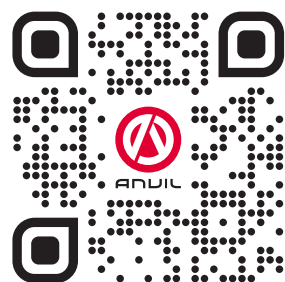




ANVIL

Installation, Operation and Care Manual

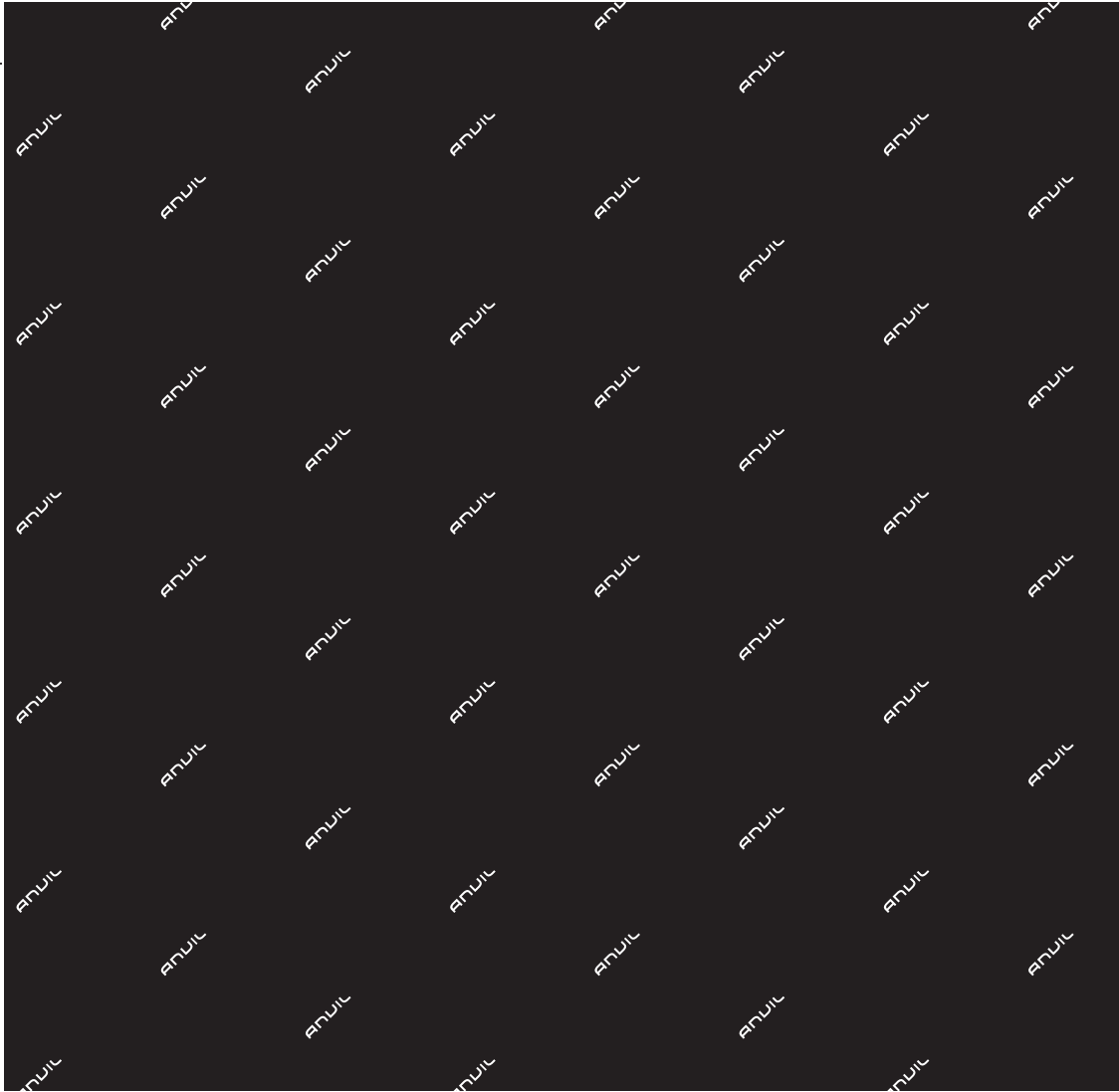


SCAN ME
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WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-PIF1400

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

- 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.

