

7-Quart & 11-Quart UL-Listed Drop-Ins

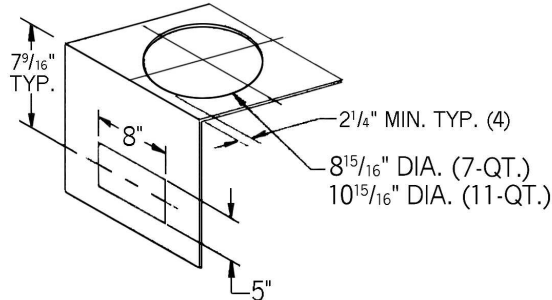
INSTALLATION INSTRUCTIONS

CAUTION

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE.
SAVE YOUR BOX AND ALL PACKING MATERIALS.
 YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.

Step 1 - Cut out holes.

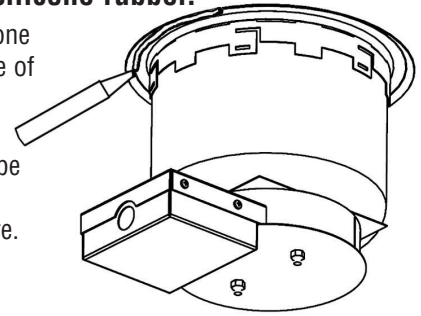
- Cut out holes for the well and for the control panel.



Step 2 - Apply silicone rubber.

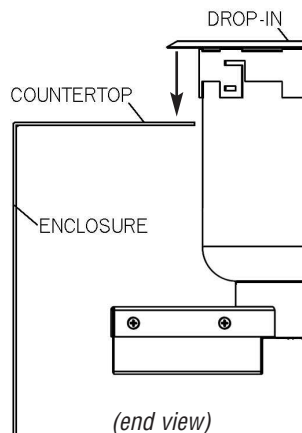
Apply bead of silicone rubber to underside of drop-in flange.

Note: Silicone can be purchased at a local hardware store.



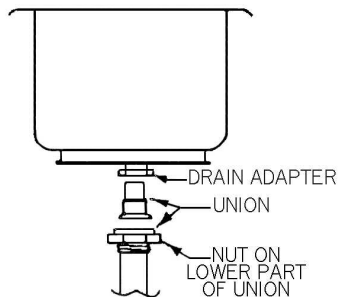
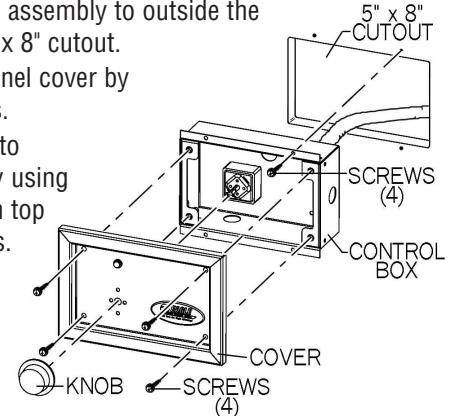
Step 3 - Install drop-in.

- Drop control box through top round cutout.
- Set drop in inside cutout with control facing toward front.
- Insert flat screw driver into slot of each locking strip tab and twist to secure drop in to counter top.
- Wipe off excess silicone with clean cloth before it cures.



Step 4 - Install recess control panel.

- With control & indicator light still connected, bring control panel assembly to outside the cabinet through 5" x 8" cutout.
- Remove control panel cover by removing 4 screws.
- Install control box to apron/cabinet body using (4) screws through top and bottom flanges.
- Connect power source to control as per wiring diagram.
- Install control cover back.



