



2-ICF-FRMA

The Elite Ice Rink Ice Cream Freezer is available in 6 or 12-gallon sizes. The versatile modular design of Elite allows you to customize your cafeteria or buffet line-up, choosing only the options and accessories that you want and need. Elite units are compatible and will interlock with other Elite units. This allows the units to be disconnected for ease in cleaning.

STANDARD FEATURES

- ◆ 14-gauge stainless steel top with 1-1/2" turndown on all sides
- ◆ Top secured by four recessed bolts for easy access
- ◆ 14-gauge stainless steel legs fastened to 18-gauge stainless steel bottom shelf
- ◆ 20-gauge stainless steel end and front panels are attached to legs
- ◆ Mechanically cooled to -5°F to +40°F
- ◆ Removable folding cover
- ◆ Louvered panels for ventilation of condensing unit
- ◆ 5" diameter swivel plate casters, 2 with brakes
- ◆ Interlocking mechanism is provided to interlock with other Elite 500 units

DIMENSIONS

- ◆ 2-ICF - 36"H x 28"D x 32"L
- ◆ 4-ICF - 36"H x 28"D x 34"L
- ◆ 36" height on all standard Elite units
- ◆ 30" height is available on Petite Elite units

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

- 2-ICF
- 4-ICF

ELECTRICAL

- ◆ 120 volts single-phase
- ◆ Eight foot electrical cord with NEMA 5-15P plug

REFRIGERATION SYSTEM

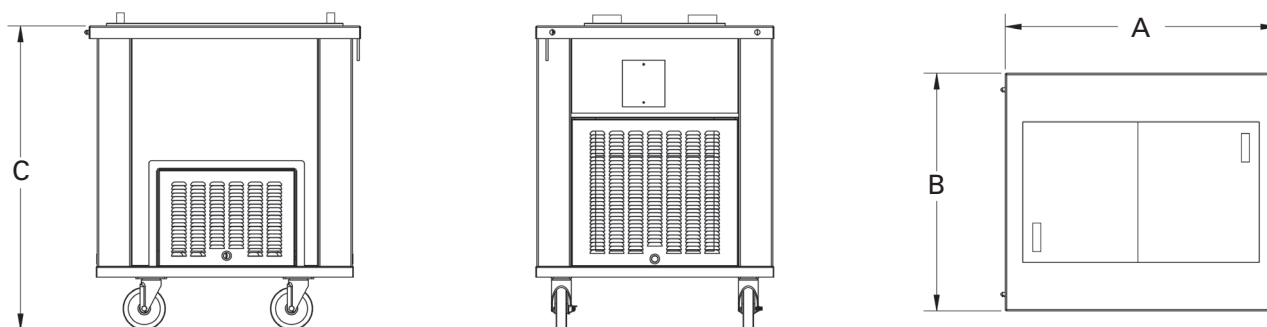
- ◆ .20 (2-ICF) or .25 (4-ICF) horsepower compressor
- ◆ Environmentally friendly R290 refrigerant

COMMON OPTIONS

- ◆ Laminated panels
- ◆ Pizzazz powder coating in lieu of stainless steel
- ◆ Tray slides
- ◆ See reverse side for additional options

WARRANTY

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



Model#	A	B	C	Capacity	V/Hz/Ph	Amperage	H.P.	*NEMA Cap No.
2-ICF	32"	28"	36"	6 Gallons	115/60/1	1.8	0.20	5-15P
4-ICF	34"	28"	36"	12 Gallons	115/60/1	2.9	0.25	5-15P

OPTIONS / ACCESSORIES

	Part #	Description
<input type="checkbox"/>	PPC	Powder Coated Panels
<input type="checkbox"/>	SCB	8" stainless steel cutting board, flush with top
<input type="checkbox"/>	MCB	8" maple cutting board, flush with top
<input type="checkbox"/>	SRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel
<input type="checkbox"/>	3BTS	3-bar tray slide, 34" height
<input type="checkbox"/>	MBS	18" maple end shelf; left, right - flush with top
<input type="checkbox"/>	SBS	18" stainless steel end bread shelf; left, right - flush with top
<input type="checkbox"/>	FRMA	Laminated panels
<input type="checkbox"/>	SSL	Legs in lieu of casters
<input type="checkbox"/>	DOUT	Duplex outlet (120V, 15 AMP)
<input type="checkbox"/>	SKR	Skirting

DIMENSION ADDITIONS FOR OPTIONS

- ◆ 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.

A-14 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.

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.