A number of great features on 1800 & 2200 Series units

1. Bullnose front edge  
   Stainless steel • 7/16” radius • 1 1/2” wide

2. Rear deck (2200 Series only)  
   Stainless steel • 4” width • “V” edge

3. Backsplash  
   Stainless steel • 4 1/4”-high • 45˚ bevel

4. Hat channels  
   Stainless steel • Front-to-back

5. Gussets  
   Zinc-plated mild steel • Set screws included

6. Legs  
   Galvanized • 1 1/8”-diameter

7. Feet  
   Hi-impact plastic • Adjustable

All units are modular, allowing for custom configurations using standard components.

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UNDERBAR SINKS

All units are modular, allowing for custom configuration using standard components. Units feature 20 gauge type 304 stainless steel construction; available in a variety of sizes, from 3’ to 8’ length; with two-, three-, or four-compartment sinks, all of which are one-piece and deep-drawn. Units also feature 10” x 14” x 10” bowls, two sets of galvanized legs, 1½ NPS drains with standpipe overflows, and 4½” high backsplash.

1800 Series units: Features splash mount 4” center faucet with 10” spout (four-bowl units come with two faucets). 20” front-to-back.

2200 Series units: Features deck mount 4” center faucet with 12” spout (four-bowl units come with two faucets). 4” wide rear deck featuring a “V” edge to retard spillage. 24” front-to-back.

AVAILABLE OPTIONS* INCLUDE: Stainless steel leg kits • Leg & faucet upgrade kits • Speed rails

COMBINATION UNITS

All units feature 20 gauge, type 304 stainless steel construction. Lengths available range from 7’ to 10’. Models also include 10” x 14” x 10” sink bowls, three sets of galvanized legs, 1½” NPS drains with removable standpipe overflow, 15½” x 19¾” x 8” ice bins located on the left or right end of the unit, speed rail, 4” center faucet with 10” spout (4-bowl units come with two faucets), and 4½” high backsplash.

1800 Series units: 20” front-to-back.

2200 Series units: Includes 4” wide rear deck with “V” edge. 24” front-to-back.

AVAILABLE OPTIONS* INCLUDE: Stainless steel leg kits • 7-circuit sealed-in post-mix cold plate • Leg & faucet upgrade kits

* See page 11 for more available options, accessories, and replacements.
1800 Series and 2200 Series

COCKTAIL UNITS

All units are modular, providing for custom configurations using standard components. Units feature 20 gauge type 304 stainless steel body (front and ends). Bottom and back panels are galvanized steel construction. Fabricated ice bins are insulated and available in depths of 8”, 12”, and 16”. Units also include 4½” backsplash, 6- or 8-bottle capacity, two sets of galvanized legs, 1½” NPS drain, and adjustable plastic feet.

Units available with or without cold plate. For units with cold plate: Post-mix cold plates are aluminum casting with 7 stainless steel beverage grade tubing circuits. Mounted flush with bottom interior of unit for easy cleaning and maximum efficiency. ¼” tube connections provided.

1800 Series units: End-to-end lengths available in 24” and 36”. 20˝ front-to-back.
2200 Series units: End-to-end lengths range from 24” to 40”. Includes 4” wide rear deck with “V” edge. 24” front-to-back.

AVAILABLE OPTIONS* INCLUDE: Stainless steel leg kits • Stainless steel sliding cover • Speed rail

COCKTAIL WORKSTATIONS

All units are modular, providing for custom configurations using standard components. Units feature 304 series stainless steel construction with a highly polished finish. End panels are stainless steel. 48” and 60” lengths available. Fabricated ice bins are insulated, 8” deep, located either on left or right. Models also include 24” stainless steel single speed rail, 4½” backsplash, two sets of galvanized legs with non-marking plastic bullet feet, and 1½” NPS drain with 1½” x 4” tailpiece.

Units available with or without cold plate. For units with cold plate: Post-mix cold plates are aluminum casting with 7 stainless steel beverage grade tubing circuits. Mounted flush with bottom interior of unit for easy cleaning and maximum efficiency.

1800 Series Units: 70-lb. ice capacity. 20˝ front-to-back.
2200 Series Units: 75-lb. ice capacity. 4” wide rear deck with “V” edge. 24” front-to-back.

