



# Installation, Operation and Care Manual



SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-BMA0001

THE CHEFS COMPANION



THE CHEFS COMPANION



THANK YOU FOR PURCHASING AN ANVIL PRODUCT!



**REGISTER ONLINE TODAY**

Register your warranty on-line at [www.anvilworld.com](http://www.anvilworld.com) today and learn how to get the best out of your Anvil product, tips to care for your Anvil product for long lasting performance, exciting recipes and more.

**NO WEB ACCESS?**

If you do not have access to the Web, register by completing this form and faxing it to the Anvil head office in South Africa. Fax: +27 11 474 1630

**ONLY COMPLETE IF YOU DO NOT HAVE WEB ACCESS**

Company \_\_\_\_\_

Name \_\_\_\_\_

Surname \_\_\_\_\_

Telephone \_\_\_\_\_

Cellphone \_\_\_\_\_

Email Address \_\_\_\_\_

Country \_\_\_\_\_

Postal address \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Anvil products purchased \_\_\_\_\_

Code (see box label) \_\_\_\_\_

Serial number (see back of machine) \_\_\_\_\_

**INTENDED USE**

- |  |  |
|--|--|
| <input type="checkbox"/> Full-Service restaurant | <input type="checkbox"/> Institutional Cafeteria |
| <input type="checkbox"/> Coffee Shop / Deli      | <input type="checkbox"/> Corporate Catering      |
| <input type="checkbox"/> Fast Food Outlet        | <input type="checkbox"/> Private Use             |
| <input type="checkbox"/> Hotel                   | <input type="checkbox"/> Franchisor              |
| <input type="checkbox"/> Bed & Breakfast         | <input type="checkbox"/> Convenience Store       |
| <input type="checkbox"/> School Cafeteria        | <input type="checkbox"/> Other                   |

 ALL ANVIL EQUIPMENT COMES WITH A TWO YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.

[www.anvilworld.com](http://www.anvilworld.com)

## LIMITED WARRANTY

All equipment which is sold under ANVIL trademark and used for commercial purposes is warranted against defects in materials and workmanship. The warranty runs for two years from the date of original installation and is for the benefit of the original purchaser only. All other Warranties ,expressed or implied , statutory or otherwise, including without limitations any implied Warranty of Merchantability or fitness for purpose are excluded .The Seller shall in no event be liable for direct,indirect or consequential damages in connection with ANVIL commercial products.

The Sellers obligation under this Warranty is limited to the repair of defects without charge. Defective units must be taken or shipped,transportation charges prepaid,to ANVIL.

This Warranty is not effective if damage occurs because of accident,carelessness,improper installation,lack of proper set-up,supervision when required or if the equipment is installed or operated in any manner contrary to the installation and operating instructions. In these cases,repairs will be made at a reasonable cost. Work performed by unauthorized personnel or unauthorized service agencies using non Anvil spares voids this Warranty.



**NB:**

### REGISTER ON-LINE TODAY

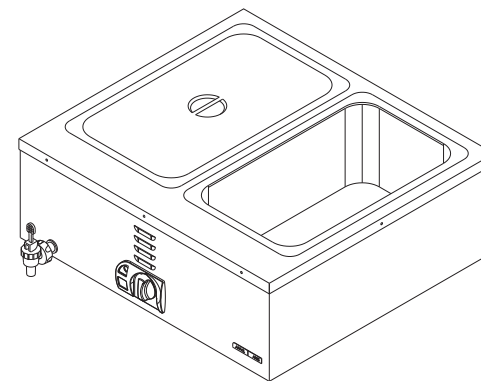
Register your warranty on-line now at [www.anvilworld.com](http://www.anvilworld.com)

### NO WEB ACCESS

If you do not have access to the Web. Kindly register by completing the warranty registration form and fax it to the ANVIL office in the country of purchase.

**Failure to do so will invalidate your warranty.**

## BAIN MARIE AND FOOD WARMER TABLE TOP



### INSTALLATION OPERATION AND CARE OF ELECTRIC BAIN MARIES AND FOOD WARMERS

**MODELS: BMA0001 /BMA0002/ BMA0003  
BMA0001-120/BMA0002-120  
BMA0003-120**

**FWW0001 /FWW0001-120**

### UNPACKING

Unpack the product and check for any damage incurred during transit. This should be reported to the responsible carrier, railway or postal authority, and a request for a damage report should be made.



THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

### GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

1. Place the appliance in the desired position and level tank using the adjustable feet provided.
2. Fill the tank with water to the desired level as indicated in the specific operation instructions section.
3. Place the desired number of inserts into position and switch the energy control to the required temperature.
4. The appliance is equipped with one pilot light that will remain illuminated when the when the heating element is energized.
5. Ensure that the tank water level is always maintained.

