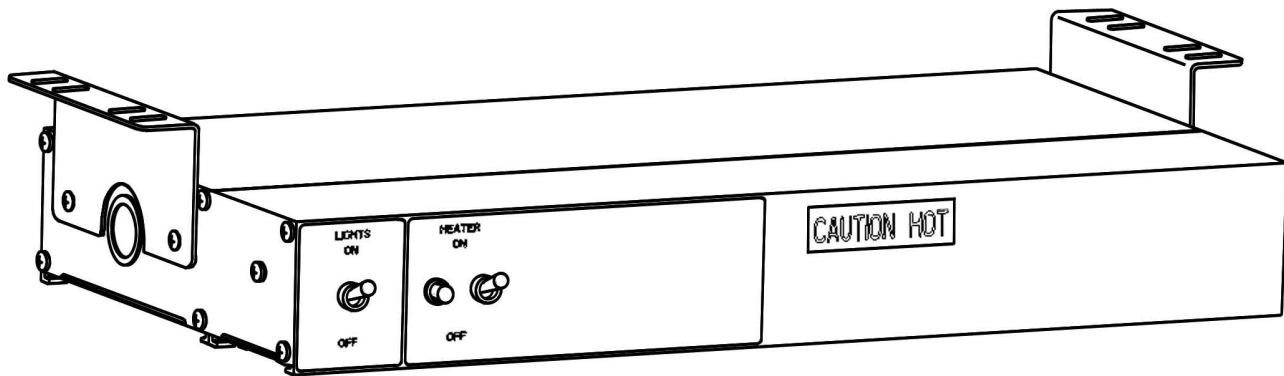


RedHots® Heat Lamps

OPERATING MANUAL AND 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.



(undershelf-mounted unit shown)

IMPORTANT!

This manual provides installation and operation instructions for Eagle's RedHots® Heat Lamps. Please read this manual before installing and operating this unit. Personal injury or damage to the unit can occur if installed or operated incorrectly.

Retain this manual for future reference.

GENERAL NOTES:

Eagle's RedHots® Heat Lamps help keep your foods at their optimum serving temperatures while maintaining a high level of quality. These heat lamps focus their heat over the entire area and provide even heat distribution to eliminate hot spots.

Eagle's RedHots® Heat Lamps can be purchased in standard watt or high watt units, with or without lights. Heat lamp lengths range from 18" long to 144" long and come in 120-, 208-, and 240-volt. See the catalog charts for specific lengths, wattages, and volt constraints. Note: Display lamps only available for 120-volt operation.

All heat lamps are shipped completely assembled with field wiring connections and are ready to be mounted. Eagle Group provides a 7/8" and 1-1/8" knockout on the switch side of the unit.

Safety precautions in this manual are preceded by the words **WARNING** and **CAUTION**, printed in boldface type, and should be read with care. **WARNING** indicates there is a possibility of personal injury. **CAUTION** indicates that damage to the unit can occur.

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• Fax: 302/653-2065

OPERATING MANUAL AND INSTRUCTIONS

END MODEL SPECIFICATIONS:

All heat lamps are offered in 120-, 208-, and 240-volt. 120-volt operation for display lamps only. Please refer to the catalog for all model numbers. See the legend below for details on the model number.

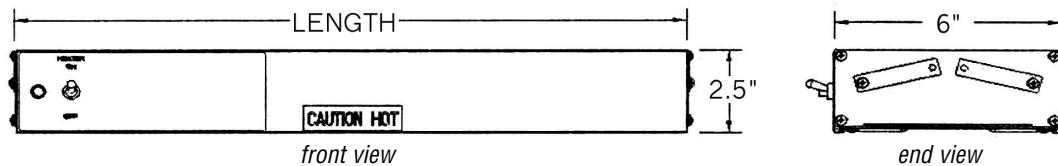
Model number description:

<i>prefix</i>	<i>length</i>	<i>volts</i>	<i>watt type</i>	<i>lights</i>	<i>remote control</i>
RHHL	- 18	- 120	- H	- L	- R