AVAILABLE OPTIONS* INCLUDE: Stainless steel leg kits • Additional speed rail

* See page 11 for more available options, accessories, and replacements.
ICE CHESTS

All units are modular, providing for custom configurations using standard components. End-to-end lengths range from 12” to 48”. All models feature stainless steel type 304 fabricated ice bin available with 8”, 12”, or 16”, depth. 4½” backsplash, stainless steel front and ends, and galvanized back panel. Also includes 1½” NPS drain centered in ice bin front-to-back (drain is ½” NPS for ice chests with cold plates), 1¾” diameter heavy gauge galvanized tubular legs with 12 gauge gussets, and plastic bullet feet. All models come standard with stainless steel sliding covers. Fiberglass insulation for non-cold plate models.

For models with cold plates: Foamed-in-place insulation. Cold plates are aluminum casting with seven stainless steel beverage grade tubing circuits. Mounted flush with interior bottom of ice bin for easy cleaning and maximum efficiency. ¼” tube connections provided.

1800 Series Units: 20” front-to-back.
2200 Series Units: 4” wide rear deck with “V” edge. 24” front-to-back.

AVAILABLE OPTIONS* INCLUDE: Stainless steel leg kits • Speed rail

BLENDER MODULES

All units are modular, providing for custom configuration using standard components, and feature stainless steel type 304 construction. Units include two sets of galvanized legs, 9”-deep x 12”-wide blender recess on 24” and 36” models, 14”-wide blender modules on 50” and 62” models. Blender recess may be located on either side. 15A 120V receptacle mounted for field wiring, liquid waste shoot with 1½” NPS drain, strainer, faucet, tail piece, and adjustable plastic bullet feet. Left- and right-hand models available.

Units available with either 10” x 14” x 9½” deep-drawn sink or 15½” x 19¼” x 8” fabricated ice chest. Units with ice chest available with or without cold plate. For units with cold plate: Post-mix cold plates are aluminum casting with 7 stainless steel beverage grade tubing circuits. Mounted flush with bottom interior of unit for easy cleaning and maximum efficiency.

1800 Series Units: 75-lb. ice capacity (for units with ice chest). 20” front-to-back.
2200 Series Units: 63-lb. ice capacity (for units with ice chest). 4” wide rear deck with “V” edge. 24” front-to-back.

AVAILABLE OPTIONS* INCLUDE: Stainless steel leg kits • Speed rail • Bottle opener & cap catcher

* See page 11 for more available options, accessories, and replacements.
1800 Series and 2200 Series

WORKBOARDS

All models are modular, and feature stainless steel type 304 work surfaces, front and 4\frac{1}{2}” backsplash. Stainless steel ends and galvanized back panel. Also includes two sets of welded 1\frac{1}{8}”-diameter heavy gauge galvanized tubular legs with 12 gauge gussets, adjustable plastic bullet feet, 1\frac{1}{8}” NPS center drain for easy cleanup and embossed drain surface for ease of draining.

1800 Series Units: 20” front-to-back.
2200 Series Units: 4” wide rear deck with “V” edge. 24” front-to-back.

AVAILABLE OPTIONS* INCLUDE: Stainless steel leg kits • Speed rail • Bottle opener & cap catcher

LIQUOR DISPLAY UNITS

All models are modular, and feature stainless steel welded construction. Models include two sets of 1\frac{1}{8}” diameter galvanized legs, non-marking plastic bullet feet, galvanized zinc plated gussets, 4\frac{3}{8}” high backsplash, 24” side-to-side with 4\frac{1}{8}” wide steps. 33\frac{3}{8}” overall height. Full length 2\frac{1}{4}”-high bottle support rail per row of bottles. 22 gauge solid ends. Units provide storage under the bar for liquor and glass storage.

1800 Series Units: 19\frac{1}{8}” front-to-back.
2200 Series Units: 4” wide rear deck with “V” edge. 23\frac{1}{2}” front-to-back.

