HUBERT®
Worldwide Excellence in Food Merchandising

Quote
03/19/2025

To:
Sodexo School Services K-12
Joe Brown

Project:
Waldo Middle School (Serving line)
Piper
56 Jackson St
Aurora, IL 60505

From:
Hubert Co.
Staci Hagen
9555 Dry Fork Road
Harrison, OH 45030-1994
513.367.8600
513-438-5824 (Contact)

Item	Qty	Description	Sell	Sell Total
1	2 ea	**CASH REGISTER STAND**	$5,178.00	$10,356.00
		Piper Products/Servolift Eastern Model No. 2-CD-MOD Elite Cashier's Serving Counter, 30"L x 36"H, mobile modular design with interlocking mech., 14 gauge stainless steel top with register cord hole, locking drawer, 20 gauge stainless steel front & end panels, 5" casters, MODIFIED TO 50"W x 30"D		
	2 ea	1 year warranty parts and labor from date of purchase		
	2 ea	DOUT Duplex Outlet, 120V for Elite system	$356.25	$712.50
	2 ea	CWB Cut out with bushing for cords & wires	$115.14	$230.28
	2 ea	FRMA-30 Formica laminate without doors, for Elite systems	$458.85	$917.70
	2 ea	SFTS-10-30 Trayslide for Elite system, 10" solid flat, heavy gauge stainless steel, for (2) openings - 30"W	$744.99	$1,489.98
		******Piper is quoting standard equipment as an alternate to the specs provided. Review Piper's spec sheets for details.*******		
		LAMINATE COLOR NEEDS TO BE VERIFIED BEFORE ORDERING		
		ITEM TOTAL:		**$13,706.46**
2	2 ea	**HOT FOOD SERVING COUNTER / TABLE**	$10,490.85	$20,981.70
		Piper Products/Servolift Eastern Model No. 5-HF Elite 500 Hot Food Unit, electric, 74"L x 36"H, (5) sealed wells with 1000w element with thermostatically controlled each, mobile, modular design with interlocking mechanism, 14 gauge stainless steel top, 20 gauge stainless steel front & end panels, 18 gauge stainless steel bottom shelf, manifold drains standard, 5" swivel plate casters (2 with brakes), 5kW, NSF, UL		
	2 ea	1 year warranty parts and labor from date of purchase		
	2 ea	208v/60/1-ph, 24.0 amps, 5000 watts, NEMA 6-30P		
	2 ea	Manifold drains, standard		
	2 ea	DUT-74 Dual Use Top, for Elite series, (adds 10" to the length of the unit)	$583.11	$1,166.22
	2 ea	INT-74 18 gauge Intermediate Undershelf for Elite system, for (5) openings - 74"W	$774.63	$1,549.26

Item	Qty	Description	Sell	Sell Total
	2 ea	FRMAD-74 Formica laminate with doors, for Elite systems	$872.10	$1,744.20
	2 ea	SSL Stainless steel Legs in lieu of casters		
	2 ea	SCB-8-74 Cutting Board for Elite system, 8", for (5) openings - 74"W, stainless	$1,003.77	$2,007.54
	2 ea	SFTS-10-74 Trayslide for Elite system, 10" solid flat, heavy gauge stainless steel, for (5) openings - 74"W	$1,081.86	$2,163.72
	2 ea	ME Mitered end for trayslide for Elite system	$331.17	$662.34
	2 ea	BPG1-LED-H-74 Single-sided protector guard with LED Lights AND HEAT (Buffet Style) for Elite system, with end guards, for (5) openings - 74"W	$4,770.60	$9,541.20
	2 ea	Hinged guard	$420.09	$840.18

****Piper is quoting standard equipment as an alternate to the specs provided. Review Piper's spec sheets for details.*****

