



**ANVIL**

# Installation, Operation and Care Manual

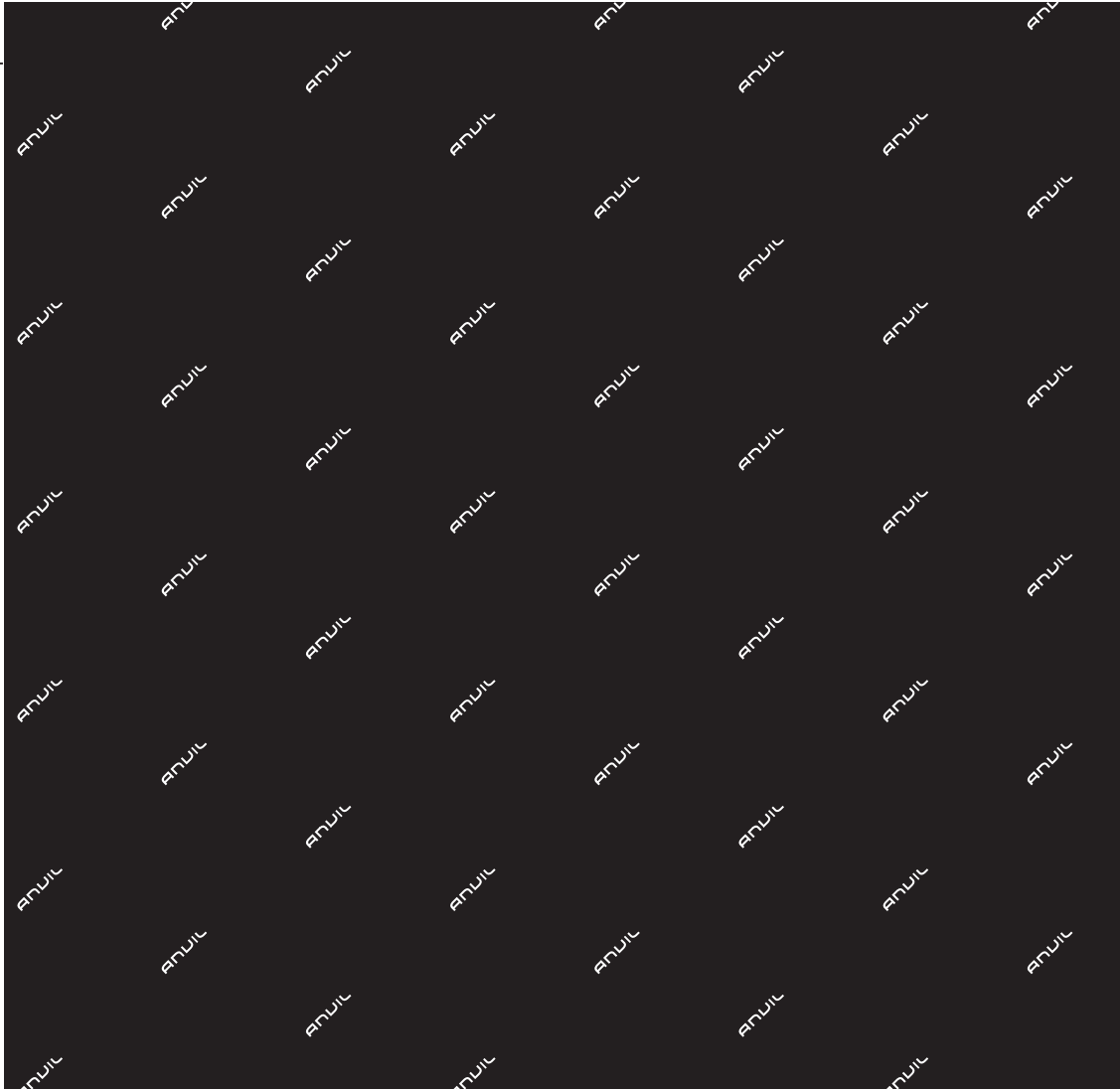


SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-PGT0001

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

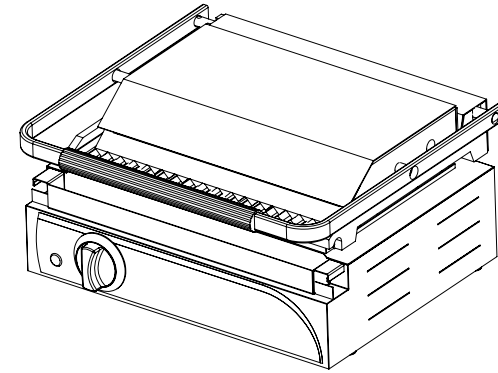
Register your warranty on-line now at [www.anvilworld.com](http://www.anvilworld.com)

