



ANVIL

Installation, Operation and Care Manual

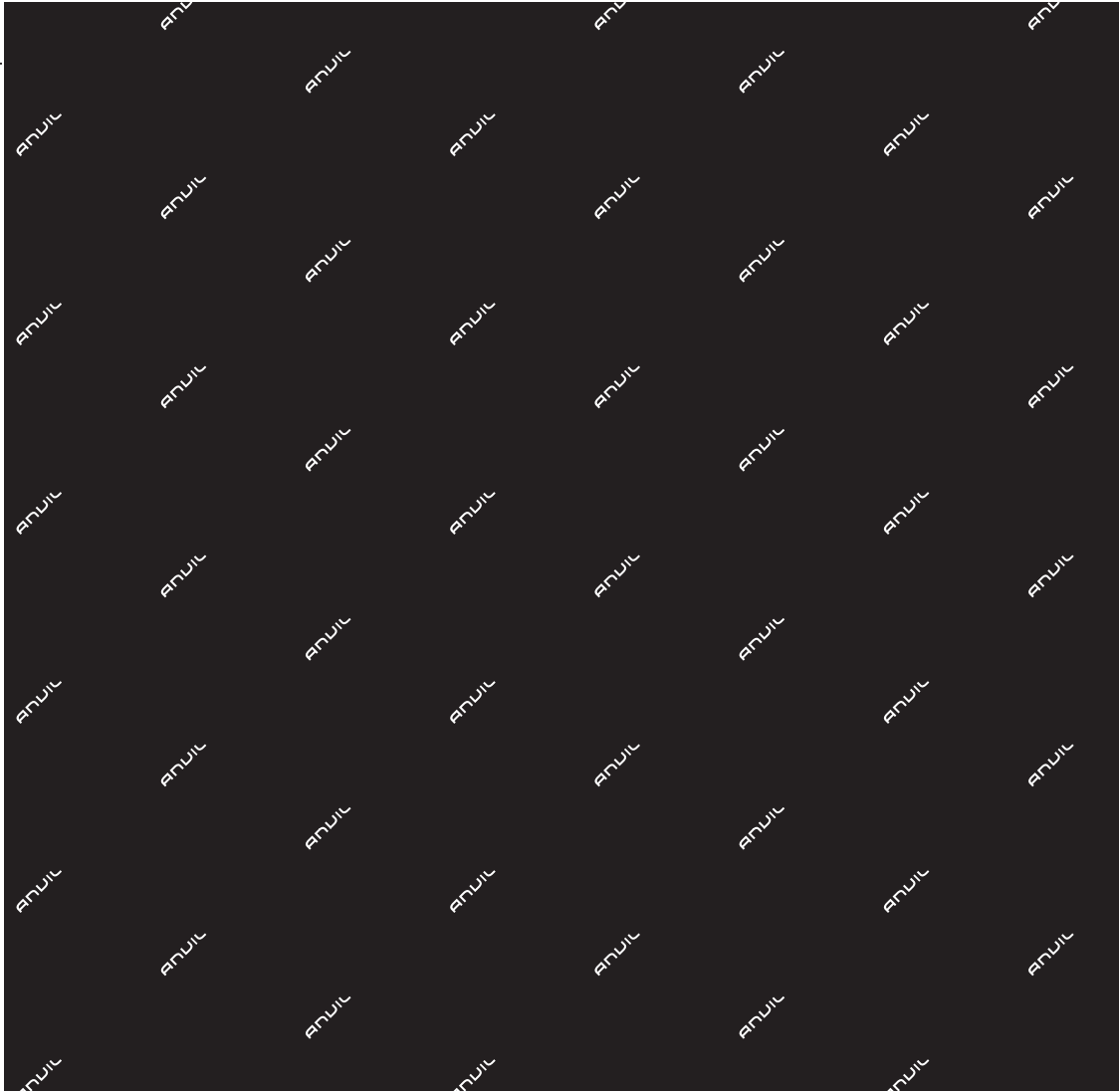


SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-COA3003

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

- | | |
|--|--|
| <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

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

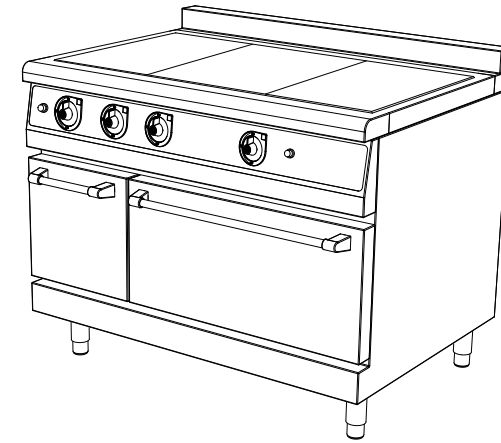
Register your warranty on-line now at www.anvilworld.com

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.

