



Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION



4-INS-LRG-PANOVENS

THE CHEFS COMPANION



THE CHEFS COMPANION



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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.

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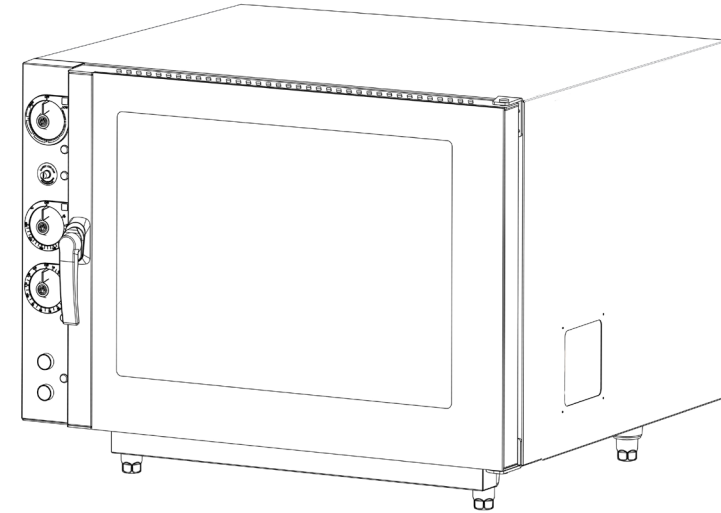
LIMITED WARRANTY

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.

HEAVY DUTY ELECTRIC CONVECTION OVEN



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.

**INSTALLATION OPERATION AND CARE OF
HEAVY DUTY ELECTRIC CONVECTION OVEN
MODELS: COA2010-R01/COA2006-R01**

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. Protective Film - Carefully remove the protective film from the stainless steel before using oven for the first time. If any glue residue should remain, remove it with a suitable solvent recommended for stainless steel. It is important to remove this film before installation and use otherwise it will stick onto the stainless steel and become very difficult to remove thereafter.
2. Positioning - Install the counter top oven 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. It is important to observe the recommended space at the back of the oven due to the exhaust air vent duct being positioned at the rear of the unit. Hot exhaust gas can create a fire hazard.
3. The oven requires a three phase connection. Please consult a qualified electrician.
4. **Earthing** - ANVIL convection ovens require a suitable earth connection.

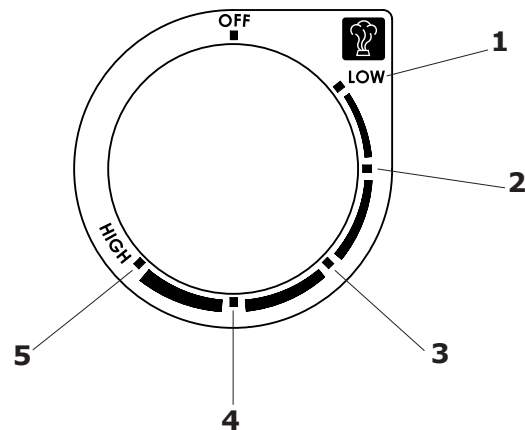
STEAM FUNCTION CONTROL.

A semi-automatic steam switch with five marked positions controls the steam output. The lowest setting allows a quick six-second burst at 1-minute 20-second intervals and the highest setting is 36 seconds of steam at 23-second intervals.

Refer to the table below for the full list of positions. Our recommendations to use the steam function are always to preheat the oven to at least 120°C

Some typical examples of settings are: For bread set the control to the maximum for approximately a minute and a half and then switch off. This will provide an initial burst of steam to help the bread rise and crisp the outer skin.

For meat products use the third or fourth positions for a steady injection of steam to maintain moisture, on Vegetable dishes or similar products that require a lot of moisture use the high setting. This is a general rule of thumb guide, and as with all cooking, processes use your own experience to achieve the best result.

