



**ANVIL**

# Installation, Operation and Care Manual



SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-COA7004

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

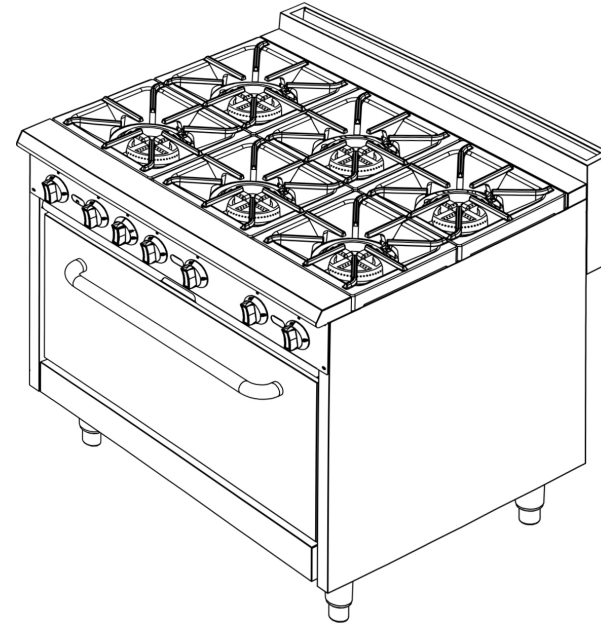
Register your warranty on-line now at [www.anvilworld.com](http://www.anvilworld.com)

### 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 OVEN RANGE



**INSTALLATION OPERATION AND CARE OF  
GAS OVEN RANGE  
MODEL: COA7004 and COA7006**

## 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 Natural gas at a pressure of 1.25kPa. . Only regulators certified for operation at 1.25kPa must be used on these appliances.

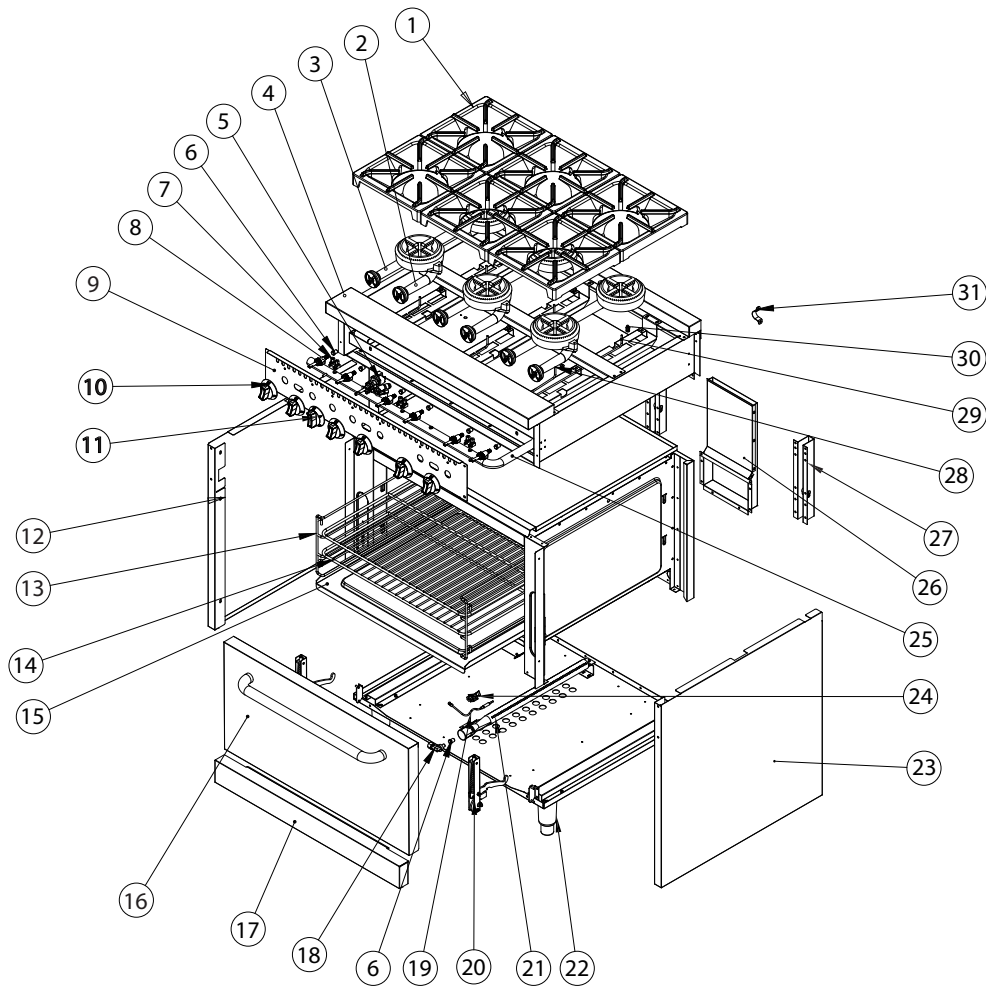
## GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

