



**ANVIL**

# Installation, Operation and Care Manual

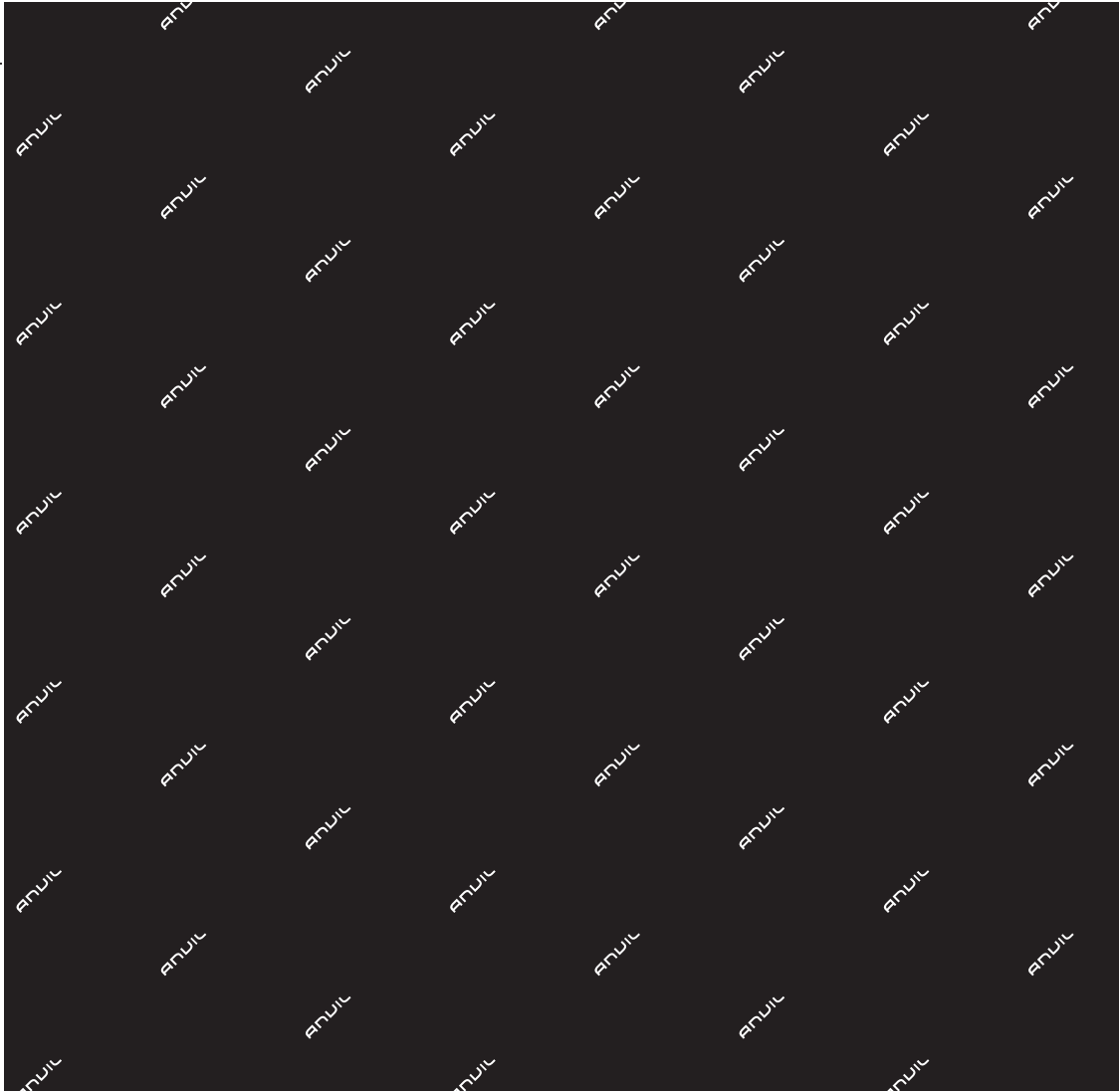


SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-FFA6003

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**

- |  |  |
|--|--|
| <input type="checkbox"/> Full-Service restaurant | <input type="checkbox"/> Institutional Cafeteria |
| <input type="checkbox"/> Coffee Shop / Deli      | <input type="checkbox"/> Corporate Catering      |
| <input type="checkbox"/> Fast Food Outlet        | <input type="checkbox"/> Private Use             |
| <input type="checkbox"/> Hotel                   | <input type="checkbox"/> Franchisor              |
| <input type="checkbox"/> Bed & Breakfast         | <input type="checkbox"/> Convenience Store       |
| <input type="checkbox"/> School Cafeteria        | <input type="checkbox"/> Other                   |

 ALL ANVIL EQUIPMENT COMES WITH A TWO YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.

[www.anvilworld.com](http://www.anvilworld.com)

