



Installation, Operation and Care Manual

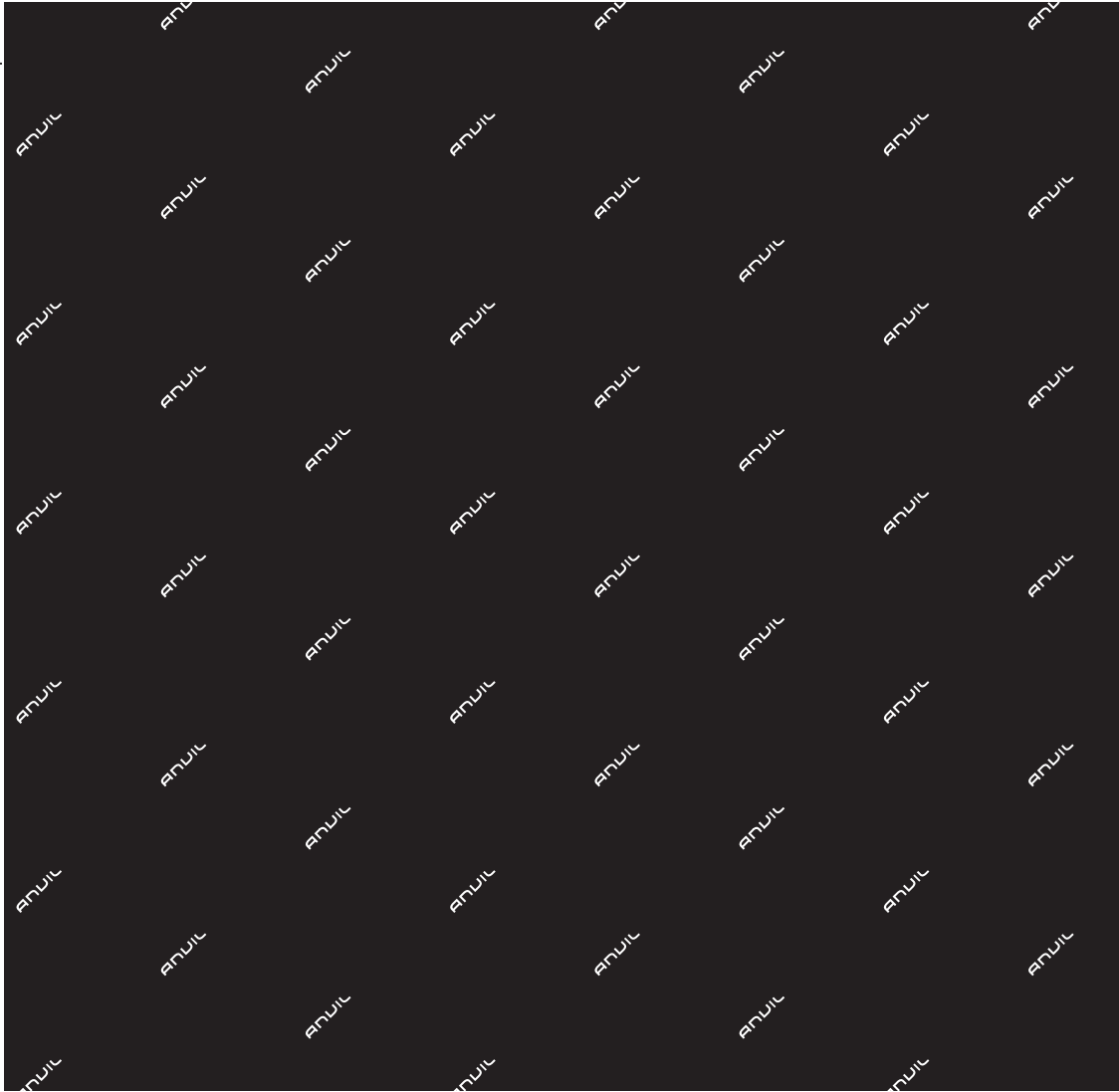


SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-TPA0080

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

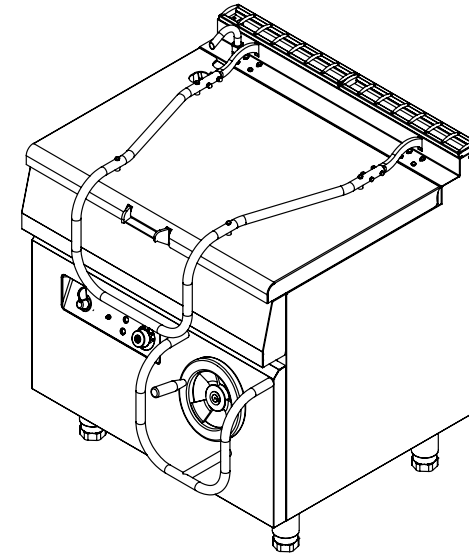
Register your warranty on-line now at www.anvilworld.com

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.

TILTING PAN



**INSTALLATION OPERATION AND CARE OF
TILTING PAN
MODEL: TPA0080 R00**

