



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Director's Choice® Cold Food Unit with Iced Cold Pan, model _____. Top to be 16/304 stainless steel turned down on all sides. 1½" square, type 304 stainless steel all-welded tubular base. Stainless steel apron on operator's side. Fully mobile with 5" poly tread casters, two with brake. Quick release spring loaded docking device keeps adjoining units together. Fully insulated ice cold pan (4¾" standard depth or optional 9¾" full depth). Accommodates standard 12" x 20" pans. Provided with a ¾" stainless steel drain. Standard laminate front panel is holly berry red (Wilsonart® #D307-60).



cold food unit shown with optional tray slide and optional laminate end panels



exclusive docking device joins units together without the use of tools

Options / Accessories

- Laminated end panels
- Stainless steel end panels
- Stainless steel front panel
- Stainless steel tray slide*
- Work shelf**
- Rear doors and panels***
- Sneeze guards - single tier
- Sneeze guards - double tier
- Display lights for overshelf
- 9¾" Full depth cold pan
- Specify laminate _____
- Removable undershelf
- 12" x 20" food pans
- Custom options (see EG8154)

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

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

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

Eagle Foodservice Equipment, Eagle MHC, SpecFAB®, and Retail Display are divisions of Eagle Group. ©2010 by the Eagle Group

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

Director's Choice® Cold Food Units with Iced Cold Pans

MODELS:

- DCS2-CFUI
- DCS3-CFUI
- DCS4-CFUI
- DCS5-CFUI
- DCS6-CFUI

Design and Construction Features

- 30" (762mm) wide top is solid, constructed of 16 gauge type 304 stainless steel, die-formed, welded, polished, and reinforced with hat channel.
- Welded 1½" (38mm) type 304 stainless steel square tubular base construction.
- Open-base frame features type 304 stainless steel apron on operator's side.
- Cold Pans are 20" (508mm)-wide. Accepts 12" x 20" (305 x 508mm) food pans. Includes removable adapter bars.
- Three working heights available—see Catalog Sheet EG33.07:
 - 34" (864mm) standard working height complies with ADA guidelines for accessibility standards.
 - 30" (762mm) for middle schools.
 - 28" (711mm) low profile for elementary schools and nursing/healthcare facilities.
- Tray slide heights* available—see Catalog Sheet EG33.07:
 - 31" (787mm) standard height for middle & high schools.
 - 27" (686mm) height for elementary schools and nursing/healthcare facilities.
- 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 front holly berry red (Wilsonart® D307-60) laminate mounted on 18 gauge galvanized subpanel.
- All units accommodate optional accessories, including tray slides, work shelves, and removable undershelves. See Catalog Sheet EG33.07.

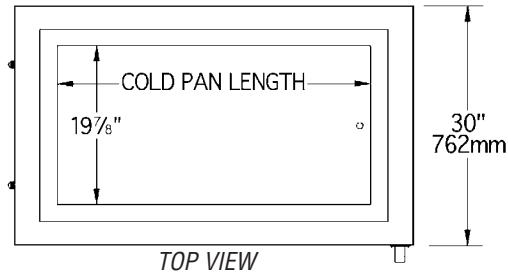
* Tray slide heights noted pertain to units with 34" (864mm) standard working height.



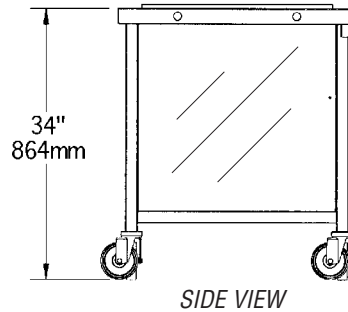
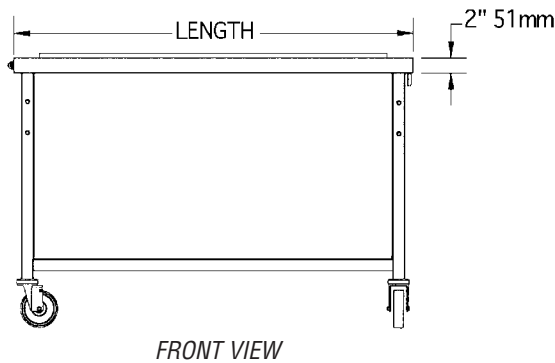


Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Director's Choice® Cold Food Units with Iced Cold Pan



Please note:
 model shown with
 optional laminate end panels.



With 4 5/8" (117mm) Standard Depth Cold Pans		With Optional 9 3/4" (248mm) Full Depth Cold Pans		cold pan width x length		overall length		# of * pans
model #	model #	in.	mm	in.	mm			
<i>DCS2-CFUI</i>	<i>DCS2-CFUI-F</i>	19 5/8" x 25 1/2"	505 x 648	36"	914	2		
<i>DCS3-CFUI</i>	<i>DCS3-CFUI-F</i>	19 5/8" x 39 1/4"	505 x 997	50"	1270	3		
<i>DCS4-CFUI</i>	<i>DCS4-CFUI-F</i>	19 5/8" x 53"	505 x 346	64"	1626	4		
<i>DCS5-CFUI</i>	<i>DCS5-CFUI-F</i>	19 5/8" x 66 3/4"	505 x 1696	78"	1981	5		
<i>DCS6-CFUI</i>	<i>DCS6-CFUI-F</i>	19 5/8" x 80 1/2"	505 x 2045	96"	2438	6		

* Cold pan comes with removable front-to-back adapter bars which, when positioned, accept the "# of pans" noted in chart.

Optional laminate end panels available. To order, add suffix "-LEP" to model number. Example: DSC3-CFUI-LEP
 Optional stainless steel front panel in lieu of laminate front panel available. To order, add suffix "-S" to model number. Example: DSC3-CFUI-S
 Optional stainless steel end panels available. To order, add suffix "-SEP" to model number. Example: DSC3-CFUI-S-SEP

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

Printed in U.S.A.
 ©2010 by Eagle Group
 Rev. 10/10

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

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.