

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 voids this Warranty.



NB:

REGISTER ON-LINE TODAY

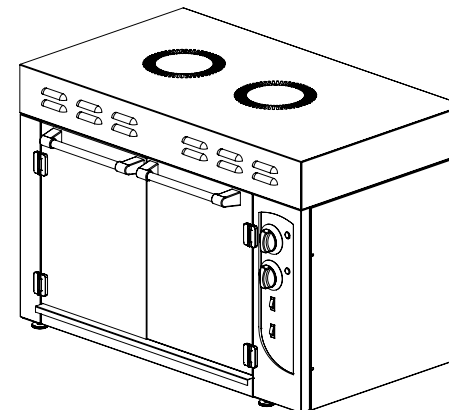
Register your warranty on-line now at www.anvilworld.com

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.

CHICKEN ROTISSERIE



**INSTALLATION OPERATION AND CARE OF
CHICKEN ROTISSERIE
MODELS: CGA0008 R05/CGA0016 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

The Anvil 8 Bird Chicken Rotisserie has been designed to

1. Grill 8 whole chickens of 1.2 kg each at one time.
2. There are 4 baskets provided which can hold 2 full chickens each.
3. The grill function is thermostatically controlled between the range 50°C/300°F to 300°C/570°F.
4. A two-hour timer is provided to allow heating to a preset time period.
5. The griller is fitted with a removable drip tray

The Anvil 16 Bird Chicken Rotisserie has been designed to

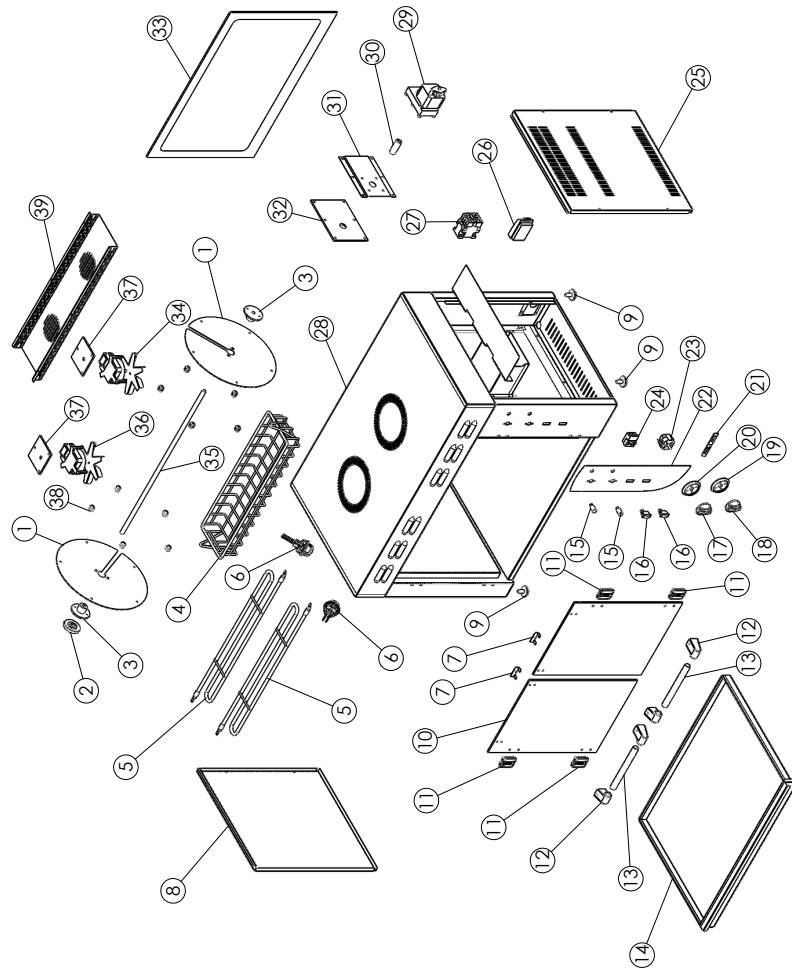
1. Grill 16 whole chickens of 1.0 kg each at one time.
2. There are 5 baskets provided which can hold 3 full chickens each.
3. The grill function is thermostatically controlled between the range 50°C/300°F to 300°C/570°F.
4. A two-hour timer is provided to allow heating to a preset time period.
5. The griller is fitted with a removable drip tray

