



# Installation, Operation and Care Manual

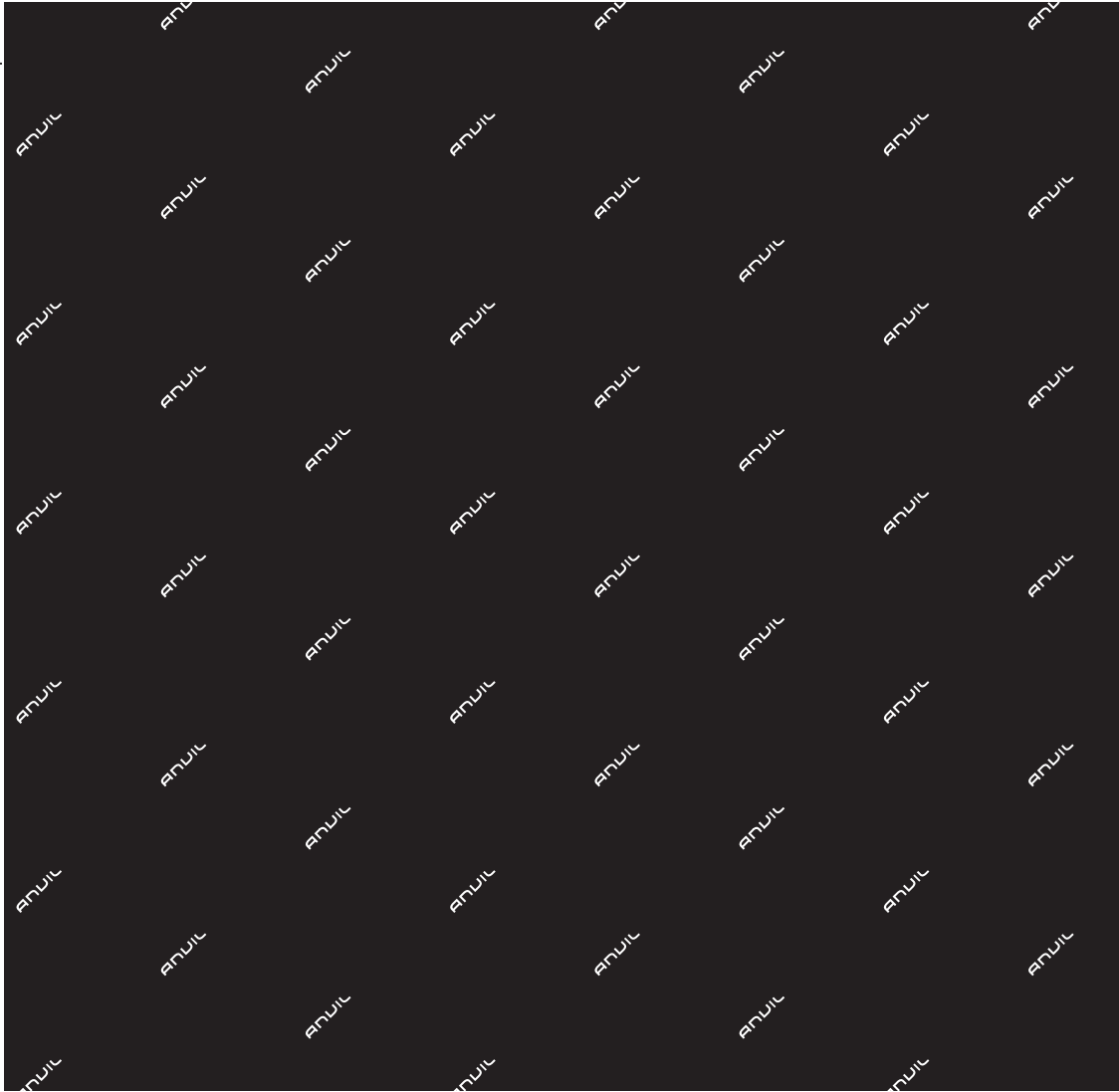


SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-PLK0002

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**

- 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](http://www.anvilworld.com)

