

INVITATION FOR BID

Marshalltown Schools Food Service is now accepting quotes for TWO (2) Serving lines (2 hot and 2 cold) and other misc equipment listed below. We are looking for two serving unit to match one already existing unit as pictured below. Serving line will have both (2) Hot and (2) Cold Units. The unit we currently have is EAGLE brand with a RED front. The brand does not have to be EAGLE, but must be equivalent to the specs listed below. The specs below are for the unit we already have. Please include charges for shipping/freight in your quote as well as anticipated timeline for shipping. This is a line item bid and multiple vendors may be awarded should it be in the best interest of the district. The district reserves the right to reject any and all quotes. **Please return your quote no later than NOON Monday July 16, 2018.**

DO NOT RETURN QUOTES TO MY PERSONAL EMAIL. PLEASE SUBMIT QUOTES ELECTRONICALLY TO: sealedbid@marshalltown.k12.ia.us This email will not be checked until the bid opening date. Bids will be opened 1pm on MONDAY, JULY 16. Bid results will be sent out within 48 hours of bid opening. All inquiries regarding equipment or IFB process can be directed to Lynn Large, Nutrition Director at llarge@marshalltown.k12.ia.us or 641-754-1185.

Quotes for equipment should provide equipment comparable/ equivalent to: (See Following Sheets)

AND

In addition to the serving line, we are also requesting quotes on the following:

- Can rack - quantity needed SEVEN(7)
 - Full size
 - Mobile (on casters)
 - hold approximately 162 #10 cans
 - loads from the front or rear
 - Heavy duty aluminum construction - made for institutional environment
- Half size hotel pans - quantity needed TWELVE (12)
 - Approximate dimensions
12 $\frac{3}{4}$ "Wx10 $\frac{3}{8}$ "Dx21 $\frac{1}{2}$ "H. 4 $\frac{1}{2}$ Qt. Capacity

FREIGHT/ DELIVERY

- Will be delivered to 1002 S 3rd Avenue Marshalltown, Ia 50158. Which has a loading dock and no stairs
- Please specify how units will be packed.
- Please specify anticipated date of delivery. 24 hours advance notice of shipping is required.

ea **HOT FOOD SERVING COUNTER**



- Eagle Group Model No. DCS4-HFU-C Packed: ea
Director's Choice® Hot Food Table, electric, 64"L x 30"W x 34"H, (4)
12" x 20" pan size insulated wells with individual thermostatic
controls, wet or dry operation, 16/304 stainless steel top, welded 1-
1/2" square tubular open base with apron on operator side,
laminated front panel holly berry red (Wilsonart D307-60) 5" poly
casters (2 with brake), 16/304 stainless steel construction, NEMA 6-
50P, 6' cord & plug, NSF, UL
- ea 240v/60/1-ph, 1600w total 6400w, 26.7 amps, NEMA 6-50P, standard
- ea Individual drain, add suffix "-D" to model no.
- ea Sliding rear doors (not available on all units, contact factory)
- ea DC4-RSU Removable Undershelf, solid, stainless steel, for 64"
Director's Choice® units
- ea -LEP Laminated end panels for directors choice
- ea DCS4-DSG-CST Cafeteria Style Sneeze Breath Guard, 64" L, single
shelf, single service, Tuffak® CM-2 glass, metal frame with finish
choice, factory installed, NSF
- ea **IMPORTANT: END GUARDS MUST BE ADDED TO MEET NSF
STANDARDS.**
- ea stainless steel finish for sneeze guard
- ea -EG End Guards, for single tier sneeze guard
- ea DC4-TS-SRS Tray Slide, 11-1/2" W x 64" L, solid ribbed, stainless steel,
stainless steel drop brackets (for Director's Choice® modular
cafeteria units)

