

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

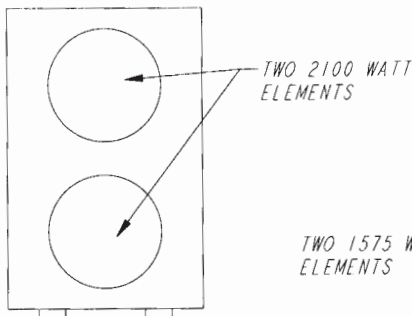
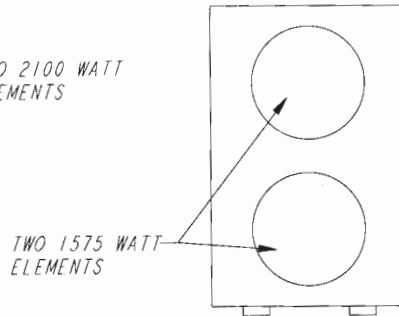
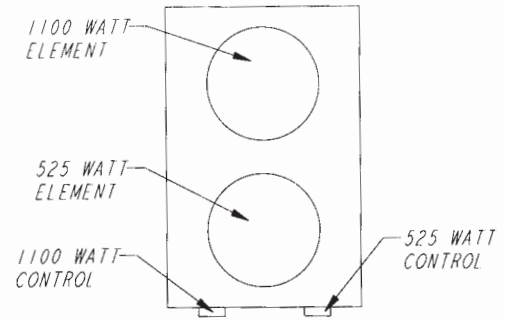
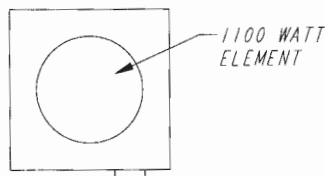
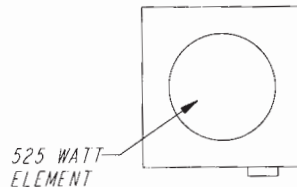
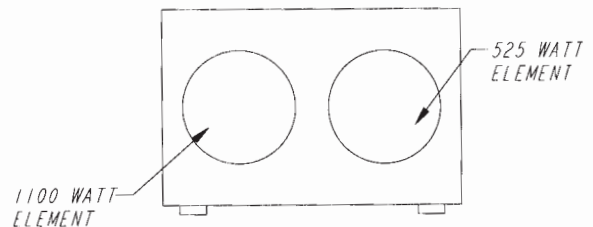
This unit is equipped with a surface heating element that can be raised up to clean pan if spills occur. To remove pan or heating element a retaining screw must be removed. This is accomplished by disconnecting power to unit, raising heater and pan, moving pan toward opening side until screw head is exposed. When screw is removed element can be pulled out and pan removed.

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.

Power to element is regulated by an infinite control with settings from LO to HI. Operation on HI allows unit to run on maximum power without regulation by control and on "C" models should not be used for extended periods of time. Indicator light shows when unit is on.

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:**
- (1) Do not immerse unit in water.
 - (2) All repairs should be made by a qualified 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.

**C-240-2****C-208-2****CW-120-2
LCW-120-2****LC-120-1****LW-120-1****LCW-120-2-W**

Profit from the Eagle Advantage™

EG9813 Revised 11/00

• 100 Industrial Boulevard, Clayton, Delaware 19938 U.S.A. • www.eaglegrp.com
 • Phone: 302/653-3000 • (Fdsrv) 800/441-8440 • (MHC/Retail) 800/637-5100 • Fax: 302/653-2065 or 302/653-3036

Eagle Foodservice Equipment, Eagle MHC, Level-Lok Inc., and SpecFAB are divisions of Eagle Group. ©2000 by the Eagle Group

PARTS LIST

EAGLE RED HOTS, HOT PLATES

PARTS LIST FOR MODEL #'S:

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

<u>Part #</u>	<u>Description</u>
301681	Knob For Infinite Control
301680	Infinite Control-120V
301752	Infinite Control-240V
301876	Infinite Control-208V
302055	Indicator Light (Amber)
303444	Heating Element 120V 525W
303412	Heating Element 120V 1100W
303401	Heating Element 240V 2100W
303402	Receptacle Element
303403	Drip Pan 8"
301556	3" Foot (C-240-2) Only
301568	Power Cord 120



Profit from the Eagle Advantage™

• 100 Industrial Boulevard, Clayton, Delaware 19938 U.S.A. • www.eaglegrp.com

• Phone: 302/653-3000 • (Fdsrv) 800/441-8440 • (MHC/Retail) 800/637-5100 • Fax: 302/653-2065 or 302/653-3036

Eagle Foodservice Equipment, Eagle MHC, Level-Lok Inc., and SpecFAB are divisions of Eagle Group. ©2000 by the Eagle Group