



R3H3CM operator's side shown with optional CPG protector guard

The Reflections Hot/Cold Combo units are ideal for use in cafeteria/buffet lines, school line-ups, hospital cafeterias and lounges. With "works-in-a-drawer" access, these units are easy to maintain. The Reflections units are compatible and will interlock with other Piper Reflections units.

Only Piper's equipment has the advantage of **FoodSafe** 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 **FoodSafe** 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
- ◆ Patented "Works-in-a-drawer" allows element access without removal of unit top
- ◆ 4" diameter swivel plate casters, 2 with brakes
- ◆ Interlocking mechanism is provided to interlock with other Reflections units

REFRIGERATION SYSTEM (CM UNITS)

- ◆ Fully hermetic condensing unit located on slide-out rails behind removable louvered panels for crossflow ventilation
- ◆ Welded watertight well 5" deep has a concealed continuous refrigerated coil bond to the bottom and is fully insulated

ICE-COOLED COLD PAN (CI UNITS)

- ◆ 5" deep ice-cooled fully welded, watertight pan of 20-gauge stainless steel is fully insulated, 3/4" FPT ball valve provided under unit.

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

- | | | | |
|---------------------------------|---------------------------------|---------------------------------|---------------------------------|
| <input type="checkbox"/> R1H2CM | <input type="checkbox"/> R1H5CM | <input type="checkbox"/> R1H2CI | <input type="checkbox"/> R1H5CI |
| <input type="checkbox"/> R1H3CM | <input type="checkbox"/> R2H4CM | <input type="checkbox"/> R1H3CI | <input type="checkbox"/> R2H4CI |
| <input type="checkbox"/> R1H4CM | <input type="checkbox"/> R3H3CM | <input type="checkbox"/> R1H4CI | <input type="checkbox"/> R3H3CI |
| <input type="checkbox"/> R2H3CM | <input type="checkbox"/> R4H2CM | <input type="checkbox"/> R2H3CI | <input type="checkbox"/> R4H2CI |
| <input type="checkbox"/> R3H2CM | | <input type="checkbox"/> R3H2CI | |

HOT FOOD UNIT

- ◆ 20-gauge stainless steel bottom-mounted wet/dry food wells with 12" x 20" die-stamped opening and 1/4" raised beaded edge
- ◆ 208VAC/1000W or 240VAC/1330W heating element per well wired to a thermostat mounted to the control panel

DIMENSIONS

- ◆ R1H2CM or R1H2CI - 36"H x 30"D x 50"L
- ◆ R1H3CM or R1H3CI - 36"H x 30"D x 60"L
- ◆ R1H4CM or R1H4CI - 36"H x 30"D x 74"L
- ◆ R2H3CM or R2H3CI - 36"H x 30"D x 74"L
- ◆ R3H2CM or R3H2CI - 36"H x 30"D x 74"L
- ◆ R1H5CM or R1H5CI - 36"H x 30"D x 96"L
- ◆ R2H4CM or R2H4CI - 36"H x 30"D x 96"L
- ◆ R3H3CM or R3H3CI - 36"H x 30"D x 96"L
- ◆ R4H2CM or R4H2CI - 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
- ◆ Some options or accessories may not be available with certain voltages

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

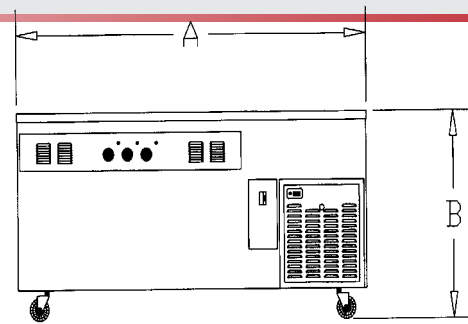
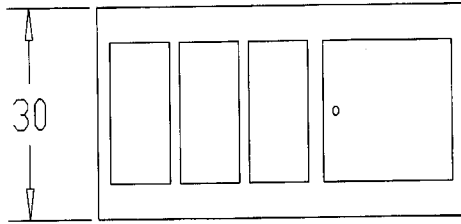
WARRANTY

