



PDR

SERIES PDR (PANORAMA)

Piper Products Series PDR Refrigerated Merchandising Cabinets provide self-service for a wide variety of foods, such as sandwiches (wrapped or unwrapped), salads, desserts and drinks. Shelves are at ergonomic heights, allowing customers to view the foods before reaching the display. The refrigeration system is carefully engineered to efficiently hold the cold foods at temperatures that are in accordance with the latest food safety standards.

CONSTRUCTION

The display section is rigidly constructed of stainless steel. The rear is closed by means of two glass sliding doors which can be opened for cleaning and re-stocking. Both ends are closed with fixed glass panels. Double glazing with vacuum is used to avoid condensation. Three glass shelves are mounted, using special plastic brackets, on two stainless steel uprights. The stainless steel bottom provides additional storage space. The front is closed with hinged clear plastic flaps, mounted on the front pillars, in front of each display level. The bottom edge of each flap is shaped to form a handle for easy lifting during self-service. The top housing contains the evaporator coil and the air circulation system, and is fitted with fluorescent lights to illuminate the shelves.

A flange is provided around the base of the display section to support the unit when it is installed in a cabinet or a counter. An enclosure for the refrigeration unit is mounted under the display section.

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

- PDR-1 PDR-4
- PDR-2 PDR-5
- PDR-3

COOLING

The food is cooled by a precisely controlled pattern of air currents that are directed straight onto the food at each level to safely maintain the foods at temperatures between 38°F and 40°F. The system employs blowers and ducts to create a circular flow of cold air that covers all of the displayed food while protecting the food from ambient temperature conditions. Air ducts and the evaporator tray are fully insulated with polyurethane foam for efficiency.

NOTE 1: Ambient conditions should be no higher than 75°F and 50% RH.

NOTE 2: If ambient conditions higher than 75°F and 50% RH are expected to be encountered, the factory must be advised of this when a quotation is requested and at time of ordering.

REFRIGERATION

The refrigeration system is self-contained and fully connected. It is thermostatically controlled and includes an automatic defrost system using hot return gas to melt ice off of the evaporator coil. The refrigerant is environmentally safe type 404a.

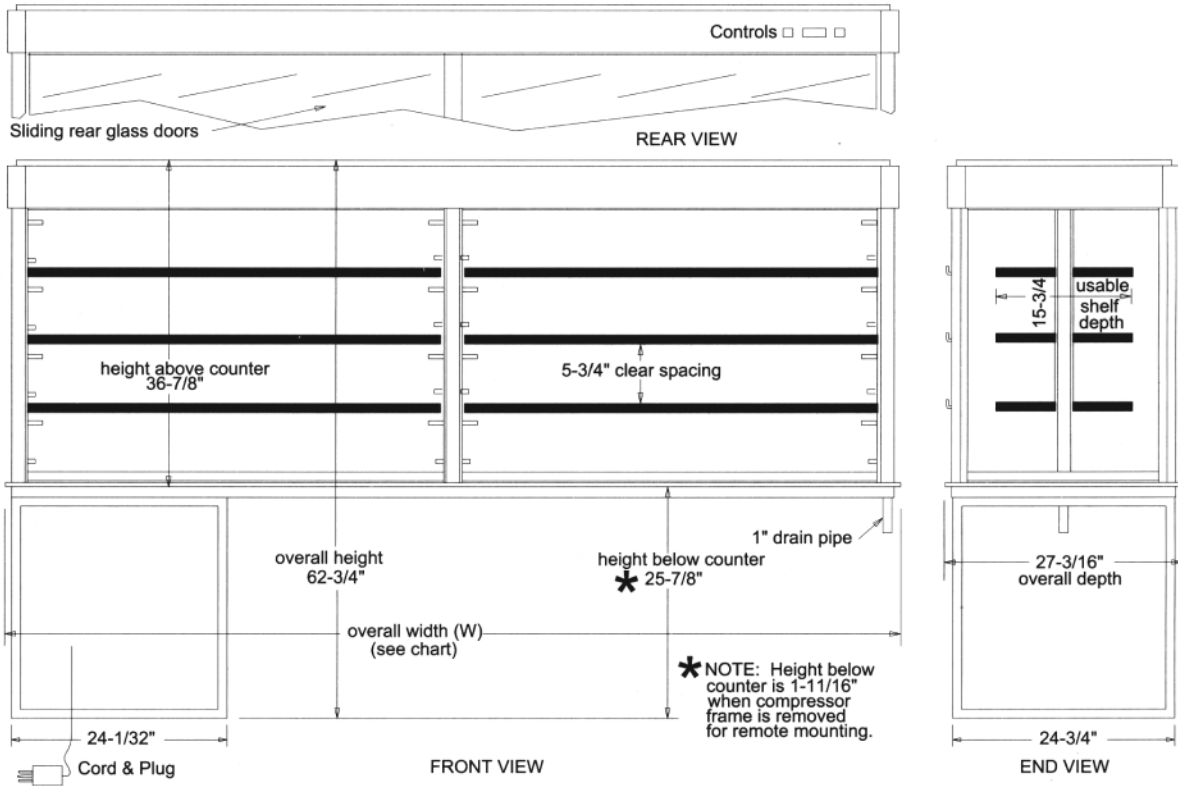
NOTE: A 1" diameter drain pipe is provided as shown in the drawing. This drain **MUST** be connected to a floor drain or a storage container **AT TIME OF INSTALLATION**.

CAPACITY

Capacity depends on the types of food and their containers.

NOTE: IF THE UNIT IS TO BE MOUNTED INTO A COUNTER OR CABINET,

Front and rear ventilation louvers, each at least 25" W x 20" H, **MUST** be provided in the cabinet or counter and located so as to provide full ventilation for the condensing unit.



Model	Overall Width	Overall Depth	Ht Above Counter	Ht Below Counter	Counter Cutout (W x D)	Volts/Phase	Amps	NEMA#	Weight (lbs.)
PDR-1	53-1/4"	27-3/16"	36-7/8"	25-7/8"	52-1/8 X 25-1/8"	208 / 1	6.0	6-15P	419
PDR-2	61-1/8"	27-3/16"	36-7/8"	25-7/8"	60 X 25-1/8"	208 / 1	7.0	6-15P	485
PDR-3	74-7/8"	27-3/16"	36-7/8"	25-7/8"	73-25/32 X 25-1/8"	208 / 1	9.5	6-20P	551
PDR-4	88-5/8"	27-3/16"	36-7/8"	25-7/8"	87-9/16 X 25-1/8"	208 / 1	12.5	6-20P	617
PDR-5	100-1/2"	27-3/16"	36-7/8"	25-7/8"	99-3/8 X 25-1/8"	208 / 1	13.0	6-20P	683

OPTIONS:

- Piper Products can provide counters or cabinets, with the units pre-mounted in them. Consult factory for further information and pricing.
- The refrigeration system can be provided for remote installation when required.
- For double service, hinged clear plastic flaps can be provided at the rear in place of the sliding doors.

R-6 **SPEC**

PIPER PRODUCTS
BUILT TO LAST
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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.