



ANVIL

Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-PMK0002

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

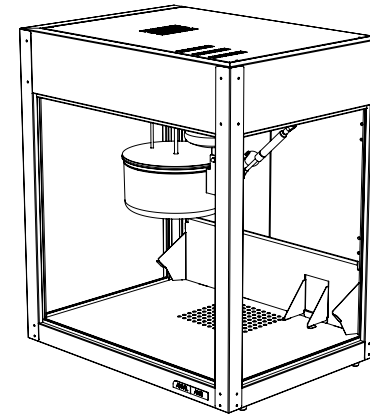
Register your warranty on-line now at www.anvilworld.com

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.

POPCORN MACHINE 16oz



**INSTALLATION OPERATION AND CARE OF
POPCORN MACHINE 16oz
MODEL: PMK0002 R02**

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

1. The popcorn maker is a medium volume electrical appliance suitable for displaying and making popcorn. It is capable of making popcorn at venues such as fairs, cinemas and flea markets.
2. Switch on the illuminated main switch, the internal display/heating lamp will be energized.
3. Lift up the lid on the heating kettle, it will be held in place with a magnet.
4. Switch on the kettle heater. Note that the stirrer motor will also run.
5. Pour approximately 3 tablespoons of cooking oil into the kettle. Allow approximately 8 minutes for the oil to attain operating temperature. (The oil temperature can be tested by adding a few kernels of corn into the hot kettle and waiting until they pop).
6. When the oil has attained optimal cooking temperature as described in point 5 above, pour 400 grams of raw corn into the kettle. Do not make popcorn with the lid open.
7. Within minutes the corn will start to pop and overflow into the base. As soon as the popping ceases, switch off the kettle and tip it to release the balance of the popped corn.
8. Replace kettle to the original position and repeat from step 3, if more popcorn is required.
9. If sufficient popcorn has been produced leave the kettle switched off but leave the main switch on to keep the popcorn warm as well as for display purposes.
10. NOTE! The temperature of the kettle is controlled by a preset thermostat. NO ADJUSTMENT IS POSSIBLE!
11. To prevent carbonisation of the oil when the machine has finished popping it is advisable to keep the lid of the kettle open.



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

CLEANING

1. This unit should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water. Particular care should be taken when cleaning the kettle, to ensure water does not come in contact with the internal element.
2. Wipe off the unit with a dry cloth and wait at least half an hour before re-connecting to the mains outlet.



CLEAN THE 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 CHLORINE AS THIS WILL INVALIDATE THE WARRANTY



ALWAYS ENSURE THAT THE UNIT IS DISCONNECTED FROM THE MAIN SUPPLY BEFORE CLEANING



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 FINISH.



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

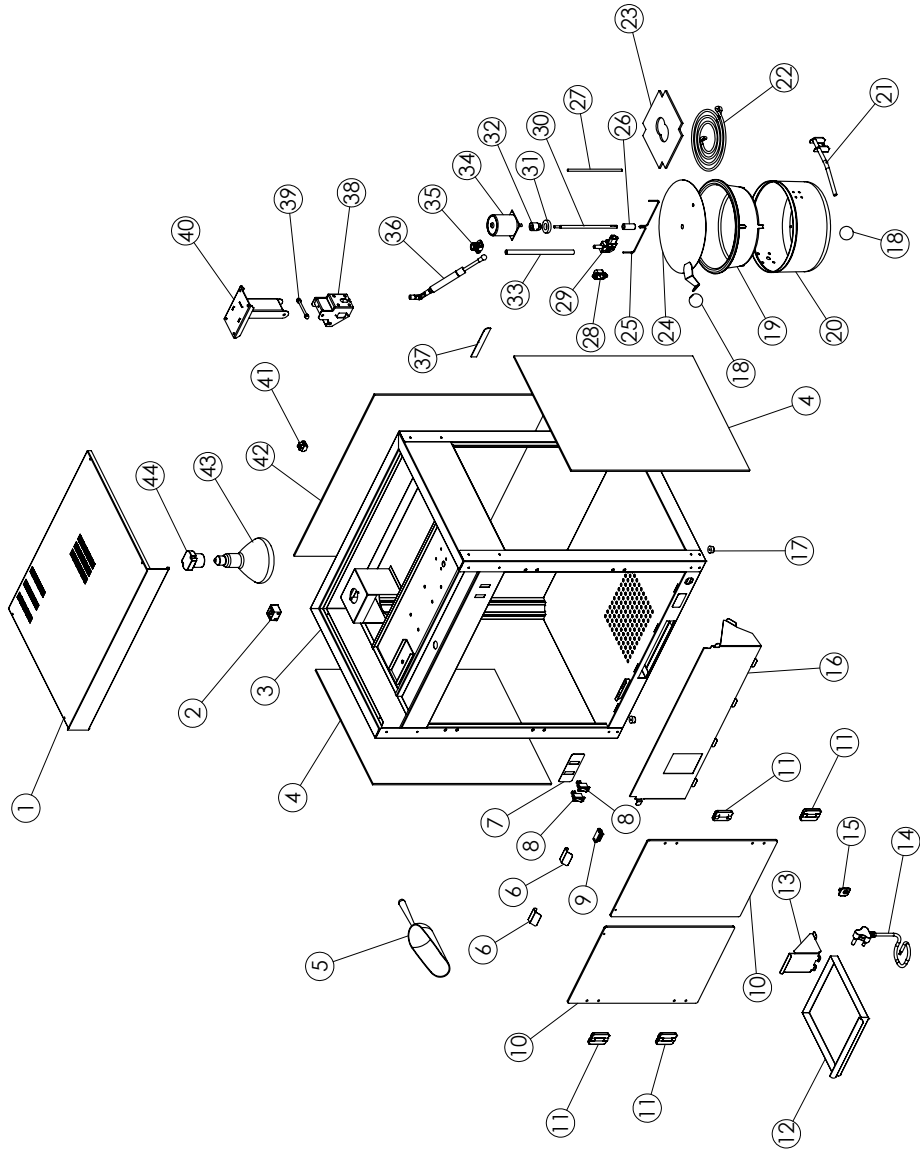
READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. 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.
2. Use the appliances on an individual 15A mains outlet only. **DO NOT OVERLOAD THE CIRCUIT.**
3. This appliance is designed to operate on alternating current only (A.C). **DO NOT CONNECT TO DIRECT CURRENT (D.C)**
4. Ensure that the supply cord does not come into contact with hot surfaces.
5. If the supply cord is damaged, it must be replaced with a new cord assemble available from the suppliers agent.
6. Do not touch moving parts while operating the unit.
7. Supervision is necessary when the appliance is used in close proximity to children.
8. Do not leave kettle lid down, when not in use, with the heater on.
9. Do not operate if equipment has been damaged or is malfunctioning in any way.
10. Care should be taken in working with the hot oil in the kettle as negligence on behalf of the operator can cause serious injury.

