



ANVIL

Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-HDR0011

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

- | | |
|--|--|
| <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

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

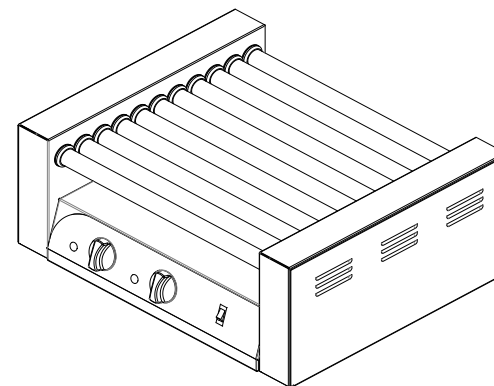
Register your warranty on-line now at www.anvilworld.com

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.

HOT DOG ROLLER



**INSTALLATION OPERATION AND CARE OF
HOT DOG GRILL
MODELS: HDR0005/HDR0007/HDR0009/HDR0011**

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:

These hot dog grills are medium duty electrical appliances capable of grilling a variety of sausages. Temperature of the roller can be controlled using the heat control switch on the front panel. The lamp on the front panel indicates when the elements are on. The main switch operates both the motor and allows the elements to be energized.

1. Install the unit in the most convenient location for ease of cleaning, maintenance and general operation. If the unit is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc. it is recommended that they be made of a 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. The unit must be placed in a level position for perfect operation
3. The ends of the rollers should be coated with a small amount of edible vegetable oil for lubrication and to ensure steady rolling.
4. The temperature of the rollers can be adjusted using the control knob .The HDR5005 has a single control. The models HDR0007 , HDR0009 and the HDR0011 have dual controls enabling use of only the front 4,5 or 6 rollers respectively on one control or all rollers if both controls are used.
5. The unit is provided with a removable drip tray for easy cleaning beneath the rollers.

NOTES

NOTES

**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 ensure that the hot dog grill is disconnected from the main power supply before cleaning.
2. The hot dog grill should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
3. Wipe off the hot dog grill with a dry cloth and wait at least half an hour before re-connecting to the mains outlet.
4. If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent
5. Do not leave unit in operation without an attendant.



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



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

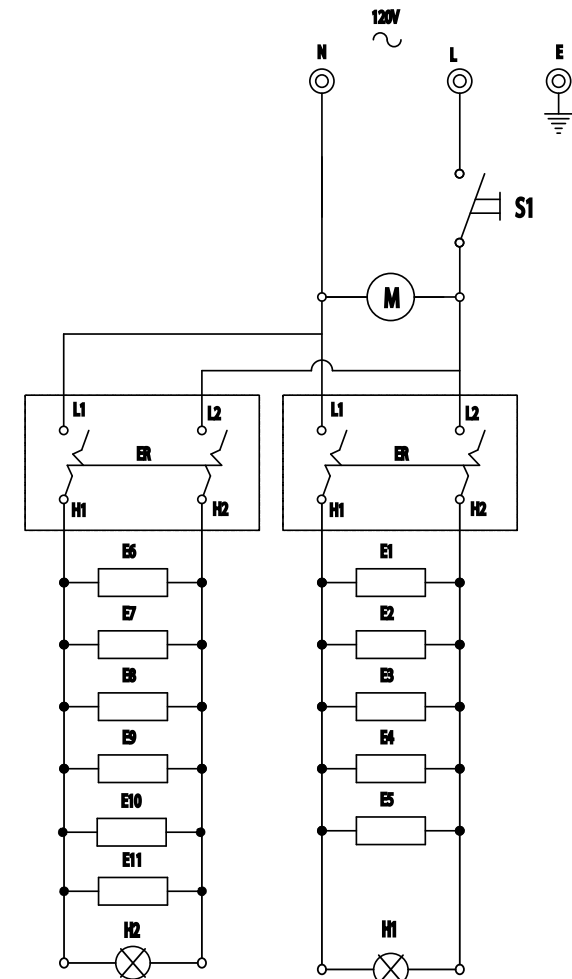
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

SAFETY

1. When this unit 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. The units are designed to operate on alternating current only (A.C.) DO NOT CONNECT TO DIRECT CURRENT (D.C.)
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.

