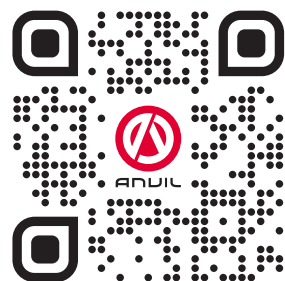




ANVIL

Installation, Operation and Care Manual

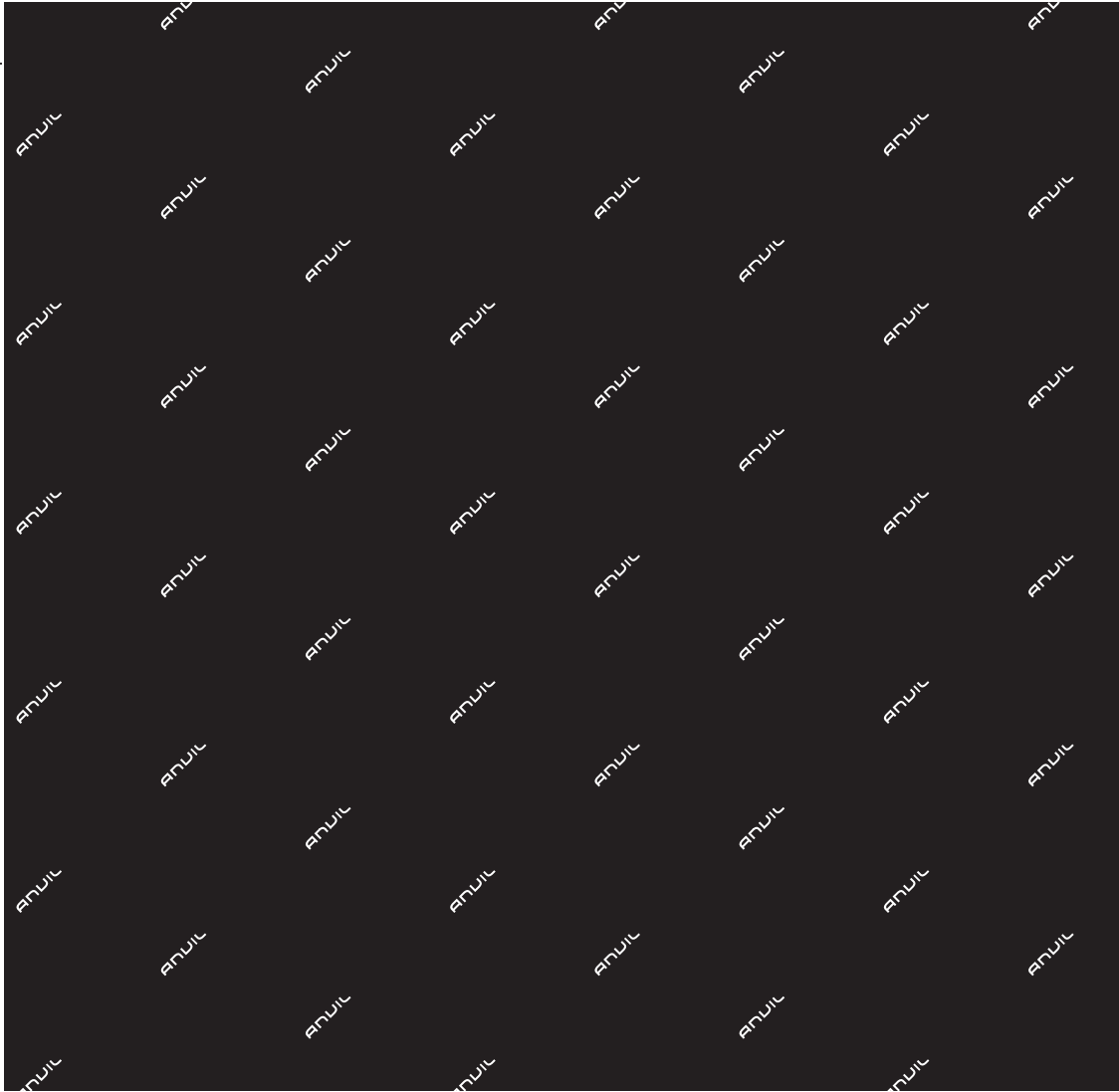


SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-VTA0101

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 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

