



ANVIL

Installation, Operation and Care Manual

MANUFACTURING
SINCE 1966

SCAN ME
TO GO TO
WARRANTY
REGISTRATION



4-INS-DOA5002

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 _____

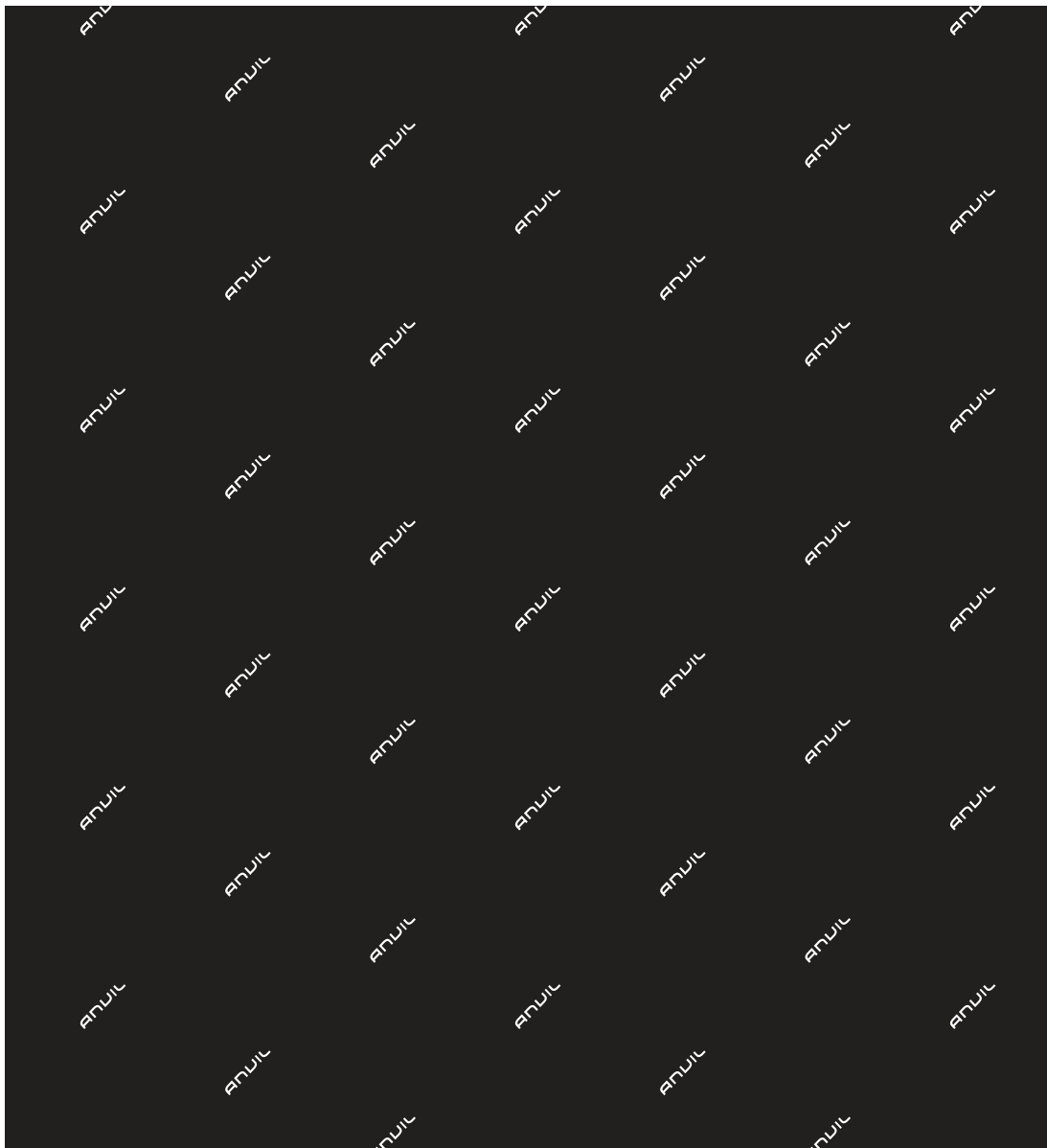
Anvil products purchased _____

Code (see box label) _____

Serial number (see back of machine) _____

INTENDED USE

- | | |
|--|--|
| <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 |



THE CHEFS COMPANION



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

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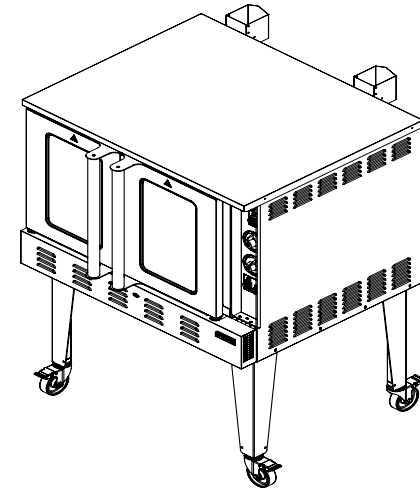
NO WEB ACCESS

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.

4-INS-COA4010 R03

GAS CONVECTION OVEN



**INSTALLATION OPERATION AND CARE OF
GAS CONVECTION OVEN
MODEL: COA4010**

Important: Read these instructions for use carefully so as to familiarize yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.

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.

DESCRIPTION OF MODEL

MODEL	DESCRIPTION	POWER (BTU)	JET SIZE (mm)
COA4010	GAS CONVECTION OVEN LPG	52000	#52
COA4010	GAS CONVECTION OVEN NG	52000	#40

IMPORTANT INFORMATION FOR THE USER

This appliance may only be installed by a registered LP Gas installer. All registered installers are issued with a card carrying their registration number. Ask to be shown the card before allowing the installation to commence and make a note of the Installer's QCC number. Upon completion of the installation, the installer is required to explain the operational details of the appliance together with the safety instructions. You will be asked to sign acceptance of the installation and be provided with a completion certificate. You should only sign acceptance of the installation when the installation is completed to your satisfaction.



THIS APPLIANCE MUST NOT BE USED IN BASEMENTS OR ROOMS LESS THAN 15 CUBIC METRES IN VOLUME. (TYPICALLY 2.6M SQUARE)

