



# Installation, Operation and Care Manual



SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-MFW0011

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

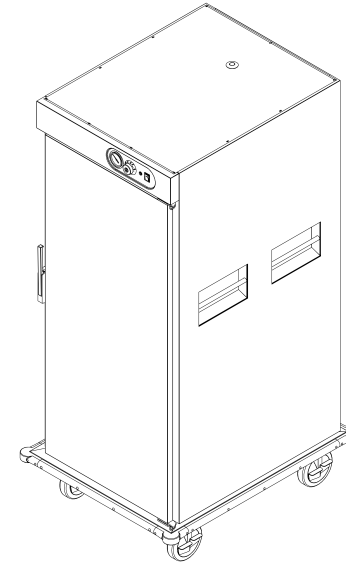
Register your warranty on-line now at [www.anvilworld.com](http://www.anvilworld.com)

### 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.**

## MULTI FUNCTION WARMER CABINET



**INSTALLATION OPERATION AND CARE OF  
MULTI FUNCTION WARMER CABINET  
MODELS: MFW0011**

## 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.

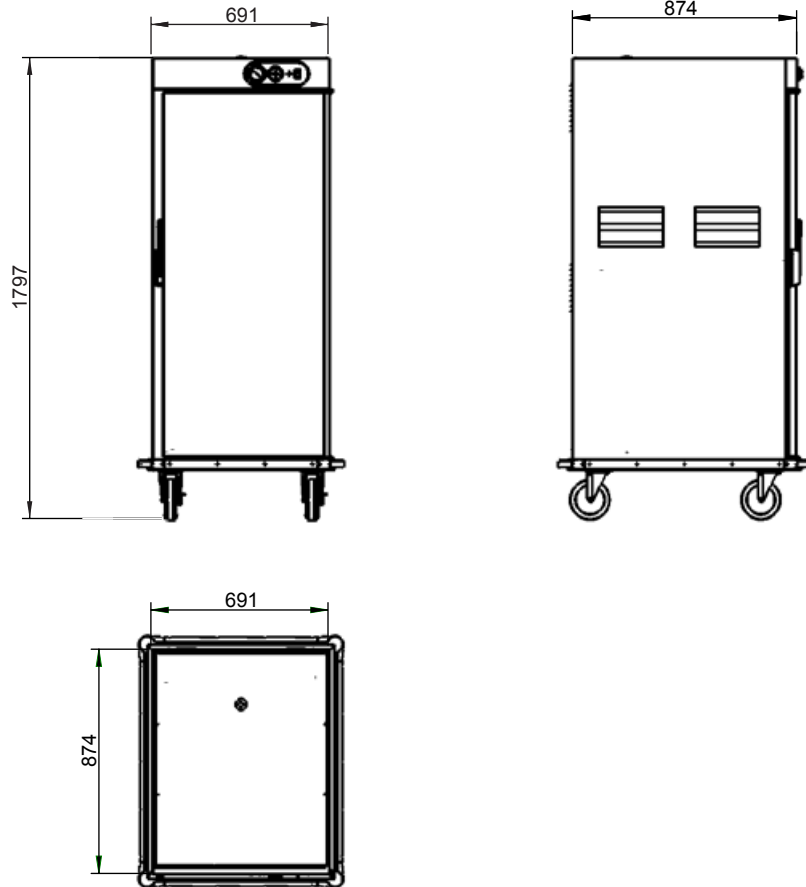


THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

## GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

1. The multi function warmer utilizes a heated convection air flow system to evenly and effectively heat and maintain the temperature of food placed inside the cabinet.
2. Twin fans circulate the heated air for fast start up and even temperature distribution. A water trough is provided in the base of the unit to maintain humidity through natural evaporation.
3. The unit is thermostatically controlled and fitted with a thermometer gauge for easy monitoring of inside temperature.
4. The unit is easily moved around, and is fitted with conveniently placed recessed handles on both sides of the cabinet. A rubber bumper strip is fitted all around the base of the cabinet to prevent damage when moving. The unit is a double wall construction with insulation to prevent heat loss when not plugged in.
5. The warmer is supplied with eleven wire shelves spaced 115mm apart.
6. The warmer has capacity for twenty two 1/1 gastronorm pans, maximum pan depth of 100mm.
7. A hook at the rear of the unit is provided to wrap the power cord safely when moving the warmer around.

**LINE DIAGRAM  
MULTIFUNCTION WARMER  
MODEL CODE: MFW0011**



**SPECIFIC OPERATING INSTRUCTIONS :**

1. Connect the power cord to a suitable outlet with earth leakage protector.
2. Switch the power switch to the "ON" position and set the temperature control knob to the required temperature.
3. While the unit is heating up the pilot lamp on the control panel will be illuminated. When the unit has reached the set temperature the pilot lamp will switch off indicating that the temperature has been reached and the heating elements are no longer energized.
4. The unit can be loaded using the wire shelves supplied or by sliding food pans directly onto the shelf runners.
5. There are eleven shelf runners fitted with a spacing of 115mm
6. There is capacity for a maximum of twenty two 1/1 gastronorm pans, provided they do not exceed 100mm depth.
7. The door is fitted with an easy to operate lever for opening and is self latching when pushed closed.
8. There is a water trough fitted into the base of the unit. This may be filled with water to provide humidity and prevent food product from drying out if required. The lid provided prevents crumbs and food product from falling into the water.
9. There is a drain tap fitted underneath the unit to empty the water trough.
10. Food safety requirements recommend that food be kept at 65°C to avoid risk of bacteria. the temperature inside the cabinet can be monitored using the temperature dial on the front of the unit.
11. When ready to move, the unit can be unplugged, the power cord can be wrapped around the hook provided at the rear of the unit.



