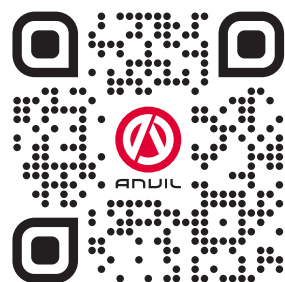




ANVIL

Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-DOA3001

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 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

- Full-Service restaurant
- Coffee Shop / Deli
- Fast Food Outlet
- Hotel
- Bed & Breakfast
- School Cafeteria

- Institutional Cafeteria
- Corporate Catering
- Private Use
- Franchisor
- Convenience Store
- Other

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

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

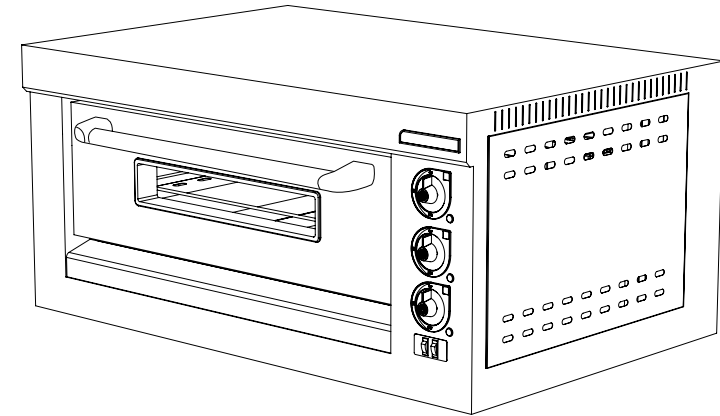
Register your warranty on-line now at www.anvilworld.com

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.

DECK OVENS



INSTALLATION OPERATION AND CARE OF DECK OVENS

**MODELS: DOA3001/DOA3002/DOA3003
DOA4001/DOA4002/DOA4003**

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:

Anvil deck ovens have been designed for the following uses:

- Baking of fresh or frozen bakery and pastry products
 - Cooking of gastronomy products, either fresh or frozen
1. Positioning - Install the deck oven in the most convenient location for ease of cleaning, maintenance and general operation. The unit should be placed a minimum distance of 100mm from any adjacent wall. If this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc it is recommended that they be made of non-combustible materials. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to the fire prevention regulations. It is important to observe the recommended space at the back of the oven due to the exhaust air vent duct being positioned at the rear of the unit. Hot exhaust gas can create a fire hazard.
 3. Earthing - Anvil deck ovens require a grounded, receptacle.
 4. The Ovens require either a multi phase connection or a dedicated single phase connection to the distribution board. Please consult a qualified electrician and follow the connecting diagrams
 5. Optional ceramic cooking base panels are available for cooking pizza's and similar products.

**MODEL
TRIPLE DECK OVEN
DOA3003 / DOA4003**

Part No.	Stock Code	Description
1		OUTER ENCLOSURE
2		LEFT SIDE PANEL
3		SHELF
4		BOTTOM ELEMENT COVER
5		SPRING BRACKET
6	7-SPRING-DOA02	SPRING
7		FRONT DOOR
8	3-HAN-DOA02-5	DELUXE DOOR HANDLE DOA3001/2/3
9	3-KNOB-LEVER	LEVER KNOB
10	1-PL-GP	PILOT LIGHT
11	1-RS-NI	NON-ILLUMINATED ROCKER SWITCH
12	4-FACIA-DOS	ROCKER SWITCH LEXAN PANEL
13	3-COLLET-S	KNOB INSERT
14	4-BEZ-COA1005	THERMOSTAT BEZEL
15	1-EGO-150	THERMOSTAT
16	1-2HR-TIMER	2HR TIMER
17	1-EGO-150	THERMOSTAT
18	7-SW-175	CASTORS
19	8-DOLB-DOA0001	DECK OVEN LIGHT BRACKET
20	1-LBH-DOA0001	BULB HOLDER
21	1-LB-DOA0001	BULB
22	1-220V-CONT-32A	32 AMP CONTACTOR
23		RIGHT SIDE PANEL
24	3-CABLE-GLAND	GLAND
25	5-550W-DOA0001	ELEMENT
26		BACK PANEL
27	3-CB-POA2001	CERAMIC CONNECTOR BLOCK
28	4-BEZ-DOA3001	TIMER BEZEL
29	4-BEZ-BADGE	BADGE BEZEL

The temperature range of the deck oven is thermostatically controlled between the range of 50°C/122°F to 300°C/ 570°F. The top knob on the control panel controls the top bank of elements, the bottom knob controls the bottom bank of elements . A signal lamp next to the thermostat indicates when the heating elements are energized. The signal lamp next to the TIMER CONTROL which is positioned centrally on the control panel indicates that the time cycle is in operation.

