



**ANVIL**

# Installation, Operation and Care Manual

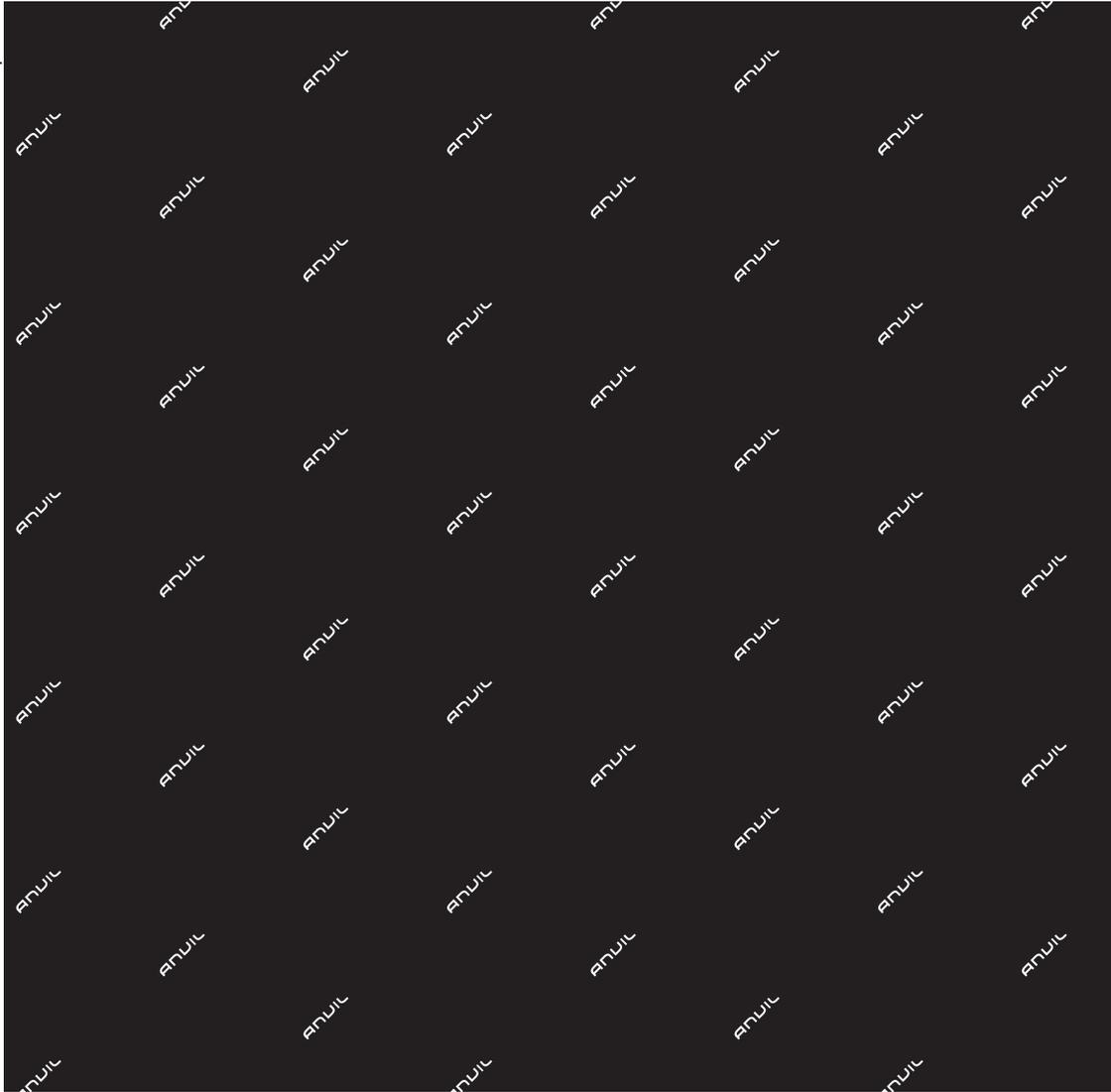


SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-CGA0008

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](http://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.

