![Eagle Group logo]

Profit from the Eagle Advantage®

Specification Sheet

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

Short Form Specifications

Eagle Director's Choice® Cold Food Unit with Refrigerated Mechanical Cold Pan, model _____. Top to be 16/304 stainless steel turned down on all sides. 1½″ square type 304 stainless steel all-welded tubular base. Stainless steel apron on operator's side. Fully mobile with 5″ poly tread casters, two with brake. Quick release spring loaded docking device keeps adjoining units together. Fully insulated cold pan provides maximum efficiency and energy savings. Available with 4⅝″ standard-depth cold pan, optional 9¾″-deep cold pan, or 9″-deep cold pan with recessed top which conforms to NSF-7 standard for refrigeration. Comes with self-contained refrigeration system. Accommodates standard 12″ x 20″ pans. Provided with a ¾″ stainless steel drain. Standard laminate front panel is holly berry red (Wilsonart® #D307-60).

cold food unit shown with optional double tier sneeze guards, optional tray slide and optional laminate end panels

exclusive docking device joins units together without the use of tools

Director's Choice® Cold Food Units with Refrigerated Cold Pans

MODELS:

❏ *DCS2-CFUR*   ❏ *DCS2-CFURN*
❏ *DCS3-CFUR*   ❏ *DCS3-CFURN*
❏ *DCS4-CFUR*   ❏ *DCS4-CFURN*
❏ *DCS5-CFUR*   ❏ *DCS5-CFURN*
❏ *DCS6-CFUR*   ❏ *DCS6-CFURN*

Design and Construction Features

- 30″ (762mm) wide top is solid, constructed of 16 gauge type 304 stainless steel, die-formed, welded, polished, and reinforced with hat channel.
- 120V operation wired to a 6 (1829mm) cord and NEMA 5-15P plug.
- Welded 1½″ (38mm) type 304 stainless steel square tubular base construction.
- Open-base frame features type 304 stainless steel apron on operator's side.
- Cold Pans are 20″ (508mm)-wide. Accepts 12″ x 20″ (305 x 508mm) food pans. Includes removable adapter bars.
- Three working heights available—see Catalog Sheet EG33.07:
  - 34″ (864mm) standard working height complies with ADA guidelines for accessibility standards.
  - 30″ (762mm) for middle schools.
  - 28″ (711mm) low profile for elementary schools and nursing/healthcare facilities.
- Tray slide heights* available—see Catalog Sheet EG33.07:
  - 31″ (787mm) standard height for middle & high schools.
  - 27″ (686mm) height for elementary schools and nursing/healthcare facilities.
- Fully mobile - standard 5″ (127mm) poly tread casters, two with brake (brake casters on server side).
- Quick-release spring-loaded docking device keeps adjoining units together without the use of tools.
- Standard front holly berry red (Wilsonart® D307-60) laminate mounted on 18 gauge galvanized subpanel.
- All units accommodate optional accessories, including tray slides, work shelves, and removable undershelves. See Catalog Sheet EG33.07.

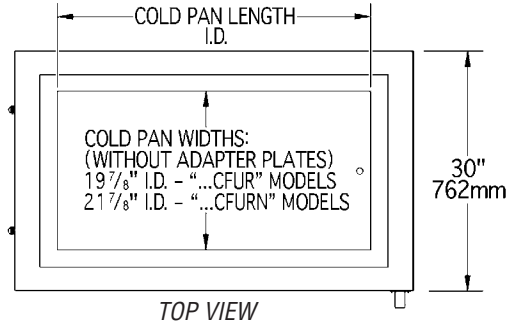* Tray slide heights noted pertain to units with 34″ (864mm) standard working height.
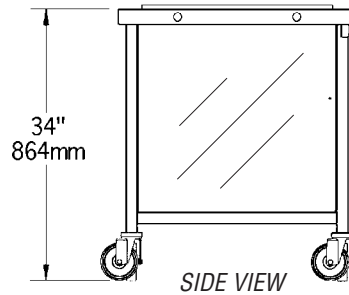
Options / Accessories

❏ Laminated end panels
❏ Stainless steel end panels
❏ Stainless steel front panel
❏ Stainless steel tray slide*
❏ Work shelf**
❏ Rear doors and panels***
❏ Sneeze guards - single tier
❏ Sneeze guards - double tier
❏ Display lights for overshelf