SPECIFIC OPERATING INSTRUCTIONS

1. Model DOA3001 / DOA3002 / DOA3003
DOA4001 / DOA4002 / DOA4003

Set the power switch to the on position, THERMOSTAT CONTROLS to the desired temperature and the TIMER CONTROL to the desired time or bypass the timer to the "ON" position as marked on timer control knob (this is done by turning the timer knob fully anti-clockwise). The oven light is operated independently via the switch positioned on the control panel. The pilot lights will indicate when the heating elements are energized. The desired temperature is reached when the pilot light switches off.

OPERATING AND COOKING HINTS

1. ALWAYS PREHEAT OVEN FOR A MINIMUM OF 10 MINUTES.
2. For even cooking – Always space food evenly on your cooking pans. Space pans evenly in the oven.
3. When preparing meat – Always put a sheet pan on the bottom of the oven cavity to catch any spillage.
4. DO NOT cover any part of the oven or a sheet pan used as drip tray with aluminium foil. This can cause the oven to overheat.

COOKING TIPS

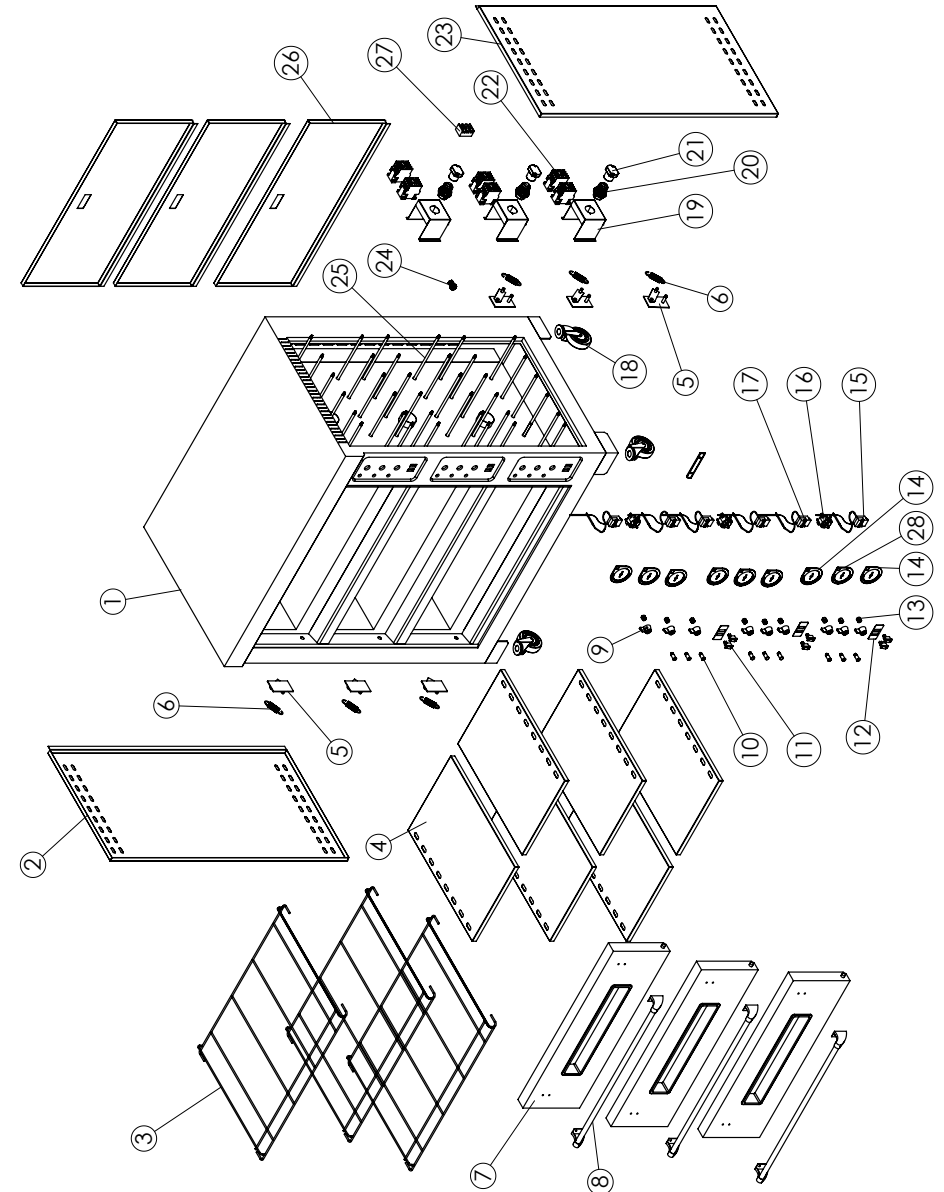
Cooking is not an exact science due to many variables such as size and quantity of food, temperature of food, etc. However, the following tips may prove to be helpful:

1. As with any recipe, check the food about 5-10 minutes before the expected finish time, due to variables such as the temperature of the food when first placed in the oven, quantity of food in the oven, your preferred level of "doneness", etc.
2. The more food in the oven at one time, the longer the cooking time.



