

Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Spec-Bar® Combination Cocktail Station; model ______. Heavy gauge type 304 stainless steel body, legs, leg channels and cross rails. Models offered with (12" or 18") recessed workboard with $1\frac{1}{2}$ " drain and stainless steel removable perforated insert, or with (12" or 18") tiered liquor display with ABS for sound deadening—#CCS-72 has both. (36" or 42") combination foamed-in-place insulated ice chest with bottle holders. Two $\frac{1}{2}$ " tubing access holes in top of backsplash. Condiment dispenser. 12" single wet waste sink with T&S faucet and perforated lift-out strainer. Stainless steel blender shelf with towel ring and rear cord access hole. Stainless steel double speed rail with ABS for sound deadening, and stainless steel adjustable bullet feet.



combination cocktail station

Options / Accessories

□ 8-circuit post-mix cold plate□ 10-circuit post-mix cold plate

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

Spec-Bar® Combination Cocktail Stations

MODELS:

□ <i>CCS-60-1</i>	□ <i>CCS-66-2</i>	□ <i>CCS-72</i>
□ <i>CCS-60-2</i>	□ <i>CCS-66-3</i>	□ CCS-72-1
□ <i>CCS-66-1</i>	□ <i>CCS-66-4</i>	□ CCS-72-2

Design and Construction Features

- Back, backsplash, sides, bottom, front panel, liquor steps, ice chests and bowls are 20 gauge stainless steel.
- Blender shelf is 18 gauge stainless steel.
- Blender shelf sides, speed rail sides, and liquor display sides are 14 gauge stainless steel.
- Legs are constructed of 1%" (41mm) diameter 16 gauge type 304 stainless steel with stainless steel bullet feet.
- Leg channels are 16 gauge stainless steel.
- Blender station, wet waste sink, double speed rail, condiment dispenser, and combination ice chest are standard.
- Ice chest drain is $1\frac{1}{2}$ " (38mm) NPS, with 4" (102mm) long tailpiece.
- 12" (305mm) wet waste and workboard drains are 1½" (38mm) I.P.S. threaded drain with nut and washer.
- Liquor display or recessed workboard available.*
- Tubing access holes are $\%'' \times 2\%''$ (22 x 73mm). Capacity per hole is 12 lines of $\%'' \times \%''$ (6 x 10mm) 0.D. nylon braided tubing.
- T&S faucets are mounted on 4" (102mm) centers, and accept ½" NPT sink leads. Hot and cold water connections required.
- Sink bowl dimensions are 11% x 9% x 6% (292 x 235 x 152mm) deep.
- Perforated sink strainer.
- * Model #CCS-72 includes both liquor display and recessed workboard.

EAGLE GROUP

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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





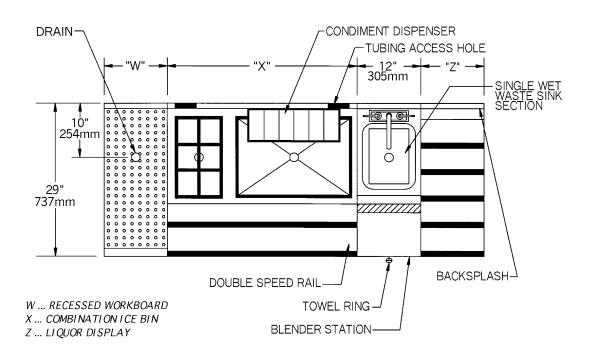


EG40.44 Rev. 03/18



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

Spec-Bar® Combination Cocktail Stations



		overall dimensions				combination			
		width		length		ice bin length		weight	
model #	comes with	in.	mm	in.	mm	in.	mm	lbs.	kg
CCS-60-1	12" (305mm)-long liquor display	29″	737	60″	1524	36″	914	308	139.7
CCS-60-2	12" (305mm)-long recessed workboard	29″	737	60″	1524	36″	914	313	142.0
CCS-66-1	12" (305mm)-long liquor display	29″	737	66″	1676	42"	1067	341	154.7
CCS-66-2	12" (305mm)-long recessed workboard	29″	737	66″	1676	42″	1067	319	144.7
CCS-66-3	18" (457mm)-long recessed workboard	29″	737	66″	1676	36″	914	328	148.8
CCS-66-4	18" (457mm)-long liquor display	29"	737	66″	1676	36″	914	373	169.2
CCS-72	12" (305mm)-long recessed workboard and 12" (305mm)-long liquor display	29″	737	72″	1829	36″	914	316	143.3
CCS-72-1	18" (457mm)-long liquor display	29″	737	72″	1829	42″	1067	336	152.4
CCS-72-2	18" (457mm)-long recessed workboard	29″	737	72″	1829	42″	1067	331	150.1

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