



# Installation, Operation and Care Manual



SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-COA3004

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**

- 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](http://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

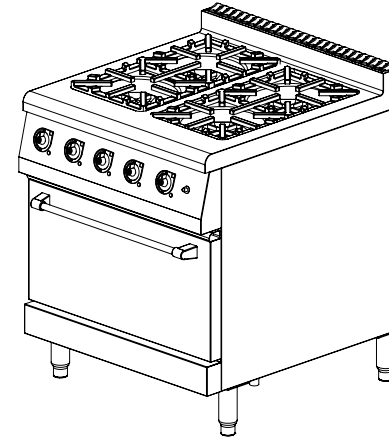
Register your warranty on-line now at [www.anvilworld.com](http://www.anvilworld.com)

### 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.**

## GAS OVEN RANGE



### INSTALLATION OPERATION AND CARE OF GAS OVEN RANGE

**MODEL: COA3004 R02/COA3006 R02/COA6004 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.

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.

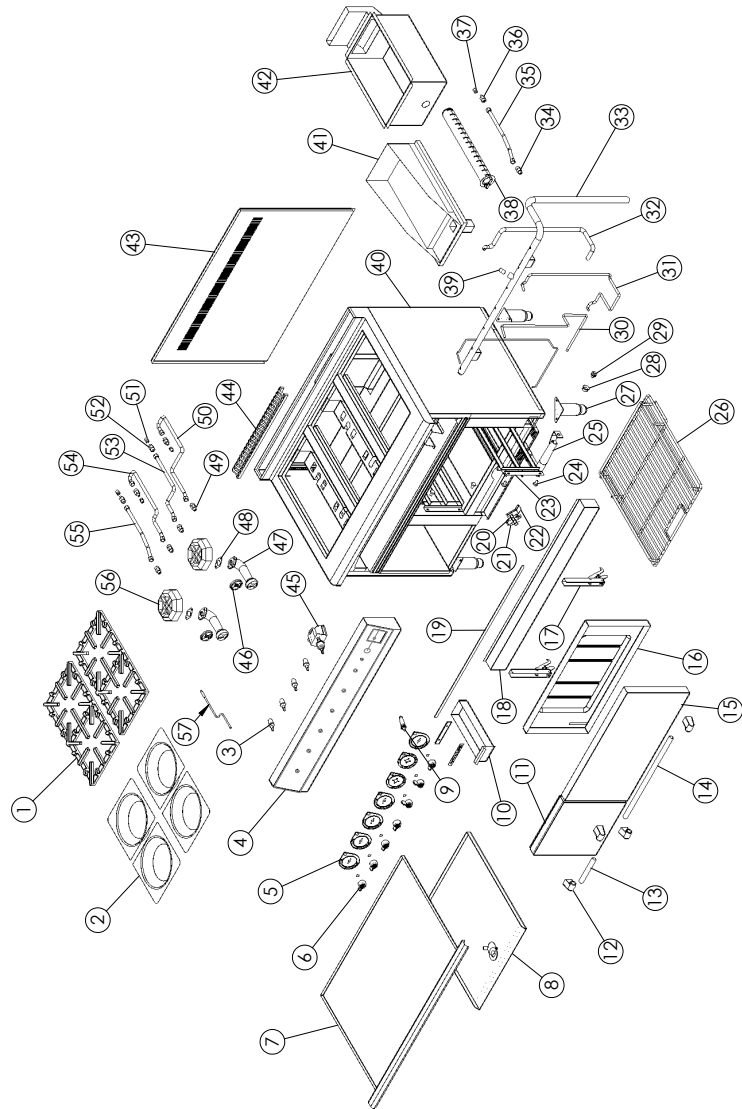
## GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

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.
5. When igniting the pot burner, turn the knob to the 'HIGH' position and depress, ignite the gas using a suitable lighter. Hold in the knob for 10 seconds to allow the safety thermocouple to engage, Thereafter the burner can be set to the desired heat between 'LOW' and 'HIGH' on the scale.