TIP : COOKING AT A HIGHER TEMPERATURE WILL NOT REDUCE YOUR COOKING TIME ! IT WILL PRODUCE UNSATISFACTORY BAKING AND ROASTING RESULTS.

**EXPLODED DIAGRAM
TRIPLE DECK OVEN
DOA3003/DOA4003**



**MODEL
DOUBLE DECK OVEN
DOA3002 / DOA4002**

Part No.	Stock Code	Description
1		OUTER ENCLOSURE
2		LEFT SIDE PANEL
3		WIRE SHELF
4		BOTTOM ELEMENT COVER
5		SPRING BRACKET
6	7-SPRING-DOA02	SPRING
7		FRONT DOOR
8	3-HAN-DOA02-5	DELUXE DOOR HANDLE DOA3001/2/3
9	3-KNOB-LEVER	LEVER KNOB
10	1-RS-NI	NON-ILLUMINATED ROCKER SWITCH
11	3-COLLET-S	KNOB INSERT
12	4-BEZ-DOA3001	TIMER BEZEL
13	1-PL-GP	PILOT LIGHT
14	1-EGO-150	THERMOSTAT
15	1-2HR-TIMER	2HR TIMER
16	1-EGO-150	THERMOSTAT
17	4-BEZ-BADGE	BADGE BEZEL
18		SPRING BRACKET
19	7-SPRING-DOA02	SPRING
20	8-DOLB-DOA0001	DECK OVEN LIGHT BRACKET
21	1-LB-DOA0001	BULB
22	1-LBH-DOA0001	BULB HOLDER
23		RIGHT SIDE PANEL
24	1-220V-CONT-32A	32 AMP CONTACTOR
25	3-CB-POA2001	CERAMIC CONNECTOR BLOCK
26	3-CABLE-GLAND	GLAND
27	5-550W-DOA0001	ELEMENT
28		BACK PANEL



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:

1. ALWAYS ALLOW UNIT TO COOL BEFORE CLEANING.
2. At the end of each baking cycle, clean the baking chamber using a suitable mild detergent or ammonia solution in warm water. Caustic based cleaners are not recommended.
3. The sheet pans may be washed in hot soapy water or in your dishwasher.
4. Optional ceramic plates must not be cooled down or cleaned with water as permanent damage may occur. To clean set the thermostat to 300°C at the end of the cooking day, leave for one hour. Cooking residue will carbonize and can be removed with a stiff brush. Stubborn residue can be removed with a scraper.
5. Wipe off unit with a dry cloth and wait at least half an hour before re-connecting to electrical system.



CLEAN THE STEEL PARTS WITH WATER AND SOAP. AVOID THE USE OF DETERGENTS CONTAINING ABRASIVE SUBSTANCES. ALWAYS RINSE WELL AND DRY CAREFULLY AFTER CLEANING. DO NOT USE PRODUCTS CONTAINING AGGRESSIVE CHEMICALS, ACIDS OR CHLORINE AS THIS WILL INVALIDATE THE WARRANTY



ALWAYS ENSURE THAT THE UNIT IS DISCONNECTED FROM THE MAIN SUPPLY BEFORE CLEANING



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

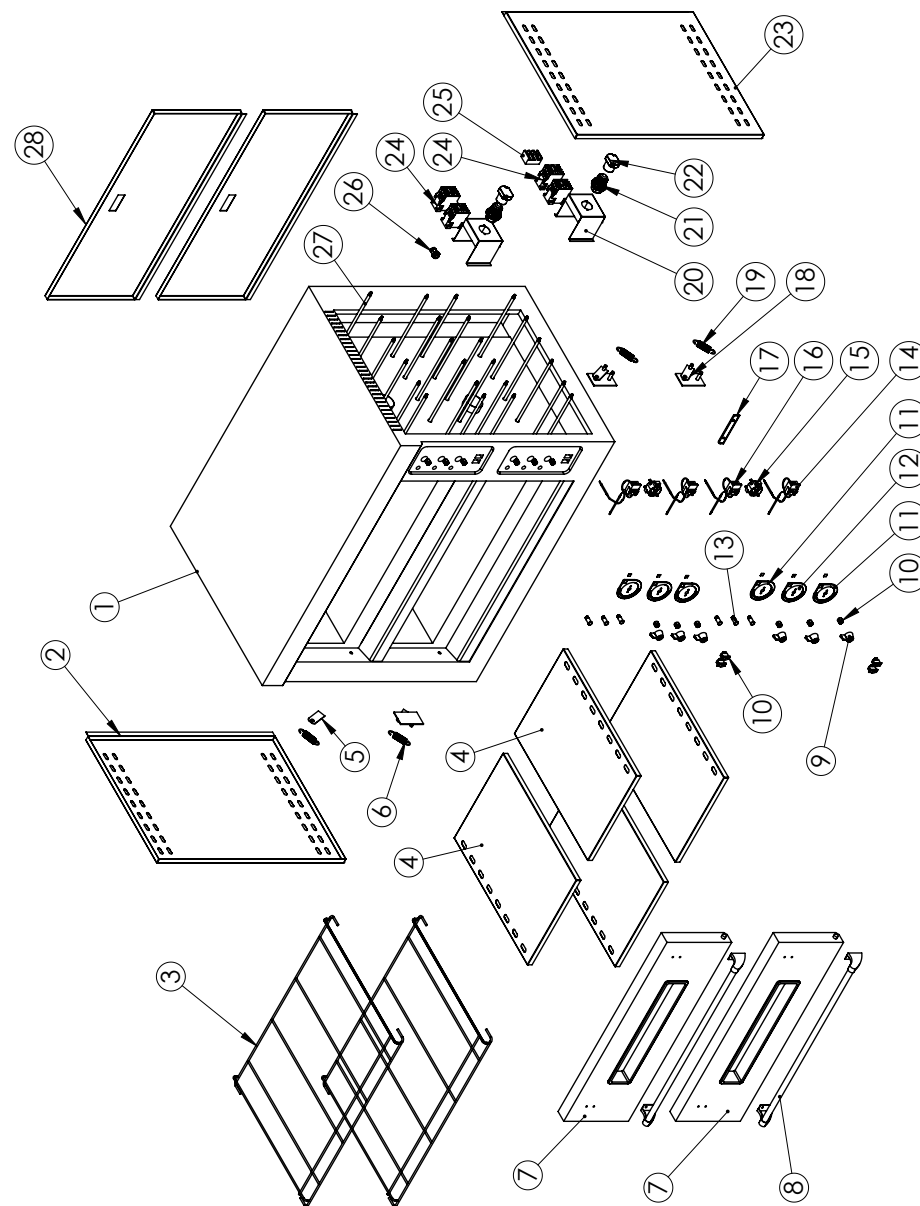
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

