



**ANVIL**

# Installation, Operation and Care Manual



SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-POA0001

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.



**NB:**

### **REGISTER ON-LINE TODAY**

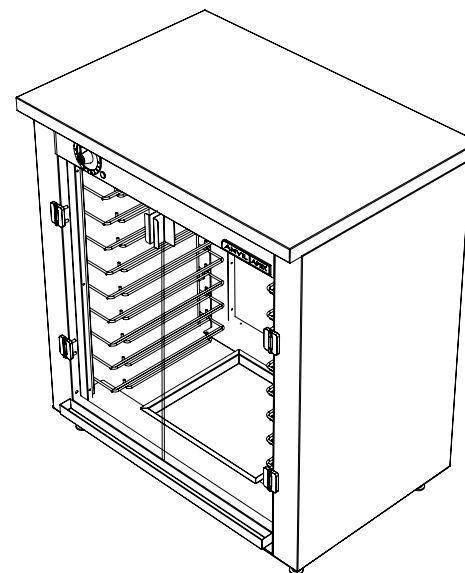
Register your warranty on-line now at [www.anvilworld.com](http://www.anvilworld.com)

### **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.**

## **PROOFING CABINET**



**INSTALLATION OPERATION AND CARE OF  
PROOFING CABINET  
MODEL: POA0001 R02**

## 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. Set the control knob to the desired setting. Position 1.5 and 2 settings are for bread mixtures requiring temperatures from 35°C to 38°C with humidity
2. The prover is equipped with the following :
  - A pilot light that indicates the control action of the thermostat..
  - A removable water tray that is positioned in the bottom of the unit. This is to be filled with water to create a steamy, humid environment.
  - The ability to accommodate 600 X 400 baking trays.
  - Adjustable legs so that it can stay level on uneven surfaces.
  - Is built with a reinforced top so as too allow an oven to stand on top for convenience.



## 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

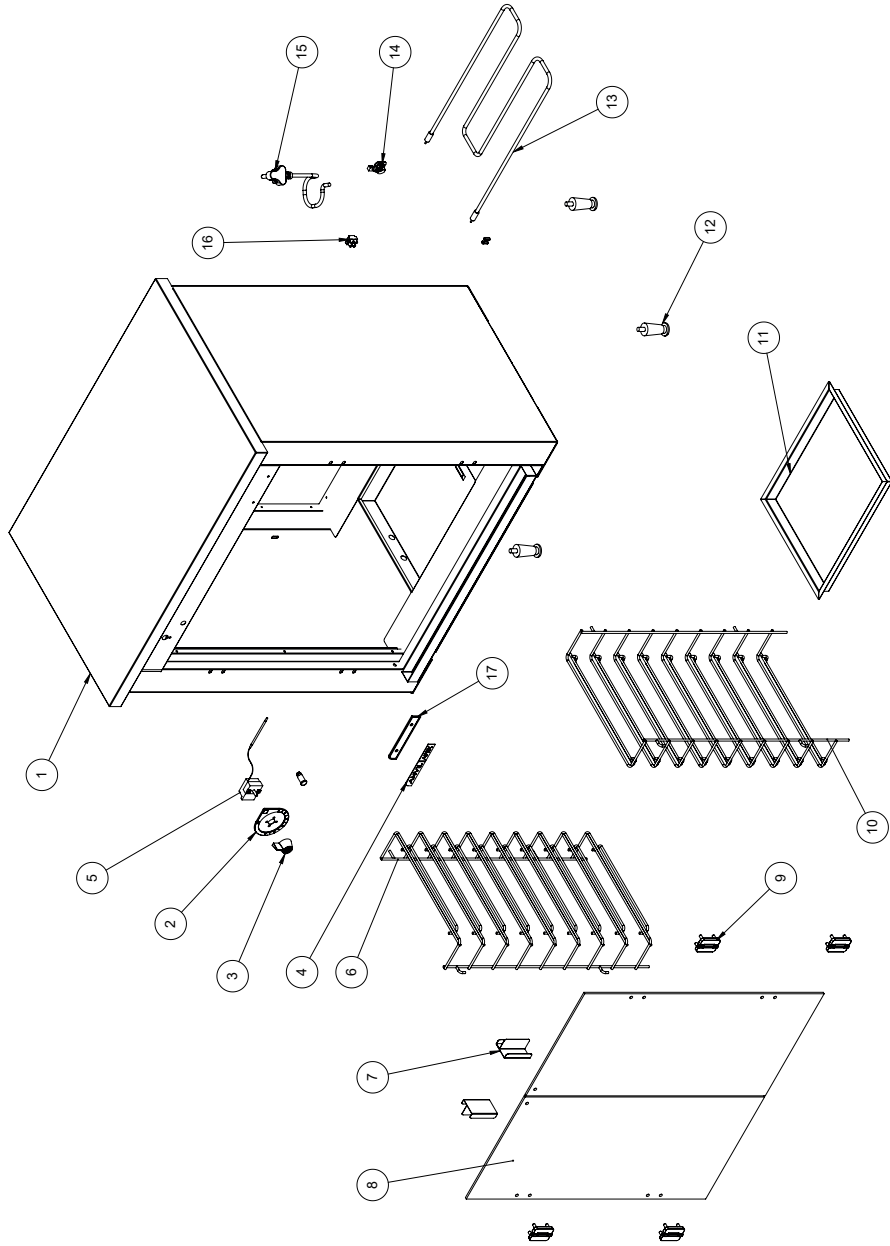
### READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. When this 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 appliance 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)**

