



**ANVIL**

# Installation, Operation and Care Manual



SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-HPA0002

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

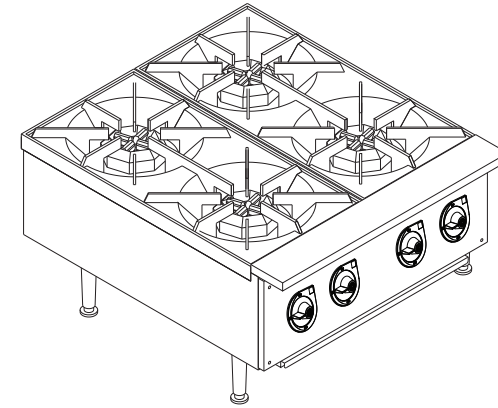
Register your warranty on-line now at [www.anvilworld.com](http://www.anvilworld.com)

### 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 STOVE TOP



### INSTALLATION OPERATION AND CARE OF GAS STOVE TOP

**MODELS: HPA0002 / HPA0004 / HPA0006**

## 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

### UNPACKING AND SET UP:

1. Remove all packing material and tape, as well as any protective plastic from all surfaces of the unit.
2. Clean any glue residue left over from the plastic or tape.
3. Place the unit in the desired position and level using the adjustable feet.
4. Prior to using equipment must be cleaned thoroughly. Oil has been used to prevent rust during shipping. **CLEAN ALL SURFACES**, failure to do so could cause oil to burn onto the surfaces.

#### **Clearance and positioning around the unit:**

This unit must be installed adjacent to non combustible surfaces only with a minimum spacing of 6" from all sides. The unit must have 4" legs installed and be placed on a non-combustible surface.

#### **Air supply and ventilation:**

The area in front and around the appliance must be kept clear to avoid any obstruction of the flow of combustion and ventilation air. Adequate clearance must be maintained at all times in front of and at the sides of the appliance for servicing and proper ventilation.



ENSURE THAT THE ADJUSTABLE SUPPORT FEET PROVIDED ARE ASSEMBLED ONTO THE UNIT BEFORE COMMENCING OPERATION

**PRESSURE REGULATOR:**

All commercial cooking equipment must have a pressure regulator on the incoming service line for safe and efficient operation.

**REGULATOR INFORMATION:**

The appliance is equipped with a 3/4" NPT inlet and outlet; factory adjusted for operation at 5"WC with Natural Gas. Please ensure a regulator with suitable pressure and gas flow rate specification is installed.

**LIGHTING THE PILOT:**

The units are equipped with standing pilots, and should be lit immediately after the gas is supplied to the appliance.

1. Turn off the main valve to the unit and wait 5 minutes to clear gas.
2. Turn off all knobs and pilot valves.
3. Turn on main valve and light all pilots.
4. The pilot burner must be lit at the end of the tube. Hold an ignition source through the opening in the front panel at the pilot tube.

When the flame is established remove ignition source.

**NOTE:** Smoke appearing on initial use of the appliance is normal. This is as a result of the rust preventing coating burning off. Allow the unit to 'burn in' for at least 30 minutes before the first use.

**IMPORTANT:** If you smell gas close the shut off valve, open windows, ventilate and evacuate the area immediately. Do not touch electrical switches or plugs. Extinguish any open flames. Immediately call your gas supplier.

**GAS CONVERSION:**

Conversion from Natural Gas to Propane or vice versa may only be performed by the factory or its authorized service agent. In the case of troubleshooting, ensure that the correct orifice sizes of the spuds have been provided.

NATURAL GAS ORIFICE #40

LP GAS ORIFICE #52

**NOTE: THE ORIFICE SIZE IS MARKED ON THE SPUD**

**PILOT FLAME REGULATION:**

The pilot flame on the appliance has been factory adjusted. When adjustment is necessary, adjust the pilot flames as small as possible, but high enough to light the burner immediately when burner valve is turned to the 'High' setting. Access to the pilot flame adjustment screw is obtained by removing the front panel.

**BURNER ADJUSTMENT:**

Remove the front panel to gain access. Turn burner valve knob to 'High' position. Slowly decrease mixing ring aperture to give a soft blue flame having luminous tips, then slowly increase opening to a point where the yellow Tips disappear and a hard blue flame is obtained.

**BURNER OPERATION:**

1. To ignite burners, depress and turn burner valve knob to the High position.
2. Adjust the valve set-point to obtain the desired flame height.