SAFETY

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

1. Do not touch hot surfaces!!! Always use hot pad or holder until unit cools.
2. To protect against electrical hazards, do not immerse cable in water or any other liquid.
3. Do not operate any appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
4. Do not use outdoors.
5. Extreme caution must be exercised when disposing of hot grease.
6. Do not clean with metal scouring pads as metal particles can break off the pad and touch electrical parts, creating a potential shock hazard.
7. A fire may occur if this appliance is covered, or if flammable material touches against it.
8. Extreme caution should be exercised when using containers other than the intended proper heat tempered metal and glass pans for baking.
9. Do not cover any part of the oven or a sheet pan used as a drip tray with aluminium foil as this may cause overheating of the oven.
10. Anvil deck ovens are designed to operate on alternating current only (A.C.).

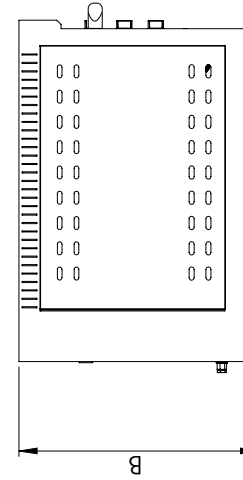
EXPLODED DIAGRAM DOUBLE DECK OVEN DOA3002/DOA4002



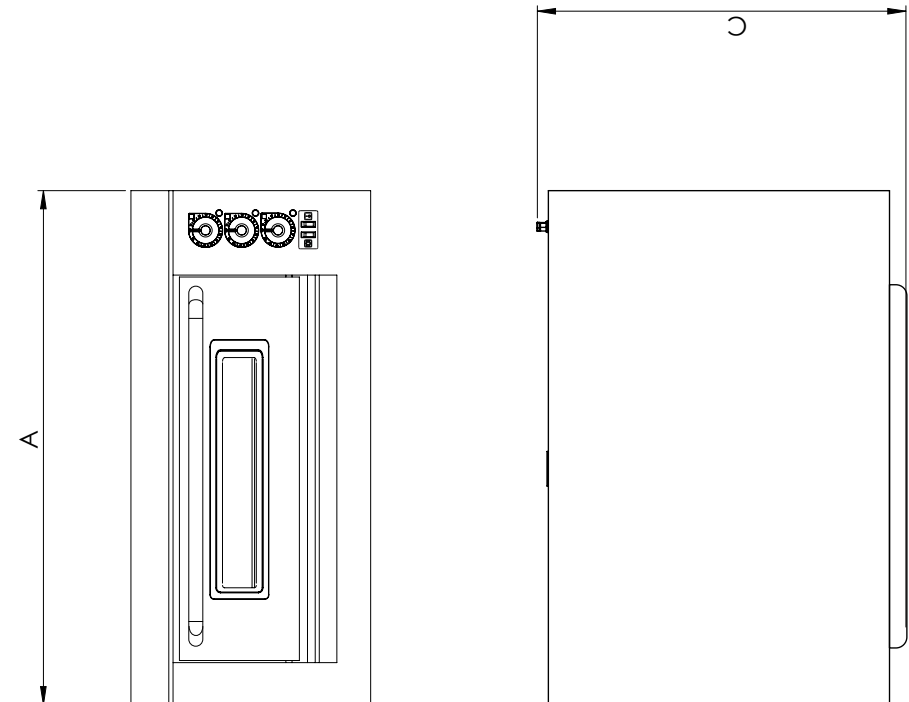
**MODEL
SINGLE DECK OVEN
DOA3001 / DOA4001**

