

TRIPLE DECK OVEN 2 TRAYS PER DECK



MANUFACTURING
SINCE 1966

Model: DOA5003



FEATURES

- Robust construction with Stainless Steel facia panel and door
- Max temperature 300°C
- Unique burner design for even temperature distribution
- Glass viewing window
- Top and bottom burners thermostatically controlled
- Interior light
- Includes timer
- Fits 12 Standard size pizzas 300mm
- Fully automatic ignition system

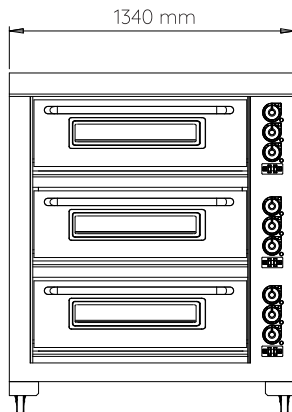
NOTE:

Heavy duty gas products to be connected by approved gas installer



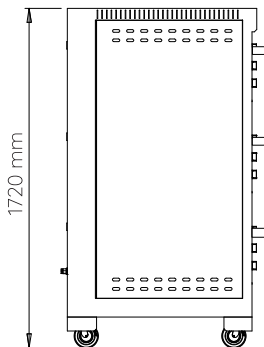
ALL ANVIL EQUIPMENT COMES WITH A TWO YEAR WARRANTY ON COMPONENTS AND DEFECTIVE WORKMANSHIP.

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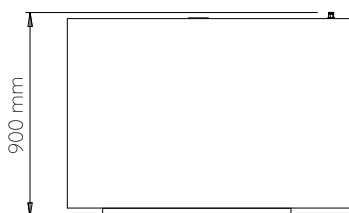
Model: DOA5003

SPECIFICATIONS

OUTPUT	108 000 BTU
POWER	0.6kW
VOLTAGE	230V- 50Hz
PACKAGING (W x D x H)	1460 x 1040 x 2010 (mm)
UNIT (W x D x H)	1340 x 900 x 1720 (mm)
CHAMBER DIMENSIONS	860 x 640 x 200 (mm) (Each)
NET WEIGHT	246kg
GROSS WEIGHT	360kg
SHIPPING VOLUME	3.05m ³
CAPACITY	6 Trays - 600 x 400 (mm)
REGULATOR	No

AVAILABLE IN

☒ LPG | ☒ Ngas

OPTIONAL EXTRAS
CERAMIC PLATE

CODE	DESCRIPTION
DOA0011	Ceramic Plate - 600 x 400mm


NOTE

- When viewing the appliance from the front in its usual operating position, the width (W) of the product is the total distance from left to right; the depth (D) of the product is the total distance from the front to the back; the height (H) is the total distance from the bottom of the product to the top. Pictures may vary from actual product.

DISCLAIMER

- Output performance figures quoted are dependent on various factors. Anvil reserves the right, without notice, to make changes and revisions to product specifications, materials and design, when we believe it will provide better performance, durability, and efficiency. Unit measurements may vary depending on point of reference.



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Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-DOA5002

THE CHEFS COMPANION



THE CHEFS COMPANION



**THANK YOU FOR PURCHASING
AN ANVIL PRODUCT!**

REGISTER ONLINE TODAY

Register your warranty on-line at www.anvilworld.com today and learn how to get the best out of your Anvil product, tips to care for your Anvil product for long lasting performance, exciting recipes and more.

NO WEB ACCESS?

If you do not have access to the Web, register by completing this form and faxing it to the Anvil head office in South Africa. Fax: +27 11 474 1630

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.



NB:

REGISTER ON-LINE TODAY

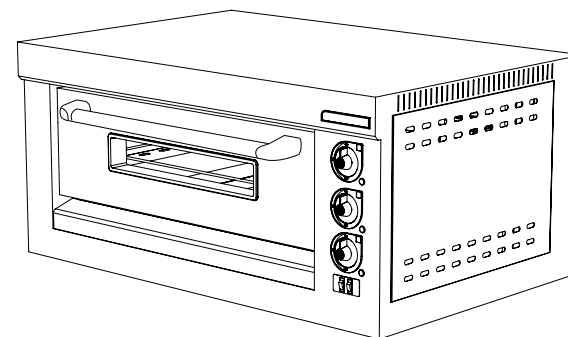
Register your warranty on-line now at www.anvilworld.com

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.

