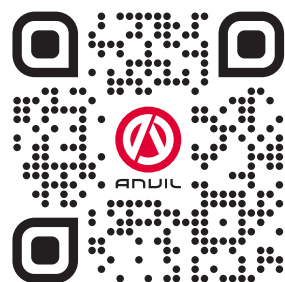




ANVIL

Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-WBA0001

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 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

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

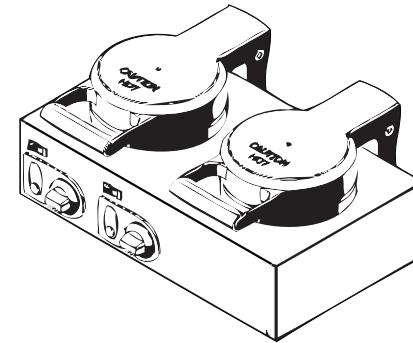
Register your warranty on-line now at www.anvilworld.com

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.

WAFFLE BAKER



**INSTALLATION OPERATION AND CARE OF
WAFFLE BAKER
MODELS: WBA0001 R03/WBA0002 R03**

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.

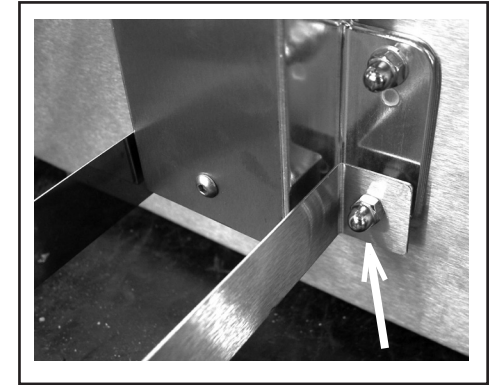
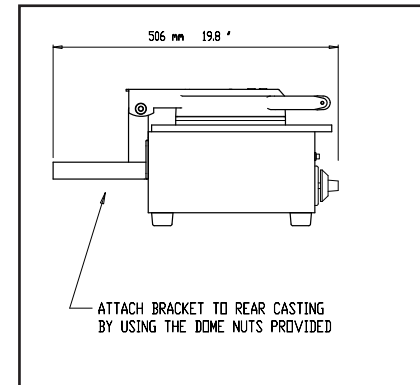
GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

1. Fix the “U” shape brackets provided shown in the sketch overleaf.
This ensures that the appliance is positioned at a safe distance from the wall. The Bracket is attached by loosening the two dome nuts provided, positioning the bracket onto the two protruding studs and then replacing the dome nuts to secure.
2. Connect the appliance to the main socket ensuring that the wall voltage is the same as found on the serial plate which is found at the rear of the unit adjacent to the cable entry.

MODEL: SINGLE PLATE WAFFLE BAKER
MODEL CODE : WBA0002 R03

Part No.	Description
1	WAFFLE BAKER HINGE CASTING
2	CAUTION HOT LOGO
3	WAFFLE BAKER HEAD CASTING
4	PLASTICE TOASTER HANDLE
5	GASKET
6	400W ELEMENT
7	STUD
8	WAFFLE BAKER TOP PLATE
9	AXIS KNOB
10	BEZEL
11	CONTROL PANNEL INSERT
12	AXIS LOGO
13	BOTTOM SPACER
14	WAFFLE BAKER 0-5MIN TIMER
15	CONTROL THERMOSTAT PRESET
16	LARGE RUBBER FEET
17	SINGLE WAFFLE BAKER BOTTOM PANNEL
18	BOTTOM INSULATION COVER GALV
19	BOTTOM INSULATION PAD
20	CABLE GRIP
21	POWER CORD
22	CERAMIC CONNECTOR BLOCK
23	HINGE PIN
24	WALL SPACER BRACKET
25	WAFFLE BAKER FLEXIBAL METAL CONDUCTIT
26	BOTTOM WAFFLE BAKER PLATE
27	400W ELEMENT
28	TOP SPACER
29	SPIII TRAY
30	INSULATION
31	ELEMENT CLAMP
32	WAFFLE BAKER BODY
33	NON ILUMANATING ROCKER SWITCH
34	PILOT LIGHT
35	

