



**ANVIL**

# Installation, Operation and Care Manual



SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-CDF2000

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

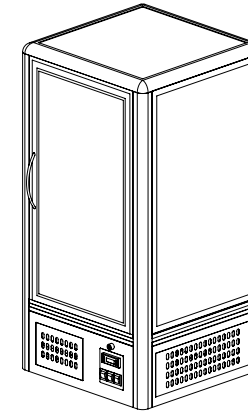
Register your warranty on-line now at [www.anvilworld.com](http://www.anvilworld.com)

### 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.**

## CAKE DISPLAY FRIDGE



**INSTALLATION OPERATION AND CARE OF  
CAKE DISPLAY FRIDGES  
MODELS: CDF2000/CDF4000**

## 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

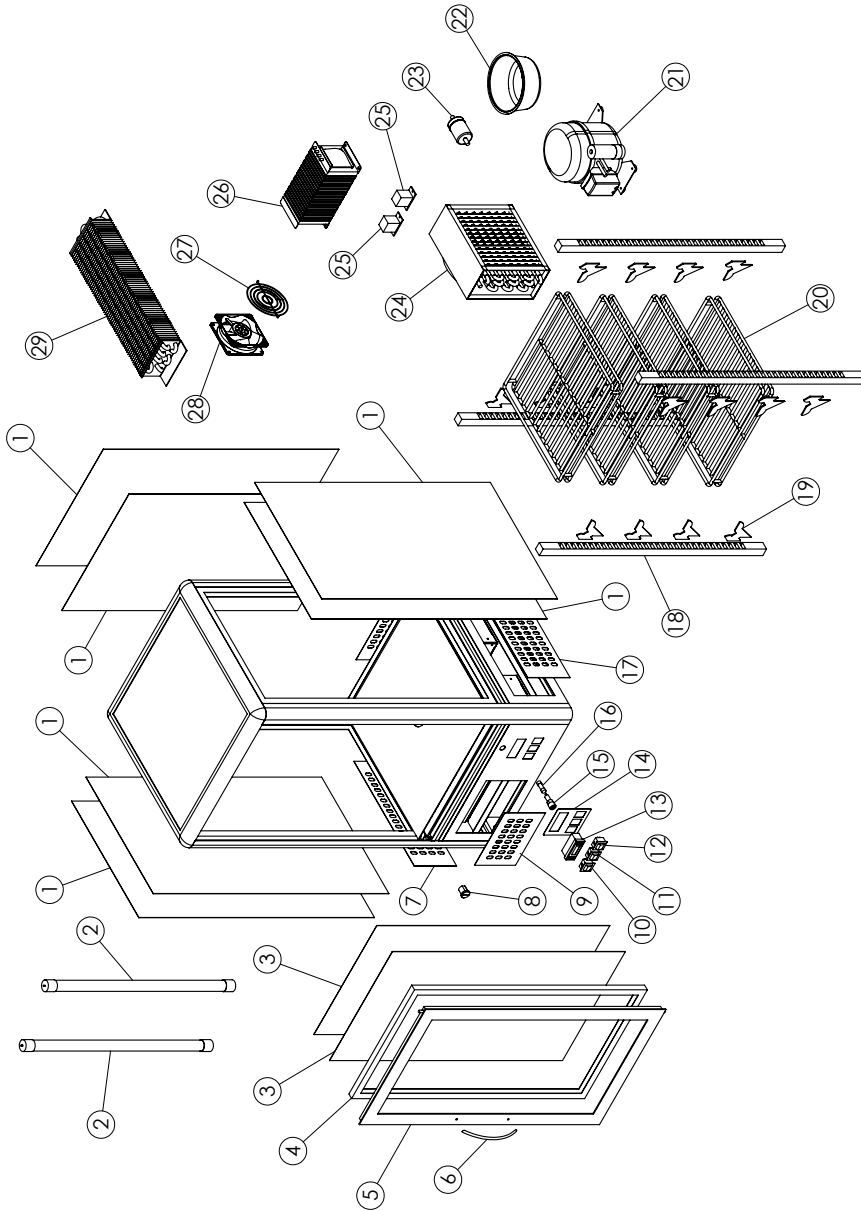
The ANVIL Cake Display Fridge is designed for illuminated display of food products at temperatures between 2° - 8° C. The cooling system ensures that the products placed inside can be stored at the correct temperature.

