



Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-CDA1003

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.

www.anvilworld.com

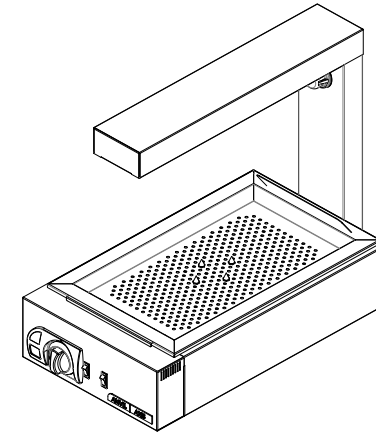
LIMITED WARRANTY

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.

MULTIPURPOSE CARVERY STATION



NB:

REGISTER ON-LINE TODAY

Register your warranty on-line now at 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.

**INSTALLATION OPERATION AND CARE OF
MULTIPURPOSE CARVERY STATION
MODEL: CDA1003 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.

INSTALLATION

1. Ensure that the unit is positioned on a level counter at least 150mm away from a wall or another appliance to allow for sufficient ventilation of the unit and also reducing the potential of a fire hazard.
2. Plug unit into an earthed 240V AC supply

DESCRIPTION OF PRODUCT

The unit has been designed for multipurpose use and has the following features:

1. **Carving Station-** A custom designed stainless steel perforated spiked tray is supplied to allow for carving of product. See (Figure 1)
2. **Dry heat bain marie-** The bottom element coupled to the full sized 1/1 (65mm) deep gastronorm insert allows food to be heated .See (figure 2)
3. **Chipdump-** A specially designed perforated chip tray has been supplied which ensures that the chips are not damaged when scooping them from the tray. It also acts as a drip tray to prevent the product becoming soggy. See (figure 3)

Additionally the halogen lamp mounted on the unit ensures that in all configurations the product can be displayed effectively.

MODEL:MULTIPURPOSE CARVERY STATION MODEL CODE : CDA1003 R01

Part No.	Description
1	CARVERY UNIT
2	SCOOP DRIP TRAY
3	GASTRONORM CONTAINER
4	BOTTOM ELEMENT
5	ENERGY REGULATOR
6	CONTROL FACIA PANEL
7	PILOT LIGHT
8	CONTROL PANEL INSERT
9	CONTROL KNOB
10	BEZEL
11	ROCKER SWITCH
12	NON-ILLUMINATED ROCKER SWITCH
13	FRONT PANEL
14	AXIS LOGO
15	RUBBER FOOT
16	BOTTOM COVER
17	CABLE CHANNEL
18	HEAT SHIELD
19	OUTER ENCLOSURE
20	HALOGEN OVEN LIGHT BULB
21	LAMP HOLDER
22	CONNECTOR BLOCK
23	POWER CORD
24	STRAIN RELIEF
25	POLYAMIDE TERMINAL BLOCK
26	TOP ELEMENT

