



ANVIL

Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-PWK0004

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.



NB:

REGISTER ON-LINE TODAY

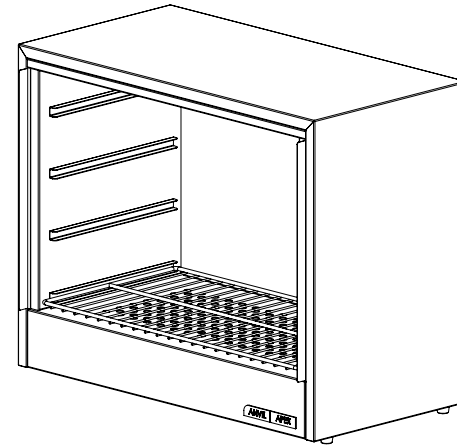
Register your warranty on-line now at www.anvilworld.com

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.

PIE WARMER



**INSTALLATION OPERATION AND CARE OF
PIE WARMER
MODEL:PWK0004 R01/PWK0005 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.

GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

1. This unit has been designed for counter top display of food such as pies and quiches. The heater system ensures that the products placed inside can be stored and served at the correct temperature and humidity.
2. Assemble the shelving system and fit the rear sliding doors
The unit has rear sliding doors.
3. Install the unit in the most convenient location for the ease of cleaning, maintenance and point of sale of display.
4. Set the temperature to the desired value. The red pilot light will indicate when the heating element is energized. The temperature indicator gives a visual indication of the actual internal temperature.
5. It is advisable to load the shelves evenly with air gaps around the products to ensure even heat distribution.

ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
PWK0004	PIE WARMER 640mm	230V/50Hz	1000
PWK0005	PIE WARMER 865mm	230V/50Hz	1500



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 mains power supply before cleaning
2. This appliance 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 half an hour before re - connecting to the mains outlet.

