



ANVIL

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

- ☐ Full-Service restaurant
- ☐ Coffee Shop / Deli
- ☐ Fast Food Outlet
- ☐ Hotel
- ☐ Bed & Breakfast
- ☐ School Cafeteria

- ☐ Institutional Cafeteria
- ☐ Corporate Catering
- ☐ Private Use
- ☐ Franchisor
- ☐ Convenience Store
- ☐ 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

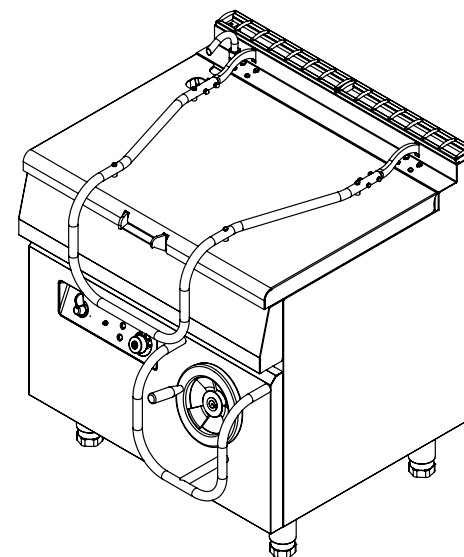
Register your warranty on-line now at www.anvilworld.com

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
GAS TILTING PAN
MODEL: TPA1080 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.

DESCRIPTION OF MODEL

Model	TPA1080	
Gas type	LPG	NG
Gas pressure	2800pa	1200pa
Power output(kW/hr)	21	21
Nozzle size(mm)	1.65	2.5
Dimensions (mm)	800X900X850+60	

IMPORTANT INFORMATION FOR THE INSTALLER

This appliance may only be installed by an LP gas installer registered with the LPGASA. The appliance must be installed with the requirements of SANS10087-1 and any 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.

INSTALLATION

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.

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

- This Tilting pan 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 1.25kPa.
- 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.
- A gas cock must be incorporated in the supply pipe and fitted close to the unit.
- 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.
- Remove all packaging materials and protective film before installation.
- 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 tilting pan requires a minimum airflow of 26m³/min (600ft³/min). 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. There must also be a minimum clearance of 100mm at the rear and sides of the unit and any surfaces in close proximity must be made of, or clad in, non-combustible material.
- The top of the unit must be level and it must be stable. All four feet can be adjusted to get the unit level and all four must be in contact with the floor to ensure the unit is unable to tilt in any direction and possibly spill oil.
- Install an automatic fire extinguisher over the tilting pan and in the exhaust duct. Never direct such extinguishers so as to blow the oil out of the pan.
- The unit has a flue at the top of the panel at the back of the tilt-pan. This discharges at a height of 1.2m and any overhanging objects should be a minimum of 600mm above this. The flue should never be obstructed in any way and there should be no direct connection between the flue and the extractor hood or any kind of channeling directing the exhaust gasses.

CONNECTING THE TILTING PAN TO THE GAS REGULATOR

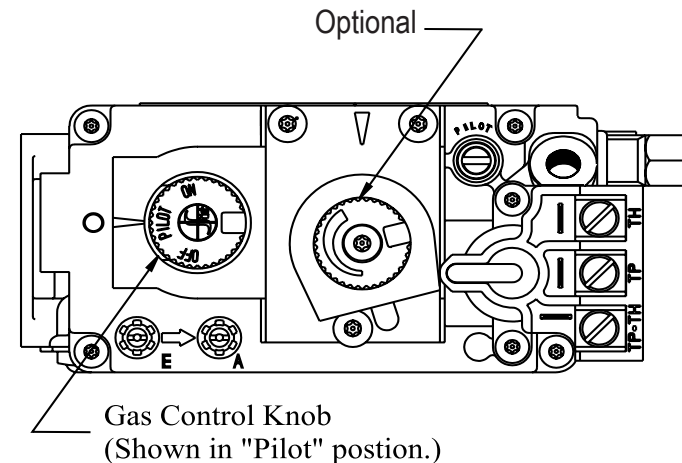
Check O rings and neoprene seals on the regulator.

