



ANVIL

Installation, Operation and Care Manual

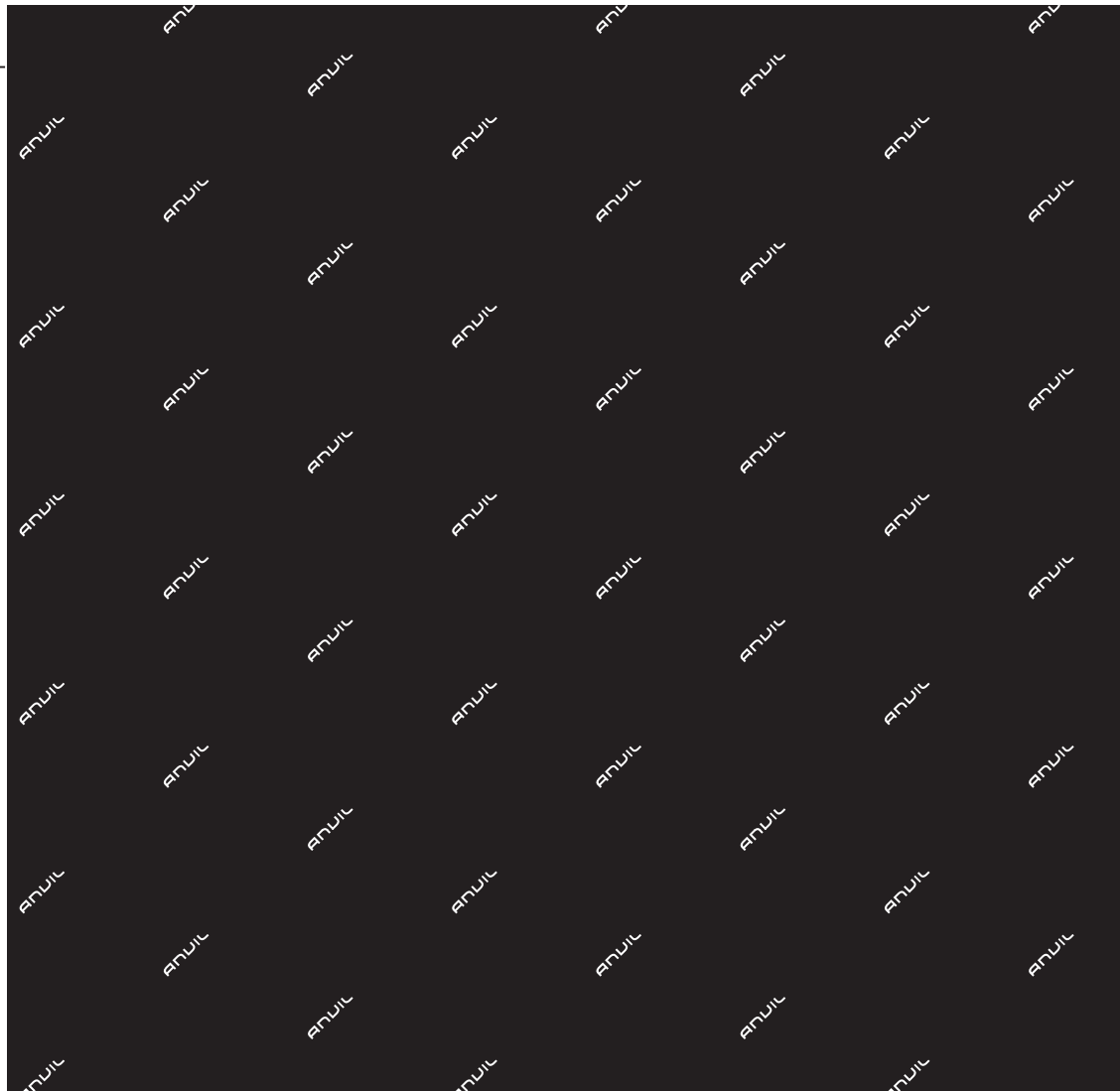


SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-LRG-PANOVENs

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 ONE
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

