



ANVIL

Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-GGA3004

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

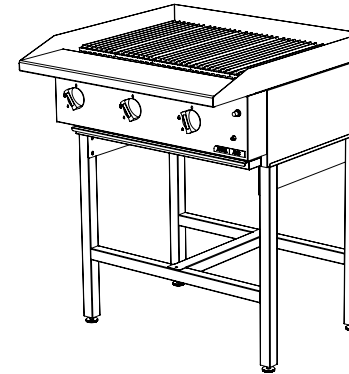
Register your warranty on-line now at www.anvilworld.com

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.

FREE STANDING GAS GRILLER



**INSTALLATION OPERATION AND CARE OF
FREE STANDING GAS GRILLERS
MODELS: GGA3004 R04/GGA3006 R04/GGA3010 R04**

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.

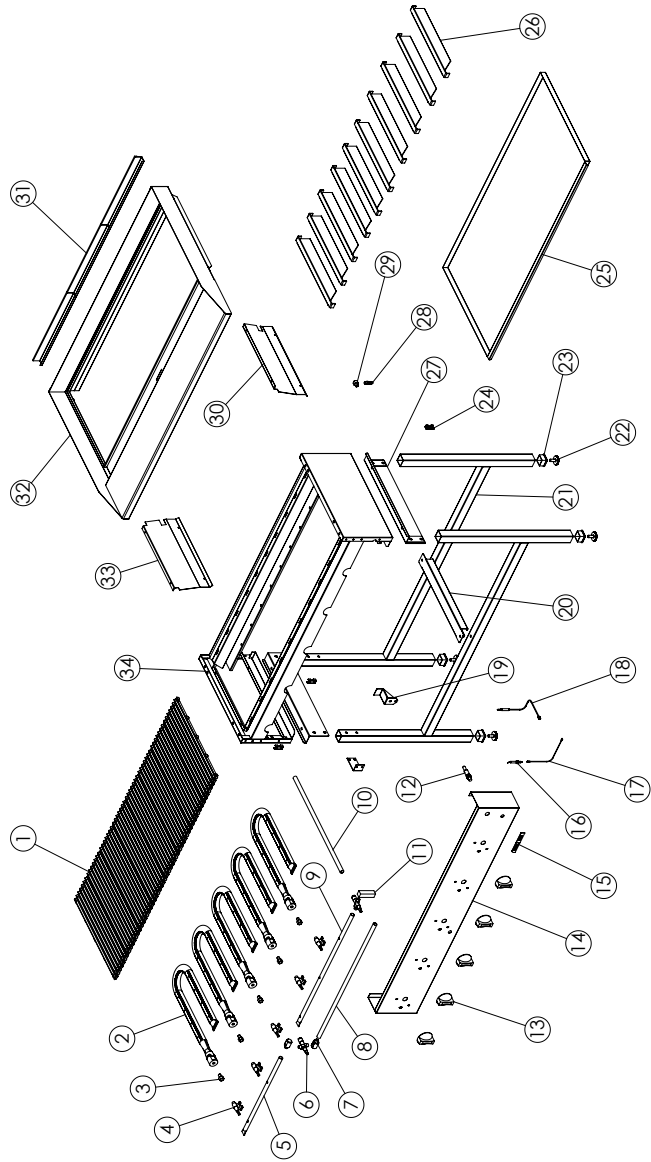
UNPACKING AND ASSEMBLY INSTRUCTIONS

1. **UNPACKING** - remove the stand parts and fasteners from the cardboard packaging.
2. Attach the stand mount brackets (2) to one of the stand frames (1) using the M6 x 30 hex bolts provided. (see diagram on opposite page)
3. Secure the other stand frame to the opposite end of the stand bracket in the same manner.
4. Complete the stand by positioning the stand cross brace (3) on the centre hole provided in the bottom of the frame and secure in place using the M6 x 30 hex bolts provided.
5. The griller assembly can now be placed onto the stand. Ensure that the flat bottom of the griller sides sit flush onto the stand mount brackets and position so that the mounting holes on the bottom of the griller sides correspond to the the holes in the stand mount brackets. Secure the griller assembly by screwing the M6 x 30 bolts through the stand mount bracket and into the nuts provided in the griller sides.