GAS/ELECTRIC DECK OVENS



**INSTALLATION OPERATION AND CARE OF
GAS/ELECTRIC DECK OVENS
MODELS: DOA5001 / DOA5002 / DOA5003**

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

Anvil gas deck ovens have been designed for the following uses:

- Baking of fresh or frozen bakery and pastry products
 - Cooking of gastronomy products, either fresh or frozen
1. Positioning - Install the deck oven in the most convenient location for ease of cleaning, maintenance and general operation. The unit should be placed a minimum distance of 100mm from any adjacent wall. If 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 materials. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to the fire prevention regulations. It is important to observe the recommended space at the back of the oven due to the exhaust air vent duct being positioned at the rear of the unit. Hot exhaust gas can create a fire hazard.
 2. **AIR SUPPLY AND VENTILATION** - The area in front and around the appliances must be kept clear to avoid any obstruction of the flow of combustion and ventilation air. Adequate clearance must be maintained at all times in front of and at the sides of the appliance for servicing and proper ventilation.
 3. Earthing - Anvil deck ovens require a grounded, receptacle.
 4. The Ovens require a dedicated single phase connection to the distribution board. Please consult a qualified electrician and follow the connecting diagrams.
 5. Optional ceramic cooking base panels are available for cooking pizza's and similar products.



THIS APPLIANCE MUST NOT BE USED IN BASEMENTS OR IN ROOMS LESS THAN 15 CUBIC METRES IN VOLUME. (TYPICALLY 2.6M SQUARE)

These appliances are intended for use with Nat gas at a pressure of 17.5 mbar. Only use regulators that are approved and compliant with local regulations.

The temperature range of the deck oven is thermostatically controlled between the range of 50°C/122°F to 300°C/ 570°F. The top knob on the control panel controls the top gas heater, the bottom knob controls the bottom gas heater. A signal lamp next to the thermostat indicates when the gas heaters are working. The signal lamp next to the TIMER CONTROL which is positioned centrally on the control panel indicates that the time cycle is in operation.

OPERATING AND COOKING HINTS

1. ALWAYS PREHEAT OVEN FOR A MINIMUM OF 10 MINUTES.
2. For even cooking – Always space food evenly on your cooking pans. Space pans evenly in the oven.
3. When preparing meat. Always put a sheet pan on the bottom of the oven cavity to catch any spillage.
4. DO NOT cover any part of the oven or a sheet pan used as drip tray with aluminium foil. This can cause the oven to overheat.

COOKING TIPS

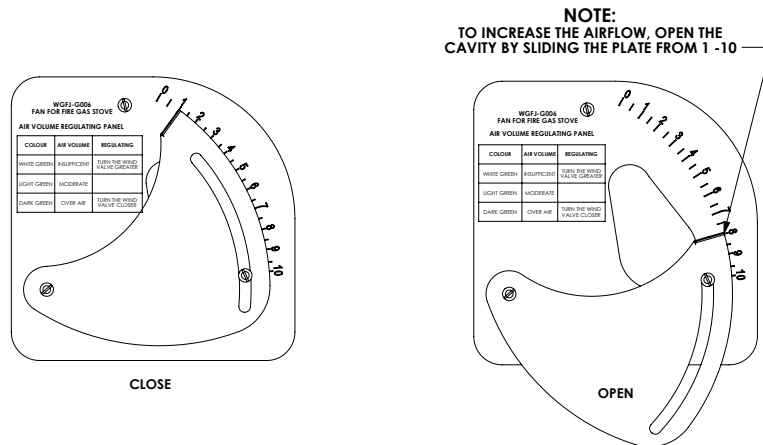
Cooking is not an exact science due to many variables such as size and quantity of food, temperature of food, etc. However, the follow-ing tips may prove to be helpful:

1. As with any recipe, check the food about 5-10 minutes before the expected finish time, due to variables such as the temperature of the foodwhen first placed in the oven, quantity of food in the oven, your preferred level of “doneness”, etc.
2. The more food in the oven at one time, the longer the cooking time

Adjusting the primary air intakes

It is necessary to adjust the primary air intake vents for the two gas burners. Different atmospheric conditions depending on your location above sea level will affect the performance of the burners.

