



**ANVIL**

**MWA1400**

**Commercial Microwave Oven**

**Installation, Operation**

**and Care Manual**

MANUFACTURING  
SINCE 1966

THE CHEFS COMPANION

Anvil imported and distributed by

International Catering Equipment

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**Before operating this oven, please read these instructions completely.**

**For service enquiries please contact either your supplier or International Catering Equipment on (02) 8372 0800.**

**Please examine the oven after unpacking to ensure no damage has occurred in transit.**

**In particular to the door and power lead.**

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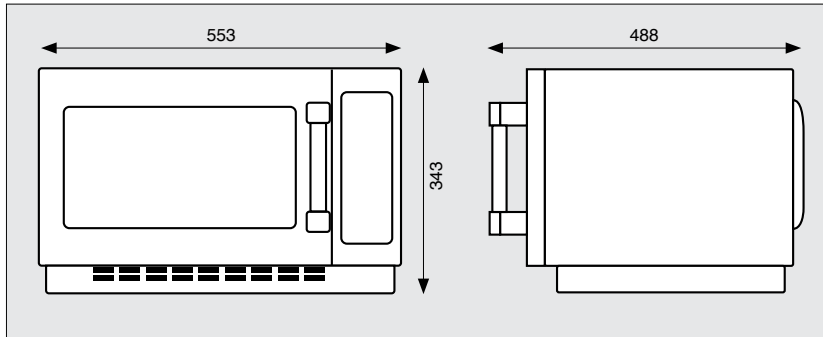
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## SPECIFICATIONS

POWER SUPPLY		230V, 50Hz
MICROWAVE	POWER CONSUMPTION	1900 W
	OUTPUT POWER	1400 W
	CURRENT INPUT	9.9 amps
	FREQUENCY	2450 MHZ
OUTSIDE DIMENSIONS (W x H x D)		553mm x 343mm x 488mm (includes handle)
CAVITY DIMENSIONS (W x H x D)		370mm x 230mm x 385mm
NET WEIGHT		APPROX. 20.7 Kg
POWER POINT REQUIRED		10amp, Single Phase

\* Specifications are subject to change without notice.



## Precautions To Avoid Possible Exposure to Excessive Microwave Energy

- DO NOT ATTEMPT TO OPERATE THIS OVEN WITH THE DOOR OPEN.** It is important that the safety interlocks are not tampered with or modified as this may result in harmful exposure to microwave energy.
- Do not** place any object between the inside of the oven door and the front fascia of the cavity opening that may prevent the door from closing properly. Do not allow food, grease or spills to accumulate in this area as this may also prevent the oven door from closing correctly.
- Should any** part of the oven door, door seals, hinges or latches be damaged the oven must not be operated until it has been repaired by a recommended qualified agent.
- It is hazardous** for anyone that is not a qualified service agent to carry out any service work on this oven. Please contact the oven supplier for your nearest qualified agent.
- Please read** user instructions prior to using this oven and ensure all users are trained in the safe operation of the oven.

## INSTALLATION

1. The oven should be positioned on a secure flat surface and is designed for countertop use only.
2. Avoid positioning the oven higher than bench top height. ie head height, as hot foods and liquids can easily be spilled onto the user. It also leads to excessive wear to the door and hinges.
3. Do not position the unit below bench height, as this can result in possible damage due to users using excessive force when closing the door. ie. using their foot or leg to close the door.
4. Position unit away from other appliances such as dishwashers, cooktops, toasters or any other such appliances that cause steam or heat to effect the oven.
5. Away from taps, sinks or any other location where liquid splashes can affect the oven.
6. Position unit away from radio and TV sets as interference may occur when in close proximity.
7. Allow sufficient ventilation to prevent the oven from overheating. Allow 15cm clearance from the sides and rear of the oven, as well as 30cm clearance on the top of the oven.
8. Do not operate the oven if it is colder than the ambient room temperature (This may occur during delivery in cold weather). Allow the oven to reach room temperature before operating.
9. Ensure oven is connected to the recommended specified power supply.