LAMINATE COLOR NEEDS TO BE VERIFIED BEFORE ORDERING

			ITEM TOTAL:	**$40,656.36**
3	2 ea	**SERVING COUNTER, COLD FOOD**	$9,264.21	$18,528.42

Piper Products/Servolift Eastern Model No. 4-BCM
Elite Cold Food Serving Counter, 60"L x 36"H, (4) pan size, 9-7/16" dp, mechanically cooled, mobile modular design with interlocking mech., 14 gauge stainless steel top, cabinet base, stainless steel front, end panels, louvered panel, undershelf & sliding doors, 5" casters, NSF, UL

Item	Qty	Description	Sell	Sell Total
	2 ea	1 year warranty parts and labor from date of purchase		
	2 ea	120v/60/1-ph, 6.3 amps, NEMA 5-15P		
	2 ea	FRMA-60 Formica laminate without doors, for Elite systems	$655.50	$1,311.00
	2 ea	SSL Stainless steel Legs in lieu of casters		
	2 ea	SCB-8-60 Cutting Board for Elite system, 8", for (4) openings - 60"W, stainless	$780.33	$1,560.66
	2 ea	SFTS-10-60 Trayslide for Elite system, 10" solid flat, heavy gauge stainless steel, for (4) openings - 60"W	$841.89	$1,683.78
	2 ea	ME Mitered end for trayslide for Elite system	$331.17	$662.34
	2 ea	BPG1-LED-60 Single-sided protector guard with LED Lights (Buffet Style) for Elite system, with end guards, for (4) openings - 60"W	$2,792.43	$5,584.86
	2 ea	Hinged guard	$420.09	$840.18
	2 ea	INT-60 18 gauge Intermediate Undershelf for Elite system, for (5) openings - 74"W	$774.63	$1,549.26

****Piper is quoting standard equipment as an alternate to the specs provided. Review Piper's spec sheets for details.*****

LAMINATE COLOR NEEDS TO BE VERIFIED BEFORE ORDERING

			ITEM TOTAL:	**$31,720.50**
4	2 ea	**SERVING COUNTER, UTILITY**	$3,915.33	$7,830.66

Item	Qty	Description	Sell	Sell Total
		Piper Products/Servolift Eastern Model No. 2-ST Elite Utility Serving Counter, 32"L x 36"H, mobile modular design with interlocking mech., 14 gauge stainless steel top, 20 gauge stainless steel front & end panels, 18 gauge stainless steel undershelf, 5" casters, NSF		
	2 ea	1 year warranty parts and labor from date of purchase		
	2 ea	FRMA-32 Formica laminate without doors, for Elite systems	$458.85	$917.70
	2 ea	SSL Stainless steel Legs in lieu of casters		
	2 ea	SFTS-10-32 Trayslide for Elite system, 10" solid flat, heavy gauge stainless steel, for (2) openings - 32"W	$744.99	$1,489.98
		****Piper is quoting standard equipment as an alternate to the specs provided. Review Piper's spec sheets for details.*****		
		LAMINATE COLOR NEEDS TO BE VERIFIED BEFORE ORDERING		

ITEM TOTAL:	**$10,238.34**
Merchandise	$96,321.66
Freight	$2,525.00
Subtotal	$98,846.66
Total	$98,846.66

Prices Good Until: 04/15/2025

PIPER ELITE 500

Cashier Stand

The Elite 500 Cashier Stand is a comfortable workstation. Ideal for use in cafeteria/buffet lines. This Elite 500 unit is compatible and will interlock with other Elite 500 units or the cashier stand can be operated as a freestanding separate unit.

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

◆ Standard unit comes with a solid bottom

◆ Hole in top with bushing for cash register cord **(standard)**

◆ Locking drawer **(standard)**

◆ 5" diameter swivel plate casters, 2 with brakes

◆ Interlocking mechanism is provided to interlock with other Elite units

◆ The utility drawer is centered in the panel on the open side and mounted on roller bearing slides

JOB_____   ITEM # _____   QTY # _____

MODEL NUMBER

❏ 2-CD
- with drawer

❏ 2-CR
- corner unit

❏ 2-MCU
- mitered corner unit

Consult factory for unit specification on a corner or mitered unit.