**EXPLODED DIAGRAM
MULTIPURPOSE CARVERY STATION
CDA1003 R01**

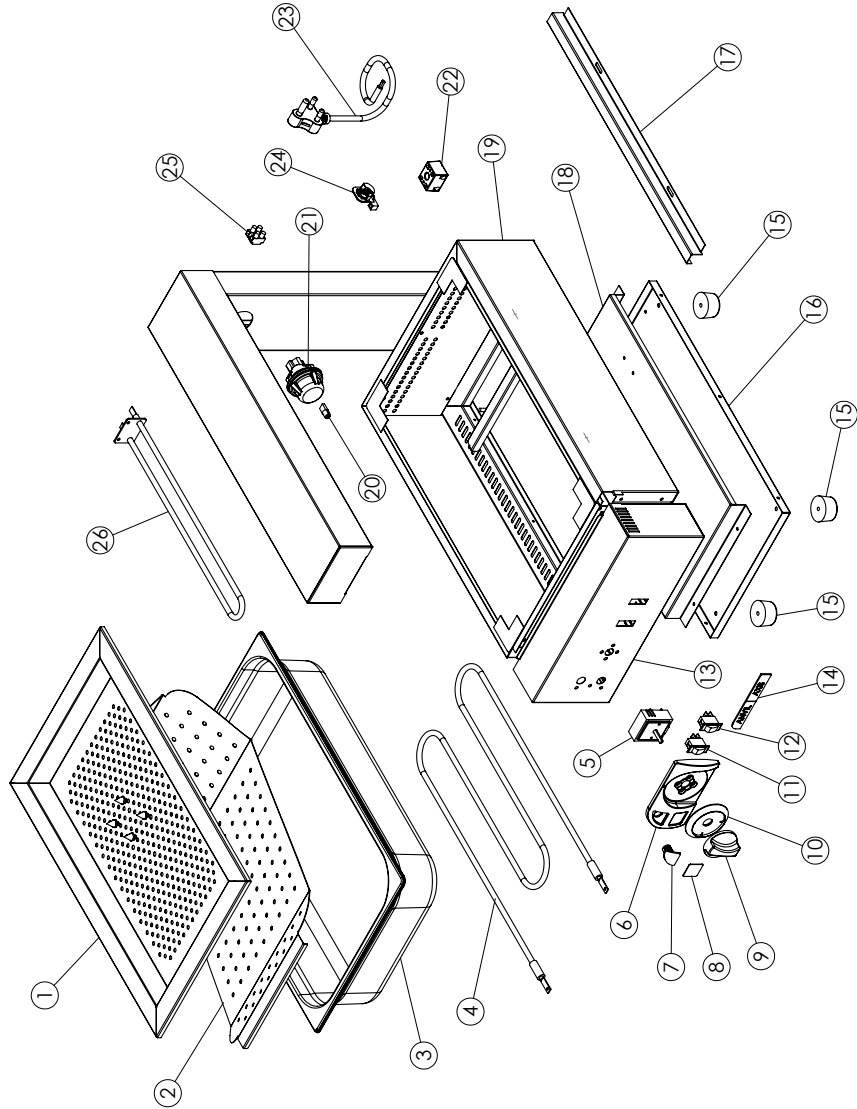
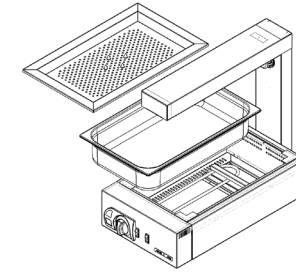
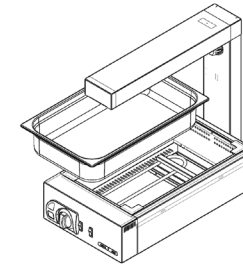


FIGURE 1



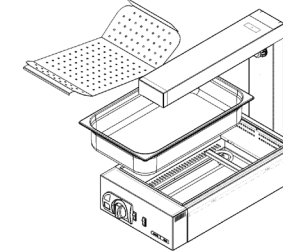
**CARVING STATION
CONFIGURATION**

FIGURE 2



**DRY HEAT BAIN MARIE
CONFIGURATION**

FIGURE 3



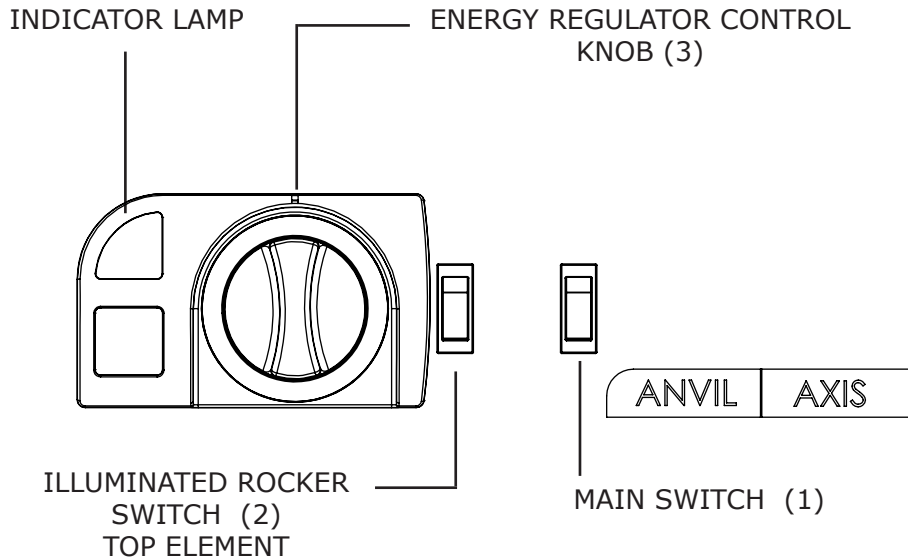
**CHIP DUMP
CONFIGURATION**

OPERATION

The unit is able to heat product from the top or the bottom and alternatively from the top and bottom simultaneously with the halogen display lamp on permanently.

1. The unit is switched on via the 'mains switch'(1).
This switches on the halogen display light.
2. Once the 'mains switch' is switched on the user can chose to activate either the top and/or bottom elements depending on the type of heating required.
3. The top element is energized via the illuminated rocker switch (2) shown in the diagram below.
4. The bottom element is energized with the energy regulator knob marked 0-6 (3)and set to the desired temperature. Note that in position 6 the element will remain energized continuously.

