

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



4-CB shown with optional cutting board

The innovative "Cool Breeze" technology allows you to maintain product at 41 degrees Fahrenheit or less yet requires no ice. The 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 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
- ◆ 4-3/4" deep well with interior stainless steel parts easily removed for cleaning
- ◆ Well is enclosed with insulation on sides, end and bottom
- ◆ 1" drain with shutoff valve is located on operator's left side. Valve is 3/4" FPT. Drain valve is 3/4" FPT.
- ◆ Sliding doors
- ◆ Louvered panels for ventilation of condensing unit
- ◆ End louver panel removable to access compressor
- ◆ 5" diameter swivel plate casters, 2 with brakes
- ◆ Interlocking mechanism is provided to interlock with other Elite units

**ELECTRICAL**

- ◆ 120 volts single-phase
- ◆ Eight foot electrical cord with NEMA-5-15P plug
- ◆ On/Off switch and pilot light mounted on control panel of units operator side

**MODEL NUMBER**

- 3-CB(502-3RAF)
- 4-CB(502-4RAF)
- 5-CB(502-5RAF)
- 6-CB(502-6RAF)

**DIMENSIONS**

- ◆ 3-CB(502-3RAF) - 36"H x 28"D x 46"L
- ◆ 4-CB(502-4RAF) - 36"H x 28"D x 60"L
- ◆ 5-CB(502-5RAF) - 36"H x 28"D x 74"L
- ◆ 6-CB(502-6RAF) - 36"H x 28"D x 88"L
- ◆ 36" height on all standard units
- ◆ 30" height is available on Petite Elite units
- ◆ 28" width
- ◆ 46" to 88" length in 14" increments

**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.

**REFRIGERATION SYSTEM**

- ◆ 1/3 horsepower compressor
- ◆ Fan-cooled condensing unit with a capillary tube expansion device
- ◆ Thermostat for better temperature control
- ◆ Environmentally safe 134A refrigerant

**COMMON OPTIONS**

- ◆ **PIZZA POWDER COATING IN LIEU OF STAINLESS STEEL**
- ◆ Tray slides
- ◆ Protector guards
- ◆ See reverse side for additional options

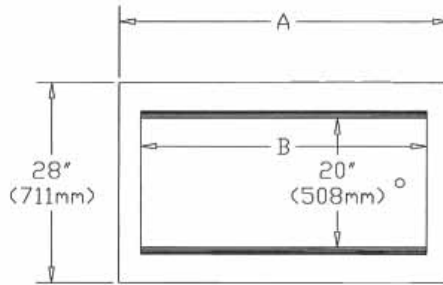
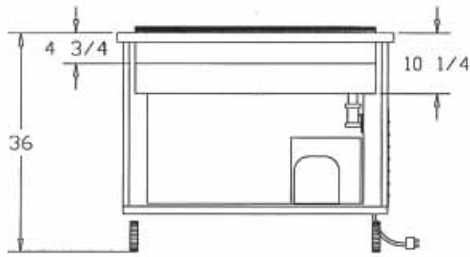
**WARRANTY**

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

**SPEC A-6**

**PIPER PRODUCTS**  
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### COOL BREEZE UNIT SPECIFICATIONS

Model#	Cool Breeze Area	Length	Width	Height	*Amperage 120V	*NEMA Cap No.	Ship Wt. (lbs)
3-CB(502-3RAF)	40" x 20 1/16"	46"	28"	36"	8.0	5-15P	405
4-CB(502-4RAF)	54" x 20 1/16"	60"	28"	36"	8.0	5-15P	445
5-CB(502-5RAF)	68" x 20 1/16"	74"	28"	36"	8.0	5-15P	485
6-CB(502-6RAF)	82" x 20 1/16"	88"	28"	36"	8.0	5-15P	530

\*Amperage/NEMA plug type may vary with options.

### 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 false front, cashier stand or interconnected units.

### OPTIONS / ACCESSORIES

Part #	Description
<input type="checkbox"/> PPC	Pizzazz Powder Coating
<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
<input type="checkbox"/> MBS	18" maple end bread shelf; left, right - flush with top
<input type="checkbox"/> SBS	18" stainless steel end bread shelf; left, right - flush with top
<input type="checkbox"/> CPG	Cafeteria protector guard (no heat or lights)
<input type="checkbox"/> CPGL	Cafeteria protector guard with incandescent lights
<input type="checkbox"/> CPGFL	Cafeteria protector guard with fluorescent lights
<input type="checkbox"/> CPGHL	Cafeteria protector guard with heat and lights
<input type="checkbox"/> CDD	Cafeteria double display (no heat or lights)
<input type="checkbox"/> CDDL	Cafeteria double display with fluorescent lights
<input type="checkbox"/> BPG1	Buffet single side protector guard (no heat or lights)
<input type="checkbox"/> BPG1IL	Buffet single side protector guard with incandescent lights
<input type="checkbox"/> BPG1FL	Buffet single side protector guard with fluorescent lights
<input type="checkbox"/> BPG	Buffet double side protector guard (no heat or lights)
<input type="checkbox"/> BPGIL	Buffet double side protector guard with incandescent lights

Part #	Description
<input type="checkbox"/> BPGFL	Buffet double side protector guard with fluorescent lights
<input type="checkbox"/> BPGH	Buffet double side protector guard with heat strip
<input type="checkbox"/> BDD	Buffet double display two-sided protector guard
<input type="checkbox"/> BPGC	Buffet classic two-sided protector guards
<input type="checkbox"/> CPGC	Cafeteria Style Classic (1-5/8) protector guards
<input type="checkbox"/> CDDC	Cafeteria Style Classic Double Display protector guards
<input type="checkbox"/> BPG1C	Buffet Style Classic Single Sided protector guards
<input type="checkbox"/> SCPGC	Cafeteria Style Classic Single protector guards
<input type="checkbox"/> SSL	Legs in lieu of casters
<input type="checkbox"/> DOUT	Duplex outlet (120V, 15 AMP)
<input type="checkbox"/> FRMA	Formica laminate finish without doors
<input type="checkbox"/> CUT	Cut out for drop in dispensers.
<input type="checkbox"/> UCR-1	Refrigerated storage base with doors and pan slides 60" or larger
<input type="checkbox"/> UCR-2	Refrigerated storage base 74" or larger
<input type="checkbox"/> SKR	Skirting
<input type="checkbox"/> BEG	Buffet guards, right or left
<input type="checkbox"/> CEG	Cafeteria end guards, right or left

## A-6 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.