## STACKING OVENS

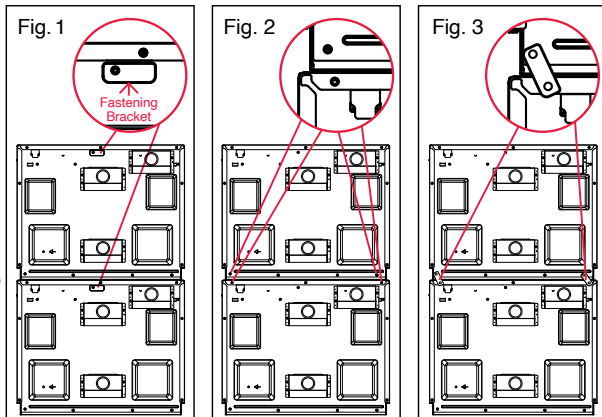
A maximum of one oven may be stacked on top of another. Each oven is supplied with a fastening bracket attached to the rear of the oven. See Fig. 1. This bracket should be used to secure ovens safely when they are stacked. Follow the guidelines below.



1. Using a screwdriver remove the screws holding the fastening brackets in place on both ovens. Once the fastening brackets are removed tighten the screws back into the same positions they where removed from without replacing the bracket.

See Fig. 1.

2. Unscrew the 4 screws shown in Fig. 2.
3. Position the fastening brackets in place as shown in Fig. 3 and screw all 4 screws back into their original positions. The top oven should now be safely fixed to the lower oven.



## POWER SUPPLY REQUIREMENTS

**Improper Use Of The Oven Can Cause Serious Risk Of Electric Shock. Important guidelines are provided below.**

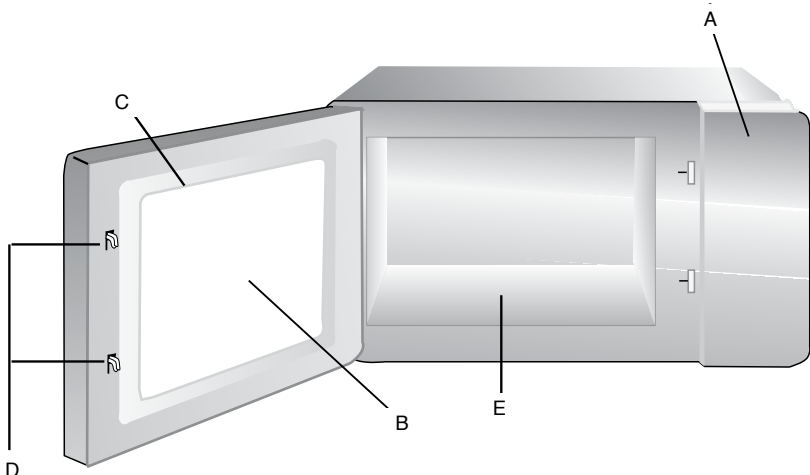
1. The oven requires a 230 Volt, 50Hz, 10amp power supply.
2. The oven is fitted with a 3 pin Australian Standard earth plug top.
3. This appliance must be earthed. In the event of an electrical short circuit the earthing reduces the risk of electric shock by providing an escape wire for the electric current. The oven is supplied with a power cord with an earthed plug top. Consult a qualified electrician if the earthing instructions are not fully understood or if doubt exists that the appliance is correctly earthed.
4. If it is necessary to use an extension lead use only a 3 wire earthed extension lead. The marked rating of the extension lead should be equal to or greater than the electrical rating of the oven.
5. If the power lead or plug is damaged in any way do not use the oven. Please contact your supplier for the nearest qualified repairer to repair the oven.

