



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Spec-Bar® Drop-In Ice Chest, model _____. Heavy gauge type 304 stainless steel construction for strength and corrosion resistance. Ice chest to be 10½" deep with foamed-in-place insulation, non-metallic breaker strip to prevent heat transfer, and stainless steel sliding cover.



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

Spec-Bar® Drop-In Ice Chests

MODELS:

- DIC1420
- DIC2014
- DIC1626
- DIC2616

Design and Construction Features

- 1½" (38mm) NPT drain connections on models without post-mix cold plate.
- ½" (13mm) NPT drain connections on models with post-mix cold plate. 4" (102mm) long pipe nipple provided.
- Sliding covers constructed of type 304 stainless steel included with all models.
- Exterior, sides, sliding covers and interior are constructed of 20 gauge stainless steel.
- Top and bottom are constructed of 18 gauge stainless steel.
- Ice chest interior depth is 10½" (267mm).
- Provided with polymer mounting base components and hardware.

Options / Accessories

- 2-circuit post-mix cold plate
- 8-circuit post-mix cold plate*
- 10-circuit post-mix cold plate*

*Available for #DIC1626 and #DIC2616 only.

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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



EG40.20 Rev. 05/11

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

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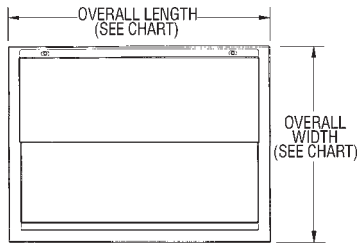
KaTom Restaurant Supply, Inc.



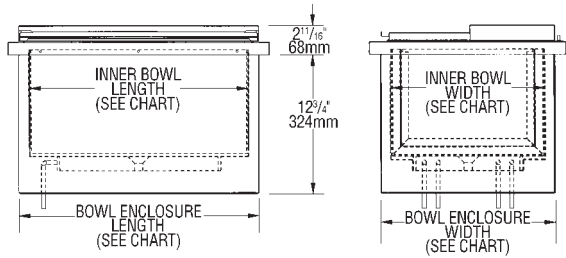
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Spec-Bar® Drop-In Ice Chests



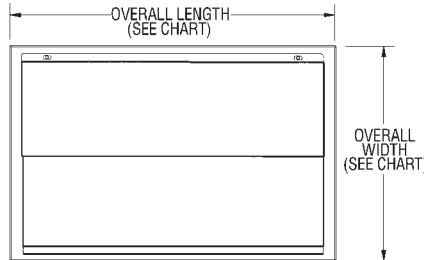
TOP VIEW



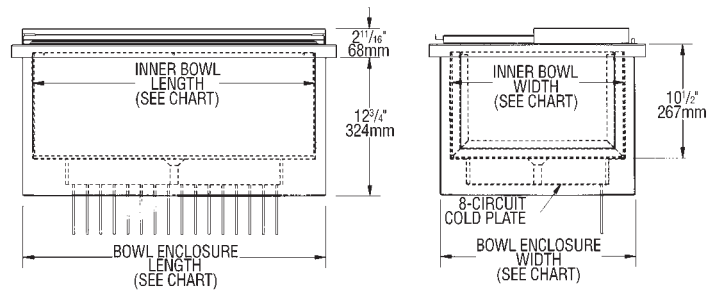
FRONT VIEW

SIDE VIEW

#DIC1420-2 shown



TOP VIEW



FRONT VIEW

SIDE VIEW

#DIC1626-8 shown

model #	overall		inner bowl		bowl enclosure		cut-out dimensions				weight lbs. kg	ice cube capacity		ice flake capacity								
	in.	mm	in.	mm	in.	mm	in.	mm	in.	mm		in.	mm	lbs.	kg	lbs.	kg					
DIC1420	18"	457	24"	610	14"	357	20"	508	16"	406	22"	559	16 1/4"	413	22 1/4"	565	88	39.9	72	32.7	98	44.5
DIC2014	24"	610	18"	457	20"	508	14"	357	22"	599	16"	406	22 1/4"	565	16 1/4"	413	88	39.9	72	32.7	98	44.5
DIC1626 *	20"	508	30"	762	16"	406	26"	660	18"	457	28"	711	18 1/4"	464	28 1/4"	718	122	55.3	121	54.9	163	73.9
DIC2616 *	30"	762	20"	508	26"	660	16"	406	28"	711	18"	457	28 1/4"	718	18 1/4"	464	122	55.3	121	54.9	163	73.9

2-circuit post-mix cold plate available for all models. To order, add suffix "-2" to model number. Example: DIC1420-2

* 8-circuit post-mix cold plate available for models #DIC1626 and #DIC2616. To order, add suffix "-8" to model number. Example: DIC1626-8

10-circuit post-mix cold plate available for models #DIC1626 and #DIC2616. To order, add suffix "-10" to model number. Example: DIC2626-10

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 Rev. 05/11

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