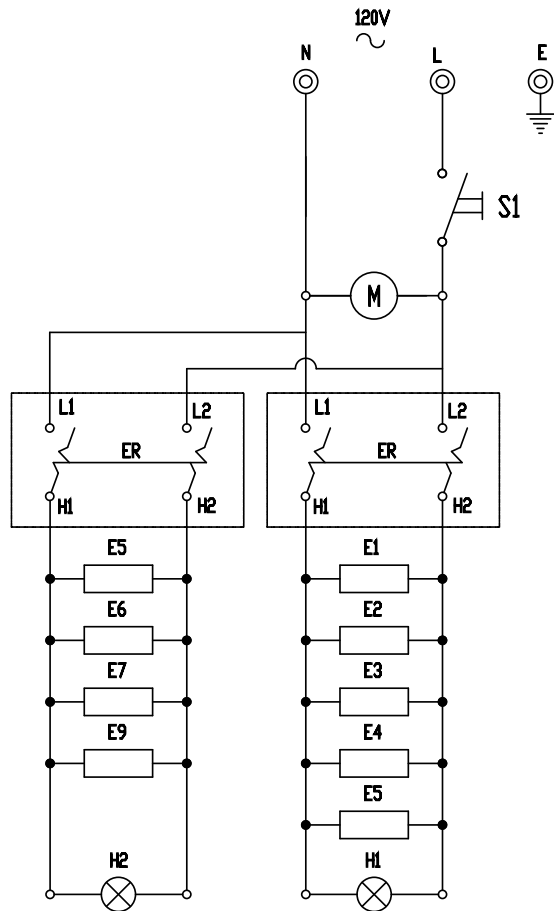
LEGEND	DESCRIPTION	PART NUMBER
ER	ENERGY REGULATOR	1-EGO-ER-120
E1/E9	ELEMENT - 80W/120V	5-120V-80W-HR
H1/H11	CONTROL PILOT LIGHT	1-PL-AMB
S1	MAIN SWITCH	1-RS-NI