- Note that your invoice is required in the event that you wish to make a guarantee claim.

GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

1. Positioning - Install the convection oven in the most convenient location for ease of cleaning, maintenance and general operation. The unit should be placed a minimum distance of 100mm from any adjacent wall. If 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 materials. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to the fire prevention regulations. It is important to observe the recommended space at the back of the oven. Hot exhaust gas can create a fire hazard.
2. AIR SUPPLY AND VENTILATION - The area in front and around the appliances must be kept clear to avoid any obstruction of the flow of combustion and ventilation air. Adequate clearance must be maintained at all times in front of and at the sides of the appliance for servicing and proper ventilation.
3. Earthing - Anvil gas convection ovens require a grounded, receptacle.
4. The Ovens require a dedicated single phase connection to the distribution board. Please consult a qualified electrician and follow the connecting diagrams. The appliance must have a IEC60335-1/2 compliance certificate.

GAS INSTALLATION

IMPORTANT INFORMATION FOR THE INSTALLER

This appliance may only be installed by a registered LPGSA gas installer. The appliance must be installed with the requirements of SANS10087-1 for LPG or SANS 827 for NG units considering the fire department regulation and/or local bylaws applicable to the area. If in doubt check with the relevant authority before undertaking the installation. Upon completion of the installation you are required to fully explain and demonstrate to the user the operational details and safety practices applicable to the appliance and the installation.

5. This oven is designed for use with LPG at a pressure of 2.8kPa. These appliances can also be used with Natural Gas at a pressure of 2.0kPa.