MODEL:16 BIRD CHICKEN ROTISSERIE

MODEL CODE : CGA0016 R02

Part No.	Description
1	CAROUSEL END PLATE
2	SHAFT BEARING
3	FLANGE
4	16 BIRD CHICKEN GRILLER BASKET
5	ELEMENT 2500W 220V
6	LIGHT BULB
7	MAGNETIC DOOR CATCH
8	LEFT SIDE COVER
9	ADJUSTABLE FEET
10	GLASS DOOR
11	GLASS DOOR HINGE
12	DOOR HANDLE NODE
13	DOOR HANDLE TUBE
14	FAT TRAY
15	PILOT LIGHT
16	NON ILLUMINATED ROCKER SWITCH
17	THERMOSTAT KNOB
18	TIMER KNOB
19	BEZEL
20	BEZEL
21	ANVIL APEX LOGO
22	CHICKEN GRILLER FACIA
23	2 HOUR TIMER
24	THERMOSTAT
25	RIGHT SIDE COVER
26	2 PHASE CONNECTOR BLOCK
27	32AMP 220V CONTACTOR
28	TOP COVER ASSEMBLY
29	CAROUSEL MOTOR
30	MOTOR COUPLING
31	MOTOR MOUNT PLATE
32	MOTOR INSULATION PAD
33	REAR GLASS
34	FAN MOTOR WITH IMPELLER
35	SHAFT
36	FAN MILLBOARD
37	BASKET PIN
38	FAN COVER

**EXPLODED DIAGRAM
16 BIRD CHICKEN ROTISSERIE
MODEL:CGA0016 R02**



OPERATION

Check the chicken rotisserie operation as follows:

1. Switch on the power at the wall socket and thereafter switch on the power switch at the bottom of the front panel. The two internal lamps will now illuminate. Set the timer to the desired time setting and the light light will now illuminate indicating that the time cycle is in operation. Set the thermostat to a low temperature setting and ensuring that the thermostat pilot light switches off after a while, indicating that the thermostat is regulating the element correctly.
2. A rotisserie switch is provided to initiate the rotation of the baskets when switched on.
3. The recommended cooking time for both 8 birds and 16 birds is approximately 1½ - 2 hours at 200°C/392°F however cooking times may vary according to weight and constitution of birds. For even browning, turn birds over ½ way through cooking cycle.
4. The baskets should be loaded evenly to ensure a smooth balanced operation.
5. Set the thermostat and timer to the desired setting and energize the rotisserie to ensure even cooking.

REPLACEMENT OF INTERNAL LAMPS

- Disconnect appliance and let it cool down if hot.
- Remove the Baskets
- Unscrew the glass lens on the lamp and replace bulb with 230V/25watt 300°C/570°F rated unit.
- Re-assemble in reverse order.



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 AND MAINTENANCE INSTRUCTIONS

1. Always ensure that the unit is disconnected from the main power supply before cleaning.
2. The unit should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
3. Always clean equipment thoroughly before first use. However, do not use chlorine or chloride – based products to clean the unit. These may lead to corrosion and pitting and will result in voiding the warranty on the unit.
4. Wipe off the unit with a dry cloth and wait at least half an hour before re – connecting to the main power outlet.
5. At the end of each grilling cycle clean the inside of the cooking chamber thoroughly using a mild detergent. The drip tray and baskets are removable to assist cleaning.