ea **COLD PAN SERVING COUNTER**



- Eagle Group Model No. DCS4-CFURN Packed: ea
Director's Choice® Refrigerated Cold Pan Unit, self-contained, 64"L x
30"W x 34"H, NSF -7 with 3" recess 4-5/8" (4) 12"x 20" pan size, 3/4"
drain & valve, 16/304 stainless steel top, welded 1-1/2" square
tubular open base with apron on operator side, laminated front
panel holly berry red (Wilsonart D307-60) 5" poly casters (2 with
brake), 304 stainless steel construction, 120v/60/1-ph, 7.8 amps, 1/3
HP, NEMA 5-15P, 6' cord & plug, NSF, UL
- ea Sliding rear doors w/ louvers
- ea DC4-RSU Removable Undershelf, solid, stainless steel, for 64"
Director's Choice® units
- ea -LEP Laminated end panels for directors choice
- ea DCS4-DSG-CDT Cafeteria Style Sneeze Breath Guard, 64" L, double
shelf, single service, Tuffak® CM-2 glass, metal frame with finish
choice, factory installed, NSF
- ea **IMPORTANT: END GUARDS MUST BE ADDED TO MEET NSF
STANDARDS.**
- ea stainless steel finish for sneeze guard
- ea -EG End Guards, for double tier sneeze guard
- ea DC4-TS-SRS Tray Slide, 11-1/2" W x 64" L, solid ribbed, stainless steel,
stainless steel drop brackets (for Director's Choice® modular
cafeteria units)
- ea **SPECFAB REMOVABLE LOUVERED ACCESS PANEL**
SPECFAB Removable Louvered Access Panel







Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Director's Choice® Hot Food Serving Unit, 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 12" x 20" hot food wells with individual thermostatic controls, and drains connected to common manifold to drain at left end with ¾" ball valve (NPTF) provided. Standard laminate front panel is holly berry red (Wilsonart® #D307-60).



hot food unit shown with optional single sneeze guard, optional tray slide and optional laminate end panels



exclusive docking device joins units together without the use of tools

Options / Accessories

- | | |
|--|--|
| <input type="checkbox"/> Laminated end panels | <input type="checkbox"/> Display lights for overshelf |
| <input type="checkbox"/> Stainless steel end panels | <input type="checkbox"/> Removable stainless undershelf |
| <input type="checkbox"/> Stainless steel front panel | <input type="checkbox"/> Specify laminate _____ |
| <input type="checkbox"/> Tray slide* - stainless | <input type="checkbox"/> Individual drains with manifold |
| <input type="checkbox"/> Work shelf** | <input type="checkbox"/> 12" x 20" food pans |
| <input type="checkbox"/> Rear doors and panels*** | <input type="checkbox"/> AutoFill® Water System |
| <input type="checkbox"/> Sneeze guards - single tier | <input type="checkbox"/> Custom options (see EG8154) |
| <input type="checkbox"/> Sneeze guards - double tier | |

* 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

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For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: specfab@eaglegrp.com

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

Director's Choice® Hot Food Units

MODELS:

- | | | |
|--------------------------------------|---|--------------------------------------|
| <input type="checkbox"/> DCS2-HFU-A | <input type="checkbox"/> DCS3-HFU-B* | <input type="checkbox"/> DCS5-HFU-B* |
| <input type="checkbox"/> DCS2-HFU-B* | <input type="checkbox"/> DCS3-HFU-C* | <input type="checkbox"/> DCS5-HFU-C* |
| <input type="checkbox"/> DCS2-HFU-C* | <input type="checkbox"/> DCS4-HFU-B* | <input type="checkbox"/> DCS6-HFU-B* |
| <input type="checkbox"/> DCS3-HFU-A | <input checked="" type="checkbox"/> DCS4-HFU-C* | <input type="checkbox"/> DCS6-HFU-C* |

* See chart on back for complete model numbers.

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.
- 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.
- Fully mobile - standard 5" (127mm) poly tread casters, two with brake (brake casters on server side).
- Tray slide heights available – see Catalog Sheet EG33.07:
 - 31" (787mm) standard height for high schools.
 - 27" (686mm) standard height for middle schools.
 - 25" (635mm) height for elementary schools and nursing/healthcare facilities.
- Wired to cord and plug. Single-phase and three-phase units available.
- Standard front holly berry red (Wilsonart® D307-60) laminate mounted on 18 gauge galvanized subpanel.
- Quick-release spring-loaded docking device keeps adjoining units together without the use of tools.
- All units accommodate optional accessories, including tray slides, work shelves, and removable undershelves. See Catalog Sheet EG33.07.

