

JOB \_\_\_\_\_ ITEM # \_\_\_\_\_ QTY # \_\_\_\_\_

### MODEL NUMBER:

- |                                  |                                  |                                  |
|----------------------------------|----------------------------------|----------------------------------|
| <input type="checkbox"/> R1H-2CI | <input type="checkbox"/> R2H-4CI | <input type="checkbox"/> R2H-3CM |
| <input type="checkbox"/> R1H-3CI | <input type="checkbox"/> R3H-3CI | <input type="checkbox"/> R3H-2CM |
| <input type="checkbox"/> R1H-4CI | <input type="checkbox"/> R4H-2CI | <input type="checkbox"/> R1H-5CM |
| <input type="checkbox"/> R2H-3CI | <input type="checkbox"/> R1H-2CM | <input type="checkbox"/> R2H-4CM |
| <input type="checkbox"/> R3H-2CI | <input type="checkbox"/> R1H-3CM | <input type="checkbox"/> R3H-3CM |
| <input type="checkbox"/> R1H-5CI | <input type="checkbox"/> R1H-4CM | <input type="checkbox"/> R4H-2CM |

### DIMENSIONS:

- R1H-2CI - 36"H x 30"D X 50"L
- R1H-3CI - 36"H x 30"D X 60" L
- R1H-4CI - 36"H x 30"D X 74"L
- R2H-3CI - 36"H x 30"D X 74"L
- R3H-2CI - 36"H x 30"D X 74"L
- R1H-5CI - 36"H x 30"D X 96"L
- R2H-4CI - 36"H x 30"D X 96"L
- R3H-3CI - 36"H x 30"D X 96"L
- R4H-2CI - 36"H x 30"D X 96"L
- R1H-2CM - 36"H x 30"D X 50"L
- R1H-3CM - 36"H x 30"D X 60" L
- R1H-4CM - 36"H x 30"D X 74"L
- R2H-3CM - 36"H x 30"D X 74"L
- R3H-2CM - 36"H x 30"D X 74"L
- R1H-5CM - 36"H x 30"D X 96"L
- R2H-4CM - 36"H x 30"D X 96"L
- R3H-3CM - 36"H x 30"D X 96"L
- R4H-2CM - 36"H x 30"D X 96"L

### 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

### 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.



R2H-2CM shown with optional ROU, RSRTS and RCPGC

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 Food Safe 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

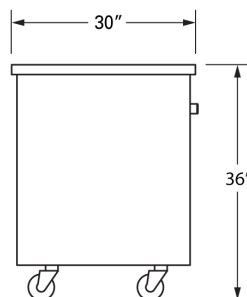
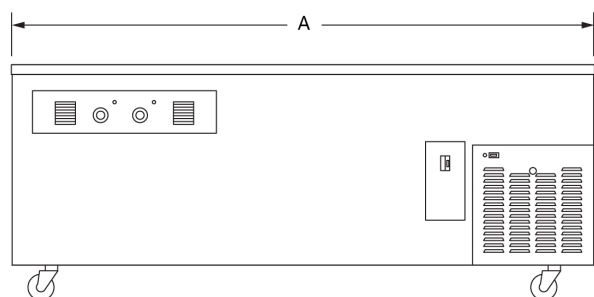
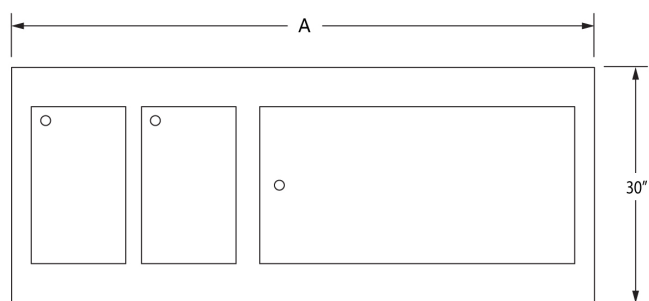
### REFRIGERATION SYSTEM (CM UNITS)

- 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.

