



Directors Choice[®] Modular Cafeteria Serving Units

www.eaglegrp.com

EAGLE[™]
Foodservice Equipment Division
Profit from the Eagle Advantage[®]

Director's Choice[®] Applications

RIGHT DOWN THE LINE, DIRECTOR'S CHOICE[®] MODULAR CAFETERIA SERVING UNITS WORK FOR YOU AT EVERY STOP. FROM HOT FOOD UNITS TO FROST TOP UNITS, WE HAVE IT COVERED. WITH NUMEROUS OPTIONS AND CUSTOM ACCESSORIES, THEY ARE NOT ONLY FUNCTIONAL BUT STYLISH.



Sturgis High School, Sturgis MI. Consultant: J. Riemenschneider & Associates

Eagle's Director's Choice[®] Modular Cafeteria Serving Units are 30" wide and available in three working heights - the standard 34" which complies with ADA guidelines for accessibility standards, 30" for middle schools, and low profile 28" for elementary schools. Each unit is fully mobile on standard 5" casters, two with brakes on server side. The frame and top are constructed of type 304 stainless steel. A patent pending docking device keeps adjoining units together without the use of tools. All units come with a standard front laminate panel - holly berry red (Wilson Art D307-60) mounted on galvanized subpanel. Many options are available, including decorative laminate or stainless steel end panels and front panels, removable undershelves, rear doors and panels, tray slides, work shelves, and single tier or double tier glass sneeze guards. Custom accessories include decorative deluxe sneeze guards, decorative perimeter skirt and inboard casters.



Hot Food Unit



Director's Choice®

The Hot Food Unit is a necessity to any hot food buffet. 12" x 20" heat wells are fully insulated with individual thermostatic controls and hold 12" x 20" food pans. Unit available with 2-6 wells for wet or dry operations. Optional individual drain for each well with manifold to single valve available. Units come in several voltage/wattage options, 120V, 208V and 240V depending on length of cart chosen, wired to cord with plug. Additional options include 3-Phase operation and field wire provisions. NSF approved and UL listed.



Hot food unit shown with double tiered glass sneeze guard with florescent lamps, optional tray slide, and optional yellow laminate panels

Cold Food Unit



Director's Choice®

All mechanical Cold Food Units are 120V, wired to a 6' cord, and include 3/4" diameter drain with valve. The standard depth of a cold pan is 4 1/2", and optional full depth pan 9 1/2" deep with side coil is also available. NSF approved and UL listed, NSF-7 units available. NEMA 5-15P. Ice cooled pan units come with a 4 1/2" deep by 19 1/2" wide iced cold pan.



Cold food unit shown with optional double tiered glass sneeze guard with florescent lamps, optional tray slide, optional orange laminate panels, and server side shown with optional louvered doors

Frost Top Unit



Director's Choice®

The Frost Top Unit features a 1" thick frost top made of 14/304 stainless steel with a full perimeter gutter to collect melted condensate. The refrigeration system is mounted to the bottom of the frost top and is fully charged with CFC-free refrigerant and is ready for immediate use. An optional removable bottom panel is available to fit open base construction. NSF approved and UL listed. NEMA 5-15P.



Frost top unit shown with standard front laminate and optional tray slide

Solid Top Utility Cart



Director's Choice®

The Solid Top Utility Cart provides a solid stainless steel work surface featuring hat channel reinforced top. Use this work surface for preparation or display of products along the serving line. Unit available in five lengths. A full range of options and accessories allow for infinite configurations for use within the foodservice facility. NSF approved.



Solid top unit shown with optional double tiered glass sneeze guard with florescent lamps, optional tray slide, and optional orange laminate panels

Refrigerated Milk Unit



Director's Choice®

The Refrigerated Milk Unit features divider trays for 260 half pint, mini-peak cartons with a self-leveling, built-in milk dispenser for easy reach of contents. The built in milk dispenser has an opening of 16 $\frac{3}{4}$ " x 22 $\frac{3}{4}$ ", and features a heavy duty galvanized outer casing with a stainless steel inner liner. The unit includes a 1" IPS drain, hinged folding lids, and foamed in-place Polyurethane insulation. 120V operation wired to a 6' cord with a NEMA 5-15P plug. NSF approved and UL listed.



Refrigerated milk unit shown with optional tray slide and optional yellow laminate panels, server side shown with optional louvered lift off doors

Cashier Unit



Director's Choice®

The Cashier Cart is an integral piece in any serving line. The top surface is 30" x 24" or 30" x 36". Three configurations are available to suit your needs - inline, right end, or left end. Each unit comes with a standard keyed cash drawer with handle fitting flush in a stainless steel wrapper, and an integrated footrest welded to the frame for strength. NSF approved.



Cashier unit shown with optional tray slides and optional orange laminate panels, server side shown with removable undershelf

Beverage Unit



Director's Choice®

The Beverage Unit is available with single or dual service urn troughs with 1" drain. Three foot of clear PVC 1" drain tubing provided per trough. The unit features a hat channel reinforced top. Each trough is 4 $\frac{1}{2}$ " wide and 2" deep and includes a removable trough cover with louvered, 'anti-splash' design, and is sectional to fit in a dishwasher for sanitation. NSF approved.