1. Support the regulator with one hand while aligning the regulator bullnose (threaded part) with the threaded gas outlet on the cylinder valve.
2. Screw regulator hand-wheel ANTI-CLOCKWISE (LEFT-HAND THREAD) into gas outlet.
3. Tighten regulator hand-wheel as tight as possible by hand only.
4. DO NOT USE TOOLS OR LEVERS TO TIGHTEN.
5. 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.
6. 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 appliance. Have a dealer check the appliance.

9G-RS PART LIST			
NO.	PART NAME	PART CODE	UNIT QTY
33	Spindle supporting sleeve	70202005873	1
34	Nut base	803030008002	2
35	Sleeve location bolt	70202005864	8
36	Spindle ring washer	70202005882	2
37	Spindle	70202015355	1
38	Pan swivel	803030008003	1
39	Linkage pivot rod	70202005819	1
40	Door hinge	70201904291	2
41	Linkage pivot rod central spindle	70202005855	1
42	Manifold	70201802973	1
43	Gas test plug	70202200219+70201400246	1
44	Ø 15 Nut	70201400800	1
45	Burner	801030008016	1
46	Chamber	801030008009	1
47	Chimney	801030008008	1
48	Thermocouple	70201700282	1
49	Thermal pile	70201700028	1
50	Pilot(NG)	70201300964	1
50a	Pilot(LPG) Optional		1
51	Pilot nozzle(LPG)	70201501191	1
51a	Pilot nozzle(NG) Optional		1
52	Back plate	802030008082	1
53	Burner nozzle	70201500473	2
54	Jam nut	70201401228	2
55	Nozzle base	70201501373	2
56	Ø 10 Nut	70201400255	3
57	Chimney decoration strip	802030001034	1
58	Outlet pipe	801030008017	1
59	Ø 10 T-junction	70201401028	1
60	Ø 6 Compression ring	70201400728	1
61	Ø6 Nut	70201400919	1
62	Control valve	70202200464	1

LIGHTING THE PILOT

1. STOP! Read the safety information.
2. Lift out the lower Horizontal access panel.
3. Push in gas control knob and turn clockwise to "OFF."
4. Wait five (5) minutes to clear out any gas. Smell for gas, including near the floor. If you then smell gas, STOP! read the safety information. If you don't smell gas, go to the next step.
5. Turn knob on gas control counter clockwise to "PILOT."
6. Push in gas control knob completely and hold. Light with Piezo Igniter button.
7. Continue to hold the control knob in for about (1)minute after the pilot is lit. Release the knob and it will pop back up. Pilot should remain lit. If it goes out repeat steps 3 through 8.
 - If knob does not pop up when released. Stop and immediately call your service technician or gas supplier.
 - If the pilot will not stay lit after several tries, turn the gas control knob to "OFF" and call your service technician or gas supplier.
8. Push in gas control knob and turn counter-clockwise to "ON."
9. Replace the lower Horizontal access panel.
10. Turn on remote switch to ignite fire.



NOTE: Gas control knob cannot be turned from "PILOT" to "OFF" unless knob is pushed in slightly. Do not force.



