



# Installation, Operation and Care Manual



SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-SKD0008

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

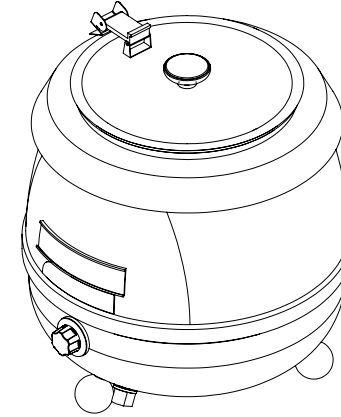
Register your warranty on-line now at [www.anvilworld.com](http://www.anvilworld.com)

### 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.**

## SOUP KETTLE



### INSTALLATION OPERATION AND CARE OF SOUP KETTLE

**MODELS: SKD0008 R01/SKD1008 R01  
SKD0008-120V R01/SKD1008-120V 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.

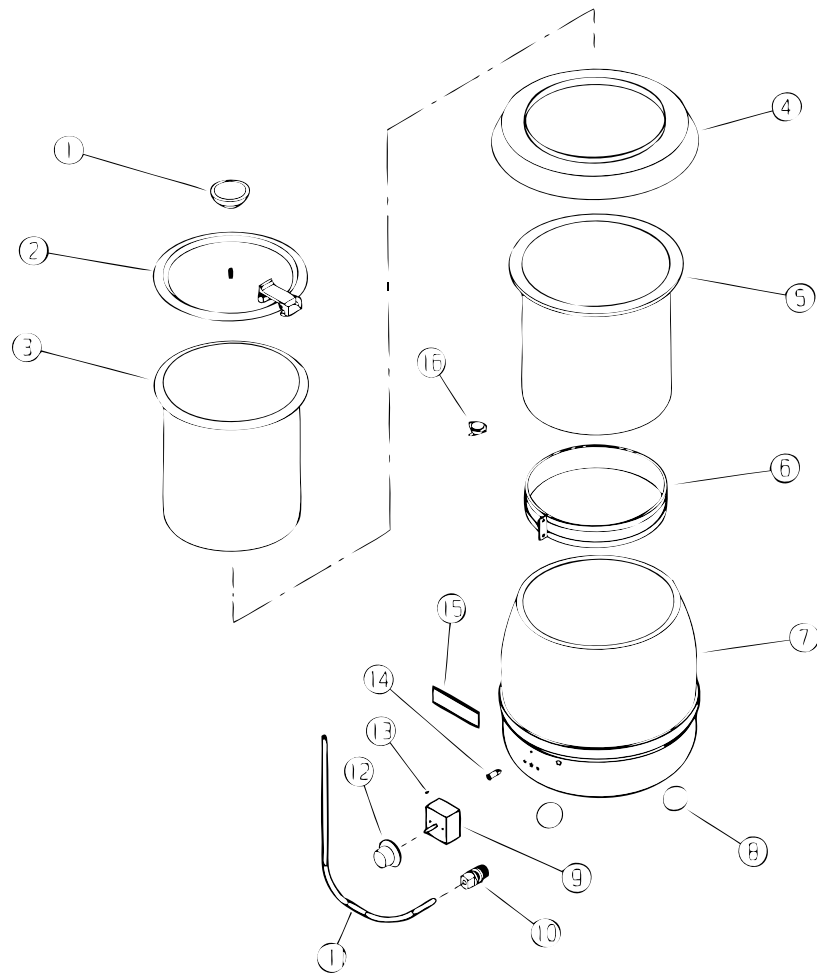
## GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

1. This appliance has been designed as a soup and foodwarmer and can be used for a variety of soft food products.
2. Use with WET HEAT ONLY . Add 0.6Litre of water between the stainless steel liner and internal aluminium container. Never overfill with water and under no circumstances should the stainless steel liner float up, even when empty. Remove any excess water immediately.
3. The temperature control should be set on high to maintain the correct serving temperature. Let unit heat up for 30 minutes before using.
4. A pilot light will glow when the unit is turned on. Turn the control knob to 0 to switch off. Unplug from the wall socket to isolate the kettle from electrical supply.
5. Always keep the removable hinged lid attached and in the closed position when not serving.
6. Never move or carry the kettle when the unit is switched on, or containing hot food.