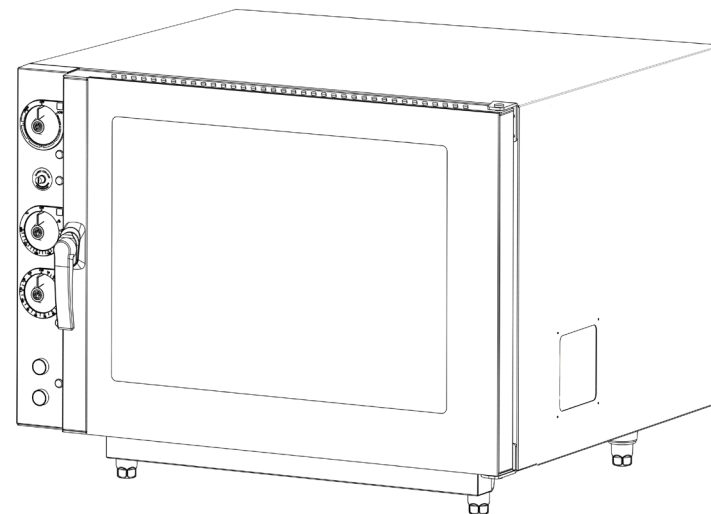
Register your warranty on-line now at www.anvilworld.com

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.

HEAVY DUTY ELECTRIC CONVECTION OVEN



**INSTALLATION OPERATION AND CARE OF
HEAVY DUTY ELECTRIC CONVECTION OVEN
MODELS: COA2010/COA2006**

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.



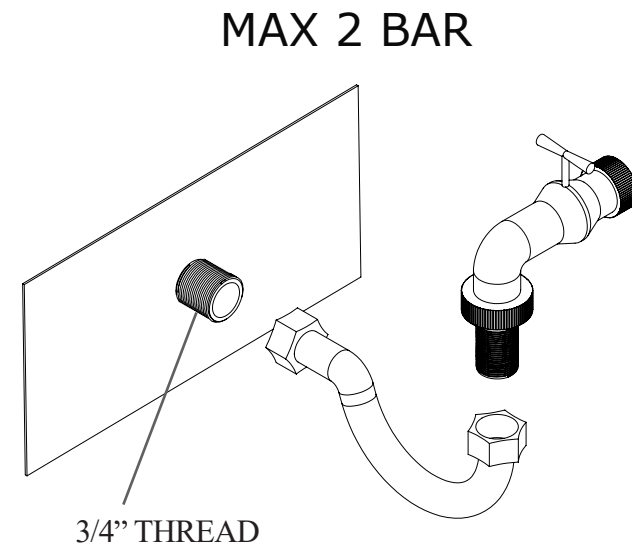
THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

1. Protective Film - Carefully remove the protective film from the stainless steel before using oven for the first time. If any glue residue should remain, remove it with a suitable solvent recommended for stainless steel. It is important to remove this film before installation and use otherwise it will stick onto the stainless steel and become very difficult to remove thereafter.
2. Positioning - Install the counter top 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. The oven requires a three phase connection. Please consult a qualified electrician.
4. **Earthing** - ANVIL convection ovens require a suitable earth connection.

WATER CONNECTION

1. This oven is supplied with a water spray steam function. A water connection may be fitted directly to the unit using $\frac{3}{4}$ " fittings. The water pressure should be between 0.5-2 bar
2. The water jet regulator regulates the amount of water injected into the oven over a period of time. Please note that in the position 'HI' the regulator will remain on all the time. Adjust the regulator clockwise to obtain the desired steaming effect. Any supply pressure above this requires the fitment of an inline pressure reducing valve.



OPERATING INSTRUCTIONS

Cooking cycle can be initiated as follows:

1. Set the cooking temperature by turning the temperature control knob to the desired temperature. When the indicator light turns off this indicates the desired temp has been reached.
2. Set the cooking timer to the desired time by turning the timer control knob. A warning buzzer will sound when timer has expired **.Note:** If the timer is set at '0' the oven will not energize the elements and the warning buzzer will sound.
3. Push green start button 'E'
4. Steam function is operated automatically by setting knob 'A'. Control is via an energy regulator. On maximum setting continuous steam is generated. Settings will vary according to the results required. For best results always keep a systematic record of times and temperatures for reference.
5. When the door is opened the fans and elements will turn off automatically to restart push the green start button 'E'.