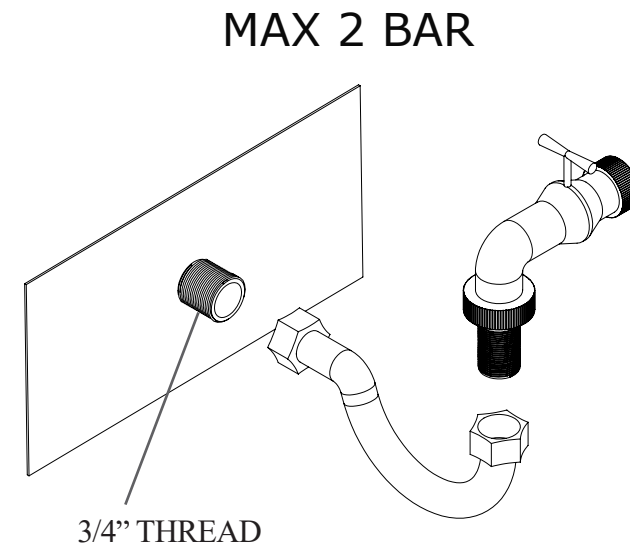


Setting	Steam On	Steam Off
1	6 seconds	80 seconds
2	8 seconds	55 seconds
3	11 seconds	37 seconds
4	19 seconds	30 seconds
5	36 seconds	23 seconds

These times may vary slightly depending on ambient conditions

WATER CONNECTION

1. This oven is supplied with a water spray steam function. A water connection may be fitted directly to the unit using 3/4" fittings. The water pressure should be between 0.5-2 bar
2. The water jet regulator regulates the amount of water injected into the oven over a period of time. Please note that in the position 'HI' the regulator will remain on all the time. Adjust the regulator clockwise to obtain the desired steaming effect. Any supply pressure above this requires the fitment of an inline pressure reducing valve.



OPERATING INSTRUCTIONS

Cooking cycle can be initiated as follows:

1. Set the cooking temperature by turning the temperature control knob to the desired temperature. When the indicator light turns off this indicates the desired temp has been reached.
2. Set the cooking timer to the desired time by turning the timer control knob. A warning buzzer will sound when timer has expired **.Note:** If the timer is set at '0' the oven will not energize the elements and the warning buzzer will sound.
3. Push green start button 'E'
4. Steam function is operated automatically by setting knob 'A'. Control is via an energy regulator. On maximum setting continuous steam is generated. Settings will vary according to the results required. For best results always keep a systematic record of times and temperatures for reference.
5. When the door is opened the fans and elements will turn off automatically to restart push the green start button 'E'.

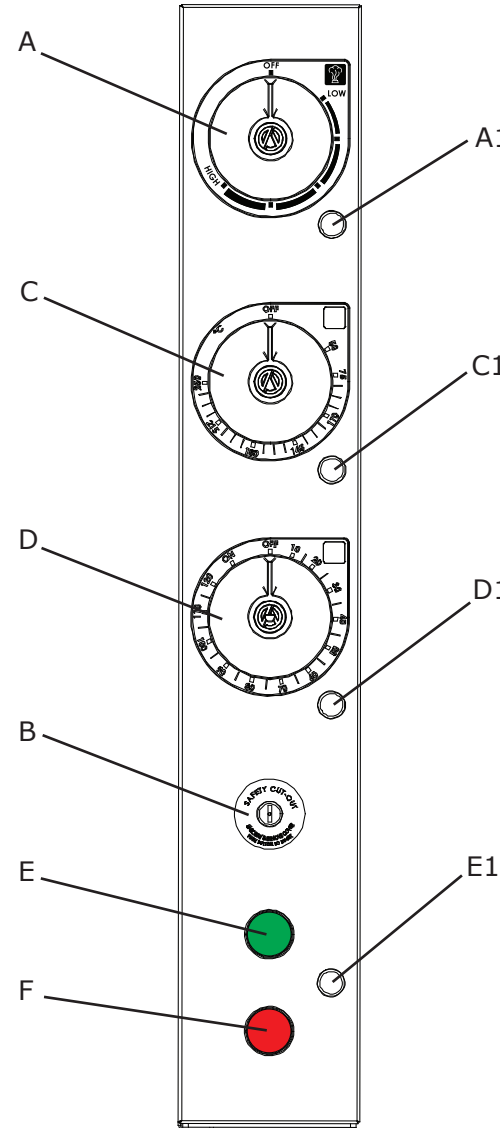
MODEL: HEAVY DUTY CONVECTION OVEN MODEL CODE :COA2010-R01 AND COA2006-R01

Part No.	SCE	SCE	Description
	Part No	Part No	
	COA2010-R01	COA2006-R01	
54	1-SV-2WAY	1-SV-2WAY	SOLENOID VALVE
55	3-AWH-COA2020	3-AWH-COA2020	WATER HOSE
56	1-MOT-COA1006	1-MOT-COA1006	MOTOR
57	0	0	BACK PANEL
58	82-COA2006-R01-MS-ACCPANCOV	82-COA2006-R01-MS-ACCPANCOV	SERVICE PANEL
59	82-6PAN-SS-MOTCV	82-6PAN-SS-MOTCV	MOTER SERVICE COVER
60	10-SHE-COA805-1	10-SHE-COA805-1	SHELF