DIMENSIONS

◆ 2-CD - with drawer - 36"H x 28"D x 30"L

◆ 2-CR - corner unit - 36"H x 28"D x 28"L

◆ 36" height on all standard units

◆ 30" height is available on Petite Elite units

◆ 28" width

◆ 30" length

COMMON OPTIONS

❏ **PIZZAZZ POWDER COATING IN LIEU OF STAINLESS STEEL**

❏ Tray slides

❏ Tubular foot rest
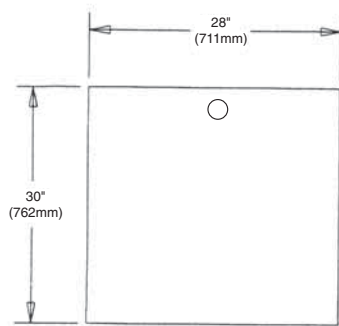
❏ Duplex outlet

❏ See reverse side for additional options

WARRANTY

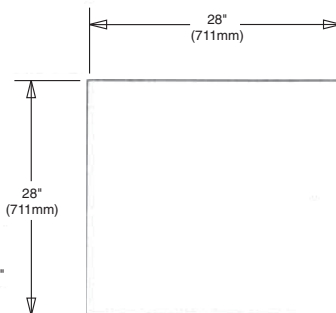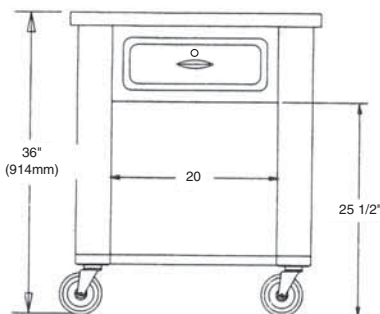One year parts and labor. Warranty is detailed on inside front cover of the price list.

SPEC ▶ **A-11**

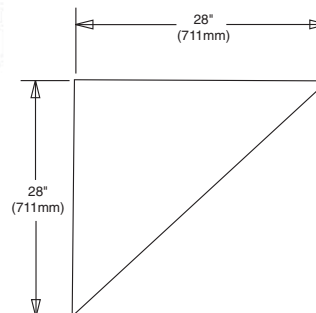## PIPER PRODUCTS

BUILT TO LAST

www.piperonline.net

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

Cashier Stand

PIPER ELITE 500

Model No. 2CD

Model No. 2-CR

Model No. 2-MCU

OPTIONS / ACCESSORIES

Part #	Description
❏ **PPC**	**Pizzazz Powder Coating**
❏ SRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel
❏ 3BTS	3-bar tray slide
❏ SSL	Legs in lieu of casters
❏ DOUT	Duplex outlet (120V, 15 AMP)
❏ FRMA	Formica laminate finish
❏ TFR	Tubular foot rest
❏ SKR	Skirting

CASHIER STAND UNIT SPECIFICATIONS

Model#	Length	Width	Height	Ship Wt. (lbs)
2-CD with drawer	30"	28"	36"	165
2-CR Corner unit	28"	28"	36"	160
Mitered Corner unit	–	28"	36"	140

Drawer is 16″ wide, 19″ long and 2-1/2″ deep.

DIMENSION ADDITIONS FOR OPTIONS

◆ Add 12-3/4″ to width for solid ribbed tray slide

◆ Add 12-1/2″ to width for 3-bar tray slide

◆ 30″ height is available on Petite Elite units

Note: Line-up drawing required when ordering a cashier stand or interconnected units.

