

4-INS-SAK0450

THE CHEFS COMPANION

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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

ALL ANVIL EQUIPMENT COMES WITH A TWO YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.

Institutional Cafeteria Corporate Catering Private Use Franchisor Convenience Store Other

www.anvilworld.com

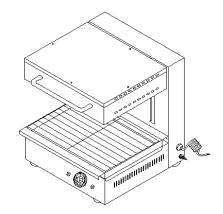
LIMITED WARRANTY

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.

LIFT UP SALAMANDER





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.

INSTALLATION OPERATION AND CARE OF LIFT UP SALAMNDER MODELS: SAK0450 R01/SAK0600 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 appliance has been designed as an adjustable height salamander. It can be used for a variety of functions including browning, melting of cheese and various grilling operations.
- 2. Place the salamander into the desired position ensuring that it is situated at least 200mm away from the wall.
- 3. Set the salamander to the desired operating temperature. In the case of model SAK0600 it is possible to operate both sides of the heating box independently if required. The red pilot light indicates when the elements are on.
- 4. The heating effect required can also be adjusted by varying the height of the top heater box.
- 5. To remove finished items it is recommended that the top box is lifted to its fully open position for safety reasons.

NOTES



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 main power supply before cleaning.
- 2. This 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. Wipe off the unit with a dry cloth and wait at least a half an hour before re-connecting to the main power outlet.



CLEAN THE STAINLESS STEEL PARTS WITH WATER AND SOAP. AVOID THE USE OF DETERGENTS CONTAINING ABRASIVE SUBSTANCES. ALWAYS RINSE WELL AND DRY CAREFULLY AFTER CLEANING. DO NOT USE PRODUCTS CONTAINING AGGRESSIVE CHEMICALS, ACIDS OR PRODUCTS WITH CHLORINE TO CLEAN THE STAINLESS STEEL EVEN IF DILUTED



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

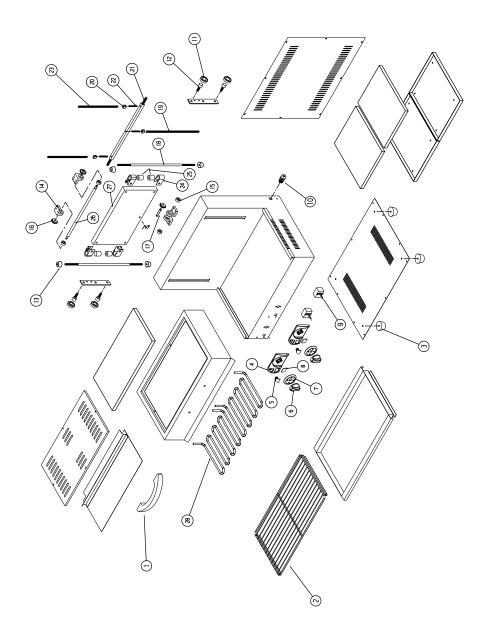
READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

- 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 multifunction warmer 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. The cord shall be an oil resistant sheathed flexible cable not lighter than ordinary polychloroprene or equivalent synthetic elastomer sheathed cord (code designation 60245 IEC 57)
- 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 units are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**

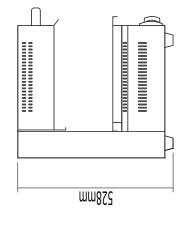
MODEL:600MM LIFT UP SALAMANDER MODEL CODE : SAK0600 R01

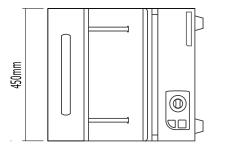
Part	Description	
No.	P-1	
1	PLASTIC HANDLE - PMK001	
2	SPARE SHELF - SALAMANDER 0600	
3	RUBBER FOOT	
4	CONTROL PANEL FACIA	
5	PILOT LIGHT	
6	CONTROL KNOB	
7	BEZEL	
8	CONTROL PANEL INSERT	
9	ENERGY REGULATOR	
10	CABLE GLAND	
11	POWER CORD	
12	SLIDER BEARING	
13	BEARING PIN SAK0450	
14	RUBBER STOPPER SAK0450	
15	BEARING HOUSING SAK0450	
16	COUNTER WEIGHT BEARING	
17	BEARING SPROCKET SAK0450	
18	SPROCKET AXEL SAK0450	
19	VERTICAL GUIDES SAK0450	
20	LONG CHAIN SAK0450	
21	CHAIN LINK SAK0450	
22	SHORT CHAIN AXLE SAK0450	
23	CHAIN LINK STUD SAK0450	
24	SHORT CHAIN SAK0450	
25	BUSH HOUSING SAK0450	
26	NYLON BUSH SAK0450	
27	SHORT CHAIN AXLE SAK0450	
28	COUNTER WEIGHT SAK0450	
29	2000W HEATING ELEMENT	