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

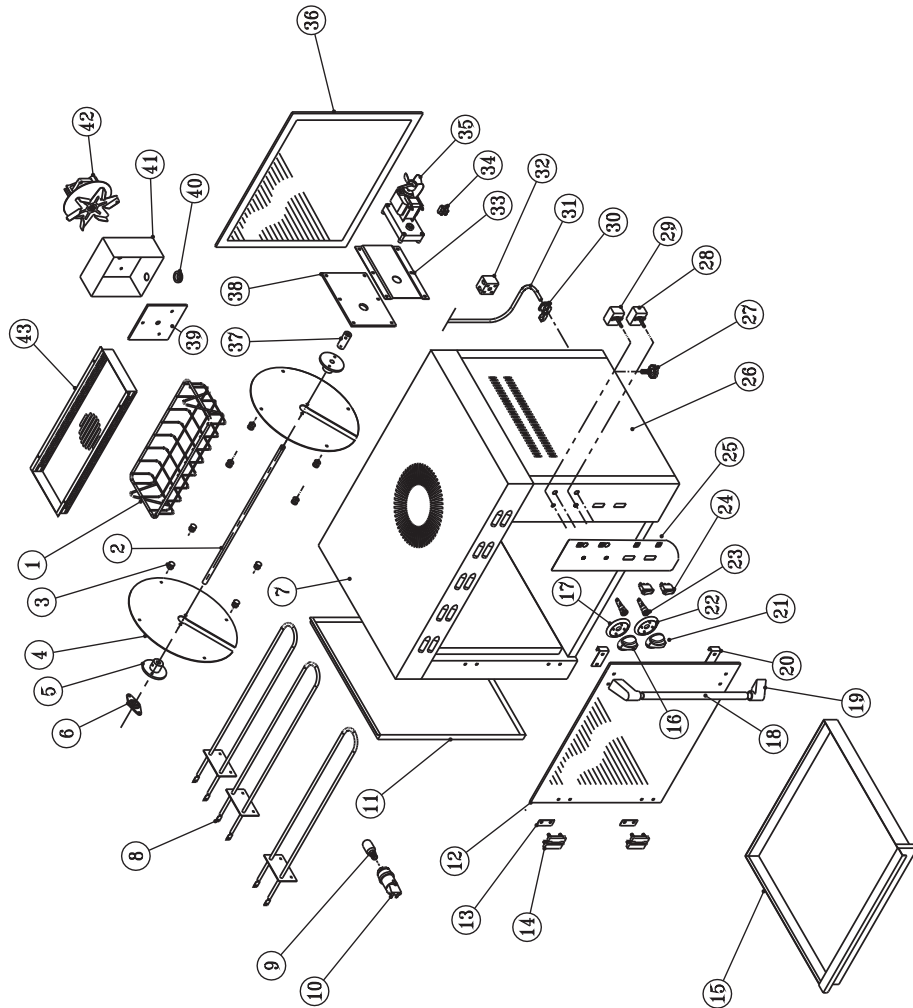


FAILURE TO CLEAN THE UNIT REGULARLY WILL CAUSE A FAILURE HAZARD DUE TO THE ACCUMULATION OF EXCESS FAT AROUND THE FAN AND ELEMENTS

