

JOB _____ ITEM # _____ QTY # _____



3-CM shown with optional solid tray slide, double display with lights and formica finish

The Elite 500 Cold unit is available mechanically cooled (CM) or ice only (CI). The versatile modular design allows you to customize your cafeteria or buffet line-up, choosing only the options and accessories that you want and need. Elite 500 units are compatible and will interlock with other Elite 500 units. This allows the units to be disconnected for ease in cleaning.

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 fastened to 18-gauge stainless steel bottom shelf
- ◆ 20-gauge stainless steel end and front panels are attached to legs
- ◆ 20-gauge stainless steel fully welded 5" deep well with drain
- ◆ Well is enclosed with insulation on sides, end and bottom
- ◆ 1" drain with shut off valve shall exit operator's left side as standard. Drain valve is 3/4" FPT.
- ◆ Open control side for additional storage capacity on Elite units
- ◆ Sliding doors standard on Mechanical (CM) unit only.
- ◆ Louvered panels for ventilation of condensing unit on CM units
- ◆ End louver panel removable to access compressor on CM units
- ◆ 5" diameter swivel plate casters, 2 with brakes
- ◆ Interlocking mechanism is provided to interlock with other Elite 500 units

MODEL NUMBER

Mechanically Cooled

- 2-CM(502-2R-CW)
- 3-CM(502-3R-CW)
- 4-CM(502-4R-CW)
- 5-CM(502-5R-CW)
- 6-CM(502-6R-CW)

Ice pan

- 2-CI(502-2)
- 3-CI(502-3)
- 4-CI(502-4)
- 5-CI(502-5)
- 6-CI(502-6)

DIMENSIONS

- ◆ 2-CM(502-2R-CW) - 36"H x 28"D x 32"L
- ◆ 3-CM(502-3R-CW) - 36"H x 28"D x 46"L
- ◆ 4-CM(502-4R-CW) - 36"H x 28"D x 60"L
- ◆ 5-CM(502-5R-CW) - 36"H x 28"D x 74"L
- ◆ 6-CM(502-6R-CW) - 36"H x 28"D x 88"L
- ◆ 2-CI(502-2) - 36"H x 28"D x 32"L
- ◆ 3-CI(502-3) - 36"H x 28"D x 46"L
- ◆ 4-CI(502-4) - 36"H x 28"D x 60"L
- ◆ 5-CI(502-5) - 36"H x 28"D x 74"L
- ◆ 6-CI(502-6) - 36"H x 28"D x 88"L
- ◆ 36" height on all standard units
- ◆ 30" height is available on Petite Elite 500 units
- ◆ 28" width
- ◆ 32" to 88" length in 14" increments

ELECTRICAL - CM UNITS ONLY

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

REFRIGERATION SYSTEM - CM UNITS ONLY

- ◆ 1/3 horsepower compressor
- ◆ 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

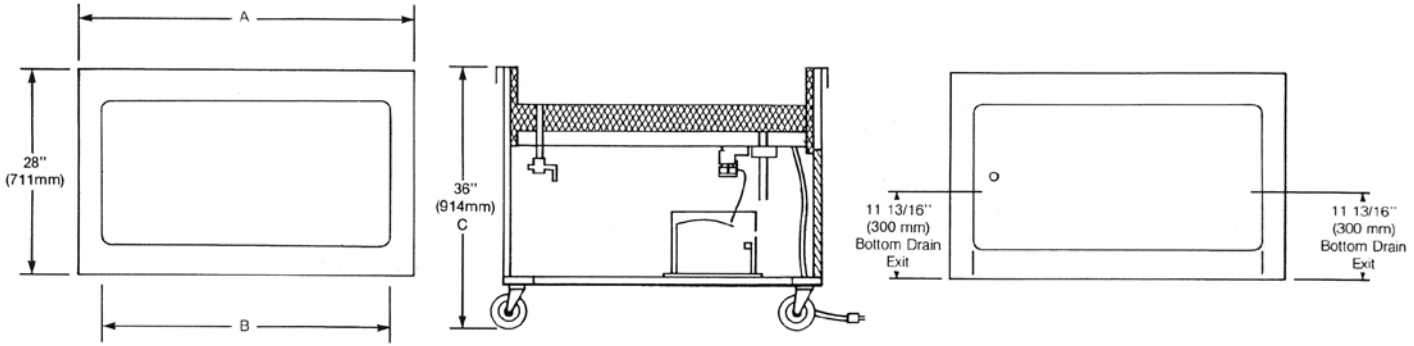
COMMON OPTIONS

- ◆ **PIZZAZZ POWDER COATING IN LIEU OF STAINLESS STEEL**
- ◆ Tray slides
- ◆ Protector guards
- ◆ Hinged or sliding doors on CI units
- ◆ See reverse side for additional options