AVAILABLE OPTIONS* INCLUDE: Stainless steel leg kits • Speed rail • Bottle opener & cap catcher

* See page 11 for more available options, accessories, and replacements.
GLASS RACK STORAGE UNITS

All units are modular, providing for custom configurations using standard components and feature stainless steel construction. Designed to accommodate nominal 20” x 20” glass racks. 24” side-to-side. Available with flatboard top, recessed workboard top featuring removable stainless steel perforated insert with 3/8” stainless steel drain, or open top. All units feature 1/2" NPS stainless steel drain on bottom. Units with recessed workboard top feature tubing to channel water from workboard top to bottom drain. Adjustable stainless steel rack slide assembly. Heavy duty galvanized legs. Adjustable plastic bullet feet.

1800 Series Units: 20” front-to-back.
2200 Series Units: 24” front-to-back. 4” wide rear deck with “V” edge.

AVAILABLE OPTIONS* INCLUDE: Stainless steel leg kits • Stainless steel adjustable bullet feet • Additional rack storage slides

PASS-THRU ICE CHESTS

Heave gauge stainless steel body, front, and sides. 1/2” stainless steel drain with tail piece standard. Fiberglass insulation. Available with 7-circuit cold plate, featuring foamed-in-place insulation and 1/2” NPS pipe nipple drain. Sliding cover standard on all models. Legs are heavy gauge 1 5/8” diameter galvanized steel with adjustable feet. Available in widths of 18” and 24”. All models are 36” in length.

Units available with or without cold plate. For units with cold plate: Post-mix cold plates are aluminum casting with 7 stainless steel beverage grade tubing circuits. Mounted flush with bottom interior of unit for easy cleaning and maximum efficiency.

AVAILABLE OPTIONS* INCLUDE: Stainless steel leg kits

* See page 11 for more available options, accessories, and replacements.
1800 Series and 2200 Series

MODULAR ADD-ON STEP-DOWN UNITS

Type 304 stainless steel construction. 1¾”-diameter tubular galvanized legs. Add-on units attach to either end of underbar unit via predrilled mounting holes and pan-head screws. Available for use with both 1800 and 2200 Series.

SINGLE STEP-DOWN UNITS


LIQUID WASTE STEP-DOWN UNITS

NEMA 5-15R, 120-volt 15-amp, duplex GFCI receptacle with waterproof cover plate. Includes 6” diameter liquid waste assembly with removable stainless steel perforated liner, 1½” NPS drain, and faucet.

DOUBLE STEP-DOWN UNITS


SINK STEP-DOWN UNITS

NEMA 5-15R, 120-volt 15-amp, duplex GFCI receptacle with waterproof cover plate. Includes 10” x 14” sink with 1½” NPS drain and deck-mount faucet.

AVAILABLE OPTIONS* INCLUDE: Stainless steel leg kits

MODULAR ANGLE FILLERS AND CORNER DRAINBOARDS

MODULAR ANGLE FillERS

Stainless steel front and top. Galvanized steel sides. Joins 1800 or 2200 Series units by the corners. Front and rear fillers available in angles of 30°, 45°, 60° and 90°. All units have predrilled mounting holes.

CORNER DRAINBOARDS

Galvanized panels attach to other equipment, stainless steel outer panels remain visible. Joins 1800 or 2200 Series units by the corners. Rear corner drainboard provided with one 1¾” diameter leg. All units have predrilled mounting holes.

AVAILABLE OPTIONS* INCLUDE: Side and leg set (for Corner Drainboards)

* See page 11 for more available options, accessories, and replacements.
MODULAR ADD-ON FILLERS, STORAGE AND WORKBOARDS

Units feature type 304 stainless steel construction, 1\% diameter tubular galvanized legs. Add-on units attach to either end of underbar unit via predrilled mounting holes and pan-head screws.

**FILLERS WITH TUBE CHASE**

4" x 4" tubing chase stands 6\% tall. "V"-edge around perimeter to retard spillage.

**BOTTLE STORAGE UNITS**

Available with or without insulation. Insulated units feature foamed-in-place insulation on all four sides and bottom. Removable bottle racks hold up to eight 4" diameter bottles.

**STORAGE BASE UNITS**

Provides storage underneath underbar units. Available in widths of 12" and 18".

**WORKBOARDS**

Provides extra work space. Includes 1\% NPS drain.

