



Profit from the Eagle Advantage®

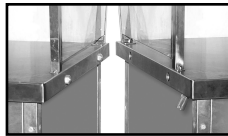
Specification Sheet

Short Form Specifications

Eagle Director's Choice® Cold Food Unit with Refrigerated Mechanical Cold Pan, model _____. Top to be 16/304 stainless steel turned down on all sides. 1½" square type 304 stainless steel all-welded tubular base. Stainless steel apron on operator's side. Fully mobile with 5" poly tread casters, two with brake. Quick release spring loaded docking device keeps adjoining units together. Fully insulated cold pan provides maximum efficiency and energy savings. Available with 4¾" standard-depth cold pan, optional 9¾"-deep cold pan, or 9"-deep cold pan with recessed top which conforms to NSF-7 standard for refrigeration. Comes with self-contained refrigeration system. Accommodates standard 12" x 20" pans. Provided with a ¾" stainless steel drain. Standard laminate front panel is holly berry red (Wilsonart® #D307-60).



cold food unit shown with optional double tier sneeze guards, optional tray slide and optional laminate end panels



exclusive docking device joins units together without the use of tools

Options / Accessories

- Laminated end panels
- Stainless steel end panels
- Stainless steel front panel
- Stainless steel tray slide*
- Work shelf**
- Rear doors and panels***
- Sneeze guards - single tier
- Sneeze guards - double tier
- Display lights for overshelf
- 9¾" Full depth cold pan
- 9¾" Full depth cold pan with side coils
- Specify laminate _____
- Removable undershelf
- 12" x 20" food pans
- NSF-7 compliance
- 5-year compressor warranty****
- Custom options

* Available in solid ribbed, square tubular or round tubular. For front, rear, or ends.

** Available in hardwood, stainless steel, poly, or Richlite®. For front, rear, or ends.

*** Available in hinged, solid, or louvered

**** Specify at time of order

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Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Director's Choice® Cold Food Units with Refrigerated Cold Pans

MODELS:

- DCS2-CFUR
- DCS3-CFUR
- DCS4-CFUR
- DCS5-CFUR
- DCS6-CFUR
- DCS2-CFURN
- DCS3-CFURN
- DCS4-CFURN
- DCS5-CFURN
- DCS6-CFURN

Design and Construction Features

- 30" (762mm) wide top is solid, constructed of 16 gauge type 304 stainless steel, die-formed, welded, polished, and reinforced with hat channel.
- 120V operation wired to a 6' (1829mm) cord and NEMA 5-15P plug.
- Welded 1½" (38mm) type 304 stainless steel square tubular base construction.
- Open-base frame features type 304 stainless steel apron on operator's side.
- Cold Pans are 20" (508mm)-wide. Accepts 12" x 20" (305 x 508mm) food pans. Includes removable adapter bars.
- Three working heights available—see Catalog Sheet EG33.07A:
 - 34" (864mm) standard working height complies with ADA guidelines for accessibility standards.
 - 30" (762mm) for middle schools.
 - 28" (711mm) low profile for elementary schools and nursing/healthcare facilities.
- Tray slide heights* available—see Catalog Sheet EG33.07A:
 - 31" (787mm) standard height for middle & high schools.
 - 27" (686mm) height for elementary schools and nursing/healthcare facilities.
- Fully mobile - standard 5" (127mm) poly tread casters, two with brake (brake casters on server side).
- Quick-release spring-loaded docking device keeps adjoining units together without the use of tools.
- Standard front holly berry red (Wilsonart® D307-60) laminate mounted on 18 gauge galvanized subpanel.
- All units accommodate optional accessories, including tray slides, work shelves, and removable undershelves. See Catalog Sheet EG33.07A.

* Tray slide heights noted pertain to units with 34" (864mm) standard working height.