Part No.	Stock Code	Description
1		OUTER ENCLOSURE
2		LEFT SIDE PANEL
3		WIRE SHELF
4		BOTTOM ELEMENT COVER
5		SPRING BRACKET
6	7-SPRING-DOA02	SPRING
7		FRONT DOOR
8	3-HAN-DOA02-5	DELUXE DOOR HANDLE DOA3001/2/3
9	1-PL-GP	PILOT LIGHT
10	1-RS-NI	NON-ILLUMINATED ROCKER SWITCH
11	3-KNOB-LEVER	LEVER KNOB
12	3-COLLET-S	KNOB INSERT
13	4-BEZ-COA1005	50 - 300 THERMOSTAT BEZEL
14	4-BEZ-DOA3001	TIMER BEZEL
15	4-BEZ-COA1005	50 - 300 THERMOSTAT BEZEL
16	1-EGO-150	THERMOSTAT
17	1-2HR-TIMER	2HR TIMER
18	4-BEZ-BADGE	BADGE BEZEL
19	1-EGO-150	THERMOSTAT
20	8-DOLB-DOA0001	DECK OVEN LIGHT BRACKET
21	1-LBH-DOA0001	BULB HOLDER
22	1-LB-DOA0001	BULB
23		RIGHT SIDE PANEL
24	1-220V-CONT-32A	32 AMP CONTACTOR
25	3-CB-POA2001	CERAMIC CONNECTOR BLOCK
26	3-CABLE-GLAND	GLAND
27	5-550W-DOA0001	ELEMENT
28		BACK PANEL

**POSITIONING DIAGRAM
SINGLE DECK OVEN
DOA3001 / DOA4001**

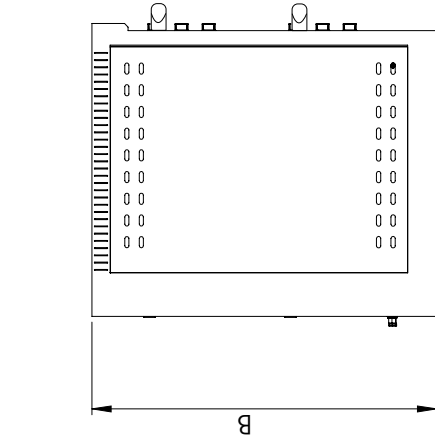


PRODUCT CODE	A	B	C
DOA3001	1220	570	875
DOA4001	1830	570	875

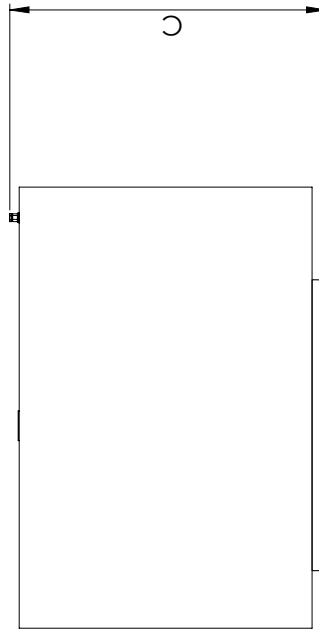
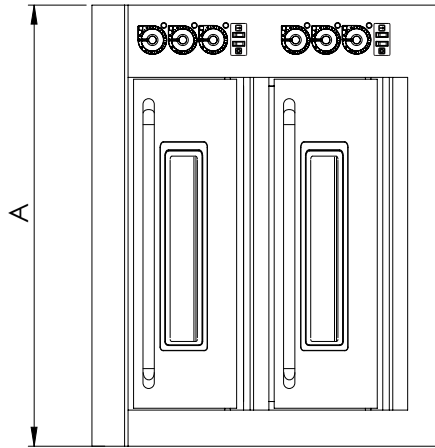


