

K-12 SERVING SOLUTIONS



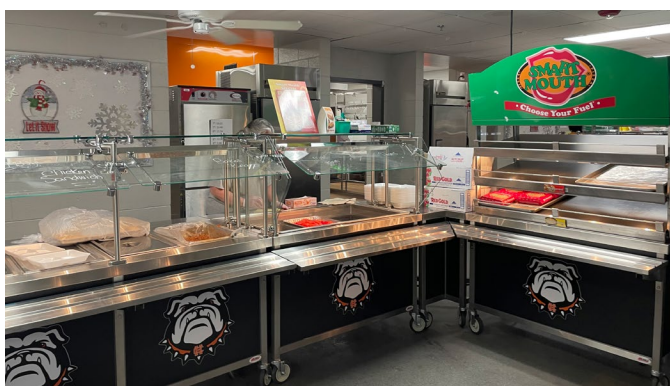
EAGLETM
Foodservice Equipment Division
Profit from the Eagle Advantage[®]

Director's Choice[®] Modular Cafeteria Serving Units

SERVING TODAY, SHAPING TOMORROW!



Elevate your cafeteria experience with Eagle's Director's Choice® modular serving units designed for flexibility, mobility, and a polished, school-friendly look that adapts to every grade level. With heavy duty stainless steel construction, easy-connect units, and customizable finishes and accessories, you get a smart, efficient serving line that works as beautifully as it looks.



Hot Food Units c us **EG33.02**

[download spec](#)

The Hot Food Unit is a necessity to any hot food buffet. 12" x 20" heat wells are fully insulated with individual thermostatic controls and hold 12" x 20" food pans. Unit available with 2-6 wells for wet or dry operations. Optional individual drain for each well with manifold to single valve available. Units come in several voltage/wattage options, 120V, 208V and 240V depending on length of cart chosen, wired to cord with plug. Additional options include 3-Phase operation and field wire provisions. NSF approved and UL listed.



hot food unit

Cold Food Units c us **EG33.01A**

[download spec](#)

All mechanical Cold Food Units are 120V, wired to a 6' cord, and include 3/4" diameter drain with valve. The standard depth of a cold pan is 4⁵/₈", and optional full depth pan 9³/₄" deep with side coil is also available. NSF approved and UL listed, NSF-7 units available. NEMA 5-15P. Ice cooled pan units come with a 4⁵/₈"-deep by 19⁷/₈"-wide iced cold pan.



cold food unit

Hot/Cold Units c us **EG33.23**

[download spec](#)

Eagle's Hot/Cold Units are type 304 stainless steel construction. 16 gauge stainless steel 2"-tall top. Dual temperature hot or cold operation. Pre-wired with hot/cold selector switch, required thermostatic controls and pilot light. Welded 1¹/₂" square tubular stainless steel base. 5" poly tread swivel casters—two with brake. Predrilled to accommodate accessories.



hot/cold food unit

Frost Top Units c us **EG33.08**

[download spec](#)

The Frost Top Unit features a 1" thick frost top made of 14/304 stainless steel with a full perimeter gutter to collect melted condensate. The refrigeration system is mounted to the bottom of the frost top and is fully charged with CFC-free refrigerant and is ready for immediate use. An optional removable bottom panel is available to fit open base construction. NSF approved and UL listed. NEMA 5-15P.



frost top food unit

Heated Surface Units



EG33.13

[download spec](#)

The Heated Surface Unit features recessed aluminum top with blanket-type foil for uniform heat. Heated surface area is 19½" front-to-back, with available lengths ranging from 42" to 72". Includes control thermostat with a range of 80° to 200°F and ON/OFF switch. 120V operation wired to a cord with either a NEMA 5-15P plug or NEMA 5-20P, depending on unit length. Four lengths to choose from. NSF approved and UL listed.



heated surface unit

Solid Top Utility Carts



EG33.04

[download spec](#)

The Solid Top Utility Cart provides a solid stainless steel work surface featuring hat channel reinforced top. Use this work surface for preparation or display of products along the serving line. Unit available in five lengths. A full range of options and accessories allow for infinite configurations for use within the foodservice facility. NSF approved.



solid top unit

Cashier Units



EG33.03

[download spec](#)

The Cashier Cart is an integral piece in any serving line. The top surface is 30" x 24" or 30" x 36". Three configurations are available to suit your needs - inline, right end, or left end. Each unit comes with a standard keyed cash drawer with handle fitting flush in a stainless steel wrapper, and an integrated footrest welded to the frame for strength. NSF approved.



