



Profit from the Eagle Advantage®

## Specification Sheet

### Short Form Specifications

Eagle Spec-Bar® Three Compartment Bar sink, model \_\_\_\_\_. Heavy gauge type 304 stainless steel sink bowls, body, legs, leg channels and cross rails. Three 10" x 14" x 9 1/2"-deep stainless steel drawn sink bowls with drains and standpipe overflows. Stainless steel drainboards feature independent drains and removable perforated stainless steel inserts. T&S splash mounted faucet. Stainless steel adjustable bullet feet.



3-compartment sink with optional speed rail

### Options / Accessories

- ☐ Speed rail
- ☐ Scrap basket

### EAGLE GROUP

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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.: \_\_\_\_\_

## Spec-Bar® Three-Compartment Sinks

### MODELS:

- |                                    |                                      |                                     |
|------------------------------------|--------------------------------------|-------------------------------------|
| <input type="checkbox"/> B3-3-19   | <input type="checkbox"/> B5-3-R-24   | <input type="checkbox"/> B6-3-R-19  |
| <input type="checkbox"/> B3-3-24   | <input type="checkbox"/> B5-3-LR-19  | <input type="checkbox"/> B6-3-R-24  |
| <input type="checkbox"/> B4-3-L-19 | <input type="checkbox"/> B5-3-LR-24  | <input type="checkbox"/> B6-3-LR-19 |
| <input type="checkbox"/> B4-3-L-24 | <input type="checkbox"/> B5.5-3-L-19 | <input type="checkbox"/> B6-3-LR-24 |
| <input type="checkbox"/> B4-3-R-19 | <input type="checkbox"/> B5.5-3-L-24 | <input type="checkbox"/> B7-3-LR-19 |
| <input type="checkbox"/> B4-3-R-24 | <input type="checkbox"/> B5.5-3-R-19 | <input type="checkbox"/> B7-3-LR-24 |
| <input type="checkbox"/> B5-3-L-19 | <input type="checkbox"/> B5.5-3-R-24 | <input type="checkbox"/> B8-3-LR-19 |
| <input type="checkbox"/> B5-3-L-24 | <input type="checkbox"/> B6-3-L-19   | <input type="checkbox"/> B8-3-LR-24 |
| <input type="checkbox"/> B5-3-R-19 | <input type="checkbox"/> B6-3-L-24   |                                     |

### Design and Construction Features

- Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance.
- Backsplash, sides, bottom, front panel, drain pans, perforated inserts and bowls are constructed of 20 gauge stainless steel. Leg channels, legs and crossbracing are 16 gauge stainless steel.
- Legs are 1 1/2" (41mm) diameter type 304 stainless steel with stainless steel bullet feet.
- Sink compartments are 10" x 14" x 9 1/2" (254 x 356 x 241mm) with T&S hot and cold water faucet.
- 19" (483mm) units feature faucet with 12" (305mm) spout; 24" (610mm) units feature double-hinged faucet.
- All faucets are backsplash mounted T&S, on 4" (102mm) centers and 1/2" (13mm) NPT inlet. Hot and cold water connections required.
- All models feature a backsplash mounted double-hinged T&S faucet.
- Stainless steel workboard on one or both sides with independent drain.
- Workboards feature removable perforated stainless steel insert.
- Drains are 1 1/2" (38mm) I.P.S. threaded with nut and washer.

### Certifications / Approvals



**AUTOQUOTES**



EG40.38 Rev. 04/11

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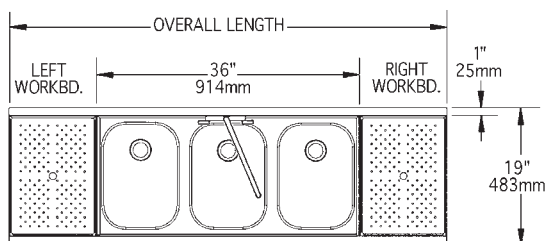