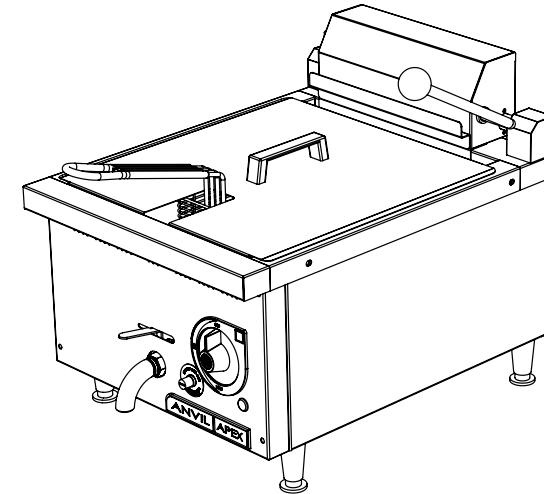
## DEEP FAT FRYERS

### 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.



### INSTALLATION OPERATION AND CARE OF HEAVY DUTY DEEP FAT FRYER MODEL: FFA6003



**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.**

## 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.

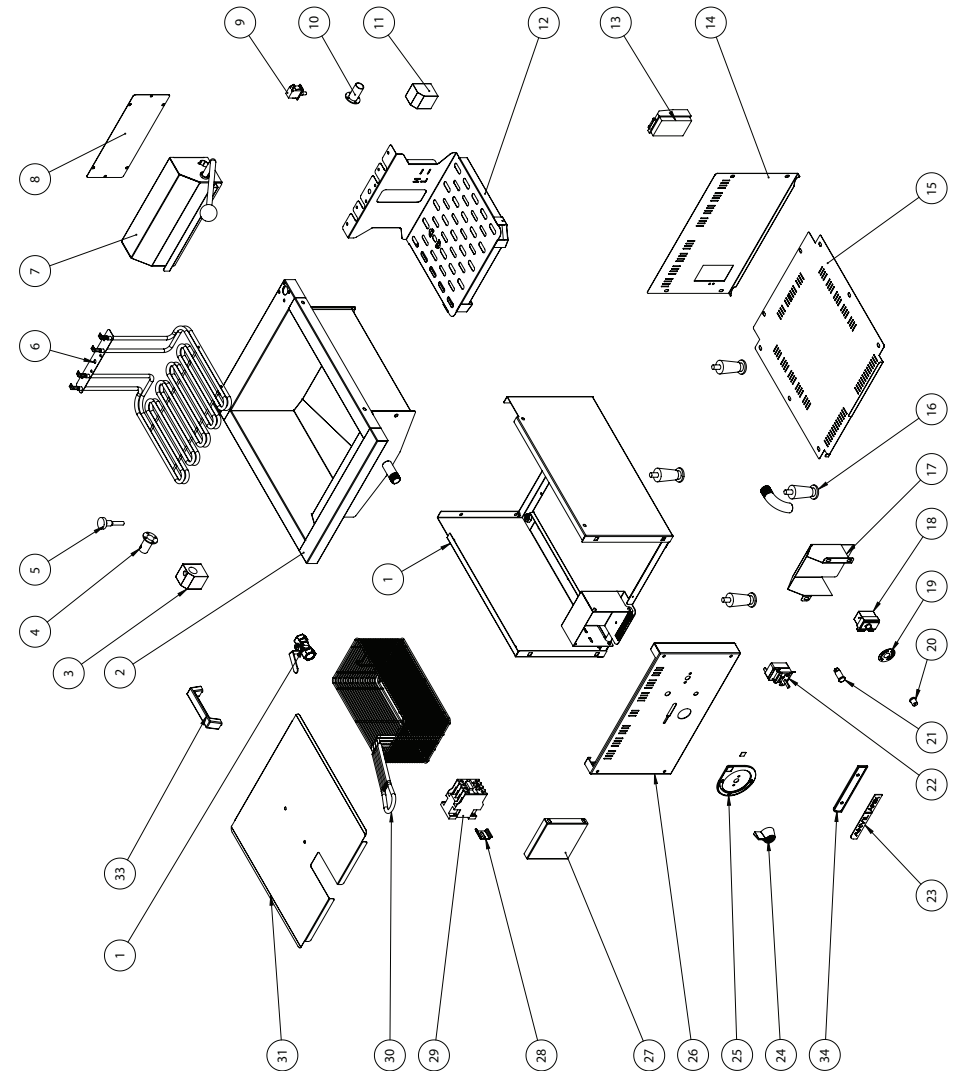


THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

## GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

- 1 Positioning - Install the appliance in the most convenient location for ease of cleaning, maintenance and general operation. The unit should be placed a minimum distance of 100mm from any adjacent wall. If 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 materials. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to the fire prevention regulations.
2. These electrical appliances are capable of performing all deep frying applications. The temperature is thermostatically controlled between the range of 60° and 190° C
3. The thermostat also acts as the 'ON' and 'OFF' switch. A pilot light adjacent to the thermostat indicates when the heating elements are energized.
4. The element boxes except for the Spaza Fryer (FFA1002) of the units are hinged for ease of cleaning and draining oil tank as shown in (figure 2) below.