## FEATURES DIAGRAM

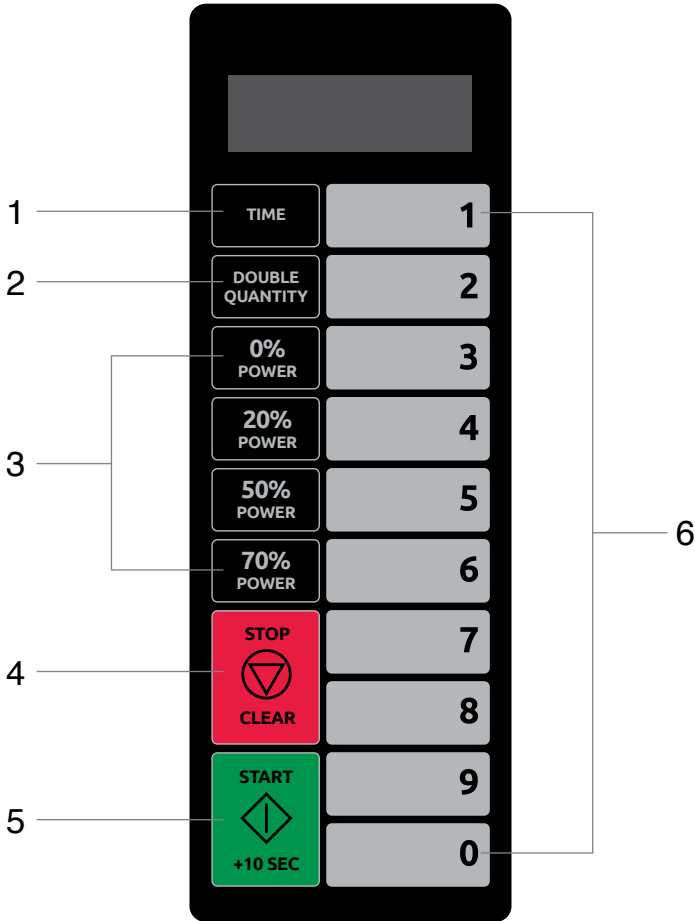
- A. Control Panel
- B. Door Glass
- C. Door Assembly
- D. Safety Interlock Latch
- E. Ceramic Base

### Note

1. Do not press down on the ceramic base.
2. Use caution when placing dishes on the ceramic base.
3. Use caution when removing items from the oven as the ceramic base can become very hot.



## FEATURES DIAGRAM (CONTINUED)



1. **TIME** - Used to set the heating time.
2. **DOUBLE QUANTITY** - Used to extend the preset programmed heating time for double portions.
3. **POWER** - Used to set power level.
4. **STOP/CLEAR** - Used to stop and reset the oven.
5. **START/+10 SEC** - Used to start the oven.
6. **NUMBER PAD**



## OVEN OPERATION

The user should be familiar with the following general operational guidelines before using the oven or attempting more advanced programming.

### Ready Mode

1. When the oven is connected to power for the first time the display will show “— — —”.
2. Press the **STOP/CLEAR** button to clear the display. The oven is now in Power Save Mode and ready for use.

### Power Save Mode

1. If the oven remains idle for 60 seconds\* the oven will enter Power Save Mode. In Power Save Mode the oven display will be blank and the light will turn off.
2. Opening and closing the oven door will exit the Power Save Mode and the oven will be ready for use. The display will now show “READY”.

\*The user can change the amount of time taken for the oven to enter Power Save Mode by following the Custom User Settings guidelines on Page 10.

### Door Opening Modes

Opening the oven door during a cooking/heating cycle will stop the oven timer and the oven will display “DOOR OPEN” followed by the remaining cooking/heating time.

(The user can enable the Door Reset Option by following the Custom User Settings guidelines on page 10. In this instance when the door is opened mid cooking/heating cycle the display will be cleared. Close the door to then enter Ready Mode.)

## INSTANT START HEATING

1. Open the door and position food in the oven. Close the door. The oven display will show "READY".
2. Press the **START/+10SEC** button to begin heating for 10 seconds at 100% power\*.
3. Continue pressing the **START/+10SEC** button to increase the heating time by 10 second increments until the required heating time is reached.

\*Instant Start Heating operates at 100% power only.