SPEC A-2

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MECHANICALLY REFRIGERATED-ICE COOLED SPECIFICATIONS

| Model# | 12x20 Pan Capacity | A | B | C | *Amperage 120V | *NEMA Cap No. | Ship Wt. (lbs) | Model# | Ship Wt. (lbs) |
|-----------------|--------------------|-----|----------|-----|----------------|---------------|----------------|-------------|----------------|
| 2-CM(502-2R-CW) | 2 | 32" | 26 5/16" | 36" | 6.3 | 5-15P | 325 | 2-CI(502-2) | 225 |
| 3-CM(502-3R-CW) | 3 | 46" | 40" | 36" | 6.3 | 5-15P | 365 | 3-CI(502-3) | 265 |
| 4-CM(502-4R-CW) | 4 | 60" | 54" | 36" | 6.3 | 5-15P | 405 | 4-CI(502-4) | 305 |
| 5-CM(502-5R-CW) | 5 | 74" | 68" | 36" | 6.3 | 5-15P | 445 | 5-CI(502-5) | 345 |
| 6-CM(502-6R-CW) | 6 | 88" | 82" | 36" | 6.3 | 5-15P | 490 | 6-CI(502-6) | 385 |

*Amperage/NEMA plug type may vary with options.

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.

OPTIONS / ACCESSORIES

| Part # | Description |
|---------------------------------|---|
| <input type="checkbox"/> PPC | PIZZAZZ POWDER COATING |
| <input type="checkbox"/> SCB | 8" stainless steel cutting board, flush with top |
| <input type="checkbox"/> MCB | 8" maple cutting board, flush with top |
| <input type="checkbox"/> SRTS | Solid 3-ribbed tray slide, 16-gauge stainless steel |
| <input type="checkbox"/> 3BTS | 3-bar tray slide, 34" height |
| <input type="checkbox"/> MBS | 18" maple end bread shelf; left, right - flush with top |
| <input type="checkbox"/> SBS | 18" stainless steel end bread shelf; left, right - flush with top |
| <input type="checkbox"/> HD/SD | Hinged or sliding doors on Ice (CI) unit |
| <input type="checkbox"/> FRMAD | Formica laminate finish with doors |
| <input type="checkbox"/> CPG | Cafeteria protector guard (no heat or lights) |
| <input type="checkbox"/> CPGL | Cafeteria protector guard with incandescent lights |
| <input type="checkbox"/> CPGFL | Cafeteria protector guard with fluorescent lights |
| <input type="checkbox"/> CEG | Cafeteria end guards, right or left |
| <input type="checkbox"/> CDDL | Cafeteria double display (no heat or lights) |
| <input type="checkbox"/> CDD | Cafeteria double display with fluorescent lights |
| <input type="checkbox"/> BPG1 | Buffet single side protector guard (no heat or lights) |
| <input type="checkbox"/> BPG1IL | Buffet single side protector guard with incandescent lights |
| <input type="checkbox"/> BPG1FL | Buffet single side protector guard with fluorescent lights |

| Part # | Description |
|--------------------------------|--|
| <input type="checkbox"/> BPG | Buffet double side protector guard (no heat or lights) |
| <input type="checkbox"/> BPGIL | Buffet double side protector guard with incandescent lights |
| <input type="checkbox"/> BPGFL | Buffet double side protector guard with fluorescent lights |
| <input type="checkbox"/> BEG | Buffet end guards, right or left |
| <input type="checkbox"/> BDD | Buffet double display two-sided protector guard |
| <input type="checkbox"/> BPGC | Classic protector guards |
| <input type="checkbox"/> CDDC | Cafeteria Style Classic Double Display protector guards |
| <input type="checkbox"/> BPG1C | Buffet Style Classic Single Sided protector guards |
| <input type="checkbox"/> SCPGC | Cafeteria Style Classic Single protector guards |
| <input type="checkbox"/> SSL | Legs in lieu of casters |
| <input type="checkbox"/> DOUT | Duplex outlet (120V, 15 AMP) |
| <input type="checkbox"/> FB | False bottom |
| <input type="checkbox"/> SBT | Stainless steel salad bar template. |
| <input type="checkbox"/> UCR-1 | Refrigerated storage base with doors and pan slides on units 60" or longer |
| <input type="checkbox"/> UCR-2 | Refrigerated storage base with doors and pan slides on units 74" or longer |
| <input type="checkbox"/> SKR | Skirting |

A-2 SPEC

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