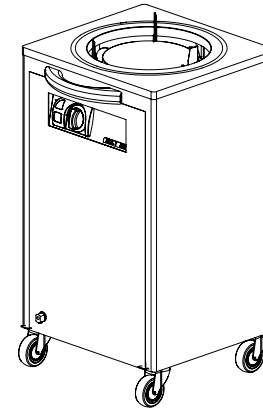
## LIMITED WARRANTY

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.

## PLATE LOWERATOR - HEATED



**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.**

**INSTALLATION OPERATION AND CARE OF  
PLATE WARMER CABINET  
MODELS: PLK0001 R01 / PLK0002 R01/PWK1001**

## 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

### OPERATION

#### Check the Plate Warmer operation as follows

1. Adjust the three plate guides to suit the diameter plate required. There are six settings to fit plates from 220mm diameter to 280 diameters. Lift the guide up slightly and rotate to locate in the position required.
2. The loading plate is spring loaded and can be adjusted for a lighter tension by releasing alternate coil springs located inside the unit. Optimum adjustment is when the top plate of the stack is level with the top of the unit
3. Switch on the power at the wall.
4. Switch the rocker switch mounted on the top flange to "on" position.

## PLATE LOWERATOR - HEATED MODEL CODE : PLK0002 R01

Part No.	Description
1	PRESSED DISC
2	CARRIAGE TOP
3	OUTER ENCLOSURE
4	CARRIAGE SPRING
5	THERMOSTAT
6	CONECTOR BLOCK
7	PLASTIC DOOR HANDLE
8	CONTROL FACIA PANEL
9	CONTROL PANEL INSERT
10	PILOT LIGHT
11	GENERIC CONTROL KNOB
12	BEZEL
13	POWER CORD
14	AXIS LOGO
15	CABLE GLAND
16	FRONT PANEL
17	SWIVEL WHEEL BRAKE TYPE
18	BOTTOM COVER PLATE
19	ELEMENT
20	CARRIAGE
21	PLATE ADJUSTER
22	ADJUSTER SPRING

**EXPLODED DIAGRAM  
PLATE LOWERATOR - HEATED  
MODEL: PLK0002 R01**

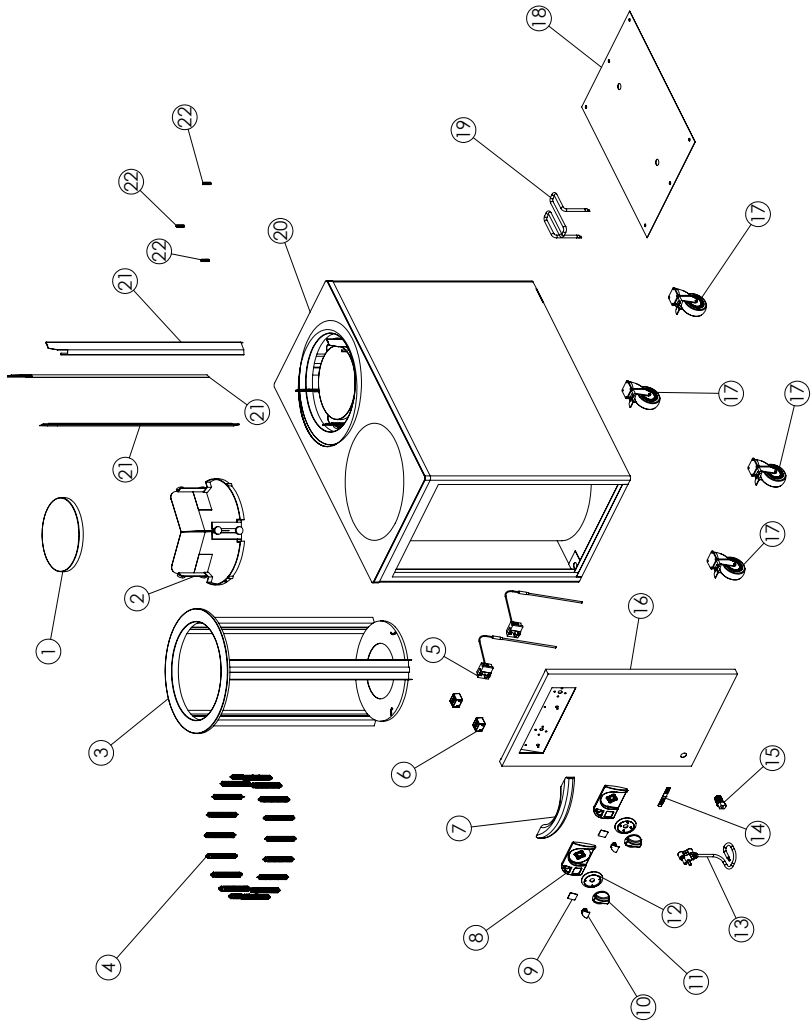
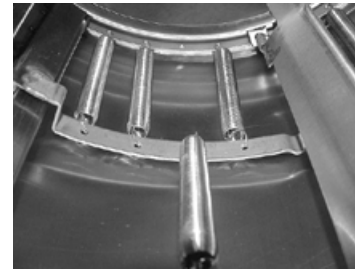