GAS OVEN RANGE



**INSTALLATION OPERATION AND CARE OF
SOLID TOP 3 PLATE GAS OVEN
MODEL: COA3003**

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.

These appliances are intended for use with LPG at a pressure of 2.8kPa.

Regulators used with this appliance must comply to SANS 1237 and be approved by the LPGASA. Only regulators certified for operation at 2.8kPa must be used on these appliances.

GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

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
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.

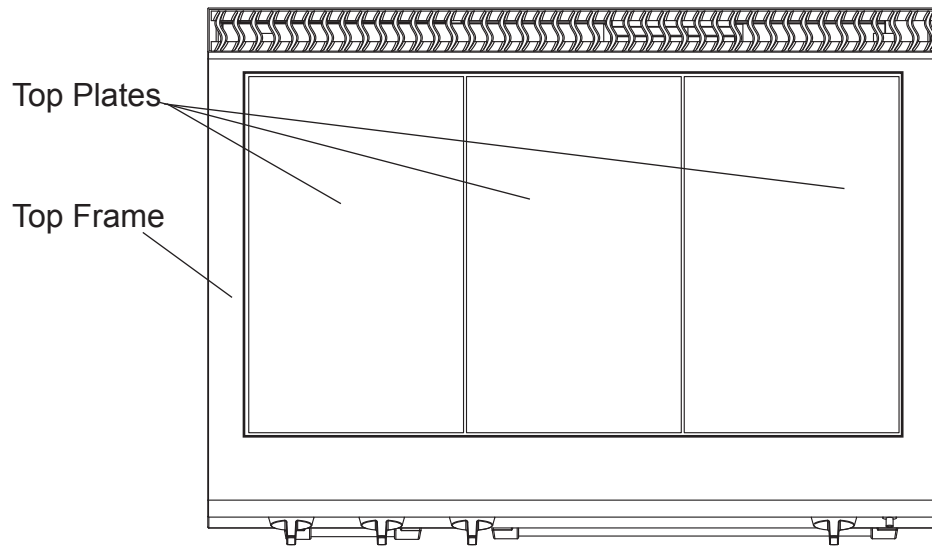


THIS APPLIANCE MUST NOT BE USED IN BASEMENTS OR IN ROOMS LESS THAN 15 CUBIC METRES IN VOLUME. (TYPICALLY 2.6M SQUARE)

5. The oven is fitted with a piezo igniter and a flame failure valve. To ignite the pilot flame depress the oven control knob and turn it to the * (spark) position. Operate the piezo starter located at the side of the knob. Continue depressing the knob until the ignitor lights the pilot burner. The pilot is visible via the sliding cover located in the bottom plate of the oven. Hold the knob in for approximately 30 sec. to allow the flame failure valve to activate. There after set the oven to the desired temperature.
6. In the event of burn back, where the flame burns back and ignites at the jet, immediately turn off the gas supply by first closing the control valve on the gas cylinder and then the appliance valve. After the flame is extinguished, remove the gas regulator and check the condition of its seal, replace the seal if in doubt. Re-light the appliance as described in Section 5 above. Should the flame light back persistently, return the product to your authorized ANVIL repair agent.
7. To re-light the burner, follow the procedure as in paragraph 5 and 6 above.
8. Before cooking with the appliance for the first time, turn the controls to the maximum heat and allow the unit to BURN IN for approximately 20 minutes.
You will notice smoke appearing due to the protective coating burning off. THIS IS NORMAL.
9. After the burn-in time has elapsed, turn the control valve knobs down to the required operating setting.
10. To switch off this appliance, push and simultaneously turn the control knobs to the 'O' position and close the valve on the gas cylinder by turning the hand wheel in a CLOCK WISE direction.
11. To change pot burner valve setting from the 'HIGH' position to the 'LOW' or another position push and simultaneously turn valve knob.
12. This unit is provided with adjustable levelling feet to ensure that the level of the top can be adjusted to be horizontal
13. The unit is supplied with a drip tray located below the control panel. Slide out this tray for cleaning. The cast pot stands and the enamel drip tray can also be easily removed for cleaning.