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 local requirements
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. The units are equipped with standing pilots, and should be lit immediately after the gas is turned on. Light pilots as follow:  
Stove tops - Can be lit with a lighter as soon as the main gas valve to the unit is switched on.


## PARTS LEGEND 4 BURNER GAS STOVE/OVEN COA7006

ITEM	DESCRIPTION
1	BURNER GRATE
2	BURNER ASSEMBLY (SHORT)
3	BURNER ASSEMBLY (LONG)
4	FRAME ASSEMBLY
5	GAS VALVE
6	JET
7	PILOT VALVE
8	GAS VALVE
9	FRONT CONTROL PANEL
10	KNOB
11	KNOB
12	SIDE PANEL (HOUSING)(LBR)
13	OVEN RACK
14	WIRE SHELF
15	OVEN BASE PANEL
16	DOOR ASSEMBLY
17	LOWER FRONT BEAM SLAB
18	JET ELBOW
20	THERMOCOUPLE
21	BURNER
22	ADJUSTABLE LEG
23	SIDE PANEL (HOUSING)(LBR)
24	ING PILOT
25	GAS INLET PIPE ASSEMBLY
26	INNER FLUE ASSEMBLY
27	SLIDE RAIL (REAR BAFFLE)
28	GAS PIPE (PILOT)(SHORT BURNER)
29	GAS PIPE (PILOT)(LONG BURNER)
30	PILOT
31	PIPE CLAMP

**EXPLODED DIAGRAM  
6 BURNER GAS STOVE/OVEN  
COA7006**

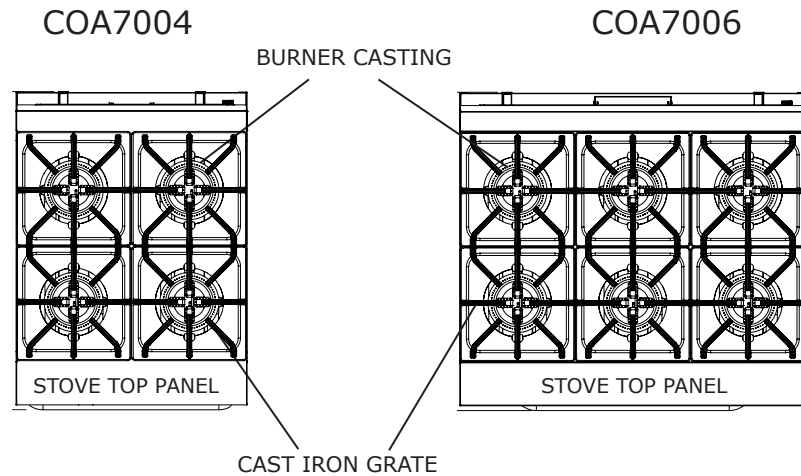


THIS APPLIANCE MUST NOT BE USED IN BASEMENTS OR IN ROOMS LESS THAN 15 CUBIC METRES IN VOLUME. (TYPICALLY 2.6M SQUARE)

6. Oven - open the oven door, the pilot burner is accesible via the sliding cover located in the bottom plate of the oven. Turn the oven control knob the  position. Light the pilot burner whilst pressing down on the control knob until the pilot burner is lit. 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. Remove the casting burner assembly.
3. To reassemble, replace the burner casting assembly first, then position the cast iron pot stands into the recess