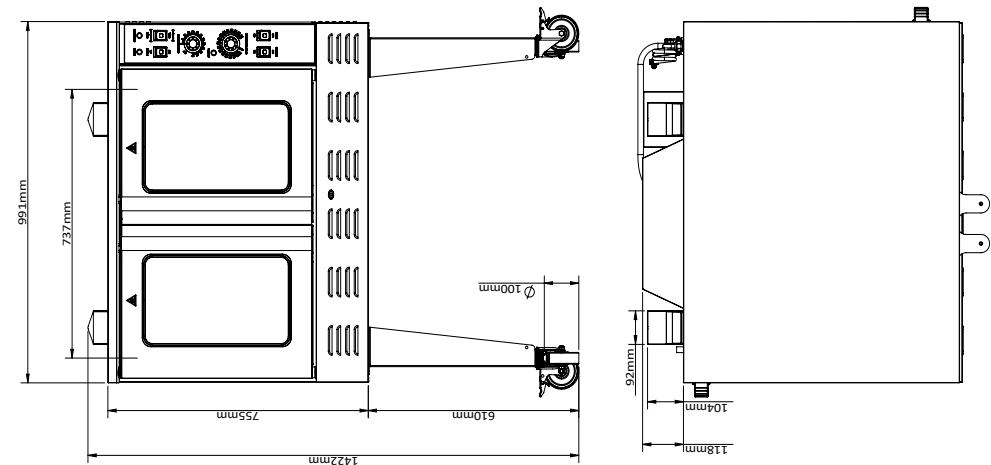
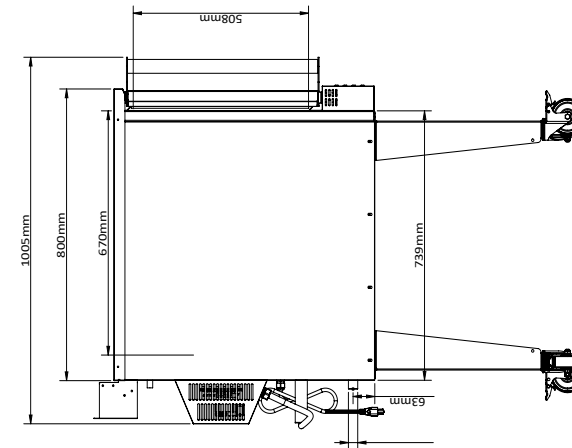
6. Regulators used with this appliance must comply to SANS 1237 and be approved by the LPGASA. When using for LPG Only regulators certified for operation at 2.8kPa must be used on these appliances.
7. A gas cock must be incorporated in the supply pipe and fitted close to the unit.
8. This appliance has a factory set, fixed primary air intake and no adjustment is necessary. No adjustments to jets or air intakes should be undertaken unless carried out by a factory approved agent
9. Remove all packaging materials and protective film before installation.
10. This unit must be installed in a well ventilated area. Adequate ventilation is required for combustion and for the removal of the products of combustion, which can be harmful to health. It is unlikely that natural ventilation will be sufficient and so the unit should ideally be placed under an extractor canopy. Each gas fryer requires a minimum airflow of 26m³/min (600ft³/min).
11. The unit must be installed on a fire proof floor. If the floor is of wood, arrangement must be made to comply with local fire regulations by covering the floor in suitable non-combustible material.

CONNECTING THE OVEN TO THE GAS REGULATOR

Check O rings and neoprene seals on the regulator.

- i. Support the regulator with one hand while aligning the regulator bullnose (threaded part) with the threaded gas outlet on the cylinder valve.
- ii. Screw regulator hand-wheel ANTI-CLOCKWISE (LEFT-HAND THREAD) into gas outlet.
- iii. Tighten regulator hand-wheel as tight as possible by hand only.
- iv. DO NOT USE TOOLS OR LEVERS TO TIGHTEN.
- v. When connecting the regulator to the gas cylinder, avoid undue twisting of the flexible hose. Open cylinder valve by turning gas stop cock anti-clockwise.
- vi. Make sure that all connections are gas tight by brushing with a soapy solution or liquid detergent (a gas leak will form bubbles). If bubbles form, close cylinder valve and hand tighten all fittings again. IF BUBBLES STILL FORM, DO NOT USE FRYER. Have a dealer check the appliance.

