



**ANVIL**

# Installation, Operation and Care Manual

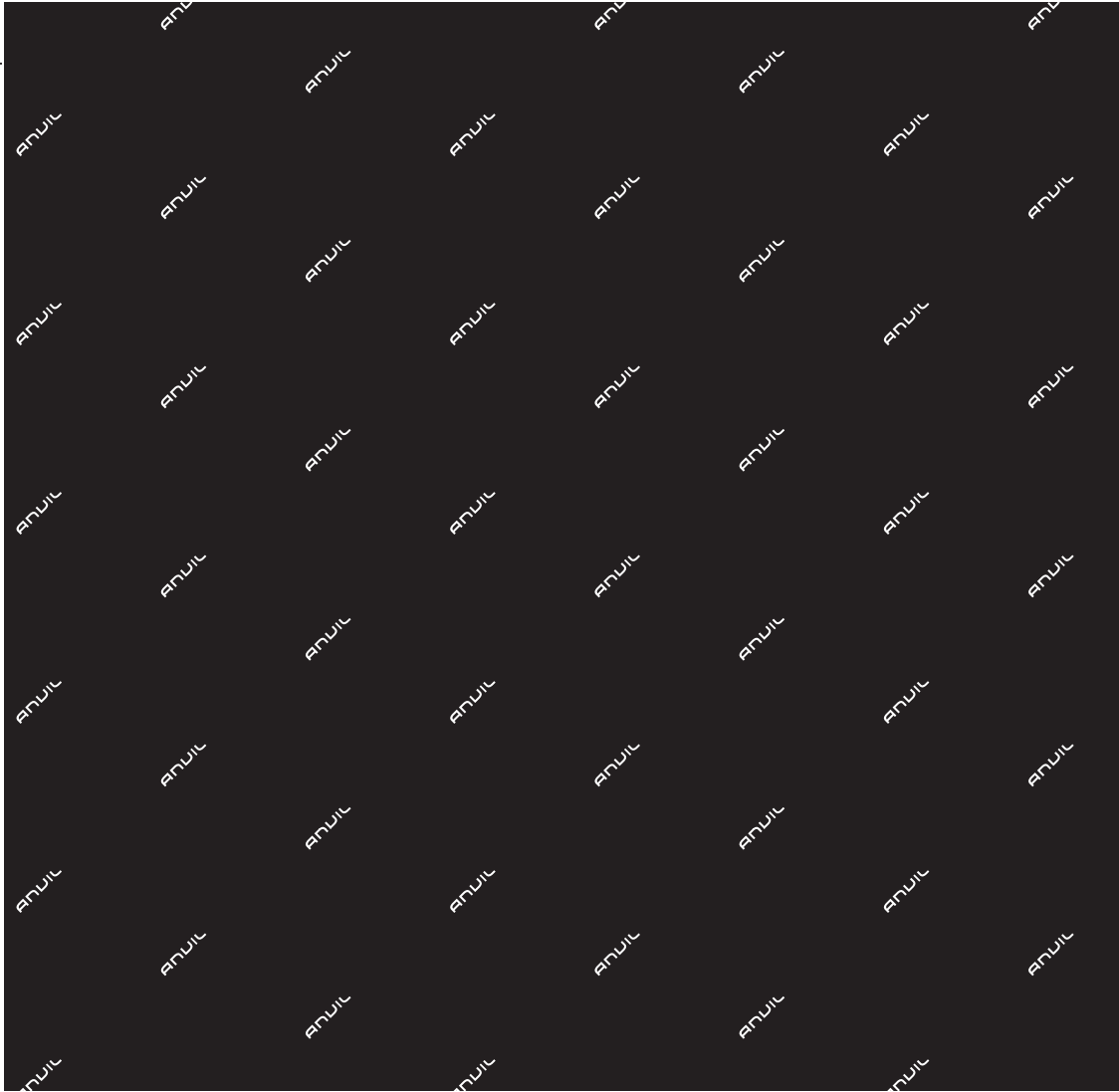


SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-VTA0001

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](http://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](http://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](http://www.anvilworld.com)

