

Eagle Group Hot Plates

OPERATING INSTRUCTIONS

Models C-240-2, C-208-2, CW-120-2, LCW-120-2-W, LCW-120-2, LC-120-1, LW-120-1, CLC-240-2, CLC-208-2, CLCW-120-2



NOTE: INTENDED FOR OTHER THAN HOUSEHOLD USE. THIS COMMERCIAL APPLIANCE MUST BE INSTALLED WITHIN SURROUNDINGS AND VENTILATION REQUIREMENTS AS DICTATED BY NATIONAL AND/OR LOCAL CODE.



OPERATION:

1. Turn knob to set temperature. Indicator light, which is the set point for the control knob, shows when unit is on.
2. Power to element is regulated by an infinite control with settings from LO to HI.
3. Operation on HI allows unit to run on maximum power without regulation by control.
4. On "C" models, HI should not be used for extended periods of time.

CLEANING:

This unit is equipped with a surface heating element that can be raised up to clean pan if spills occur. To remove pan or heating element, a retaining screw must be removed. To do so:

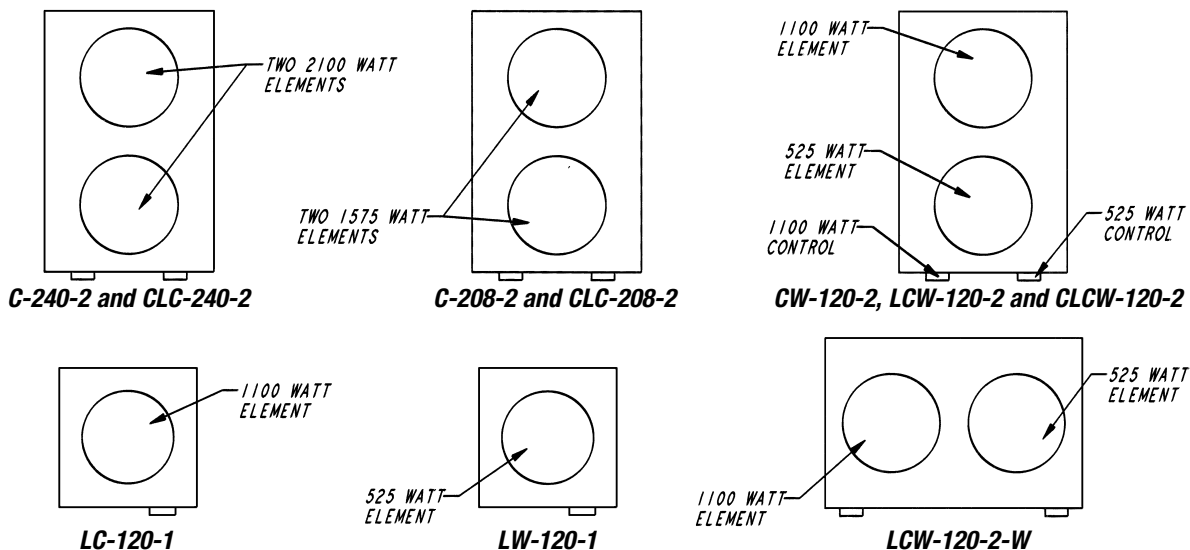
1. Disconnect power to unit.
2. Raise heater and pan.
3. Move pan toward opening side until screw head is exposed.
4. Remove screw. When screw is removed, element can be pulled out and pan removed.

PLEASE NOTE: • Do not use chemicals other than those used for cleaning dishes, cutlery, pots, pans, etc.
• Do not use steel wool or scrapers to clean stainless steel.

CAUTION: Do not operate unit without element(s), pan(s) or retaining screw(s) in place as live wiring could be exposed and result in injury to user.

CAUTION:

- (1) Do not immerse unit in water.
- (2) All repairs should be made 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 plug from receptacle or turning off power from disconnection switch.
- (4) Unit should be operated with feet provided to prevent overheating and damage to countertop or cord. Check every 30 days to assure that feet are tight.
- (5) Check cord and plug appearance for damage, cracking or deterioration. If visible, have both replaced by a qualified service agency.



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