



# Installation, Operation and Care Manual

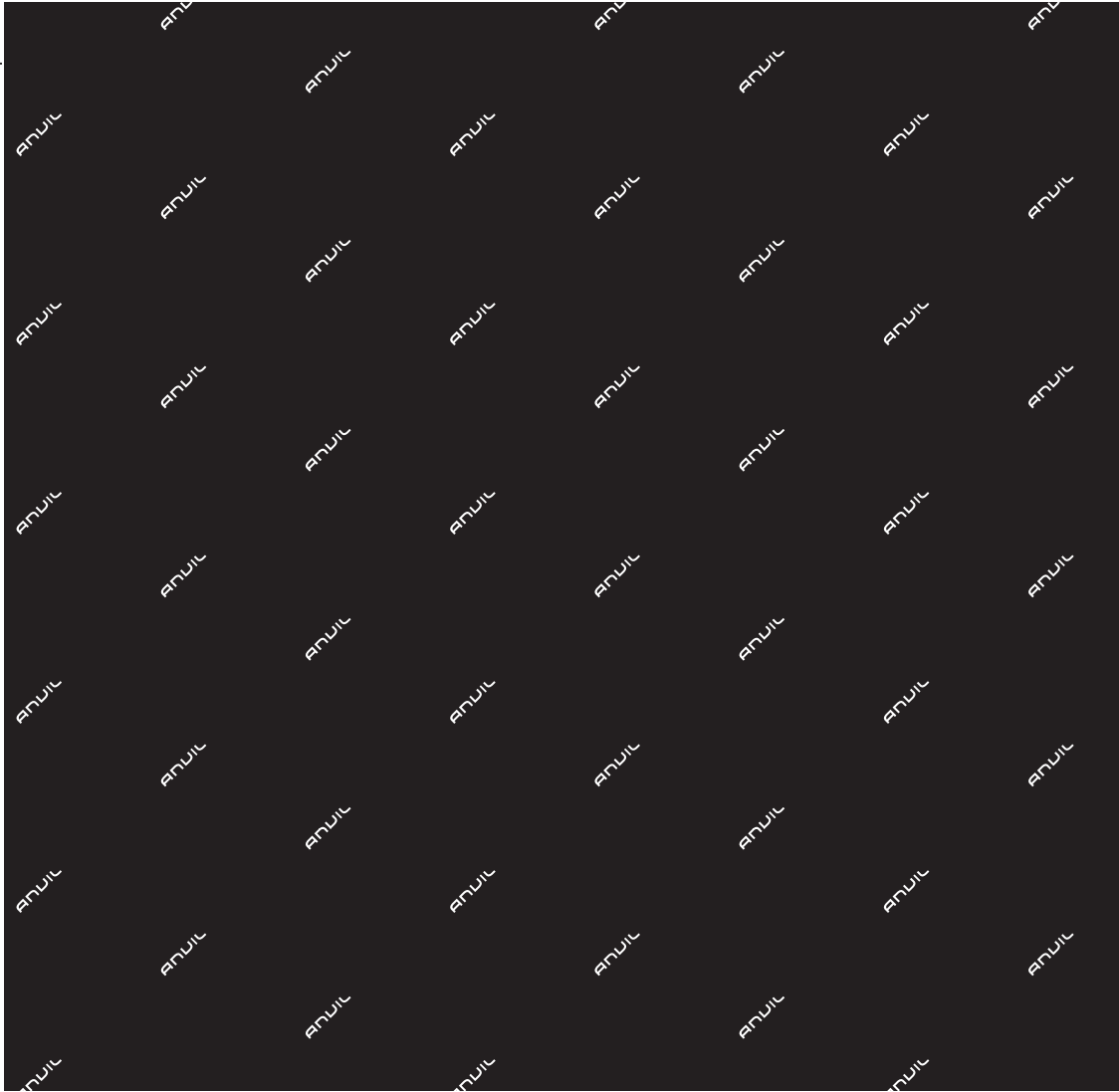


SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-BTG2002

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](http://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](http://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

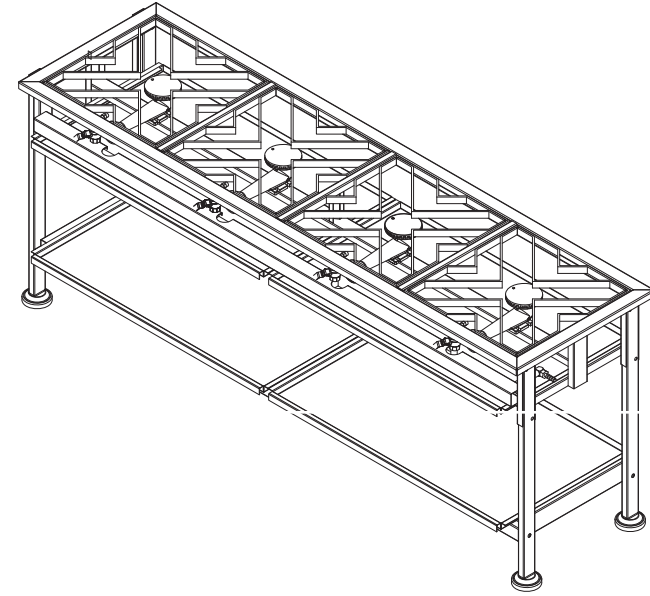
Register your warranty on-line now at [www.anvilworld.com](http://www.anvilworld.com)