WIRING DIAGRAM HOT DOG GRILL MODEL CODE: HDR0011

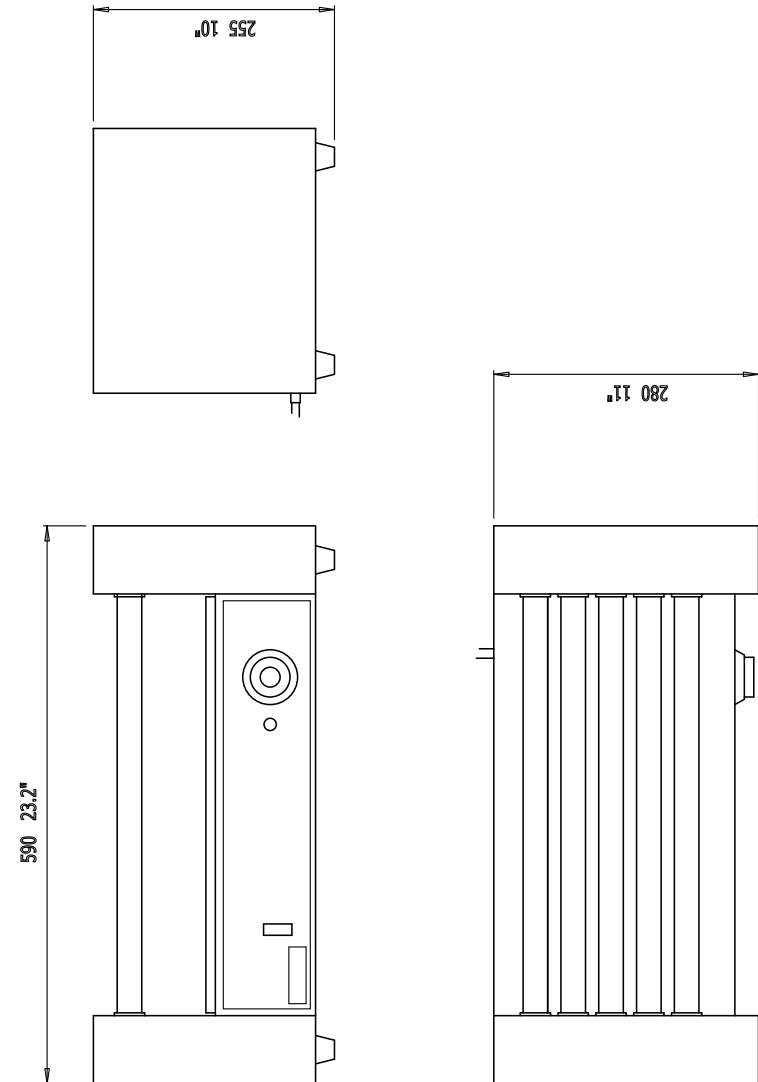


LEGEND	DESCRIPTION	PART NUMBER
ER	ENERGY REGULATOR	1-EGO-ER-120
E1/E9	ELEMENT - 80W/120V	5-120V-80W-HR
H1/H2	CONTROL PILOT LIGHT	1-PL-AMB
S1	MAIN SWITCH	1-RS-NI

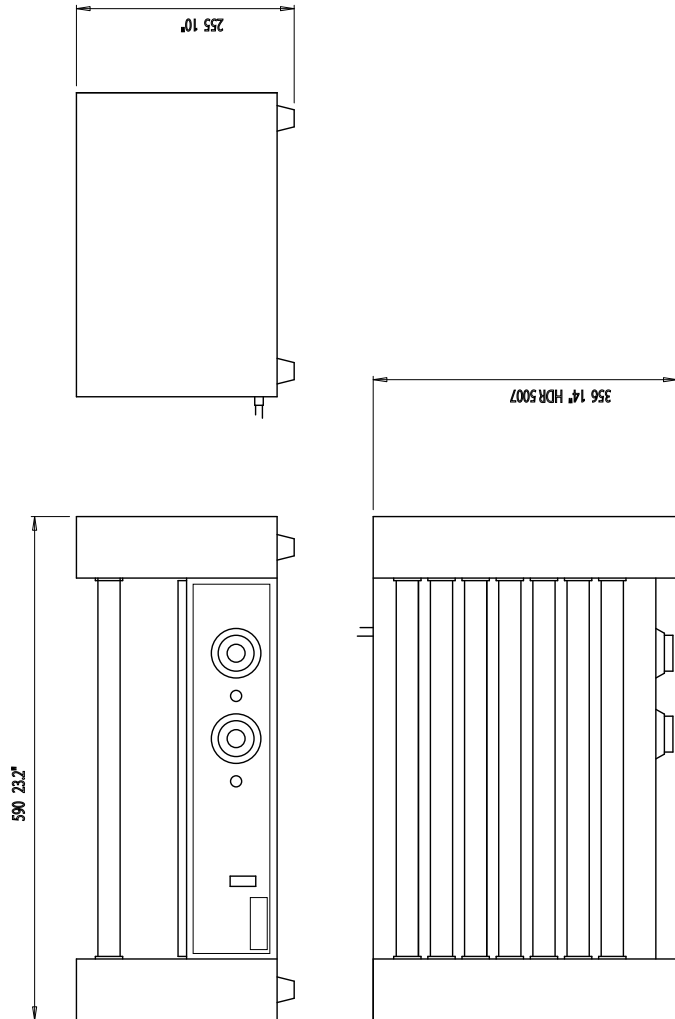
**WIRING DIAGRAM
HOT DOG GRILL
MODEL CODE: HDR0009**



