



R4-HF Operator's side shown with optional RBPG protector guard and open under storage with hinged doors



**FEATURING "WORKS IN A DRAWER."**  
**QUICKLY REPLACE & REPAIR HEATING ELEMENTS.**

The versatile modular design of the Reflections Hot Food units allows you to customize either a cafeteria or a buffet unit to fit your line-up. These hot food serving units will hold pans up to 6" in depth. Reflections units are compatible and will interlock with other Reflections units.

Only Piper's equipment has the advantage of **FoodSafe** 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
- ◆ 20-gauge stainless steel bottom-mounted wet/dry food wells with 12" x 20" die-stamped opening and 1/4" raised beaded edge top centered
- ◆ 2" insulation on sides and between wells, 1-1/2" on bottom, 1" on the ends and 1/4" fiber frax all around
- ◆ 208VAC/1000W or 240VAC/1330W heating element per well wired to a thermostat mounted to the control panel
- ◆ Wells can be run wet or dry
- ◆ "Works-in-a-drawer" allows element access without removal of unit top
- ◆ 4" diameter swivel plate casters with brakes
- ◆ Interlocking mechanism is provided to interlock with other Reflections units
- ◆ Drain option comes with 3/4" FPT ball valve under unit

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

**MODEL NUMBER**

- R2-HF
- R3-HF
- R4-HF
- R5-HF
- R6-HF

**DIMENSIONS**

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

**ELECTRICAL**

- ◆ All units available in 208 or 240 volt, single-phase standard
- ◆ Seven 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
- ◆ Protector guards
- ◆ Under storage, hinged doors
- ◆ Common drains and manifolds
- ◆ See reverse side for additional options

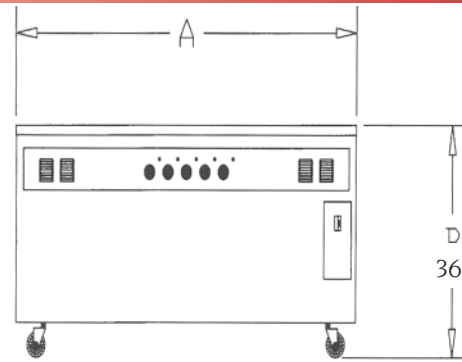
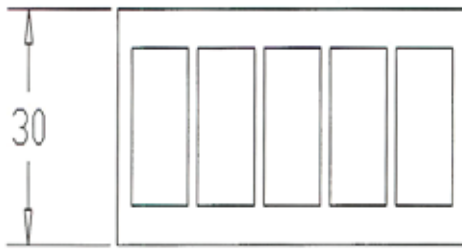
**WARRANTY**

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

**SPEC B-1**

**PIPER PRODUCTS**  
**BUILT TO LAST**  
[www.piperonline.net](http://www.piperonline.net)

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



Model#	# of Wells	(A) Length	208V Wattage	240V Wattage	Amperage		NEMA Cap Number		Ship Wt. (lbs)
					208V	240V	208V	240V	
R2-HF	2	36"	2000	2660	9.6	11.1	6-15P	6-15P	245
R3-HF	3	50"	3000	3990	14.4	16.6	6-30P	6-30P	270
R4-HF	4	60"	4000	5320	19.2	22.2	6-30P	6-30P	295
R5-HF	5	74"	5000	6650	24.0	27.7	6-50P	6-50P	335
R6-HF	6	96"	6000	7980	28.8	33.3	6-50P	6-50P	360

### 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 interconnected units.

\*Amperage/NEMA plug type may vary with options

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

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"/> FF	Fill Faucet

## B-1 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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