

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

- | | | |
|---------------------------------------|---|---|
| <input type="checkbox"/> 2-CI (502-2) | <input type="checkbox"/> 5-CI (502-5) | <input type="checkbox"/> 3-CM (502-3R-CW) |
| <input type="checkbox"/> 3-CI (502-3) | <input type="checkbox"/> 6-CI (502-6) | <input type="checkbox"/> 4-CM (502-4R-CW) |
| <input type="checkbox"/> 4-CI (502-4) | <input type="checkbox"/> 2-CM (502-2R-CW) | <input type="checkbox"/> 5-CM (502-5R-CW) |
| | | <input type="checkbox"/> 6-CM (502-6R-CW) |

DIMENSIONS:

- 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
- 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

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

- Tray slides
- Protector guards
- Hinged or sliding doors on CI units
- See reverse side for additional options

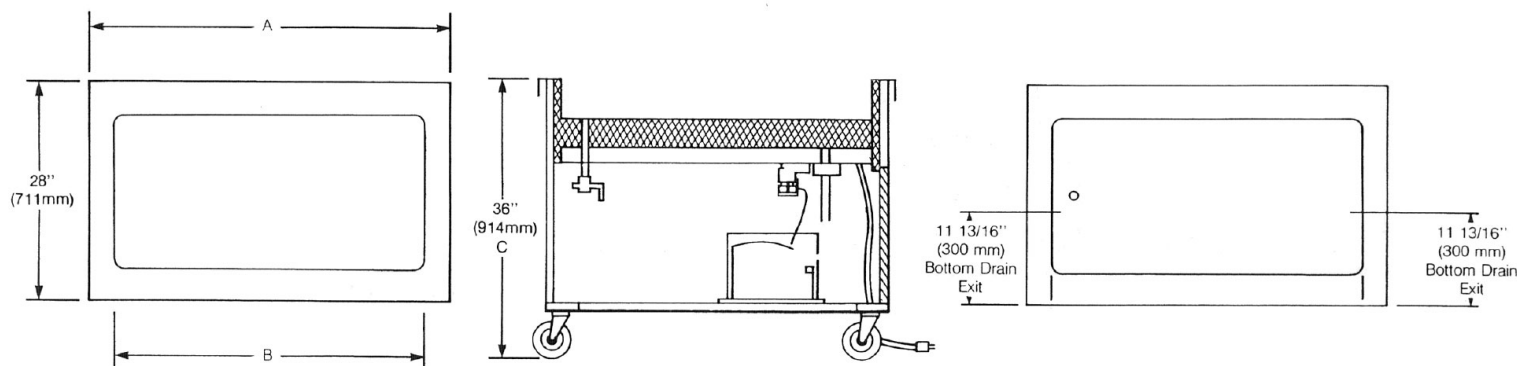


4CM shown with optional SRTS on operator side, CDD and laminated finish

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
- 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 #	# of Wells	L	W	H	*Amperage 120V	*NEMA Cap No.	Ship Wt. (lbs)
2-CI (502-2)	2-12x20 Pan Capacity	32"	28"	36"		5-15P	225
3-CI (502-3)	3-12x20 Pan Capacity	46"	28"	36"		5-15P	265
4-CI (502-4)	4-12x20 Pan Capacity	60"	28"	36"		5-15P	305
5-CI (502-5)	5-12x20 Pan Capacity	74"	28"	36"		5-15P	345
6-CI (502-6)	6-12x20 Pan Capacity	88"	28"	36"		5-15P	385
2-CM (502-2R-CW)	2-12x20 Pan Capacity	32"	28"	36"	6.3	5-15P	225
3-CM (502-3R-CW)	3-12x20 Pan Capacity	46"	28"	36"	6.3	5-15P	265
4-CM (502-4R-CW)	4-12x20 Pan Capacity	60"	28"	36"	6.3	5-15P	305
5-CM (502-5R-CW)	5-12x20 Pan Capacity	74"	28"	36"	6.3	5-15P	345
6-CM (502-6R-CW)	6-12x20 Pan Capacity	88"	28"	36"	6.3	5-15P	385

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.

SPEC A-2

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.