

Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Spec-Bar® Drop-In Ice Chest, model _____. Heavy gauge type 304 stainless steel construction for strength and corrosion resistance. Ice chest to be 10½" deep with foamed-in-place insulation, non-metallic breaker strip to prevent heat transfer, and stainless steel sliding cover.

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

Spec-Bar® Drop-In Ice Chests

MODELS:

□ DIC1420
□ DIC2014
□ DIC1626

□ DIC2616



Design and Construction Features

- \bullet 1½" (38mm) NPT drain connections on models without post-mix cold plate.
- ½" (13mm) NPT drain connections on models with post-mix cold plate. 4" (102mm) long pipe nipple provided.
- Sliding covers constructed of type 304 stainless steel included with all models.
- Exterior, sides, sliding covers and interior are constructed of 20 gauge stainless steel.
- Top and bottom are constructed of 18 gauge stainless steel.
- Ice chest interior depth is 10½" (267mm).
- Provided with polymer mounting base components and hardware.

Options / Accessories

- 2-circuit post-mix cold plate
- 8-circuit post-mix cold plate*
- 10-circuit post-mix cold plate*

EAGLE GROUP

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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





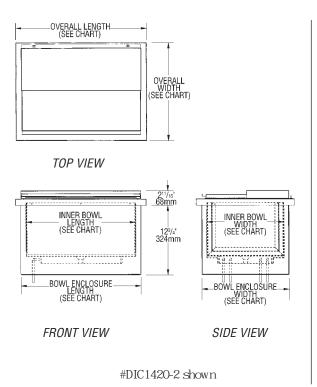


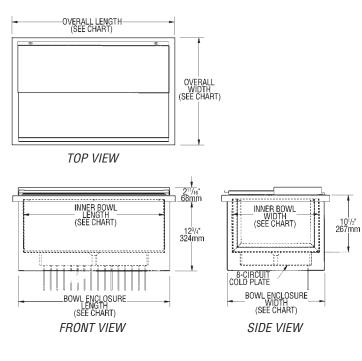
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^{*}Available for #DIC1626 and #DIC2616 only.



Spec-Bar® Drop-In Ice Chests





#DIC1626-8 shown

	overall					inner bowl				bowl enclosure				cut-out dimensions						ice cube		ice flake	
	width		length		width		length		width		length		width		length		weight		capacity		capacity		
model #	in.	mm	in.	mm	in.	mm	in.	mm	in.	mm	in.	mm	in.	mm	in.	mm	lbs.	kg	lbs.	kg	lbs.	kg	
DIC1420	18″	457	24"	610	14″	357	20″	508	16″	406	22"	559	16¼″	413	221/4"	565	88	39.9	72	32.7	98	44.5	
DIC2014	24"	610	18″	457	20″	508	14″	357	22″	599	16″	406	22¼″	565	16¼"	413	88	39.9	72	32.7	98	44.5	
DIC1626 *	20"	508	30″	762	16″	406	26"	660	18″	457	28"	711	18¼″	464	28¼"	718	122	55.3	121	54.9	163	73.9	
DIC2616 *	30″	762	20"	508	26″	660	16″	406	28″	711	18″	457	28¼″	718	18¼"	464	122	55.3	121	54.9	163	73.9	

2-circuit post-mix cold plate available for all models. To order, add suffix "-2" to model number. Example: DIC1420-2

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^{* 8-}circuit post-mix cold plate available for models #DIC1626 and #DIC2616. To order, add suffix "-8" to model number. Example: DIC1626-8 10-circuit post-mix cold plate available for models #DIC1626 and #DIC2616. To order, add suffix "-10" to model number. Example: DIC2626-10