5. Fill the tank insert with the correct volume of cooking oil. Ensure that the oil level is at the engraved 'L' marking on the element cover. Do not overfill unit.
6. Set the unit to the desired operating temperature.

## WIRING DIAGRAM LEGDEN DEEP FAT FRYER FFA6003



**EXPLODED DIAGRAM LEGDEN  
DEEP FAT FRYER  
FFA6003**

Part No.	Description
1	BODY ASSEMBLY
2	OIL TANK
3	RIGHT HAND BLOCK
4	RIGHT HAND PIVOT
5	INDEX PIN
6	ELEMENT
7	ELEMENT BOX ASSEMBLY
8	ELEMENT BOX COVER
9	MICRO SWITCH
10	LEFT HAND PIVOT
11	LEFT HAND BLOCK
12	ELEMENT COVER
13	WIRING BOX
14	BACK PANEL
15	BOTTOM PANEL
16	FOOT
17	FRYER THERMOSTAT SHIELD
18	SAFETY THERMOSTAT
19	SAFETY CUT-OUT FACIA
20	SAFETY THERMOSTAT CAP
21	PILOT LIGHT
22	THERMOSTAT
23	ANVIL APEX LOGO
24	LEVER KNOB
25	BEZEL 60 - 200
26	FRONT PANEL
27	CONTACTOR BOX COVER
28	TERMINAL RAIL
29	CONTACTOR
30	BASKET
31	NITE LID (OPTIONAL)
32	BALL VALVE DRAIN
33	NITE LID HANDLE (OPTIONAL)
34	BADGE BEZEL



**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 ALLOW UNIT TO COOL BEFORE CLEANING.
2. Always ensure that the unit is disconnected from the main power supply before cleaning.
3. 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.
4. 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.
5. Wipe off the unit with a dry cloth and wait at least half an hour before re-connecting to the main power outlet.