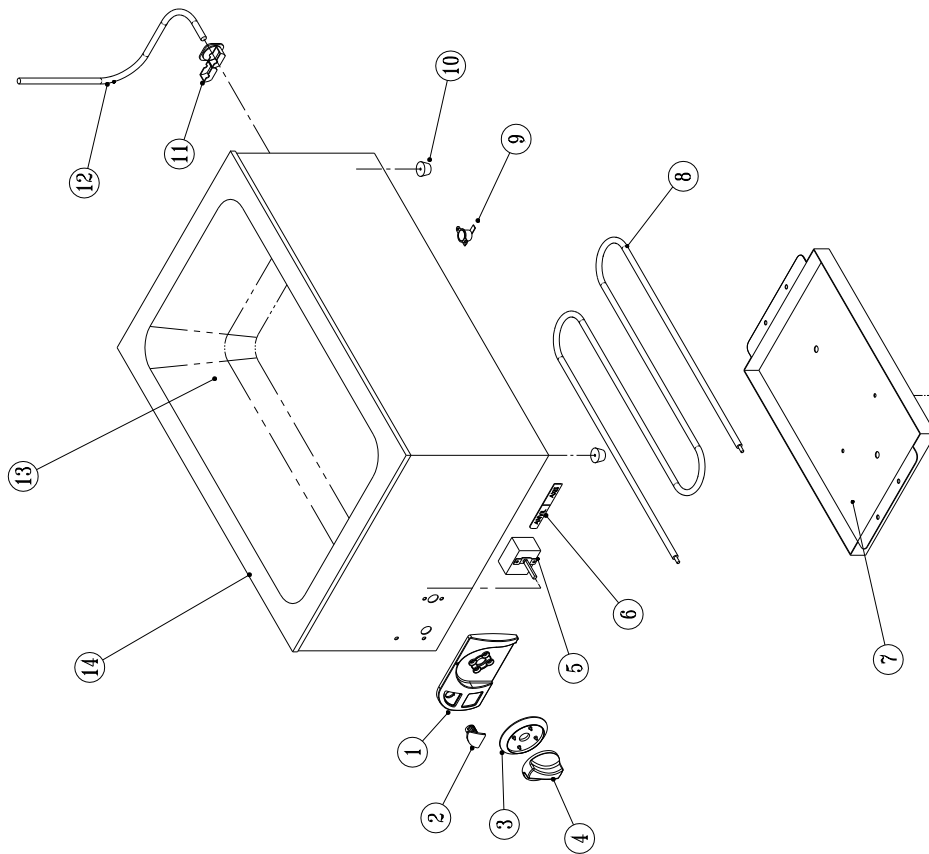


DRAIN VIA DRAIN VALVE ONLY WHEN UNIT HAS COOLED DOWN!

### LEGEND FOOD WARMER 1 DIVISION MODEL: FWW0001

Part No.	Description
1	CONTROL PANEL FACIA
2	PILOT LIGHT
4	KNOB
5	THERMOSTAT
6	ANVIL AXIS LOGO
7	GALVANIZED
8	ELEMENT
9	OVER TEMP SWITCH
10	SMALL RUBBER FOOT
11	CABLE GRIP
12	POWER CORD
13	DRY HEAT BAIN MARIE INSERT PAN
14	BODY ASSEMBLY

**EXPLODED DIAGRAM  
FOOD WARMER 1 DIVISION  
MODEL: FWW0001**



**SPECIFIC OPERATING INSTRUCTIONS**

**BMA0001, BMA0002, BMA0003 – BAIN MARIE**

1. Ensure that the tank water level is always maintained. If the water drops below the level marked 'L' and the elements burn out the warranty is null and void.
2. The units are provided with a drain valve for draining water ONLY when the water has cooled down.

**FWW0001, FWW0001-120 - FOODWARMER**

1. Add approximately 3-4 litres of hot water 50C - 60C to the stainless steel pan.
2. Turn thermostat to position 6 and preheat for approximately 60 min.
3. Place covered, full size or fractional size gastronorm inserts with preheated product into the warmer.
4. Readjust thermostat setting to between 1 and 5 depending on the desired heating required.
5. The countertop warmer is equipped with a signal lamp to indicate when the heating elements are energized.
6. Keep the gastronorm dishes covered to maintain the ideal serving temperature. This also ensures that the food does not dry out.
7. The unit is also designed for dry heat operation although the heating efficiency is a lot less than in the case of the wet operation.



## WARNING

### Burn Hazard.

Do not touch hot food, liquid or heating surfaces while equipment is heating or operating

Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling

## CLEANING AND MAINTENANCE INSTRUCTIONS

1. Always ensure that the unit is disconnected from the main power supply before cleaning.
2. The unit should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
3. Always clean equipment thoroughly before first use. However, do not use chlorine or chloride – based products to clean the unit. These may lead to corrosion and pitting and will result in voiding the warranty on the unit.
4. Wipe off the unit with a dry cloth and wait at least half an hour before re – connecting to the main power outlet.
5. The unit must be filled with clean, fresh water at all times. The addition of a slice of lemon or lemon drops to the water will help to prolong the life of the element.
6. In some areas hard water may cause a residue to build up on the surface of the tank and element. This should be removed with a proper cleaner or add a little of vinegar to the water before cleaning.

