



# Installation, Operation and Care Manual



SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-COA4003

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)

## 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

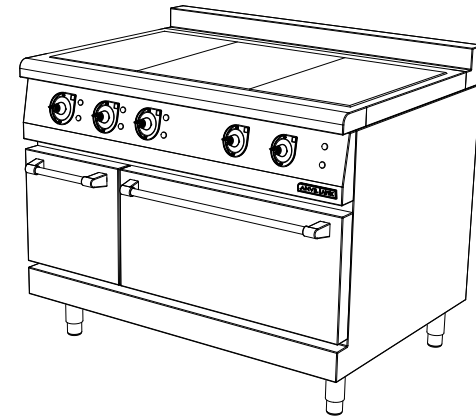
Register your warranty on-line now at [www.anvilworld.com](http://www.anvilworld.com)

### 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.**

## SOLID TOP ELECTRIC OVEN RANGE



**INSTALLATION OPERATION AND CARE OF  
SOLID TOP ELECTRIC OVEN RANGE  
MODEL: COA4003**

## 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

### ELECTRIC OVEN

1. This oven must be connected by a competent electrician and requires a suitable grounded receptacle.
2. Fit the shelves and shelf runners in the desired position inside the unit. NOTE: The shelf runners can also accommodate a standard gastronorm pan.
3. The temperature range 50 - 300 °C is thermostatically controlled. A pilot light adjacent to the control knob indicates when the elements are energized.
4. A timer is provided to enable the oven operation to be timed automatically. The timer can be turned anti-clockwise to allow the oven to run continuously.
5. The oven is fitted with an automatically reversing circulation fan. This feature ensures an even bake.
6. The oven is equipped with a manual reset safety thermostat. To reset if required remove the screw cover and push the button.
7. ALWAYS PREHEAT OVEN FOR A MINIMUM OF 10 MINUTES.
8. Shelf positions – When cooking larger volume foods, it may not be appropriate to use all the shelves. Use the shelf positions that best centre the food in the oven. You may use a sheet pan as a drip tray on the bottom of the oven.

**MODEL 3 PLATE SOLID TOP ELECTRIC OVEN**  
**MODEL CODE : COA4003**

<b>Part No.</b>	<b>Description</b>
1	TOP PLATE
2	ELEMENT COVER
3	HEATING ELEMENT TOP PLATE 1.5kW
4	THERMOSTAT 50-300
5	PILOT LAMP
6	CONTROL PANEL
7	BEZEL
8	LEVER KNOB
9	CABINET DOOR
10	OVEN BOTTOM PANEL
11	SAFETY CUT OUT COVER
12	RUBBER DOOR SEAL
13	DOOR HINGE
14	DOOR HANDLE NODE
15	CABINET DOOR HANDLE TUBE
16	OVEN DOOR HANDLE TUBE
17	EXTERIOR OVEN DOOR
18	INTERIOR OVEN DOOR
19	FRONT BOTTOM COVER PLATE
20	SHELF SUPPORT RIGHT SIDE
21	ADJUSTABLE FEET
22	CHROME PLATED STEEL WIRE SHELF
23	ELECTRICS ENCLOSURE
24	CAPACITOR 3uF 450V
25	MOTOR TIMER 4 MIN (FORWARD/REVERSE)
26	CONTACTOR
27	WIRE FAN GRID
28	ELEMENT 4500W 380V
29	IMPELLER
30	MOTOR
31	FAN BAFFLE PLATE
32	MOTOR COVER PLATE
33	BACK PANEL
34	FLUE GRATE
35	TIMER
36	OVEN SAFETY CUT OUT THERMOSTAT
37	CERAMIC TERMINAL BLOCK
38	OVEN BODY
39	SHELF SUPPORT LEFT SIDE
40	APEX BADGE
41	BADGE BEZEL

9. Warming – Set temperatures around 80°C.
10. Re-heating – If food is frozen, cook longer at lower temperatures. This will ensure that food is heated evenly and prevent food fillings from being served too hot. For proper food safety, be sure that internal temperature of reheated food reaches at least 74°C. For best results it is recommended that the food be defrosted prior to re-heating.
11. For even cooking – Always space food evenly on your cooking pans, space pans evenly in the oven, and leave space between shelves for proper air circulation.
12. When preparing meat – Always put a sheet pan on the bottom of the oven cavity to catch any spillage.
13. DO NOT cover any part of the oven or a sheet pan used as drip tray with aluminium foil. This can cause the oven to overheat and loose foil may get caught in the fan.