MODEL: HEAVY DUTY CONVECTION OVEN
MODEL CODE :COA2010-R01 AND COA2006-R01

Part No.	SCE	SCE	Description
	Part No	Part No	
	COA2010-R01	COA2006-R01	
1	82-COA2006-R01-SS-DORDRPTRY	82-COA2006-R01-SS-DORDRPTRY	DOOR DRIP TRAY
2	21-COA2010-R01-OUTDOOR-KIT	21-COA2006-R01-OUTDOOR-KIT	OUTER DOOR ASSEM
3	7-OVEN-HANDLE-NEW	7-OVEN-HANDLE-NEW	HANDLE
4	82-6PAN-SS-GSB	82-6PAN-SS-GSB	INNER DOOR CATH
5	7-GB-PTFE-OD15XID4	7-GB-PTFE-OD15XID4	DOOR BUMPER
6	3-HP-BLK-11,1	3-HP-BLK-11,1	PLASTIC END CAPS
7	82-COA2006-R01-SS-HINGEBOD	82-COA2006-R01-SS-HINGEBOD	INNER DOOR HINGES
8	21-COA2010-R01-INDOOR-KIT	21-COA2006-R01-INDOOR-KIT	INNER DOOR ASSEM
9	6-OVEN-SHE-TS-1	6-OVEN-SHE-TS-1	THUMB SCREW
10	10-SR-10PAN-SET	10-SR-6PAN-SET	RUNNERS
11	0	0	FAN COVER
12	82-COA2006-R01-SS-WINLETASS	82-COA2006-R01-SS-WINLETASS	STEAM INJECTION
13	82-20PN-SS-ATOM	82-20PN-SS-ATOM	ATOMIZER
14	5-3000W-COA1010	5-2000W-COA1006	ELEMENTS
15	7-IMP-COA1006	7-IMP-COA1006	IMPELLER BLADE
16	1-PBR-JES0002	1-PBR-JES0002	STOP BUTTON
17	1-PBG-JES0002	1-PBG-JES0002	START BUTTON
18	1-EGO-SAF-OVEN	1-EGO-SAF-OVEN	SAFETY THERMOSTAT
19	3-KNOB-LEAVER	3-KNOB-LEAVER	KNOB
20	4-BEZ-CGA0008	4-BEZ-CGA0008	THERMOSTAT SCALE
21	3-KI-AXIS	3-KI-AXIS	KNOB INSERT
22	4-BEZ-COA1006	4-BEZ-COA1006	STEAM SCALE
23	1-ER-URS0012	1-ER-URS0012	REGULATOR
24	1-THERO-TO-TEF	1-THERO-TO-TEF	THERMOSTAT
25	1-2HR-TIMER	1-2HR-TIMER	TIMER
26	1-PL-GP	1-PL-GP	PILOT LIGHT
27	4-BEZ-DOA3001	4-BEZ-DOA3001	TIMER SCALE
28	0	0	CONTROLE PANEL
29	82-COA2010-R01-SS-DORTOPBKT	82-COA2010-R01-SS-DORTOPBKT	TOP TRANSPORT BRACKET
30	1-220-CONT-40A	1-220-CONT-40A	CONTACTER 40A
31	1-ORL-362	1-ORL-362	OVERLOAD
32	1-220V-CONT-32A	1-220V-CONT-32A	CONTACTER 32A
33	1-8PIN-RELAYBASE	1-8PIN-RELAYBASE	RELAY BASE
34	1-AB-RED-240V	1-AB-RED-240V	BUZZER
35	1-8PIN-RELAY	1-8PIN-RELAY	RELAY
36	7-OVEN-HANDLE-NEW	7-OVEN-HANDLE-NEW	LATCH
37	1-LS-COA1005	1-LS-COA1005	DOOR SWITCH
38	6-SH-COA2006-R01	6-SH-COA2006-R01	SWITCH NUT
39	82-COA2006-R01-SS-DORSUPBKT	82-COA2006-R01-SS-DORSUPBKT	BOTTOM TRANSPORT BRACKET
40	82-COA2006-R01-SS-DORDTRAYO	82-COA2006-R01-SS-DORDTRAYO	OVEN DRIP TRAY
41	14-M4/6-SS-MS	14-M4/6-SS-MS	DRIP TRAY SCREWS
42	82-COA2010-R01-SS-DRACOVASS	82-COA2010-R01-SS-DRACOVASS	DRAIN COVER
43	3-DS-COA2010-R01	3-DS-COA2006-R01	DOOR SEAL
44	0	0	BOTTOM HINGE
45	0	0	BASE
46	7-FOOT-FFA2020	7-FOOT-FFA2020	FOOT
47	1-OVEN-LH-G9-25W	1-OVEN-LH-G9-25W	OVEN LIGHT
48	0	0	STAINLESS STEEL CAVITY
49	0	0	BODY
50	0	0	TOP HINGE
51	82-10PAN-SS-SERVCOV	82-10PAN-SS-SERVCOV	LIGHT COVER
52	3-FF-CB	3-FF-CB	CONNECTOR BLOCK
53	6-FF-CG	6-FF-CG	CABLE GLAND