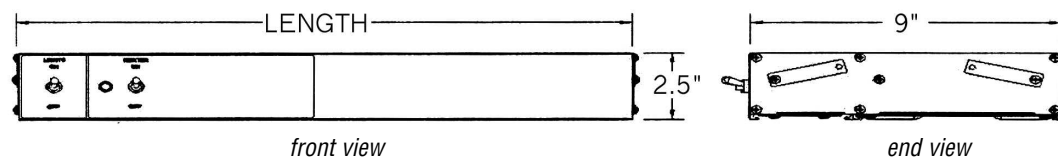
Legend:

- H = high watt
- L = incandescent lights
- R = remote control

DIMENSIONS FOR UNIT WITHOUT LIGHTS:



DIMENSIONS FOR UNIT WITH LIGHTS:



ELECTRICAL REQUIREMENTS



WARNING



To conform to national and local electrical codes, please consult a licensed electrical contractor for proper installation. Failure to do so may result in personal injury, fire, damage to the unit, or code violations.

Please note: Heat lamp is NOT intended to be wired to cord & plug.

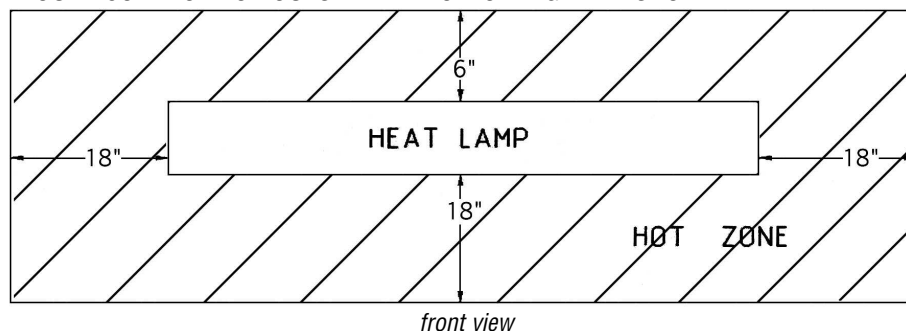
Optional Control Switch Box Connection

(When ordering a heat lamp with a remote, the main unit does not contain any switches.)

Following UL, NEC and local codes, install a copper supply wire temperature rated no lower than 90C to the control box. Eagle Group supplies a 7/8" and 1-1/8" knockout on the sides of the aluminum housing and 6" long, 12-gauge pigtails with a separate ground screw. Control boxes are sized according to the heat lamp selected during ordering. The control box is made of 6063 aluminum and is 2-1/2" high x 3" deep. The control box should be mounted away from any heat or steam source and not in hot zones as marked in the illustration below. Note the 18" dimension on the sides of the heat lamp should be maintained for the front and rear as well.

Note: Do not connect a circuit operating at more than 150 volts to ground.

MOUNT CONTROL BOX OUTSIDE THE FOLLOWING AREA SHOWN:



OPERATING MANUAL AND INSTRUCTIONS

MOUNTING LOCATIONS



WARNING



The specified safe distance must be maintained between the heat lamp and any wall or countertop surfaces that are wooden or combustible. If the safe distance is not maintained, discoloration or combustion can occur, causing personal injury or damage to countertop, wall and heat lamp. If proper distances are maintained, all foods shall be kept at their ideal serving temperatures without over-cooking.

NOTE: *The control switch box should be located and/or labeled so that it is clear to the operator which control switch box operates its corresponding heat lamp.*

CAUTION:

If a heat lamp is to be installed over a steam table, please see below for Eagle Group's recommended installation heights.



WARNING



Standard Wattage Heat Lamps

There must be 10" minimum distance between the bottom of the heat lamp and the top of the combustible work surface and no less than 8" between the bottom of the lamp and the top of a non-combustible work surface. There must be a 10" minimum distance between the bottom of the heat lamp and the top surface of a steam table or heat-generating surface. There must also be a 1" clearance from top of heat lamp.

