



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

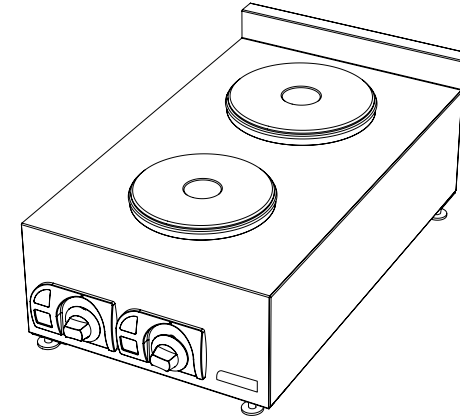
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

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. Do not operate if equipment has been damaged or is malfunctioning in any way.
11. These appliances are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**

STOVE PLATE



INSTALLATION OPERATION AND CARE OF SINGLE /DOUBLE STOVE PLATE MODELS: STA0001 /STA1002

Please visit our website 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

1. The top working surface has a heat resistant coating. Before using the sealed hotplate for the first time, it should be heated for ± 5 minutes at setting no. 2. This will enable the protective coating to harden and burn off.
2. Use only good quality pans on the sealed hotplates. They should have a stable bottom to ensure the greatest possible contact with the sealed hotplate during operation. This will result in maximum use of energy.
3. Use pans of the correct diameter only. They should cover the sealed hotplate like an umbrella to allow any spillage to flow off easily.
4. If the pan is too small, energy is wasted and spillage can flow onto the sealed hotplate.
5. Anvil stoves are equipped with one pilot light which will remain illuminated when the unit is switched on.



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

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

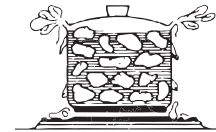
CLEANING AND MAINTENANCE INSTRUCTIONS

1. Always ensure that the unit is disconnected from the main power supply before cleaning.
2. The unit 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 main power outlet.

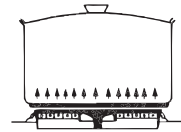
CARE AND MAINTENANCE OF E.G.O. SEALED HOTPLATES

NOT THIS WAY

BUT THIS WAY
correct pans good maintenance



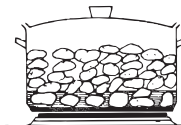
- Pan too small
- Electricity loss up to 50%
- Constant spillage - continuous corrosion danger.



- Hotplate with flat good quality pan.
- Equal heat distribution, large surface heat transmission



- Pan with uneven bottom!
- Electricity loss up to 50%.
- It is impossible to use such pans with the automatic hotplate.



- Buy correct size or pan for complete heat utilization.
- Spillage runs on the hob - easy cleaning also possible during cooking.



- Pan bottom has to be clean and dry.
- Wet or moisture causes corrosion danger.



- After use clean with damp cloth or Brillo Pad.
- Do not scratch or scrape.
- From time to time apply a trace of oil.



- Do not place steamed pan lids on the hotplates.



- After cleaning switch on the plate to dry off any dampness.

Observe these simple instructions and your plates will always look like new.