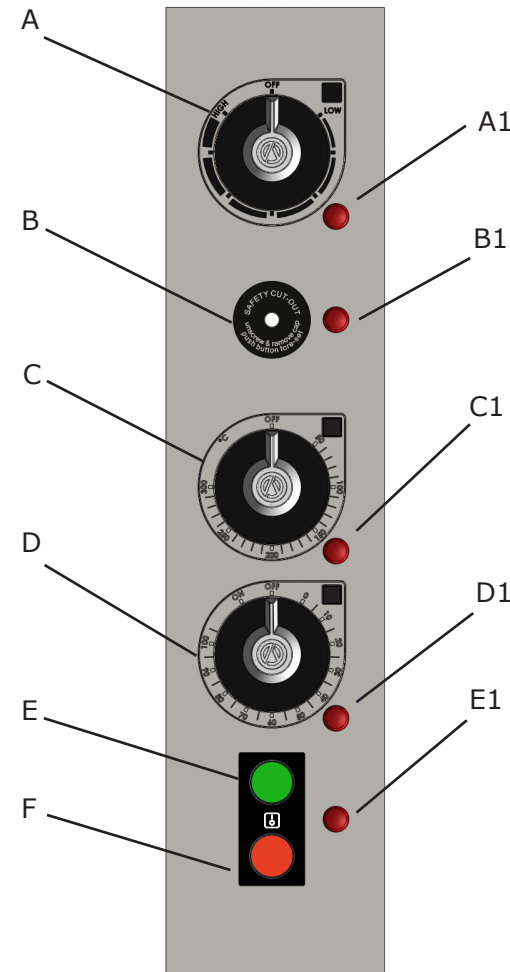
MODEL: HEAVY DUTY CONVECTION OVEN MODEL CODE :COA2010 AND COA2006

| Part No. | SCE Part No | SCE Part No | Description |
|----------|--------------------|-------------------|------------------|
| | COA2010 | COA2006 | |
| 45 | 82-6PAN-SS-DPAN | 82-6PAN-SS-DPAN | DRIP PAN |
| 46 | 3-DS-COA2010 | 3-DS-COA2006 | DOOR SEAL |
| 47 | 21-10PAN-INDOR-KIT | 21-6PAN-INDOR-KIT | INNER DOOR KIT |
| 48 | 82-6PAN-SS-HPB | 82-6PAN-SS-HPB | INNER DOOR HINGE |
| 49 | 6-DB-S2 | 6-DB-S2 | HINGE BUSHING |

