



ANVIL

Installation, Operation and Care Manual

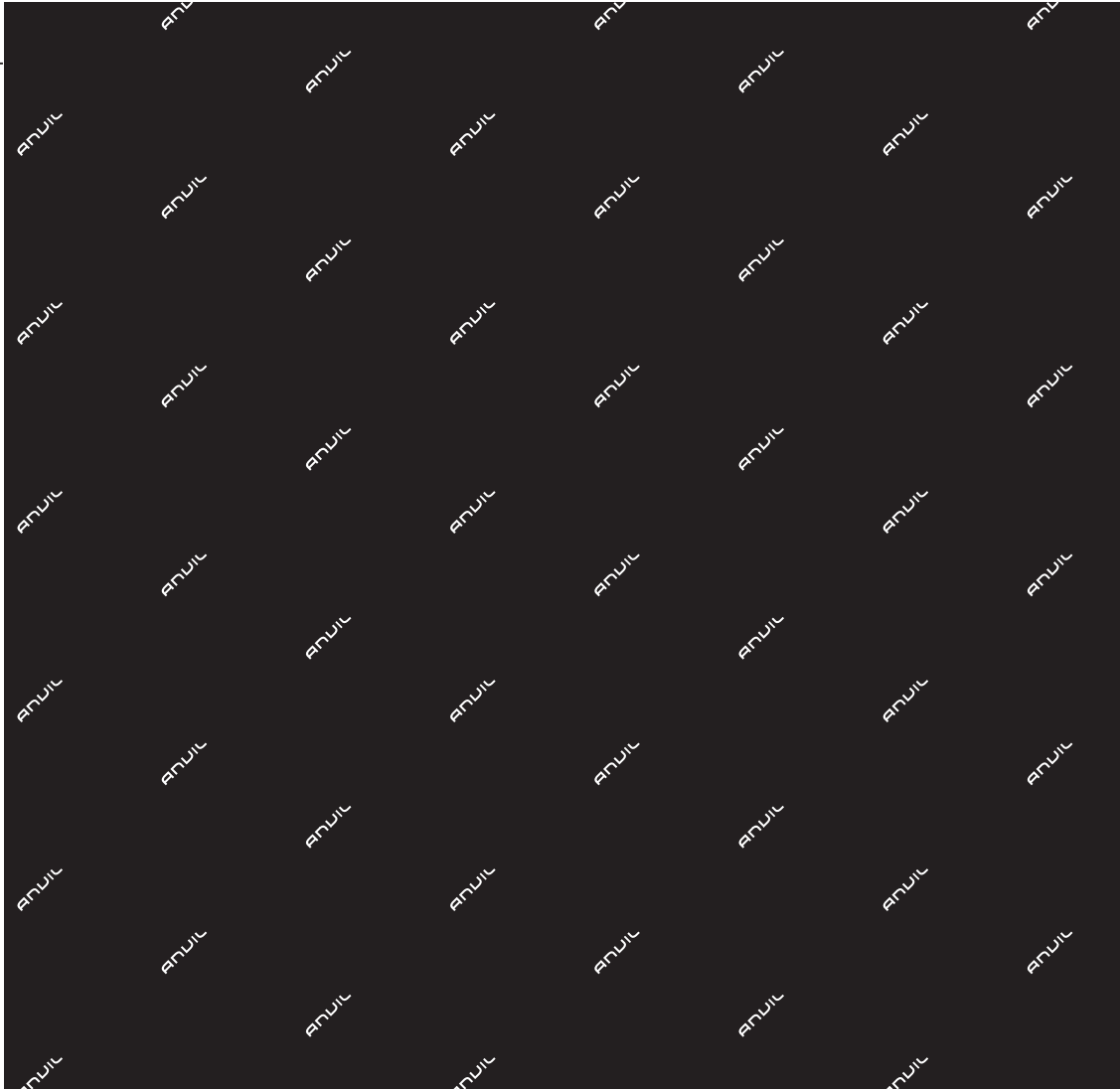


SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-OJP0225

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

- | | |
|--|--|
| <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.