### 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.**

## PANINI GRILLER ELECTRIC



**INSTALLATION OPERATION AND CARE OF  
PANINI GRILLER ELECTRIC  
MODELS: PGT0001/PGT0002**

## 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 panini griller is a medium-duty electrical appliance capable of toasting a variety of bread products and sandwiches. It can also be used to grill steaks and various other meat products. The temperature is thermostatically controlled between the range of 50°C and 300°C. The thermostat also acts as the 'ON' and 'OFF' switch. A signal lamp adjacent to the thermostat indicates when the heating elements are energized.

1. Install the panini griller in the most convenient location for ease of cleaning, maintenance and general operation. If the 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 a 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. The appliance is equipped with a signal lamp to indicate when the heating elements are energized.
3. Buttering both sides of the sandwich will prevent the sandwich from sticking as well as giving a golden brown finish to the end product.
4. With use, plates of the toaster become 'naturally' conditioned to create a non-stick surface. Use of tinfoil or other coverings will not only impede the conditioning process, but may also affect performance.
5. When the sandwich press is not in use, turn the temperature control to the lowest temperature and ensure that the lid is kept open.

**PANINI CONTACT GRILL**  
**MODEL CODE : PGT0002 R00**

Part No.	Description
1	TOP ELEMENT PANINI GRILL 740W 220V
2	TOP TOASTER CASTING TGK0001 COATED ONLY
3	METAL CONDUIT FOR TGK0001/2
4	METAL CONDUIT CIRCLIP
5	HINGE FRONT AXLE - TGK0002
6	HINGE AXLE CIRCLIP
7	POWER CORD
8	CABLE GLAND
9	RUBBER FOOT
10	THERMOSTAT
11	FAT TRAY KNOB
12	DOUBLE FAT TRAY (DRIP TRAY)
13	BEZEL
14	CONTROL KNOB
15	PILOT LIGHT
16	CONTROL PANEL FACIA
17	BOTTOM ELEMENT PANINI GRILL 800W 220V
18	DOUBLE CONTACT GRILL STEEL HANDLE
19	SINGLE CONTACT GRILL PLASTIC HANDLE
20	TGK0001/2 HANDLE SPRING
21	NYLON CLAMPING SADDLE
22	BOTTOM TOASTER CASTING TGK0002 COATED ONLY
23	HINGE REAR AXLE - TGK0002



Use of tinfoil creates excessive heat build up in the unit and will cause premature failure of the elements. The use of tin foil will invalidate the warranty

**SPECIFIC INSTALLATION AND OPERATING INSTRUCTIONS:  
 PGT0001 / PGT0002 – PANINI GRILLER**

- 1 Before using the ,panini griller turn the control knob to 300°C. Close the lid and allow the toaster to burn in for±30 minutes. You will notice smoke appearing due to the internal protective mill-board burning in. This is normal.
2. After the 30 minute burning in time has elapsed, turn the sandwich press down to operating temperature of ± 200°C and grease plates generously with butter or oil. Never allow excess fat or oil to build up as this will result in build – up of carbon on the plates. This can be removed with a scraper or grill brick



To reduce the risk of fire,the appliance is to be installed in non-combustible surroundings only,with no combustible material within 450mm of the sides front, or rear of the appliance or within 1000mm above the appliance. The appliance is to be mounted on floors of non combustible construction with non combustible flooring and surface finish and with no combustible material against the underside, or on non-combustible slabs or arches having no combustible material against the underside. Such construction shall in all cases extend not less than 300 mm.