POSITIONING DIAGRAM GAS CONVECTION OVEN MODEL: COA4010

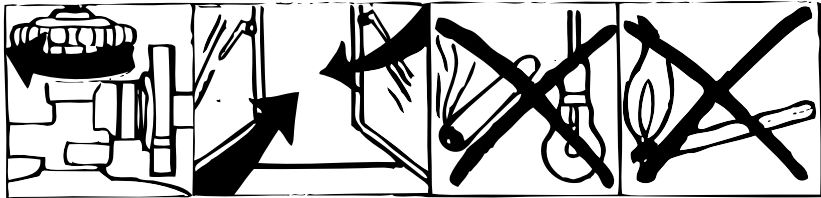


BURN-BACK (FIRE IN BURNER TUBE OR CHAMBER)

In the event of a burn-back, where the flame burns back to the jet, immediately turn off the gas supply at the control valve on the panel. After ensuring the flame is extinguished, re-light the appliance in the normal manner. Should the appliance burn-back again, close the control valve and call a service technician. Do not use the appliance again until the service technician has declared that it is safe to do so.

IF YOU SHOULD SMELL GAS:

- * Turn off gas supply at cylinder.
- * DO NOT switch electrical equipment ON or OFF
- * Open all doors and windows to increase ventilation.
- * Extinguish open flames
- * Move cylinder outside if safe
- * Look for leaks with soapy water
- * No smoking



FIRE AT CYLINDERS

1. Turn off the gas supply at the cylinder.
 2. Turn off the electrical supply.
 3. Turn off the oven.
 4. Turn off the burner.
 5. Turn off the gas supply at the cylinder.
 6. Turn off the electrical supply.
 7. Turn off the oven.
 8. Turn off the burner.
 9. Turn off the gas supply at the cylinder.
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 90. Turn off the electrical supply.
 91. Turn off the oven.
 92. Turn off the burner.
 93. Turn off the gas supply at the cylinder.
 94. Turn off the electrical supply.
 95. Turn off the oven.
 96. Turn off the burner.
 97. Turn off the gas supply at the cylinder.
 98. Turn off the electrical supply.
 99. Turn off the oven.
 100. Turn off the burner.



These appliances are intended for use with LPG at a pressure of 2.8kpa. Only use regulators that are approved and compliant with SANS 1237.

To get started:

- Switch the MASTER control to ON. The red light will illuminate, indicating the oven is powered.
- Adjust the thermostatic control to the desired temperature. The oven's temperature can be controlled using the thermostat, and it ranges from 50°C to 250°C.
- Prepare your ingredients and place them in appropriate pans. When the white HEAT light turns off, the oven has reached the set temperature.
- Our oven has an automatic electronic ignition system, and dont have a pilot light. If the burners don't ignite within four seconds, the oven's safety feature will shut off the gas. Wait five minutes for gas to dissipate before retrying. If the burners still won't ignite after three tries, turn off and on the power switch to proceed.

OPERATING AND COOKING HINTS

1. ALWAYS PREHEAT OVEN FOR A MINIMUM OF 10 MINUTES.
2. For even cooking – Always space food evenly on your cooking pans. Space pans evenly in the oven.
3. When preparing meat. Always put a sheet pan on the bottom of the oven cavity to catch any spillage.
4. 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.

COOKING PROCESS

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

1. Open the oven doors and place the pans in the center of the racks. Then, close the doors securely.
2. Set the Timer. Once the cooking time has elapsed, turn the Timer to OFF to stop the alarm.
3. When cooking is complete, carefully open the doors and remove the food. Use caution when cleaning any spills, as the oven will still be hot.



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. Do not touch hot surfaces!!! Always use hot pad or holder until unit cools.
2. To protect against electrical hazards, do not immerse cable in water or any other liquid.
3. Do not operate any appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
4. Do not use outdoors.
5. Do not clean with metal scouring pads as metal particles can break off the pad and touch electrical parts, creating a potential shock hazard.
6. A fire may occur if this appliance is covered, or if flammable material touches against it.
7. Extreme caution should be exercised when using containers other than the intended proper heat tempered metal and glass pans for baking.
8. Do not cover any part of the oven or a sheet pan used as a drip tray with aluminium foil as this may cause overheating of the oven.
9. Anvil gas deck ovens are designed to operate on alternating current only (A.C.).

MAINTENANCE

There are no predetermined maintenance intervals for this appliance however the following should be observed.