MODEL: HEAVY DUTY CONVECTION OVEN
MODEL CODE :COA2010 AND COA2006

| Part No. | SCE Part No COA2010 | SCE Part No COA2006 | Description |
|----------|------------------------|------------------------|------------------------|
| 1 | | | DOOR DRIP TRAY |
| 2 | 21-10PAN-OTDOR-KIT | 21-6PAN-OTDOR-KIT | OUTER DOOR KIT |
| 3 | 7-OVEN-HANDLE-NEW | 7-OVEN-HANDLE-NEW | HANDLE |
| 4 | 82-6PAN-SS-DRLTH | 82-6PAN-SS-DRLTH | INNER DOOR CATH |
| 5 | 7-GB-PTFE-OD 15 X ID 4 | 7-GB-PTFE-OD 15 X ID 4 | DOOR BUMPER |
| 6 | 1-PBR-JES0002 | 1-PBR-JES0002 | STOP SWITCH |
| 7 | 7-MAG-COA1005 | 7-MAG-COA1005 | DOOR MAGNET |
| 8 | 1-PBG-JES0002 | 1-PBG-JES0002 | START SWITCH |
| 9 | 4-BEZ-DOA3001 | 4-BEZ-DOA3001 | TIMER BAZEL |
| 10 | 4-BEZ-CGA0008 | 4-BEZ-CGA0008 | 50-250 BAZEL |
| 11 | 3-FF-SAF-CAP | 3-FF-SAF-CAP | SAFETY CAP |
| 12 | 3-KNOB-LEAVER | 3-KNOB-LEAVER | KNOB |
| 13 | 4-FACIA-SAFETY | 4-FACIA-SAFETY | SAFETY CUT OUT STICKER |
| 14 | 4-BEZ-COA1006 | 4-BEZ-COA1006 | STEAM BAZEL |
| 15 | 1-PL-GP | 1-PL-GP | RED PILOT LIGHT |
| 16 | 6-FF-CG | 6-FF-CG | CABLE GLAND |
| 17 | | | CONTROLE PANEL |
| 18 | 1-ER-URS0012 | 1-ER-URS0012 | REGULATOR |
| 19 | 1-EGO-SAF-OVEN | 1-EGO-SAF-OVEN | SAFETY THERMOSTAT |
| 20 | 1-THERMO-TO-TEF | 1-THERMO-TO-TEF | CONTROLE THERMOSTAT |
| 21 | 1-AB-RED-240V | 1-AB-RED-240V | BUZZER |
| 22 | 1-2HR-COA2006 | 1-2HR-COA2006 | TIMER |
| 23 | 1-PS-COA1005 | 1-PS-COA1005 | DOOR SWITCH |
| 24 | 7-OVEN-HANDLE-NEW | 7-OVEN-HANDLE-NEW | DOOR LATCH |
| 25 | 1-220V-CONT-32A | 1-220V-CONT-32A | CONTACTOR 32A |
| 26 | 1-ORL-BSB4001 | 1-ORL-BSB4001 | OVERLOAD |
| 27 | 1-220V-CONT-40A | 1-220V-CONT-40A | CONTACTER 40A |
| 28 | 1-SV-2WAY | 1-SV-2WAY | WATER SOLENOID |
| 29 | 1-OVEN-LH | 1-OVEN-LH | OVEN LAMP |
| 30 | | | OVEN BODY |
| 31 | 3-GH-FFA3010 | 3-GH-FFA3010 | WATER HOSE |
| 32 | 10-SR-COA2010-1 | 10-SR-COA2006-1 | SELF RUNNERS LH |
| 33 | 82-10PAN-SS-FCASS | 82-6PAN-SS-FCASS | FAN COVER |
| 34 | 5-3000W-COA1010 | 5-2000W-COA1006 | ELEMENTS |
| 35 | 7-IMP-COA1006 | 7-IMP-COA1006 | IMPELLER BLADE |
| 36 | 1-MOT-COA1006 | 1-MOT-COA1006 | MOTOR |
| 37 | 10-SR-COA2010-2 | 10-SR-COA2006-2 | SELF RUNNER RH |
| 38 | | | CHIMNEY RESTRUCTURES |
| 39 | 6-OVEN-SHE-TS-1 | 6-OVEN-SHE-TS-1 | SELF |
| 40 | 7-FOOT-FFA2020 | 7-FOOT-FFA2020 | LEGS |
| 41 | 1-OVEN-LH | 1-OVEN-LH | OVEN LAMP |
| 42 | 82-6PAN-SS-TPHAS | 82-6PAN-SS-TPHAS | TOP HINGE |
| 43 | 6-OVEN-SHE-TS-1 | 6-OVEN-SHE-TS-1 | THUMB SCREW |
| 44 | 82-6PAN-SS-BTHAS | 82-6PAN-SS-BTHAS | BOTTOM HINGE |

