

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

- ☐ R2-FT ☐ R4-FT ☐ R6-FT
☐ R3-FT ☐ R5-FT

DIMENSIONS:

- R2-FT - 36"H x 30"D X 36" L
- R3-FT - 36"H x 30"D X 50"L
- R4-FT - 36"H x 30"D X 60"L
- R5-FT - 36"H x 30"D X 74"L
- R6-FT - 36"H x 30"D X 96"L

ELECTRICAL

- All units available in 120 volt, single-phase standard
- Six foot electrical cord and plug

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

COMMON OPTIONS

- Tray slides, cutting boards
- Protector guards
- Under storage, hinged doors
- Common drains and manifolds
- See reverse side for additional options

WARRANTY

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



R5-FT shown with optional RSRTS and R2CDD

Frost Top units are perfect for dessert and salad merchandising such as parfaits, pastry, jello and a variety of salads. The versatile modular design allows you either a cafeteria or a buffet unit to fit your line-up. Reflections units are compatible and will interlock with other Reflections units.

STANDARD FEATURES

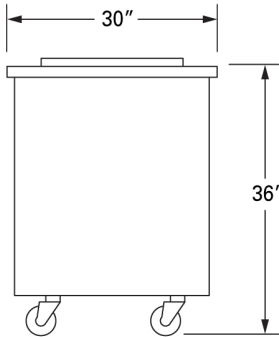
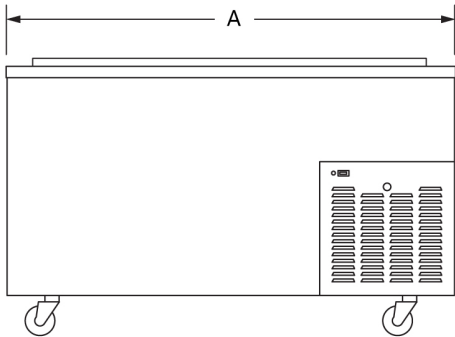
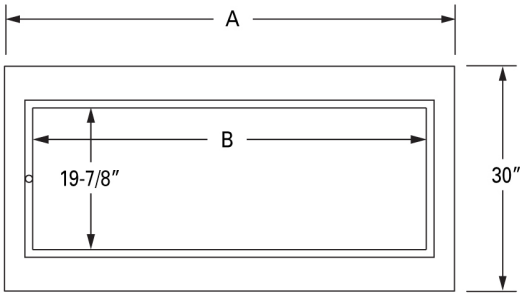
- Seamless, molded FRP body with smooth exterior and rounded corners
- 14-gauge stainless steel top with fully welded square turndowns on all sides
- Enclosed base
- Mechanically cooled and thermostatically controlled top of 14-gauge stainless steel
- The welded, watertight well has a concealed continuous refrigeration coil bonded to the underside and is fully insulated
- Cross-flow ventilation has two stainless steel exterior frames with removable stainless steel louvers for easy access
- Fully hermetic condensing unit shall be connected to the frost top and controls, sized to the evaporator load
- Condensing unit on slide-out rails for ease of service
- Full perimeter drain trough has a 3/4" FPT drain valve below the base
- 4" diameter swivel plate casters, 2 with brakes
- Interlocking mechanism is provided to interlock with other Reflections units

SPEC B-5

PIPER

The Food-Focused Equipment Company

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Model #	(A)	Width	Height	120V Wattage	Amps 120V	NEMA Cap Number	Ship Wt. (lbs)
R2-FT	36"	30"	36"	310	6.3	5-15P	380
R3-FT	50"	30"	36"	430	6.3	5-15P	460
R4-FT	60"	30"	36"	525	6.3	5-15P	550
R5-FT	74"	30"	36"	645	6.3	5-15P	620
R6-FT	96"	30"	36"	860	6.3	5-15P	690

DIMENSION ADDITIONS FOR OPTIONS

- Add 23-3/4" to height for buffet protector guard
- Add 14" to height for cafeteria protector guard
- 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 interconnected units.

Part #	Description	Part #	Description
<input type="checkbox"/> R3BTS	3-bar tray slide	<input type="checkbox"/> RCEG	Cafeteria end guards (pr)
<input type="checkbox"/> RBDD	Two tier buffet protector guard	<input type="checkbox"/> RCPG	Cafeteria style protector guard
<input type="checkbox"/> RBDDL	Two tier buffet protector guard with fluorescent lights	<input type="checkbox"/> RCPGC	Classic tubular glass cafeteria guard
<input type="checkbox"/> RBEG	Buffet end guards (pr)	<input type="checkbox"/> RCPGFL	Cafeteria style protector guard with fluorescent lights
<input type="checkbox"/> RBHL	Heat lamps, bullet-type (buffet only)	<input type="checkbox"/> RCPGH	Cafeteria style protector guard with heat strips
<input type="checkbox"/> RBKR	Common circuit breaker for well heaters only	<input type="checkbox"/> RCPGHL	Cafeteria style protector guard with heat and light strips
<input type="checkbox"/> RBL	Stainless steel 6" adjustable bullet feet	<input type="checkbox"/> RCPGL	Cafeteria style protector guard with incandescent lights
<input type="checkbox"/> RBPG	Buffet style protector guard	<input type="checkbox"/> RDOUT	Duplex Outlet (120V, 15 AMP)
<input type="checkbox"/> RBPG1	Single sided buffet style protector guard	<input type="checkbox"/> RDRN	Drain and manifold with shut-off valve
<input type="checkbox"/> RBPG1C	Classic single sided tubular glass buffet guard	<input type="checkbox"/> RHD	Under storage hinged doors
<input type="checkbox"/> RBPG1FL	Single sided buffet style protector guard with fluorescent lights	<input type="checkbox"/> 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)
<input type="checkbox"/> RBPG1IL	Single sided buffet style protector guard with incandescent lights	<input type="checkbox"/> RMCB	8" maple cutting board
<input type="checkbox"/> RBPGC	Classic tubular glass buffet guard	<input type="checkbox"/> ROHS	Overhead shelf
<input type="checkbox"/> RBPGFL	Buffet style protector guard with fluorescent lights	<input type="checkbox"/> ROU	Open under storage with shelf
<input type="checkbox"/> RBPGH	Buffet style protector guard with heat strips	<input type="checkbox"/> RSCB	8" stainless steel cutting board
<input type="checkbox"/> RBPGIL	Buffet style protector guard with incandescent lights	<input type="checkbox"/> RSCPGC	Cafeteria single tubular vertical glass guard
<input type="checkbox"/> RCDD	Two tier cafeteria protector guard	<input type="checkbox"/> RSES	End shelf - drop type
<input type="checkbox"/> RCDDC	Classic two tier tubular glass cafeteria guard	<input type="checkbox"/> RSFTS	Solid flat tray slide, 16-gauge stainless steel
<input type="checkbox"/> RCDDL	Two tier cafeteria protector guard with fluorescent lights	<input type="checkbox"/> RSRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel

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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.