1. Open the side cover located on the right side of the unit.
2. There are two adjustable vents visible one for each burner.
3. There is a securing screw which must be loosened in order to move the vents.
4. There are 10 positions marked, the vents should be opened or closed to achieve a stable flame with a blue green colour.
5. Start by removing the bottom panels inside the oven chamber so that you have a clear view of the bottom burner.
6. Start the unit and observe the colour of the flame, adjust the air vent a half measure at a time and observe the difference in the colour of the flame. (see diagram below)
7. When you are satisfied with the flame tighten the securing screw to lock the position of the vent.
8. Repeat the adjustment procedure for the top burner.
9. replace the side panel



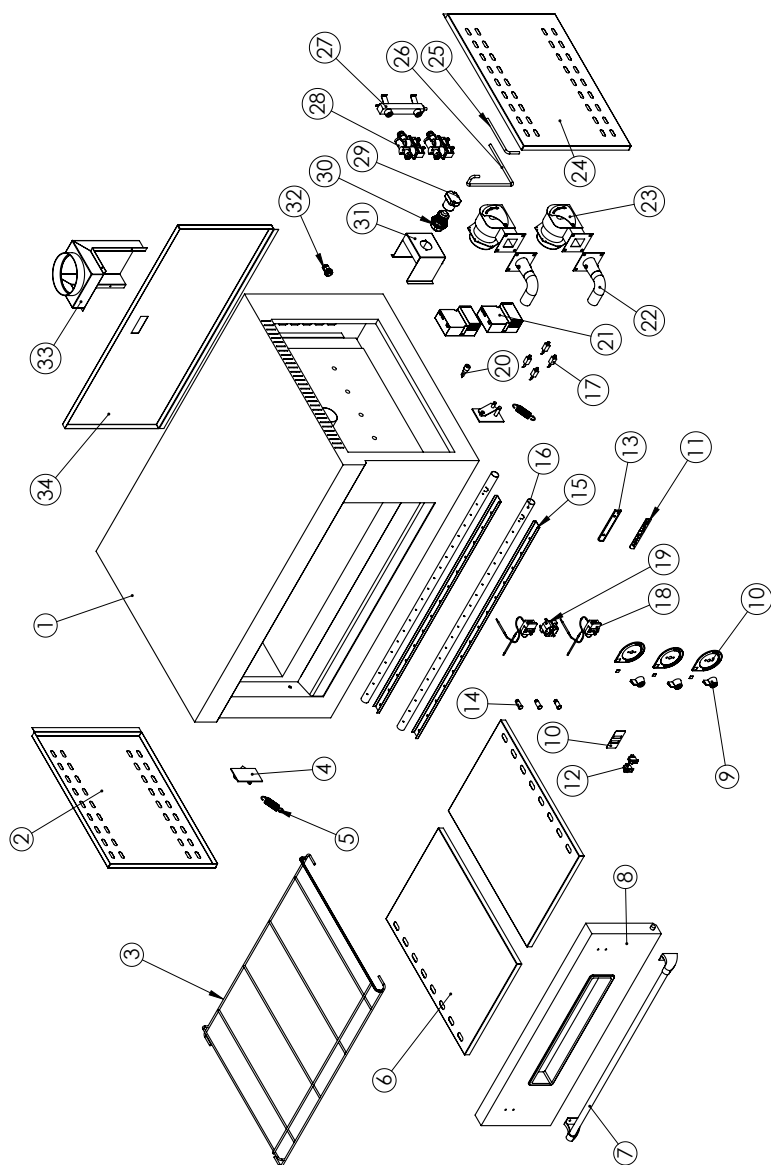
TIP : COOKING AT A HIGHER TEMPERATURE
WILL NOT REDUCE YOUR COOKING TIME !
IT WILL PRODUCE UNSATISFACTORY
BAKING AND ROASTING RESULTS.

EXPLODED DIAGRAM LEGEND

MODEL: GAS DECK OVEN
MODEL CODE : DOA5001

Part No.	Description
1	OUTER ENCLOSURE
2	LEFT SIDE PANEL
3	SHELF
4	SPRING BRACKET
5	SPRING
6	BOTTOM ELEMENT COVER
7	DOOR HANDLE
8	FRONT DOOR
9	LEVER KNOB
10	SWITCH BEZEL
11	DOMED LABEL APEX
12	NON ILLUMINATED ROCKER SWITCH
13	BADGE BEZEL
14	PILOT LIGHT
15	BURNER BRACKET
16	BURNER
17	SPARK PLUG
18	THERMOSTAT
19	TIMER
20	FUSE
21	CONTROLLER
22	CONNECTOR
23	FAN
24	RIGHT SIDE COVER
25	GAS OVEN PIPE 1
26	GAS OVEN PIPE 2
27	INLET AIR PIPE
28	GAS VALVE SOLENOID
29	BULB HOLDER
30	BULB
31	DECK OVEN LIGHT BRACKET
32	CABLE GLAND
33	CHIMNEY
34	BACK PANEL