Single-Urn Beverage Unit shown with optional tray slides and optional end panel laminate

Tray and Silverware Unit



Director's Choice®

The Tray and Silverware Unit include elevating dispenser and eight nylon silver cylinders. The tray capacity is 100 (14" x 18" trays).



Tray and Silverware Unit

Options



Removable Undershelf

Stainless steel construction. Available to fit models of 24", 36", 50", 64", 78", and 96" lengths.



Rear Doors

Stainless steel construction available in solid or louvered. Fits models of 24", 36", 50", 64", 78", and 96" lengths. Two models to choose from - hinged or sliding.



Rear Panels

Stainless steel construction. Available in solid or louvered. Panels offered as fixed or lift-off.



Sneeze Guards

Features stainless steel shelf with sneeze guards (polycarbonate Tuffak CM-2). Available in lengths of 36", 50", 64", 78", and 96". Sneeze guards must be ordered at the same time as unit - factory installation of sneeze guards is required. Options include fluorescent lights, Hatco - GRA series 120V heat lamps, end guards and tempered safety glass panels.



Tray Slides

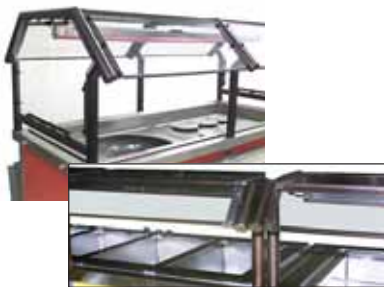
Stainless steel construction. Available in lengths of 24", 30", 36", 50", 64", 78", and 96" for front, rear, or ends. Tray slides are 11½" wide on drop brackets. Available as solid ribbed or tubular three rail, round or square.



Work Shelves

Stainless steel construction. 8" wide shelves and available in lengths of 36", 50", 64", 78", and 96" on drop-brackets. Offered in maple, stainless steel, polymer or Richlite®.

Custom Accessories per Application



Decorative Deluxe Sneeze Guards

Designed per NSF Standard 2. Frame finish available in stainless steel, brass or choose from Eagle's Stand-Outs™ custom epoxy color selection. Sneeze guard options include tempered glass (meets ANZI 97.1) or polycarbonate Tuffak CM-2 panels. Both feature edges trimmed with a metal channel and available with optional end guards for further protection.



Decorative Perimeter Skirt

Matches framework construction of Director's Choice® base. Serves as fixed skirt and kick plate. Available on front, ends or all sides. Choose from standard black laminate inlay, stainless steel, or laminate to match decor.



Inboard Casters

Features heavy duty plate casters secured to 12 gauge stainless steel mounting brackets. Works with standard removable undershelfing. Eliminates potential caster swivel interference to adjacent equipment. Required for decorative perimeter skirt option.

New Additions

Corner Transition Units



Director's Choice®

Four styles of Corner Transition Units are available to suit most configurations: outside corner, outside miter and inside corner and inside miter. Front panels are on customer side of unit. Some options are not available, consult factory for additional information.

outside corner shown with optional tray slide and work shelf



outside miter shown with optional tray slide and work shelf



side view outside miter



Also available:

✓ Ice Cream Unit

✓ Carving Station Unit

✓ Tray Platform Unit

Additional options per application:

- Interconnected Wiring
- Cutting Boards
- Decorative Laminates
- Stainless Steel Panels
- Varied Working Heights of Units
- Varied Heights of Tray Slides
- Receptacles and Remote Switches
- Sneeze Guards with Single Heat Lamp
- Fluorescent Lamps



**Call for information on additional units in our Director's Choice® line.
800/441-8440 - 302/653-3000**

The Eagle Advantage™ begins right here in our state of the art manufacturing facility - with 14 acres under one roof, where the most comprehensive broad-line product offering in the industry takes shape. This all-inclusive design and production capability offers distinct advantages to our customers. Streamlined ordering and shipping substantially reduce freight, receiving, installation and administrative costs.

Supporting it all is a framework of highly responsive customer service representatives, the most innovative, versatile and durable equipment available on the market today, a fleet of company-owned trucks, plus amply stocked distribution centers in strategic locations nationwide - which guarantees product availability and delivery.

Together, it adds up to product excellence enhanced by measurable cost savings and value. We call it **The Eagle Advantage™** and you can profit from it.



Profit from the Eagle Advantage®

Foodservice Division:

Phone: (800) 441-8440 • FAX: (302) 653-2065

Corporate Headquarters:

100 Industrial Boulevard • Clayton, DE
19938-8903 USA • Phone: (302) 653-3000

www.eaglegrp.com



©2004 Eagle Group. Director's Choice® is a registered trademarks of Eagle Group®. Although every attempt has been made to ensure the accuracy of the data in this publication, we cannot be responsible for printing or typographical errors or omissions. Due to an ongoing product improvement program, specifications, dimensions and prices are subject to change without notice.

EG7012 Rev 3/04