[www.anvilworld.com](http://www.anvilworld.com)

## 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

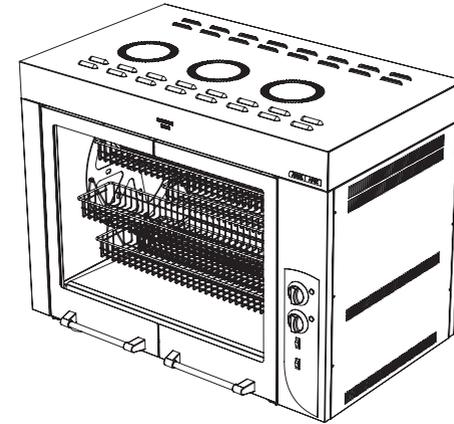
Register your warranty on-line now at [www.anvilworld.com](http://www.anvilworld.com)

### 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/CGA0028 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

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 1.2 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:28 BIRD CHICKEN ROTISSERIE**  
**MODEL CODE : CGA0028 R02**

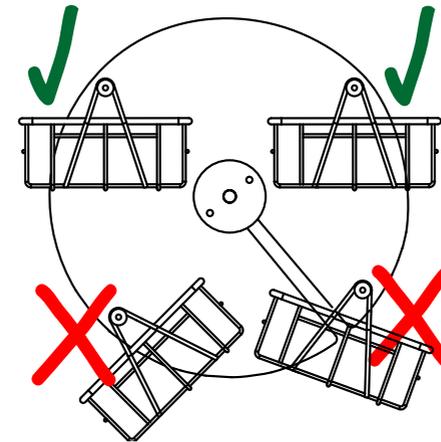
Part No.	Description
1	GRILLER 3000W ELEMENT
2	HALOGEN LIGHT BULB
3	LEFT SIDE COVER
4	CAROUSEL END
5	FLANGE END PLATE
6	BUSH BRONZE
7	CAROUSEL PLATE
8	BASKET PIN
9	CAROUSEL DRIVE SHAFT
10	DRIVE ARM SPLIT
11	MOTOR COUPLING SPLIT
12	MOTOR COUPLING
13	DRIVE PIN
14	LEFT GLASS DOOR HINGE
15	OUTER ENCLOSURE
16	MAGNETIC DOOR CATCH
17	28 BIRD CHICKEN GRILLER BASKET
18	INNER GLASS
19	GLASS DOOR
20	DOOR HANDLE NODE
21	DOOR HANDLE TUBE
22	PILOT LIGHT
23	BEZEL
24	BEZEL
25	TIMER KNOB
26	NON ILLUMINATED ROCKER SWITCH
27	CHICKEN GRILLER FACIA
28	ANVIL APEX LOGO
29	BALL VALVE
30	RIGHT GLASS DOOR HINGE
31	RUBBER FOOT
32	FAT TRAY
33	THERMOSTAT
34	2 HOUR TIMER
35	32AMP 220V CONTACTOR
36	3 WAY TERMINAL BLOCK
37	2 WAY POLYAMIDE TERMINAL BLOCK
38	RIGHT SIDE COVER
39	MOTOR
40	GLASS DOOR BACK
41	REAR INNER GLASS
42	FAN COVER
43	FAN MOTOR WITH IMPELLER

The Anvil 28 Bird Chicken Rotisserie has been designed to

1. Grill 28 whole chickens of 1.2 kg each at one time.
2. There are 7 baskets provided which can hold 4 full chickens each.
3. The grill function is thermostatically controlled between the range 80°C/176°F to 240°C/464°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 which has a ½" ball valve fitted to drain the fat in the tray.



**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.

**SPECIFIC INSTALLATION AND OPERATION INSTRUCTIONS**  
**28 BIRD CHICKEN ROTISSERIE**  
**MODEL:CGA0028 R01**

**Levelling the unit:**

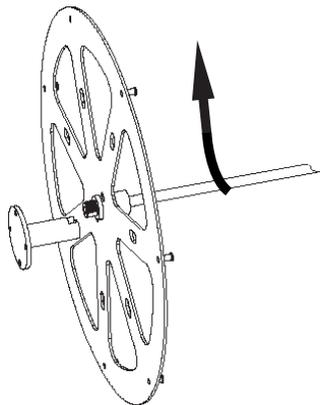
The unit is provided with adjustable levelling feet. Once the unit has been positioned, adjust the height of the feet to ensure the unit is level. This will ensure that the glass doors are correctly aligned and that the unit functions correctly.