FIXING OF "U" BRACKET



Loosen the dome nuts at the rear of the unit. Fit the "U" bracket and replace the nuts

MODEL WBA0001 – SINGLE WAFFLE BAKER
MODEL WBA0002 – DOUBLE WAFFLE BAKER

1. Once the appliance has been switched on as described above, the selected plates will immediately heat up to a pre-set temperature. The pilot light will go out once the pre-set temperature is reached.
2. Generously oil plates. The unit is now ready for use.
3. Add the waffle mix to the bottom plate. For best results pour the mix from the outside inward, this ensures even browning. Close the lid and set the timer to the desired baking time.

NB – Prior to applying batter, ensure that the plates are always well lubricated with "Spray and Cook", or a similar product, to ensure that product does not stick to the plates



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

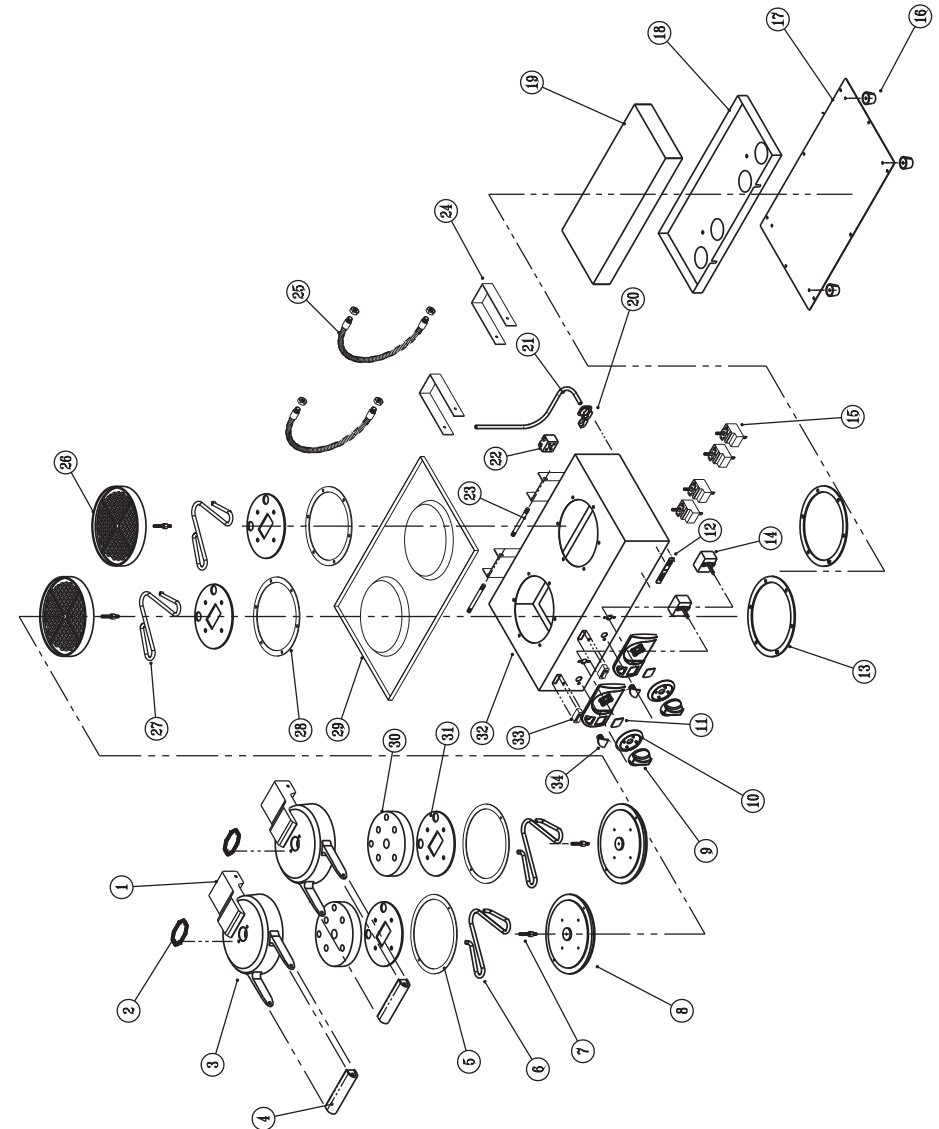
CLEANING

1. Always ensure that the appliance is disconnected from the main 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. Failure to observe this instruction will invalidate the warranty.
3. Wipe off the appliance with a dry cloth and wait at least half an hour before re-connecting to the main power outlet.
4. The plates are Teflon coated and should only be cleaned with a damp cloth. Under no circumstances should the plates be cleaned with abrasive wool as this will invalidate the warranty.



