



Foodservice • Material Handling • Retail Display

Worktables



Profit from the Eagle Advantage®

Applications

Eagle's Stainless Steel Worktables provide benefits that are unmatched in the marketplace. By specifying any or all of them, you design a specification that is unique in style, strength, and flexibility, which are the keys to the eagle Advantage.



Tables Designed To Fit The Needs Of Many Marketplaces

Foodservice:

Kitchens, hotels, cafeterias, restaurants, stadiums, casinos and many more foodservice applications.

Material Handling:

Designed to meet the needs of cleanroom, electronic and healthcare industries.

Retail:

For use in the back of a store, or to highlight items on the sales or retail floor. Numerous sizes for all the possibilities.



- ✓ Broad selection of table styles and sizes.
- ✓ Uni-lok® system features gussets recessed into channels for added stability.

Restaurant Kitchen (Left)

- ✓ Standard options include adjustable undershelves, overshelves, caters, drawers or splashes.

Sports Stadium Prep Kitchen (Right)

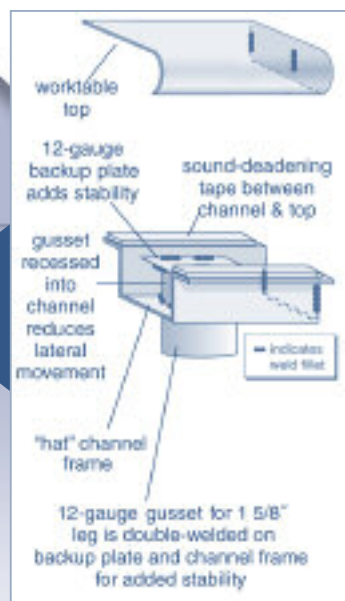


- ✓ Custom modifications are available through EAGLE's SpecFAB® Division.

School Cafeteria Application (Left)



SEND REQUESTS TO:
quotes@eaglegrp.com



Patented uni-lok®

(patent # 5,165,349)

Our uni-lok® gusset system recesses and welds the gusset to the backing plate channel so that legs have unmatched strength and stability.

Increased Stability -

The gussets are recessed into the channels to minimize lateral movement.

Exclusive Design -

The uni-lok® is patented and unmatched in the industry.

Worktables

SPEC-MASTER® Series, Deluxe Series and Budget Series offers worktables with a 1½" rolled edge on front and rear, with ends turned down 90°. SPEC-MASTER® Marine Edge series offers worktables with a box marine counter edge on all four sides. All worktables are available with adjustable tubular base or undershelf, galvanized or 16 gauge stainless steel legs. All units feature heavy gauge polished stainless steel top. 34½" - 35½" adjustable working height and adjustable bullet feet. Casters are available for mobile applications.

- All 24" - 36" wide worktables that are 96" and longer come standard with six legs or more.
- All 48" wide worktables that are 72" and longer come standard with six legs or more.

Spec-Master® Box Marine Edge Series (EM, SEM, GTEM and STEM series)

- 14 gauge, 300 series stainless steel tabletop
- Marine counter edge for spillage containment
- Flat top or 4½" backsplash

Spec-Master® Series (E, SE, GTE and STE series)

- 14 gauge, 300 series stainless steel tabletop
- Rolled edge
- Flat top, upturn or 4½" backsplash

Deluxe Series

(EB, SEB, GTEB and STEB series)

- 16 gauge, 300 series stainless steel tabletop
- Rolled edge
- Flat top, upturn or 4½" backsplash

Budget Series

(B, SB, GTB and STB series)

- 16 gauge, type 430 stainless steel tabletop
- Rolled edge
- Flat top, upturn or 4½" backsplash

Worktables with Adjustable Undershelf



rolled edge...



SPEC-MASTER® square edge...

Worktables with Tubular Base



Also Available with upturn



with backsplash

patented
uni-lok®
system

(Patent #5,165,349)



SpecFAB® Custom Tables

Each custom table is crafted to your specifications. Options and accessories are endless with Eagle's broad line of products such as center shelves, top cutouts, sinks, end splashes, knife racks and many more. The decisions are up to you.

Eagle's SpecFAB® Division was formed to fill the gap between standard equipment and high-cost, wish-and-wait-for highly customized equipment. SpecFAB® provides a way to shortcut the design and fabrication process. Depending on our customer's need, we can design in superior pre-fab modular components. Having this flexibility means we deliver custom equipment faster and at a lower cost.