## MANUAL HEATING

1. Open the door and position food in the oven. Close the door. The oven display will show "READY".
2. Enter the heating time required by pressing the **TIME** button followed by the time required using buttons **1-0**. (The maximum heating time possible is 60 minutes).
3. Select the desired oven power level by pressing **0%**, **20%**, **50%** or **70% POWER** buttons. (If no power level is selected the oven will operate automatically at 100% power.) If the incorrect power level has been selected press the incorrect power level button again to clear the chosen power level.
4. Press **START/+10 SEC** to begin heating.

(Heating can be paused at any time by pressing the **STOP/CLEAR** button once. To resume heating press the **START/+10SEC** button. To stop the heating cycle and clear the remaining time press the **STOP/CLEAR** button twice.)

## MULTI-STAGE COOKING

Multi-Stage function assists heating/cooking of dense or frozen foods such as lasagne that are difficult to achieve with single stage heating/cooking. Multi-Stage cooking/heating can be used either manually or within a Preset Memory (Page 8).

### Stage 1

1. Open the oven door and place food in the oven. Close the door. The oven display will show "READY".
2. Press the **TIME** button and then using buttons **1-0** enter the required heating time for the first stage.
3. Select the required power level **0%**, **20%**, **50%** or **70%**. Alternatively skip this step to select 100% power.

### Stage 2 & 3

4. Press the **TIME** button and using buttons **1-0** enter the required heating time for Stage 2.
5. Select the required power level for Stage 2, **0%**, **20%**, **50%** or **70%**. Alternatively skip this step to select 100% power.
6. Repeat steps 4 & 5 if Stage 3 is required. Otherwise press **START/+10SEC** button to commence heating.

(Heating can be paused at any time during Multi-Stage Heating by pressing the **STOP/CLEAR** button once. To resume heating press the **START/+10SEC** button. To stop the heating cycle and clear the remaining time press the **STOP/CLEAR** button twice.)

## DEFROSTING

Defrosting uses a lower power to allow frozen food to thaw out to the core without cooking the product.

1. Open the oven door and position food in the oven. Close the oven door. The oven display will show "READY".
2. Press the **20%** button.
3. Enter the defrosting time required using buttons **1-0**.
4. Press **START/+10SEC** button.

(Defrosting can be paused at any time by pressing the **STOP/CLEAR** button once. To resume defrosting press the **START/+10SEC** button. To stop the defrosting cycle and clear the remaining time press the **STOP/CLEAR** button twice.)

## PRESET MEMORY FUNCTION

The oven allows up to 100 customisable preset memories\*. This enables fast and consistent cooking/heating of common menu items without the need to enter time and power level. To use a Preset Memory follow the sequence below.

1. Open the oven door and place food in the oven. Close the door. The oven display will show "READY".
2. Using buttons **0-9** select the desired Preset Memory\*.
3. The oven will start heating immediately for the time and power programmed in the Preset Memory.

\*The oven is supplied with 10 default preset programs as shown in the table below. The number of preset programs can be increased to 100 by changing the Custom User Settings on page 10. To select the desired preset program when 100 programs is enabled enter the preset program number between **00-99**.

### Factory Default Preset Memory Settings

The oven is supplied new with default preset program times and power as shown in the table below.

Button	Display (Time)	Power
1	0:10	100%
2	0:20	100%
3	0:30	100%
4	0:45	100%
5	1:00	100%
6	1:30	100%
7	2:00	100%
8	3:00	100%
9	4:00	100%
0	5:00	100%

## CHANGING PRESET MEMORY SETTINGS

The user can change any Preset Memory time and power level as required. Follow the sequence below to change a Preset Memory.

1. Open the oven door.
2. Press and hold button **1** for 5 seconds. The display will show "PROGRAM" after 5 seconds.
3. Enter the Preset Memory number **0-1** or **00-99** (**00-99** when 100 preset programs is enabled, see page 10)
4. Enter the desired new heating time using buttons **1-0**.
5. Select the desired oven power level by pressing **0%**, **20%**, **50%** or **70% POWER** buttons. Alternatively skip this step to select 100% power.
6. If Multi-Stage Heating is required repeat steps 4 & 5. Alternatively skip this step if Multi-Stage Heating is not required.
7. Press **START/+10SEC** to save the new settings or **STOP/CLEAR** to cancel the settings.

