



ANVIL

Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-CTK2001

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

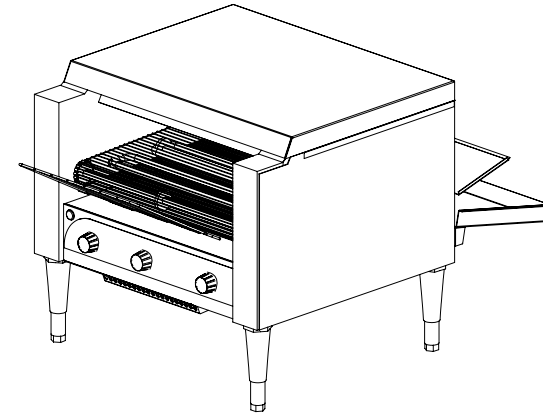
Register your warranty on-line now at www.anvilworld.com

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.

CONVEYOR TOASTERS



**INSTALLATION OPERATION AND CARE OF
CONVEYOR TOASTER
MODELS: CTK2001 R00/CTK2002 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.



ENSURE THAT THE ADJUSTABLE SUPPORT FEET PROVIDED ARE ASSEMBLED ONTO THE UNIT BEFORE COMMENCING OPERATION

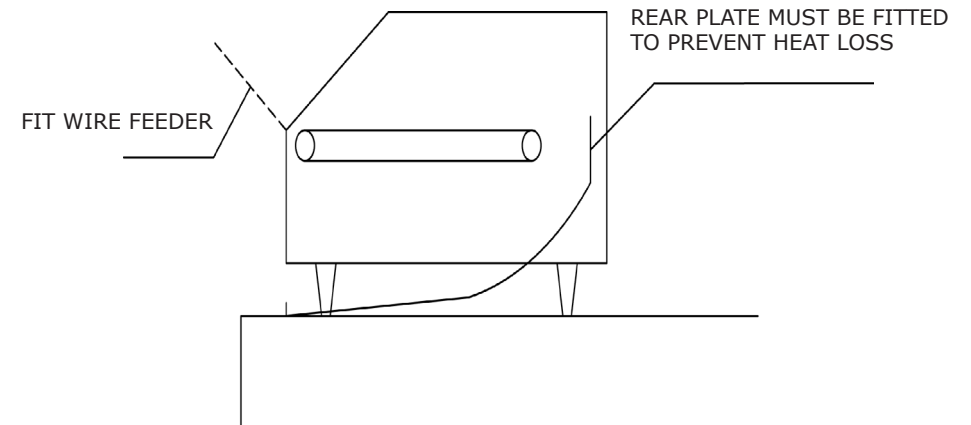
GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

1. This conveyor toaster has been designed to continuously produce toasted bread or buns. The desired toasted colour of the product can be adjusted by changing the belt speed of the conveyor and the individual heat controls for the top and bottom elements. Depending on installation position the toasted product can be discharged to the front or rear of the unit.
2. Before operating this unit thoroughly clean as described in the cleaning section of this leaflet.
3. As detailed in the diagrams below the unit can either be assembled with front or rear discharge depending on installation position and preference.

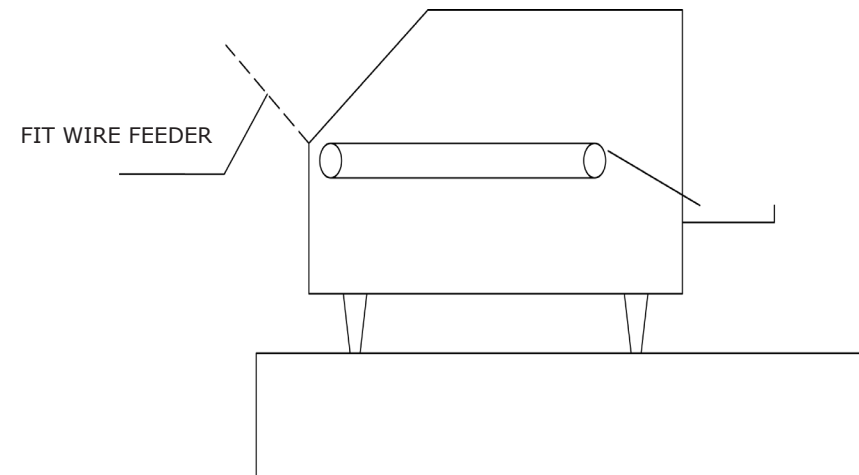
LEGEND
WIDE MOUTH CONVEYOR TOASTER
MODEL: CTK2002 R00

