



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Director's Choice® Dish/Cup Dispenser Unit, model _____. Top to be 16/304 stainless steel turned down on all sides. 1½" square type 304 stainless steel all-welded tubular base. Quick release spring loaded docking device keeps adjoining units together. Heated unit to come with 5'-long cord(s) and plug(s). Fully mobile with 5" poly casters, two with brake. Standard laminate panel is holly berry red (Wilsonart® #D307-60).



model #DCS-PUD-4T
(shown with optional tray slide)

Options / Accessories

- Stainless steel end panels
- Stainless steel front panel
- Stainless steel tray slide*
- Work shelf**
- Specify laminate _____
- Dome covers (for heated units)

* Available in solid ribbed, square tubular or round tubular. For front, rear, or ends.
** Available in maple, stainless steel, poly, or Richlite®. For front, rear, or ends.

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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.: _____

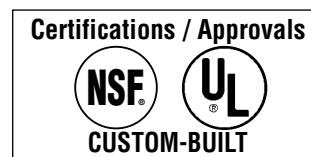
Director's Choice® Dish/Cup Dispensers

MODELS:

- DCS-PUD-2TH
- DCS-PUD-3TH
- DCS-PUD-4TH
- DCS-PUD-5TH
- DCS-PUDT-CSH
- DCS-PUD-2T
- DCS-PUD-3T
- DCS-PUD-4T
- DCS-PUD-5T
- DCS-PUDT-CS
- 381250
- 381251
- 381252
- 381253

Design and Construction Features

- 30" (762mm)-wide top is constructed of 16 gauge type 304 stainless steel, with required holes to accommodate dish/cup dispensers.
- Welded 1½" (38mm) type 304 stainless steel square tubular base construction.
- On heated units, temperature range is 80°-100°F minimum, 110°-160°F maximum.
- Dispensers included.
- Heated units include shielded dispensers, with 5' (1524mm)-long cord(s) and plug(s).
- Optional dome covers available for heated units.
- 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 holly berry red (Wilsonart® D307-60) laminate mounted on 18 gauge galvanized subpanel on all four sides.
- End panels available in laminate or stainless steel.
- All units accommodate optional accessories, including tray slides, work shelves, and removable undershelves. See Catalog Sheet EG33.07.



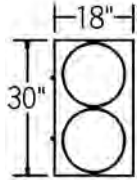
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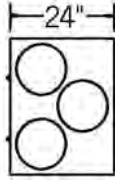
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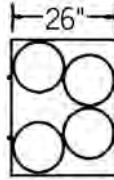
Director's Choice® Dish/Cup Dispensers



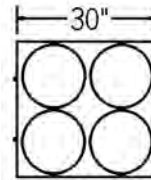
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#DCS-PUD-2TH



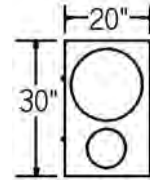
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#DCS-PUD-3TH



#DCS-PUD-4T and
#DCS-PUD-4TH



#DCS-PUD-5T and
#DCS-PUD-5TH



#DCS-PUDT-CS and
#DCS-PUDT-CSH

Heated Units

Includes shielded dispensers.

| model # | description | heater— electrical data | dish/cup MAXIMUM diameter | weight | | Applicable * Drop-In Dispenser |
|--------------|------------------------------------|----------------------------|------------------------------|--------|-------|-----------------------------------|
| | | | | lbs. | kg | model # |
| DCS-PUD-2TH | two-tube dispenser | 760W, 120V or 208V | 9 1/8" (232mm) plates | 220 | 99.8 | 359129 |
| DCS-PUD-3TH | three-tube dispenser | 900W, 120V or 208V | 7 1/4" (184mm) plates | 270 | 122.5 | 359127 |
| DCS-PUD-4TH | four-tube dispenser | 1200W, 120V or 208V | 7 1/4" (184mm) plates | 320 | 145.2 | 359127 |
| DCS-PUD-5TH | four-tube dispenser | 1520W, 120V or 208V | 9 1/8" (232mm) plates | 350 | 158.8 | 359129 |
| DCS-PUDT-CSH | cup/saucer dispenser, tubular type | 800W, 120V or 208V | 11 1/8" (302mm) plates | 240 | 108.9 | 359131 |



Optional Dome Covers for Heated Units

| model # | for plate diameter of... | | weight | |
|---------|--------------------------|---------|--------|-----|
| | in. | mm | lbs. | kg |
| 381250 | 2 1/4"–6" | 70–152 | 1 | 0.5 |
| 381251 | 4 1/4"–7 1/2" | 108–191 | 1 | 0.5 |
| 381252 | 6 1/2"–9 1/4" | 165–248 | 1 | 0.5 |
| 381253 | 8 1/4"–12" | 222–305 | 1 | 0.5 |

Non-Heated Units

Includes unshielded dispensers.

| model # | description | dish/cup MAXIMUM diameter | weight | | Applicable * Drop-In Dispenser |
|-------------|------------------------------------|------------------------------|--------|------|-----------------------------------|
| | | | lbs. | kg | model # |
| DCS-PUD-2T | two-tube dispenser | 9 1/8" (232mm) plates | 150 | 68.0 | 359111 |
| DCS-PUD-3T | three-tube dispenser | 7 1/4" (184mm) plates | 165 | 74.8 | 359109 |
| DCS-PUD-4T | four-tube dispenser | 7 1/4" (184mm) plates | 180 | 81.6 | 359109 |
| DCS-PUD-5T | four-tube dispenser | 9 1/8" (232mm) plates | 210 | 95.3 | 359111 |
| DCS-PUDT-CS | cup/saucer dispenser, tubular type | 11 1/8" (302mm) plates | 160 | 72.6 | 359113 |

* See Specification Sheet #EG33.18 for more information on Drop-In Dispensers.

Optional stainless steel front panel in lieu of laminate front panel available. To order, add suffix "-S" to model number. Example: DSC3030-CO-S

Optional stainless steel end panels available. To order, add suffix "-SEP" to model number. Example: DSC3030-CO-S-SEP

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