



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Enclosed Base Cold Pan Unit, model _____. Top and enclosed body to be heavy gauge stainless steel, with stainless steel full-depth bottom shelf. Available with open front or with stainless steel sliding doors on front with recessed handles. Cold pan to be type 304 stainless steel, fully insulated, 20" front-to-back and 6" deep, with pan sloped to 1" IPS drain connection. 1 1/2" O.D. stainless steel tubular legs with adjustable bullet feet.



unit shown with sliding doors

Options / Accessories

- Center shelf
- Overshelf
- Serving shelf
- Tray slide
- Tray shelf
- Casters
- Stainless steel feet
- Spec-Master® marine edge
- Decorative laminates

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100 Industrial Boulevard, Clayton, DE 19938-8903 USA
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www.eaglegrp.com

Foodservice Division: Phone 800-441-8440
MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our **SpecFAB® Division**.
Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

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

Spec-Master® Cold Pan Units—Enclosed Base

MODELS:

- CP30B
- CP3CB
- CP40B
- CP4CB
- CP50B
- CP5CB

Construction

- Cold pan is 20" wide x 6" deep (508 x 152mm), type 304 stainless steel with 1 1/2" (38mm) drain and stopper located in center of unit.
- Cold pan is fully insulated on all sides and bottom with dense fiberglass insulation.
- Cabinet body is constructed of highly polished 20 gauge stainless steel.
- Legs are 1 1/2" (41mm) O.D. stainless steel tubing fitted with adjustable, non-marking plastic feet.
- Bottom shelf is full depth of unit and welded to outer wrapper.

Sliding doors (when indicated)

- Doors are 22 gauge type 430 stainless steel construction complete with recessed stainless steel handle.
- Doors sit within an exclusive rollerless track assembly providing easier cleaning and lower maintenance.

Certifications / Approvals







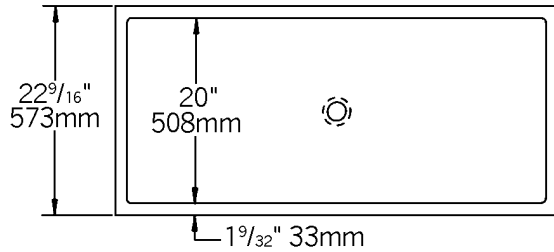
EG30.08 Rev. 06/08

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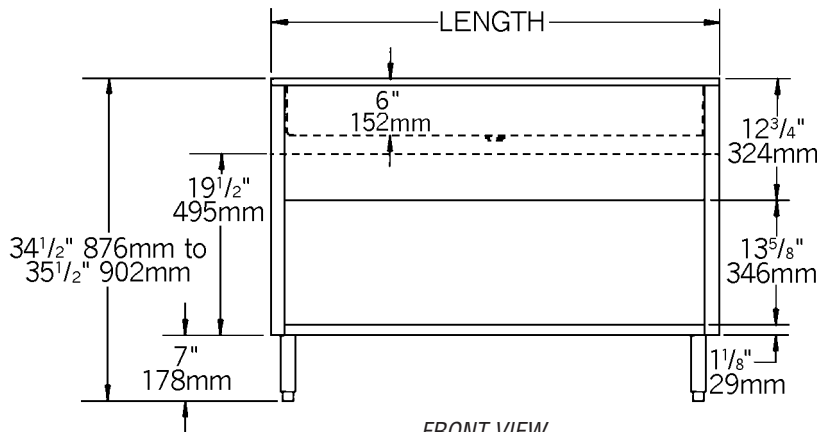


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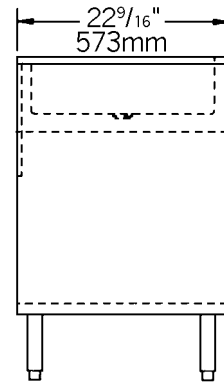
Spec-Master® Cold Pan Units—Enclosed Base



TOP VIEW



FRONT VIEW



SIDE VIEW

WITH OPEN FRONT			WITH SLIDING DOORS			length	
model #	lbs.	kg	model #	lbs.	kg	in.	mm
CP3OB	230	104.3	CP3CB	235	106.6	48"	1219
CP4OB	270	122.5	CP4CB	275	124.7	63 1/2"	1613
CP5OB	310	140.6	CP5CB	315	142.9	79"	2007

All models available with casters. To order, add prefix "P" to model number. Example: PCP3CB

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