



Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-POK0003-ICE

THE CHEFS COMPANION



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AN ANVIL PRODUCT!**

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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.**

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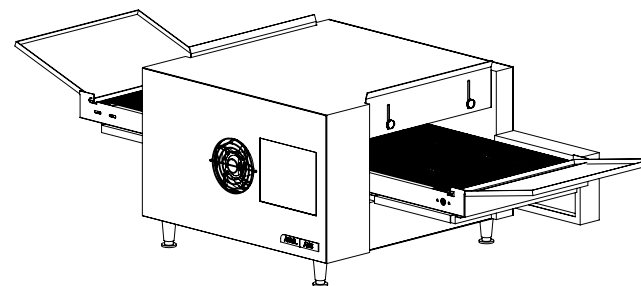
LIMITED WARRANTY

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.

CONVEYOR PIZZA OVEN



**INSTALLATION OPERATION AND CARE OF
CONVEYOR PIZZA OVEN
MODEL: POK0003 / POK0004 R01**

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 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 :-

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.

DIGITAL PIZZA CONVEYOR OVEN MODEL CODE : POK0003 R01

Part No.	Description
1	CONVEYOR BELT
2	CONVEYOR BELT SUPPORT
3	350W ELEMENT 230V
4	SIDE TRAY
5	THUMB SCREW
6	SLOT ADJUSTER PLATE
7	BEARING HOUSING
8	BEARING
9	PLAIN WHEEL AND SHAFT
10	SMALL CRUMB TRAY
11	INNER AND OUTER ASSEMBLY
12	PC BOARD AND RELAY BRACKET
13	FRONT INSULATING PANEL
14	CONTACTOR
15	SOLID STATE RELAY (40A)
16	TEMPERATURE CONTROL PC BOARD
17	MOTOR SPEED CONTROL PC BOARD
18	COOLING FAN
19	FRONT PANEL
20	FAN GRID
21	FACIA
22	ANVIL AXIS LOGO
23	ADJUSTABLE FOOT
24	BOTTOM PLATE
25	LARGE CRUMB TRAY
26	DRIVE GEAR WHEEL
27	DRIVE AXLE
28	DRIVE SPROCKET
29	MOTOR SPROCKET
30	GEARED MOTOR
31	DRIVE CHAIN
32	CHAIN GUARD
33	CERAMIC CONNECTOR BLOCK
34	BACK INSULATING COVER
35	BACK PANEL
36	400W ELEMENT 230V