**POSITIONING DIAGRAM
HOT DOG GRILL
MODEL:HDR0005**

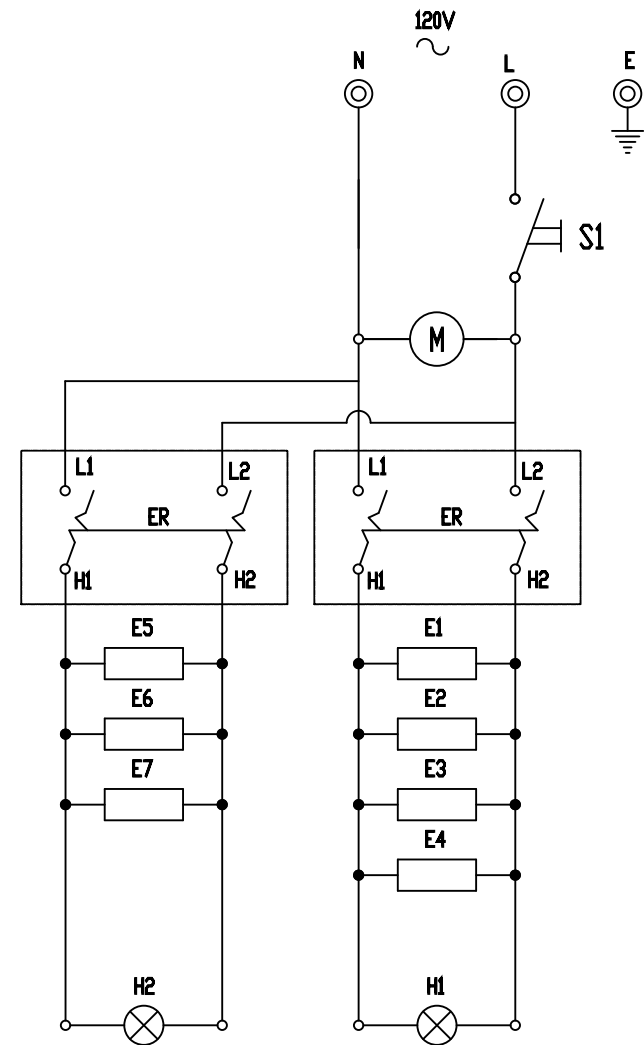


**POSITIONING DIAGRAM
HOT DOG GRILL
MODEL:HDR0007**



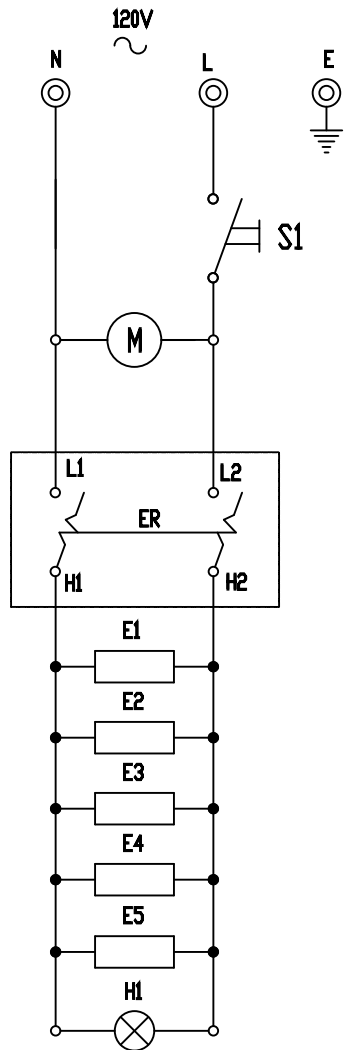
LEGEND	DESCRIPTION	PART NUMBER
ER	ENERGY REGULATOR	1-EGO-ER-120
E1/E7	ELEMENT - 80W/120V	5-120V-80W-HR
H1/H2	CONTROL PILOT LIGHT	1-PL-AMB
S1	MAIN SWITCH	1-RS-NI