6. Adjust the levelling feet so that the unit is stable, raising the back of the griller slightly helps the fat drain off the grilling grates
7. **RADIANTS** - Fit the radiant burner covers into the slots provided in the griller body. (Illustration A and B)
8. **AIR SUPPLY AND VENTILATION** - The area in front and around the appliances must be kept clear to avoid any obstruction of the flow of combustion and ventilation air. Adequate clearance must be maintained at all times in front of and at the sides of the appliance for servicing and proper ventilation.

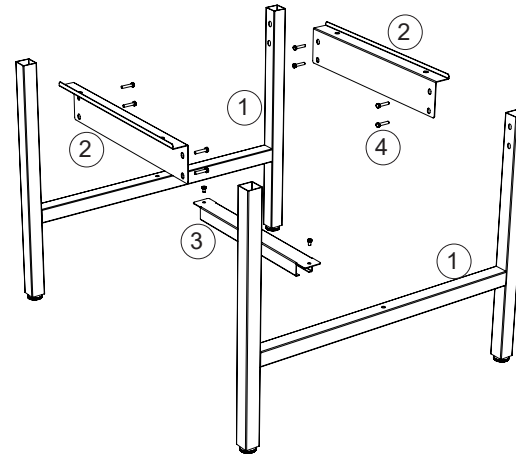
MODEL : 10 RADIANT FREE STANDING GRILLER MODEL CODE:GGA3010 R04

Part No.	Description
1	BROILER GRID
2	BURNER
3	SPUD JET
4	CONTROL VALVE
5	4 BURNER MANIFOLD
6	SAFETY VALVE
7	MANIFOLD ELBOW
8	BRIDGE MANIFOLD
9	6 BURNER MANIFOLD
10	MANIFOLD COMMON
11	GAS SPLITTER
12	IGNITION SWITCH
13	KNOB
14	ANVIL LOGO
15	FRONT COVER
16	SPARK PLUG
17	IGNITION WIRE
18	THERMOCOUPLE
19	MANIFOLD SUPPORT BRACKET
20	STAND CROSS CHANNEL
21	10 BURNER FRAME
22	ADJUSTABLE FOOT
23	SQUARE THREADED PLUG
24	MANIFOLD CLAMP
25	10 BURNER FAT TRAY
26	RADIANT
27	STAND MOUNT BRACKET
28	HOSE BARB
29	ELBOW
30	RIGHT SIDE RUNNER
31	RAIL ANGLE
32	SPLASH GUARD ASSEMBLY
33	LEFT SIDE RUNNER
34	OUTER ENCLOSURE

