



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Spec-Bar® Blender Station, model _____. Heavy gauge type 304 stainless steel body, legs, leg channels and cross rails. Stainless steel sink with lift out perforated strainer and T&S deck mounted gooseneck faucet. Stainless steel blender shelf with rear cord access hole. Stainless steel adjustable bullet feet.



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

Spec-Bar® Blender Stations with T&S Faucet

MODELS:

- BS14-19
- BS18-19
- BS14-24
- BS18-24

Design and Construction Features

- Designed to align with the single speed rail on adjoining equipment.
- Body, legs and adjustable crossbracing constructed of type 304 stainless steel for strength and corrosion resistance.
- 1½" (41mm)-diameter type 304 stainless steel legs with stainless steel bullet feet; stainless steel gussets, and stainless steel 1¼" (32mm)-diameter adjustable crossbracing.
- All units feature sink bowl with hot and cold water T&S gooseneck faucet.
- Faucets are on 4" (102mm) centers with ½" (13mm) NPT inlet, hot and cold water connections required.
- Sink bowl on all units is 9¼" x 11½" x 6" (235 x 292 x 152mm) except #BS14-19, which features 9½" x 9½" x 6" (245 x 245 x 152mm) sink bowl.
- Lift-out stainless steel perforated sink strainer.
- Stainless steel 10" (254mm)-deep blender shelf —9" (229mm) deep on 14" (356mm) long models— with rear cord access hole.
- 1½" (38mm) I.P.S. threaded drain with nut and washer.
- Full-length 8" (203mm)-high backsplash.

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

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KaTom Restaurant Supply, Inc.

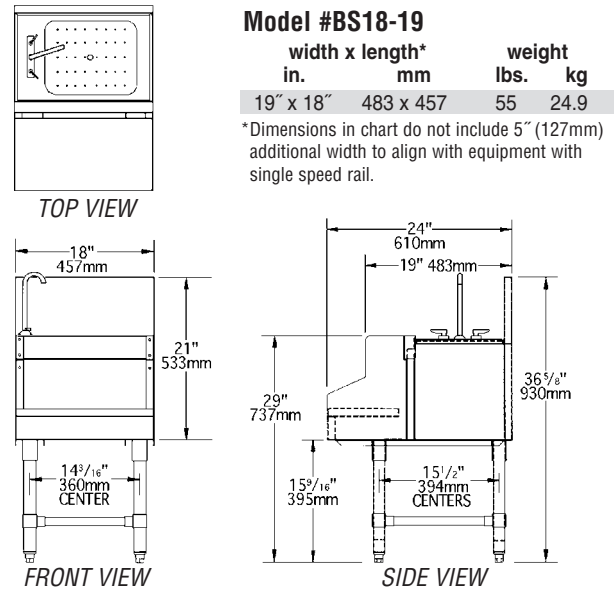
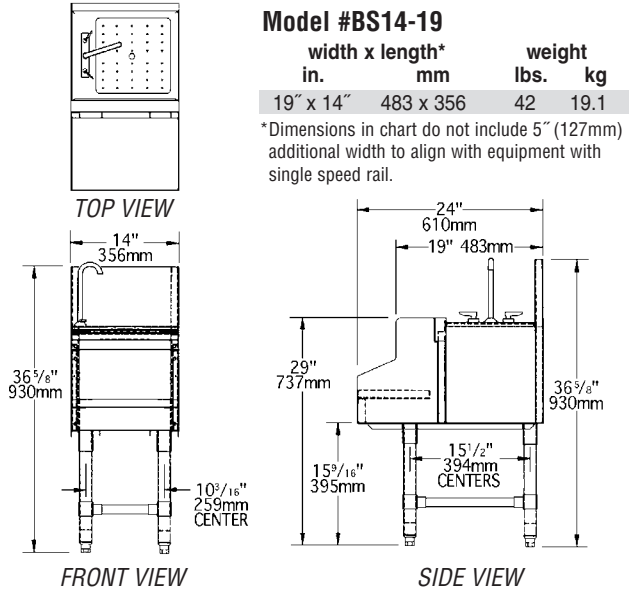


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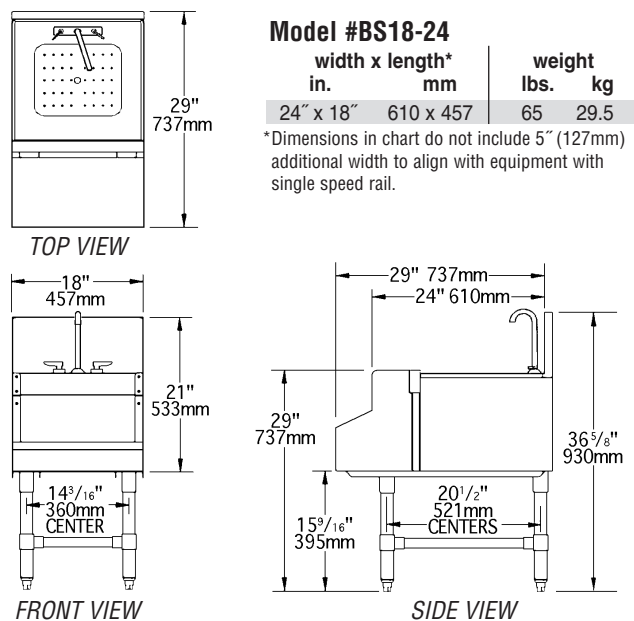
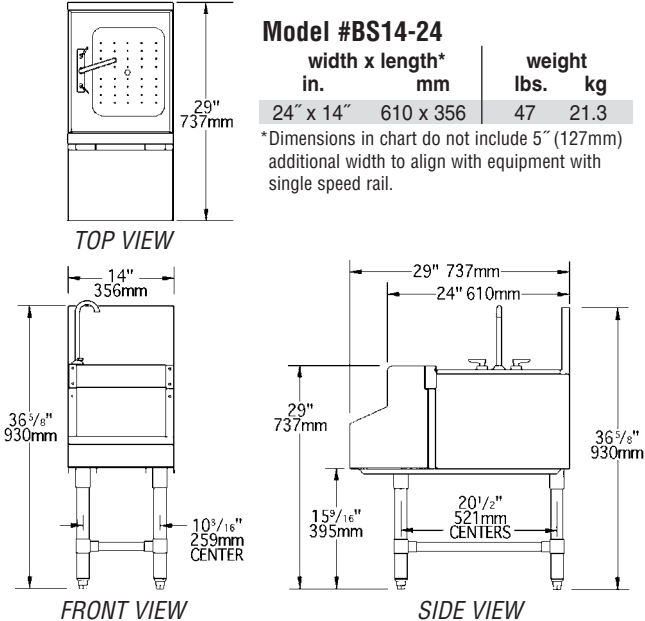
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Spec-Bar® Blender Stations with T&S Faucet

Blender Stations to use with 19" (483mm) wide equipment:



Blender Stations to use with 24" (610mm) wide equipment:



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