**EXPLODED DIAGRAM
CONVEYOR PIZZA OVEN
MODEL: POK003 / 4 R01**

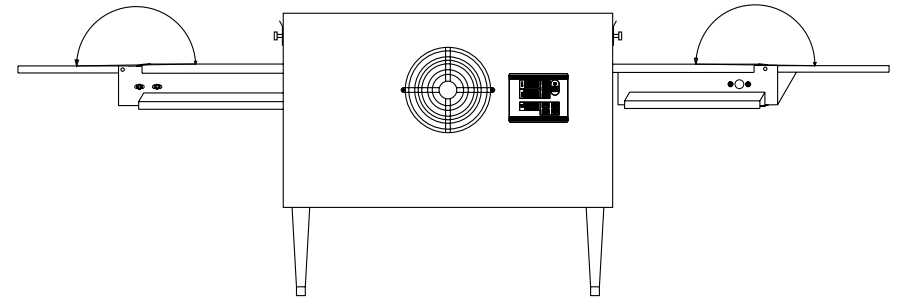
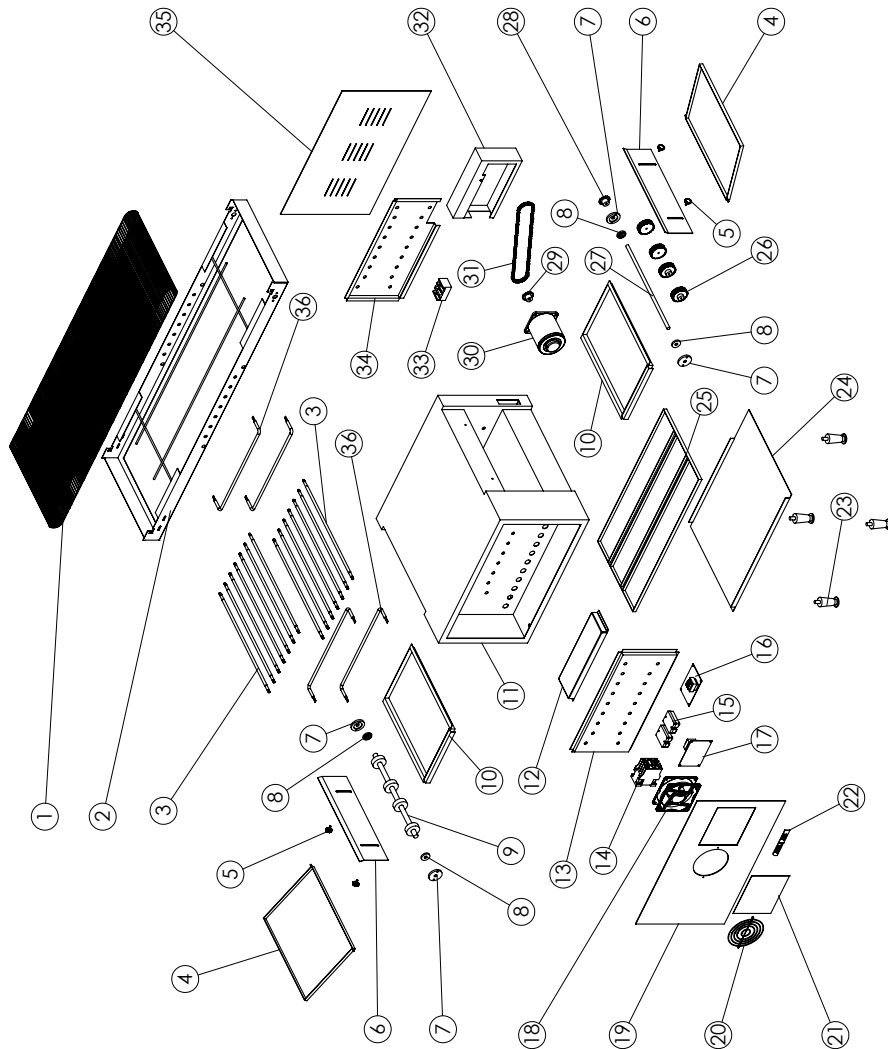
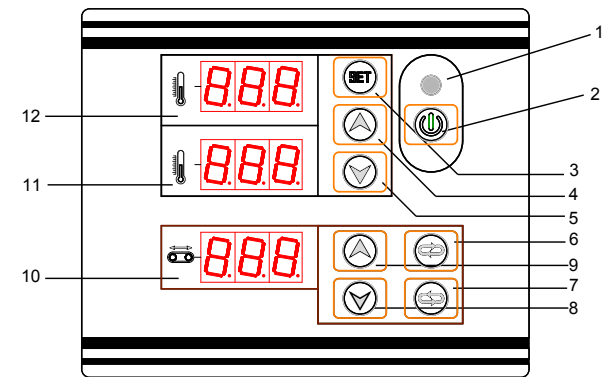




Figure 1.



- 1 LED indicator
- 2 Power on /off
- 3 Temperature setting
- 4 Increasing of temperature
- 5 Decreasing of temperature
- 6 Clockwise rotation

- 7 Anti-clockwise rotation
- 8 Decreasing of speed
- 9 Increasing of speed
- 10 Display of speed value
- 11 Bottom power input
- 12 Top power input

