

4-CB shown with optional SRTS, CDDC and laminated finish

The innovative "Cool Breeze" technology allows you to maintain product at 41 degrees Fahrenheit or less yet requires no ice. The unit cascades a "Cool Breeze" of air over the product without drying it out or causing freezer burn.

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
 4-3/4" deep well with interior stainless steel parts easily removed for cleaning
- Well is enclosed with insulation on sides, end and bottom
 1" drain with shutoff valve is located on operator's left side. Valve is 3/4" FPT. Drain valve is 3/4" FPT.
- Sliding doors
- · Louvered panels for ventilation of condensing unit
- End louver panel removable to access compressor
 5" diameter swivel plate casters, 2 with brakes
 Interlocking mechanism is provided to interlock with other Elite units

ELECTRICAL

- 120 volts single-phase
- Eight foot electrical cord with NEMA-5-15P plug
 On/Off switch and pilot light mounted on control panel of units operator side

JOB	ITEM #	QTY #	

MODEL NUMBER:

□ 3-CB (502-3RAF) □ 4-CB (502-4RAF) 5-CB (502-5RAF) □ 6-CB (502-6RAF)

DIMENSIONS:

• 3-CB	(502-3RAF)) - 36"H x 28"D X 46"L
• 4-CB	(502-4RAF)) - 36"H x 28"D X 60"L
• 5-CB	(502-5RAF)) - 36"H x 28"D X 74"L

• 6-CB (502-6RAF) - 36"H x 28"D X 88"L

*30" height is available on Petite Elite units

NSF/ANSI STANDARD 7

This unit is listed with CSA in NSF/ANSI Standard 7 for design and construction and has been performance tested for the storage of potentially hazardous foods. The performance test criteria is holding a food-like media at or below 41°F without any freezing for four hours at 86°F ambient temperature.

REFRIGERATION SYSTEM

- 1/3 horsepower compressor
 Fan-cooled condensing unit with a capillary tube expansion device
- Thermostat for better temperature control
- Environmentally safe 134A refrigerant

COMMON OPTIONS

- Tray slides
- Protector guards See reverse side for additional options

WARRANTY

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

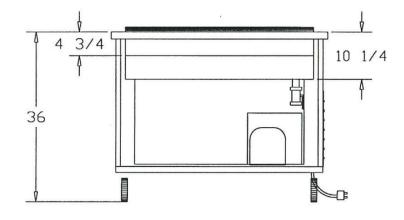


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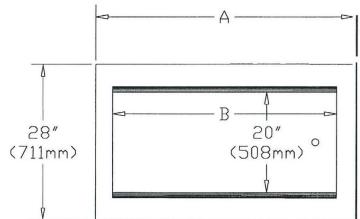
300 S. 84th Avenue Wausau, WI 54401 Phone: 800-544-3057 Fax: 715-842-3125

A | ELITE

Elite Cool Breeze (Forced Air Cold Pan) Listed NSF/ANSI Standard 7



Model #	# of Wells	A	в	w	н	*Amperage 120V	*NEMA Cap No.	Ship Wt. (Ibs)
3-CB (502-3RAF)	3-Pan		46"	28"	36"	8	5-15P	405
4-CB (502-4RAF)	4-Pan		60"	28"	36"	8	5-15P	445
5-CB (502-5RAF)	5-Pan		74"	28"	36"	8	5-15P	485
6-CB (502-6RAF)	6-Pan		88"	28"	36"	8	5-15P	530



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.



The Food-Focused Equipment Company

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Elite Cool Breeze (Forced Air Cold Pan) Listed NSF/ANSI Standard 7

_	Part #	Description	Part #	Description
	3BTS	3-Bar Tray Slide 12.75" wide w/hinged brackets	CPGFL	Cafeteria protector guard with fluorescent lights
	BDD	Buffet double display two-sided protector guard	CPGHL	Cafeteria protector guard with heat and lights
	BEG	Buffet end guards, right or left	 CPGL	Cafeteria protector guard with incandescent lights
	BPG	Buffet double side protector guard (no heat or lights)	 CUT	Cut out for drop in dispensers
	BPG1	Buffet single side protector guard (no heat or lights)	 DOUT	Duplex Outlet (120V, 15 AMP)
	BPG1C	Buffet Style Classic Single Sided protector guard	 FRMA	Formica laminate finish
	BPG1FL	Buffet single side protector guard with fluorescent lights	 MBS	18" maple end bread shelf; left, right - flush with top
	BPG1IL	Buffet single side protector guard with incandescent lights	 MCB	Cutting Board Maple - 8" wide w/hinged brackets
	BPGC	Classic protector guards	 PPC	Pizzazz Powder Coating
	BPGFL	Buffet double side protector guard with fluorescent lights	 SBS	18" stainless steel end bread shelf; left, right - flush with top
	BPGH	Buffet double side protector guard with heat strip	 SCB	Cutting Board Stainless - 8" wide w/hinged brackets
	BPGIL	Buffet double side protector guard with incandescent lights	 SCPGC	Cafeteria Style Classic Single protector guards
	CDD	Cafeteria double display (no heat or lights)	 SKR	Skirting
	CDDC	Cafeteria Style Classic double protector guards	 SRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel
_	CDDL	Cafeteria double display with fluorescent lights	SSL	Legs in lieu of casters
_	CEG	Cafeteria end guards, right or left	UCR-1	Refrigerated storage base with doors
_	CPG	Cafeteria protector guard (no heat or lights)	UCR-2	Refrigerated storage base - Units 74" and longer
	CPGC	Cafeteria Style Classic Single protector guard		

SPEC A-6



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.

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