



# Installation, Operation and Care Manual



SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-COA4004

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)



## 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

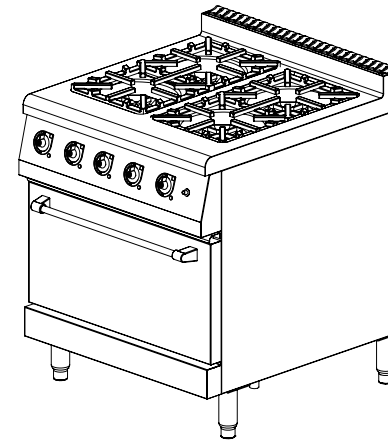
Register your warranty on-line now at [www.anvilworld.com](http://www.anvilworld.com)

### 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 ELECTRIC OVEN RANGE



**INSTALLATION OPERATION AND CARE OF  
GAS ELECTRIC OVEN RANGE  
MODEL: COA4004/COA4006/COA5004**

## 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.

## LEGEND COA5004

### 4 BURNER AND FLAT TOP GAS GRILL/ELECTRIC OVEN

55	SPARK PLUG WITH WIRE
56	THERMOCOUPLE
57	BURNER
58	MANIFOLD
59	BURNER MOUNTING BRACKET
60	CERAMIC CONNECTOR BLOCK
61	IGNITOR CLAMPING BRACKET
62	CONTACTOR
63	MOTOR TIMER 4MIN (FORWARD /REVERSE)
64	CAPACITOR 3uF 450V
65	MOTOR
66	IMPELLER
67	ELEMENT 4500W 380V
68	SUPPORT PLATE
69	FAN GRID
70	CHIMNEY
71	DIVIDER PANELS
72	FAN BAFFLE PLATE
73	MOTOR COVER PLATE
74	BACK INNER PANEL
75	BACK CABINET PANEL
76	BACK PANEL
77	FLUE GRATE
78	BADGE BEZEL
79	APEX BADGE
80	THERMOCOUPLE

**LEGEND COA5004****4 BURNER AND FLAT TOP GAS GRILL/ELECTRIC OVEN**

Part No.	Description
1	TOP GRATE
2	DRIP PAN
3	CONTROL VALVE COUPLING
4	BURNER PIPE
5	JET HOLDER
6	JET
7	INNER LEFT PANEL
8	LEFT SIDE SHELF SUPPORT
9	STOVE GAS BURNER HEAVY DUTY
10	STOVE BURNER GASKET
11	CAST ANGLE MANIFOLD
12	BURNER SHUTTER
13	CONTROL VALVE
14	FRONT PANEL
15	BEZEL
16	LEVER KNOB
17	FAT TRAY
18	FAT TRAY HANDLE
19	VITREOUS ENAMELED TRAY
20	FAT TRAY PEEP HOLE LID
21	FAT TRAY COVER PLATE
22	CABINET HANDLE TUBE
23	DOOR HANDLE NODE
24	OVEN DOOR HANDLE TUBE
25	INTERIOR CABINET DOOR
26	EXTERIOR CABINET DOOR
27	EXTERIOR OVEN DOOR
28	INTERIOR OVEN DOOR
29	FRONT CROSS SUPPORT
30	PILOT LIGHT
31	SAFETY CUT OUT KNOB
32	IGNITION SWITCH
33	DRIP PAN
34	CHROME PLATED STEEL WIRE SHELF
35	CONTROL VALVE
36	CONTROL THERMOSTAT
37	TIMER
38	SAFETY CUTOUT
39	RUBBER DOOR SEAL
40	DOOR HINGE
41	FRONT BOTTOM COVER PLATE
42	OUTER ENCLOSURE
43	THUMB SCREW
44	ADJUSTABLE FOOT
45	BOTTOM BACK BRACE PLATE
46	RIGHT SIDE SHELF SUPPORT
47	RIGHT INNER SIDE PANEL
48	TOP INNER PLATE
49	BURNER BOX
50	FLAT TOP GRILLER MODULE UNIT
51	CONTROL VALVE COUPLING
52	BURNER PIPE
53	JET HOLDER
54	JET