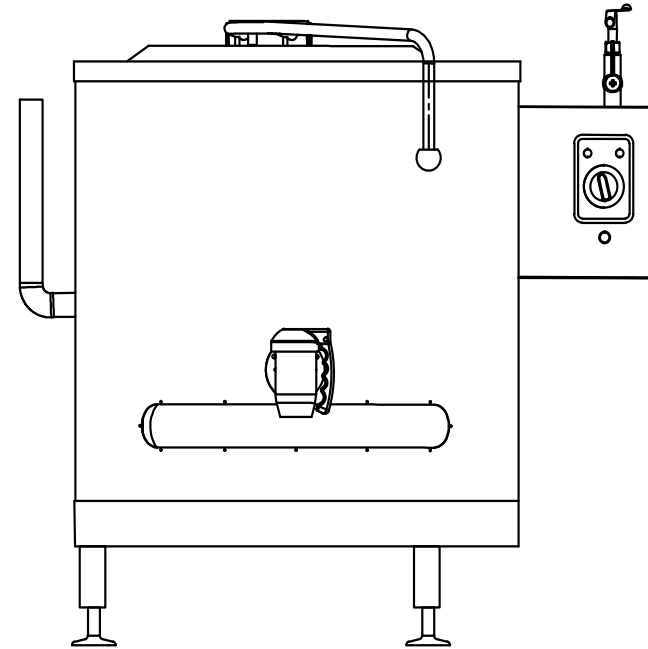
www.anvilworld.com

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.

**INSTALLATION OPERATION AND CARE OF
OIL JACKETED POT
MODEL: OJP0225**

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 OPERATING INSTRUCTIONS

WATER CONNECTION

The water inlet tap must be connected to a suitable supply with a pressure between 50 and 300kpa. If the pressure does not fall between this range a pressure regulator must be installed.

FILLING THE OIL JACKET

1. Ensure that the oil drain valve at the bottom of the unit is in the closed position.
2. Using suitable heat transfer oil fill the unit until the oil level stick reaches level line 7. The unit will need approx. 70L of oil.
3. Before using the pot, the oil level should be checked on a daily basis.
4. It is recommended that the oil is changed every three or four months.

MODEL: OIL JACKETED POT**MODEL CODE :OJP0225**

ITEM NUMBER	DESCRIPTION
1	INNER TANK BOTTOM PLATE
2	INNER TANK COVER CYLINDER
3	INNER TANK FLANGE
4	INNER TANK BODY
5	OUTER BODY
6	DRAIN VALVE
7	TANK LID
8	CONTROL BOX
9	OIL LEVEL TUBE ELBOW
10	WATER TAP BRACKET
11	LID HANDLE HINGE
12	HEATING ELEMENT
13	FOOT
14	OIL LEVEL TUBE ELBOW
15	FOOT TUBE
16	PILOT LIGHTS
17	THERMOSTAT AND KNOB
18	WATER INLET TAP
19	OUTER BOTTOM PLATE
20	MANUAL RESET SAFETY THERMOSTAT

OPERATING INSTRUCTIONS

1. Thoroughly clean the unit and the inner tank prior to use as detailed in the specific cleaning instructions.
2. Turn on the main power and the green indicating power light will now be on.
3. Set the control thermostat to the desired operating temperature. The amber indicating light will now be on. This light will cycle on and off when the set temperature is reached.
4. The unit is fitted with a manual reset safety thermostat. Should the unit exceed the safety temperature the unit will switch off automatically. To reset remove the knob cover over the safety thermostat and press the reset button only after the unit has cooled down. Should the problem persist contact your nearest approved service technician.
5. The heating elements are protected by circuit breakers which are accessible via a cover at the rear of the control panel. Should a fault occur the circuit breaker will trip. If the breaker will not reset, contact your nearest approved service technician.
6. To turn off the unit 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