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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.



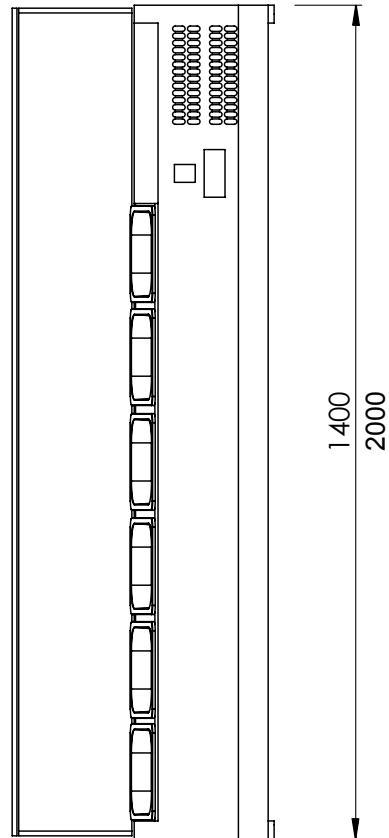
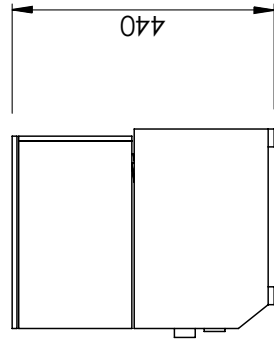
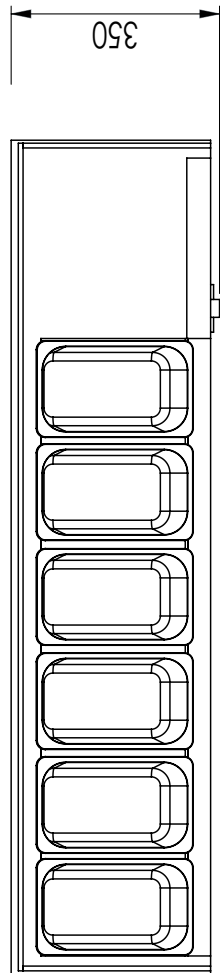
THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

GENERAL INSTALLATION AND OPERATION INSTRUCTIONS:

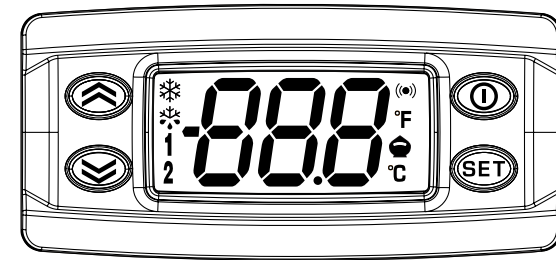
The Anvil Aire Refrigerated Display cabinets are designed for display of food products at temperatures between +2° + 8° C. The cooling system ensures that the products placed inside can be stored at the correct temperature.

1. The unit should be placed on a suitable work surface. Remember to install the unit in the most convenient location for care of cleaning, maintenance and point of sale display.
2. IF THE UNIT HAS BEEN TRANSPORTED IN A NON-VERTICAL POSITION ALLOW AT LEAST 2 HOURS FOR THE FOR THE OIL TO FLOW BACK INTO THE COMPRESSOR AFTER FINAL INSTALLATION BEFORE SWITCHING ON
3. Assemble the glass panels as described on page 7 & 8.
4. Remove all the protective film from exposed stainless steel parts and surfaces.
5. The unit is designed for food display. Clean carefully before using by following the specific cleaning instructions detailed later in this manual.
6. Plug the unit into a suitable power source as detailed later in this manual.
7. The unit is provided with an illuminated main switch. Operation of this switch turns on the unit and allows set up of the temperature by a qualified person.
8. Set the desired operating temperature on the digital controller. Specific setting instructions are detailed later in this manual.

POSITIONING DIAGRAM
REFRIGERATED DISPLAY
FOR PIZZA
MODEL: PIF1400, PIF2000



SPECIFIC OPERATING INSTRUCTIONS



The following are the specific operating instructions to set the temperature controller. It is advisable not reset the controller frequently.