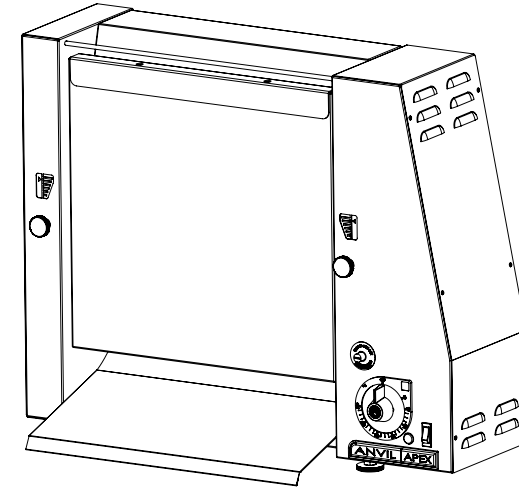
Register your warranty on-line now at www.anvilworld.com

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.

VERTICAL BUN TOASTER



**INSTALLATION AND SERVICING OF
SINGLE VERTICAL BUN TOASTER
MODEL: VTA0101**

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.

SETUP INSTRUCTIONS

- The vertical toaster is a heavy-duty electrical appliance capable of toasting a variety of bread products.
- The temperature is thermostatically controlled between the range of 50°C and 250°C.
- A signal lamp adjacent to the thermostat indicates when the heating elements are energized.
- Install the vertical toaster in the most convenient location for ease of cleaning, maintenance and general operation.
- The vertical toaster has an exit chute for front access.
- The teflon sheet provided must be fitted over the heating plate to prevent buns from sticking. Position +/- 50mm over the front of the heating plate and secure with the bracket provided.



Do not use tinfoil as a substitute for the teflon sheet. This will create excessive heat build up in the unit, cause the buns to stick and a risk of fire. This will lead to premature failure of the elements. The use of tin foil will invalidate the warranty.

PARTS LIST VERTICAL TOASTER VTA0101

Part No.	Description
54	PLATE NUT
55	KNURLED KNOB
56	KNOB SHAFT
57	DRIVE CHAIN
58	MOTOR SPROCKET 17T ID10
59	MOTOR SPROCKET 25T
60	BEARING 608 ZZR
61	CONVEYOR BELT

PARTS LIST VERTICAL TOASTER VTA0101

Part No.	Description
28	ILLUMINATED ROCKER SWITCH
29	ROTISSERIE MOTOR
30	SAFETY THERMOSTAT 350C
31	THERMOSTAT 50-250C
32	POWERCORD
33	TEFLON SHEET
34	STRAIN RELIEF
35	LEVER KNOB
36	KNOB INSERT
37	ADJUSTABLE FOOT
38	INSULATING BLANKET
39	SAFETY CUT-OUT CAP
40	CONNECTOR BLOCK
41	50-250 BEZEL
42	SAFETY CUT-OUT FACIA
43	BEZEL FOR DOMED LABEL
44	DOMED LABEL APEX
45	2200W ELEMENT
46	CHAIN SPROCKET SPACER
47	HEATING PLATE
48	CONVEYOR SPROCKET
49	TEFLON TENSIONER LONG
50	TEFLON TENSIONER SHORT
51	DRIVE SHAFT
52	IDLE SHAFT
53	SUPPORT BAR
54	PLATE NUT

SPECIFIC OPERATING INSTRUCTIONS

- The gap between the conveyor and heating plate is adjusted by rotating the adjuster knobs located on the left and right side of the unit. See figure 1. The gap should be set so as to apply enough pressure on the face of the bun to ensure good contact with the heating plate but not too tight so as to deform the bun. The thickness indicator on the front of the unit shows the widest position at the top and narrowest position at the bottom.
- The temperature is thermostatically controlled between the range of 50°C and 250°C.
- A signal lamp adjacent to the thermostat indicates when the heating elements are energized. When the unit has reached the set temperature the lamp will go out. On initial start up this will take \pm 15 minutes, wait until lamp has gone out before toasting.
- In the event of overheating, there is a safety thermostat that will automatically switch off the unit. This thermostat is located at the front of the unit near the control panel. To reset the unit, unscrew the cap and press in the pin.
- The Teflon sheet ensures that the buns pass smoothly over the heating plate. The unit should not be operated without the sheet in place. When the Teflon sheet is worn or damaged it should be replaced, spare sheets are available from the suppliers agent.

