

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

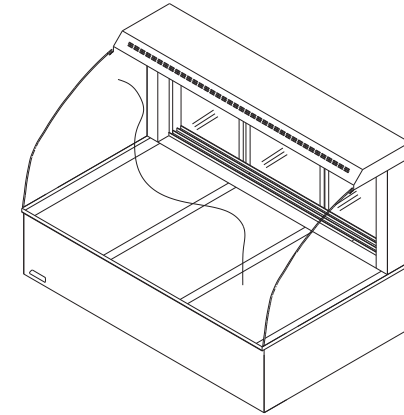
Register your warranty on-line now at www.anvilworld.com

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 FOOD BAR



**INSTALLATION OPERATION AND CARE OF
HOT FOOD BAR
MODELS: BMA4003 R01/BMA4003-120-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.

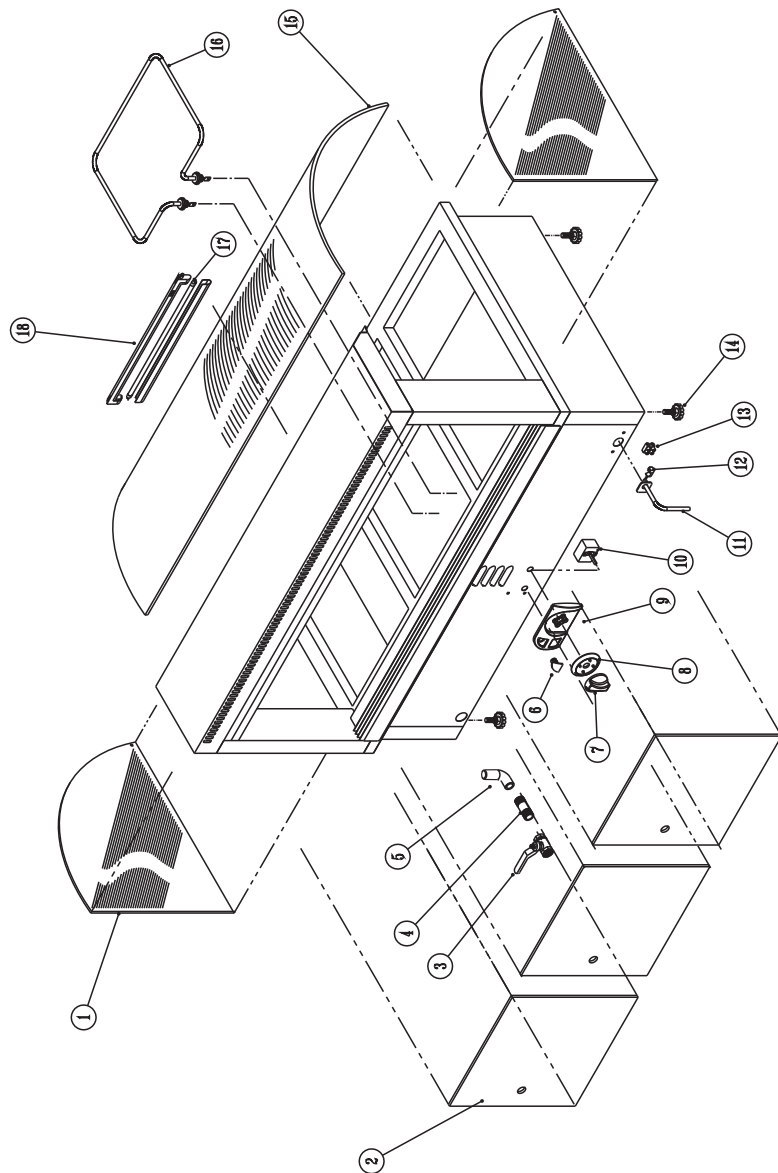
GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

1. Place the appliance in the desired position and level tank using the adjustable feet provided.
2. Fill the tank with water to the desired level as indicated in the specific operation instructions section.
3. Place the desired number of inserts into position and switch the energy control to the required temperature.
4. The appliance is equipped with one pilot light that will remain illuminated when the when the heating element is energized.
5. Ensure that the tank water level is always maintained.
6. The unit is provided with an overhead fluorescent lamp which enhances the point of sale effect. The light can be switched on via the non-illuminated rocker switch provided.

