

JOB _____ ITEM # _____ QTY # _____



3-BCM-SD

The Piper Elite 500 Bloomington mechanically refrigerated, extra deep well unit is listed NSF/ANSI Standard 7. Food is recessed on easily removable rails in the pan for maximum cooling efficiency without the use of ice and is ideal as a salad bar merchandiser. Elite 500 units are compatible and will interlock with other Elite 500 units.

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
- ◆ 20-gauge stainless steel fully welded 9-7/16" deep well
- ◆ Welded watertight well has concealed continuous refrigerated coil bonded to the sides and is fully insulated
- ◆ Cold pan has a 1" drain with shut off valve located below the unit on operator's left side. Valve is 3/4" FTP.
- ◆ 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 500 units

MODEL NUMBER

- 2-BCM
- 3-BCM
- 4-BCM
- 5-BCM
- 6-BCM

DIMENSIONS

- ◆ 2-BCM - 36"H x 28"D x 32"L
- ◆ 3-BCM - 36"H x 28"D x 46"L
- ◆ 4-BCM - 36"H x 28"D x 60"L
- ◆ 5-BCM - 36"H x 28"D x 74"L
- ◆ 6-BCM - 36"H x 28"D x 88"L
- ◆ 36" height on all standard units
- ◆ 30" height is available on Petite Elite units
- ◆ 28" width
- ◆ 32" to 88" length in 14" increments
- ◆ **Optional: Pizzazz Powder Coating in lieu of Stainless Steel**

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.

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 unit's operator side

REFRIGERATION SYSTEM

- ◆ 1/3 horsepower compressor
- ◆ Fan-cooled condensing unit with an expansion valve pressure control switch
- ◆ Refrigerant coils shall be of copper tubing wrapped around the sides of the well

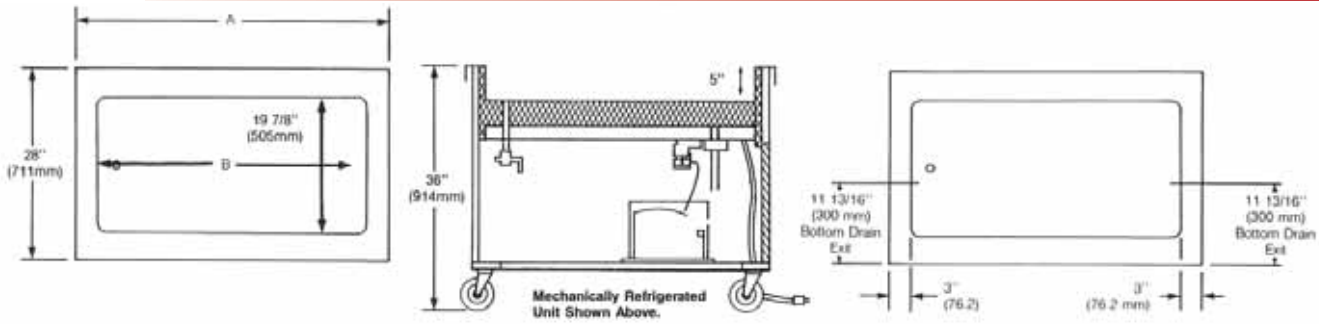
WARRANTY

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

SPEC A-5

PIPER PRODUCTS
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BLOOMINGTON COLD FOOD UNIT SPECIFICATIONS

Model#	*12x20 Pan Capacity	(A)	(B)	Width	Height	*Amperage 120V	*NEMA Cap No.	Ship Wt. (lbs)
2-BCM	2	32"	36.25"	28"	36"	6.3	5-15P	320
3-BCM	3	46"	40.25"	28"	36"	6.3	5-15P	360
4-BCM	4	60"	54.25"	28"	36"	6.3	5-15P	405
5-BCM	5	74"	68.25"	28"	36"	6.3	5-15P	440
6-BCM	6	88"	82.25"	28"	36"	6.3	5-15P	480

*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"/> CPGI	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"/> FRMAD	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"/> CEG	Cafeteria end guards, right or left
<input type="checkbox"/> HD	Hinged doors
<input type="checkbox"/> FB	False bottom
<input type="checkbox"/> SBT	Stainless steel salad bar template

A-5 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.