# PIPER ELITE 500

# **Refrigerated Milk Dispensers**

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MODE	EL NO. R20	)-M-OT

(Mobile)



- MODEL NO. R21-S-OT (Stationary)
- Cold Wall Units
- ◆ Coils Wrap Around Unit

#### **SPECIFICATIONS**

Models R20-M thru R13-14-M refrigerated dispensers for cartoned milk, mobile or stationary.

#### FRAME AND BODY

The frame is constructed of all welded heavy gauge stainless steel. The exterior sides are 18 ga. stainless steel and the top is 16 ga. stainless steel. The interior liner is all welded 20 ga. stainless steel, watertight and fitted with a 1/2" I.P.S. chrome plated bronze drain trap at the bottom. The liner is separated from the top by full perimeter breaker strips. All models are equipped with removable stainless steel sliding insulated covers. The covers are fitted with recessed handles and fit into integral double tracks on the top.

### **REFRIGERATION SYSTEM**

The cabinet is refrigerated to maintain a temperature of 38°F, by means of a self-contained evaporative system composed of a built-in four-wall copper refrigerant coil which is connected to a 120 V., single phase, fan cooled, hermetically sealed condensing unit. The condensing unit is 1/4 HP, 5.3 amp. for all models except R22-M which is 1/3 HP, 7.2 amp. and R13-14-M which is 1/3 HP, 8.1 amp. The system is capillary tube type with temperature control. A dial thermometer is mounted on the side to indicate interior temperature. The condensing unit is housed within the cabinet, with louvered panels provided on three sides for access and air circulation. A 6' long three wire cord set with a NEMA 5-15P plug is provided.

#### **DISPENSING MECHANISM**

IOB	ITEM #	OTY #	

#### **MODEL NUMBER**

- R20-M (Mobile)
- R21-S (Stationary)
- R22-M
- □ R13-5M
- □ R13-6M
- □ R13-10-M
- □ R13-14M

The cabinet is fitted with one or more removable self-leveling dispensers, with stainless steel coil springs and ball bearing guides designed to keep the carrier level at all times. Adjustment of the dispensing height for varying weights is accomplished by engaging or disengaging individual springs. Models R20-M, R21-M and R22-M include aluminum trays which function as separators for layers of milk.

### FEET, CASTERS AND BUMPERS

Stationary models are mounted on 6" high x 1-1/4" O.D. adjustable stainless steel bullet feet. Mobile models are mounted on 5" diameter extra heavy duty, double ball bearing swivel casters with non-marking rubber tires.

#### **OPTIONAL ITEMS**

PIZZAZZ POWDER	<b>COATING</b>	IN	LIEU	OF	<b>STAINLESS</b>
STEEL					

- (-AT) Additional aluminum trays, 10" x 20" or 20" x 20".
- ☐ (-TL) Tubular locking device for the covers.
- ☐ (-WR) Chrome wire racks.
- ☐ (-Y4) Polyurethane 4" casters, 2 with brakes.
- ☐ (-Y5) Polyurethane 5" casters, 2 with brakes.
- ☐ (-V) Vertical Corner Bumper
- ☐ (-B) Corner Bumper
- ☐ (-PB) Full Perimeter Bumper
- ☐ (-OT) Outside Thermometer

SPEC

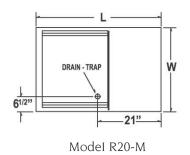


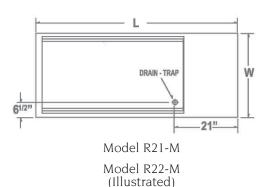
300 S. 84th Avenue Wausau, WI 54401 Phone: 800-544-3057 Fax: 715-842-3125

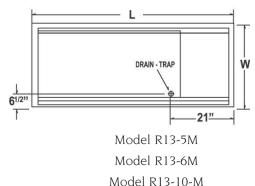


# **Refrigerated Milk Dispensers**

## **DIMENSIONS AND CAPACITY**







Model R13-14M (Illustrated)

Model No.	Capacity In	Aluminum		Cabinet Size*		Chin Mainht	u n	A @ 400
wodel No.	Cartons*	Trays	L	W	Н	Ship Weight	H.P.	Amps@ 120v
R20-M	to 486	6-20x20	42-1/2	29-1/4	31	390	1/4	5.3
R21-M	to 702	6-20x20 &6-10x20	59	29-1/4	31	450	1/4	5.3
R22-M	to 972	12-20x20	69	28	31	500	1/3	7.2
R13-5-M	5-13 x13 Racks	-	49	23	31	400	1/4	5.3
R13-6-M	6-13 x13 Racks	-	35-1/2	35	31	390	1/4	5.3
R13-10-M	10-13x13 Racks	-	51	35	31	410	1/4	5.3
R13-14-M	14-13x13 Racks	-	66-1/2	35	31	420	1/3	8.1

NOTE: Racks are not included with Models R13-5-M thru R13-14-M.

- \* Capacity is for standard 1/2 pint flat top cartons 2-1/4" sq., 3-3/8" high. For peak top cartons capacity is approx. 2/3 of that indicated.
- \*\* On mobile units add 2-1/2" to cabinet length and width for corner bumpers (optional)

For overall height add 6" for standard bullet feet; add 6-1/4" for standard casters.





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.