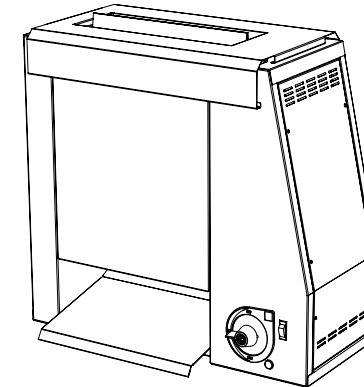
### NO WEB ACCESS

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.**

4-INS-VTA0001

## VERTICAL BUN TOASTER



**INSTALLATION AND SERVICING OF  
VERTICAL BUN TOASTER  
MODEL: VTA0001**

## 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 vertical toaster is a heavy-duty electrical appliance capable of toasting a variety of bread products.
- The temperature is thermostatically controlled between the range of 50°C and 300°C.
- A signal lamp adjacent to the thermostat indicates when the heating elements are energized.
- Install the vertical toaster in the most convenient location for ease of cleaning, maintenance and general operation.
- The vertical toaster has an exit chute that can be set for front or rear access.
- The teflon sheet provided must be fitted over the heating plate to prevent buns from sticking.

## SPECIFIC OPERATING INSTRUCTIONS

- The vertical toaster is capable of toasting on two sides simultaneously. Each side can be adjusted separately to accommodate the heel or crown of the bun.

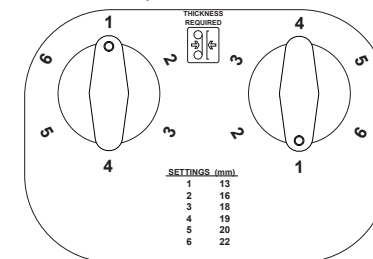


Do not use tinfoil as a substitute for the teflon sheet. This will create excessive heat build up in the unit, cause the buns to stick and a risk of fire. This will lead to premature failure of the elements. The use of tin foil will invalidate the warranty.

## SPECIFIC OPERATING INSTRUCTIONS

- The gap between the conveyor and heating plate is adjusted by rotating the adjuster knobs located on the left side of the unit. See figure 1. The number 6 indicates the largest gap and the number 1 indicates the smallest gap. The gap should be set so as to apply enough pressure on the face of the bun to ensure good contact with the heating plate but not too tight so as to deform the bun.
- The temperature is thermostatically controlled between the range of 50°C and 300°C. This is indicated on the control panel as a scale of 1 to 7 where the number 7 will be the maximum and apply the most browning to the bun.
- A signal lamp adjacent to the thermostat indicates when the heating elements are energized. When the unit has reached the set temperature the lamp will go out. On initial start up this will take  $\pm 15$  minutes, wait until lamp has gone out before toasting.
- In the event of overheating, there is a safety thermostat that will automatically switch off the unit. This thermostat is located at the rear of the unit near the power cord entry. To reset the unit, unscrew the cap and press in the pin.
- The Teflon sheet ensures that the buns pass smoothly over the heating plate. The unit should not be operated without the sheet in place. When the Teflon sheet is worn or damaged it should be replaced, spare sheets are available from the suppliers agent.
- The vertical toaster has an exit chute that can be set for front or rear access. There are studs provided for positioning the exit chute on the toaster body.
- There is a micro switch fitted that ensures the unit will not operate without the top lid. Ensure that the side panels and top lid are securely fitted and positioned before use.

Figure 1.