Certifications / Approvals



AUTOQUOTES

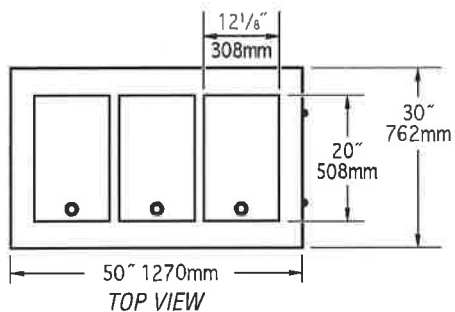


EG33.02 Rev. 02/12

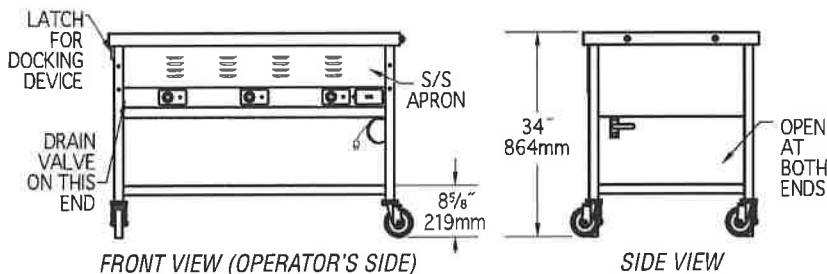


Item No.: _____
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Director's Choice® Hot Food Units



Please note:
 50" (1270mm) model
 shown with optional drains.



Receptacle configurations Required

30 AMP 120V model # DCS2-HFU-A	50 AMP 120V model # DCS3-HFU-A	15 AMP 240V model # DCS2-HFU-B	20 AMP 240V model # DCS2-HFU-C DCS3-HFU-B
furnished with NEMA 5-30 plug	furnished with NEMA 5-50 plug	furnished with NEMA 6-15 plug	furnished with NEMA 6-20 plug
30 AMP 240V model # DCS3-HFU-C DCS4-HFU-B	50 AMP 240V model # DCS4-HFU-C DCS5-HFU-B DCS5-HFU-C DCS6-HFU-B DCS6-HFU-C	20A 3Ø 240V model # DCS2-HFU-B-3 DCS2-HFU-C-3 DCS3-HFU-B-3 DCS3-HFU-C-3 DCS4-HFU-B-3	20A 3Ø 240V model # DCS4-HFU-C-3 DCS5-HFU-B-3 DCS5-HFU-C-3 DCS6-HFU-B-3 DCS6-HFU-C-3
furnished with NEMA 6-30 plug	furnished with NEMA 6-50 plug	furnished with NEMA 15-20 plug	furnished with NEMA 15-30 plug

# of wells	length In. mm	Units with Single-Phase						Units with Three-Phase			
		1200W* 120V		900/1200W* 208/240V		1200/1600W* 208/240V		900/1200W* 208/240V		1200/1600W* 208/240V	
		model #	amps	model #	amps	model #	amps	model #	amps	model #	amps
2	36" 914	DCS2-HFU-A	20.0	DCS2-HFU-B	8.7/10.0	DCS2-HFU-C	11.5/13.3	DCS2-HFU-B-3	7.5/5.8	DCS2-HFU-C-3	10.0/7.7
3	50" 1270	DCS3-HFU-A	30.0	DCS3-HFU-B	13.0/15.0	DCS3-HFU-C	17.3/20.0	DCS3-HFU-B-3	7.5/8.7	DCS3-HFU-C-3	10.0/11.6
4	64" 1626	n/a		DCS4-HFU-B	17.3/20.0	DCS4-HFU-C	23.0/26.7	DCS4-HFU-B-3	11.4/13.2	DCS4-HFU-C-3	15.3/17.7
5	78" 1981	n/a		DCS5-HFU-B	21.6/25.0	DCS5-HFU-C	28.9/33.4	DCS5-HFU-B-3	15.0/17.3	DCS5-HFU-C-3	20.0/23.1
6	96" 2438	n/a		DCS6-HFU-B	26.0/30.0	DCS6-HFU-C	34.6/40.0	DCS6-HFU-B-3	15.0/17.3	DCS6-HFU-C-3	20.0/23.1

* Watts per well.