Part No.	SCE Part No.	Description
1		TOP COVER PLATE
2	7-BELT-CTK0001	CONVEYOR BELT
3		LEFT COVER PLATE
4	5-1200W-CTK0001	1200W BOTTOM ELEMENT 230V
5	5-1200W-CTK0001	1200W TOP ELEMENT 230V
6	3-PTB-TSA1009	CERAMIC CONNECTOR BLOCK
7	8-AC-CTK0001	AXLE COVER
8	7-BEA-CTK0001	BEARING
9	1-ER-URS0012	ENERGY REGULATOR
10	1-SC-CTK0001	SPEED CONTROL
11	4-FACIA-CTK2002	FACIA PANEL
12	1-1BTRF-DOUBLE	ILLUMINATED DOUBLE ROCKER SWITCH
13	3-KNOB-CTK0001	CONTROL KNOB
14	8-IF-CTK0002	INFEED CHUTE
15	8-DC-CTK0001	BREAD OUT FEED CHUTE - FRONT
16		MAIN ENCLOSURE
17		BOTTOM COVER PLATE
18	1-FAN-CTK0001	FAN
19	8-BC-CTK0001	FAN COVER PLATE
20	7-AF-CTK0001	ADJUSTABLE FOOT
21	7-FA-CTK0001	FRONT AXLE
22	7-RA-CTK0001	REAR AXLE
23		RIGHT COVER PLATE
24	7-DW-CTK0001-01	DRIVE WHEEL 50TOOTH
25	7-PW-CTK0001	DRIVE SPROCKET
26	7-DC-CTK0001-01	DRIVE CHAIN 35 LINK
27	1-MOT-CTK0001	GEARED MOTOR
28		BACK COVER PLATE
29	8-OCB-CT001	BREAD AND FEED CHUTE - BACK
30	8-OC-CTK0001	BREAD DIRECTION CHUTE
31	3-CABLE-GLAND	CABLE GLAND
32	2-PC-CE-CP	POWER CORD
33		TOP INNER COVER PLATE

