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 number	*top cutout*	*control cutout*	*umbilical length*
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″

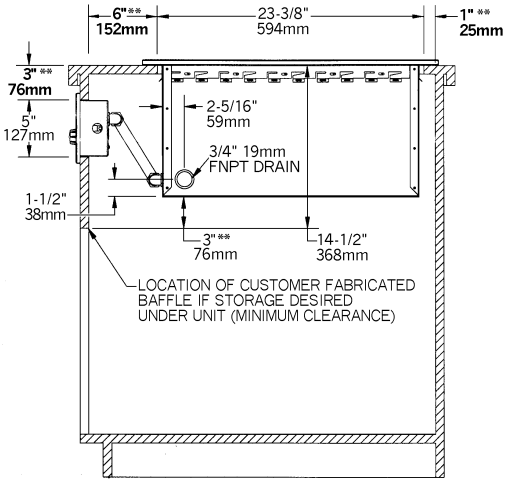
Replacement Parts List

part #	*description*
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 Parts 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



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

figure 1

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.

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EG9887 Revised 11/18

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• 100 Industrial Boulevard, Clayton, Delaware 19938-8903 U.S.A. • www.eaglegrp.com
• Phone: 302/653-3000 • (Foodservice) 800/441-8440 • (MHC/Retail) 800/637-5100
• Fax: 302/653-2065

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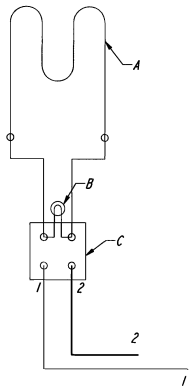
SGDI Drop-Ins

WIRING DIAGRAMS FOR ELECTRICIANS

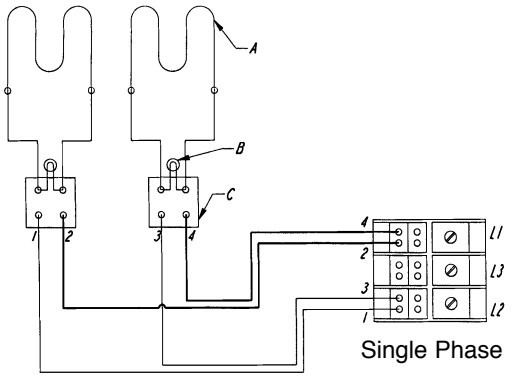
Single-Well



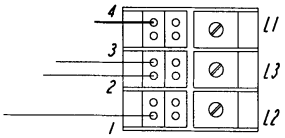
A = Element
B = Pilot Light
C = Thermostatic Control
Please see "Replacement Parts List" on front page for part numbers.

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

Two-Well



Single Phase



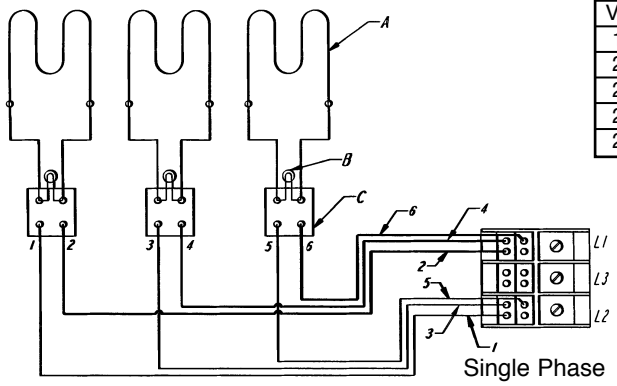
Three Phase

Single Phase		Amperage		
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

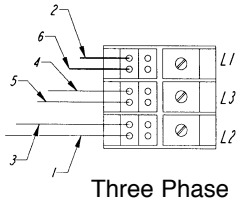
3-Phase		Amperage		
Volts	Watts	L1	L2	L3
120	n/a	n/a	n/a	n/a
208	900	4.33	4.33	7.50
240	1200	10.00	10.00	8.70
208*	1200	12.00	12.00	10.00
240*	1600	13.50	13.50	11.60

A = Element
B = Pilot Light
C = Thermostatic Control
Please see "Replacement Parts List" on front page for part numbers.

