

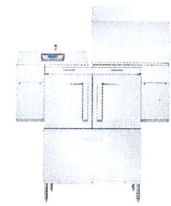
Project
Westwood High School Spec

From
Dave Swain Associates, Inc.
Tony Ruggiero
6 Lyberty Way, Suite 101
Westford, MA 01886
978-392-8401
978-392-8401 (Contact)

ITEM 1 - DISHWASHER, CONVEYOR TYPE, VENTLESS (1 REQ'D)

Hobart Model CLPS66ENVL+BUILDUP Dimensions: 78(h) x 96(w) x 38(d)

Ventless Conveyor Dishwasher, heat pump energy recovery operation, 22" power scrapper, single tank, (202) racks/hour, Opti-Rinse™ system, insulated hinged cabinet-style doors with door interlock switches, door actuated drain closure, pressure reducing valve, self-aligning wash manifolds, stainless steel anti-clogging wash arms, removable pump intake screen, stainless steel self-draining pump & impeller, (1) scrap screen & basket, 19-1/2"H chamber accommodates (6) sheet pans, 0.62 gallon/rack, stainless steel enclosure panels, NSF rated pot and pan mode, programmable microprocessor controls with low temperature, dirty water, and de-lime notification, 30kW stainless booster heater, 9kW wash tank heater, 4 HP compressor, 1/6 HP drive, 2 HP wash, 2 HP power scrapper, 1/6 HP heat pump fan, ENERGY STAR® (heat pump ships separately)



- 1 ea Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply depending on the service requested. consult Factory.
- 1 ea Standard warranty - 1-Year parts, labor & travel time during normal working hours within the USA
- 1 ea Assembly by local Hobart Service office if within 100-mile radius & completed during normal business hours. Includes required assembly of heat pump system to dish machine, inter-wiring, and quick connect refrigeration lines. Price does not include any external utilities or final connections. 72 hour assembly notice required. Any additional training required by the General contractor or Customer for assembly will be at additional charge to the customer. If customer location is beyond 100 miles of the local Hobart Office, please contact the Branch Manager or Agent for more specific quote.
- 1 ea Model SITESURVEY-CHKONO Pre-Sale Checklist must be completed and approved. ORDER WILL NOT BE PROCESSED UNTIL CHECKLIST IS PROVIDED AND APPROVED
- 1 ea Model CLPS66ENVL-ELE0AX 208v/60/3-ph
- 1 ea Model CLPS66ENVL-HTE09K Electric tank heat 9kw
- 1 ea Model CLPS66ENVL-ERH30K 30 kW electric booster
- 1 ea Model CLPS66ENVL-DIRORL Right to left operation
- 1 ea Model CLPS66ENVL-HGTSTD Standard height
- 1 ea Model CLPS66ENVL-FETSTD Standard feet
- 1 ea Model WS80-WARNING For water of 3 grains of hardness, a water softener is suggested. If not chosen, customer is responsible for all claims regarding scale buildup in machine
- 1 ea Model CLE/TBL-SWITCH Table limit switch CLE-Series

ITEM 2 - THREE (3) COMPARTMENT SINK (1 REQ'D)

Eagle Group Model FN2860-3-24-14/3 Dimensions: 44.5(h) x 114(w) x 35(d)

Spec-Master® FN Series Sink, three compartment, 114"W x 35"D, 14/304 stainless steel top, coved corners, 20" wide x 28" front-to-back x 14" deep compartments, 24" drainboards on left & right, 9-1/2"H backsplash with 1" upturn & tile edge, (2) sets of 8" OC splash mount faucet holes, rolled edges on front & sides, includes 3-1/2" basket drains, stainless steel crossbracing on all sides, stainless steel legs & adjustable bullet feet, NSF



NOTE: Faucet(s) and Drain(s) by Others

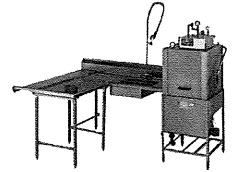
- 2 ea Model 313293 T&S Faucet, splash-mounted, 8" centers, 12" swing spout, extra heavy duty, NSF

ITEM 3 - CLEAN DISHTABLE (1 REQ'D)**Eagle Group Model CDTL-84-14/3 Dimensions: 43.5(h) x 84(w) x 30(d)**

Spec-Master® Clean Dishtable, straight design, 84"W x 30"D x 43-1/2"H overall, right-to-left operation, 14/304 stainless steel top, 8"H backsplash, raised rolled edges on front & side, stainless steel legs & crossbracing, adjustable metal feet, NSF

**ITEM 4 - DISHTABLE, SOILED "L" SHAPED (1 REQ'D)****Eagle Group Model SDTLR-120-14/3 Dimensions: 43.5(h)**

Soiled Dishtable, U-design with dish landing shelf, 84"W x 104"W x 72"W x 30" working depth, right-to-left operation, 14/3 stainless steel top, 72"W x 12"D dish landing shelf with rolled front edge, 8"H backsplash, 20" x 20" x 5" deep pre-rinse sink with basket drain, (1) splash mount faucet hole for pre-rinse, includes scrap block, raised rolled edges on front & side, stainless steel legs & side bracing, adjustable feet, NSF Double Sided Sorting Shelf, tubular, table mount (1" OD tubular uprights) & end wall mount, 72"W x 30.875"D x 33.375"H, 1.625"dia. tubing, 16/3 stainless steel construction



- 1 ea Model 313295 T&S Pre-Rinse Spray, deck mount with mixing valve, wall bracket, extra heavy-duty
- 1 ea Model 300720 Lever Handle Drain, 1-1/2" or 2" IPS connection

The items and quantities quoted is based on information provided to us. **Please examine carefully and verify**

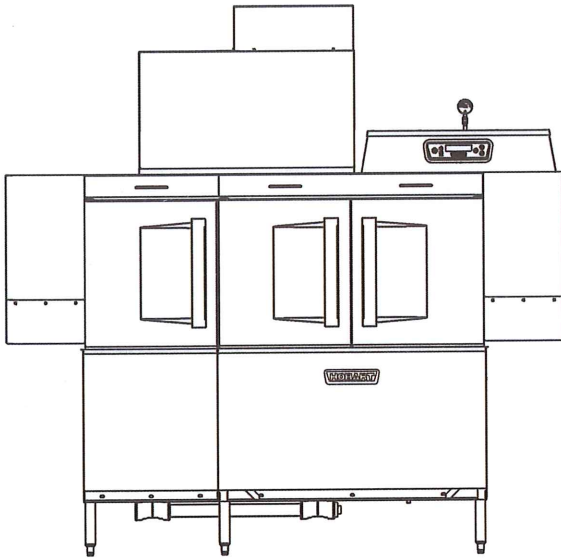


Project _____
 AIA # _____ SIS # _____
 Item # _____ Quantity _____ C.S.I. Section 114000



COMMERCIAL
 DISHWASHERS

CLPS66eN-VL VENTLESS ELECTRIC High Temperature Rack Conveyor Dishwashing Machine



SPECIFIER STATEMENT

Specified dishwasher will be Hobart CLPS66eN Ventless electric tank heat model with Opti-Rinse™. Includes 22" power scrapper, insulated ergonomic cabinet style doors, dirty water indicator, configurable *intelligent* de-lime notification, top mounted computer controls, and NSF approved pot and pan cycle mode. The dishmachine uses energy efficient heat-pump ventless technology, combined with energy recovery, removes the need for direct venting while providing auxiliary heat to the wash tank. The wash tank utilizes durable precision pressure sensor monitors in lieu of conventional mechanical floats. The 19.5" standard chamber height will accommodate up to (6) standard sheet pans at a time on an open-end sheet pan rack.

