



Profit from the Eagle Advantage®

## Specification Sheet

### Short Form Specifications

Eagle 1800 Series Cocktail Unit, model \_\_\_\_\_. Top, front, backsplash and ice bin to be heavy gauge type 304 stainless steel. Fabricated ice bin is fully insulated, with 1½" drain and plastic bottle holders. 1½" O.D. galvanized tubular legs with welded crossbracing and adjustable bullet feet.

Eagle 1800 Series Cocktail Unit with Sealed-In Cold Plate, model \_\_\_\_\_. Top, front, backsplash and ice bin to be heavy gauge type 304 stainless steel. Fabricated ice bin is fully insulated, with sealed-in 7-circuit cold plate and 1½" drain. 1½" O.D. galvanized tubular legs with welded crossbracing and adjustable bullet feet.



#B2CT-18 cocktail unit

### Options / Accessories

- ☐ Speed rail
- ☐ Stainless steel leg kits (see below)

#### Optional Stainless Steel Leg Kits for Cocktail Units

add suffix #	description
-SL	stainless steel leg assemblies
-SLF	stainless steel leg assemblies & stainless steel feet
-SLG	stainless steel leg assemblies & stainless steel gussets
-SLGF	stainless steel leg assemblies, stainless steel feet & gussets

### 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

Item No.: \_\_\_\_\_  
Project No.: \_\_\_\_\_  
S.I.S. No.: \_\_\_\_\_

## 1800 Series Cocktail Units

### MODELS:

- |                                    |  |  |
|------------------------------------|--|--|
| <input type="checkbox"/> B2CT-18   | <input type="checkbox"/> B2CT-12D-18   | <input type="checkbox"/> B2CT-16D-18   |
| <input type="checkbox"/> B3CT-18   | <input type="checkbox"/> B3CT-12D-18   | <input type="checkbox"/> B3CT-16D-18   |
| <input type="checkbox"/> B2CT-18-7 | <input type="checkbox"/> B2CT-12D-18-7 | <input type="checkbox"/> B2CT-16D-18-7 |
| <input type="checkbox"/> B3CT-18-7 | <input type="checkbox"/> B3CT-12D-18-7 | <input type="checkbox"/> B3CT-16D-18-7 |

### Design and Construction Features

- New bullnose front edge.
- Units are modular, allowing for custom configurations of underbar equipment using standard components.
- 22 gauge type 304 stainless steel body (front and ends).
- Fabricated ice bin available with ice capacity of 63 lbs. (8"-deep bin), 94 lbs. (12"-deep bin), or 125 lbs. (16"-deep bin).
- Bottom and back panels are galvanized steel construction.
- Brushed stainless steel finish.
- Six- or eight-bottle capacity.
- 1½" (38mm) drain.
- Post-Mix Cold plates: aluminum casting with seven stainless steel beverage grade tubing circuits. Cold plates are mounted flush with interior bottom of bowl for easy cleaning and maximum efficiency. Drain is ½" (13mm) NPT. ¼" (6mm) O.D. tubing beverage connection provided.
- Adjustable plastic feet.

### Certifications / Approvals



**AUTOQUOTES**



EG40.02 Rev. 08/11

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

Eagle Foodservice Equipment, Eagle MHC, SpecFAB®, and Retail Display are divisions of Eagle Group. ©2011 by the Eagle Group