EXPLODED DIAGRAM MODEL CODE: DOA5001



IMPORTANT INFORMATION FOR THE USER

This appliance may only be installed by a registered LP Gas installer. All registered installers are issued with a card carrying their registration number. Ask to be shown the card before allowing the installation to commence and make a note of the Installer QCC number. Upon completion of the installation, the installer is required to explain the operational details of the appliance together with the safety instructions. You will be asked to sign acceptance of the installation and be provided with a completion certificate and should only sign acceptance of the Installation when the installation is completed to your satisfaction. Note that your invoice is required in the event that you wish to make a guarantee claim.

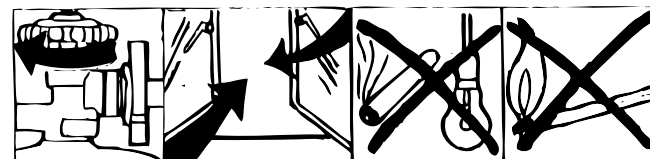
EMERGENCY DRILL:

It is recommended that commercial kitchens have a suitable placed and sized fire extinguisher.

NOTE: Keep kitchen clean, particularly from fatty build up, especially in the vent ducting, as this is frequently the point of ignition.

IF YOU SHOULD SMELL GAS:

- * Turn off gas supply at cylinder.
- * DO NOT switch electrical equipment ON or OFF
- * Open all doors and windows to increase ventilation.
- * Extinguish open flames
- * Move cylinder outside if safe
- * Look for leaks with soapy water
- * No smoking



FIRE AT CYLINDERS

(A) Don't panic - Flames from joints near a cylinder are not dangerous in themselves, as long as they do not heat up the cylinder.

(B) If possible, close the cylinder valve using a wet cloth to protect your hand.

(C) Spray cold water onto cylinders exposed to the fire in order to keep them cool. Use a hose pipe. Keep people away from the area.





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

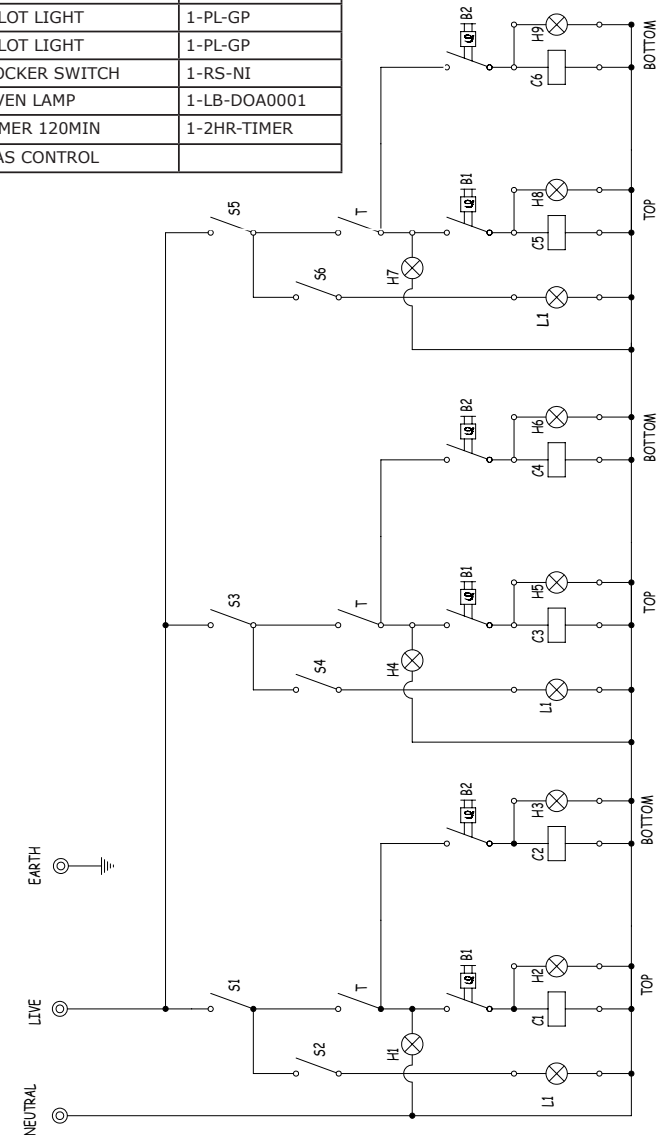
1. Do not touch hot surfaces!!! Always use hot pad or holder until unit cools.
2. To protect against electrical hazards, do not immerse cable in water or any other liquid.
3. Do not operate any appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
4. Do not use outdoors.
5. Do not clean with metal scouring pads as metal particles can break off the pad and touch electrical parts, creating a potential shock hazard.
6. A fire may occur if this appliance is covered, or if flammable material touches against it.
7. Extreme caution should be exercised when using containers other than the intended proper heat tempered metal and glass pans for baking.
8. Do not cover any part of the oven or a sheet pan used as a drip tray with aluminium foil as this may cause overheating of the oven.
9. Anvil gas deck ovens are designed to operate on alternating current only (A.C.).