High Wattage Heat Lamps

There must be 16" minimum distance between the bottom of the heat lamp and the top of the combustible work surface and no less than 8" between the bottom of the lamp and the top of a non-combustible work surface. There must be a 16" minimum distance between the bottom of the heat lamp and the top surface of a steam table or heat-generating surface. There must also be a 1" clearance from top of heat lamp.

Maintain a **7" minimum distance from rear and side walls** that are considered combustible for both standard and high watt units.



WARNING - FIRE HAZARD



To avoid personal injury or damage to the unit, do not use the top surface of the heat lamp as a storage surface, as the heat lamp is not a load-bearing component.

OPERATING MANUAL AND INSTRUCTIONS

CHAIN-MOUNTED UNITS

Chain supplied by Eagle Group is constructed of sufficient strength to securely hold the weight of the RedHots® Heat Lamp when properly mounted. (Ordered separately by the foot under Eagle Group, part # 358372.)

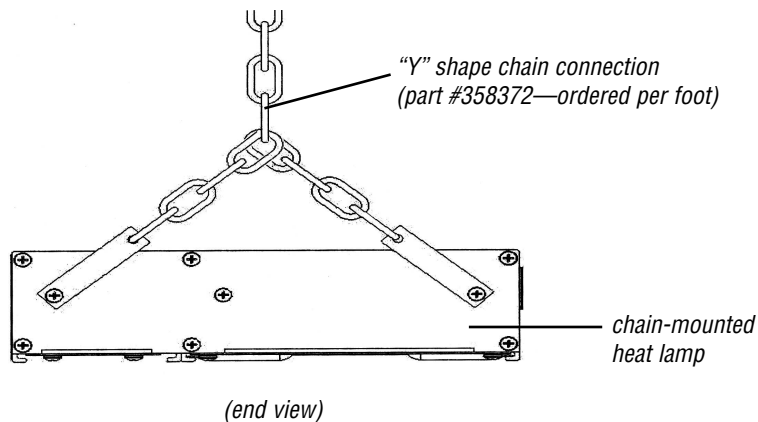
Securely fasten the chain to surface above the area that the heat lamp will be located over. Please be sure that the chain is located so that the heat lamp will be suspended at a safe and proper distance from any side, rear walls and working surface. (Distances provided in “Mounting Location” section of this manual—page 3.)

Loosen the screws that hold that mounting tabs on either side of the heat lamp. Extend the tabs upward and then tighten the screws. Use a short piece of chain between the two tabs. Attach the overhead chain to the connecting chain to form a “Y” shape (see illustration below) and repeat for the opposite end.

Note: Additional chain is required to mount from overhead to each tab.

WARNING

Chain must be #8 trade size and securely fastened, or unit could come loose and possibly cause personal injury or damage to the unit.