### **SOLID TOP STOVE**

1. The Stove is fitted with three independently controlled solid plates. A pilot light adjacent to the control knob indicates when the elements are energized.
2. The heating plates are intended for use with pots only and should not be used as griddle plates.



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

Cooking is not an exact science. Due to many variables such as size and quantity of food, temperature of food, etc. However, the following tips may prove to be helpful:

1. As with any recipe, check the food about 5-10 minutes before the expected finish time.
2. The more food in the oven at one time, the longer the cooking time.
3. For best results, leave a 25mm space around the perimeter of the oven interior for air to circulate.
4. If items such as cakes, muffins, or cookies are baking unevenly, it is generally because the baking temperature is too high or the oven was not preheated long enough before baking.



**TIP :** COOKING AT A HIGHER TEMPERATURE WILL NOT REDUCE YOUR COOKING TIME ! IT WILL PRODUCE UNSATISFACTORY BAKING AND ROASTING RESULTS.



**WARNING**

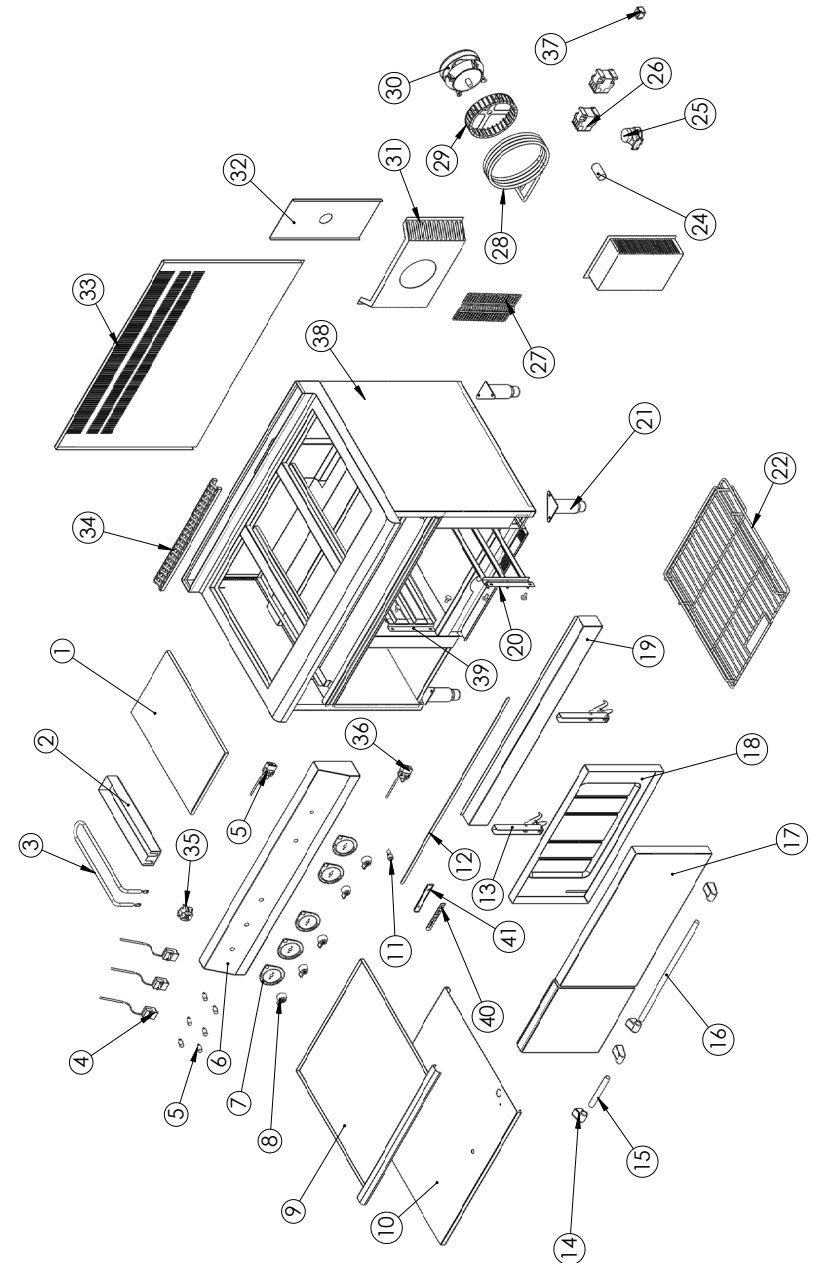
**Burn Hazard.**  
Do not touch hot food, liquid or heating surfaces while equipment is heating or operating

Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling

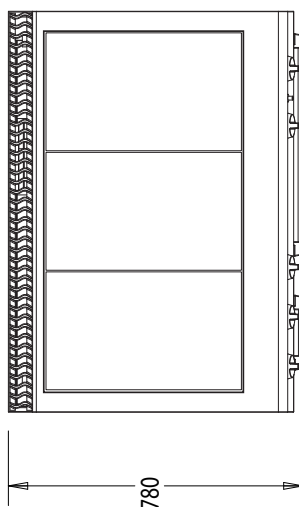
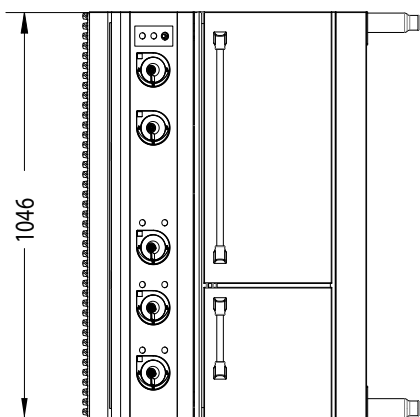
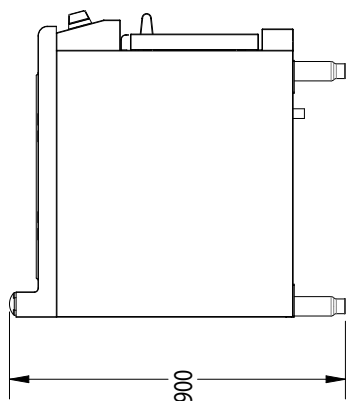


**TIP :** COOKING AT A HIGHER TEMPERATURE WILL NOT REDUCE YOUR COOKING TIME ! IT WILL PRODUCE UNSATISFACTORY BAKING AND ROASTING RESULTS.

**EXPLODED DIAGRAM  
3 PLATE STOVE/ELECTRIC OVEN  
COA4003**



**LINE DIAGRAM**  
**MODEL CODE: COA4003**



**ELECTRICAL SAFETY**

1. When this unit 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. Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
3. Supervision is necessary when the appliance is used in close proximity to children.
4. Use only earthed outlets matching the serial plate voltage.
5. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
6. Use equipment in a flat level position.
7. Do not operate unattended
8. Do not operate if equipment has been damaged or is malfunctioning in any way.
9. These ovens are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**