**AVAILABLE OPTIONS* INCLUDE:** Stainless steel leg kits

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MODULAR BAR DIE

Eagle's 1800 and 2200 Series underbar equipment can be mounted to, or placed against, these modular bar dies (bar dies must be securely fastened to the floor. For added stability, fasten one or both ends to a wall). Bar dies enclose and hide beverage lines, electrical lines, and plumbing lines in a chase incorporated into the unit. The chase serves as a rear wall and splash. Front of the bar can be covered by removable panels that provide easy access to the chase for future modifications and maintenance. Panels can be covered in a decorative laminate, an elegant wood millwork finish or a stunning stainless steel finish.

**AVAILABLE OPTIONS INCLUDE:** Decorative rails & fittings • U.L. wiring and plumbing package

* See page 11 for more available options, accessories, and replacements.
1800 Series and 2200 Series

PORTABLE BARS

– Standard

Standard Portable Bar includes: 4” x 1” plate casters, two with brake. Black melamine exterior, black slate formica top, stainless steel interior working surface. 15⅜” x 19⅞” x 8” ice bin with 1½” NPS drain. Two stainless steel speed rails. Two soda gun openings. Bumper guards. Stainless steel towel ring. Shipped assembled. 63” length.

Available Options* Include:
• 7-circuit post-mix sealed-in cold plate
• Decorative laminates

– Deluxe

Deluxe Portable Bars include: 4” x 1” plate casters, two with brake. Black melamine exterior, black slate formica top, stainless steel interior working surface. 15⅜” x 19⅞” x 8” ice bin with 1½” NPS drain. Adjustable stainless steel glides for storage racks. Center locking storage cabinet. Two soda gun openings. Double-tier stainless steel speed rail. Bumper guards. Shipped assembled. All models are 63” in length.

Available Options* Include:
• 7-circuit post-mix sealed-in cold plate
• Decorative laminates

* See page 11 for more available options, accessories, and replacements.

Custom Graphics available!

Laser-Cutting and Custom Decal Services for Portable Bars!

Laser-Cutting Service…
• Offers a “high-tech” look.
• Creates smooth curves along text and/or artwork.
• Materials includes various plastics, woods, and designer aluminum.

Decal Service…
• Factory-applied decals are industrial-strength, yet more economical.
• Image(s) printed on vinyl material with adhesive backing.
ACCESSORIES / REPLACEMENTS

**FAUCETS**
Splash mount, 4” centers, 10” spout. Standard grade and T&S available.

**SPEED RAILS**
With keyholes. For liter-size bottles. Single- and Double-Tier available, ranging from 22” to 70” length. Optional hanging straps available for speed rails up to 60” long.

**DRAINS / PLUMBING**
Options available include 1½” NPS drain, lock nut for drains, ¼” nipple drain for cold plate, p-trap, 1½” overflow pipe, and mini crumb cup.

**BOTTLE OPENER & CAP CATCHER**
Cast iron bottle opener. Stainless steel cap catcher with keyhole for mounting.

**BOTTLE HOLDERS / BOTTLE HOLDER TRAYS**
Plastic. Holders accommodate single bottles. Trays hold four bottles.

**STAINLESS STEEL LEG KITS**
Sets of 18 gauge stainless steel (“s/s”) legs available to replace standard galvanized legs. Legs available with or without s/s feet, with s/s gussets, or with both s/s feet and gussets.
1800 Series and 2200 Series