## 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

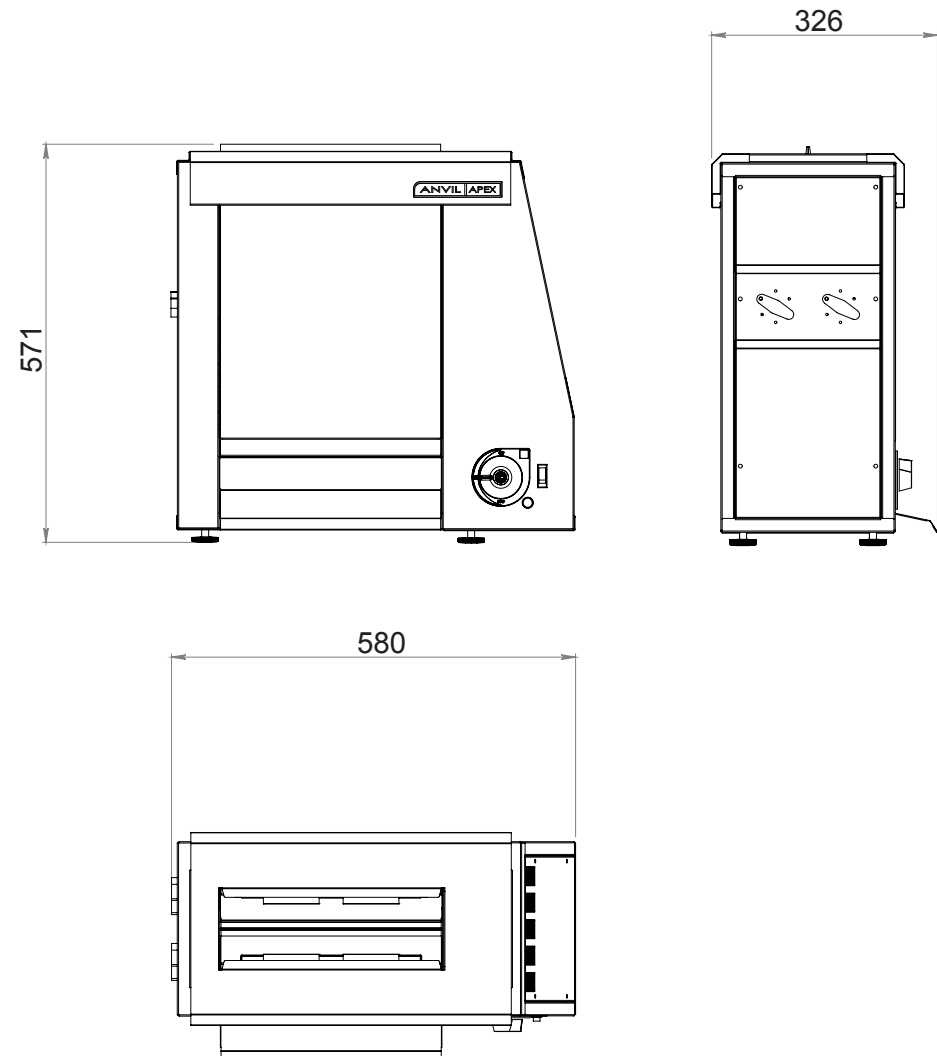
1. Always ensure that the toaster is disconnected from the main power supply before cleaning.
2. The toaster should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
3. The top panel and side covers can be removed for access to the conveyor.
4. Wipe off the toaster with a dry cloth and wait at least half an hour before connecting to the mains outlet.

