



**ANVIL**

# Installation, Operation and Care Manual

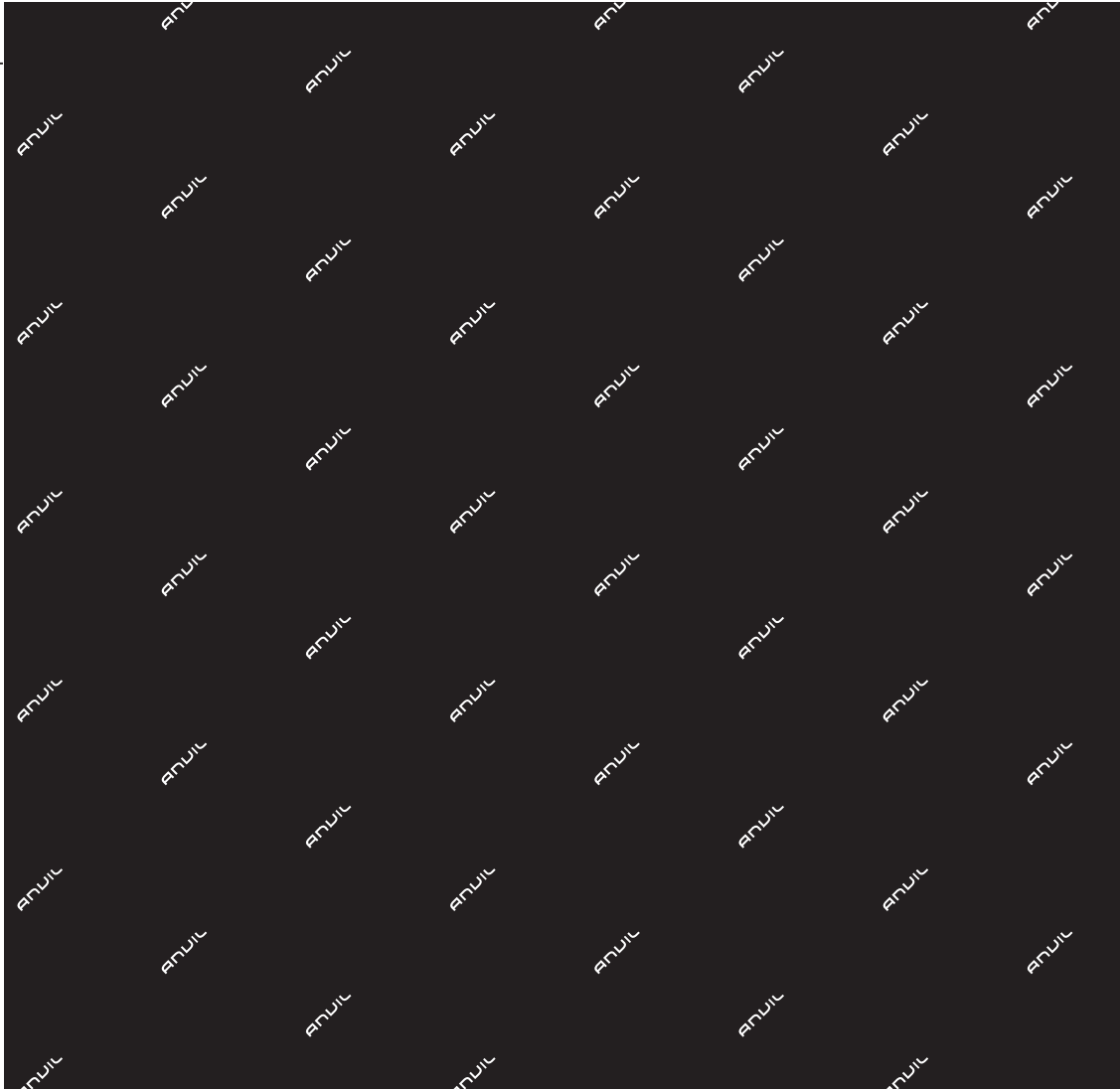


SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-TPA0040

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

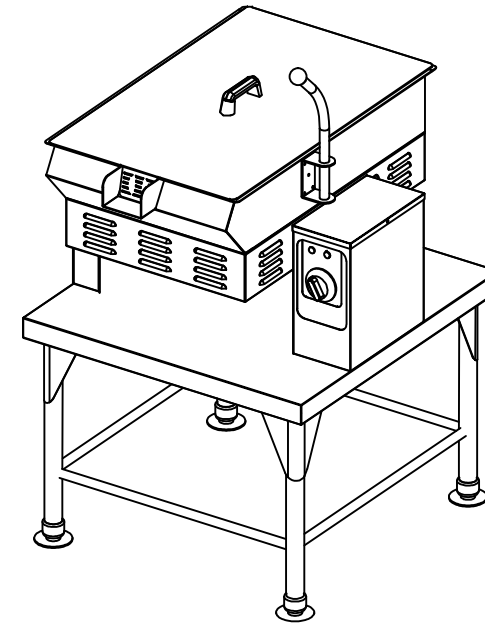
Register your warranty on-line now at [www.anvilworld.com](http://www.anvilworld.com)

### 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.**

## TILTING PAN



**INSTALLATION OPERATION AND CARE OF  
TILTING PAN  
MODEL: TPA0040**

## 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

### STARTING

Before starting the appliance clean the pan carefully as detailed in the cleaning instructions.

### OPERATION TPA0040

1. Switch on the power to the unit. The green pilot light will now be on.
2. Turn the thermostat to the desired temperature. The amber light will now be on. When the set temperature is reached the amber light will cycle on and off.
3. To turn the pan off set the thermostat to "0".
4. ENSURE THAT THE PRODUCT LEVEL DURING COOKING IS BETWEEN THE HIGH AND LOW INDICATOR MARKS IN THE PAN.

**MODEL: TILTING PAN**  
**MODEL CODE :TPA0040**

Part No.	Description
1	BASE
2	TANK
3	MAIN BODY
4	ELEMENT COVER
5	BOTTOM COVER
6	ELEMENT 1200W 240V
7	HEAT INSULATOR
8	BOTTOM FRAME
9	ELEMENT BRACKET
10	FOOT TUBE
11	FOOT TUBE
12	HANDLE
13	HANDLE BRACKET
14	LH SIDE HINGE BOX
15	CONTROL KNOB
16	LID
17	LID HANDLE



**IS NOT INTENDED FOR USE AS A FRYER**

**PRECAUTIONS!** Do not use coarse salt, because this salt is hard to dissolve and may result in deposits on the bottom of the pan, causing rust. It is advisable to dissolve it in water separately.

### COOKING

1. To simmer or slowly heat an item, set the dial at about 210°C or lower. Put the cover down to keep moisture loss at a minimum, or leave it up to help dry or reduce the product. Set the thermostat higher to cook or drive moisture off faster. The thermostat may be adjusted to any setting in its range to cook exactly as you wish.
2. To check cooking progress when the cover has been closed, grasp the handle of vent cover and lift it slightly while moving it quickly to either side.
3. To pour or dump product, remove grease, or assist cleaning, first remove the cover, then tilt the pan up and forward by using the handle.
4. To turn the pan off, turn the thermostat to the "OFF" position.



