

# PIPER

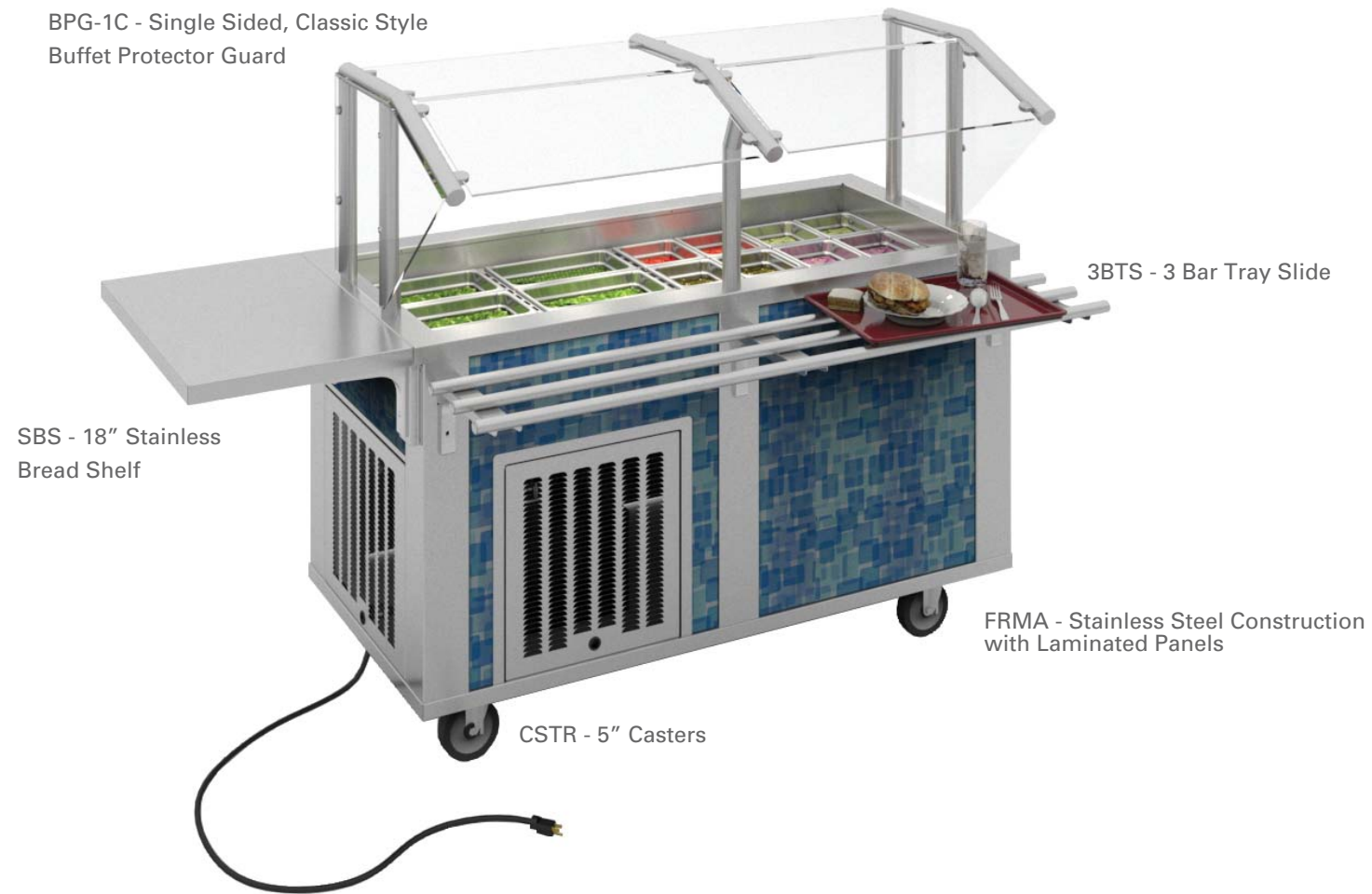
The Food-Focused Equipment Company



**Elite and Reflections  
Options**

### 4-BCM

BPG-1C - Single Sided, Classic Style Buffet Protector Guard



3BTS - 3 Bar Tray Slide

SBS - 18" Stainless Bread Shelf

FRMA - Stainless Steel Construction with Laminated Panels

CSTR - 5" Casters

### 4-HF-HIB

CPGC - Classic Style Protector Guard



FF - Fill Faucet

HL - Heat and Lights

MCB - Maple Cutting Board

SRTS - Solid Ribbed Tray Slide

Stainless Steel Construction

HD - Hinged Doors

HIB - Heat-In-Base

SSL - 6" Stainless Steel Legs

120V, 208V or 240V  
Single or 3 Phase

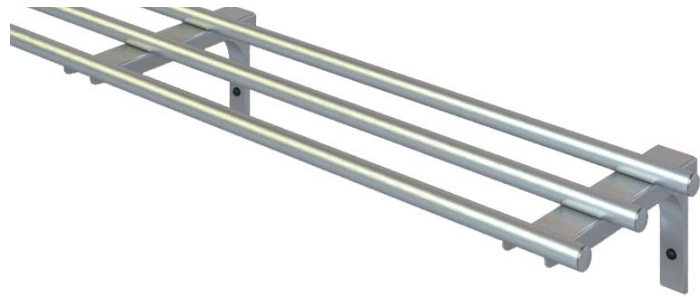


### SO MANY OPTIONS, WE CAN'T SHOW THEM ALL!

From tray slides and cutting boards, to protector guards and multiple appearance options, we offer everything to make your cafeteria or buffet line attractive and functional. With such a multitude of choices to make and organize, we work hard to ensure the accuracy of your order. In the beginning stages of design, our engineers create full-color, 3-dimensional drawings and renderings to accompany a detailed quote highlighting each option included in the lineup. The drawings are a great tool for visualizing the project and ensuring every aspect of your design is included and correctly positioned. Unit sizes, colors and options are either approved or updated at this point. Once every detail is finalized and authorized, construction begins. Soon, you and