i. FRONT DISCHARGE



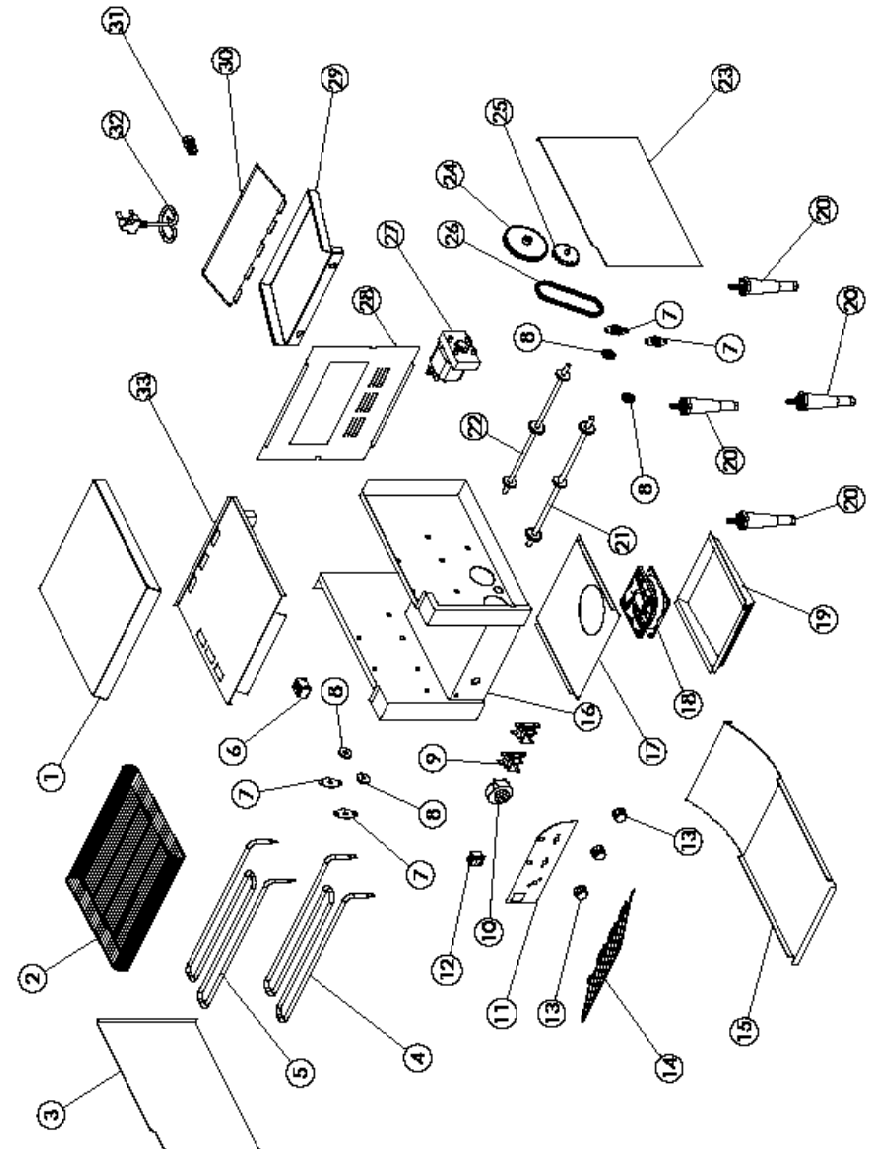
ii. REAR DISCHARGE



4. The unit has three controls.
 - i. Speed or colour control determines the length of time the toast or product is in the heating chamber. Obviously, the slower the speed the longer the exposure the darker the product.
 - ii. The top and bottom heater elements have individual heat control switches which have 6 settings :
 - a. "0" – Position the heater element is off.
 - b. "1 - 5" – the heat will vary from low to high where "1" is the lowest setting and 6 is the highest setting.
5. When using the machine select switch positions according to requirements and allow approximately 5 minutes for operating temperature to be attained. As described above product appearance or colour is dependant on conveyor speed, heat settings and product. Please note that a number of factors can affect the toasting colour.
 - i. Moisture content of the product
 - ii. Sugar content of the product
 - iii. Initial product temperature

Generally for best results use day old bread stored at room temperature.

**EXPLODED DIAGRAM
WIDE MOUTH CONVEYOR TOASTER
MODEL: CTK2002 R01**



LEGEND
CONVEYOR TOASTER
MODEL: CTK2001 R00

Part No.	SCE Part No.	Description
1		TOP COVER PLATE
2	7-BELT-CTK0001	CONVEYOR BELT
3		LEFT COVER PLATE
4	5-1300W-CTR0001	1300W BOTTOM ELEMENT 230V
5	5-1300W-CTR0001	1300W TOP ELEMENT 230V
6	3-PTB-TSA1009	CERAMIC CONNECTOR BLOCK
7	8-AC-CTK0001	AXLE COVER
8	7-BEA-CTK0001	BEARING
9	1-ER-URS0012	ENERGY REGULATOR
10	1-SC-CTK0001	SPEED CONTROL
11	4-FACIA-CTK2001	FACIA PANEL
12	1-1BTRF-DOUBLE	ILLUMINATED DOUBLE ROCKER SWITCH
13	3-KNOB-CTK0001	CONTROL KNOB
14	8-IF-CTK0002	INFEED CHUTE
15	8-DC-CTK0001	BREAD OUT FEED CHUTE - FRONT
16		MAIN ENCLOSURE
17		BOTTOM COVER PLATE
18	1-FAN-CTK0001	FAN
19	8-BC-CTK0001	FAN COVER PLATE
20	7-AF-CTK0001	ADJUSTABLE FOOT
21	7-FA-CTK0001	FRONT AXLE
22	7-RA-CTK0001	REAR AXLE
23		RIGHT COVER PLATE
24	7-DW-CTK0001-01	DRIVE WHEEL 50TOOTH
25	7-PW-CTK0001	DRIVE SPROCKET
26	7-DC-CTK0001-01	DRIVE CHAIN 35 LINK
27	1-MOT-CTK0001	GEARED MOTOR
28		BACK COVER PLATE
29	8-OCB-CT001	BREAD AND FEED CHUTE - BACK
30	8-OC-CTK0001	BREAD DIRECTION CHUTE
31	3-CABLE-GLAND	CABLE GLAND
32	2-PC-CE-CP	POWER CORD
33		TOP INNER COVER PLATE



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 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. Wipe off the unit with a dry cloth and wait at least half an hour before re - connecting to the mains outlet.
4. Remove the crumb tray from the unit by pulling forward. Dispose of the crumbs and clean the tray as described above, refit the tray before reusing the appliance.