## 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

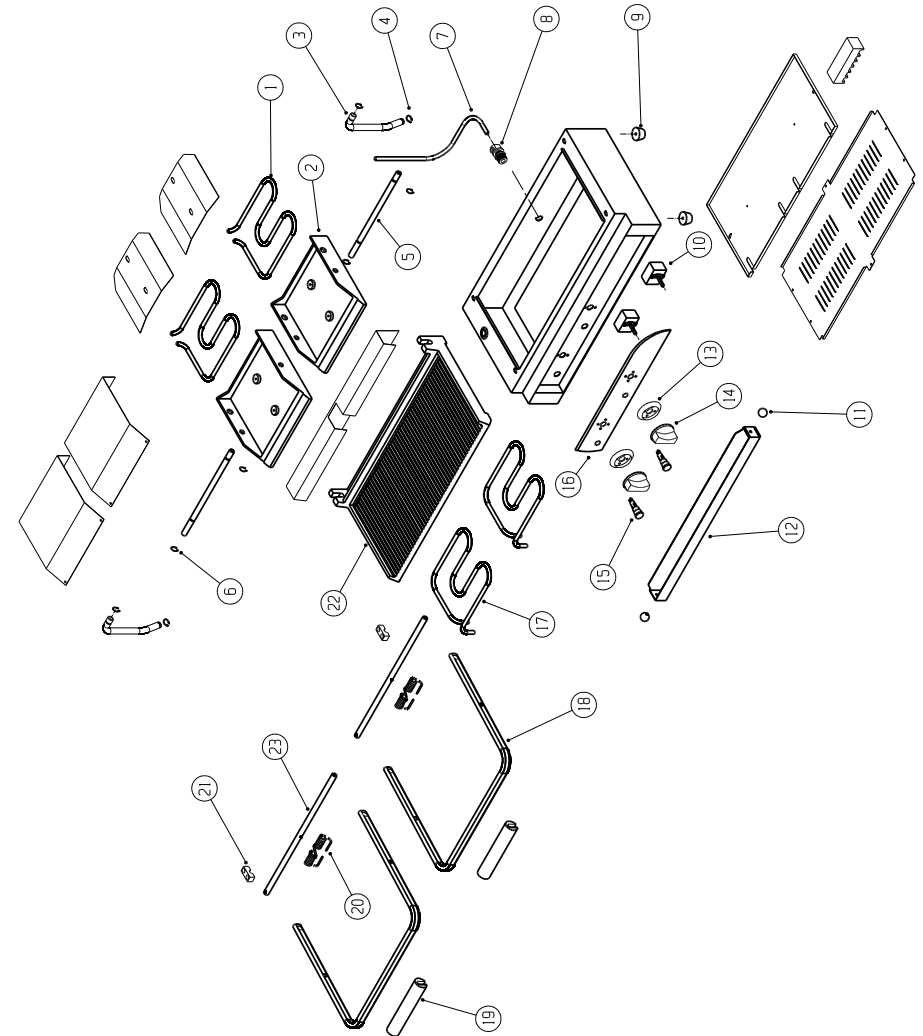
## CLEANING

1. Always ensure that the panini griller is disconnected from the main power supply before cleaning.
2. The panini griller 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 panini griller with a dry cloth and wait at least half an hour before re-connecting to the mains outlet.
4. A fat tray positioned at the front of the unit catches grease and should be emptied periodically, depending on the usage of the griller. Before emptying ensure that the grease has cooled down to prevent skin burn



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

## EXPLODED DIAGRAM DIAGRAM PANINI CONTACT GRILLER - DOUBLE PGT0002



**CONTACT GRILL PANINI**  
**MODEL CODE :PGT0001 R00**

<b>Part No.</b>	<b>Description</b>
1	TOP COVER PLATE
2	TOP ELEMENT COVER PLATE
3	TOP ELEMENT 1000W 230V
4	TOP TOASTER CASTING
5	DRIP TRAY SINGLE FAT TRAY
6	THERMOSTAT
7	PILOT LIGHT
8	CONTROL KNOB
9	SCALE-BEZEL
10	CONTROL PANEL FACIA
11	OUTER ENCLOSURE
12	BOTTOM COVER PLATE
13	RUBBER FOOT
14	BOTTOM ELEMENT 1200W 230V
15	BOTTOM ELEMENT COVER PLATE
16	BOTTOM TOASTER CASTING
17	BOTTOM TOASTER CASTING COVER PLATE
18	SINGLE CONTACT GRILL STEEL HANDLE
19	METAL CONDUIT
20	HINGE AXLE FRONT
21	HINGE AXLE REAR
22	CERAMIC CONNECTOR BLOCK
23	POWER CORD
24	CABLE GLAND
25	HANDLE SPRING
26	CLAMPING SADDLE
27	SINGLE CONTACT GRILL PLASTIC HANDLE
28	HINGE AXLE CIRCLIP



