EAGLE GROUP®
Profit from the Eagle Advantage®

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

Specification Sheet

Director's Choice® Hot Food Units

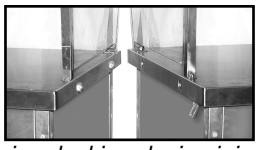
Short Form Specifications

Eagle Director's Choice® Hot Food Serving Unit, model _____. Top is 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 12″ x 20″ hot food wells with individual thermostatic controls. Standard laminate front panel is holly berry red (Wilsonart® #D307-60).

Optional drains connect to common manifold to drain at left end with ¾″ ball valve (NPTF) provided.



hot food unit shown with optional single sneeze guard, optional tray slide and optional laminate end panels



exclusive docking device joins units together without the use of tools

Options / Accessories

- ❑ Laminated end panels
- ❑ Stainless steel end panels
- ❑ Stainless steel front panel
- ❑ Tray slide* - stainless
- ❑ Work shelf**
- ❑ Rear doors and panels***
- ❑ Sneeze guards - single tier
- ❑ Sneeze guards - double tier
- ❑ Display lights for overshelf
- ❑ Removable stainless undershelf
- ❑ Specify laminate _____
- ❑ Individual drains with manifold
- ❑ 12″ x 20″ food pans
- ❑ AutoFill® Water System
- ❑ Custom options

* 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

MODELS:

❑ ***DCS2-HFU-A***	❑ ***DCS3-HFU-B****	❑ ***DCS5-HFU-B****
❑ ***DCS2-HFU-B****	❑ ***DCS3-HFU-C****	❑ ***DCS5-HFU-C****
❑ ***DCS2-HFU-C****	❑ ***DCS4-HFU-B****	❑ ***DCS6-HFU-B****
❑ ***DCS3-HFU-A***	❑ ***DCS4-HFU-C****	❑ ***DCS6-HFU-C****

** See chart on back for complete model numbers.*

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.
- Welded 1½″ (38mm) type 304 stainless steel square tubular base construction.
- Open-base frame features type 304 stainless steel apron on operator's side.
- 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.
- Fully mobile - standard 5″ (127mm) poly tread casters, two with brake (brake casters on server side).
- Tray slide heights available – see Catalog Sheet EG33.07:
  - 31″ (787mm) standard height for high schools.
  - 27″ (686mm) standard height for middle schools.
  - 25″ (635mm) height for elementary schools and nursing/healthcare facilities.
- Wired to cord and plug. Single-phase and three-phase units available.
- Standard front holly berry red (Wilsonart® D307-60) laminate mounted on 18 gauge galvanized subpanel.
- Quick-release spring-loaded docking device keeps adjoining units together without the use of tools.
- All units accommodate optional accessories, including tray slides, work shelves, and removable undershelves. See Catalog Sheet EG33.07.

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Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: quotes@eaglegrp.com

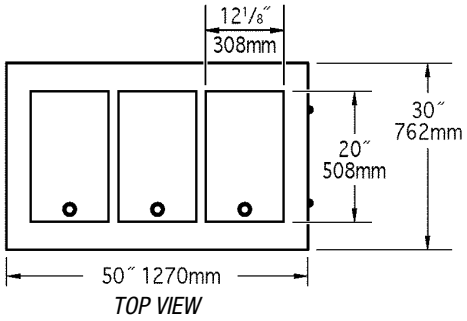
Spec sheets available for viewing, printing or downloading from our online literature library at our websites

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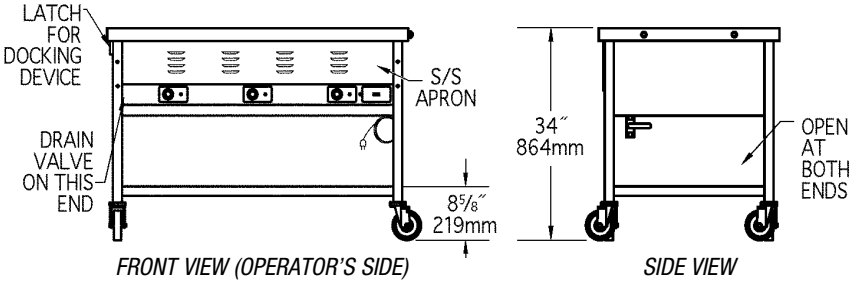
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Director's Choice® Hot Food Units



TOP VIEW

Please note:
50″ (1270mm) model
shown with optional drains.



