

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

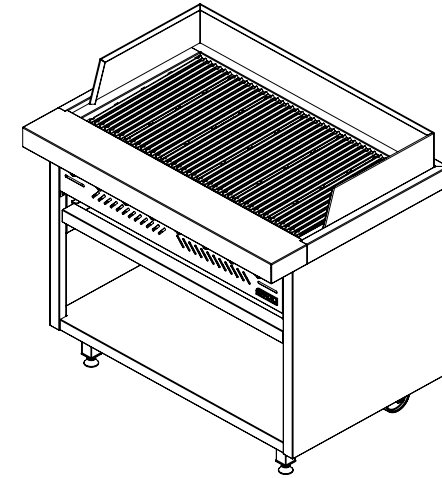
Register your warranty on-line now at www.anvilworld.com

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.

FREE STANDING GAS GRILLER



**INSTALLATION OPERATION AND CARE OF
FREE STANDING GAS GRILLERS
MODELS: GGA4006 / GGA4008 / GGA4010**

GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

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

PLEASE NOTE THESE UNITS ARE NOT SUPPLIED WITH A REGULATOR, AND MUST BE INSTALLED BY A REGISTERED INSTALLER

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 10087-1 and SANS 827 for NG.
4. 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 THE APPLIANCE. Have a dealer check the appliance.

CONNECTING THE GRILLER TO THE GAS REGULATOR:

(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 hand wheel anti – clockwise.

DESCRIPTION OF MODELS

6 BURNER	
OUTPUT (BTU)	96000
PACKING (W x D x H)	850 X 580 X 1165
UNIT (W x D x H)	815 x 740 x 1050 (mm)
SURFACE	Cast Iron Ribbed Grates
GRID AREA	680 X 470
LPG JET	#56 - 1.2mm
NG JET	#52 - 1.6mm

8 BURNER	
OUTPUT (BTU)	128000
PACKING (W x D x H)	1100 X 580 X 1165
UNIT (W x D x H)	1035 x 740 x 1050 (mm)
SURFACE	Cast Iron Ribbed Grates
GRID AREA	900 X 470
LPG JET	#56 - 1.2mm
NG JET	#52 - 1.6mm

10 BURNER	
OUTPUT (BTU)	160000
PACKING (W x D x H)	1300 X 580 X 1165
UNIT (W x D x H)	1255 x 740 x 1050 (mm)
SURFACE	Cast Iron Ribbed Grates
GRID AREA	1120 X 470
LPG JET	#56 - 1.2mm
NG JET	#52 - 1.6mm

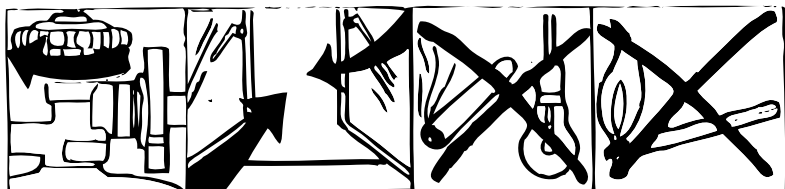
EMERGENCY DRILL:

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

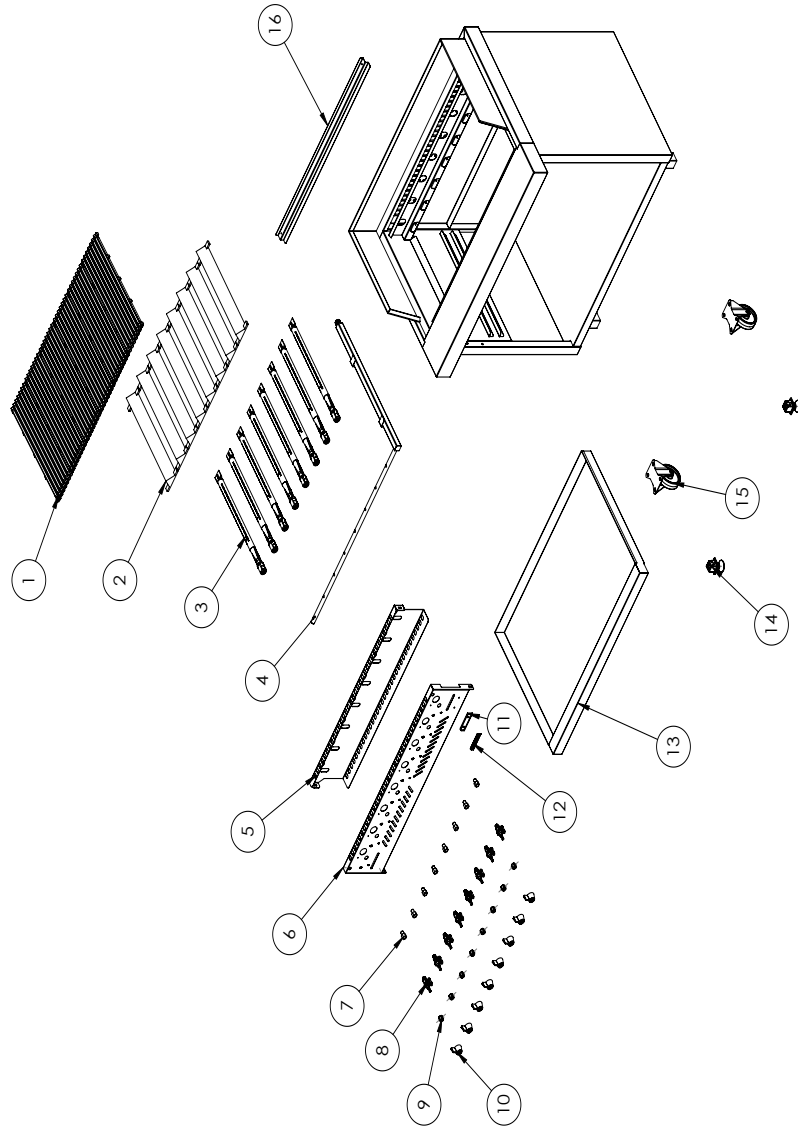


**MODEL : RADIANT FREE STANDING GRILLER
MODEL CODE:GGA400**

EXPLODED LEGEND REV.0

Part No.	Description
1	BROILER GRID - TOP L464XW149XT
2	900 GAS GRILLER RADIANTS
3	495MM GAS BURNER
4	6 BURNER MANIFOLD ASSEMBLY
5	HEAT SHIELD
6	FRONT PANEL
7	LP GAS JET #56
8	CONTROL VALVE GGA0004
9	KNOB INSERT
10	APEX LEAVER CONTROL KNOB
11	BEZEL BADGE ANVIL NO AIRE,APEX
12	ANVIL DOMED LOGO LARGEH20 W81.
13	GGA4006 DRIP TRAY
14	PLASTIC FOOT KNOCK IN COMPLETE
15	NYLON WHEEL 150KG 100MM PLAINN
16	CROSSOVER

**EXPLODED DIAGRAM
RADIANT FREE STANDING GRILLER
MODEL CODE: GGA400**



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. You 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

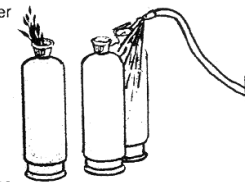
This appliance may only be installed by LP gas installer registered with the LPGASA. The appliance must be installed with the requirements of SANS10087-1 and any fire department regulation and/or local bylaws applicable to the area. If in doubt check with the relevant authority before undertaking the 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.

FIRE AT CYLINDERS

(A) Don't panic - Flames from joints near a cylinder are not dangerous in themselves, as long as they do not heat up the cylinder.

(B) If possible, close the cylinder valve using a wet cloth to protect your hand.

(C) Spray cold water onto cylinders exposed to the fire in order to keep them cool. Use a hose pipe. Keep people away from the area.



FOR YOUR SAFETY

“Important: Read these instructions for use carefully so as to familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference”.

This appliance is adjusted to operate on LPG only.

IF YOU SMELL GAS:

- Turn off gas supply at bottle
- Extinguish all naked flames;
- Do not operate any electrical appliances
- Ventilate the area
- Check for leaks as detailed in this manual

If odour persists, contact your dealer or gas supplier immediately

Do not tamper or modify the appliance.

BURN-BACK (FIRE IN BURNER TUBE OR CHAMBER)

In the event of a burn-back, where the flame burns back to the jet, immediately turn the gas supply off at the control valve on the panel. After ensuring the flame is extinguished, wait for 1 minute and re-light the appliance in the normal manner. Should the appliance again burn back, close the control valve and call a service technician. Do not use the appliance again until the service technician has declared that it is safe to do so.

GAS-PRESSURE REGULATOR

This appliance requires an operating pressure of 2,8 kPa at the appliance. A suitable LPG regulator that complies with the requirements of SANS 1237 must be installed.

IMPORTANT INFORMATION FOR THE USER

This appliance may only be installed by a registered SAQCC Gas installer. All registered installers are issued with a card carrying their registration number. Ask to be shown the card before allowing the installation work to commence and make a note of the Installer registration 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. You should only sign for acceptance of the installation when the installation is completed to your satisfaction.

Note that your invoice is required in the event that you wish make a guarantee claim.

IMPORTANT INFORMATION FOR THE INSTALLER.

This appliance may only be installed by a gas installer registered with the South African qualification and certification committee (SAQCC). The appliance must be installed in accordance with the requirements of SANS 10087-1 for use with LPG, SANS 827 for use with NG and any fire department regulations 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 practices applicable to the appliance and the installation.

MAINTENANCE

There are no predetermined maintenance intervals for this appliance however 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 stove 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.
- ### **6. Trouble Shooting**
- A normal flame is blue and may have an orange or yellow tip. If the flame is completely yellow, it may be that the jet is not securely fitted. Re-tighten to give a gas tight seal. An over-filled gas cylinder can also cause large yellow flames. Cylinder should be returned to filling station and checked by weight.
 - Check that the primary air supply apertures in the burners are clear and free of obstructions.
 - If the flame power drops or the gas will not light, check that the gas cylinder still contains gas (shake to hear the noise made by the liquid). If there is still gas, the jet might have become blocked or partially blocked.
 - If you suspect a blocked jet, follow the instruction in Section 3 above.