PLATE GUIDE



PLATE GUIDE ADJUSTMENT



SPRING TENSION ADJUSTMENT

**INSTALLATION DETAILS FOR PWK1001  
PLATE LOWERATOR - HEATED COUNTERSUNK**

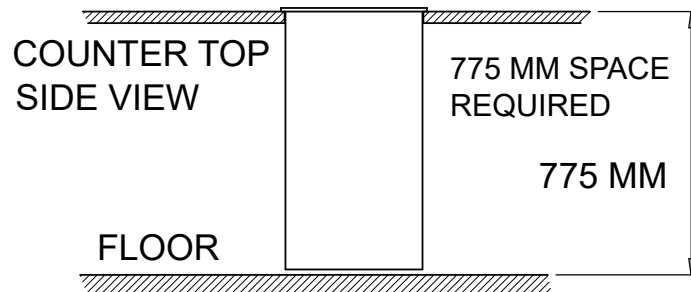
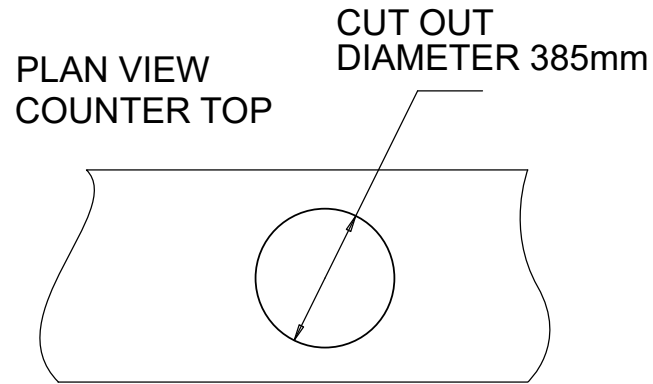
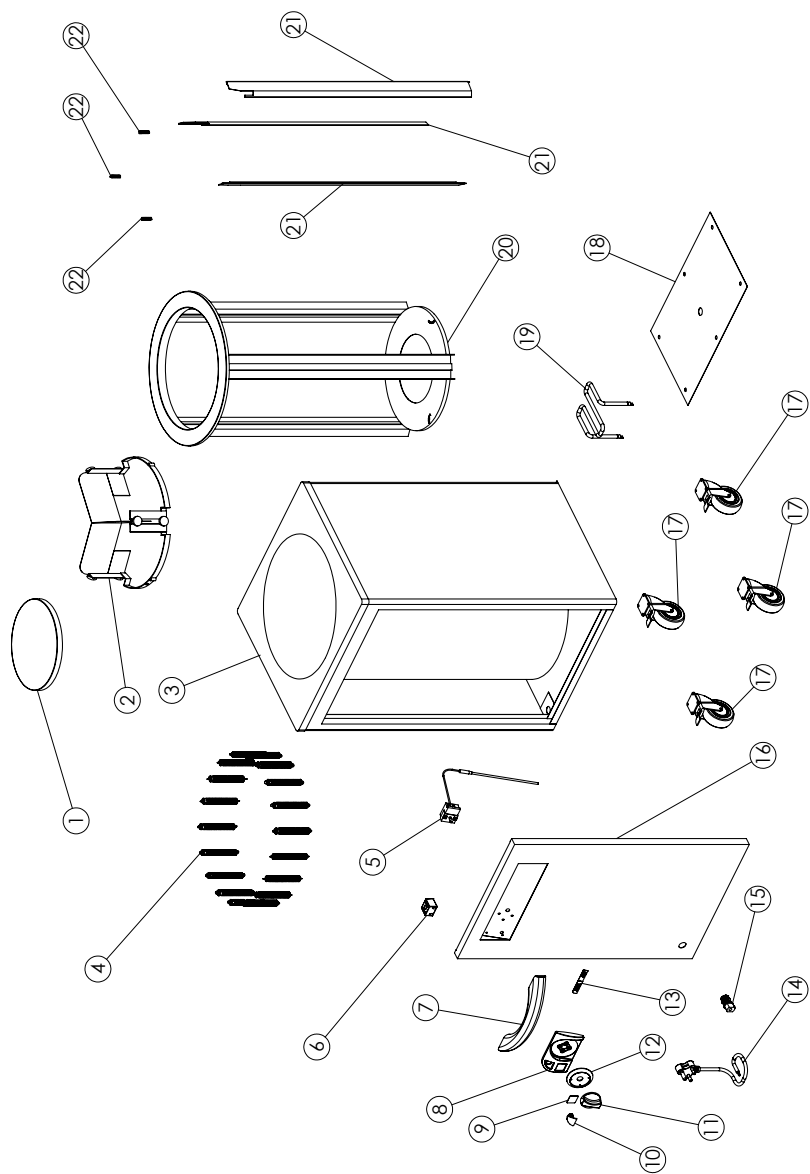


PLATE LOWERATOR - HEATED COUNTERSUNK

**PLATE LOWERATOR - HEATED  
MODEL CODE : PLK0001 R01**

Part No.	Description
1	PRESSED DISC
2	CARRIAGE TOP
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**EXPLODED DIAGRAM  
PLATE LOWERATOR - HEATED  
MODEL: PLK0001 R01**