WIRING DIAGRAM LEGEND

MODEL: TRIPLE DECK GAS/ELECTRIC OVEN

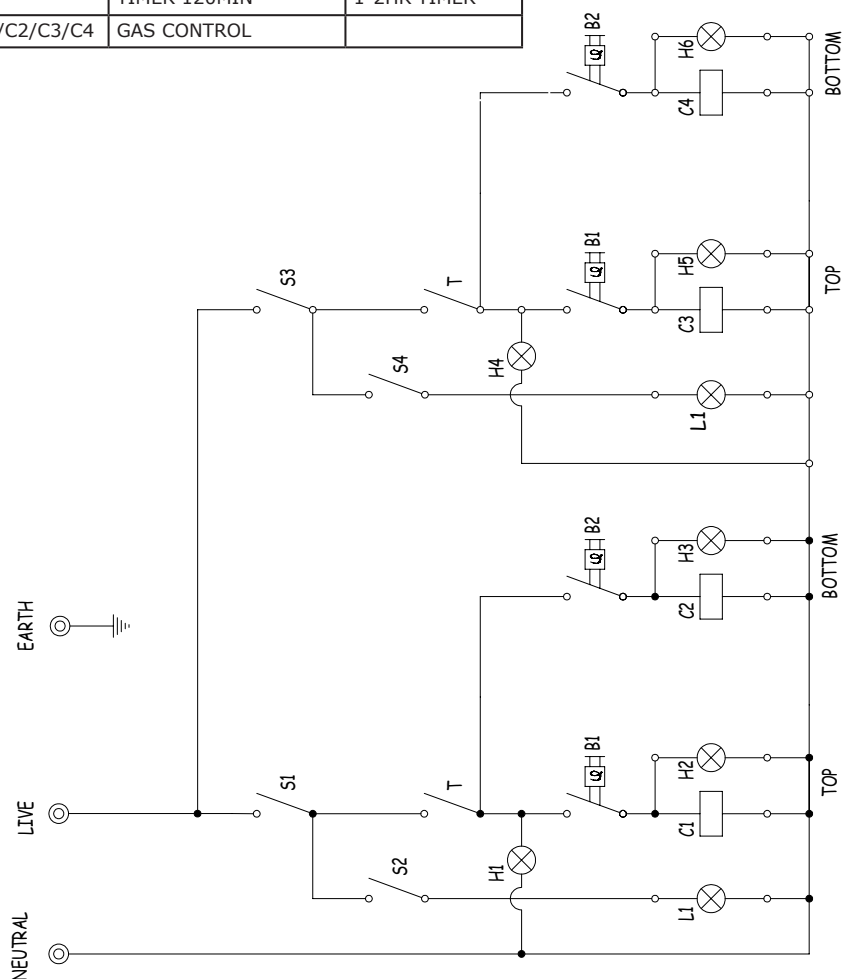
MODEL CODE: DOA5003

LEGEND	DESCRIPTION	PART NUMBER
B1/B2	CONTROL THERMO-STAT	1-EGO-150
H1/H2/H3	PILOT LIGHT	1-PL-GP
H4/H5/H6	PILOT LIGHT	1-PL-GP
H7/H8/H9	PILOT LIGHT	1-PL-GP
S1/S2/S3/S4/S5/S6	ROCKER SWITCH	1-RS-NI
L1	OVEN LAMP	1-LB-DOA0001
T	TIMER 120MIN	1-2HR-TIMER
C1/C2/C3/C4/C5/C6	GAS CONTROL	



