

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 one year 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 Limitation any implied Warranty of Merchantability or Fitness for Purposes 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 voids this Warranty.



www.anvilworld.com



IMPORTANT

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 faxing it to the ANVIL office in the country of purchase.

Failure to do so will invalidate your warranty.

4-INS-POK0003



INSTRUCTION MANUAL

CONVEYOR PIZZA OVEN

POK0003

POK0004

www.anvilworld.com



INSTALLATION, OPERATION AND CARE OF :**PIZZA CONVEYOR OVEN MODEL NO: POK0003, POK0004**

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.

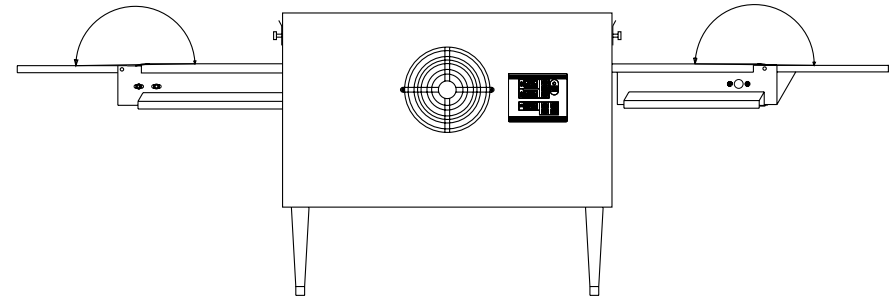


IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE OF THE UNIT AS FOUND ON THE SERIAL PLATE. THE SERIAL PLATE IS LOCATED AT THE REAR OF THE UNIT ADJACENT TO THE INCOMING CABLE ENTRY.

GENERAL INSTALLATION AND OPERATION INSTRUCTIONS:

1. This conveyor pizza oven has been specifically designed for the continuous baking of pizzas or similar product. It can also be used for a variety of other cooking functions, such as melting cheese and reheating frozen dishes.
2. Before operating this unit thoroughly clean as described in the cleaning section of this leaflet.
3. Position the unit in the desired location and unfold the discharge and loading platforms as detailed below :-

NOTES



It is advisable to keep these platforms in the closed position when the unit is not in use. The unit is provided with adjustable flaps either side of the heating chamber. These should be adjusted to allow the product to be baked or cooked easy access into the heating chamber. Obviously, the bigger the gap the bigger the heat loss, so it is advisable to keep the distance to a minimum.

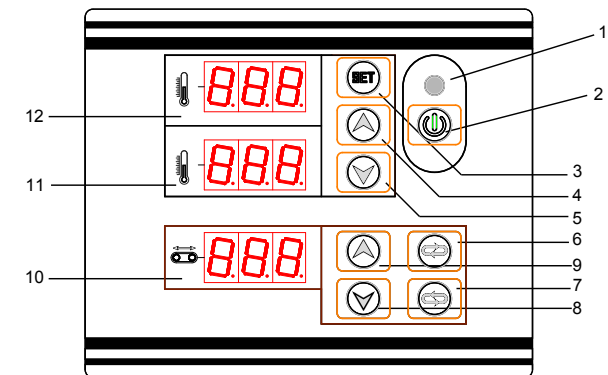


Figure 1.