1. This unit should be installed on a sturdy level floor. Place the unit at least 200mm away from surrounding walls. Remember to install the unit in the most convenient location for care of cleaning, maintenance and point of sale display.
2. IF THE UNIT HAS BEEN TRANSPORTED IN A NON-VERTICAL POSITION ALLOW AT LEAST 1 HOUR FOR THE OIL TO FLOW BACK INTO THE COMPRESSOR AFTER FINAL INSTALLATION BEFORE SWITCHING ON
3. Assemble the shelving system.
4. Remove all the protective film from exposed stainless steel parts and surfaces.
5. The unit is designed for food display. Clean carefully before using by following the specific cleaning instructions detailed later in this manual.
6. Plug the unit into a suitable power source as detailed later in this manual.
7. The unit is provided with an illuminated main switch. Operation of this switch turns on the unit and allows set up of the temperature.
8. Set the desired operating temperature on the digital controller. Specific setting instructions are detailed later in this manual.

## MODEL: CAKE DISPLAY FRIDGE MODEL CODE :CDF4000

Part No.	Description
1	GLASS
2	INTERIOR LIGHT
3	OUTER DOOR GLASS
4	FRONT DOOR GLASS
5	INNER DOOR
6	HANDLE
7	LEFT SIDE COVER
8	LOCK
9	FRONT COVER PLATE
10	LIGHT SWITCH
11	DEFROST SWITCH
12	REFRIGERATION SWITCH
13	ELECTRONIC CONTROL
14	FACIA PANEL
15	FUSE HOLDER
16	FUSE
17	RIGHT SIDE COVER
18	SHELVE SUPPORT CHANNEL
19	BRACKET
20	SHELVES
21	CONDENSER
22	EVAPORATING PAN
23	DRYER
24	COMPRESSOR
25	RELAY
26	TRANSFORMER
27	FAN COVER
28	COOLING FAN
29	EVAPORATOR

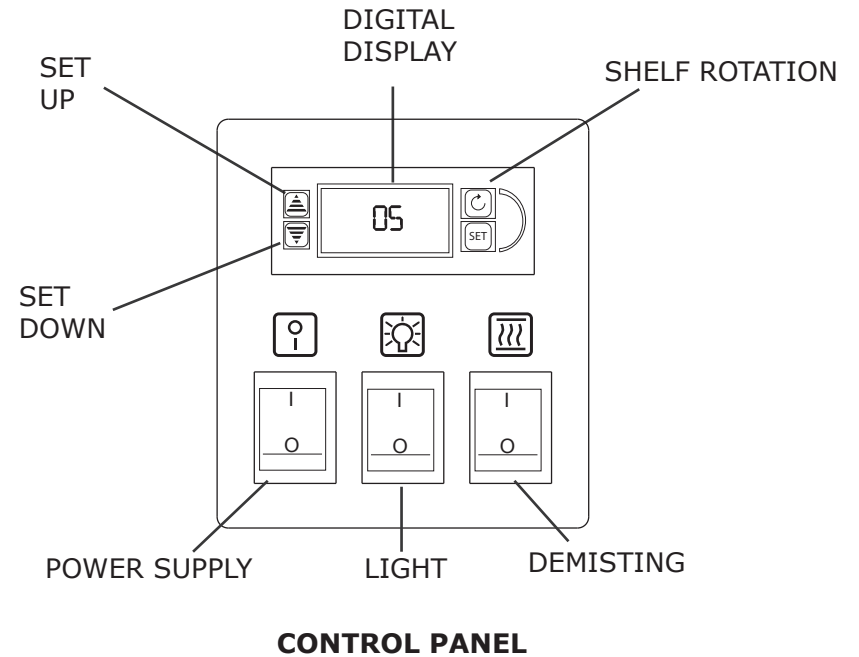
## EXPLODED DIAGRAM CAKE DISPLAY FRIDE MODEL: CDF4000



9. The interior lights can be operated by using the lighting switch located on the control panel.
10. The rotating shelf system model CDF2000 only can be operated using the switch on the electronic control as indicated in the diagram below. Please note, rotation will cease when the door is opened.

