



Profit from the Eagle Advantage®

# Specification Sheet

## Short Form Specifications

Eagle Chef's Line® Electric Hot Plate, model \_\_\_\_\_. Heavy gauge stainless steel top and front with aluminized steel sides. Infinite controls with On-Off light for accurate heat setting, swing-up elements with individual crumb trays for cleaning.



electric hot plate

Item No.:	_____
Project No.:	_____
S.I.S. No.:	_____

## RedHots® Chef's Line® Electric Hot Plates

### MODELS:

- CLCW-120-2
- CLC-208-2
- CLC-240-2

### Design and construction features on all units

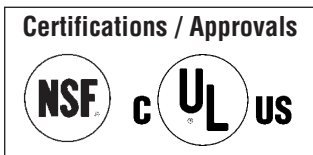
- Bullnosed edge provides solid protection to controls.
- Controls are at a 45° angle for easier operation.
- Top and front are constructed of highly polished stainless steel.
- Exterior wrapper is aluminized steel.
- Infinite controls provide accurate heat setting and are equipped with an On-Off signal light.
- Swing-up elements have individual removable crumb trays for easy cleaning.
- Heavy duty cast metal legs with flanged feet adjustable from 4" to 5" (102 to 127mm).
- Models #CLC-240-2 and CLC-208-2 are field-wired. #CLCW-120-2 comes complete with cord and 120-volt 15-amp NEMA 5-15 plug. All units are 60 cycle single phase.

**NOTE: INTENDED FOR OTHER THAN HOUSEHOLD USE. THESE COMMERCIAL APPLIANCES MUST BE INSTALLED WITHIN SURROUNDINGS AND VENTILATION REQUIREMENTS AS DICTATED BY NATIONAL AND/OR LOCAL CODE.**

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For custom configuration or fabrication needs, contact our **SpecFAB® Division**.  
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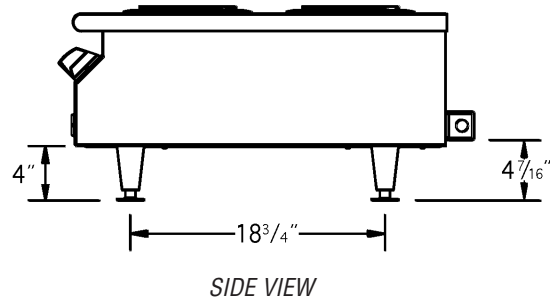
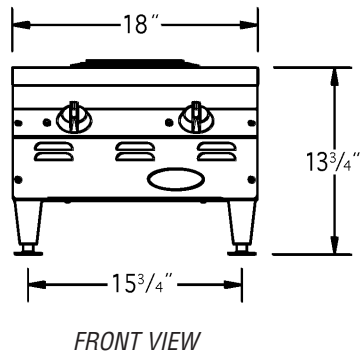
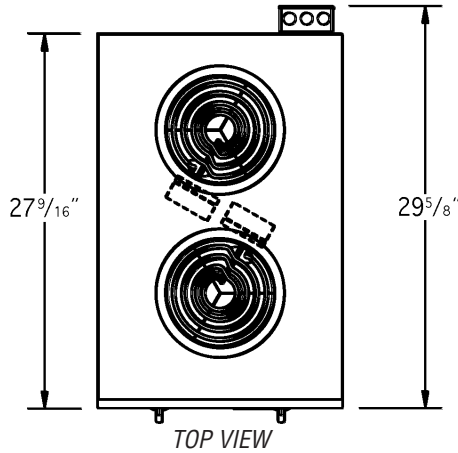
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KaTom Restaurant Supply, Inc.



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## RedHots® Chef's Line® Electric Hot Plates



model #	electric data		width in. mm	depth * in. mm	weight					
	volts	amps			watts (front burner)	watts (back burner)	lbs.	kg		
CLCW-120-2**	120V	13.6A	1100W	525W	18"	457	27 <sup>9</sup> / <sub>16</sub> "	700	40	18.1
CLC-208-2	208V	15.2A	1575W	1575W	18"	457	27 <sup>9</sup> / <sub>16</sub> "	700	40	18.1
CLC-240-2	240V	17.5A	2100W	2100W	18"	457	27 <sup>9</sup> / <sub>16</sub> "	700	40	18.1

\* Depth dimension does not include junction box on models #CLC-208-2 and CLC-240-2.

\*\* Model #CLCW-120-2 is a combination cooker/warmer. 1100W front burner is designed for cooking. 525W back burner is designed for warming.

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