

# Gang Drop-In Units

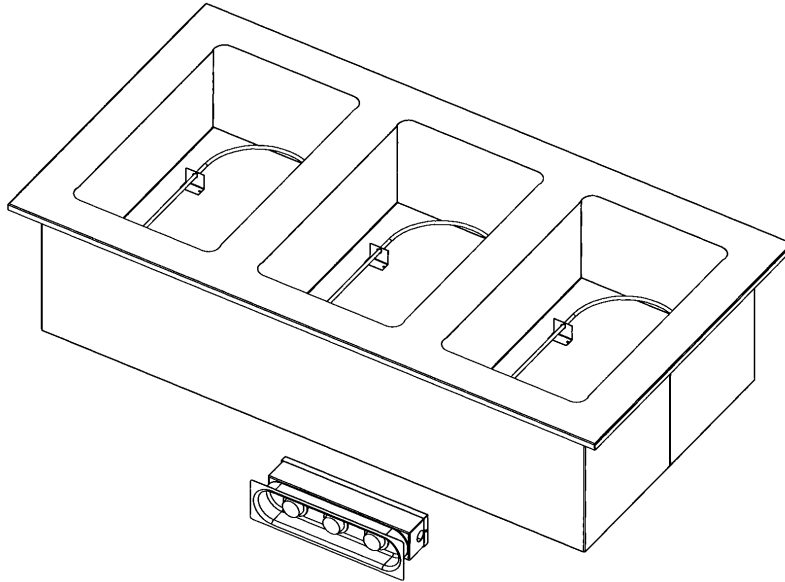
## INSTALLATION / OPERATING INSTRUCTIONS

208-volt models: #GDI-2-208, GDI-3-208, GDI-4-208, and GDI-5-208

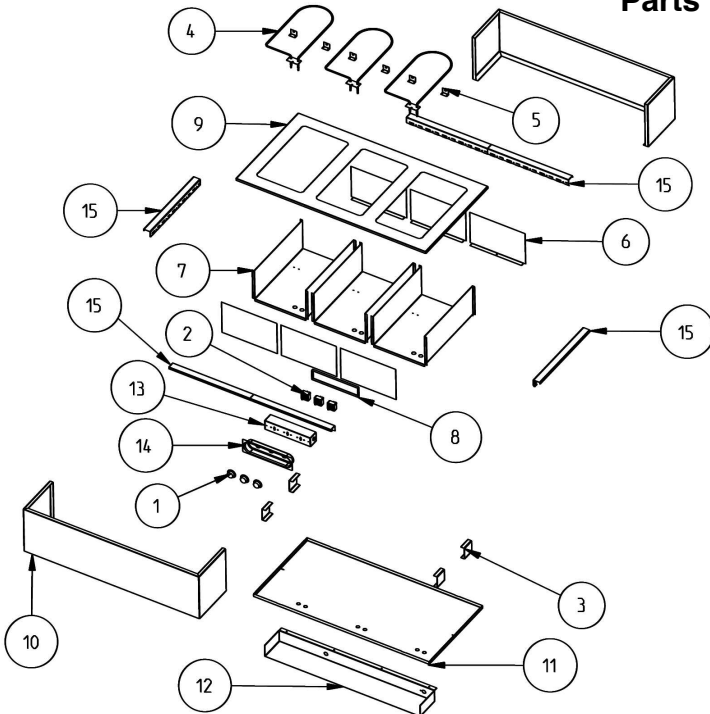
240-volt models: #GDI-2-240, GDI-3-240, GDI-4-240, and GDI-5-240

### 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.



### Parts List



#	qty	description
#1	3	knob
#2	3	control
#3	4	clip support
#4	3	heater element
#5	6	heater clip
#6	6	end panel
#7	3	wrapper
#8	1	junction box cover
#9	1	top panel
#10	2	wrapper
#11	1	bottom cover
#12	1	control box cover
#13	1	junction box
#14	1	recessed control panel
#15	*	locking strip

\* quantity varies per length of unit

Replacement parts may be purchased through your local Authorized Parts & Service Center.

# INSTALLATION INSTRUCTIONS

Electrical work must be performed by a qualified licensed electrician in compliance with the National Electrical Code (NEC) and all applicable local codes!

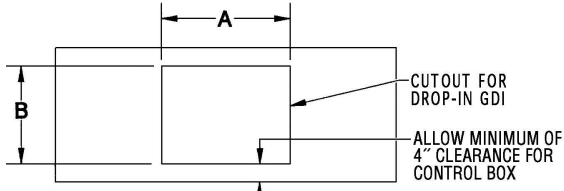


figure 1

## Step 1 - Cutouts

Cut out countertop and control panel holes per dimensions shown below. Locate control panel cutouts for convenient operation.