CUSTOM UNDERBAR

For 1800 Series

For 2200 Series

<table>
<thead>
<tr>
<th>model #</th>
<th>description</th>
</tr>
</thead>
<tbody>
<tr>
<td>E60</td>
<td>Workboards (minimum 4’ 0”) per linear foot</td>
</tr>
<tr>
<td>E61</td>
<td>- hand sink 10” x 14” x 5” w/drain faucet</td>
</tr>
<tr>
<td>E61A</td>
<td>- sink bowl 10” x 14” x 9½” w/drain, faucet &amp; overflow</td>
</tr>
<tr>
<td>E61B</td>
<td>- sink bowl 12” x 14” x 9½” w/drain, faucet &amp; overflow</td>
</tr>
<tr>
<td>E62</td>
<td>- Cocktail units 15½” x 19¼” bowls:</td>
</tr>
<tr>
<td>E62A</td>
<td>- 24” unit, 6 bottle wells, inside liner, no cover</td>
</tr>
<tr>
<td>E62B</td>
<td>- 36” unit, 8 bottle wells, outside liner, sliding s/s cover</td>
</tr>
<tr>
<td>E63</td>
<td>- Ice chest 15½” x 19¼” x 8” deep</td>
</tr>
<tr>
<td>E64</td>
<td>- Ice chest w/sliding s/s cover 15½” x 19¼” x 8” deep</td>
</tr>
<tr>
<td>E65</td>
<td>- Higher backsplash up to 9” high per linear foot</td>
</tr>
<tr>
<td>E66</td>
<td>- Blender step unit w/liquid waste chute, faucet, electrical outlet:</td>
</tr>
<tr>
<td>E66A</td>
<td>- 12” wide single station</td>
</tr>
<tr>
<td>E66B</td>
<td>- 14” wide double station</td>
</tr>
<tr>
<td>E67</td>
<td>- Blender recess 12” (305mm) wide with electrical GFCI outlets</td>
</tr>
<tr>
<td>E68</td>
<td>- Open waste chute installed</td>
</tr>
<tr>
<td>E69</td>
<td>- Liquid waste chute installed</td>
</tr>
<tr>
<td>E70</td>
<td>- Glass filler</td>
</tr>
<tr>
<td>E71</td>
<td>- Cutout in back (2200 Series only)</td>
</tr>
<tr>
<td>E72</td>
<td>- End splash per end</td>
</tr>
<tr>
<td>E73</td>
<td>- “L” shape corner welded per corner (except sink bowls)</td>
</tr>
<tr>
<td>E74</td>
<td>- Pass-thru</td>
</tr>
<tr>
<td>E75</td>
<td>- Blender shelf 12” wide, removable hook-on type</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>model #</th>
<th>description</th>
</tr>
</thead>
<tbody>
<tr>
<td>E76</td>
<td>Dividers for ice chest (removable), installed at factory</td>
</tr>
<tr>
<td>E77</td>
<td>Duplex GFCI receptacle, installed</td>
</tr>
<tr>
<td>E77A</td>
<td>- Post-mix cold plate for 15½” x 19¼” bowl, 7-circuit, sealed-in (NSF)</td>
</tr>
<tr>
<td>E77B</td>
<td>- Glass rack storage, holds (2) 20” x 20” racks</td>
</tr>
<tr>
<td>E78</td>
<td>- Continuous water waste</td>
</tr>
<tr>
<td>E79</td>
<td>Pass-thru ice chests:</td>
</tr>
<tr>
<td>E80</td>
<td>- 18” x 36” x 8”</td>
</tr>
<tr>
<td>E80A</td>
<td>- 24” x 36” x 8”</td>
</tr>
<tr>
<td>E81</td>
<td>Stainless steel leg, each</td>
</tr>
<tr>
<td>E82</td>
<td>Plastic bullet foot, each</td>
</tr>
<tr>
<td>E83</td>
<td>NSF sprayed-on latex sound deadening, up to 12’ (3658mm) length</td>
</tr>
</tbody>
</table>

* See Spec Sheet #EG40.56 for other Underbar Accessories and Replacements.
** See Spec Sheets #EG40.57 for 1800 Series and #EG40.58 for 2200 Series Modular Angle Fillers and Corner Drainboards.
Spec-Bar®

- Applications -

A complete line of the most flexible design in stainless steel underbar equipment that allows you to customize your specifications with simple modular design for easy installation.

With SPEC-BAR®, we design the bar to suit your needs. Eagle offers a wide variety of components including sinks, ice chests, cocktail units, filler boards and workboard combination units. These units come as modular sections and attach to the bar die to form the bar you imagined. The 12 gauge bar die allows for pedestal mount or a free standing unit.

Plus, to accent your SPEC-BAR® we offer solid surface designs in hundreds of colors, many decorative solid brass or chrome rails and fittings, hundreds of colors and patterns available in our laminate line, and the solid elegance of walnut, oak, cherry, maple, red oak, and mahogany bar panels to add character to any room.

WITH THE Spec-Bar® Bar Die System, you can opt for factory plumbing and wiring to a UL-listed load center. That, combined with our millwork capabilities, will allow for turnkey installations.

- Modular Bar Die for Spec-Bar® -

Designed for Spec-Bar® underbar equipment to be mounted to and supported by the bar die. Bar die encloses and hides beverage, electrical and plumbing lines in a chase incorporated into the unit. Front of the bar can be covered by removable panels which provide easy access to the chase for future modifications and maintenance. Panels can be covered in a decorative laminate, an elegant wood millwork finish or a stunning stainless steel finish. Add decorative brass or chrome rails and fittings to match any decor.

removable front panels expose the chase for repairs and modifications.