## SAFETY

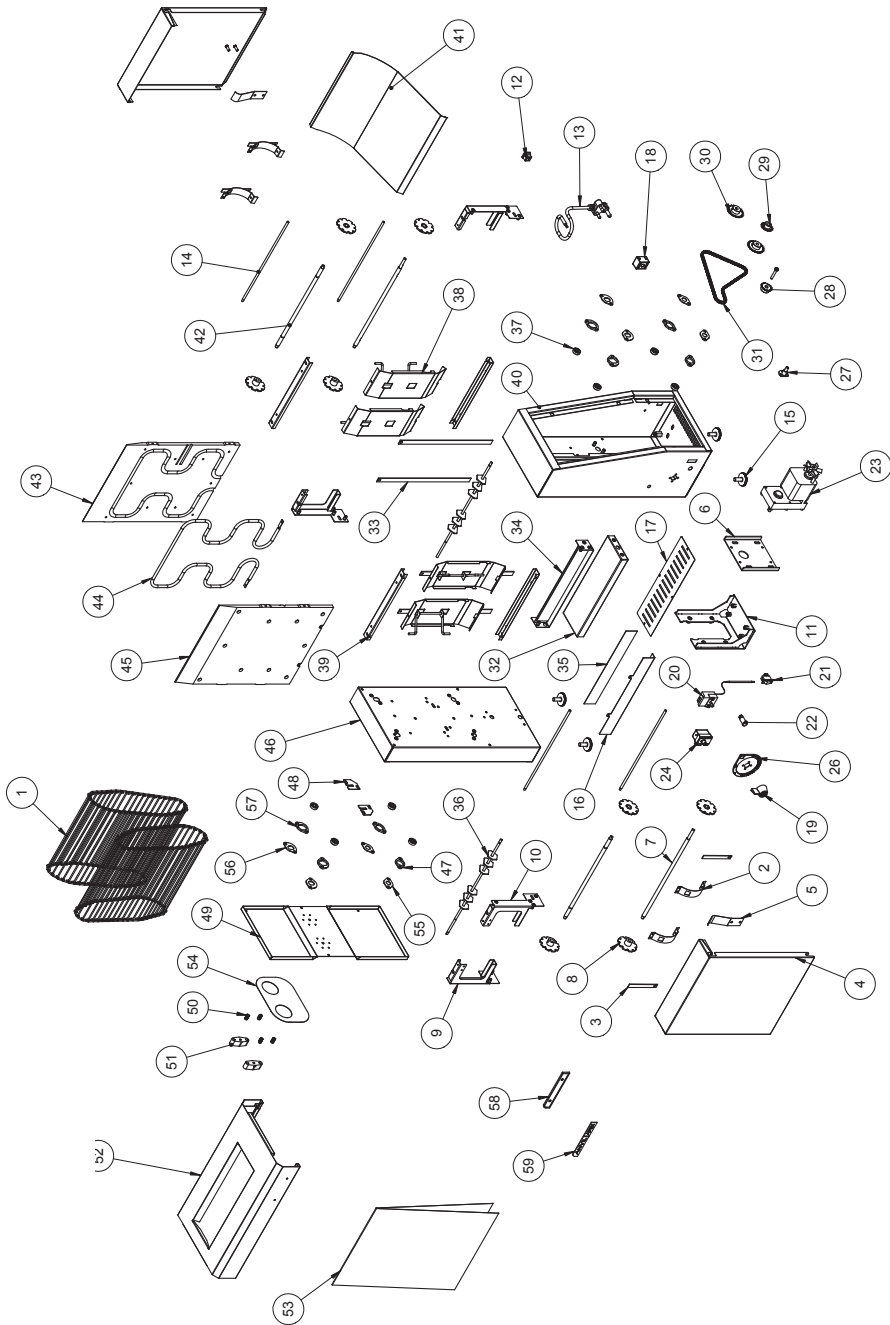
### READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

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

## POSITIONING DIAGRAM VERTICAL TOASTER VTA0001



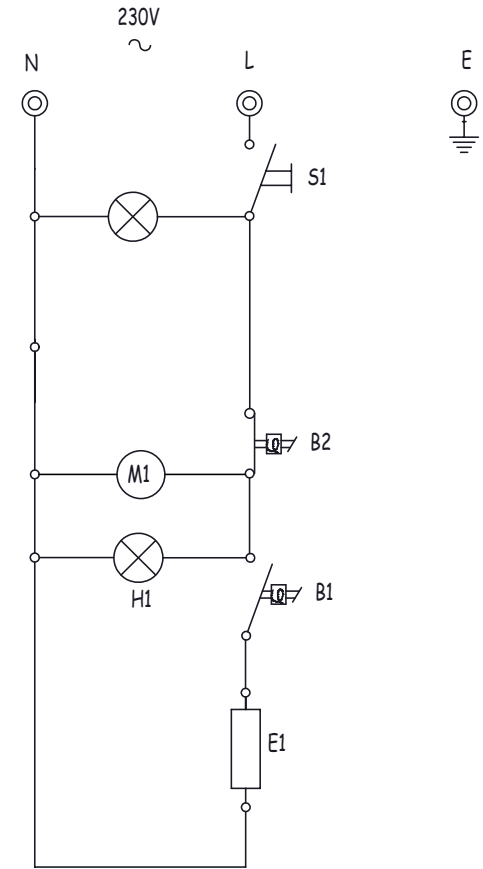
**EXPLODED DIAGRAM  
VERTICAL TOASTER  
VTA0001**



**ELECTRICAL CONNECTION INFORMATION**

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
VTA0001	VERTICAL TOASTER	230/50	2000

**WIRING DIAGRAM  
VERTICAL TOASTER VTA0001**



## WIRING DIAGRAM LEGEND VERTICAL TOASTER VTA0001

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT	1-THERM-TOASTER
E1	ELEMENT - 2000W / 230V	5-2000W-VT
H1	PILOT LAMP FOR THERMOSTAT	1-PL-GP
S1	MAIN SWITCH	1-17-TAF
M1	ROTISSERIE MOTOR	1-GMOT-CGA0016
B2	SAFETY THERMOSTAT	1-EGO-SAF-OVEN



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.



