



ANVIL

Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-PWK0007

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

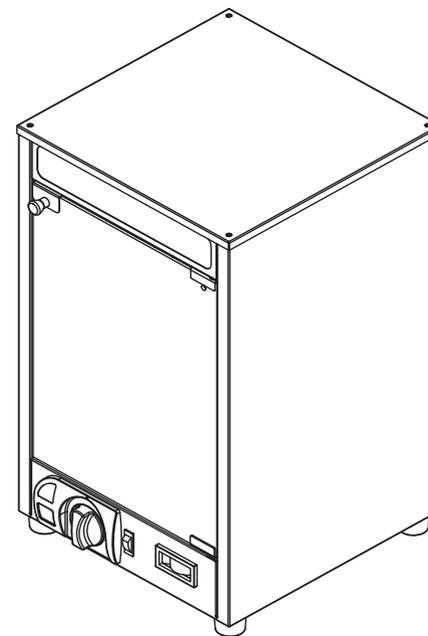
Register your warranty on-line now at www.anvilworld.com

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.

PIE WARMER



**INSTALLATION OPERATION AND CARE OF
PIE WARMER MODELS: PWK0007 R04 / PWA1007 R01**

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. This unit has been designed for countertop display of food such as pies and sausage rolls . The heater system ensures that the products placed inside can be stored and served at the correct temperature and humidity. An internal lighting system enhances the products displayed.
2. There are three wire shelves provided with the unit. The wire shelves must be positioned with the four legs inside the support runner this prevents the shelf from sliding forward or backward.
3. Install the unit in the most convenient location for the ease of cleaning, maintenance and point of sale of display.
4. The temperature is manually controlled.
5. The unit has a temperature gauge to monitor the temperature inside the unit.
6. There is a removable crumb tray positioned at the front of the unit.

MODEL: PIE WARMER 450
MODEL CODE :PWA1007 REV.0

Part No.	Description
1	LID PANEL
2	TOP GLASS
3	BODY ASS
4	WIRE COVER ANGLE
5	COOL WHITE 14W ENERGY SAVER
6	PORCELAIN LAMP HOLDER
7	DOOR MAGNET
8	BUSH
9	DOOR HINGE
10	DOOR GLASS
11	ELEMENT MOUNTING BRACKET
12	GASSTRONORM CONTAINER
13	WATER DISH HOLDER
14	TOP GLASS DISPLAY
15	DOOR HANDLE BACK
16	DOOR HANDLE
17	DOOR KNOB
18	CONTROL PANEL
19	PILOT LIGHT
20	CONTROL KNOB
21	INDICATING THERMOMETER
22	ROCKER SWITCH
23	THERMOSTAT
24	CABLE STRAIN
25	FEET
26	ELEMENT BRACKET SUPPORT
27	1500W ELEMENT
28	POWER CORD
29	BASE COVER
30	SHELF
31	CRUMB TRAY
32	L/H FRONT ANGLE GLASS
33	R/H FRONT ANGLE GLASS
34	SHELF RUNNER
35	FRONT GLASS

SPECIFIC OPERATING INSTRUCTIONS

1. The unit is provided with a small humidity pan and mounted in the internal bottom plate. Should humidity be required this must be filled with 600 ML of water and the level must be monitored on a regular basis.
2. For servicing, the unit is provided with a removable bottom panel.
3. For changing the top light bulb, the four screws holding the top lid must be removed. Lift off the lid and the light fitting is accessible.
4. For ease of cleaning remove Gastronorm container.