CONTROL PANEL LAYOUT
COA2010 10 PAN
COA2006 6 PAN

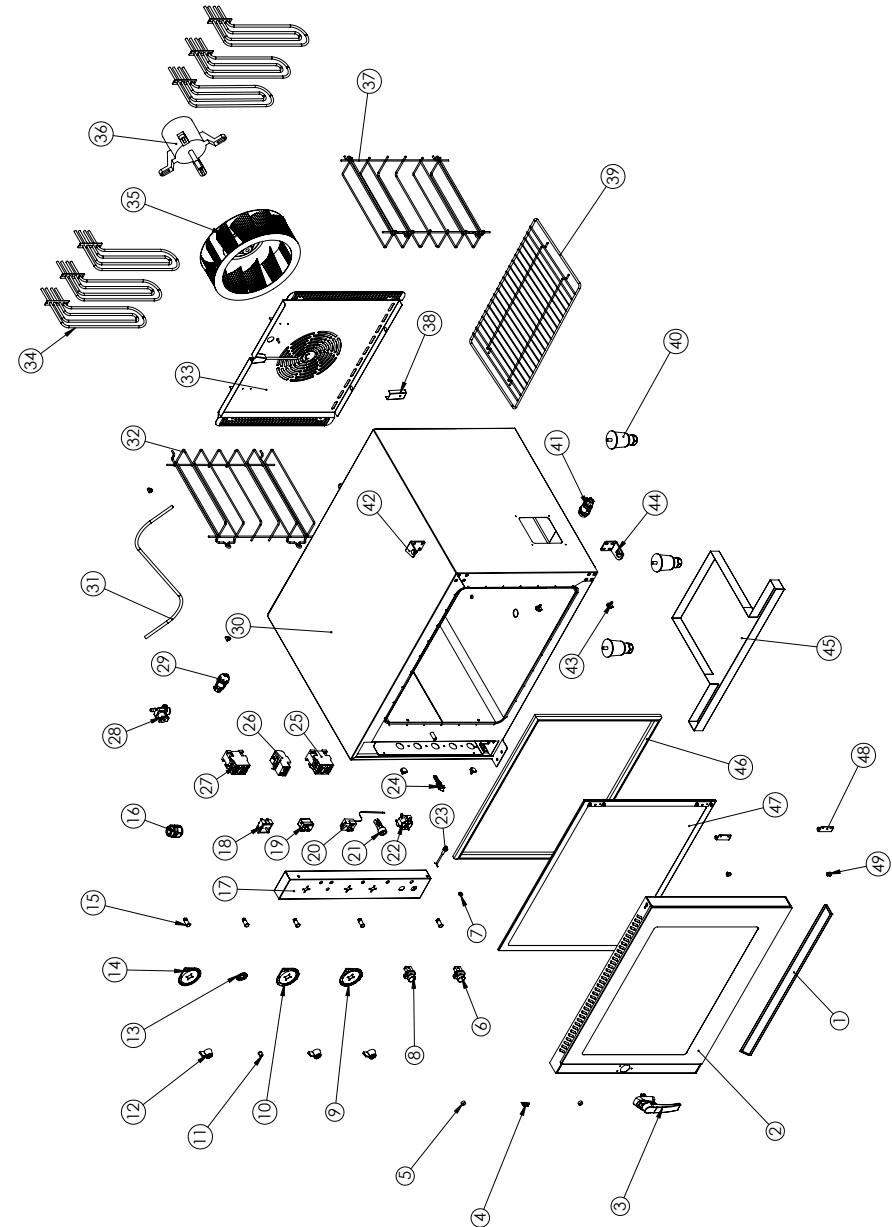


- A - Setting knob
- A1- Water jet indicator lamp
- B - Safety reset button
- B1 - reset indicator lamp
- C - Temperature control
- C1 - Temp. indicator lamp
- D - Timer control
- D1 - Timer indicator lamp
- E - Start push button
- F - Stop push button
- E1 - power indicator lamp

