



# Installation, Operation and Care Manual



SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-HDM0003

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)

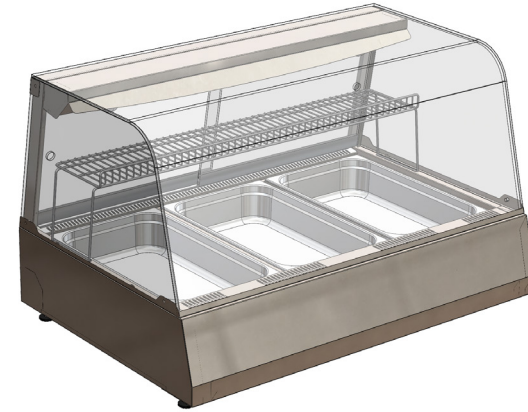
## LIMITED WARRANTY

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.

## PIE WARMER



**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.**

**INSTALLATION OPERATION AND CARE OF  
HEATED DISPLAY MERCHANDISER  
MODEL: HDM0003**



## 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.

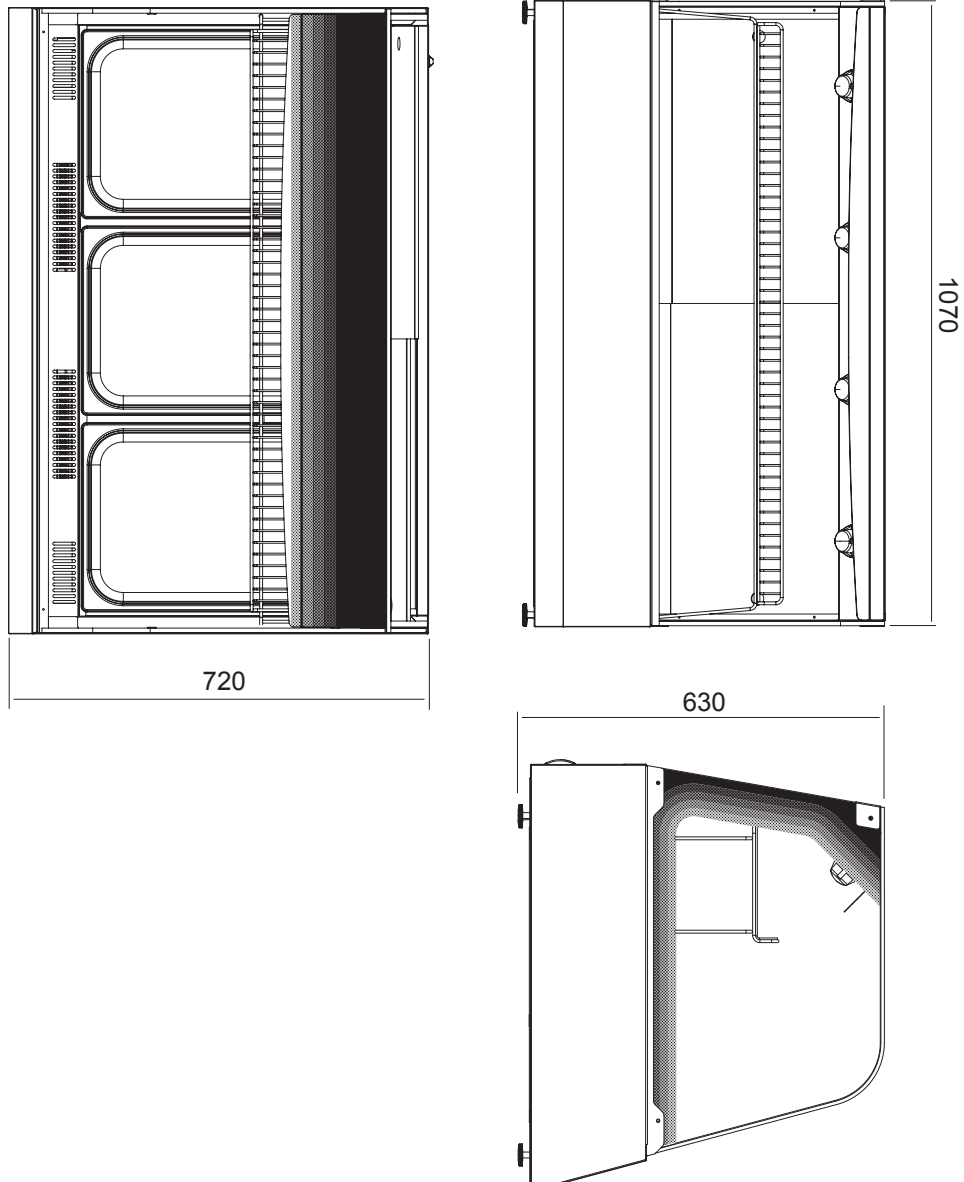


THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

## GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

1. Place the unit on a firm, level surface in the required position.
2. You will notice that gaps exist between some glass edges and the surfaces of other glass pieces or other metal surfaces. These gaps exist to allow for assembly in construction, but they also serve as steam vents in the case of a steam build up, and as such these gaps are deliberately left unsealed.
3. Place the desired number of inserts into position and switch the thermostat control to the required temperature. This unit has fan blowers to assist the heat distribution, A switch marked  activates the fan blowers. For this unit to operate efficiently it should not be operated without all the inserts fitted.
4. The appliance is equipped with one pilot light that will remain illuminated when the heating element is energized.
5. The unit is provided with overhead halogen lamps which enhances the point of sale effect. The lights can be switched on via the illuminated rocker switch marked .
6. The appliance is equipped with a removable water tray. To help food maintain moisture this tray can be filled with water.