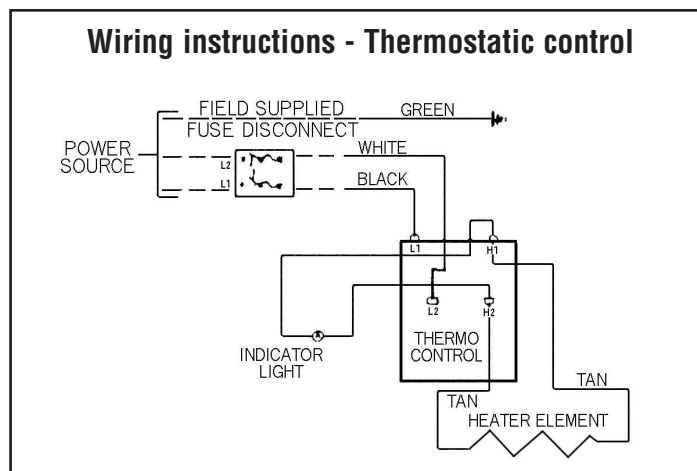
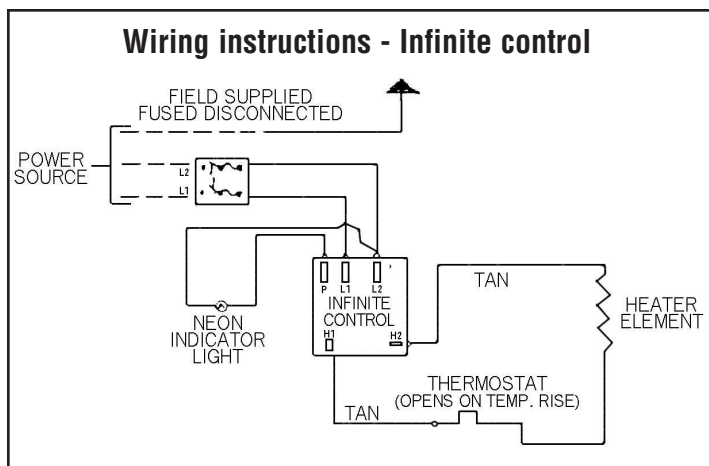
PLEASE NOTE – FOR UNITS WITH DRAIN:

- Unit supplied with drain option must have a union installed in drain line directly below drain adapter on bottom of well.
- Union must be installed with nut on lower part to allow removal of heating element.

(For wiring instructions, see reverse side.)

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INSTALLATION INSTRUCTIONS



Please note:

- Connect power supply to 10" power leads.
- Be sure to connect ground to green wire.

Replacement parts may be purchased through our Authorized Parts & Service Center.

UL CONDITION OF ACCEPTANCY

- 1) This equipment must be installed in an all-metal fixture of stainless steel construction, 0.050" minimum thickness for the top and supporting frame. Side enclosures to be at least 22 MSG.
- 2) Minimum spacing between drop-ins or edges shown in **Step 1** (front page).
- 3) Controls shall be mounted on the front vertical surface of the fixture.
- 4) Cabinet supply wires shall have minimum temperature rating of 221°F (105°C).

CAUTION:

Temperature in control area must not exceed 221°F (105°C).

(End)

WARRANTY

Eagle Foodservice Equipment warrants to the original owner that goods supplied hereunder manufactured by Eagle Foodservice Equipment will be free from defects in materials and workmanship for a period of **one year** from date of original installation, not to exceed 18 months from date of shipment from the factory. Eagle Foodservice Equipment will replace, without charge, any defective parts or component material, upon demonstration to its satisfaction that a breach of warranty did not exist.

Please refer to Catalog Section 150 for a listing of the authorized parts and service centers near you or call the factory for assistance.

This warranty does not cover any cost associated with maintenance, misuse, abuse, improper installation, pilot light adjustments, pilot outage, improper ventilation, adjustments, alteration, calibration, wrong voltage, wrong gas, voltage or gas conversions, resetting of circuit breakers or safety controls, overtime charges, travel charges on portable equipment, mileage in excess of 100 miles, operation contrary to the installation and operating instructions, damage caused by flood, fire, or acts of God. This warranty shall not apply if the nameplate has been removed or altered.

There are no warranties, which extend beyond these warranties. All other expressed or implied warranties, including those of merchantability or fitness for a particular purpose, which exceed the warranties stated above, are disclaimed by Eagle Foodservice Equipment and excluded from this agreement. No employee or agent of ours has any authority to make any representation or warranty, which exceeds the warranties stated above.

NO EAGLE FOODSERVICE EQUIPMENT MAY BE RETURNED EXCEPT UPON WRITTEN AUTHORIZATION FROM EAGLE FOODSERVICE EQUIPMENT.



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