



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Spec-Bar® Ice Chest, model _____. Heavy gauge type 304 stainless steel body, legs, leg channels and crossbracing. Ice chest to be 10½"-deep standard, with foamed-in-place insulation, non-metallic breaker strip to prevent heat transfer, and stainless steel sliding cover. 7/8" x 27/8" rectangular slots in top of backsplash for tubing. Stainless steel adjustable bullet feet.



19" wide (483mm) ice chest

Options / Accessories

- 2-circuit post-mix cold plate
- 8-circuit post-mix cold plate
- 10-circuit post-mix cold plate
- 19" (483mm)-wide extra depth
- Speed rail
- Bottle rack

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

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. ©2013 by the Eagle Group

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

Spec-Bar® Ice Chests

MODELS:

- | | |
|-----------------------------------|-----------------------------------|
| <input type="checkbox"/> B12IC-19 | <input type="checkbox"/> B12IC-24 |
| <input type="checkbox"/> B18IC-19 | <input type="checkbox"/> B18IC-24 |
| <input type="checkbox"/> B24IC-19 | <input type="checkbox"/> B24IC-24 |
| <input type="checkbox"/> B30IC-19 | <input type="checkbox"/> B30IC-24 |
| <input type="checkbox"/> B36IC-19 | <input type="checkbox"/> B36IC-24 |
| <input type="checkbox"/> B42IC-19 | <input type="checkbox"/> B42IC-24 |
| <input type="checkbox"/> B48IC-19 | <input type="checkbox"/> B48IC-24 |

Design and Construction Features

- Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance.
- Interior ice bin is 10½" (267mm)-deep in standard models and 14½" (368mm)-deep in extra deep models.
- Ice bin insulated with foamed-in-place insulation for maximum efficiency.
- Non-metallic breaker strip prevents heat transfer to ice bin.
- All models include two-piece type 304 stainless steel sliding cover, removable for cleaning ease.
- Standard model drains are a 1½" (38mm) tailpiece, post-mix cold plate model drains have ½" (13mm) NPT.
- 2-circuit, 8-circuit, and 10-circuit post-mix cold plates available (see charts on back page for further details).
- Post-mix cold plate connection is ¼" (6mm) O.D. stainless steel tubing with swaged end.
- Tubing access hole dimensions are 7/8" x 27/8" (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.
- Legs are 1½" (41mm)-diameter type 304 stainless steel with stainless steel bullet feet.
- Optional deeper ice bin available on 19" (483mm) wide models.

Certifications / Approvals



AUTOQUOTES



EG40.17 Rev. 04/13

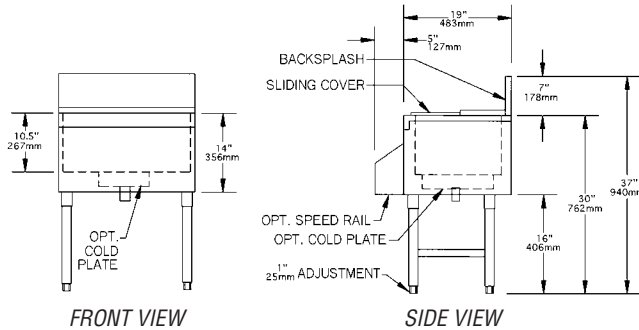
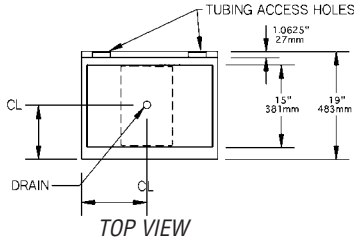


Profit from the Eagle Advantage®

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

Spec-Bar® Ice Chests

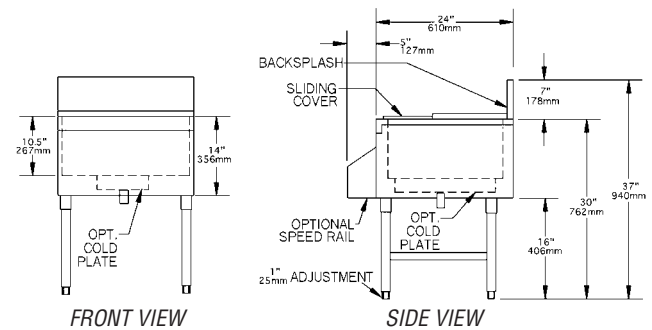
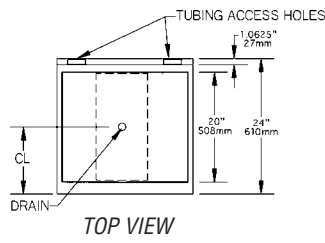
19" wide (483mm)



model #	width in. mm	length in. mm	weight lbs. kg
B12IC-19*	19" 483	12" 305	34 15.2
B18IC-19*	19" 483	18" 457	50 22.8
B24IC-19	19" 483	24" 610	67 30.4
B30IC-19	19" 483	30" 762	84 38.0
B36IC-19	19" 483	36" 914	101 45.6
B42IC-19	19" 483	42" 1067	117 53.2
B48IC-19	19" 483	48" 1219	134 30.7

* There are no optional post-mix cold plates available for these models.

24" wide (610mm)



model #	width in. mm	length in. mm	weight lbs. kg
B12IC-24*	24" 610	12" 305	43 19.3
B18IC-24**	24" 610	18" 457	64 28.9
B24IC-24	24" 610	24" 610	85 38.5
B30IC-24	24" 610	30" 762	106 48.2
B36IC-24	24" 610	36" 914	127 57.8
B42IC-24	24" 610	42" 1067	149 67.4
B48IC-24	24" 610	48" 1219	170 77.7

* There are no optional post-mix cold plates available for this model.

** For B18IC-24, only an optional 2-circuit post-mix cold plate is available.

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.
 ©2013 by Eagle Group
 Rev. 04/13

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.