IS NOT INTENDED FOR USE AS A FRYER

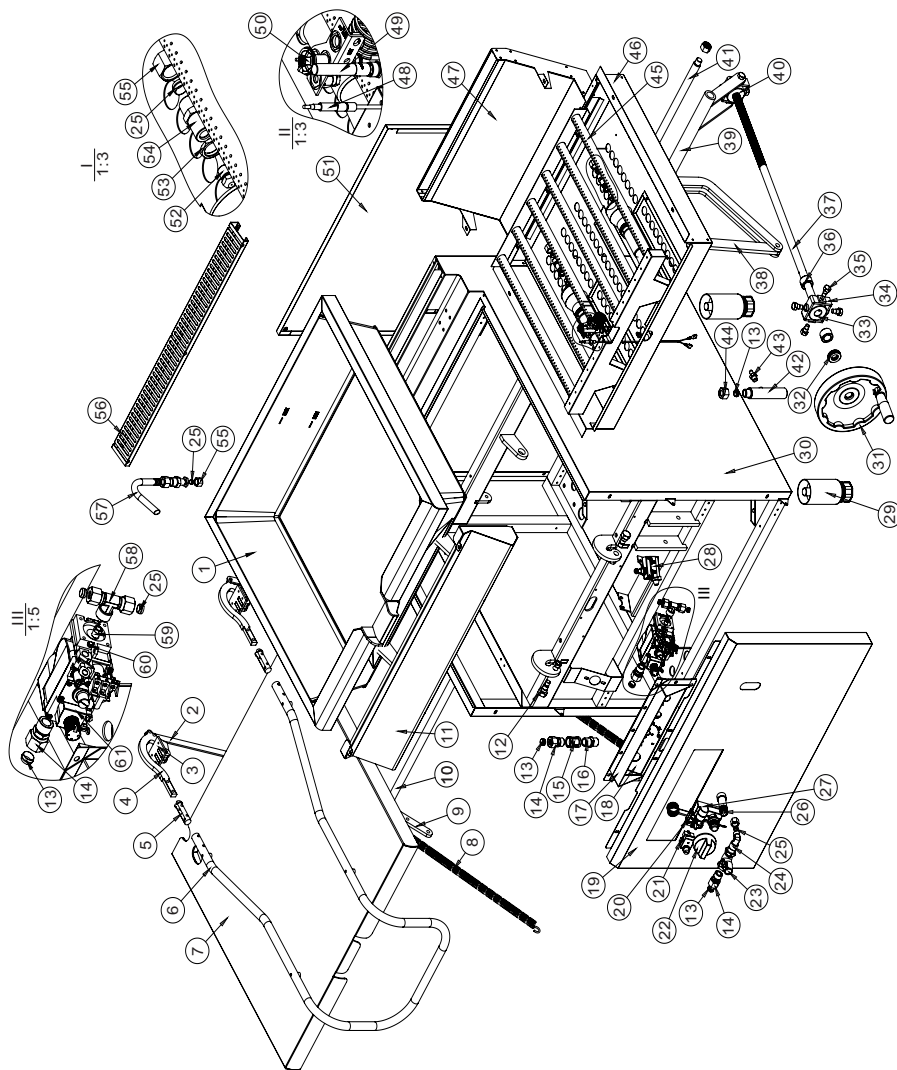
PRECAUTIONS! Do not use coarse salt, because this salt is hard to dissolve and may result in deposits on the bottom of the pan, causing rust. It is advisable to dissolve it in water separately.

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

9G-RS PART LIST			
NO.	PART NAME	PART CODE	UNIT QTY
1	Pan		1
2	Lid handle pull rod	802030008066	2
3	Lid handle pivot	803030008004	2
4	Lid handle swivel	70202018637	2
5	Lid handle connector	70202006055	2
6	Lid handle	70202015364	1
7	Lid		1
8	Spring	70200800591	2
9	Spring connecting rod	802030008067	2
10	Balance pull rod	802030008068	1
11	Front decoration panel	801030008005	1
12	Bolt	70202005755	2
13	Ø 15 Compression ring	70201400791	4
14	Ø 15 Adaptor	70201400773	4
15	Straight joint male thread	70200600373	1
16	Straight joint female thread	70200600400	1
17	Front control panel		1
18	Fascia panel		1
19	Front panel	802030008024	1
20	Thermostat	70100300246	1
21	Hi-limit	70100301982L	1
22	Thermostat knob	70101102800+70101102219	1
23	Water tap	70201900082	1
24	Ø 10 Elbow	70201400937	1
25	Ø 10 Compression ring	70201400664	6
26	Control valve knob	70101102764	1
27	Ignition	70202200446	1
28	Travel switch	70100800819	1
29	Adjustable SS leg	70200900882	4
30	Housing		1
31	Tilting wheel	70200700900	1
32	Bearing	70200400028	1

**EXPLODED DIAGRAM
80L GAS TILTING PAN
TPA1080**



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. Do not use an appliance that is damaged, leaking or which does not operate properly.
3. Ensure that the gas cylinder is connected or changed in well ventilated area, preferably outdoors and away from any source of ignition, such as open flames, and away from other people.
4. Keep gas cylinder away from heat and flames.
5. Ensure that the assembled unit is stable and does not rock.
6. 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.



WARNING

Burn Hazard.