your customers will be enjoying the fruits (and vegetables) of our labor. So peruse this catalog and see what works for you. And if your imagination creates something not shown in these pages, just let us know. We'll do our best to customize your lineup and give you exactly what you need. The options truly are endless, and the more you add, the more functional your lineup becomes.





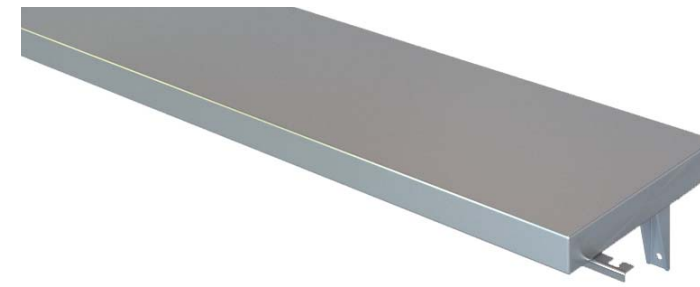
### 3 BAR TRAY SLIDE (-3BTS)

Our most economical tray slide option is the 3BTS. 1" diameter stainless steel bars welded to support brackets make up our 3-Bar Tray Slide. They are mounted on fold-down brackets and include leveling inserts for alignment of multiple slides.



### SOLID RIBBED TRAY SLIDE (-SRTS)

This 14G. stainless steel tray slide has 3 embossed ribs to minimize surface scratches and aid in sliding trays. Connector brackets are included to ensure adjacent tray slides in lineups remain level with each other.



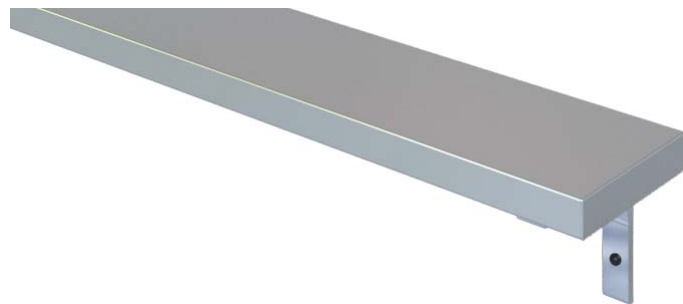
### SOLID, FLAT TRAY SLIDE (-SFTS)

Identical in construction to the SRTS without the gliding ribs, the SFTS is an economical solution to solid tray slide requirements.