GENERAL GUIDELINES

- Always preheat the oven before cooking by setting the temperature control at the desired temperature. The oven is preheated when the indicator light goes out.
- Always use a lower temperature setting than recommended for a standard oven. The general rule of thumb is to subtract 10 °C –30 °C from the standard oven recipe.
- You should begin checking the progress of your food product in about half the time recommended for the same recipe cooked in a standard oven. Check for suggested time and temperature. Keep in mind that times may vary depending on the amount of product being cooked. The best results are always when a systematic record of times and temp is kept for reference.
- The COA2010 oven will hold up to 10 pans; the COA2006 oven will hold up to 6 pans. The size of the product will determine how many can be loaded.
- To minimize the shrinkage of roasted meats, place the meat directly on the racks and place a steel pan one half full of water in the bottom rack position. The water will keep the oven chamber more humid and the meat juices will evaporate less.
- Maintain equal loads when cooking more than one pan of product at a time. Smaller loads in one pan will cook at a different rate than larger ones in another.
- When baking light products such as light cake batter or custard, You may wish to experiment with leaving the oven off after preheating and loading for 7 – 10 minutes to allow the product time to set. Then finishing with the oven on. This will keep the product from rippling or being pushed by the fan.
- When starting off with frozen product, pre-heat the oven up to 40 degrees above the temperature you are going to cook. Load the product and reset the temperature for normal time.
- Always thaw meats in a refrigerator and temper the meat 30-45 minutes at room temp before cooking.

EXPLODED DIAGRAM HEAVY DUTY ELECTRIC CONVECTION OVEN COA2006/COA2010



WIRING DIAGRAM LEGEND**MODEL: HEAVY DUTY ELECTRIC CONVECTION OVEN****MODEL CODE: COA2010/COA2006**

| LEGEND | DESCRIPTION | PART NUMBER |
|-----------|--------------------------------------|-----------------|
| S2 | DOOR SWITCH | 1-PS-COA1005 |
| KM1 | ELEMENT CONTACTOR 220V | 1-220V-CONT-40A |
| KM2 | MOTOR CONTACTOR 220V | -32A |
| EH1 - EH6 | ELEMENTS (COA2010) | 5-3000W-COA1010 |
| M | MOTOR 380V (COA2010) | 10-MOT-COA1010 |
| EH1 - EH6 | ELEMENTS (COA2006) | 5-2000W-COA1006 |
| M | MOTOR (COA2006) | 10-MOT-COA1006 |
| HL1 | PILOT LIGHT MAIN | 1-PL-GP |
| HL2 | PILOT LIGHT SAFETY | 1-PL-GP |
| HL3 | PILOT LIGHT TIMER | 1-PL-GP |
| HL4 | PILOT LIGHT THERMOSTAT | 1-PL-GP |
| HL5 | PILOT LIGHT SOLENOID | 1-PL-GP |
| J | RELAY | 1-8PIN-RELAY |
| QF | MOTOR OVERLOAD | 1-ORL- BSB4001 |
| SB1 | STOP RED PUSH BUTTON N/C | 1-PBR-JES 0002 |
| SB2 | START GREEN PUSH BUTTON N/O | 1-PBG-JES 0002 |
| ST2 | ENERGY REGULATOR | 1-ER-UR0012 |
| ST1 | CONTROL THERMOSTAT | 1-THEEMO-TO-TEF |
| HA | BUZZER 220V | 1-ALARM-BELL |
| MR | INTERNAL FAN OVERTEMP. SAFETY SWITCH | |
| YV | SOLENOID | 1-SV-2WAY |
| OS | OVERTEMP SAFETY THERMOSTAT | 1-EGO-SAF-OVEN |
| HL | OVEN LAMP | 1-OVEN-LH |
| PT1 | 105 MINUTE TIMER | 1-2HR-COA2006 |
| PT2 | TIMER RELAY | |



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

STEAMING TIPS

- If the food is likely to release juices, the juices can be used to make a sauce
- Unless browned first, food that is steamed will be flavourful and succulent, but pale in colour. Simply serve with sauce garnish to add colour.
- Cooking time can be shortened if the food is cut into small pieces. For even cooking make sure the pieces are about the same size.
- When steaming meat, the steam will cause fat to melt and thereby reducing the fat content.
- Steamed whole fish retains its shape better than fish cooked in liquid.
- Do not sprinkle salt over vegetables, as it draws moisture out during cooking and may discolour them.

