



ANVIL

Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-TSH1001

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

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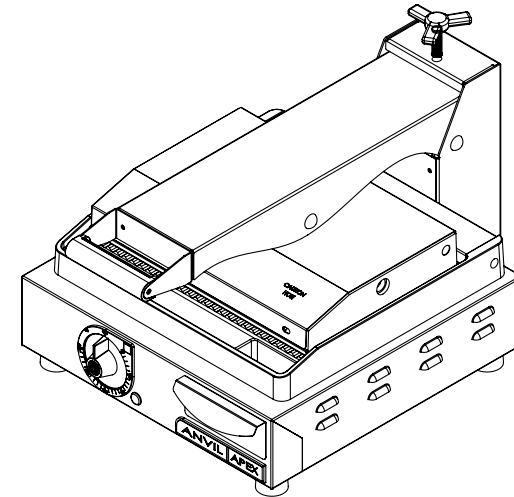
NO WEB ACCESS

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-TSH1001

HEAVY DUTY SANDWICH PRESS



**INSTALLATION OPERATION AND CARE OF
HEAVY DUTY SANDWICH PRESS
MODELS: TSH1001**

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.

SETUP INSTRUCTIONS

- The sandwich press is a heavy-duty electrical appliance capable of toasting a variety of bread products and sandwiches.
- It can also be used to grill steaks and various other meat products. The temperature is thermostatically controlled between the range of 50°C and 250°C.
- The thermostat also acts as the 'ON' and 'OFF' switch.
- A signal lamp adjacent to the thermostat indicates when the heating elements are energized.
- Install the sandwich press in the most convenient location for ease of cleaning, maintenance and general operation.
- Buttering both sides of the sandwich will prevent the sandwich from sticking as well as giving a golden brown finish to the end product.
- With use, the plates of the toaster become 'naturally' conditioned to create a non-stick surface. Use of tinfoil or other coverings will not only impede the conditioning process, but may also affect performance.



Use of tinfoil creates excessive heat build up in the unit and will cause premature failure of the elements. The use of tin foil will invalidate the warranty.



Best results achieved for sandwiches

NOTES

BURNING IN

1. Before using the sandwich press turn the control knob to 250°C and close the lid, allowing the toaster to 'burn in' for ± 30 minutes. You will notice smoke appearing due to the internal protective insulation burning in. This is normal.
2. After the 30 minute burning in time has elapsed, turn the sandwich press down to operating temperature of ± 200°C and grease plates generously with butter or oil. Never allow excess fat or oil to build up as this will result in build-up of carbon on the plates. This can be removed with a scraper or grill brick.



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.

CLEANING

1. Always ensure that the sandwich press is disconnected from the main power supply before cleaning.
2. The sandwich press should not be cleaned with a water jet or immersed in water. Use a damp cloth or sponge dipped in soapy water, whilst the plates are still warm. For stubborn foods stuck to the plate oven cleaner may also be used.
3. Wipe off the sandwich press with a dry cloth and wait at least half an hour before connecting to the mains outlet.
4. A fat tray, positioned at the front of the unit, catches grease and should be emptied periodically depending on the usage of the griller. Before emptying, ensure that the grease has cooled down to prevent skin burns or any other damage.



THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED IN WATER. ONLY USE A LIGHT GAUGE STEEL WOOL ON THE CASTING PLATES IF NECESSARY, AND NEVER ON THE BODY.

SAFETY



WARNING

Burn Hazard.

