

Sinks

ASSEMBLY INSTRUCTIONS

CAUTION

INSPECT CONTENTS IMMEDIATELY AND FILE CLAIM WITH DELIVERING CARRIER FOR ANY DAMAGE.

SAVE YOUR CRATE AND ALL PACKING MATERIALS.

YOU ARE RESPONSIBLE FOR DAMAGE TO YOUR UNIT IF RETURNED IMPROPERLY PACKED.

BEFORE ASSEMBLY, PLEASE READ:

• Local codes regarding installation vary by location. Installation must comply with all required codes. Contact the authorities in your area having jurisdiction over requirements for installation of this equipment.

CONTENTS INCLUDE:

- (1) Sink Unit
- (4) Legs
- (2) Front Castings
- (2) Corner Castings
- (1) End-to-End Crossbrace
- (2) Front-to-Back Crossbraces
- (14) Set Screws
- (1) Assembly Instructions
- Drain(s)*, 1-1/2" NPS with coupling nut, gasket, and sealing washer

Remove contents from crate. Verify that all contents listed above are included. Consult the factory, the factory representative or Eagle's authorized service center in your area if parts are missing.

* Quantity of drains depends on quantity of sink bowls included with sink ordered.

Step 1 - Assemble and attach crossbrace assembly and legs.

• Place sink upside down (see figure 1).

• Insert top of legs into gussets.

 Assemble all crossbraces, front castings and corner castings as shown (figure 1). Using allen wrench, secure crossbraces into castings—1 set screw per front casting, 2 set screws per corner casting.

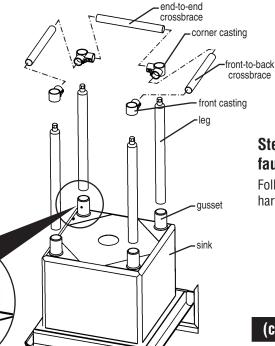
 Using allen wrench, secure legs into gussets (see figure 1a)—1 set screw per gusset.
 Secure crossbrace assembly onto legs (6" min. from bottom)—1 set screw per casting.

gusset

figure 1a

set

 Place sink in its upright position (might require assistance).



Step 2 - Install drain(s) and

faucet(s), provided separately.

Follow instructions provided with hardware for installation.

Tools required:

5/32" allen wrench

(continued on back page)

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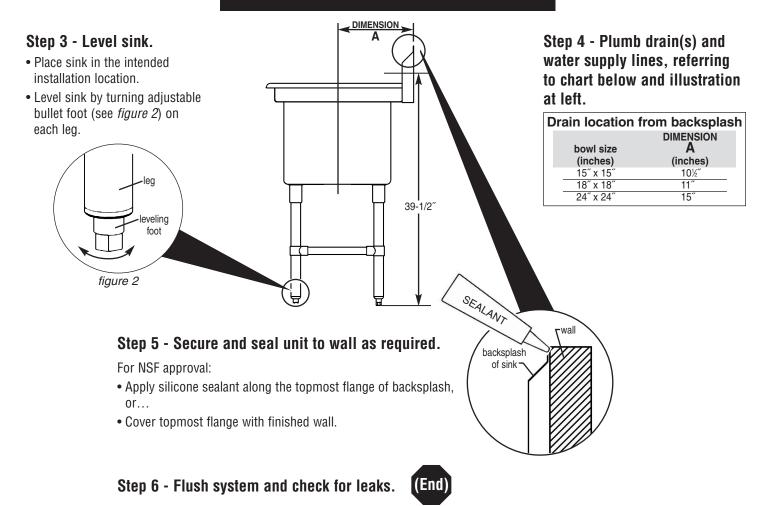
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- Phone: 302/653-3000 (Foodservice) 800/441-8440 (MHC/Retail) 800/637-5100
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figure 1



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CLEANING INSTRUCTIONS

Properly cared for, sink will last indefinitely. Improper use of commercial chemicals, sterilizers, and detergents may cause corrosion, discoloring, and pitting. For best results, follow these recommendations:

- You must clean sink thoroughly and flush with water after using detergent and sterilizers.
- NEVER LEAVE SOLUTIONS IN SINK OVERNIGHT.
- Use solutions ONLY IN STRENGTH RECOMMENDED BY MANUFACTURER, or they may cause severe damage. High content of chlorine, chlorine derivatives, or bleach are not recommended for stainless steel bowls, for they cause pitting or corrosion.
- Avoid spillage or splashing of full-strength chemicals directly onto stainless steel surface. Always put water in sink before adding sanitizing agents or soaps.
- Between cleanings, wipe the stainless steel sink with a damp cloth. Deposits of dirt or grease in sinks provide local points of attack.
- CAUTION: NEVER USE ORDINARY STEEL WOOL. Use only stainless steel wool or scouring pads.
- DO NOT USE steel scrapers to clean stainless steel.

NOTE: A discoloration may show at the seams, which is SURFACE RUST. It may be caused by the iron in your water or strong detergents. CLEAN AT ONCE with any good strong cleanser.



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