**POSITIONING DIAGRAM
10 RADIANT FREE STANDING GRILLER
MODEL CODE: GGA3010 R04**



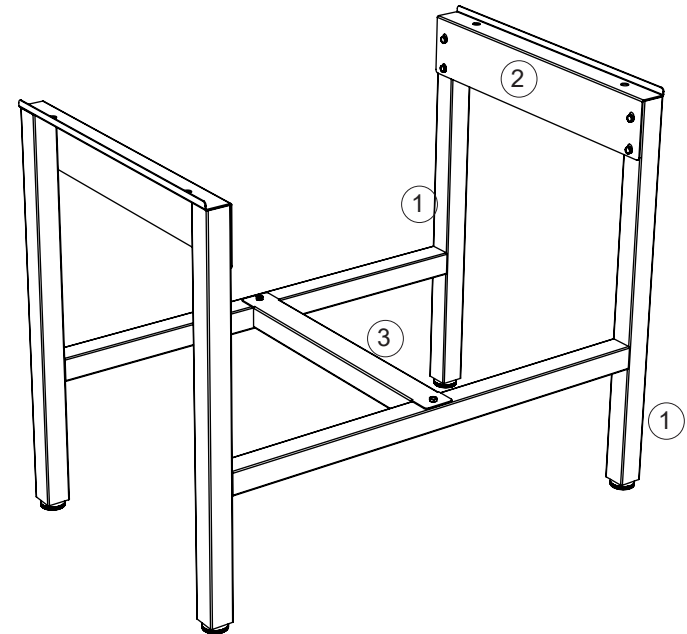
GRILLER STAND ASSEMBLY



STAND COMPONENTS

1	STAND FRAME
2	STAND MOUNT BRACKET
3	STAND CROSS BRACE
4	M6 x 30 FASTENERS

COMPLETED STAND



GENERAL INSTALLATION AND OPERATION INSTRUCTIONS



THIS APPLIANCE MUST NOT BE USED IN BASEMENTS OR IN ROOMS LESS THAN 15 CUBIC METRES IN VOLUME. (TYPICALLY 2.6M SQUARE)

These appliances are intended for use with LPG at a pressure of 2.8kPa. Only use regulators that are approved and compliant with SANS 1237.

PLEASE NOTE THESE UNITS ARE NOT SUPPLIED WITH A REGULATOR, AND MUST BE INSTALLED BY A REGISTERED INSTALLER

1. This appliance should only be used in a WELL – VENTILATED ROOM. Adequate ventilation allows for the removal of the products of combustion and allows the entry of replacement air.
2. This appliance has a factory set fixed primary air intake and no adjustment is necessary. No adjustments to jets or air intakes should be undertaken unless carried out by a factory approved agent.
3. The Installation of appliances may only be carried out by a registered installer and such installations shall comply with the requirements of SANS 10088-1
4. Make sure that all connections are gas tight by brushing with a soapy water or liquid detergent (a gas leak will form bubbles). If bubbles form, close cylinder valve and hand tighten all fittings again. IF BUBBLES STILL FORM, DO NOT USE THE APPLIANCE. Have a dealer check the appliance.

CONNECTING THE GRILLER TO THE GAS REGULATOR:

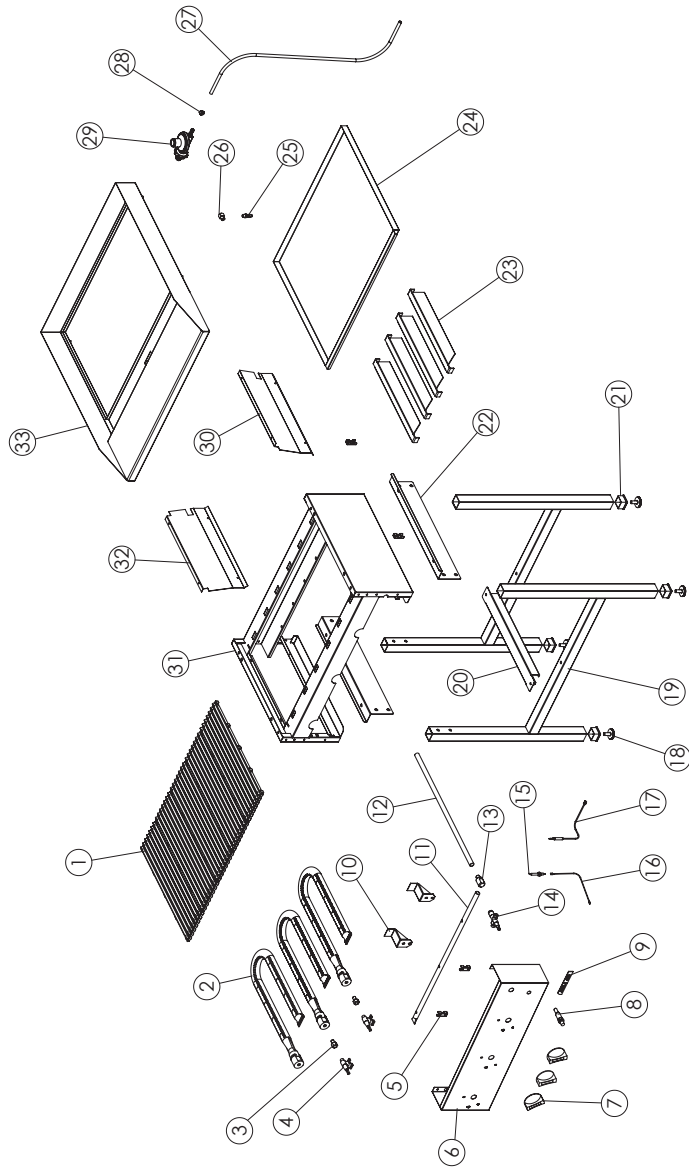
(Check o rings and neoprene seals on the regulator)

