



RedHots® Chef's Line® **COUNTERTOP EQUIPMENT**



Profit from the Eagle Advantage®

PHONE 800-441-8440 • 302-653-3000 • FAX 302-653-2065 • www.eaglegrp.com



RedHots® Chef's Line®

A full range of models including fryers, charbroilers, griddles and hot plates, the Chef's Line® series is especially engineered for foodservice operations where medium-duty equipment use is encountered on a daily basis. New bullnosed edge provides solid protection to controls. Controls are ergonomically located for easy access and operation.

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“UL 197 Rev 9” compliant!

“UL” stands for Underwriters Laboratories Inc. (UL), a non-governmental organization formed in 1894 to help reduce injury, loss of life and property damage. UL scientifically investigates and tests thousands of types of products, materials, constructions and systems to evaluate electric, fire and casualty hazards.

The UL mark is one of the most recognized and trusted symbols in the world. It means that UL has tested samples of our products and has conducted unannounced periodic inspections. It's an assurance that steps have been taken in the interest of safety.

The latest edition of “UL 197” is the UL Standard for Safety for Commercial Electric Cooking Appliances.

***Our electric REDHOTS® and
REDHOTS® Chef's Line® equipment
comply with UL 197 Rev 9—
THE BEST!***

RedHots® Chef's Line® Griddles

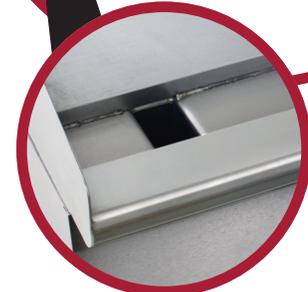
High-performance griddles utilize precise temperature control. Gas and electric models are offered, matching a variety of cooking needs.

- Smooth polished $\frac{3}{4}$ "-thick steel griddle plate fully welded to top assembly eliminates cracks and grease seepage.
- Stainless steel front with wraparound splash guard on rear and sides.
- Aluminized double wall constructed sides.
- $7\frac{1}{2}$ -quart oversized stainless steel grease drawer with baffles to eliminate splashing.
- Front trough with chute accommodates standard size spatula.
- Gas units are natural gas and are easily convertible to liquid propane, using conversion kit provided.
- Gas models available with manual control valves, thermostatic controls, or thermostatic controls with safety pilot.
- Gas models have BTU rating of **31,250** every 12".
- Electric units feature **4000-watt** tubular heating elements every 12", providing uniform heat distribution.
- Electric griddles designed for field wiring—can be connected to single or three phase.
- Offered in widths of 24", 36", and 48".

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



griddle



front trough and chute

RedHots® Chef's Line® Charbroilers

Radiant models have 40,000 BTU cast iron burners every 12", and Lava Rock units have BTU rating of 32,000 every 12".*

- Adjustable manual control valves for precise broiling performance.
- Heavy duty cast iron grates can be individually positioned flat or angled.
- Aluminized double wall constructed sides,
- Stainless steel front with wraparound splash guard on rear and sides.
- Full-size stainless steel water pan with baffles to eliminate splashing.
- Front trough with chute accommodates standard sized spatula.
- All models are natural gas and easily convertible to liquid propane*, using conversion kit provided.
- Standing pilot operation with pilot safety valve optional.
- Radiant models feature cast iron burners with aluminized steel removable shields.
- Lava rock models feature grate for lava rock placement, promoting even heat distribution. Lava rocks included. 8-lb. bag of replacement lava rocks available.
- Offered in widths of 24", 36", and 48".

* LP units rated at 38,000 BTU

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charbroiler



water pan open, showing baffles inside

RedHots® Chef's Line® Hot Plates

Highly polished stainless steel top and front, combined with aluminized steel exterior, ensure long-lasting beauty and durability.

Gas Hot Plates

- Available in two styles: flat top and step-up.
- Includes full size polished stainless steel crumb tray.
- All units are natural gas and are easily convertible to liquid propane, using conversion kit provided. .
- **25,000** BTU/hr burners for all units—available with 2, 4, and 6 burners.
- Heavy duty cast iron grates.
- NSF-approved.



flat top gas unit

Electric Hot Plates

- Swing-up elements with individual crumb trays are removable for easy cleaning.
- Infinite controls provide accurate heat setting and are equipped with an Off-On light.
- All units are 60-cycle single phase.



electric unit

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single fryer



RedHots® Chef's Line® Electric Fryers

Versatile, high-capacity fryers feature heating elements with self-cleaning Incoloy® sheath for long life and high performance. 240V model can cook 60 lbs. of fries, from raw to finish, in an hour!