### SPECIFIC OPERATING INSTRUCTIONS

The following are the specific operating instructions to set the temperature controller. It is advisable not to reset the controller frequently.



1. The refrigeration system is operated using the POWER switch.
2. To set the control temperature required press the function button SET on the electronic controller. The temperature display will flicker. Using the SET -UP or SET-DOWN buttons the desired temperature can be set. The display will cease flickering after 6 seconds..
3. The demisting switch operates the glass heaters. This can be used if the unit is working in a high humidity environment and condensation occurs on the glass windows.

**NOTE!**

MODEL NO. CDF4000 IS SUPPLIED WITH ADJUSTABLE HEIGHT STAINLESS STEEL SHELVES.

MODEL NO. CDF2000 IS FITTED WITH ROTATING GLASS SHELVES. THE MIRROR SHELVES SHOULD INSTALLED IN THE BOTTOM RACK

**CLEANING**

1. It is advisable to clean the interior of the machine as often as possible to maintain good hygiene standards.
2. Always ensure that the unit is disconnected from the main power supply before cleaning.
3. Do not use abrasive powders or solvents to clean this unit.
4. The unit should be cleaned with warm soapy water. Use only a damp cloth.
5. Dry the unit carefully with a cloth before turning back on.
6. IT IS ESSENTIAL THAT THE COOLING CONDENSOR IS CLEANED ON A REGULAR BASIS TO ENSURE OPTIMUM PERFORMANCE OF THE UNIT.THE CONDENSOR IS ACCESSIBLE BY REMOVING THE ACCESS PANEL . THE CONDENSOR MAY BE CLEANED CAREFULLY WITH A SUITABLE SOFT BRUSH OR COMPRESSED AIR IF POSSIBLE.