A-11 SPEC

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Wausau, WI 54401
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Fax: 715-842-3125

PIPER ELITE 500

Hot Food Unit

FoodSafe™

3-HF Elite 500 shown with optional
3-bar tray slide and formica finish

The versatile modular design of the Elite 500 Serving System Hot Food units allows you to customize your cafeteria or a buffet line-up. Elite 500 units are compatible and will interlock with other Elite 500 units. This design allows the units to be disconnected for cleaning under the serving line. With Elite 500 you choose only the options and accessories that you want and need for your line-up.

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 140F longer and cold food is kept below 40F. Both are key factors in HACCP compliance and the fight against foodborne pathogens.
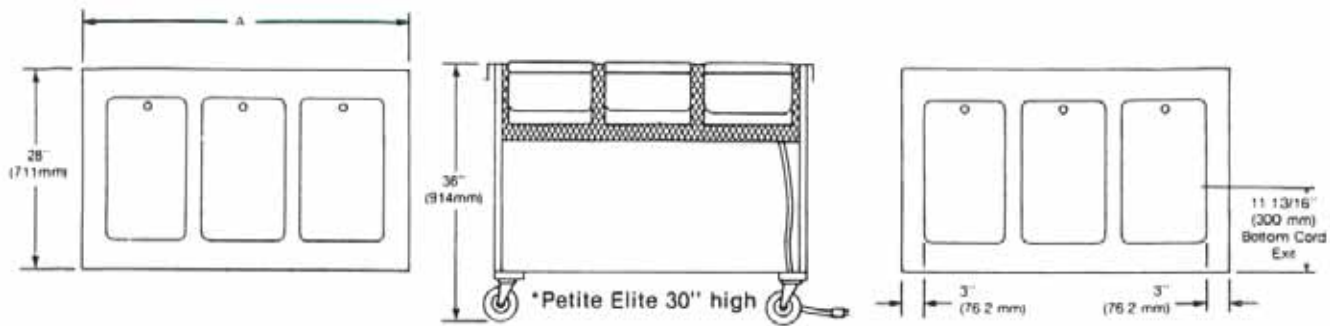
STANDARD FEATURES

◆ 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, open control side

◆ Open control side for additional storage capacity

◆ 20-gauge stainless steel end and front panels are attached to legs

◆ 20-gauge stainless steel bottom-mounted wells, 6-1/2" deep with coved corners

◆ 2" insulation on sides and between wells, 1-1/2" on bottom, 1" on the ends and 1/4" fiber frax all around

◆ 1000 watt tubular heating element for each well is individually and thermostatically controlled

◆ Wells can be run wet or dry

◆ 5" diameter swivel plate casters, 2 with brakes

◆ Interlocking mechanism is provided to interlock with other Elite 500 units.

◆ Drain valve exits operator's left side as standard. Drain valve is 3/4" FPT.

◆ Common drains and manifolds

JOB_____ ITEM # _____ QTY # _____

MODEL NUMBER

❏ 2-HF (501-2)   ❏ 5-HF (501-5)
❏ 3-HF (501-3)   ❏ 6-HF (501-6)
❏ 4-HF (501-4)