## WARNING

### Burn Hazard.

Do not touch, liquid or heating surfaces while equipment is heating or operating

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

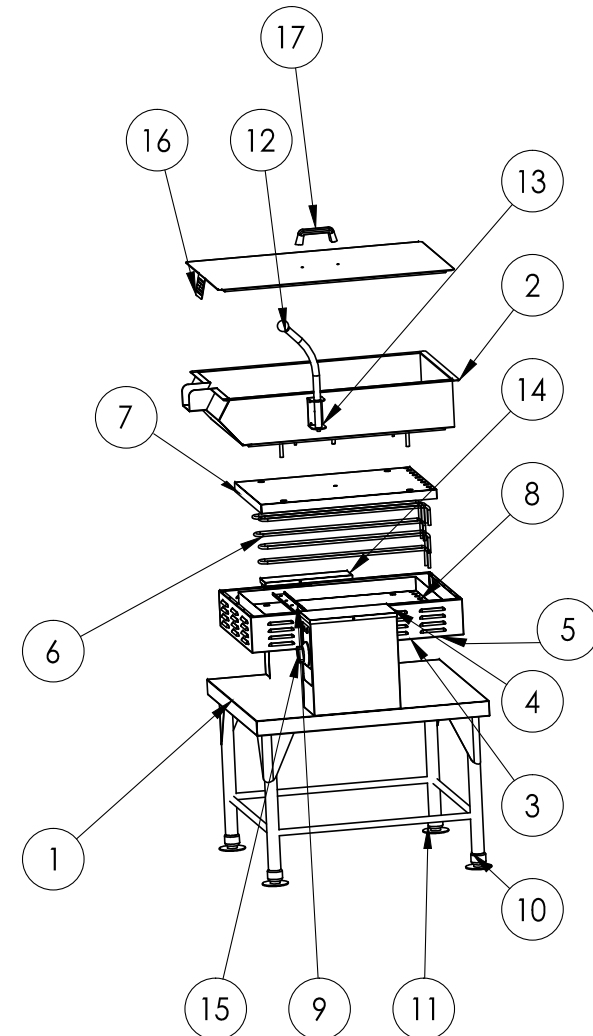
### CLEANING

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.



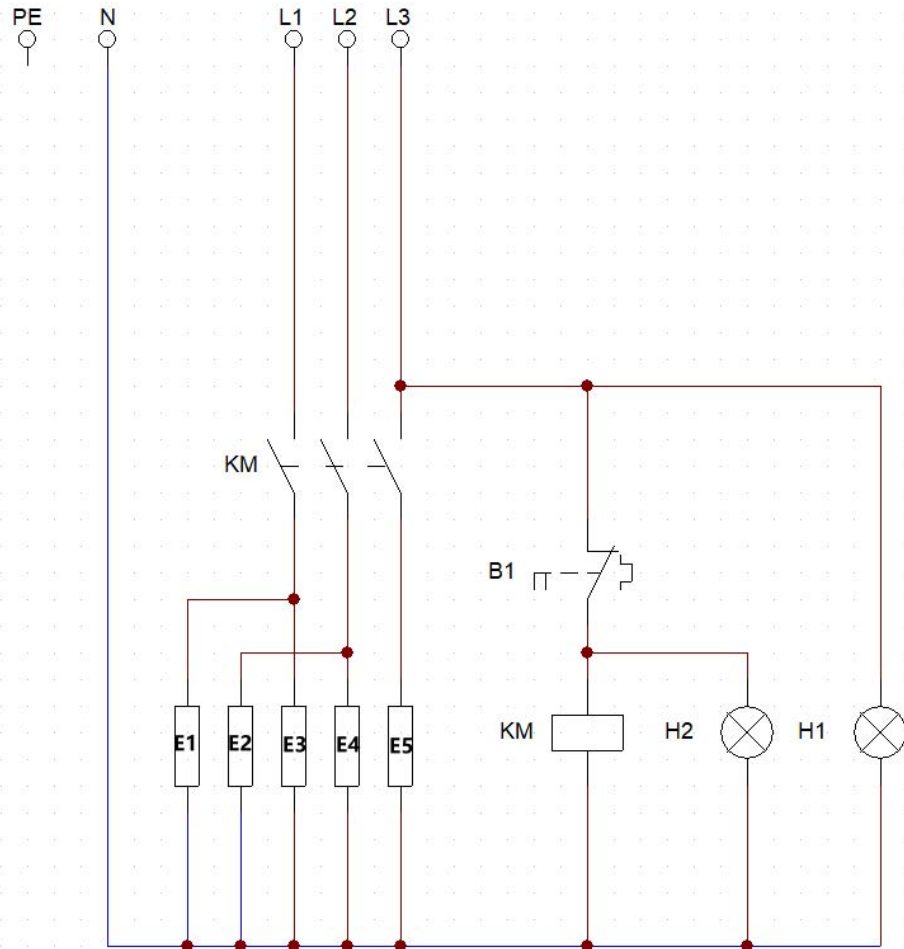
THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH

