ANVIL

# Installation, Operation and Care Manual

SCAN ME TO GO TO WARRANTY REGISTRATION

MANUFACTURING SINCE 1966

THE CHEFS COMPANION

ANVIL

# 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

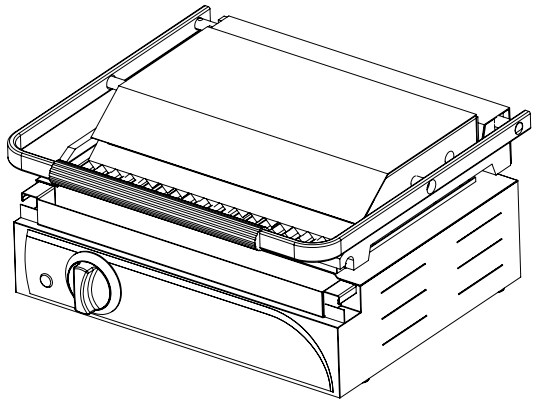
**LIMITED WARRANTY**

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 voids this Warranty.

# PANNINI GRILLERS



**INSTALLATION OPERATION AND CARE OF PANNINI GRILLERS**
**MODELS: TSS2000 / TSS2001**
**TSS3000 / TSS3001**

## 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 Install the contact griller in the most convenient location for ease of cleaning, maintenance and general operation. If the unit is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc. it is recommended that they be made of a 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. The appliance is equipped with a signal lamp to indicate when the heating elements are energized.

3 Buttering both sides of the sandwich will prevent the sandwich from sticking as well as giving a golden brown finish to the end product.

4. With use, 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.

5 When the sandwich press is not in use, turn the temperature control to the lowest temperature and ensure that the lid is kept open.



## PERIODIC DOWN FORCE ADJUSTMENT:

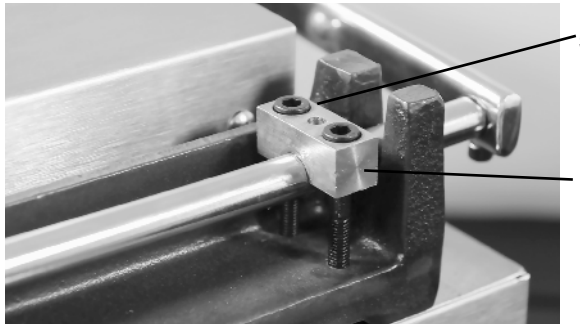
The down force tension of the toaster handle may require adjustment after an extended period of use. This will become noticeable when the handle and top plate start to slip down and not hold position.

This is easily adjusted, using a 5mm Allen key (Supplied).

1. First loosen the rear spring cover by removing the M5 screw at the rear.
2. Remove the stainless steel cover to expose the brass tension block.
3. The tension block is fastened to the bottom casting with two 5mm Allen screws. By tightening these screws lightly the friction force on the toaster handle is increased.
4. The increased tension force will enable the handle and top plate to hold position again.
5. Once adjusted satisfactorily, the spring cover can be replaced.