### 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.**

## BOILING TABLES



### INSTALLATION OPERATION AND CARE OF BOILING TABLES

**MODEL: BTG2002 R00/BTG2003 R00/BTG2004 R00  
BTG3002 R00/BTG3004 R00/BTG3006 R00**

## 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.

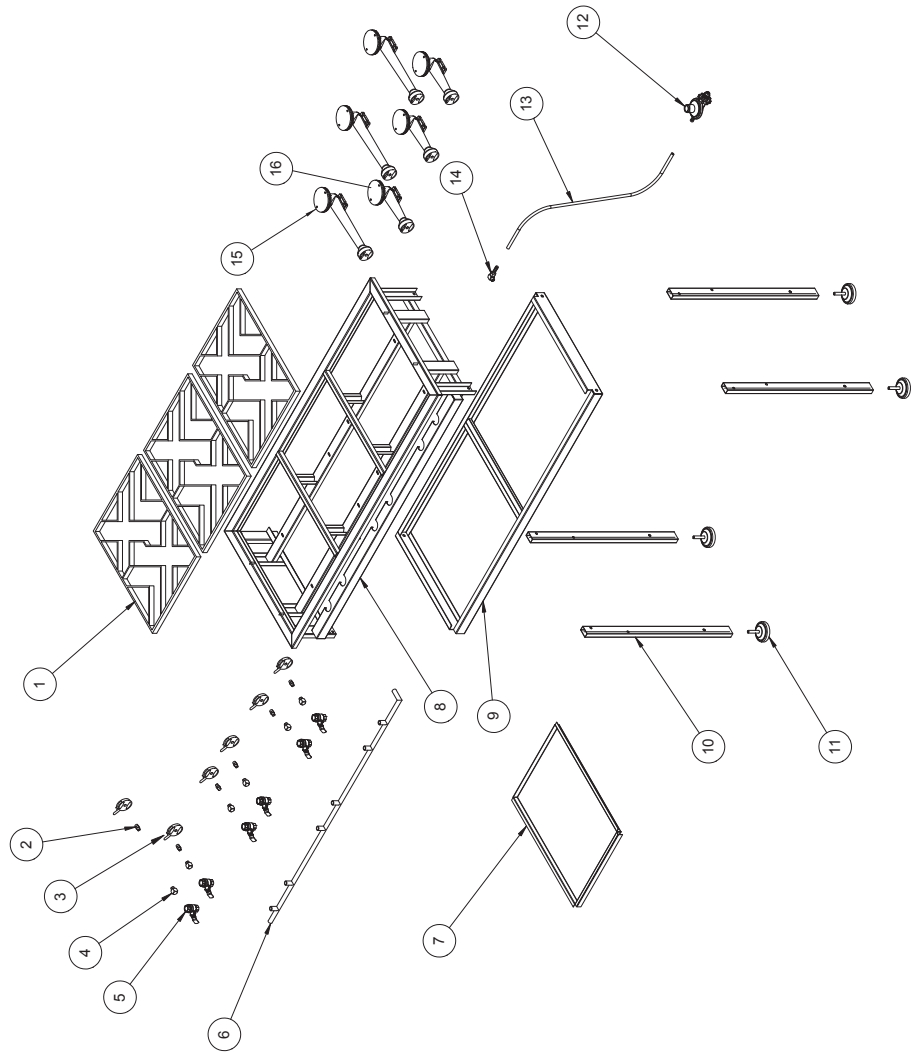
## UNPACKING AND ASSEMBLY INSTRUCTIONS

1. **UNPACKING** - remove the stand parts, main body and fasteners from the cardboard packaging.
2. Remove the packaging brackets from the main body(1).The packaging brackets are located in the 4 corners of the unit where the leg brace (6) will be located.
3. Secure the leg brace (3) to the legs using the (M6) fasteners provided. Fasteners must be fitted on the outside and inside of the main body i.e 3 fasteners per upright leg.
4. Complete the stand by positioning the main body (1) over the legs and secure in place using the (M6) bolts provided.
5. Adjust the levelling feet so that the unit is stable.
6. **AIR SUPPLY AND VENTILATION** - The area in front and around the appliances must be kept clear to avoid any obstruction of the flow of combustion and ventilation air. Adequate clearance must be maintained at all times in front of and at the sides of the appliance for servicing and proper ventilation.

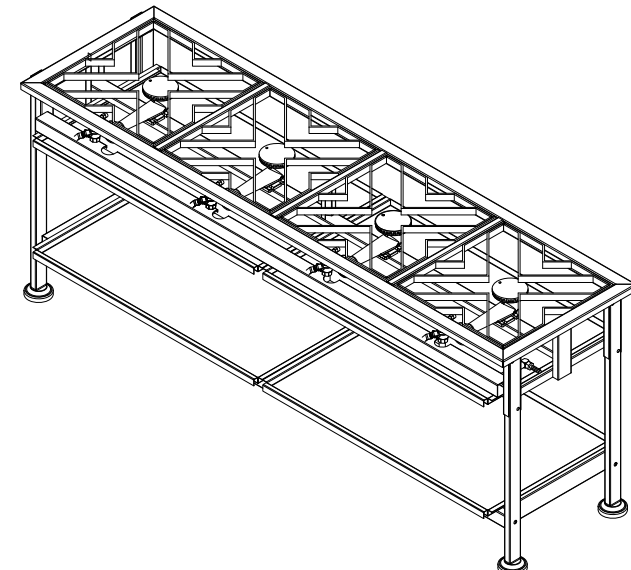
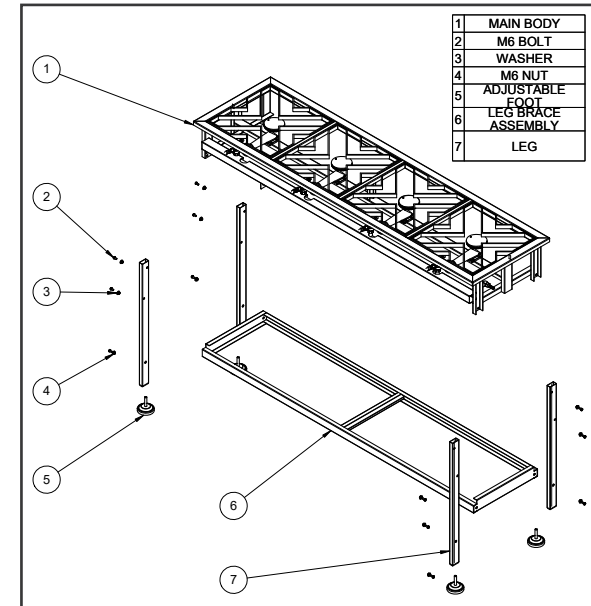
## MODEL: 6 BURNER STAGGERED BOILING TABLE MODEL CODE :BTG3006 R00