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

WATER CONNECTION

Water inlet pressure must be between 50 and 300 kPA, otherwise a pressure regulator must be installed.

STARTING

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

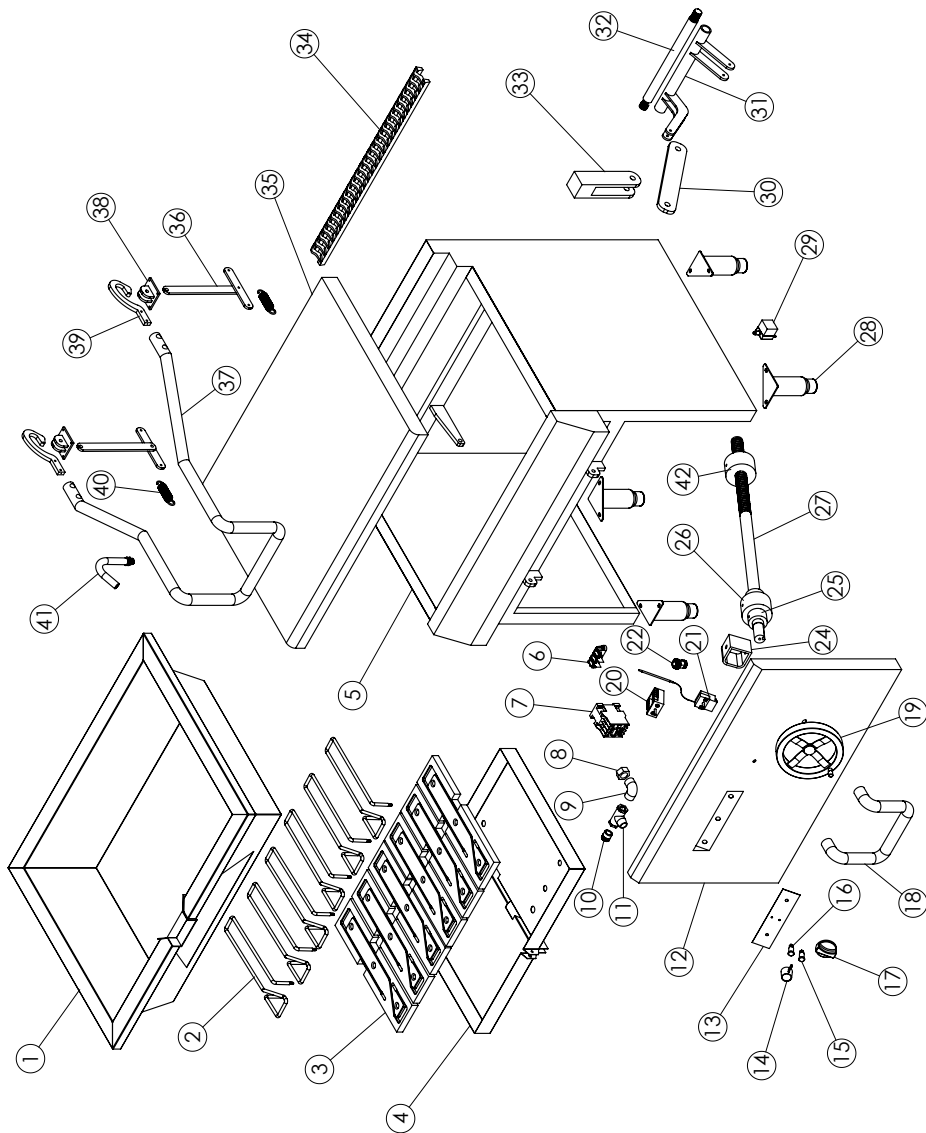
FILLING THE PAN

To fill the cooking pan with water, open the valve located on the front panel. Fill the pan to 40mm under the overflow edge. The maximum level of food and water is indicated on the inside of the pan.