STANDARD FEATURES

- + Ventless heat pump technology
- + Energy recovery
- + No exhaust cowls or exhaust hood required
- + 202 racks per hour
- + 22" power scrapper
- + Opti-Rinse™ system
- + Rapid return conveyor drive mechanism
- + Internal stainless steel pressure-less 30kW booster heater
- + Large double door opening for ease of cleaning
- + Doors are insulated & hinged with door interlock switches
- + 19.5" chamber height opening (accepts sheet pans)
- + Top mounted micro-processor control module
- + Energy saver mode (programmable auto-shut down)
- + Dirty water indicator
- + Manager activated low temperature alert
- + NSF rated configurable pot and pan dwell mode
- + Configurable *intelligent* delime notification
- + Service diagnostics
- + Self-aligning wash manifolds
- + Stainless steel anti-clogging wash arms
- + Removable pump intake screen
- + Stainless steel self-draining pump and impeller
- + Single, sloping scrap screen and scrap basket
- + Stainless panels enclose perimeter and bottom
- + Door actuated drain closure

OPTIONS & ACCESSORIES (Available at extra cost)

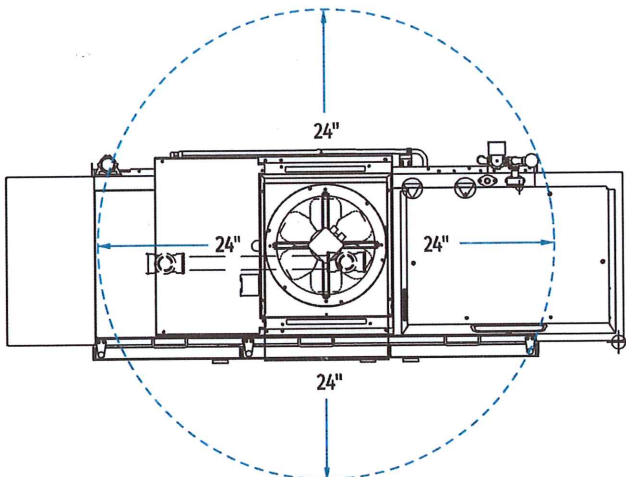
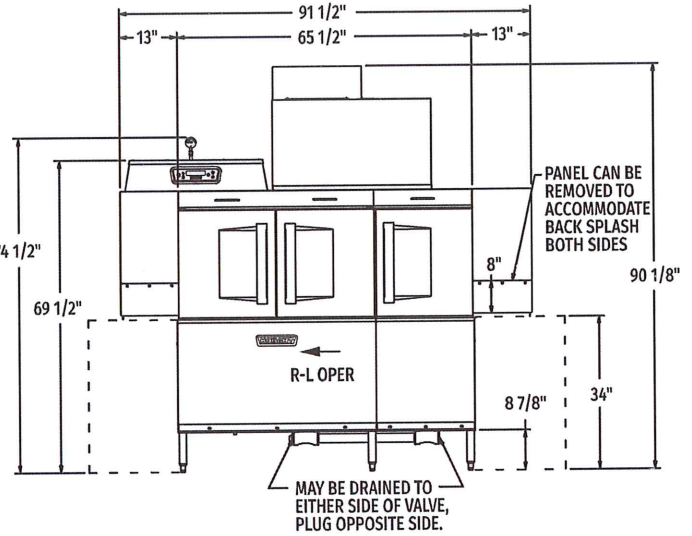
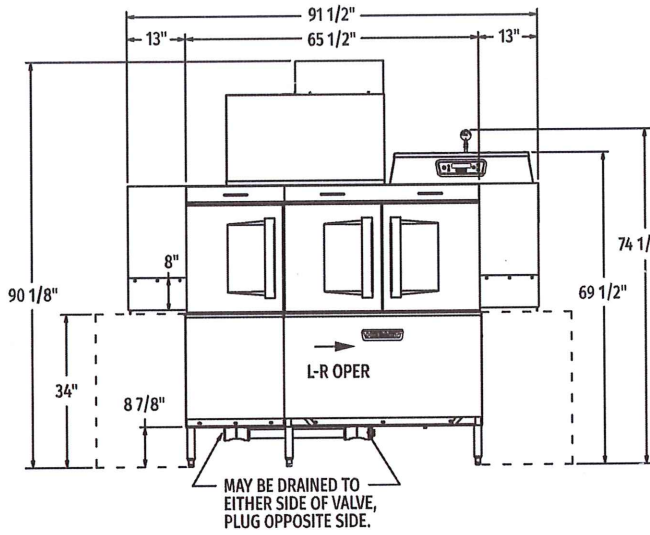
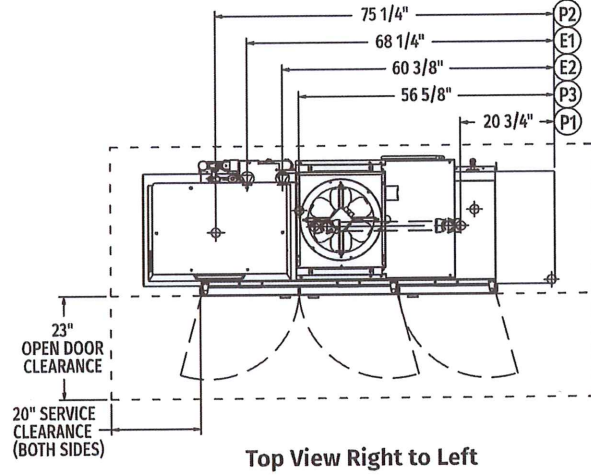
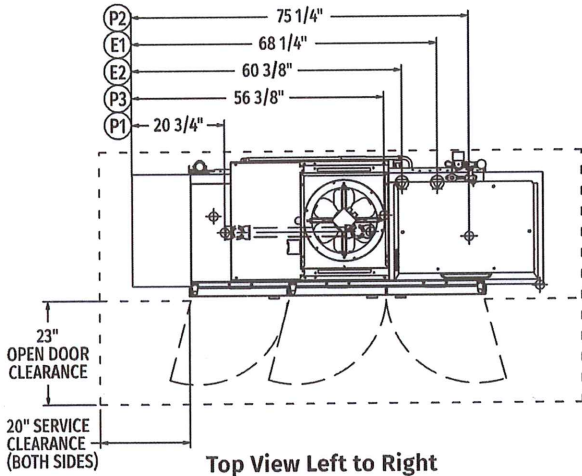
- Drain water tempering kit (field installed)
- Flanged feet kit (requires three kits)
- Table limit switch with 10' cable
- Correctional package
- Water shock absorber kit
- Factory-mounted circuit breakers
- Common electrical connection (one service connection, see page 4)
- WS-80 water softener (*recommended*)

CLen SERIES – CLPS66eN-VL VENTLESS ELECTRIC

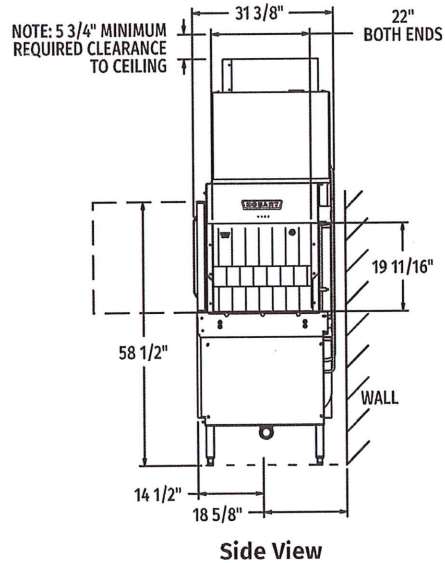
Approved by _____ Date _____ Approved by _____ Date _____



CLPS66eN-VL VENTLESS ELECTRIC High Temperature Rack Conveyor Dishwashing Machine



No Ventilation, Supply or Return, within 24" of Fan Box



MODEL: CLPS66eN-VL
ELECTRIC
L-R OPERATION
D-562815
REV A

MODEL: CLPS66eN-VL
ELECTRIC
R-L OPERATION
D-562814
REV A



CLPS66eN-VL VENTLESS ELECTRIC

High Temperature Rack Conveyor Dishwashing Machine

LEGEND

Electrical Connections	
E1	Electric tank heat, compressor, motors and controls, 1-1/4" conduit hole or 2" conduit, 68" AFF.
E2	Internal electric booster 1-1/4" or 2" conduit, 68" AFF.
NOTE: Common electrical connection (one service connection) available, see page 4 for details.	
Plumbing Connections	
P1	Drain. May be drained to either side of valve, plug opposite side 2" FPT. Recommend a floor drain minimum of 12" from machine for access and maintenance. 7-3/8" AFF.
P2	Cold water connection 1/2" FPT, 55° F, minimum, 11-3/16" AFF.
P3	Optional cold water connection for drain water tempering 1/2" FPT, cold water temperature 80° F, maximum 7-3/8" AFF.

SPECIFICATIONS

Capacities

Racks Per Hour (NSF rated)	202
Wash Tank (U.S. gallons)	21.5
Power Scrapper (U.S. gallons)	23
Conveyor Speed (feet per minute)	5.6
Refrigerant (R450A)	2.9 kg. / 6.4 lbs.