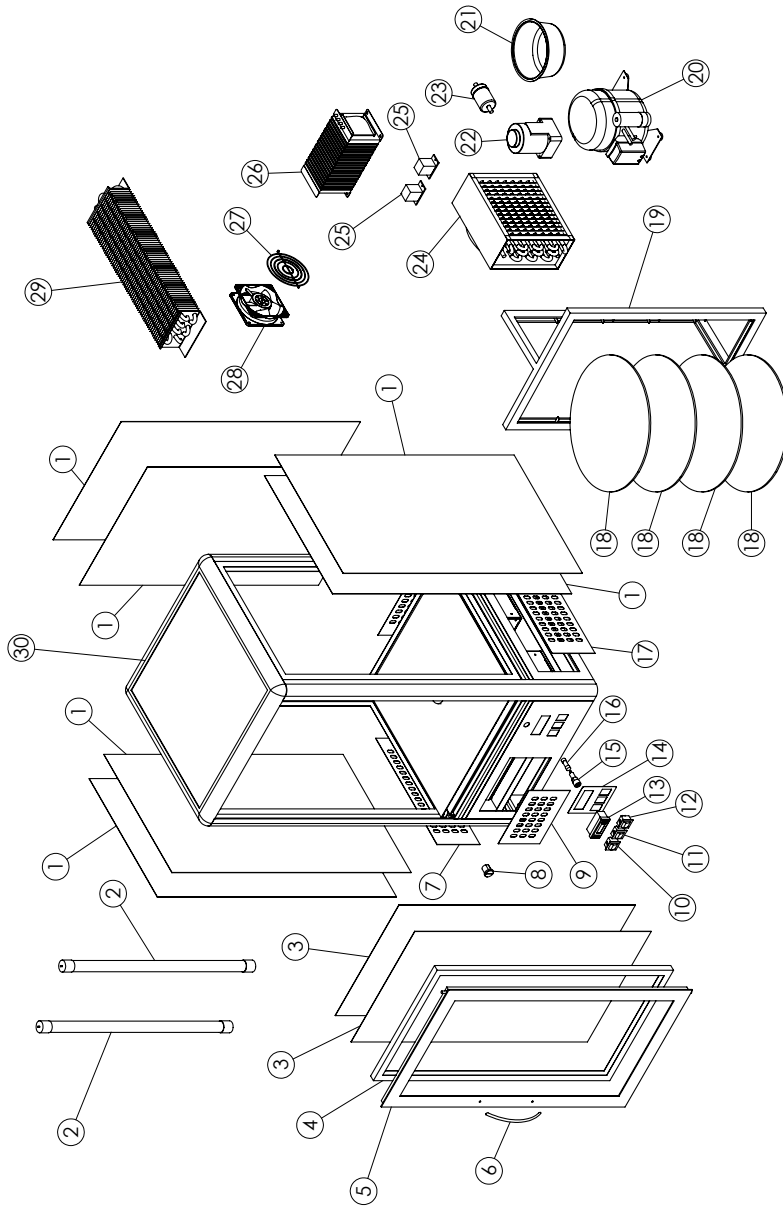


THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH

**MODEL: CAKE DISPLAY FRIDGE**  
**MODEL CODE :CDF2001**

Part No.	Description
1	GLASS
2	INTERIOR LIGHT
3	OUTER DOOR GLASS
4	FRONT DOOR GLASS
5	INNER DOOR
6	HANDLE
7	LEFT SIDE COVER
8	LOCK
9	FRONT COVER PLATE
10	LIGHT SWITCH
11	DEFROST SWITCH
12	REFRIGERATION SWITCH
13	ELECTRONIC CONTROL
14	FACIA PANEL
15	FUSE HOLDER
16	FUSE
17	RIGHT SIDE COVER
18	ROTATING SHELVES
19	ROTATING STAND
20	COMPRESSOR
21	EVAPORATING PAN
22	CAROUSEL MOTOR
23	DRYER
24	CONDENSER
25	RELAY
26	TRANSFORMER
27	FAN COVER
28	COOLING FAN
29	EVAPORATOR
30	OUTER ENCLOSURE

**EXPLODED DIAGRAM  
CAKE DISPLAY FRIDGE  
MODEL: CDF2000**



## 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 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.
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. This unit is designed for indoor use only

## DESCRIPTION OF MODELS

MODEL	DESCRIPTION	CAPACITY	VOLTAGE ( V/Hz)	POWER ( WATTS)
CDF2000	CAKE DISPLAY FRIDGE ROTATING SHELVES	70L	230/50	570
CDF4000	CAKE DISPLAY FRIDGE FIXED SHELVING	70L	230/50	570