1. Support regulator with one hand while aligning the regulator bull nose (threaded part) with the threaded gas outlet on cylinder valve.
2. Screw regulator handwheel ANTI – CLOCKWISE (LEFT - HAND THREAD) into gas outlet.
3. Tighten regulator handwheel as tight as possible by hand only.
4. DO NOT USE TOOLS OR LEVERS TO TIGHTEN.
5. When connecting the regulator to the gas cylinder, avoid undue twisting of the flexible hose. Open cylinder valve by turning hand wheel anti – clockwise.

MODEL : 6 RADIANT FREE STANDING GRILLER MODEL CODE:GGA3004 R04

Part No.	Description
1	BROILER GRID
2	BURNER
3	SPUD JET
4	CONTROL VALVE
5	MANIFOLD CLAMP
6	FRONT COVER
7	KNOB
8	IGNITION SWITCH
9	ANVIL LOGO
10	MANIFOLD SUPPORT BRACKET
11	6 BURNER MANIFOLD
12	MANIFOLD COMMON
13	MANIFOLD ELBOW
14	SAFETY VALVE
15	SPARK PLUG
16	IGNITION WIRE
17	THERMOCOUPLE
18	ADJUSTABLE FOOT
19	6 BURNER FRAME
20	STAND CROSS CHANNEL
21	SQUARE THREADED PLUG
22	STAND MOUNT BRACKET
23	RADIANT
24	6 BURNER FAT TRAY
25	HOSE BARB
26	ELBOW
27	8MM GAS HOSE
28	HOSE CLAMP
29	REGULATOR
30	RIGHT SIDE RUNNER
31	OUTER ENCLOSURE
32	LEFT SIDE RUNNER
33	SPLASH GUARD ASSEMBLY

**EXPLODED DIAGRAM
6 RADIANT FREE STANDING GRILLER
MODEL CODE: GGA3006 R04**



SMOKE APPEARING ON INITIAL USE OF THE APPLIANCE IS NORMAL. THIS IS AS A RESULT OF THE RUST PREVENTING COATING BURNING OFF. ALLOW THE UNIT TO 'BURN IN' FOR AT LEAST HALF AN HOUR BEFORE THE FIRST USE

RADIANTS - Fit the radiant brackets into position by placing into the slots provided. (Illustration A and B)

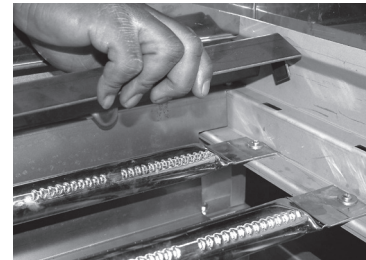


Illustration A

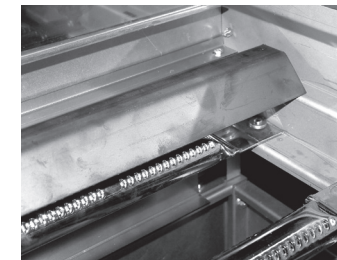


Illustration B

GRATES - Fit the cast iron grates into position by placing onto the two rails provided. (Illustration C)

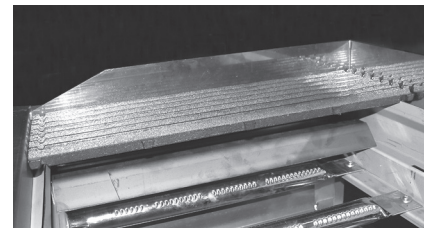


Illustration C



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. Cast iron grates should be scraped with a wire brush frequently, and periodically soaked in a hot water solution to remove grease from the pores of the cast iron. NEVER expose the grate(s) to extreme heat for the purposes of burning off excess grease. This practice will shorten the useful life of the grate.