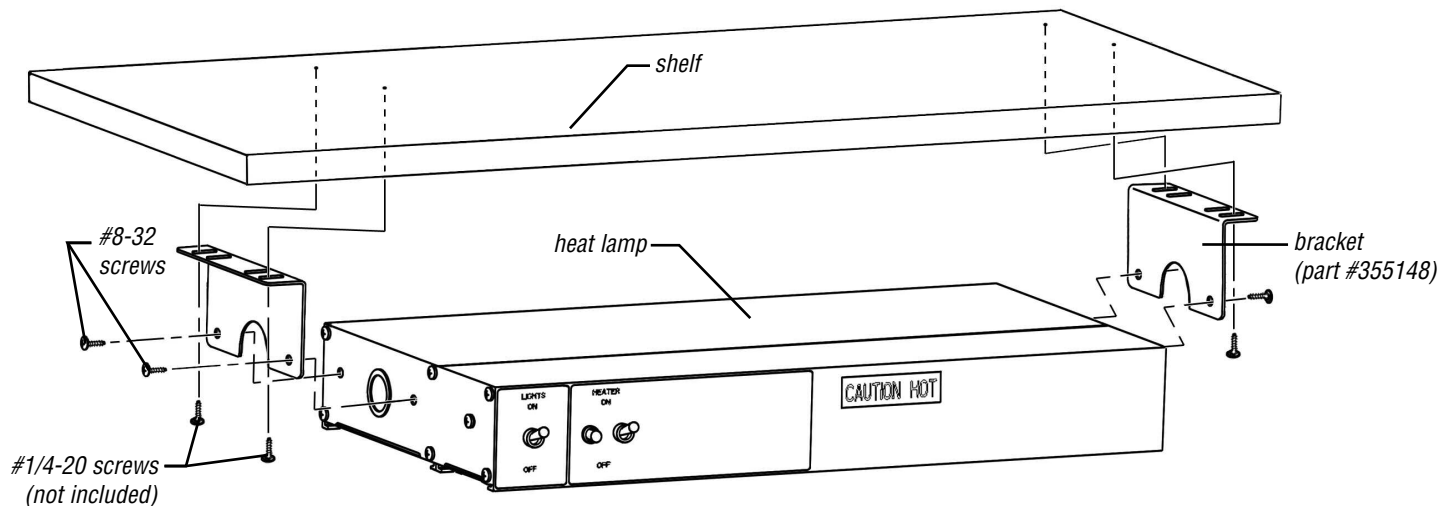
UNDER SHELF MOUNT

When mounting the heat lamp under a shelf, maintain a 1" offset from the bottom of the shelf. The heat lamp is not to be mounted under a shelf that is considered combustible. The shelf must be made of a non-combustible material.

If the shelf has a rolled edge or downturn, the heat lamp must be below the lowest part of the roll or flanged edge, using the adjustable bracket (supplied by Eagle Group, part #355148). The lower set of holes accommodates a 1-1/2" deep shelf.

Remove the two #8-32 screws per bracket, towards the rear of the heat lamp (shown in the illustration below), and remove any hanging clips. Align the holes in the bracket to the holes in the heat lamp, as shown below, and securely mount the screws.

Secure the heat lamp brackets using #1/4-20 bolts/screws (hardware not provided by Eagle Group) to ensure a secure installation.



OPERATING MANUAL AND INSTRUCTIONS

CLEANING

To preserve the finish and life of your RedHots® Heat Lamp, Eagle recommends cleaning the exterior surfaces by wiping them down with a damp cloth, making sure that the heat lamp has been turned off and has cooled down. Harder-to-remove stains may be removed by using an aluminum non-abrasive cleaner. Abrasive cleaners can scratch and ruin the finish, making it possible for dirt buildup to occur.

CAUTION:

Be sure the unit is off and to wait until the lights have cooled down enough to handle before cleaning.

REPLACEMENT PARTS

Light Bulbs - Eagle Group Part Numbers: 382022 (halogen - 43W 120V)



WARNING



To replace a light bulb, simply unscrew the bad bulb and replace with a new one. Use only bulbs provided by Eagle Group. These bulbs are specifically coated with Teflon to comply with NSF standards and to prevent breakage or possible food contamination.

Under Shelf Mounting Bracket - Eagle Group Part Number: 355148 (for one bracket — two brackets required)

Chain for Chain-Mounted Units - Eagle Group Part Number: 358372 (ordered per foot)

For all other replacement parts, please contact Eagle Group's Service Department to determine whether a field replacement is allowed.