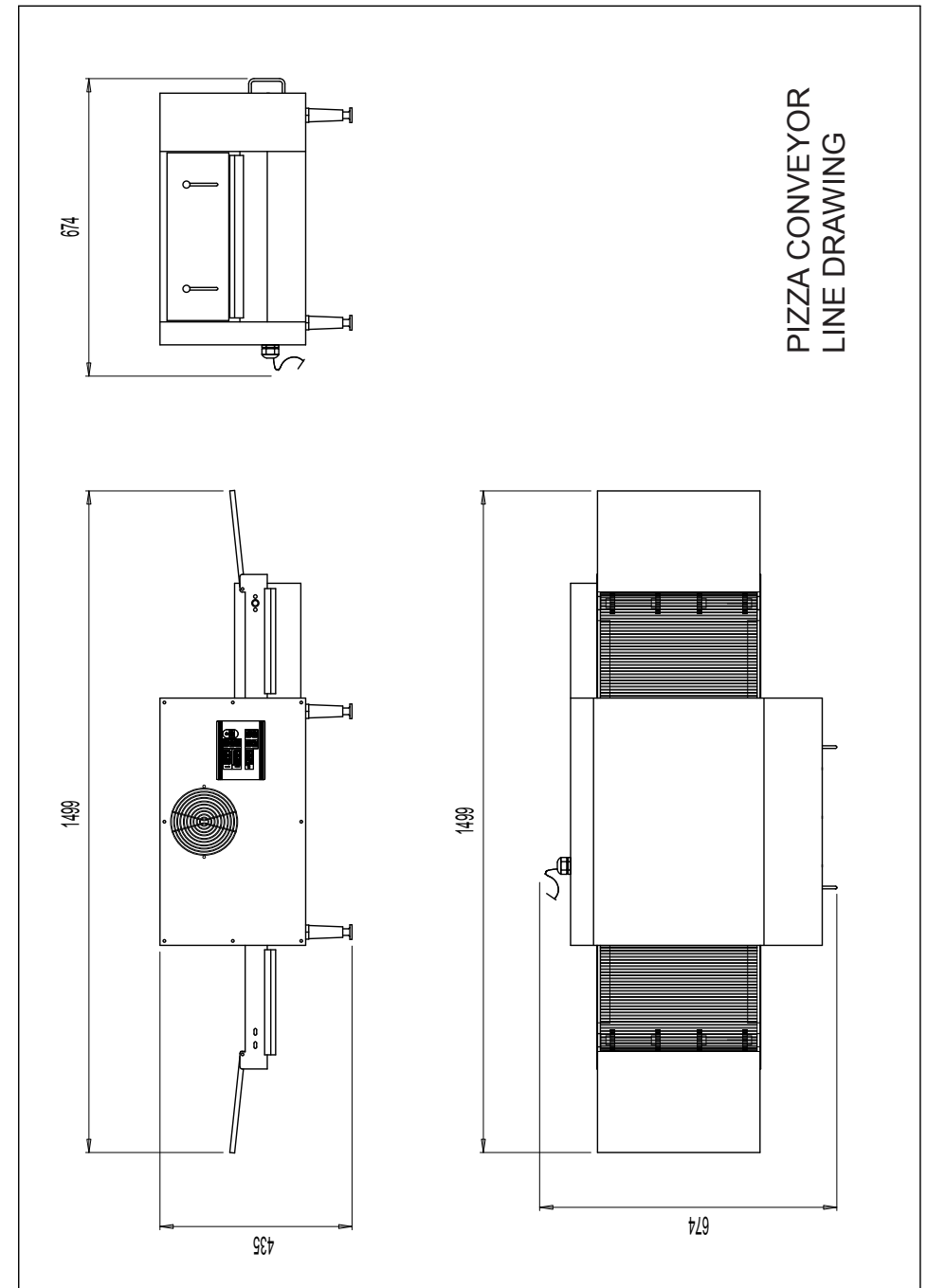
- | | |
|-----------------------------|---------------------------|
| 1 LED indicator | 7 Anti-clockwise rotation |
| 2 Power on /off | 8 Decreasing of speed |
| 3 Temperature setting | 9 Increasing of speed |
| 4 Increasing of temperature | 10 Display of speed value |
| 5 Decreasing of temperature | 11 Bottom power input |
| 6 Clockwise rotation | 12 Top power input |