MODEL: 8 BIRD CHICKEN GRILLER MODEL CODE : CGA0008 R05

Part No.	Description
1	CHICKEN GRILLER BASKET
2	CHICKEN GRILLER SHAFT
3	CHICKEN GRILLER BASKET PIN
4	CHICKEN GRILLER CAROUSEL END PLATES
5	CHICKEN GRILLER FLANGE
6	CHICKEN GRILLER BEARING
7	TOP COVER ASSEMBLY
8	1000W ELEMENT
9	CHICKEN GRILLER LIGHT BULB
10	CHICKEN GRILLER LIGHT HOLDER
11	LEFT SIDE COVER PANEL
12	CHICKEN GRILLER FRONT GLASS DOOR
13	HINGE STIFFENER PLATE
14	DOOR HINGES
15	FAT TRAY ASSEMBLY
16	KNOB
17	BEZEL
18	DOOR HANDLE TUBE
19	DOOR HANDLE NODE
20	MAGNET BRACKET
21	KNOB
22	BEZEL
23	PILOT LIGHT
24	NON-ILLUMINATED ROCKER SWITCH
25	CHICKEN GRILLER FACIA
26	RIGHT SIDE COVER PANEL
27	ADJUSTABLE FOOT
28	2 HOUR TIMER
29	THERMOSTAT
30	CABLE GRIP
31	POWER CORD
32	CERAMIC BLOCK
33	MOTOR MOUNT PLATE
34	POLYAMIDE CONNECTOR BLOCK
35	CHICKEN GRILLER GEARED MOTOR
36	CHICKEN GRILLER REAR GLASS
37	MOTOR COUPLING
38	MOTOR INSULATION PAD
39	FAN MILL BOARD
40	20mm RUBBER GROMMET
41	FAN BOX
42	CHICKEN GRILLER FAN MOTOR
43	FAN COVER

**EXPLODED DIAGRAM
8 BIRD CHICKEN ROTISSERIE
MODEL:CGA0008 R05**



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

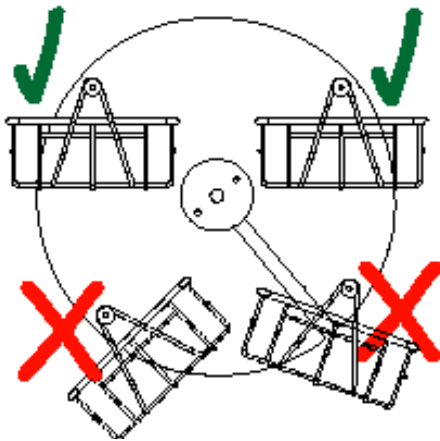
SAFETY

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

1. When this appliance 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. Use the appliances on an individual 15A mains outlet only.
DO NOT OVERLOAD THE CIRCUIT.
3. Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
4. Supervision is necessary when the appliance is used in close proximity to children.
5. If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent.
6. Use only earthed outlets matching the serial plate voltage.
7. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
8. Use equipment in a flat level position.
9. Do not operate unattended
10. The equipment may be hot, even though the pilot light is not on.
11. Do not operate if equipment has been damaged or is malfunctioning in any way.
12. These appliances are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**



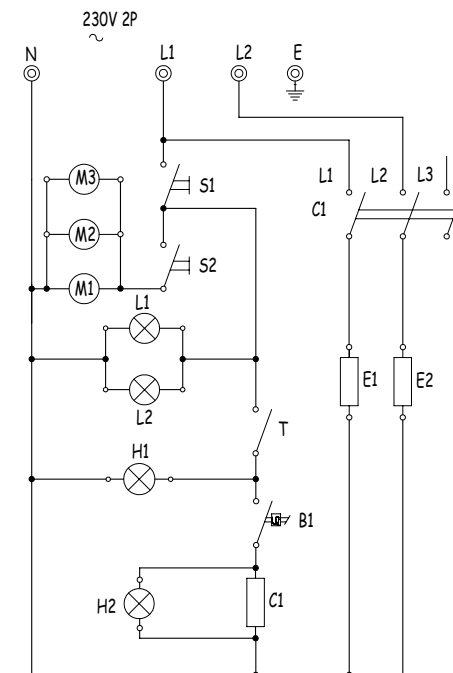
SAFE OPERATION



The baskets should be loaded evenly to ensure a smooth balanced operation. Take care that baskets are more or less level when loaded. Uneven loading may cause the baskets to fall against other baskets or sides of the unit and cause damage to the appliance.

