

# Beef Cart

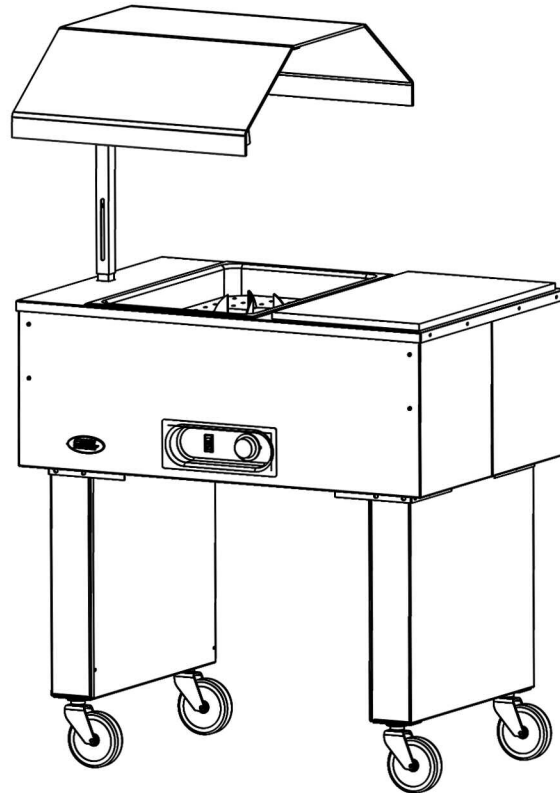
## OPERATING INSTRUCTIONS

### 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.



This food warmer will work most efficiently when used with water in the pan liner. The hot water will give a better distribution of heat and help keep meat moist. It is not designed for cooking foods, but merely to keep hot foods at desired temperatures for serving.

During initial operation, a little smoke or odor may be detected. This will occur when the coating on the heating element burns off. This should stop after 1/2 hour of operation.

This warmer is equipped with a variable control for different heat selections.

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EG10050 Revised 07/18



• 100 Industrial Boulevard, Clayton, Delaware 19938-8903 U.S.A. • [www.eaglegrp.com](http://www.eaglegrp.com)  
• Phone: 302/653-3000 • (Foodservice) 800/441-8440 • (MHC/Retail) 800/637-5100  
• Fax: 302/653-2065

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## OPERATING INSTRUCTIONS

### WET OPERATION

1. Fill bottom of well with minimum of 185°F hot water 2"-3" high.
2. Set dial to highest position for 45 minutes with well covered to preheat unit. Place precooked meat (minimum 160°F) on the perforated grate using the meat spike disk. Turn on the heat lamp using rocker switch.
3. Adjust to desired setting for proper temperature. This will vary with the type of food and individual serving temperature. NSF requires a minimum temperature of 150°F in food product.
4. Adjust height of heat lamp using thumb screw on the side.
5. To increase temperature, turn knob toward highest setting. To decrease, turn knob toward lowest setting. In some cases, it will be necessary to position the knob between the lowest setting and off to achieve a lower temperature.
6. Change water, clean liner (see "Cleaning Instructions" below) and wipe dry after every 24 hours of operation. Water may have to be added to pan during operation depending on operating time and temperature setting.
7. When food is not being served, food pans should be covered and heat lamp turned off to maintain temperature and to prevent food from drying out.

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### CLEANING INSTRUCTIONS

- Food pan has to be washed, sanitized and rinsed at the end of each day.
- Perforated grate, spike disk and poly cutting board can be put through dishwasher.
- Top surface of unit to be washed and sanitized.

The above instructions are starting suggestions only and may be changed to suit your individual needs.

NOTE: It is NOT recommended to use this unit dry.