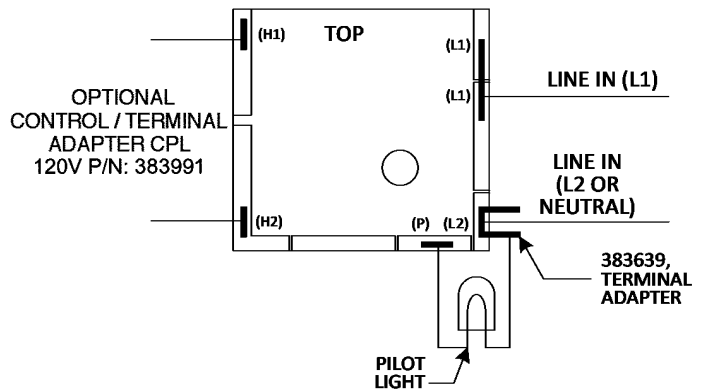
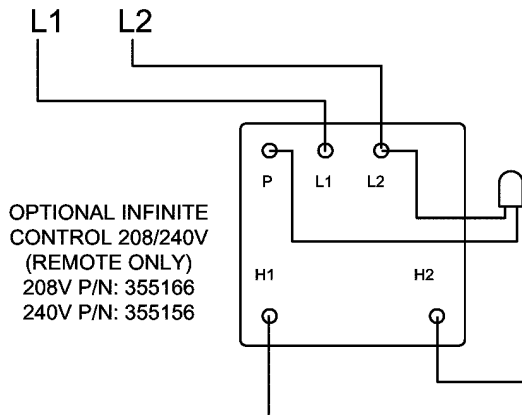
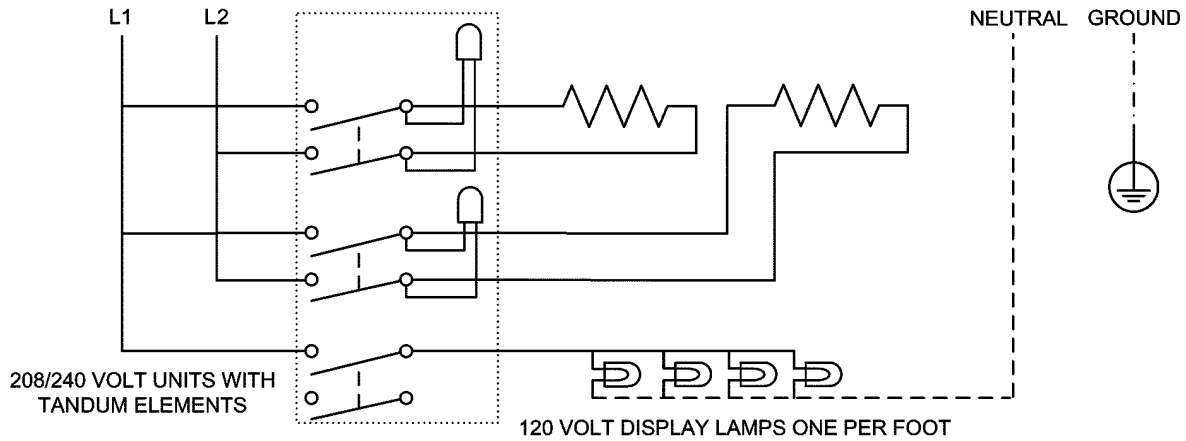
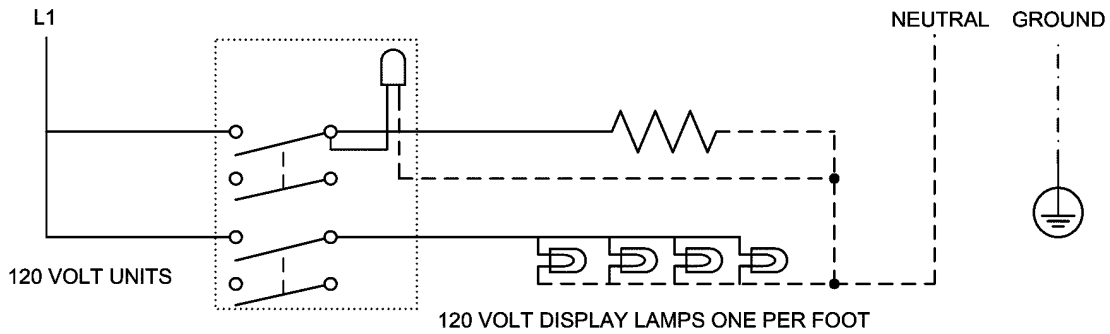
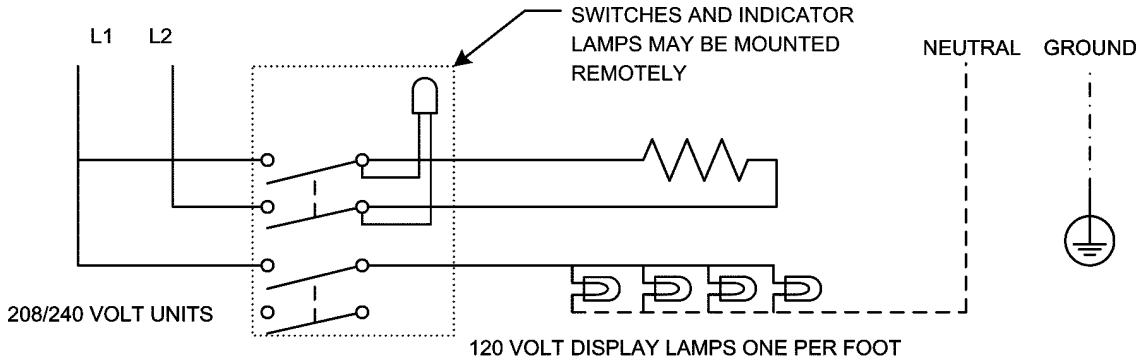
SAFETY PRECAUTIONS