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



**WARNING**

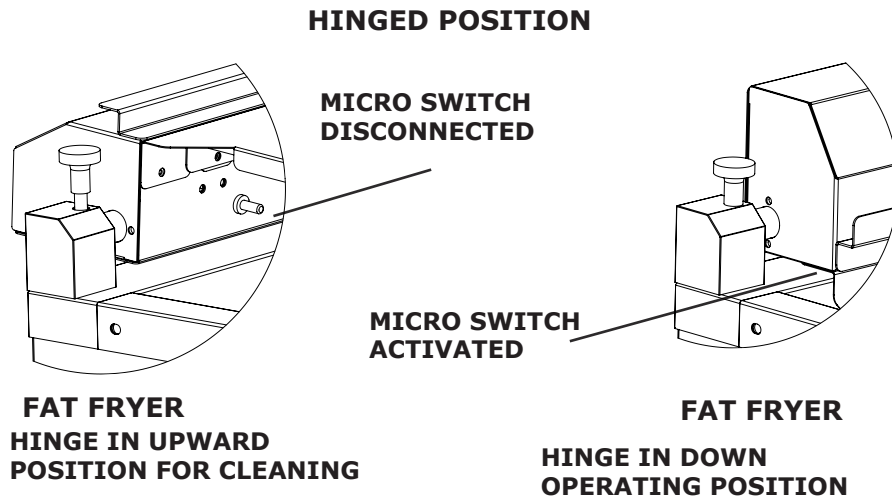
**Electric Shock Hazard.**

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

**OUTLINE SKETCH OF ELEMENT BOX OF FAT FRYERS  
SHOWING THE HINGING OF THE ELEMENT BOX**

**FIGURE 2**



**WIRING DIAGRAM LEGEND  
DEEP FAT FRYER  
FFA6003**

LEGEND	DESCRIPTION	PART NUMBER
	CONTROL THERMOSTAT	
	OVERTEMP. SAFTY CUT-OUT THERM	
	CONTACTOR	
	MICRO SWITCH	
	2800W/230V ELEMENT	
	2800W/230V ELEMENT	

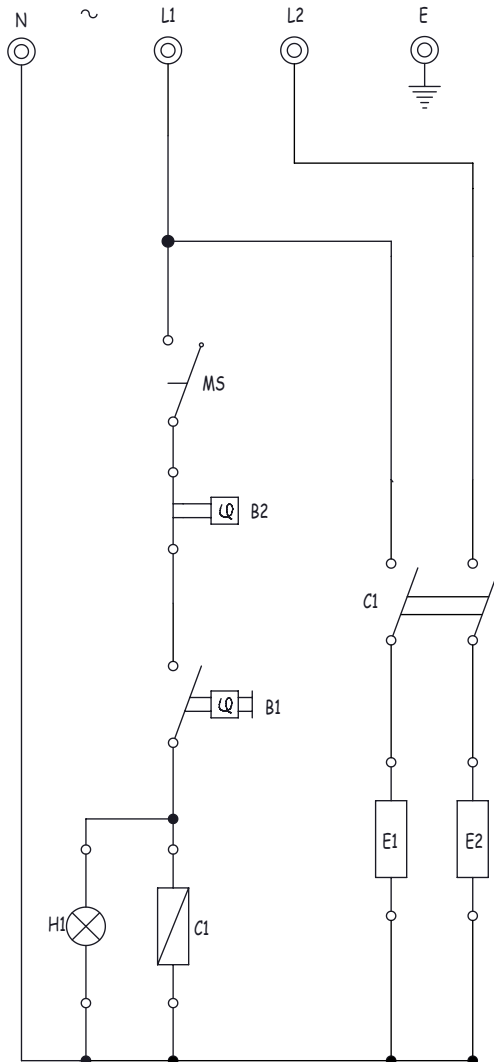
**SPECIFIC OPERATIONAL HINTS FOR THE VARIOUS  
MODELS**

**FFA6003 HEAVY DUTY FRYER**

1. Anvil deep fat fryers are medium duty electrical appliances are capable of performing all deep frying applications.
2. The pan holds 10 litres of oil.