### SOLID SURFACE TRAY SLIDE

For more upscale designs, our solid surface tray slides can be ordered in any color to match your décor, and can be ordered with or without stainless steel glide inserts (shown).



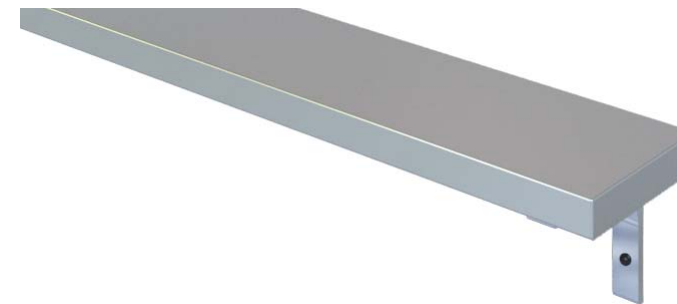
### STAINLESS CUTTING BOARD (-SCB)

Our stainless steel cutting board is 8" wide and made of 18G. stainless steel. It comes mounted flush with the counter top on drop-down hinges.



### MAPLE CUTTING BOARD (-MCB)

The MCB is an 8" wide Maple Cutting Board mounted flush with the counter top, and uses identical fold-down brackets as our stainless steel cutting board (SCB). It is gentle on knives while still providing a solid workspace for slicing and dicing.



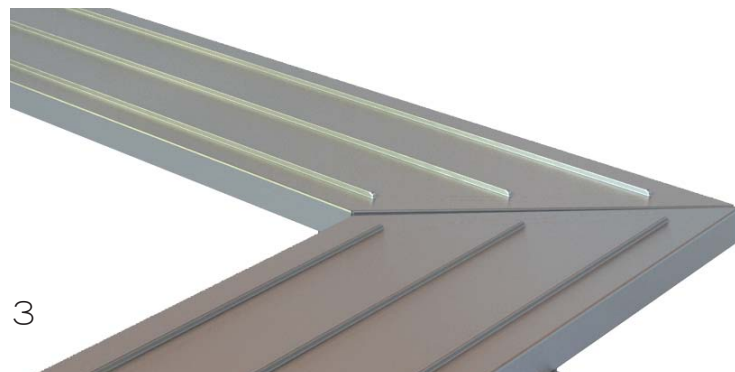
### PLATE SHELF

Our 8" wide plate shelf is identical in construction to our SCB but mounted 10" below the counter for extra plate storage.



### POLY CUTTING BOARD (-PCB)

Add a 1/2" thick poly board to our stainless cutting board to improve blade longevity. It is double-sided and easily cleaned.



### MITERED ENDS ON ANY TRAY SLIDE OR CUTTING BOARD

Mitered ends are perfect for T-shape or L-shape lineups, providing a more cohesive design. But they are also great for the ends of lineups, too, making a more comfortable transition to the dining area.

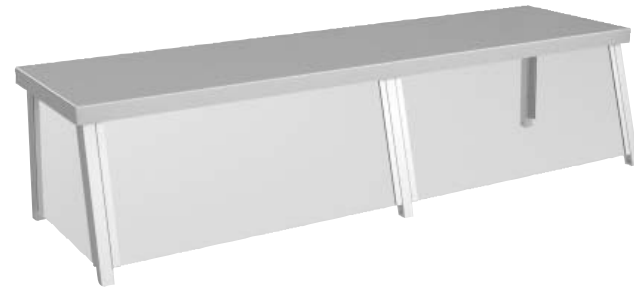


### Standard Protector Guards



CDD

Our standard double-display protector guard includes 2 acrylic shelves with flip-up guards on the customer side and open access on the operator side. Tempered glass shelves and guards are optional.



CPG

The CPG is Piper's standard Cafeteria Protector Guard for full-service operations. An 18g stainless steel shelf is standard and flip-up front glass is optional for self-service meals and easier cleaning.

