



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle 2200 Series Cocktail Unit, model _____. Top, front, backsplash and ice bin to be heavy gauge type 304 stainless steel. Fabricated ice bin is fully insulated, with 1½" drain and plastic bottle holders. 1½" O.D. galvanized tubular legs with adjustable bullet feet.

Eagle 2200 Series Cocktail Unit with Sealed-In Cold Plate, model _____. Top, front, backsplash and ice bin to be heavy gauge type 304 stainless steel. Fabricated ice bin is fully insulated, with sealed-in 7-circuit cold plate and 1½" drain. 1½" O.D. galvanized tubular legs with adjustable bullet feet.



model #B2CT-22 cocktail unit

Options / Accessories

Stainless steel leg kits (see below)

Optional Stainless Steel Leg Kits for Cocktail Units

add suffix #	description
-SL	stainless steel leg assemblies
-SLF	stainless steel leg assemblies & stainless steel feet
-SLG	stainless steel leg assemblies & stainless steel gussets
-SLGF	stainless steel leg assemblies, stainless steel feet & gussets

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For custom configuration or fabrication needs, contact our **SpecFAB® Division**.
 Phone: 302-653-3000 • Fax: 302-653-3091 • e-mail: quotes@eaglegrp.com

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

2200 Series Cocktail Units

MODELS:

- | | | |
|--|--|---|
| <input type="checkbox"/> B2CT-22 | <input type="checkbox"/> B3CT-22 | <input type="checkbox"/> B40CT-22 |
| <input type="checkbox"/> B2CT-22-7 | <input type="checkbox"/> B3CT-22-7 | <input type="checkbox"/> B40CT-22-7 |
| <input type="checkbox"/> B2CT-12D-22 | <input type="checkbox"/> B3CT-12D-22 | <input type="checkbox"/> B40CT-12D-22 |
| <input type="checkbox"/> B2CT-12D-22-7 | <input type="checkbox"/> B3CT-12D-22-7 | <input type="checkbox"/> B40CT-12D-22-7 |
| <input type="checkbox"/> B2CT-16D-22 | <input type="checkbox"/> B3CT-16D-22 | <input type="checkbox"/> B40CT-16D-22 |
| <input type="checkbox"/> B2CT-16D-22-7 | <input type="checkbox"/> B3CT-16D-22-7 | <input type="checkbox"/> B40CT-16D-22-7 |

Design and Construction Features

- Bullnose front edge.
- All units are modular, allowing for custom configurations using standard components.
- Type 304 stainless steel front.
- Insulated fabricated ice bins.
- Ice bins are 8", 12", or 16" deep (203, 305, or 406mm) .
- Bottom, back panels, and ends are galvanized steel.
- Six-bottle capacity on B2CT models;
Eight-bottle capacity on B3CT and B40 models.
- 1½" (38mm) NPT drain.
- B3 and B40 models are NSF-approved.
- Post-mix cold plates: aluminum casting with seven stainless steel beverage grade tubing circuits. Post-mix cold plates are mounted flush with interior bottom of bowl for easy cleaning and maximum efficiency. Drain is ½" (13mm) NPT and located in center of post-mix cold plate. ¼" (6mm) O.D. tubing beverage connection provided. Foam insulation provides support for cold plates.
- Front-to-back is 24" (610mm).