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### CAUTION:

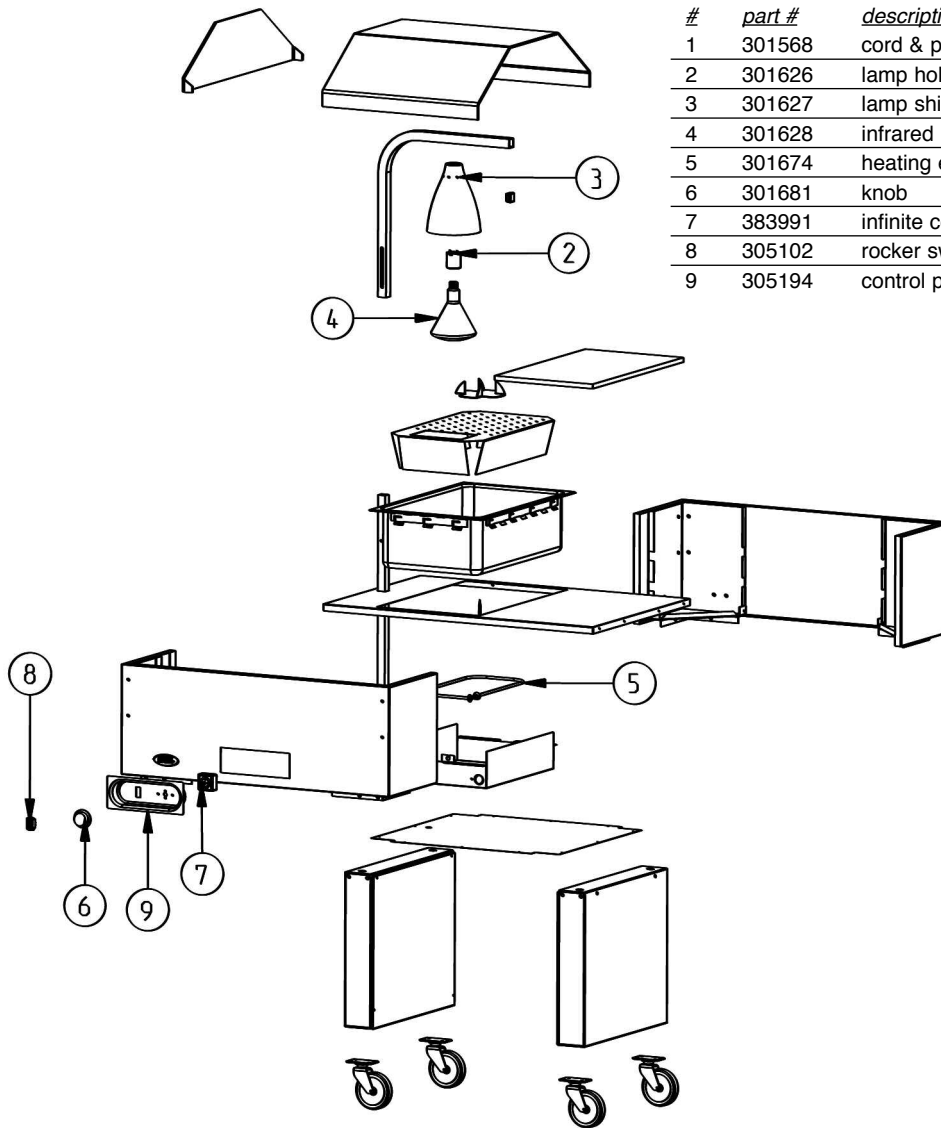
- All repairs should be done by an authorized service agency (see "Parts List" on page 3, and "Wiring Diagram" on back page).
- Unit should be turned off when not in use. It is recommended that unit be disconnected from power supply by removing plug from receptacle or shutting off power disconnect switch.
- Check cord and plug appearance for damage, cracking or deterioration. If visible, have both replaced by an authorized service agency.

This equipment is designed and sold for commercial use only, by personnel trained and experienced in its operation. It is not sold for consumer use in and around the home, nor for use directly by the general public in foodservice locations.

