



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Director's Choice® Dish/Cup Dispenser Unit, model _____. Top to be 16/304 stainless steel turned down on all sides. 1½" square type 304 stainless steel all-welded tubular base. Quick release spring loaded docking device keeps adjoining units together. Heated unit to come with 5'-long cord(s) and plug(s). Fully mobile with 5" poly casters, two with brake. Standard laminate panel is holly berry red (Wilsonart® #D307-60).



model #DCS-PUD-4T
(shown with optional tray slide)

Options / Accessories

- Stainless steel end panels
- Stainless steel front panel
- Stainless steel tray slide*
- Work shelf**
- Specify laminate _____
- Dome covers (for heated units)

* Available in solid ribbed, square tubular or round tubular. For front, rear, or ends.
** Available in maple, stainless steel, poly, or Richlite®. For front, rear, or ends.

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For custom configuration or fabrication needs, contact our **SpecFAB® Division**.
Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

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

Director's Choice® Dish/Cup Dispensers

MODELS:

- DCS-PUD-2TH
- DCS-PUD-3TH
- DCS-PUD-4TH
- DCS-PUD-5TH
- DCS-PUDT-CSH
- DCS-PUD-2T
- DCS-PUD-3T
- DCS-PUD-4T
- DCS-PUD-5T
- DCS-PUDT-CS

Design and Construction Features

- 30" (762mm)-wide top is constructed of 16 gauge type 304 stainless steel, with required holes to accommodate dish/cup dispensers.
- Welded 1½" (38mm) type 304 stainless steel square tubular base construction.
- On heated units, temperature range is 80°-100°F minimum, 110°-160°F maximum.
- Dispensers included.
- Heated units include shielded dispensers, with 5' (1524mm)-long cord(s) and plug(s).
- Optional dome covers available for heated units.
- Fully mobile - standard 5" (127mm) poly tread casters, two with brake (brake casters on server side).
- Quick-release spring-loaded docking device keeps adjoining units together without the use of tools.
- Standard holly berry red (Wilsonart® D307-60) laminate mounted on 18 gauge galvanized subpanel on all four sides.
- End panels available in laminate or stainless steel.
- All units accommodate optional accessories, including tray slides, work shelves, and removable undershelves. See Catalog Sheet EG33.07.

Certifications / Approvals

CUSTOM-BUILT

AUTOQUOTES

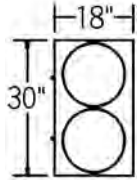
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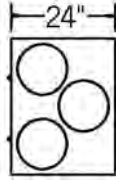
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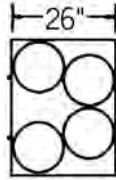
Director's Choice® Dish/Cup Dispensers



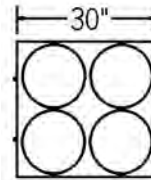
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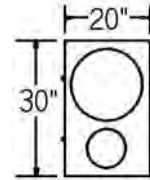
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#DCS-PUD-4T and
#DCS-PUD-4TH



#DCS-PUD-5T and
#DCS-PUD-5TH



#DCS-PUDT-CS and
#DCS-PUDT-CSH

Heated Units

Includes shielded dispensers.

model #	description	heater— electrical data	dish/cup MAXIMUM diameter	weight		Applicable *
				lbs.	kg	Drop-In Dispenser model #
DCS-PUD-2TH	two-tube dispenser	760W, 120V or 208V	9 $\frac{1}{8}$ " (232mm) plates	220	99.8	359129
DCS-PUD-3TH	three-tube dispenser	900W, 120V or 208V	7 $\frac{1}{4}$ " (184mm) plates	270	122.5	359127
DCS-PUD-4TH	four-tube dispenser	1200W, 120V or 208V	7 $\frac{1}{4}$ " (184mm) plates	320	145.2	359127
DCS-PUD-5TH	four-tube dispenser	1520W, 120V or 208V	9 $\frac{1}{8}$ " (232mm) plates	350	158.8	359129
DCS-PUDT-CSH	cup/saucer dispenser, tubular type	800W, 120V or 208V	11 $\frac{1}{8}$ " (302mm) plates	240	108.9	359131



Optional Dome Covers for Heated Units

model #	for heated units with...	weight	
		lbs.	kg
359090	two-, three-, or four-tube dispenser	12	5.4
359091	cup/saucer dispenser	12	5.4

Non-Heated Units

Includes unshielded dispensers.

model #	description	dish/cup MAXIMUM diameter	weight		Applicable *
			lbs.	kg	Drop-In Dispenser model #
DCS-PUD-2T	two-tube dispenser	9 $\frac{1}{8}$ " (232mm) plates	150	68.0	359111
DCS-PUD-3T	three-tube dispenser	7 $\frac{1}{4}$ " (184mm) plates	165	74.8	359109
DCS-PUD-4T	four-tube dispenser	7 $\frac{1}{4}$ " (184mm) plates	180	81.6	359109
DCS-PUD-5T	four-tube dispenser	9 $\frac{1}{8}$ " (232mm) plates	210	95.3	359111
DCS-PUDT-CS	cup/saucer dispenser, tubular type	11 $\frac{1}{8}$ " (302mm) plates	160	72.6	359113

* See Specification Sheet #EG33.18 for more information on Drop-In Dispensers.

Optional stainless steel front panel in lieu of laminate front panel available. To order, add suffix "-S" to model number. Example: DSC3030-CO-S

Optional stainless steel end panels available. To order, add suffix "-SEP" to model number. Example: DSC3030-CO-S-SEP

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