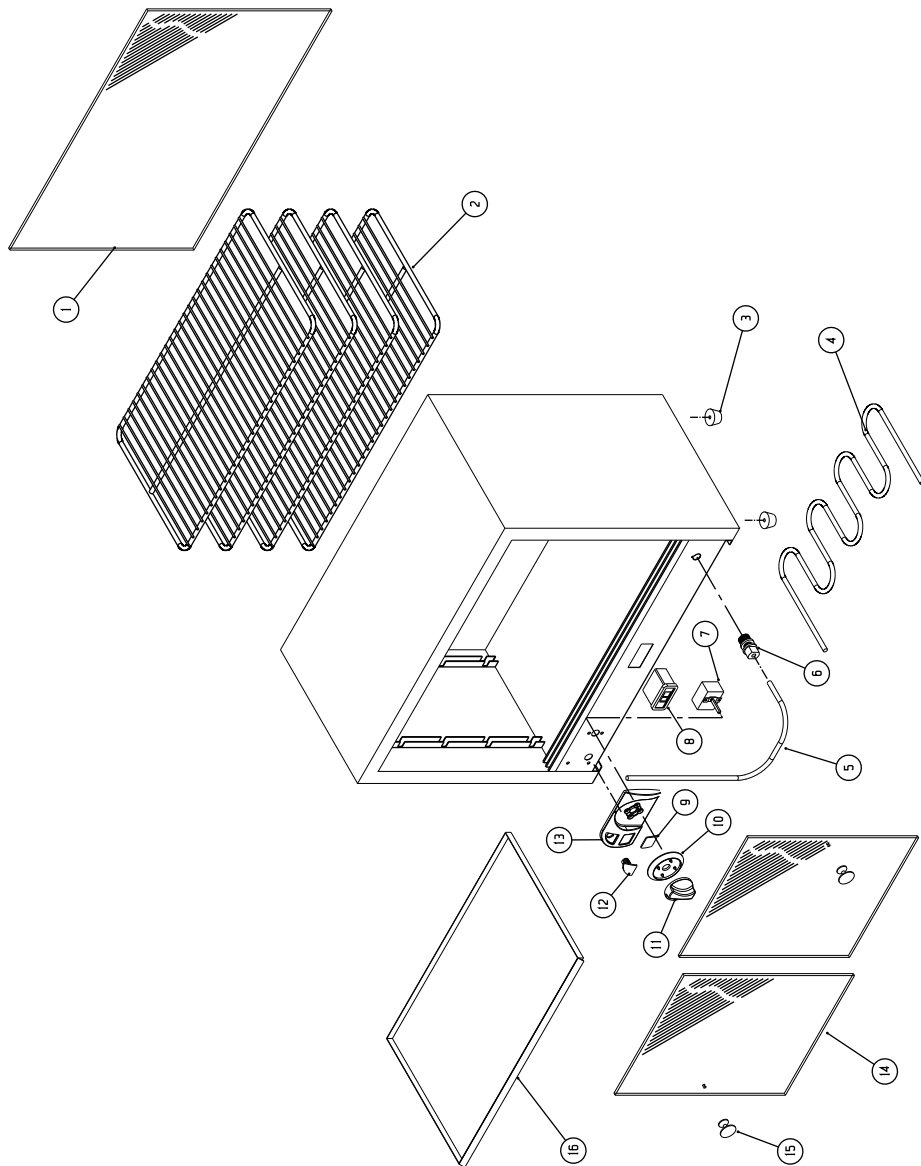


THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMersed IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH

MODEL:PIE WARMER STAINLESS STEEL MODEL CODE : PWK0005 R01

Part No.	Description
1	900MM SS PIE WARMER REAR GLASS TEMPERED
2	SHELF
3	RUBBER FOOT
4	HEATING ELEMENT - FOOD WARMER
5	POWER CORD
6	CABLE GLAND
7	THERMOSTAT 30-110
8	INDICATING THERMOMETER
9	INSERT
10	BEZEL
11	CONTROL KNOB
12	PILOT LIGHT
13	CONTROL FACIA PANEL
14	900MM SS PIE WARMER GLASS DOOR TEMPERED
15	GLASS DOOR KNOB
16	STAINLESS STEEL CRUMB TRAY

**EXPLODED DIAGRAM
PIE WARMER
MODEL:PWK0005 R01 (865mm)**



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

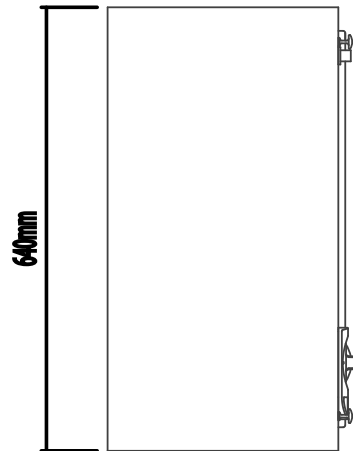
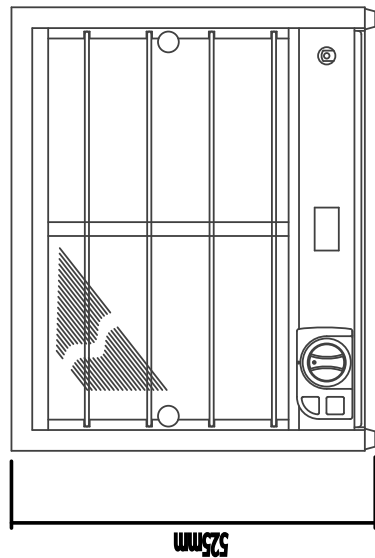
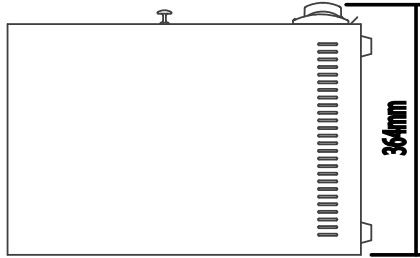
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.
Do not use equipment if power cord is damaged or has been modified

SAFETY

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

1. When this appliances 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 appliances 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.
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 appliances are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**