## DOUBLE QUANTITY FUNCTION

When using Preset Memory Programs the user can adjust heating times for double quantities.

1. Open the oven door and place food in the oven. Close the door. The oven display will show "READY".
2. Press **DOUBLE QUANTITY** button.
2. Using buttons **0-9** select the desired Preset Memory.
3. The oven will start heating immediately increasing the time programmed in the Preset Memory to account for the additional food being heated. (Heating time is increased by a factor of 1.8)

## CUSTOM USER SETTINGS

The oven allows the user to customise select operating parameters that best suit the users requirements. The chart below lists the various custom settings that the user can select from.

Items in **bold** are the default values.

Option Number	Display Setting	Description	
1 End of Timer Beep	<b>OP:10</b>	<b>3 seconds beep</b>	Changes the beep sound at the end of each cooking/heating cycle
	OP:11	Continuous beep	
	OP:12	5 quick beeps repeating	
2 Beep Volume	OP:20	Off	Changes the volume of the oven beep
	OP:21	Low	
	<b>OP:22</b>	<b>Medium</b>	
	OP:23	High	
3 Touchpad Beep	OP:30	Off	Turns on/off the oven beep when pressing touchpad buttons
	<b>OP:31</b>	<b>On</b>	
4 Power Save Mode	OP:40	15 seconds	Changes the length of time before the display enters power save mode. Ie Empty display
	OP:41	30 seconds	
	<b>OP:42</b>	<b>60 seconds</b>	
	OP:43	120 seconds	
5 On The Fly Preset Usage	OP:50	Disabled	Allows the user to change Preset Memory during cycle if the incorrect preset was initially selected
	<b>OP:51</b>	<b>Enabled</b>	
6 Door Reset	<b>OP:60</b>	<b>Disabled</b>	Clears current cooking/heating cycle and returns the oven to Ready Mode when the door is opened and closed during timer countdown
	OP:61	Enabled	
7 Maximum Cooking/ Heating Time	<b>OP:70</b>	<b>60 Minutes</b>	Changes the maximum possible cooking time of the oven
	OP:71	10 Minutes	
8 Manual Oven Use Lockout	OP:80	Disabled	Locks/Unlocks oven usage to Preset Memory settings only
	<b>OP:81</b>	<b>Enabled</b>	
9 Preset Memory Quantity	<b>OP:90</b>	<b>10 programs</b>	Oven memory presets can be changed between 10 or 100 Preset Memory choices
	OP:91	100 programs	

## CHANGING CUSTOM USER SETTINGS

Before entering Custom User Settings mode ensure any current cooking cycle that may still be incomplete is allowed to finish or cancelled by pushing the **STOP/CLEAR** button.

Then follow the sequence below.

1. Open the oven door, then press and hold button number **2** for 5 seconds.  
(The oven will beep once and display “OP:—”).
2. Using numbers **1** to **0**, enter the Option Number shown in the table on page 9 that matches the desired user setting (The oven will display the current selection).
3. Continue pressing the same number button selected above in step 2 to scroll through the display settings until the desired option is reached.
4. Press **START/+10 SEC** to save the chosen setting. (The oven will display “OP:—”).
5. Press **STOP/CLEAR** and close the oven door.

**Example;** To change the BEEP volume to low. (Custom User Option Setting Number OP:21)

1. Open the oven door, then press and hold number button **2** for 5 seconds. (The oven will beep once and display the current selection)
2. Press number **2** repeatedly to scroll through the display settings until the desired option is shown (OP:21), ie; OP:23 > OP:20 > OP:21
3. Press **START/+10 SEC** button. (Oven will display “OP:—” )
4. Press **STOP/CLEAR** and close the oven door.