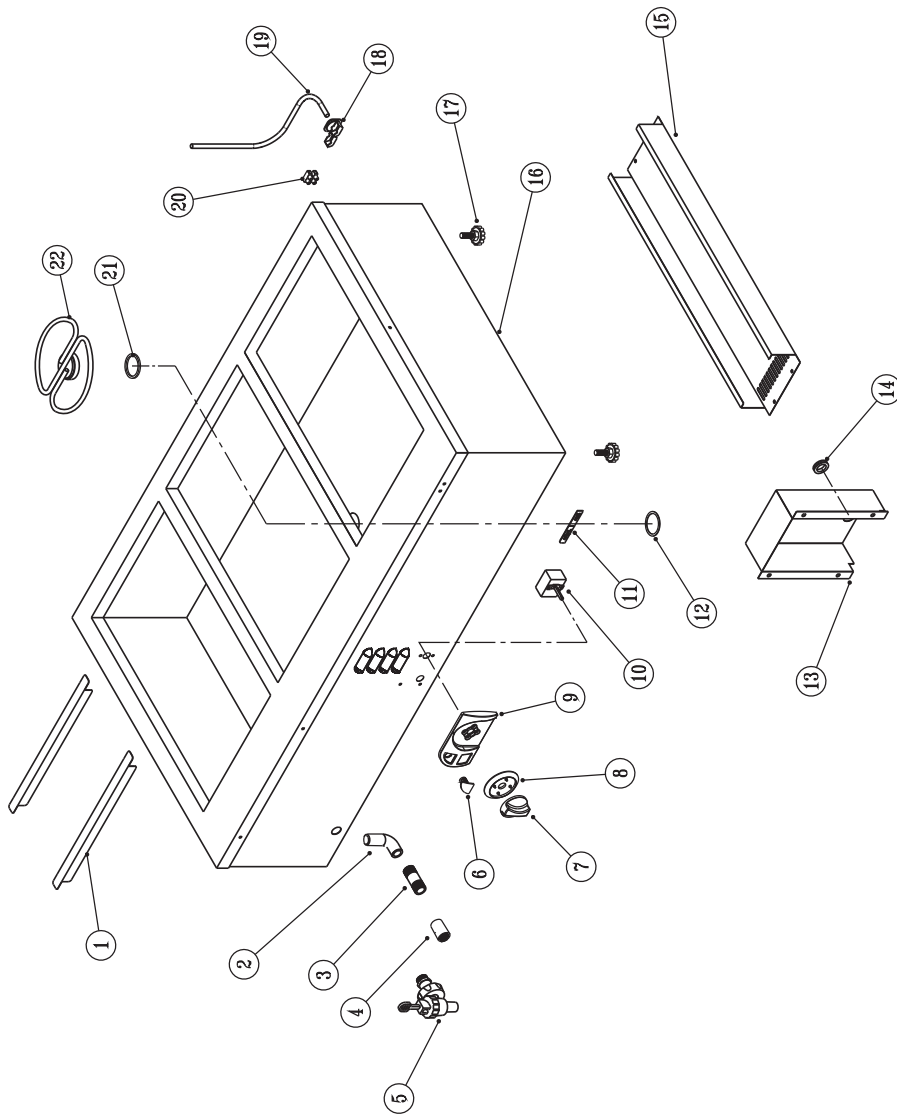


THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH

## LEGEND BAIN-MARIE TABLE TOP 3 DIVISION MODEL: BMA0003

Part No.	Description
1	STAINLESS STEEL DIVIDER
2	1/2" FEMALE/FEMALE ELBOW
3	1/2" 122mm NIPPLE
4	1/2" SOCKET
5	URN TAP
6	PILOT LIGHT
7	CONTROL KNOB
9	CONTROL PANEL FACIA
10	ENERGY REGULATOR
11	ANVIL AXIS LOGO
12	ELEMENT FIBER WASHER
13	CONTROL COVER
14	20mm GROMMET
15	WIRING LOOM COVER
16	OUTER BODY ASSEMBLY
17	ADJUSTABLE FEET
18	CABLE GRIP
18	POWER CORD
20	TERMINAL BLOCK
21	ELEMENT SEAL
22	ELEMENT

**EXPLODED DIAGRAM  
BAIN-MARIE TABLE TOP 3 DIVISION  
MODEL: BMA0003**



## WARNING

### Electric Shock Hazard.

Keep water and other liquids from entering the inside of the equipment. Liquid inside the equipment could cause an electrical shock.

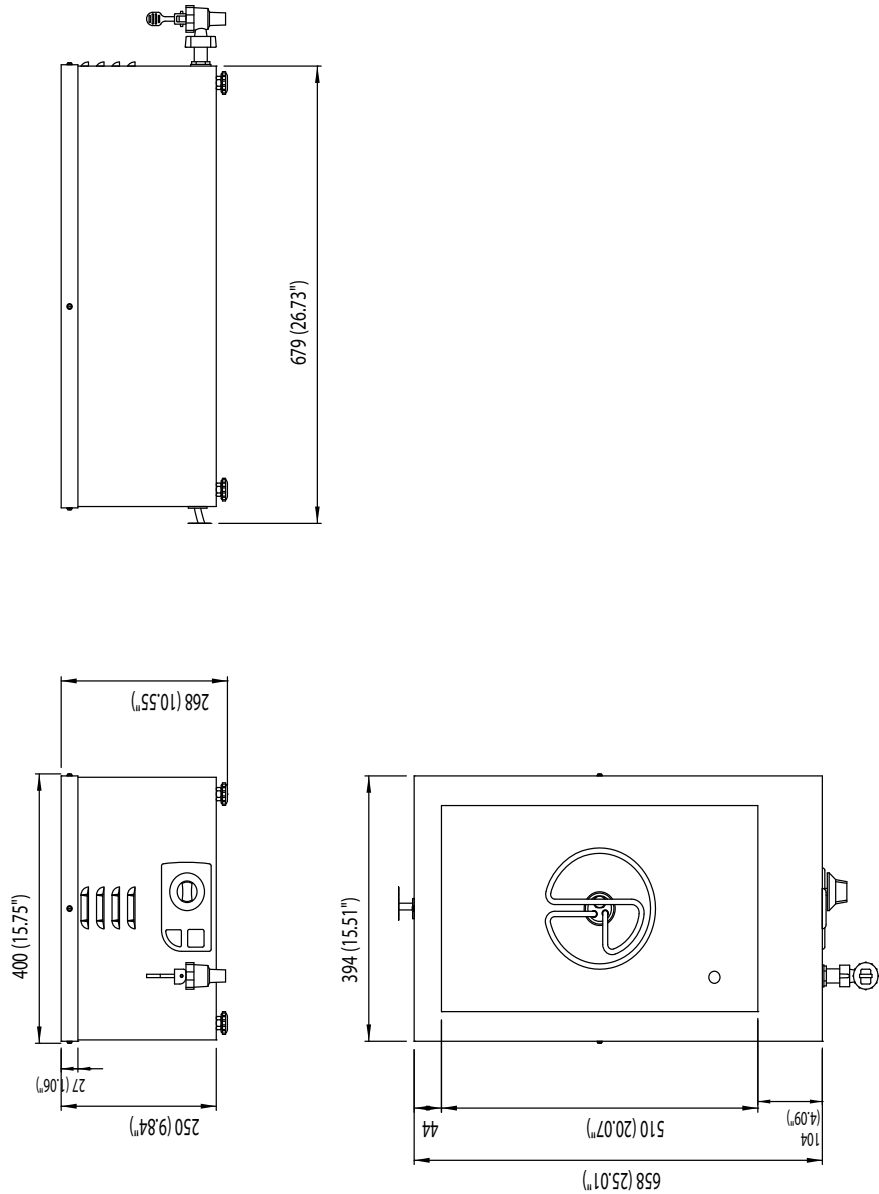
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified.

