



4CB-DI - fully insulated Cool Breeze Drop-in



Adjustable adapter bars can be custom configured for many pan sizes and salad bar layout

The innovative "Cool Breeze" technology allows you to maintain product at 41 degrees Fahrenheit or less yet requires no ice. This Dropin 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 a feathered down edge on all sides
- Well is 4-3/4" deep with interior stainless steel parts easily removed for cleaning
- Well is enclosed with insulation on sides, ends and bottom
- Electronic thermostat for better temperature control
- A 1" drain is built into the bottom of the well to the right from the operator's side
- Gentle airflow keeps product drying to a minimum
- Uses environmentally friendly 404 refrigerant
- Digital temperature display and control of temperature and defrost
- Easily disassembled without tools for thorough cleaning

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER:

- ☐ CBDI-3
- ☐ CBDI-4
- ☐ CBDI-5
- ☐ CBDI-6

ELECTRICAL

- 120 volts single-phase, 8.0 amps
- On/Off switch and pilot light are supplied in a remote mounted control box which is factory connected to the main control box via flexible conduit. Mounting this box requires a 2-3/8"W x 3-3/8"H cut-out opening in operator side of cabinet

REFRIGERATION SYSTEM

- 1/3 horsepower fan cooled condensing unit with an expansion valve and fin and tube evaporator coil
- Environmentally safe 134A refrigerant

NSF/ANSI STANDARD 7

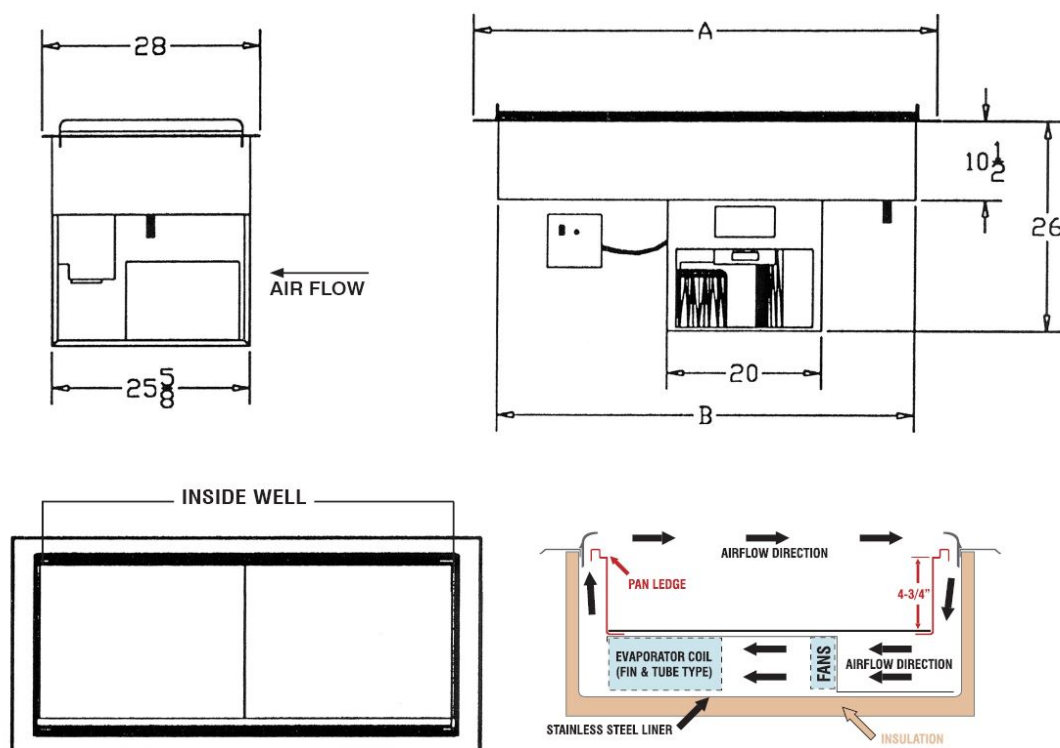
This unit is listed with CSA in NSF/ANSI Standard 7 for design and construction and has been performance tested for the storage of potentially hazardous foods. The performance test criteria is holding a food-like media at or below 41°F without any freezing for four hours at 86°F ambient temperature.

WARRANTY

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

SHIPPING INFORMATION

- Shipping Weight:290
- Shipping Cubic Feet:36.7
- Freight Class:92.5



Model#	Cutout Dimensions	(A)	Width	(B)	Inside well Dimensions	Amps @ 120V*	Ship Cu. Ft.	Ship Wt. (lbs)
CBDI-3	44-3/4" x 26-1/2"	46"	28"	44"	40" x 20-1/16"	8	36.7	290
CBDI-4	58-3/4" x 26-1/2"	60"	28"	58"	54" x 20-1/16"	8	41.3	315
CBDI-5	72-3/4" x 26-1/2"	74"	28"	72"	68" x 20-1/16"	8	46	340
CBDI-6	86-3/4" x 26-1/2"	88"	28"	86"	82" x 20-1/16"	8	50.7	365

SPEC D-6

PIPER

The Food-Focused Equipment Company

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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.