Part No.	Description
1	STAGGERED BURNER GRATE
2	JET
3	AIR MIXER
4	90° ELBOW
5	BALL VALVE
6	MANIFOLD
7	DRIP TRAY
8	BODY ASSEMBLY
9	LEG BRACE ASSEMBLY
10	LEG
11	FOOT
12	REGULATOR
13	GAS HOSE
14	90° ELBOW HOSE CONNECTOR
15	BURNER SHORT
16	BURNER LONG

**EXPLODED DIAGRAM  
6 BURNER STAGGERED BOILING TABLE  
BTG3006 R00**



**BOILING TABLE ASSEMBLY**



**COMPLETED UNIT**

## GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

**These appliances are intended for use with LPG at a pressure of 2.8kPa. Only use regulators that are approved and compliant with SANS 1237.**

1. This appliance should only be used in a WELL – VENTILATED ROOM. Adequate ventilation allows for the removal of the products of combustion and allows the entry of replacement air.
2. This appliance has a factory set fixed primary air intake and no adjustment is necessary. No adjustments to jets or air intakes should be undertaken unless carried out by a factory approved agent.
3. The Installation of appliances may only be carried out by a registered installer and such installations shall comply with the requirements of SANS 10088-1

### CONNECTING THE UNIT TO THE GAS SUPPLY

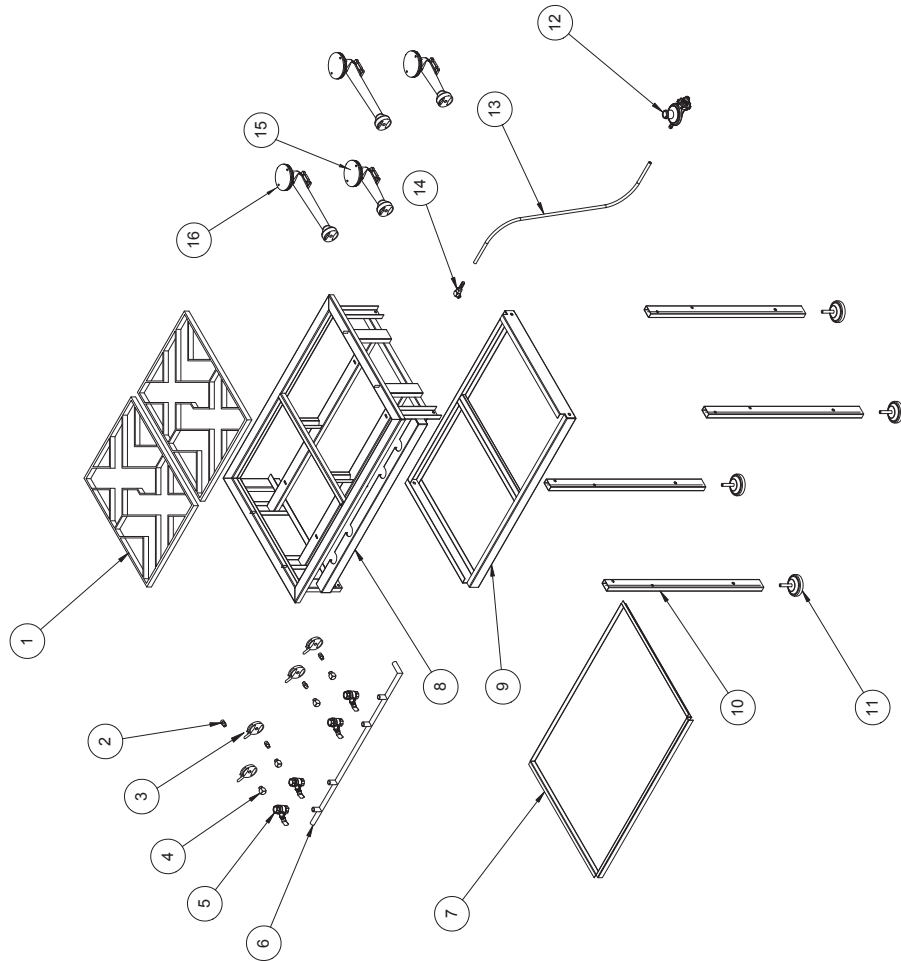
(Check O'rings and neoprene seals on the regulator)

1. Support regulator with one hand while aligning the regulator bull nose (threaded part) with the threaded gas outlet on cylinder valve.
2. Screw regulator handwheel ANTI – CLOCKWISE (LEFT - HAND THREAD) into gas outlet.
3. Tighten regulator handwheel as tight as possible by hand only.
4. DO NOT USE TOOLS OR LEVERS TO TIGHTEN.
5. When connecting the regulator to the gas cylinder, avoid undue twisting of the flexible hose. Open cylinder valve by turning hard wheel anti – clockwise.