Only use mounting methods and materials described and suggested by Eagle Group to prevent personal injury or damage to the heat lamp and its components.

Be sure that all specified clearances have been maintained for safe operation and to prevent combustion of work surfaces.

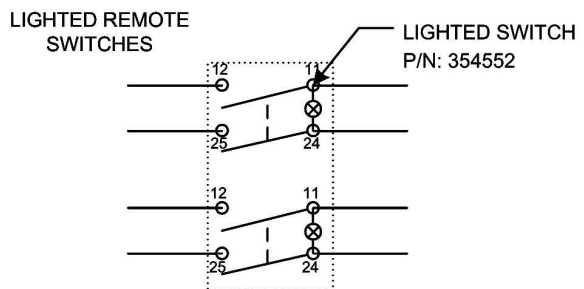
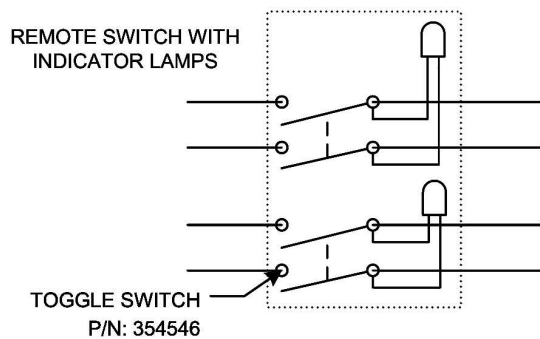