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

SPEC B-3

PIPER PRODUCTS
BUILT TO LAST
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300 S. 84th Avenue
 Wausau, WI 54401
 Phone: 800-544-3057
 Fax: 715-842-3125



| Ice Cooled | Refrig. | Hot Wells | Cold Wells | Length | *Amps 120/208 | Nema Plug Type | CI Ship Wt. | CM Ship Wt. |
|------------|---------|-----------|------------|--------|---------------|----------------|-------------|-------------|
| R1H2CI | R1H2CM | 1 | 2 | 50" | 12.8 | 14-20P | 285 | 380 |
| R1H3CI | R1H3CM | 1 | 3 | 60" | 12.8 | 14-20P | 340 | 405 |
| R1H4CI | R1H4CM | 1 | 4 | 74" | 12.8 | 14-20P | 340 | 445 |
| R2H3CI | R2H3CM | 2 | 3 | 74" | 17.6 | 14-30P | 340 | 445 |
| R3H2CI | R3H2CM | 3 | 2 | 74" | 22.4 | 14-20P | 340 | 445 |
| R1H5CI | R1H5CM | 1 | 5 | 96" | 12.8 | 14-20P | 365 | 470 |
| R2H4CI | R2H4CM | 2 | 4 | 96" | 17.6 | 14-20P | 365 | 470 |
| R3H3CI | R3H3CM | 3 | 3 | 96" | 22.4 | 14-20P | 365 | 470 |
| R4H2CI | R4H2CM | 4 | 2 | 96" | 27.2 | 14-20P | 400 | 470 |

*Petite Reflections is 30" high

- under counter storage is shortened and does not have intermediate shelf.

*Amperage/NEMA plug type may vary with options.

*Specify voltage 208/60/1 or 240/60/1.

| Part # | Description |
|---------------------------------|--|
| <input type="checkbox"/> RSCB | 8" stainless steel cutting board |
| <input type="checkbox"/> RMCB | 8" maple cutting board |
| <input type="checkbox"/> RSRTS | Solid 3-ribbed tray slide, 16-gauge stainless steel |
| <input type="checkbox"/> RSFTS | Solid flat tray slide, 16-gauge stainless steel |
| <input type="checkbox"/> R3BTS | 3-bar tray slide |
| <input type="checkbox"/> RSES | End shelf - drop type |
| <input type="checkbox"/> RBHL | Heat lamps, bullet-type (buffet only) |
| <input type="checkbox"/> RCPG | Cafeteria style protector guard |
| <input type="checkbox"/> RCPGC | Classic tubular glass cafeteria guard |
| <input type="checkbox"/> RCPGL | Cafeteria style protector guard with incandescent lights |
| <input type="checkbox"/> RCPGFL | Cafeteria style protector guard with fluorescent lights |
| <input type="checkbox"/> RCPGHL | Cafeteria style protector guard with heat and light strips |
| <input type="checkbox"/> RCPGH | Cafeteria style protector guard with heat strips |
| <input type="checkbox"/> RCDD | Two tier cafeteria protector guard |
| <input type="checkbox"/> RCDDC | Classic two tier tubular glass cafeteria guard |
| <input type="checkbox"/> RCDDL | Two tier cafeteria protector guard with fluorescent lights |
| <input type="checkbox"/> RCEG | Cafeteria end guards (pr) |
| <input type="checkbox"/> ROHS | Overhead shelf |
| <input type="checkbox"/> RSCPGC | Cafeteria single tubular vertical glass guard |
| <input type="checkbox"/> RBPG | Buffet style protector guard |
| <input type="checkbox"/> RBPGC | Classic tubular glass buffet guard |

| Part # | Description |
|----------------------------------|---|
| <input type="checkbox"/> RBPGIL | Buffet style protector guard with incandescent lights |
| <input type="checkbox"/> RBPGFL | Buffet style protector guard with fluorescent lights |
| <input type="checkbox"/> RBPGH | Buffet style protector guard with heat strips |
| <input type="checkbox"/> RBPG1 | Single sided buffet style protector guard |
| <input type="checkbox"/> RBPG1C | Classic single sided tubular glass buffet guard |
| <input type="checkbox"/> RBPG1IL | Single sided buffet style protector guard with incandescent lights |
| <input type="checkbox"/> RBPG1FL | Single sided buffet style protector guard with fluorescent lights |
| <input type="checkbox"/> RBDD | Two tier buffet protector guard |
| <input type="checkbox"/> RBDDL | Two tier buffet protector guard with fluorescent lights |
| <input type="checkbox"/> RBEG | Buffet end guards (pr) |
| <input type="checkbox"/> ROU | Open under storage with shelf |
| <input type="checkbox"/> RHD | Under storage hinged doors |
| <input type="checkbox"/> 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) |
| <input type="checkbox"/> RBL | Stainless steel 6" adjustable bullet feet |
| <input type="checkbox"/> RDOUT | Duplex outlet (120V, 15 AMP) |
| <input type="checkbox"/> RDRN | Drain and manifold with shut-off valve |
| <input type="checkbox"/> RBKR | Common circuit breaker for well heaters only |
| <input type="checkbox"/> FF | Fill Faucet |

B-3 SPEC

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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.