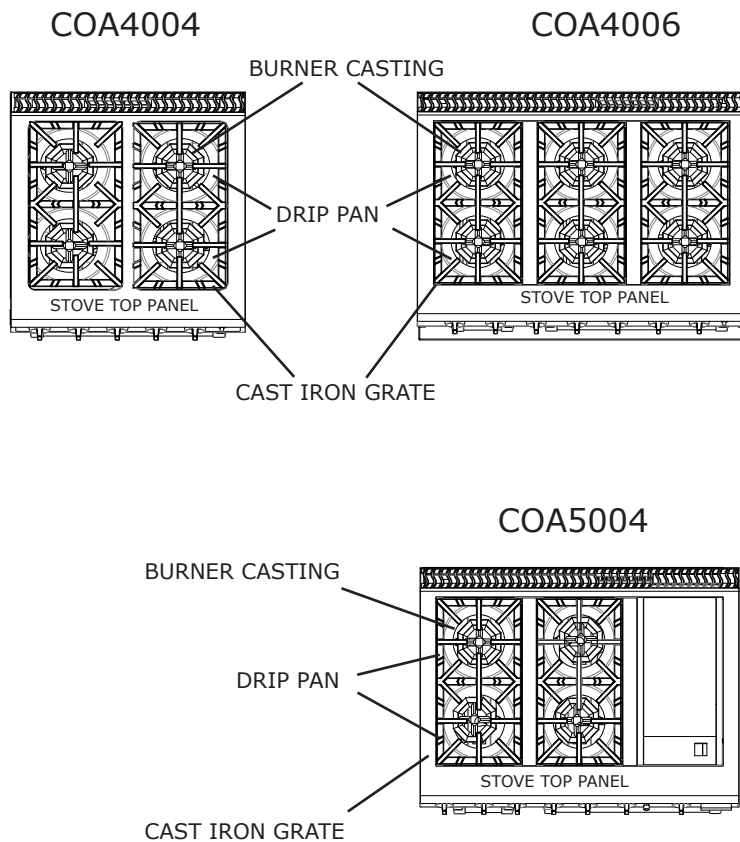


THIS APPLIANCE MUST NOT BE USED IN BASEMENTS OR IN ROOMS LESS THAN 15 CUBIC METRES IN VOLUME. (TYPICALLY 2.6M SQUARE)

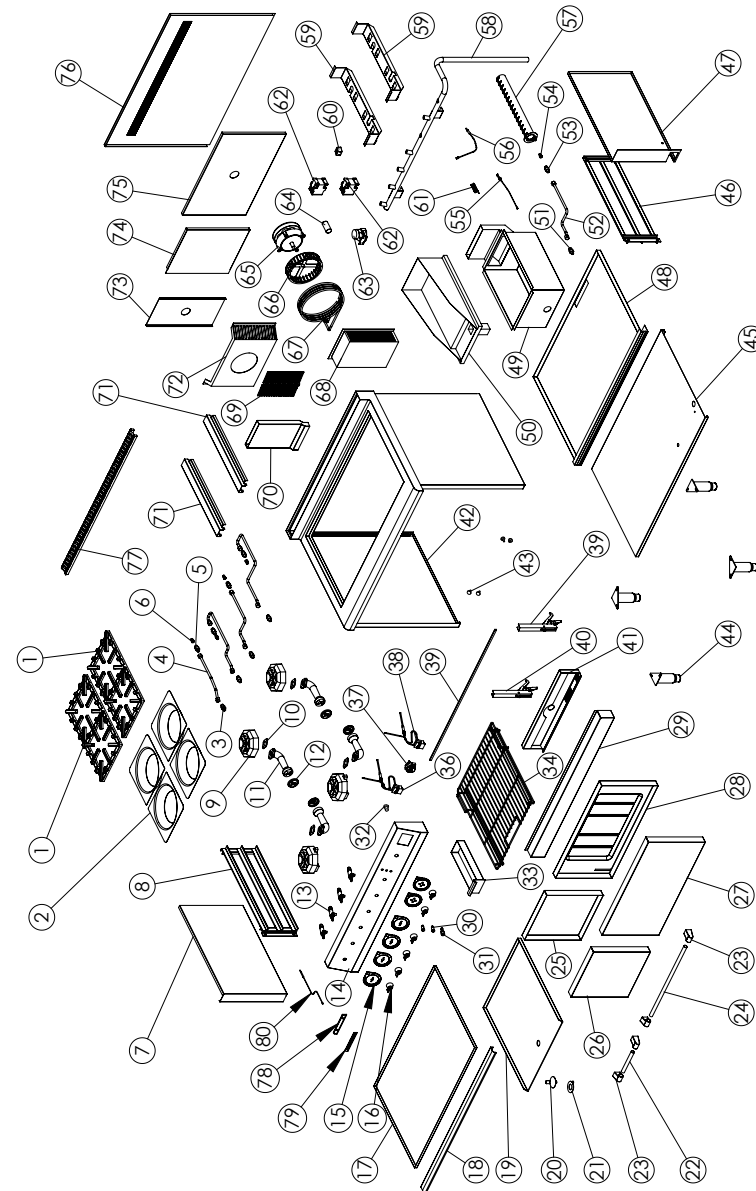
6. In the event of burn back, where the flame burns back and ignites at the jet, immediately turn off the gas supply by first closing the control valve on the gas cylinder and then the appliance valve. After the flame is extinguished, remove the gas regulator and check the condition of its seal, replace 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 change pot burner valve setting from the 'HIGH' position to 'LOW' or another position push and simultaneously turn valve knob.
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. 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.