cashier unit

Tray and Silverware Unit



EG33.09

[download spec](#)

The Tray and Silverware Unit include elevating dispenser and eight polyethylene silver cylinders. The tray capacity is 150 (14" x 18" and 15" x 20" trays).



tray and silverware unit

Corner Transition Units



EG33.10

[download spec](#)

Four styles of Corner Transition Units are available to suit most configurations: outside corner, outside miter and inside corner and inside miter. Front panels are on customer side of unit. Some options are not available, consult factory for additional information.



side view
outside miter



outside corner shown
with optional tray slide
and work shelf

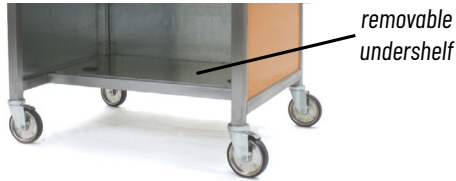


outside miter shown
with optional tray slide
and workshelf

DIRECTOR'S CHOICE® - OPTIONS

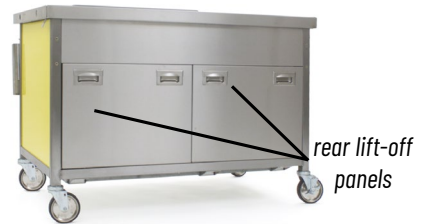
Removable Undershelf

Stainless steel construction. Available to fit models of 36", 50", 64", 78", and 96" lengths.



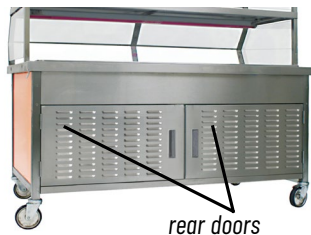
Rear Panels

Stainless steel construction. Available in solid or louvered. Panels offered as fixed or lift-off.



Rear Doors

Stainless steel construction available in solid or louvered. Fits models of 24", 36", 50", 64", 78", and 96" lengths. Two models to choose from - hinged or sliding.



Work Shelves

Stainless steel construction. 8" wide shelves and available in lengths of 36", 50", 64", 78", and 96" on drop-brackets. Offered in maple, stainless steel, polymer or Richlite®.

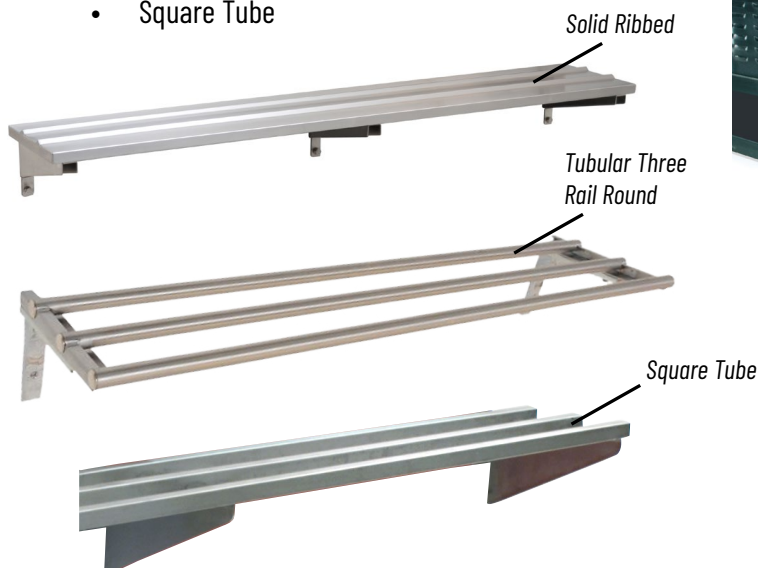


Tray Slides

Stainless steel construction. Available in lengths of 30", 36", 50", 64", 78", and 96" for front, rear, or ends. Tray slides are 1 1/2" wide on drop brackets.