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

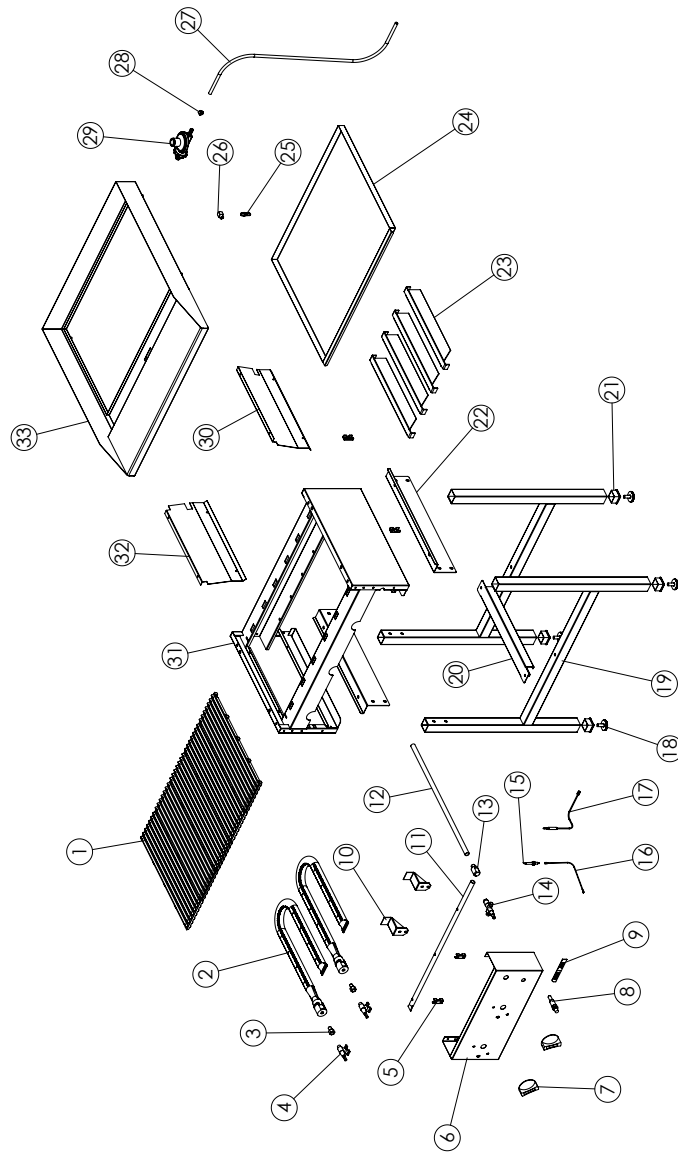


CLEAN THE STAINLESS STEEL PARTS WITH WATER AND SOAP. AVOID THE USE OF DETERGENTS CONTAINING ABRASIVE SUBSTANCES. ALWAYS RINSE WELL AND DRY CAREFULLY AFTER CLEANING. DO NOT USE PRODUCTS CONTAINING AGGRESSIVE CHEMICALS, ACIDS OR PRODUCTS WITH CHLORINE TO CLEAN THE STAINLESS STEEL EVEN IF DILUTED