Motor Horsepower

Compressor	.4
Drive	1/6
Wash	.2
Power Scrapper	.2
Exhaust Fan	1/6

Water Consumption

U.S. Gallons per Hour (maximum use at 20 PSI)	126
Additional Water Needed to Cool Heat Pump	.0
U.S. Gallons per Rack	0.62
Peak Drain Flow (U.S. gallons per minute)	38

Heating

Tank Heat, Electric (kW)	.9
Standard Electric Booster (built-in 30kW)	30

Shipping Weight (approximate)

Dish Machine	1,044 lbs.
Heat Pump	253 lbs.

Crated Dimensions

Dish Machine	.96"L x 38"W x 78"H
Heat Pump Assembly	.44"L x 34"W x 36"H

E1	Electrical Connection (3 PH only) Motors, Compressor, Controls and Electric Tank Heat		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208/60/3	56.6	70	70
240/60/3	52.7	70	70
480/60/3	26.3	35	35

NOTE: Electric tank heat can be split from motors & controls, see page 4 for details.

E2	Booster Heat 30 kW (Standard)		
Voltage	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208/60/3	83.9	90	90
240/60/3	80.2	90	90
480/60/3	40.1	50	50

Dishmachine not provided with internal GFCI protection.

WARNING: Plumbing and electrical connections should be made by qualified personnel who will observe all the applicable plumbing, sanitary, safety codes and National Electrical Code.

Plumbing Notes: Building flowing water pressure to dish machine is 20 PSI, (+/- 5 PSI). Pressure reducing valve is factory installed.

Water Quality Required:

- Total water hardness < 3 grains per gallon.
- Total suspended solids (TSS) < 10 microns.
- Water softener recommended on P2 cold water connection.

Venting Notes:

- Ventless heat pump operation eliminates the need for vent cowls and vent hoods.
- No facility ventilation, supply or return, within 24" of heat pump enclosure.
- Heat pump ships separately and is assembled at time of installation.

CLPS66eN-VL Electric Heat Dissipation	
BTU/HR.	
Latent	Sensible
6,100	3,100



CLPS66eN-VL VENTLESS ELECTRIC High Temperature Rack Conveyor Dishwashing Machine

COMMON ELECTRICAL CONNECTION (ONE SERVICE CONNECTION) – CONTACT FACTORY FOR ADDITIONAL INFORMATION

Common Electrical Connection (Includes Motors & Controls, Compressor, Electric Tank Heat & Electric Booster Heater)			
Voltage	MACHINE AND 30kW BOOSTER		
	Rated Amps	Minimum Supply Circuit Ampacity	Maximum Protective Device
208/60/3	140.5	175	175
240/60/3	132.9	175	175
480/60/3	66.4	90	90

CLeN-VL INSTALLATION GUIDELINES - SEE SUPPLEMENTAL DOCUMENT F48509

HOBBART CLeN-VL Installation Guidelines

A RETURN & SUPPLY AIR VENTS placed a minimum of 24" from heat pump fan enclosure (to leading edge of vent)

B ADJACENT WALL TO EDGE OF MACHINE requires a minimum of 43" clearance to accommodate 30" table (incl. backplash & roll) + 12" vent hood (see reverse for exploded view)

C All CLeN-VL models come standard with 12" wide exterior vent hoods on both load and unload of dishmachine.

D ROOM CONSIDERATIONS
Dishroom ceiling heights shall have a min. height of 96" (93" H Delivery Path (doorways/Elevators) shall have a min. clearance of 31.5" W x 74.5" H

E MACHINE TO TABLE CONNECTION DIMENSIONS
For CL44eN-VL models table i.d. is 43.5"
For CL66eN-VL models table i.d. is 63.5"

Shipping Dimensions & Weights
Machine & heat pump ship separately

CL44eN-VL

- Unpacked: 31.5" width, 74.5" height (to top of floor duct), 69.5" length / 56.5" (load vent hood removed)
- Crated: 38" width, 78" height, 74" length
- Shipping Weight: 729 lbs.

CL66eN-VL

- Unpacked: 31.5" width, 74.5" height (to top of floor duct), 91.5" length / 78.5" (load vent hood removed)
- Crated: 38" width, 78" height, 94" length
- Shipping Weight: 1,044 lbs.

Heat Pump Assembly

- Unpacked: 31" width, 35" height, 35" length
- Crated: 35" width, 38" height, 44" length
- Shipping Weight: 253 lbs.

Latent & Sensible Heat

- Latent: 6,100 BTU/hr
- Sensible: 3,100 BTU/hr

Decibel Rating

- Decibel Rating: 74 dBA

Dishmachine Placement

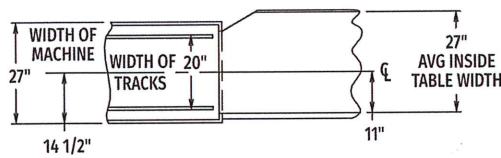
Adjacent Wall to Machine Load Side Table Connection requires a minimum of 43" clearance to accommodate 30" table (including backplash & roll) + 12" vent hood.

Let's Talk
We're ready to help you optimize your dishroom operations. Call 888-378-1335 and talk to one of our experts today.

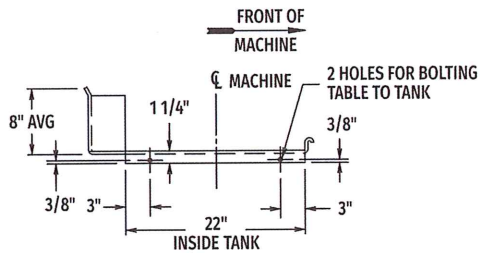
SCAN TO FIND OUT MORE
www.hobartcorp.com/CLVENTLESS

TABLING

Tabling Connection: 66" inside tank (at table connection)



Suggested Track and Table Layout



View Showing Hole Locations in Turned Down Portion of Table

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.

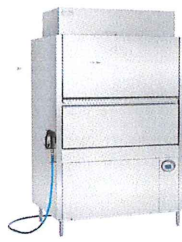
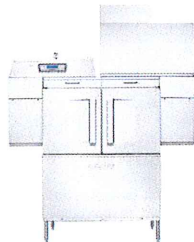


Oversized Equipment Quick Reference Guide

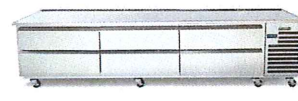
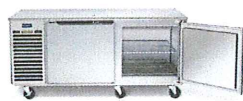
Oversized units with crated shipping dimensions greater or equal to 72" in length and/or 90" in height. If delivery is to a facility without a standard height dock, additional shipping charges will apply depending on the service requested.

HOBART

DOOR TYPES <ul style="list-style-type: none"> • AM15T • AM15VLT 	CONVEYOR TYPES (CL, FT) <ul style="list-style-type: none"> • CL44eN-ADV • CL44eNVL • All 54" Models or Greater • All FT Models 	PREP WASHERS <ul style="list-style-type: none"> • PW10eR • PW20eR • PWVeR 	TURBOWASHERS (TW), TOTEWASHERS (CL64T) WASTE PULPERS (WPS) <ul style="list-style-type: none"> • All Models 	WRAPPING SYSTEM (NGW) <ul style="list-style-type: none"> • All Models
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G, R and A SERIES <ul style="list-style-type: none"> • All Roll-In & Roll-Thru Models • All Three Section Models 	UNDERCOUNTERS (UHT, UHD, ULT, TU) <ul style="list-style-type: none"> • All 72" Models or Greater 	PREP TABLES (UST, USD, UPT, UPD, TS, TB) <ul style="list-style-type: none"> • TB - 60" Models or Greater • TS - 66" Models or Greater • All 72" Models or Greater 	EQUIPMENT STANDS (TE) <ul style="list-style-type: none"> • All Models 48" or Greater 	UNDERCOUNTERS (CLUC) & PREP TABLES (CLPT) <ul style="list-style-type: none"> • All 72" Models or Greater
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THE INFORMATION PROVIDED IS TO BE USED AS A QUICK REFERENCE GUIDE ONLY. PLEASE CONSULT ITW FEG CUSTOMER CARE FOR UNITS NOT LISTED OR ANY QUESTIONS SURROUNDING DELIVERY OPTIONS.



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Spec-Master® Three-Compartment Sinks, model _____, Unit constructed of 14 gauge 300 series, 18-8 stainless steel throughout. Sink bowls covered with a full $\frac{9}{16}$ " radius, and shall have a 14" water level. Drainboards, when required, shall be "V" creased for positive drainage. $9\frac{1}{2}$ " high backsplash with 1" upturn and tile edge. Legs to be $1\frac{1}{2}$ " O.D., stainless steel, with stainless steel gussets, stainless steel crossbracing and adjustable stainless steel bullet feet.