## 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



## EXPLODED DIAGRAM 4 BURNER AND FLAT TOP GAS GRILL/ELECTRIC OVEN COA5004



**6 BURNER COMBI GAS -ELECTRIC OVEN  
MODEL CODE :COA4006**

Part No.	Stock Code	Description
1	7-TGC-COA3006	TOP GRATE
2	7-DP-COA3006	DRIP PAN
3	7-CVC-COA3004	CONTROL VALVE COUPLING
4	7-LFBPM-COA3004	BURNER PIPE
5	7-SPBJH-COA3004	JET HOLDER
6	7-SPBJ-COA3004	JET
7		INNER LEFT PANEL
8		LEFT SIDE SHELF SUPPORT
9	7-SGBH-COA3004	STOVE GAS BURNER HEAVY DUTY
10	3-BG-COA3004	STOVE BURNER GASKET
11	7-CAM-COA3004	CAST ANGLE MANIFOLD
12	7-AMA-COA3003	BURNER SHUTTER
13	7-CV-COA4004	CONTROL VALVE
14		FRONT PANEL
15		BEZEL
16		LEVER KNOB
17		FAT TRAY
18		FAT TRAY HANDLE
19	7-VET-COA3004	VITREOUS ENAMELED TRAY
20		FAT TRAY PEEP HOLE LID
21		FAT TRAY COVER PLATE
22		CABINET HANDLE TUBE
23	3-DH-COA1001	DOOR HANDLE NODE
24		OVEN DOOR HANDLE TUBE
25		INTERIOR CABINET DOOR
26		EXTERIOR CABINET DOOR
27		EXTERIOR OVEN DOOR
28		INTERIOR OVEN DOOR
29		FRONT CROSS SUPPORT
30	1-PL-GP	PILOT LIGHT
31	3-FF-SAF-CAP	SAFETY CUT OUT KNOB
32	10-SHE-COA404-1	CHROME PLATED STEEL WIRE SHELF
33	1-EGO-150	CONTROL THERMOSTAT
34	1-2HR-TIMER	TIMER
35	1-EGO-SAF-OVEN	SAFETY CUTOUT
36	3-DS-COA3006	RUBBER DOOR SEAL
37	7-HINGE-COA3004	DOOR HINGE
38		FRONT BOTTOM COVER PLATE
39		OUTER ENCLOSURE
40	6-SRS-COA3004	THUMB SCREW
41	7-FOOT-COA3004	ADJUSTABLE FOOT
42		BOTTOM BACK BRACE PLATE
43		RIGHT SIDE SHELF SUPPORT
44		RIGHT INNER SIDE PANEL
45		TOP INNER PLATE
46	7-MAN-COA3004	MANIFOLD
47		BURNER MOUNTING BRACKET
48	3-PTB-TSA1009	CERAMIC CONNECTOR BLOCK
49	1-220V-CONT-40A	CONTACTOR
50	1-TIM-COA4004	MOTOR TIMER 4MIN (FORWARD /REVERSE)
51	1-CAP-COA4004	CAPACITOR 3uF 450V
52	1-MOT-COA4004	MOTOR
53	1-FAN-COA4004	IMPELLER
54	5-4500W-COA4004	ELEMENT 4500W 380V
55		SUPPORT PLATE
56	10-GRD-COA4004	FAN GRID
57		CHIMNEY
58		DIVIDER PANELS
59		FAN BAFFLE PLATE
60		MOTOR COVER PLATE
61		BACK CABINET PANEL
62		BACK INNER PANEL
63		BACK PANEL
64	7-FG-COA3004	FLUE GRATE
65		BADGE BEZEL
66		APEX BADGE
67		THERMOCOUPLE