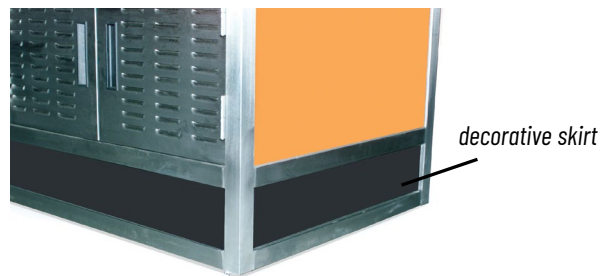
Available as:

- Solid Ribbed
- Tubular Three Rail Round
- Square Tube



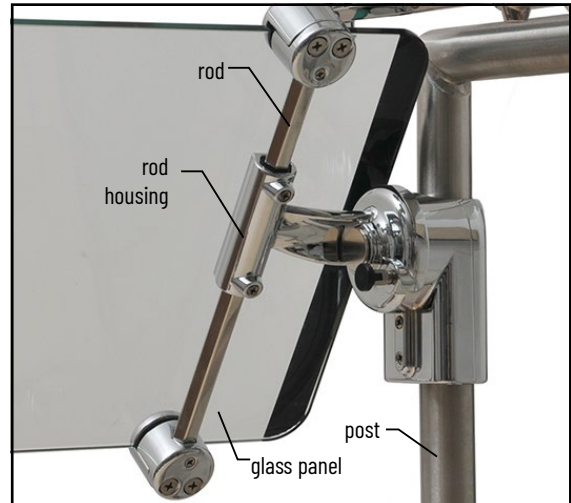
Decorative Perimeter Skirt

Matches framework construction of Director's Choice® base. Serves as fixed skirt and kick plate. Available on front, ends or all sides. Choose from standard black laminate inlay, stainless steel, or laminate to match decor.

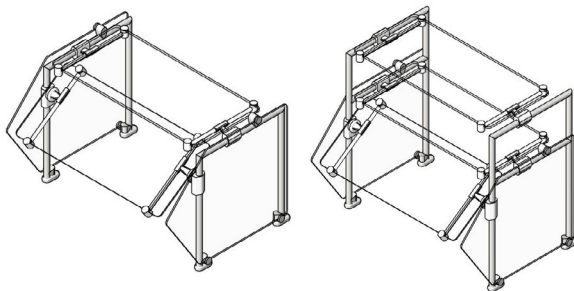


SPEC-SHIELD™

Eagle's Spec-SHIELD™ is an innovative, fully-adjustable sneeze guard /counter protector system. Glass is held in place with patented-design casting that allows for ease of glass adjustment as well as easy removal for cleaning. Angle of front glass adjusts in 18° increments, allowing for acceptance by local health codes as well as meeting NSF requirements.



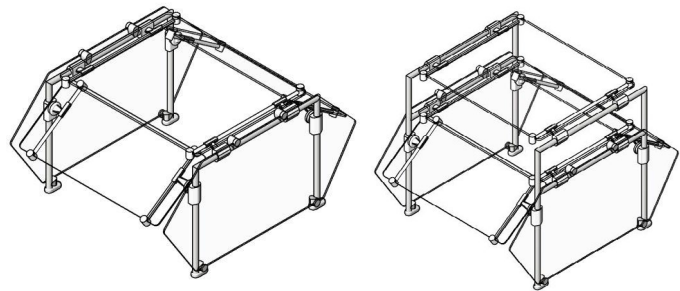
SPEC-SHIELD™ SELF-SERVICE FOOD GUARDS



Single-Tier Units

Double-Tier Units

SPEC-SHIELD™ SELF-SERVICE BUFFET FOOD GUARDS



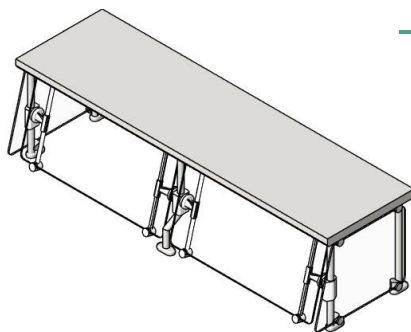
Single-Tier Units

Double-Tier Units

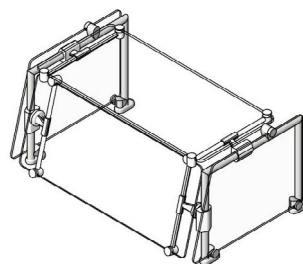
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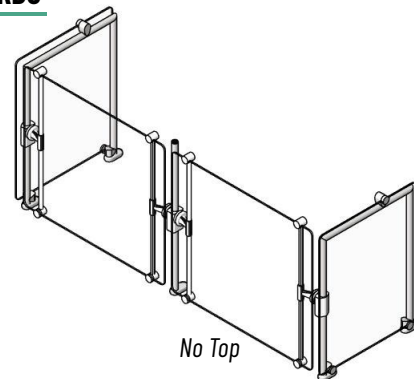
SPEC-SHIELD™ CAFETERIA FOOD GUARDS