**DESCRIPTION OF MODELS**

MODEL	DESCRIPTION	OVEN (W)	TOP PLATES (W)	TOTAL (W)
COA4003	3 PLATE ELECTRIC OVEN	4500	13 500	18 000



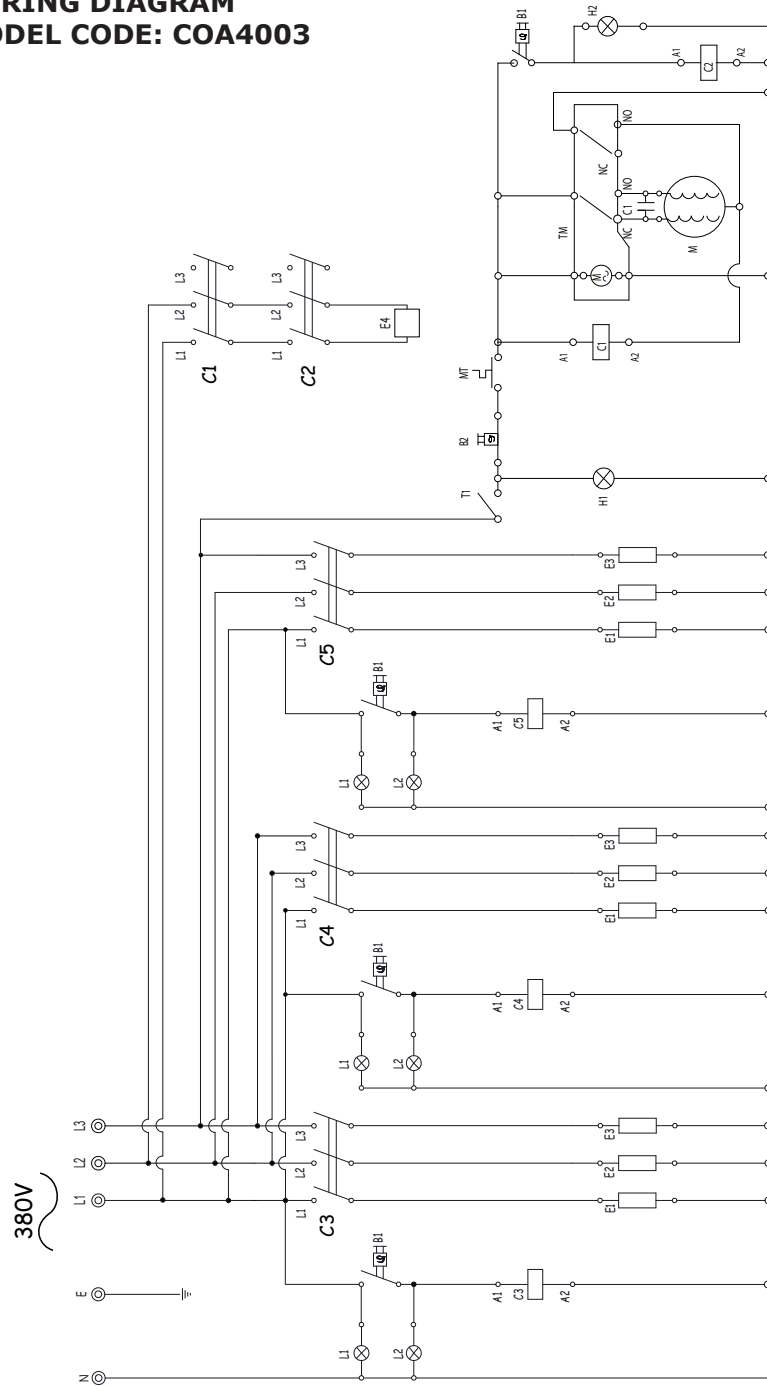
**WARNING**

**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

**WIRING DIAGRAM  
MODEL CODE: COA4003**



**WIRING DIAGRAM LEGEND**

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-EGO-150
B2	SAFETY CUT OUT	1-EGO-SAF-OVEN
H1/H2	PILOT LIGHT	1-PL-GP
C1 - C5	CONTACTOR	1-220V-CONT-40A
TM	MOTOR TIMER	1-TIM-COA4004
TI	TIMER	1-2HR-COA1006
M	FAN MOTOR	1-MOT-COA4004
E4	OVEN ELEMENT 4500W 380V	5-4500W-COA4004
MT	MOTOR OVERLOAD INTERNAL	
CI	MOTOR CAPACITOR	1-CAP-COA4004
E1 / E2 / E3	PLATE ELEMENT 1500W 220V	5-1500W-COA4003
L1	PILOT LIGHT GREEN	1-PL-GN
L2	PILOT LIGHT RED	1-PL-GP

**DAILY CLEANING AND MAINTENANCE**

1. Remove large pieces of food residue and carefully scrape spillover from the top plates.
2. Wash all surfaces with hot soapy water solution. DO NOT use harsh abrasives on any portion of the stainless or coated surfaces.
3. It is important to note that this appliance is for use with pots only and the plates are not intended to be used for grilling, as there is no provision for removal of grease and fat.
4. The unit is fitted with a removable spill tray directly beneath the control panel. This tray should be removed periodically for cleaning.



THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSED IN WATER.