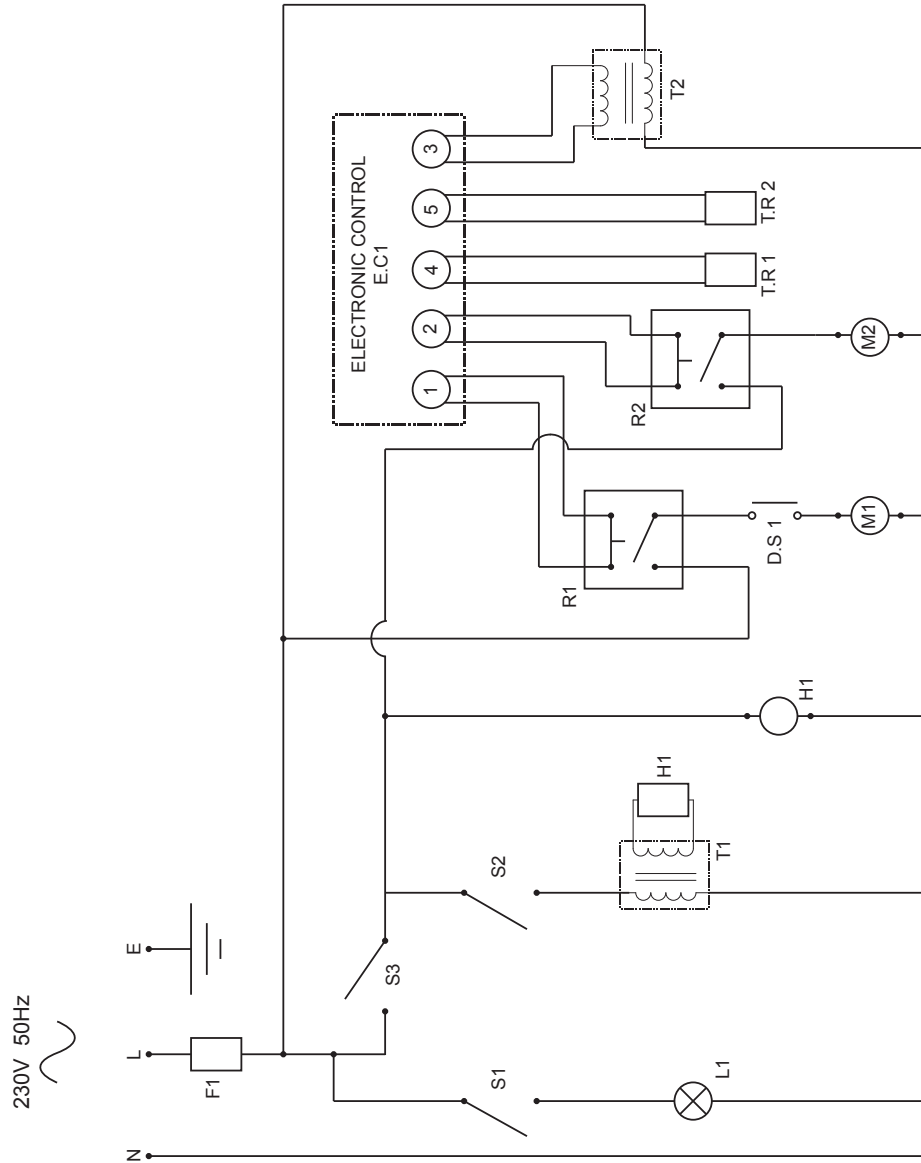
IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE OF THE UNIT AS FOUND ON THE SERIAL PLATE. THE SERIAL PLATE IS LOCATED AT THE REAR OF THE UNIT ADJACENT TO THE INCOMING CABLE ENTRY.