**SPECIFIC OPERATING INSTRUCTIONS FOR MODEL COA5004**

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 'HIGH' position. Continue operation of 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 30secs to allow the flame failure valve to activate. Release the knob and turn to the desired temperature setting.

**B. ELECTRIC OVEN**

1. This oven must be connected by a competent electrician and requires a suitable grounded receptacle.
2. Fit the shelves and shelf runners in the desired position inside the unit. NOTE: The shelf runners can also accommodate a standard gastronorm pan.
3. The temperature range 50 - 300 °C is thermostatically controlled. A pilot light adjacent to the control knob indicates when the elements are energized.
4. A timer is provided to enable the oven operation to be timed automatically. The timer can be turned anti-clockwise to allow the oven to run continuously. A buzzer will sound when the timer has completed its cycle.
5. The oven is fitted with an automatically reversing circulation fan. This feature ensures an even bake.
6. The oven is equipped with a manual reset safety thermostat. To reset if required remove the screw cover and push the button.
7. ALWAYS PREHEAT OVEN FOR A MINIMUM OF 10 MINUTES.
8. 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.

9. Warming – Set temperatures around 80°C.
10. 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.
11. For even cooking – Always space food evenly on your cooking pans, space pans evenly in the oven, and leave space between shelves for proper air circulation.
12. When preparing meat – Always put a sheet pan on the bottom of the oven cavity to catch any spillage.
13. DO NOT cover any part of the oven or a sheet pan used as drip tray with aluminium foil. This can cause the oven to overheat and loose foil may get caught in the fan.