## 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



## 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

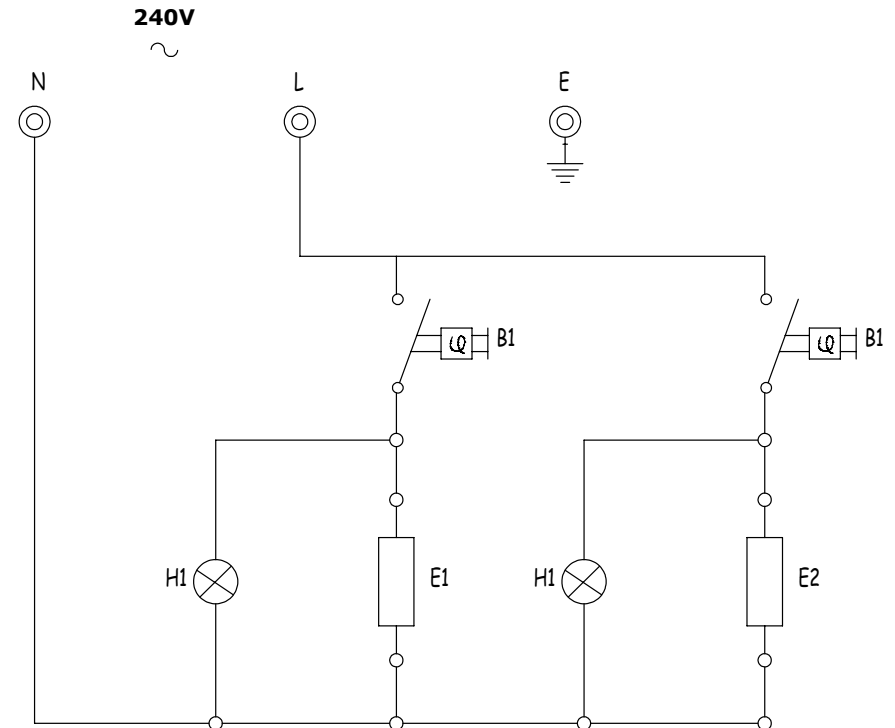
## SAFETY

### 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)**

## WIRING DIAGRAM PLATE LOWERATOR - HEATED MODEL CODE: PLK0002 R00

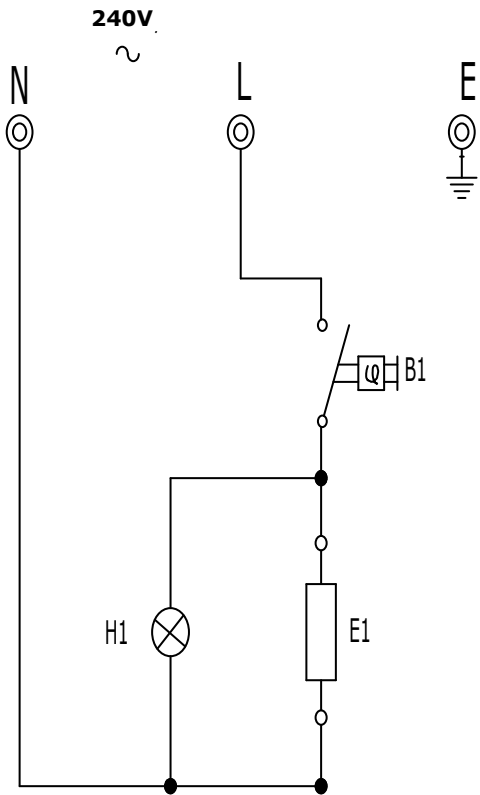
LEGEND	DESCRIPTION	PART NUMBER
B1	THERMOSTAT	1-EGO-50
H1	ILLUMINATED ROCKER SWITCH	1-17TAF
E1	ELEMENT 400W/240V	5-400W-PWK0001