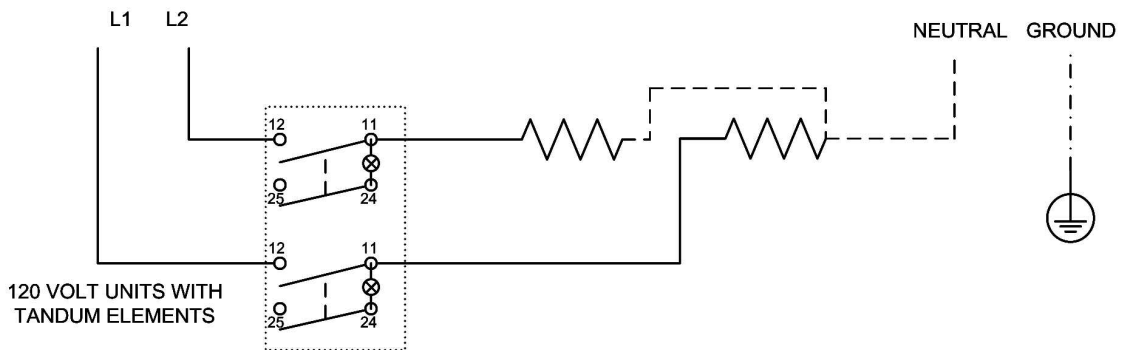
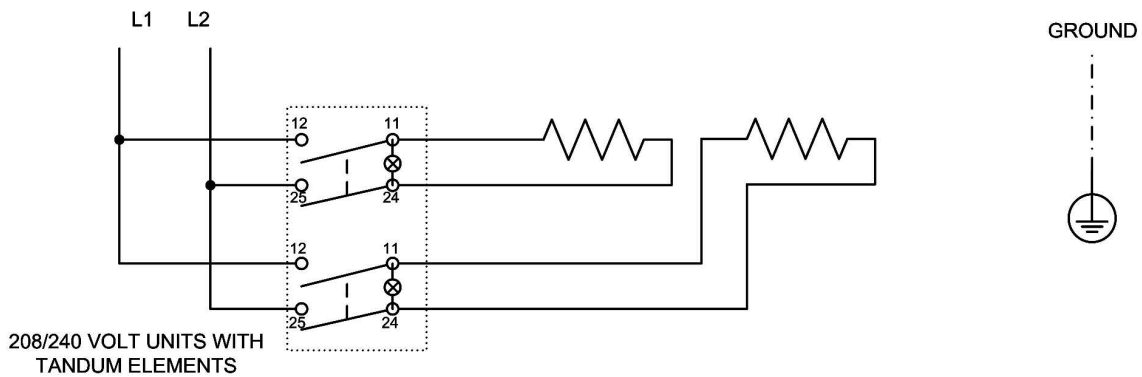
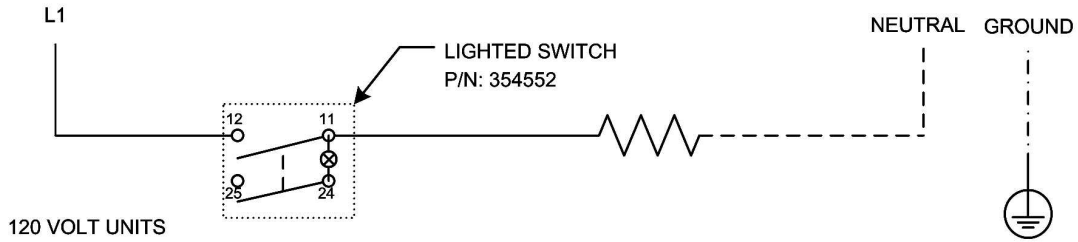
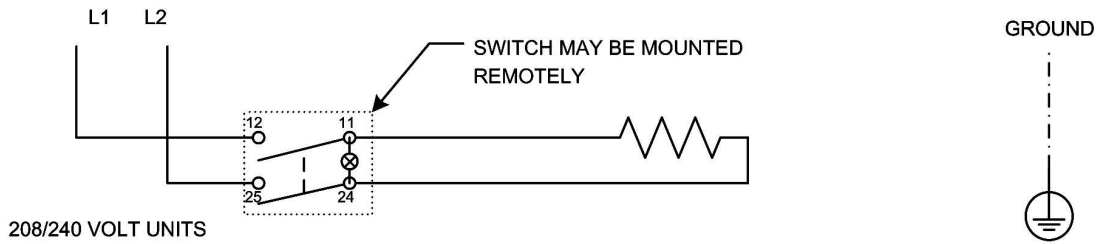
RedHots® Heat Lamps

WIRING DIAGRAMS



RedHots® Heat Lamps

WIRING DIAGRAMS



RedHots® Heat Lamps

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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