### COOKING TIPS

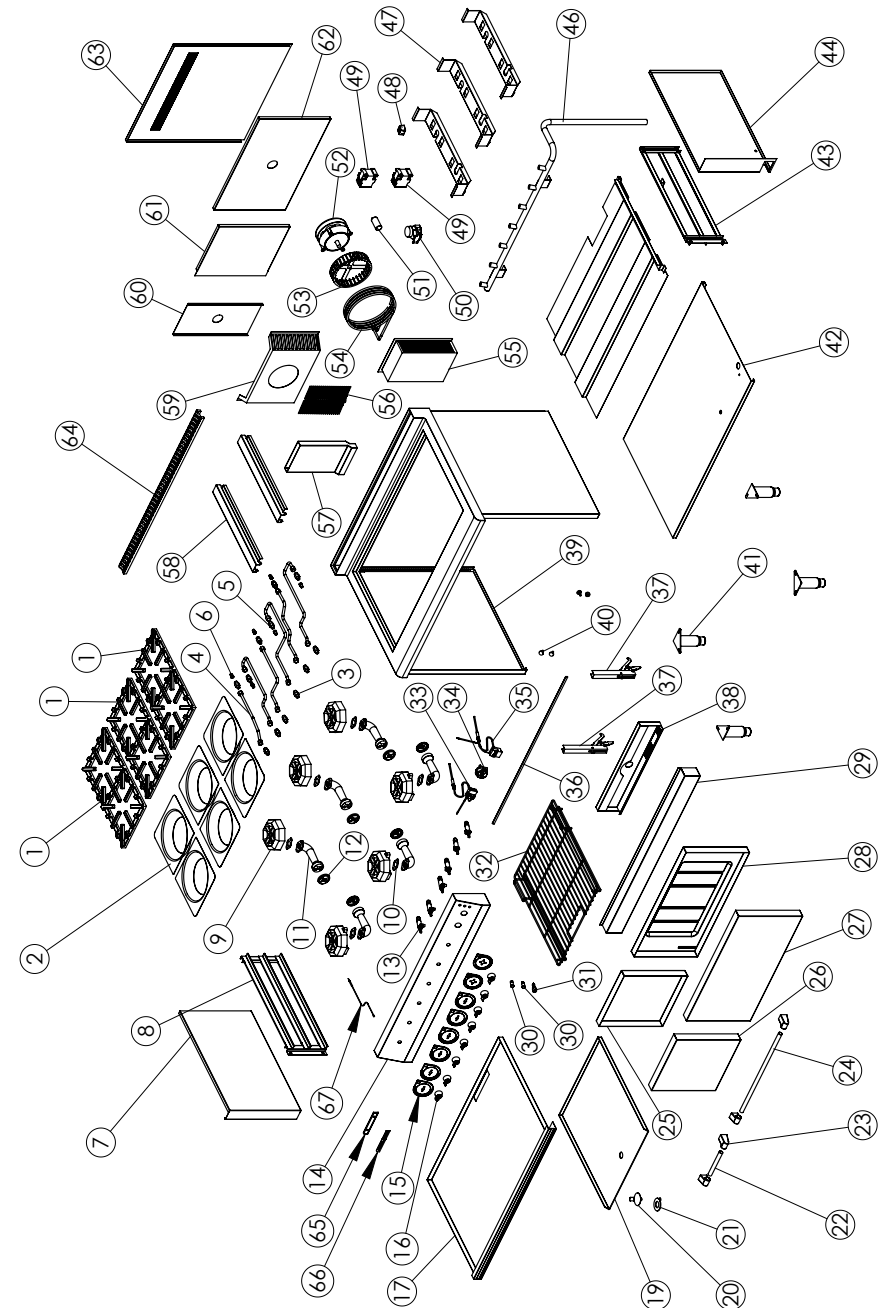
Cooking is not an exact science. Due to many variables such as size and quantity of food, temperature of food, etc. However, the following tips may prove to be helpful:

1. As with any recipe, check the food about 5-10 minutes before the expected finish time.
2. The more food in the oven at one time, the longer the cooking time.
3. For best results, leave a 25mm space around the perimeter of the oven interior for air to circulate.
4. If items such as cakes, muffins, or cookies are baking unevenly, it is generally because the baking temperature is too high or the oven was not preheated long enough before baking.



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

### EXPLODED DIAGRAM 6 BURNER GAS STOVE/ELECTRIC OVEN COA4006





**4 BURNER COMBI GAS -ELECTRIC OVEN  
MODEL CODE :COA4004**

Part No.	Description
1	TOP GRATE
2	INNER LEFT PANEL
3	DRIP PAN
4	CONTROL VALVE
5	CONTROL PANEL
6	BEZEL
7	LEVER KNOB
8	PILOT LIGHT
9	SAFETY CUT OUT KNOB
10	LEFT SIDE SHELF SUPPORT
11	FAT TRAY
12	FAT TRAY HANDLE
13	FAT TRAY PEEP HOLE LID
14	FAT TRAY COVER PLATE
15	VITREOUS ENAMELED TRAY
16	DOOR HANDLE NODE
17	OVEN DOOR HANDLE TUBE
18	EXTERIOR OVEN DOOR
19	INTERIOR OVEN DOOR
20	RUBBER DOOR SEAL
21	CHROME PLATED STEEL WIRE SHELF
22	DOOR HINGE
23	THUMB SCREW
24	FRONT CROSS SUPPORT
25	FRONT BOTTOM COVER PLATE
26	OUTER ENCLOSURE
27	ADJUSTABLE FOOT
28	BOTTOM BACK BRACE PLATE
29	RIGHT SIDE SHELF SUPPORT
30	RIGHT INNER SIDE PANEL
31	TOP INNER PLATE
32	MANIFOLD
33	BURNER MOUNTING BRACKET
34	CHIMNEY
35	SAFETY CUTOUT
36	TIMER
37	CONTROL THERMOSTAT
38	BURNER SHUTTER
39	CAST ANGLE MANIFOLD
40	STOVE BURNER GASKET
41	STOVE GAS BURNER HEAVY DUTY
42	FAN BAFFLE PLATE
43	MOTOR COVER PLATE
44	ELEMENT 4500W 380V
45	IMPELLER
46	MOTOR
47	SUPPORT PLATE
48	CAPACITOR 3uF 450V
49	MOTOR TIMER 4MIN (FORWARD /REVERSE)
50	CERAMIC CONNECTOR BLOCK
51	CONTACTOR
52	BACK INNER PANEL
53	BACK PANEL
54	FAN GRID
55	FLUE FRATE
56	JET
57	JET HOLDER
58	BURNER PIPE
59	CONTROL VALVE COUPLING
60	THERMOCOUPLE