MODEL : 4 RADIANT FREE STANDING GRILLER MODEL CODE:GGA3004 R04

Part No.	Description
1	BROILER GRID
2	BURNER
3	SPUD JET
4	CONTROL VALVE
5	MANIFOLD CLAMP
6	FRONT COVER
7	KNOB
8	IGNITION SWITCH
9	ANVIL LOGO
10	MANIFOLD SUPPORT BRACKET
11	4 BURNER MANIFOLD
12	MANIFOLD COMMON
13	MANIFOLD ELBOW
14	SAFETY VALVE
15	SPARK PLUG
16	IGNITION WIRE
17	THERMOCOUPLE
18	ADJUSTABLE FOOT
19	4 BURNER FRAME
20	STAND CROSS CHANNEL
21	SQUARE THREADED PLUG
22	STAND MOUNT BRACKET
23	RADIANT
24	4 BURNER FAT TRAY
25	HOSE BARB
26	ELBOW
27	8MM GAS HOSE
28	HOSE CLAMP
29	REGULATOR
30	RIGHT SIDE RUNNER
31	OUTER ENCLOSURE
32	LEFT SIDE RUNNER
33	SPLASH GUARD ASSEMBLY

**EXPLODED DIAGRAM
4 RADIANT FREE STANDING GRILLER
MODEL CODE: GGA3004 R04**



MAINTENANCE

There are no predetermined maintenance intervals for this appliance however the following should be observed.

1. Inspect hoses and replace if they are not in order, before using the appliance as cracked and perished hoses can be dangerous replace if necessary with hoses as detailed in point 5.
2. Allow the appliance to cool sufficiently before attempting any maintenance.
3. The appliance is fitted with a jet to regulate the correct amount of gas. The small hole in the jet may become blocked, resulting in a small flame or no flame on the burner. To clean, unscrew it from the appliance Clean the jet by blowing the hexagon end, or by using a jet cleaner. Do NOT attempt to clean the jet with a sharp object, as this will damage the very small jet aperture and cause the stove to malfunction. If the jet still does not function, replace it with a new jet of the correct size. To re-assemble, reverse the above procedures.
4. Check that the flexible hose is completely connected over the nozzles at each end of the tubing and that it is held firmly in place by hose clamps. Examine the flexible hose regularly, at least each time the gas cylinder is changed and ask your dealer to fit a new LPG hose if it becomes perished, worn or damaged.
5. Only LPG hose that complies with SANS 1156-2 or BS 3212 may be used with this appliance.

6. Trouble Shooting

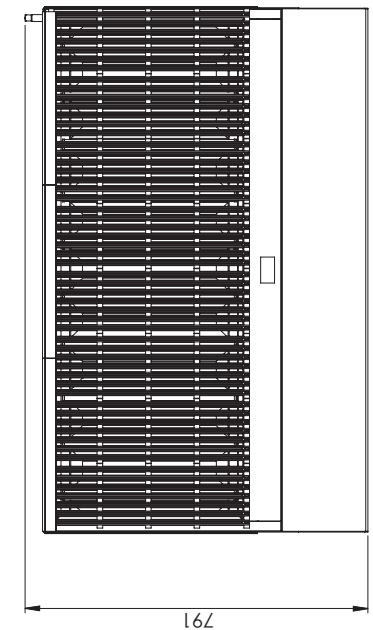
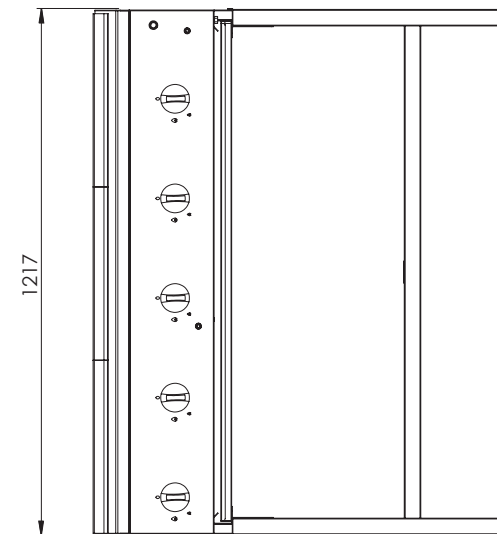
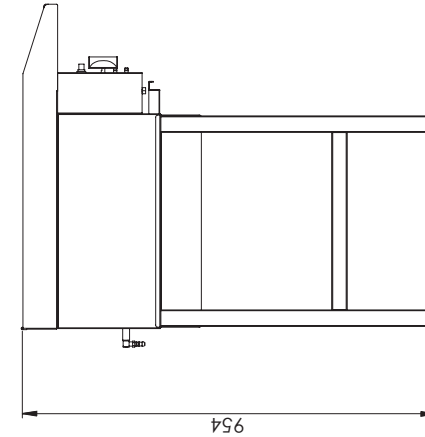
- A normal flame is blue and may have an orange or yellow tip. If the flame is completely yellow, it may be that the jet is not securely fitted. Re-tighten to give a gas tight seal. An over-filled gas cylinder can also cause large yellow flames. Cylinder should be returned to filling station and checked by weight.
- Check that the primary air supply apertures in the burners are clear and free of obstructions.
- If the flame power drops or the gas will not light, check that the gas cylinder still contains gas (shake to hear the noise made by the liquid). If there is still gas, the jet might have become blocked or partially blocked.
- If you suspect a blocked jet, follow the instruction in Section 3 above.