### Classic Protector Guards



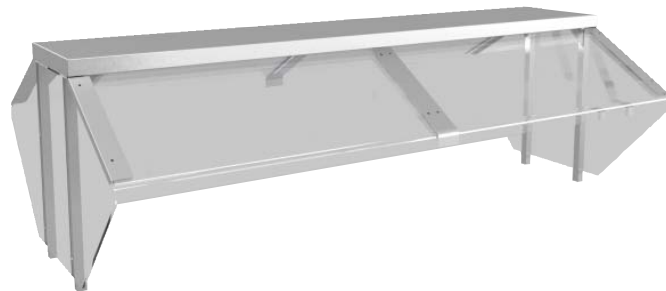
CPG-C

The CPG-C is meant for full-service operations and comes standard with tempered glass and heavy-duty, fully welded stainless steel frames.



CDD-C

The CDD-C is our classic-style double display for use with single-sided buffet or cafe lines. Standard features include tempered glass panels and stainless steel frames. For double-sided buffet lines, order the BDD-C.



BPG

The BPG is our double-sided buffet guard. It comes standard with an 18g stainless steel shelf and acrylic guards. Flip up guards are optional, as well as tempered glass panels and adjustable height.



BPG-1

This is the single-sided version of our BPG, with the same features and options available.



BPG-1C

The single-sided, classic style buffet protector guard is perfect for self-service lines, but is also appropriate in full-service operations and comes standard with tempered glass all around.



BPG-C

Piper's BPG-C is the perfect solution for your double-sided buffet lineups.



OHS

The Overhead shelf is identical to our CPG - less the acrylic panels, and is perfect for extra storage of plates and utensils above the service counter.





## LED LIGHTS (-LED)

LED Lights are a great way to illuminate the food below while using very little energy.



## FLUORESCENT LIGHTS (-FL)

Fluorescent lights provide a nice even glow over the countertop without producing a lot of heat. They are perfect over cold wells like our Bloomington Cold Mechanical or Cool Breeze models, but work just as well over steam tables and solid tops.



## BULLET-STYLE HEAT LAMPS (-BL)

Bullet-style heat lamps are a more traditional alternative to full-length heaters. Each lamp provides 125 watts and can be individually switched for maximum flexibility.



## INCANDESCENT LIGHT STRIP (-IL)

Incandescent light strips can be installed on any guard, for any length unit. They come standard with shatter-proof bulbs for added safety.



## HEAT STRIP (-H)

Full-length Infrared heat strips are available for an additional heat source from above.



## HEAT AND LIGHTS (-HL)

Infrared heaters in combination with incandescent light strips can be added to evenly distribute overhead heat and simultaneously light the serving area.



## POWDER COATED GUARDS (-PPC)

Add some flair to your cafeteria by powder coating the protector guards to coordinate with the base.



## CANOPY

Canvas Canopies can be ordered with straight or scalloped edges, with or without lights, and in coordinating colors to match your lineup. A fully welded aluminum frame gives shape to a heavy-duty canvas cover that can be easily removed for cleaning. Add 6" to the length for models with protector guards.



## HINGED GUARDS

Guards can be hinged for easier cleaning and better access to food. This 4HF utilizes a hinged CPG with tempered glass and laminated panels in Red Ellipse - Formica® 1913. Buffet guards are available hinged as well.



### OPEN UNDERSTORAGE

Standard on Elite, an open understorage gives complete access to the lower shelf and drain valves without any doors.



### HINGED DOORS (-HD)

Double-paneled stainless steel hinged doors are great for concealing unsightly materials from view. They open 180° for full access to the understorage and include a magnetic door catch. This 4HF is shown with a durable powder coated finish.



### REFRIGERATED BASE (-UCR)

Refrigerated Storage Compartments are available in unheated or chilled units. 3- and 4-well counters use a UCR-1 single-door model, where 5- and 6-well counters incorporate a UCR-2 double door model. UCR bases are available as 120V only.



### HEAT-IN-BASE (-HIB)

Elite Heat-In-Base keeps prepared food in the safety zone (above 140°F) while waiting to be served. The base is thermostatically controlled and holds stainless steel racks with 3" spacing for up to 3 steam table pans per rack.