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

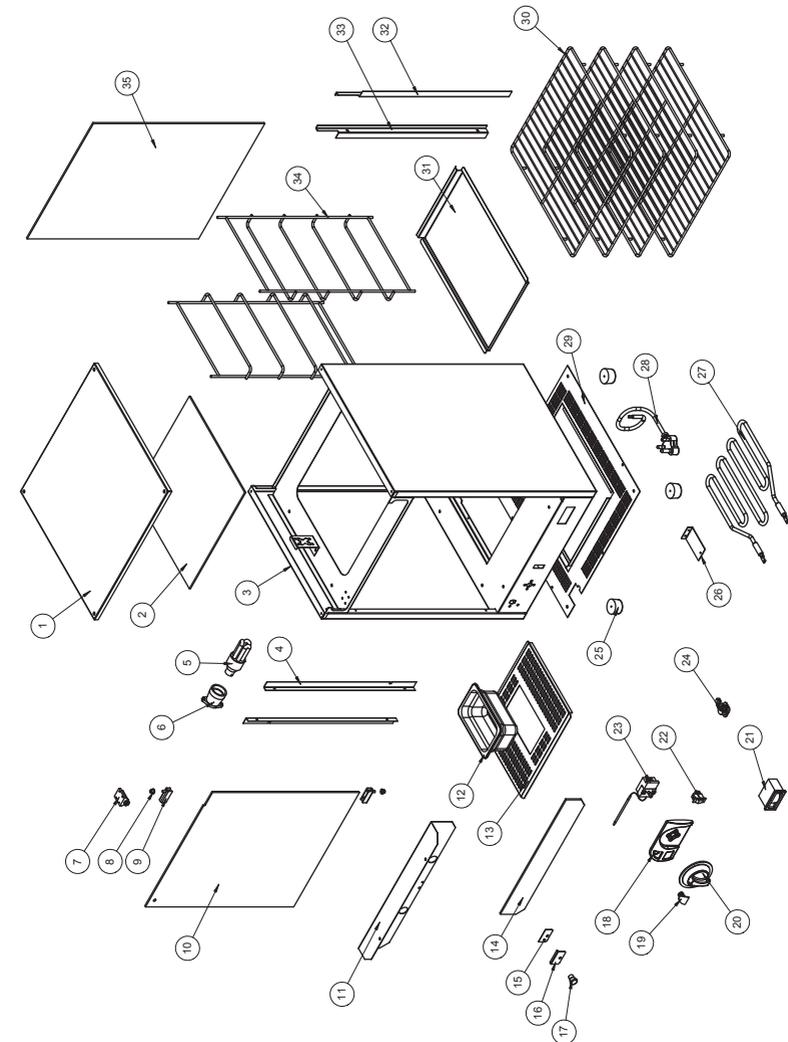
CLEANING

1. Always ensure that the unit is disconnected from the mains power supply before cleaning
2. This appliance 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 unit with a dry cloth and wait at least half an hour before re - connecting to the mains outlet.



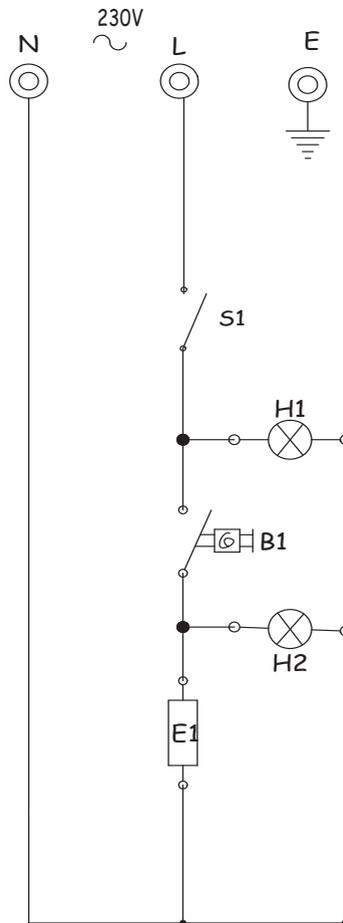
THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH

EXPLODED DIAGRAM PIE WARMER 450MM WIDE MODEL: PWA1007 R00



WIRING DIAGRAM
PIE WARMER 450MM WIDE
MODEL CODE: PWA1007 R00

LEGEND	DESCRIPTION	PART NUMBER
S1	ROCKER SWITCH	1-RS-NI
B1	THERMOSTAT	1-THER-PWK0001
H1	INTERIOR LIGHT	1-LB-PWA0001
E1	ELEMENT 750W/230V	5-1500-PWA0001
H2	PILOT LIGHT	1-PL-BMA0001



