



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Spec-Bar® Pass-Thru Ice Chest, model B24PTIC. Heavy gauge type 304 stainless steel body, legs, leg channels and crossbracing. Ice chest to be 10½" deep with foamed-in-place insulation, non-metallic breaker strip to prevent heat transfer, and stainless steel sliding cover. Stainless steel adjustable bullet feet.



B24PTIC pass thru ice chest

Options / Accessories

- ☐ 2-circuit post-mix cold plate
- ☐ 8-circuit post-mix cold plate
- ☐ 10-circuit post-mix cold plate
- ☐ Speed rails

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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: 302-653-2065 • e-mail: quotes@eaglegrp.com

Spec sheets available for viewing, printing or downloading from our online literature library at www.eaglegrp.com

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Item No.: _____
 Project No.: _____
 S.I.S. No.: _____

Spec-Bar® Pass Thru Ice Chest

MODEL:

☐ B24PTIC

Design and Construction Features

- Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance.
- Front panel and ice compartment are 20 gauge stainless steel; top panel is 18 gauge stainless steel; and leg channels, legs and crossbracing are 16 gauge stainless steel.
- Ice bin insulated with foamed-in-place insulation for maximum efficiency.
- Ice bin interior depth is 10½" (267mm).
- Non-metallic breaker strip prevents heat transfer to ice bin.
- All models have removable type 304 stainless steel sliding cover for cleaning ease.
- Standard model drain includes a 1½" (38mm) tailpiece and post-mix cold plate model drains have ½" (13mm) NPT.
- 2-circuit, 8-circuit, and 10-circuit post-mix cold plates available. Post-mix cold plates have ¼" (6mm) O.D. stainless steel tubing with swaged end connection.
- 1½" (41mm) diameter type 304 stainless steel legs with stainless steel adjustable bullet feet.
- Tubing access hole dimensions are ⅞" x 2⅞" (22 x 73mm) and capacity per hole is 12 lines of ¼" I.D. x ⅜" O.D. (6 x 10mm) nylon braided tubing.

Certifications / Approvals



AUTOQUOTES



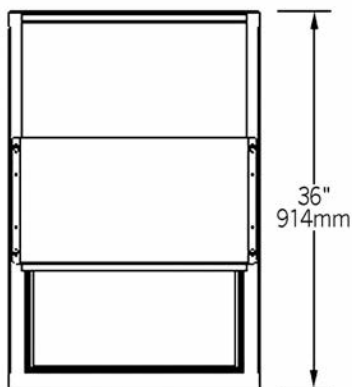
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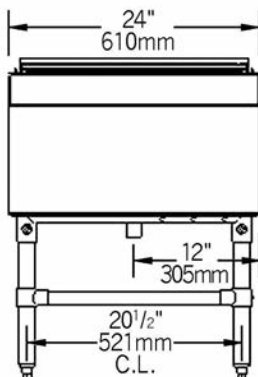
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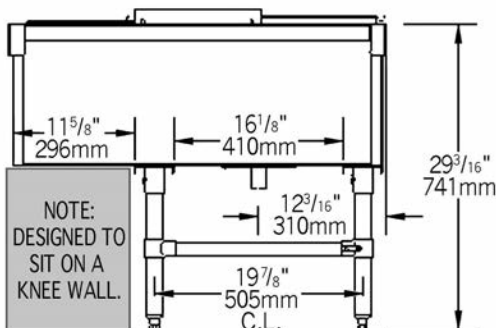
Spec-Bar® Pass Thru Ice Chest



TOP VIEW



FRONT VIEW



SIDE VIEW

model #	width		length		weight		capacity	
	in.	mm	in.	mm	lbs.	kg	lbs.	kg
B24PTIC	36"	914	24"	610	100	45.4	175	79.4

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