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

## LEGEND VERTICAL TOASTER VTA0001

Part No.	SCE Part No.	Description
1	10-CLNK-VTA0001	CONVEYOR WIRE LINK
2	82-VTA-SS-OTEN	OUTER TENSIONER
3	3-TEF/S-VTA0001	TEFLON TENSIONER SHORT
4	82-VTA-SS-OCASS	OUTER COVERS
5	82-VTA-SS-OCTEN	OUTER COVER TENSIONER
6	82-VTA-SS-MPLTE	MOTOR PLATE
7	6-DRIVES-VTA0001	DRIVE SHAFT
8	6-CSA-VTA0001	CONVEYOR SPROCKET
9	82-VTA-SS-LTBKT	LEFT TENSION BRACKET
10	82-VTA-SS-RTBKT	RIGHT TENSION BRACKET
11	82-VTA-SS-MCHAS	MOTOR CHASSIS
12	3-SR-1.5	STRAIN RELIEF
13	2-PC-CE-GEN	POWERCORD
14	6-SUPPB-VTA0001	SUPPORT BAR
15	3-ADJ-PF	ADJUSTABLE FOOT
16	82-VTA-SS-ELECV	ELEMENT COVER
17	82-VTA-MS-BOTPN	BOTTOM PANEL
18	3-FF-CB	CONNECTOR BLOCK
19	3-KNOB-LEVER	LEVER KNOB
20	1-THERM-TSA7009	CONTROL THERMOSTAT
21	1-17TAF	ILLUMINATED ROCKER SWITCH
22	1-PL-BMA0001	PILOT LAMP RED
23	1-GMOT-CGA008	ROTISSERIE MOTOR
24	1-EGO-SAF-OVEN	SAFETY RESET THERMOSTAT
25	82-VTA-SS-RHSCV	RIGHT SIDE PANEL
26	4-BEZ-CGA0008	BEZEL 50-250
27	6-IDLER-VTA0001	IDLER SHAFT
28	6-IDLEP-VTA0001	IDLER PULLEY
29	7-MS-17T-ID10	MOTOR SPROCKET 17 TOOTH
30	7-MS-23T-VTA	DRIVE SPROCKET 23 TOOTH
31	7-DC-VTA0001	DRIVE CHAIN 04B 49 LINK
32	82-VTA-SS-BPANL	BASE PANEL
33	3-TEF/L-VTA0001	TEFLON TENSIONER LONG
34	82-VTA-SS-ECB	ELEMENT COVER BOX
35	6-IBT-VTA0001	INSULATOR PAD
36	82-VTA-SS-WCASS	WIDTH CAM
37	7-BEAR-608ZZR	SHAFT BEARING
38	82-VTA-SS-TPCASS	TENSION PLATE
39	82-VTA-SS-ALPLT	ADJUSTER LOCK PLATE
40	82-VTA-SS-RHSBAS	RIGHT BOX
41	82-VTA-SS-CHUTE	EXIT CHUTE
42	6-IDSHF-VTA0001	IDLE SHAFT
43	6-PRP-VTA0001	PLATEN RIGHT SIDE
44	5-2000W-VTA0001	HEATING ELEMENT
45	6-PLP-VTA0001	PLATEN LEFT SIDE
46	82-VTA-SS-LHSBAS	LEFT SIDE BODY
47	82-VTA-SS-BCLMP	BEARING CLAMP
48	82-VTA-SS-CAPLT	CAM ADJUSTER PLATE
49	82-VTA-SS-LSCOV	LEFT SIDE COVER
50	7-BSP-CGA2008	M8 SPRING BALL SCREW
51	6-AKT-VTA0001	ADJUSTER KNOB
52	82-VTA-SS-TCVAS	TOP COVER
53	3-VTA-COFLON	TEFLON SHEET
54	4-FASCIA-VTS	ADJUSTER FASCIA PANEL
55	82-VTA-MS-BHOLD	BEARING HOLDER
56	82-VTA-MS-TBHLD	TOP BEARING HOLDER
57	82-VTA-SS-TBCLP	TOP BEARING CLAMP
58	4-BEZ-BADGE	BADGE BEZEL
59	4-DL-L-APEX	DOMED LABEL APEX