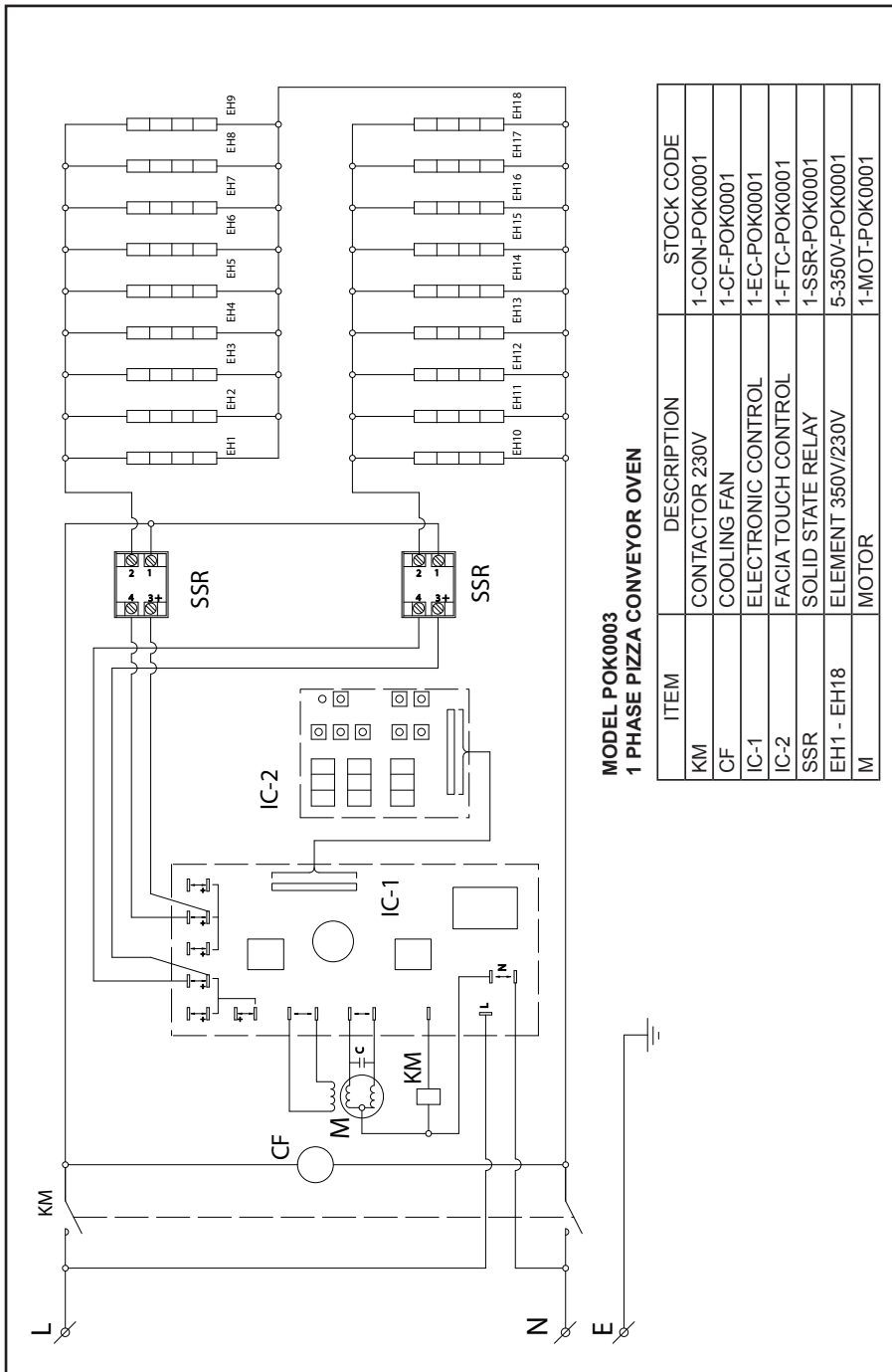
4. The unit is provided with a number of control functions as detailed in Fig.1
 - i. The main switch controls the power to the unit and when in operation the power light will be on.

- ii. The unit is provided with individual variable heat controls for the bottom and top element banks. The settings are very dependant on the nature of the product to be processed. Some products may require more top heat than bottom heat. It is advisable when the correct heat settings have been achieved to keep these on record for future reference when processing a particular product. the heat input for the top and bottom elements can be set as follows. Press the SET key. The flashing digits indicate which section can be adjusted. By using the increase or decrease arrows set to the desired value. After 8 seconds the set value is memorised. Press the SET again and the other section can be adjusted as above.
- iii. The conveyor speed control determines the length of time the product remains in the heated area. Obviously, this is a factor influenced by the oven temperature. Again it is advisable when the correct speed setting has been achieved to keep this on record for future reference when processing a particular product. To adjust the conveyor speed simply use the increase or decrease keys on the panel. The speed selected is memorised after 8 seconds.
- iv. The conveyor is provided with a reversing switch. This can be used to control the direction of the conveyor belt. This would enable the unit to be loaded or unloaded from either side depending on preference.

When using the machine select the desired control positions and allow approximately 5 minutes for operating temperature to be attained. During quiet periods when the machine is not in use but is required on standby it is advisable to turn down the heat settings to save energy.

This unit is provided with three removable crumb trays. They are mounted below the conveyor belt and are easily removable for cleaning. They should be assembled into the machine in the reverse order.





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

When removed dispose of the crumbs and wash the trays in hot water and dry properly.

CLEANING:

1. Always ensure that the unit is disconnected from the power supply before cleaning.
2. At the end of each grilling cycle clean the inside of the cooking chamber thoroughly
3. Using a mild detergent. The drip tray and baskets are removable to assist cleaning.