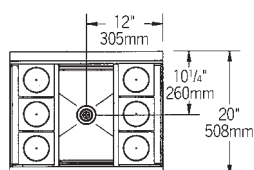
Profit from the Eagle Advantage®

Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

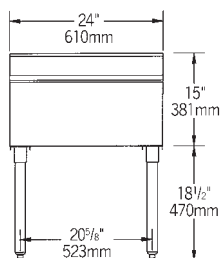
## 1800 Series Cocktail Units

### Models without Post-Mix Cold Plate

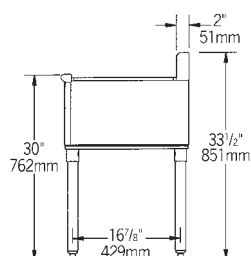
#B2CT-18



TOP VIEW

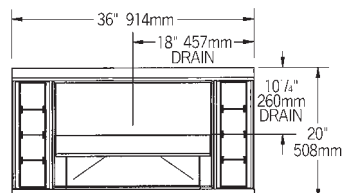


FRONT VIEW

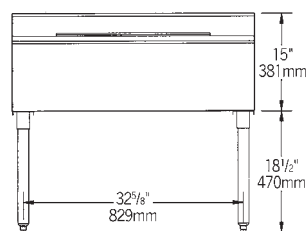


SIDE VIEW

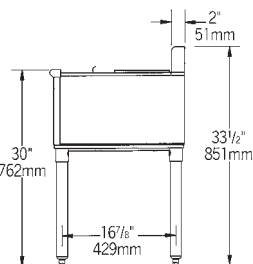
#B3CT-18



TOP VIEW



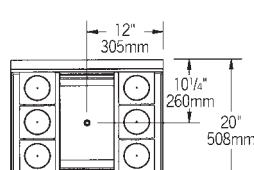
FRONT VIEW



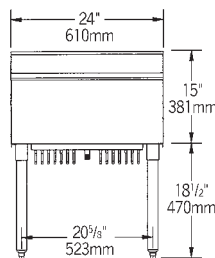
SIDE VIEW

### Models with Post-Mix Cold Plate\*

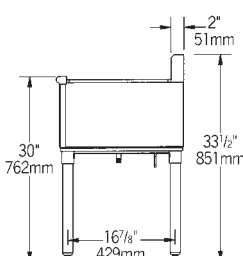
#B2CT-18-7



TOP VIEW

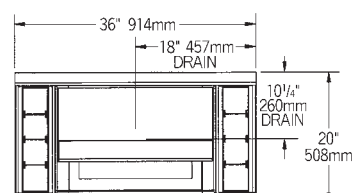


FRONT VIEW

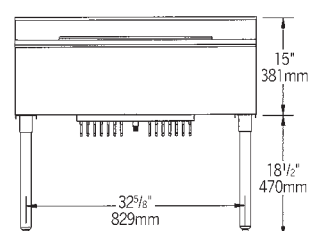


SIDE VIEW

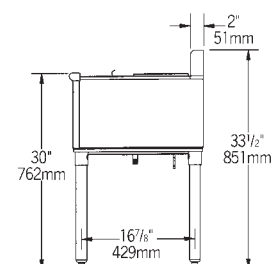
#B3CT-18-7



TOP VIEW



FRONT VIEW



SIDE VIEW

model #	width x length		shipping weight*		ice bin depth		ice capacity	
	in.	mm	lbs.	kg	in.	mm	lbs.	kg
<b>B2CT-18</b>	20" x 24"	495 x 610	52	23.6	8"	203	63	28.6
<b>B2CT-12D-18</b>	20" x 24"	495 x 610	55	24.9	12"	305	94	42.6
<b>B2CT-16D-18</b>	20" x 24"	495 x 610	58	26.3	16"	406	125	56.7
<b>B3CT-18*</b>	20" x 36"	495 x 914	72	32.7	8"	203	63	28.6
<b>B3CT-12D-18**</b>	20" x 36"	495 x 914	75	34.0	12"	305	94	42.6
<b>B3CT-16D-18**</b>	20" x 36"	495 x 914	78	35.4	16"	406	125	56.7

model #	width x length		shipping weight*		ice bin depth		ice capacity	
	in.	mm	lbs.	kg	in.	mm	lbs.	kg
<b>B2CT-18-7</b>	20" x 24"	495 x 610	146	66.2	8"	203	63	28.6
<b>B2CT-12D-18-7</b>	20" x 24"	495 x 610	149	67.6	12"	305	94	42.6
<b>B2CT-16D-18-7</b>	20" x 24"	495 x 610	151	68.5	16"	406	125	56.7
<b>B3CT-18-7*</b>	20" x 36"	495 x 914	219	99.2	8"	203	63	28.6
<b>B3CT-12D-18-7**</b>	20" x 36"	495 x 914	221	100.2	12"	305	94	42.6
<b>B3CT-16D-18-7**</b>	20" x 36"	495 x 914	224	101.6	16"	406	125	56.7

\* Units with cold plate shipped in wooden crates.

\*\* "B3" units include stainless steel sliding cover.

### 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

Spec sheets available for viewing, printing or downloading from our online literature library at [www.eaglegrp.com](http://www.eaglegrp.com)

Although every attempt has been made to ensure the accuracy of the information provided, we cannot be held responsible for typographical or printing errors. Information and specifications are subject to change without notice. Please confirm at time of order.

Printed in U.S.A.  
 ©2011 by Eagle Group

Rev. 08/11