Fabricator’s Supplies

EAGLE GROUP
Profit from the Eagle Advantage®
Countertop Drop-In Self Rim Design Sinks  
see spec sheet  EG20.39
- Constructed of 304 series stainless steel.
- Complete with mounting hardware, faucet, and basket drain.
- Deep-drawn seamless bowls.
- Faucet holes are punched on 4” centers.
Optional T&S faucets available, consult spec sheet for complete list.

OEM Sink with Drawn Bowl  
see spec sheet  EG20.18
- For NSF-approved welded fabrication.
- Bowls are provided with drain holes only.
- Deep-drawn seamless bowls.
- Type 304 stainless steel construction.

OEM Sink Bowls with Fabricated Straight Wall  
see spec sheet  EG20.16
- For NSF-approved welded fabrication.
- Bowls are tapered to allow for 60% nesting which facilitates shipping and storage.
- Bowls are provided with drain holes only and feature ⅝” radius corners, 3⅞” drain hole with sump, and swirlaway drainage.
- Type 304 18-8 stainless steel construction.

Hand Sinks  
see spec sheet  EG20.40
- Cleanest sinks in the industry.
- All sinks are wall mountable.
- Bowls feature deep-drawn seamless design with positive drain.
- All type 304 stainless steel.

Hand Sinks with MICROGARD®
An antimicrobial agent which contains built-in protection to retard the growth of a broad range of bacteria, mold and mildew on the surface of bowl that cause stains, odors and degradation. MICROGARD® is a second line of defense. In keeping with good hygiene practices, clean this product as usual. The protection will not wash out, while organic bactericides may deteriorate. Available only on the sink bowl.

Floor Troughs & Drains  
see spec sheet  EG25.00
- 14 gauge type 304 stainless steel construction and with stainless steel or fiberglass subway-style grating.
- Built-in pitch towards waste, designed for assurance of complete drainage.
- Custom sizes available, contact factory for pricing.
Sealed Well Hot Food Gang Drop-In Units

- Completely wired and ready for installation*.
- Well openings accommodate 12” x 20” pans up to 6” deep.
- Individual thermostatic control with a positive “Off” position and an amber light to signal power-on condition.
- Wet or dry operation.
- Single-phase operation and can easily be converted for three-phase operation in the field.
- Top constructed of heavy gauge 300 series stainless steel.
- Body enclosed with galvanized steel, surrounded on 5 sides by 2” of fiberglass insulation.
- Bottom is easily removable for servicing.
- Available with 1-6 wells.
- Optional AutoFill®, automatic water fill system available for models with a drain.
*NOTE: Wired for single-phase operation, and can be easily converted for three-phase operation in the field.

Electric Hot Food Gang Drop-In Units

- Infinite control offers high and low selections along with eight other temperature settings.
- Top constructed of heavy-gauge stainless steel with 1” overhang on all four sides with reinforced angles.
- Each 12” x 20” opening is furnished with a 750-watt exposed rectangular shaped heating element. All wiring terminates within junction box.
- All wiring terminates within junction box, units are designed for field wiring by others.
- Available with 2-5 wells – requires spillage pans sold separately.

Drop-In Style Food Warmers - Round

- Designed to accept a 7-qt or 11-qt round inset.
- One-piece deep-drawn 18-8 stainless steel.
- Complete with thermostatic or infinite control, indicator light and die stamped recessed control panel.
- Heating element securely clamped to underside allowing for service through bottom.
- Mounting plate for laminated plastic or wood countertops available.

Drop-In Style 12” x 20” Food Warmers - Rectangular

- Available in top mount, bottom mount and insulated bottom mount.
- Units constructed of one-piece, deep-drawn 304 series18-8 stainless steel with coved corners.
- The insulated bottom mount unit features exterior wrapper of galvanized steel fully insulated with dense fiberglass.

Recessed Control Panels - Stainless Steel Construction

Available for OEM installations or other applications.

Drop-In Units

Accessories & Replacements

- Food Pans and Round Insets
  All pans, lids, and insets are stainless steel.

- Adapter Tops For Round Insets To Fit 12” x 20” Units - Stainless steel.

- Rolltop Cover
  18 gauge stainless steel.

- Spillage Pans
  Deep drawn, fully coved 6½” deep.
  - Aluminum or stainless steel

- Cold Storage Bottle Holder
  Patent #7,003,969
RedHots® Heat Lamps

- Standard and high-watt units offered.
- Incandescent lights have dedicated switch.
- Units with lights feature 60-watt incandescent bulbs with shatter-proof coating.
- Exterior extrusion constructed of #6063 aluminum.
- Each element controlled individually.
- Red-lighted toggle switch indicates when unit is on.
- Heat lamps can be attached with stainless steel brackets or hung from the ceiling using hanging tabs.

RedHots® Heated Drawers

- Available in 1-, 2-, and 3-drawer units.
- Freestanding or built-in, narrow- or wide-width models.
- Heavy duty stainless steel construction with 1⅛” fiberglass insulation.
- Individual recessed thermostat control and indicator lamp for each drawer.
- Heating element configuration heats quickly and evenly from 100° to 200°F.
- Adjustable louvers on each drawer retain ideal product moisture levels.
- 4” adjustable non-marking feet standard, optional 4” diameter casters available for freestanding models.
- Drawers are interchangeable and include stainless steel liners that accept standard full-size and fractional steam table pans up to 6” deep.

Drawers

- Drawers with Polymer Slides - Includes ⅛”-thick polycarbonate grooved friction slides. Includes positive drawer stop.
- Drawers with Pull Flange - Includes zinc-plated steel full-extension slides with rubber stops.
- Drawers with Pull Flange & Full Front - Includes zinc-plated steel full-extension slides with rubber stops.

NSF-Approved Slides

Utilizes a totally removable drawer slide, making it easy to immerse the roller slide assembly for complete sanitation. Requires no tools.