**NOTE:**

Smoke appearing on initial use of the appliance is normal. This is as a result of the rust preventing coating burning off. Allow the unit to 'burn in' for at least 30 minutes before the first use.

**IMPORTANT:**

If you smell gas close the shut off valve, open windows, ventilate and evacuate the area immediately. Do not touch electrical switches or plugs. Extinguish any open flames. Immediately call your gas supplier

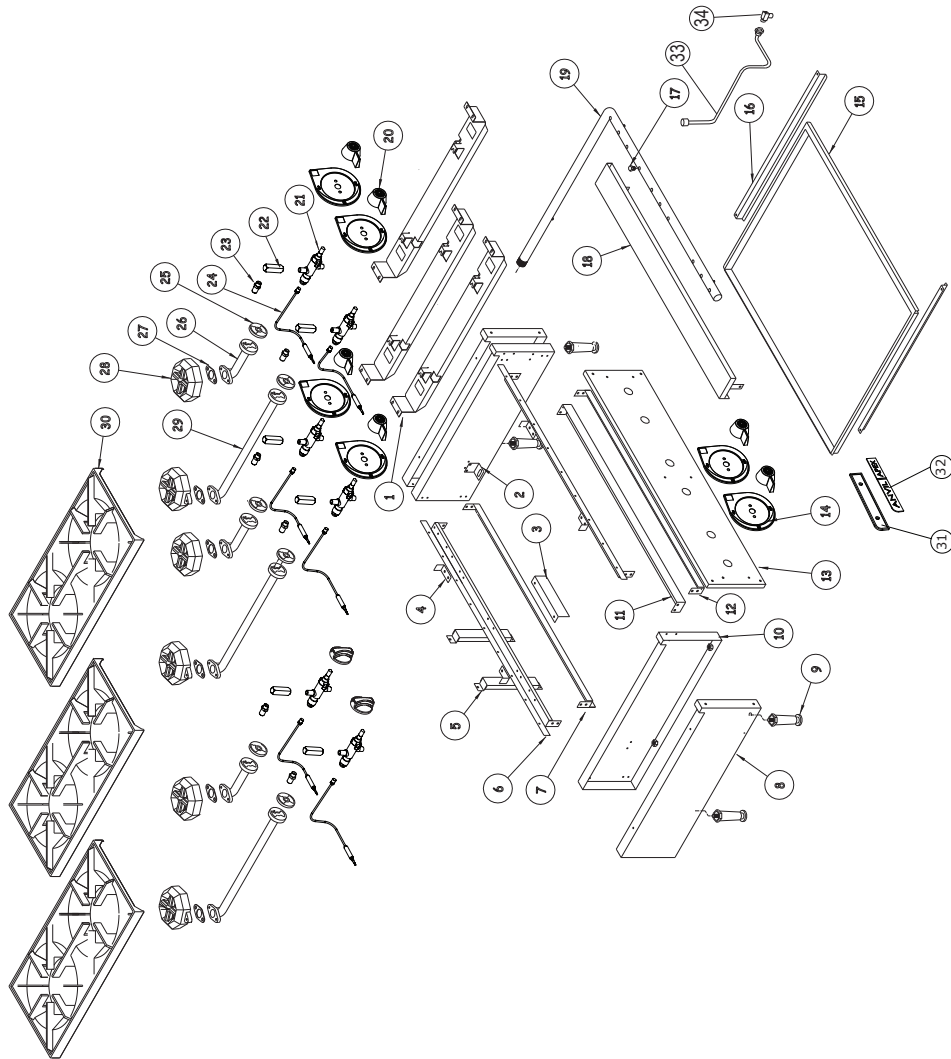
**DESCRIPTION OF MODELS**

MODEL	DESCRIPTION	POWER (BTU)
HPA0002	2 PLATE GAS STOVE	52000
HPA0004	4 PLATE GAS STOVE	104000
HPA0006	6 PLATE GAS STOVE	156000