3-compartment sink
(faucets not included)

Options / Accessories

- | | |
|----------------------------------------------------|------------------------------------------------------|
| <input type="checkbox"/> Lever drain | <input type="checkbox"/> Faucets |
| <input type="checkbox"/> Lever drain with overflow | <input type="checkbox"/> Polyboard sink covers |
| <input type="checkbox"/> Twist handle drains | <input type="checkbox"/> Stainless steel sink covers |
| <input type="checkbox"/> Overflow hole | <input type="checkbox"/> Skirted front panel |
| <input type="checkbox"/> Sink kits | |

Assembly:

- Entire assembly is fuse-welded and plished, providing a one-piece seamless sink unit.
- Welded areas are high-speed belt blended to match adjacent surfaces with continuity of satin finish.
- All outside corners of assembly are bullnosed to provide safe, clean edges.
- Water supply is $\frac{1}{2}$ " (13mm) NPS for hot and cold lines.

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: 302-653-2065 • e-mail: quotes@eaglegrp.com

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

Spec-Master® FN Series Coved Corner Three-Compartment Sinks

MODELS:

- | | |
|-------------------------------------|-------------------------------------|
| <input type="checkbox"/> FN2048-3-* | <input type="checkbox"/> FN2472-3-* |
| <input type="checkbox"/> FN2054-3-* | <input type="checkbox"/> FN2860-3-* |
| <input type="checkbox"/> FN2060-3-* | |

* See table on back for complete model numbers.

Top:

- Drainboards, backsplash and rolled rims are 14 gauge 300 series stainless steel.
- Drainboards, when provided, are integrally welded.
- All rolled edges are highlighted for enhanced appearance.
- $9\frac{1}{2}$ " high backsplash with 1" upturn and tile edge.
- $1\frac{1}{2}$ " (29mm) faucet holes* punched on 8" (203mm) centers.

Base:

- Legs: $1\frac{1}{2}$ " (41mm)-diameter stainless steel tubing with stainless steel gussets and fully adjustable stainless steel bullet feet.
- Crossbracing: Adjustable, $1\frac{1}{4}$ " (32mm)-diameter stainless steel; running left-to-right and front-to-back.
- Leg locations fall directly under sink bowls**, providing increased stability and maximum weight support.
- Leg gussets welded to a die-cut heavy-gauge stainless steel reinforcing corner plate.
- Legs are crossbraced on all sides for increased stability.

Sink Bowls:

- 14 gauge 300 series stainless steel.
- 14" (356mm) water level, 17" (432mm) flood level.
- Sink compartments are coved on a full $\frac{9}{16}$ " (41mm) radius and constructed using state-of-the-art seamless welding techniques.
- Basket-type waste drain fits sink bowls' $3\frac{1}{2}$ " (89mm) opening and features $1\frac{1}{2}$ " (38mm) outlet.

* Three-compartment sinks with 20" x 16" (508 x 406mm) bowls have one set of faucet holes. All others feature two sets of faucet holes.

** On sinks with drainboard(s) 30" or longer, legs are located underneath the outer end of drainboard(s).

Certifications / Approvals



AutoQuotes



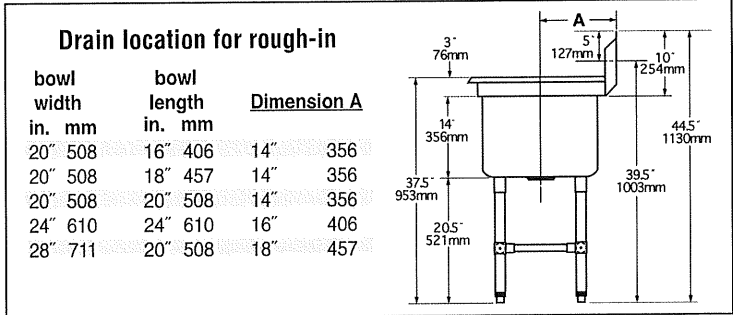
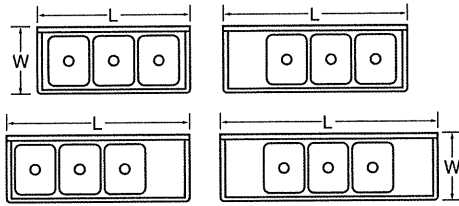
Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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

Spec-Master® FN Series Covered Corner Three-Compartment Sinks



model #	BOWL DIMENSIONS				DRAINBOARD		OVERALL DIMENSIONS				weight		
	width		length		quantity	length	width		length		lbs.	kg	
	in.	mm	in.	mm		in.	mm	in.	mm	in.	mm		
FN2048-3-14/3	20"	508	16"	406	0	-	27"	686	57"	1448	99	44.9	
FN2048-3-18R or L-14/3	20"	508	16"	406	1	18"	457	27"	686	73½"	1867	118	53.5
FN2048-3-18-14/3	20"	508	16"	406	2	18"	457	27"	686	90"	2286	137	61.7
FN2048-3-24R or L-14/3	20"	508	16"	406	1	24"	610	27"	686	79½"	2019	124	56.2
FN2048-3-24-14/3	20"	508	16"	406	2	24"	610	27"	686	102"	2591	149	67.6
FN2048-3-30R or L-14/3	20"	508	16"	406	1	30"	762	27"	686	85½"	2172	129	58.5
FN2048-3-30-14/3	20"	508	16"	406	2	30"	762	27"	686	114"	2896	159	72.1
FN2048-3-36R or L-14/3	20"	508	16"	406	1	36"	914	27"	686	91½"	2324	134	60.8
FN2048-3-36-14/3	20"	508	16"	406	2	36"	914	27"	686	126"	3200	169	76.7
FN2054-3-14/3 *	20"	508	18"	457	0	-	27"	686	63"	1600	102	46.3	
FN2054-3-18R or L-14/3 *	20"	508	18"	457	1	18"	457	27"	686	79½"	2019	121	54.9
FN2054-3-18-14/3 *	20"	508	18"	457	2	18"	457	27"	686	96"	2438	140	63.5
FN2054-3-24R or L-14/3 *	20"	508	18"	457	1	24"	610	27"	686	85½"	2172	127	57.6
FN2054-3-24-14/3 *	20"	508	18"	457	2	24"	610	27"	686	108"	2743	158	71.6
FN2054-3-30R or L-14/3 *	20"	508	18"	457	1	30"	762	27"	686	91½"	2324	132	59.9
FN2054-3-30-14/3 *	20"	508	18"	457	2	30"	762	27"	686	120"	3048	162	73.5
FN2054-3-36R or L-14/3 *	20"	508	18"	457	1	36"	914	27"	686	97½"	2477	137	62.1
FN2054-3-36-14/3 *	20"	508	18"	457	2	36"	914	27"	686	132"	3358	172	78.0
FN2060-3-14/3 *	20"	508	20"	508	0	-	27"	686	69"	1753	114	51.7	
FN2060-3-18R or L-14/3 *	20"	508	20"	508	1	18"	610	27"	686	85½"	2172	133	60.3
FN2060-3-18-14/3 *	20"	508	20"	508	2	18"	457	27"	686	102"	2591	152	68.9
FN2060-3-24R or L-14/3 *	20"	508	20"	508	1	24"	457	27"	686	91½"	2324	139	63.1
FN2060-3-24-14/3 *	20"	508	20"	508	2	24"	610	27"	686	114"	2896	164	74.4
FN2060-3-30R or L-14/3 *	20"	508	20"	508	1	30"	762	27"	686	97½"	2477	144	65.3
FN2060-3-30-14/3 *	20"	508	20"	508	2	30"	762	27"	686	126"	3200	174	78.9
FN2060-3-36R or L-14/3 *	20"	508	20"	508	1	36"	914	27"	686	103½"	2629	149	67.6
FN2060-3-36-14/3 *	20"	508	20"	508	2	36"	914	27"	686	138"	3505	184	83.5
FN2472-3-14/3 *	24"	610	24"	610	0	-	31"	787	81"	2057	127	57.6	
FN2472-3-18R or L-14/3 *	24"	610	24"	610	1	18"	457	31"	787	97½"	2477	146	66.2
FN2472-3-18-14/3 *	24"	610	24"	610	2	18"	457	31"	787	114"	2896	165	74.8
FN2472-3-24R or L-14/3 *	24"	610	24"	610	1	24"	610	31"	787	103½"	2629	152	68.9
FN2472-3-24-14/3 *	24"	610	24"	610	2	24"	610	31"	787	126"	3200	177	80.3
FN2472-3-30R or L-14/3 *	24"	610	24"	610	1	30"	762	31"	787	109½"	2769	157	71.2
FN2472-3-30-14/3 *	24"	610	24"	610	2	30"	762	31"	787	138"	3505	187	84.8
FN2472-3-36R or L-14/3 *	24"	610	24"	610	1	36"	914	31"	787	115½"	2934	162	73.5
FN2472-3-36-14/3 *	24"	610	24"	610	2	36"	914	31"	787	150"	3810	197	89.4
FN2860-3-14/3 *	28"	711	20"	508	0	-	35"	889	69"	1753	130	59.0	
FN2860-3-18R or L-14/3 *	28"	711	20"	508	1	18"	457	35"	889	85½"	2172	149	67.6
FN2860-3-18-14/3 *	28"	711	20"	508	2	18"	457	35"	889	102"	2591	168	76.2
FN2860-3-24R or L-14/3 *	28"	711	20"	508	1	24"	610	35"	889	91½"	2324	155	70.3
FN2860-3-24-14/3 *	28"	711	20"	508	2	24"	610	35"	889	114"	2896	180	81.6
FN2860-3-30R or L-14/3 *	28"	711	20"	508	1	30"	762	35"	889	97½"	2477	160	72.6
FN2860-3-30-14/3 *	28"	711	20"	508	2	30"	762	35"	889	126"	3200	190	86.2
FN2860-3-36R or L-14/3 *	28"	711	20"	508	1	36"	914	35"	889	103½"	2629	165	74.8
FN2860-3-36-14/3 *	28"	711	20"	508	2	36"	914	35"	889	138"	3505	200	90.7

