INSTRUCTION SHEET #334591

Please retain this manual for future reference.

### **SGDI Drop-Ins**

# **INSTALLATION/OPERATING INSTRUCTIONS**

#### **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.

	,		
model	top	control	umbilical
<u>number</u>	<u>cutout</u>	<u>cutout</u>	<u>length</u>
SGDI-1	23 3/8" x 16 3/8".	5″ x 8″	36″
SGDI-2	23 3/8" x 30 3/8".	5″ x 17″	24″
SGDI-3	23 3/8" x 44 3/8".	5″ x 17″	24″
SGDI-4	23 3/8" x 57 3/8".	5″ x 33 7/8″ .	24″
SGDI-5	23 3/8" x 71 3/8"	5″ x 33 7/8″ .	24″
SGDI-6	23 3/8" x 85 3/8"	5″ x 33 7/8″ .	24″
1			

ricpiacement i arts List						
<u>part #</u>	<u>description</u>					
334567	Element 1600W @ 240V					
334567	Element 1200W @ 208V					
334571	Element 1200W @ 240V					
334568	Element 1200W @ 120V					
302353	Light Indicator					
309750	Thermostatic Control					
301986	Control Knob					
Parts are the same	for all model numbers, quantities will vary.					
Replacement Pa	arts List — AutoFill® Water System					
337968	AutoFill® Controller @ 120V					
349784	AutoFill® Controller @ 208/240V					
338518	Solenoid Valve @ 120V					
349785	Solenoid Valve @ 208/240V					
338390	AutoFill® Switch					
338473	AutoFill® Reservoir					

Replacement Parts List

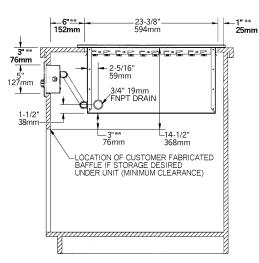


Installation must meet local electrical and plumbing codes. Installation must allow access for service. Unit shall be accessible for servicing from the bottom.

- 1) Cut holes as required in counter top and front panel. See chart for cut out sizes. See *figure 1* for cutout positioning.
- **2)** Remove screws holding control panel to box and remove control panel to expose field-wiring terminals.
- **3)** Apply a bead of NSF listed silicone adhesive to underside of top flange. Pass control box through top opening and work through cutout in front panel. Seat unit to counter top.
- **4)** From underneath insert a long, flat head screwdriver into the slots in the locking angles. Twist clockwise 120° to lock unit securely to top.
- **5)** Install control box securely in front panel cutout with #8 sheet metal screws in top and bottom flanges.
- **6)** Make electrical connections at terminal block as required. Connect unit to dedicated electrical circuit with properly sized circuit breaker that meets the requirements of NEC Article 422 and any local electrical codes. See unit model/serial for electrical ratings. Replace control panel and attach knobs.

**Note:** All units are shipped from the factory wired for single-phase operation; all but the single-well units are field-convertible for three-phase operation, see wiring diagram for details.

- 7) A drain manifold with ball valve is provided on all units with drains. Location of the valve is left to the discretion of the installer\*. Install provided pipe plug on end opposite ball valve. Use of a suitable pipe-sealing compound is recommended. When tightening connections, back up manifold fittings with a wrench to prevent damage to the manifold.
  - \*On units with AutoFill® Water System, the ball valve will be located on the left end.



\*\* Denotes minimum installation spacing from cutouts to vertical cabinet walls per UL listing.

figure 1



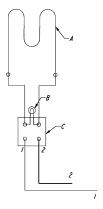


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# **SGDI Drop-Ins**

# **WIRING DIAGRAMS FOR ELECTRICIANS**

#### Single-Well

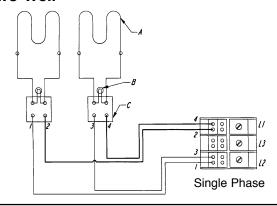


Volts	Watts	Amperage		
		L1	L2	L3
120	1200	10.00	n/a	n/a
208	900	4.33	4.33	n/a
240	1200	5.00	5.00	n/a
208*	1200	6.00	6.00	n/a
240*	1600	7.00	7.00	n/a

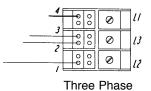
A = Element B = Pilot Light

C = Thermostatic Control Please see "Replacement Parts List" on front page for part numbers.