Incorporate options and accessories to utilize space and enhance workflow.

Arrange the modular components in an order that best suits your needs.

solid surface design in hundreds of colors, lends natural tones and rich textures

Many decorative solid brass, chrome rails and fittings are available.

Hundreds of colors and patterns available in the laminate line.

The solid elegance of walnut, oak, cherry, maple, red oak, and mahogany bar panels.
What's the Difference Between Better and Best?

2200 Series Ice Chest

components | materials used in 2200 Series ice chest | materials used in Spec-Bar® ice chest
---|---|---
Front | 22 gauge, type 304 | 20 gauge, type 304
End panels | 22 gauge, galvanized | 20 gauge, type 304
Ice bin | 20 gauge type 304 stainless steel, fabricated stainless steel, with fiberglass insulation | 20 gauge type 304 fabricated stainless steel, with foamed-in-place insulation, polymer breaker strip
Sliding lid | 20 gauge, type 304 | 20 gauge, type 304
Backsplash | 20 gauge type 304 stainless steel | 20 gauge, type 304 stainless steel
Back panel | 22 gauge, galvanized | 18 gauge, galvanized
Exterior bottom | 22 gauge, galvanized | 18 gauge, type 304 stainless steel
Gussets | zinc plated | stainless steel
Legs | 1½” diameter, galvanized | 1½” diameter, stainless steel
Crossbraces | n/a | 1¼” diameter, adjustable, type 304 stainless steel
Feet | ABS plastic, adjustable | stainless steel, adjustable

Either way, you can't go wrong. Whatever your underbar needs might be, Eagle will meet those needs. From ice chests to combination units to custom configurations, we deliver. One purchase order, one delivery truck, lower administrative costs equals more profit to your bottom line. Add proven durability and design integrity to the mix, plus recognized excellence in customer service, and you'll find that the logical choice for quality and cost savings always comes down to the Eagle Advantage®

Profit From the Eagle Advantage®
ICE CHESTS

STANDARD
Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance. Features include ice bins with foamed-in-place insulation for maximum efficiency, removable two-piece stainless steel cover for cleaning ease, stainless steel adjustable bullet feet, and non-metallic breaker strip prevents heat transfer to ice bin. Rectangle openings provided in backsplash for tubing.

OPTIONAL:
- 2-, 8-, or 10-circuit cold plate
- 14½” wide extra depth
- Speed rail
- Bottle rack

COMBINATION
Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance. Features include ice bin with foamed-in-place insulation for maximum efficiency, removable two-piece stainless steel cover for cleaning ease, stainless steel adjustable bullet feet and non-metallic breaker strip prevents heat transfer to ice bin. Bottle compartment and ice compartment have separate insulation and drains. Rectangle openings provided in backsplash for tubing. 8” backsplash.

OPTIONAL:
- 2-, 8-, or 10-circuit cold plate
- Extra depth
- Speed rail

DROP-IN
Completely constructed of type 304 stainless steel for strength and corrosion resistance. Features include stainless steel adjustable bullet feet, ice bin with foamed-in-place insulation for maximum efficiency with removable two-piece stainless steel cover for cleaning ease included.

OPTIONAL:
- 2-, 8-, or 10-circuit cold plate

PASS THRU
Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance. Features include stainless steel adjustable bullet feet, ice bin with foamed-in-place insulation for maximum efficiency, non-metallic breaker strip prevents heat transfer to ice bin and removable stainless steel cover for cleaning ease.

OPTIONAL:
- 2-, 8-, or 10-circuit cold plate
- Speed rails
Spec-Bar® Series

**HAND SINKS**

Features 20 gauge stainless steel 8” high backsplash, sides, front panel or door, and bowl. Leg channels, legs and crossbracing are 16 gauge stainless steel. Stainless steel adjustable bullet feet. Sink bowl is 9¼” x 11¾” x 6”. Unit includes T&S faucet and 1½” stainless steel NPS threaded drain with nut and washer.

