

Director's Choice

Hot Food Service Counters

Models #DCS3-TMU, DCS4-TMU, DCS5-TMU DCS6-TMU, DSC4-TMLL & DCS4-TMLR

Retain this manual
for future reference.

OPERATIONS MANUAL & 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.

The food warmer will work most efficiently when used with water in the well. The hot water will give a better distribution of heat and help keep food from drying out. It is not designed for cooking foods but merely to keep hot foods at desired temperatures for serving.

DRY OPERATION WITH COVER

1. With openings covered, set dial on highest position for 45 minutes to preheat unit. Place precooked food (minimum 160°F) in food pans, place in openings, and cover food pans with lids. (Note: Indicator light is the set point for the control knob.)
2. Adjust to desired setting for proper food temperature. This will vary with the type of food, size of pans and individual serving temperatures. NSF requires food to be a minimum of 150°F.
3. To increase temperature turn knob toward highest setting, to decrease turn toward lowest setting.
4. Food pans should be covered to maintain temperature when food is not being served and to prevent food from drying out.

WET OPERATION WITH COVER

1. Fill bottom of well with **hot water (minimum 185°F)** so water is ¼" above the bottom of food pans.
2. Set dial to highest position for 45 minutes with well covered to preheat unit, place food pan with precooked food (minimum 160°F) into well and **cover** food pans with lids.
3. Adjust to desired setting for proper food temperature. This will vary with the type of food, type of food pans and individual serving temperature. NSF requires a minimum temperature of 150°F in food product.
4. To increase temperature turn knob toward highest setting, to decrease turn knob toward lowest setting.
5. Change water, clean well and wipe dry every 24 hours of operation. Water may have to be added to well during operation depending on operating time and temperature setting.
6. Food pans should be covered to maintain temperature when food is not being served and to prevent food from drying out.

The above Instructions are starting suggestions only and may be changed to suit your individual needs. With so many different applications for this item, it is impossible to have standard settings to suit all applications. **Note:** If unit is used dry, the bottom of receptacle will take on a brown colored appearance where the heater is located. The discoloration will not come off with normal cleaning procedures, but in no way affects the operation of the unit.

CAUTION:

1. This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.
2. All repairs should be done by an authorized service agency.
3. Unit should be turned off when not in use. It is recommended that unit be disconnected from power supply by removing the plug from receptacle or by shutting off power disconnect switch.
4. Unit should be operated with legs provided to prevent overheating of surfaces below.
5. Check cord and plug, if provided, appearance for damage, cracking or deterioration. If visible, have replaced by an authorized service agency.



WARRANTY

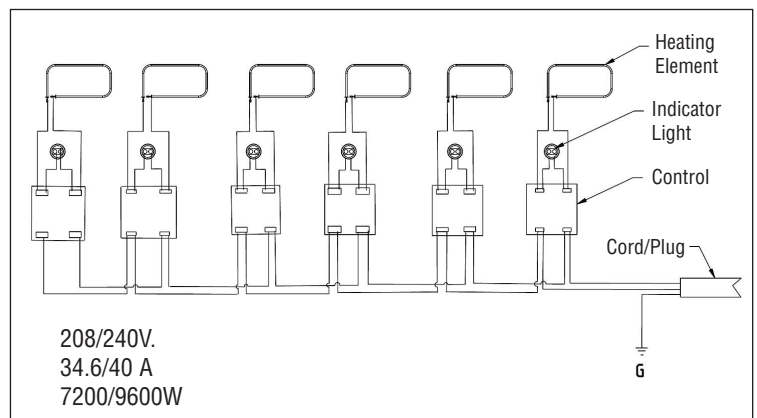
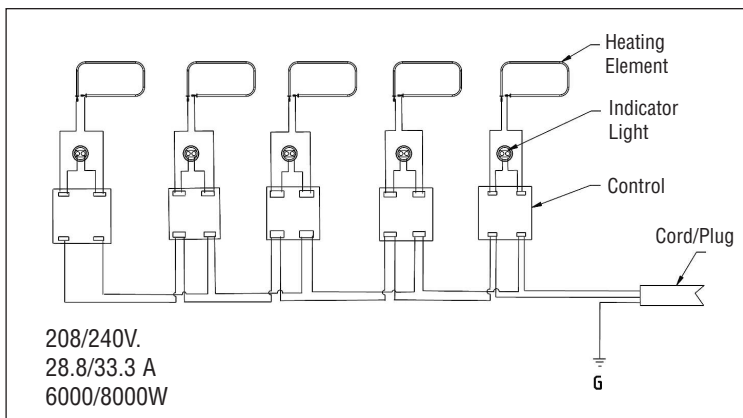
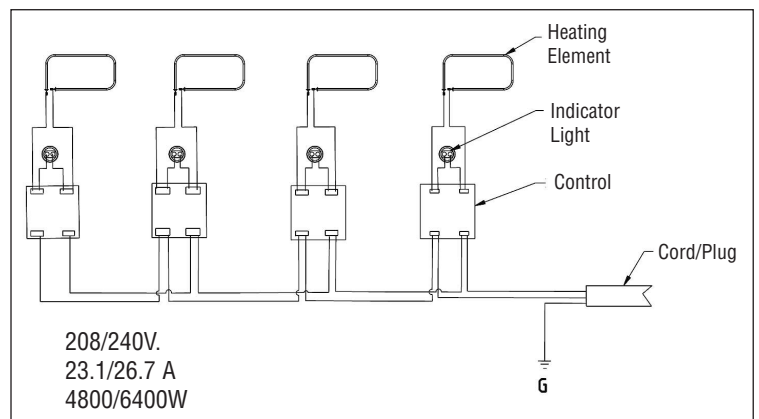
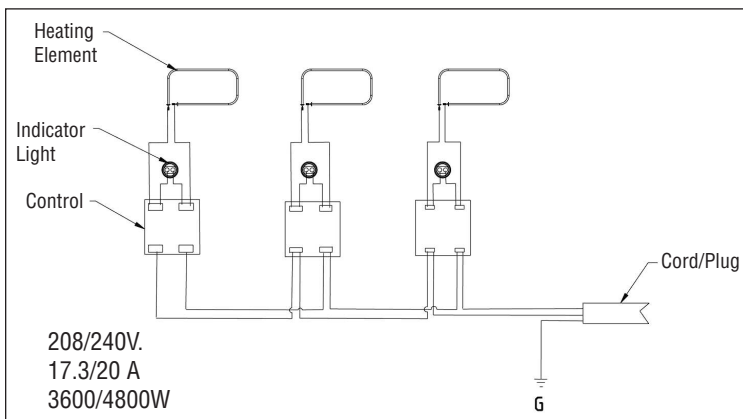
Eagle Foodservice Equipment warrants to the original owner that goods supplied hereunder manufactured by Eagle Foodservice Equipment will be free from defects in materials and workmanship for a period of **one year** from date of original installation, not to exceed 18 months from date of shipment from 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.

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.

WIRING DIAGRAMS



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