Three-Well



Single Phase



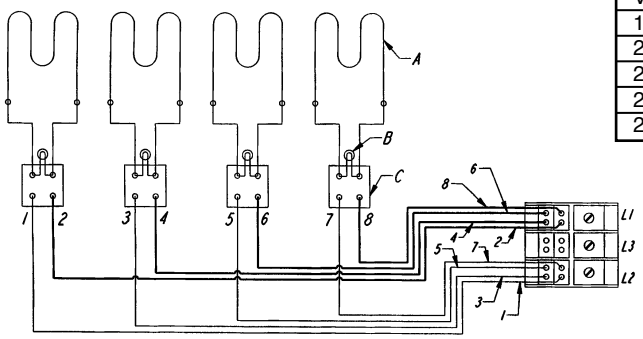
Three Phase

Single Phase		Amperage		
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

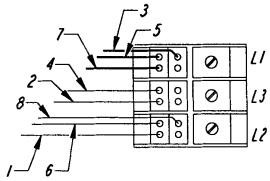
3-Phase		Amperage		
Volts	Watts	L1	L2	L3
120	1200	n/a	n/a	n/a
208	900	4.33	7.50	7.50
240	1200	10.00	8.70	8.70
208*	1200	12.00	10.00	10.00
240*	1600	13.50	11.60	11.60

A = Element
B = Pilot Light
C = Thermostatic Control
Please see "Replacement Parts List" on front page for part numbers.

Four-Well



Single Phase



Three Phase

Single-Phase		Amperage		
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

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)

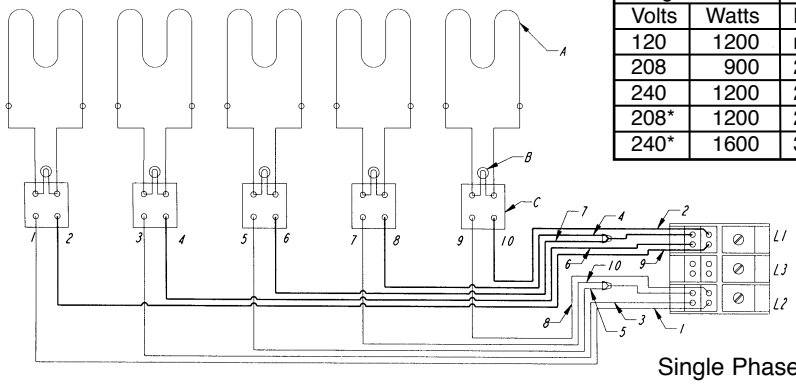
SGDI Drop-Ins

WIRING DIAGRAMS FOR ELECTRICIANS

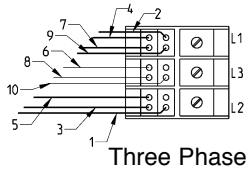
Five-Well

Single Phase		Amperage		
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



Single Phase



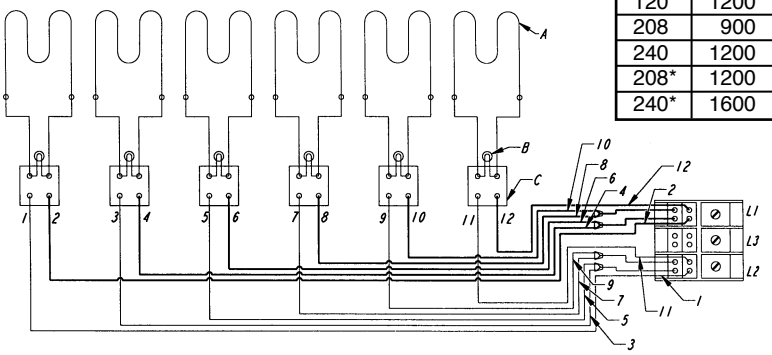
Three Phase

A = Element
B = Pilot Light
C = Thermostatic Control
Please see "Replacement Parts List" on front page for part numbers.

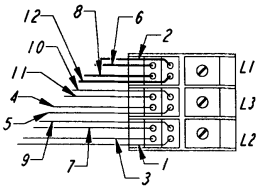
Six-Well

Single Phase		Amperage		
Volts	Watts	L1	L2	L3
120	1200	n/a	n/a	n/a
208	900	26.00	26.00	n/a
240	1200	30.00	30.00	n/a
208*	1200	35.00	35.00	n/a
240*	1600	40.00	40.00	n/a

3-Phase		Amperage		
Volts	Watts	L1	L2	L3
120	1200	n/a	n/a	n/a
208	900	15.00	15.00	15.00
240	1200	17.30	17.30	17.30
208*	1200	20.00	20.00	20.00
240*	1600	23.10	23.10	23.10