SAFETY

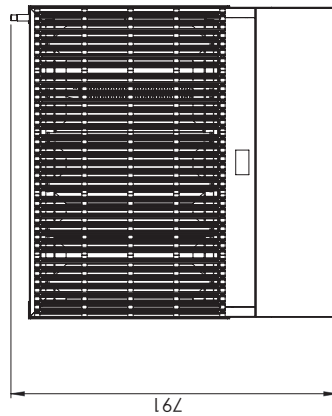
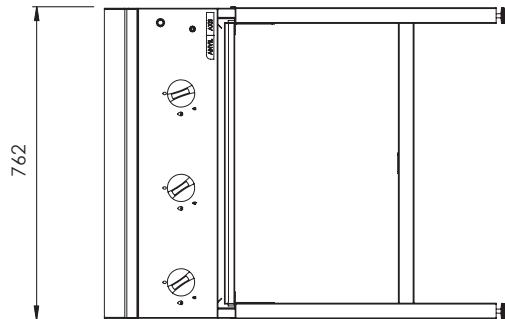
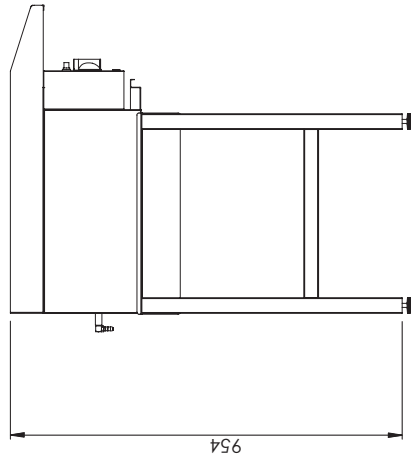
READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. When this griller 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 material. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to fire prevention regulations.
2. Do not use an appliance that is damaged, leaking or which does not operate properly.
3. Ensure that the gas cylinder is connected or changed in well ventilated area, preferably outdoor, away from any source of ignition as open flames, and away from other people.
4. Keep gas cylinder away from heat and flames. Do not place on a stove or any other hot surface.
5. Ensure that the assembled unit is stable and does not rock.
6. Do not cover or change the primary air supply apertures in the burner as this will affect the performance of the product and may lead to unstable flames.
7. If there is a leak on your appliance (smell of gas), turn off the gas supply, first at the control valve on the cylinder and then on your appliance by turning the control knobs fully clockwise.
8. If you wish to check for leaks on your appliance, do it outside. Do not try to detect leaks using a flame. The correct way is to smear the joint with soapy water. If bubbles form, then there is a gas leak. Immediately turn off the gas supply first closing the control valve on the gas cylinder and then the appliance valves. Check that all the connections are properly fitted. Re-check with soapy water. If a gas leak persists, return the product to your dealer for inspection/repair.
9. Do not modify the appliance or use it for anything other than what it has been designed.
10. During use, part of the appliance will become hot, particularly the cooking areas and top. Avoid touching hot parts with your bare hands. The use of oven gloves is recommended.
12. Keep young children away from the appliance at all times.
13. This appliance consumes oxygen and needs ventilation for optimum performance and for the safety of those in close proximity.

