

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 Limitation any implied Warranty of Merchantability or Fitness for Purposes 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.



www.anvilworld.com



IMPORTANT

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 faxing it to the ANVIL office in the country of purchase.

Failure to do so will invalidate your warranty.

4-INS-TSS2000



INSTRUCTION MANUAL

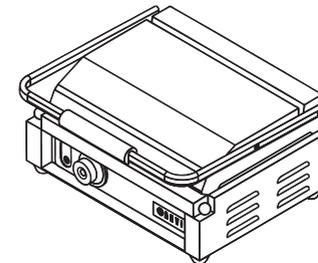
PANINI GRILLER ELECTRIC

PANINI GRILLER SINGLE

TSS 2000

PANINI GRILLER DOUBLE

TSS 3000



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INSTALLATION, OPERATION AND CARE OF :

TSS 2000 / TSS 3000

PANINI GRILLERS

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:

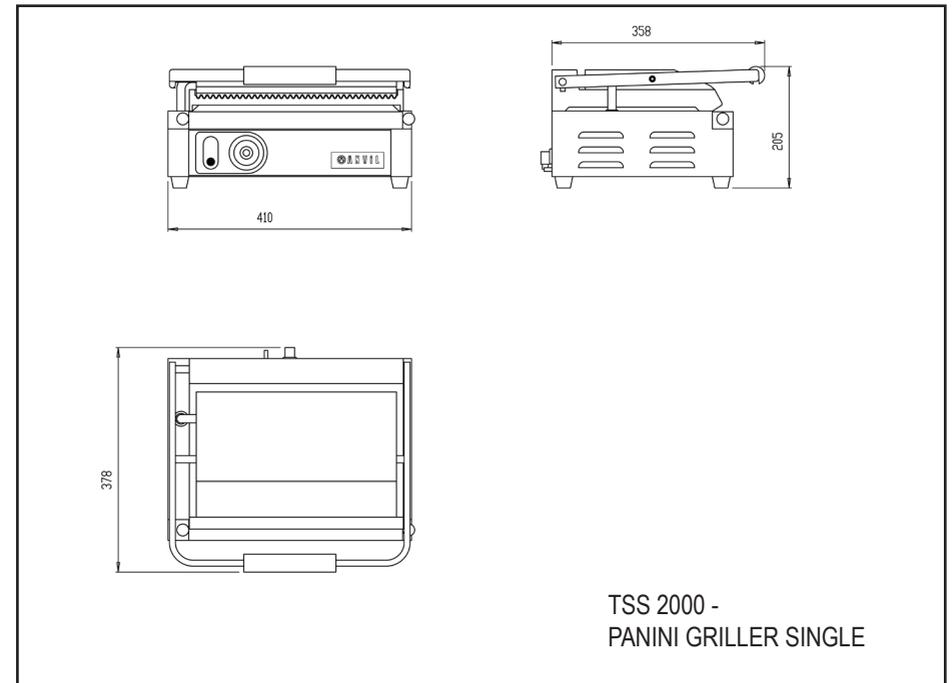
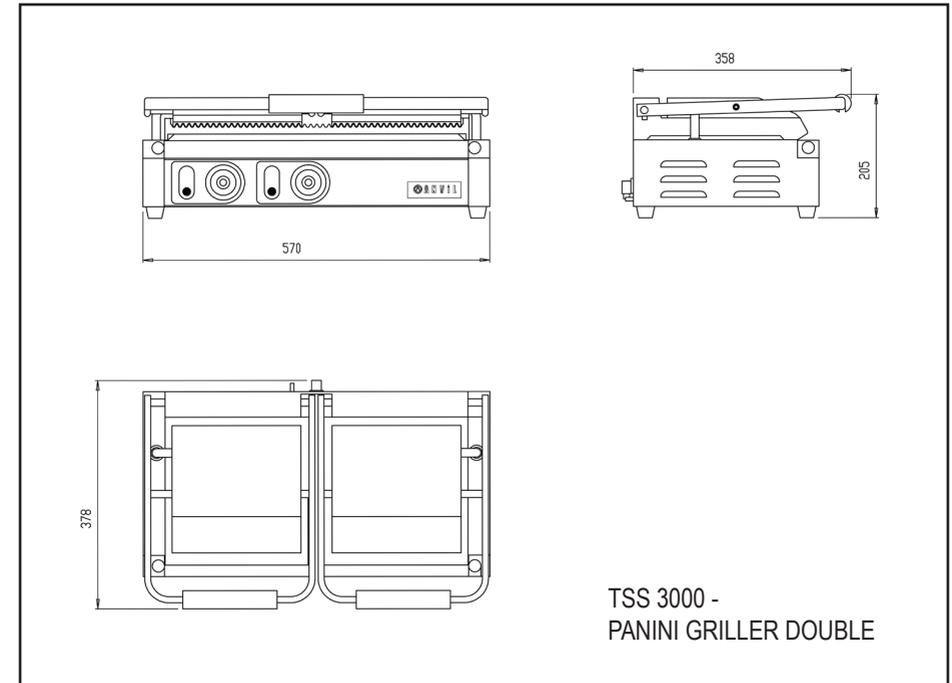
The contact grillers are medium-duty electrical appliances capable of toasting a variety of bread products and sandwiches. It can also be used to grill steaks and various other meat products. The temperature is thermostatically controlled between the range of 50° and 300°C. The thermostat also acts as the “ON” and “OFF” switch. A signal lamp adjacent to the thermostat indicates when the heating elements are energized.