## MODEL: 10L STAINLESS STEEL SOUP KETTLE MODEL CODE : SKD1008

Part No.	Description
1	PLASTIC LID KNOB
2	STAINLESS STEEL LID WITH HINGE
3	STAINLESS STEEL INSERT
4	STEEL FLANGE
5	INNER TANK
6	400W SOUP KETTLE ELEMENT
7	OUTER SHELL
8	PLASTIC FOOT
9	EGO ENERGY REGULATOR
10	CABLE GLAND
11	POWER CORD
12	CONTROL KNOB
13	MARKING PLUG
14	NEON RED LIGHT
15	FACIA PRODUCT NAMEPLATE
16	DISC THERMOSTAT FOR HEATING

**EXPLODED DIAGRAM  
10L STAINLESS STEEL SOUP KETTLE  
MODEL:SKD1008 R01**



**ELECTRICAL CONNECTION INFORMATION**

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
SKD0008	SOUP KETTLE	230V/50Hz	400
SKD1008	SOUP KETTLE	230V/50Hz	400
SKD0008-120	SOUP KETTLE	110V/60Hz	400
SKD1008-120	SOUP KETTLE	110/60Hz	400



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.



## 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.

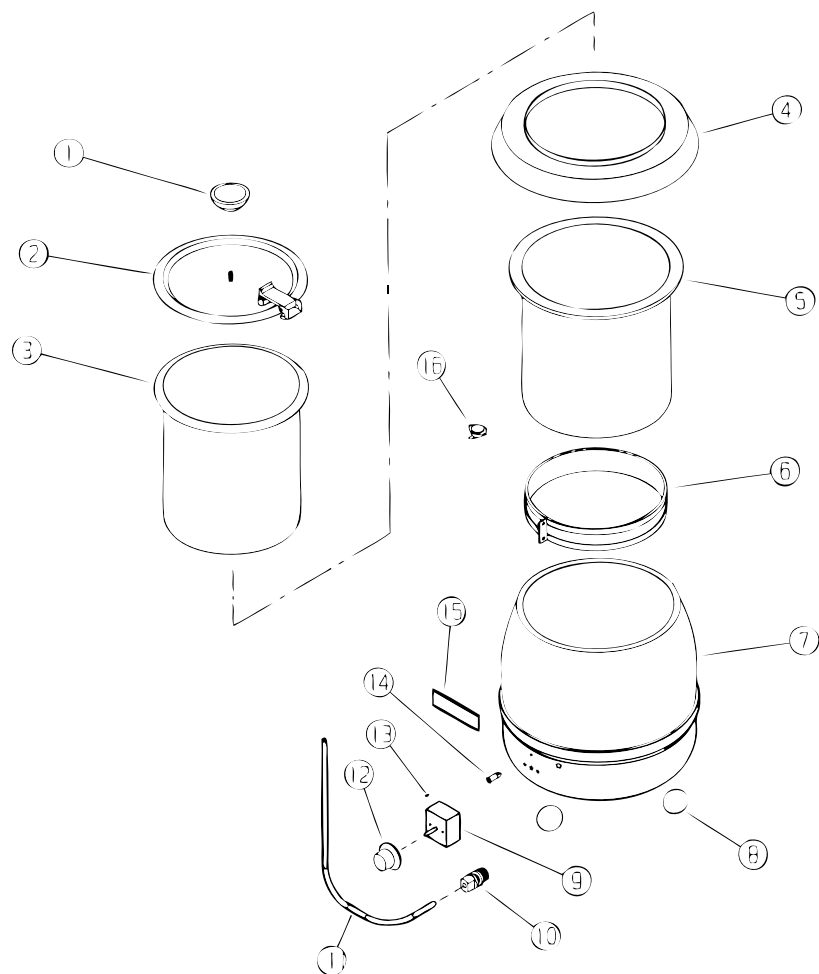


THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMersed IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH

## MODEL: 10L BLACK SOUP KETTLE MODEL CODE : SKD0008

Part No.	Description
1	PLASTIC LID KNOB
2	STAINLESS STEEL LID WITH HINGE
3	STAINLESS STEEL INSERT
4	STEEL FLANGE
5	INNER TANK
6	400W SOUP KETTLE ELEMENT
7	OUTER SHELL
8	PLASTIC FOOT
9	EGO ENERGY REGULATOR
10	CABLE GLAND
11	POWER CORD
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**EXPLODED DIAGRAM  
10L BLACK SOUP KETTLE  
MODEL:SKD0008 R01**