**Note:** 20" of cable is supplied with the unit. Be sure holes are within cable reach. Allow minimum 4" clearance for control box as shown in figure 2.

unit model #	cutouts for Bowls		cutouts for Control Panels			
	quantity	cutout dimensions	quantity	cutout dimensions		
GDI-2-240	1	A: 30 <sup>3</sup> / <sub>16</sub> " B: 23 <sup>3</sup> / <sub>16</sub> "	1	C: 8 <sup>3</sup> / <sub>16</sub> "	C2: -	D: 2 <sup>1</sup> / <sub>16</sub> "
GDI-3-240	1	A: 46 <sup>1</sup> / <sub>8</sub> " B: 23 <sup>3</sup> / <sub>16</sub> "	1	C: 11 <sup>13</sup> / <sub>16</sub> "	C2: -	D: 2 <sup>1</sup> / <sub>16</sub> "
GDI-4-240	1	A: 61 <sup>1</sup> / <sub>2</sub> " B: 23 <sup>3</sup> / <sub>16</sub> "	2	C: 8 <sup>3</sup> / <sub>16</sub> "	C2: 8 <sup>3</sup> / <sub>16</sub> "	D: 2 <sup>1</sup> / <sub>16</sub> "
GDI-5-240	1	A: 76 <sup>7</sup> / <sub>16</sub> " B: 23 <sup>3</sup> / <sub>16</sub> "	2	C: 8 <sup>3</sup> / <sub>16</sub> "	C2: 11 <sup>13</sup> / <sub>16</sub> "	D: 2 <sup>1</sup> / <sub>16</sub> "

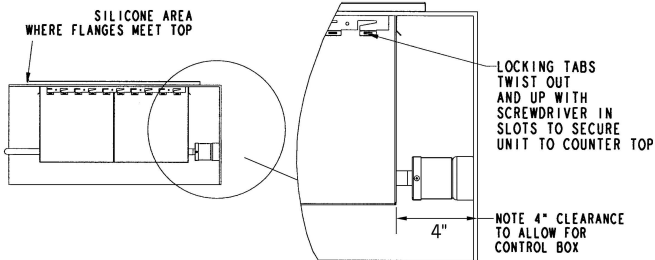


figure 2

## Step 2 - Install unit

Install unit in opening with controls forward using long flat screwdriver. Secure unit with locking tabs provided as shown in figure 2.

## Step 3 - Control panel

Mount control panel(s) in cutouts with screws, rivets or other fasteners (not provided). Refer to figures 2 and 3 (cutout dimensions C, C2, and D are specified in table seen in Step 1). To facilitate control panel installation, the recessed panel can be removed from the control box by removing control knobs and (2) #8 drive screws.

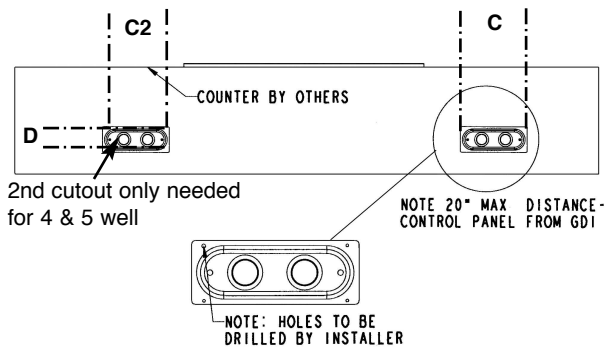


figure 3

## Step 4 - Field wiring

Connect field wiring as shown on wiring diagrams on back page. Always check local codes for compliance and branch circuit requirements.

## Step 5 - Flange

Seal the flange where it meets with the counter with silicone (not provided with unit).

(For wiring instructions, see back page.)

# OPERATING INSTRUCTIONS

Contact the factory, the factory representative or Eagle's authorized service center in your area.



## **CAUTION:**

To reduce risk of electric shock, use only with buffet food pans (not included).



## **ELECTRIC**

This drop-in food warmer is designed to be operated dry. If wet operation is required, spillage pan (#302027) must be used. The unit is for holding hot food for short periods of time. When not serving, cover must be kept on food to maintain desired temperature.

During initial start up, a little smoke or odor may be detected. This will occur when the coating on the heating element burns off. This should stop approximately a half hour after start up.

This warmer is equipped with a variable control for different selections.

## **DRY OPERATION WITH COVER**

1. With openings covered, set dial on highest position for 45 minutes to preheat unit. Place precooked food (minimum 160°F) in food pans, place in openings, and cover food pans with lids. (Note: Indicator light is the set point for each control knob.)
2. Adjust to desired setting for proper food temperature. This will vary with the type of food, size of pans and individual serving temperatures. NSF requires food to be a minimum of 150°F.
3. To increase temperature turn knob toward highest setting, to decrease turn toward lowest setting.
4. Food pans should be covered to maintain temperature when food is not being served and to prevent food from drying out.

## **WET OPERATION WITH COVER (Spillage Pans Required)**



**CAUTION: DO NOT PUT WATER IN HEATING WELL OR ON ELEMENT.**



1. With openings covered, set dial at highest setting for 45 minutes, install spillage pans and fill spillage pans to bottom of food pans with (minimum 185°F) hot water.
2. Put pre-cooked food (minimum 160°F) in food pans, place in spillage pans and cover food pans with lids.
3. Adjust to desired setting for proper food temperature. NSF requires food to be a minimum of 150°F.