**POSITIONING DIAGRAM
DOUBLE DECK OVEN
DOA3002/DOA4002**

7

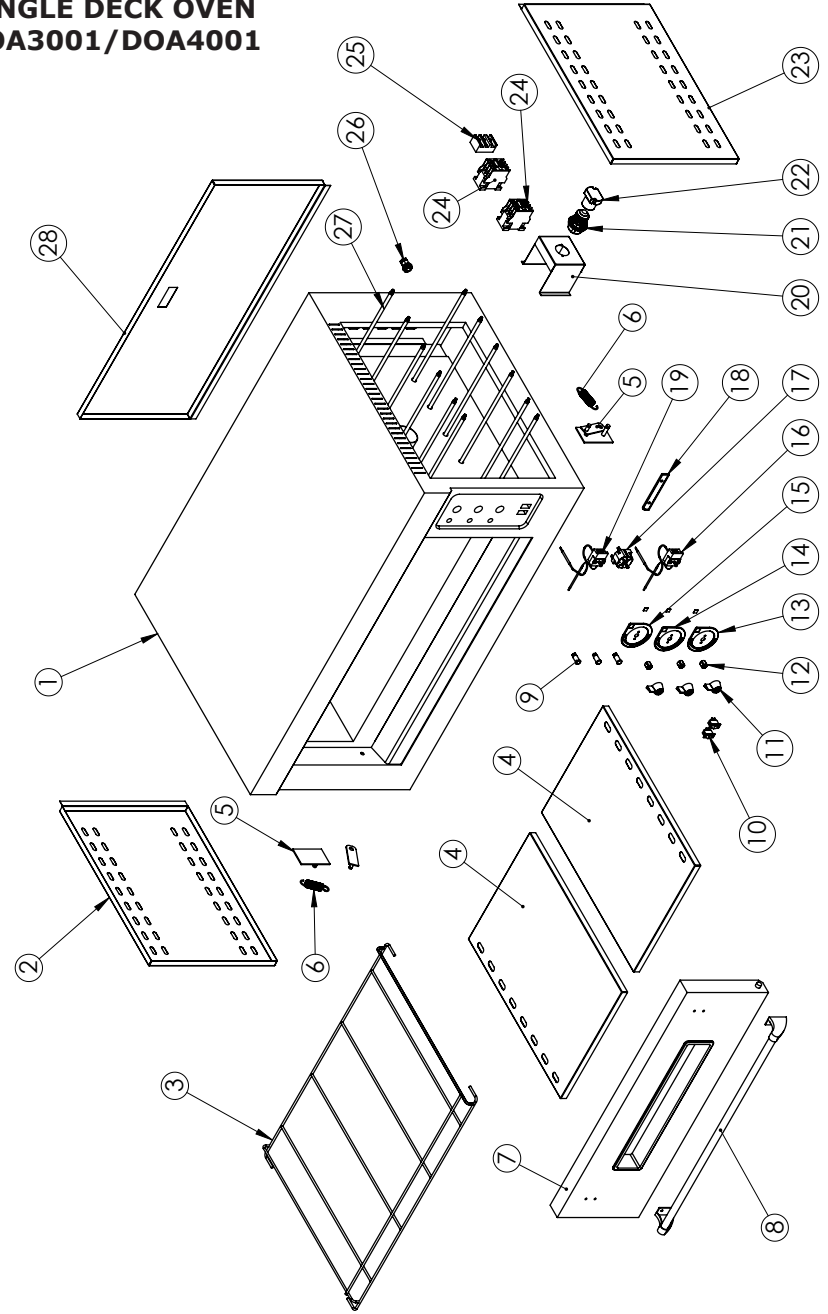


PRODUCT CODE	A	B	C
DOA3002	1220	950	875
DOA4002	1830	950	875



**EXPLODED DIAGRAM
SINGLE DECK OVEN
DOA3001/DOA4001**

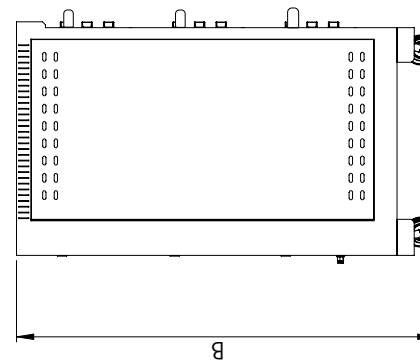
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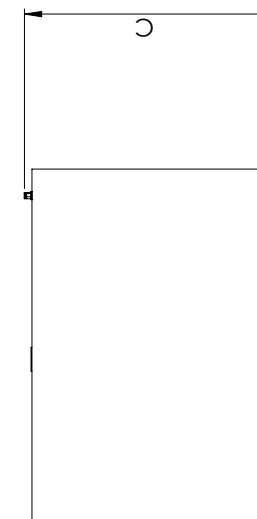
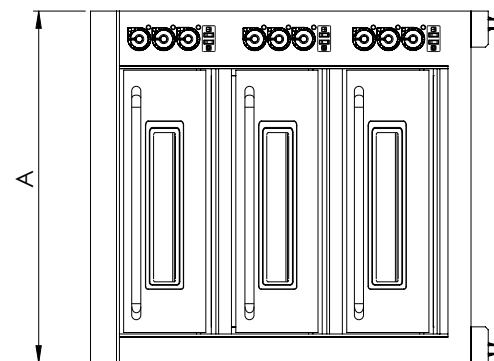
WIRING DIAGRAM LEGEND
MODEL: TRIPLE DECK OVEN
MODEL CODE: DOA3003 / DOA4003

