buffet protector guard	□ RCPGC	Classic tubular glass cafeteria guard
□ RBDDL	Two tier buffet protector guard with fluorescent lights	□ RCPGFL	Cafeteria style protector guard with fluorescent lights
□ RBEG	Buffet end guards (pr)	□ RCPGH	Cafeteria style protector guard with heat strips
□ RBHL	Heat lamps, bullet-type (buffet only)	□ RCPGHL	Cafeteria style protector guard with heat and light strips
□ RBKR	Common circuit breaker for well heaters only	□ RCPGL	Cafeteria style protector guard with incandescent lights
□ RBL	Stainless steel 6" adjustable bullet feet	□ RDOUT	Duplex Outlet (120V, 15 AMP)
□ RBPG	Buffet style protector guard	□ RDRN	Drain and manifold with shut-off valve
□ RBPG1	Single sided buffet style protector guard	□ RHD	Under storage hinged doors
□ RBPG1C	Classic single sided tubular glass buffet guard	□ 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)
□ RBPG1FL	Single sided buffet style protector guard with fluorescent lights	□ RMCB	8" maple cutting board
□ RBPG1IL	Single sided buffet style protector guard with incandescent lights	□ ROHS	Overhead shelf
□ RBPGC	Classic tubular glass buffet guard	□ ROU	Open under storage with shelf
□ RBPGFL	Buffet style protector guard with fluorescent lights	□ RSCB	8" stainless steel cutting board
□ RBPGH	Buffet style protector guard with heat strips	□ RSCPGC	Cafeteria single tubular vertical glass guard
□ RBPGIL	Buffet style protector guard with incandescent lights	□ RSES	End shelf - drop type
□ 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		

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PIPER

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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.