**OPTIONAL:**
- Removable plastic perforated strainer

**WALL MOUNTED SINKS**

Backsplash, sides, bottom, front panel or door, and trim rail are 20 gauge stainless steel. 9¼” x 11¾” x 6” bowls are 16 gauge stainless steel. Wall mounting bracket and top drop-in model are 18 gauge stainless steel. Hot and cold water T&S gooseneck faucet. Also features stainless steel 1½” NPS threaded drain with nut and washer. Available as a handsink, wet waste sink, or deluxe hand sink with soap and c-fold paper towel dispenser. Also available as a drop-in sink.

**WET WASTE SINKS**

Body and legs constructed of type 304 stainless steel for strength and corrosion resistance. Stainless steel adjustable bullet feet. Sink bowl is 9¼” x 11¾” x 6” deep with hot and cold water gooseneck faucet. Perforated stainless steel removable sink strainer. Available as a chemical storage cabinet with storage space for three one-gallon chemical containers or as a cabinet with trash chute. All units feature T&S faucets stainless steel NPS threaded drain with nut and washer.

**TWO-COMPARTMENT SINKS**

Body, legs and crossbracing are constructed of type 304 stainless steel for strength and corrosion resistance. Stainless steel adjustable bullet feet. Sink compartments are 10” x 14” x 9¾” with T&S hot and cold water faucet. 19” wide models have backsplash mounted T&S faucet; 24” wide models have deck mounted T&S faucet. Also features stainless steel 1½” NPS threaded drain with nut and washer.

**OPTIONAL:**
- Speed Rail

**THREE-COMPARTMENT SINKS**

Body, legs and crossbracing are constructed of type 304 stainless steel for strength and corrosion resistance. Stainless steel adjustable bullet feet. Sink compartments are 10” x 14” x 9¾” with T&S hot and cold water faucet. 19” wide models have a backsplash mounted T&S faucet. Stainless steel workboard on one or both sides with independent drain. Workboards feature removable perforated stainless steel insert. Also features stainless steel 1½” NPS threaded drain with nut and washer.

**OPTIONAL:**
- Speed Rail

Continued on next page
SINKS

FOUR-COMPARTMENT SINKS

Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance. Stainless steel adjustable bullet feet. Sink bowls are 10” x 14” x 9½” deep with hot and cold water faucet. 19” wide models have backsplash mounted T&S faucet. 24” wide models have deck mounted T&S faucet. Also features stainless steel 1½” NPS threaded drain with nut and washer. Workboards on either or both ends of sink have independent drains. Removable insert is perforated stainless steel.

OPTIONAL:
- Speed rail

WORKBOARDS

STANDARD

Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance. Stainless steel adjustable bullet feet. Removable insert made of perforated stainless steel and stainless steel 1½” NPS threaded drain with nut and washer. All floor model workboards are 37” overall height.

OPTIONAL:
- Tubing chase

RECESSED

Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance. Stainless steel adjustable bullet feet. Removable insert and shelf made of perforated stainless steel and stainless steel 1½” NPS threaded drain with nut and washer. Designed to align with single or double speed rails installed on adjoining equipment.

CORNER

Constructed of all type 304 stainless steel for strength and corrosion resistance. Includes removable stainless steel perforated insert and stainless steel 1½” NPS threaded drain with nut and washer. Mounting clips included. Legs and side available when corner workboard is not attached to other equipment.

ANGLE

Constructed of all type 304 stainless steel for strength and corrosion resistance. Includes removable stainless steel perforated insert, mounting clips and stainless steel 1½” NPS threaded drain with nut and washer. Legs and side available when angle workboard is not attached to other equipment.

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Spec-Bar® Series

WORKBOARDS

WORKBOARD CABINETS
Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance. Stainless steel adjustable bullet feet, perforated stainless steel insert, and stainless steel 1 1/4” NPS threaded drain with nut and washer. Cabinet has workboard surface with removable stainless insert. Available with or without doors.

BEER DRAINERS
Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance. Stainless steel adjustable bullet feet, perforated stainless steel insert, and stainless steel 1 1/4” NPS threaded drain with nut and washer. Tubing chase built into rear deck. Removable perforated stainless steel front insert.

FILLER BOARDS
Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance. Stainless steel adjustable bullet feet, perforated stainless steel insert, and stainless steel 1 1/4” NPS threaded drain with nut and washer. Work surface reinforced with channels.

