

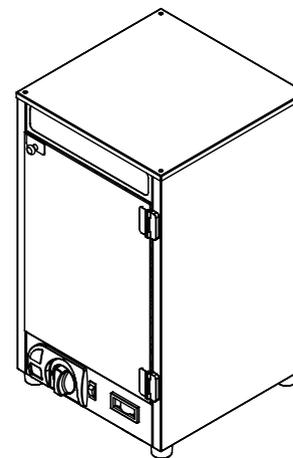
LIMITED WARRANTY

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 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.

PIE WARMER



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.

**INSTALLATION OPERATION AND CARE OF
PIE WARMER
MODEL: PWK0007 R02**



ALL ANVIL EQUIPMENT COMES WITH A ONE
YEAR WARRANTY ON COMPONENTS AND
DEFECTIVE WORKMANSHIP.

www.anvilworld.com



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. This unit has been designed for countertop display of food such as pies and sausage rolls . The heater system ensures that the products placed inside can be stored and served at the correct temperature and humidity. An internal lighting system enhances the products displayed.
2. There are three wire shelves provided with the unit. The wire shelves must be positioned with the four legs inside the support runner this prevents the shelf from sliding forward or backward.
3. Install the unit in the most convenient location for the ease of cleaning, maintenance and point of sale of display.
4. The temperature is manually controlled.
5. The unit has a temperature gauge to monitor the temperature inside the unit.
6. There is a removable crumb tray positioned at the front of the unit.

NOTES

MODEL: MINI PIE WARMER
MODEL CODE: PWK0007 R03

Part No.	Description
1	OUTER ENCLOSURE
2	REAR GLASS
3	TOP COVER
4	PORCELAIN LAMP HOLDER
5	COOL WHITE ENERGY SAVER LIGHT BULB
6	MAGNETIC DOOR CATCH
7	INNER GLASS
8	PIE WARMER SHELF
9	SHELF RUNNER
10	GASTRONORM PAN
11	GASTRONORM HOLDER
12	DISPLAY GLASS
13	FRONT GLASS DOOR
14	DOOR KNOB
15	PERANO BUTT HINGE
16	FOOT
17	CABLE GRIP
18	POWER CORD
19	CRUMB TRAY
20	BOTTOM COVER
21	ELEMENT
22	TEMPERATURE GAUGE
23	FASCIA PANEL
24	KNOB
25	PILOT LIGHT
26	NON ALUMINATED ROCKER SWITCH
27	THERMOSTAT
	ANVIL AIRE LOGO

SPECIFIC OPERATING INSTRUCTIONS

1. The unit is provided with a small humidity pan and mounted in the internal bottom plate. Should humidity be required this must be filled with 600 ML of water and the level must be monitored on a regular basis.
2. For servicing, the unit is provided with a removable bottom panel.
3. For changing the top light bulb, the four screws holding the top lid must be removed. Lift off the lid and the light fitting is accessible.
4. For ease of cleaning remove Gastronorm container.



