



Profit from the Eagle Advantage®

# Specification Sheet

## Short Form Specifications

Eagle Enclosed Base Cold Pan Unit, model \_\_\_\_\_. Top and enclosed body are heavy gauge stainless steel, with stainless steel full-depth bottom shelf. Available with open front or with stainless steel sliding doors on front with recessed handles. Cold pan is type 304 stainless steel, fully insulated, 20" front-to-back and 6" deep, with pan sloped to 1" IPS drain connection. 1 1/2" O.D. stainless steel tubular legs with adjustable stainless steel bullet feet.



unit shown with sliding doors

## Options / Accessories\*\*

- Center shelf (add suffix "-CS")
- Overshelf
- Serving shelf
- Tray slide
- Tray shelf
- Casters
- Spec-Master® marine edge
- Decorative laminates

\*\* For more accessories, see Catalog Sheets #EG30.20A and EG30.20B

## EAGLE GROUP

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For custom configuration or fabrication needs, contact our SpecFAB® Division.  
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Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

# Spec-Master® Cold Pan Units—Enclosed Base

## MODELS:

- CP30B
- CP3CB
- CP40B
- CP4CB
- CP50B
- CP5CB

## Construction

- Cold pan is 20" wide x 6" deep (508 x 152mm), type 304 stainless steel with 1 1/2" (38mm) drain and stopper located in center of unit.
- Cold pan is fully insulated on all sides and bottom with dense fiberglass insulation.
- Cabinet body is constructed of highly polished 20 gauge stainless steel.
- Legs are 1 1/2" (41mm) O.D. stainless steel tubing fitted with adjustable stainless steel feet.
- Bottom shelf is full depth of unit and welded to outer wrapper.

## Sliding doors (when indicated)

- Doors are 22 gauge type 430 stainless steel construction complete with recessed stainless steel handle.
- Doors sit within an exclusive rollerless track assembly providing easier cleaning and lower maintenance.



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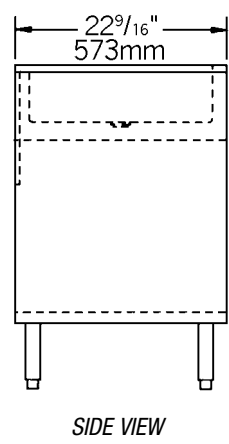
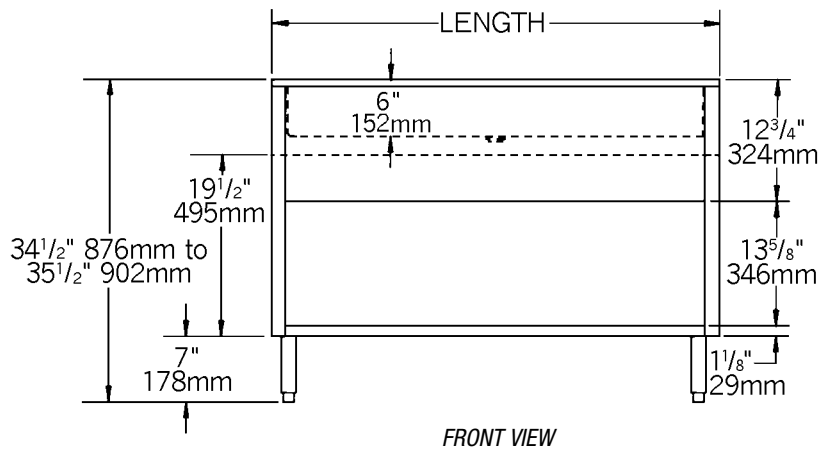
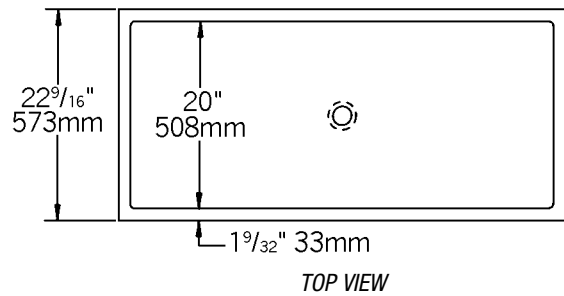
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Item No.: \_\_\_\_\_  
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## Spec-Master® Cold Pan Units—Enclosed Base



WITH OPEN FRONT			WITH SLIDING DOORS				
model #	weight		model #	weight		length	
	lbs.	kg		lbs.	kg	in.	mm
CP3OB	230	104.3	CP3CB	235	106.6	48"	1219
CP4OB	270	122.5	CP4CB	275	124.7	63 <sup>1</sup> / <sub>2</sub> "	1613
CP5OB	310	140.6	CP5CB	315	142.9	79"	2007

All models available with casters. To order, add prefix "P" to model number. Example: PCP3CB

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