DIMENSIONS

◆ 2-HF (501-2) - 36"H x 28"D x 32"L

◆ 3-HF (501-3) - 36"H x 28"D x 46"L

◆ 4-HF (501-4) - 36"H x 28"D x 60"L

◆ 5-HF (501-5) - 36"H x 28"D x 74"L

◆ 6-HF (501-6) - 36"H x 28"D x 88"L

◆ 36" height on all standard units

◆ 30" height is available on Petite Elite 500 units

◆ 28" width

◆ 32" to 88" length in 14" increments

ELECTRICAL

◆ Two, three and four well units are available 120 volts

◆ All units available in 208 or 240 volt, single- phase standard

◆ Eight foot electrical cord and plug

◆ Some options or accessories may not be available with certain voltages

COMMON OPTIONS

◆ **PIZZAZZ POWDER COATING IN LIEU OF STAINLESS STEEL**

◆ Tray slides

◆ Protector guards

◆ Hinged or sliding doors

◆ 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-1

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

PIPER ELITE 500

Hot Food Unit

*Petite Elite 30" high

Model#	# of Wells	A	Watts	120V	Amps 208V	240V	NEMA Cap Number			Ship Wt. (lbs)
							120V	208V	240V	
2-HF (501-2)	2	32"	2000	16.7	9.6	8.3	5-30P	6-15P	6-15P	300
3-HF (501-3)	3	46"	3000	25.0	14.4	12.5	5-50P	6-20P	6-20P	310
4-HF (501-4)	4	60"	4000	33.3	19.2	16.7	5-50P	6-30P	6-30P	335
5-HF (501-5)	5	74"	5000	N/A	24.0	20.8	N/A	6-30P	6-30P	375
6-HF (501-6)	6	88"	6000	N/A	28.8	25.0	N/A	6-50P	6-50P	400

Spacing between wells is 2". Floor clearance of unit is 6-1/4". Clearance height of open under storage is 17-3/4". Open under storage widths are 22-3/16", 36-3/16",50-3/16", 64-3/16", and 78-3/16".

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.

	Part #	Description
❑	PPC	PIZZAZZ POWDER COATING
❑	SCB	8" stainless steel cutting board, flush with top
❑	MCB	8" maple cutting board, flush with top
❑	SRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel
❑	3BTS	3-bar tray slide
❑	MBS	18" maple end bread shelf; left, right - flush with top
❑	SBS	18" stainless steel end bread shelf; left, right - flush with top
❑	HD	Hinged doors with solid bottom
❑	SD	Sliding doors with solid bottom
❑	CPG	Cafeteria protector guard (no heat or lights)
❑	CPGL	Cafeteria protector guard with incandescent lights
❑	CPGFL	Cafeteria protector guard with fluorescent lights
❑	CEG	Cafeteria end guards, right or left
❑	INT	Intermediate shelf
❑	FPB	Full perimeter bumper

	Part #	Description
❑	BPG1	Buffet single side protector guard (no heat or lights)
❑	BPG1IL	Buffet single side protector guard with incandescent lights
❑	BPG1FL	Buffet single side protector guard with fluorescentlights
❑	BEG	Buffet end guards, right or left
❑	BDD	Buffet double display two-sided protector guard
❑	BPGC	Classic protector guards
❑	CPGC	Cafeteria Style Classic Single protector guard
❑	BPG1C	Buffet Style Classic Single Sided protector guard
❑	SCPGC	Cafeteria Style Classic Single protector guards
❑	SSL	Legs in lieu of casters
❑	DOUT	Duplex outlet (120V, 15 AMP)
❑	FRMA	Formica laminate finish
❑	FLP	Filler Strips
❑	FF	Fill Faucet
❑	SKR	Skirting

A-1 ◀ SPEC

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PIPER ELITE 500

Bloomington Cold
Extra Deep Cold Pan - Listed NSF/ANSI Standard 7

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

JOB_____ ITEM # _____ QTY # _____

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

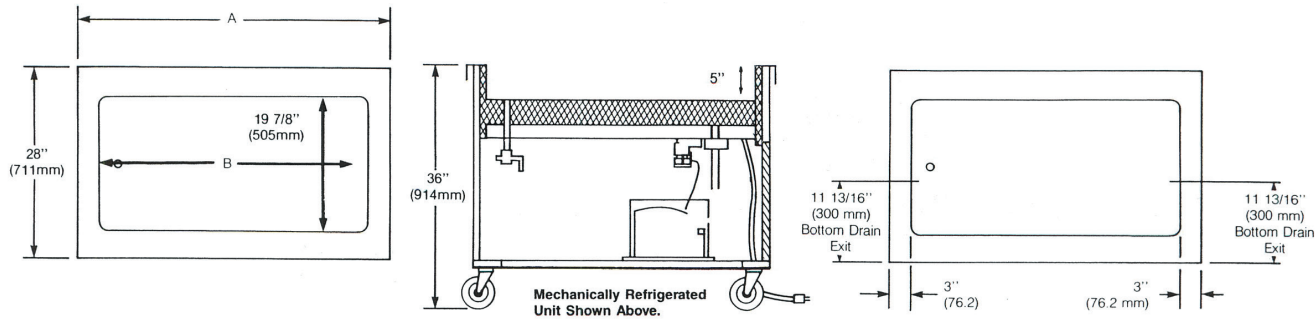◆ Refrigerant coils shall be of copper tubing wrapped around the sides of the well