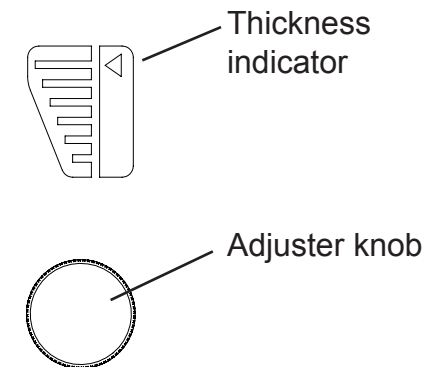


Figure 1.



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.

CLEANING

1. Always ensure that the toaster is disconnected from the main power supply before cleaning.
2. The toaster should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
3. The rear panel can be removed for access to the conveyor.
4. Wipe off the toaster with a dry cloth and wait at least half an hour before connecting to the mains outlet.

SAFETY

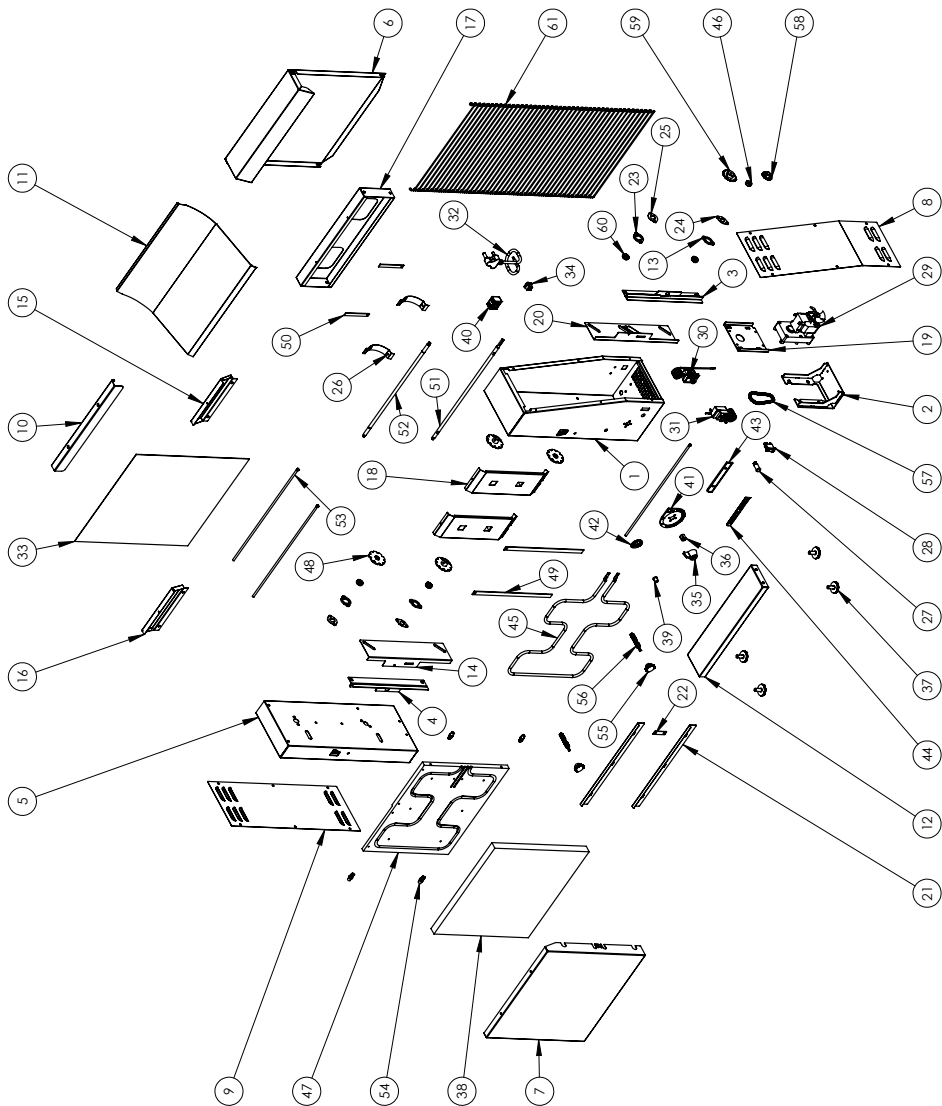
READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. The appliance is designed to operate on alternating current (A.C.) only. **DO NOT CONNECT TO DIRECT CURRENT (D.C.).**
2. Care should be taken when operating the units as there will be **HOT SURFACES** which can cause serious burns.
3. Ensure that 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. Use equipment in a flat level position.
8. Do not operate unattended
9. The equipment may be hot, even though the pilot light is not on.
10. Do not operate if equipment has been damaged or is malfunctioning in any way.