CONTROL PANEL LAYOUT



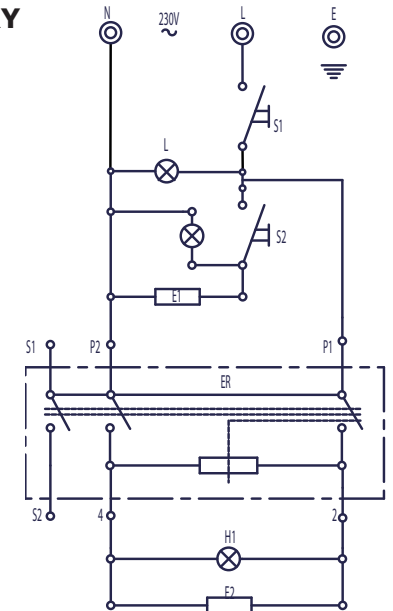
ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V /Hz)	POWER (W)
CDA1003 R01	MULTIPURPOSE CARVERY STATION	230/50	1900

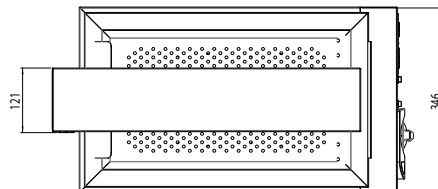
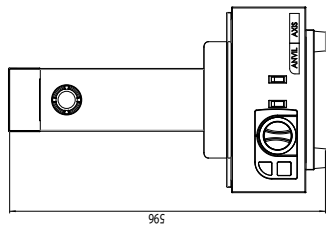
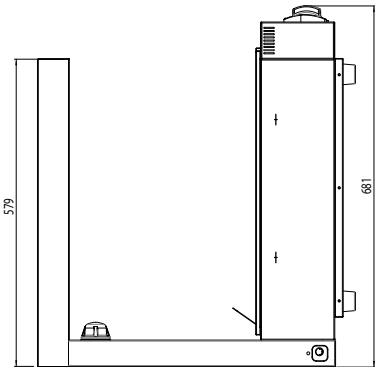
LEGEND	DESCRIPTION	PART NUMBER
S1	NON ULLUMINATED ROCKER SWITCH	1-RS-NI
S2	ROCKER SWITCH	1-NRS-BMA4002
L	HALOGEN OVEN LAMP	1-LB-CGA0016
ER	ENERGY REGULATOR	1-ER-URS0012
E1	TOP ELEMENT	5-1000W-CD
E2	BOTTOM ELEMENT	5-1000W-CDA1003
H1	PILOT LIGHT	1-PL-BMA0001

WIRING DIAGRAM

MODEL CODE: CDA1003 R01
MODEL: MULTIPURPOSE CARVERY STATION



POSITIONING DIAGRAM MULTIPURPOSE CARVERY STATION CDA1003 R01



OPERATING TIPS

1. Carving Station

When the unit is used as a carving station we recommend that the user adds approximately 20-25mm of water into the gastronorm insert. This will ensure that the product does not dry out if left for extensive periods of time. Additionally avoid using the top element as this too will dry out the product. The product should be placed onto the perforated tray with the spikes which will ensure that it is supported while it is being carved.

2. Chipdump

When using the chipdump we recommend that the chip portions are never left longer than 20 minutes to ensure that they retain their crisp form.



IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE OF THE UNIT AS FOUND ON THE SERIAL PLATE. THE SERIAL PLATE IS LOCATED AT THE REAR OF THE UNIT ADJACENT TO THE INCOMING CABLE ENTRY.



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. Always ensure that the unit is disconnected from the main power supply before cleaning.
2. This unit should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
3. Wipe off the unit with a dry cloth and wait at least a half an hour before re-connecting to the main power outlet.



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



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

SAFETY

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

1. When this appliance 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. Use the multipurpose carvery station on an individual 15A mains outlet only. **DO NOT OVERLOAD THE CIRCUIT.**
3. Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
4. Supervision is necessary when the appliance is used in close proximity to children.
5. If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent. The cord shall be an oil resistant sheathed flexible cable not lighter than ordinary polychloroprene or equivalent synthetic elastomer - sheathed cord (code designation 60245 IEC 57)
6. Use only earthed outlets matching the serial plate voltage.
7. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
8. Use equipment in a flat level position.
9. Do not operate unattended
10. The equipment may be hot, even though the pilot light is not on.
11. Do not operate if equipment has been damaged or is malfunctioning in any way.
12. These units are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**