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Single Phase		An	nperage	
Volts	Watts	L1	L2	L3
120	1200	20.00	n/a	n/a
208	900	8.70	8.70	n/a
240	1200	10.00	10.00	n/a
208*	1200	12.00	12.00	n/a
240*	1600	13.50	13.50	n/a

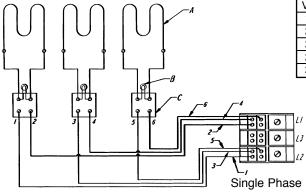


3-Phase Amperage Volts Watts L1 L2 L3 120 n/a n/a n/a n/a 208 900 4.33 4.33 7.50 240 1200 8.70 10.00 10.00 1200 208\* 12.00 12.00 10.00 240\* 1600 13.50 13.50

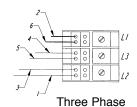
A = Element B = Pilot Light

C = Thermostatic Control Please see "Replacement Parts List" on front page for part numbers.

#### Three-Well



Single Phase		An	nperage	
Volts	Watts	L1	L2	L3
120	1200	30.00	n/a	n/a
208	900	13.00	8.70	n/a
240	1200	15.00	10.00	n/a
208*	1200	17.50	12.00	n/a
240*	1600	20.00	13.50	n/a

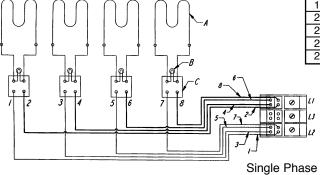


3-Phase		Amperage		
Volts	Watts	L1	L2	L3
120	1200	n/a	n/a	n/a
208	900	4.33	7.50	7.50
240	1200	10.00	8.70	8.70
208*	1200	12.00	10.00	10.00
240*	1600	13.50	11.60	11.60

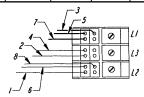
A = Element B = Pilot Light

C = Thermostatic Control Please see "Replacement Parts List" on front page for part numbers.

#### **Four-Well**



Single-Phase		A	mperage	9
Volts	Watts	L1	L2	L3
120	1200	n/a	n/a	n/a
208	900	17.30	8.70	n/a
240	1200	20.00	10.00	n/a
208*	1200	17.50	12.00	n/a
240*	1600	20.00	13.50	n/a



Three Phase

3-Phase		Amperage		
Volts	Watts	L1	L2	L3
120	1200	n/a	n/a	n/a
208	900	11.50	11.50	7.50
240	1200	13.30	13.30	8.70
208*	1200	15.30	15.30	10.00
240*	1600	17.70	17.70	11.60

A = Element

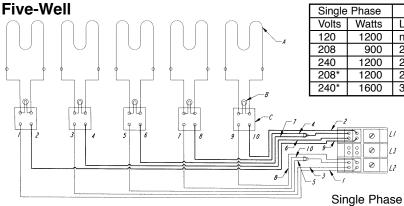
B = Pilot Light

C = Thermostatic Control Please see "Replacement Parts List" on front page for part numbers.

(continued on Page 3)

# **SGDI Drop-Ins**

# WIRING DIAGRAMS FOR ELECTRICIANS



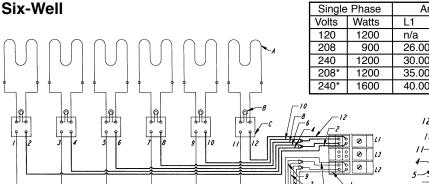
Single Phase		Ar	nperage	!
Volts	Watts	L1	L2	L3
120	1200	n/a	n/a	n/a
208	900	21.60	21.60	n/a
240	1200	25.00	25.00	n/a
208*	1200	29.00	29.00	n/a
240*	1600	33.50	33.50	n/a

3-Phase		Amperage		
Volts	Watts	L1	L2	L3
120	1200	n/a	n/a	n/a
208	900	15.00	11.50	11.20
240	1200	17.30	13.30	13.00
208*	1200	20.00	15.30	15.00
240*	1600	23.10	17.60	17.30

0 0 Three Phase A = Element

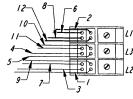
B = Pilot Light

C = Thermostatic Control Please see "Replacement Parts List" on front page for part numbers.