AUTOQUOTES



Options and Accessories

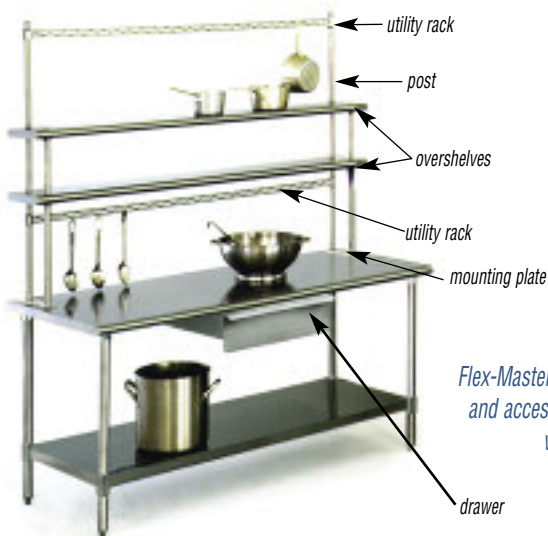


casters

Eagle worktables can be customized to fit numerous applications. Choices are offered for cutouts, dividers, drawers, overshelf systems, casters, LIFESTOR® undershelves, utility bars with hooks. Eagle also offers table mounted ground fault electrical outlets, built-in stainless steel sinks, customized dimensions and backsplash options, additional edges, end splashes, and NSF sprayed-on sound deadening, available through our SpecFAB® division.



flat top worktable
with LIFESTOR® undershelf



Flex-Master® Overshelf System
and accessories mount onto
worktable

Send requests to
quotes@eaglegrp.com

Ceiling-Mounted Pan/Pot Rack
(Table-Mounted and
Wall-Mounted racks
also available)



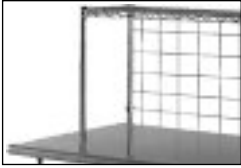
AdjustTable® Worksurface Systems

Customize worktable configurations to meet your needs using patented QuadTruss® design shelving. Additional wire undershelves, solid steel undershelves, or wire overshelves make the possibilities almost unlimited. These can be further expanded and customized by adding optional shelving accessories.

patented
QuadTruss®
design
(Patent #5,390,803)

*Adjustable
undershelf!*

*Tops
available in
16/304 or
14/304 stainless
steel!*



1-tier unit with optional grid panel



2-tier unit

Spec-Master® Enclosed Worktables

SE and SE-BS series

Top is 14 gauge type 304 stainless steel. Cabinet body is heavy gauge type 430 stainless. Available with open front, with sliding doors, or with hinged doors. Optional locks and center shelf available. Patented uni-lok® system (Patent #5,165,349)

*The uni-lok®
gusset system
ensures stability on
all units that feature
this brilliant
design.*

Tables available with...

...Open Front...



...Sliding Doors...



...or Hinged Doors



with flat top



with upturn

(above models shown with SE-BS splash)

Spec-Master® Plate Cabinets

15" or 18" front-to-back. All-welded design. Comes with standard center shelf. Cabinet body and center shelf are heavy gauge type 430 stainless steel. 1½" sanitary rolled rim on front, with square edge on rear and ends for flush fit.



Available with open base, sliding doors or hinged doors.

Poly Top Tables



cutting table with flat top

boning table with
backsplash

Cutting Tables, Trimming Tables, Boning Tables, and Chopping Tables

Tables include ½" thick removable polymer board, adjustable stainless steel crossbracing, 1½" diameter stainless steel legs, and adjustable metal feet. Legs are welded to frame for strength. Chopping table features double ½" polymer board for 1" total thickness.

Hardwood Top Worktables

Choose
Flat Top or
Backsplash
Options

Tables feature a 1¾"-thick hardwood top.

- Backsplash models come standard with 4" endsplashes.
- Optional drawers and casters available.



with flat top and
adjustable undershelf...



...with flat top
and tubular base...



...with backsplash
and adjustable undershelf...



...with backsplash
and tubular base

Cleanroom Tables

Available with solid or perforated tops, brushed or electropolished finish. Perforated tops allow up to 40% laminar flow depending on size. All tops are 14 gauge 300 series stainless steel. Cleanroom tables are alcohol wiped and bagged.