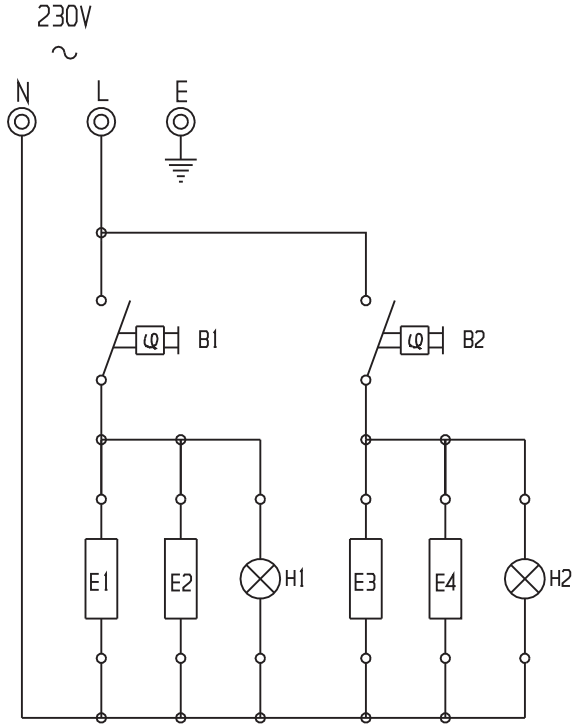
Spring cover

Spring cover removed



**WIRING DIAGRAM**
**PANNINI GRILLER DOUBLE**
**MODEL CODES: TSS3000 / TSS3001**

| LEGEND | DESCRIPTION | PART NUMBER |
|---|---|---|
| B1/B2 | CONTROL THERMOSTAT | 1-THERM-EGO |
| E1/E3 | ELEMENT TOP - 740W/230V | 5-740W-TGK0002 |
| E2 | ELEMENT BOTTOM 800W/230V | 5-800W-TGK0002A |
| E4 | ELEMENT BOTTOM 800W/230V | 5-800W-TGK0002B |
| H1/H2 | PILOT LIGHT | 1-PL-GP |






The contact grillers are medium-duty electrical appliances 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° and 300°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.

Models: TSS2000 and TSS3000 have a ribbed top plate and flat bottom plate.

Models: TSS2001 and TSS3001 have both top and bottom plates flat

**SPECIFIC INSTALLATION AND OPERATING INSTRUCTIONS:**

1. Before using the, contact griller turn the control knob to 300°C. Close the lid and allow the toaster to burn in for +/- 30 minutes. You will notice smoke appearing due to the internal protective mill-board burning in. This is normal.

2. After the 30 minute burning in time has elapsed, turn the contact griller 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

**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

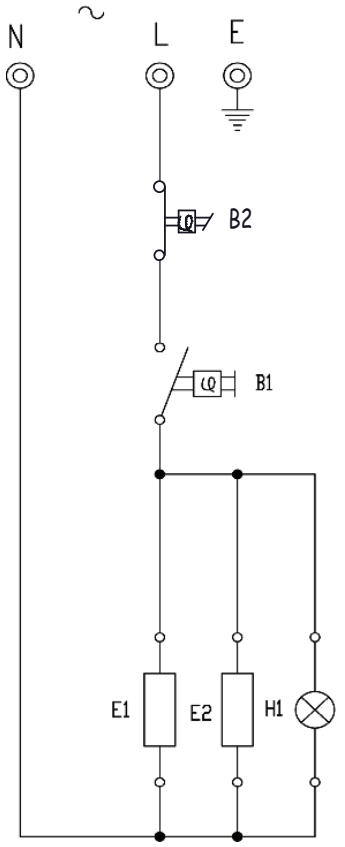
1. Always ensure that the panini griller is disconnected from the main power supply before cleaning.
2. The panini griller should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
3. Wipe off the panini griller with a dry cloth and wait at least half an hour before re–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 burn

THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSED IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL WOOL AS IT WILL DESTROY THE COATING



**WIRING DIAGRAM**
**PANNINI GRILLER SINGLE**
**MODEL CODES: TSS2000 / TSS2001**

| LEGEND | DESCRIPTION | PART NUMBER |
|---|---|---|
| B1 | CONTROL THERMOSTAT | 1-THERM-EGO |
| E1 | ELEMENT TOP - 1000W/230V | 5-1O00W-TSS |
| E2 | ELEMENT BOTTOM 1200/230V | 5-1200W-TSS |
| H1 | PILOT LIGHT | 1-PL-GP |



## ELECTRICAL CONNECTION INFORMATION

| MODEL | DESCRIPTION | VOLTS V /Hz | POWER WATTS |
|---|---|---|---|
| TSS 2000 | CONTACT GRILLER SINGLE | 240/50 | 2200 |
| TSS2001 | CONTACT GRILLER SINGLE | 240/50 | 2200 |
| TSS3000 | CONTACT GRILLER DOUBLE | 240/50 | 3080 |
| TSS3001 | CONTACT GRILLER DOUBLE | 240/50 | 3080 |

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.