## MODEL: 4 BURNER STAGGERED BOILING TABLE MODEL CODE :BTG3004 R00

Part No.	Description
1	STAGGERED BURNER GRATE
2	JET
3	AIR MIXER
4	90° ELBOW
5	BALL VALVE
6	MANIFOLD
7	DRIP TRAY
8	BODY ASSEMBLY
9	LEG BRACE ASSEMBLY
10	LEG
11	FOOT
12	REGULATOR
13	GAS HOSE
14	90° ELBOW HOSE CONNECTOR
15	BURNER SHORT
16	BURNER LONG

**EXPLODED DIAGRAM  
4 BURNER STAGGERED BOILING TABLE  
BTG3004 R00**



THIS APPLIANCE MUST NOT BE USED IN BASEMENTS OR IN ROOMS LESS THAN 15 CUBIC METRES IN VOLUME. (TYPICALLY 2.6M SQUARE)

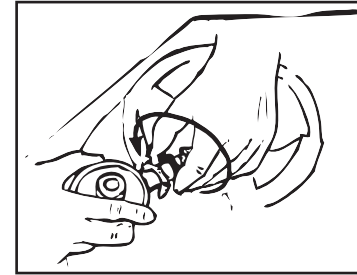


FIGURE 1

6. Make sure that all connections are gas tight by brushing with a soapy water or liquid detergent (a gas leak will form bubbles). If bubbles form, close cylinder valve and hand tighten all fittings again. IF BUBBLES STILL FORM, DO NOT USE APPLIANCE. Have a dealer check the appliance.
7. When igniting, Turn the control valve knob to the "HIGH" position and light the burner. Thereafter, set the control valve knob to the desired heat between "LOW" and "HIGH" on the control panel.
8. In the event of burn back, where the flame burns back and ignites at the jet, immediately turn off the gas supply by first closing the control valve on the gas cylinder and then the appliance valve. After the flame is extinguished, remove the regulator and check the condition of its seal, replace the seal if in doubt. Re-light the appliance as described in Section 7 above. Should the flame light back persistently, return the product to your authorized ANVIL repair agent.
9. To re-light the burner, follow the procedure as in paragraph 7 above.
10. To switch off this appliance, turn the control knobs to the "OFF" position and close the valve on the gas cylinder by turning the hand wheel in a CLOCK WISE direction.

## IMPORTANT INFORMATION FOR THE USER

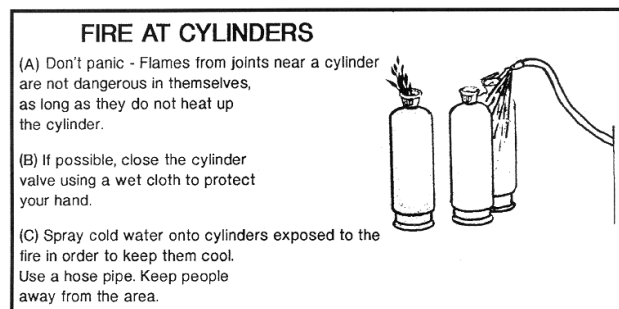
**This appliance may only be installed by a registered LP Gas installer.** All registered installers are issued with a card carrying their registration number. Ask to be shown the card before allowing the installation to commence and make a note of the Installer QCC number. Upon completion of the installation, the installer is required to explain the operational details of the appliance together with the safety instructions. You will be asked to sign acceptance of the installation and be provided with a completion certificate and should only sign acceptance of the installation when the installation is completed to your satisfaction. Note that your invoice is required in the event that you wish to make a guarantee claim.

## IMPORTANT INFORMATION FOR THE INSTALLER

This appliance may only be installed by LP gas installer registered with the LPGASA .The appliance must be installed with the requirements of SANS10087-1 and any fire department regulation and/or local bylaws applicable to the area. If in doubt check with the relevant authority before undertaking the installation. Upon completion of the installation you are required to fully explain and demonstrate to the user the operational details and safety practises applicable to the appliance and the installation.