Individual drain for each well available. Drains connect to common manifold, and drain to left end. 3/4" (19mm)-diameter ball valve provided (NPTF). To order, add suffix "-D" to model number. Example: DCS3-HFU-A-D

New optional AutoFill® Water System available for units with drains. To order, add "A" in front of the first dash in model number. Example: DCS3A-HFU-A-D

Optional laminate end panels available. To order, add suffix "-LEP" to model number. Example: DCS3-HFU-A-LEP

Optional stainless steel front panel in lieu of laminate front panel available. To order, add suffix "-S" to model number. Example: DCS3-HFU-A-S

Optional stainless steel end panels available. To order, add suffix "-SEP" to model number. Example: DCS3-HFU-A-S-SEP

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Profit from the Eagle Advantage®

Specification Sheet

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

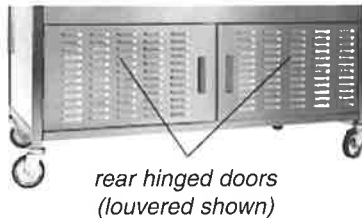
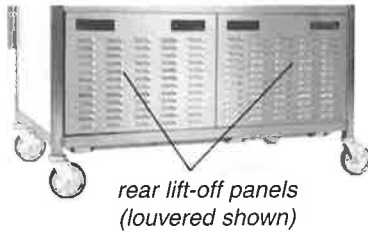
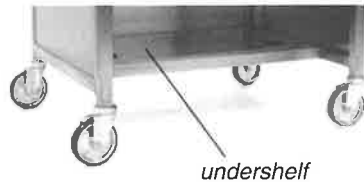
Catalog Specification Sheet No. EG33.07A

Director's Choice® Options and Accessories

MODELS:

- DC*-RSU DC*-TS-SRS DC*-WS-RL
- DC*-RSUL DC*-WS-MT SBH-1/3
- DC*-TS-TS DC*-WS-ST SBH-1/6
- DC*-TS-TSR DC*-WS-PT

* See charts for complete model numbers.



Removable Undershelves

Type 304 stainless steel. Lifts out without tools.

description	SOLID	LOUVERED
	model #	model #
For 36" (914mm) long units	DC2-RSU	DC2-RSUL
For 50" (1270mm) long units	DC3-RSU	DC3-RSUL
For 64" (1626mm) long units	DC4-RSU	DC4-RSUL
For 78" (1981mm) long units	DC5-RSU	DC5-RSUL
For 96" (2438mm) long units	DC6-RSU	DC6-RSUL

Rear Doors and Panels

Stainless steel. Sliding and hinged doors available. Fixed and lift-off panels available. Offered for units of all length. Call factory for available models.

Optional Stainless Steel Panels

Heavy gauge type 304 stainless steel. Available for all units.

description	add suffix #
Stainless steel front panels*	-S**
Stainless steel end panels	-SEP***

* Available in place of standard laminate front panels.
 ** Example: DCS3-ICU-S
 *** Example: DCS3-EMU-SEP

Optional Laminate End Panels

Available for all units except Corner Transition Units. To order, add suffix "-LEP" to model number. Example: DCS2-CSU-LEP

Director's Choice® Options and Accessories

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EG33.07A Rev. 10/09

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

Director's Choice® Options and Accessories

Tray Slides

11½" (292mm)-wide. Heavy gauge type 304 stainless steel. Stainless steel drop brackets included. Available in 1" (25mm) square tubular 3-bar style, 1¼" (32mm)-diameter round tubular 3-bar style, or solid with two raised "ribs".