## 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



THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED 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

### 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.

## MAINTENANCE

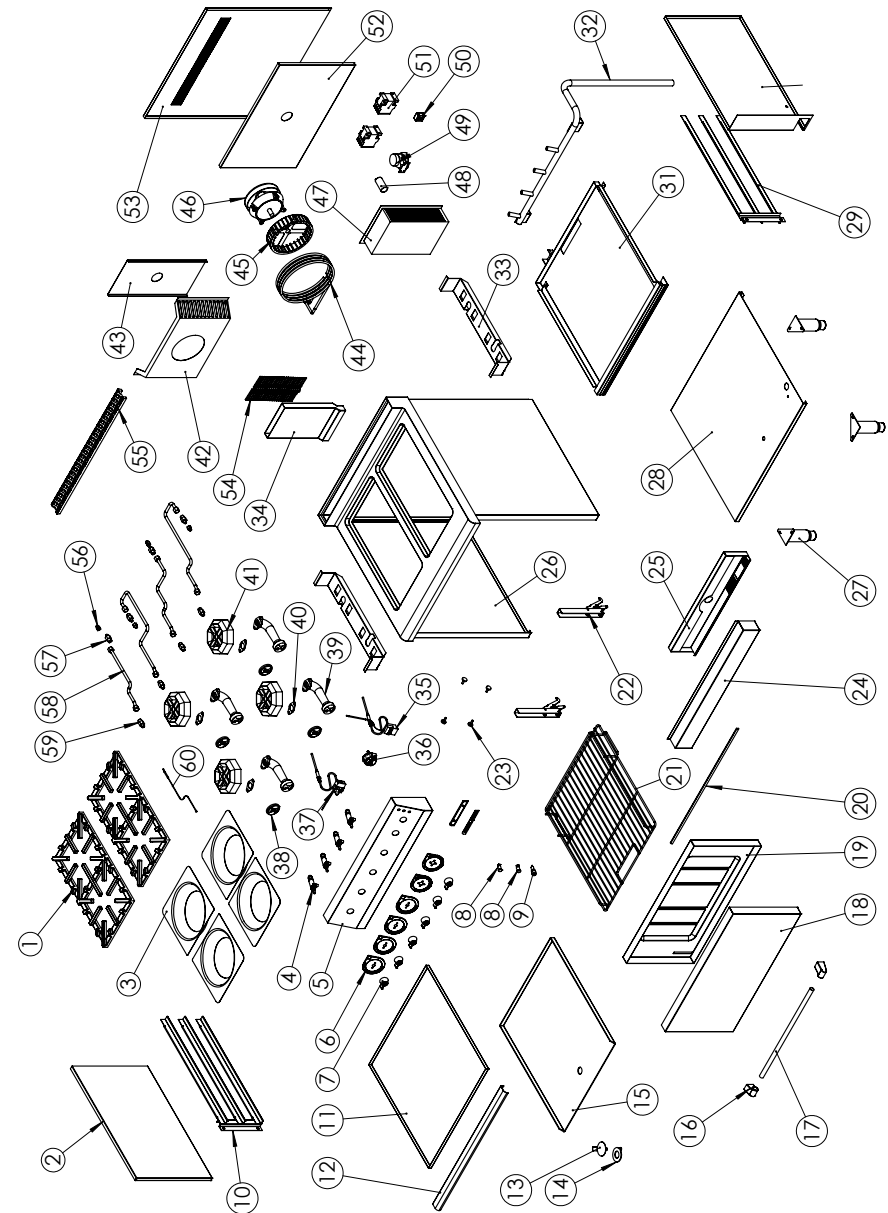
There are no predetermined maintenance intervals for this appliance however the following should be observed.

