Frost Top Unit
Mechanically Refrigerated

JOB_____ ITEM # _____ QTY # _____



3-FT shown with sliding doors

The Elite 500 Frost Top Units are perfect for dessert or salad merchandising such as parfaits, pastry, jello and a variety of salads. Elite 500 units are compatible and will interlock with other Elite units. This allows the units to be disconnected for cleaning under the serving line. The modular design of Elite 500 allows you to design either a cafeteria or buffet line-up and choose only the options and accessories that you want and need.

STANDARD FEATURES

- 14-gauge stainless steel top with 1-1/2" turndown on all sides
- Top secured by four recessed bolts for easy access
- Top has raised one-piece 14-gauge cold plate with drip trough on all sides, 1/2" drain and valve on one end of trough
- 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
- Sliding doors
- Louvered panels for ventilation of condensing unit in the bottom of the front panel and end panel opposite the drain
- 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
- Drain valve exits operator's left side as standard. Drain valve is 3/4" FPT.

MODEL NUMBER

- ❑ 3-FT (502-1F)
- ❑ 4-FT (502-2F)
- ❑ 5-FT (502-3F)
- ❑ 6-FT (502-4F)

DIMENSIONS

- 3-FT(502-1F) - 36"H x 28"D x 46"L
- 4-FT(502-2F) - 36"H x 28"D x 60"L
- 5-FT(502-3F) - 36"H x 28"D x 74"L
- 6-FT(502-4F) - 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

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

REFRIGERATION SYSTEM

- Fan-cooled condensing unit with an expansion valve and control pressure switch
- Copper tubing refrigerant coils attached to the bottom of the cold plate and fully insulated

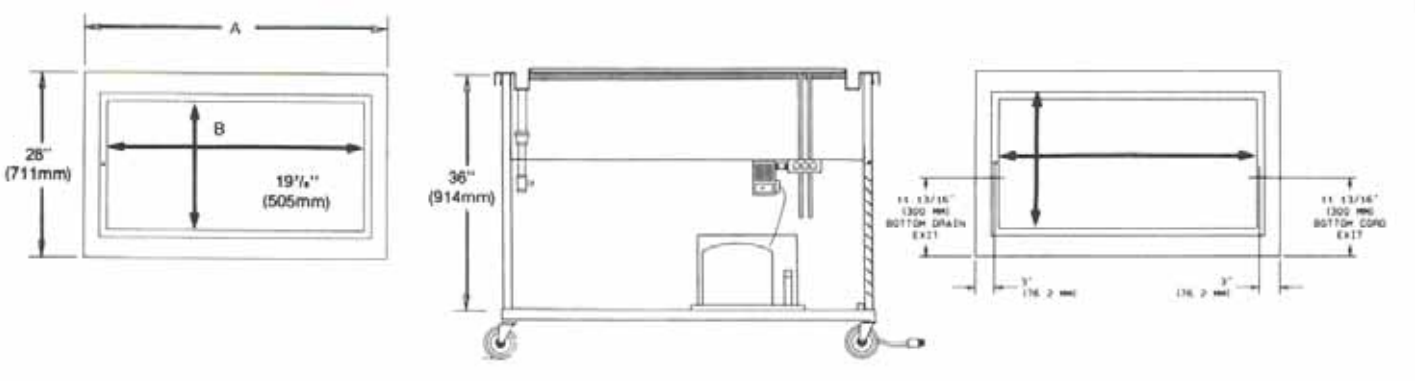
COMMON OPTIONS

- **PIZZAZZ POWDER COATING IN LIEU OF STAINLESS STEEL**
- Tray slides
- Protector guards
- 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.

PIPER PRODUCTS
BUILT TO LAST
www.piperonline.net
300 S. 84th Avenue
Wausau, WI 54401
Phone: 800-544-3057
Fax: 715-842-3125



FROST TOP UNIT SPECIFICATIONS

Model#	Frost Area	A	B	Compressor HP	*Amperage 120V	*NEMA Cap No.	Ship Wt. (lbs)
3-FT(502-1F)	18 5/8" x 38 5/8"	46"	40"	1/4	6.0	5-15P	370
4-FT(502-2F)	18 5/8" x 52 5/8"	60"	54"	1/3	6.0	5-15P	410
5-FT(502-3F)	18 5/8" x 66 5/8"	74"	68"	1/3	6.0	5-15P	455
6-FT(502-4F)	18 5/8" x 80 5/8"	88"	82"	1/2	7.9	5-15P	500

*Amperage/NEMA plug type may vary with options.
Units available in 120 volt single phase only.

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)
❑	FRMA	Formica laminate finish without doors
❑	CUT	Cut out for drop in dispensers.
❑	UCR-1	Refrigerated storage base with doors and pan slides 60" or larger
❑	UCR-2	Refrigerated storage base 74" or larger
❑	CEG	Cafeteria end guards, right or left
❑	SKR	Skirting

PIPER PRODUCTS
BUILT TO LAST
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.