OPTIONAL:
- Speed Rail

BLENDER STATIONS

WITH T&S FAUCET
Designed to align with the single speed rail on adjoining equipment. Body, legs and adjustable crossbracing constructed of type 304 stainless steel for strength and corrosion resistance. Stainless steel adjustable bullet feet. All units feature sink bowl with hot and cold water T&S gooseneck faucet. Sink bowl on all units is 9 3/4” x 11 1/2” x 6” except #BS14-19, which features 9 3/4” x 9 3/4” x 6” sink bowl. 10” deep blender shelf – 9” on 14” long models – with rear cord access hole. Lift-out stainless steel perforated sink strainer. 1 1/2” NPS drain. Full-length 8” high backsplash.

WET WASTE
Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance. Stainless steel adjustable bullet feet. 6” diameter round wet waste sink with T&S glass filler. 9 3/4” wide blender shelf with rear cord access hole. Designed to align with the single speed rail on adjoining equipment.

DRAINBOARD
Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance. Stainless steel adjustable bullet feet. Drainboard includes lift-out stainless steel perforated insert. 9 3/4” deep blender shelf with rear cord access hole. 1 1/2” NPS drain. Designed to align with the single speed rail on adjoining equipment.
COCKTAIL STATIONS

Two bowl sink has T&S gooseneck faucet. Standard overshelf with removable perforated inserts. Blender shelf, two deep sinks, ice bin, tubing chase, work surface and double speed rail are standard. 1½” NPS drain for sink bowls, ¼” x 4” drain for ice bin. Drains available on optional overselves. 8-circuit post-mix cold plate included. Front and end panels are stone gray plastic laminate over wood core. Other colors available.

OPTIONAL:
• Double overshelf
• Overshelf drain
• Other laminates

COMBINATION COCKTAIL STATIONS

Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance. Blender station, wet waste sink, double speed rail, dry waste chute, condiment dispenser, combination ice chest and tubing access holes are standard. 1½” NPS drain. Liquor display and recessed workboard available on some models.

OPTIONAL:
• 8-circuit cold plate
• 10-circuit cold plate

GLASSWASHERS BY MOYER DIEBEL

AUTOMATIC


OPTIONAL:
• Cycle counter
• Remote cycle

ROTARY

Three pump injection system allows the use of separate sanitizer and rinse aid. Precisely calibrated pumps inject just the right amount of chemical - no guesswork, no waste. Upper and lower wash and rinse arms produce sparkling clean glasses every time. Double walled construction for quieter operation. Final cool water rinse provides a cool glass ready for immediate use. Splash shields for splashover protection. Off-the-floor shelf provides storage for three 1-gallon containers. Polypropylene conveyor virtually eliminates chipping of fine stemware.

OPTIONAL:
• Casters • Drain tray • Waste collector • Quick disconnect pkg. • Wash-down hose
STORAGE & ACCESSORIES

BEVERAGE DISPENSERS
Solid brass or stainless steel construction. Drain pan with lift-out perforated insert for cleaning ease. Available with four- or five-faucet configurations, more available on special orders. Stainless steel undercounter models available.

OPTIONAL: Cooling block

LIQUOR DISPLAYS
Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance. Open step-and-rail design covered with ABS for sound deadening. Four or five levels of liquor storage available. Each level has retaining front rail. Designed to align with speed rails installed on adjoining equipment.

OPTIONAL: Locking covers

PERMANENT SPEED RAILS AND LOCKING COVERS
All type 304 stainless steel construction. Designed with ABS sound deadening cover. Locking covers available and include storage hangers when ordered with original single speed rails. Available in any length up to 84”.

OPTIONAL: Locking cover hanger

MINI BOTTLE RACKS
Type 304 stainless steel construction. Countertop and underbar models available.

OPTIONAL: Locking covers

GLASS RACK STORAGE UNITS
Body and legs constructed of type 304 stainless steel. Stainless steel adjustable bullet feet. GR Series units hold three glass racks; WBGR Series hold two racks. Removable clips and pilasters included. Recessed workboard top with removable perforated stainless insert available. 24” wide models hold 20” x 20” racks. 18” wide models hold 16” x 16” round racks. Full bottom shelf with 1½” NPS drain.

OPTIONAL: Locking covers