

# Buffet Shelf for Hot Food Table

## ASSEMBLY INSTRUCTIONS

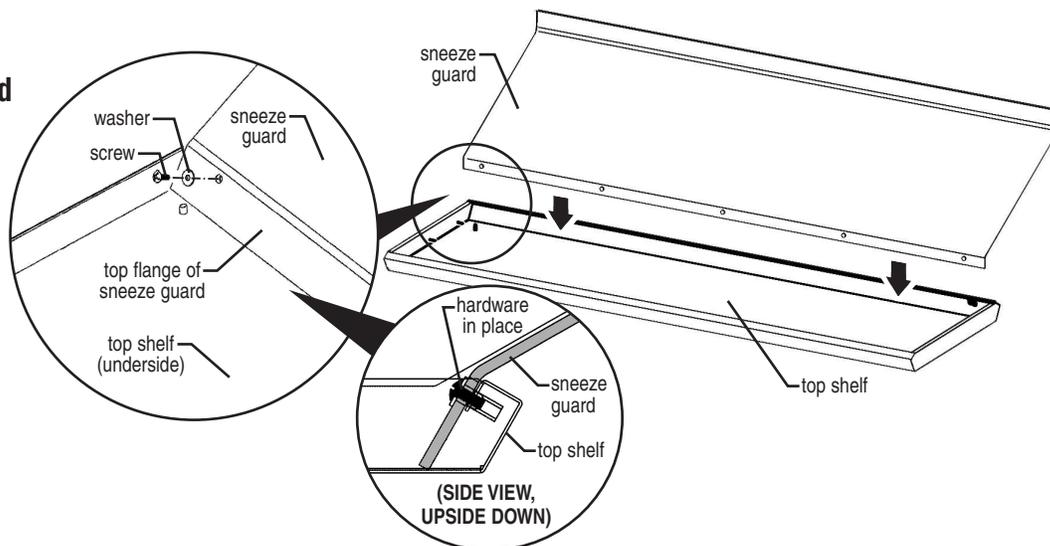
### CAUTION

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.

#### Step 1: Assemble front sneeze guard and top shelf.

(To assemble, turn upside-down.)

- Position top flange of sneeze guard **INSIDE** top shelf.
- Align holes, and secure with #10 washers and #10-32x1/2" screws as shown.

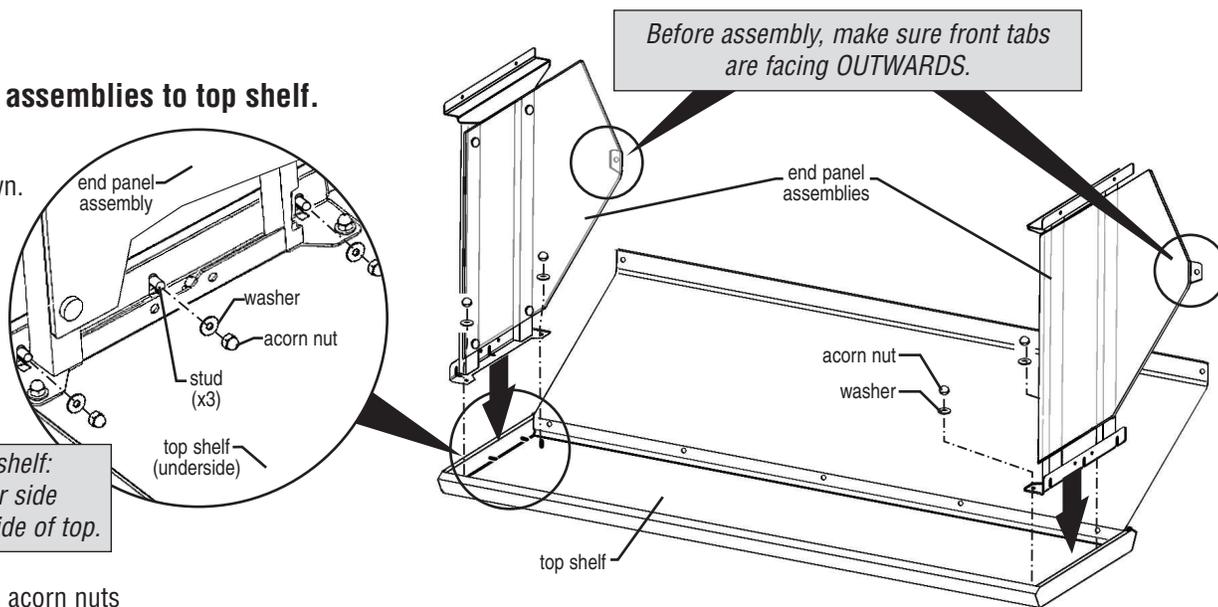


#### Step 2: Attach end panel assemblies to top shelf.

- Position end panel assemblies as shown.
- On one end, align all studding underneath top shelf with holes on top of end assembly.

On each end of top shelf:  
• 3 studs along inner side  
• 2 studs on underside of top.