WIRING DIAGRAM**MODEL: DOUBLE DECK GAS/ELECTRIC OVEN****MODEL CODE: DOA5002**

LEGEND	DESCRIPTION	PART NUMBER
B1/B2	CONTROL THERMOSTAT	1-EGO-150
H1/H2/H3	PILOT LIGHT	1-PL-GP
H4/H5/H6	PILOT LIGHT	1-PL-GP
S1/S2/S3/S4	ROCKER SWITCH	1-RS-NI
L1	OVEN LAMP	1-LB-DOA0001
T	TIMER 120MIN	1-2HR-TIMER
C1/C2/C3/C4	GAS CONTROL	



10. 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.
11. Do not use an appliance that is damaged, leaking or which does not operate properly.
12. Ensure that the gas cylinder is connected or changed in well ventilated area, preferably outdoor, away from any source of ignition as open flames, and away from other people.
13. Keep gas cylinder away from heat and flames. Do not place on a stove or any other hot surface.
14. Do not cover or change the primary air supply apertures in the burner as this will affect the performance of the product and may lead to unstable flames.
15. If there is a leak on the appliance (smell of gas), turn off the gas supply, first at the control valve on the cylinder and then on the appliance by turning the control knobs fully clockwise.
16. If you wish to check for leaks on your appliance, do it outside. Do not try to detect leaks using a flame. The correct way is to smear the joint with soapy water. If bubbles form, then there is a gas leak. Immediately turn off the gas supply first closing the control valve on the gas cylinder and then the appliance valves. Check that all the connections are properly filleted. Re-check with soapy water. If a gas leak persists, return the product to your dealer for inspection/repair.
17. Do not modify the appliance or use it for anything other than what it has been designed.
18. Keep young children away from the appliance at all times.
19. This appliance consumes oxygen and needs ventilation for optimum performance and for the safety of those in close proximity.



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:

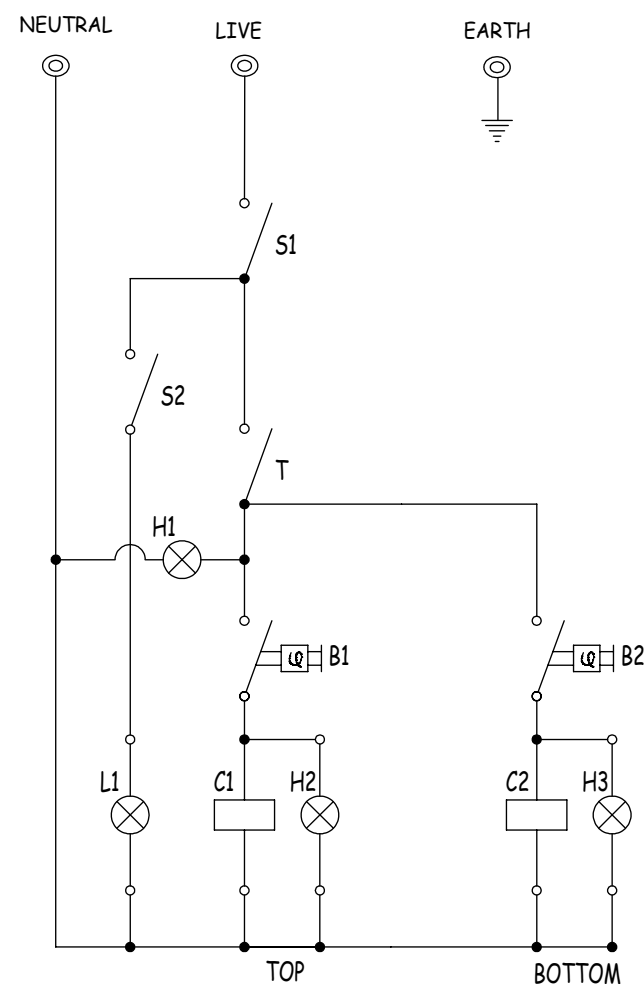
1. ALWAYS ALLOW UNIT TO COOL BEFORE CLEANING.
2. At the end of each baking cycle, clean the baking chamber using a suitable mild detergent or ammonia solution in warm water. Caustic based cleaners are not recommended.
3. The sheet pans may be washed in hot soapy water or in your dishwasher.
4. Optional ceramic plates must not be cooled down or cleaned with water as permanent damage may occur. To clean set the thermostat to 300°C at the end of the cooking day, leave for one hour. Cooking residue will carbonize and can be removed with a stiff brush. Stubborn residue can be removed with a scraper.
5. Wipe off unit with a dry cloth and wait at least half an hour before re-connecting to electrical system.
3. The appliance is fitted with a jet to regulate the correct amount of gas. The small hole in the jet may become blocked, resulting in a small flame or no flame on the burner. To clean, unscrew it from the appliance. Clean the jet by blowing the hexagon end, or by using a jet cleaner. Do not attempt to clean the jet with a sharp object, as this will damage the very small jet aperture and cause the unit to malfunction. If the jet still does not function, replace it with a new jet of the correct size. To re-assemble, reverse the above procedures.
4. Check that the flexible hose is completely connected over the nozzles at each end of the tubing and that it is held firmly in place by hose clamps. Examine the flexible hose regularly, at least each time the gas cylinder is changed and ask your dealer to fit a new LPG hose if it becomes perished, worn or damaged.
5. Only LPG hose that complies with SANS 1156-2 or BS 3212 may be used with this appliance.