MODEL: TILTING PAN MODEL CODE :TPA0080 R00

Part No.	Stock Code	Description
1	20121041002	PAN
2	301040334	ELEMENT 2KW
3	302200682	ELEMENT HOLDER
4		ELEMENT COVER
5		OUTER ENCLOSURE
6	301070056	TERMINAL BLOCK
7	1-220-CONT-40A	CONTACTOR
8		1/2 INCH BRASS NUT
9		1/2 INCH BRASS ELBOW
10	302140077	1/2 INCH BRASS NIPPLE
11	302190008	1/2 INCH VALVE
12	20221041007	FRONT PANEL
13	4-CPF-TPA0080	FACIA
14		VALVE HANDLE
15	301130004	RED PILOT LIGHT
16	301130005	GREEN PILOT LIGHT
17	3-CK-APEX	KNOB
18		TILTING WHEEL -PROTECTIVE FRAME
19	302070090	TILTING WHEEL
20	301030070	SELECTOR SWITCH
21	1-EGO-150	THERMOSTAT
22	301070074	CABLE GLAND
23	301030042	SAFETY THERMOSTAT
24		COLLAR BUSH SUPPORT
25	302200588	SMALL COLLAR
26	302200587	BRASS SHAFT BUSH
27	302201535	SPINDLE
28	302090088	FOOT
29	301080081	MICRO SWITCH
30	302200589	PAN SWIVEL LINKAGE
31	20121041015	PAN SWIVEL
32	302200585	LINKAGE PIVOT ROD
33		LINKAGE SUPPORT
34	7-FG-COA3004	GRATE
35	20221041001	TOP COVER
36	20421041006	LID HANDLE SUPPORT
37	20421041004	LID HANDLE
38	20221041023	LID HANDLE PIVOT
39	302200601	LID HANDLE SWIVEL
40	302080059	SPRING
41	20121041004	OUTLET PIPE
42	302200581	THREADED BRASS BUSH

**EXPLODED DIAGRAM
TILTING PAN
MODEL CODE: TPA0080 R00**



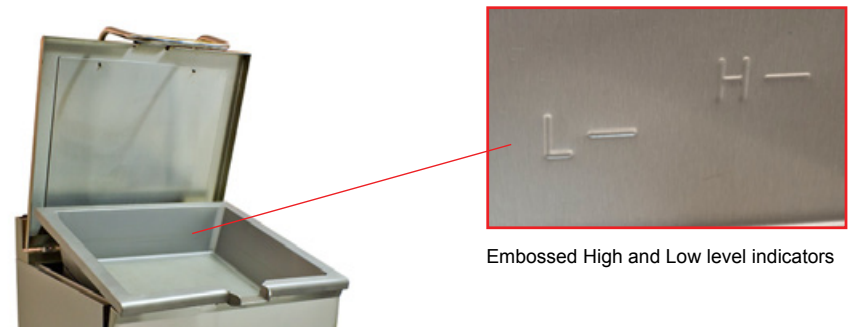
OPERATION

Activate the main switch. Starting from position "0" turn the thermostat knob to desired temperature between 45°C and 295°C the lamps will light, the green indicates that the appliance is on and the orange one indicates that the heating elements are on when the desired temperature is reached the orange lamp will go out.

TILTING THE PAN

The tilting of the pan is made by means of an handwheel placed on the right hand side of the front panel. Turning the handwheel anti-clockwise the pan goes up, turning clockwise the pan goes down.