❏ 9¾″ Full depth cold pan
❏ 9¾″ Full depth cold pan w/side coils
❏ Specify laminate _____
❏ Removable undershelf
❏ 12″ x 20″ food pans
❏ NSF-7 compliance
❏ 5-year compressor warranty****
❏ Custom options (see EG8154)

  * Available in solid ribbed, square tubular or round tubular. For front, rear, or ends.
  ** Available in hardwood, stainless steel, poly, or Richlite®. For front, rear, or ends.
  *** Available in hinged, solid, or louvered
  **** Specify at time of order

Certifications / Approvals

NSF   UL
CUSTOM-BUILT

AUTOQUOTES
KCL

EAGLE GROUP
100 Industrial Boulevard, Clayton, DE 19938-8903 USA
Phone: 302-653-3000 • Fax: 302-653-2065
www.eaglegrp.com

Foodservice Division: Phone 800-441-8440
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

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EAGLE GROUP
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Item No.:	_____
Project No.:	_____
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Director's Choice® Cold Food Units with Refrigerated Cold Pan

COLD PAN LENGTH I.D.

COLD PAN WIDTHS:
(WITHOUT ADAPTER PLATES)
19⅞" I.D. – "...CFUR" MODELS
21⅞" I.D. – "...CFURN" MODELS

30"
762mm

TOP VIEW

Please note:
Model shown with optional
end panels.

LENGTH

2" 51mm

FRONT VIEW

34"
864mm

SIDE VIEW
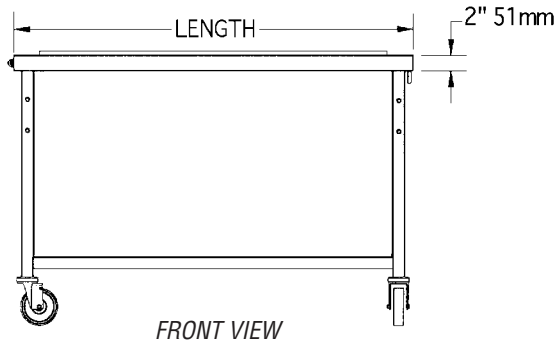
	With 4⅝" (117mm) Standard Depth Cold Pans*				With 9" (229mm) Full Depth Cold Pans, and 3" (76mm) Recessed Top (NSF-7)						
		cold pan					**cold pan**		**overall**		
	electrical	**width x length**				**electrical**	**width x length**		**length**		**# of **
model #	**data**	**in.**	**mm**		**model #**	**data**	**in.**	**mm**	**in.**	**mm**	**pans**
DCS2-CFUR *	120V, 3.9A	19⅞" x 25½"	505 x 648		DCS2-CFURN	120V, 6.0A	21⅞" x 27¾"	556 x 705	36"	914	2
DCS3-CFUR *	120V, 3.9A	19⅞" x 39¼"	505 x 997		DCS3-CFURN	120V, 6.0A	21⅞" x 41½"	556 x 1054	50"	1270	3
DCS4-CFUR *	120V, 6.8A	19⅞" x 53"	505 x 1346		DCS4-CFURN	120V, 7.8A	21⅞" x 54¼"	556 x 1378	64"	1626	4
DCS5-CFUR *	120V, 9.8A	19⅞" x 66¾"	505 x 1696		DCS5-CFURN	120V, 10.7A	21⅞" x 69"	556 x 1753	78"	1981	5
DCS6-CFUR *	120V, 9.8A	19⅞" x 80½"	505 x 2045		DCS6-CFURN	120V, 10.7A	21⅞" x 81¾"	556 x 2077	96"	2438	6

* Full depth 9-3/4″ refrigerated cold pan available for these models. To order, add suffix "**-F**" to model number. Example: DSC3-CFUR-**F**
Full depth refrigerated cold pan with side coils available for these models. To order, add suffix "**-FS**" to model number. Example: DSC3-CFUR-**FS**
(Note: Optional full-depth pans not compliant with NSF-7. Check local health codes for applications required.)

** Cold pan comes with removable adapter bars which, when positioned, accept the "# of pans" noted in chart.
Adapter bars for "-CFUR" cold pans run front-to-back. Adapter bars for "-CFURN" cold pans run front-to-back and end-to-end.

Optional laminate end panels available. To order, add suffix "**-LEP**" to model number. Example: DSC3-CFUR-**LEP**
Optional stainless steel front panel in lieu of laminate front panel available. To order, add suffix "**-S**" to model number. Example: DCS3-CFUR-**S**
Optional stainless steel end panels available. To order, add suffix "**-SEP**" to model number. Example: DSC3-CFUR-**S-SEP**

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