WIRING DIAGRAM

MODEL: SINGLE DECK GAS/ELECTRIC OVEN

MODEL CODE: DOA5001

LEGEND	DESCRIPTION	PART NUMBER
B1/B2	CONTROL THERMOSTAT	1-EGO-150
H1/H2/H3	PILOT LIGHT	1-PL-GP
S1/S2	ROCKER SWITCH	1-RS-NI
L1	OVEN LAMP	1-LB-DOA0001
T	TIMER 120MIN	1-2HR-TIMER
C1/C2	GAS CONTROL	



ELECTRICAL AND TECHNICAL INFORMATION

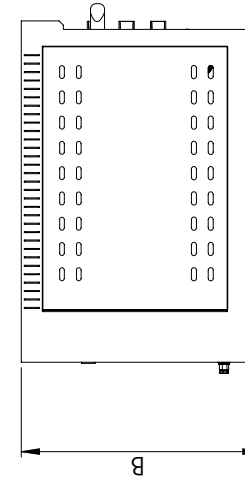
MODEL	DESCRIPTION	VOLTS (V /Hz)	POWER (W)	GAS B.T.U
DOA5001	DECK OVEN SINGLE (2 SHEET PANS PER DECK)	230/50	200	36000
DOA5002	DECK OVEN DOUBLE (2 SHEET PANS PER DECK)	230/50	400	72000
DOA5003	DECK OVEN TRIPLE (2 SHEET PANS PER DECK)	230/50	600	108000

MAINTENANCE

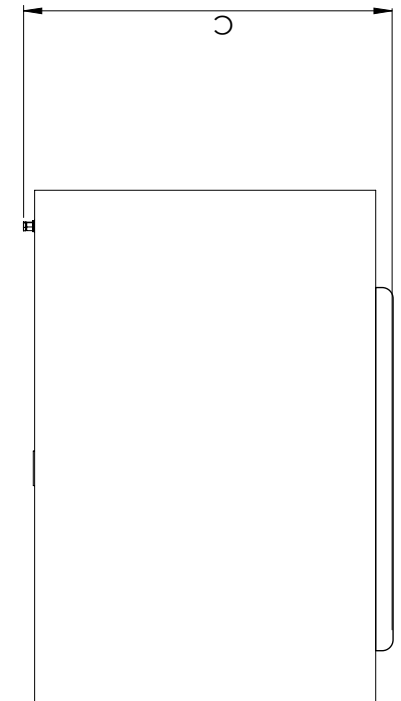
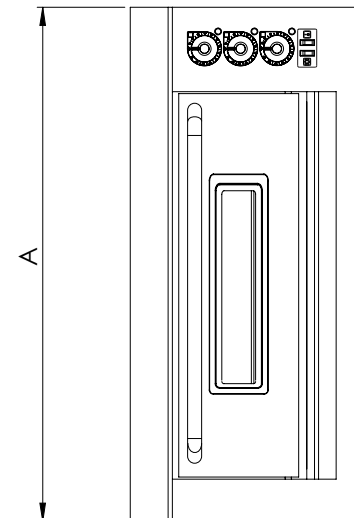
Replacement of the internal lamp

1. Disconnect the appliance from the power supply and let it cool down if hot.
2. Loosen and remove the right side panel secured with 4 screws.
3. Unscrew the lamp and replace with the correct specification replacement 230V/ 40 W lamp.
4. Reassemble in the reverse order.

