Bloomington Cold
Extra Deep Cold Pan - Listed NSF Standard 7

3-BCM shown with optional
solid tray slide and formica finish

The Piper Elite 500 Bloomington mechanically refrigerated, extra deep well unit is listed NSF Standard 7. Food is recessed on rails in the pan for maximum cooling efficiency without the use of ice and is ideal as a salad bar merchandiser. Elite 500 units are compatible and will interlock with 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

◆ 14-gauge stainless steel legs fastened to 18-gauge stainless steel bottom shelf

◆ 20-gauge stainless steel end and front panels are attached to legs

◆ 20-gauge stainless steel fully welded 9-7/16" deep well

◆ Welded watertight well has concealed continuous refrigerated coil bonded to the sides and is fully insulated

◆ Cold pan has a 1" drain with shut off valve located below the unit on operator's left side. Valve is 3/4" FTP.

◆ Sliding doors

◆ Louvered panels for ventilation of condensing unit

◆ End louver panel removable to access compressor

◆ 5" diameter swivel plate casters, 2 with brakes

◆ Interlocking mechanism is provided to interlock with other Elite 500 units

JOB_____ ITEM # _____ QTY # _____

MODEL NUMBER
❑ 2-BCM
❑ 3-BCM
❑ 4-BCM
❑ 5-BCM
❑ 6-BCM

DIMENSIONS

◆ 2-BCM - 36"H x 28"D x 32"L

◆ 3-BCM - 36"H x 28"D x 46"L

◆ 4-BCM - 36"H x 28"D x 60"L

◆ 5-BCM - 36"H x 28"D x 74"L

◆ 6-BCM - 36"H x 28"D x 88"L

◆ 36" height on all standard units

◆ 30" height is available on Petite Elite units

◆ 28" width

◆ 32" to 88" length in 14" increments

◆ **Optional: Pizzazz Powder Coating in lieu of Stainless Steel**

NSF STANDARD 7

This unit is listed with NSF in Standard 7 for design and construction and has been perform-ance tested for the storage of potentially hazardous foods. The NSF performance test criteria is holding a food-like media at or below 41 F without any freezing for four hours at 86 F ambient temperature.
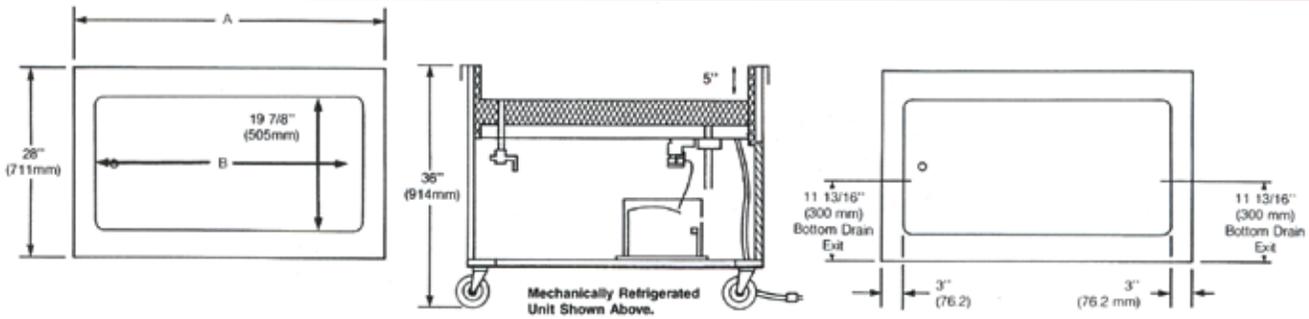
ELECTRICAL

◆ 120 volts single-phase

◆ Eight foot electrical cord with NEMA 5-15P plug

◆ On/Off switch and pilot light mounted on control panel of unit's operator side

REFRIGERATION SYSTEM

◆ 1/3 horsepower compressor

◆ Fan-cooled condensing unit with an expansion valve pressure control switch

◆ Refrigerant coils shall be of copper tubing wrapped around the sides of the well

WARRANTY

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

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PIPER PRODUCTS
BUILT TO LAST

300 S. 84th Avenue
Wausau, WI 54401
Phone: 800-544-3057
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www.piperonline.net

Mechanically Refrigerated Unit Shown Above.

BLOOMINGTON COLD FOOD UNIT SPECIFICATIONS

Model#	*12x20 Pan Capacity	(A)	Width	Height	*Amperage 120V	*NEMA Cap No.	Ship Wt. (lbs)
2-BCM	2	32"	28"	36"	6.3	5-15P	320
3-BCM	3	46"	28"	36"	6.3	5-15P	360
4-BCM	4	60"	28"	36"	6.3	5-15P	405
5-BCM	5	74"	28"	36"	6.3	5-15P	440
6-BCM	6	88"	28"	36"	6.3	5-15P	480

*Amperage/NEMA plug type may vary with options.

DIMENSION ADDITIONS FOR OPTIONS

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

◆ Add 14" to height for cafeteria protector guard

◆ Add 22-3/4" to height for double display shelf

◆ Add 8" to width for cutting board

◆ 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.

OPTIONS / ACCESSORIES

Part #	Description
❑ PPC	Pizzazz Powder Coating
❑ SCB	8" stainless steel cutting board, flush with top
❑ MCB	8" maple cutting board, flush with top
❑ SRTS	Solid 3-ribbed tray slide, 16-gauge stainless steel
❑ 3BTS	3-bar tray slide
❑ MBS	18" maple end bread shelf; left, right - flush with top
❑ SBS	18" stainless steel end bread shelf; left, right - flush with top
❑ CPG	Cafeteria protector guard (no heat or lights)
❑ CPGL	Cafeteria protector guard with incandescent lights
❑ CPGFL	Cafeteria protector guard with fluorescent lights
❑ CPGHL	Cafeteria protector guard with heat and lights
❑ CDD	Cafeteria double display (no heat or lights)
❑ CDDL	Cafeteria double display with fluorescent lights
❑ BPG1	Buffet single side protector guard (no heat or lights)
❑ BPG1IL	Buffet single side protector guard with incandescent lights
❑ BPG1FL	Buffet single side protector guard with fluorescent lights
❑ BPG	Buffet double side protector guard (no heat or lights)
❑ BPGIL	Buffet double side protector guard with incandescent lights

Part #	Description
❑ BPGFL	Buffet double side protector guard with fluorescent lights
❑ BPGH	Buffet double side protector guard with heat strip
❑ BDD	Buffet double display two-sided protector guard
❑ BPGC	Buffet classic two-sided protector guards
❑ CPGC	Cafeteria Style Classic (1-5/8) protector guards
❑ CDDC	Cafeteria Style Classic Double Display protector guards
❑ BPG1C	Buffet Style Classic Single Sided protector guards
❑ SCPGC	Cafeteria Style Classic Single protector guards
❑ SSL	Legs in lieu of casters
❑ DOUT	Duplex outlet (120V, 15 AMP)
❑ FRMAD	Formica laminate finish without doors
❑ CUT	Cut out for drop in dispensers.
❑ UCR-1	Refrigerated storage base with doors and pan slides 60" or larger
❑ UCR-2	Refrigerated storage base 74" or larger
❑ SKR	Skirting
❑ CEG	Cafeteria end guards, right or left
❑ HD	Hinged doors
❑ FB	False bottom
❑ SBT	Stainless steel salad bar template

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