description

- For end only *
- For 36" (914mm) long units
- For 50" (1270mm) long units
- For 64" (1626mm) long units
- For 78" (1981mm) long units
- For 96" (2438mm) long units

length	weight	SQUARE TUBULAR			ROUND TUBULAR			SOLID RIBBED		
		in.	mm	lbs.	kg	model #	model #	model #	model #	model #
30"	762	26	11.8	<i>DCE-TS-TS</i>	<i>DCE-TS-TSR</i>	<i>DCE-TS-SRS</i>				
36"	914	30	13.6	<i>DC2-TS-TS</i>	<i>DC2-TS-TSR</i>	<i>DC2-TS-SRS</i>				
50"	1270	36	16.3	<i>DC3-TS-TS</i>	<i>DC3-TS-TSR</i>	<i>DC3-TS-SRS</i>				
64"	1626	40	18.1	<i>DC4-TS-TS</i>	<i>DC4-TS-TSR</i>	<i>DC4-TS-SRS</i>				
78"	1981	52	23.6	<i>DC5-TS-TS</i>	<i>DC5-TS-TSR</i>	<i>DC5-TS-SRS</i>				
96"	2438	75	34.0	<i>DC6-TS-TS</i>	<i>DC6-TS-TSR</i>	<i>DC6-TS-SRS</i>				

* Must be factory-installed.

Work Shelves

8" (203mm) wide. Includes stainless steel drop brackets.



description

- For end only *
- For 36" (914mm) long units
- For 50" (1270mm) long units
- For 64" (1626mm) long units
- For 78" (1981mm) long units
- For 96" (2438mm) long units

length	weight	1¼"-THICK HARDWOOD			18/304 STAINLESS			½"-THICK POLY			½"-THICK RICHLITE®		
		in.	mm	lbs.	kg	model #	model #	model #	model #	model #	model #	model #	
30"	762	26	11.8	<i>DCE-WS-MT</i>	<i>DCE-WS-ST</i>	<i>DCE-WS-PT</i>	<i>DCE-WS-RL</i>						
36"	914	30	13.6	<i>DC2-WS-MT</i>	<i>DC2-WS-ST</i>	<i>DC2-WS-PT</i>	<i>DC2-WS-RL</i>						
50"	1270	36	16.3	<i>DC3-WS-MT</i>	<i>DC3-WS-ST</i>	<i>DC3-WS-PT</i>	<i>DC3-WS-RL</i>						
64"	1626	40	18.1	<i>DC4-WS-MT</i>	<i>DC4-WS-ST</i>	<i>DC4-WS-PT</i>	<i>DC4-WS-RL</i>						
78"	1981	52	23.6	<i>DC5-WS-MT</i>	<i>DC5-WS-ST</i>	<i>DC5-WS-PT</i>	<i>DC5-WS-RL</i>						
96"	2438	75	34.0	<i>DC6-WS-MT</i>	<i>DC6-WS-ST</i>	<i>DC6-WS-PT</i>	<i>DC6-WS-RL</i>						

* Must be factory-installed.

Stainless Steel Bottle Holders

U.S. Patent #7,003,969. Type 300 series stainless steel construction. 2½" (63mm)-diameter holes punched to accommodate plastic condiment bottles. Fits Cold Food Units, Hot Food Units, Hot Food Service Counters, and traditional 1/3- or 1/6-size food pan applications.

#SBH-1/6 stainless steel bottle holder (bottles not included)



description

- 7" x 6½" x 5½" (178 x 165 x 140mm), holds four bottles
- 7" x 12½" x 5½" (178 x 324 x 140mm), holds eight bottles

model #

- SBH-1/6*
- SBH-1/3*

Varied Working Heights of Director's Choice® Units

Available for Director's Choice® units except for Refrigerated Milk Unit. Consult factory for limitations.

description	working height of unit	tray slide height* of unit	add prefix** In front of DCS #
"Elementary School"	28" (711mm)	25" (635mm)	E**
"Middle School"	30" (762mm)	27" (686mm)	M
"High School"	34" (864mm) ****	31" (787mm)	

* To order units with varied tray slide heights, consult factory.
 ** Example: MDCS3-HFU-A
 *** Elementary School height currently not available for "-CFURN" Cold Food Units (EG33.01).
 **** Standard overall height of all units.

