



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Spec-Bar® Ice Chest, model _____. Heavy gauge type 304 stainless steel body, legs, leg channels and crossbracing. Ice chest to be 10½"-deep standard, with foamed-in-place insulation, non-metallic breaker strip to prevent heat transfer, and stainless steel sliding cover. 7/8" x 27/8" rectangular slots in top of backsplash for tubing. Stainless steel adjustable bullet feet.



19" wide (483mm) ice chest

Options / Accessories

- 2-circuit post-mix cold plate
- 8-circuit post-mix cold plate
- 10-circuit post-mix cold plate
- 19" (483mm)-wide extra depth
- Speed rail
- Bottle rack

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Foodservice Division: Phone 800-441-8440
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For custom configuration or fabrication needs, contact our **SpecFAB® Division**.
Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

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

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

Spec-Bar® Ice Chests

MODELS:

- | | |
|-----------------------------------|-----------------------------------|
| <input type="checkbox"/> B12IC-19 | <input type="checkbox"/> B12IC-24 |
| <input type="checkbox"/> B18IC-19 | <input type="checkbox"/> B18IC-24 |
| <input type="checkbox"/> B24IC-19 | <input type="checkbox"/> B24IC-24 |
| <input type="checkbox"/> B30IC-19 | <input type="checkbox"/> B30IC-24 |
| <input type="checkbox"/> B36IC-19 | <input type="checkbox"/> B36IC-24 |
| <input type="checkbox"/> B42IC-19 | <input type="checkbox"/> B42IC-24 |
| <input type="checkbox"/> B48IC-19 | <input type="checkbox"/> B48IC-24 |

Design and Construction Features

- Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance.
- Interior ice bin is 10½" (267mm)-deep in standard models and 14½" (368mm)-deep in extra deep models.
- Ice bin insulated with foamed-in-place insulation for maximum efficiency.
- Non-metallic breaker strip prevents heat transfer to ice bin.
- All models include two-piece type 304 stainless steel sliding cover, removable for cleaning ease.
- Standard model drains are a 1½" (38mm) tailpiece, post-mix cold plate model drains have ½" (13mm) NPT.
- 2-circuit, 8-circuit, and 10-circuit post-mix cold plates available (see charts on back page for further details).
- Post-mix cold plate connection is ¼" (6mm) O.D. stainless steel tubing with swaged end.
- Tubing access hole dimensions are 7/8" x 27/8" (22 x 73mm) and capacity per hole is 12 lines of ¼" I.D. x 3/8" O.D. (6 x 10mm) nylon braided tubing.
- Legs are 1½" (41mm)-diameter type 304 stainless steel with stainless steel bullet feet.
- Optional deeper ice bin available on 19" (483mm) wide models.

Certifications / Approvals



AUTOQUOTES



EG40.17 Rev. 04/13

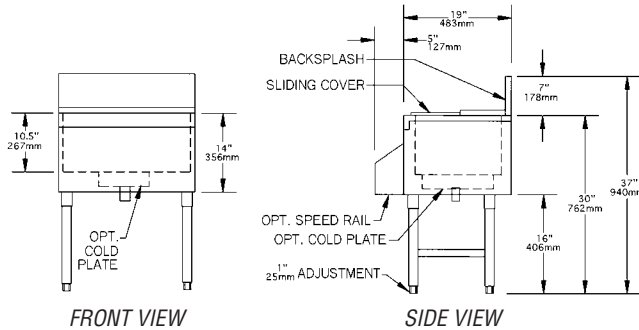
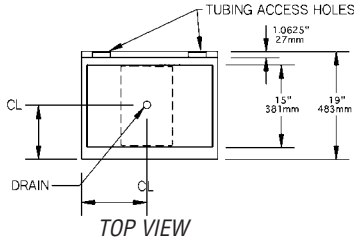


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Spec-Bar® Ice Chests

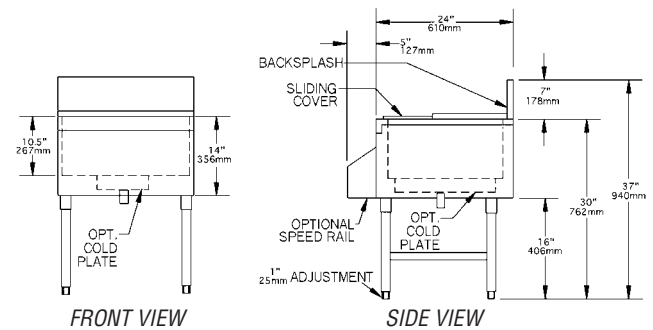
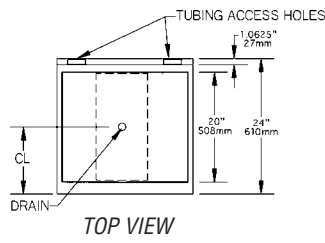
19" wide (483mm)



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
B12IC-19*	19"	483	12"	305	34	15.2
B18IC-19*	19"	483	18"	457	50	22.8
B24IC-19	19"	483	24"	610	67	30.4
B30IC-19	19"	483	30"	762	84	38.0
B36IC-19	19"	483	36"	914	101	45.6
B42IC-19	19"	483	42"	1067	117	53.2
B48IC-19	19"	483	48"	1219	134	30.7

* There are no optional post-mix cold plates available for these models.

24" wide (610mm)



model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
B12IC-24*	24"	610	12"	305	43	19.3
B18IC-24**	24"	610	18"	457	64	28.9
B24IC-24	24"	610	24"	610	85	38.5
B30IC-24	24"	610	30"	762	106	48.2
B36IC-24	24"	610	36"	914	127	57.8
B42IC-24	24"	610	42"	1067	149	67.4
B48IC-24	24"	610	48"	1219	170	77.7

* There are no optional post-mix cold plates available for this model.

** For B18IC-24, only an optional 2-circuit post-mix cold plate is available.

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