



ANVIL

Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-ICF0900

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.

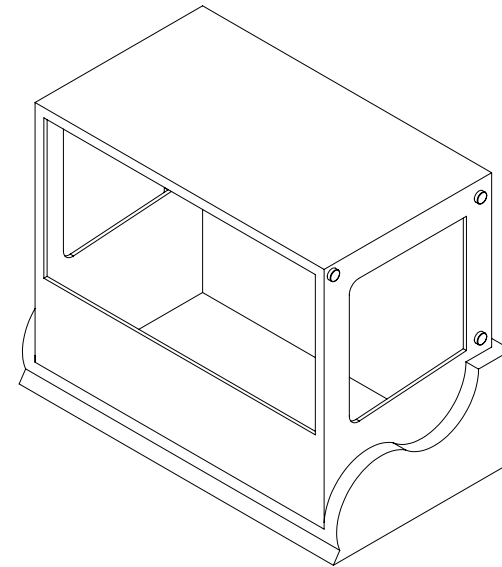
www.anvilworld.com

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.

**INSTALLATION OPERATION AND CARE OF
ICE CREAM COUNTER TOP FREEZER
MODEL: ICF0900/ ICF1200/ ICF1500**

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.

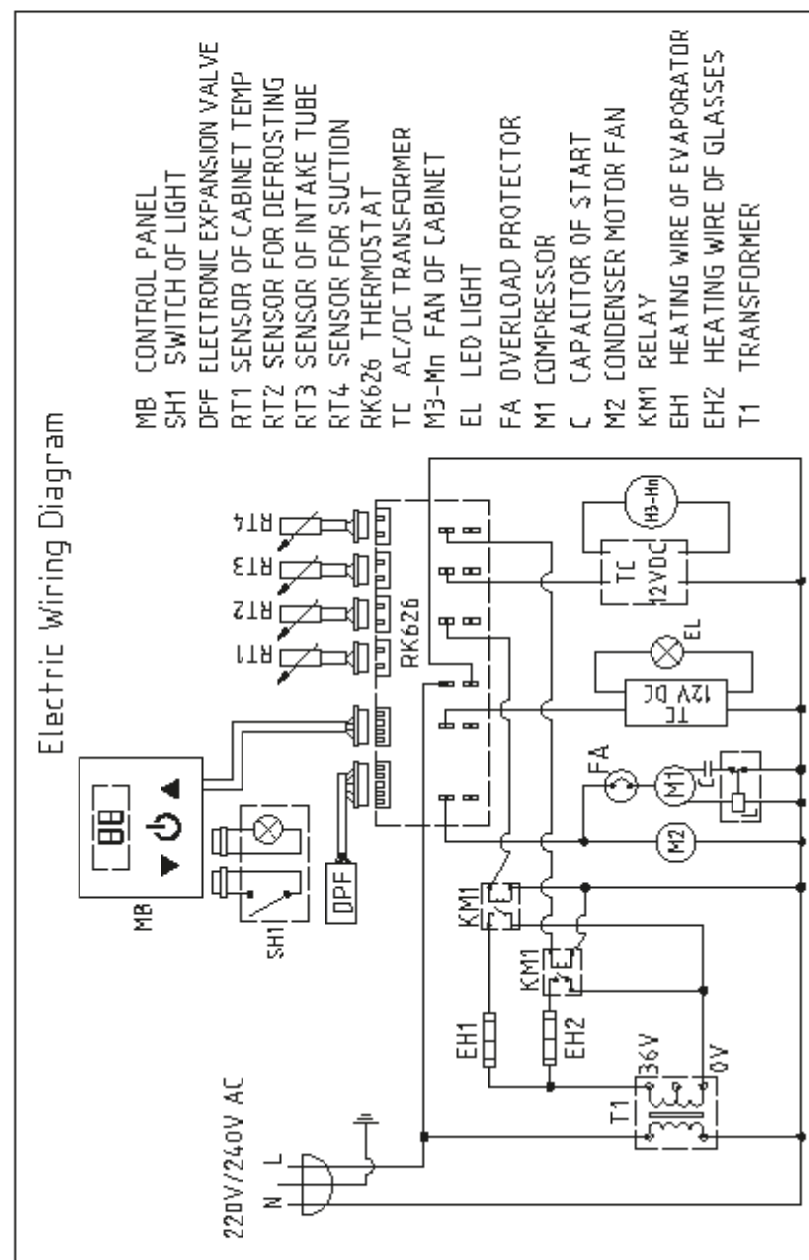


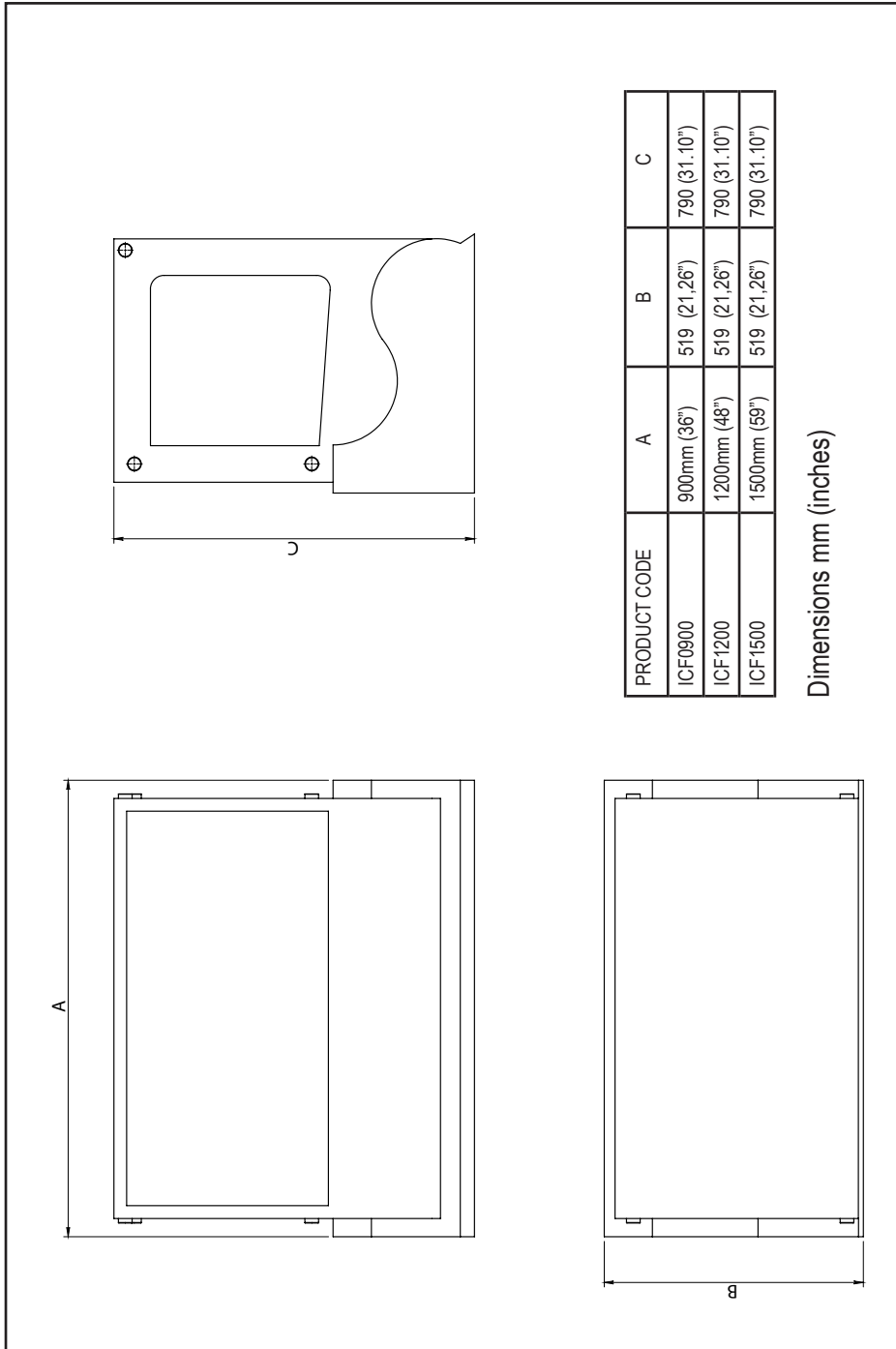
THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

GENERAL INSTALLATION AND OPERATION INSTRUCTIONS:

The Anvil Countertop Display cabinets are designed for illuminated display of food products at temperatures between -15° to -20° C. The cooling system ensures that the products placed inside can be stored at the correct temperature.