WARRANTY

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

SPEC ▸ A-5

PIPER
The Food-Focused Equipment Company
a **CFS**BRANDS company
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Wausau, WI 54401
Phone: 800-544-3057
Fax: 715-842-3125

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PIPER ELITE 500

Bloomington Cold
Extra Deep Cold Pan - Listed NSF/ANSI Standard 7

Mechanically Refrigerated Unit Shown Above.

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
❑	PPC	Pizzazz Powder Coating
❑	SCB	8" stainless steel cutting board, flush with top
❑	MCB	8" maple cutting board, flush with top
❑	SRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel
❑	3BTS	3-bar tray slide
❑	MBS	18" maple end bread shelf; left, right - flush with top
❑	SBS	18" stainless steel end bread shelf; left, right - flush with top
❑	CPG	Cafeteria protector guard (no heat or lights)
❑	CPGL	Cafeteria protector guard with incandescent lights
❑	CPGFL	Cafeteria protector guard with fluorescent lights
❑	CPGHL	Cafeteria protector guard with heat and lights
❑	CDD	Cafeteria double display (no heat or lights)
❑	CDDL	Cafeteria double display with fluorescent lights
❑	BPG1	Buffet single side protector guard (no heat or lights)
❑	BPG1IL	Buffet single side protector guard with incandescent lights
❑	BPG1FL	Buffet single side protector guard with fluorescent lights
❑	BPG	Buffet double side protector guard (no heat or lights)

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

A-5 ◀ SPEC

PIPER
The Food-Focused Equipment Company
a CFSBRANDS company
www.piperonline.net

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

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.

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PIPER ELITE 500

Solid Top Unit

JOB_____ ITEM # _____ QTY # _____

MODEL NUMBER
- ❏ 2-ST (500)
- ❏ 3-ST (500-1)
- ❏ 4-ST (500-2)
- ❏ 5-ST (500-3)
- ❏ 6-ST (500-4)

3-ST shown with optional elementary
height solid tray slide and formica finish

The Elite 500 Solid Top's versatile modular design allows you to custom design either a cafeteria or a buffet line-up. Elite 500 units are compatible and will interlock with other Elite 500 units. This allows the units to be disconnected for cleaning under the serving line. With Elite 500 you choose only the options and accessories that you want and need.

STANDARD FEATURES
- ◆ 14-gauge stainless steel top with 1-1/2" turn down on all sides
- ◆ Top secured by four recessed bolts
- ◆ 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
- ◆ Open control side for additional storage capacity
- ◆ 5" diameter swivel plate casters, 2 with brakes
- ◆ Interlocking mechanism is provided to interlock with other Elite 500 units

DIMENSIONS
- ◆ 2-ST(500) - 36"H x 28"D x 32"L
- ◆ 3-ST(500-1) - 36"H x 28"D x 46"L
- ◆ 4-ST(500-2) - 36"H x 28"D x 60"L
- ◆ 5-ST (500-3)- 36"H x 28"D x 74"L
- ◆ 6-ST(500-4) - 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

COMMON OPTIONS
- ◆ **PIZZAZZ POWDER COATING IN LIEU OF STAINLESS STEEL**
- ◆ Tray slides
- ◆ Protector guards
- ◆ Hinged or sliding doors
- ◆ See reverse side for additional options.