SPECIFIC CLEANING INSTRUCTIONS

The following applies to cleaning of the conveyor belt **ONLY!!!!**

1. Turn off the toaster and allow the unit to cool down.
2. Switch on the unit with both heater controls in the "0" or off position and adjust the belt to slow speed.
3. Using a plastic abrasive pad, wipe the conveyor belt in a back and forth motion (ie; side to side) to removed baked on product.
4. Finally clean the belt with a damp cloth in the same manner as described in point 3.



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

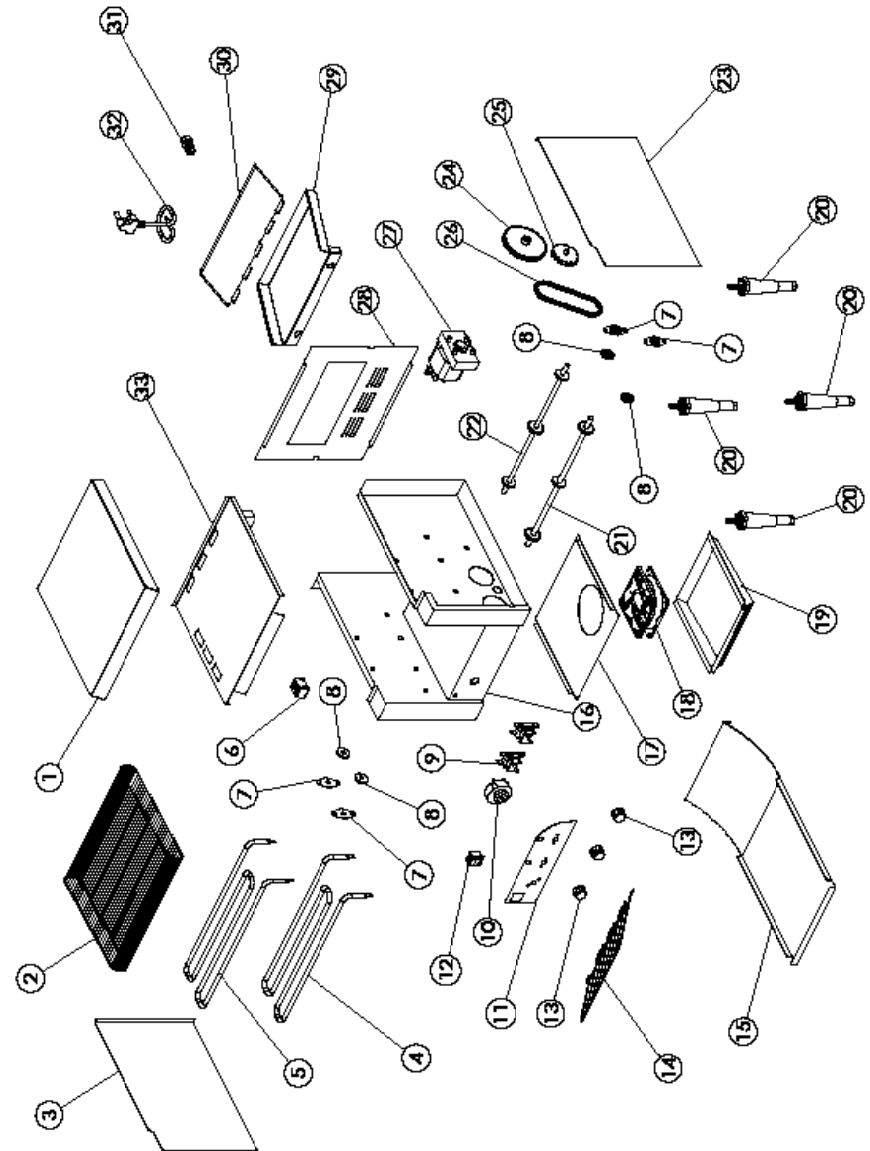
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