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

EXPLODED DIAGRAM WAFFLE BAKER DOUBLE MODEL: WBA0002 R03



MODEL:SINGLE PLATE WAFFLE BAKER
MODEL CODE : WBA0001 R03

Part No.	Description
1	WAFFLE BAKER HINGE CASTING
2	CAUTION HOT LOGO
3	WAFFLE BAKER HEAD CASTING
4	PLASTICE TOASTER HANDLE
5	INSULATION
6	ELEMENT CLAMP
7	GASKET
8	400W ELEMENT
9	STUD
10	WAFFLE BAKER TOP PLATE
11	PILOT LIGHT
12	AXIS KNOB
13	BEZEL
14	CONTROL PANNEL INSERT
15	AXIS LOGO
16	BOTTOM SPACER
17	WAFFLE BAKER 0-5MIN TIMER
18	CONTROL THERMOSTAT PRESET
19	LARGE RUBBER FEET
20	SINGLE WAFFLE BAKER BOTTOM PANNEL
21	BOTTOM INSULATION COVER GALV
22	BOTTOM INSULATION PAD
23	CABLE GRIP
24	POWER CORD
25	CERAMIC CONNECTOR BLOCK
26	HINGE PIN
27	WALL SPACER BRACKET
28	WAFFLE BAKER FLEXIBAL METAL CONDUCTIT
29	BOTTOM WAFFLE BAKER PLATE
30	400W ELEMENT
31	TOP SPACER
32	SPILL TRAY
33	WAFFLE BAKER BODY
34	NON ILUMANATING ROCKER SWITCH
35	



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

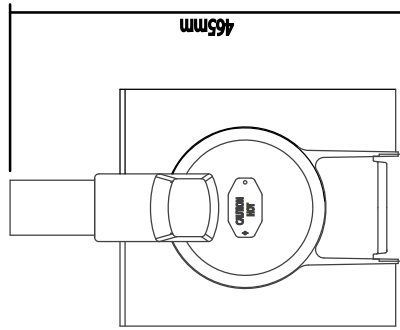
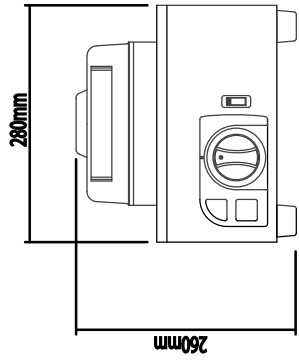
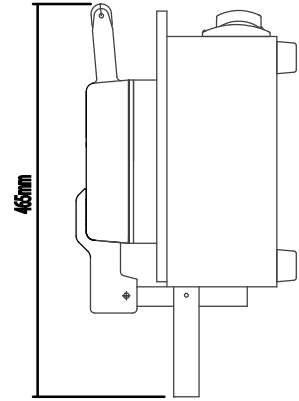
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

