



4ST shown with optional 3BTS and laminated finish

The Elite 500 Solid Top's versatile modular design allows you to custom design either a cafeteria or a buffet line-up. 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. With Elite 500 you choose only the options and accessories that you want and need.

STANDARD FEATURES

- 14-gauge stainless steel top with 1-1/2" turn down on all sides
- Top secured by four recessed bolts
- 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
- 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

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

- | | | |
|---------------------------------------|---------------------------------------|---------------------------------------|
| <input type="checkbox"/> 2-ST (500) | <input type="checkbox"/> 4-ST (500-2) | <input type="checkbox"/> 6-ST (500-4) |
| <input type="checkbox"/> 3-ST (500-1) | <input type="checkbox"/> 5-ST (500-3) | <input type="checkbox"/> 2-STSL |
| | | <input type="checkbox"/> 3-STSL |

DIMENSIONS:

- 2-ST (500) - 36"H x 28"W X 32"L
- 3-ST (500-1) - 36"H x 28"W X 46"L
- 4-ST (500-2) - 36"H x 28"W X 60"L
- 5-ST (500-3) - 36"H x 28"W X 74"L
- 6-ST (500-4) - 36"H x 28"W X 88"L
- 2-STSL - 36"H x 19"W X 50"L
- 3-STSL - 36"H x 19"W X 72"L

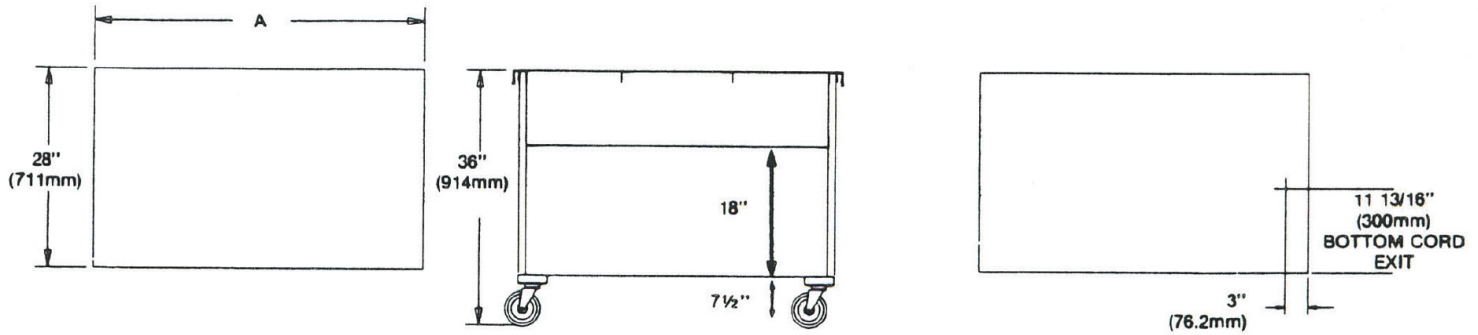
* 30" height is available on Petite Elite units

COMMON OPTIONS

- Tray slides
- Protector guards
- Hinged or sliding doors
- See reverse side for additional options.

WARRANTY

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



Model #	L	W	H	Ship Wt. (lbs)
2-ST (500)	32"	28"	36"	225
3-ST (500-1)	46"	28"	36"	265
4-ST (500-2)	60"	28"	36"	302
5-ST (500-3)	74"	28"	36"	345
6-ST (500-4)	88"	28"	36"	385
2-STSL	50"	19"	36"	225
3-STSL	72"	19"	36"	265

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.

Part #	Description	Part #	Description
<input type="checkbox"/> 3BTS	3-Bar Tray Slide 12.75" wide w/hinged brackets	<input type="checkbox"/> CPGHL	Cafeteria protector guard with heat and lights
<input type="checkbox"/> BDD	Buffet double display two-sided protector guard	<input type="checkbox"/> CPGL	Cafeteria protector guard with incandescent lights
<input type="checkbox"/> BPG	Buffet double side protector guard (no heat or lights)	<input type="checkbox"/> CUT	Cut out for drop in dispensers
<input type="checkbox"/> BPG1	Buffet single side protector guard (no heat or lights)	<input type="checkbox"/> DOUT	Duplex Outlet (120V, 15 AMP)
<input type="checkbox"/> BPG1C	Buffet Style Classic Single Sided protector guard	<input type="checkbox"/> FRMA	Formica Laminate Without Doors
<input type="checkbox"/> BPG1FL	Buffet single side protector guard with fluorescent lights	<input type="checkbox"/> INT	Intermediate shelf
<input type="checkbox"/> BPG1IL	Buffet single side protector guard with incandescent lights	<input type="checkbox"/> MBS	18" maple end bread shelf; left, right - flush with top
<input type="checkbox"/> BPGC	Classic protector guards	<input type="checkbox"/> MCB	Cutting Board Maple - 8" wide w/hinged brackets
<input type="checkbox"/> BPGFL	Buffet double side protector guard with fluorescent lights	<input type="checkbox"/> PPC	Pizzazz Powder Coating
<input type="checkbox"/> BPGH	Buffet double side protector guard with heat strip	<input type="checkbox"/> SBS	18" stainless steel end bread shelf; left, right - flush with top
<input type="checkbox"/> BPGIL	Buffet double side protector guard with incandescent lights	<input type="checkbox"/> SCB	Cutting Board Stainless - 8" wide w/hinged brackets
<input type="checkbox"/> CDD	Cafeteria double display (no heat or lights)	<input type="checkbox"/> SCPGC	Cafeteria Style Classic Single protector guards
<input type="checkbox"/> CDDC	Cafeteria Style Classic double protector guards	<input type="checkbox"/> SKR	Skirting
<input type="checkbox"/> CDDL	Cafeteria double display with fluorescent lights	<input type="checkbox"/> SRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel
<input type="checkbox"/> CPG	Cafeteria protector guard (no heat or lights)	<input type="checkbox"/> SSL	Legs in lieu of casters
<input type="checkbox"/> CPGC	Cafeteria Style Classic Single protector guard	<input type="checkbox"/> UCR-1	Refrigerated storage base with doors
<input type="checkbox"/> CPGFL	Cafeteria protector guard with fluorescent lights	<input type="checkbox"/> UCR-2	Refrigerated storage base - Units 74" and longer

SPEC A-3

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.