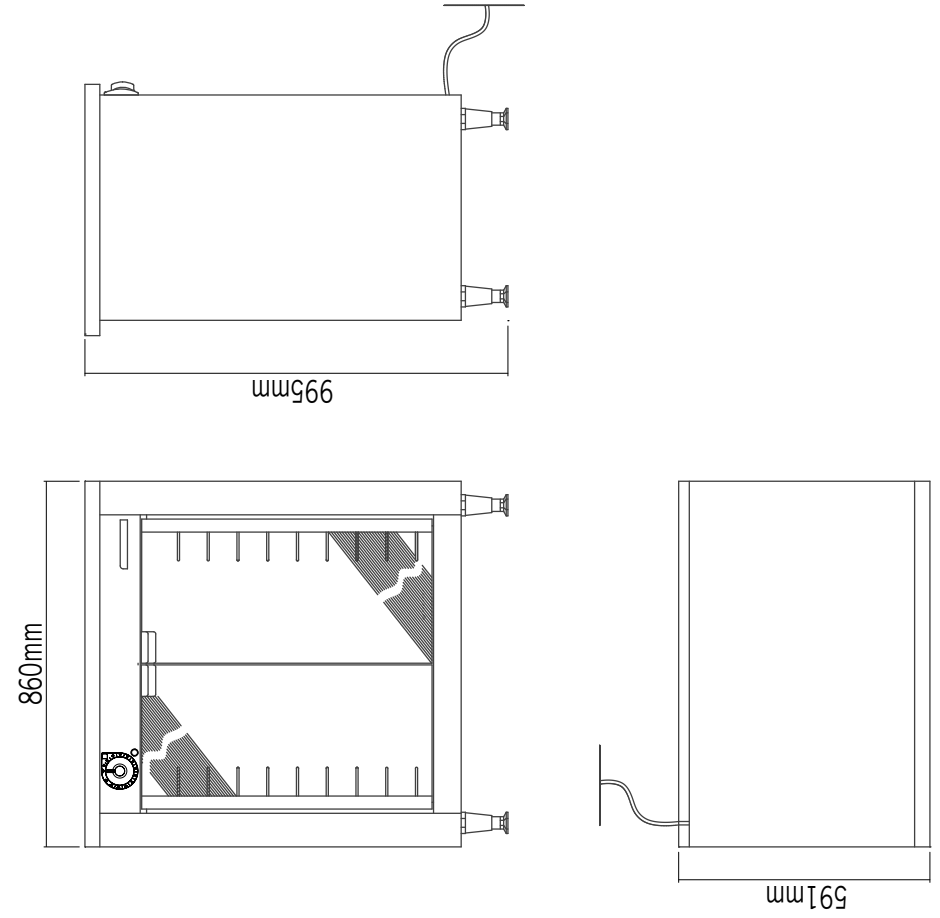
### MODEL:PROOFER OVEN MODEL CODE : POA0001 R02

Part No.	SCE Part No.	BCE Part No.	Description
1			BODY COMPLETE
2	4-BEZ-POA0001		BEZEL 1-6
3	3-KNOB-LEVER		LEVER KNOB
4	4-DL-L-APEX		APEX DOMED LABEL
5	1-EGO-50		THERMOSTAT
6	10-SR-POA01-L-1		LEFT SHELF RUNNER
7	82-PO-SS-DRASS		DOOR HANDLE ASSEMBLY
8	10-GLA-POA0001	XPOA0002	PROVER GLASS DOORS
9	7-HINGE-CGA0008		GLASS DOOR HINGE
10	10-SR-POA01-R-1		RIGHT SHELF RUNNER
11	82-PO-SS-DTRAY		DRIP TRAY
12	7-FOOT-FTA7016		PROVER ADJUSTABLE FEET
13	5-750W-SMOKER		ELEMENT
14	3-CG-1.5		CABLE GRIP
15	2-PC-CE-CP		POWER CORD
16	3-FF-CB		TERMINAL BLOCK
17	4-BEZ-BADGE		BADGE BEZEL

**EXPLODED DIAGRAM  
PROOFING CABINET  
MODEL: POA0001 R02**



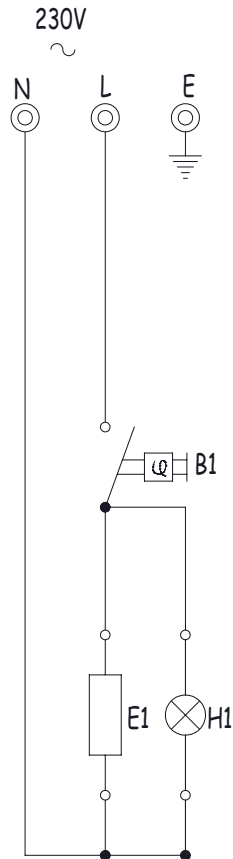
**POSITIONING DIAGRAM  
PROOFING CABINET  
MODEL: POA0001 R02**



**WIRING DIAGRAM  
PROOFING CABINET  
MODEL CODE: POA0001 R02**

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LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-EGO-50
E1	230V/750W ELEMENT	5-750W-SMOKER
H1	PILOT LIGHT	1-PL-BMA0001



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.

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
POA0001	PROOFING CABINET	230/60	750