CONTROL PANEL LAYOUT
COA2010-R01 10 PAN
COA2006-R01 6 PAN

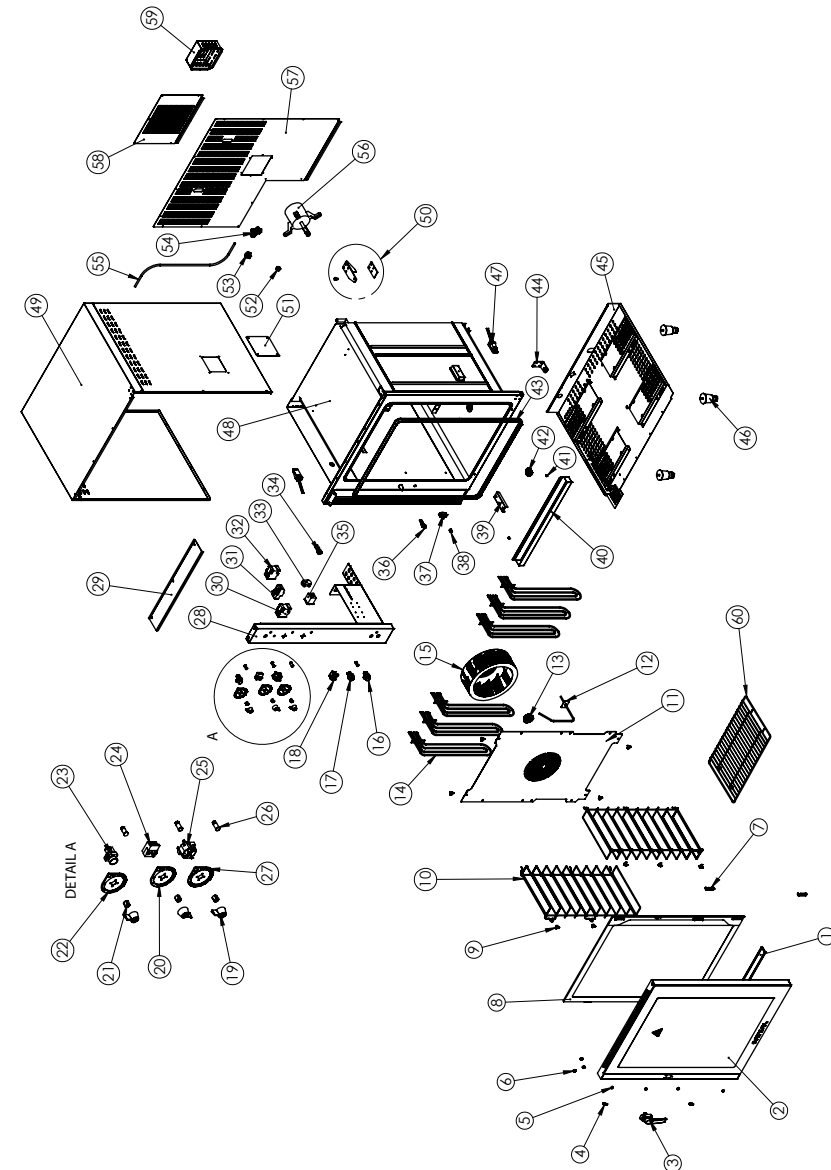


- A - Steam control
- A1- Steam indicator
- B - Safety reset button
- C - Temperature control
- C1 - Temp. indicator
- D - Timer control
- D1 - Timer indicator
- E - Start push button
- F - Stop push button
- E1 - Power indicator