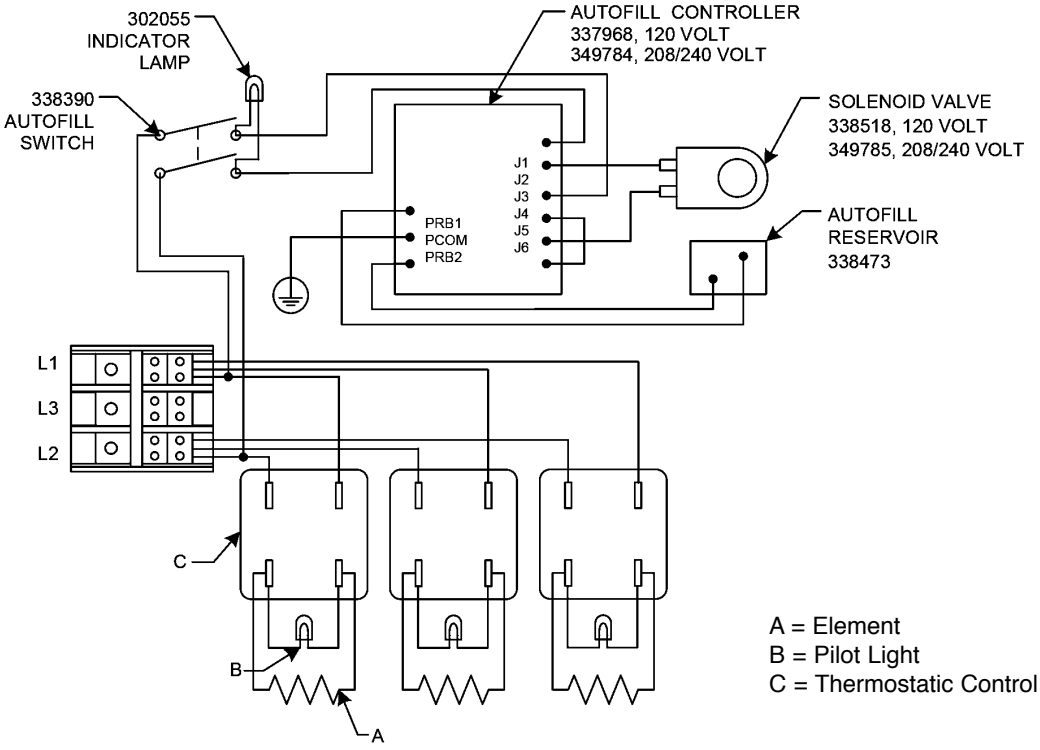
Single Phase



Three Phase

A = Element
B = Pilot Light
C = Thermostatic Control
Please see "Replacement Parts List" on front page for part numbers.

AutoFill® Water System



A = Element
B = Pilot Light
C = Thermostatic Control

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

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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.

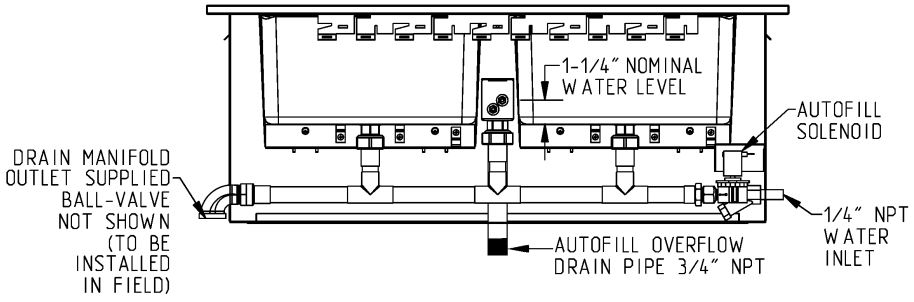
Note: If unit is used dry, the bottom of receptacle will take on a brown colored appearance where the heater is located. The discoloration will not come off with normal cleaning procedures, but in no way affects the operation of the unit.

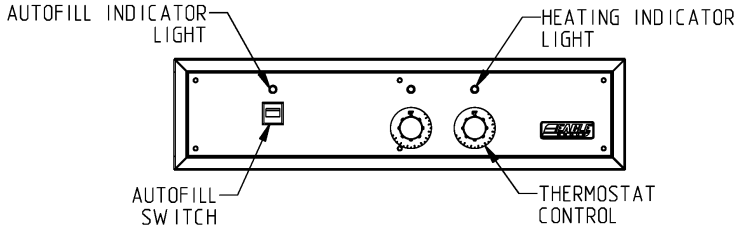
CAUTION

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

1. 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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