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

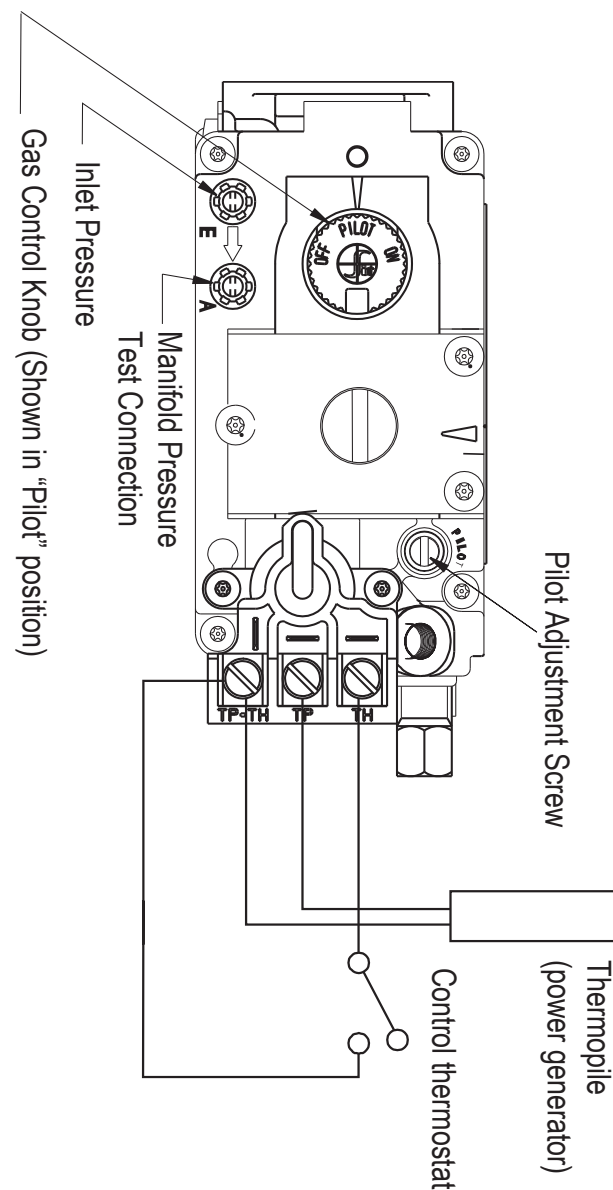
Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling.

7. If there is a leak on your appliance (smell of gas), turn gas off the at the control knob by pressing it in and turning it clockwise to the OFF position.
8. Do not try to detect leaks using a flame. The correct way is to smear the joint with a soapy solution. Where bubbles form it will indicate a gas leak. Immediately turn off the gas supply. Check that all the connections are properly fitted. Re-check with a soapy solution. If a gas leak persists call in a qualified technician or return the product to your dealer for inspection and repair.
9. Do not modify the appliance or use it for anything other than what it has been designed for.
10. During use part of the appliance will become hot, particularly the cooking areas and top. Avoid touching hot parts with your bare hands. The use of oven gloves is recommended.
12. Keep young children away from the appliance at all times.
13. This appliance consumes oxygen and needs ventilation for optimum performance and for the safety of those in close proximity.

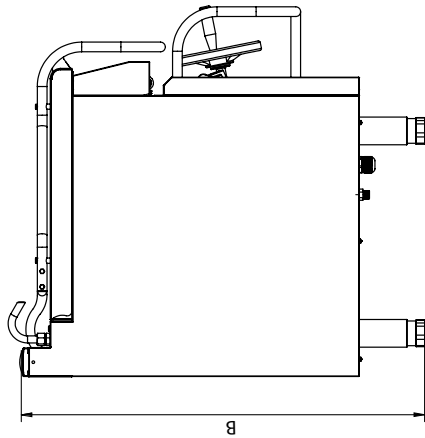


THE TILTING PAN MUST NEVER BE MOVED UNLESS IT HAS BEEN ALLOWED TO COOL TO ROOM TEMPERATURE AND AFTER ALL THE PRODUCT HAS BEEN DRAINED OUT.