### MODEL 4 BURNER FLAT TOP GAS OVEN MODEL CODE : COA6004

Part No.	Description
1	TOP GRATE
2	DRIP PAN
3	CONTROL VALVE
4	FRONT PANEL
5	BEZEL
6	LEVER KNOB
7	FAT TRAY
8	VITREOUS ENAMELLED TRAY
9	IGNITION
10	FAT TRAY
11	CABINET DOOR
12	DOOR HANDLE NODE
13	CABINET DOOR HANDLE TUBE
14	OVEN DOOR HANDLE TUBE
15	EXTERIOR OVEN DOOR
16	INTERIOR OVEN DOOR
17	DOOR HINGE
18	FRONT CROSS SUPPORT ANGLE
19	RUBBER DOOR SEAL
20	PIEZZO SPARK PLUG
21	OVEN PILOT BURNER
22	THERMOCOUPLE
23	RHS SHELF SUPPORT
24	THUMB SCREW
25	OVEN BURNER
26	CHROME PLATED STEEL WIRE SHELF
27	ADJUSTABLE FEET
28	OVEN BURNER JET SLEEVE
29	OVEN NOZZLE
30	IGNITION WIRE
31	PILOT BURNER PIPE
32	OVEN JET PIPE
33	MANIFOLD
34	CONTROL VALVE COUPLING
35	BURNER PIPE
36	JET HOLDER
37	JET
38	BURNER
39	MANIFOLD COUPLING
40	OUTER ENCLOSURE
41	FLAT TOP GRILLER MODULE UNIT
42	BURNER BOX
43	BACK PANEL
44	FLUE GRATE
45	THERMOSTAT
46	BURNER SHUTTER
47	CAST ANGLE MANIFOLD
48	STOVE BURNER GASKET
49	CONTROL VALVE COUPLING
50	RIGHT BACK BURNER PIPE
51	90° SPUD ELBOW
52	STOVE PILOT BURNER JET HOLDER
53	RIGHT FRONT BURNER PIPE
54	LEFT BACK BURNER PIPE
55	LEFT FRONT BURNER PIPE
56	STOVE GAS BURNER HEAVY DUTY
57	THERMOCOUPLE

**EXPLODED DIAGRAM  
4 BURNER AND FLAT TOP GAS GRILL/GAS OVEN  
COA6004**

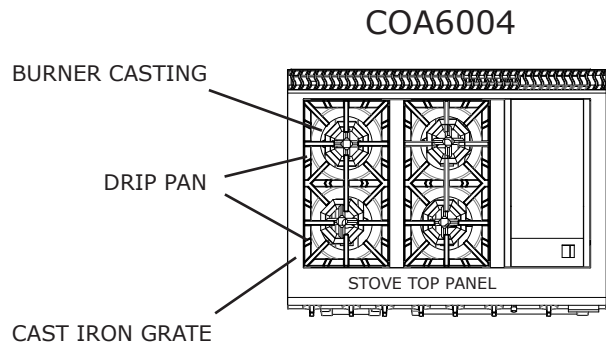
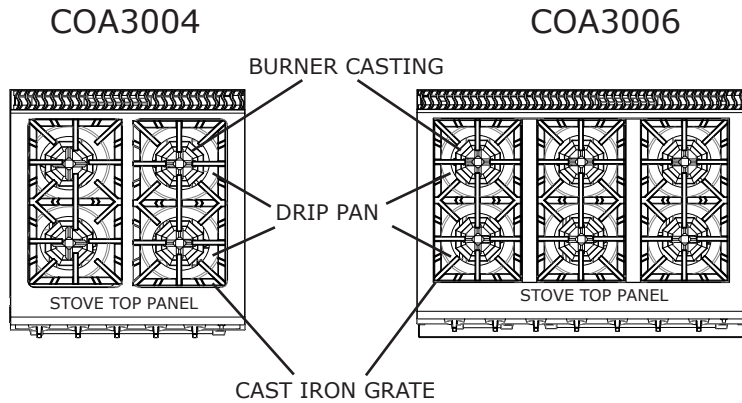