## RESTORING FACTORY DEFAULT SETTINGS

To return the oven to its original default settings follow the following sequence.

1. Open and close the oven door. The display will then show “READY”
2. Press and hold the **START/+10 SEC** button and **0** simultaneously for 10 seconds.

## CARING FOR YOUR MICROWAVE OVEN

1. Turn the oven off before cleaning.
2. Keep the inside of the oven clean. When food spatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended.
3. The outside oven surface should be cleaned with soap and water, rinsed and dried with a soft cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. If the Control Panel becomes wet, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on the Control Panel.
5. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.
6. For easier cleaning of the cavity walls, place half a lemon in a bowl, add 300ml (1/2 pint) water and heat on 100% microwave power for 1 minutes. Wipe the oven clean using a soft, dry cloth.
7. Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may cause the glass to shatter.

## SAFETY & USAGE GUIDELINES

The following guidelines are important to prevent fire, burns, unnecessary maintenance and ensure high performance and reliability from your oven. Read carefully and keep for future reference.

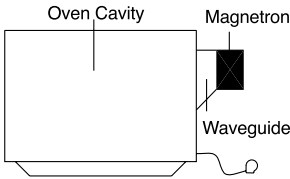
1. **Do not use** the oven for any reason other than food preparation. ie Drying clothes or paper or heating of any other non food items is dangerous.
2. **Do not use** the oven when empty, this will cause unnecessary damage to the oven.
3. **Do not use** the oven cavity to store items. ie Books, paper towels, cookware, etc
4. **Make sure** to remove all air tight lids or caps before heating product in containers, bottles, jars, etc in the oven.
5. **Do not use** recycled paper products in the oven. They may contain impurities which could cause sparking or fire.
6. **Do not use** metal inside the oven. This can spark or arc and damage the oven.
7. **Do not** pop popcorn unless using a microwave specified popcorn container or the popcorn is in a commercially prepared microwave popcorn bag. Do not heat popcorn for longer than the manufacturers guidelines as this can cause fire in the oven.
8. **Do not** cook or heat food product that contains a membrane such as egg yolks, potatoes, fish eyes, chicken liver, etc. without first piercing them several times with a fork.
9. **Do not** heat or cook eggs in their shell. This may result in an explosion that may damage the oven beyond repair and cause injury.
10. **Never** heat oil or try to deep fry in a microwave oven. This may result in overheating and fire.
11. **Always** test the temperature of heated or cooked food before consuming. Microwave heated food does not reach its maximum temperature until after the oven has stopped. This could be anywhere up to 10% longer than the actual heating or cooking time in the oven.
12. Liquids such as water, coffee & tea can be overheated beyond the boiling point with no visible signs of boiling due to surface tension of the liquid. Visible signs of bubbling may not always be present. **THIS MAY LEAD TO HOT LIQUID SUDDENLY BOILING OVER WHEN THE SURFACE TENSION IS RELEASED.** ie Putting a spoon or utensil in the liquid.
13. **To prevent injury** when heating liquids:
  - a. Do not overheat liquid.
  - b. Stir liquid both before and half way through the heating cycle.
  - c. After the cooking time has stopped allow the liquid to stand in the oven for a short time before removing it.
  - d. Use extreme care when inserting a spoon or utensils in hot liquid.
14. **Ensure** only dishes, containers, utensils, etc that are clearly marked microwave safe are used in the oven. Non microwave safe dishes, etc may melt, cause fire, arc or spark or create toxic fumes.
15. **Use caution** when using plastic microwave safe dishes as they may still melt if food is overheated.
16. **Always** stir and test the temperature of baby bottles before serving.



## MICROWAVING PRINCIPLES

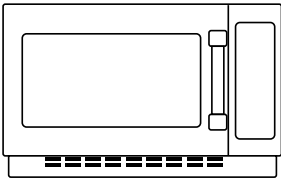
Microwave energy has been used to cook and reheat food since early experiments with RADAR in World War II. Microwaves are present in the atmosphere all the time, both naturally and by man made sources. Man made sources include radar, radio, television, telecommunication links and mobile devices.