1. a. Press the SET button twice - the set temperature will be displayed.
b. Press **▲** or **▼** to adjust the set value to the desired temperature.
c. Press the **ⓘ** button twice to start the adjustment mode and the unit will now display the actual temperature.

CLEANING

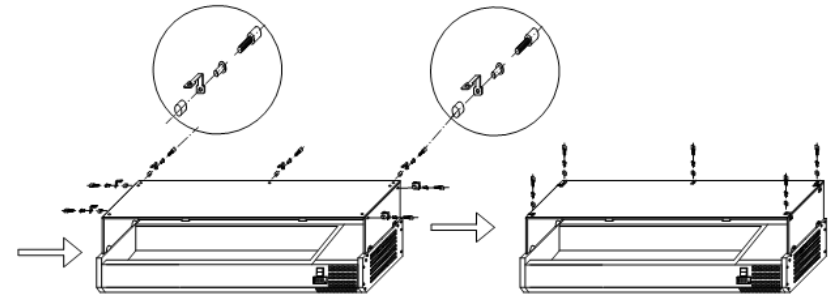
- 1) It is advisable to clean the interior of the machine as often as possible to maintain good hygiene standards.
- 2) Always ensure that the unit is disconnected from the main power supply before cleaning.
- 3) Do not use abrasive powders or solvents to clean this unit.
- 4) The unit should be cleaned with warm soapy water. Use only a damp cloth.
- 5) Dry the unit carefully with a cloth before turning back on.
- 6) **It is essential that the cooling condenser is cleaned on a regular basis to ensure optimum performance of the unit. Remove the condenser filter from outside the bottom of the unit and clean. It is not necessary to remove the panel.**

THE UNIT SHOULD NEVER BE CLEANED USING A WATER JET OR SIMILAR PRESSURE CLEANING DEVICE.

DESCRIPTION OF MODELS

MODEL	DESCRIPTION	GN 1/4 PANS	VOLTAGE (V/Hz)	POWER (WATTS)
PIF1400	PIZZA FRIDGE 1400mm	6	230/50	194
PIF2000	PIZZA FRIDGE 2000mm	10	230/50	194

GLASS PANEL ASSEMBLY cont.

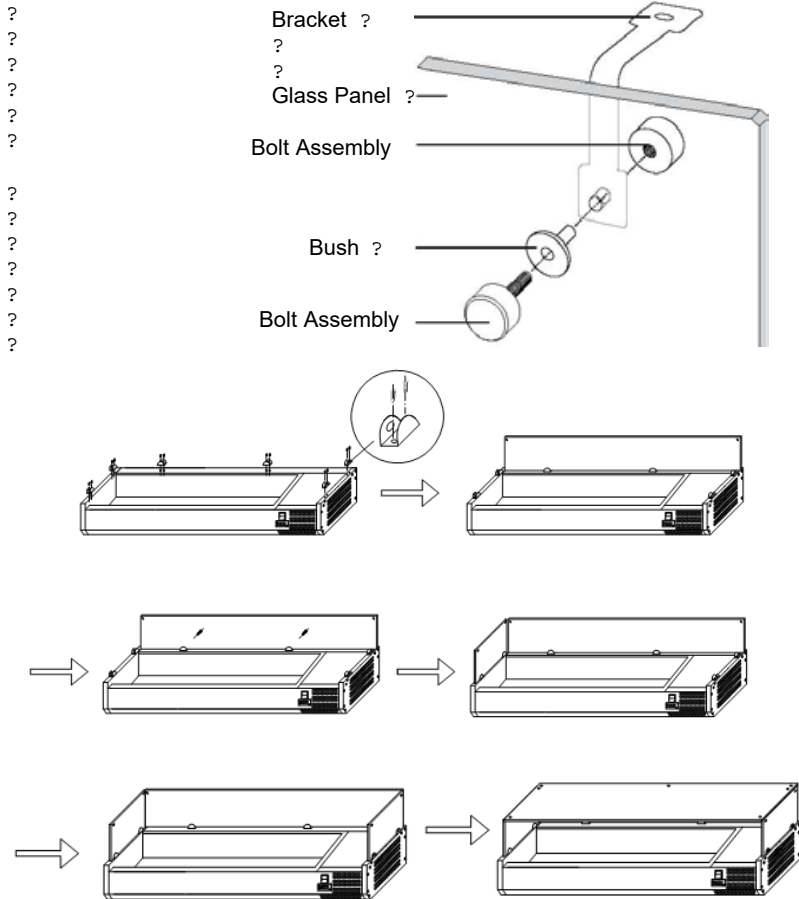


GLASS PANEL ASSEMBLY

Note!