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.

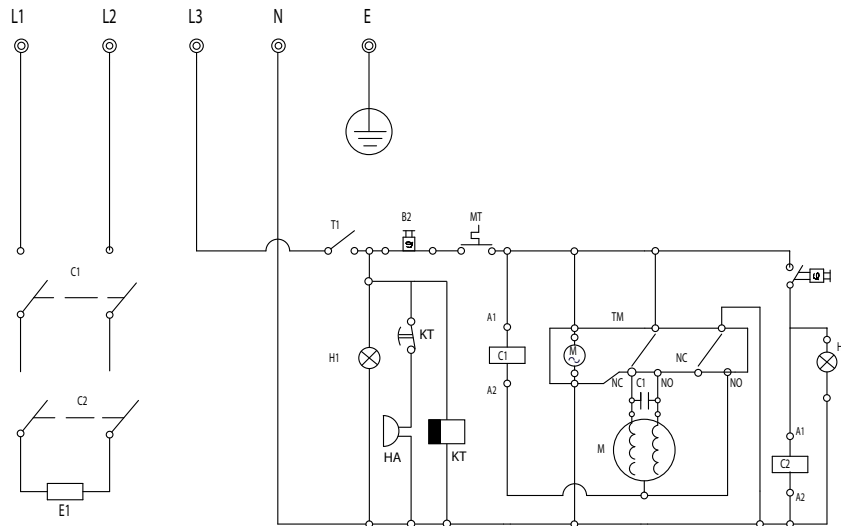
## EXPLODED DIAGRAM 4 BURNER GAS STOVE/ELECTRIC OVEN COA4004



**WIRING DIAGRAM**

**MODEL CODE: COA4004  
COA4006  
COA5004**

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-EGO-150
B2	SAFETY CUT OUT	1-EGO-SAF-OVEN
H1/H2	PILOT LIGHT	1-PL-GP
C1/C2	CONTACTOR	1-220V-CONT-40A
TM	MOTOR TIMER	1-TIM-COA4004
TI	TIMER 2HR	1-2HR-COA1006
M	FAN MOTOR	1-MOT-COA4004
E1	ELEMENT 4500W 380V	5-4500W-COA4004
MT	MOTOR OVERLOAD INTERNAL	1-PL-GP
CI	MOTOR CAPACITOR	1-CAP-COA4004
KT	TIMER BUZZER	1-TB-COA4004
HA	BUZZER	

