



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

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**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](http://www.eaglegrp.com)**

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KaTom Restaurant Supply, Inc.

|              |       |
|--------------|-------|
| 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. 05/11

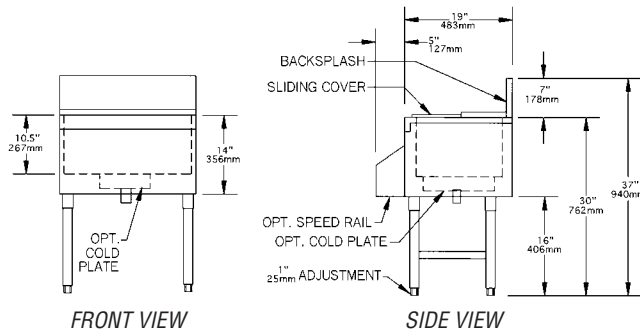
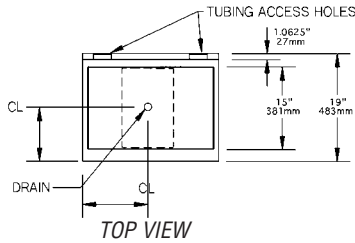


Profit from the Eagle Advantage®

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Spec-Bar® Ice Chests

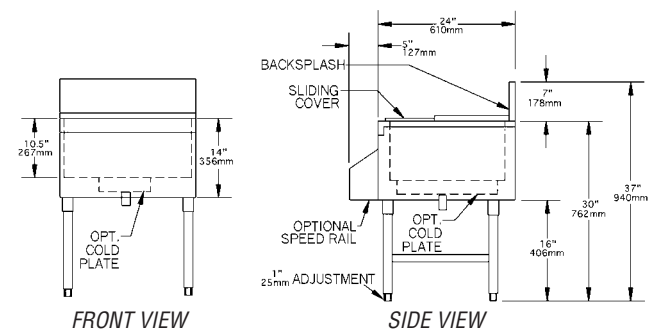
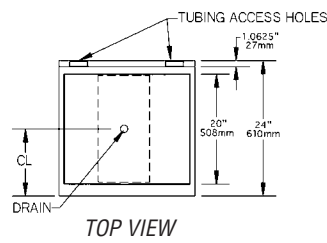
### 19" wide (483mm)



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

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

### 24" wide (610mm)



| model #           | width |     | length |      | weight |      |
|-------------------|-------|-----|--------|------|--------|------|
|                   | in.   | mm  | in.    | mm   | lbs.   | kg   |
| <b>B12IC-24*</b>  | 24"   | 610 | 12"    | 305  | 43     | 19.3 |
| <b>B18IC-24**</b> | 24"   | 610 | 18"    | 457  | 64     | 28.9 |
| <b>B24IC-24</b>   | 24"   | 610 | 24"    | 610  | 85     | 38.5 |
| <b>B30IC-24</b>   | 24"   | 610 | 30"    | 762  | 406    | 48.2 |
| <b>B36IC-24</b>   | 24"   | 610 | 36"    | 914  | 427    | 57.8 |
| <b>B42IC-24</b>   | 24"   | 610 | 42"    | 1067 | 149    | 67.4 |
| <b>B48IC-24</b>   | 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.

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