### SLIDING DOORS (-SD)

Our Sliding doors are mounted on easy-glide rollers for quick access to storage below.



### INTERMEDIATE SHELF (-INT)

Add an intermediate undershelf and instantly double your shelf space. Can also be installed with hinged or sliding doors.



### U-SHAPE BOTTOM

Elite units can be ordered with a U-Shape bottom in order to house under-counter equipment while still providing ample work space above. The apron on this Solid Top unit has been deleted to allow for even more space. Shown with A36-1826-8 aluminum rack.





### NO UNDERSTORAGE

Standard Reflections units come with an enclosed fiberglass base.



### OPEN UNDERSTORAGE (-ROU)

Reflections Open Understorage compartments come in 3 sizes and are determined by the tub size and type of model housing the unit. 24", 37" and 47" wide models are incorporated to best utilize the available space. A removable shelf comes standard with the ROU.



### HEATED UNDERSTORAGE (-RHU)

Reflections Heated Understorage keeps prepared food in the safety zone (above 140°F) while waiting to be served. The base is thermostatically controlled and holds stainless steel racks with 3" spacing for up to 3 steam table pans per rack.



### HINGED DOORS (-RHD)

Double-paneled hinged doors can be added to the ROU to keep materials out of site. Locks are optional for added security.



### REFRIGERATED BASE (-RRU)

Undercounter Refrigerated Storage Compartments are available in unheated or chilled units. 3- and 4-well counters use a single-door model, where 5- and 6-well counters incorporate a double door model. UCR bases are available as 120V only.





## SKIRTING (-SKR)

Our 4-sided stainless steel skirting mounts easily to the underside of the bottom panel, and is 5-1/2" tall to conceal the casters or legs. This 60" unit is shown with charcoal gray powder coated skirting with 6" stainless steel legs and hinged doors. Available only on Elite.



## LAMINATED PANELS (-FRMA)

Design possibilities are endless when choosing laminated panels for Elite. Choose any NSF Approved laminate color or pattern from any manufacturer and our installers will create a look that is truly unique to your operation. This 4-ST with hinged doors and stainless steel legs is shown in Wilsonart #4913 - Eggplant.



## GRAPHICS/LOGOS

Vinyl Graphics add another dimension to your design. Add logos, stripes, photos or a sexy swoosh to enhance the look. Reflections units can even be completely wrapped with vinyl graphics for a truly unique expression.



## SOLID SURFACE COUNTERTOPS

Beautiful Solid Surface Countertops are available in hundreds of colors and patterns to enhance the design and add an element of sophistication to the buffet experience. Contact the factory for the most current color offerings and trends.



## POWDER COATED PANELS (-PPC)

Choose any color in the spectrum to create the look you want. Paint the entire unit, or just the panels for a nice contrast with the stainless steel. It is all up to you!



## LED TRAY SLIDES

Add drama with LED lights under the tray slides. It enhances the finish, whether fiberglass, stainless or powder coated and is perfect for highlighting logos or other graphics.



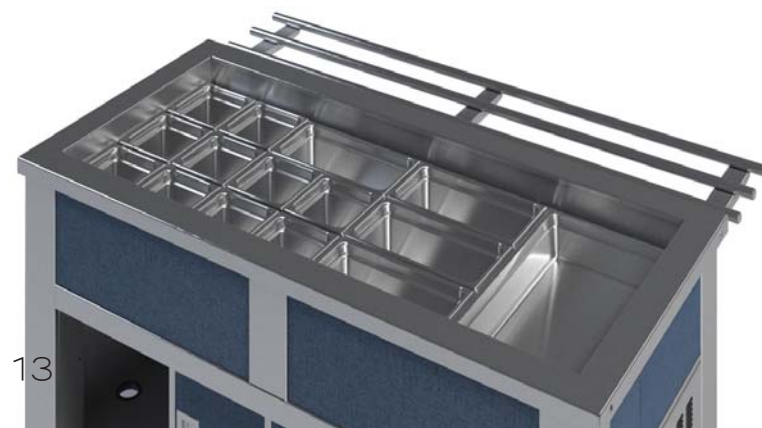
## FILLER STRIPS (-FLP)

For a seamless built-in look, add filler strips. Simple magnetic strips mount between the units to create the illusion of one continuous counter. They come standard in stainless steel but may also be powder coated to match.