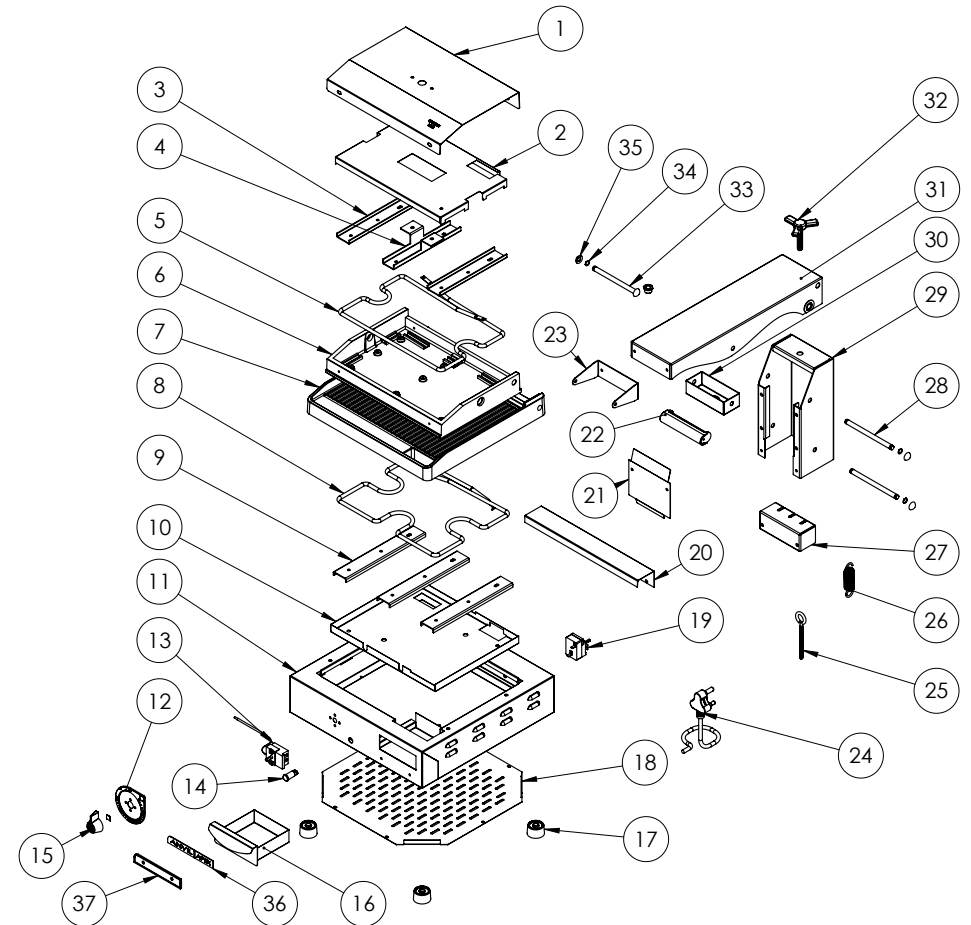
Do not touch hot food, liquid or heating surfaces while equipment is heating or operating.

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

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 walls, 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 must be paid to fire prevention regulations.
2. The appliance is designed to operate on alternating current (A.C.) only. **DO NOT CONNECT TO DIRECT CURRENT (D.C.).**
3. Care should be taken when operating the units as there will be HOT SURFACES which can cause serious burns.
4. Ensure that the power supply cord does not come into contact with hot surfaces.
5. Supervision is necessary when the appliance is used in close proximity to children.
6. If the supply cord is damaged it must be replaced with a new cord assembly available from the suppliers agent.
7. Use only earthed outlets matching the serial plate voltage.
8. Use equipment in a flat level position.
10. Do not operate unattended
11. The equipment may be hot, even though the pilot light is not on.
12. Do not operate if equipment has been damaged or is malfunctioning in any way.

EXPLODED DIAGRAM HEAVY DUTY SANDWICH PRESS TSH1001

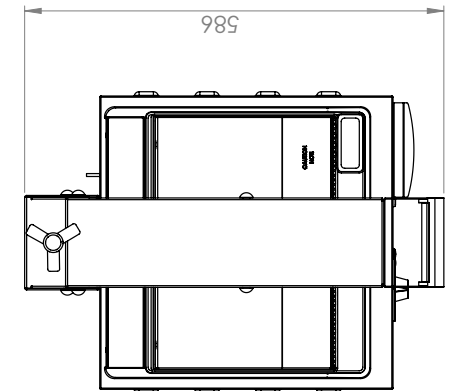
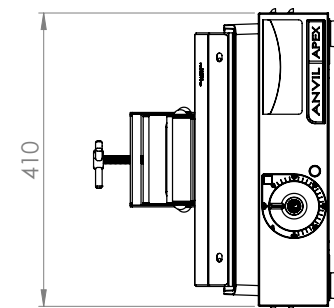
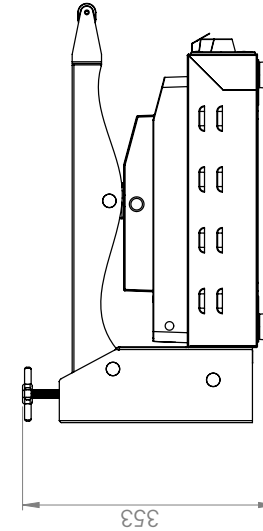