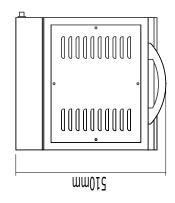
EXPLODED DIAGRAM LIFT UP SALAMANDER MODELS: SAK0600 R01



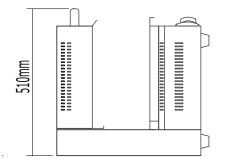
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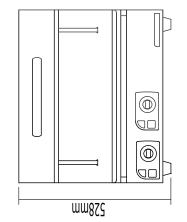


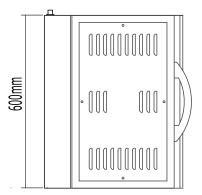




POSITIONING DIAGRAM LIFT UP SALAMANDER MODELS: SAK0600 R01





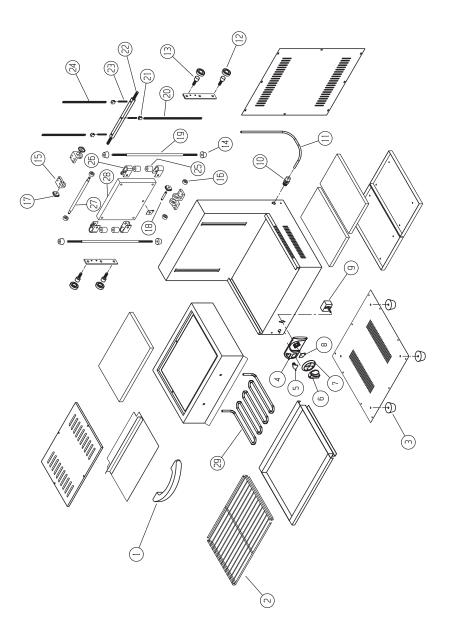


MODEL:450MM LIFT UP SALAMANDER MODEL CODE : SAK0450 R01

Part	Description	
No.		
1	PLASTIC HANDLE - PMK001	
2	SPARE SHELF - SALAMANDER 0450	
3	RUBBER FOOT	
4	CONTROL PANEL FACIA	
5	PILOT LIGHT	
6	CONTROL KNOB	
7	BEZEL	
8	CONTROL PANEL INSERT	
9	ENERGY REGULATOR	
10	CABLE GLAND	
11	POWER CORD	
12	SLIDER BEARING	
13	BEARING PIN SAK0450	
14	RUBBER STOPPER SAK0450	
15	BEARING HOUSING SAK0450	
16	COUNTER WEIGHT BEARING	
17	BEARING SPROCKET SAK0450	
18	SPROCKET AXEL SAK0450	
19	VERTICAL GUIDES SAK0450	
20	LONG CHAIN SAK0450	
21	CHAIN LINK SAK0450	
22	SHORT CHAIN AXLE SAK0450	
23	CHAIN LINK STUD SAK0450	
24	SHORT CHAIN SAK0450	
25	BUSH HOUSING SAK0450	
26	NYLON BUSH SAK0450	
27	SHORT CHAIN AXLE SAK0450	
28	COUNTER WEIGHT SAK0450	
29	2000W HEATING ELEMENT	

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EXPLODED DIAGRAM LIFT UP SALAMANDER MODELS: SAK0450 R01



ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS V /Hz	POWER WATTS
SAK0450	LIFT UP SALAMANDER	230 / 50	2800
SAK0600	LIFT UP SALAMANDER	230 / 50 2 P	4000



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.

WIRING DIAGRAM LIFT UP SALAMANDER MODEL CODE: SAK0450 R01

LEGEND	DESCRIPTION	PART NUMBER
ER1	ENERGY REGULATOR	1-ER-URS0012
E1	ELEMENT 2800W/230V	5-2800W-SAK0450
H1	PILOT LIGHT	1-PL-BMA0001

WIRING DIAGRAM LIFT UP SALAMANDER MODEL CODE: SAK0600 R01

LEGEND	DESCRIPTION	PART NUMBER
ER1/ER2	ENERGY REGULATOR	1-ER-URS0012
E1/E2	ELEMENT 2000W/230V	5-2000W-SAK0600
H1/H2	PILOT LIGHT	1-PL-BMA0001