* Features two sets of faucet holes.

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Specification Sheet

Catalog Specification Sheet No. **EG20-51B**

Sink Accessories/Replacements—Faucets and Prerinse Units

Sink Accessories/Replacements —Faucets and Prerinse Units

STANDARD FAUCETS

8" (203mm) centers.

model #	description
313918	8" (203mm) spout, standard, splash mounted
300716	12" (305mm) spout, standard, splash mounted
300804	14" (356mm) spout, standard, splash mounted
313919	16" (406mm) spout, standard, splash mounted
301001	12" (305mm) spout, heavy duty, splash mounted
301002	14" (406mm) spout, heavy duty, splash mounted
301003	19" (489mm) double-jointed spout, splash mounted
313075	gooseneck, splash mounted

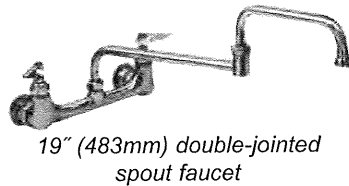
REPAIR KIT FOR STANDARD FAUCETS

model #	description	for faucets #
304146	hot/cold stems, handles, seats, bonnet nuts, O-rings	313918, 313919
368421	hot/cold ceramic cartridge	300716, 300804

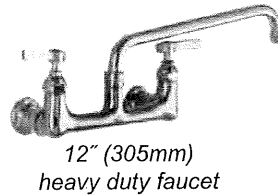
STANDARD FAUCETS WITH WRIST HANDLES

Deck mounted with 4" (102mm) centers. Features include 4" (102mm) long wrist handles and rigid gooseneck spout.

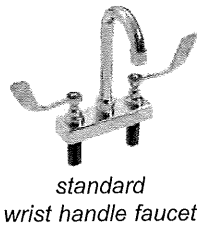
model #	description
301005	standard
301004	heavy duty



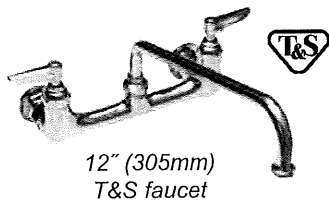
19" (483mm) double-jointed spout faucet



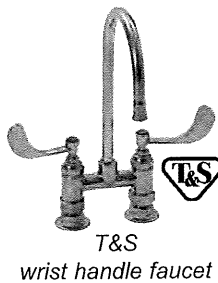
12" (305mm) heavy duty faucet



standard wrist handle faucet



12" (305mm) T&S faucet



T&S wrist handle faucet

T&S EXTRA HEAVY DUTY FAUCETS **OUR BEST**

Top-of-the-line. Splash mounted with 8" (203mm) centers. Features T&S quality products.

model #	description
313920	8" (203mm) spout
340380	10" (254mm) spout
313293	12" (305mm) spout
313294	14" (356mm) spout

T&S EXTRA HEAVY DUTY FAUCET WITH WRIST HANDLES **OUR BEST**

Top-of-the-line T&S quality. Deck mounted with 4" (102mm) centers. 4" (102mm) long wrist handles and rigid gooseneck spout.

model #	description
313304	extra heavy duty

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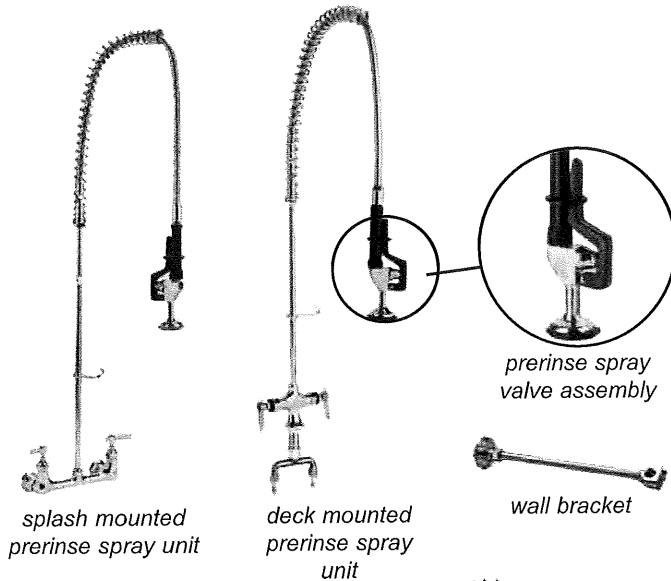
Sink Accessories/Replacements—Faucets and Prerinse Units



POWERPULSE™ PRERINSE SPRAY UNITS

Patent-pending design. Uses pulsating jets of water to power-off dried and baked-on food in only 12 seconds (Fisher-Nickel test). Saves water, but does not sacrifice cleaning performance. Easily retrofits onto most existing prerinse hoses.

model #	description
384794	uses 0.74 gallons per minute
384795	uses 1.05 gallons per minute



splash mounted prerinse spray unit

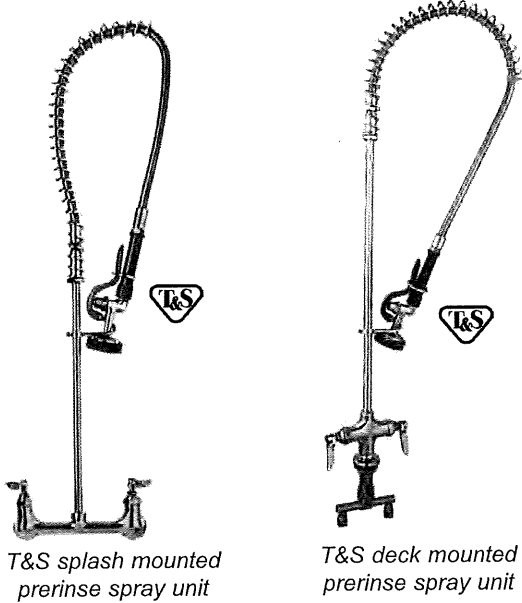
deck mounted prerinse spray unit

prerinse spray valve assembly

wall bracket

STANDARD PRERINSE UNITS AND COMPONENTS

model #	description
300719	splash mounted spray unit
300718	deck mounted spray unit
301189	faucet add-on with 12" (305mm) spout
301190	wall bracket
313116	prerinse hose, 36" (914mm) length
313323	prerinse spray valve assembly for spray units #300718 and 300719



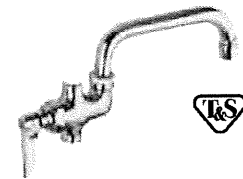
T&S splash mounted prerinse spray unit

T&S deck mounted prerinse spray unit

T&S EXTRA HEAVY DUTY **OUR BEST** PRERINSE UNITS AND COMPONENTS

Top-of-the-line.

model #	description
313296	splash mounted spray unit with wall bracket
313295	deck mounted spray unit with wall bracket
313297	faucet add-on with 12" (305mm) spout for use with #313296 unit



T&S prerinse faucet add-on

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Profit from the Eagle Advantage®

Specification Sheet

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

Catalog Specification Sheet No.