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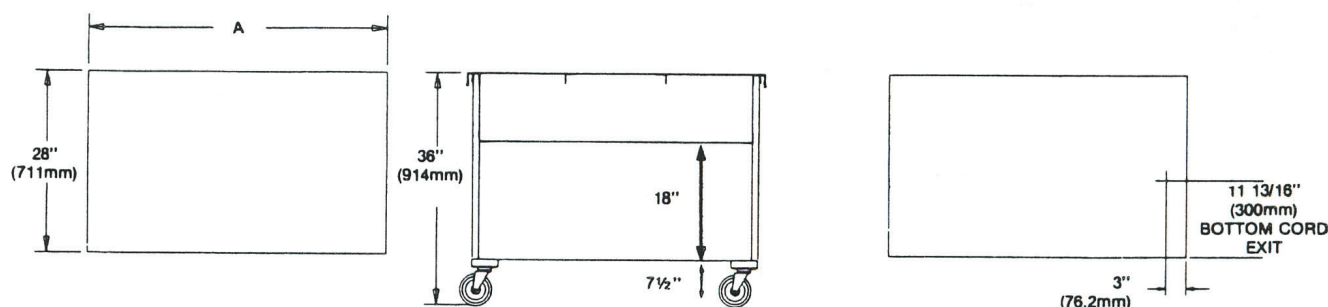One year parts and labor. Warranty is detailed on inside front cover of the price list.

SPEC ▶ A-3

PIPER
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PIPER ELITE 500

Solid Top Unit

SOLID TOP UNIT SPECIFICATIONS

Model#	Length	Width	Height	Ship Wt. (lbs)
2-ST(500)	32"	28"	36"	225
3-ST(500-1)	46"	28"	36"	265
4-ST(500-2)	60"	28"	36"	302
5-ST(500-3)	74"	28"	36"	345
6-ST(500-4)	88"	28"	36"	385

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
❏	PPC	Pizzazz Powder Coating
❏	SCB	8" stainless steel cutting board, flush with top
❏	MCB	8" maple cutting board, flush with top
❏	SRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel
❏	3BTS	3-bar tray slide
❏	MBS	18" maple end bread shelf; left, right - flush with top
❏	SBS	18" stainless steel end bread shelf; left, right - flush with top
❏	CPG	Cafeteria protector guard (no heat or lights)
❏	CPGL	Cafeteria protector guard with incandescent lights
❏	CPGFL	Cafeteria protector guard with fluorescent lights
❏	CPGHL	Cafeteria protector guard with heat and lights
❏	CDD	Cafeteria double display (no heat or lights)
❏	CDDL	Cafeteria double display with fluorescent lights
❏	BPG1	Buffet single side protector guard (no heat or lights)
❏	BPG1IL	Buffet single side protector guard with incandescent lights
❏	BPG1FL	Buffet single side protector guard with fluorescent lights

	Part #	Description
❏	BPG	Buffet double side protector guard (no heat or lights)
❏	BPGIL	Buffet double side protector guard with incandescent lights
❏	BPGFL	Buffet double side protector guard with fluorescent lights
❏	BPGH	Buffet double side protector guard with heat strip
❏	BDD	Buffet double display two-sided protector guard
❏	BPGC	Buffet classic two-sided protector guards
❏	CPGC	Cafeteria Style Classic (1-5/8) protector guards
❏	CDDC	Cafeteria Style Classic Double Display protector guards
❏	BPG1C	Buffet Style Classic Single Sided protector guards
❏	SCPGC	Cafeteria Style Classic Single protector guards
❏	SSL	Legs in lieu of casters
❏	DOUT	Duplex outlet (120V, 15 AMP)
❏	FRMA	Formica laminate finish without doors
❏	CUT	Cut out for drop in dispensers.
❏	UCR-1	Refrigerated storage base with doors - for units 60" or larger
❏	UCR-2	Refrigerated storage base 74" or larger
❏	INT	Intermediate shelf

A-3 ◄ SPEC

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