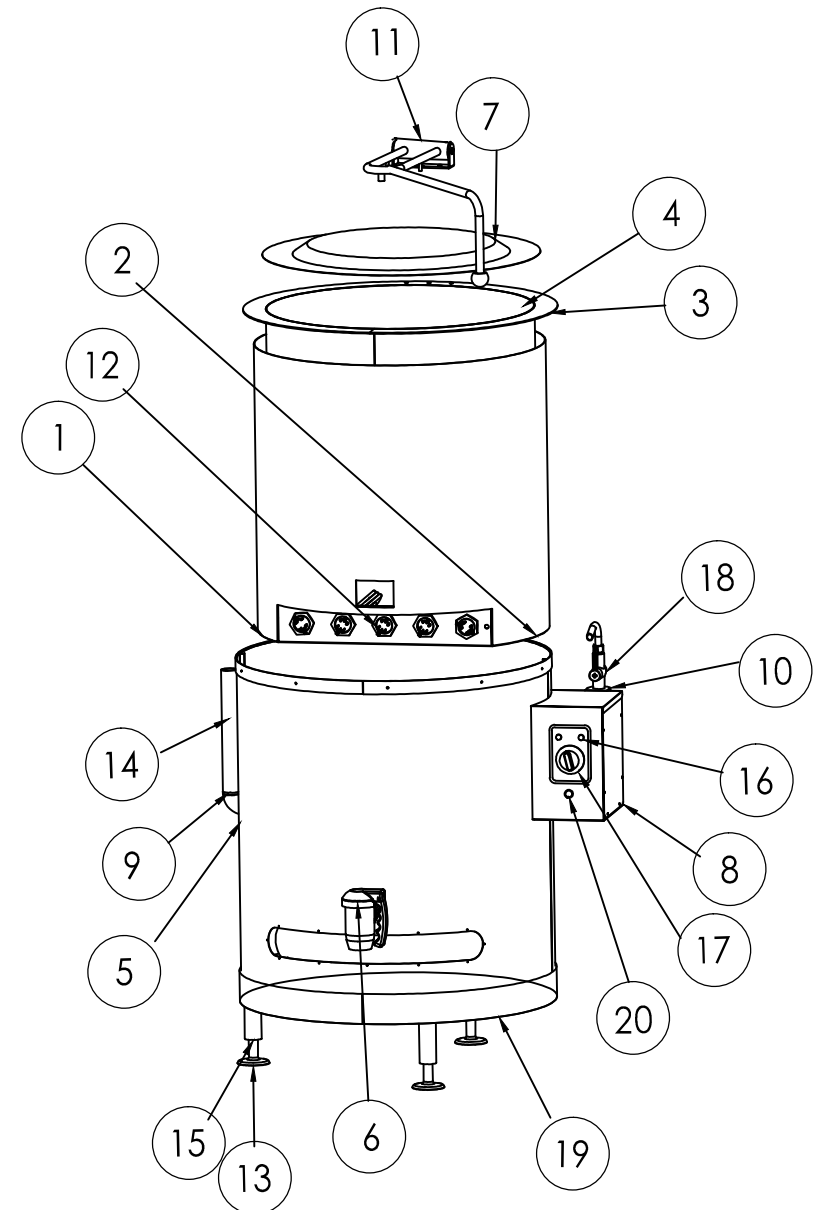
CLEANING

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.



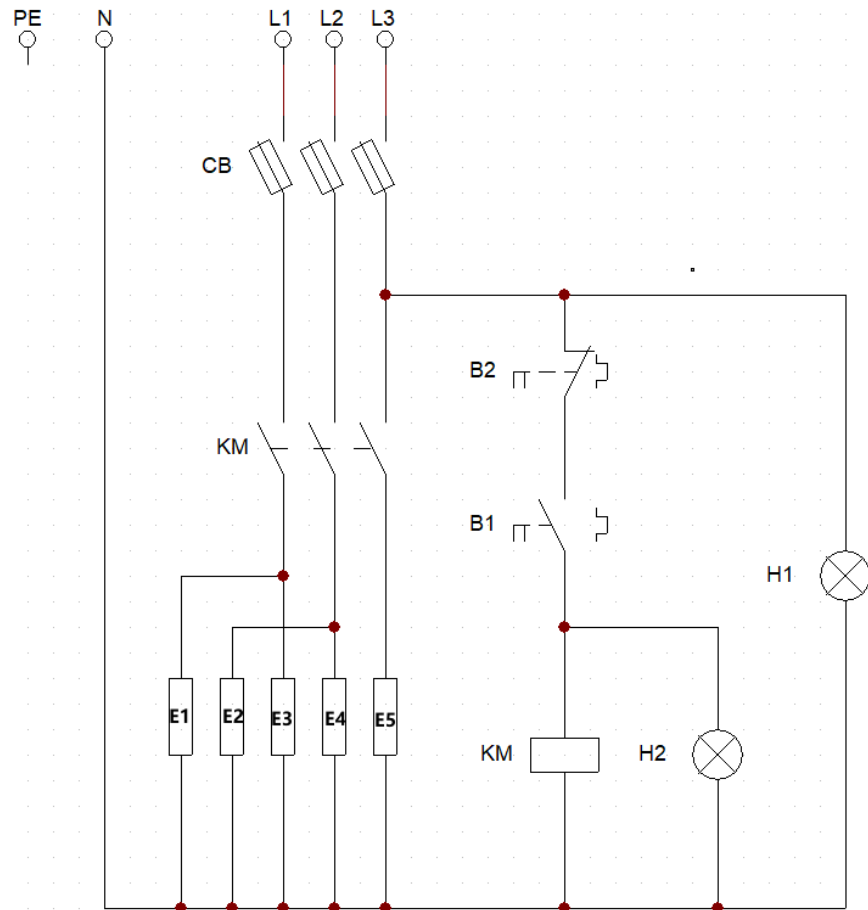
THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH