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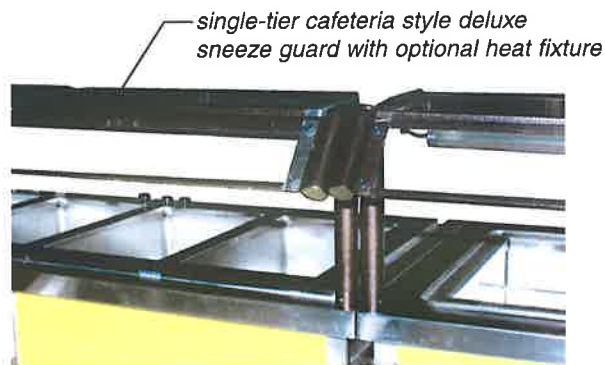
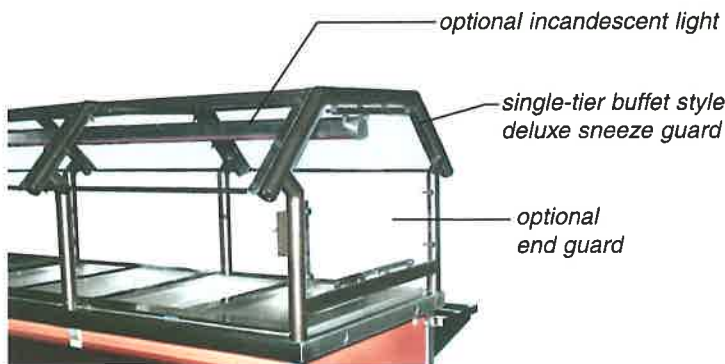
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Product Announcement

Foodservice Equipment • Material Handling, Healthcare & Cleanroom Equipment • Retail Display

New Director's Choice® Optional Decorative Deluxe Sneeze Guards

Item #: _____
Model #: _____
Project #: _____
SIS #: _____



• Standard Features -

- Fabricated from 1¼" (32mm) 16-gauge steel tubing.
- Clear Tuffak® CM-2 polycarbonate panels with capped edges.
- Factory-installation*.

• Frame Finishes -

- Stainless steel, or choose from Eagle's Stand-Outs™ custom epoxy color selection.

• Styles available (please specify needs) -

- Cafeteria style for passover service or self-service.
- Buffet style for self-service applications for islands or dual service.

• Sneeze Guard Options -

- Tempered glass (meets ANSI Z97.1) with capped edges.
- Fully-enclosed sneeze guards (for Cafeteria Style). Facilitates "passover operation" for complete food protection.
- End guards.

• Other Options available -

- Heat and light fixtures.
- Custom shapes available.
- Square frame profile.
- Multiple tiers.

* Factory-installation is a requirement.

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



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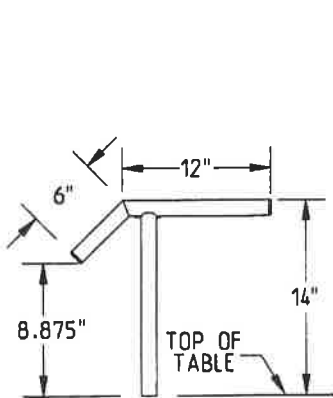
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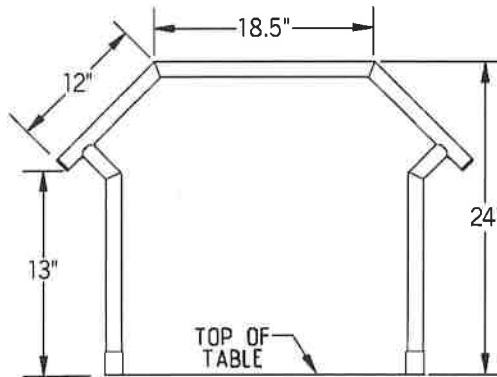
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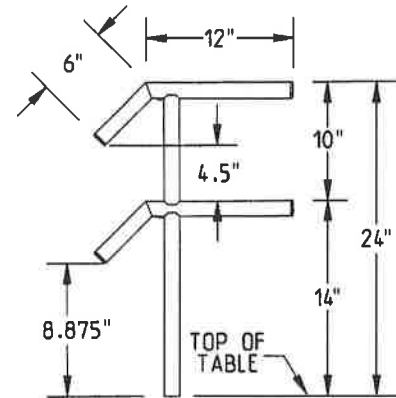
Director's Choice® Modular Cafeteria Optional Decorative Deluxe Sneeze Guards