**Amperage** L2 L3 n/a n/a 26.00 26.00 n/a 30.00 30.00 n/a 35.00 35.00 n/a 40.00 40.00 n/a

3-Phase **Amperage** Volts Watts Ĺ2 120 1200 n/a n/a n/a 900 208 15.00 15.00 | 15.00 240 1200 17.30 17.30 17.30 208\* 1200 20.00 20.00 20.00 23.10 240\* 1600 23.10 23.10



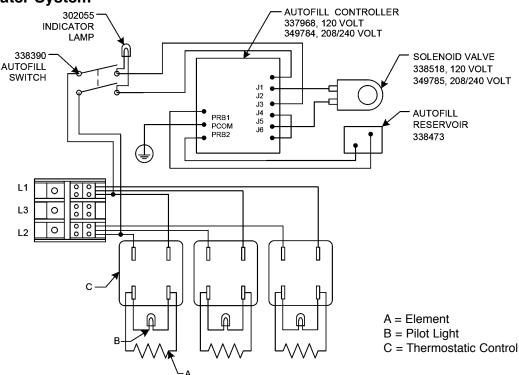
Three Phase

A = Element

B = Pilot Light

C = Thermostatic Control Please see "Replacement Parts List" on front page for part numbers.

#### AutoFill® Water System



Single Phase

(Note: Wiring of AutoFill® with 3-well unit shown. Wiring similar on 1- to 6-well units.)

(continued on back page)

## **SGDI Drop-Ins**

### **OPERATING INSTRUCTIONS**

The Food Warmer will work most efficiently when used with water in the well. The hot water will give a better distribution of heat and help keep food from drying out. It is not designed for cooking foods but merely to keep hot foods at desired temperatures for serving.

### **Wet Operation with Cover**

- 1) Fill a well with hot water to 1". This may take some time since wells are connected via manifold.
- 2) Set dial to highest position for 45 minutes with well covered to preheat unit, place food pan with hot precooked food into well and cover food pans with lids.
- **3)** Adjust to desired setting for proper food temperature. This will vary with the type of food, type of food pans and individual serving temperature. The FDA recommends a minimum temperature of 135°F be maintained in food product. Consult local health codes.
- 4) To increase temperature, turn knob toward highest setting. To decrease, turn knob toward lowest setting.
- **5)** Drain water, clean well and wipe dry every 24 hours of operation. Water may have to be added to well during operation depending on operating time and temperature setting.
- **6)** Food pans should be covered to maintain temperature when food is not being served and to prevent food from drying out.

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 applications.

**Note:** If unit is used dry, the bottom of receptacle will take on a brown colored appearance where the heater is located. The discoloration will not come off with normal cleaning procedures, but in no way affects the operation of the unit.



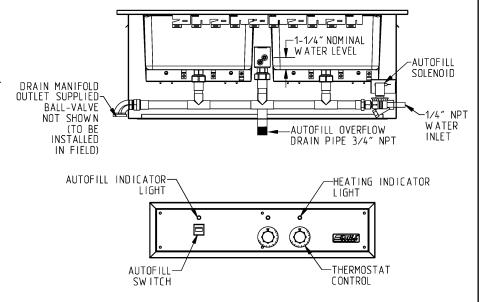
#### **CAUTION**



- 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 location.
- 2. Do not immerse unit in water.
- 3. All repairs should be done by an authorized service center.
- 4. Unit should be turned off when not in use. It is recommended that unit be disconnected from power supply by shutting off power supply.

### AutoFill® Water System

- Ensure the unit is level left-to-right and front-to-back.
  - Note: If unit is not level, the amount of water will differ in wells.
- 2. Attach a continuous flowing hot water source to the ¼" NPT water connection inlet.
- 3. Connect the drain and overflow to a vented waste drain.
- 4. Turn water source on and the AutoFill® ON/OFF switch to "ON". (The solenoid will make a "pop" sound the first time this is turned on.) The AutoFill® system will fill and maintain the proper water level in all wells. If there is a desire to run the unit without automatically filling the wells with water, simply turn the ON/OFF switch to the "OFF" position. The AutoFill® system runs independently of the hot wells, so the wells are still operational.







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