**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

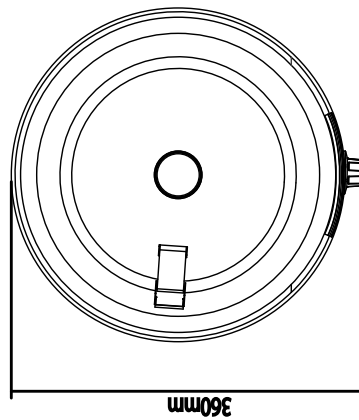
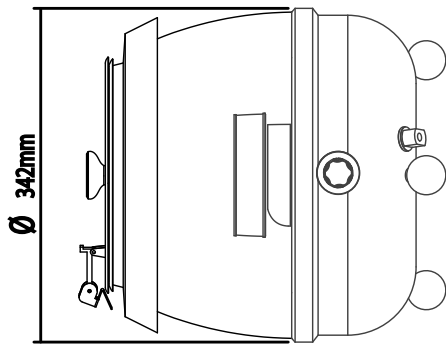
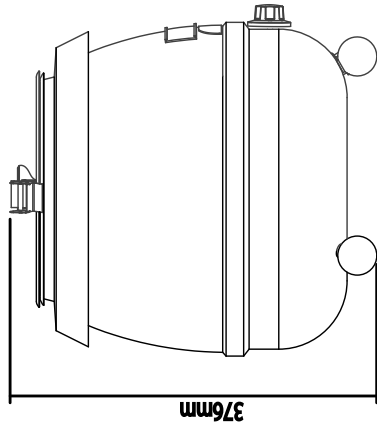
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.  
Do not use equipment if power cord is damaged or has been modified

**SAFETY**

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

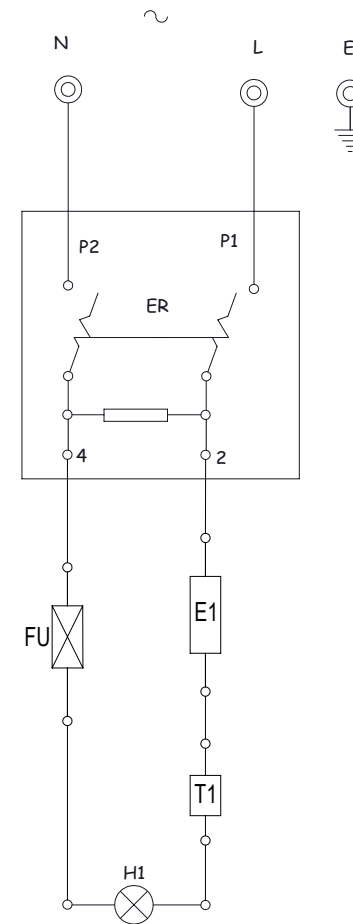
1. When this appliances is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc. it is recommended that they be made of non-combustible material. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention 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)**

**POSITIONING DIAGRAM  
10L STAINLESS STEEL SOUP KETTLE  
MODEL:SKD1008 R01**



**WIRING DIAGRAM  
SOUP KETTLE  
MODEL CODE: SKD1008-120V R01**

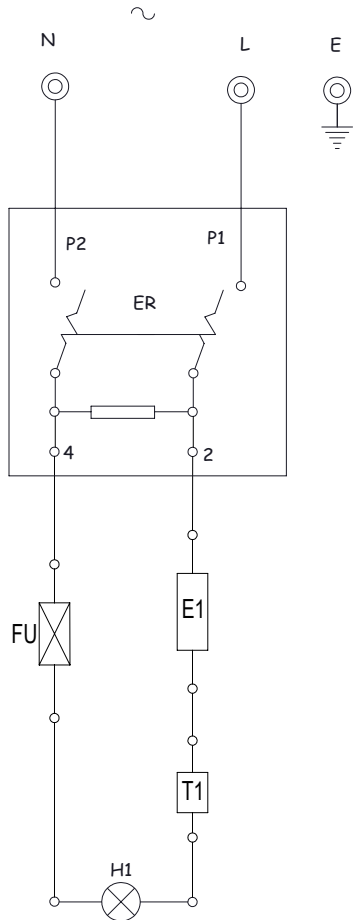
LEGEND	DESCRIPTION	PART NUMBER
H1	PILOT LIGHT 120V	
ER	ENERGY REGULATOR 120V	1-ER-URS0012
E1	ELEMENT 400W/120V	
FU	FUSE	
T1	TEMPERATURE PROBE	