THIS APPLIANCE MUST NOT BE USED IN BASEMENTS OR IN ROOMS LESS THAN 15 CUBIC METRES IN VOLUME. (TYPICALLY 2.6M SQUARE)

6. 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 igniter 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.
7. 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.
8. To re-light the burner, follow the procedure as in paragraph 5 and 6 above.
9. 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.
10. After the burn-in time has elapsed, turn the control valve knobs down to the required operating setting.
11. 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.
12. To change pot burner valve setting from the 'HIGH' position to the 'LOW' or another position push and simultaneously turn valve knob.
13. This unit is provided with adjustable levelling feet to ensure that the level of the top can be adjusted to be horizontal
14. 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**

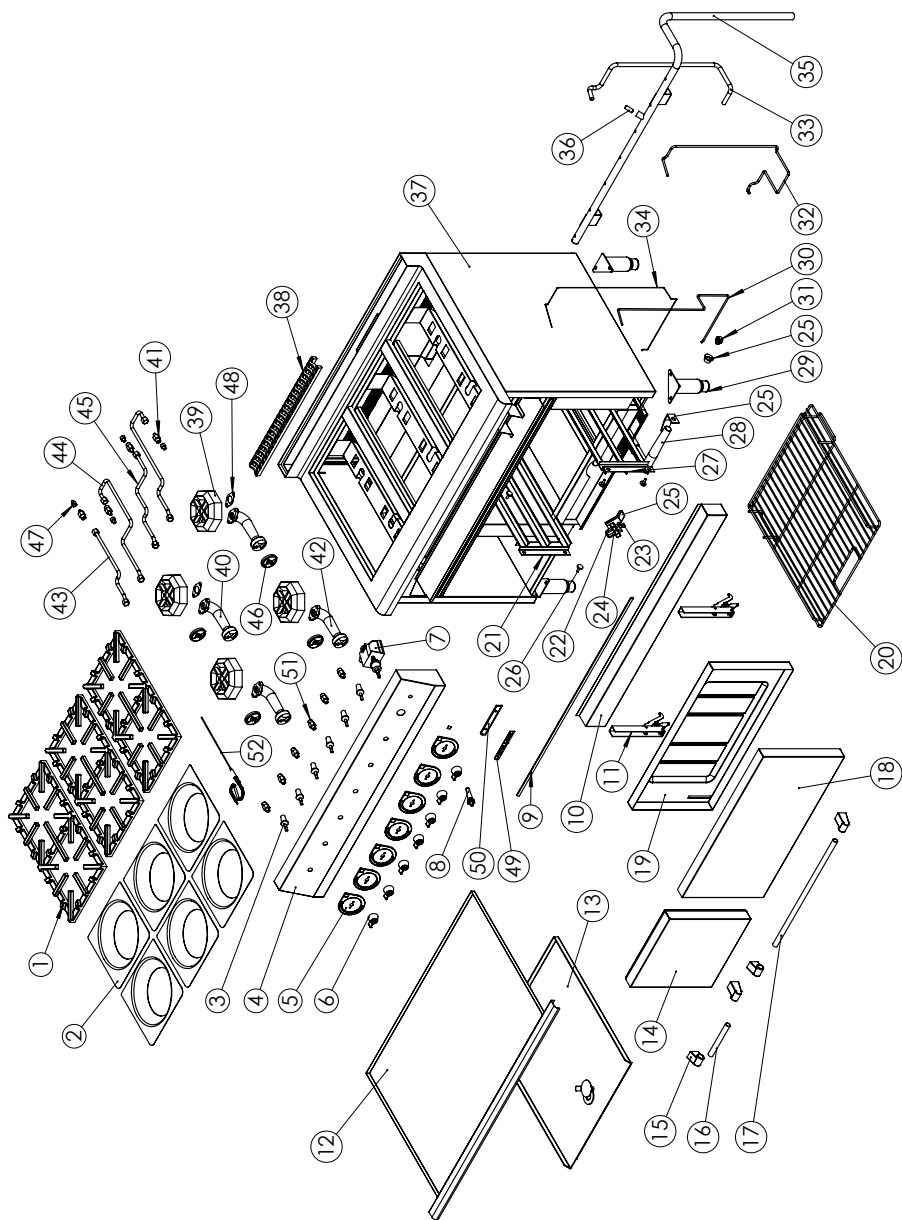
1. Remove the loose fitting cast iron pot stands which fit into the recess in the stove top panel (see diagram below)
2. Lift out the loose fitting drip pans which are positioned in the recess in the stove top panel. Note the orientation of the raised cover is always to the inside.
3. Remove the casting burner assembly.
4. To reassemble, replace the burner casting assembly first, then position the drip pans with the raised cover to the inside, and then position the cast iron pot stands into the recess