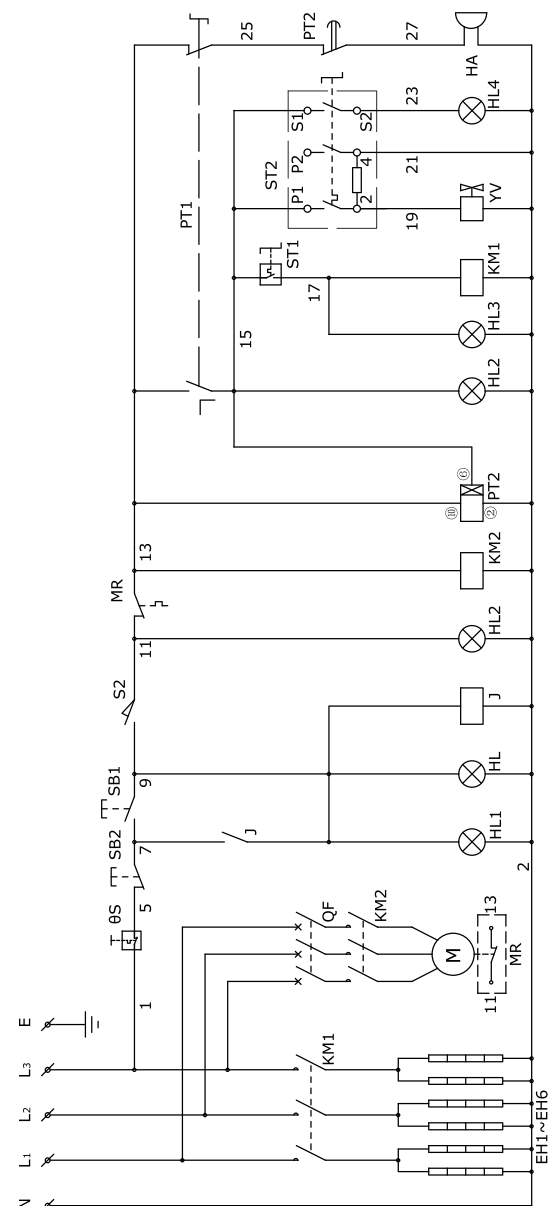
SUGGESTED COOK TIMES AND TEMPERATURES

| | PRODUCT | F° | C° | COOK TIME |
|----------|---|-----|-----|---------------|
| BEEF | HAMBURGER PATTIES 125 grams (3.3 OZ) | 400 | 205 | 8-10 MIN. |
| | MEAT LOAF | 325 | 165 | 40-45 MIN. |
| | ROLLED BEEF ROAST 5 - 7 Kg's (12-15 LBS) | 275 | 135 | 2-1/2 HRS. |
| | STANDING RIB ROAST 9 Kg (20 LBS. RARE) | 235 | 115 | 2-3/4 HRS |
| | POT PIES | 400 | 205 | 30-35 MIN |
| | STUFFED PEPPERS | 350 | 175 | 15-20 MIN |
| | LASAGNA | 260 | 125 | 90 MIN |
| | HOT DOGS | 325 | 165 | 10-15 MIN |
| PORK | BAKED, STUFFED PORK CHOPS | 375 | 190 | 25-30 MIN. |
| | BACON | 400 | 205 | 5-7 MIN. |
| VEAL | BONED VEAL ROAST 7 Kg (15 LBS) | 300 | 150 | 3 HRS 10 MIN. |
| LAMB | LAMB CHOPS | 400 | 205 | 7-8 MIN. |
| POULTRY | CHICKEN BREASTS & THIGHS | 300 | 175 | 40 MIN. |
| | CHICKEN BACKS & WINGS | 350 | 175 | 35 MIN. |
| | CHICKEN QUARTERED | 350 | 175 | 30 MIN. |
| | TURKEY ROLL 8Kg (18 LB.) | 310 | 155 | 3-3/4 HRS |
| | POT PIES | 400 | 205 | 30-35 MIN. |
| FISH | FISH STICKS | 335 | 170 | 16-18 MIN. |
| | COD, HALIBUT | 350 | 175 | 20 MIN. |
| SEAFOOD | PRAWNS BAKED STUFFED | 400 | 205 | 6-7 MIN. |
| | LOBSTER, BAKED STUFFED | 400 | 205 | 10 MIN. |
| | LOBSTER TAILS (FROZEN) | 425 | 220 | 9 MIN. |
| CHEESE | MACARONI & CHEESE CASSEROLE | 350 | 175 | 30 MIN. |
| POTATOES | POTATOES, BAKED (120 COUNT) | 400 | 205 | 50 MIN. |
| | POTATOES, SLICED OR DICED | 325 | 165 | 10 MIN. |
| PIES | FRESH APPLE PIE 750 grams 20 off (20-36 OZ each.) | 350 | 175 | 25-30 MIN. |
| | APPLE TURNOVERS | 350 | 175 | 15 MIN. |
| BREADS | BREAD 2.2 Kg (1 LB. LOAVES) | 325 | 165 | 30 MIN. |
| | HAMBURGER ROLLS | 275 | 125 | 15 MIN. |
| | YEAST ROLLS | 300 | 140 | 25 MIN. |
| | BISCUITS | 400 | 205 | 6 MIN. |
| | ROLLS, BROWN & SERVE | 350 | 175 | 15 MIN. |
| CAKES | CHOCOLATE CAKE | 325 | 165 | 20 MIN. |
| | DANISH PASTRY | 325 | 165 | 12 MIN. |
| | CINNAMON BUNS | 325 | 165 | 20 MIN. |
| COOKIES | SUGAR COOKIES | 275 | 125 | 15 MIN. |
| | CHOCOLATE CHIP COOKIES | 325 | 165 | 10 MIN. |

