

Short Form Specifications

CABINET EXTERIOR: Top and front constructed of heavy gauge type 304 stainless steel. Door openings are finished with ABS breaker strips. Raised rail units come sized to fit six-1/6 pans through thirty-1/6 hotel pans. Pan ledge is recessed 2" and will hold 6" deep pans (pans not provided). Sandwich style units come with 1 – 12" x 20" opening per section with recessed pan ledge to hold 6" deep pans (pans not provided), full width NSF cutting board and stainless steel hinged night cover. Stainless steel hinged compressor access panel, furnished with dial thermometer mounted in front fascia.

Eagle SpecFAB® Refrigeration



Eagle SpecFAB® Refrigeration units are engineered and designed to be an integral part of custom fabricated chef's counters or serving counters. One-, two-, and three-door models feature self-contained or remote refrigeration, stainless steel flat top, sandwich style, or raised rail style refrigerator. Mullion, back, and top mount evaporator coils with digital thermostatic control. Foam-in-place urethane insulation throughout, 2" thick Ecomate®. Refrigeration system is R404A with expansion valve.

*Compressor
pulls out
easily for
servicing.*



Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com



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MHC/Retail Display Divisions: (800) 637-5100
FAX: (302) 653-2065

For custom configuration or fabrication needs, contact our **SpecFAB® Division**.
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Eagle Custom Refrigeration

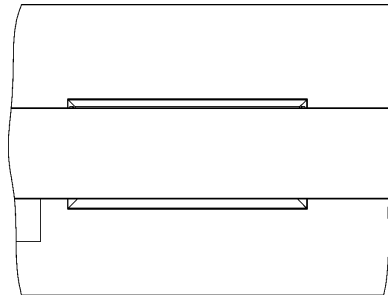
CABINET INTERIOR: Fully covered stainless steel meets or exceeds NSF standard-7. Furnished with two EAGLEgard® epoxy coated wire shelf per door opening. Minimum 2" Ecomate® foamed in place polyurethane insulation.

RAISED RAILS: (Optional) Fully enclosed Bloomington style rail pan is independently insulated and cooled for greater design flexibility. Sized to fit standard hotel pans left-to-right in one sixth pan increments – six-1/6 thru thirty-1/6. 1" clean out drain with ball valve standard. Straight sided or angled forward for easy access. Able to extend vertically from top as required per application. Rails to be built above a refrigerated space or by itself, and features independent control of refrigerated space and rail. Removable night cover included.

SANDWICH STYLE TOP: (Optional) Mullion type evaporator only. One 12" x 20" baffled opening with recessed pan ledge per section. Full width NSF cutting board and removable night cover Included.

DOORS: Stainless steel front with easy to operate integral handles. Doors are overlap type mounted on heavy duty chrome plated steel concealed hinges with stainless steel pivot pin and nylon bushing. Hinges have self-closing feature with stay-open position. Doors have foamed in place insulation with magnetic gaskets designed for easy installation and removal without the use of tools.

DRAWERS: (Optional) Stainless steel front with integral handles. Two or three tier construction to hold standard 12" x 20" hotel pans. Snap-in adapter bars available for fractional sizes. Fully welded type 304 stainless magazine features full-extension Fulterer slides with up to 275-pound capacity at full extension feature full access to all pans.



ANGLE SLIDES: (Optional) Stainless steel removable angle slides. Sized for full size, 18" x 26" sheet pans, 18" wide orientation left-to-right.