GENERAL GUIDELINES

- Always preheat the oven before cooking by setting the temperature control at the desired temperature. The oven is preheated when the indicator light goes out.
- Always use a lower temperature setting than recommended for a standard oven. The general rule of thumb is to subtract 10 °C –30 °C from the standard oven recipe.
- You should begin checking the progress of your food product in about half the time recommended for the same recipe cooked in a standard oven. Check for suggested time and temperature. Keep in mind that times vary very depending on the amount of product being cooked. The best results are always when a systematic record of times and temp is kept for reference.
- The COA2010 oven will hold up to 10 pans the COA2006 oven will hold up to 6 pans. The size of the product will determine how many can be loaded.
- To minimize the shrinkage of roasted meats place the meat directly on the racks and place a steel pan one half full of water in the bottom rack position. The water will keep the oven chamber more humid and the meat juices will evaporate less.
- Maintain equal loads when cooking more than one pan of product at a time. Smaller loads in one pan will cook at a different rate than larger ones in another.
- When baking light products such as light cake batter or custard, You may wish to experiment with leaving the oven off after preheating and loading for 7 – 10 minutes to allow the product time to set. Then finishing with the oven on. This will keep the product from rippling or being pushed by the fan.
- When starting off with frozen product pre-heat the oven up to 40 degree above the temperature you are going to cook. Load the product and reset the temperature for normal time.
- Always thaw meats in a refrigerator and temper the meat 30-45 minutes at room temp before cooking.

EXPLODED DIAGRAM HEAVY DUTY ELECTRIC CONVECTION OVEN COA2006-R01/COA2010-R01



WIRING DIAGRAM LEGEND
MODEL: HEAVY DUTY ELECTRIC CONVECTION OVEN
MODEL CODE: COA2010-R01/COA2006-R01

LEGEND	DESCRIPTION	PART NUMBER
PB1	STOP SWITCH	1-PBR-JES0002
PB2	START SWITCH	1-PBG-JES0002
P1-P5	RED PILOT LIGHT	1-PL-GP
SS	STEAM SWITCH	1-ER-URS0012
B2	SAFETY THERMOSTAT	1-EGO-SAF-OVEN
B1	CONTROL THERMOSTAT	1-THERMO-TO-TEF
BZ	ALARM/BUZZER	1-AB-RED-240V
TN 1	2 HR TIMER	1-2HR-TIMER
B3	DOOR SWITCH	1-LS-COA1005
C2	CONTACTOR 32A	1-220V-CONT-32A
e1	OVERLOAD	1-ORL-BSB4001
C1	CONTACTOR 40A	1-220V-CONT-40A
SOL	WATER SOLENOID	1-SV-2WAY
L1/L2	OVEN LAMP	1-OVEN-LH-G9-25W
E1-E6	ELEMENTS	5-2000W-COA1006/5-3000W-COA1010
M1	MOTOR	1-MOT-COA1006
8P	RELAY	1-8PIN-RELAY



TIP : COOKING AT A HIGHER TEMPERATURE
 WILL NOT REDUCE YOUR COOKING TIME !
 IT WILL PRODUCE UNSATISFACTORY
 BAKING AND ROASTING RESULTS.