To reduce the risk of fire, the appliance is to be installed in non-combustible surroundings only, with no combustible material within 450 mm of the sides front, or rear of the appliance or within 1 meter above the appliance. The appliance is to be mounted on floors of non combustible construction with non combustible flooring and surface finish and with no combustible material against the underside, or on noncombustible slabs or arches having no combustible material against the underside. Such construction shall in all cases extend not less than 300 mm.



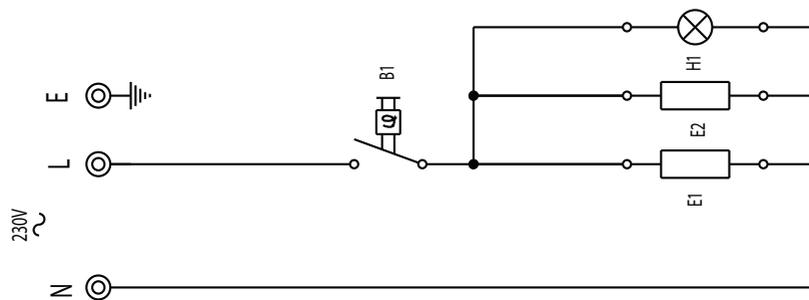
IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE OF THE OF THE UNIT AS FOUND ON THE SERIAL PLATE. THE SERIAL PLATE IS LOCATED AT THE REAR OF THE UNIT ADJACENT TO THE INCOMING CABLE ENTRY.



WIRING DIAGRAM

MODEL : PANINI GRILLER SINGLE - 230V
MODEL CODE : TSS 2000

LEGEND	DESCRIPTION	TSA1009
B1	CONTROL THERMOSTAT EGO	1 - THERM - EGO
E1	TOASTER ELEMENT TOP 1000W/230V	5-1000W/FSS
E2	TOASTER ELEMENT BOTTOM 1200W/230V	5-1200W/FSS
H1	CONTROL PILOT LIGHT	1 - PL - GP



1. Install the 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.

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 sandwich press 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

CLEANING:

1. Always ensure that the contact griller is disconnected from the main power supply before cleaning.
2. The contact griller should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.

- Wipe off the contact griller with a dry cloth and wait at least half an hour before re-connecting to the mains outlet.
- A fat tray positioned at the front of the unit catches grease and should be emptied periodically, depending on the usage of the griller.

SAFETY:

- The units are designed to operate on alternating current only (A.C.). DO NOT CONNECT TO DIRECT CURRENT (D.C.).
- Care should be taken when operating the units as HOT SURFACES are present which may cause burns.
- Ensure that the power supply cord does not come into contact with hot surfaces.
- If the supply cord is damaged, it must be replaced with a new cord as ssembly available from the suppliers agent or directly from Anvil America Inc.
- Do not leave unit in operation without an attendant.

ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS V /Hz	POWER WATTS
TSS 2000	CONTACT GRILLER SINGLE	230/50	2200
TSS 3000	CONTACT GRILLER DOUBLE	230/50	3080