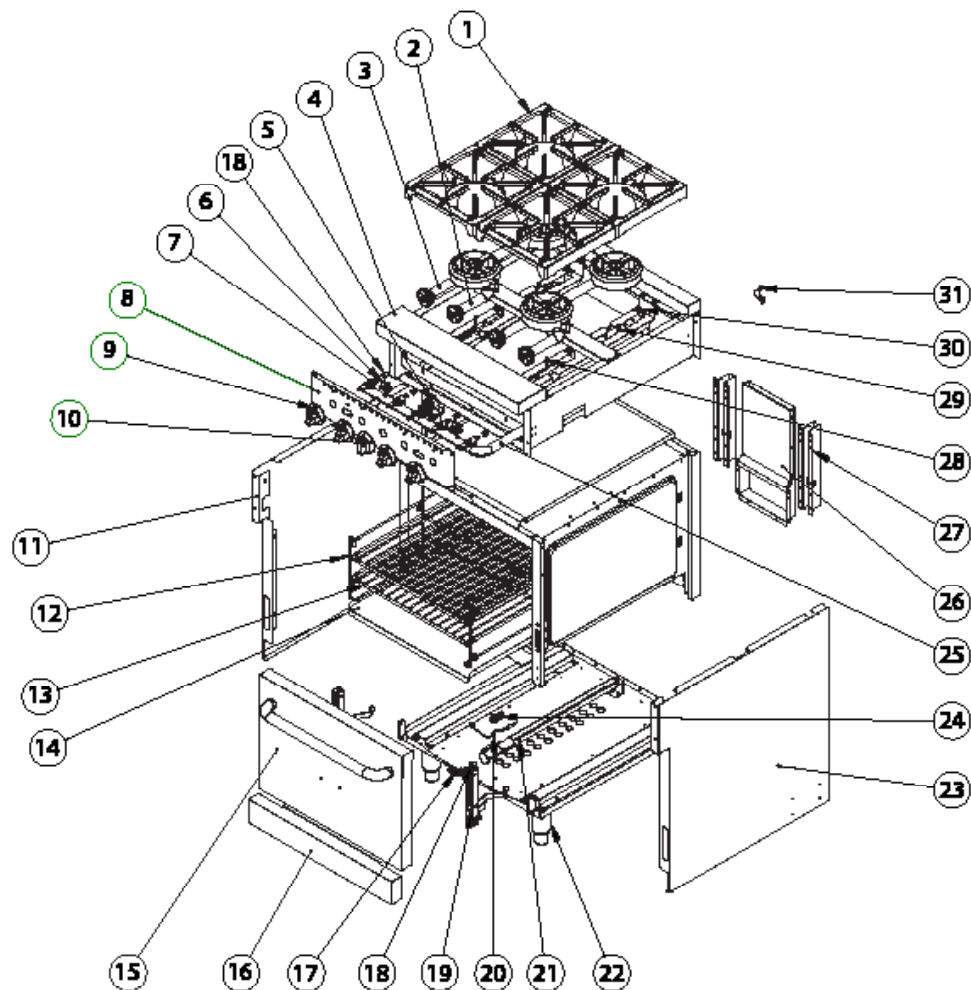
## DESCRIPTION OF MODELS

MODEL	DESCRIPTION	OVEN (BTU)	STOVE BURNERS TOTAL (BTU)	ORIFICE SIZE
COA7004	4 BURNER OVEN	28000	112 000	2.4mm Stove 2.6mm Oven
COA7006	6 BURNER OVEN	28000	168 000	2.4mm Stove 2.6mm Oven

## PARTS LEGEND 4 BURNER GAS STOVE/OVEN COA7004

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**EXPLODED DIAGRAM  
4 BURNER GAS STOVE/OVEN  
COA7004**



**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.





## 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.

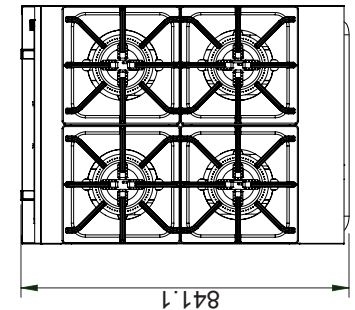
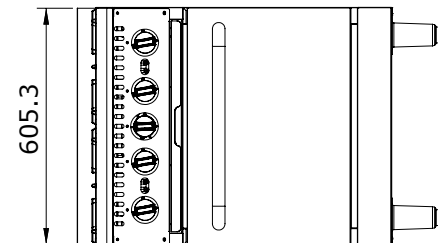
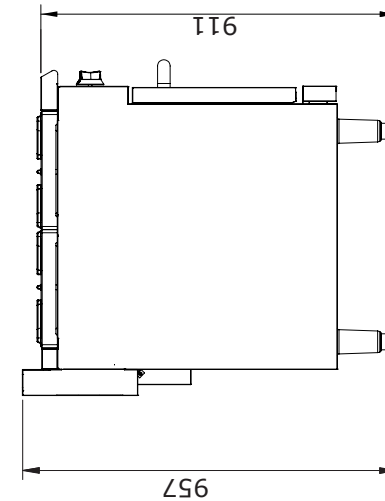


THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED IN WATER.