EXPLODED DIAGRAM OIL JACKETED POT MODEL CODE: OJP0225



**WIRING DIAGRAM
OIL JACKETED POT
MODEL CODE: OJP0225**

LEGEND	DESCRIPTION
CB	CIRCUIT BREAKER 40A 230V
KM	CONTACTOR 40A 230V
H1	POWER ON LIGHT GREEN
H2	HEATING LIGHT AMBER
B1	EGO THERMOSTAT 50-190°C
B2	SAFETY CUT OUT 230°C
E1-E5	HEATING ELEMENT 3600W 240V



WARNING

Electric Shock Hazard.

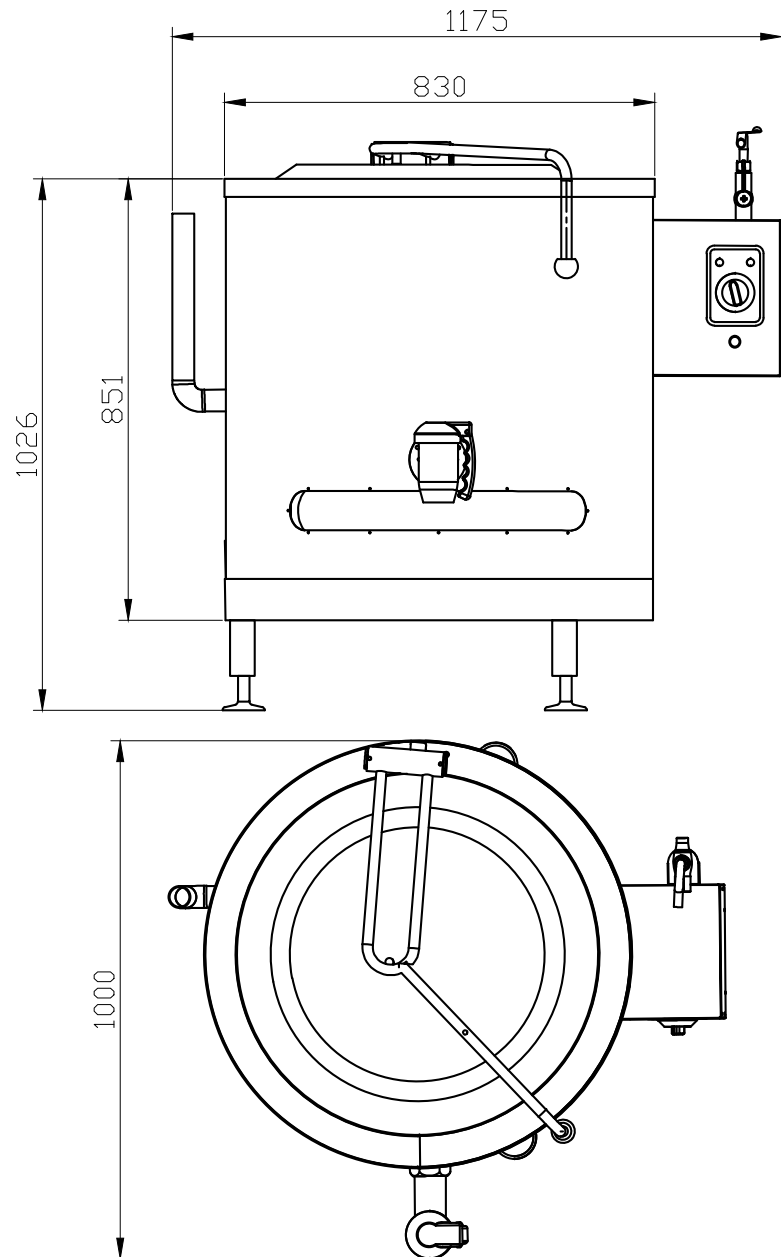
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

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
OIL JACKETED POT
MODEL: OJP0225**



ELECTRICAL AND TECHNICAL INFORMATION

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
OJP0255	OIL JACKETED POT	380V/3PH 50Hz	18000



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.