Certifications / Approvals

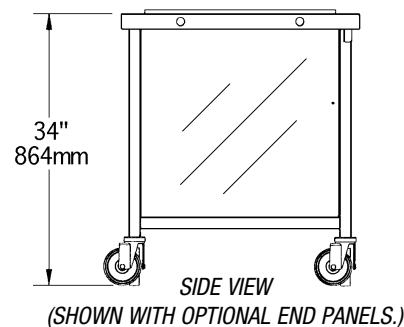
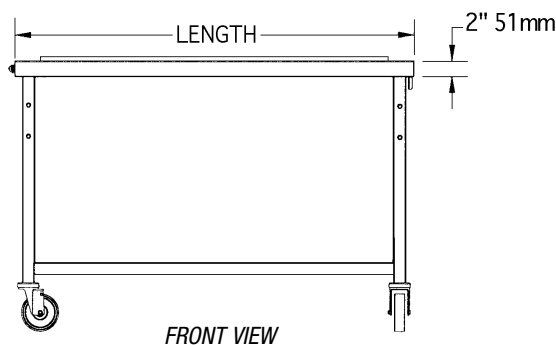
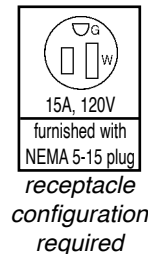
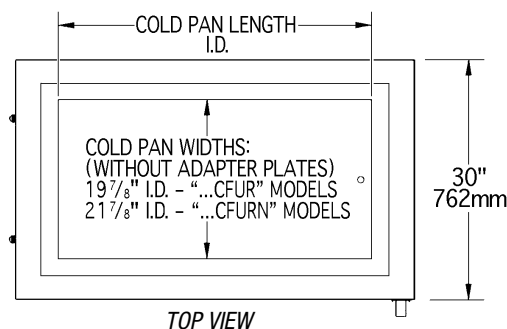




Profit from the Eagle Advantage®

Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Director's Choice® Cold Food Units with Refrigerated Cold Pan



Refrigerated Cold Pan Units with 4 7/8\" (117mm) Standard Depth Cold Pans*

model #	electrical data	cold pan width x length		overall length		weight		# of pans**
		in.	mm	in.	mm	lbs.	kg	
DCS2-CFUR*	120V, 3.9A, 1/5HP	19 7/8"	25 1/2"	36"	914	210	95.6	2
DCS3-CFUR*	120V, 3.9A, 1/5HP	19 7/8"	39 3/4"	50"	1270	260	117.9	3
DCS4-CFUR*	120V, 6.8A, 1/4HP	19 7/8"	53"	64"	1626	320	145.2	4
DCS5-CFUR*	120V, 9.8A, 1/3HP	19 7/8"	66 3/4"	78"	1981	370	168.8	5
DCS6-CFUR*	120V, 9.8A, 1/3HP	19 7/8"	80 1/2"	96"	2438	460	208.7	6

Refrigerated Cold Pan Units with 9\" (229mm) Full Depth Cold Pans and 3\" (76mm) Recessed Top (NSF-7)

model #	electrical data	cold pan width x length		overall length		weight		# of pans**
		in.	mm	in.	mm	lbs.	kg	
DCS2-CFURN	120V, 6.0A, 1/4HP	21 1/8"	27 3/4"	36"	914	275	124.7	2
DCS3-CFURN	120V, 6.0A, 1/4HP	21 1/8"	41 1/2"	50"	1270	325	147.4	3
DCS4-CFURN	120V, 7.8A, 1/3HP	21 1/8"	54 3/4"	64"	1626	385	174.6	4
DCS5-CFURN	120V, 10.7A, 1/2HP	21 1/8"	69"	78"	1981	435	197.3	5
DCS6-CFURN	120V, 10.7A, 1/2HP	21 1/8"	81 3/4"	96"	2438	520	235.9	6

* Full depth 9-3/4" refrigerated cold pan available for these models. To order, add suffix "-F" to model number. Example: DSC3-CFUR-F
 Full depth refrigerated cold pan with side coils available for these models. To order, add suffix "-FS" to model number. Example: DSC3-CFUR-FS
 (Note: Optional full-depth pans not compliant with NSF-7. Check local health codes for applications required.)

** Cold pan comes with removable adapter bars which, when positioned, accept the "# of pans" noted in chart.
 Adapter bars for "-CFUR" cold pans run front-to-back. Adapter bars for "-CFURN" cold pans run front-to-back and end-to-end.

Optional laminate end panels available. To order, add suffix "-LEP" to model number. Example: DSC3-CFUR-LEP
 Optional stainless steel front panel in lieu of laminate front panel available. To order, add suffix "-S" to model number. Example: DSC3-CFUR-S
 Optional stainless steel end panels available. To order, add suffix "-SEP" to model number. Example: DSC3-CFUR-S-SEP

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