## DESCRIPTION OF MODELS

MODEL	NUMBER OF PANS	PAN DEPTH (mm)	VOLTAGE (V/Hz)	POWER (W)	BASKETS INCLUDED
FFA6003	SINGLE	150	240/50	5600	ONE



## COOKING TIPS

Cooking is not an exact science. Due to many variables such as fryer size and quantity of food, temperature of food when first put in the unit, etc. These simple steps will help to make your chips/fries the best:

1. Cook chips from a frozen state - For the best texture and flavour, be sure chips are completely frozen until required for cooking.
2. Never fill basket more than half full - Overfilling will result in greasy, soggy chips. Carefully lower basket into oil ensuring that all chips are covered.
3. Shake basket 30 seconds into fry - Lift the basket after 30 seconds of fry time and shake it gently to break up clusters and cook chips evenly.
4. Fry for the correct length of time - Please read chip carton for the ideal frying time. Oil must be at 180°C
5. Drain chips for 10 seconds after cooking - When chips are cooked, drain them over the fryer for 10 seconds to remove excess oil before transferring to the holding area.
6. Avoid piling cooked chips more than two layers on a chip dump - Chips that are piled too high will steam themselves and go soggy very quickly.
7. Keep hold time to a minimum - Keep regular chips under the chip warmer for no more than 7 minutes.

## OIL TIPS

1. Start with a high quality oil - A low quality oil deteriorates faster, and over time transfers flavours to other fried foods.
2. Keep oil at 180°C - Use a reliable thermometer to ensure oil is at correct temperature at all times to deliver a crispy, golden chip.
3. Change oil every 7 to 10 days - Change more often if the oil has been contaminated by other elements such as salt or water.
4. Skim oil often and filter it daily - Be sure to skim the oil between frying to extend its life and filter it every day.
5. Use a clean, well-maintained fryer - Keep your fryer clean and in good working order to sustain higher frying performance.

## SAFETY

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

1. These appliances are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**
2. Care should be taken when operating this appliance, as HOT SURFACES are present.
3. Locate the fryer in a protected place so that it cannot be knocked over.
4. Use only earthed outlets matching the serial plate voltage.
5. Keep the floors around the appliance clean to avoid slipping and accidental contact of the hot fryer.
6. Do not overfill the basket and carefully load the product into the hot oil. A danger of surge boiling can also occur if the food to be fried is excessively wet or if the frying basket is too full.
7. Install an automatic fire extinguisher over the fryer and in the exhaust duct. Never direct such extinguishers so as to blow the oil out of the container
8. A danger of fire exists if the oil level is below the minimum indicated level.
9. Keep areas and filters clean above the fryer – oil soaked lint or dust can ignite easily and flames will spread rapidly.
10. It is dangerous to use old oil as this can reduce the flash point and cause surge boiling.
11. Hot oil is flammable – keep open flames away from it and its vapours.
12. The equipment may be hot, even though the pilot light is not on.
13. Do not leave unit in operation without an attendant..
14. Never allow a water jet into the hot oil, it can explode!!!!
15. Ensure that the power supply cord does not come into contact with hot surfaces.
16. Certain of the units are equipped with a manual reset, over temperature safety thermostat, which will de-energize the element should the oil reach a temperature of 220° C.
17. Do not reset the thermostat until the oil temperature is below 150°C. If the situation persist the unit must be sent to the supplier as indicated on the warranty statement.

## LINE DIAGRAM DEEP FAT FRYER FFA6003