With Solid Top



With Glass Top



No Top

DOWNLOAD SPEC

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

P: 302-653-3000 • F: 302-653-2065 • e-mail: quotes@eaglegrp.com

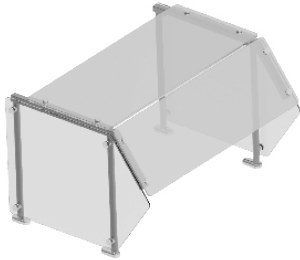
**UNIQUE PATENTED
DESIGN - 3 PATENTS**

Patent Nos. 9,538,868; 9,516,958;
9,339,131; 9,326,621; 9,723,935

SPEC-GUARD™

These solutions are designed to create safer, more efficient, and visually appealing serving environments, protecting food while keeping it fully visible and accessible, and enhancing the overall customer experience across any foodservice setup. The glass is fixed in place and non-adjustable, providing a stable and consistent presentation.

SPEC-GUARD™ SELF-SERVICE FOOD GUARDS

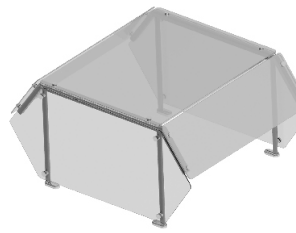


Single-Tier Units

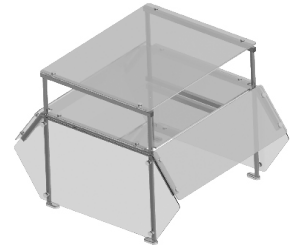


Double-Tier Units

SPEC-GUARD™ SELF-SERVICE BUFFET FOOD GUARDS



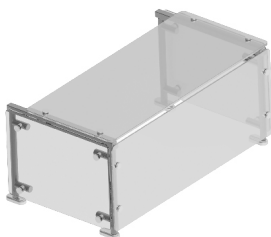
Single-Tier Units



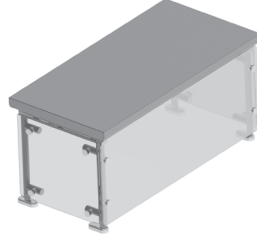
Double-Tier Units

[DOWNLOAD SPEC](#)

SPEC-GUARD™ CAFETERIA FOOD GUARDS WITH GLASS OR SOLID TOP



Glass Top Unit

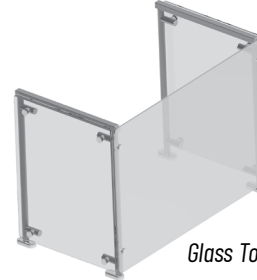


Solid Top Unit

[DOWNLOAD SPEC](#)

[DOWNLOAD SPEC](#)

SPEC-GUARD™ CAFETERIA CARVING STATION FOOD GUARDS



Glass Top Unit

[DOWNLOAD SPEC](#)

Sneeze Guards

EG33.07B

[download spec](#)

Features stainless steel top panel with polycarbonate sneeze guards. Sneeze guards must be ordered at the same time as unit - factory installation of sneeze guards is required.



Single-Tier Sneeze Guards



Double-Tier Sneeze Guards

Decorative Deluxe Sneeze Guards

EG33.07B

Designed per NSF Standard 2. Polycarbonate front panel and end guards. Edges trimmed with a metal channel.



Cafeteria Style Single-Tier Sneeze Guard



Buffet Style Single-Tier Sneeze Guard

REDHOTS® HEAT LAMPS

REDHOTS® Heat Lamps

EG35.23
download spec



REDHOTS® Display Lights

EG35.09
download spec



EAGLE OFFERS PERSONALIZED BRANDING!

Elevate your space with customizable graphic design options built to showcase your brand across a variety of serving solutions. Design with confidence using a versatile selection of materials, stainless steel, laminates, solid surfaces, and magnetic panels, crafted to deliver both style and durability. Take it a step further and make it shine. Integrated lighting options, including single-color or dynamic LED effects, add a vibrant, eye-catching finish that brings your design to life.



DECALS

- Industrial strength
- Factory installed
- Vinyl with adhesive backing

MAGNETIC SIGNS

- Customized magnetic signage option can be swapped out easily to change up messaging and designs as desired based on menu changes, seasonality or special school events.



CONTACT US FOR A QUOTE

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