MODEL:3 DIVISION HOT FOOD BAR MODEL CODE : BMA4003 R03

Part No.	Description
1	SIDE GLASS
2	REAR GLASS DOOR WITH 20MM HOLE
3	1" BSP BALL VALVE
4	1" GALV PIPE
5	1" BSP ELBOW GALV MALE/FEMALE
6	PILOT LIGHT
7	CONTROL KNOB
8	BEZEL
9	CONTROL PANEL
10	ENERGY REGULATOR
11	POWER CORD
12	CABLE GRIP
13	TERMINAL BLOCK
14	PLASTIC ADJUSTABLE FEET
15	FRONT CURVED GLASS
16	ELEMENT
17	FLUORESCENT BULB
18	FLUORESCENT LIGHT FITTING

**EXPLODED DIAGRAM
3 DIVISION HOT FOOD BAR
MODEL: BMA4003 R03**



DRY OPERATION OF HOT FOOD BAR

1. Place all the pans in the food bar and switch on the unit. Set the energy regulator to the desired position and allow the food bar to pre-heat for approximately 15 minutes before placing any food in the pans. An operating position of around 2 to 3 should suffice, but experience will dictate the best position for the particular food being displayed.
2. Please note: Care should be taken while operating dry not to leave the energy regulator on position 6 for extended periods. The build up of excessive heat may damage the unit.

WET OPERATION OF HOT FOOD BAR

1. For wet operation, the most important factor is the volume of water placed in the tank. If the water level is too high, performance will be compromised. The water level should be between the indicated mark "H" (max) and "L" (min) found on the inside of the tank.
2. Once the water has been placed in the tank, place all the pans in the food bar and switch on the unit. Turn the control to high and pre-heat the food bar, bringing the water up to a simmer. As a guide this will take approximately 20 to 30 minutes. When the water has reached this temperature, the food may be placed in the pans and the control can be returned to a lower operating value. As with dry operation, around 2 to 3 should suffice, but experience will dictate the best position for the particular food being displayed.
3. The food bar is fitted with rear sliding glass doors. It is recommended that they be slightly open during operation. This ensures that the steam can escape from inside the food bar. When the food bar is not in operation the doors should be left open to allow the moisture to evaporate.



DRAIN VIA DRAIN VALVE ONLY WHEN UNIT HAS COOLED DOWN!



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 AND MAINTENANCE INSTRUCTIONS

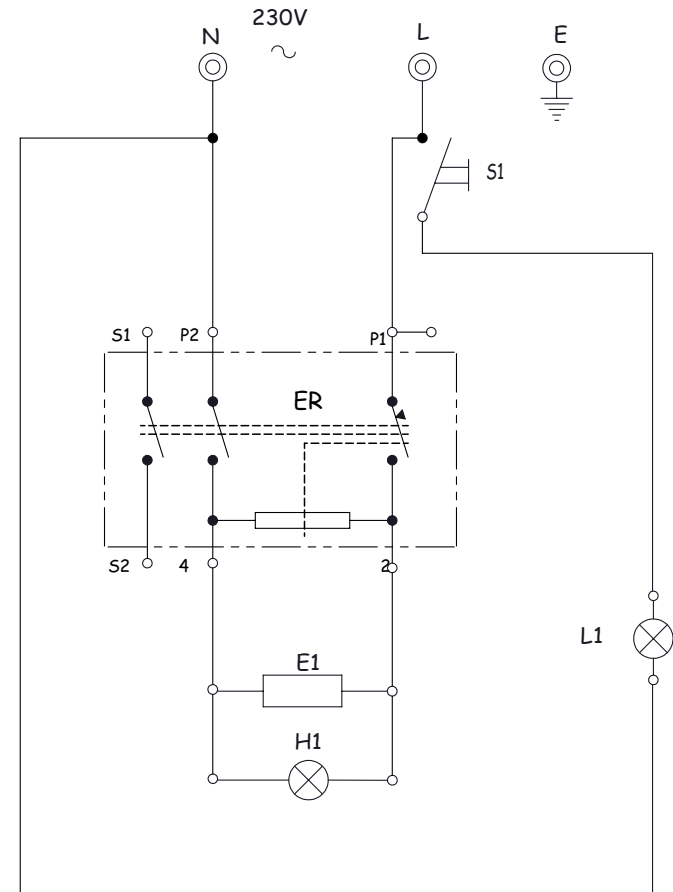
1. Always ensure that the unit is disconnected from the main power supply before cleaning.
2. The unit should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
3. Always clean equipment thoroughly before first use. However, do not use chlorine or chloride – based products to clean the unit. These may lead to corrosion and pitting and will result in voiding the warranty on the unit.
4. Wipe off the unit with a dry cloth and wait at least half an hour before re – connecting to the main power outlet.
5. The unit must be filled with clean, fresh water at all times. The addition of a slice of lemon or lemon drops to the water will help to prolong the life of the element.
6. In some areas hard water may cause a residue to build up on the surface of the tank and element. This should be removed with a proper cleaner or add a little of vinegar to the water before cleaning.