PARTS LIST VERTICAL TOASTER VTA0101

Part No.	Description
1	RHS ENCLOSURE SUB-ASS
2	MOTOR CHASSIS
3	RHS ADJUSTMENT PLATE
4	LHS ADJUSTMENT PLATE
5	LHS ENCLOSURE
6	OUTER COVER
7	INSULATION COVER
8	RHS COVER
9	LHS COVER
10	COFLON PLATE
11	EXIT GUIDE
12	BASE PANEL
13	BEARING HOLDER
14	LHS SIZE INDICATION PLATE
15	BREAD GUIDE LEFT
16	BREAD GUIDE RIGHT
17	TENSION BRACKET
18	TENSION PLATE
19	MOTOR PLATE
20	RHS SIZE INDICATION PLATE
21	ELEMENT CLAMP
22	THERM CLAMP PLATE
23	TOP BEARING HOLDER
24	BEARING CLAMP
25	TOP BEARING CLAMP
26	OUTER TENSIONER
27	PILOT LAMP RED

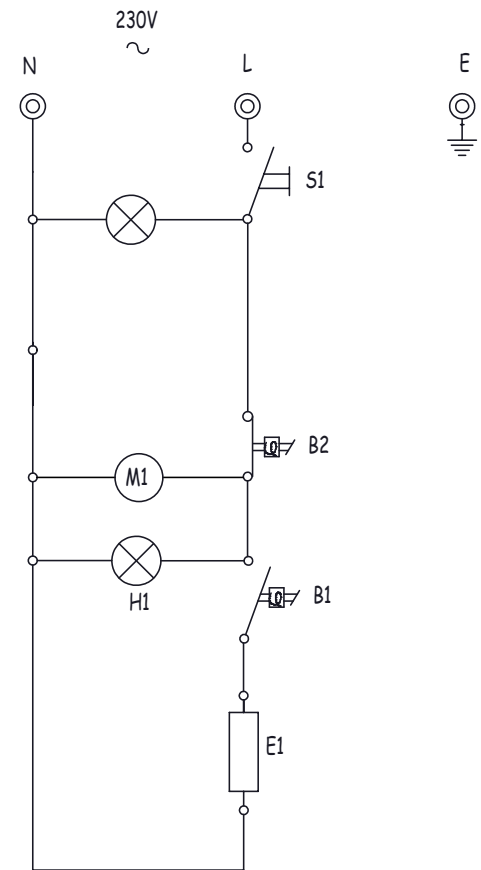
**EXPLODED DIAGRAM
VERTICAL TOASTER
VTA0101**



ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
VTA0101	VERTICAL TOASTER	230/50	2200

**WIRING DIAGRAM
VERTICAL TOASTER VTA0101**



WIRING DIAGRAM LEGEND VERTICAL TOASTER VTA0101

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-TOASTER
E1	ELEMENT - 2200W / 230V	5-2200W-VT
H1	PILOT LAMP FOR THERMOSTAT	1-PL-GP
S1	MAIN SWITCH	1-17-TAF
M1	ROTISSERIE MOTOR	1-GMOT-CGA0008
B2	SAFETY THERMOSTAT	1-EGO-SAF-OVEN



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.



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

POSITIONING DIAGRAM VERTICAL TOASTER VTA0101