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Model #	Description	Hot Wells	Cold Wells	Length	Amps 120/208	NEMA Cap Number	Ship Wt. (lbs)
R1H-2CI	Ice Cooled	1	2	50"	11.1	14-20P	285
R1H-3CI	Ice Cooled	1	3	60"	11.1	14-20P	340
R1H-4CI	Ice Cooled	1	4	74"	11.1	14-20P	340
R2H-3CI	Ice Cooled	2	3	74"	15.9	14-30P	340
R3H-2CI	Ice Cooled	3	2	74"	20.7	14-30P	340
R1H-5CI	Ice Cooled	1	5	96"	11.1	14-20P	365
R2H-4CI	Ice Cooled	2	4	96"	15.9	14-30P	365
R3H-3CI	Ice Cooled	3	3	96"	20.7	14-30P	365
R4H-2CI	Ice Cooled	4	2	96"	25.2	14-50P	400
R1H-2CM	Refrigerated	1	2	50"	11.1	14-20P	380
R1H-3CM	Refrigerated	1	3	60"	11.1	14-20P	405
R1H-4CM	Refrigerated	1	4	74"	11.1	14-20P	445
R2H-3CM	Refrigerated	2	3	74"	15.9	14-30P	445
R3H-2CM	Refrigerated	3	2	74"	20.7	14-30P	445
R1H-5CM	Refrigerated	1	5	96"	11.1	14-20P	470
R2H-4CM	Refrigerated	2	4	96"	15.9	14-30P	470
R3H-3CM	Refrigerated	3	3	96"	20.7	14-30P	470
R4H-2CM	Refrigerated	4	2	96"	25.2	14-50P	400

\*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
□ FF	Fill Faucet
□ R3BTS	3-bar tray slide
□ RBDD	Two tier buffet protector guard
□ RBDDL	Two tier buffet protector guard with fluorescent lights
□ RBEG	Buffet end guards (pr)
□ RBHL	Heat lamps, bullet-type (buffet only)
□ RBKR	Common circuit breaker for well heaters only
□ RBL	Stainless steel 6" adjustable bullet feet
□ RBPG	Buffet style protector guard
□ RBPG1	Single sided buffet style protector guard
□ RBPG1C	Classic single sided tubular glass buffet guard
□ RBPG1FL	Single sided buffet style protector guard with fluorescent lights
□ RBPG1IL	Single sided buffet style protector guard with incandescent lights
□ RBPGC	Classic tubular glass buffet guard
□ RBPGFL	Buffet style protector guard with fluorescent lights
□ RBPGH	Buffet style protector guard with heat strips
□ RBPGIL	Buffet style protector guard with incandescent lights
□ RCDD	Two tier cafeteria protector guard
□ RCDDC	Classic two tier tubular glass cafeteria guard
□ RCDDL	Two tier cafeteria protector guard with fluorescent lights

Part #	Description
□ RCEG	Cafeteria end guards (pr)
□ RCPG	Cafeteria style protector guard
□ RCPGC	Classic tubular glass cafeteria guard
□ RCPGFL	Cafeteria style protector guard with fluorescent lights
□ RCPGH	Cafeteria style protector guard with heat strips
□ RCPGHL	Cafeteria style protector guard with heat and light strips
□ RCPGL	Cafeteria style protector guard with incandescent lights
□ RDOUT	Duplex Outlet (120V, 15 AMP)
□ RDRN	Drain and manifold with shut-off valve
□ RHD	Under storage hinged doors
□ 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)
□ RMCB	8" maple cutting board
□ ROHS	Overhead shelf
□ ROU	Open under storage with shelf
□ RSCB	8" stainless steel cutting board
□ RSCPGC	Cafeteria single tubular vertical glass guard
□ RSES	End shelf - drop type
□ RSFTS	Solid flat tray slide, 16-gauge stainless steel
□ RSRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel

## SPEC B-3

# PIPER

The Food-Focused Equipment Company

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[www.piperonline.net](http://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.