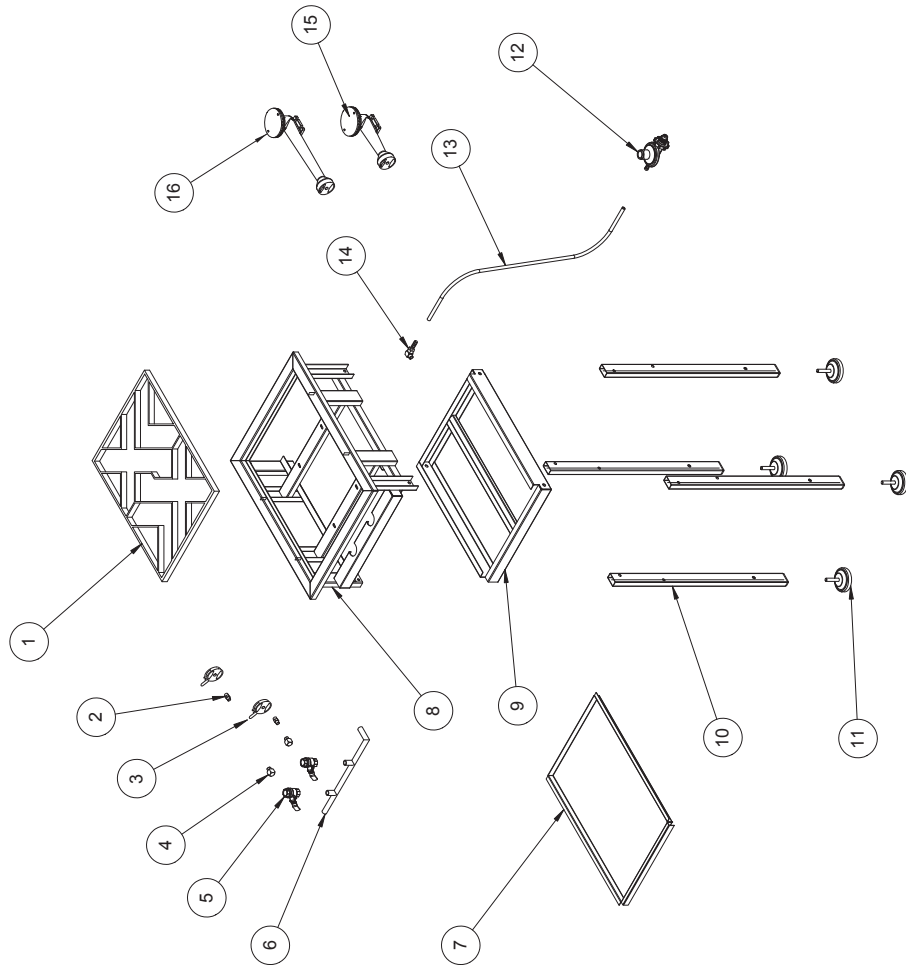
## MODEL: 2 BURNER STAGGERED BOILING TABLE MODEL CODE :BTG3002 R00

Part No.	Description
1	STAGGERED BURNER GRATE
2	JET
3	AIR MIXER
4	90° ELBOW
5	BALL VALVE
6	MANIFOLD
7	DRIP TRAY
8	BODY ASSEMBLY
9	LEG BRACE ASSEMBLY
10	LEG
11	FOOT
12	REGULATOR
13	GAS HOSE
14	90° ELBOW HOSE CONNECTOR
15	BURNER SHORT
16	BURNER LONG





**EXPLODED DIAGRAM  
2 BURNER STAGGERED BOILING TABLE  
BTG3002 R00**



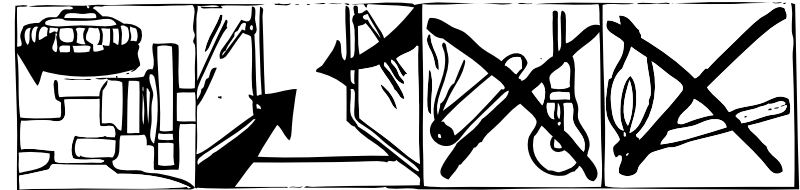
**EMERGENCY DRILL:**

It is recommended that commercial kitchens have a suitable placed and sized fire extinguisher.

**NOTE:** Keep kitchen clean, particularly from fatty build up, especially in the vent ducting, as this is frequently the point of ignition.

**IF YOU SHOULD SMELL GAS:**

- \* Turn off gas supply at cylinder.
- \* DO NOT switch electrical equipment ON or OFF
- \* Open all doors and windows to increase ventilation.
- \* Extinguish open flames
- \* Move cylinder outside if safe
- \* Look for leaks with soapy water
- \* No smoking



**DESCRIPTION OF MODELS**

MODEL	DESCRIPTION	BURNERS	POWER (BTU)
BTG2002	BOILING TABLE STRAIGHT	2	36000
BTG2003	BOILING TABLE STRAIGHT	3	54000
BTG2004	BOILING TABLE STRAIGHT	4	72000
BTG3002	BOILING TABLE STAGGERED	2	36000
BTG3004	BOILING TABLE STAGGERED	4	72000
BTG3006	BOILING TABLE STAGGERED	6	108000

	NATURAL GAS	LP GAS
ORIFICE		#56 (1.2mm)



## 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

### DAILY CLEANING AND MAINTENANCE

There are no predetermined maintenance intervals for this appliance but the following should be observed.

1. Inspect hoses and replace if they are not in order, before using the appliance as cracked and perished hoses can be dangerous replace if necessary with hoses as detailed in point 5.
2. Allow the appliance to cool sufficiently before attempting any maintenance.
3. The appliance is fitted with a jet to regulate the correct amount of gas. The small hole in the jet may become blocked, resulting in a small flame or no flame on the burner. To clean, unscrew it from the appliance  
Clean the jet by blowing the hexagon end, or by using a jet cleaner. Do not attempt to clean the jet with a sharp object, as this will damage the very small jet aperture and cause the unit to malfunction. If the jet still does not function, replace it with a new jet of the correct size. To re-assemble, reverse the above procedures.
4. Check that the flexible hose is completely connected over the nozzles at each end of the tubing and that it is held firmly in place by hose clamps. Examine the flexible hose regularly, at least each time the gas cylinder is changed and ask your dealer to fit a new LPG hose if it becomes perished, worn or damaged.
5. Only LPG hose that complies with SANS 1156-2 or BS 3212 may be used with this appliance.

