

JOB \_\_\_\_\_ ITEM # \_\_\_\_\_ QTY # \_\_\_\_\_



BMD-16

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

Piper’s Elite 500 patented refrigerated holding “Cool Pool” system is designed for “lids-off” use on tray make-up lines and in cafe/buffet operations. Door-less operation allows easy operation for customers or tray line personnel while providing excellent serving temperatures of 40 degrees Fahrenheit for up to 2 hours, even in high ambience.

**STANDARD FEATURES**

- ◆ “Cool Pool”, Lids-off use during peak serving times for up to 2 hours at 40°F
- ◆ Interlocking mechanism is provided to interlock with other Piper Elite units.
- ◆ 16-gauge stainless steel top held in place with screws on ends
- ◆ Stainless cold well with drain
- ◆ Drain includes garden hose fitting with cap
- ◆ 14-gauge stainless steel legs fastened to bottom of unit
- ◆ 20-gauge stainless steel end, back and front panels are attached to legs
- ◆ Removable louvered panels for ventilation of condensing unit and easy cleaning in the front, rear and compressor end of unit
- ◆ Stainless steel liner
- ◆ Unit is fully insulated
- ◆ Automatic defrost (on demand)
- ◆ Stainless steel, insulated, removable lids
- ◆ 5” diameter swivel plate casters, 2 with brakes

**MODEL NUMBER**

- BMD-8
- BMD-12
- BMD-16

**DIMENSIONS**

- ◆ BMD-8 - 34”H x 32”D x 51-1/8”L
- ◆ BMD-12 - 34”H x 32”D x 65-1/8”L
- ◆ BMD-16 - 34”H x 32”D x 79-1/8”L
- ◆ 34” height on all standard units

\*Non-standard height is accomplished by smaller diameter casters. Minimum height is 32” and uses 3” casters.

**ELECTRICAL**

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

**REFRIGERATION SYSTEM**

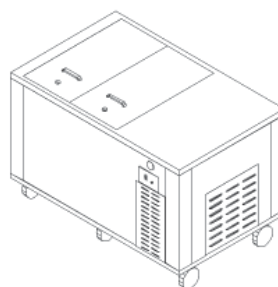
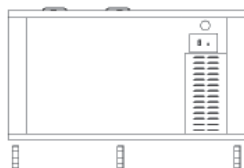
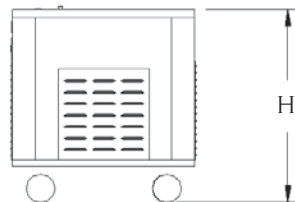
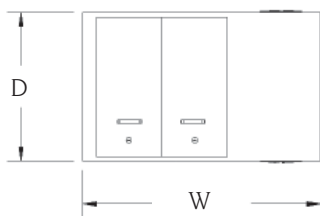
- ◆ 1/2 horsepower compressor
- ◆ Dial thermometer
- ◆ Environmentally safe 134A refrigerant

**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.



BMD-8

**COOL POOL MILK COOLER UNIT SPECIFICATIONS**

Model#	Interior Dimensions	Length	Width	Height	Capacity crates	Capacity 1/2 pt cartons	*Amperage 120V	*NEMA Cap No.	Ship Wt. (lbs)
BMD-8	26-5/8" x 28-3/4"	51-1/8"	32"	34"	8	400	10.5	5-15P	410
BMD-12	26-5/8" x 43-1/8"	65-1/8"	32"	34"	12	600	10.5	5-15P	450
BMD-16	26-5/8" x 57 -1/2"	79 -1/8"	32"	34"	16	800	10.5	5-15P	490

Units are 120 volts, single phase, 60 cycle

**OPTIONS / ACCESSORIES**

Part #	Description
<input type="checkbox"/> PPC	<b>Pizzazz Powder Coating</b>
<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"/> SCB	8" stainless steel cutting board/ tray slide
<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
<input type="checkbox"/>	32" high unit (uses 3" casters)

\*Non-standard height is accomplished by smaller diameter casters. Minimum height is 32" and uses 3" casters.

**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
- ◆ Add 7" to BMD-8 for self-leveling mechanism
- ◆ Add 10" to BMD-12 for self-leveling mechanism
- ◆ Add 12" to BMD-16 for self-leveling mechanism

**CUSTOM DESIGN**

- Interlocking mechanisms for securing line together are available ONLY as custom design depending on application.

**A-7 SPEC**

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300 S. 84th Avenue  
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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.