**MODEL: 4 BURNER GAS OVEN  
MODEL CODE : COA3006**

Part No.	Description
1	TOP GRATE
2	DRIP PAN
3	CONTROL VALVE WITH FLAME FAILURE
4	FRONT PANEL
5	BEZEL
6	LEVER KNOB
7	THERMOSTAT
8	IGNITION
9	RUBBER DOOR SEAL
10	FRONT CROSS SUPPORT
11	DOOR HINGE
12	FAT TRAY
13	VITREOUS ENAMELLED TRAY
14	CABINET DOOR
15	DOOR HANDLE NODE
16	CABINET DOOR HANDLE TUBE
17	OVEN DOOR HANDLE TUBE
18	EXTERIOR OVEN DOOR
19	INTERIOR OVEN DOOR
20	CHROME PLATED STEEL WIRE SHELF
21	LHS SHELF SUPPORT
22	PIEZZO SPARK PLUG
23	OVEN PILOT BURNER
24	THERMOCOUPLE
25	STOVE PILOT BURNER JET HOLDER
26	THUMB SCREW
27	RHS SHELF SUPPORT
28	OVEN BURNER
29	ADJUSTABLE FEET
30	INJECTOR TUBE
31	OVEN NOZZEL
32	IGNITION WIRE
33	PILOT BURNER PIPE
34	OVEN JET PIPE
35	MANIFOLD
36	MANIFOL COUPLING
37	MAIN BODY
38	FLUE GRATE
39	BURNER
40	BURNER MIXER TUBE
41	BURNER JET HOLDER
42	BURNER MIXER TUBE LONG
43	LEFT BACK BURNER PIPE
44	CENTER BACK BURNER PIPE
45	RIGHT BACK BURNER PIPE
46	BURNER SHUTTER
47	BURNER JET
48	BURNER GASKET
49	APEX BADGE
50	BADGE BEZEL
51	SPUD ELBOW

**EXPLODED DIAGRAM  
6 BURNER GAS STOVE/OVEN  
COA3006**



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

**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 COA6004**

1. This unit is fitted with 4 pot burners and a flat top grill plate.
2. A piezo igniter and flame failure valve are provided for this plate ONLY.
3. Operate the piezo igniter located adjacent to the gas control knob at the same time depress the gas control knob and turn to the fully on position. Continue operating the igniter and depressing the gas control knob until ignition occurs. Thereafter stop operating the igniter and continue depressing the gas control knob for approximately 30 seconds to allow the flame failure valve to activate. 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 drip tray located below the burner top.
2. Wash all surfaces with hot soapy water solution. DO NOT use harsh abrasives on any portion of the stainless or coated surfaces.
3. Cast iron pot stands should be scraped with a wire brush frequently, and periodically soaked in a hot water solution to remove grease from the pores of the cast iron. Never expose the grates to extreme heat for the purpose of burning off excess fat. This practice will shorten the life of the grate.