STEAMING TIPS

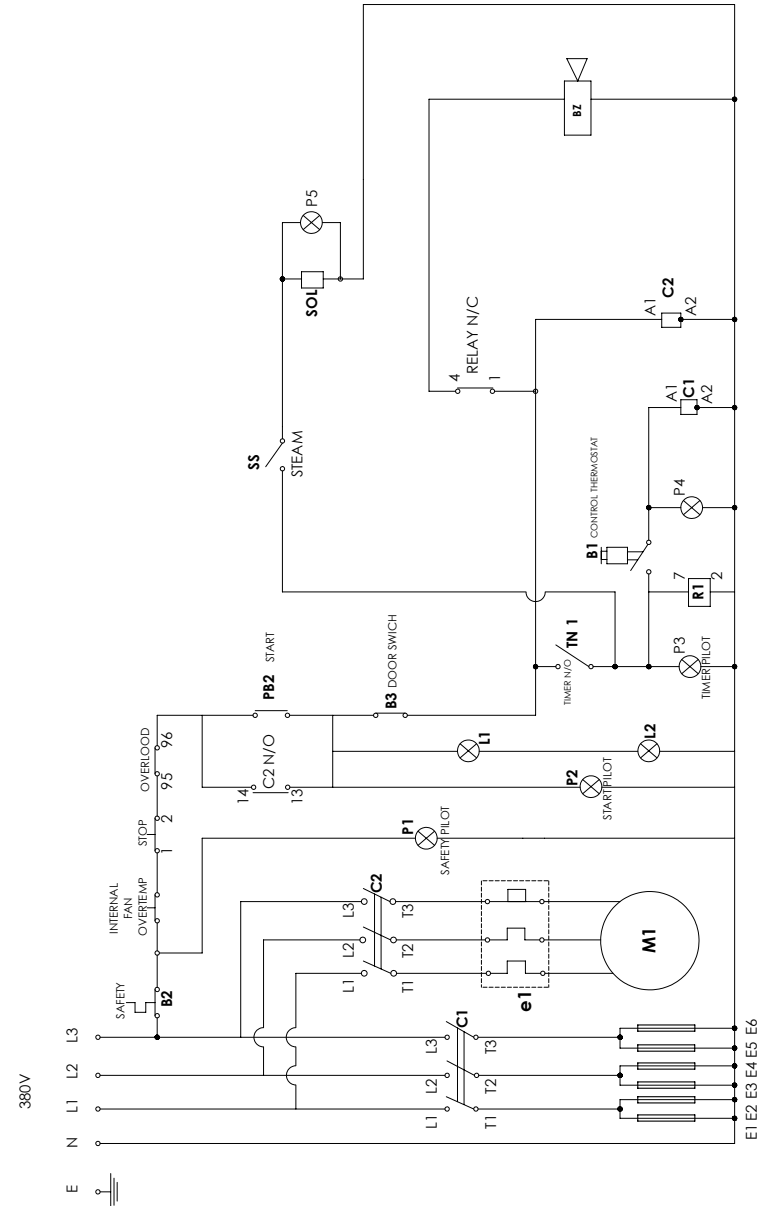
- If the food is likely to release juices, the juices can be used to make a sauce
- Unless browned first, food that is steamed will be flavourful and succulent, but pale in colour. Simply serve with sauce garnish to add colour.
- Cooking time can be shortened if the food is cut into small pieces. For even cooking make sure the pieces are about the same size.
- When steaming meat, the steam will cause fat to melt and thereby reducing the fat content.
- Steamed whole fish retains its shape better than fish cooked in liquid.
- Do not sprinkle salt over vegetables, as it draws moisture out during cooking and may discolour them.

SUGGESTED COOK TIMES AND TEMPERATURES

	PRODUCT	F°	C°	COOK TIME
BEEF	HAMBURGER PATTIES 125 grams (3.3 OZ)	400	205	8-10 MIN.
	MEAT LOAF	325	165	40-45 MIN.
	ROLLED BEEF ROAST 5 - 7 Kg's (12-15 LBS)	275	135	2-1/2 HRS.
	STANDING RIB ROAST 9 Kg (20 LBS. RARE)	235	115	2-3/4 HRS
	POT PIES	400	205	30-35 MIN
	STUFFED PEPPERS	350	175	15-20 MIN
	LASAGNA	260	125	90 MIN
	HOT DOGS	325	165	10-15 MIN
	PORK BAKED, STUFFED PORK CHOPS	375	190	25-30 MIN.
	BACON	400	205	5-7 MIN.
VEAL	BONED VEAL ROAST 7 Kg (15 LBS)	300	150	3 HRS 10 MIN.
LAMB	LAMB CHOPS	400	205	7-8 MIN.
POULTY	CHICKEN BREASTS & THIGHS	300	175	40 MIN.
	CHICKEN BACKS & WINGS	350	175	35 MIN.
	CHICKEN QUARTERED	350	175	30 MIN.
	TURKEY ROLL 8Kg (18 LB.)	310	155	3-3/4 HRS
	POT PIES	400	205	30-35 MIN.
FISH	FISH STICKS	335	170	16-18 MIN.
	COD, HALIBUT	350	175	20 MIN.
	SEAFOOD	PRAWNS BAKED STUFFED	400	205
	LOBSTER, BAKED STUFFED	400	205	10 MIN.
	LOBSTER TAILS (FROZEN)	425	220	9 MIN.
CHEESE	MACARONI & CHEESE CASSEROLE	350	175	30 MIN.
POTATOES	POTATOES, BAKED (120 COUNT)	400	205	50 MIN.
	POTATOES, SLICED OR DICED	325	165	10 MIN.
PIES	FRESH APPLE PIE 750 grams 20 off (20-36 OZ each.)	350	175	25-30 MIN.
	APPLE TURNOVERS	350	175	15 MIN.
BREADS	BREAD 2.2 Kg (1 LB. LOAVES)	325	165	30 MIN.
	HAMBURGER ROLLS	275	125	15 MIN.
	YEAST ROLLS	300	140	25 MIN.
	BISCUITS	400	205	6 MIN.
	ROLLS, BROWN & SERVE	350	175	15 MIN.
CAKES	CHOCOLATE CAKE	325	165	20 MIN.
	DANISH PASTRY	325	165	12 MIN.
	CINNAMON BUNS	325	165	20 MIN.
COOKIES	SUGAR COOKIES	275	125	15 MIN.
	CHOCOLATE CHIP COOKIES	325	165	10 MIN.