**MODEL:6 BURNER GAS STOVE**  
**MODEL CODE : HPA0006**

Part No.	Description
1	BURNER SUPPORT BRACKET
2	CROSS SUPPORT BRACKET
3	DRIP TRAY STOP
4	CAST TOP GRATE BRACKET
5	TOP CROSS SUPPORT
6	BACK UPPER BEAM
7	FRONT UPPER BEAM
8	OUTER SIDE PANEL
9	FOOT
10	INNER SIDE PANEL
11	FRONT TOP CROSS SUPPORT
12	BOTTOM CROSS SUPPORT
13	FRONT PANEL
14	BEZEL
15	DRIP TRAY
16	DRIP TRAY RUNNER
17	MANIFOLD TEST PLUG
18	BULLNOSE
19	6 BURNER MANIFOLD
20	LEVER KNOB
21	VALVE
22	JET HOLDER
23	JET
24	THERMOCOUPLE
25	AIR INTAKE FLANGE
26	SHORT BURNER PIPE
27	BURNER GASKET
28	BURNER
29	LONG BURNER PIPE
30	CAST TOP GRATE
31	BADGE BEZEL
32	APEX BADGE
33	PILOT BURNER
34	PILOT VALVE

**EXPLODED DIAGRAM  
6 BURNER GAS STOVE  
MODEL CODE: HPA0006**



## 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

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. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH



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

## 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

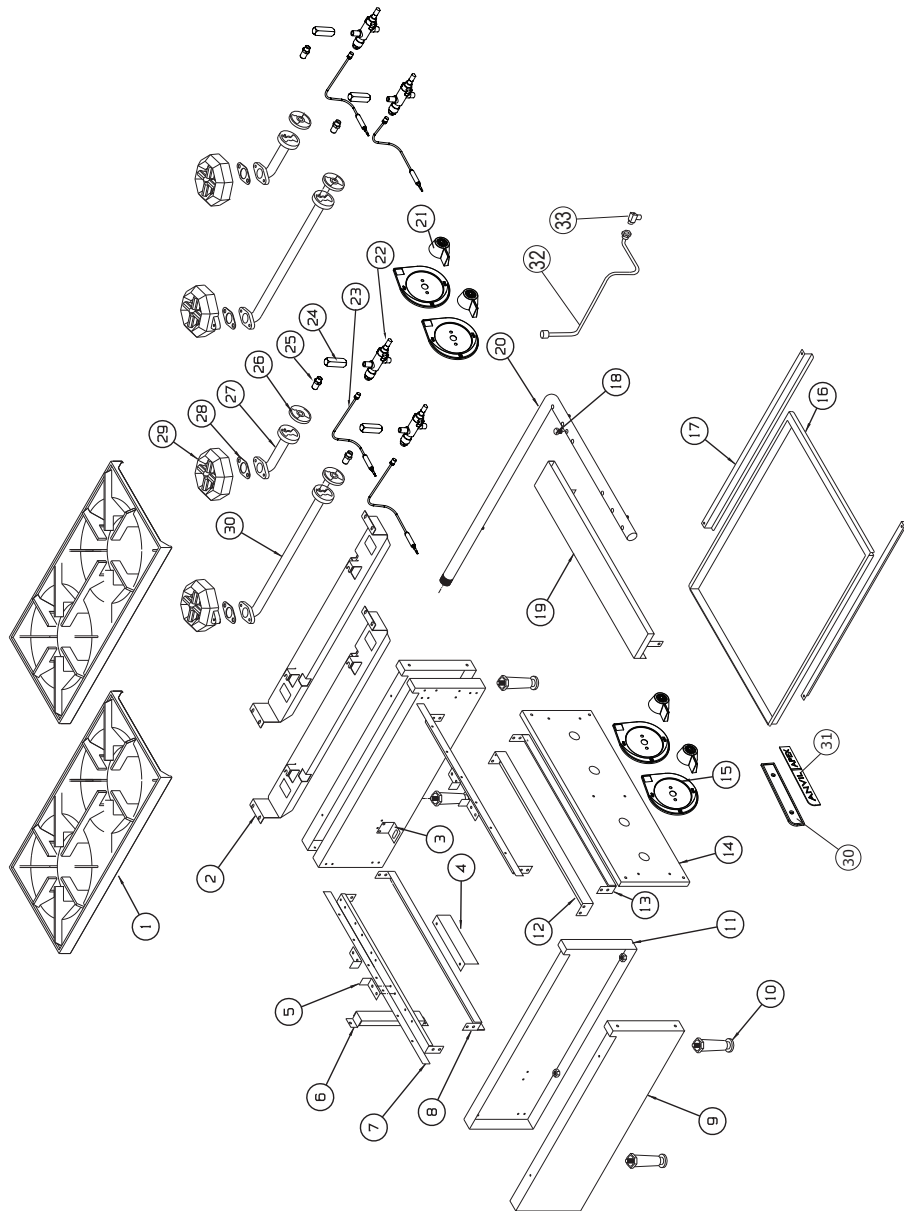
- A normal flame is blue and may have an orange or yellow tip. If the flame is completely yellow, it may be that the jet is not securely fitted. Re-tighten to give a gas tight seal. An over-filled gas cylinder can also cause large yellow flames. Cylinder should be returned to filling station and checked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