- Fasten washers and acorn nuts onto studs as shown.
- Repeat on remaining end.



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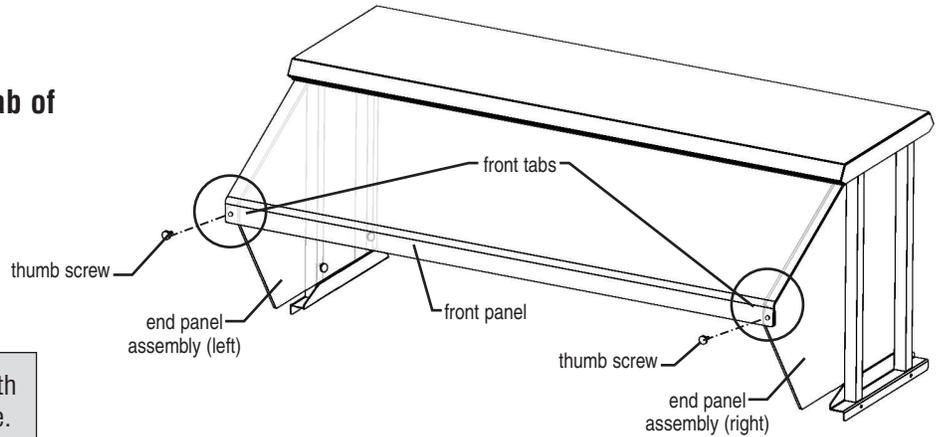
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### Step 3:

**Secure front sneeze guard to front tab of each end panel assembly.**

- Secure with thumb screws.
- Tighten all hardware.



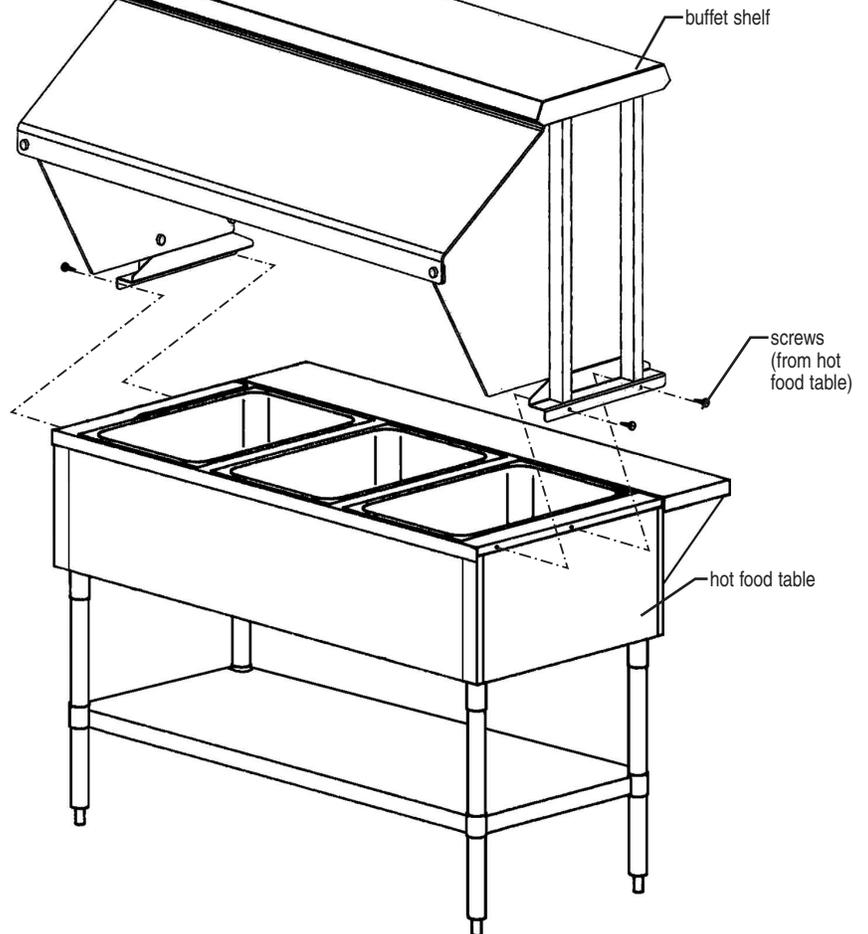
For buffet shelves with sneeze guard on both sides, repeat **Steps 1 - 3** on remaining side.

### Step 4:

**Attach buffet shelf to Eagle Group hot food table.**

*Mount onto hot food table with sneeze guard facing CUSTOMER'S SIDE of table.*

- Remove the two frontmost screws on each end of hot food table.
- Place buffet shelf onto hot food table.
- Line up holes on buffet shelf with holes on table.
- Replace screws into original holes.



**(End)**

### To clean all clear panels:

- Wash with mild soap or detergent and with plenty of lukewarm water. Dry with soft cloth or chamois.
- Do NOT use window-cleaning sprays, scouring compounds, acetone, gasoline, benzene, carbon tetrachloride or lacquer thinner.



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