## HOW MICROWAVES COOK FOOD



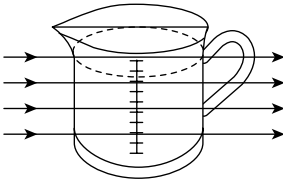
In a microwave oven, electricity is converted into microwave energy by the magnetron.

### ► REFLECTION



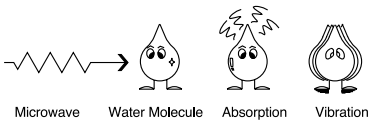
The microwave energy bounces off the metal walls and the metal door screen of the oven.

### ► TRANSMISSION



Microwave energy passes through the cooking container to be absorbed by water molecules in the food. All foods contain water.

### ► ABSORPTION



Microwave energy causes the water molecules to vibrate which causes FRICTION resulting in HEAT. This heat then cooks the food. Microwaves are also attracted to fat and sugar particles and foods high in these will cook more quickly. Microwaves can only penetrate to a depth of 1½ - 2 inches (4-5cm) and as heat spreads through the food by conduction, just as in a traditional oven, the food cooks from the outside inwards.

## USAGE TIPS

1. Microwave safe plastic wrap is handy for maintaining moisture in food and reducing heating or cooking time, however always leave a small opening for some steam to escape.
2. Standing Time - Always allow cooked or heated food to stand after the oven has stopped running. Standing time allows the heat to finish conducting itself evenly to the centre of the product. Standing time can be up to 20% of the heating time depending on product.
3. Moisture Content - Many fresh foods such as vegetables and fruits vary in moisture throughout the season. Therefore heating times may need to be varied accordingly.
4. Heating Evenly:
  - a. Even shapes heat more evenly, a round dish heats more evenly than a square dish.
  - b. Microwave energy heats from the outside to the inside. Therefore placing thicker portions on the outside of the dish will heat more evenly.
  - c. Single items will heat more evenly than multiple items. ie a single bowl of food will heat more evenly than 2 bowls at the same time.
  - d. Spacing food apart evenly on the plate will heat faster and more evenly than food piled together.
5. Starting temperature - The colder the starting temperature the longer the heating time.

## ARCING

***If you see arcing, open the door and correct the problem.***

Arcing is the microwave term for sparks in the oven. Arcing is caused by:

- Metal or foil touching the side of the oven.
- Foil not molded to food (upturned edges act like antennas).
- Metal, such as twist-ties, poultry pins, or gold rimmed dishes, in the microwave.
- Recycled paper towels containing small metal pieces being used in the microwave.

## BEFORE YOU CALL FOR SERVICE

Refer to following checklist, you may prevent an unnecessary service call.

The oven doesn't work:

1. Check that the power cord is securely plugged in.
2. Check that the door is firmly closed.
3. Check that the cooking time is set.
4. Check for a blown circuit fuse or tripped main circuit breaker in your building.

Sparking in the cavity:

1. Check that utensils and containers are not metal and that dishes don't have metal trim.
- If there is still a problem, contact your service centre.

Dim oven light:

1. It is normal for the oven light to become dim when cooking on low power.

**DO NOT ATTEMPT TO SERVICE THE OVEN YOURSELF!**

## DISPOSAL OF USED ELECTRICAL & ELECTRONIC EQUIPMENT



The meaning of the symbol on the product, its accessory or packaging indicates that this product shall not be treated as household waste. Please, dispose of this equipment at your applicable collection point for the recycling of electrical & electronic equipments waste. In the European Union and Other European countries which there are separate collection systems for used electrical and electronic product. By ensuring the correct disposal of this product, you will help prevent potentially hazardous to the environment and to human health, which could otherwise be caused by unsuitable waste handling of this product. The recycling of materials will help conserve natural resources. Please do not therefore dispose of your old electrical and electronic equipment with your household waste. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



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