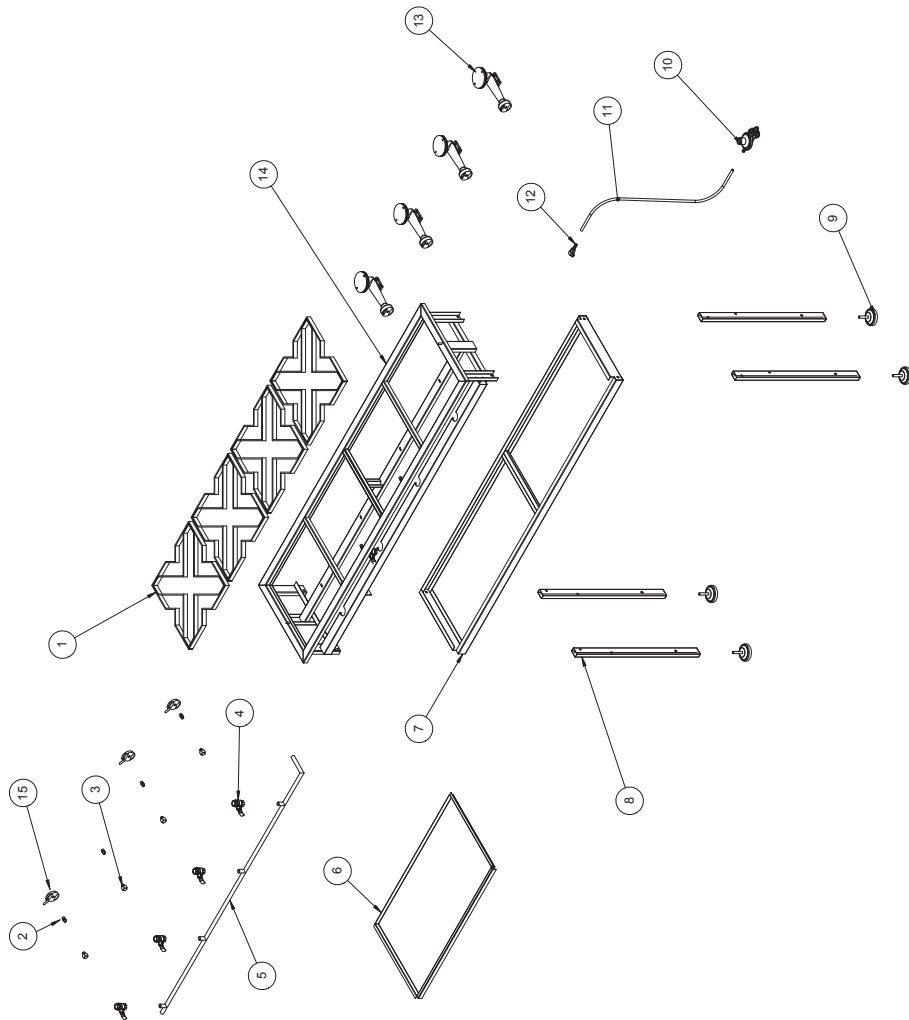


THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED IN WATER.

### MODEL: 4 BURNER STRAIGHT BOILING TABLE MODEL CODE :BTG2004 R00

Part No.	Description
1	STRAIGHT BURNER GRATE
2	JET
3	90° ELBOW
4	BALL VALVE
5	MANIFOLD
6	DRIP TRAY
7	LEG BRACE ASSEMBLY
8	LEG
9	FOOT
10	REGULATOR
11	GAS HOSE
12	90° ELBOW HOSE CONNECTOR
13	BURNER MEDIUM
14	BODY ASSEMBLY
15	AIR MIXER

**EXPLODED DIAGRAM  
4 BURNER STRAIGHT BOILING TABLE  
BTG2004 R00**

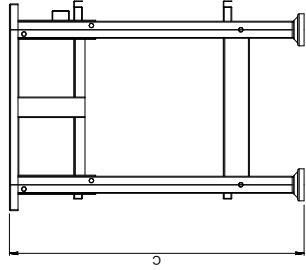


**SAFETY:**

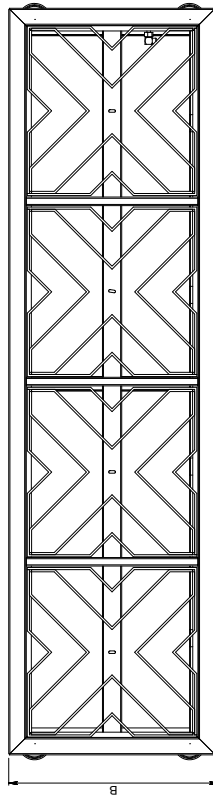
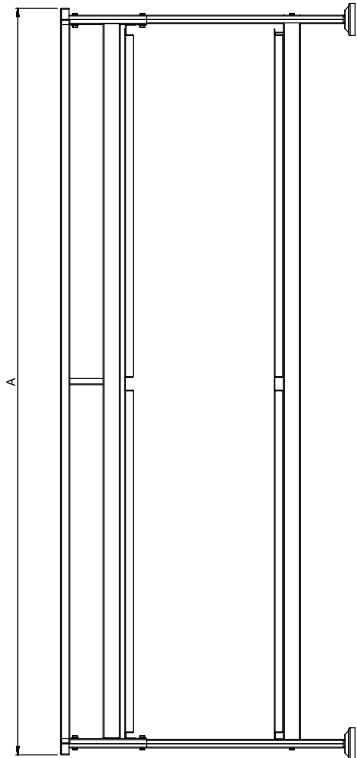
**READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS**