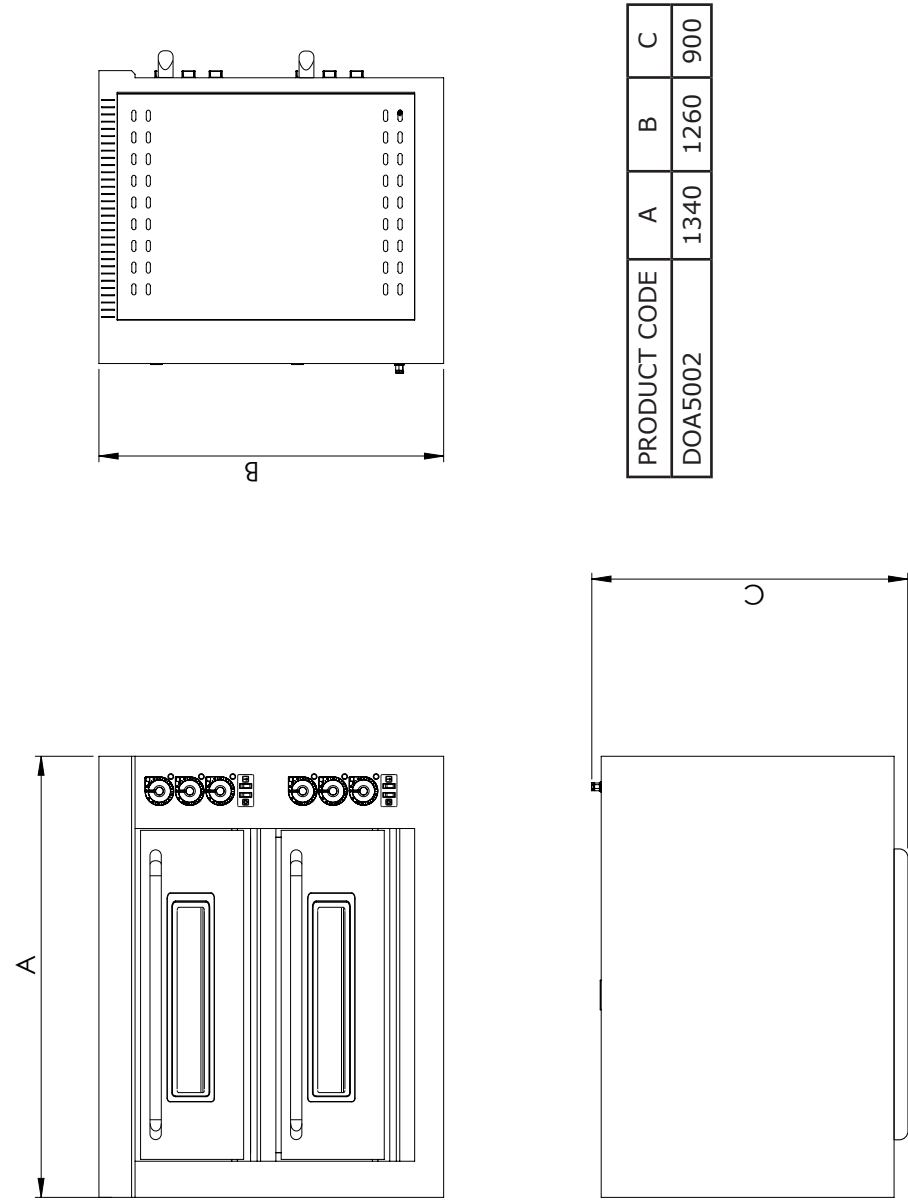
POSITIONING DIAGRAM SINGLE DECK GAS /ELECTRIC OVEN DOA5001



PRODUCT CODE	A	B	C
DOA5001	1340	630	900



**POSITIONING DIAGRAM
DOUBLE DECK GAS/ELECTRIC OVEN
DOA5002**



**POSITIONING DIAGRAM
TRIPLE DECK GAS/ELECTRIC OVEN
DOA5003**