## MODEL:4 BURNER GAS STOVE MODEL CODE : HPA0004

Part No.	Description
1	CAST TOP GRATE
2	BURNER SUPPORT BRACKET
3	CROSS SUPPORT BRACKET
4	DRIP TRAY STOP
5	CAST TOP GRATE BRACKET
6	TOP CROSS SUPPORT
7	BACK UPPER BEAM
8	FRONT UPPER BEAM
9	OUTER SIDE PANEL
10	FOOT
11	INNER SIDE PANEL
12	FRONT TOP CROSS SUPPORT
13	BOTTOM CROSS SUPPORT
14	FRONT PANEL
15	BEZEL
16	DRIP TRAY
17	DRIP TRAY RUNNER
18	MANIFOLD TEST PLUG
19	BULLNOSE
20	4 BURNER MANIFOLD
21	LEVER KNOB
22	VALVE
23	THERMOCOUPLE
24	VALVE EXTENDER
25	JET
26	AIR MIXTURE CAP
27	SHORT BURNER PIPE
28	BURNER GASKET
29	BURNER
30	LONG BURNER PIPE
30	BADGE BEZEL
31	APEX BADGE
32	PILOT BURNER
33	PILOT VALVE



**EXPLODED DIAGRAM  
4 BURNER GAS STOVE  
MODEL CODE: HPA0004**



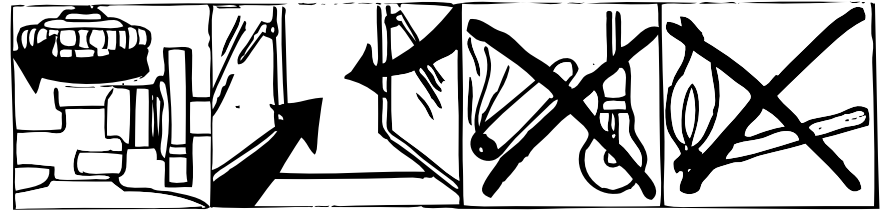
**EMERGENCY DRILL:**

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 Gas installer, in accordance with the local regulatory requirements.**

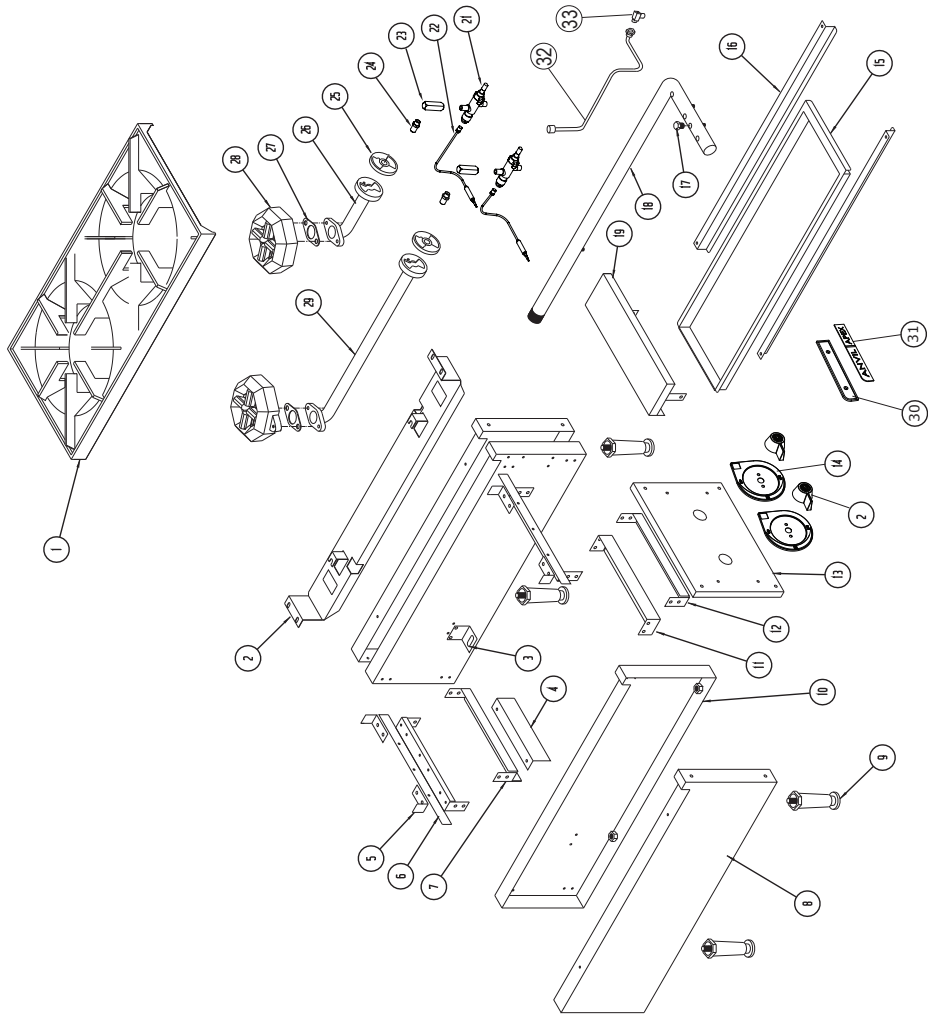
**SAFETY****READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS**