The above instructions are starting suggestions only and may be changed to suit your individual needs. With so many different applications for this item it is impossible to have standard settings to suit all.



## **CAUTION:**



1. This equipment is designed and sold for commercial use only by personnel trained and experienced in its operation and is not sold for consumer use in and around the home nor for use directly by the general public in food service locations.
2. All repairs should be done by an authorized service center.
3. Unit should be turned off when not in use. It is recommended that unit be disconnected from power supply by removing the plug from receptacle or shutting off power disconnect switch.

# 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.

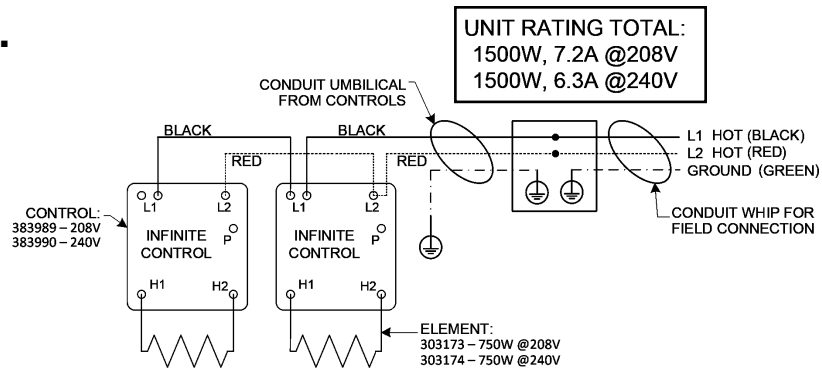
This warranty does not cover any cost associated with maintenance, misuse, abuse, improper installation, pilot light adjustments, pilot outage, improper ventilation, adjustments, alteration, calibration, wrong voltage, wrong gas, voltage or gas conversions, resetting of circuit breakers or safety controls, 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.

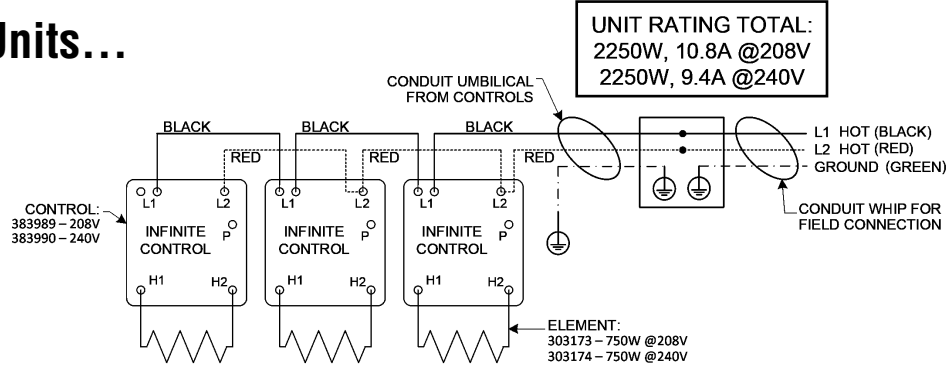
NO EAGLE FOODSERVICE EQUIPMENT MAY BE RETURNED EXCEPT UPON WRITTEN AUTHORIZATION FROM EAGLE FOODSERVICE EQUIPMENT.

# WIRING INSTRUCTIONS

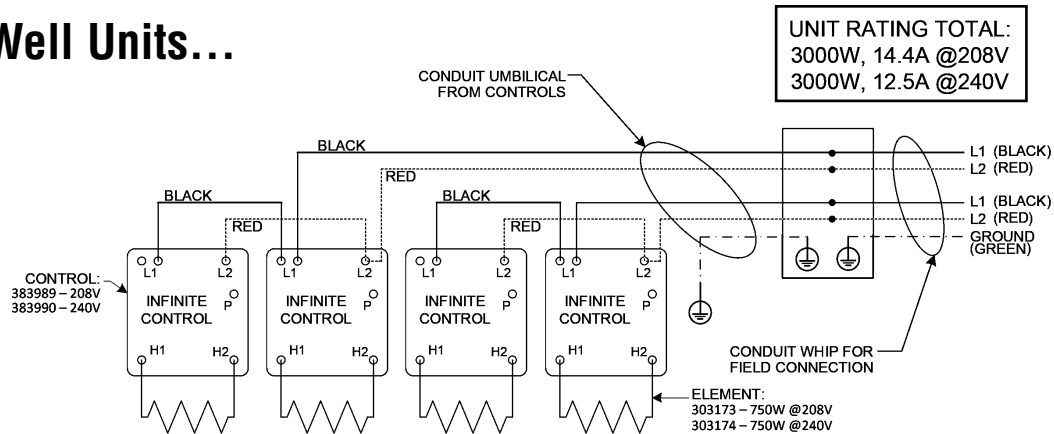
## For 2-Well Units...



## For 3-Well Units...



## For 4-Well Units...



## For 5-Well Units...