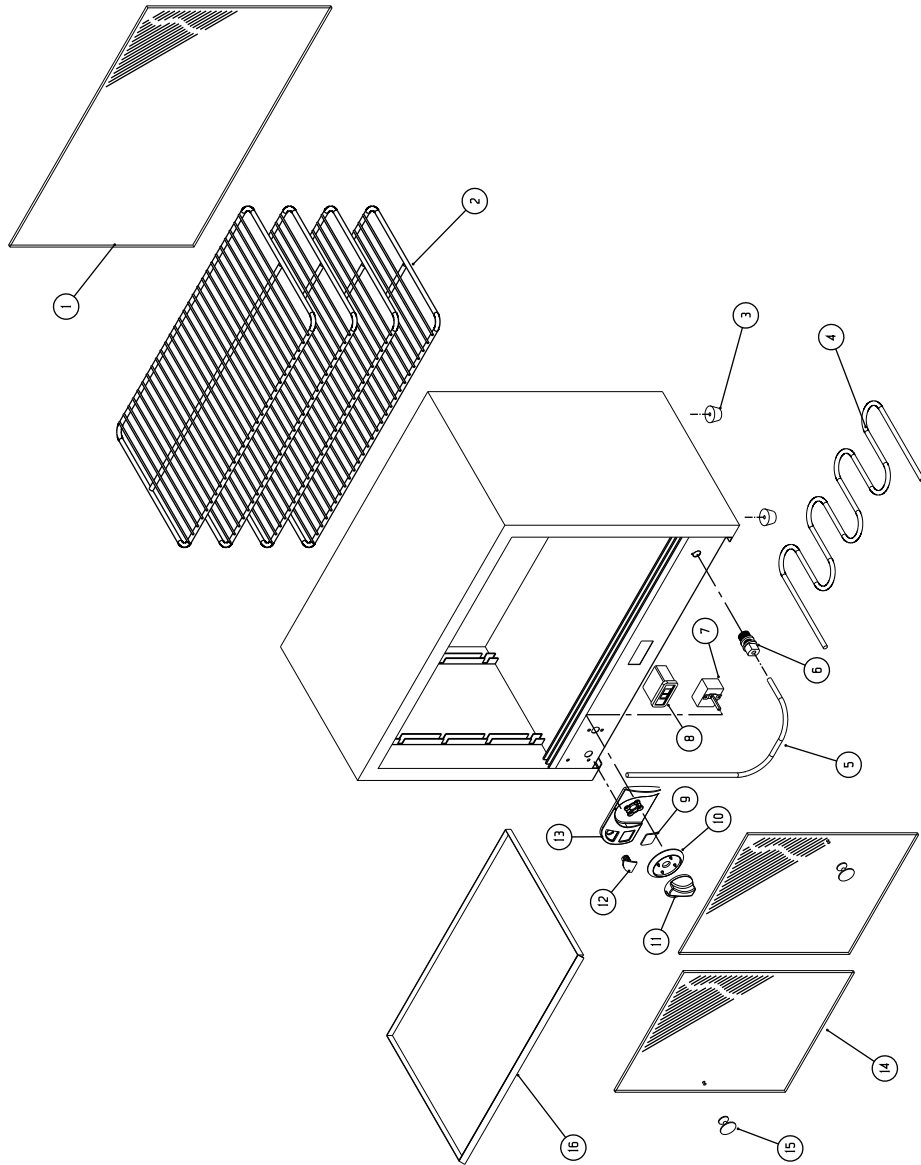
POSITIONING DIAGRAM
PIE WARMER
MODEL:PWK0004 R01 (640mm)