- Fry tank is all-stainless steel deep-drawn one-piece construction, removable for easy cleaning or filtering of fat.
- Snap action thermostat with indicator light for accurate temperature control.
- Hi-limit safety control provides total system shutdown in case of malfunction, complete with reset button and indicator light.
- Fry baskets feature 4" x 11" heavy plated mesh construction.
- Optional double-fry basket and night covers available.

Single-Tank Units

- 17" wide, 15 lb. fat capacity
- 120V electricity.
- Complete with two nickel-plated fry baskets.
- Line cord and plug included.

Double-Tank Units

- 32" wide, 30 lb. fat capacity
- Features dual voltage: 208V and 240V.
- Complete with four nickel-plated fry baskets.
- Designed for direct field wiring.

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double-tank fryer

RedHots® Heat Lamps



heat lamp
without lights



Standard- and high-watt units offered. Available with built-in On/Off switch or with remote infinite switch. Units 18"- to 108"-long available in 120V, 208V, or 240V voltage. 120"- to 144"-long units available in 208V or 240V only.

- Lights have dedicated switch.
- Units with lights feature 60-watt bulbs with shatter-proof Teflon coating.
- Exterior extrusion constructed of #6063 aluminum.
- Interior with aluminized reflector plate that focuses heat to the food.
- Each heating element controlled individually via toggle switch with indicator light.
- Heat lamps can be attached with stainless steel brackets or hung from the ceiling using hanging tabs.



RedHots® Stainless Steel Heat Lamps available!



Exterior housing is type 304 stainless steel. These undermount units do not need brackets, for brackets are built right in. Single- and Double-Heat Lamps available!

- Interior aluminized reflector plate focuses heat to the food.
- Units with lights have 43-watt bulbs with shatter-proof Teflon coating, with dedicated switch.
- Each heating element controlled individually via toggle switch with indicator light.
- Units 18"- to 108"-long available in 120V, 208V, or 240V.
- Optional remote switch boxes available with toggle or infinite switches.

RedHots® Display Lights

An ideal way to light up your food preparation, holding, and display areas. Its durable and attractive construction makes it perfect for all your display lighting needs.



- Offered with built-in switch or remote switch.
- Made of an extruded 6063 aluminum housing.
- Mirror-finish reflector for maximum brightness.
- 60-watt bulbs feature shatter-proof Teflon coating.
- Display Lights can be attached under a shelf or cabinet with stainless steel brackets or hung from the ceiling using hanging tabs.
- Switch is a lit rocker.
- 18" to 72" lengths available.
- 120-volt electricity.
- Offered with remote switch box.



display light with
built-in switch

RedHots® Food Warmers and Cookers/Warmers

All stainless steel exterior for beauty and durability. Rectangular heat well and round heat well openings are offered.



- Deep-drawn stainless steel heat well openings.
- All units are 60 cycle single phase.
- For units with rectangular heat well openings, options available include adapter tops, adapter bars, rectangular food pans and lids, round insets and lids (for use with adapter tops), and rolltop cover.
- For units with round opening, available are 7- and 11-quart insets and lids.
- New York M.E.A. #376-84-E.



two-well food warmer with 12" x 20" heat well openings, shown with optional food pans

Food Warmers

- Infinite controls featuring LO and HI settings, plus eight more settings in between.
- For wet or dry operation.



cooker/warmer shown with optional round inset with lid

Cookers/Warmers

- Among the most versatile of countertop equipment, capable of cooking, warming, and serving.
- Thermostatically-controlled, offering a range setting from 100° to 450°.
- For wet or dry operation.

RedHots® Heated Drawers



1-tier built-in unit



Ideal for crisp or moist foods. Available in 1-, 2-, and 3-drawer units, freestanding or built-in, wide or narrow width. Heavy duty stainless steel construction with fiberglass insulation.