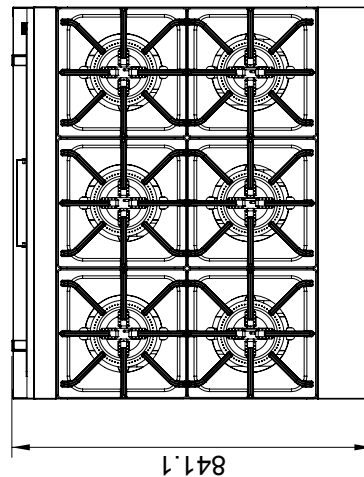
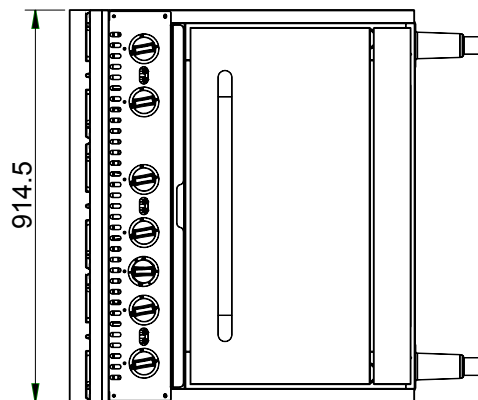
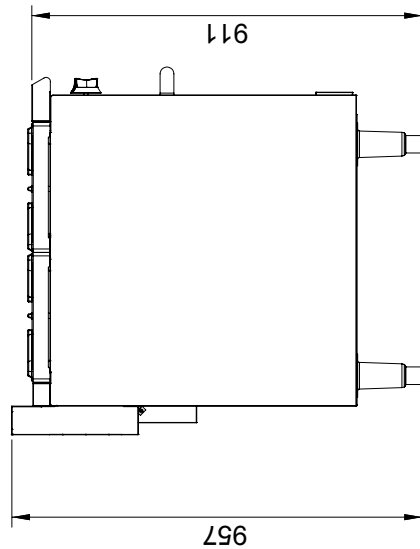
CLEAN THE STAINLESS STEEL PARTS WITH WATER AND SOAP. AVOID THE USE OF DETERGENTS CONTAINING ABRASIVE SUBSTANCES. ALWAYS RINSE WELL AND DRY CAREFULLY AFTER CLEANING. DO NOT USE PRODUCTS CONTAINING AGGRESSIVE CHEMICALS, ACIDS OR PRODUCTS WITH CHLORINE TO CLEAN THE STAINLESS STEEL EVEN IF DILUTED

### POSITIONING DIAGRAM 4 BURNER GAS OVEN COA7004





**POSITIONING DIAGRAM  
6 BURNER GAS OVEN  
COA7006**



**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.

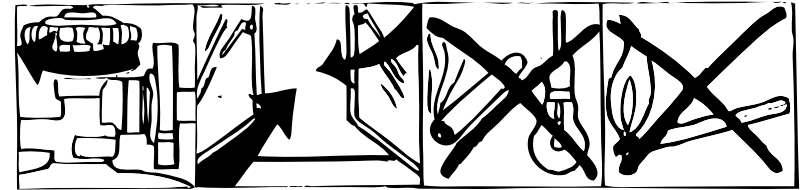
**EMERGENCY DRILL:**

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:**

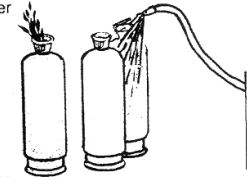
- |   |                                   |
|---|-----------------------------------|
| * Turn off gas supply at cylinder.                    | * Extinguish open flames          |
| * DO NOT switch electrical equipment ON or OFF        | * Move cylinder outside if safe   |
| * Open all doors and windows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

**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.

**IMPORTANT INFORMATION FOR THE INSTALLER**

This appliance must be installed by a qualified gas installer, in accordance with 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.