REMOVAL AND ASSEMBLY OF BURNER PLATES

1. Remove the loose fitting steel plates by inserting a screw driver or similar tool into the gap between the plates and prying upward until there is enough gap to get a firm hand hold on the plate.
2. Lift out the plates carefully as they are very heavy.
3. The burner assembly and drip tray is now accessible for cleaning and maintenance.
4. To reassemble, replace the plates one at a time by re-positioning into the recess in the top frame.



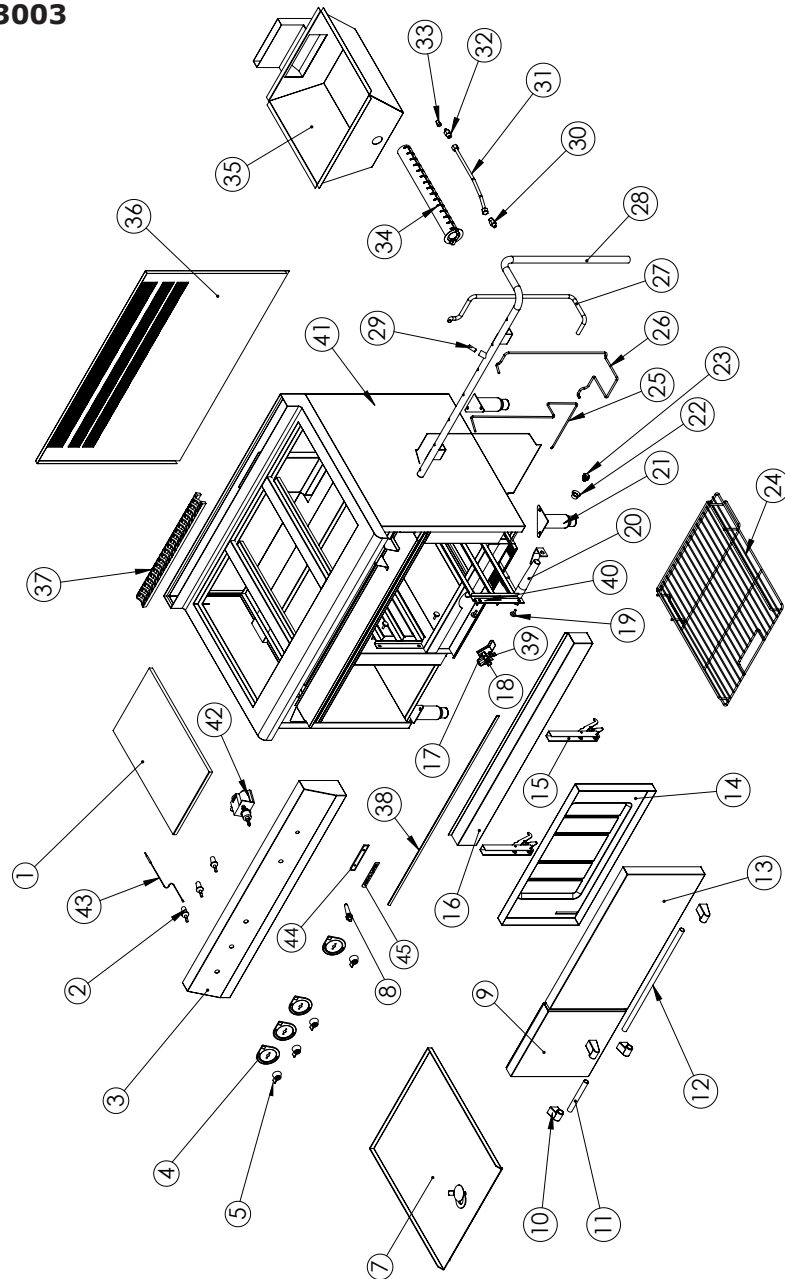
TIP : COOKING AT A HIGHER TEMPERATURE WILL NOT REDUCE YOUR COOKING TIME ! IT WILL PRODUCE UNSATISFACTORY BAKING AND ROASTING RESULTS.



