

JOB _____ ITEM # _____ QTY # _____



R5-CM shown with optional 3-ribbed tray slide

The Piper Cold Food Units are available mechanically cooled (R-CM) or ice only (R-CI). These units are designed to serve a variety of refrigerated food products and are ideal as a salad bar merchandiser. 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
- ◆ 20-gauge stainless steel fully welded 5" deep cold pan
- ◆ The welded, watertight well has a concealed continuous refrigeration coil bonded to the underside and is fully insulated on R-CM
- ◆ Cold pan has a 3/4" FPT ball valve located below the unit
- ◆ 4" diameter swivel plate casters with brakes
- ◆ Interlocking mechanism is provided to interlock with other Reflections units

ELECTRICAL - R-CM UNITS ONLY

- ◆ Units available in 120 volt standard
- ◆ Seven foot electrical cord and plug

MODEL NUMBER

- | | | | |
|--------------------------------|--------------------------------|--------------------------------|--------------------------------|
| <input type="checkbox"/> R2-CI | <input type="checkbox"/> R5-CI | <input type="checkbox"/> R2-CM | <input type="checkbox"/> R5-CM |
| <input type="checkbox"/> R3-CI | <input type="checkbox"/> R6-CI | <input type="checkbox"/> R3-CM | <input type="checkbox"/> R6-CM |
| <input type="checkbox"/> R4-CI | | <input type="checkbox"/> R4-CM | |

DIMENSIONS

- ◆ R2-CI - 36"H x 30"D x 36"L
- ◆ R3-CI - 36"H x 30"D x 50"L
- ◆ R4-CI - 36"H x 30"D x 60"L
- ◆ R5-CI - 36"H x 30"D x 74"L
- ◆ R6-CI - 36"H x 30"D x 96"L
- ◆ R2-CM - 36"H x 30"D x 36"L
- ◆ R3-CM - 36"H x 30"D x 50"L
- ◆ R4-CM - 36"H x 30"D x 60"L
- ◆ R5-CM - 36"H x 30"D x 74"L
- ◆ R6-CM - 36"H x 30"D x 96"L
- ◆ 36" height on all standard units

REFRIGERATION - R-CM UNITS ONLY

- ◆ 1/3 horsepower compressor
- ◆ Fully hermetic condensing unit, located on slide-out rails behind removable louvered panels for cross-flow ventilation
- ◆ Fan-cooled condensing unit with an expansion valve pressure control switch
- ◆ Refrigerant coils shall be of copper tubing attached to the bottom of the well

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

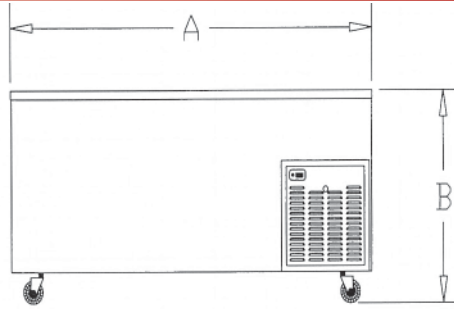
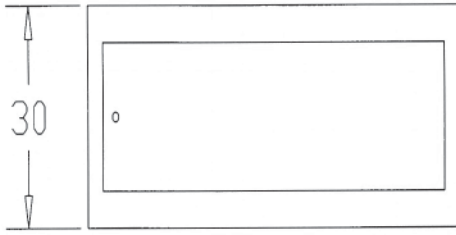
COMMON OPTIONS

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

SPEC B-4

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Model#	12x20 Pan Capacity	(A) Length	Width	(B) Height	*Amps 120V	*NEMA Cap No.	Ship Wt. (lbs)	Model#	Ship Wt. (lbs)
R2-CM	2	36"	30"	36"	6.3	5-15P	350	R2-CI	200
R3-CM	3	50"	30"	36"	6.3	5-15P	485	R3-CI	245
R4-CM	4	60"	30"	36"	6.3	5-15P	500	R4-CI	280
R5-CM	5	74"	30"	36"	6.3	5-15P	580	R5-CI	330
R6-CM	6	96"	30"	36"	6.3	5-15P	640	R6-CI	390

*Amperage/NEMA plug type may vary with options

Petite Reflections is 30" high-under counter storage is shortened and does not have intermediate shelf

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 2-tier display stand
- ◆ 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
<input type="checkbox"/> RSCB	8" stainless steel cutting board
<input type="checkbox"/> RMCB	8" maple cutting board
<input type="checkbox"/> RSRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel
<input type="checkbox"/> RSFTS	Solid flat tray slide, 16-gauge stainless steel
<input type="checkbox"/> R3BTS	3-bar tray slide
<input type="checkbox"/> RSES	End shelf - drop type
<input type="checkbox"/> RBHL	Heat lamps, bullet-type (buffet only)
<input type="checkbox"/> RCPG	Cafeteria style protector guard
<input type="checkbox"/> RCPGC	Classic tubular glass cafeteria guard
<input type="checkbox"/> RCPGL	Cafeteria style protector guard with incandescent lights
<input type="checkbox"/> RCPGFL	Cafeteria style protector guard with fluorescent lights
<input type="checkbox"/> RCPGHL	Cafeteria style protector guard with heat and light strips
<input type="checkbox"/> RCPGH	Cafeteria style protector guard with heat strips
<input type="checkbox"/> RCDD	Two tier cafeteria protector guard
<input type="checkbox"/> RCDDC	Classic two tier tubular glass cafeteria guard
<input type="checkbox"/> RCDDL	Two tier cafeteria protector guard with fluorescent lights
<input type="checkbox"/> RCEG	Cafeteria end guards (pr)
<input type="checkbox"/> ROHS	Overhead shelf
<input type="checkbox"/> RSCPGC	Cafeteria single tubular vertical glass guard
<input type="checkbox"/> RBPG	Buffet style protector guard
<input type="checkbox"/> RBPGC	Classic tubular glass buffet guard

Part #	Description
<input type="checkbox"/> RBPGIL	Buffet style protector guard with incandescent lights
<input type="checkbox"/> RBPGFL	Buffet style protector guard with fluorescent lights
<input type="checkbox"/> RBPGH	Buffet style protector guard with heat strips
<input type="checkbox"/> RBPG1	Single sided buffet style protector guard
<input type="checkbox"/> RBPG1C	Classic single sided tubular glass buffet guard
<input type="checkbox"/> RBPG1IL	Single sided buffet style protector guard with incandescent lights
<input type="checkbox"/> RBPG1FL	Single sided buffet style protector guard with fluorescent lights
<input type="checkbox"/> RBDD	Two tier buffet protector guard
<input type="checkbox"/> RBDDL	Two tier buffet protector guard with fluorescent lights
<input type="checkbox"/> RBEG	Buffet end guards (pr)
<input type="checkbox"/> ROU	Open under storage with shelf
<input type="checkbox"/> RHD	Under storage hinged doors
<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"/> RBL	Stainless steel 6" adjustable bullet feet
<input type="checkbox"/> RDOUT	Duplex outlet (120V, 15 AMP)
<input type="checkbox"/> RDRN	Drain and manifold with shut-off valve
<input type="checkbox"/> RBKR	Common circuit breaker for well heaters only
<input type="checkbox"/> RMRCE	Extended compressor warranty

B-4 SPEC

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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.

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