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



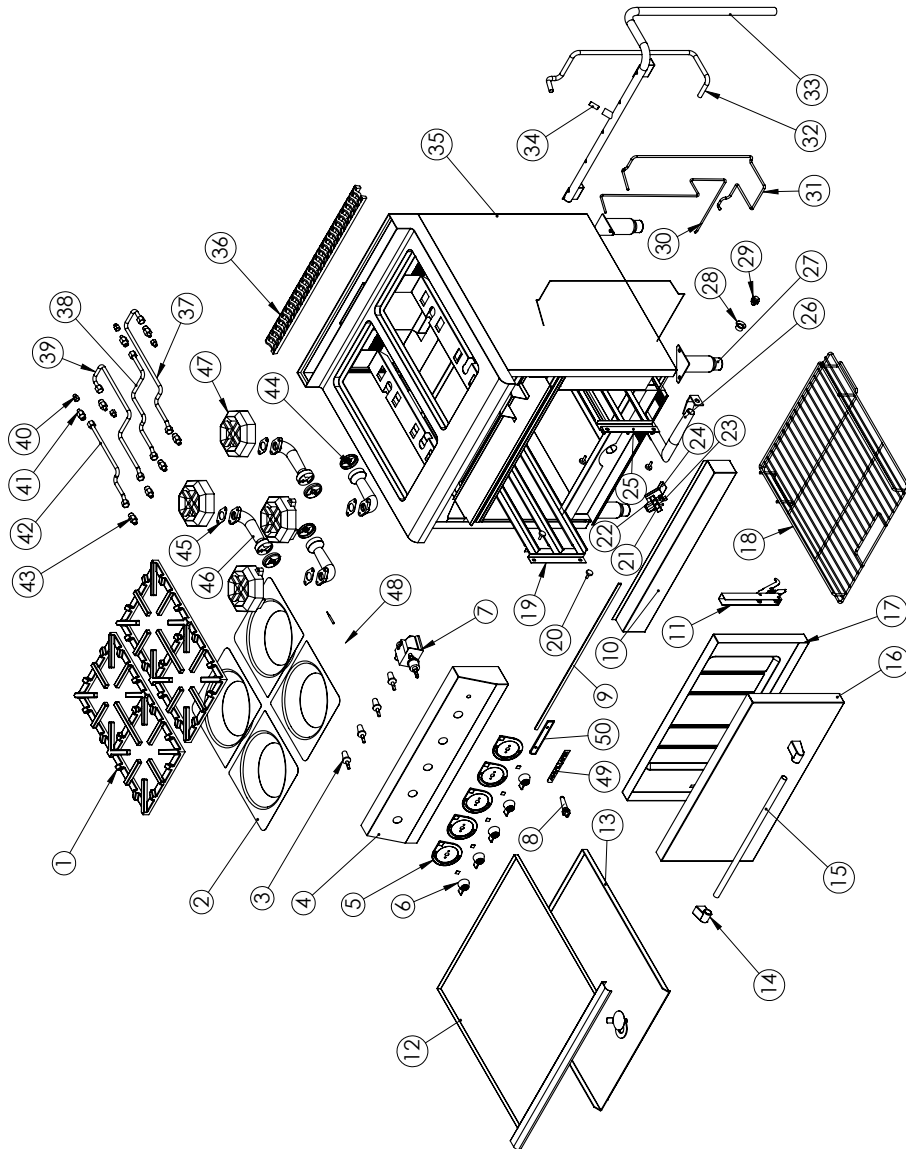
CLEAN THE STAINLESS STEEL PARTS WITH WATER AND SOAP. AVOID THE USE OF DETERGENTS CONTAINING ABRASIVE SUBSTANCES. ALWAYS RINSE WELL AND DRY CAREFULLY AFTER CLEANING. DO NOT USE PRODUCTS CONTAINING AGGRESSIVE CHEMICALS, ACIDS OR PRODUCTS WITH CHLORINE TO CLEAN THE STAINLESS STEEL EVEN IF DILUTED