3-tier freestanding unit

- Adjustable louvers on each drawer retain ideal product moisture levels.
- Drawers are interchangeable and include 12" x 20" x 6½" stainless steel drawer liners that accept standard full-size and fractional steam table pans up to 6" deep.
- Individual recessed thermostat control and indicator lamp for each drawer.
- Heating element heats quickly and evenly from 100° to 200°F.
- Freestanding units feature 72"-long grounded cord & plug.
- Built-in units feature wiring terminated to junction box.
- Freestanding units come with 4" stainless steel legs.
- New York M.E.A. #246-02-E.



pass-thru heated drawer

Pass-Thru Heated Drawers*

- Handles provided on both sides of drawer, allowing kitchen staff to replenish drawer without disturbing the wait-staff.
- Heavy gauge stainless steel interior and exterior with 1½" fiberglass insulation.
- Food-grade silicone rubber gaskets provide sealing around the drawer fronts.
- Drawers include stainless steel liners that accept standard full-size and fractional steam table pans up to 6" deep.
- Black 4" adjustable legs, available in 120 or 240 volt.
- Available with cord & plug extending from the right- or left-hand side of unit.

* Single-tier only

RedHots® Fryers

Electric Fryers

- Heating elements with self-cleaning Incoloy® sheath for long life.
- Infinite controls featuring LO and HI settings, plus eight settings in between.
- 15 $\frac{3}{8}$ " total height, 19 $\frac{1}{4}$ " front-to-back.
- All models feature 10" x 14" fry tanks with stainless steel deep-drawn one-piece construction, removable for easy cleaning or filtering of fat.
- Robertshaw snap action thermostat complete with indicator light for accurate temperature control.
- Standard fry baskets feature 4" x 11" heavy-plated mesh construction.
- Single-tank units are 60 cycle single phase.
- Options include set of 2 $\frac{1}{4}$ "-high legs and night covers.

Single-Tank Units, 12"-wide — 15 lb. fat capacity

- Comes with two single- or one double-fry basket.
- Line cord and plug included.

Double-Tank Units, 25"-wide — 30 lb. fat capacity

- Features dual voltage: 208V and 240V.
- Designed for direct field wiring.
- Comes with four single- or two double-fry baskets.

Gas Fryers

- 30-lb. fat capacity.
- Four (4) burners totaling 53,000 BTU.
- Stainless steel construction with stainless steel fry pot.
- Furnished with two fry baskets, thermostatic control, push-button ignition and pilot light.
- Stainless steel hinged front door for access to thermostatic control and ignitor.
- Attachable drain connection to facilitate draining down.
- 3/4" N.P.T. gas connection. Comes with gas regulator.
- Available in Natural Gas or Liquid Propane.
- Optional night cover available.



See page 4 for RedHots® Chef's Line® Electric Fryers.



RedHots® Bulb Warmers



Adjustable tubular frame, constructed of heavy-gauge steel with chrome-plated finish, ensures lasting beauty and durability.

- Includes two 250-watt infrared white bulbs.
- 6'-long three-conductor cord to fit standard 15-amp wall receptacles.
- 8"-high lamp shields constructed of polished aluminum.
- Removable chrome-plated bottom plate provided in accordance with U.L. requirements.
- Adjusts from 19" to 27" overall height.
- Offered with or without standard drain insert and pan.
- 60-cycle single-phase.
- Options available include red infrared bulbs and white infrared shatter-proof Teflon-coated bulbs.

Also available from Eagle Group

Hot Food Merchandising Carts



Features include all-white umbrella, two heating wells, solid top work surface and 120V operation with cord and 15-amp plug. Includes two spillage pans, one full-size inset with rolltop cover, one 2/3-size inset with lid, one 1/3-size inset with lid, and two 1/4-quart insets.

Hot Dog Sterno Units

All units are countertop models. Small units include one 1/3-size inset with lid. Large units include two containers for condiments, one 1/3-size inset, and one 2/3-size inset with lid. All units available with hinged or lift-off lids.



The Eagle Advantage™ begins right here in our state of the art manufacturing facility - with 14 acres under one roof, where the most comprehensive broadline product offering in the industry takes shape. This all-inclusive design and production capability offers distinct advantages to our customers. Streamlined ordering and shipping substantially reduce freight, receiving, installation and administrative costs.

Supporting it all is a framework of highly responsive customer service representatives, the most innovative, versatile and durable equipment available on the market today, a fleet of company-owned trucks, plus amply stocked distribution centers in strategic locations nationwide - which guarantees product availability and delivery.

Together, it adds up to product excellence enhanced by measurable cost savings and value. We call it *The Eagle Advantage™* and you can profit from it.



Eagle Group
100 Industrial Boulevard
Clayton, Delaware 19938

Toll Free: 1-800-441-8440
Fax: 302-653-2065

www.eaglegrp.com • www.eaglehmc.com

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