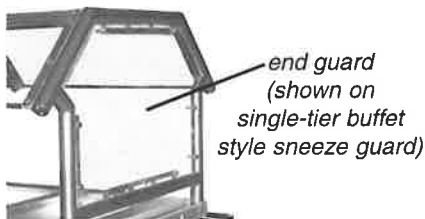
single-tier cafeteria style



single-tier buffet style



double-tier cafeteria style

end guard
(shown on
single-tier buffet
style sneeze guard)

fits Series	# of legs	length in. mm	Single-Tier		Double-Tier	
			CAFETERIA STYLE model # list	BUFFET STYLE model # list	CAFETERIA STYLE model # list	list
DCS2	2	36" 914	DCS2-DSG-CST 2102	DCS2-DSG-BST 3487	DCS2-DSG-CDT 4449	
DCS3	2	50" 1270	DCS3-DSG-CST 2421	DCS3-DSG-BST 4024	DCS3-DSG-CDT 5267	
DCS4	3	64" 1626	DCS4-DSG-CST 2742	DCS4-DSG-BST 4556	DCS4-DSG-CDT 5979	
DCS5	3	78" 1981	DCS5-DSG-CST 4057	DCS5-DSG-BST 6942	DCS5-DSG-CDT 9326	
DCS6	3	96" 2438	DCS6-DSG-CST 4556	DCS6-DSG-BST 8011	DCS6-DSG-CDT 11000	

Optional End Guards available. Add suffix "-EG" (example: DCS2-DSG-CST-EG). For Single-Tier: \$620 list. For Double-Tier: \$1240 list

RedHots® Display Lights

Incandescent. Wired to cord and plug, exit to base of unit.

fits Series	length in. mm	FOR SINGLE-TIER UNITS		FOR DOUBLE-TIER UNITS	
		add suffix*	list	add suffix*	list
DCS2	36" 914	-L	640	-L	1279
DCS3	50" 1270	-L	740	-L	1481
DCS4	64" 1626	-L	857	-L	1714
DCS5	78" 1981	-L	973	-L	1945
DCS6	96" 2438	-L	1089	-L	2250

* Example: DCS2-DSG-BST-L

RedHots® RHHL Series Heat Lamps

Attaches to underside of sneeze guard (or to underside of bottom sneeze guard on double-tier units). Wired to cord and plug, exit to base of unit. Specify model number with Eagle's SpecFAB® department.

fits Series	length in. mm	electrical data	list price
			list price
DCS2	36" 914	120V, 3.8A, 450W	1014
DCS3	50" 1270	120V, 5.6A, 675W	1057
DCS4	64" 1626	120V, 8.8A, 1050W	1091
DCS5	78" 1981	120V, 10.6A, 1275W	1256
DCS6	96" 2438	120V, 12.5A, 1500W	1466

Powder Coating

Specify model number with Eagle's SpecFAB® department.

fits Series	length in. mm	White, Black, Gray, or Red list price	Eagle Stand-Outs™ colors
			list price
DCS2	36" 914	386	841
DCS3	50" 1270	514	1010
DCS4	64" 1626	578	1212
DCS5	78" 1981	691	1453
DCS6	96" 2438	771	1745

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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.



Profit from the Eagle Advantage®

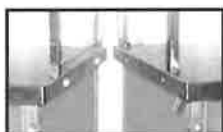
Specification Sheet

Short Form Specifications

Eagle Director's Choice® Cold Food Unit with Refrigerated Mechanical 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 cold pan provides maximum efficiency and energy savings. Available with 4¾" standard-depth cold pan, optional 9¾"-deep cold pan, or 9"-deep cold pan with recessed top which conforms to NSF-7 standard for refrigeration. Comes with self-contained refrigeration system. 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 double tier sneeze guards, 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
- 9¾" Full depth cold pan w/side coils
- Specify laminate _____
- Removable undershelf
- 12" x 20" food pans
- NSF-7 compliance
- 5-year compressor warranty****
- 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
 **** Specify at time of 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: 302-653-3091 • e-mail: specfab@eaglegrp.com

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

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

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

MODELS:

- DCS2-CFUR DCS2-CFURN
- DCS3-CFUR DCS3-CFURN
- DCS4-CFUR DCS4-CFURN
- DCS5-CFUR DCS5-CFURN
- DCS6-CFUR DCS6-CFURN

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.
 - 120V operation wired to a 6 (1829mm) cord and NEMA 5-15P plug.
 - 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.