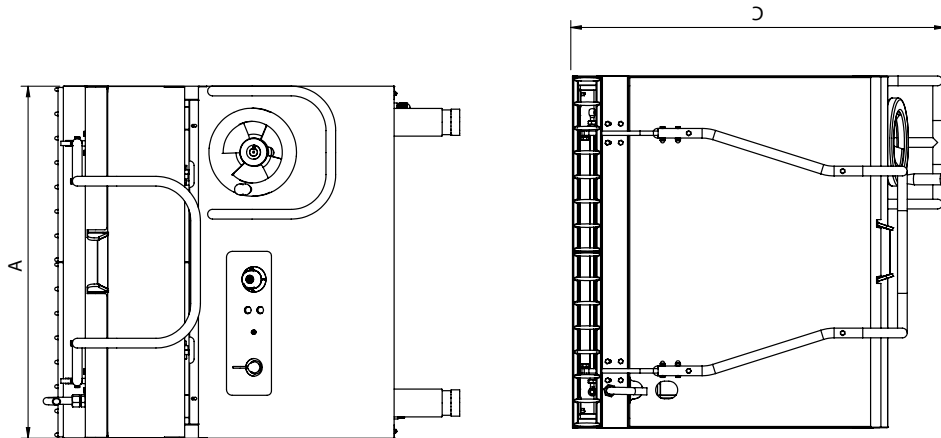
WIRING DIAGRAM 80L GAS TILTING PAN TPA1080



**POSITIONING DIAGRAM
TILTING PAN
MODEL: TPA0080**



	A	B	C
PRODUCT CODE	800	960	900
TPA1080			



NEVER POUR WATER ON A FAT FIRE. A SUITABLE DRY POWDER FIRE EXTINGUISHER MUST BE PLACED CLOSE TO THE BRASING PAN.

NEVER DIRECT A WATER JET AT THE OIL. IF THE OIL IS HOT IT WILL CAUSE AN EXPLOSION.



A DANGER OF SURGE BOILING CAN OCCUR IF THE FOOD TO BE FRIED IS EXCESSIVELY WET OR IF THE FRYING BASKET IS TOO FULL.

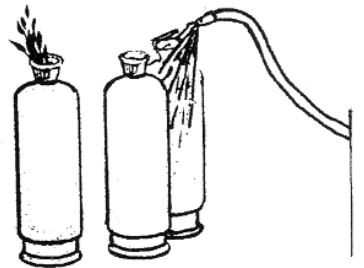
DO NOT OVERFILL THE BASKET AND LOAD IT INTO THE HOT OIL CAREFULLY.

FIRE AT CYLINDERS

(A) Don't panic - Flames from joints near a cylinder are not dangerous in themselves, as long as they do not heat up the cylinder.

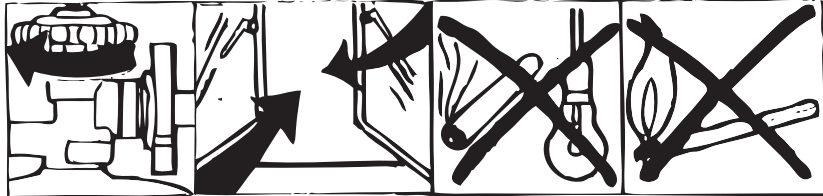
(B) If possible, close the cylinder valve using a wet cloth to protect your hand.

(C) Spray cold water onto cylinders exposed to the fire in order to keep them cool. Use a hose pipe. Keep people away from the area.



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

**DAILY CLEANING**

1. Before cleaning, the unit should be turned off and the gas supply isolated.
2. Allow the PAN to cool completely.
3. Wipe down surfaces with a cloth dipped in soapy water and wrung out.
4. Rinse with clean water and then wipe dry with a clean cloth.



THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMersed IN WATER.



CLEAN THE STAINLESS STEEL PARTS WITH WATER AND SOAP. AVOID THE USE OF DETERGENTS CONTAINING ABRASIVE SUBSTANCES. ALWAYS RINSE WELL AND DRY CAREFULLY AFTER CLEANING. DO NOT USE PRODUCTS CONTAINING AGGRESSIVE CHEMICALS, ACIDS OR PRODUCTS WITH CHLORINE TO CLEAN THE STAINLESS STEEL EVEN IF DILUTED

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.