## WIRING DIAGRAM LEGEND CAKE DISPLAY FRIDGE MODEL CODE: CDF4000

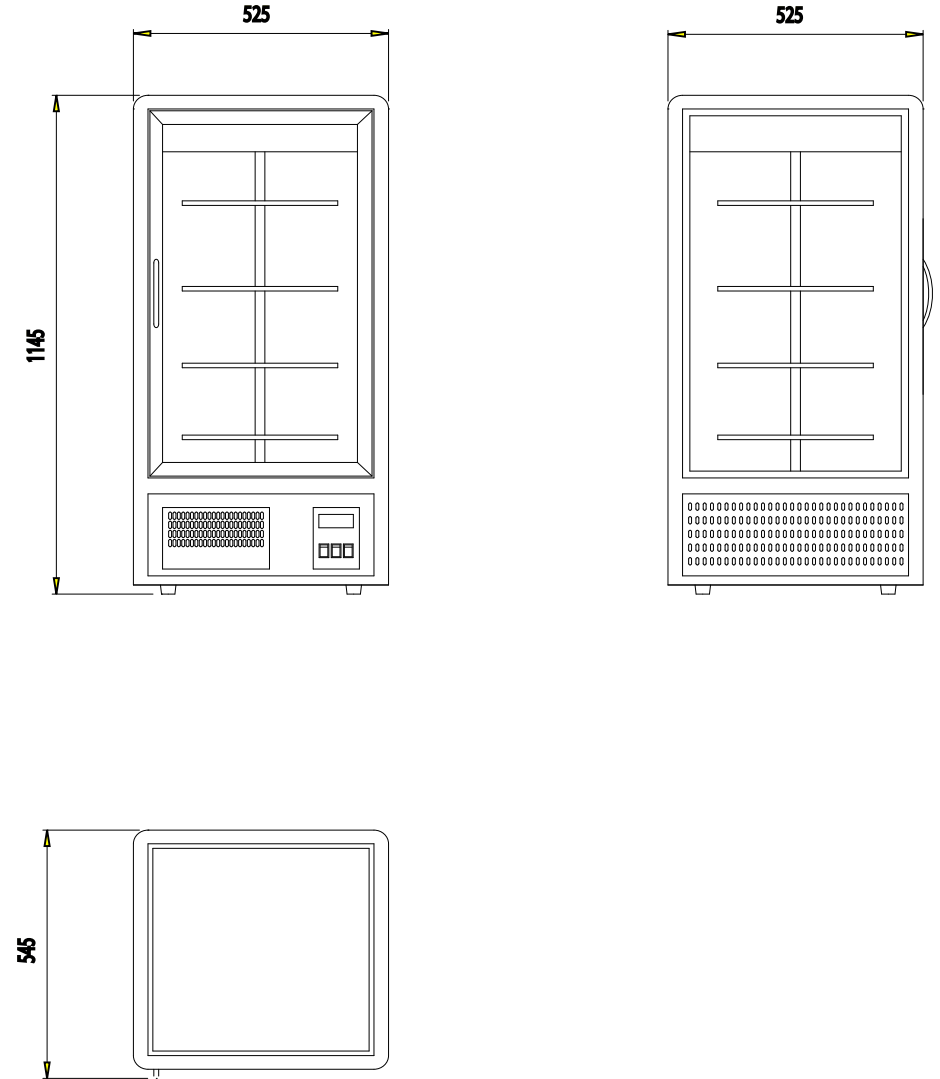
LEGEND	DESCRIPTION	PART NUMBER
F1	FUSE	1-15-FU
S1	LIGHT SWITCH	1-RS-CDF2000
S2	DEFROST SWITCH	1-RS-CDF2000
S3	REFRIDGERATION SWITCH	1-RS-CDF4000
DS1	DOOR SWITCH	1-LS-CDF2000
L1	INTERIOR LIGHT	N-A
H1	DEFROST HEATER	1-DH-CDF2000
M1	EVAPORATOR FAN	1-FAN-CDF2000
M2	CONDENSOR MOTOR	1-CON-CDF2000
M4	COMPRESSOR	1-COM-CDF200
R1/R2	RELAY	1-RELAY-CDF2000
EC1	ELECTRONIC CONTROL	1-EC-CDF2000
T1	DEFROST HEATER TRANSFORMER	1-DHT-CDF2000
T2	ELECTRONIC CONTROL TRANSFORMER	1-ECT-CDF2000
TR1	TEMPERATURE PROBE	1-TP-CDF2000
TR2	DEFROST PROBE	1-DP-CDF2000