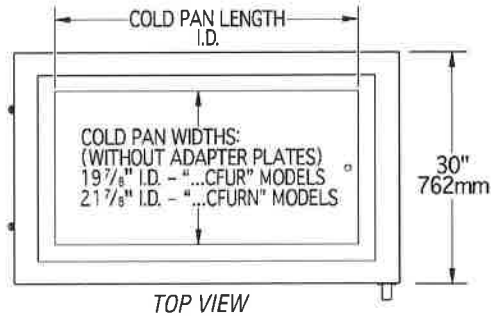
Catalog Specification Sheet No. EG33.01A

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

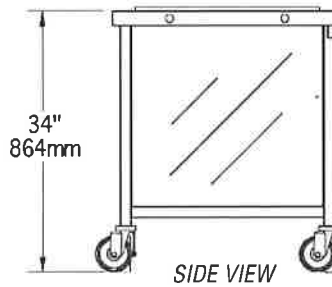
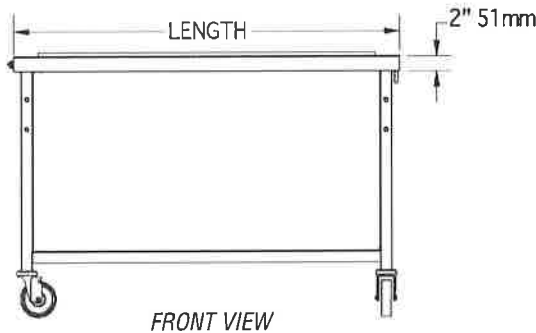


Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

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



Please note:
 Model shown with optional
 end panels.



model #	electrical data	cold pan width x length		model #	electrical data	cold pan width x length		overall length	# of ** pans					
		in.	mm			in.	mm			in.	mm			
DCS2-CFUR *	120V, 3.9A	19 1/4"	25 1/2"	505	648	DCS2-CFURN	120V, 6.0A	21 1/4"	27 1/4"	556	705	36"	914	2
DCS3-CFUR *	120V, 3.9A	19 1/4"	39 1/4"	505	997	DCS3-CFURN	120V, 6.0A	21 1/4"	41 1/2"	556	1054	50"	1270	3
DCS4-CFUR *	120V, 6.8A	19 1/4"	53"	505	1346	DCS4-CFURN	120V, 7.8A	21 1/4"	54 1/4"	556	1378	64"	1626	4
DCS5-CFUR *	120V, 9.8A	19 1/4"	66 1/4"	505	1696	DCS5-CFURN	120V, 10.7A	21 1/4"	69"	556	1753	78"	1981	5
DCS6-CFUR *	120V, 9.8A	19 1/4"	80 1/2"	505	2045	DCS6-CFURN	120V, 10.7A	21 1/4"	81 1/4"	556	2077	96"	2438	6

* Full depth 9-3/4" refrigerated cold pan available for these models. To order, add suffix "-F" to model number. Example: DSC3-CFUR-F
 Full depth refrigerated cold pan with side coils available for these models. To order, add suffix "-FS" to model number. Example: DSC3-CFUR-FS
 (Note: Optional full-depth pans not compliant with NSF-7. Check local health codes for applications required.)

** Cold pan comes with removable adapter bars which, when positioned, accept the "# of pans" noted in chart.
 Adapter bars for "-CFUR" cold pans run front-to-back. Adapter bars for "-CFURN" cold pans run front-to-back and end-to-end.

Optional laminate end panels available. To order, add suffix "-LEP" to model number. Example: DSC3-CFUR-LEP

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

Optional stainless steel end panels available. To order, add suffix "-SEP" to model number. Example: DSC3-CFUR-S-SEP

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