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. Do not use an appliance that is damaged, leaking or which does not operate properly.
3. Ensure that the gas cylinder is connected or changed in well ventilated area, preferably outdoor, away from any source of ignition as open flames, and away from other people.
4. Keep gas cylinder away from heat and flames. Do not place on a stove or any other hot surface.
5. Ensure that the assembled unit is stable and does not rock.
6. Do not cover or change the primary air supply apertures in the burner as this will affect the performance of the product and may lead to unstable flames.
7. If there is a leak on the appliance (smell of gas), turn off the gas supply, first at the control valve on the cylinder and then on the appliance by turning the control knobs fully clockwise.
8. If you wish to check for leaks on your appliance, do it outside. Do not try to detect leaks using a flame. The correct way is to smear the joint with soapy water. If bubbles form, then there is a gas leak. Immediately turn off the gas supply first closing the control valve on the gas cylinder and then the appliance valves. Check that all the connections are properly fitted. Re-check with soapy water. If a gas leak persists, return the product to your dealer for inspection/repair.
9. Do not modify the appliance or use it for anything other than what it has been designed.
10. During use, part of the appliance will become hot, particularly the cooking areas and top. Avoid touching hot parts with your bare hands. The use of oven gloves is recommended.
12. Keep young children away from the appliance at all times.
13. This appliance consumes oxygen and needs ventilation for optimum performance and for the safety of those in close proximity.

**POSITIONING DIAGRAM  
BOILING TABLES  
BTG2002 R00/BTG2003 R00/BTG2004 R00**



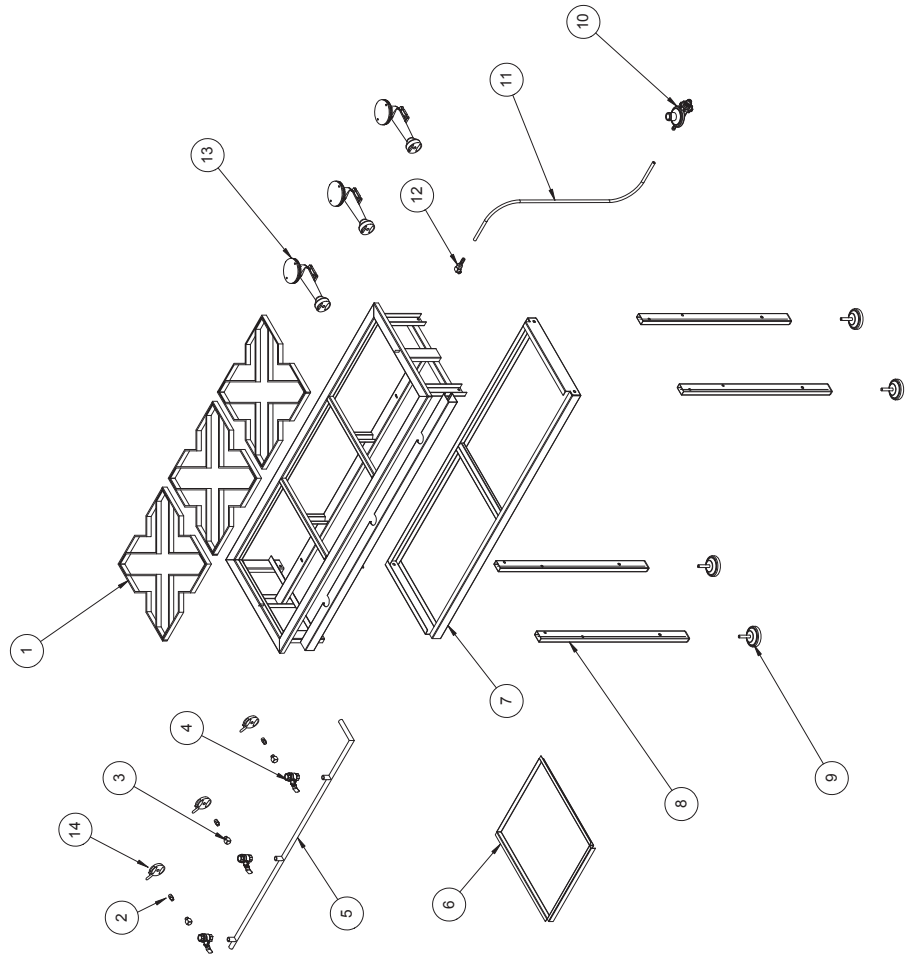
PRODUCT CODE	A	B	C
BTG2002	904	484	665
BTG2003	1326	484	665
BTG2004	1748	484	665