## 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

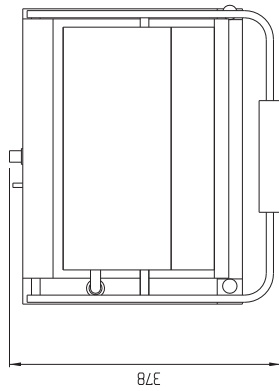
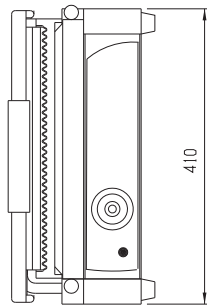
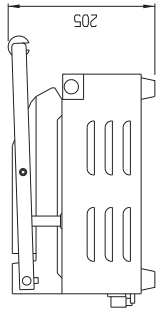
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

## SAFETY

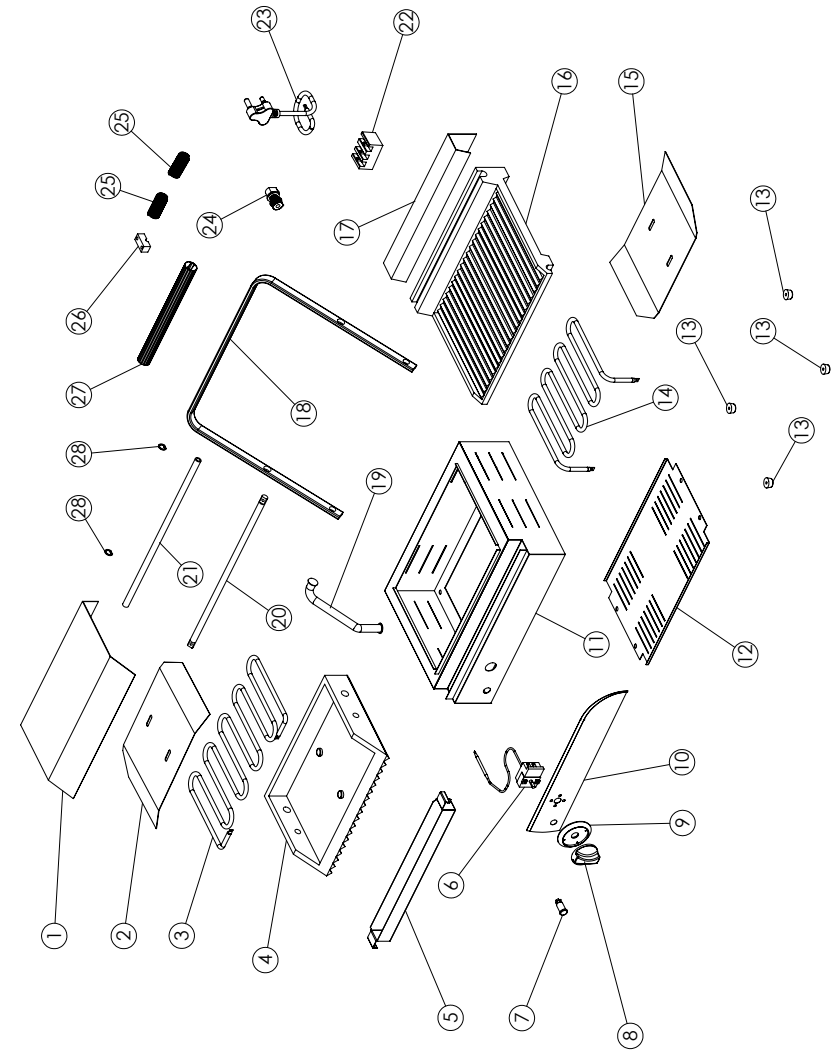
### READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

- 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.
- The appliances are designed to operate on alternating current only (A.C.). **DO NOT CONNECT TO DIRECT CURRENT (D.C.).**
- Care should be taken when operating the units as HOT SURFACES are present which may cause burns.
- Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
- Supervision is necessary when the appliance is used in close proximity to children.
- If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent.
- Use only earthed outlets matching the serial plate voltage.
- Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
- Use equipment in a flat level position.
- Do not operate unattended
- The equipment may be hot, even though the pilot light is not on.
- Do not operate if equipment has been damaged or is malfunctioning in any way.