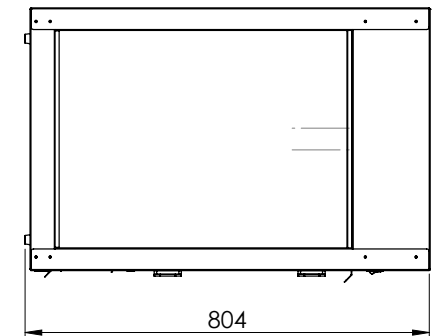
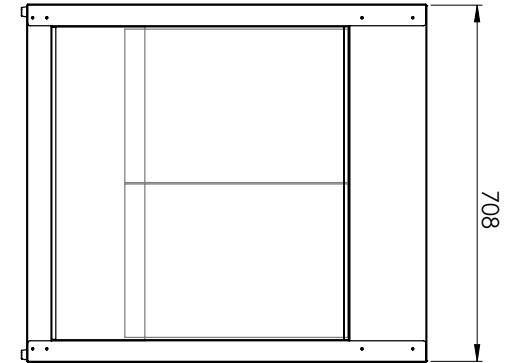
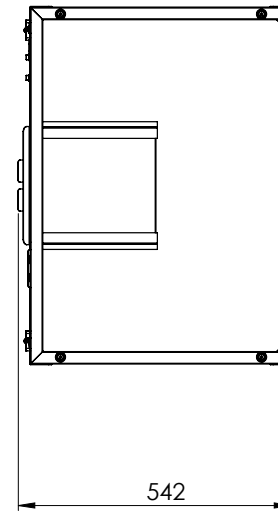
MODEL 16oz POP CORN MACHINE MODEL CODE : PMK0002 R02

Part No.	Description
1	COVER
2	TERMINAL BLOCK
3	TOP WRAP
4	SIDE GLASS (TEMP)
5	SCOOP
6	DOOR HANDLE
7	FACIA STICKER
8	ILLUMINATED ROCKER SWITCH
9	DOOR MAGNET
10	PERSPEX DOOR
11	DOOR HINGE
12	KERNEL TRAY
13	MINI HATCH
14	MAINS CABLE
15	CABLE GLAND
16	SERVING HATCH
17	RUBBER FOOT
18	KNOB
19	KETTLE CASTING
20	POT
21	POT HANDLE
22	1800W ELEMENT
23	MILL BOARD
24	POT LID
25	S/STEEL WIRE PADDLE
26	STIRRER WEIGHT
27	LID GUIDE
28	IEC CONNECTOR
29	IEC PLUG
30	STIRRER SHAFT
31	LID MAGNET
32	LID MAGNET BOSS
33	CABLE SPRING
34	MOTOR
35	GRIPPER GLAND
36	GAS LIFT
37	ANVIL AXIS LOGO
38	POT BRACKET 01
39	POT PIVOT
40	POT BRACKET 02
41	2 WAY TERMINAL BLOCK
42	FRONT GLASS (TEMP)
43	250Watt LAMP - SATIN IR (WHITE/CLEAR)
44	LAMP HOLDER

**EXPLODED DIAGRAM
POPCORN MACHINE
PMK0002 R02**



**POSITIONING DIAGRAM
POPCORN MACHINE
PMK0002 R02**



ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTAGE (V/Hz)	POWER (W)
PMK0002	POPCORN MACHINE	230/50	1770



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 ADJACENT TO THE INCOMING CABLE ENTRY.

**WIRING DIAGRAM
MODEL:POPCORN MACHINE
MODEL CODE: PMK0002 R02**

LEGEND	DESCRIPTION	PART NUMBER
S1/S2	ILLUMINATED ROCKER SWITCH	1-17TAF
L1	INFRA RED LAMP 250W	1-LB-PMK0002
B1	THERMOSTAT	1-THER-PMK001-3
B2	THERMAL SAFETY FUSE	1-THER-PMK001-2
E1	KETTLE ELEMENT 1800W/230V	5-1800W-PMK0002
M	MOTOR 25W	1-MOT-PMK0001A

