

Profit from the Eagle Advantage®

# **Specification Sheet**

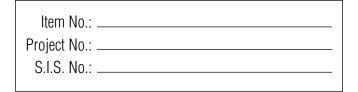
## **Short Form Specifications**

Eagle Electric Hot Food Gang Drop-In Unit, model \_\_\_\_\_\_. Heavy gauge stainless steel top with overhang on all four sides. Galvanized steel body surrounded with fiberglass insulation. Each heated well accommodates a 12" x 20" food pan, and features a 750-watt exposed heating element. All units feature infinite controls, with high and low selections plus eight other temperature settings. Controls are recessed into control panel.



# Options / Accessories

- □ Rolltop cover
- ☐ Food pans/insets
- Top adapters
- ☐ Spillage pans



# Electric Hot Food Gang Drop-In Units

#### **MODELS:**

□ <i>GDI-2-208</i>	□ <i>GDI-3-240</i>	□ <i>GDI-5-208</i>	□ <i>305174</i>
□ <i>GDI-2-240</i>	☐ GDI-4-208	☐ GDI-5-240	□ DVE-50
□ <i>GDI-3-208</i>	□ GDI-4-240	□ <i>305173</i>	□ DVE-75

#### **Top and Body**

- 22 gauge type 430 stainless steel top with 1" (25mm) overhang on all four side with reinforced angles.
- 20 gauge galvanized steel wraparound.

#### **Heat Compartments**

- Each heat compartment accommodates a 12" x 20" (305 x 508mm) food pan.
- 750-watt exposed rectangular-shaped heating element per heat compartment.
- Fiberglass insulation on all four sides and bottom, with heating elements above the insulated bottom.

#### Controls

- All units feature infinite controls which offer high and low selections along with eight other temperature settings.
- Control knobs are recessed into a one-piece, front-mounted control panel.

#### **Electrical**

- Flexible conduit connecting the body enclosure and control panel is 20" (508mm) on all models.
- All wiring terminates in a junction box.
- All units are single phase. Three-phase wiring available.
- ALL UNITS ARE DESIGNED FOR FIELD WIRING.

#### **EAGLE GROUP**

100 Industrial Boulevard, Clayton, DE 19938-8903 USA Phone: 302-653-3000 • Fax: 302-653-2065

Filulie. 302-033-3000 • Fax. 302-033-20

www.eaglegrp.com

Foodservice Division: Phone 800-441-8440 MHC/Retail Display Divisions: Phone 800-637-5100

MHC/Retail Display Divisions: Phone 800-637-5100

For custom configuration or fabrication needs, contact our SpecFAB® Division.

Phone: 302-653-3000 • Fax: 302-653-2065 • e-mail: guotes@eaglegrp.com



**AUTOQUOTES** 

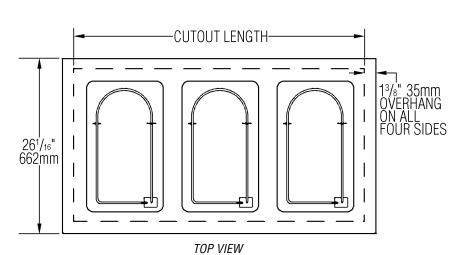


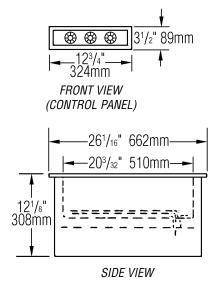
EG35.13 Rev. 12/18



Item No.:	
Project No.:	
S.I.S. No.:	

# **Electric Hot Food Gang Drop-In Units**





(model #GDI-3-240 shown)

f of pan penings	# of panels	overall din in.	nensions mm	fits cutout r in.	neasuring mm	type of remote control panel(s), and cutout dimensions	electrical data	model #
2	1	261/16" x 331/2"	662 x 851	23%" x 30%"	592 x 781	double, 8%" x 211/16" (213 x 68mm)	208V, 7.2A, 1500W 240V, 6.25A, 1500W	GDI-2-208 GDI-2-240
3	1	261/16" x 487/8"	662 x 1241	23%" x 46%"	592 x 1172	triple, 1113/6" x 211/6" (300 x 68mm)	208V, 10.8A, 2250W 240V, 9.38A, 2250W	GDI-3-208 GDI-3-240
4	2	261/16" x 641/4"	662 x 1632	23%″ x 61½″	592 x 1562	double, 8%" x 211/16" (213 x 68mm)	208V, 14.4A, 3000W 240V, 12.5A, 3000W	GDI-4-208 GDI-4-240
5	2	261/16" x 791/4"	662 x 2018	23%" x 76%"	592 x 1945	double—8%" x 211/16" (213 x 68mm), & triple—1111/16" x 211/16" (300 x 68mm)	208V, 18.0A, 3750W 240V, 15.6A, 3750W	GDI-5-208 GDI-5-240

NOTE: 240-volt units will not allow field wiring to 208 volts.

## Spillage Pans required for wet application



## **EAGLE GROUP**

100 Industrial Boulevard, Clayton, DE 19938-8903 USA

1.4

304141

3

Phone: 302-653-3000 • Fax: 302-653-2065

www.eaglegrp.com

aluminum

Foodservice Division: Phone 800-441-8440 MHC/Retail Display Divisions: Phone 800-637-5100

#### Replacement Recessed Control Panels

Punched. Stainless steel construction.

cutout dimensions					
description	in.	mm	model #		
double	8¾" x 211/16"	213 x 68	305173		
triple	1113/6" x 211/6"	300 x 68	305174		

# **Drain Valve Entensions**

With ball valve. Adjusts from 7" to 28" (178 to 711mm). 2¾" (70mm)-diameter cutout required for handle.

model # description DVE-50 fits 1/2" valve DVE-75 fits 3/4" valve



Printed in U.S.A. ©2018 by Eagle Group

Rev. 12/18