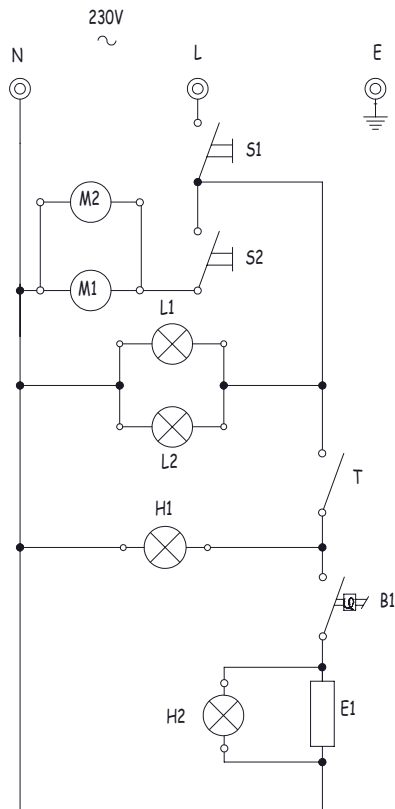
LEGEND	DESCRIPTION	PART NUMBER
B1	GRILL THERMOSTAT	1-EGO-150
E1/E2	ELEMENT - 2500W/230V	5-2500W-CGA0016
H1	PILOT LIGHT FOR TIMER	1-PL-GP
H2	PILOT LIGHT FOR THERMOSTAT	1-PL-GP
L1/L2	INTERIOR LIGHT	1-LB-CGA0016
S1	MAIN SWITCH	1-RS-NI
S2	ROTISSERIE SWITCH	1-RS-NI
T	2HR TIMER	1-2HR-TIMER
M3	ROTISSERIE MOTOR	1-GMOT-CGA0008
M1/M2	FAN MOTOR	1-FAN-COA1003
C1	CONTACTOR 32A	1-220V-CONT-32A

WIRING DIAGRAM 16 BIRD CHICKEN ROTISSERIE MODEL CODE: CGA0016 R02

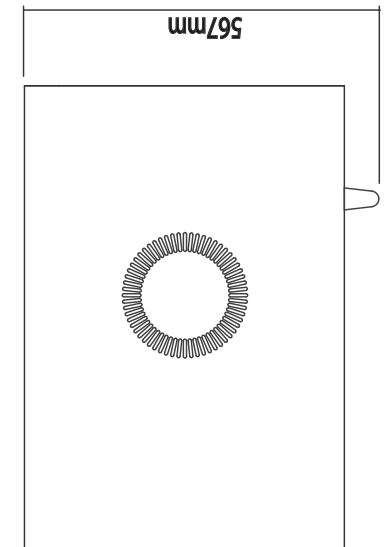
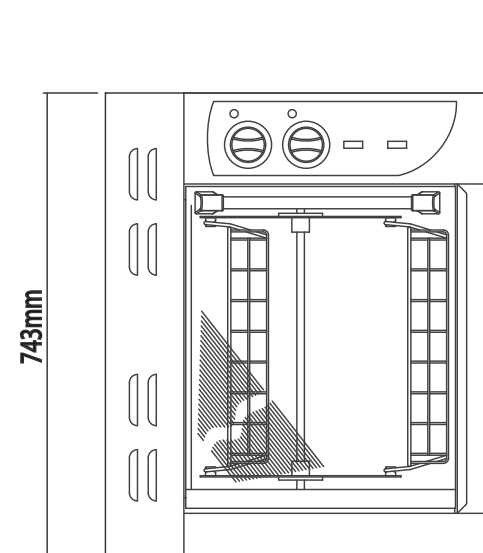
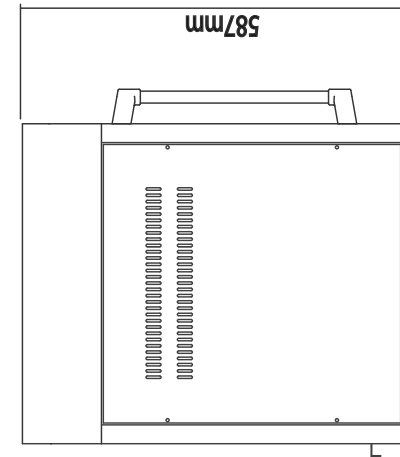