1. Inspect hoses and replace if they are not in order before using the appliance as cracked and perished hoses can be dangerous. Replace if necessary with hoses as detailed in point 5.
2. Allow the appliance to cool sufficiently before attempting any maintenance.
3. The appliance is fitted with a jet to regulate the correct amount of gas. The small hole in the jet may become blocked resulting in a small flame or no flame on the burner. To clean, unscrew it from the appliance and clean the jet by blowing the hexagonal end or by using a jet cleaner. Do NOT attempt to clean the jet with a sharp object as this will damage the very small jet aperture and cause the stove to malfunction. If the jet still does not function, replace it with a new jet of the correct size.
4. Check that the flexible hose is completely connected over the nozzles at each end and that it is held firmly in place by hose clamps. Examine the flexible hose regularly, at least each time the gas cylinder is changed, and ask your dealer to fit a new LPG hose if it becomes perished, worn or damaged.
5. Only LPG hoses that comply with SANS 1156-2 or BS 3212 may be used with this appliance.

TROUBLE SHOOTING

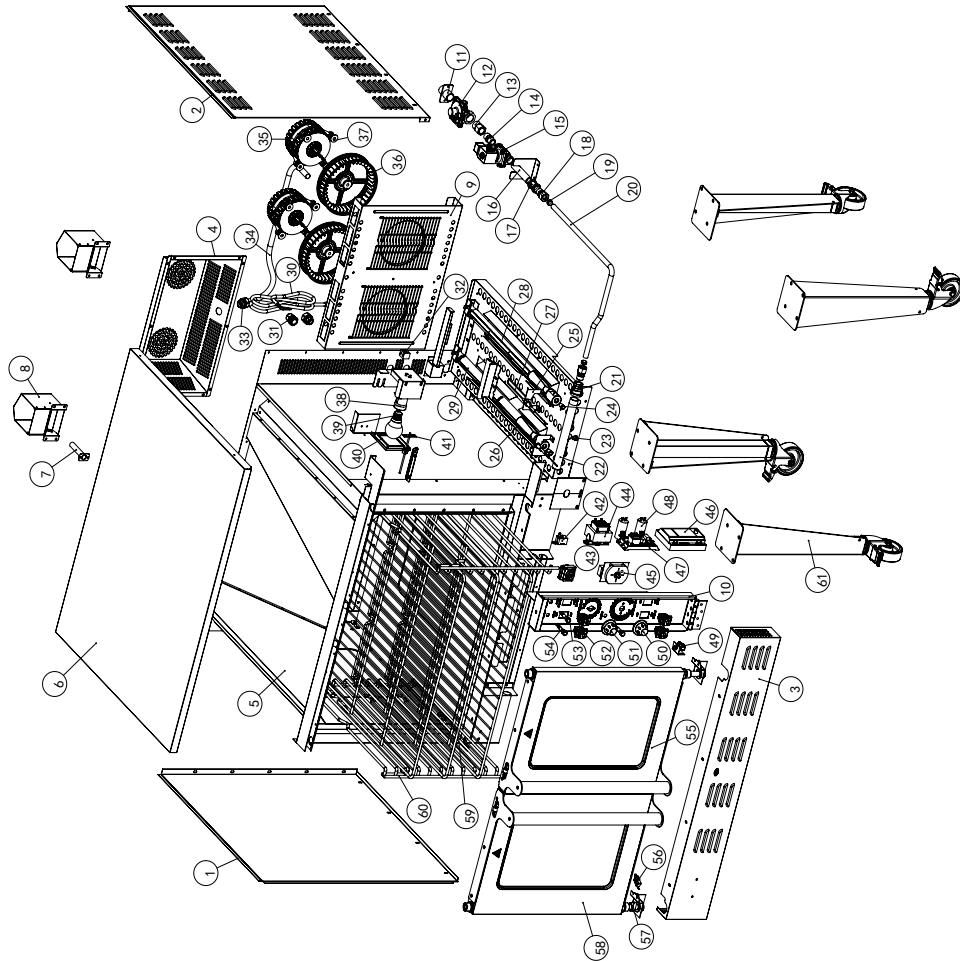
- A normal flame is blue and may have an orange or yellow tip. If the flame is completely yellow it may be that the jet is not securely fitted. Retighten to give a gas-tight seal. An over-filled gas cylinder can also cause large yellow flames. The cylinder should then be returned to the filling station and checked by weight.
- Check that the primary air supply apertures in the burners are clear and free of obstructions.

