



Profit from the Eagle Advantage®

Specification Sheet

Short Form Specifications

Eagle Spec-Bar 2000® Three Compartment Bar sink, model _____ . Heavy gauge type 304 stainless steel sink bowls, body, legs, leg channels and cross rails. Three 10" x 14" x 9 1/2"-deep stainless steel drawn sink bowls with drains and standpipe overflows. Stainless steel drainboards feature independent drains and removable perforated stainless steel inserts. T&S splash mounted faucet. Stainless steel adjustable bullet feet.



3-compartment sink with optional speed rail

Options / Accessories

- Speed rail
- Scrap basket

EAGLE GROUP
 100 Industrial Boulevard, Clayton, DE 19938-8903 USA
 Phone: 302-653-3000 • Fax: 302-653-2065
 www.eaglegrp.com

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: 302-653-3091 • e-mail: specfab@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 2000® Three-Compartment Sinks

MODELS:

- | | | |
|------------------------------------|--------------------------------------|-------------------------------------|
| <input type="checkbox"/> B3-3-19 | <input type="checkbox"/> B5-3-R-24 | <input type="checkbox"/> B6-3-R-19 |
| <input type="checkbox"/> B3-3-24 | <input type="checkbox"/> B5-3-LR-19 | <input type="checkbox"/> B6-3-R-24 |
| <input type="checkbox"/> B4-3-L-19 | <input type="checkbox"/> B5-3-LR-24 | <input type="checkbox"/> B6-3-LR-19 |
| <input type="checkbox"/> B4-3-L-24 | <input type="checkbox"/> B5.5-3-L-19 | <input type="checkbox"/> B6-3-LR-24 |
| <input type="checkbox"/> B4-3-R-19 | <input type="checkbox"/> B5.5-3-L-24 | <input type="checkbox"/> B7-3-LR-19 |
| <input type="checkbox"/> B4-3-R-24 | <input type="checkbox"/> B5.5-3-R-19 | <input type="checkbox"/> B7-3-LR-24 |
| <input type="checkbox"/> B5-3-L-19 | <input type="checkbox"/> B5.5-3-R-24 | <input type="checkbox"/> B8-3-LR-19 |
| <input type="checkbox"/> B5-3-L-24 | <input type="checkbox"/> B6-3-L-19 | <input type="checkbox"/> B8-3-LR-24 |
| <input type="checkbox"/> B5-3-R-19 | <input type="checkbox"/> B6-3-L-24 | |

Design and Construction Features

- Body, legs and crossbracing constructed of type 304 stainless steel for strength and corrosion resistance.
- Backsplash, sides, bottom, front panel, drain pans, perforated inserts and bowls are constructed of 20 gauge stainless steel. Leg channels, legs and crossbracing are 16 gauge stainless steel.
- Legs are 1 1/2" (41mm) diameter type 304 stainless steel with stainless steel bullet feet.
- Sink compartments are 10" x 14" x 9 1/2" (254 x 356 x 241mm) with T&S hot and cold water faucet.
- 19" (483mm) units feature faucet with 12" (305mm) spout; 24" (610mm) units feature double-hinged faucet.
- All faucets are backsplash mounted T&S, on 4" (102mm) centers and 1/2" (13mm) NPT inlet. Hot and cold water connections required.
- All models feature a backsplash mounted double-hinged T&S faucet.
- Stainless steel workboard on one or both sides with independent drain.
- Workboards feature removable perforated stainless steel insert.
- Drains are 1 1/2" (38mm) I.P.S. threaded with nut and washer.

Certifications / Approvals



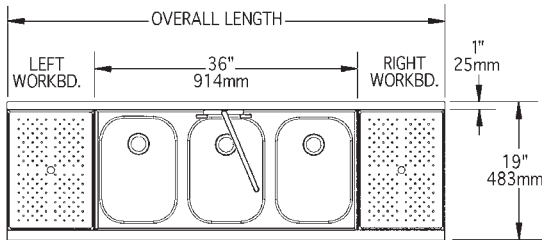


Profit from the Eagle Advantage®

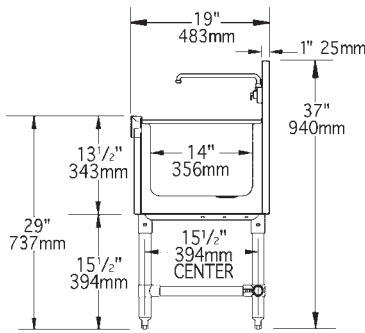
Item No.: _____
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Spec-Bar 2000® Three-Compartment Sinks