**POSITIONING DIAGRAM  
PANINI CONTACT GRILLER - SINGLE  
PGT0001**



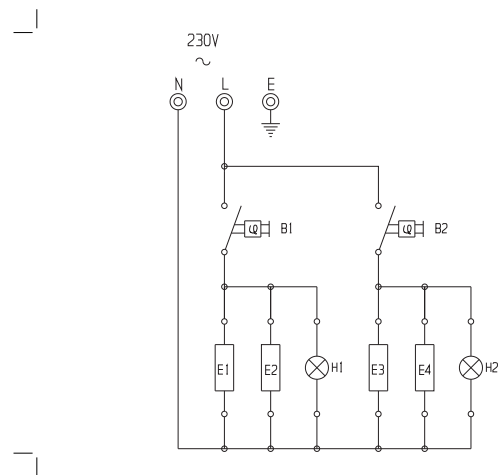
**EXPLODED DIAGRAM DIAGRAM  
PANINI CONTACT GRILLER - SINGLE  
PGT0001**



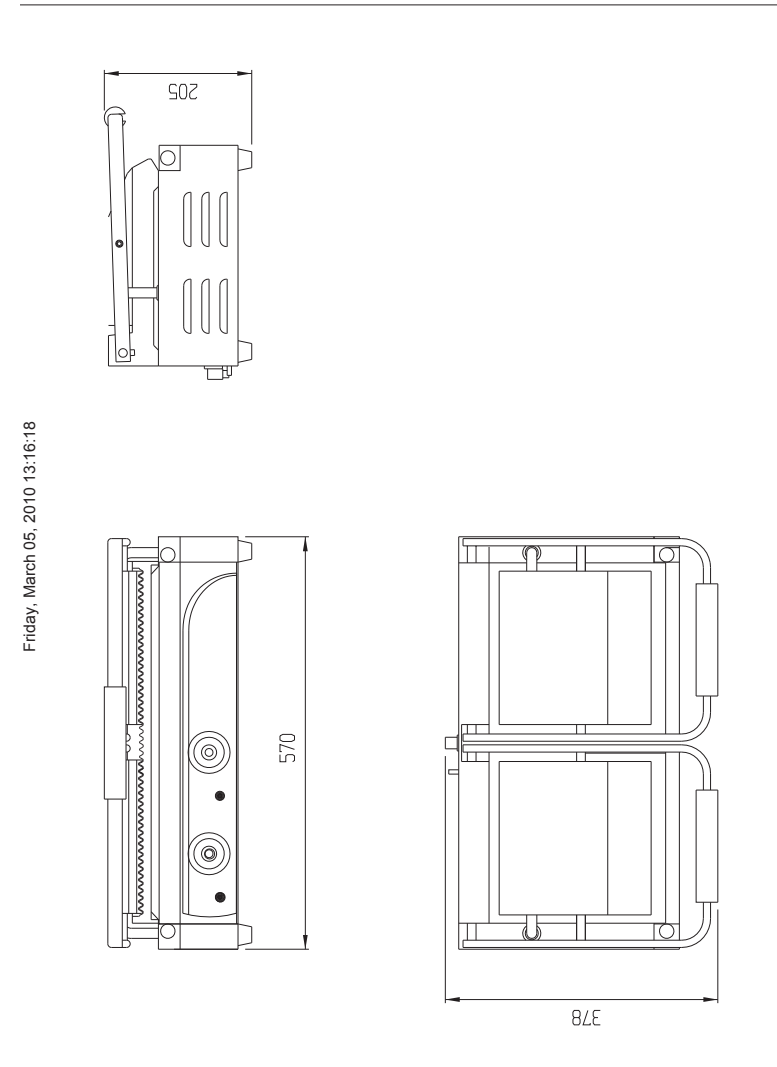


**WIRING DIAGRAM  
PANINI CONTACT GRILLER - DOUBLE  
MODEL CODE: PGT0002**

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-EGO-150
B2	CONTROL THERMOSTAT	1-EGO-150
E1/E3	ELEMENT TOP 740W/230V	5-740W-TGK0002
E2	ELEMENT BOTTOM 800W/230V	5-800W-TGK0002A
E4	ELEMENT BOTTOM 800W/230V	5-800W-TGK0002B
H1/H2	CONTROL PILOT LIGHT	1-PL-GP



**POSITIONING DIAGRAM  
PANINI CONTACT GRILLER - DOUBLE  
PGT0002**



## ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V /Hz)	POWER (W)
PGT 0001	PANINI GRILLER SINGLE	230/50	1540
PGT 0002	PANINI GRILLER DOUBLE	230/50	3080



IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE 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.

## WIRING DIAGRAM PANINI CONTACT GRILLER - SINGLE MODEL CODE: PGT0001

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-EGO-150
B2	CONTROL THERMOSTAT	1-EGO-150
E1	ELEMENT TOP 740W/230V	5-740W-TGK0002
E2	ELEMENT BOTTOM 800W/230V	5-800W-TGK0002A
H1	CONTROL PILOT LIGHT	1-PL-GP