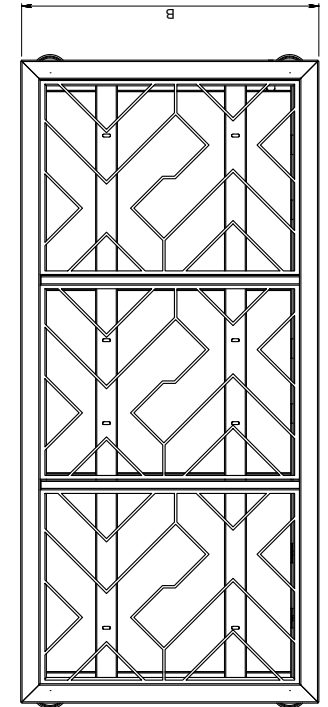
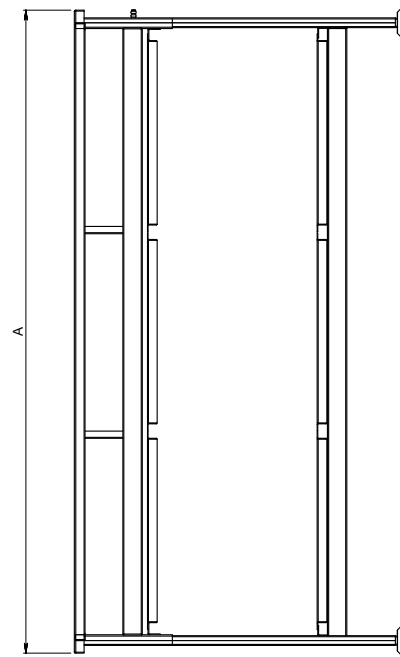
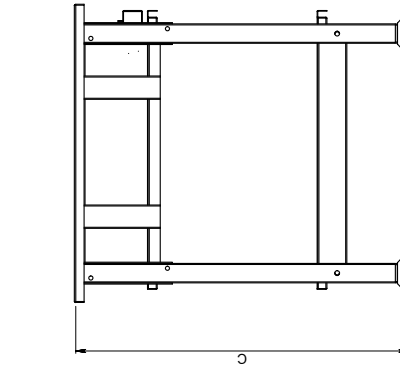
**MODEL: 3 BURNER STRAIGHT BOILING TABLE  
MODEL CODE :BTG2003 R00**

Part No.	Description
1	STRAIGHT BURNER GRATE
2	JET
3	90° ELBOW
4	BALL VALVE
5	MANIFOLD
6	DRIP TRAY
7	LEG BRACE ASSEMBLY
8	LEG
9	FOOT
10	REGULATOR
11	GAS HOSE
12	90° ELBOW HOSE CONNECTOR
13	BURNER MEDIUM
14	AIR MIXER

**EXPLODED DIAGRAM  
3 BURNER STRAIGHT BOILING TABLE  
BTG2003 R00**



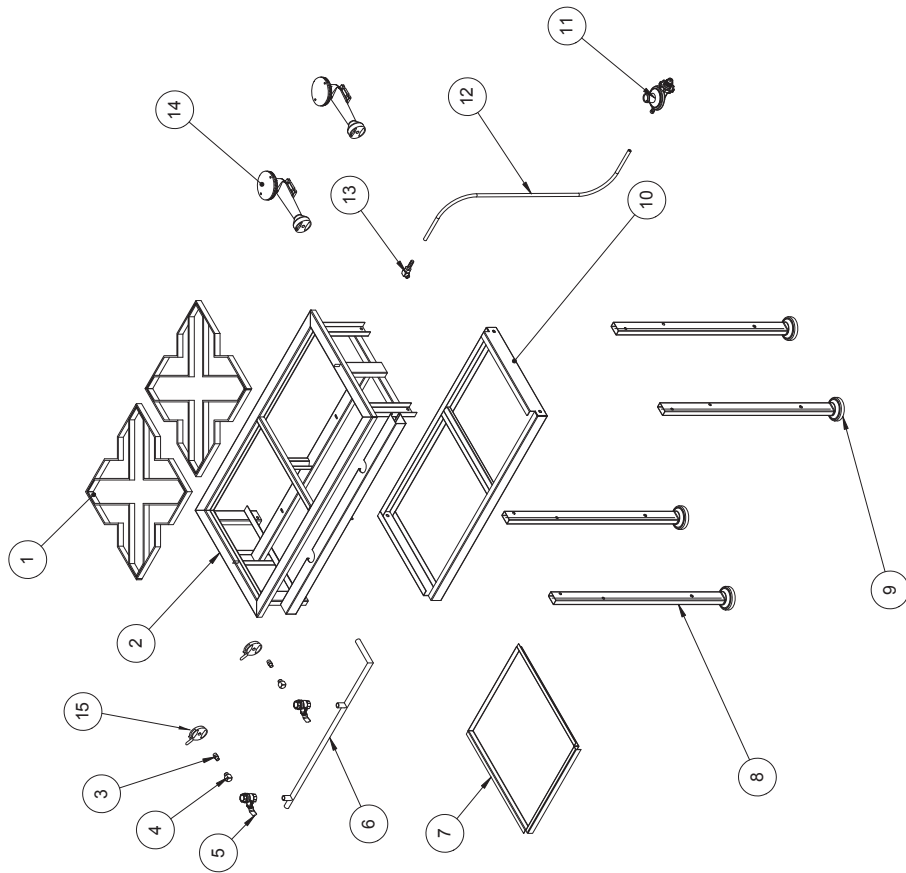
**POSITIONING DIAGRAM  
BOILING TABLES  
BTG3002 R00/BTG3004 R00/BTG3006 R00**



PRODUCT CODE	A	B	C
BTG3002	482	614	830
BTG3004	904	614	830
BTG3006	1326	614	830

**EXPLODED DIAGRAM  
2 BURNER STRAIGHT BOILING TABLE  
BTG2002 R00**

**MODEL: 2 BURNER STRAIGHT BOILING TABLE  
MODEL CODE :BTG2002 R00**



Part No.	Description
1	STRAIGHT BURNER GRATE
2	BODY ASSEMBLY
3	JET
4	90° ELBOW
5	BALL VALVE
6	MANIFOLD
7	DRIP TRAY
8	LEG
9	FOOT
10	LEG BRACE ASSEMBLY
11	REGULATOR
12	GAS HOSE
13	90° ELBOW HOSE CONNECTOR
14	BURNER MEDIUM
15	AIR MIXER