



Specification Sheet

Short Form Specifications

Eagle Spec-Bar[®] Combination Ice Chest, model ______. Heavy gauge type 304 stainless steel body, legs, leg channels and cross rails. Ice chest to be 10% deep standard, with foamed-in-place insulation, non-metallic breaker strip to prevent heat transfer, and stainless steel sliding cover. Ice chest and bottle racks to have separate compartments and drains. % x 2% rectangular slots in top of backsplash for tubing. Stainless steel adjustable bullet feet. (2 or 8) circuit post mix sealed-in cold plate available.



19" wide (483mm) unit

Options / Accessories

- □ 2-circuit post-mix cold plate
- □ 8-circuit post-mix cold plate
- □ 10-circuit post-mix cold plate
- Extra deep ice bin on 19" (483mm)-wide units
- Speed rail

EAGLE GROUP

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For custom configuration or fabrication needs, contact our **SpecFAB® Division**. Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

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

Spec-Bar® Combination Ice Chests

MODELS:

□ BCT30L-19 □ BCT36L-19 □ BCT42L-19 □ BCT48L-19	BCT54-19	□ BCT30L-24 □ BCT36L-24 □ BCT42L-24 □ BCT48L-24 □ BCT30R-24 □ BCT36R-24	DBCT48-24 BCT54-24 BCT60-24
<i>□BCT48L-19</i> <i>□BCT24R-19</i>	<i>□BCT60-19</i>	□BCT30R-24 □BCT36R-24	
□ <i>BCT24R-19</i> □ <i>BCT30R-19</i>		□ <i>BCT36R-24</i> □ <i>BCT42R-24</i>	
□ <i>BCT36R-19</i>		□ <i>BCT48R-24</i>	

Design and Construction Features

- Backsplash, sides, front panel, ice compartment and bottle well are all 20 gauge type 304 stainless steel.
- Top panel is 18 gauge and leg channels, legs and crossbracing are 16 gauge stainless steel.
- Standard model drains have 1½" (38mm) tailpiece; post-mix cold plate model drains have ½" x 4" (13 x 100mm) NPT black pipe nipple.
- Tubing access holes are % x 2% (22 x 73mm) and capacity per hole is 12 lines of % I.D. x % O.D. (6 x 10mm) nylon braided tubing.
- All models come with type 304 stainless steel sliding covers.
- 2-circuit post-mix cold plates available for all sizes, except where noted in charts. 8-circuit and 10-circuit post-mix cold plates available for 24" (610mm) long and larger models only, except where noted in charts on back page. (Add suffix "-2", "-8", or "-10".)
- Post-mix cold plate connection is ¼" (6mm) 0.D. stainless steel tubing with swaged end.
- Ice bin interior depth is 10½" (267mm) in standard models and 14½" (368mm) in extra deep models complete with non-metallic breaker strip.
- Legs are 1%" (41mm) diameter type 304 stainless steel with stainless steel bullet feet.
- Crossbrace legs feature adjustable castings.





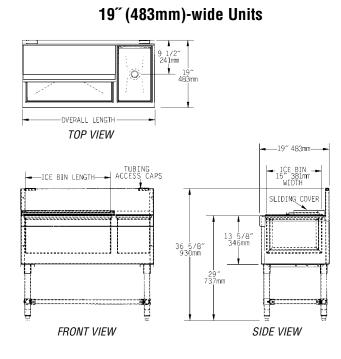
EG40.19 Rev. 05/18

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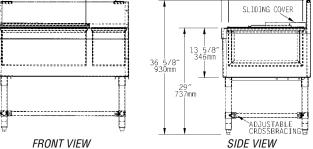


Item No.:	
Project No.:	
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Spec-Bar® Combination Ice Chests



24" (610mm)-wide Units



Units with Single Left or Right Bottle Rack - holds 6 bottles Units with Single Left or Right Bottle Rack - holds 8 bottles

Onits with Onigic Left of Hight Dottie Hauk						143 0	DOIL	03		The only is containing in Doute Haak											
	overall ice bin ice bin length width length		ice weight capacity						overall length		ice bin width		ice bin length		weight		e acity				
model #	in.	mm	in.	mm	in.	mm	lbs.	kg	lbs.	kg	model #	in.	mm	in.	mm	in.	mm	lbs.	kg	lbs.	kg
BCT24L or R-19*	24″	610	15″	381	11″	279	119	54.0	40	18.1	BCT30L or R-24*	30″	762	20″	508	17″	432	158	71.6	64	28.9
BCT30L or R-19*	30″	762	15″	381	17″	432	132	59.9	50	22.8	BCT36L or R-24	36″	914	20″	508	23″	584	161	73.0	85	38.5
BCT36L or R-19	36″	914	15″	381	23″	584	153	69.4	67	30.4	BCT42L or R-24	42″	1067	20″	508	29″	737	163	73.9	106	48.2
BCT42L or R-19	42″	1067	15″	381	29″	737	181	82.1	84	38.0	BCT48L or R-24	48″	1219	20″	508	35″	889	179	87.2	127	54.8
BCT48L or R-19	48″	1219	15″	381	35″	889	196	88.9	100	45.6	* There are no option	nal nos	t-mix co	ld nla	es ava	ilahle t	for thes	e mod	els		

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

Units with Left & Right Bottle Racks - holds 12 bottles										Units with Left & Right Bottle Racks - holds 16 bottles											
		erall ngth		bin dth		bin ngth	wei	ght	ice ht capacity						ice bin width		ice bin length		weight		e acity
model #	in.	mm	in.	mm	in.	mm	lbs.	kg	lbs.	kg	model #	in.	mm	in.	mm	in.	mm	lbs.	kg	lbs.	kg
BCT48-19	48″	1219	15″	381	23″	584	169	76.7	67	30.4	BCT48-24	48″	1219	20″	508	23″	584	189	85.7	85	38.5
BCT54-19	54″	1372	15″	381	29″	737	179	87.2	84	38.0	BCT54-24	54″	1372	20″	508	29″	737	199	90.3	106	48.2
BCT60-19	60″	1524	15″	381	35″	889	189	85.7	100	45.6	BCT60-24	60″	1524	20″	508	35″	889	209	94.8	127	54.8

Note: Ice bin and bottle rack compartments are joined into one integral unit with separate compartments and drains. Each bottle rack compartment is fully insulated for ice-chilled storage of six or eight bottles. "Left" or "right" must be specified. Models with two bottle rack compartments store six or eight bottles on each side of the ice chest (12 or 16 bottles total). Combination ice chests are not recommended for dry, room temperature storage of bottles. Instead, higher bottle capacity liquor displays (see catalog sheet #EG40.47) should be ordered.

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