### MODEL: 4 BURNER GAS OVEN MODEL CODE : COA3004

Part No.	Description
1	TOP GRATE
2	DRIP PAN
3	CONTROL VALVE WITH FLAME FAILURE
4	FRONT PANEL
5	BEZEL
6	LEVER KNOB
7	THERMOSTAT
8	IGNITION
9	RUBBER DOOR SEAL
10	FRONT CROSS SUPPORT
11	DOOR HINGE
12	FAT TRAY
13	VITREOUS ENAMELLED TRAY
14	DOOR HANDLE NODE
15	OVEN DOOR HANDLE TUBE
16	EXTERIOR OVEN DOOR
17	INTERIOR OVEN DOOR
18	CHROME PLATED STEEL WIRE SHELF
19	LHS SHELF SUPPORT
20	THUMB SCREW
21	OVEN PILOT BURNER
22	PIEZZO SPARK PLUG
23	THERMOCOUPLE
24	RHS SHELF SUPPORT
25	RHS SHELF SUPPORT
26	OVEN BURNER
27	ADJUSTABLE FEET
28	INJECTOR TUBE
29	OVEN NOZZEL
30	IGNITION WIRE
31	PILOT BURNER PIPE
32	OVEN JET PIPE
33	MANIFOLD
34	SAFTY THERMOSTAT COUPLING
35	MAIN BODY
36	FLUE GRATE
37	RIGHT BACK BURNER PIPE
38	RIGHT FRONT BURNER PIPE
39	LEFT BACK BURNER PIPE
40	STOVE JETS
41	STOVE JET HOLDER
42	LEFT FRONT BURNER PIPE
43	CONTROL VALVE COUPLING
44	BURNER SHUTTER
45	STOVE BURNER GASKET
46	CAST ANGLE MANIFOLD
47	STOVE GAS BURNER HEAVY DUTY
48	FLAME FAILURE THERMOCOUPLE
49	APEX DOME LABEL
50	BADGE BEZEL



**EXPLODED DIAGRAM  
4 BURNER GAS STOVE/OVEN  
COA3004 R01**



**MAINTENANCE**

There are no predetermined maintenance intervals for this appliance however the following should be observed.

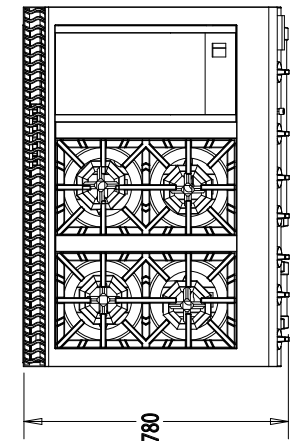
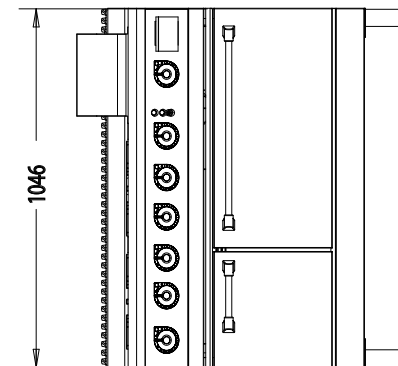
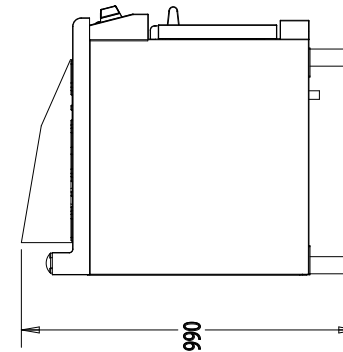
1. Inspect hoses and replace if they are not in order, before using the appliance as cracked and perished hoses can be dangerous replace if necessary with hoses as detailed in point 5.
2. Allow the appliance to cool sufficiently before attempting any maintenance.
3. The appliance is fitted with a jet 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**