Certifications / Approvals



AUTOQUOTES



EG40.09 Rev. 02/13

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

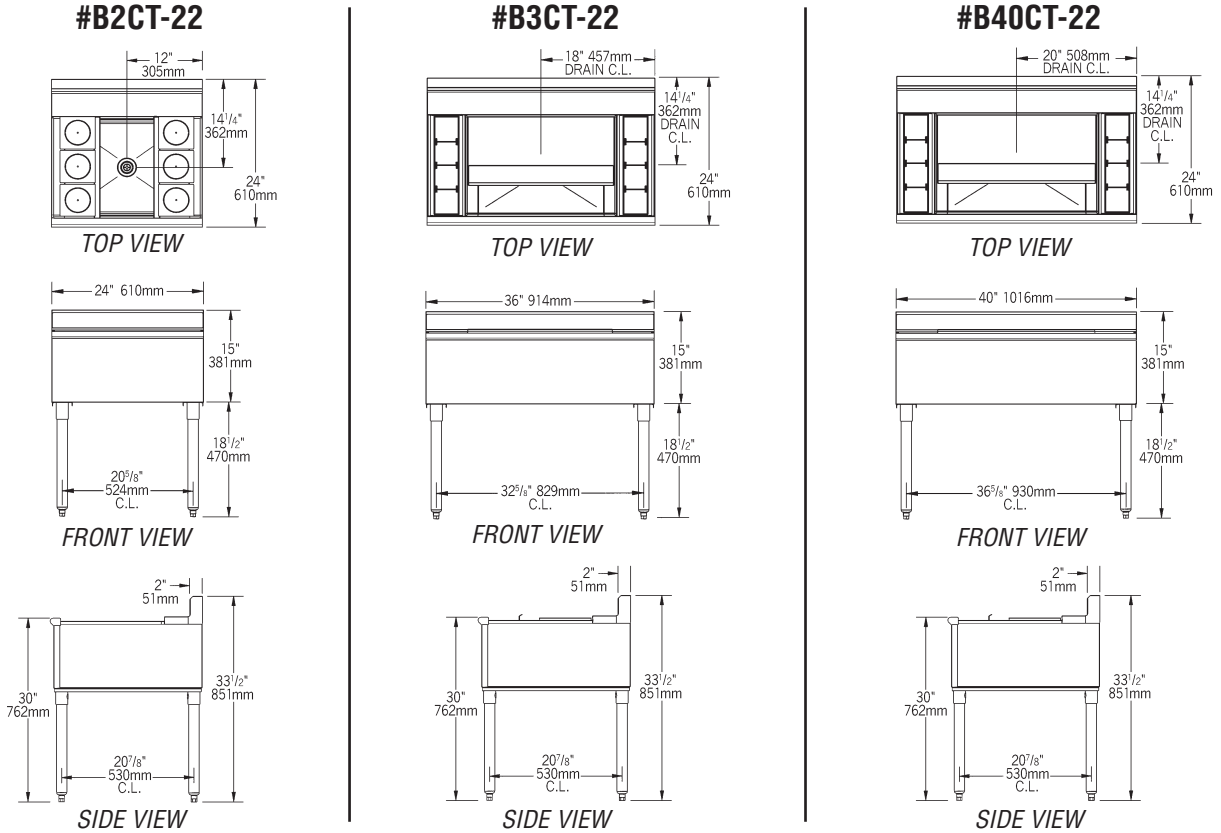
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Profit from the Eagle Advantage®

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

2200 Series Cocktail Units



Units without Cold Plate			Units with Post-Mix Cold Plate*			width		length		ice bin depth		ice capacity	
model #	shipping weight * lbs.	kg	model #	shipping weight * lbs.	kg	in.	mm	in.	mm	in.	mm	lbs.	kg
B2CT-22	56	25.4	B2CT-22-7	133	60.3	24"	610	24"	610	8"	203	63	28.6
B2CT-12D-22	59	26.8	B2CT-12D-22-7	137	62.1	24"	610	24"	610	12"	305	94	42.6
B2CT-16D-22	61	27.7	B2CT-16D-22-7	141	64.0	24"	610	24"	610	16"	406	125	56.7
B3CT-22**	71	32.2	B3CT-22-7**	153	69.4	24"	610	36"	914	8"	203	63	28.6
B3CT-12D-22**	75	34.0	B3CT-12D-22-7**	159	72.1	24"	610	36"	914	12"	305	94	42.6
B3CT-16D-22**	78	35.4	B3CT-16D-22-7**	163	73.9	24"	610	36"	914	16"	406	125	56.7
B40CT-22**	88	39.9	B40CT-22-7**	173	78.3	24"	610	40"	1016	8"	203	74	33.6
B40CT-12D-22**	92	41.7	B40CT-12D-22-7**	177	80.3	24"	610	40"	1016	12"	305	110	49.9
B40CT-16D-22**	95	43.1	B40CT-16D-22-7**	181	82.1	24"	610	40"	1016	16"	406	146	66.2

* Units with cold plate shipped wooden-crated.

** Includes stainless steel sliding cover.

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Rev. 02/13

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