To reduce the risk of fire the appliance is to be installed in non-combustible surroundings only with no combustible material within 450mm of the front, sides or rear of the appliance or within 1000mm above the appliance.

**PARTS LEGEND
HEAVY DUTY SANDWICH PRESS
TSH1001**

ITEM	Part No.	Description
1	82-TSH1-SS-TPCOV	LID
2	82-TSH1-MS-ECOV	TOP ELEMENT COVER
3	82-TSH-MS-TECLA	TOP ELEMENT BRACE
4	82-TSH1-MS-ILSB	INNER LID SECURING BRACKET
5	5-1500W-TSH0001	TOP ELEMENT
6	7-TTC-TSH0001	TOP CASTING FLAT
7	7-BTC-TSH0001	BOTTOM CASTING FLAT
8	5-1900W-TSH0001	BOTTOM ELEMENT
9	82-TSH-MS-ELCOV	BOTTOM ELEMENT BRACE
10	82-TSH1-MS-ECOV	BOTTOM ELEMENT COVER
11	82-TSH1-SS-BDYAS	BODY ASSEMBLY
12	4-BEZ-CGA0008	THERMOSTAT BEZEL 250 DEG
13	1-THERMO-TO-TEF	CONTROL THERMOSAT
14	1-PL-GP	PILOT LIGHT
15	3-KNOB-LEVER	LEVER KNOB
16	82-TSH1-SS-FTRAY	FAT TRAY
17	3-L-RDS	FOOT
18	82-TSH1-MS-BTCOV	BOTTOM COVER
19	1-EGO-SAF-OVEN	SAFETY THERMOSTAT
20	82-TSH-SS-RSCOV	CASTING COVER
21	82-TSH1-SS-ARMCV	HINGE POST COVER
22	3-TOASTER-HAND	PLASTIC HANDLE
23	82-T12-SS-HAFRT	HANDLE
24	2-PC-CE-CP	POWER CORD
25	14-M5/85-EB-MS	M5x85 EYE BOLT X3
26	7-PANINI-SPRING	SPRING X3
27	82-TSH1-SS-SBRKT	SPRING BRACKET
28	6-HPB-TSH1001	HINGE POST BAR X2
29	82-TSH1-SS-LDARM	HINGE POST
30	82-TSH1-SS-LBRKT	LID BRACKET
31	82-TSH1-SS-LIDHN	LID ARM
32	3-KNOB-TSH1001	ADJUSTMENT KNOB
33	6-AB-TSH1001	LID ARM BAR
34	14-CIRCLIP-10MM	10MM CIRCLIP
35	14-10MM-STARLOCK	M10 STARLOCK X6
36	4-DL-L-APEX	APEX DOME LABEL
37	4-BEZ-BADGE	BADGE BEZEL

**POSITIONING DIAGRAM
HEAVY DUTY SANDWICH PRESS
TSH1001**



ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
TSH1001	HEAVY DUTY SANDWICH PRESS FLAT PLATES	230/50	3400



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 SAFETY THERMOSTAT RESET.

WIRING DIAGRAM HEAVY DUTY SANDWICH PRESS MODEL CODE: TSH1001

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERMO-TO-TEF
B2	SAFETY THERMOSTAT	1-EGO-SAF-OVEN
E1	TOP ELEMENT 1500W/230V	5-1500W-TSH0001
E2	BOTTOM ELEMENT 1900W/230V	5-1900W-TSH0001
H1	CONTROL PILOT LIGHT	1-PL-GP

