



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Open Base Solid Top Unit, model _____. Top to be type 16/430 stainless steel with heavy gauge stainless steel body. Galvanized adjustable undershelf with 1½" O.D. galvanized tubular legs. Stationary units feature adjustable bullet feet. Portable units come with stainless steel push handle and 4"-diameter casters—two with brakes.



stationary unit

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

Solid Top Units—Open Base

MODELS:

- | | |
|--------------------------------|---------------------------------|
| <input type="checkbox"/> ST-3 | <input type="checkbox"/> PST-3 |
| <input type="checkbox"/> SST-3 | <input type="checkbox"/> SPST-3 |
| <input type="checkbox"/> ST-4 | <input type="checkbox"/> PST-4 |
| <input type="checkbox"/> SST-4 | <input type="checkbox"/> SPST-4 |
| <input type="checkbox"/> ST-5 | <input type="checkbox"/> PST-5 |
| <input type="checkbox"/> SST-5 | <input type="checkbox"/> SPST-5 |

Construction

- Top is constructed of 16 gauge 430 series stainless steel, flanged down over 22 gauge 430 series stainless body.
- Legs are constructed of 1½" (42mm) O.D. galvanized tubing.
- Undershelf constructed of 18 gauge galvanized steel.

Design

- Stationary models have adjustable non-marking bullet feet.
- Portable models have 4" (102mm)-diameter swivel casters, two with brake.
- Portable units include drop brackets.

Options / Accessories

- | | |
|---|---|
| <input type="checkbox"/> Spillage pans | <input type="checkbox"/> Dish shelf |
| <input type="checkbox"/> Bolted-in undershelf | <input type="checkbox"/> Buffet shelf with sneeze guard |
| <input type="checkbox"/> Casters | <input type="checkbox"/> 8" (203mm) cutting board |
| <input type="checkbox"/> Overshelves | |
| <input type="checkbox"/> Tray slide/shelf | |

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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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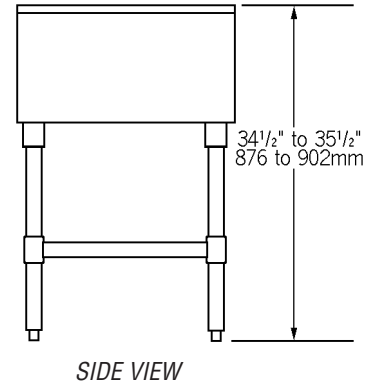
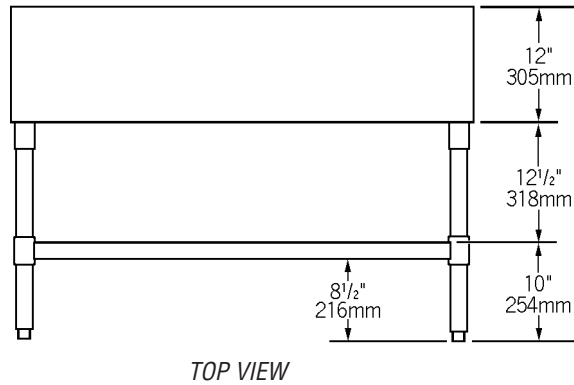
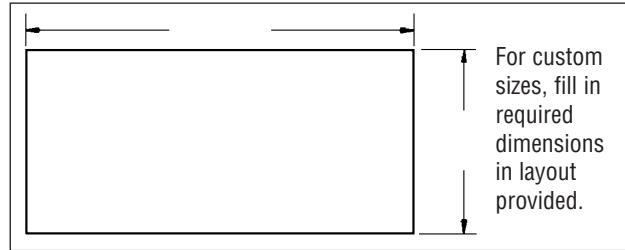
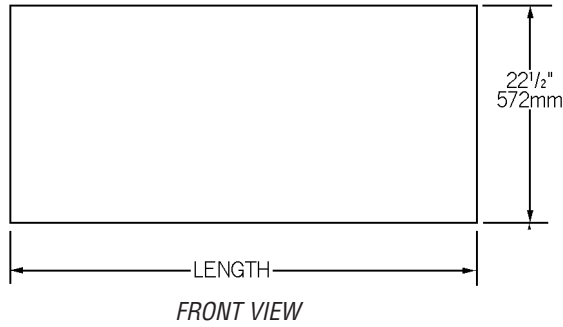
KaTom Restaurant Supply, Inc.



Profit from the Eagle Advantage®

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

Solid Top Units—Open Base



WITH GALVANIZED LEGS & UNDERSHELF model #	WITH STAINLESS STEEL LEGS & UNDERSHELF model #	stationary or portable	weight		length		weight	
			in.	mm	in.	mm	lbs.	kg
ST-3	SST-3	stationary	22 1/2"	572	48"	1219	83	37.6
PST-3	SPST-3	portable	22 1/2"	572	50 1/2"	1283	89	40.4
ST-4	SST-4	stationary	22 1/2"	572	66"	1676	102	46.3
PST-4	SPST-4	portable	22 1/2"	572	63 1/2"	1613	108	49.0
ST-5	SST-5	stationary	22 1/2"	572	79"	2007	123	55.8
PST-5	SPST-5	portable	22 1/2"	572	81 1/2"	2070	129	58.5

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