



Profit from the Eagle Advantage®

# Specification Sheet

## Short Form Specifications

Eagle Spec-Bar® Pass-Thru Ice Chest, model B24PTIC. Heavy gauge type 304 stainless steel body, legs, leg channels and crossbracing. Ice chest to be 10½" deep with foamed-in-place insulation, non-metallic breaker strip to prevent heat transfer, and stainless steel sliding cover. Stainless steel adjustable bullet feet.



B24PTIC pass thru ice chest

## Options / Accessories

- 2-circuit post-mix cold plate
- 8-circuit post-mix cold plate
- 10-circuit post-mix cold plate
- Speed rails

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

## Spec-Bar® Pass Thru Ice Chest

MODEL:  
 B24PTIC

### Design and Construction Features

- Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance.
- Front panel and ice compartment are 20 gauge stainless steel; top panel is 18 gauge stainless steel; and leg channels, legs and crossbracing are 16 gauge stainless steel.
- Ice bin insulated with foamed-in-place insulation for maximum efficiency.
- Ice bin interior depth is 10½" (267mm).
- Non-metallic breaker strip prevents heat transfer to ice bin.
- All models have removable type 304 stainless steel sliding cover for cleaning ease.
- Standard model drain includes a 1½" (38mm) tailpiece and post-mix cold plate model drains have ½" (13mm) NPT.
- 2-circuit, 8-circuit, and 10-circuit post-mix cold plates available. Post-mix cold plates have ¼" (6mm) O.D. stainless steel tubing with swaged end connection.
- 1½" (41mm) diameter type 304 stainless steel legs with stainless steel adjustable bullet feet.
- Tubing access hole dimensions are 7/8" x 2½" (22 x 73mm) and capacity per hole is 12 lines of ¼" I.D. x 3/8" O.D. (6 x 10mm) nylon braided tubing.

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EG40.18 Rev. 05/11

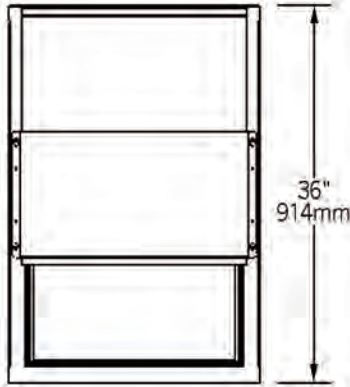
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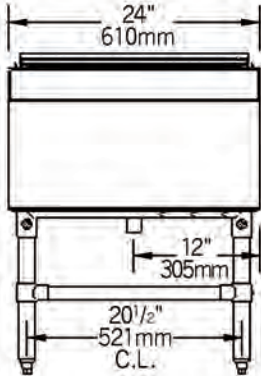


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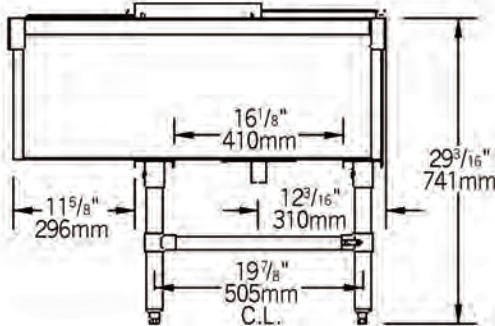
## Spec-Bar® Pass Thru Ice Chest



TOP VIEW



FRONT VIEW



SIDE VIEW

model #	width		length		weight	
	in.	mm	in.	mm	lbs.	kg
<b>B24PTIC</b>	36"	914	24"	610	175	79.4

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 Rev. 05/11

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