FIGURE 1 - LEVEL INDICATOR



Embossed High and Low level indicators



IS NOT INTENDED FOR USE AS A FRYER

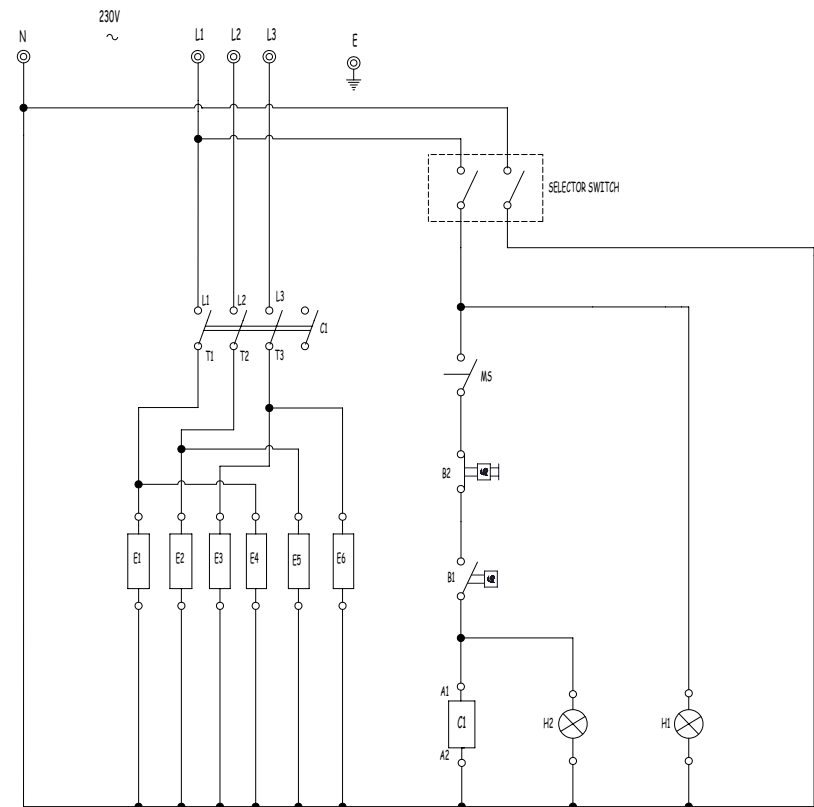
PRECAUTIONS! Do not use coarse salt, because this salt is hard to dissolve and may result in deposits on the bottom of the pan, causing rust. It is advisable to dissolve it in water separately.

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. Leave the cover vent open to allow excess steam to escape. For longer simmering, you may wish to close the vent to retain moisture.
3. 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. Standing at one side of the pan to avoid the steam that will be released, grasp the nearest corner of the cover handle and raise the cover. The cover will stay in the open position until you put it down.
4. To pour or dump product, remove grease, or assist cleaning, first raise the cover, then tilt the pan up and forward by turning the hand wheel clockwise. Whenever you stop turning the wheel, the pan body will hold its position.
5. To return the pan to the horizontal position, turn the hand crank counter-clockwise.
6. To turn the pan off, turn the thermostat to the "OFF" position

WIRING DIAGRAM TILTING PAN MODEL CODE: TPA0080

LEGEND	DESCRIPTION	PART NUMBER
C1	CONTACTOR	1-220-CON-40A
SI	MICRO SWITCH	301080081
E1-E6	ELEMENT	301040334
B1	THERMOSTAT	1-EGO-150
B2	SAFETY THERMOSTAT	301030042
H1	GREEN SIGNAL LAMP	301130005
H2	RED SIGNAL LAMP	301130004
SEL	SELECTOR SWITCH	301030070



ELECTRICAL AND TECHNICAL INFORMATION

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
TPA0080	TILTING PAN	400V/3PH 50Hz	12000

MODEL	PAN CAPACITY (max.level) litres	Rotation angle the of pan	maximum width of the outlet
TPA0080	80	80°	13.5cm



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.

**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



WARNING

Electric Shock Hazard.

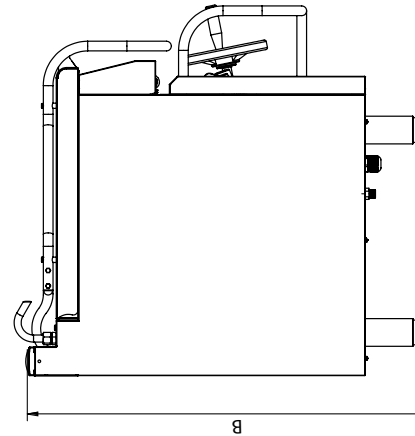
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

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: TPA0080



	A	B	C
PRODUCT CODE	800	960	900
TPA0080			