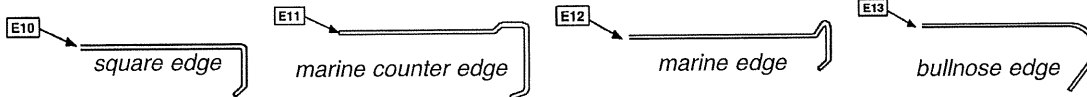
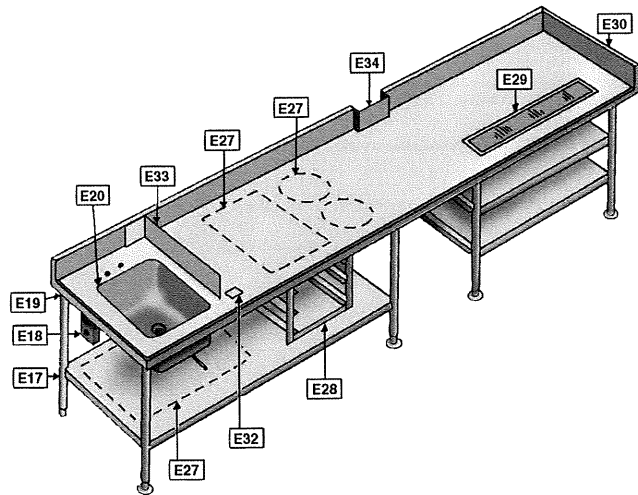
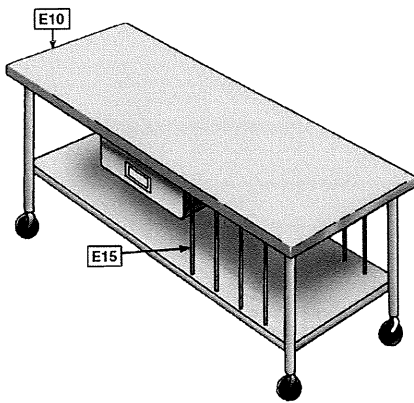
EG10.50

Table Modifications

Table Modifications and Accessories

For complete list of E# models and description, see chart below and chart on back page.

Refer to chart below for description of E# models.



model #	description
E10	Square edge table - front and/or rear
E11	Marine counter edge
E12	"V" type marine edge
E13	Bullnose edge
300698	Casters - 4" (102mm)-diameter with brake
300699	Casters - 4" (102mm)-diameter without brake
317635	Casters - 5" (127mm)-diameter with brake
317636	Casters - 5" (127mm)-diameter without brake
300692	Bullet feet - stainless steel
301036	Bullet feet - white metal
300293	Bullet feet - plastic

model #	description
313835	Stainless steel flanged bullet feet
E15	Vertical tray dividers - 4-section assembly, 3" on centers
E17	Special height legs
E18*	Duplex receptacle and mounting plate (under table)
E18.1*	Duplex receptacle in splash (requires at least 6"-high splash)
E18.2*	Pedestal duplex receptacle (top of table or overshelf)
E19	Stainless steel gussets

NOT PICTURED

model #	description
606329	Scrap chute, 6" (152mm)-diameter
606331	Knife rack (fits rolled rim, poly, and square edge tables)

* For GFI receptacle, add "-GFI" to E number (example: E18.1-GFI).

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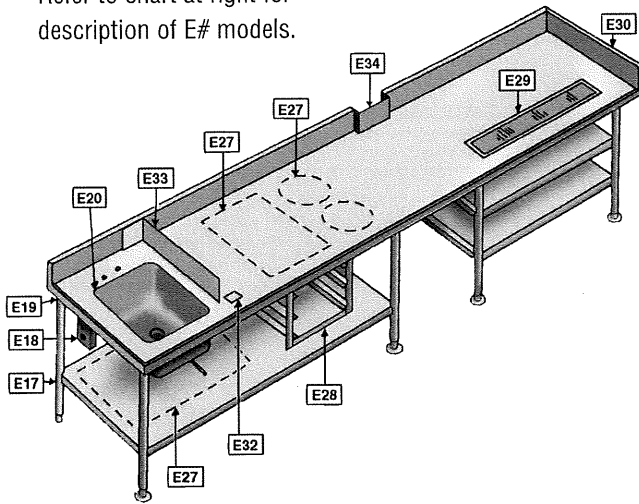
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Table Modifications and Accessories

Refer to chart at right for description of E# models.



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

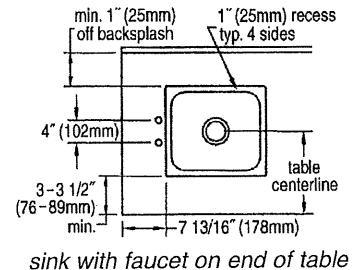
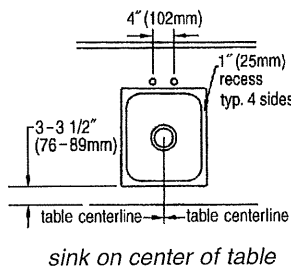
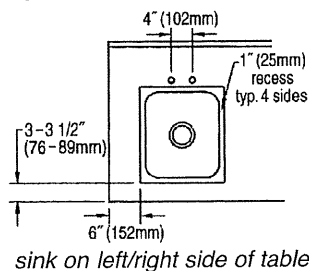
model #	description
Sinks — complete with faucet and basket drain (Specify location)	
E20	- 10" x 14" x 9.5" bowl (254 x 356 x 241mm)
E21	- 14" x 16" x 9.5" bowl (356 x 406 x 241mm)
E22*	- 16" x 20" x 8" bowl (406 x 508 x 203mm)
E23*	- 16" x 20" x 14" bowl (406 x 508 x 356mm)
E24*	- 18" x 20" x 14" bowl (457 x 508 x 356mm)
E24A*	- 20" x 20" x 14" (508 x 508 x 356mm)
E25	- 24" x 24" x 14" bowl (610 x 610 x 356mm) for 36" (914mm)-wide tables
313304	T&S faucet upgrade - deck mount 4" (102mm) centers
300720	Lever drain - 1.5" I.P.S. (38mm)
300721	Lever drain - 2" I.P.S. (51mm)
300722	Lever drain - 2" I.P.S. (51mm) with overflow
341189**	Twist handle drain - 1.5" I.P.S. (38mm)
336002**	Twist handle drain - 2" I.P.S. (51mm)
341190**	Twist handle drain - 2" I.P.S. (51mm) with overflow
E27	Top cutout - square or round (Specify location)
E28	Angle slides for pans, up to six pairs (Specify location and pan size)
E29	Urn trough, 4.5" wide x 1.25" deep (114 x 32mm) with 1.5" (38mm) drain, complete with louvered grate. (Length must be maximum of 6" shorter than table. Specify location.)
E30	End splash — per end (Specify end), all heights
E31	1.5" (38mm) rear upturn for undershelf
E32	Can opener hole with under table support (Specify location)
E33	Sink splash — single thickness, 4" tall (102mm)
E34	Column cutout (Send floor plan/sketch)

NOT PICTURED

model #	description
E35	16 gauge s/s apron in front of sinks or cutouts
E36	Fully welded - top, undershelf & legs
E36A	Welded base only - undershelf & legs
E37	NSF sprayed-on sound deadening up to 12' (3658mm)
E37A	- for each additional foot
E38-6***	Cantilever mount up to 6' (1829mm)
E38-12***	Cantilever mount up to 12' (3658mm)
E39	Enclosed backsplash

* These sink bowls will not fit in a table any less than 30" (762mm) wide.
 ** Optional twist drain brackets available for use with twist handle drains.
 *** Applicable to wall mount shelves and pot racks.

Optional Sinks Built Into Tables – Standard Locations



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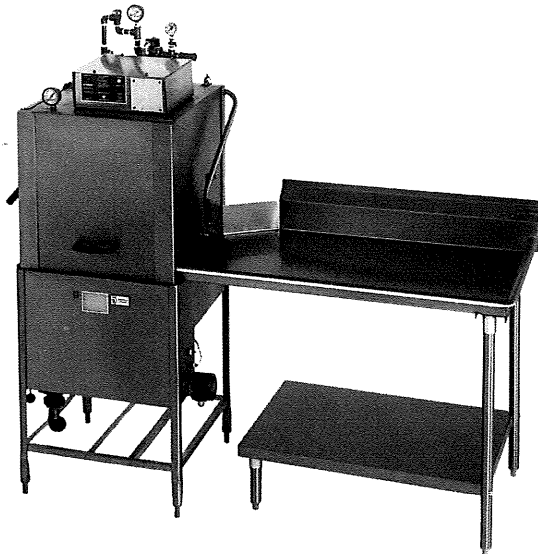


Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Clean Dishtables, model _____. Top to be 16/430, 16/304, or 14/304 stainless steel, with all seams welded, ground smooth, and polished. Front and ends to have 3"-high upturn with 1½"-diameter rolled edge. Galvanized hat channels welded to underside. Backsplash is 8"-high. 20½" standard opening for dishwasher. Legs to be 1½" O.D. galvanized tubing, 1" diameter crossbracing and adjustable bullet feet (14/304 models come standard with stainless steel hat channels welded to underside of table, stainless steel crossbraced legs, and adjustable metal feet).



right-hand model shown with optional undershelf *
(dishwasher not included)

Options / Accessories *

- Undershelf
- Stainless steel legs
- Stainless steel gussets
- Stainless steel feet

* See Spec Sheets EG50.07A and EG50.07B for full line of options and accessories.