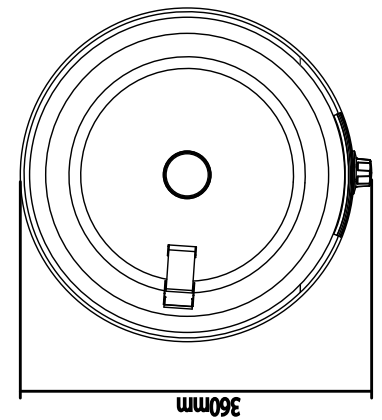
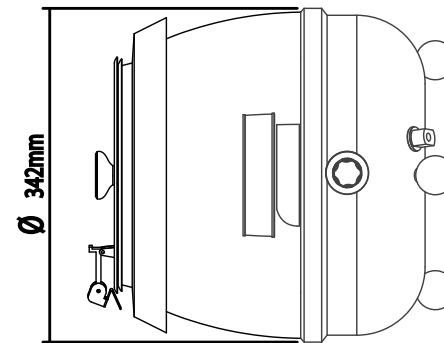
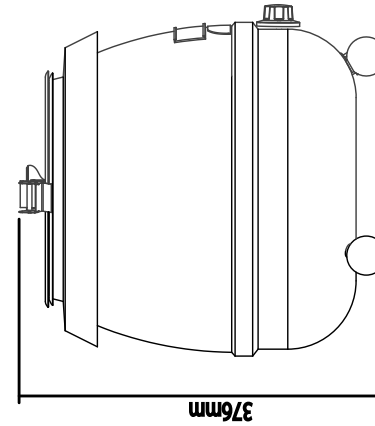


**WIRING DIAGRAM**  
**SOUP KETTLE**  
**MODEL CODE: SKD1008 R01**

LEGEND	DESCRIPTION	PART NUMBER
H1	PILOT LIGHT 230V	
ER	ENERGY REGULATOR 230V	1-ER-URS0012
E1	ELEMENT 400W/230V	
FU	FUSE	
T1	TEMPERATURE PROBE	

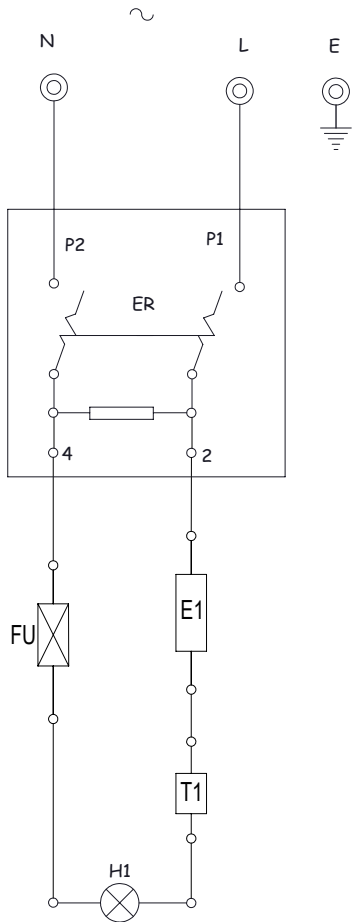


**POSITIONING DIAGRAM**  
**10L BLACK SOUP KETTLE**  
**MODEL:SKD0008 R01**



**WIRING DIAGRAM**  
**SOUP KETTLE**  
**MODEL CODE: SKD0008 R01**

LEGEND	DESCRIPTION	PART NUMBER
H1	PILOT LIGHT 230V	
ER	ENERGY REGULATOR 230V	1-ER-URS0012
E1	ELEMENT 400W/230V	
FU	FUSE	
T1	TEMPERATURE PROBE	



**WIRING DIAGRAM**  
**SOUP KETTLE**  
**MODEL CODE: SKD0008-120V R01**

LEGEND	DESCRIPTION	PART NUMBER
H1	PILOT LIGHT 120V	
ER	ENERGY REGULATOR 120V	1-ER-URS0012
E1	ELEMENT 400W/120V	
FU	FUSE	
T1	TEMPERATURE PROBE	

