



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Director's Choice® Drop-In Adjustable Dispenser, model _____ . Unit to be unheated (heated), unshielded (shielded) with adjustable spring rate without the use of tools. Heated unit to come with 5 metal conduit to connect to 120-volt junction box, temperature range is 80°F to 100°F at a minimum, up to 110°F to 160°F maximum.



unshielded drop-in adjustable plate dispenser



shielded drop-in dish dispenser

Options / Accessories

- Dome covers (for heated units)
- Oval dish dispensers*

* Please contact factory. Sample platter must accompany order.

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: 302-653-2065 • e-mail: quotes@eaglegrp.com

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

Director's Choice® Drop-In Adjustable Dispensers

MODELS:

- | | | |
|---------------------------------|---------------------------------|---------------------------------|
| <input type="checkbox"/> 359100 | <input type="checkbox"/> 359111 | <input type="checkbox"/> 359122 |
| <input type="checkbox"/> 359101 | <input type="checkbox"/> 359112 | <input type="checkbox"/> 359123 |
| <input type="checkbox"/> 359102 | <input type="checkbox"/> 359113 | <input type="checkbox"/> 359124 |
| <input type="checkbox"/> 359103 | <input type="checkbox"/> 359114 | <input type="checkbox"/> 359125 |
| <input type="checkbox"/> 359104 | <input type="checkbox"/> 359115 | <input type="checkbox"/> 359126 |
| <input type="checkbox"/> 359105 | <input type="checkbox"/> 359116 | <input type="checkbox"/> 359127 |
| <input type="checkbox"/> 359106 | <input type="checkbox"/> 359117 | <input type="checkbox"/> 359128 |
| <input type="checkbox"/> 359107 | <input type="checkbox"/> 359118 | <input type="checkbox"/> 359129 |
| <input type="checkbox"/> 359108 | <input type="checkbox"/> 359119 | <input type="checkbox"/> 359130 |
| <input type="checkbox"/> 359109 | <input type="checkbox"/> 359120 | <input type="checkbox"/> 359131 |
| <input type="checkbox"/> 359110 | <input type="checkbox"/> 359121 | <input type="checkbox"/> 359132 |

Design and Construction Features

- Field-adjustable weight and diameter.
- Stainless steel and aluminum construction.
- Heated and unheated units available.
- Spring rate adjustable without the use of tools.
- Stylized nonmarking guideposts reduce chance of chipping.
- Assured levelness via stabilizing mechanism.
- On heated units, temperature range is 80°–100°F minimum, 110°–160°F maximum.
- Heated units come with 5 (1524mm)-long metal conduit that connects to 120V junction box.
- Optional dome covers available for heated units.



AUTOQUOTES



EG33.18 Rev. 07/13

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

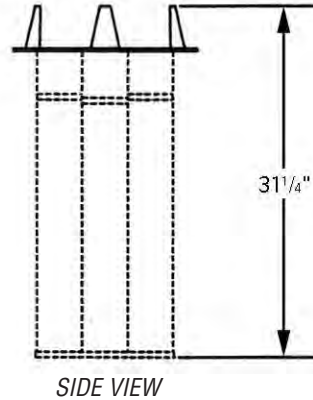
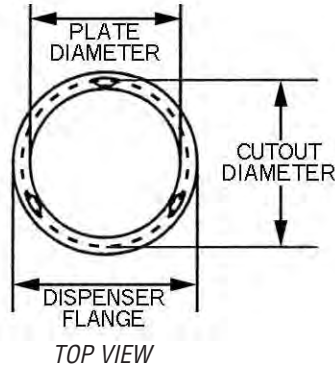
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Profit from the Eagle Advantage®

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

Director's Choice® Drop-In Adjustable Dispensers



Drop-In Adjustable Plate Dispensers

Adjusts to accommodate plates in various diameters.

UNSHIELDED/ UNHEATED			SHIELDED/ UNHEATED			SHIELDED/ HEATED		plate diameter		cutout diameter		flange diameter			
model #	weight lbs.	kg	model #	weight lbs.	kg	model #	weight lbs.	kg	electrical data	in.	mm	in.	mm	in.	mm
359100	20	9.0	359102	26	11.8	359104	28	12.7	120V, 3.2A	3½"-9½"	89-232	11⅞"	294	12¾"	314
359101	22	10.0	359103	29	13.2	359105	37	16.8	120V, 4.2A	9¼"-11⅞"	235-302	14⅞"	364	15⅞"	384

Drop-In Dish Dispensers

UNSHIELDED/ UNHEATED			SHIELDED/ UNHEATED			SHIELDED/ HEATED		plate diameter		cutout diameter		flange diameter			
model #	weight lbs.	kg	model #	weight lbs.	kg	model #	weight lbs.	kg	electrical data	in.	mm	in.	mm	in.	mm
359106	10	4.5	359115	15	6.8	359124	18	8.2	120V, 1.8A	up to 5"	up to 127	7⅞"	189	8¼"	210
359107	11	5.0	359116	16	7.3	359125	20	9.0	120V, 2.0A	5⅞"-5¾"	130-146	8⅞"	208	9"	229
359108	12	5.4	359117	17	7.7	359126	26	11.8	120V, 2.3A	5⅞"-6½"	149-165	8⅞"	227	9¾"	248
359109	13	5.8	359118	18	8.2	359127	26	11.8	120V, 2.5A	6⅞"-7¼"	168-184	9⅞"	246	10½"	267
359110	15	6.8	359119	24	10.9	359128	27	12.2	120V, 2.7A	7⅞"-8⅞"	187-206	10⅞"	268	11⅞"	289
359111	17	7.7	359120	25	11.3	359129	28	12.7	120V, 3.2A	8¼"-9⅞"	210-232	11⅞"	294	12¾"	314
359112	20	9.0	359121	25	11.3	359130	30	13.6	120V, 3.5A	9¼"-10⅞"	235-257	12⅞"	319	13¾"	340
359113	21	9.5	359122	30	13.6	359131	34	15.4	120V, 4.2A	10¼"-11⅞"	260-302	14⅞"	364	15⅞"	384
359114	22	10.0	359123	32	14.5	359132	36	16.3	120V, 4.6A	11⅞"-13"	302-330	15⅞"	392	16¼"	413



Optional Dome Covers for Heated Units

model #	for plate diameter...		weight	
	inches	mm	lbs.	kg
359090	3½"-9½"	89-232	12	5.4
359091	9¼"-11⅞"	235-302	12	5.4

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