LEGEND	DESCRIPTION	PART NUMBER
B1	GRILL THERMOSTAT	1-EGO-150
E1	ELEMENT - 1000W/230V	5-1000W-CD
H1	PILOT LIGHT FOR TIMER	1-PL-GP
H2	PILOT LIGHT FOR THERMOSTAT	1-PL-GP
L1/L2	INTERIOR LIGHT	1-OVEN-LH
S1	MAIN SWITCH	1-RS-NI
S2	ROTISSERIE SWITCH	1-RS-NI
M1	ROTISSERIE MOTOR	1-GMOT-CGA0008
M2	FAN	1-FAN-COA1003

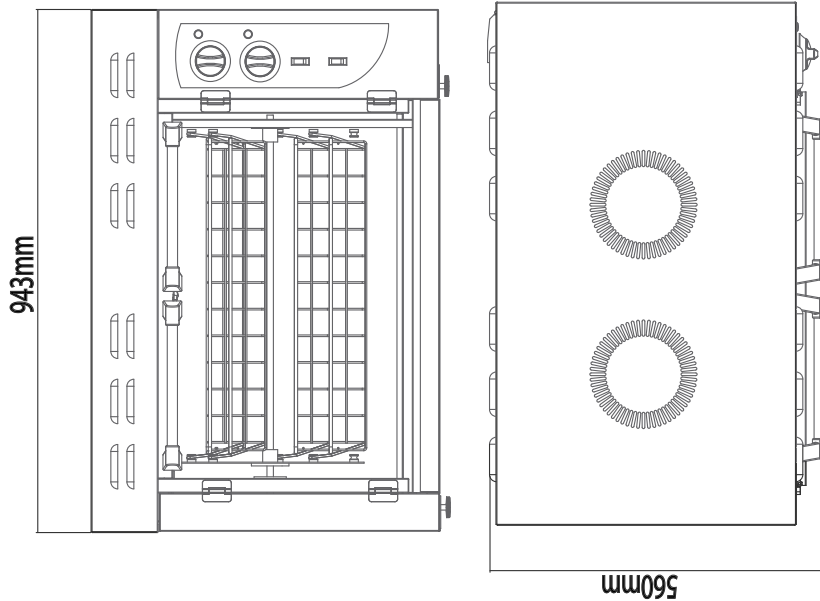
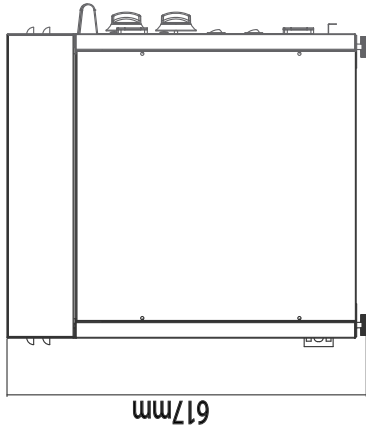
**WIRING DIAGRAM
8 BIRD CHICKEN ROTISSERIE
MODEL CODE: CGA0008 R05**



**POSITIONING DIAGRAM
8 BIRD CHICKEN ROTISSERIE
MODEL:CGA0008 R05**



**POSITIONING DIAGRAM
16 BIRD CHICKEN ROTISSERIE
MODEL:CGA0016 R02**



ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
CGA0008	8 BIRD CHICKEN ROTISSERIE	230/50	3000
CGA0016	16 BIRD CHICKEN ROTISSERIE	230/50 2p NEUTRAL & EARTH	5000



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.

CONNECTION DETAILS FOR CGA0016