**WIRING DIAGRAM
HOT DOG GRILL
MODEL CODE: HDR0007**

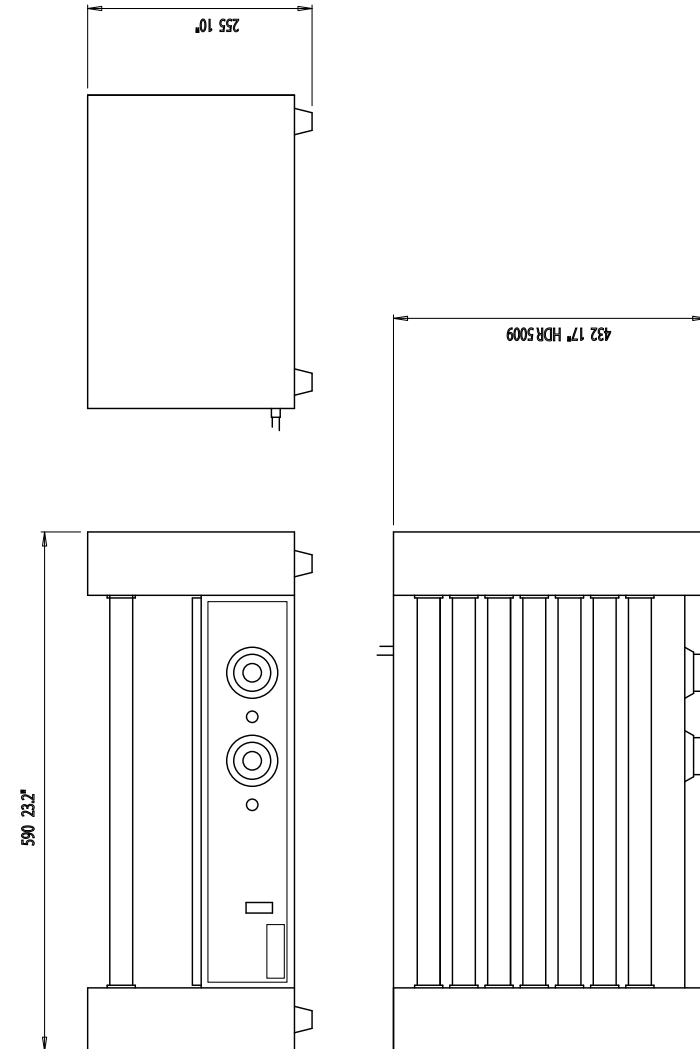


LEGEND	DESCRIPTION	PART NUMBER
ER	ENERGY REGULATOR	1-EGO-ER-120
E1/E5	ELEMENT - 80W/120V	5-120V-80W-HR
H1	CONTROL PILOT LIGHT	1-PL-AMB
S1	MAIN SWITCH	1-RS-NI

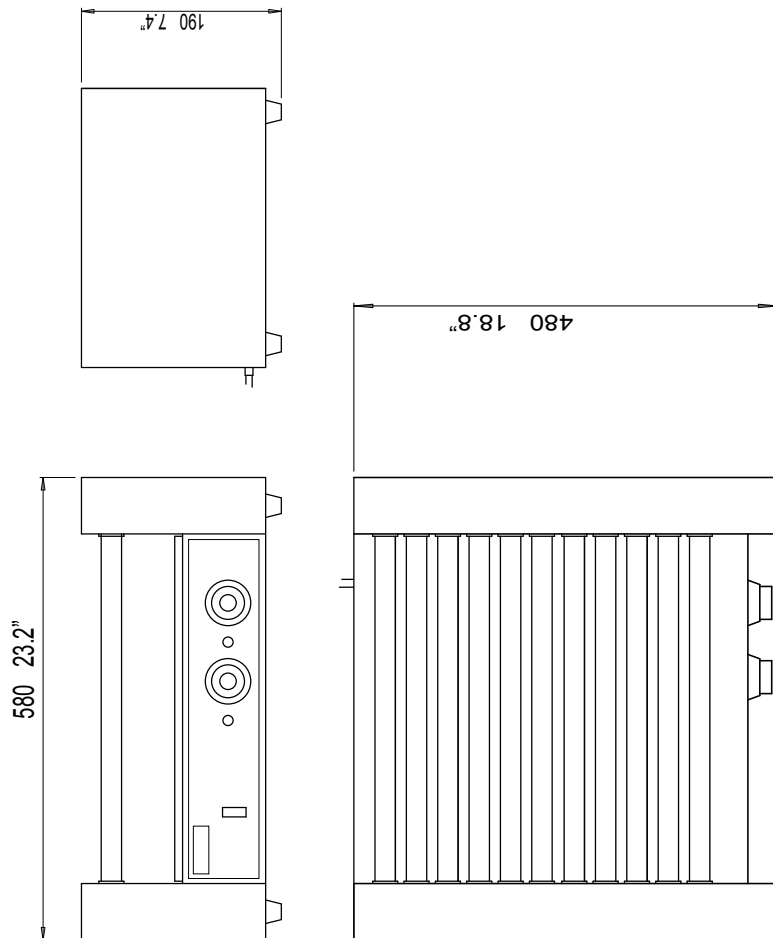
**WIRING DIAGRAM
HOT DOG GRILL
MODEL CODE: HDR0005**



**POSITIONING DIAGRAM
HOT DOG GRILL
MODEL:HDR0009**



**POSITIONING DIAGRAM
HOT DOG GRILL
MODEL:HDR0011**



ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V /Hz)	POWER (W)	PLUG TYPE
HDR0005	HOT DOG GRILL 5 ROLLERS	120 / 60	430	NEMA 5-15P
HDR0007	HOT DOG GRILL 7 ROLLER	120 / 60	590	NEMA 5-15P
HDR0009	HOT DOG GRILL 9 ROLLER	120 / 60	750	NEMA 5-15P
HDR0011	HOT DOG GRILL 11 ROLLER	120 / 60	910	NEMA 5-15P



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.