FRONT VIEW (OPERATOR'S SIDE) *SIDE VIEW*

RECEPTACLE CONFIGURATIONS REQUIRED

30 AMP 120V **model #**	50 AMP 120V **model #**	15 AMP 240V **model #**	20 AMP 240V **model #**
DCS2-HFU-A	DCS3-HFU-A	DCS2-HFU-B	DCS2-HFU-C DCS3-HFU-B
furnished with NEMA 5-30 plug	furnished with NEMA 5-50 plug	furnished with NEMA 6-15 plug	furnished with NEMA 6-20 plug

30 AMP 240V **model #**	50 AMP 240V **model #**	20A 3Ø 240V **model #**	20A 3Ø 240V **model #**
DCS3-HFU-C DCS4-HFU-B	DCS4-HFU-C DCS5-HFU-B DCS5-HFU-C DCS6-HFU-B DCS6-HFU-C	DCS2-HFU-B-3 DCS2-HFU-C-3 DCS3-HFU-B-3 DCS3-HFU-C-3 DCS4-HFU-B-3	DCS4-HFU-C-3 DCS5-HFU-B-3 DCS5-HFU-C-3 DCS6-HFU-B-3 DCS6-HFU-C-3
furnished with NEMA 6-30 plug	furnished with NEMA 6-50 plug	furnished with NEMA 15-20 plug	furnished with NEMA 15-30 plug

			Units with Single-Phase						Units with Three-Phase			
# of	length		1200W* 120V		900/1200W* 208/240V		1200/1600W* 208/240V		900/1200W* 208/240V		1200/1600W* 208/240V	
wells	in.	mm	model #	amps	model #	amps	model #	amps	model #	amps	model #	amps
2	36″	914	***DCS2-HFU-A***	20.0	***DCS2-HFU-B***	8.7/10.0	***DCS2-HFU-C***	11.5/13.3	***DCS2-HFU-B-3***	7.5/8.7	***DCS2-HFU-C-3***	10.0/11.6
3	50″	1270	***DCS3-HFU-A***	30.0	***DCS3-HFU-B***	13.0/15.0	***DCS3-HFU-C***	17.3/20.0	***DCS3-HFU-B-3***	7.5/8.7	***DCS3-HFU-C-3***	10.0/11.6
4	64″	1626	*n/a*		***DCS4-HFU-B***	17.3/20.0	***DCS4-HFU-C***	23.0/26.7	***DCS4-HFU-B-3***	11.4/13.2	***DCS4-HFU-C-3***	15.3/17.7
5	78″	1981	*n/a*		***DCS5-HFU-B***	21.6/25.0	***DCS5-HFU-C***	28.9/33.4	***DCS5-HFU-B-3***	15.0/17.3	***DCS5-HFU-C-3***	20.0/23.1
6	96″	2438	*n/a*		***DCS6-HFU-B***	26.0/30.0	***DCS6-HFU-C***	34.6/40.0	***DCS6-HFU-B-3***	15.0/17.3	***DCS6-HFU-C-3***	20.0/23.1

* Watts per well.

Individual drain for each well available. Drains connect to common manifold, and drain to left end. ¾″ (19mm)-diameter ball valve provided (NPTF). To order, add suffix "**-D**" to model number. Example: DCS3-HFU-A-**D**

New optional AutoFill® Water System available for units with drains. To order, add "**A**" in front of the first dash in model number. Example: DCS3**A**-HFU-A-D
Optional laminate end panels available. To order, add suffix "**-LEP**" to model number. Example: DCS3-HFU-A-**LEP**
Optional stainless steel front panel in lieu of laminate front panel available. To order, add suffix "**-S**" to model number. Example: DCS3-HFU-A-**S**

Optional stainless steel end panels available. To order, add suffix "**-SEP**" to model number. Example: DCS3-HFU-A-**S-SEP**

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