### EXPLODED DIAGRAM TILTING PAN MODEL CODE: TPA0040



**WIRING DIAGRAM**  
**TILTING PAN**  
**MODEL CODE: TPA0040**

LEGEND	DESCRIPTION
KM	CONTACTOR 32A 230V
B1	EGO THERMOSTAT 50-300°C
E1-E5	ELEMENT 240V 1600W
H1	POWER ON LIGHT GREEN
H2	HEATING LIGHT AMBER



## WARNING

### Electric Shock Hazard.

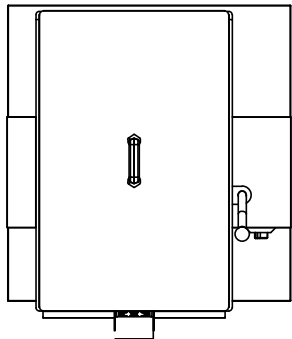
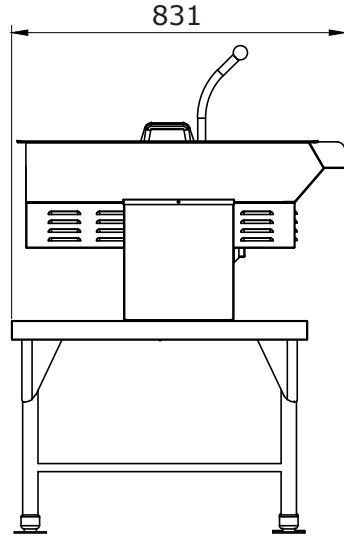
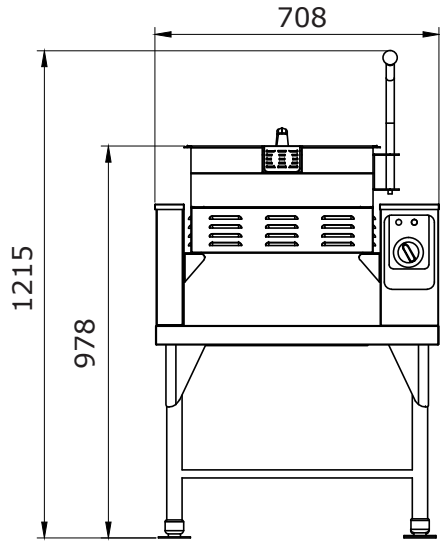
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

## 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. 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. If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent.
5. Use only earthed outlets matching the serial plate voltage.
6. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
7. The equipment may be hot, even though the pilot light is not on.
8. Do not operate if equipment has been damaged or is malfunctioning in any way.
9. These appliances are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**

**POSITIONING DIAGRAM  
TILTING PAN  
MODEL: TPA0040**



**ELECTRICAL AND TECHNICAL INFORMATION**

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
TPA0040	TILTING PAN	400V/3PH 50Hz	8000

MODEL	PAN CAPACITY (max.level) litres	Rotation angle the of pan	maximum width of the outlet
TPA0040	40	60°	9.5cm



IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE UNIT AS FOUND ON THE SERIAL PLATE. THE SERIAL PLATE IS LOCATED AT THE REAR OF THE UNIT.