Ensure the soft end of the grub screw is the end making contact with the glass and the short end of the bolt assembly is on the outside of the panels. The glass panel must not be used as a shelf.

1. Unpack the wooden/carton box carefully, it's recommended to do this work with two people.
2. Screw the collars to the rim of the appliance.
3. Slot the rear panels into the collars, with holes in the glass at the top.
4. Fasten a grub screw into each collar to secure the panel.
5. Slot the side panels into the collars, with holes in the glass at the top.
6. Fasten a grub screw into each collar to secure the panel.
7. Slot the plastic bushes into each of the holes.
8. Screw the brackets to the inside of each panel using the bolt assemblies.
9. Place the top panel onto the brackets, ensuring all holes line up.
10. Insert the bush and attach the top panel to the brackets with the bolt assemblies.

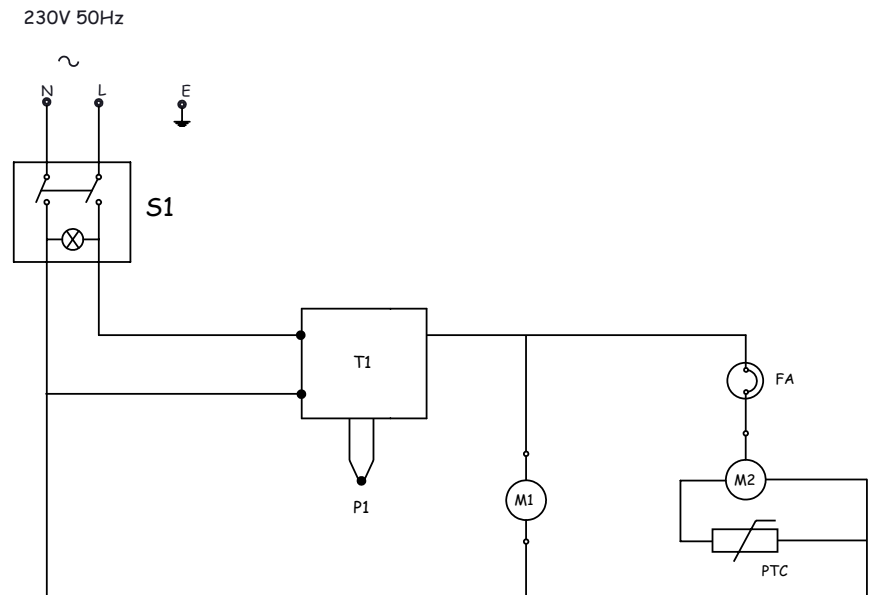


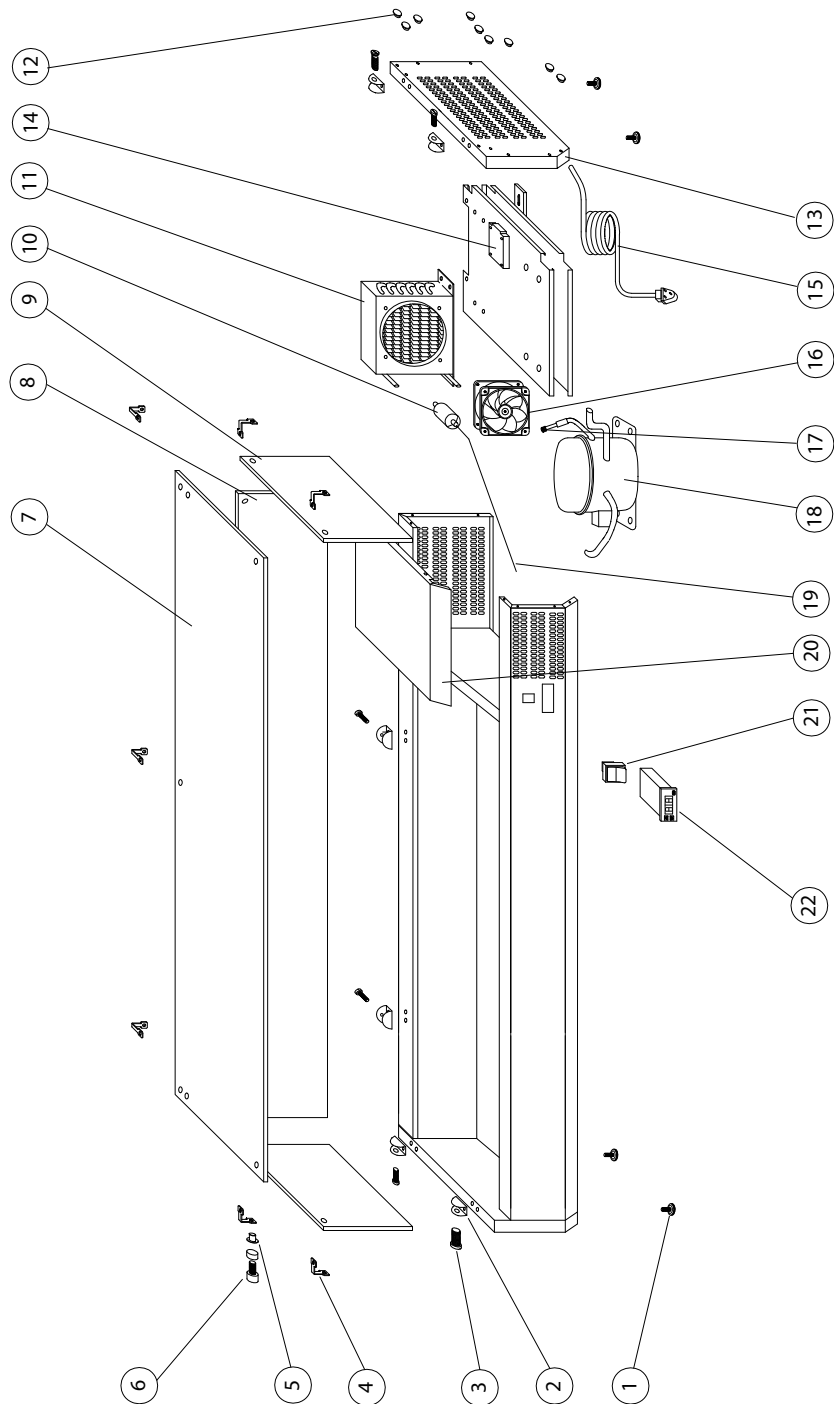
WIRING DIAGRAM

REFRIGERATED DISPLAY FOR PIZZA

MODEL: PIF1400 , PIF2000

LEGEND	DESCRIPTION	PART NUMBER
S1	MAIN SWITCH	XPIF 0012
T1	THERMOSTAT	XPIF 0013
FA	OVERLOAD	
M1	CONDENSER	XPIF 0008
M2	COMPRESSOR	XPIF 0011
PTC	PTC STARTER	
P1	TEMPERATURE PROBE	





EXPLODED DIAGRAM
REFRIGERATED DISPLAY FOR PIZZA
MODEL: PIF1400 , PIF2000

PART NO.	DESCRIPTION
1	FEET
2	GLASS FIXING CLIP
3	GLASS FIXING SCREW
4	GLASS LINKING CLIP
5	BUSHING
6	GLASS FIXING NUT BOLT
7	TOP GLASS
8	BACK GLASS
9	SIDE GLASS
10	FILTER DRIER
11	CONDENSER
12	PLASTIC CAP
13	SIDE COVER
14	JUNCTION BOX
15	PLUG & CORD
16	CONDENSER FAN
17	CHARGING VALVE
18	COMPRESSOR
19	CAPILLARY TUBE
20	UNIT ROOM COVER
21	MAIN SWITCH
22	THERMOSTAT