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

- When this appliances 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.
- Do not operate without the crumb tray, as it will cause burn marks on the counter top.
- Use the appliances on an individual 15A mains outlet only.
DO NOT OVERLOAD THE CIRCUIT.
- Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
- Supervision is necessary when the appliance is used in close proximity to children.
- If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent.
- Use only earthed outlets matching the serial plate voltage.
- Have equipment installed by a qualified person in accordance with local codes and ordinances.
- Use equipment in a flat level position.
- The equipment may be hot, even though the pilot light is not on.
- Do not operate if equipment has been damaged or is malfunctioning in any way.
- These appliances are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**

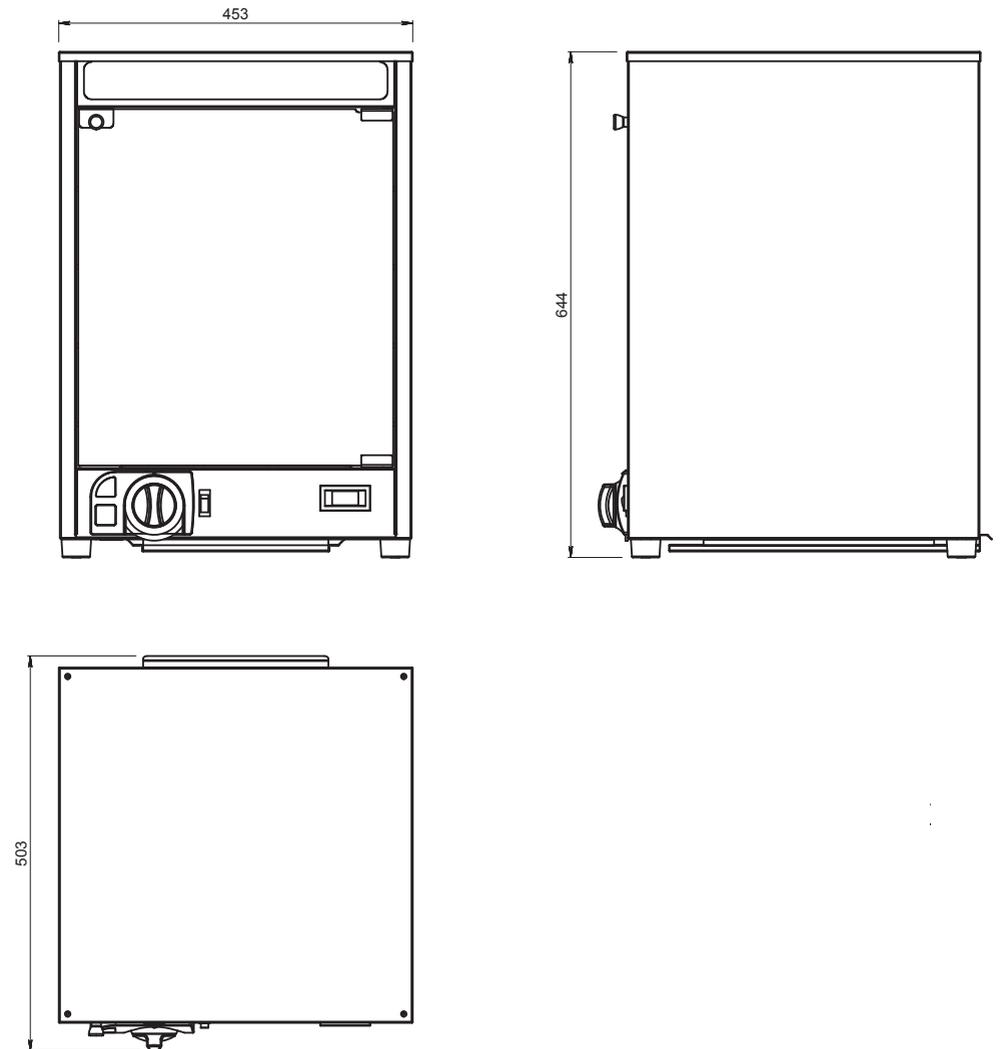
ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
PWK0007	PIE WARMER MINI	230V/50Hz	750
PWA1007	PIE WARMER 450 WIDE	230V/50Hz	1500



IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE 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.