SAFETY

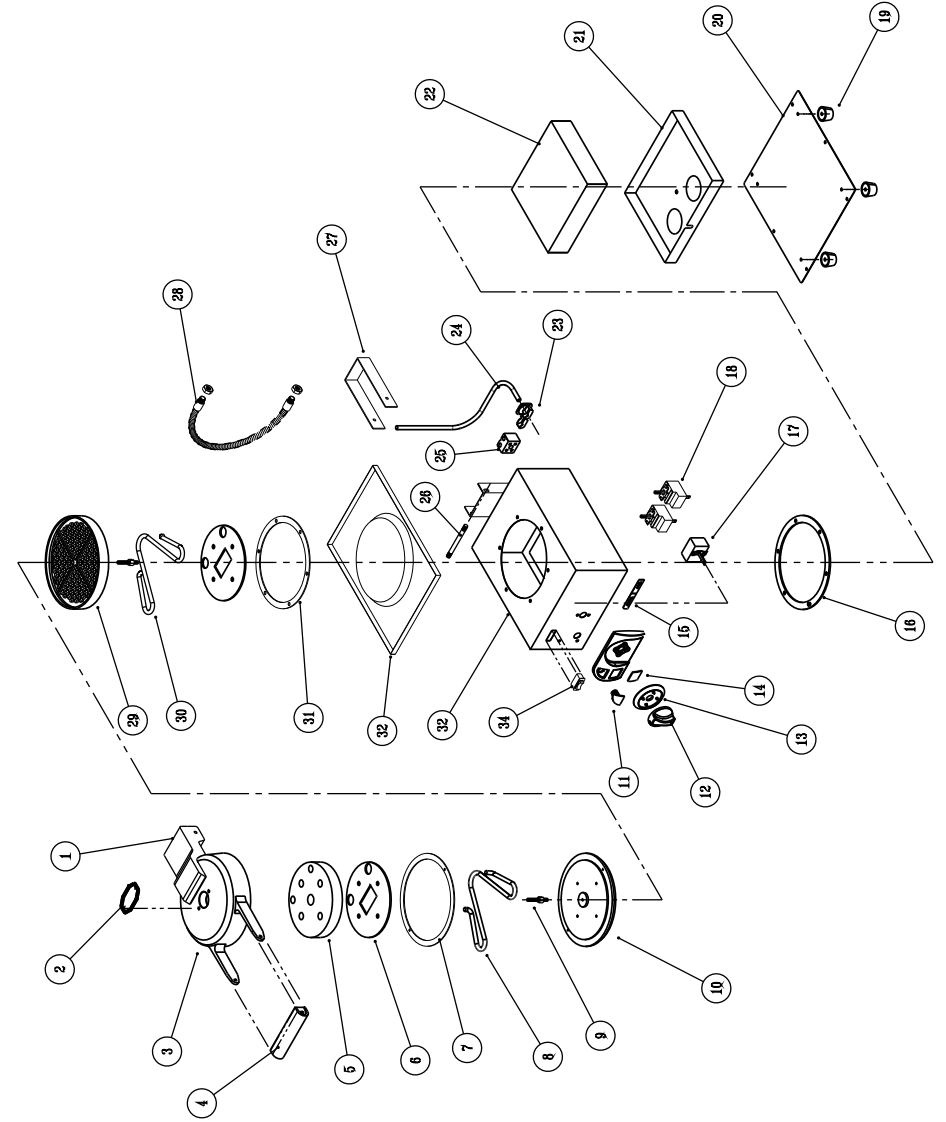
READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

- 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.
- Use the appliance on an individual 15A mains outlet only.
DO NOT OVERLOAD THE CIRCUIT.
- Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
- Supervision is necessary when the appliance is used in close proximity to children.
- If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent.
- Use only earthed outlets matching the serial plate voltage.
- Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
- Use equipment in a flat level position.
- Do not operate unattended
- The equipment may be hot, even though the pilot light is not on.
- Do not operate if equipment has been damaged or is malfunctioning in any way.
- These appliances are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**