SPECIFIC CLEANING INSTRUCTIONS

The following applies to cleaning of the conveyor belt only:-

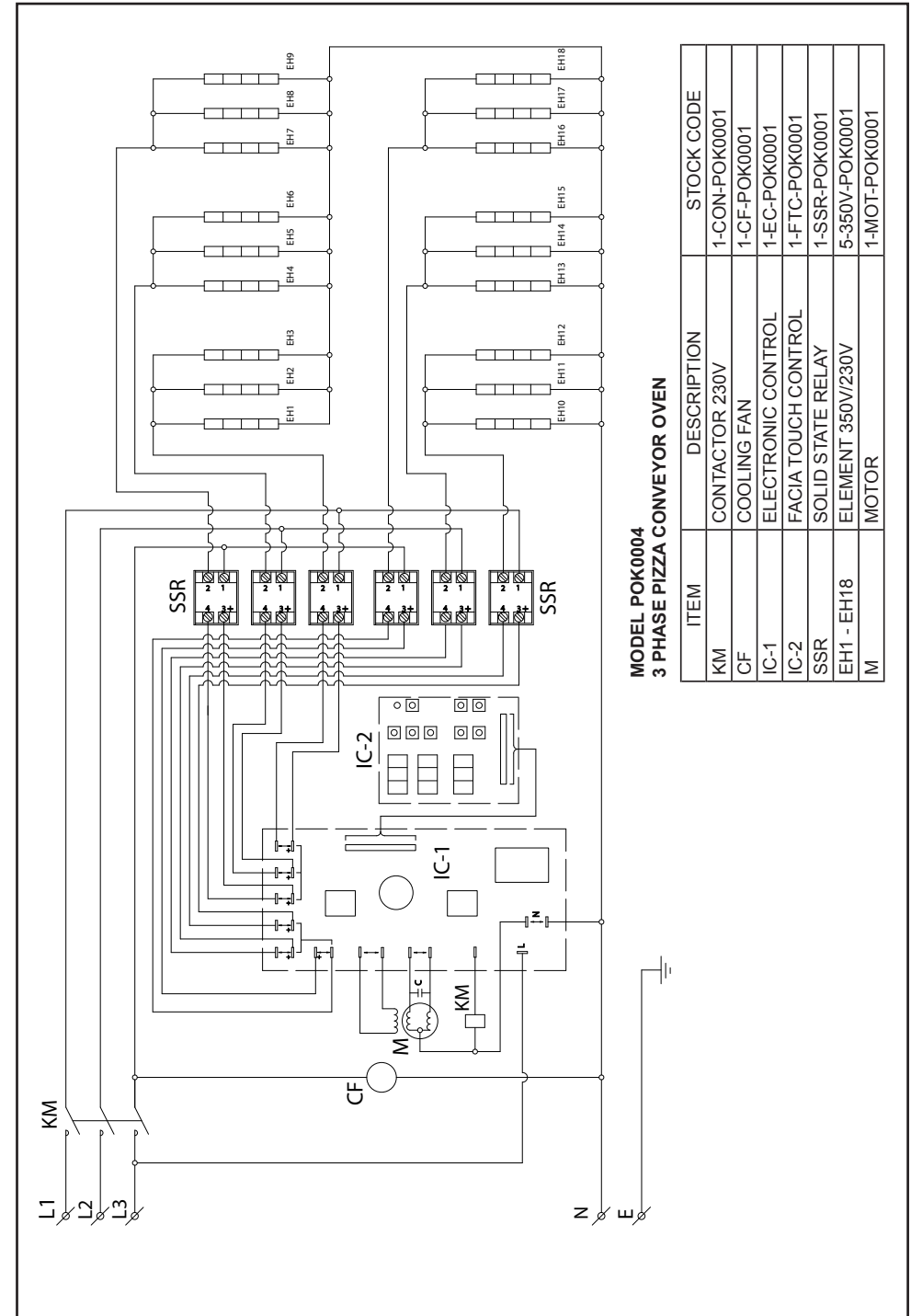
2. Turn off the unit and allow to cool down.
3. Switch on the unit and turn both heat controls to the lowest setting and adjust the belt speed to slow. wash the trays in hot water and dry properly.
4. Using a plastic abrasive pad, wipe the conveyor belt in a back and forth motion (i.e.; side to side) to remove baked on product.
5. Finally clean the belt with a damp cloth in the same manner as described in point 3.
6. Clean the crumb tray as described in point 4 of the General Cleaning Instructions.
7. This unit is provided with three removable crumb trays. They are mounted below the conveyor belt and are easily removable for cleaning. They should be assembled into the machine in the reverse order. When removed dispose of the crumbs and wash the trays in hot water and dry properly.

SAFETY:

1. This unit is designed to operate with alternating current only.

DO NOT CONNECT TO DIRECT CURRENT.
2. Care should be taken when operating the unit as hot surfaces are present which may cause burns.
3. Ensure that the power cord does not come into contact with hot surfaces.
4. Damaged power cords must be replaced with a new agent approved one.

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (WATTS)
POK0003	PIZZA CONVEYOR OVEN SINGLE PHASE	230/50	6300
POK0004	PIZZA CONVEYOR OVEN THREE PHASE	230/50	6300



**MODEL POK0004
3 PHASE PIZZA CONVEYOR OVEN**

ITEM	DESCRIPTION	STOCK CODE
KM	CONTACTOR 230V	1-CON-POK0001
CF	COOLING FAN	1-CF-POK0001
IC-1	ELECTRONIC CONTROL	1-EC-POK0001
IC-2	FACIA TOUCH CONTROL	1-FTC-POK0001
SSR	SOLID STATE RELAY	1-SSR-POK0001
EH1 - EH18	ELEMENT 350V/230V	5-350V-POK0001
M	MOTOR	1-MOT-POK0001