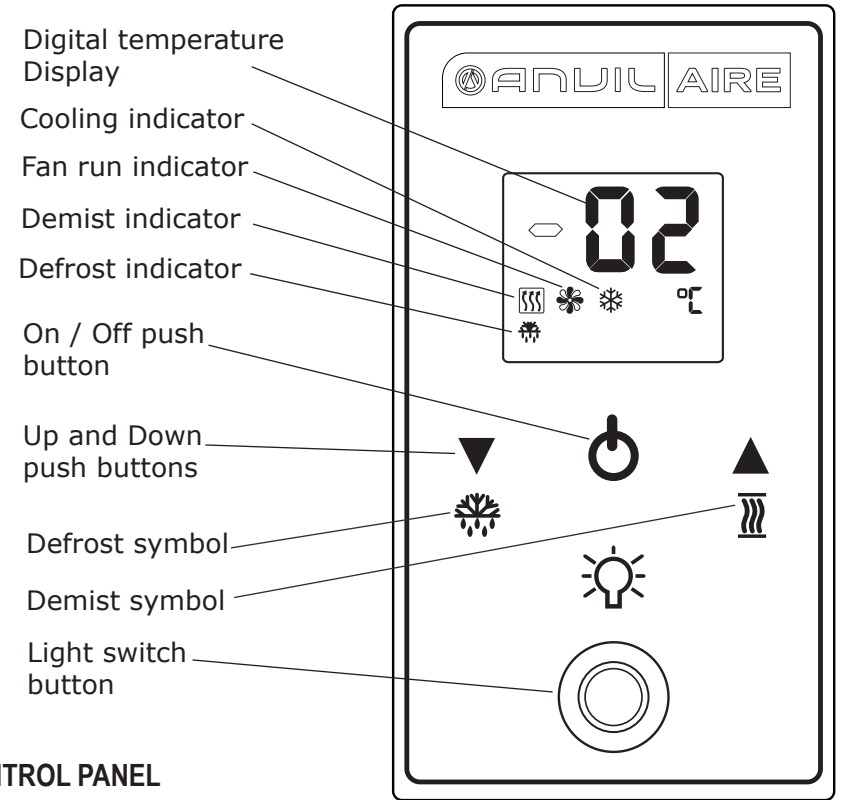
1. The unit can be either placed on a suitable work surface or it can be fitted into a countertop. Remember to install the unit in the most convenient location for ease of cleaning, maintenance and point of sale display.
2. IF THE UNIT HAS BEEN TRANSPORTED IN A NON-VERTICAL POSITION ALLOW AT LEAST 1 HOUR FOR THE OIL TO FLOW BACK INTO THE COMPRESSOR AFTER FINAL INSTALLATION BEFORE SWITCHING ON
3. Assemble the ice cream bin system and rear doors.
4. Remove all the protective film from exposed stainless steel parts and surfaces.
5. The unit is designed for food display. Clean carefully before using by following the specific cleaning instructions detailed later in this manual.
6. Plug the unit into a suitable power source as detailed later in this manual.
7. The unit is provided with an illuminated main switch. Operation of this switch turns on the unit and allows set up of the temperature.
8. Set the desired operating temperature on the digital controller. Specific setting instructions are detailed later in this manual.
9. The interior lights can be operated by using the lighting button located on the digital control.













SPECIFIC OPERATING INSTRUCTIONS

The following are the specific operating instructions to set the temperature controller. It is advisable not to reset the controller frequently.



CONTROL PANEL

1. Press the  button for 3 seconds to switch on the controller.
2. To set the temperature, press  for 1 second. The numerals will flash on the display. Adjust the temperature value up or down using the arrow buttons, the value will be stored automatically after 6 seconds.
3. The unit will start cooling after 3 minutes. The range is effective to -20°C
4. The unit has a preset defrost cycle of every 6 hrs for a 20 minute duration.
5. Manual defrosting can be initiated by pressing the  arrow for 3 seconds. The defrost symbol will illuminate on the digital display. The defrost mode can be exited by pressing the  arrow for 3 seconds.

6. Manual window demisting can be initiated by pressing the  arrow for 3 seconds. the demist symbol will illuminate on the display.
The demist mode can be exited by pressing the  arrow for 3 seconds.
7. The lights may be switched on or off by the touch sensitive switch marked 
8. To switch off the unit, press and hold the  button for 3 seconds.

CLEANING:

- 1) It is advisable to clean the interior of the machine as often as possible to maintain good hygiene standards.
- 2) Always ensure that the unit is disconnected from the main power supply before cleaning.
- 3) Do not use abrasive powders or solvents to clean this unit.
- 4) The unit should be cleaned with warm soapy water. Use only a damp cloth.
- 5) Dry the unit carefully with a cloth before turning back on.
- 6) IT IS ESSENTIAL THAT THE COOLING CONDENSOR IS CLEANED ON A REGULAR BASIS TO ENSURE OPTIMUM PERFORMANCE OF THE UNIT. THE CONDENSOR IS ACCESSIBLE BY REMOVING THE PANEL ADJACENT TO THE CONTROLLER.
CLEAN CAREFULLY WITH A SUITABLE SOFT BRUSH OR COMPRESSED AIR IF POSSIBLE.

THE UNIT SHOULD NEVER BE CLEANED USING A WATER JET OR SIMILAR PRESSURE CLEANING DEVICE.

SAFETY:

1. The units are designed to operate on alternating current only (A.C.).
DO NOT CONNECT TO DIRECT CURRENT (D.C.).
2. Ensure that the power supply cord does not come into contact with hot surfaces.
3. If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent.

4. Do not use the unit in a dusty environment or in an explosive atmosphere.
5. This unit is designed for indoor use only
6. BASIC SAFETY RULES
 - a. Do not touch the unit when hands and feet are wet
 - b. Do not use the unit when bare foot
 - c. The unit should never be used by children or untrained personnel
 - d. Do not pull on the electrical cord when unplugging the machine.

DESCRIPTION OF MODELS

MODEL	DESCRIPTION	CAPACITY	VOLTAGE (V/Hz)	POWER (WATTS)
ICF0900	ICE CREAM DISPLAY 0900mm	140L	230/50	487
ICF1200	ICE CREAM DISPLAY 1200mm	190L	230/50	487
ICF1500	ICE CREAM DISPLAY 1500mm	240L	230/50	487