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

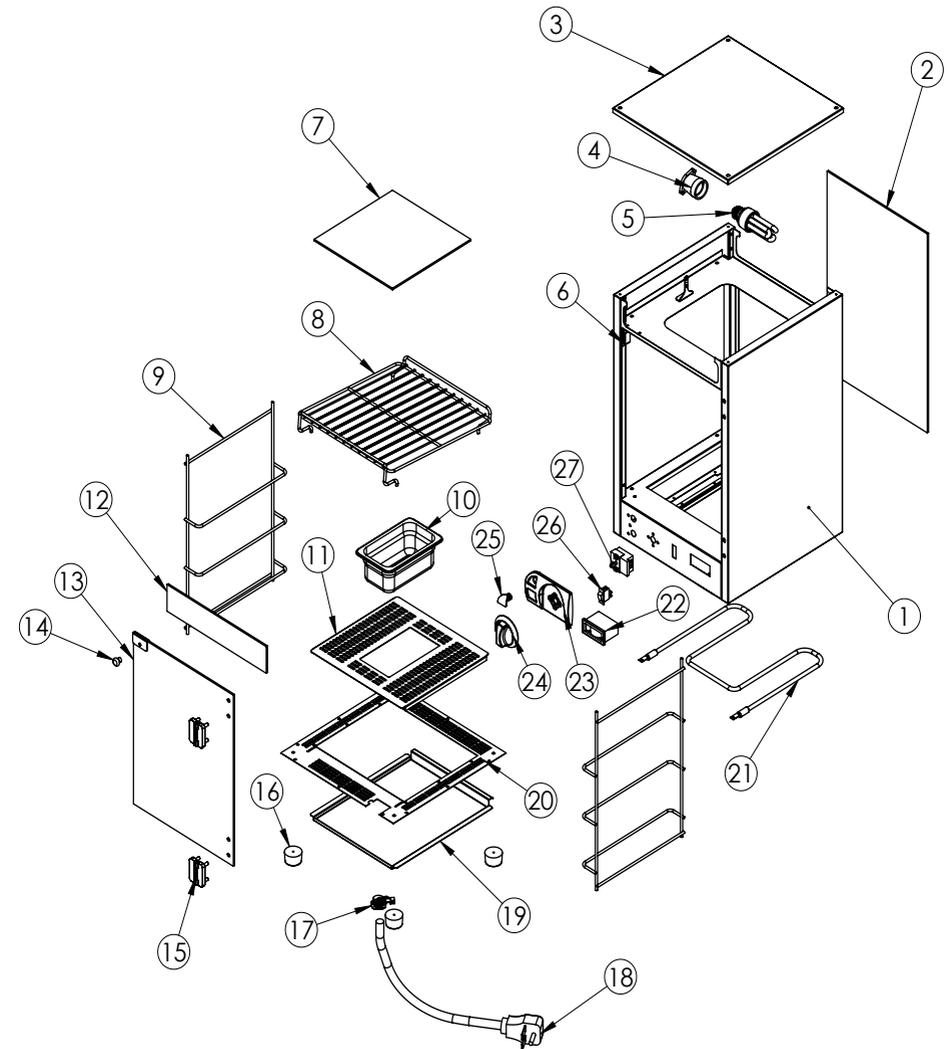
CLEANING

1. Always ensure that the unit is disconnected from the mains power supply before cleaning
2. 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.
3. Wipe off the unit with a dry cloth and wait at least half an hour before re - connecting to the mains outlet.



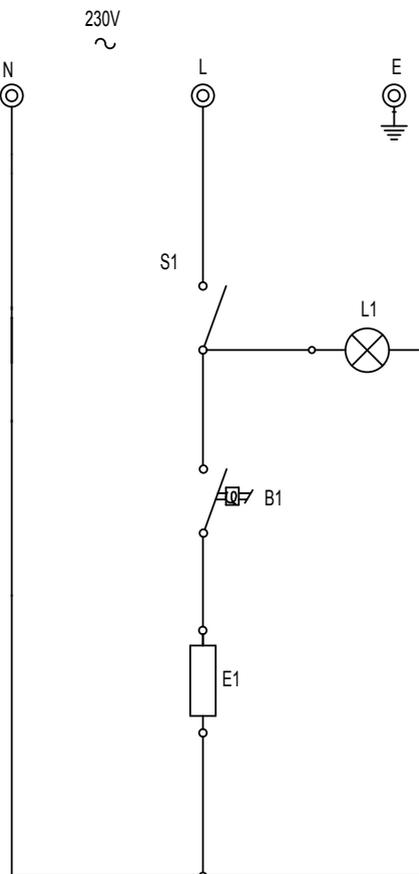
THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH

EXPLODED DIAGRAM MINI PIE WARMER MODEL CODE PWK0007 R03



WIRING DIAGRAM
PIE WARMER
MODEL CODE: PWK0007 R01

LEGEND	DESCRIPTION	PART NUMBER
B1	THERMOSTAT	1-THERMO-BM-UL
L1	INTERIOR LIGHT	1-LB-PWA0001
E1	ELEMENT 750W/230V	5-750-PWA0002
SI	ROCKER SWITCH	1-RS-NI



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.

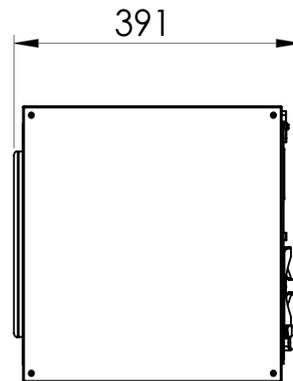
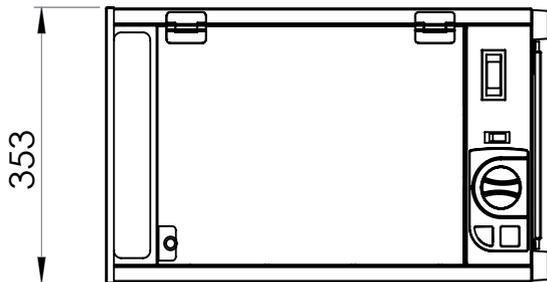
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified.

SAFETY

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

- 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.
- Do not operate without the crumb tray, as it will cause burn marks on the counter top.
- Use the appliances on an individual 15A mains outlet only.
DO NOT OVERLOAD THE CIRCUIT.
- Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
- Supervision is necessary when the appliance is used in close proximity to children.
- If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent.
- Use only earthed outlets matching the serial plate voltage.
- Have equipment installed by a qualified person in accordance with local codes and ordinances.
- Use equipment in a flat level position.
- The equipment may be hot, even though the pilot light is not on.
- Do not operate if equipment has been damaged or is malfunctioning in any way.
- These appliances are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**

POSITIONING DIAGRAM
PIE WARMER
MODEL: PWK0007 R02



ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
PWK0007 R02	PIE WARMER	230V/50Hz	750



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.