PARTS LEGEND 3 PLATE SOLID TOP COA3003

Part No.	SCE Part No.	Description
1		TOP PLATE
2		FLAME FAILURE CONTROL VALVE
3		FRONT PANEL
4	4-BEZ-COA3004	BEZEL GAS CONTROL
5	3-KNOB-LEVER	LEVER KNOB
6	7-DP-COA3004	DRIP PAN
7	7-VET-COA3006	VITREOUS ENAMELLED TRAY
8	7-IS-COA3004	IGNITION
9		CABINET DOOR
10	3-DH-COA1004	DOOR HANDLE NODE
11		CABINET DOOR HANDLE TUBE
12		CABINET DOOR HANDLE TUBE
13		EXTERIOR OVEN DOOR
14		INTERIOR OVEN DOOR
15	7-HINGE-COA3004	DOOR HINGE
16		OVEN BOTTOM COVER
17	7-SP-COA3004	PIEZZO SPARK PLUG
18	7-OPB-COA3004	OVEN PILOT BURNER
19	6-SRS-COA3004	THUMB SCREW
20	7-BURNER-COA3004	OVEN BURNER
21	7-FOOT-COA3004	ADJUSTABLE FEET
22	7-JS-COA3004	OVEN BURNER JET SLEEVE
23	7-OJ-COA3004	OVEN NOZZLE
24	10-SHE-COA304-1	CHROME PLATED STEEL WIRE SHELF
25	2-IW-COA3004	IGNITION WIRE
26	7-PBMO-COA34	PILOT BURNER PIPE
27	7-OM-COA3004	OVEN JET PIPE
28	7-MAN-COA3006	MANIFOLD
29	7-STC-COA3004	MANIFOLD COUPLING
30	7-CVC-COA3004	CONTROL VALVE COUPLING
31	7-FTGMP-CBR0006	BURNER PIPE
32	7-JH-FFA3010CE	JET HOLDER
33	7-JET-CBR0006	JET
34	7-BURN-COA5004	BURNER
35		BURNER BOX
36		BACK PANEL
37	7-FG-COA3004	FLUE GRATE
38	3-DS-COA3006	RUBBER DOOR SEAL
39	7-TC-COA3004	THERMOCOUPLE
40		RHS SHELF SUPPORT
41		OVEN BODY
42	7-CT-COA3004	THERMOSTAT
43		THERMOCOUPLE
44	4-BADGE-BEZ	BADGE BEZEL
45	4-DL-L-APEX	APEX DOMED LABEL

**EXPLODED DIAGRAM
3 PLATE SOLID TOP
COA3003**



OPERATING AND COOKING HINTS FOR GAS OVEN

Cooking is not an exact science. Due to many variables such as size and quantity of food, temperature of food, etc. However, the following tips may prove to be helpful:

1. ALWAYS PREHEAT OVEN FOR A MINIMUM OF 10 MINUTES.
1. Shelf positions – When cooking larger volume foods, it may not be appropriate to use all the shelves. Use the shelf positions that best centre the food in the oven. You may use a sheet pan as a drip tray on the bottom of the oven.
3. Warming – Set temperatures around 80°C.
4. Re-heating – If food is frozen, cook longer at lower temperatures. This will ensure that food is heated evenly and prevent food fillings from being served too hot. For proper food safety, be sure that internal temperature of reheated food reaches at least 74°C. For best results it is recommended that the food be defrosted prior to re-heating.
5. For even cooking – Always space food evenly on your cooking pans, space pans evenly in the oven, and leave space between shelves for effective heat distribution.
6. When preparing meat – Always put a sheet pan on the bottom of the oven cavity to catch any spillage.
7. DO NOT cover any part of the oven or a sheet pan used as drip tray with aluminium foil.
8. The more food in the oven at one time, the longer the cooking time.

SPECIFIC OPERATING INSTRUCTIONS FOR MODEL COA3003

1. This unit is fitted with three solid top plates.
2. A piezo igniter and flame failure valve are provided for these plates.
3. Push the piezo igniter located adjacent to the gas control knob at the same time depress the gas control knob and turn slightly to the left pilot position. Continue operating the igniter and depressing the gas control knob until ignition occurs. There is an observation hole on the front panel for each burner position. Once the pilot flame has established, release the ignitor and continue depressing the gas control knob for approximately 10 seconds to allow the flame failure valve to activate.
4. Release the knob and turn to the desired temperature setting.



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

DAILY CLEANING AND MAINTENANCE

1. Remove large pieces of food residue and carefully scrape spillover from the top plates.
2. Wash all surfaces with hot soapy water solution. DO NOT use harsh abrasives on any portion of the stainless or coated surfaces.
3. Solid top plates can be removed, these plates can be scraped with a wire brush periodically if necessary.
4. It is important to note that this appliance is for use with pots only and the plates are not intended to be used for grilling, as there is no provision for removal of grease and fat.