## 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 IMMERSSED 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

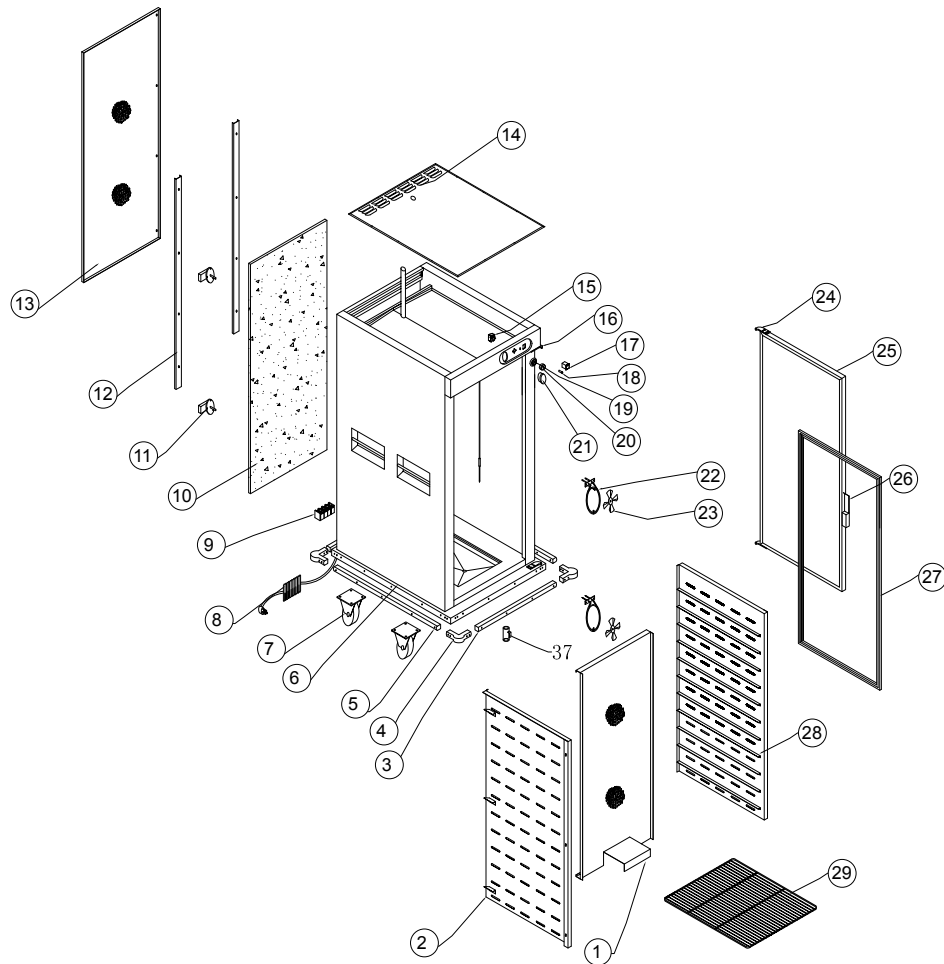
## MODEL: MULTIFUNCTION WARMER

### 11 SHELF

MODEL CODE : MFW0011

Part No.	Description
1	AIR DEFLECTOR PANEL REAR
2	AIR DEFLECTOR PANEL LEFT
3	ANTI COLLISION STRIP FRONT/REAR
4	CORNER BUMPER
5	ANTI COLLISION STRIP SIDES
6	CABINET
7	CASTOR
8	POWER CORD
9	TERMINAL BLOCK
10	INSULATION
11	MOTOR
12	INSULATION CHANNEL
13	REAR PANEL
14	TOP PANEL
15	THERMOSTAT 30-110
16	DOOR HINGE BODY
17	ILLUMINATED ROCKER SWITCH
18	PILOT LAMP
19	KNOB BEZEL 30-110 SCALE
20	CONTROL KNOB
21	THERMOMETER DISPLAY 0-120
22	HEATING ELEMENT 230V 1.26KW
23	FAN BLADE
24	DOOR HINGE
25	DOOR PANEL ASSEMBLY
26	DOOR HANDLE ASSY
27	DOOR SEAL
28	AIR DEFLECTOR PANEL RIGHT
29	WIRE SHELF

**EXPLODED DIAGRAM  
MULTIFUNCTION WARMER  
MODEL CODE: MFW0011**



## 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)**

**ELECTRICAL CONNECTION INFORMATION**

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
MFW011	MULTI FUNCTION WARMING CABINET	240V/50Hz	2620

**LOAD CAPACITY**

MODEL	DESCRIPTION	NUMBER OF SHELVES	CAPACITY (GN1/1)
MFW011	MULTI FUNCTION WARMING CABINET	11	22



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  
MULTIFUNCTION WARMER  
MODEL CODE: MFW0011**

LEGEND	DESCRIPTION	PART NUMBER
B1	THERMOSTAT 30-110	1-EGO-50
S1	ILLUMINATED ROCKER SWITCH	
E1/E2	ELEMENT 1300W/230V	5-1300W-MFW0011
M1 / M2	FAN MOTOR	
C1	CONTACTOR	
H1	PILOT LAMP	1-PL-GP