GAS CONVECTION OVEN
MODEL NO. COA4010 R01

Part No	Description
36	FAN WHEEL
37	MOTOR INSULATION PAD
38	CHAMBER LIGHT SOCKET
39	CHAMBER LIGHT
40	CHAMBER LIGHT COVER
41	THERMOSTAT PROBE
42	BUZZER
43	TIMER
44	TRANSFORMER
45	ELECTRONIC THERMOSTAT
46	IGNITION CONTROLLER
47	FORWARD AND REVERSE CONTROLLER
48	CAPACITANCE
49	CONTROL PANEL MICRO SWITCH
50	THERMOSTAT KNOB
51	TIMER KNOB
52	SWITCH
53	HEATING INDICATOR (YELLOW)
54	POWER INDICATOR (GREEN)
55	RIGHT DOOR ASSEMBLY
56	DOOR TRIP SWITCH
57	DOOR TRIP SWITCH PUSH PLATE
58	LEFT DOOR ASSEMBLY
59	WIRE RACK
60	WIRE RACK SUPPORT
61	LEG WITH CASTER

10. 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.
11. Do not use an appliance that is damaged, leaking or which does not operate properly.
12. Ensure that the gas cylinder is connected or changed in well ventilated area, preferably outdoor, away from any source of ignition as open flames, and away from other people.
13. Keep gas cylinder away from heat and flames. Do not place on a stove or any other hot surface.
14. Do not cover or change the primary air supply apertures in the burner as this will affect the performance of the product and may lead to unstable flames.
15. If there is a leak on the appliance (smell of gas), turn off the gas supply, first at the control valve on the cylinder and then on the appliance by turning the control knobs fully clockwise.
16. If you wish to check for leaks on your appliance, do it outside. Do not try to detect leaks using a flame. The correct way is to smear the joint with soapy water. If bubbles form, then there is a gas leak. Immediately turn off the gas supply first closing the control valve on the gas cylinder and then the appliance valves. Check that all the connections are properly filleted. Re-check with soapy water. If a gas leak persists, return the product to your dealer for inspection/repair.
17. Do not modify the appliance or use it for anything other than what it has been designed.
18. Keep young children away from the appliance at all times.
19. This appliance consumes oxygen and needs ventilation for optimum performance and for the safety of those in close proximity.

**EXPLODED DIAGRAM
GAS CONVECTION OVEN
MODEL: COA4010**



**GAS CONVECTION OVEN
MODEL NO. COA4010 R01**

Part No	Description
1	OUTER LEFT SIDE PANEL
2	OUTER RIGHT SIDE PANEL
3	FRONT LOWER DECORATIVE PANEL
4	FAN REAR COVER
5	BODY ASSEMBLY
6	TOP COVER
7	EXHAUST TUBING
8	CHIMNEY ASSEMBLY
9	AIR DEFLECTOR
10	CONTROL PANEL
11	GAS INLET PIPE
12	GAS REGULATOR
13	INLET PIPE ADAPTER
14	1/2 MALE ADAPTER
15	SOLENOID VALVE
16	GAS INLET PIPE L=105
17	1/2 FEMALE ADAPTER
18	1/2 TO ϕ 15 ADAPTER
19	ϕ 15 CLAMP
20	ϕ 15*800MM CORRUGATED PIPE
21	1/2 TO 3/4 ADAPTER
22	GAS MANIFOLD ASSEMBLY
23	TEST NIPPLE
24	NOZZLE
25	GROUND PIN
26	IGNITER
27	FLAME SENSOR
28	RIGHT BURNER
29	LEFT BURNER
30	POWER CORD
31	CABLE GLAND
32	TERMINAL BLOCK
33	CONNECTOR FOR CONDUIT
34	ELECTRICAL CONDUIT