19" wide (483mm)

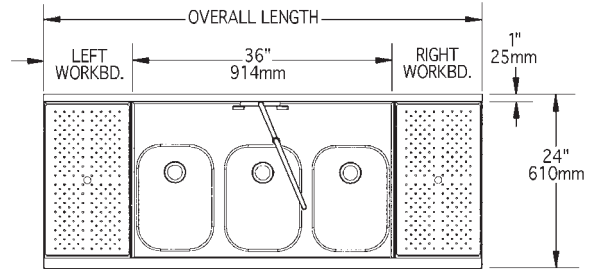


TOP VIEW

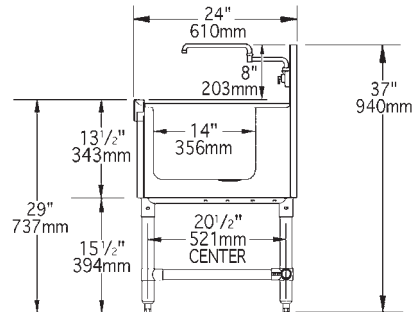


SIDE VIEW

24" wide (610mm)



TOP VIEW



SIDE VIEW

| model # | overall length | | drainboard length | | drainboard location | weight | |
|-------------|----------------|------|-------------------|-----|---------------------|--------|------|
| | in. | mm | in. | mm | | lbs. | kg |
| B3-3-19 | 36" | 914 | n/a | n/a | n/a | 60 | 27.2 |
| B4-3-L-19 | 48" | 1219 | 12" | 305 | left | 70 | 31.8 |
| B4-3-R-19 | 48" | 1219 | 12" | 305 | right | 70 | 31.8 |
| B5-3-L-19 | 60" | 1524 | 24" | 610 | left | 80 | 36.3 |
| B5-3-R-19 | 60" | 1524 | 24" | 610 | right | 80 | 36.3 |
| B5-3-LR-19 | 60" | 1524 | 12" | 305 | left & right | 80 | 36.3 |
| B5.5-3-L-19 | 66" | 1676 | 30" | 762 | left | 85 | 38.6 |
| B5.5-3-R-19 | 66" | 1676 | 30" | 762 | right | 85 | 38.6 |
| B6-3-L-19 | 72" | 1829 | 36" | 914 | left | 90 | 40.8 |
| B6-3-R-19 | 72" | 1829 | 36" | 914 | right | 90 | 40.8 |
| B6-3-LR-19 | 72" | 1829 | 18" | 457 | left & right | 90 | 40.8 |
| B7-3-LR-19 | 84" | 2134 | 24" | 610 | left & right | 105 | 47.6 |
| B8-3-LR-19 | 96" | 2438 | 30" | 762 | left & right | 120 | 54.4 |

| model # | overall length | | drainboard length | | drainboard location | weight | |
|-------------|----------------|------|-------------------|-----|---------------------|--------|------|
| | in. | mm | in. | mm | | lbs. | kg |
| B3-3-24 | 36" | 914 | n/a | n/a | n/a | 65 | 29.5 |
| B4-3-L-24 | 48" | 1219 | 12" | 305 | left | 75 | 34.0 |
| B4-3-R-24 | 48" | 1219 | 12" | 305 | right | 75 | 34.0 |
| B5-3-L-24 | 60" | 1524 | 24" | 610 | left | 85 | 38.6 |
| B5-3-R-24 | 60" | 1524 | 24" | 610 | right | 85 | 38.6 |
| B5-3-LR-24 | 60" | 1524 | 12" | 305 | left & right | 85 | 38.6 |
| B5.5-3-L-24 | 66" | 1676 | 30" | 762 | left | 90 | 40.8 |
| B5.5-3-R-24 | 66" | 1676 | 30" | 762 | right | 90 | 40.8 |
| B6-3-L-24 | 72" | 1829 | 36" | 914 | left | 95 | 43.1 |
| B6-3-R-24 | 72" | 1829 | 36" | 914 | right | 95 | 43.1 |
| B6-3-LR-24 | 72" | 1829 | 18" | 457 | left & right | 95 | 43.1 |
| B7-3-LR-24 | 84" | 2134 | 24" | 610 | left & right | 110 | 49.9 |
| B8-3-LR-24 | 96" | 2438 | 30" | 762 | left & right | 125 | 56.7 |

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