### SAFETY

#### READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. When this appliances is to be positioned in close proximity to walls, partitions, kitchen furniture, decorative finishes, etc. it is recommended that they be made of non-combustible material. If not, they shall be clad with a suitable noncombustible heat insulating material, and the closest attention to be paid to fire prevention regulations.
2. Use the appliances on an individual 15A mains outlet only.  
**DO NOT OVERLOAD THE CIRCUIT.**
3. Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
4. Supervision is necessary when the appliance is used in close proximity to children.
5. If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent.
6. Use only earthed outlets matching the serial plate voltage.
7. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
8. Use equipment in a flat level position.
9. Do not operate unattended
10. The equipment may be hot, even though the pilot light is not on.
11. Do not operate if equipment has been damaged or is malfunctioning in any way.
12. These appliances are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C.)**

**POSITIONING DIAGRAM  
BAIN-MARIE TABLE TOP 1 DIVISION  
MODEL: BMA0001**

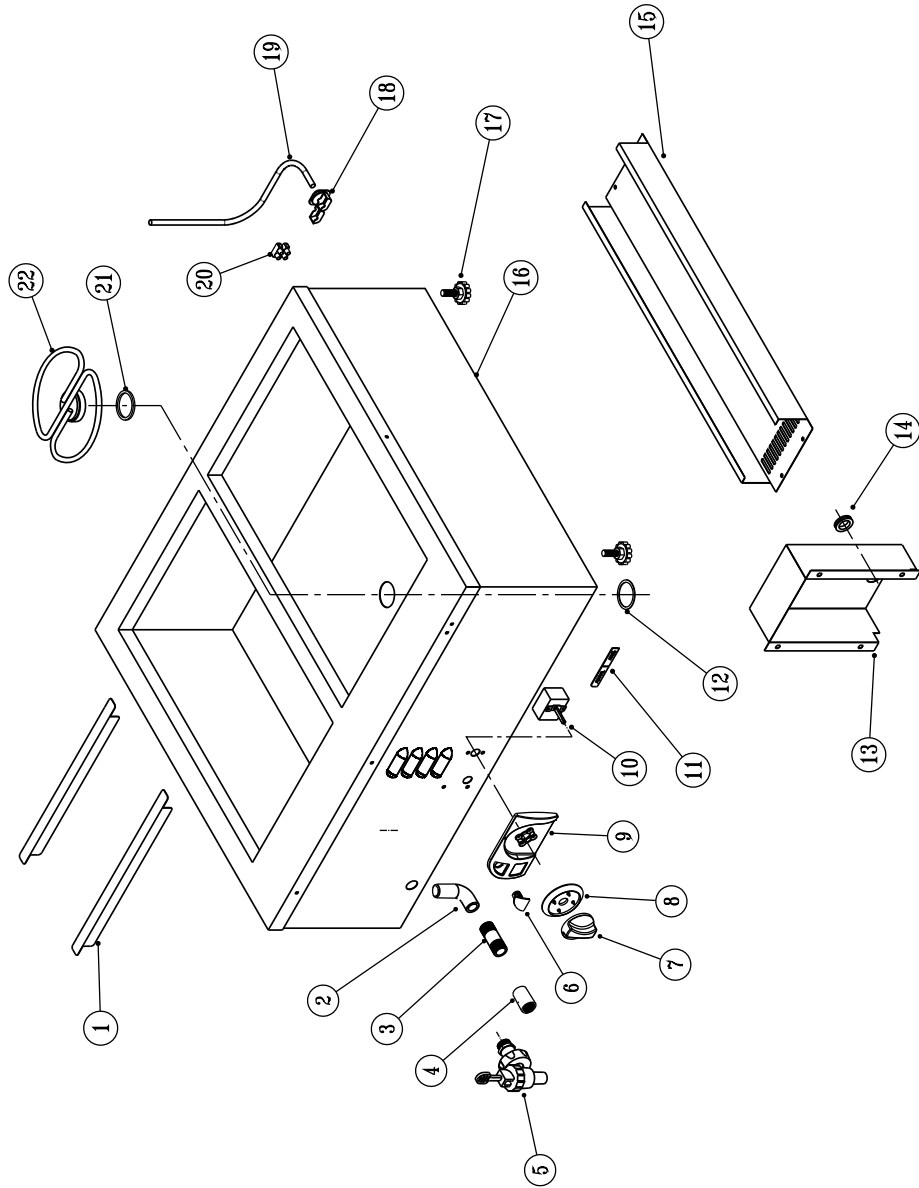


**LEGEND  
BAIN-MARIE TABLE TOP 2 DIVISION  
MODEL: BMA0002**

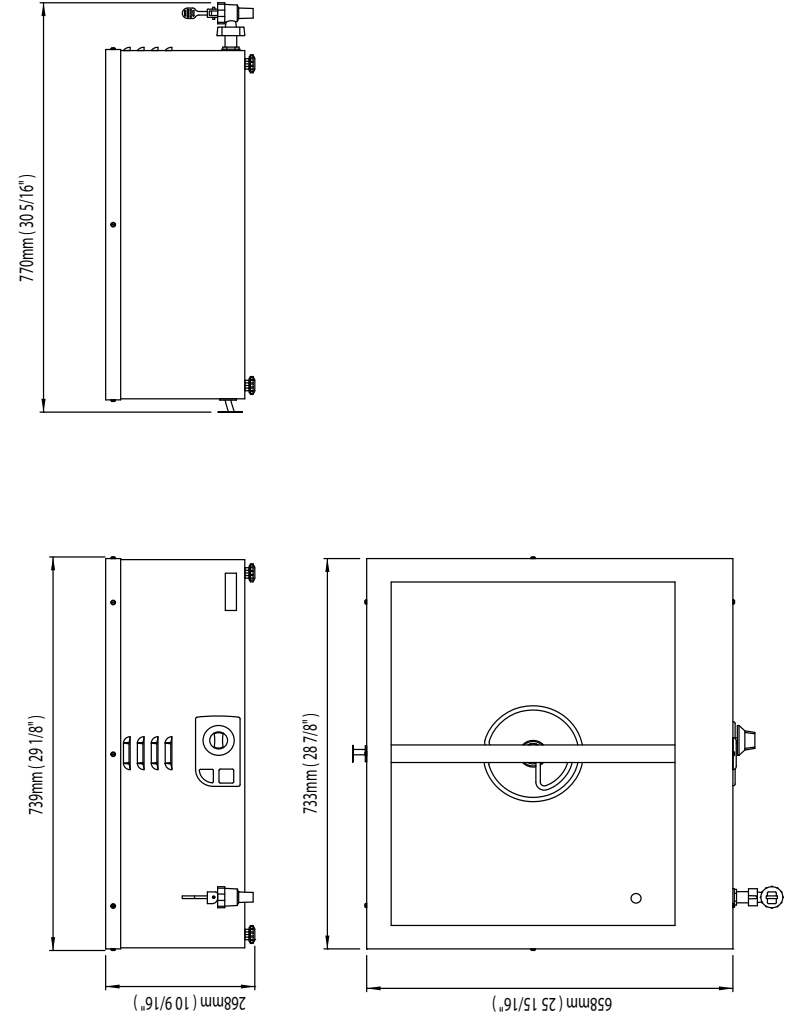
Part No.	Description
1	STAINLESS STEEL DIVIDER
2	1/2" FEMALE/FEMALE ELBOW
3	1/2" 122mm NIPPLE
4	1/2" SOCKET
5	URN TAP
6	PILOT LIGHT
7	CONTROL KNOB
9	CONTROL PANEL FACIA
10	ENERGY REGULATOR
11	ANVIL AXIS LOGO
12	ELEMENT FIBER WASHER
13	CONTROL COVER
14	20mm GROMMET
15	WIRING LOOM COVER
16	OUTER BODY ASSEMBLY
17	ADJUSTABLE FEET
18	CABLE GRIP
18	POWER CORD
20	TERMINAL BLOCK
21	ELEMENT SEAL
22	ELEMENT



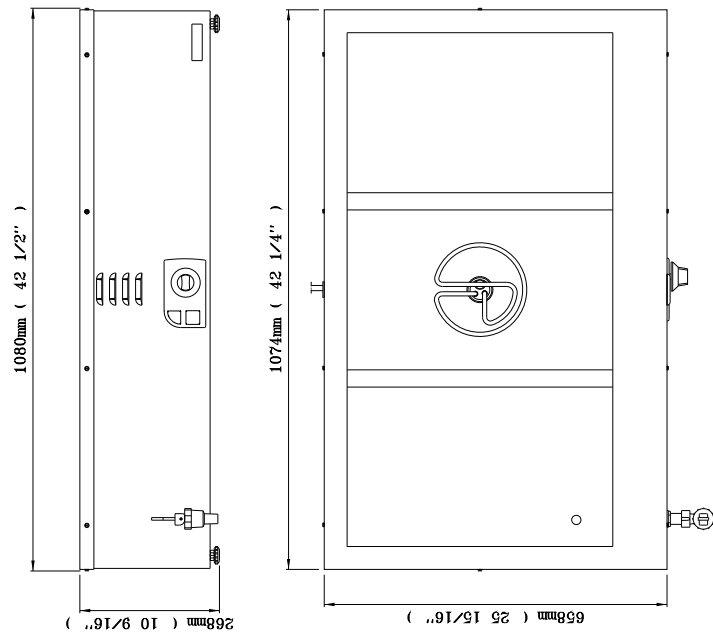
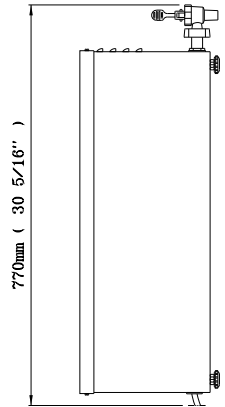
**EXPLODED DIAGRAM  
BAIN-MARIE TABLE TOP 2 DIVISION  
MODEL: BMA0002**