**POSITIONING DIAGRAM
WAFFLE BAKER SINGLE
MODEL: WBA0001 R03**

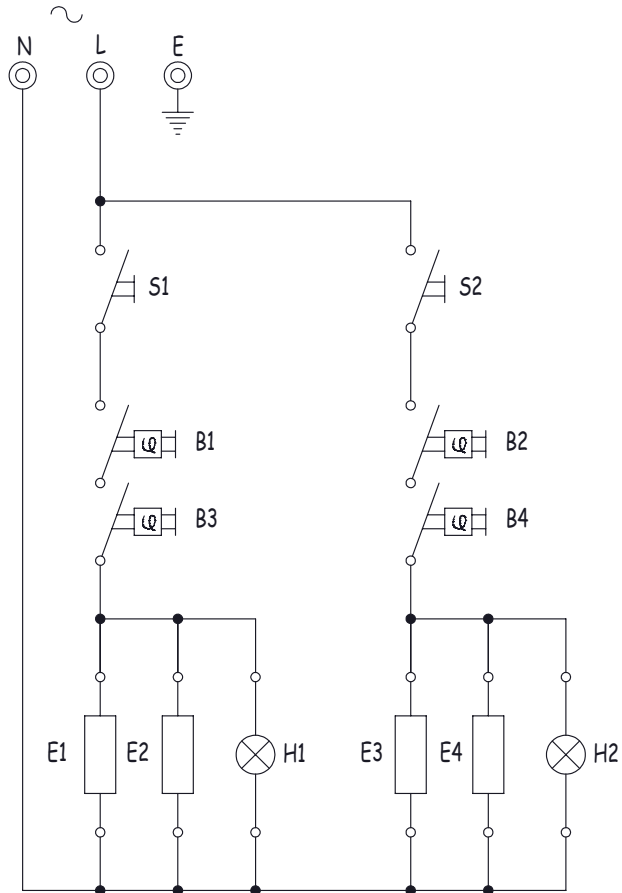


**EXPLODED DIAGRAM
WAFFLE BAKER SINGLE
MODEL: WBA0001 R03**

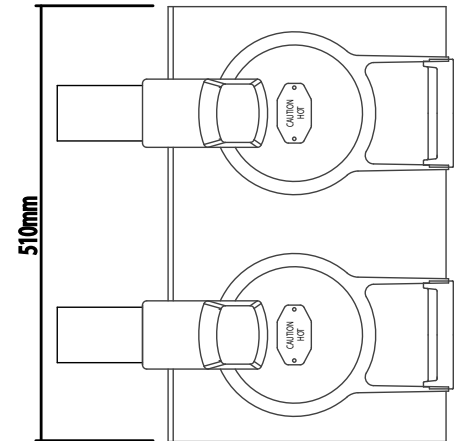
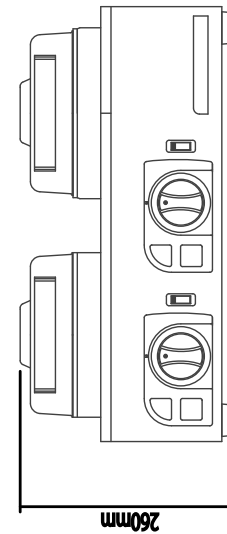
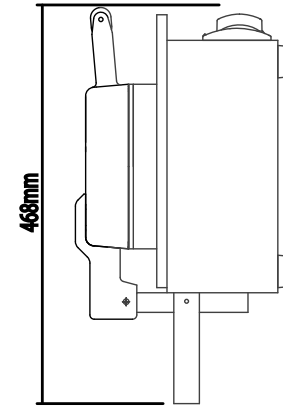


**WIRING DIAGRAM
WAFFLE BAKER SINGLE
MODEL CODE: WBA0002 R03**

LEGEND	DESCRIPTION	PART NUMBER
SI	NON- ILLUMINATED ROCKER SWITCH	1-RS-NI
B1/B2	SAFETY THERMOSTAT	1-THERM-TOASTER
E1/E2/E3/E4	ELEMENT 400W /230V	5-400W-TSC0002
H1	CONTROL PILOT LIGHT	1-PL-BMA0001
B3/B4	PRESET CONTROL THRMOSTAT	1-THERM-WBA0001



**POSITIONING DIAGRAM
WAFFLE BAKER DOUBLE
MODEL: WBA0002 R03**



ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V /Hz)	POWER (W)
WBA0001	SINGLE WAFFLE BAKER	230/60	800
WBA0002	DOUBLE WAFFLE BAKER	230/60	1600



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 WAFFLE BAKER SINGLE MODEL CODE: WBA0001 R03

LEGEND	DESCRIPTION	PART NUMBER
SI	NON- ILLUMINATED ROCKER SWITCH	1-RS-NI
B1	SAFETY THERMOSTAT	1-THERM-TOASTER
E1/E2	ELEMENT 400W /230V	5-400W-TSC0002
H1	CONTROL PILOT LIGHT	1-PL-BMA0001
B2	PRESET CONTROL THRMOSTAT	1-THERM-WBA0001