## 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

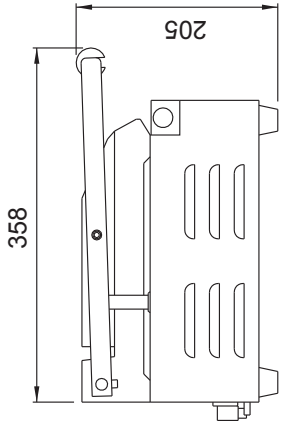
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock.
Do not use equipment if power cord is damaged or has been modified

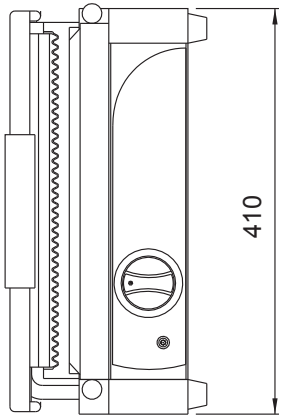
## SAFETY

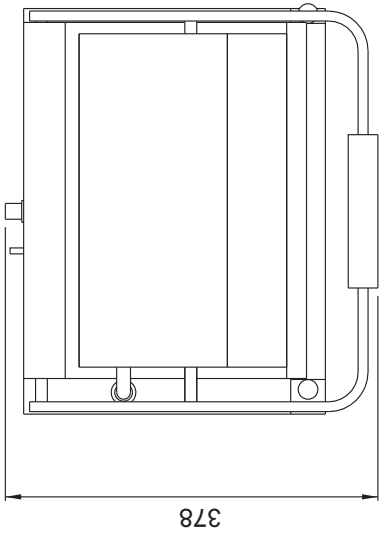
**READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS**

1. When this 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. Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
3. Supervision is necessary when the appliance is used in close proximity to children.
4. If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent.
5. Use only earthed outlets matching the serial plate voltage.
6. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
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.
11. These appliances are designed to run only on alternating current (A.C.) DO NOT CONNECT TO DIRECT CURRENT (D.C)

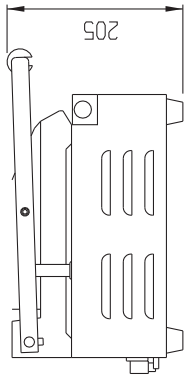
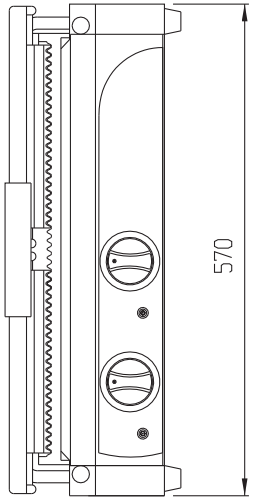
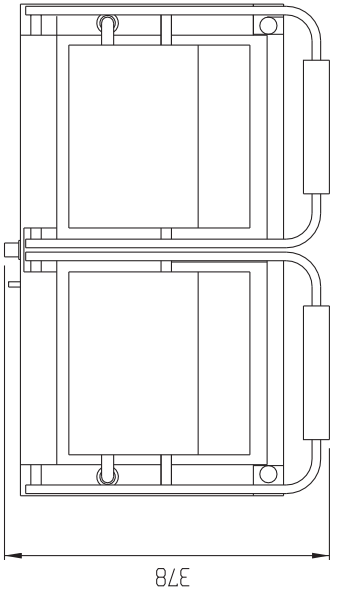
## POSITIONING DIAGRAM
## PANNINI GRILLER SINGLE
## MODELS: TSS2000 / TSS2001






## POSITIONING DIAGRAM
## PANNINI GRILLER DOUBLE
## MODELS: TSS3000 / TSS3001