



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Pass-Thru Ice Chest, model _____. Top, front and sides to be heavy gauge stainless steel. Fully insulated, with 1½" stainless steel drain and tail piece. Stainless steel sliding cover is standard. Available with sealed-in 7-circuit cold plate. 1½" O.D. galvanized legs with adjustable bullet feet.



pass thru ice chest

Options / Accessories

- Stainless steel leg kits

EAGLE GROUP
 100 Industrial Boulevard, Clayton, DE 19938-8903 USA
 Phone: 302-653-3000 • Fax: 302-653-2065
 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.: _____

Pass-Thru Ice Chests for 1800 and 2200 Series Underbar Equipment

MODELS:

- B18ICPT
- B18ICPT-7
- B24ICPT
- B24ICPT-7

Design and Construction Features

- Heavy gauge stainless steel body, front, and sides.
- 1½" (38mm) stainless steel drain with tail piece standard.
- Fiberglass insulation.
- Available with 7-circuit post-mix cold plate, featuring foamed-in-place insulation and ½" (13mm) NPS pipe nipple drain.
- Sliding cover standard on all models.
- Legs are heavy gauge 1½" (41mm)-diameter galvanized steel with adjustable feet.
- Available in widths of 18" and 24" (457 and 610mm).
- All models are 36" (914mm) front-to-back.
- Optional stainless steel leg kits available.



EG40.16 Rev. 06/10

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

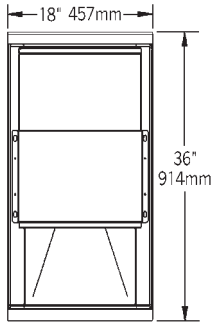
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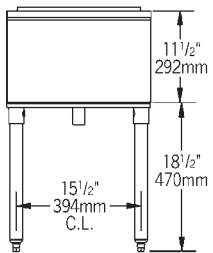
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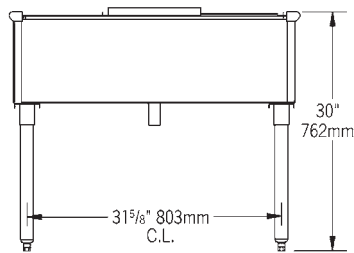
#B18ICPT



TOP VIEW

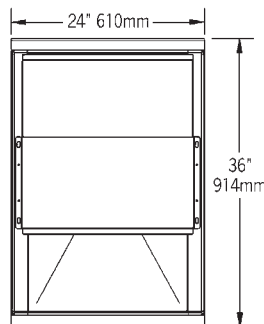


FRONT VIEW

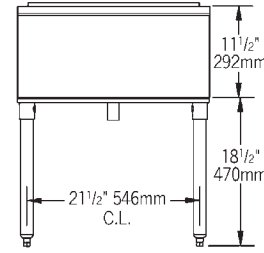


SIDE VIEW

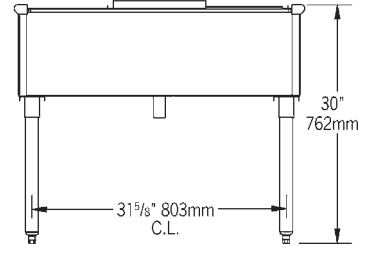
#B24ICPT



TOP VIEW



FRONT VIEW



SIDE VIEW

model #	side-to-side		front-to-back		weight	
	in.	mm	in.	mm	lbs.	kg
B18ICPT	18"	457	36"	914	70	31.8
B18ICPT-7 *	18"	457	36"	914	106	48.1
B24ICPT	24"	610	36"	914	85	38.6
B24ICPT-7 *	24"	610	36"	914	121	54.9

* 7-circuit post-mix cold plate included

Optional Stainless Steel Leg Kits

add suffix #	description
-SL	stainless steel leg assemblies
-SLF	stainless steel leg assemblies & stainless steel feet
-SLG	stainless steel leg assemblies & stainless steel gussets
-SLGF	stainless steel leg assemblies, stainless steel feet & gussets

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