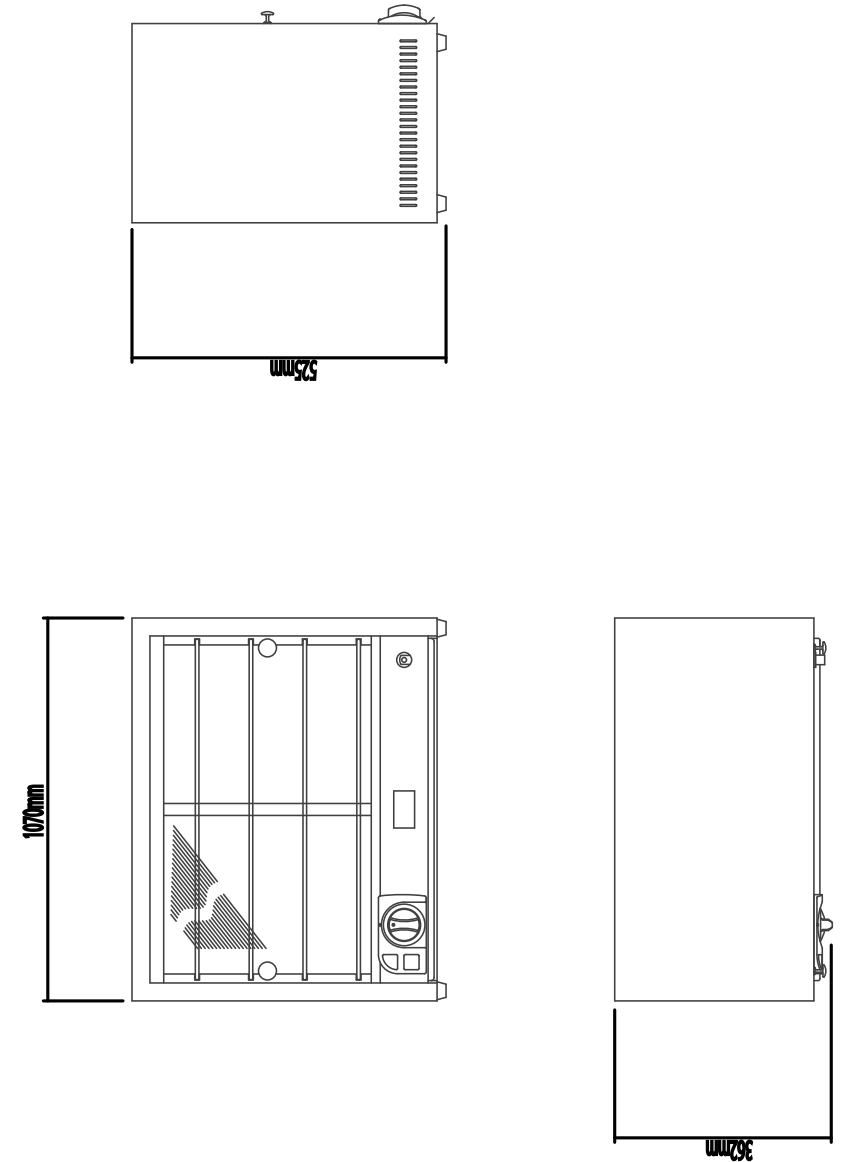
MODEL:PIE WARMER STAINLESS STEEL
MODEL CODE : PWK0004 R01

Part No.	Description
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**EXPLODED DIAGRAM
PIE WARMER
MODEL:PWK0004 R01 (640mm)**

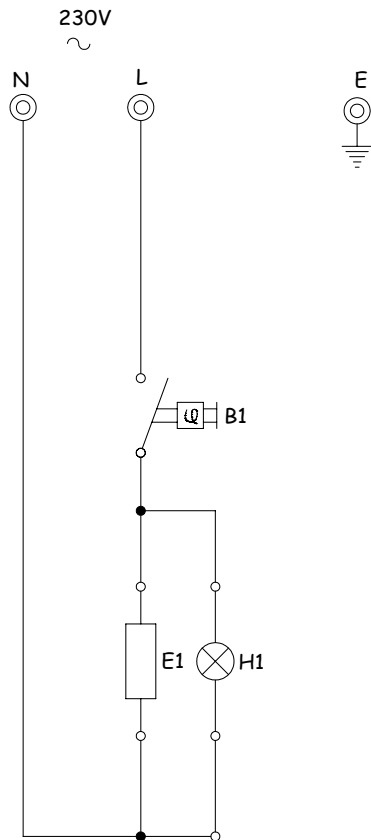


**POSITIONING DIAGRAM
PIE WARMER
MODEL:PWK0005 R01 (865mm)**



WIRING DIAGRAM
PIE WARMER
MODEL CODE: PWK0004 R01 (640)

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-EGO-50
E1	ELEMENT 1000W/230V	5-1000W-PWK0004
H1	PILOT LIGHT	1-PL-BMA0001



WIRING DIAGRAM
PIE WARMER
MODEL CODE: PWK0005 R01 (865)

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-EGO-50
E1	ELEMENT 1500W/230V	5-1500W-PWK0005
H1	PILOT LIGHT	1-PL-BMA0001