**POSITIONING DIAGRAM  
BAIN-MARIE TABLE TOP 2 DIVISION  
MODEL: BMA0002**



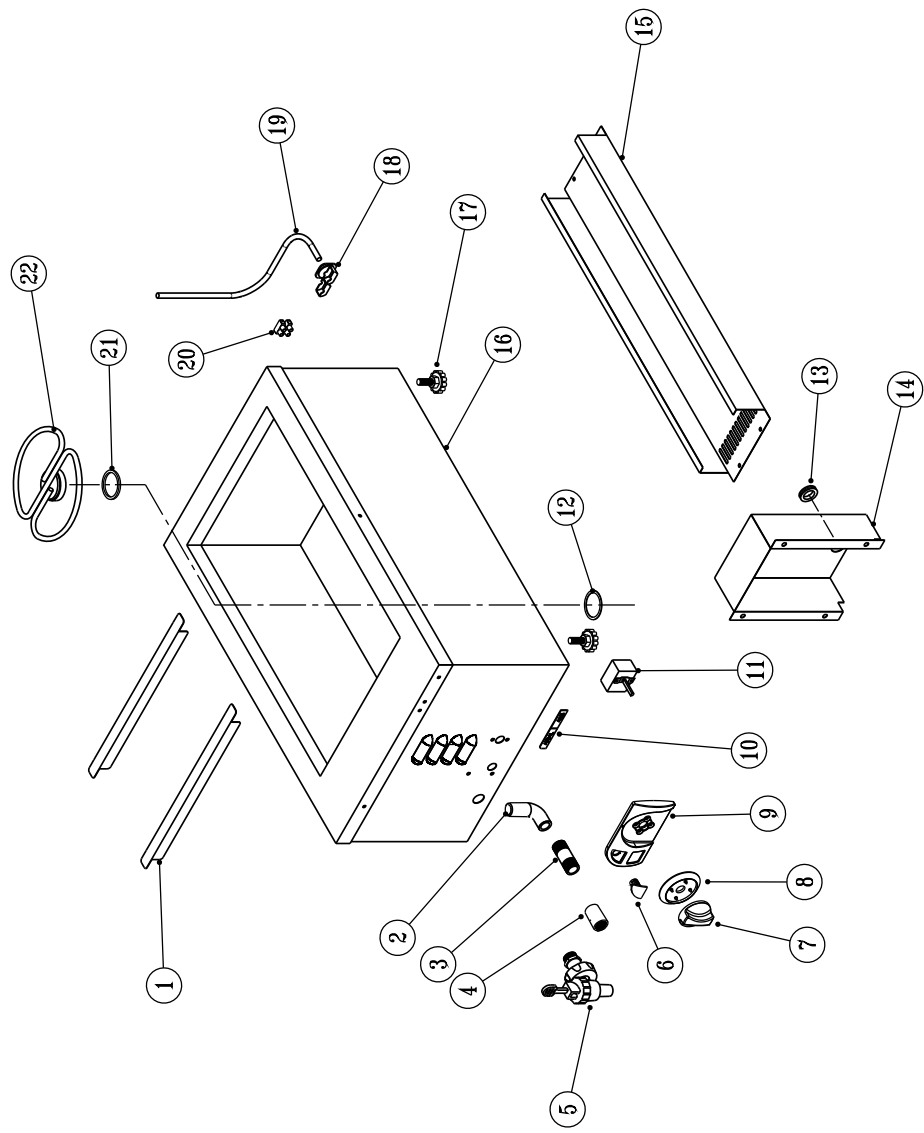
**POSITIONING DIAGRAM  
BAIN MARIE TABLE TOP 3 DIVISION  
MODEL: BMA0003**



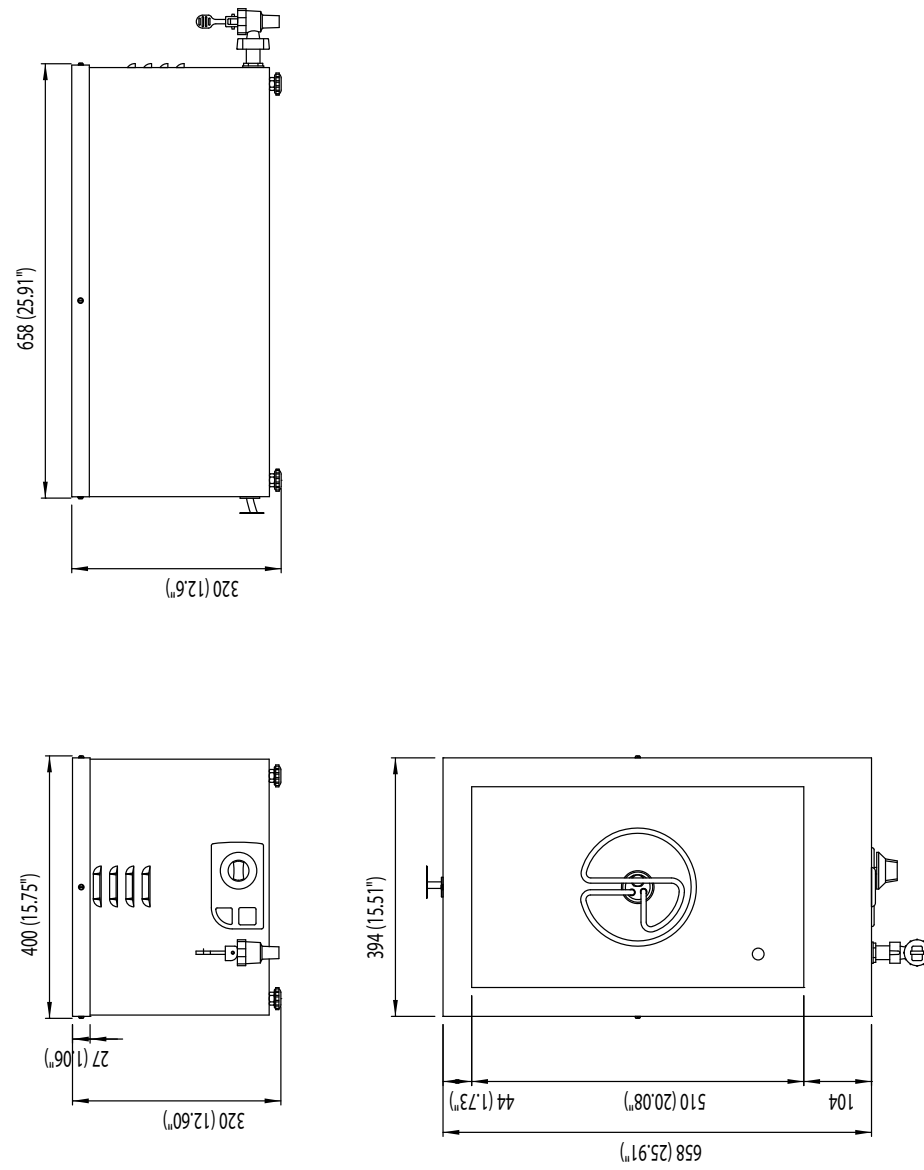
**LEGEND  
BAIN-MARIE TABLE TOP 1 DIVISION  
MODEL: BMA0001**