**WIRING DIAGRAM  
CAKE DISPLAY FRIDGE  
MODEL CODE: CDF4000**

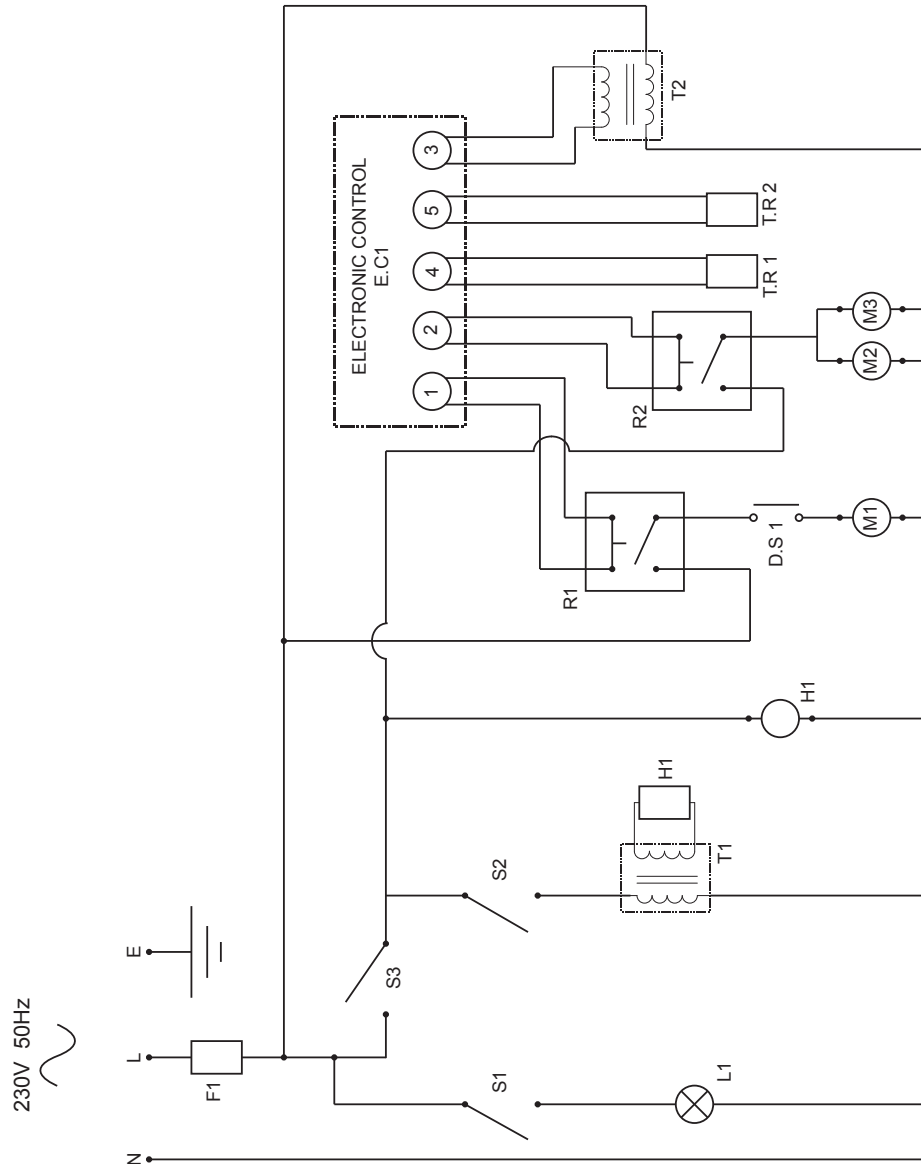


**POSITIONING DIAGRAM  
CAKE DISPLAY FRIDGES  
MODELS: CDF2000/CDF4000**



**WIRING DIAGRAM  
CAKE DISPLAY FRIDGE  
MODEL CODE: CDF2000**

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**WIRING DIAGRAM LEGEND  
CAKE DISPLAY FRIDGE  
MODEL CODE: CDF2000**

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LEGEND	DESCRIPTION	PART NUMBER
F1	FUSE	1-15-FU
S1	LIGHT SWITCH	1-RS-CDF2000
S2	DEFROST SWITCH	1-RS-CDF2000
S3	REFRIDGERATION SWITCH	1-RS-CDF4000
DS1	DOOR SWITCH	1-LS-CDF2000
L1	INTERIOR LIGHT	N-A
H1	DEFROST HEATER	1-DH-CDF2000
M1	EVAPORATOR FAN	1-FAN-CDF2000
M2	MOTOR ROTATING SHELVES	1-MOT-CDF2000
M3	CONDENSOR MOTOR	1-CON-CDF2000
M4	COMPRESSOR	1-COM-CDF200
R1/R2	RELAY	1-RELAY-CDF2000
EC1	ELECTRONIC CONTROL	1-EC-CDF2000
T1	DEFROST HEATER TRANSFORMER	1-DHT-CDF2000
T2	ELECTRONIC CONTROL TRANSFORMER	1-ECT-CDF2000
TR1	TEMPERATURE PROBE	1-TP-CDF2000
TR2	DEFROST PROBE	1-DP-CDF2000