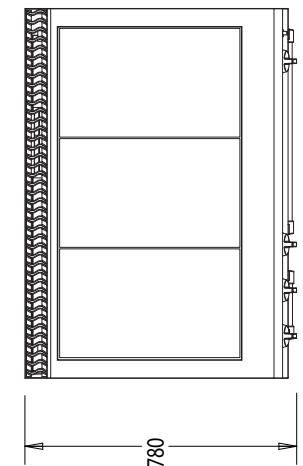
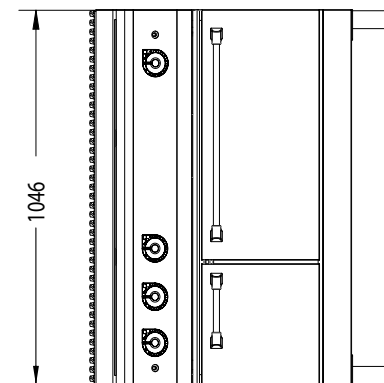
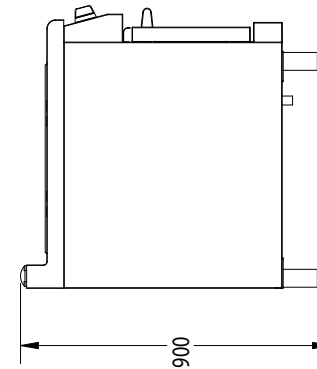


THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSED IN WATER.



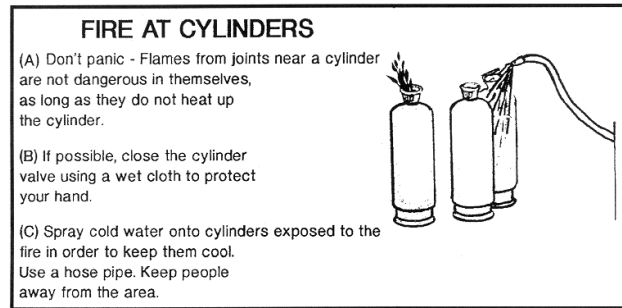
CLEAN THE STAINLESS STEEL PARTS WITH WATER AND SOAP. AVOID THE USE OF DETERGENTS CONTAINING ABRASIVE SUBSTANCES. ALWAYS RINSE WELL AND DRY CAREFULLY AFTER CLEANING. DO NOT USE PRODUCTS CONTAINING AGGRESSIVE CHEMICALS, ACIDS OR PRODUCTS WITH CHLORINE TO CLEAN THE STAINLESS STEEL EVEN IF DILUTED

POSITIONING DIAGRAM 3 PLATE SOLID TOP COA3003



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.



DESCRIPTION OF MODELS

MODEL	DESCRIPTION	OVEN (BTU)	SOLID TOP BURNER (BTU)	TOTAL (BTU)
COA3003	3 PLATE & OVEN	15700	15400	61900

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. The same procedure applies if the pilot burner jet becomes blocked
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.

SAFETY

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

1. When this unit 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. Do not use an appliance that is damaged, leaking or which does not operate properly.
3. Ensure that the gas cylinder is connected or changed in well ventilated area, preferably outdoor, away from any source of ignition as open flames, and away from other people.
4. Keep gas cylinder away from heat and flames. Do not place on a stove or any other hot surface.
5. Ensure that the assembled unit is stable and does not rock.
6. Do not cover or change the primary air supply apertures in the burner as this will affect the performance of the product and may lead to unstable flames.
7. If there is a leak on your appliance (smell of gas), turn off the gas supply, first at the control valve on the cylinder and then on your appliance by turning the control knobs fully clockwise.
8. If you wish to check for leaks on your appliance, do it outside. Do not try to detect leaks using a flame. The correct way is to smear the joint with soapy water. If bubbles form, then there is a gas leak. Immediately turn off the gas supply first closing the control valve on the gas cylinder and then the appliance valve. Check that all the connections are properly filtered. Recheck with soapy water. If a gas leak persists, return the product to your dealer for inspection/repair.
9. Do not modify the appliance or use it for anything other than what it has been designed.
10. During use, part of the appliance will become hot, particularly the cooking areas and top. Avoid touching hot parts with your bare hands. The use of oven gloves is recommended.
12. Keep young children away from the appliance at all times.
13. This appliance consumes oxygen and needs ventilation for optimum performance and for the safety of those in close proximity.

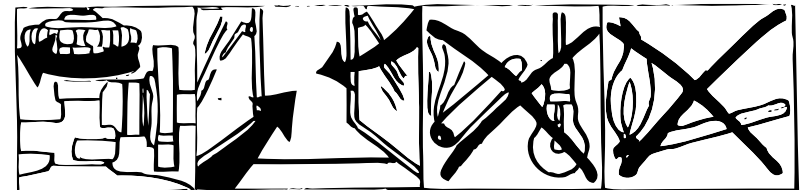
EMERGENCY DRILL:

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



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.