PLEASE NOTE THESE FIGURES ARE FOR GUIDELINE PURPOSES ONLY

WIRING DIAGRAM

MODEL: HEAVY DUTY ELECTRIC CONVECTION OVEN
MODEL CODE: COA2010/COA2006



ELECTRICAL CONNECTION INFORMATION

| MODEL | DESCRIPTION | VOLTS (V /Hz) | POWER (W) |
|---------|---|------------------------------|--------------|
| COA2010 | HEAVY DUTY ELECTRIC CONVECTION OVEN (OVEN 10 PAN) | 380/50 3P NEUTRAL & EARTH | 18000 |
| COA2006 | HEAVY DUTY ELECTRIC CONVECTION OVEN (OVEN 6 PAN) | 380/50 3P NEUTRAL & EARTH | 12000 |



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.



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

Allow the cooking chamber to cool down before cleaning

1. Prevent food from blocking the flow of drain water from the oven.
2. Clean the oven daily after use, at a temperature of 40 to 50 degrees with suitable detergents that do not contain caustic.
3. The interior and exterior of the oven are manufactured from stainless steel and can be cleaned easily with any cleaner recommended for stainless steel. DO NOT USE ANY ABRASIVE PRODUCTS SUCH AS STEEL WOOL TO SCOUR THE UNIT.
4. Side racks and the fan filters cover are removable. Clean fan grease filter with degreasing agent.
5. The unit is fitted with Low "E" glass which reflects heat inward making heat retention more efficient. Scouring with abrasive cleaners will damage coating and invalidate warranty.
6. The shelves and sheet pans may be washed in hot soapy water or in your dishwasher.



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



BEFORE USING THE APPLIANCE FOR THE FIRST TIME CLEAN THE METAL PARTS WITH HOT WATER AND SOAP AND THOROUGHLY RINSE THEM. HEAT THE OVEN USING THE BAKE CONTROL TO APPROXIMATELY 300°C FOR 30 MINUTES TO ELIMINATE ANY THERMAL INSULATION ODOURS.



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 these ovens are 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. Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
3. Supervision is necessary when the appliance is used in close proximity to children.
4. Use only earthed outlets matching the serial plate voltage.
5. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
6. Use equipment in a flat level position.
7. Do not stand on left side of the door when opening as the steam and heat will escape and may cause burns.
8. The equipment may be hot, even though the pilot light is not on.
9. Do not operate if equipment has been damaged or is malfunctioning in any way.
10. These ovens are designed to run only on alternating current (A.C.)
DO NOT CONNECT TO DIRECT CURRENT (D.C)

POSITIONING DIAGRAM HEAVY DUTY ELECTRIC CONVECTION OVENS COA1010/COA1006