LEGEND	DESCRIPTION	PART NUMBER
B1/B2/B3	CONTROL THERMOSTAT	1-EGO-150
B4/B5/B6	CONTROL THERMOSTAT	1-EGO-150
H1/H4/H7	TIMER PILOT LIGHT	1-PL-GP
C1/C2/C3	MINI CONTACTOR COIL 230V	1-220V-CONT-32A
C4/C5/C6	MINI CONTACTOR COIL 230V	1-220V-CONT-32A
E1-E6/E13-E18/E25-E30	DECK OVEN TOP ELEMENT 500W 230V	5-500W-DOA0001
H2/H3/H5	CONTROL THERMOSTAT PILOT LAMP	1-PL-GP
H6/H8/H9	CONTROL THERMOSTAT PILOT LAMP	1-PL-GP
L1/L2/L3	OVEN LAMP 40 W 230V	1-LB-DOA0001
T1/T2/T3	120 MIN TIMER	1-2HR-TIMER
S1/S3/S5	ROCKER SWITCH MAINS	1-RS-NI
S2/S4/S6	ROCKER SWITCH OVEN LAMP	1-RS-NI
E7-E12/E19-E24/E31-E36	DECK OVEN BOTTOM ELEMENTS 600W 230V	5-600W-DOA0001

POSITIONING DIAGRAM
TRIPLE DECK OVEN
DOA3003 / DOA4003



PRODUCT CODE	A	B	C
DOA3003	1220	1451	875
DOA4003	1830	1451	875



ELECTRICAL CONNECTION INFORMATION

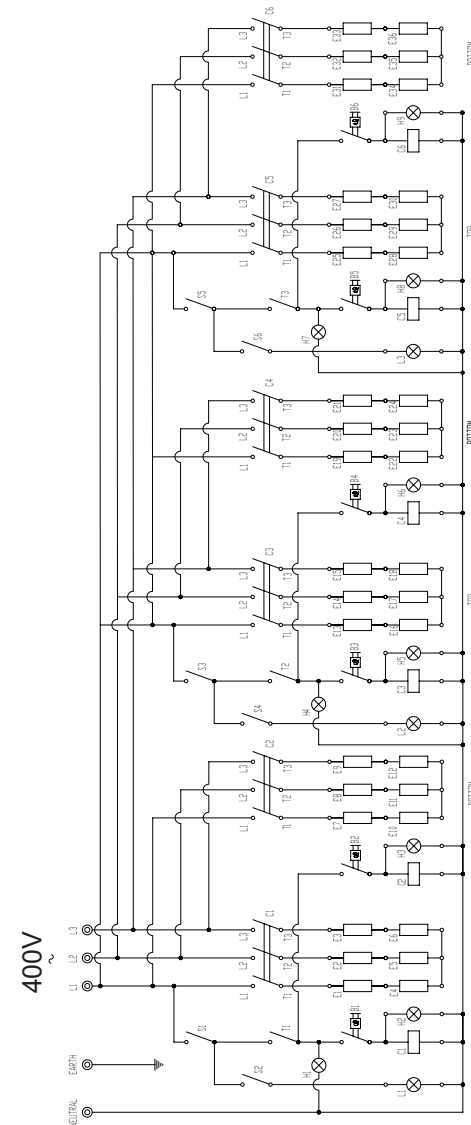
MODEL	DESCRIPTION	VOLTS (V /Hz)	POWER (W)
DOA3001	DECK OVEN SINGLE (2 SHEET PANS PER DECK)	240/50	6600
DOA3002	DECK OVEN DOUBLE (2 SHEET PANS PER DECK)	400/50	13200
DOA3003	DECK OVEN TRIPLE (2 SHEET PANS PER DECK)	400/50	19800
DOA4001	DECK OVEN SINGLE (3 SHEET PANS PER DECK)	240/50	9000
DOA4002	DECK OVEN DOUBLE (3 SHEET PANS PER DECK)	400/50	18000
DOA4003	DECK OVEN TRIPLE (3 SHEET PANS PER DECK)	400/50	27000

MAINTENANCE

Replacement of the internal lamp

1. Disconnect the appliance from the power supply and let it cool down if hot.
2. Loosen and remove the right side panel secured with 4 screws.
3. Unscrew the lamp and replace with the correct specification replacement 230V/ 40 W lamp.
4. Reassemble in the reverse order.