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

WIRING DIAGRAM HOT FOOD BAR MODEL CODE: BMA4003 R01

LEGEND	DESCRIPTION	PART NUMBER
ER	ENERGY REGULATOR	1-ER-URS0012
E1	ELEMENT - 1800W/230V	5-1800W-BM
H1	CONTROL PILOT LIGHT	1-PL-BMA0001
L1	FLUORESCENT LIGHT	1-LF-BMA4002
S1	LIGHT SWITCH	1-RS-NI



ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
BMA4003	TRIPLE DIVISION HOT FOOD BAR	230/50	1800
BMA4003-120	TRIPLE DIVISION HOT FOOD BAR	120/60	1800



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

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

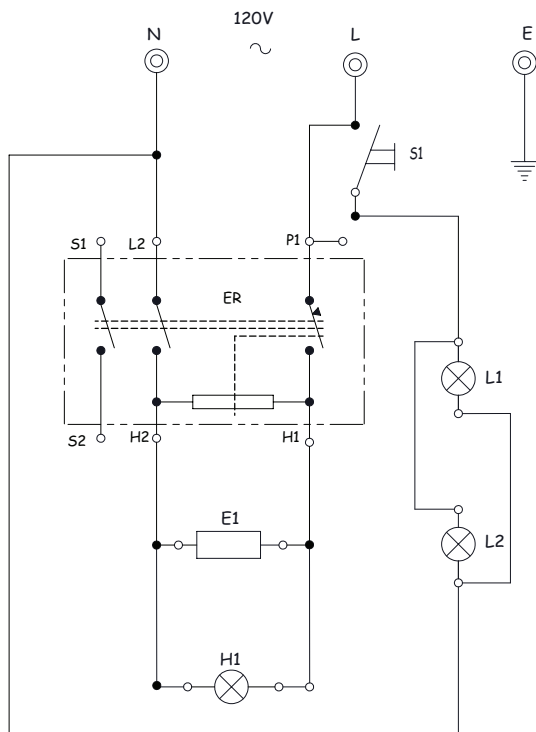
1. When this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc. it is recommended that they be made of non-combustible material. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to fire prevention regulations.
2. Use the appliances on an individual 15A mains outlet only.
DO NOT OVERLOAD THE CIRCUIT.
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.
12. These appliances are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**

**WIRING DIAGRAM
HOT FOOD BAR
MODEL CODE: BMA4003-120 R01**

LEGEND	DESCRIPTION	PART NUMBER
ER	ENERGY REGULATOR	1-EGO-ER-120V
E1	ELEMENT - 1300W/120V	5-120V-1300W-FB
H1	CONTROL PILOT LIGHT	1-PL-BMA7102
L1/L2	FLUORESCENT LIGHTS	1-LF-BMA4002
S1	LIGHT SWITCH	1-RS-NI

WIRING D1

MODEL : HC
MODEL COT



LEGEND
ER
E1
H1
L1/L2
S1

**POSITIONING DIAGRAM
3 DIVISION HOT FOOD BAR
MODEL: BMA4003 R03/BMA4003-120 R03**