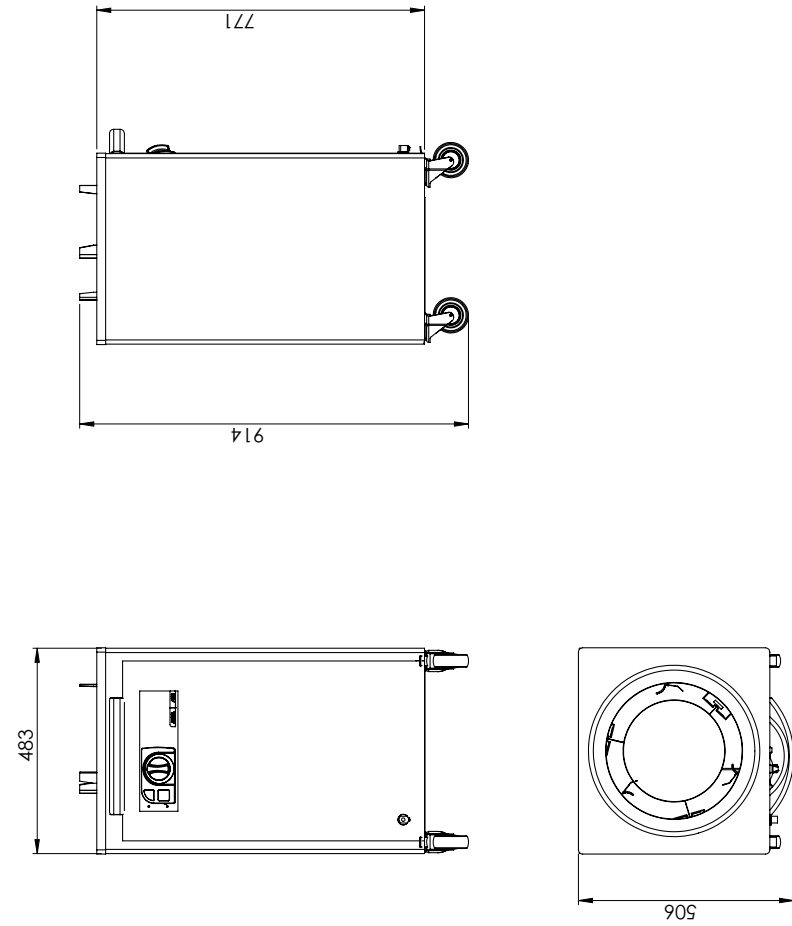


**WIRING DIAGRAM**  
**PLATE LOWERATOR - HEATED**  
**MODEL CODE: PLK0001 R01 /PWK1001**

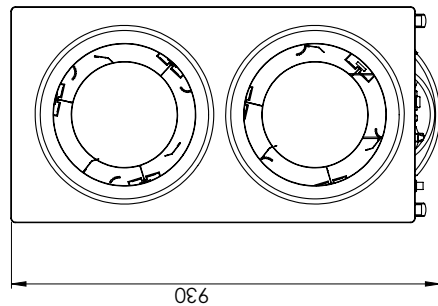
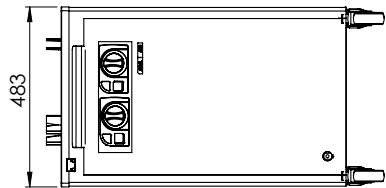
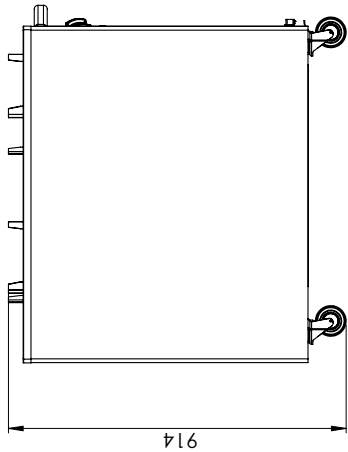
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**POSITIONING DIAGRAM**  
**PLATE LOWERATOR**  
**MODEL: PLK0001 R01**



**POSITIONING DIAGRAM  
PLATE LOWERATOR  
MODEL: PLK0002 R00**



**ELECTRICAL CONNECTION INFORMATION**

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
PLK0001	SINGLE PLATE LOWERATOR - HEATED	240V/50Hz	400
PWK1001	PLATE LOWERATOR - HEATED COUNTERSUNK	240V/50Hz	400
PLK0002	DOUBLE PLATE LOWERATOR- HEATED	240V/50Hz	800

**LOAD CAPACITY**

MODEL	DESCRIPTION	NUMBER OF PLATES	MAXIMUM LOAD (KG)
PLK0001	SINGLE PLATE LOWERATOR - HEATED	40	30
PWK1001	PLATE LOWERATOR HEATED COUNTERSUNK	40	30
PLK0002	DOUBLE PLATE LOWERATOR- HEATED	80	60



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.