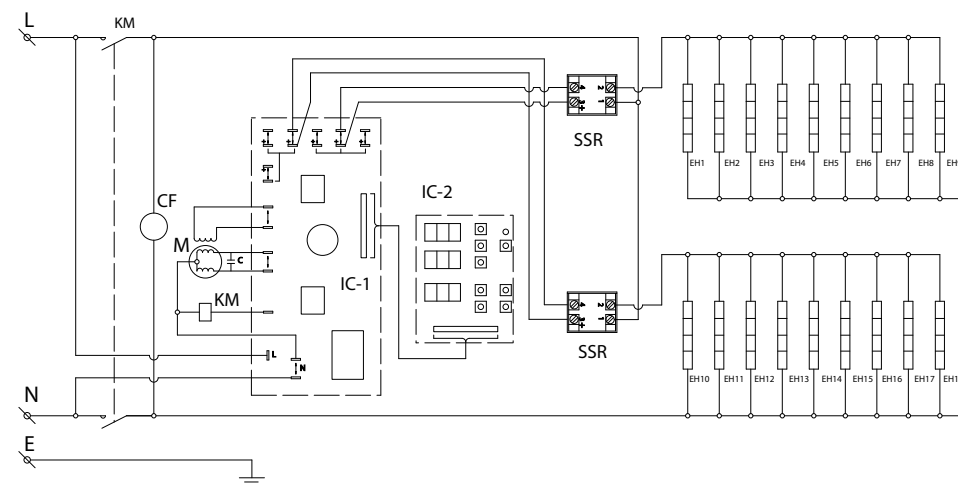
4. The unit is provided with a number of control functions as detailed in Fig.1
 - i. The main switch controls the power to the unit and when in operation the power light will be on.
 - ii. The unit is provided with individual variable heat controls for the bottom and top element banks. The settings 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 enables 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.

WIRING DIAGRAM CONVEYOR PIZZA OVEN MODEL CODE: POK0003 R01

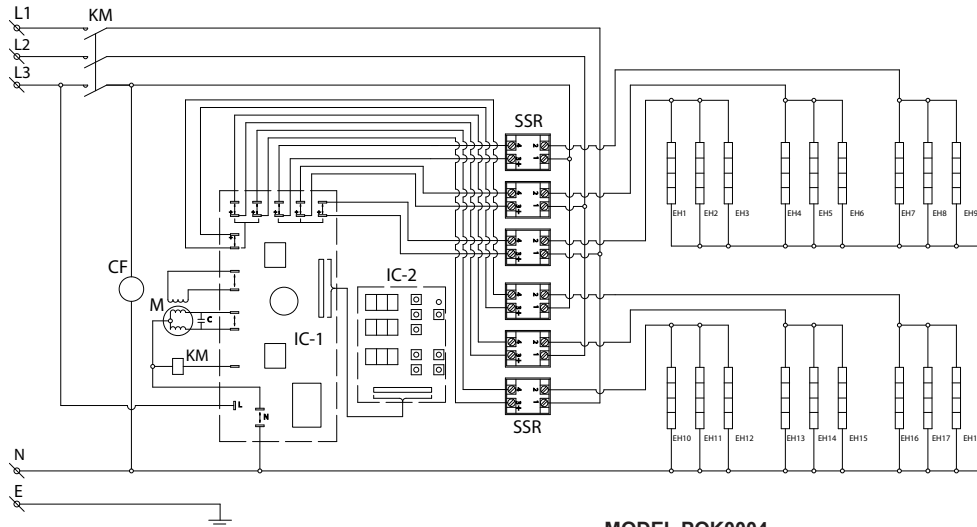
LEGEND	DESCRIPTION	PART NUMBER
KM	CONTACTOR 230V	1-CON-POK0001
CF	COOLING FAN	1-CF-POK0001
IC-1	ELECTRONIC CONTROL	1-EC-POK0001
IC-2	FACIA TOUCH CONTROL	1-FTC-POK0001
SSR	SOLID STATE RELAY	1-SSR-POK0001
EH1 - EH18	ELEMENT 350V/230V	5-350V-POK0001
M	MOTOR	1-MOT-POK0001



MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
POK0003	PIZZA CONVEYOR OVEN SINGLE PHASE	240/50 Single PH	6700
POK0004	PIZZA CONVEYOR OVEN THREE PHASE	415/50 3 PH	6700



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.



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



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 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 crumb trays are removable to assist cleaning.

SPECIFIC CLEANING INSTRUCTIONS

The following applies to cleaning of the conveyor belt only:

1. Turn off the unit and allow to cool down.
2. Switch on the unit and turn both heat controls to the lowest setting and adjust the belt speed to slow.
3. 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.
4. Finally clean the belt with a damp cloth in the same manner as described in point 3.
5. Clean the crumb tray as described in point 4 of the General Cleaning Instructions.
6. 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.



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 CONVEYOR PIZZA OVEN MODEL: POK0003 / 4 R01