7. In dry-heat cooking, heat is transferred to food via air, metal, or radiation. These cooking methods generally use higher temperatures than moist heat cooking methods because air, and metal can be heated to temperatures much higher than the boiling point of water.

**POSITIONING DIAGRAM  
HEATED DISPLAY MERCHANDISER  
MODEL: HDM0003**



**OPERATION**

The Heated display merchandiser element, fans and lamps are controlled individually. The heating element is controlled by a thermostat, located on the control panel. The lamps and fans are switched on with rocker switches, also located on the control panel. The thermostat setting does not directly reflect the temperature of the food in the pans.

**HEATING OPERATION**

Place all the pans in the merchandiser and switch the thermostat to the desired position and allow the merchandiser to pre-heat for approximately 15 minutes before placing any food in the pans. An operating temperature of around 70°C should suffice, but experience will dictate the best setting for the particular food being displayed. Please note: This unit operates most effectively with the fans switched on to promote even distribution of heat. To prevent the food from drying out it is recommended that there is always water in the water tray.

The merchandiser is fitted with removable rear sliding glass doors. It is recommended that they be closed during operation. This ensures that there is minimum heat loss. If steam build up occurs, the doors can be opened slightly to allow the moisture to evaporate.



## 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

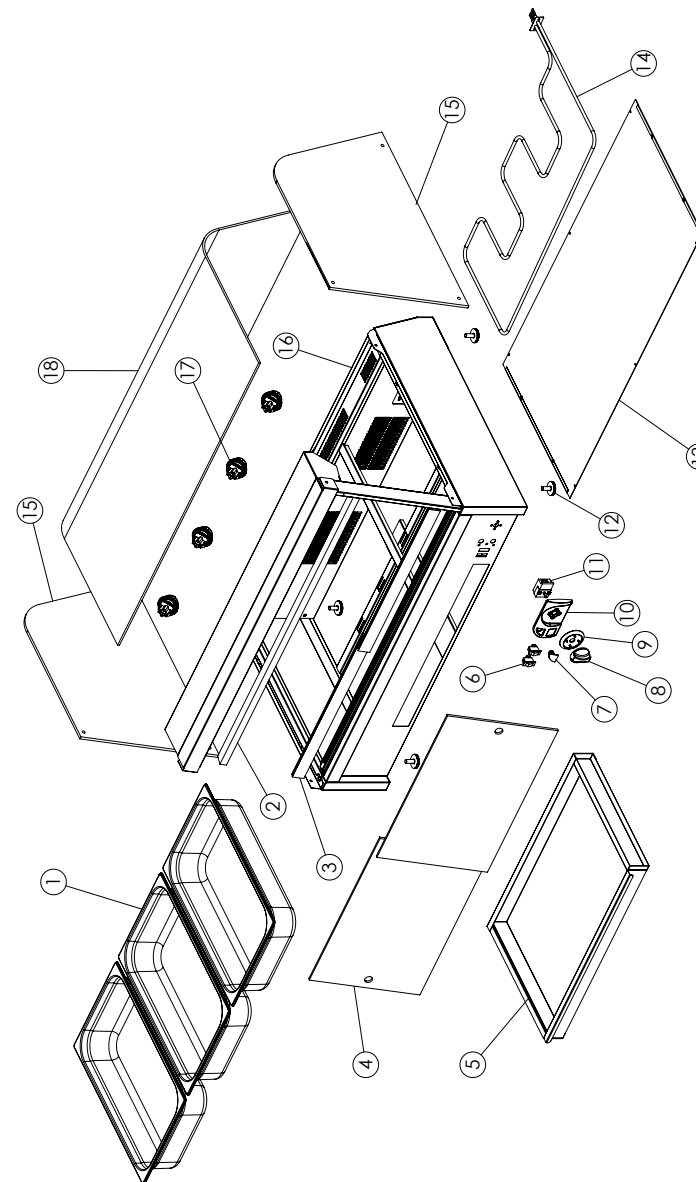
### CLEANING AND MAINTENANCE INSTRUCTIONS