H-frame shown



cleanroom table
with solid top



cleanroom table
with perforated top

- **CRT series**
(Brushed stainless solid top)
- **SEP series**
(Electropolished solid top)
- **CRPT series**
(Brushed stainless perforated top)
- **EPCRT series**
(Electropolished perforated)

- Choose H-frame or C-frame.
- Undershelf can be solid or perforated.
- Knocked-down or welded construction.

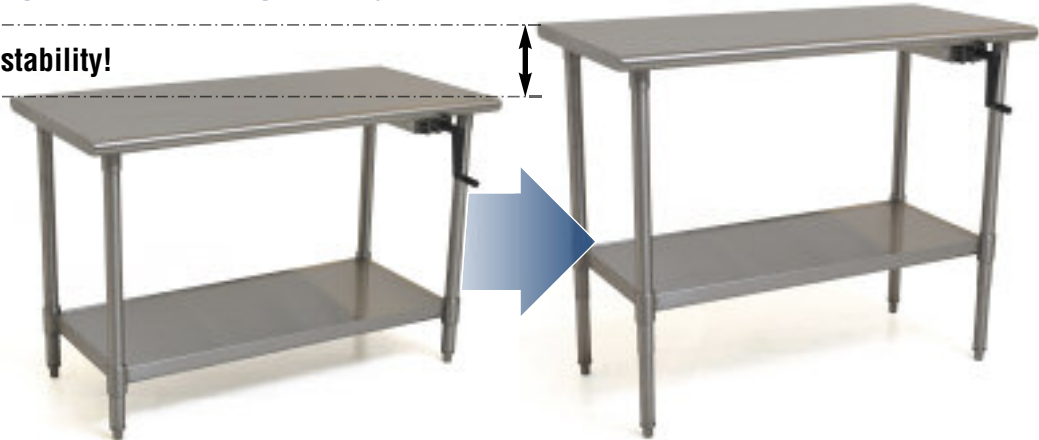
patented
uni-lok[®]
system
(Patent #5,165,349)





ADA/Ergonomic Height Adjustable Tables

8" adjustability!



The perfect piece of equipment for all of your ergonomic table needs. High-quality building techniques—such as Eagle's patented uni-lok® channel gusset system, and durable materials—make Eagle's Height Adjustable Tables trusted and long-lasting.

Tables adjust from 32" to 40" in height. The easy-to-adjust handle can be located at the left, right or center of the table. Available in 24" and 30" widths, and lengths ranging from 48" to 72". Stainless steel tops are reinforced with stainless steel hat and leg channels. Adjustable undershelf features marine edge.

Mobile Prep Tables

This one-of-a-kind prep table makes food prep run smoothly. One of the three cutting boards provided can be affixed onto the unit's raised surface, which is surrounded by slanted surfaces for ease of drainage. Cutting boards store within easy reach at the user's left, and a knife rack is conveniently attached at the right. The rear trough accommodates two half-size stainless steel perforated pans. Drainage goes to the recessed rear trough and into a removable 22-gallon waste tank sitting on the stainless steel undershelf.



**200-lb.
load
capacity!**

Wall Mounted Tables

Designed to accommodate small rolling cabinets which can be moved in and out. Perfect for environments with frequent wash downs. Includes 14-gauge brackets with hole for electrical wire run. Available with flat top, 1½" rear upturn, or 4½" rear backsplash. Tabletop available in 16- or 14-gauge type 304 series stainless steel.

Tables with flat tops come with choice of front rolled edge with sides and rear turned down 90° ...



...or box marine counter edge of all four sides.



Options available include...

- Integral sink bowls
- End splashes
- Drawers
- Sound deadening.



Other tables available from EAGLE GROUP...

Griddle/Equipment Stands



shown with optional cutting board

Eagle's Griddle/Equipment Stands feature patented uni-lok® system: Gussets are recessed into hat channels that run underneath stainless steel tabletop, reducing lateral movement. 1-1/2" high upturns run along the rear and both ends of the tabletop. Adjustable undershelf. 1-5/8"-diameter legs with adjustable metal feet.

Options available include...

- Hardwood Cutting Board
- End splashes
- Plate Shelf
- Sound deadening.

Mixer/Utility Stands



with tubular base



with undershelf base and optional utensil rack

Spec-Master® Marine Tables



Spec-Master® Marine Prep Tables



NEW

Stainless Steel Caster Cradle®

Caster stabilizing for mobile equipment!



100 Industrial Blvd. Clayton DE, 19938
 Toll Free: 1-800-441-8440 • Fax: 302-653-2065
www.eaglegrp.com

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