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.

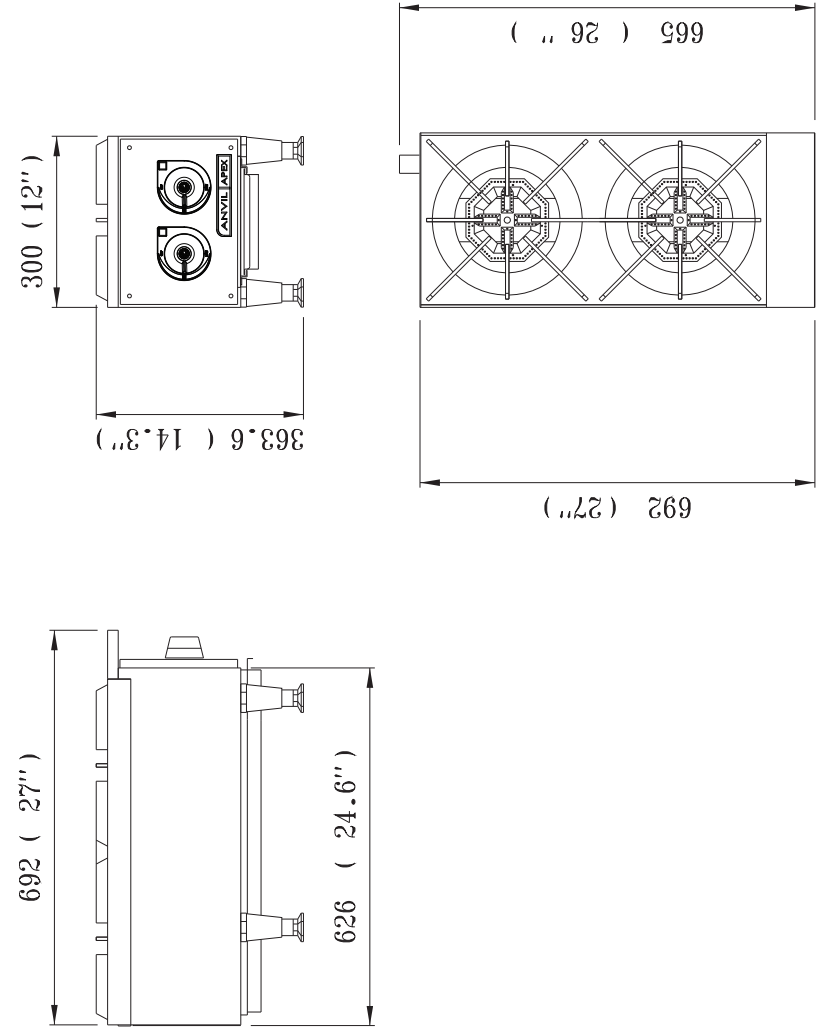
**MODEL:2 BURNER GAS STOVE  
MODEL CODE : HPA0002**