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.



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

### EXPLODED DIAGRAM HEATED DISPLAY MERCHANDISER MODEL: HDM003



**MODEL: HEATED DISPLAY MERCHANDISER**  
**MODEL CODE : HDM0003**

Part No.	Description
1	INSERT
2	ALLUMINIUM TOP RACK
3	ALLUMINIUM BOTTOM RACK
4	REAR GLASS
5	WATER TANK
6	NON ILLUMINATED ROCKER SWITCH
7	PILOT LIGHT
8	KNOB
9	BEZEL
10	CONTROL FACIA
11	THERMOSTAT
12	FOOT
13	BOTTOM PANEL
14	ELEMENT
15	SIDE GLASS
16	OUTER ENCLOSURE
17	LIGHT BULB
18	FRONT GLASS



## 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

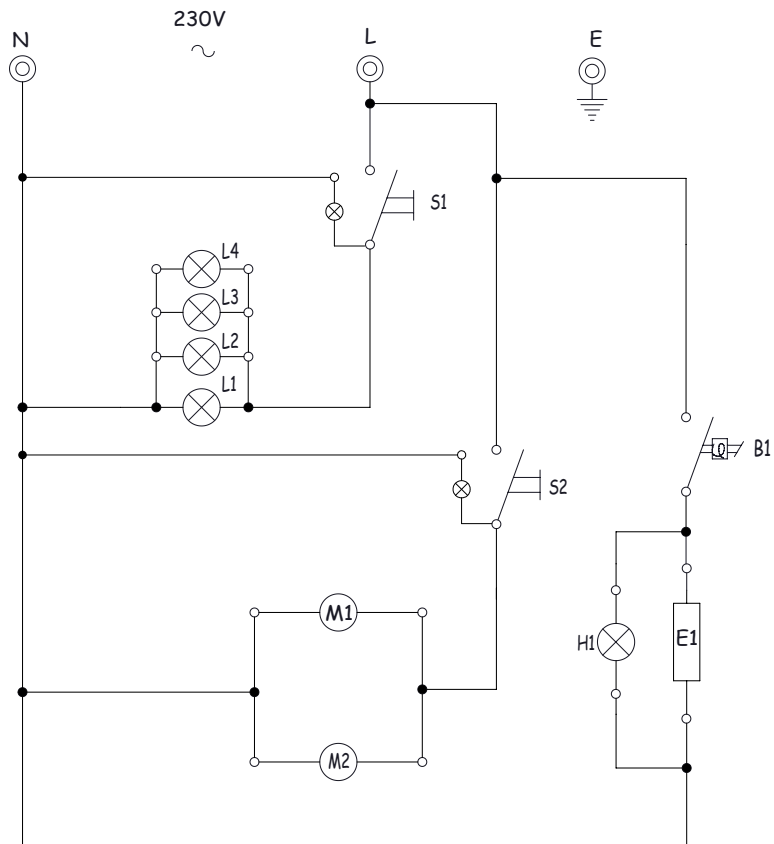
### SAFETY

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

1. When this 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 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. 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)**

**WIRING DIAGRAM**  
**HEATED DISPLAY MERCHANDISER**  
**MODEL CODE: HDM0003**

LEGEND	DESCRIPTION	PART NUMBER
S1/S2	ILLUMINATED ROCKER SWITCH	1-17TAF
L1/L2/L3/L4	HALOGEN OVEN LAMP	1-LB-CGA0016
B1	THERMOSTAT	1-THERM-BM-UL
E1	ELEMENT	5-2500W-HDM0003
H1	PILOT LIGHT	1-PL-BMA0001
M1/M2	FAN MOTOR	1-FAN-COA1003



**ELECTRICAL CONNECTION INFORMATION**

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
HDM 0003	HEATED DISPLAY MERCHANDISER	230/50	2500



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.