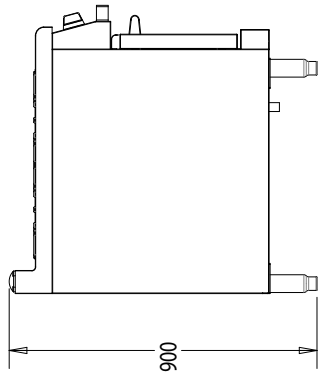
- A normal flame is blue and may have an orange or yellow tip. If the flame is completely yellow, it may be that the jet is not securely fitted. Re-tighten to give a gas tight seal. An over-filled gas cylinder can also cause large yellow flames. Cylinder should be returned to filling station and checked 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.

**POSITIONING DIAGRAM**  
**4 BURNER AND FLAT TOP GAS GRILL/**  
**GAS OVEN**  
**COA6004**


**POSITIONING DIAGRAM  
6 BURNER GAS OVEN  
COA3006**



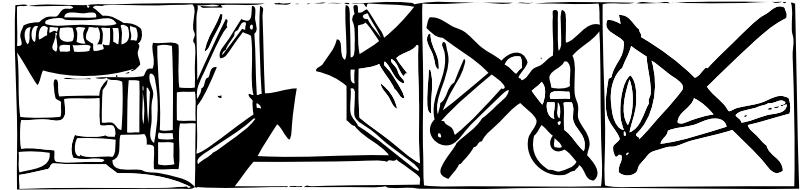
**EMERGENCY DRILL:**

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:**

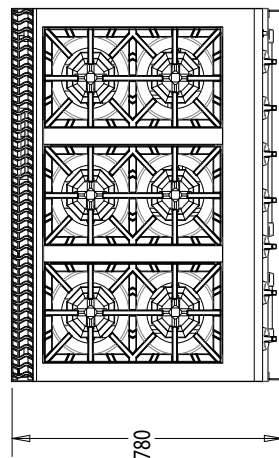
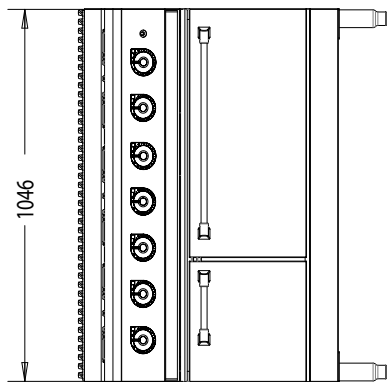
- \* Turn off gas supply at cylinder.
- \* DO NOT switch electrical equipment ON or OFF
- \* Open all doors and windows to increase ventilation.
- \* Extinguish open flames
- \* Move cylinder outside if safe
- \* Look for leaks with soapy water
- \* No smoking



**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.



**IMPORTANT INFORMATION FOR THE INSTALLER**

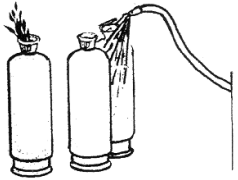
This appliance may only be installed by LP gas installer registered with the LPGASA .The appliance must be installed with the requirements of SANS10087-1 and any fire department regulation and/or local bylaws applicable to the area. If in doubt check with the relevant authority before undertaking the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



**DESCRIPTION OF MODELS**

MODEL	DESCRIPTION	OVEN (BTU)	POT BURNERS TOTAL (BTU)	GRILLER TOP (BTU)
COA3004	4 BURNER OVEN	15700	104000	
COA3006	6 BURNER OVEN	15700	156000	
COA6004	4 BURNER & GRILL TOP OVEN	15700	104000	15400

**POSITIONING DIAGRAM  
4 BURNER GAS OVEN  
COA3004**