Part No.	Description
1	STAINLESS STEEL DIVIDER
2	1/2" FEMALE/FEMALE ELBOW
3	1/2" 122mm NIPPLE
4	1/2" SOCKET
5	URN TAP
6	PILOT LIGHT
7	CONTROL KNOB
9	CONTROL PANEL FACIA
10	ENERGY REGULATOR
11	ANVIL AXIS LOGO
12	ELEMENT FIBER WASHER
13	CONTROL COVER
14	20mm GROMMET
15	WIRING LOOM COVER
16	OUTER BODY ASSEMBLY
17	ADJUSTABLE FEET
18	CABLE GRIP
18	POWER CORD
20	TERMINAL BLOCK
21	ELEMENT SEAL
22	ELEMENT

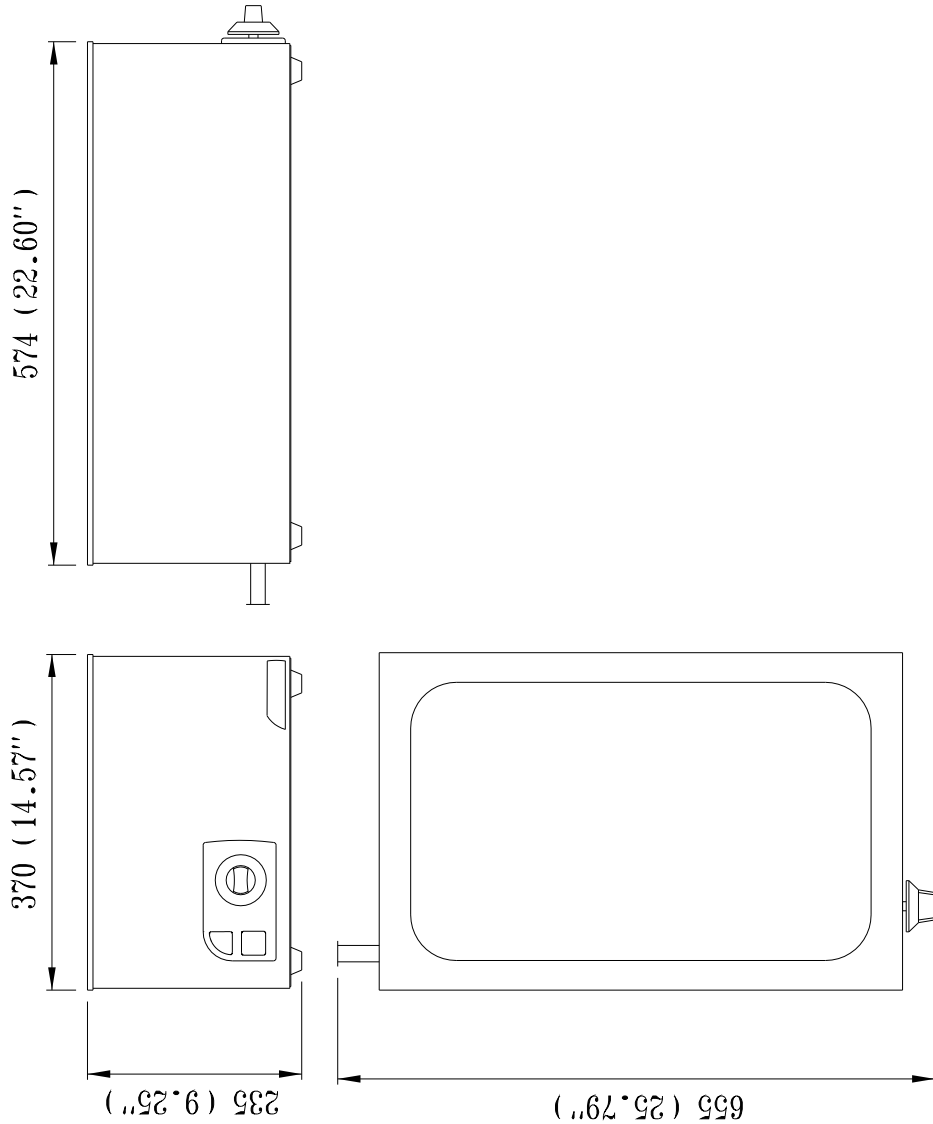
**EXPLODED DIAGRAM  
BAIN-MARIE TABLE TOP 1 DIVISION  
MODEL: BMA0001 /BMA2001**



