



BAC-28 shown with optional BCPG protector guard and formica finish

The Elite 500 Beef Ala Cart is the ultimate touch of class. Chefs can display their carving talents to the customer's delight. All Elite 500 units are compatible and will interlock with all other Elite 500 units.

**STANDARD FEATURES**

- ◆ 14-gauge stainless steel top with 1-1/2" turndown on all sides
- ◆ Top secured by four recessed bolts for easy access to well
- ◆ 14-gauge stainless steel legs fastened to 18-gauge stainless steel bottom shelf
- ◆ 20-gauge stainless steel side and end panels are attached to legs
- ◆ Control side is furnished with a hinged door with a magnetic catch and door pull
- ◆ One piece die-stamped stainless steel well with coved corners
- ◆ 2" of insulation on sides and bottom of well
- ◆ 1" drain with shut-off valve is built into the bottom of the well
- ◆ Stainless steel perforated platform
- ◆ Au Jus pan and special 20" x 22" stainless steel drip pan
- ◆ Meat holder and cutting board
- ◆ 5" diameter swivel plate casters, 2 with brakes
- ◆ Interlocking mechanism is provided to interlock with other Elite 500 units

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

**MODEL NUMBER**

- BAC-28

**DIMENSIONS**

- ◆ BAC-28 - 36"H x 28"D x 36"L
- ◆ 36" height on all standard units
- ◆ 28" width
- ◆ 36" length

**ELECTRICAL**

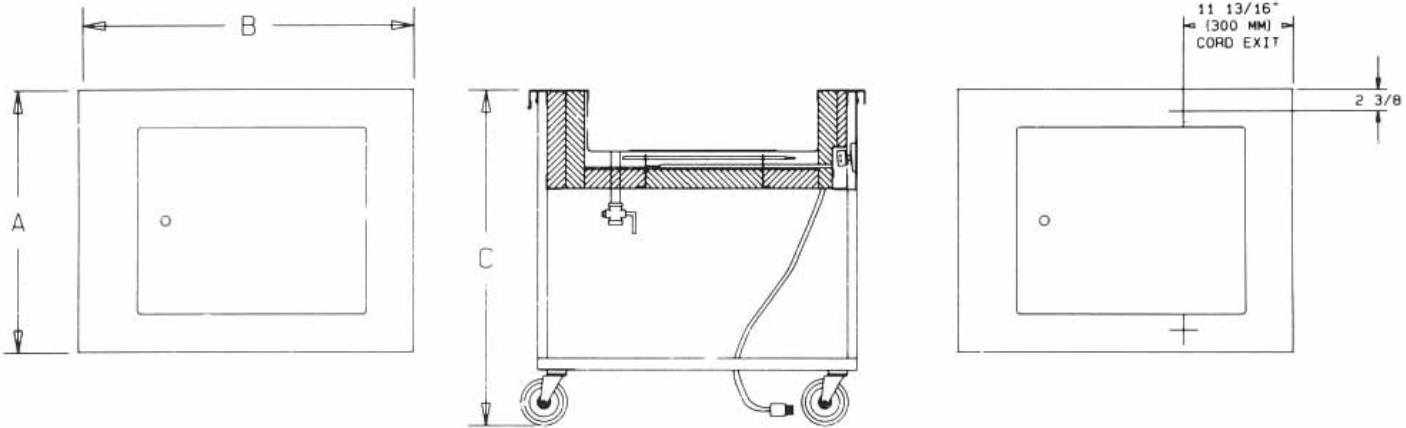
- ◆ Unit is available in 120, 208 or 240 volt, single-phase only
- ◆ Unit has two 500 watt tubular heating elements with thermostat control and pilot light
- ◆ Eight foot electrical cord and plug

**COMMON OPTIONS**

- Pizzazz Powder Coating in lieu of Stainless Steel**
- Tray slides
- Protector guard
- 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.



Model#	Number of Wells	Wattage	Length	Width	Height	Amperage 120 V	Amperage 208V	Amperage 240V	NEMA Cap No. 120 V	NEMA Cap No. 208V	NEMA Cap No. 240V	Ship Wt. lbs
BAC-28	1	1000	36"	28"	36"	8.3	4.8	4.2	5-15P	6-15P	6-15P	220

## OPTIONS / ACCESSORIES

Part #	Description
<input type="checkbox"/> (PPC)	Pizzazz Powder Coating
<input type="checkbox"/> (SRTS)	Solid ribbed tray slide, 16-gauge stainless steel
<input type="checkbox"/> (3BTS)	3-bar tray slide
<input type="checkbox"/> (BCPG)	Beef Ala Cart protector guard (no heat or lights)
<input type="checkbox"/> (BCPGH)	Beef Ala Cart protector guard with infrared heat
<input type="checkbox"/> (BCHL)	Heat lamp for Beef Ala Cart
<input type="checkbox"/> (SSL)	Legs in lieu of casters
<input type="checkbox"/> (DOUT)	Duplex outlet
<input type="checkbox"/> (FRMAD)	Formica laminate with doors
<input type="checkbox"/> SKR	Skirting

## DIMENSION ADDITIONS FOR OPTIONS

- ◆ Add 23-3/4" to height for buffet protector guard
- ◆ 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-13 SPEC

**PIPER PRODUCTS**  
 BUILT TO LAST  
[www.piperonline.net](http://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.