PLEASE NOTE THESE FIGURES ARE FOR GUIDELINE PURPOSES ONLY

WIRING DIAGRAM MODEL: HEAVY DUTY ELECTRIC CONVECTION OVEN MODEL CODE: COA2010-R01/COA2006-R01



ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V /Hz)	POWER (W)
COA2010-R01	HEAVY DUTY ELECTRIC CONVECTION OVEN (OVEN 10 PAN)	380/50 3P NEUTRAL & EARTH	18000
COA2006-R01	HEAVY DUTY ELECTRIC CONVECTION OVEN (OVEN 6 PAN)	380/50 3P NEUTRAL & EARTH	12000



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.



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

Allow the cooking chamber to cool down before cleaning

1. Prevent food from blocking the flow of drain water from the oven.
2. Clean the oven daily after use, at a temperature of 40 to 50 degrees with suitable detergents that do not contain caustic.
3. The interior and exterior of the oven are manufactured from stainless steel and can be cleaned easily with any cleaner recommended for stainless steel. DO NOT USE ANY ABRASIVE PRODUCTS SUCH AS STEEL WOOL TO SCOUR THE UNIT.
4. Side racks and the fan filters cover are removable. Clean fan grease filter with degreasing agent.
5. The unit is fitted with Low "E" glass which reflects heat inward making heat retention more efficient. Scouring with abrasive cleaners will damage coating and invalidate warranty.
6. The shelves and sheet pans may be washed in hot soapy water or in your dishwasher.



CLEAN THE STEEL PARTS WITH WATER AND SOAP. AVOID THE USE OF DETERGENTS CONTAINING ABRASIVE SUBSTANCES. ALWAYS RINSE WELL AND DRY CAREFULLY AFTER CLEANING. DO NOT USE PRODUCTS CONTAINING AGGRESSIVE CHEMICALS, ACIDS OR CHLORINE AS THIS WILL INVALIDATE THE WARRANTY



ALWAYS ENSURE THAT THE UNIT IS DISCONNECTED FROM THE MAIN SUPPLY BEFORE CLEANING



BEFORE USING THE APPLIANCE FOR THE FIRST TIME CLEAN THE METAL PARTS WITH HOT WATER AND SOAP AND THOROUGHLY RINSE THEM. HEAT THE OVEN USING THE BAKE CONTROL TO APPROXIMATELY 300°C FOR 30 MINUTES TO ELIMINATE ANY THERMAL INSULATION ODOURS.



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 these ovens are 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. Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
3. Supervision is necessary when the appliance is used in close proximity to children.
4. Use only earthed outlets matching the serial plate voltage.
5. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
6. Use equipment in a flat level position.
7. Do not stand on left side of the door when opening as the steam and heat will escape and may cause burns.
8. The equipment may be hot, even though the pilot light is not on.
9. Do not operate if equipment has been damaged or is malfunctioning in any way.
10. These ovens are designed to run only on alternating current (A.C.)

DO NOT CONNECT TO DIRECT CURRENT (D.C)

POSITIONING DIAGRAM HEAVY DUTY ELECTRIC CONVECTION OVENS COA2010-R01/COA2006-R01

PRODUCT CODE	A	B	C
COA2010-R01	1007	1061	1213
COA2006-R01	1007	1060	856