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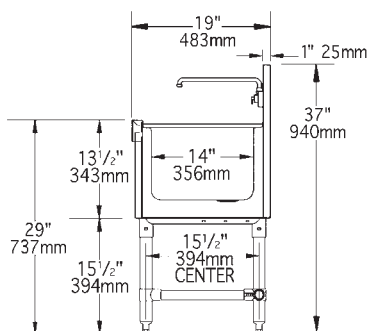
Item No.: \_\_\_\_\_  
 Project No.: \_\_\_\_\_  
 S.I.S. No.: \_\_\_\_\_

## Spec-Bar® Three-Compartment Sinks

19" wide (483mm)



TOP VIEW

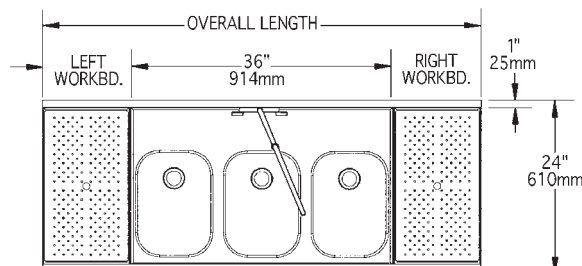


SIDE VIEW

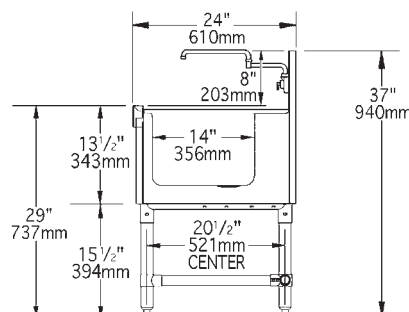
	overall length		drainboard length		drainboard	weight	
model #	in.	mm	in.	mm	location	lbs.	kg
B3-3-19	36"	914	n/a		n/a	60	27.2
B4-3-L-19	48"	1219	12"	305	left	70	31.8
B4-3-R-19	48"	1219	12"	305	right	70	31.8
B5-3-L-19	60"	1524	24"	610	left	80	36.3
B5-3-R-19	60"	1524	24"	610	right	80	36.3
B5-3-LR-19*	60"	1524	12"	305	left & right	180	81.6
B5.5-3-L-19	66"	1676	30"	762	left	85	38.6
B5.5-3-R-19	66"	1676	30"	762	right	85	38.6
B6-3-L-19	72"	1829	36"	914	left	90	40.8
B6-3-R-19	72"	1829	36"	914	right	90	40.8
B6-3-LR-19*	72"	1829	18"	457	left & right	190	86.2
B7-3-LR-19*	84"	2134	24"	610	left & right	205	93.0
B8-3-LR-19*	96"	2438	30"	762	left & right	220	99.8

\* Sinks with two drainboards are shipped wood-crated. All others are boxed.

24" wide (610mm)



TOP VIEW



SIDE VIEW

	overall length		drainboard length		drainboard	weight	
model #	in.	mm	in.	mm	location	lbs.	kg
B3-3-24	36"	914	n/a		n/a	65	29.5
B4-3-L-24	48"	1219	12"	305	left	75	34.0
B4-3-R-24	48"	1219	12"	305	right	75	34.0
B5-3-L-24	60"	1524	24"	610	left	85	38.6
B5-3-R-24	60"	1524	24"	610	right	85	38.6
B5-3-LR-24*	60"	1524	12"	305	left & right	185	83.9
B5.5-3-L-24	66"	1676	30"	762	left	90	40.8
B5.5-3-R-24	66"	1676	30"	762	right	90	40.8
B6-3-L-24	72"	1829	36"	914	left	95	43.1
B6-3-R-24	72"	1829	36"	914	right	95	43.1
B6-3-LR-24*	72"	1829	18"	457	left & right	195	88.5
B7-3-LR-24*	84"	2134	24"	610	left & right	210	95.3
B8-3-LR-24*	96"	2438	30"	762	left & right	225	102.1

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