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

Clean Dishtables— Straight Design

MODELS:

- | | | |
|---------------------------------------|---------------------------------------|----------------------------------------|
| <input type="checkbox"/> CDTL-24-16/4 | <input type="checkbox"/> CDTL-48-14/3 | <input type="checkbox"/> CDTR-84-16/3 |
| <input type="checkbox"/> CDTL-24-16/3 | <input type="checkbox"/> CDTR-48-16/4 | <input type="checkbox"/> CDTR-84-14/3 |
| <input type="checkbox"/> CDTL-24-14/3 | <input type="checkbox"/> CDTR-48-16/3 | <input type="checkbox"/> CDTL-96-16/4 |
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| <input type="checkbox"/> CDTL-48-16/4 | <input type="checkbox"/> CDTL-84-14/3 | <input type="checkbox"/> CDTR-120-16/3 |
| <input type="checkbox"/> CDTL-48-16/3 | <input type="checkbox"/> CDTR-84-16/4 | <input type="checkbox"/> CDTR-120-14/3 |

Design and Construction Features

- 14 or 16 gauge stainless steel.
- 30" (762mm)-wide table furnished in lengths ranging from 24" to 120" (610 to 3048mm).
- 1½" (38mm) raised rolled rim on front and end.
- 1½" (41mm)-diameter galvanized legs with welded 1" (25mm)-diameter crossbracing.
- 8" (203mm)-high backsplash.
- Adjustable non-marking bullet feet with up to 1" (25mm) adjustment.
- All Spec-Master® 14 gauge type 304 dishtables come standard with stainless steel crossbraced legs and gussets, complete with metal feet.

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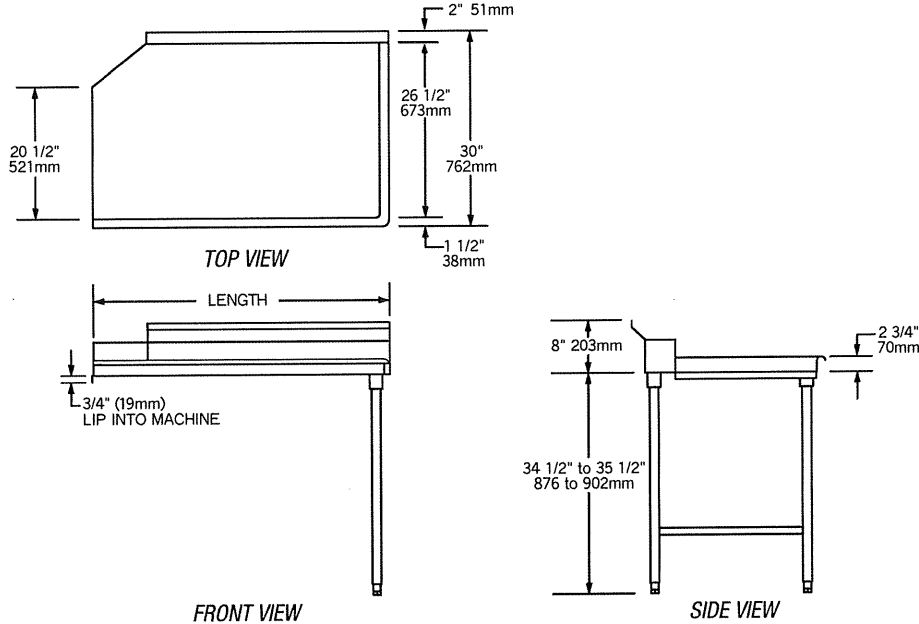
Clean Dishtables—Straight Design



Profit from the Eagle Advantage®

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

Clean Dishtables—Straight Design



16 gauge type 430 model #	16 gauge type 304 model #	Spec-Master® 14 gauge type 304 model #	description	length		weight	
				in.	mm	lbs.	kg
CDTL-24-16/4	CDTL-24-16/3	CDTL-24-14/3	left-hand model	24"	610	36	16.3
CDTR-24-16/4	CDTR-24-16/3	CDTR-24-14/3	right-hand model	24"	610	36	16.3
CDTL-30-16/4	CDTL-30-16/3	CDTL-30-14/3	left-hand model	30"	762	42	19.1
CDTR-30-16/4	CDTR-30-16/3	CDTR-30-14/3	right-hand model	30"	762	42	19.1
CDTL-36-16/4	CDTL-36-16/3	CDTL-36-14/3	left-hand model	36"	914	49	22.2
CDTR-36-16/4	CDTR-36-16/3	CDTR-36-14/3	right-hand model	36"	914	49	22.2
CDTL-48-16/4	CDTL-48-16/3	CDTL-48-14/3	left-hand model	48"	1219	63	29.6
CDTR-48-16/4	CDTR-48-16/3	CDTR-48-14/3	right-hand model	48"	1219	63	29.6
CDTL-60-16/4	CDTL-60-16/3	CDTL-60-14/3	left-hand model	60"	1524	77	34.9
CDTR-60-16/4	CDTR-60-16/3	CDTR-60-14/3	right-hand model	60"	1524	77	34.9
CDTL-72-16/4	CDTL-72-16/3	CDTL-72-14/3	left-hand model	72"	1829	91	41.3
CDTR-72-16/4	CDTR-72-16/3	CDTR-72-14/3	right-hand model	72"	1829	91	41.3
CDTL-84-16/4	CDTL-84-16/3	CDTL-84-14/3	left-hand model	84"	2134	170	77.1
CDTR-84-16/4	CDTR-84-16/3	CDTR-84-14/3	right-hand model	84"	2134	170	77.1
CDTL-96-16/4	CDTL-96-16/3	CDTL-96-14/3	left-hand model	96"	2438	223	101.2
CDTR-96-16/4	CDTR-96-16/3	CDTR-96-14/3	right-hand model	96"	2438	223	101.2
CDTL-108-16/4	CDTL-108-16/3	CDTL-108-14/3	left-hand model	108"	2743	238	108.0
CDTR-108-16/4	CDTR-108-16/3	CDTR-108-14/3	right-hand model	108"	2754	238	108.0
CDTL-120-16/4	CDTL-120-16/3	CDTL-120-14/3	left-hand model	120"	3048	247	112.0
CDTR-120-16/4	CDTR-120-16/3	CDTR-120-14/3	right-hand model	120"	3048	247	112.0

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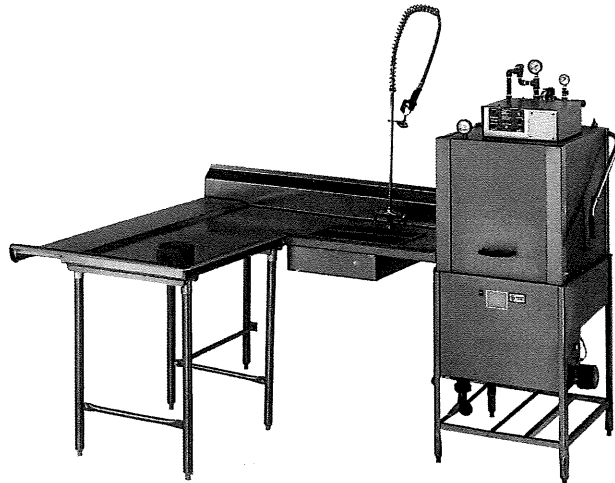


Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Soiled Dish Table with Landing Shelf, model _____ . Top to be 16/430, 16/304, or 14/304 stainless steel with all seams welded, ground smooth, and polished. Front and ends to have a 3"-high upturn with a 1½" diameter rolled edge. Stainless steel landing shelf to be 12" wide x 60" long. Backsplash is 8" high. 20½" opening for dishwasher, 20" x 20" x 5" deep stainless steel prerinse sink with basket drain, hole for deck mounted prerinse spray, and rubber scrap block provided. Legs to be 1½" O.D. galvanized tubing with 1" diameter crossbracing and adjustable bullet feet (14/304 models come standard with stainless steel hat channels welded to underside of table, stainless steel crossbraced legs and adjustable metal feet).



left hand model shown with optional deck-mount prerinse unit (dishwasher not included)

Options / Accessories *

- Undershelf
- Stainless steel legs
- Stainless steel gussets
- Stainless steel feet
- Disposal package
- Rack-Shelf
- Scrap basket
- Rack runner
- Prerinse spray
- Preattached double rack
- Preattached double-sided sorting shelf

* See Spec Sheet #EG50.07 for full line of options and accessories.