**POSITIONING DIAGRAM  
SINGLE DIVISION BAIN MARIE 200mm DEEP  
MODEL: BMA2001**

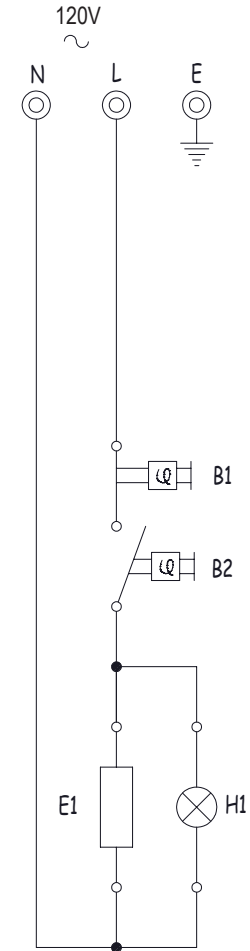


**POSITIONING DIAGRAM  
FOOD WARMER 1 DIVISION  
MODEL: FWW0001**



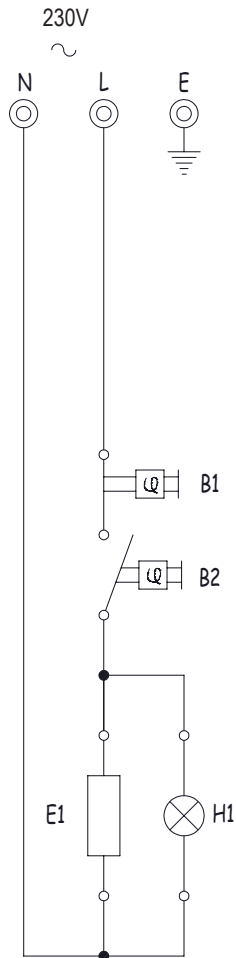
LEGEND	DESCRIPTION	PART NUMBER
B1	OVERTEMP SAFETY CUT OUT SWITCH	1-OT-SWITCH-FW
B2	CONTROL THERMOSTAT	1-THERMO-BM
H1	CONTROL PILOT LIGHT	1-PL-BMA7102
E1	ELEMENT 1200W/120V	5-120V-1200W-BM

**WIRING DIAGRAM  
FOOD WARMER 1 DIVISION  
MODEL CODE: FWW0001-120**



LEGEND	DESCRIPTION	PART NUMBER
B1	OVERTEMP SAFETY CUT OUT SWITCH	1-OT-SWITCH-FW
B2	CONTROL THERMOSTAT	1-THERMO-BM
H1	CONTROL PILOT LIGHT	1-PL-BMA0001
E1	ELEMENT 1200W/230V	5-1200W-BM

**WIRING DIAGRAM  
FOOD WARMER 1 DIVISION  
MODEL CODE: FWW0001 R01**



**ELECTRICAL CONNECTION INFORMATION**

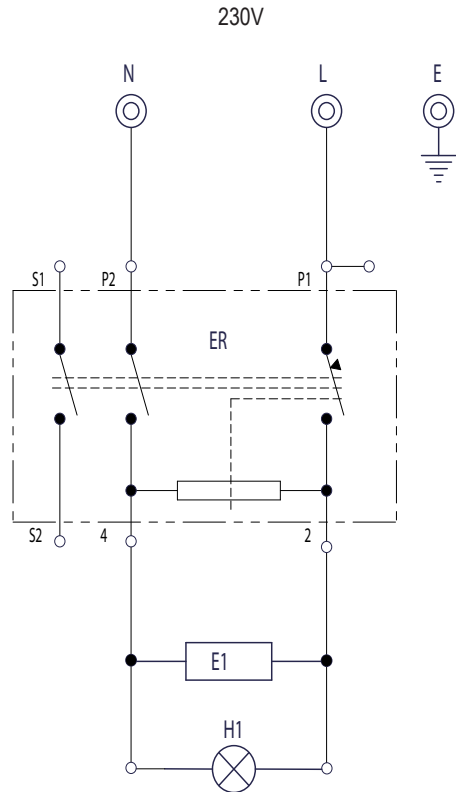
MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
BMA0001	1 DIVISION BAIN MARIE	230/50	2700
BMA0001-120	1 DIVISION BAIN MARIE	120/60	1800
BMA0002	2 DIVISION BAIN MARIE	230/50	2700
BMA0002-120	2 DIVISION BAIN MARIE	120/60	1800
BMA0003	3 DIVISION BAIN MARIE	230/50	2700
BMA0003-120	3 DIVISION BAIN MARIE	120/60	1800
BMA2001	200mm SINGLE DIVISION BAIN MARIE	230/50	2700
BMA2002-120	200mm SINGLE DIVISION BAIN MARIE	120/60	1800
FWW0001	COUNTERTOP FOOD WARMER	230/50	1200
FWW0001-120	COUNTERTOP FOOD WARMER	120/60	1200



IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE OF THE UNIT AS FOUND ON THE SERIAL PLATE. THE SERIAL PLATE IS LOCATED AT THE REAR OF THE UNIT ADJACENT TO THE INCOMING CABLE ENTRY.

LEGEND	DESCRIPTION	PART NUMBER
ER	ENERGY REGULATOR	1-ER-URS0012
E1	ELEMENT - 2700W/120V	5-2700W-URN
H1	CONTROL PILOT LIGHT	1-PL-BMA0001

**WIRING DIAGRAM**  
**BAIN-MARIE TABLE TOP: 1/2/3 DIVISION**  
**MODEL CODE: BMA0001 R02/BMA0002 R02/ BMA0003 R02**  
**BMA2001 R02**



LEGEND	DESCRIPTION	PART NUMBER
ER	ENERGY REGULATOR	1-EGO-ER-120V
E1	ELEMENT - 1800W/120V	5-120V-1800W-UN
H1	CONTROL PILOT LIGHT	1-PL-BMA7102

**WIRING DIAGRAM**  
**BAIN MARIE TABLE TOP: 1/2/3 DIVISION**  
**MODEL CODE: BMA0001-120 R02/BMA0002-120 R02**  
**BMA0003-120 R02/BMA2001-120 R02**

