



**ANVIL**

# Installation, Operation and Care Manual

SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION



MANUFACTURING  
SINCE 1966

4-INS-RSA1100

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)



## 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. Always clean equipment thoroughly before first use. However, do not use chlorine or chloride – based products to clean the unit. These may lead to corrosion and pitting and will result in voiding the warranty on the unit.
4. 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 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

## RISER SHELVES



### INSTALLATION OPERATION AND CARE OF RISER SHELVES

**MODELS: RSA1100 R01; RSA1101 [NEUTRAL]; RSA1700 R01; RSA1701 [NEUTRAL]**

Please visit our website [www.anvilworld.com](http://www.anvilworld.com) for further information and detailed product data

## 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

### PILOT LIGHT

1. The pilot light indicates that the element is switched on but will switch off when the element reaches the temperature set by the control knob.

### OPERATING INSTRUCTIONS

1. Plug shelf into wall socket , switch on and turn control knob clockwise to desired position.
2. Turn the control knob completely anti-clockwise to switch the unit off.
3. Positions between off and maximum ensures that the shelf will cycle on and off to regulate the heat.
4. Adjusting the knob to maximum position renders the element permanently on.



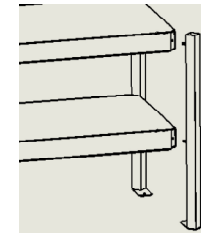
TO REDUCE THE RISK OF FIRE, THE APPLIANCE IS TO BE INSTALLED IN NON-COMBUSTIBLE SURROUNDINGS ONLY WITH NO COMBUSTIBLE MATERIAL WITHIN 450mm OF THE FRONT, SIDES OR REAR OF THE APPLIANCE OR WITHIN 1000mm ABOVE THE APPLIANCE.

## SPECIFIC OPERATING INSTRUCTION

### RSA1100 R01; RSA1700 R01

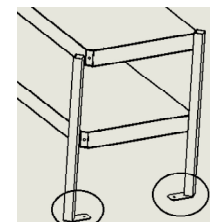
1. Before using the RISER SHELF, remove all plastic from the top and bottom shelves and then turn the control knob to maximum. Allow the element to 'burn in' for approximately 30 minutes. You will notice smoke appearing due to the heat insulation 'burning in'. This is normal.
2. After the 30 minute burning in time elapsed, turn the RISER SHELF down to the desired operating temperature. Always wipe off spillage as it may result in carbon build-up.

## ASSEMBLING THE UNIT



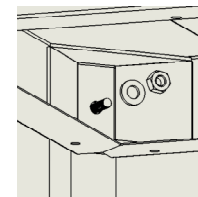
### STEP 1:

Place leg studs into of shelf holes located on the corners.



### STEP 2:

Make sure foot plate is facing each other.



### STEP 3:

secure M6 washer and M6 nut onto leg stud with 10mm spanner provided.

Note: Don't over tighten M6 nut as this will result in the leg stud breaking off.