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

Soiled Dishtables with Landing Shelf

MODELS:

- | | | |
|----------------------------------------|----------------------------------------|-----------------------------------------|
| <input type="checkbox"/> SDTLL-66-16/4 | <input type="checkbox"/> SDTLR-78-14/3 | <input type="checkbox"/> SDTLR-96-16/3 |
| <input type="checkbox"/> SDTLL-66-16/3 | <input type="checkbox"/> SDTLR-78-16/4 | <input type="checkbox"/> SDTLR-96-14/3 |
| <input type="checkbox"/> SDTLL-66-14/3 | <input type="checkbox"/> SDTLR-78-16/3 | <input type="checkbox"/> SDTLL-108-16/4 |
| <input type="checkbox"/> SDTLR-66-16/4 | <input type="checkbox"/> SDTLR-78-14/3 | <input type="checkbox"/> SDTLL-108-16/3 |
| <input type="checkbox"/> SDTLR-66-16/3 | <input type="checkbox"/> SDTLL-84-16/4 | <input type="checkbox"/> SDTLL-108-14/3 |
| <input type="checkbox"/> SDTLR-66-14/3 | <input type="checkbox"/> SDTLL-84-16/3 | <input type="checkbox"/> SDTLR-108-16/4 |
| <input type="checkbox"/> SDTLL-72-16/4 | <input type="checkbox"/> SDTLL-84-14/3 | <input type="checkbox"/> SDTLR-108-16/3 |
| <input type="checkbox"/> SDTLL-72-16/3 | <input type="checkbox"/> SDTLR-84-16/4 | <input type="checkbox"/> SDTLR-108-14/3 |
| <input type="checkbox"/> SDTLL-72-14/3 | <input type="checkbox"/> SDTLR-84-16/3 | <input type="checkbox"/> SDTLL-120-16/4 |
| <input type="checkbox"/> SDTLR-72-16/4 | <input type="checkbox"/> SDTLR-84-14/3 | <input type="checkbox"/> SDTLL-120-16/3 |
| <input type="checkbox"/> SDTLR-72-16/3 | <input type="checkbox"/> SDTLL-96-16/4 | <input type="checkbox"/> SDTLL-120-14/3 |
| <input type="checkbox"/> SDTLR-72-14/3 | <input type="checkbox"/> SDTLL-96-16/3 | <input type="checkbox"/> SDTLR-120-16/4 |
| <input type="checkbox"/> SDTLR-72-16/3 | <input type="checkbox"/> SDTLL-96-14/3 | <input type="checkbox"/> SDTLR-120-16/3 |
| <input type="checkbox"/> SDTLR-72-14/3 | <input type="checkbox"/> SDTLR-96-16/4 | <input type="checkbox"/> SDTLR-120-14/3 |

Design and Construction Features

- 14 or 16 gauge stainless steel.
- 30" (762mm)-wide table furnished in seven lengths.
- 1½" (38mm) raised rolled rim on front and end.
- 1½" (41mm)-diameter galvanized legs with welded 1" (25mm)-diameter crossbracing.
- 8" (203mm)-high backsplash.
- Adjustable non-marking bullet feet with up to 1" (25mm) adjustment.
- All Spec-Master® 14 gauge type 304 dishtables come standard with stainless steel crossbraced legs and gussets, complete with adjustable metal feet.



EG50.10 Rev. 05/21
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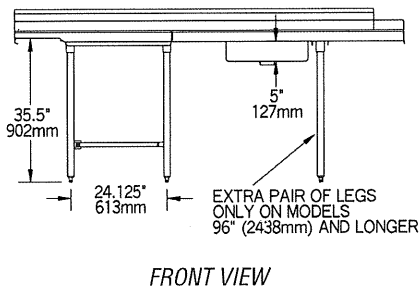
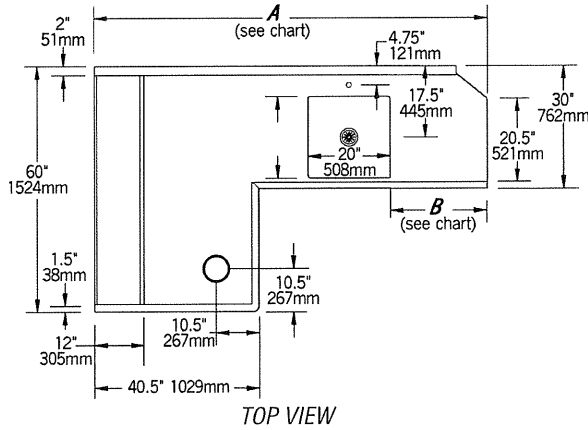
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EG50.10

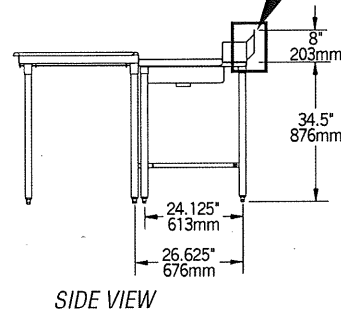
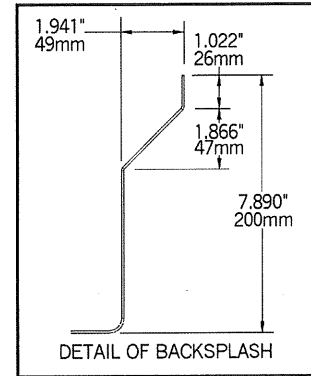
Catalog Specification Sheet No.

Soiled Dishtables with Landing Shelf

Soiled Dishtables with Landing Shelf



left-hand model shown



16 gauge type 430 model #	16 gauge type 304 model #	Spec-Master® 14 gauge type 304 model #	description	Dimensions				weight	
				A in.	mm	B in.	mm	lbs.	kg
SDTLL-66-16/4	SDTLL-66-16/3	SDTLL-66-14/3	left-hand model	66"	1676	7"	178	165	74.8
SDTLR-66-16/4	SDTLR-66-16/3	SDTLR-66-14/3	right-hand model	66"	1676	7"	178	165	74.8
SDTLL-72-16/4	SDTLL-72-16/3	SDTLL-72-14/3	left-hand model	72"	1829	13"	330	175	79.4
SDTLR-72-16/4	SDTLR-72-16/3	SDTLR-72-14/3	right-hand model	72"	1829	13"	330	175	79.4
SDTLL-78-16/4	SDTLL-78-16/3	SDTLL-78-14/3	left-hand model	78"	1981	19"	483	185	83.9
SDTLR-78-16/4	SDTLR-78-16/3	SDTLR-78-14/3	right-hand model	78"	1981	19"	483	185	83.9
SDTLL-84-16/4	SDTLL-84-16/3	SDTLL-84-14/3	left-hand model	84"	2134	25"	635	195	88.5
SDTLR-84-16/4	SDTLR-84-16/3	SDTLR-84-14/3	right-hand model	84"	2134	25"	635	195	88.5
SDTLL-96-16/4	SDTLL-96-16/3	SDTLL-96-14/3	left-hand model	96"	2438	37"	940	210	95.3
SDTLR-96-16/4	SDTLR-96-16/3	SDTLR-96-14/3	right-hand model	96"	2438	37"	940	210	95.3
SDTLL-108-16/4	SDTLL-108-16/3	SDTLL-108-14/3	left-hand model	108"	2743	49"	1245	220	99.8
SDTLR-108-16/4	SDTLR-108-16/3	SDTLR-108-14/3	right-hand model	108"	2743	49"	1245	220	99.8
SDTLL-120-16/4	SDTLL-120-16/3	SDTLL-120-14/3	left-hand model	120"	3048	61"	1549	230	107.3
SDTLR-120-16/4	SDTLR-120-16/3	SDTLR-120-14/3	right-hand model	120"	3048	61"	1549	230	107.3

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