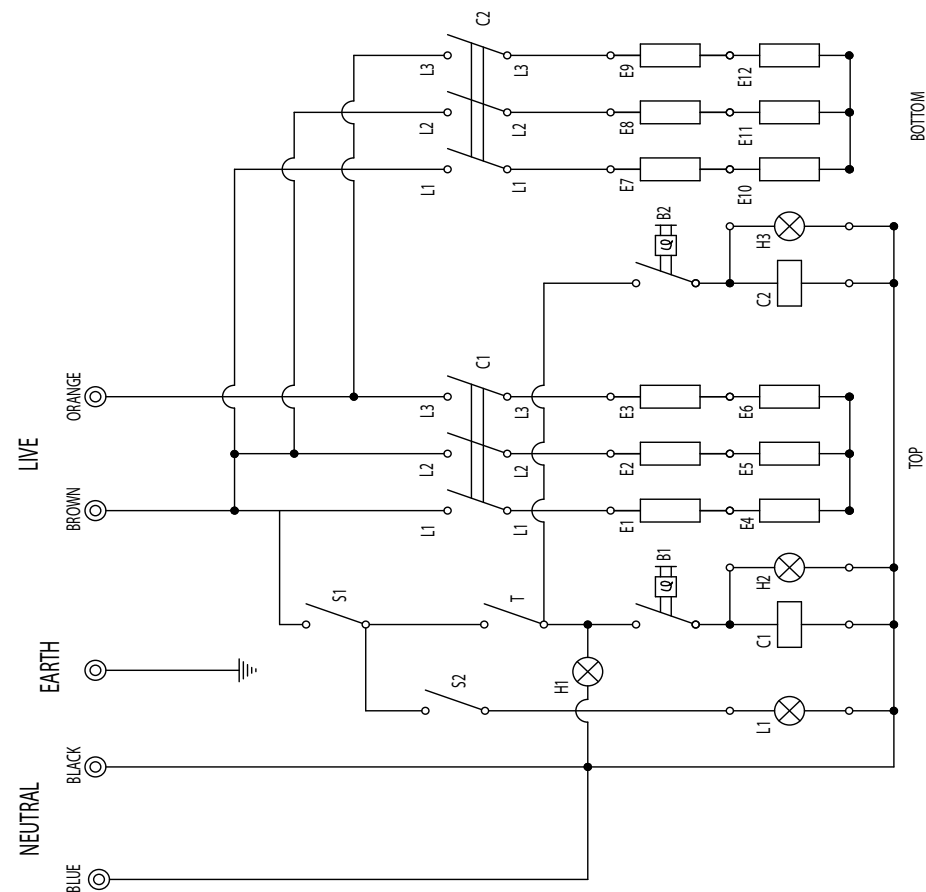
**WIRING DIAGRAM
MODEL:TRIPLE DECK OVEN
MODEL CODE: DOA3003
DOA4003**



WIRING DIAGRAM LEGEND
MODEL: DOUBLE DECK OVEN
MODEL CODE: DOA3002 / DOA4002

LEGEND	DESCRIPTION	PART NUMBER
B1/B3	CONTROL THERMOSTAT	1-EGO-150
B2/B4	CONTROL THERMOSTAT	1-EGO-150
H1/H5	TIMER PILOT LIGHT	1-PL-GP
C1/C3	MINI CONTACTOR COIL 230V	1-220V-CONT-32A
C2/C4	MINI CONTACTOR COIL 230V	1-220V-CONT-32A
E1 - E6/E13-18	DECK OVEN TOP ELEMENT 500W 230V	5-500W-DOA0001
H2/H4	CONTROL THERMOSTAT PILOT LAMP	1-PL-GP
H3/H6	CONTROL THERMOSTAT PILOT LAMP	1-PL-GP
H3/H6	OVEN LAMP 40 W 230V	1-LB-DOA0001
T1/T2	120 MIN TIMER	1-2HR-TIMER
S1/S3	ROCKER SWITCH MAINS	1-R5-NI
S2/S4	ROCKER SWITCH OVEN LAMP	1-R5-NI
E7-E12/E19-E24	DECK OVEN BOTTOM ELEMENTS 600W 230V	5-600W-DOA0001

WIRING DIAGRAM
MODEL: SINGLE DECK OVEN
MODEL CODE: DOA3001 /DOA4001



WIRING DIAGRAM LEGEND
MODEL: SINGLE DECK OVEN
MODEL CODE: DOA3001 /DOA4001

LEGEND	DESCRIPTION	PART NUMBER
B1/B3	CONTROL THERMOSTAT	1-EGO-150
B2/B4	CONTROL THERMOSTAT	1-EGO-150
H1/H5	TIMER PILOT LIGHT	1-PL-6P
C1/C3	MINI CONTACTOR COIL 230V	1-220V-CONT-32A
C2/C4	MINI CONTACTOR COIL 230V	1-220V-CONT-32A
E1 - E6/E13-18	DECK OVEN TOP ELEMENT 500W 230V	5-500W-DOA0001
H2/H4	CONTROL THERMOSTAT PILOT LAMP	1-PL-6P
H3/H6	CONTROL THERMOSTAT PILOT LAMP	1-PL-6P
H3/H6	OVEN LAMP 40 W 230V	1-LB-DOA0001
T1/T2	120 MIN TIMER	1-2HR-TIMER
S1/S3	ROCKER SWITCH MAINS	1-RS-NI
S2/S4	ROCKER SWITCH OVEN LAMP	1-RS-NI
E7-E12/E19-E24	DECK OVEN BOTTOM ELEMENTS 600W 230V	5-600W-DOA0001

WIRING DIAGRAM
MODEL: DOUBLE DECK OVEN
MODEL CODE: DOA3002 / DOA4002