POSITIONING DIAGRAM 10 RADIANT FREE STANDING GRILLER MODEL CODE: GGA0010 R04



**POSITIONING DIAGRAM
6 RADIANT FREE STANDING GRILLER
MODEL CODE: GGA0006 R04**



DESCRIPTION OF MODELS

MODEL	DESCRIPTION	POWER (BTU)
GGA3004	4 RADIANT GAS GRILLER	56000
GGA3006	6 RADIANT GAS GRILLER	84000
GGA3010	10 RADIANT GAS GRILLER	140000

	NATURAL GAS	LP GAS
ORIFICE	#40 (2.5mm)	#52 (1.6mm)

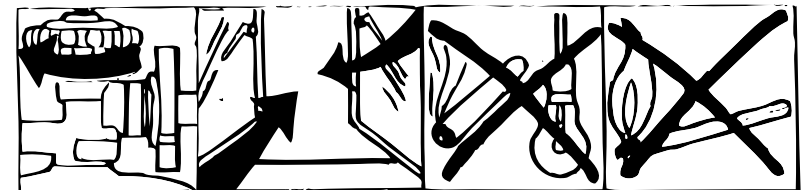
EMERGENCY DRILL:

It is recommended that commercial kitchens have a suitable placed and sized fire extinguisher.

NOTE: Keep kitchen clean, particularly from fatty build up, especially in the vent ducting, as this is frequently the point of ignition.

IF YOU SHOULD SMELL GAS:

- * Turn off gas supply at cylinder.
- * DO NOT switch electrical equipment ON or OFF
- * Open all doors and windows to increase ventilation.
- * Extinguish open flames
- * Move cylinder outside if safe
- * Look for leaks with soapy water
- * No smoking



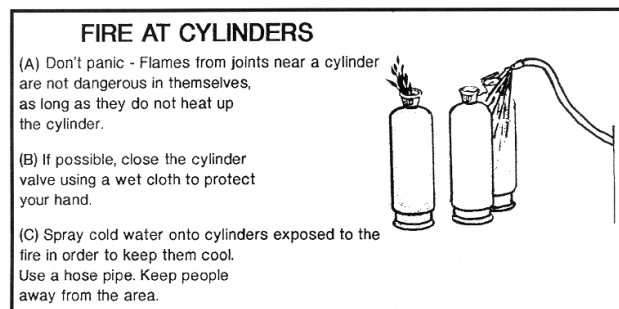
IMPORTANT INFORMATION FOR THE USER

This appliance may only be installed by a registered LP Gas installer.

All registered installers are issued with a card carrying their registration number. Ask to be shown the card before allowing the installation to commence and make a note of the Installer QCC number. Upon completion of the installation, the installer is required to explain the operational details of the appliance together with the safety instructions. You will be asked to sign acceptance of the installation and be provided with a completion certificate. You should only sign acceptance of the installation when the installation is completed to your satisfaction. Note that your invoice is required in the event that you wish to make a guarantee claim.

IMPORTANT INFORMATION FOR THE INSTALLER

This appliance may only be installed by LP gas installer registered with the LPGASA .The appliance must be installed with the requirements of SANS10087-1 and any fire department regulation and/or local bylaws applicable to the area. If in doubt check with the relevant authority before undertaking the installation. Upon completion of the installation you are required to fully explain and demonstrate to the user the operational details and safety practises applicable to the appliance and the installation.



POSITIONING DIAGRAM 4 RADIANT FREE STANDING GRILLER MODEL CODE: GGA0004 R04