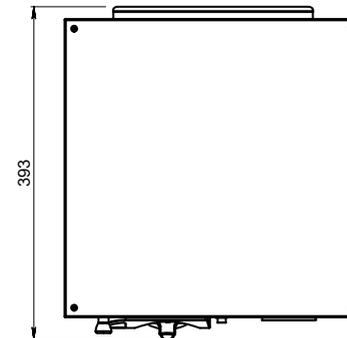
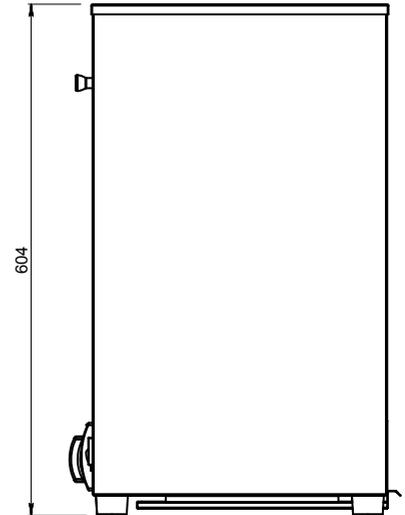
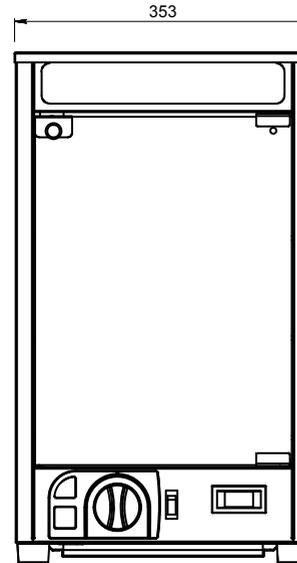
POSITIONING DIAGRAM PIE WARMER 450MM WIDE MODEL: PWA1007



MODEL: PIE WARMER MINI
MODEL CODE :PWK0007 R04

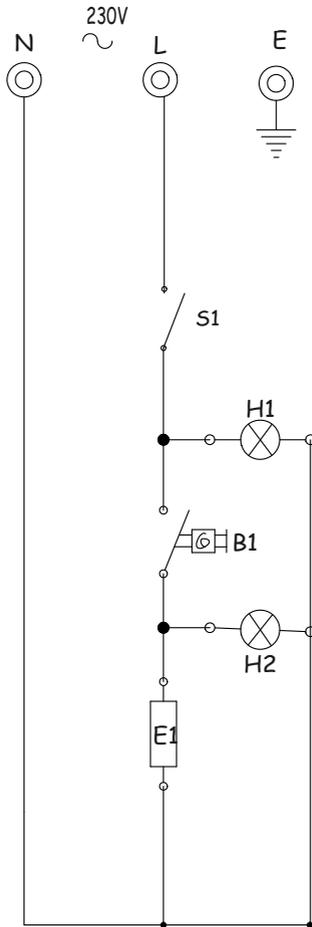
Part No.	Description
1	TOP COVER
2	INNER GLASS
3	COOL WHITE ENERGY SAVER LIGHT BULB
4	PORCELAIN LAMP HOLDER
5	DISPLAY GLASS
6	GASTRONORM PAN
7	GASTRONORM HOLDER
8	HINGE BUSH, HINGE AND MAGNET SET
9	DOOR CATCH
10	DOOR HANDLE
11	FRONT GLASS DOOR
12	KNOB
13	PILOT LIGHT
14	FASCIA PANEL
15	ROCKER SWITCH
16	TEMPERATURE GAUGE
17	CABLE RELIEF
18	ELEMENT
19	FOOT
20	BOTTOM COVER
21	THERMOSTAT
22	POWER CABLE
23	ANGLE SHELF
24	OUTER ENCLOSRE
25	CRUMB TRAY
26	SHELF RUNNER
27	FRONT GLASS

POSITIONING DIAGRAM
PIE WARMER MINI
MODEL: PWK0007



**WIRING DIAGRAM
PIE WARMER
MODEL CODE: PWK0007 R02**

LEGEND	DESCRIPTION	PART NUMBER
S1	ROCKER SWITCH	1-RS-NI
B1	THERMOSTAT	1-THER-PWK0001
H1	INTERIOR LIGHT	1-LB-PWA0001
E1	ELEMENT 750W/230V	5-750-PWA0002
H2	PILOT LIGHT	1-PL-BMA0001



**EXPLODED DIAGRAM
PIE WARMER
MODEL: PWK0007 R04**

