



Profit from the Eagle Advantage®

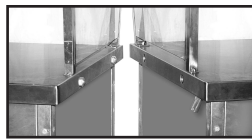
# Specification Sheet

## Short Form Specifications

Eagle Director's Choice® Ice Cream Unit, model \_\_\_\_\_ . Top to be 16/304 stainless steel turned down on all sides. 1½" square type 304 stainless steel all-welded tubular base. Fully mobile with 5" poly tread casters, two with brake. Quick release spring loaded docking device keeps adjoining units together. Heavy gauge stainless steel liner, hinged lift off lid is insulated stainless steel with plastic coated pulls, 2½" insulation on all sides. Operating temperature to range from -10°F to 0°F. Stainless steel lift-off louvered panels on operator's side. Standard laminate front panel is holly berry red (Wilsonart® #D307-60). ¼ H.P. compressor, 6.8 amps, 120/60/1 wired to a 6 cord and plug.



#DCS3-ICU ice cream unit shown with optional tray slide and 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\*\*
- Specify laminate \_\_\_\_\_
- Locking lid device
- 5-year compressor warranty\*\*\*

\* 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.

\*\*\* Specify at time of order.

## EAGLE GROUP

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MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.

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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

# Director's Choice® Ice Cream Units

## MODELS:

- DCS2-ICU
- DCS3-ICU

## Design and Construction Features

- 30" (762mm)-wide top is constructed of 16 gauge type 304 stainless steel.
- Welded 1½" (38mm) square tubular type 304 stainless steel base construction.
- Hinged lift-off lid is insulated stainless steel with plastic coated pulls.
- Heavy gauge type 304 stainless steel inner liner is one-piece construction, all-welded, ground and polished.
- Three working heights available:
  - 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.
- 2½" (64mm)-thick insulation on all sides, enclosed with galvanized steel outer liner.
- Liner features coved corners and copper tubing soldered to exterior sides and bottom.
- Operating temperature of freezer ranges from -10°F to 0°F.
- ¼ H.P., 6.8A, 120V operation wired to a 6 (1829mm) cord and NEMA 5-15P plug.
- Quick-release spring-loaded docking device keeps adjoining units together without the use of tools.
- Fully mobile - standard 5" (127mm) casters, two with brake (brake casters on server side).
- Standard front holly berry red (Wilsonart® D307-60) laminate mounted on 18 gauge galvanized subpanel.
- All units accommodate optional accessories, including tray slides and work shelves. See Catalog Sheet EG33.07.

## Certifications / Approvals



## AUTOQUOTES



EG33.11 Rev. 03/15

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

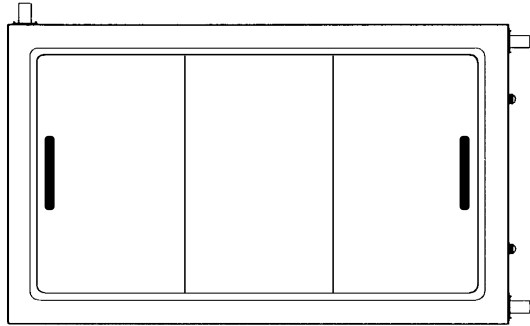
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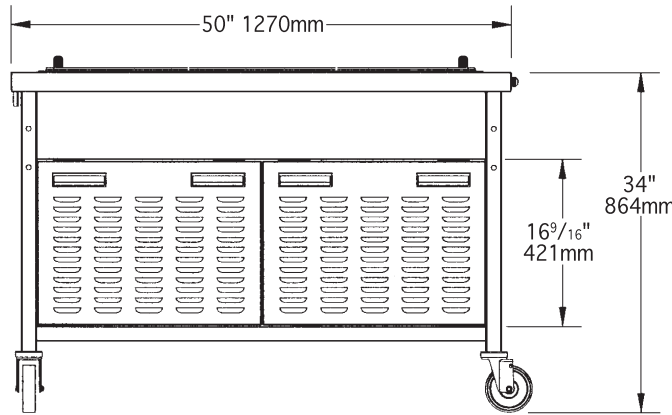
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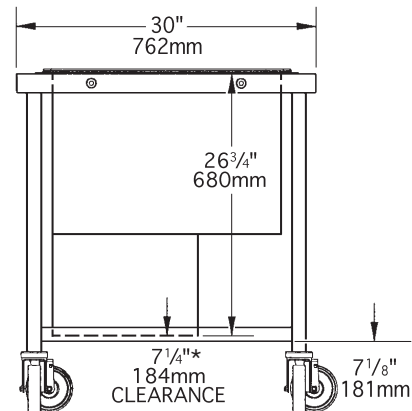
## Director's Choice® Ice Cream Units



TOP VIEW



FRONT VIEW (OPERATOR'S SIDE)



SIDE VIEW

\*clearance on units 30" (763mm) height = 3.25" (83mm)  
 clearance on units 28" (711mm) height = 1.25" (32mm)

(note: model #DCS3-ICU shown with optional lift-off panels)

model #	electrical data	length		weight		ice cream capacity		cubic feet
		in.	mm	lbs.	kg	lbs.	kg	capacity
<b>DCS2-ICU</b>	1/4HP, 120V, 6.8A	36"	914	250	113.4	100	45.4	2.6
<b>DCS3-ICU</b>	1/4HP, 120V, 6.8A	50"	1270	285	129.3	150	68.0	4.2

Optional laminate end panels available. To order, add suffix "-LEP" to model number. Example: DCS2-ICU-LEP  
 Optional stainless steel front panel in lieu of laminate front panel available. To order, add suffix "-S" to model number. Example: DCS2-ICU-S  
 Optional stainless steel end panels available. To order, add suffix "-SEP" to model number. Example: DCS2-ICU-SEP

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