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# Beef Cart

## PARTS LIST

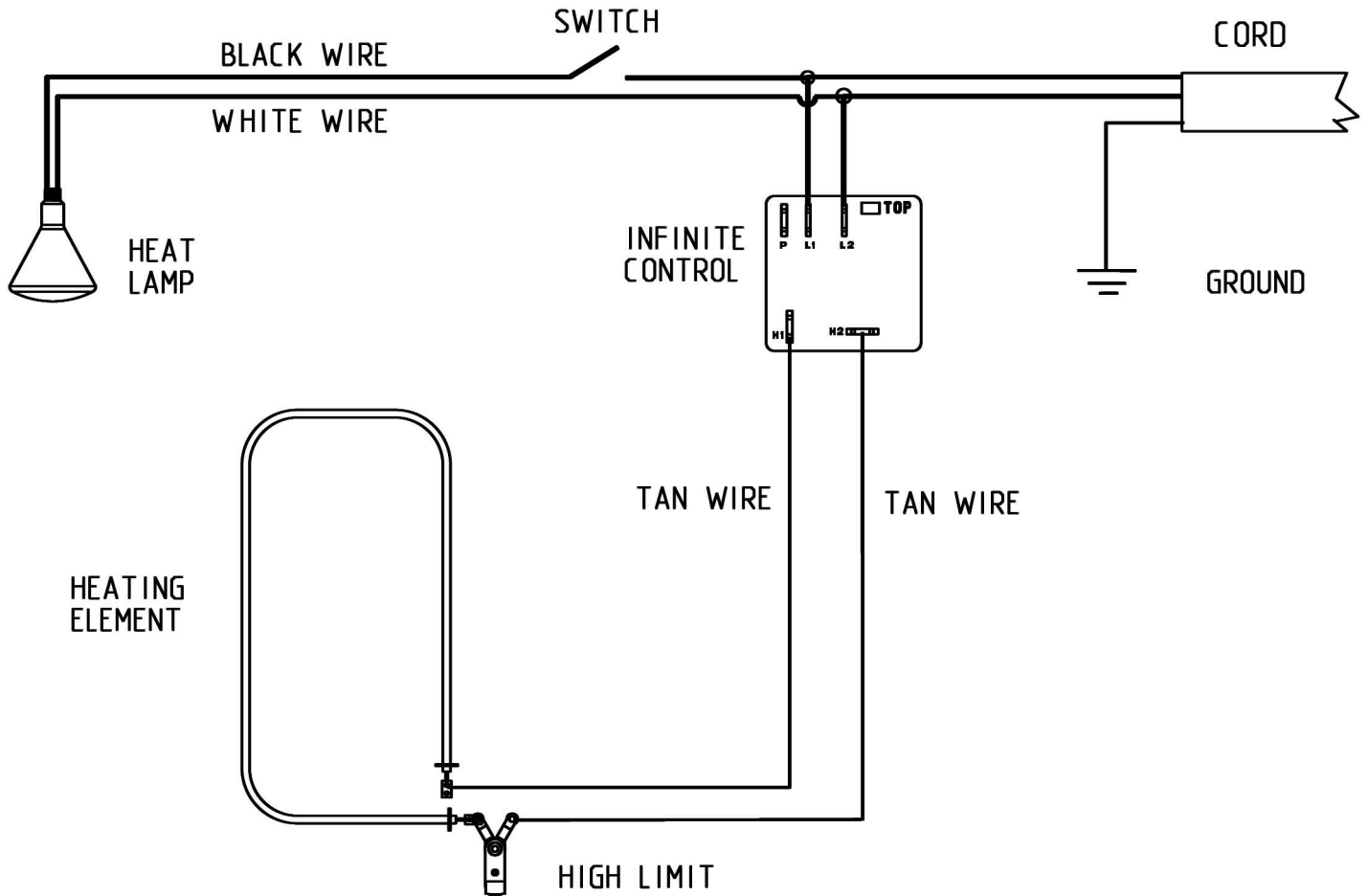


| # | part # | description                      |
|---|--------|----------------------------------|
| 1 | 301568 | cord & plug (not shown)          |
| 2 | 301626 | lamp holder                      |
| 3 | 301627 | lamp shield                      |
| 4 | 301628 | infrared lamp                    |
| 5 | 301674 | heating element                  |
| 6 | 301681 | knob                             |
| 7 | 383991 | infinite control replacement kit |
| 8 | 305102 | rocker switch                    |
| 9 | 305194 | control panel                    |

(continued on back page) 

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## WIRING DIAGRAM



(End)