

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

- ☐ 2-CU ☐ 4-CU ☐ 6-CU
☐ 3-CU ☐ 5-CU

DIMENSIONS:

- 2-CU - 36"H x 28"D X 32"L
- 3-CU - 36"H x 28"D X 46"L
- 4-CU - 36"H x 28"D X 60"L
- 5-CU - 36"H x 28"D X 74"L
- 6-CU - 36"H x 28"D X 88"L

COMMON OPTIONS

- Tray slides
- Hinged or sliding doors
- Reinforced Top
- See reverse side for additional options.

WARRANTY

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

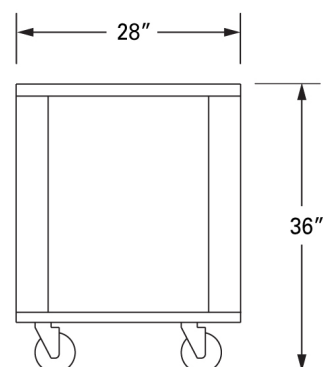
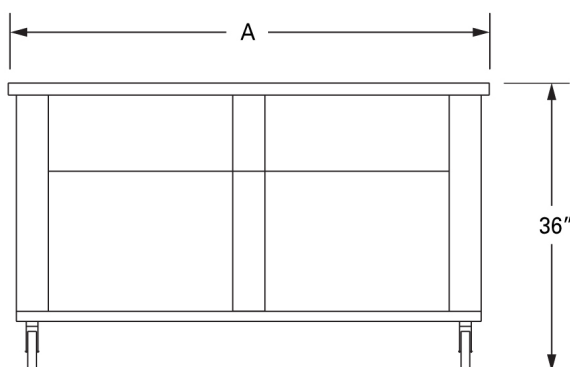
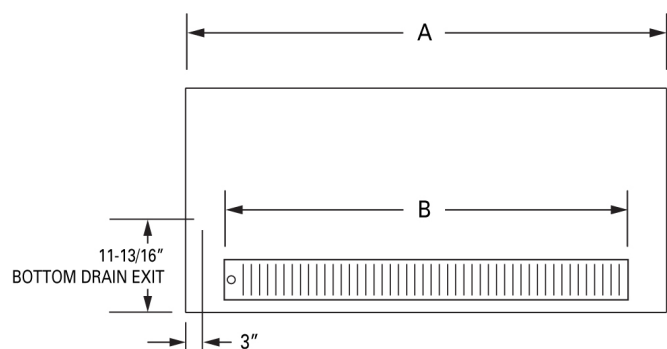


4-CU shown with optional SRTS and laminated finish

The Elite 500 Beverage Counter Stand will accommodate a number of dispensers. The versatile modular design allows you to custom design your 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 cleaning under the serving line.

STANDARD FEATURES

- 14-gauge stainless steel top with 1-1/2" turndown on all sides
- Top secured by four recessed bolts
- 14-gauge stainless steel legs
- 18-gauge stainless steel bottom shelf
- 20-gauge stainless steel end and front panels are attached to legs
- Top is furnished with 1" deep drain trough and grate fitted with a 1/2" drain valve
- Open control side for additional storage capacity
- 5" diameter swivel plate casters, 2 with brakes
- Interlocking mechanism is provided to interlock with other Elite 500 units



Model #	L	W	H	(B)	Ship Wt. (lbs)
2-CU	32"	28"	36"	18"	225
3-CU	46"	28"	36"	32"	265
4-CU	60"	28"	36"	46"	305
5-CU	74"	28"	36"	60"	345
6-CU	88"	28"	36"	74"	385

DIMENSION ADDITIONS FOR OPTIONS

- 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. Intermediate shelf not available with sliding doors.

Part #	Description
<input type="checkbox"/> 3BTS	3-Bar Tray Slide 12.75" wide w/hinged brackets
<input type="checkbox"/> CUT	Cut out for drop in dispensers
<input type="checkbox"/> DOUT	Duplex Outlet (120V, 15 AMP)
<input type="checkbox"/> FRMA	Formica Laminate Without Doors
<input type="checkbox"/> HD	Hinged doors with solid bottom
<input type="checkbox"/> INT	Intermediate shelf
<input type="checkbox"/> MBS	18" maple end bread shelf; left, right - flush with top
<input type="checkbox"/> MCB	Cutting Board Maple - 8" wide w/hinged brackets

Part #	Description
<input type="checkbox"/> PPC	Pizzazz Powder Coating
<input type="checkbox"/> RUS	Removable bottom
<input type="checkbox"/> SBS	18" stainless steel end bread shelf; left, right - flush with top
<input type="checkbox"/> SCB	Cutting Board Stainless - 8" wide w/hinged brackets
<input type="checkbox"/> SD	Sliding doors with solid bottom
<input type="checkbox"/> SKR	Skirting
<input type="checkbox"/> SRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel
<input type="checkbox"/> SSL	Legs in lieu of casters

SPEC A-10

PIPER

The Food-Focused Equipment Company

300 S. 84th Avenue | Wausau, WI 54401
Phone: 800-544-3057 | Fax: 715-842-3125
www.piperonline.net

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.