



“Lids Off Operation”
During peak serving times
for up to two hours.



The Elite 500 “Ice Rink” Ice Cream Freezer is a unique system that has a frost-free compartment where the product is held at 0 degrees Fahrenheit serving temperature, even in high ambience. Two capacities are available - 6.5 or 12.25 cubic feet.

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

- ◆ “Ice Rink”, Lids-off use during peak serving times for up to 2 hours at 0°F
- ◆ Interlocking mechanism is provided to interlock with other Piper Elite units.
- ◆ 16-gauge stainless steel top held in place with end fasteners
- ◆ Stainless steel louvered inner liner with drain and plastic barrier strips around top
- ◆ 14-gauge stainless steel legs fastened to bottom of unit
- ◆ 20-gauge stainless steel end and front panels are attached to legs
- ◆ Removable louvered panel for ventilation of condensing unit and easy cleaning in front, rear and compressor end of unit
- ◆ Stainless steel liner
- ◆ Full 2” cabinet insulation
- ◆ Anti-condensate heater in top
- ◆ Automatic defrost
- ◆ Heated condensate pan
- ◆ Dial thermometer
- ◆ Stainless steel, insulated, removable lids
- ◆ 5” diameter swivel plate casters, 2 with brakes

JOB _____ ITEM # _____ QTY # _____

MODEL NUMBER

- ICF-51
- ICF-71

DIMENSIONS

- ◆ ICF-51 - 36”H x 28”D x 51”L
- ◆ ICF-71 - 36”H x 28”D x 71”L
- ◆ 36” height
- ◆ 28” width
- ◆ 51” and 71” lengths

ELECTRICAL

- ◆ 120 volts single-phase, 60 cycle
- ◆ Six foot electrical cord with NEMA-5-15P plug
- ◆ On/Off switch, pilot light, with dial thermometer mounted on control panel of units operator side

REFRIGERATION SYSTEM

- ◆ Interior frost barrier and condensation heater strip eliminate “water hazards.”
- ◆ Timed Auto-Hot Gas Temperature
- ◆ Terminated Defrost System: Insures continuous trouble-free operation with lids off or on.
- ◆ 120V 1/2 horsepower, 10.5 AMP draw compressor
- ◆ Thermostat for better temperature control
- ◆ Environmentally friendly 507 refrigerant
- ◆ Uniform product temperatures with low velocity forced air refrigeration
- ◆ Thermostat controls located behind louvered access panel

COMMON OPTIONS

- ◆ **PIZZAZZ POWDER COATING IN LIEU OF STAINLESS STEEL**
- ◆ Solid tray slide
- ◆ Self-leveling dispensers
- ◆ See reverse side for additional options

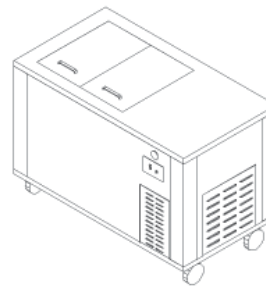
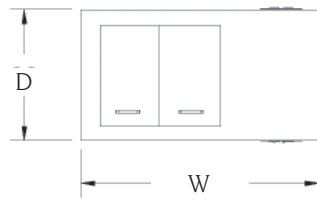
WARRANTY

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

SPEC A-7-B

PIPER PRODUCTS
BUILT TO LAST
www.piperonline.net

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



ICF-51

ICE RINK ICE CREAM FREEZER UNIT SPECIFICATIONS

Model#	Storage Volume	L	W	H	*Amperage 120V	*NEMA Cap No.	Ship Wt. (lbs)	Shipping Class
ICF-51	6.5 cu. ft. / 456 - 4 oz. dixie cups	51"	28"	36"	10.5	5-15P	425	85
ICF-71	12.25 cu. ft. / 783 - 4 oz. dixie cups	71"	28"	36"	10.5	5-15P	475	85

OPTIONS / ACCESSORIES

Part #	Description
<input type="checkbox"/> PPC	Pizzazz Powder Coating
<input type="checkbox"/> SRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel
<input type="checkbox"/> 3BTS	3-bar removable tray slide
<input type="checkbox"/> OHS	Overhead shelf
<input type="checkbox"/> SSL	Legs in lieu of casters
<input type="checkbox"/> FRMAD	Formica laminate finish with doors
<input type="checkbox"/> SLD	Self-leveling dispensers

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

Note: Line-up drawing required when ordering false front, cashier stand or interconnected units.

A-7-B 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.