SAFETY

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

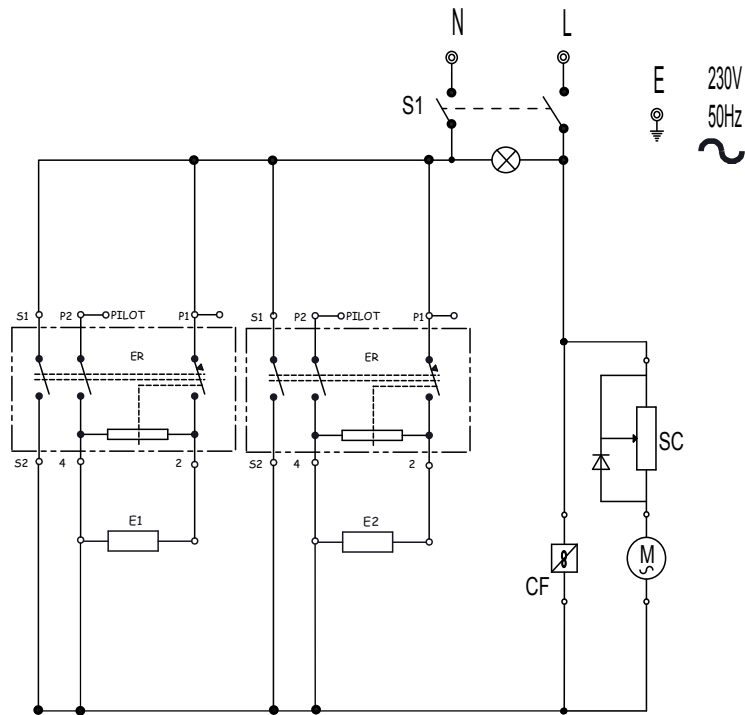
1. When this conveyor toaster is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc. it is recommended that they be made of non-combustible material. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to fire prevention regulations.
2. Use the appliance 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)**

EXPLODED DIAGRAM CONVEYOR TOASTER MODEL: CTK2001 R00

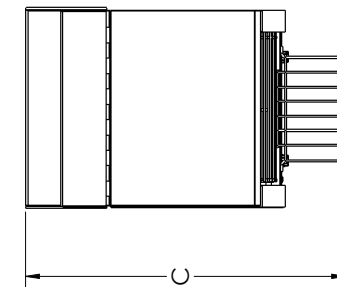
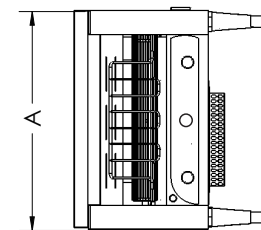
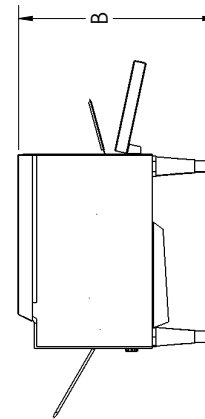


**WIRING DIAGRAM
WIDE MOUTH CONVEYOR TOASTER
MODEL CODE: CTK2002 R00**

LEGEND	DESCRIPTION	PART NUMBER
ER	ENERGY REGULATOR	1-ER-URS0012
E1	TOP ELEMENT 1200W/230V	5-1200W-CTK0002
E2	BOTTOM ELEMENT 1200W/230W	5-1200W-CTK0002
M	CONVEYOR MOTOR	1-MOT-CTK0001
CF	COOLING FAN	1-FAN-CTK0001
SC	CONVEYOR SPEED CONTROL	1-SC-CTK0001
S1	MAIN SWITCH	1-MS-CTK0001



**POSITIONING DIAGRAM
CONVEYOR TOASTERS
MODELS: CTK2001 R00 / CTK2002 R00**



PRODUCT CODE	A	B	C
CTK2001	354	428	769
CTK2002	474	428	769

ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
CTK2001	CONVEYOR TOASTER	230/50	2640
CTK2002	CONVEYOR TOASTER	230/50	2440



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 CONVEYOR TOASTER MODEL CODE: CTK2001 R00

LEGEND	DESCRIPTION	PART NUMBER
ER	ENERGY REGULATOR	1-ER-URS0012
E1	TOP ELEMENT 1300W/230V	5-1300W-CTK0001
E2	BOTTOM ELEMENT 1300W/230W	5-1300W-CTK0001
M	CONVEYOR MOTOR	1-MOT-CTK0001
CF	COOLING FAN	1-FAN-CTK0001
SC	CONVEYOR SPEED CONTROL	1-SC-CTK0001