## FALSE FRONT

False fronts are a great way of incorporating other miscellaneous equipment into your lineup without interrupting the design integrity on the customer side.



## ADAPTOR BARS

Adaptor bars give you the freedom to use various size pans in your cold wells simultaneously. They are easily removed for cleaning and can be rearranged for different displays.



## BACKSPLASH

Backsplashes can be added to any Elite or Reflections unit and are available in 4", 5" and 6" heights. This Elite 5-CU is shown with a 4" backsplash, sliding doors, and 2-1/2" round cutout with bushing for cords and wires.





### DUPLEX OUTLET (-DOU)

Computers, Monitors, Printers, Bar Code Scanners, the list goes on and on. They all need to be plugged in. Gain more power by adding a duplex outlet to each unit. They free up valuable wall/floor outlets and eliminate the need for extension cords that are potential trip hazards.



### J-CHANNEL

Having all of the cords under a lineup can be an unsightly mess and difficult to clean around. J-Channel gets those cords off the floor and out of the way so you can spend less time cleaning and more time focusing on the food.



### STAINLESS STEEL LEGS (-SSL)

6" Stainless steel legs are available in lieu of casters. They include adjustable feet to help keep things level on uneven floors. Flanged feet with floor-mounting holes are also available for more permanent installations.



### POLYURETHANE CASTERS

Polyurethane Casters are a great alternative to our standard casters. They offer a high weight capacity, are non-marking and easy-rolling. Other benefits include noise reduction and corrosion resistance.



### ADJUSTABLE HEIGHT (-AHM)

An innovative way to serve a wide range of ages is to include adjustable height counters in your lineup. Popular with elementary schools, a simple turn of a handle can raise a table from a petite height of 30" to any increment up to 36". Electric models are also available for easy transformation at the push of a button.



### SALAD BAR TEMPLATE (-SBT)

Available for Cold Mechanicals, Bloomington Cold Wells, and Cool Breeze models, the SBT can be configured to hold any combination of bowls and pans to keep your salad bar organized and clean.



### TUBULAR FOOT REST (-TFR)

The Stainless Steel Tubular Footrest is standard on all Reflections Cashier Stands, but it is also available as an option on Elite.



### REMOVABLE UNDERSHELF (-RUS)

Removable bottom panels can be included to give you the choice of having a full bottom shelf, or an open bottom, allowing complete flexibility in your storage options.



### LOAD CENTER (-ICW)

Individual items in a lineup can be Inter-Connected by extending the cord to a Single Power Source located in the base of a centralized unit.



### DOOR LOCKS

Locks can be added to hinged or sliding doors to keep things safe and secure.



### BREAD SHELF (-SBS)

The SBS is an 18" wide stainless steel shelf mounted on drop-down hinges on either the left or right side of any unit. Perfect for mobile units that require occasional extra work surface. Just drop it down when you are on the move.



### DUAL-USE TOPS (-DUT)

Our 1" recessed tops allow you to use 18"x26" sheet pans over the existing wells without the use of adaptor collars. It helps keep trays in their place, and increases display possibilities. Full-size sheet pan capacity will be one less than the steam pan capacity of the unit.



### FILL FAUCET

Fill Faucets simplify the task of filling steam wells. Requires 1/2" NPT hot water connection.



### AUTOFILL

Ensure your water is always at peak level in your steam tables. Autofill measures the level of water in the steam table and automatically fills the wells accordingly.



### CUP AND PLATE DISPENSERS

Units can be modified to include drop-in cup, tray, or plate dispensers, or soup wells. See our full-line of drop-ins and dispensers at [www.piperonline.net](http://www.piperonline.net).



### INDIVIDUAL DRAINS (-IND)

Fill or Drain each well individually as needed without affecting the other wells.



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Visit [www.piperonline.net](http://www.piperonline.net) to discover our complete line of foodservice equipment solutions.

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