**GAS 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.

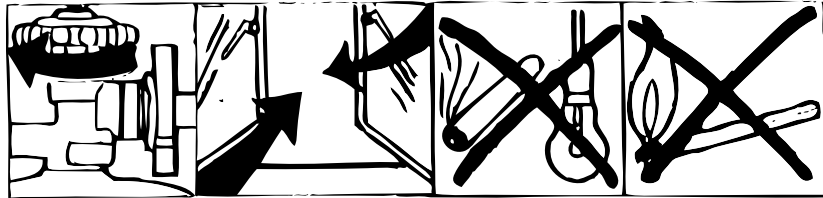
**EMERGENCY DRILL:**

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:**

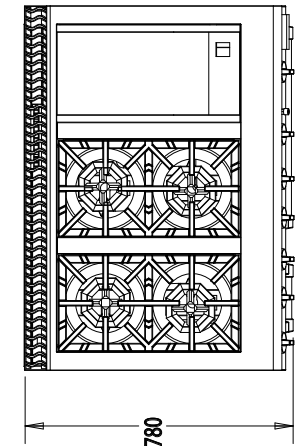
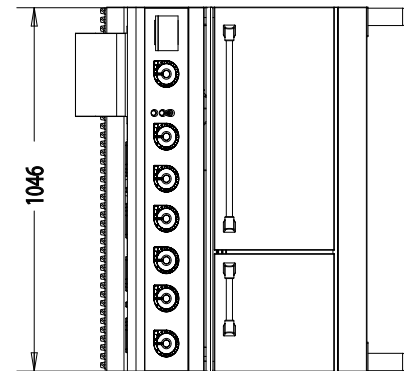
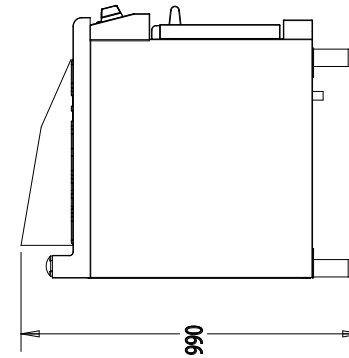
- \* Turn off gas supply at cylinder.
- \* DO NOT switch electrical equipment ON or OFF
- \* Open all doors and windows to increase ventilation.
- \* Extinguish open flames
- \* Move cylinder outside if safe
- \* Look for leaks with soapy water
- \* No smoking



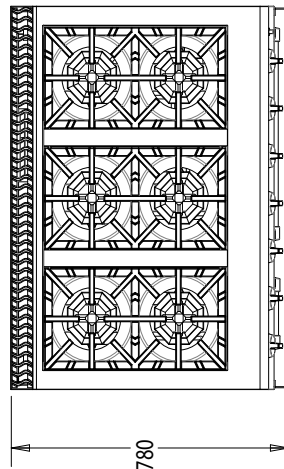
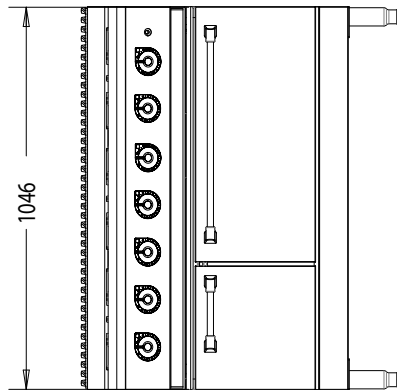
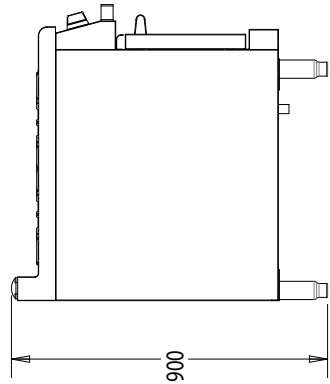
**DESCRIPTION OF MODELS**

MODEL	DESCRIPTION	OVEN (W)	POT BURNERS TOTAL (BTU)	GRILLER TOP (BTU)
COA4004	4 BURNER/ ELECTRIC OVEN	4500	104 000	-
COA4006	6 BURNER/ ELECTRIC OVEN	4500	156 000	-
COA5004	4 BURNER & GRILL TOP/ ELECTRIC OVEN	4500	104 000	15 400

**POSITIONING DIAGRAM  
4 BURNER AND FLAT TOP GAS GRILL/ELECTRIC OVEN  
COA5004**



**POSITIONING DIAGRAM  
6 BURNER GAS/ELECTRIC OVEN  
COA4006**



**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**

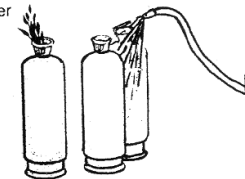
This appliance may only be installed by LP gas installer registered with the LPGASA .The appliance must be installed with the requirements of SANS10087-1 and any fire department regulation and/or local bylaws applicable to the area. If in doubt check with the relevant authority before undertaking the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





## 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

### ELECTRICAL SAFETY

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. 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 operate unattended
8. Do not operate if equipment has been damaged or is malfunctioning in any way.
9. These ovens are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**

### POSITIONING DIAGRAM 4 BURNER GAS/ELECTRIC OVEN COA4004