<b>Part No.</b>	<b>Description</b>
1	CAST TOP GRATE
2	LEVER KNOB
3	BURNER SUPPORT BRACKET
3	CROSS SUPPORT BRACKET
4	DRIP TRAY STOP
5	CAST TOP GRATE BRACKET
6	BACK UPPER BEAM
7	FRONT UPPER BEAM
8	OUTER SIDE PANEL
9	FOOT
10	INNER SIDE PANEL
11	FRONT TOP CROSS SUPPORT
12	BOTTOM CROSS SUPPORT
13	FRONT PANEL
14	BEZEL
15	DRIP TRAY
16	DRIP TRAY RUNNER
17	MANIFOLD TEST PLUG
18	2 BURNER MANIFOLD
19	BULLNOSE
21	VALVE
22	THERMOCOUPLE
23	VALVE EXTENDER
24	JET
25	AIR MIXTURE CAP
26	SHORT BURNER PIPE
27	BURNER GASKET
28	BURNER
29	LONG BURNER PIPE
30	BADGE BEZEL
31	APEX BADGE
32	PILOT BURNER
33	PILOT VALVE

**EXPLODED DIAGRAM  
2 BURNER GAS STOVE  
MODEL CODE: HPA0002**

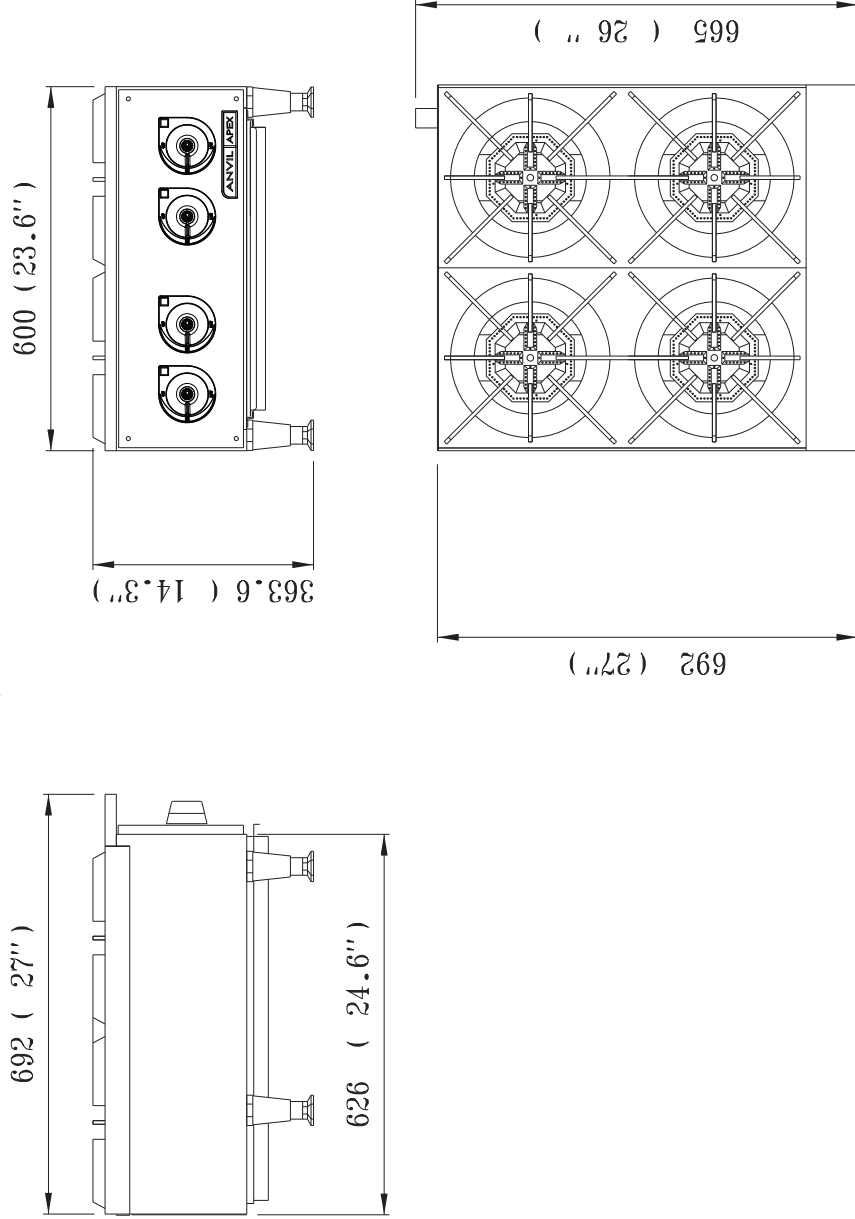


**POSITIONING DIAGRAM  
2 BURNER GAS STOVE  
HPA0002**



**POSITIONING DIAGRAM  
4 BURNER GAS STOVE  
HPA0004**

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**POSITIONING DIAGRAM  
6 BURNER GAS STOVE  
HPA0006**