**Removable Carousel:**

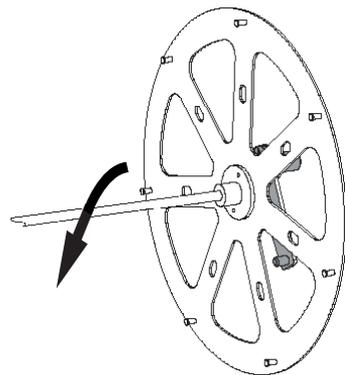
The Anvil 28 bird rotisserie is fitted with a removable carousel for easier cleaning.

To remove the carousel, switch off the unit, allow to cool down and remove the baskets. Grasp the shaft with both hands and lift the left side so that the shaft is released from the cradle. Pull the shaft towards yourself slightly so that the motor drive arm pin is no longer protruding through the right side carousel plate, move to the left and remove.

To fit the carousel, place the right side end of the shaft (*the side that does not have the phosphor bronze bush on the end*) into the hole at the centre of the motor drive arm; rotate the carousel so that the pin in the drive arm locates with the corresponding slots in the carousel side plate. Lift the left side of the shaft forward and lower into the cradle. Ensure the shaft is secure and that the drive arm pin is protruding through the right side carousel plate in order that the drive arm engages and rotates the carousel.

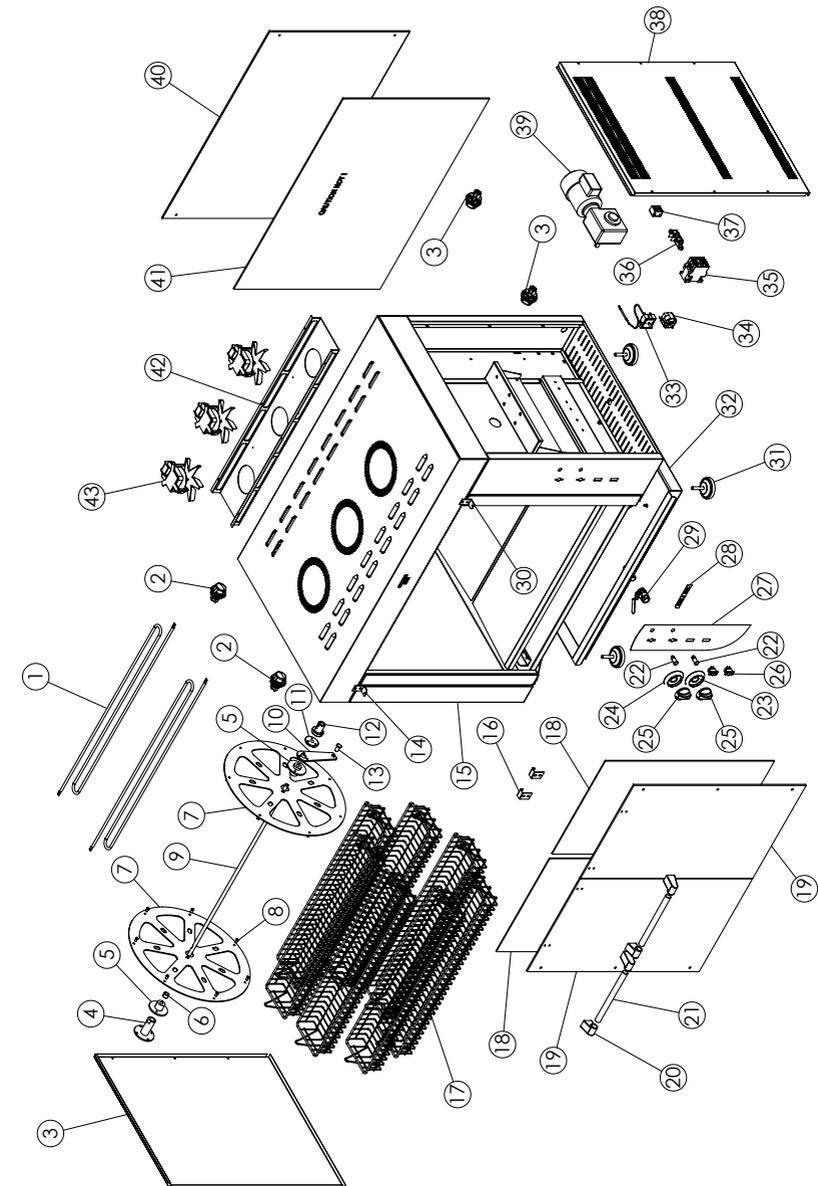


Left side carousel



Right side carousel

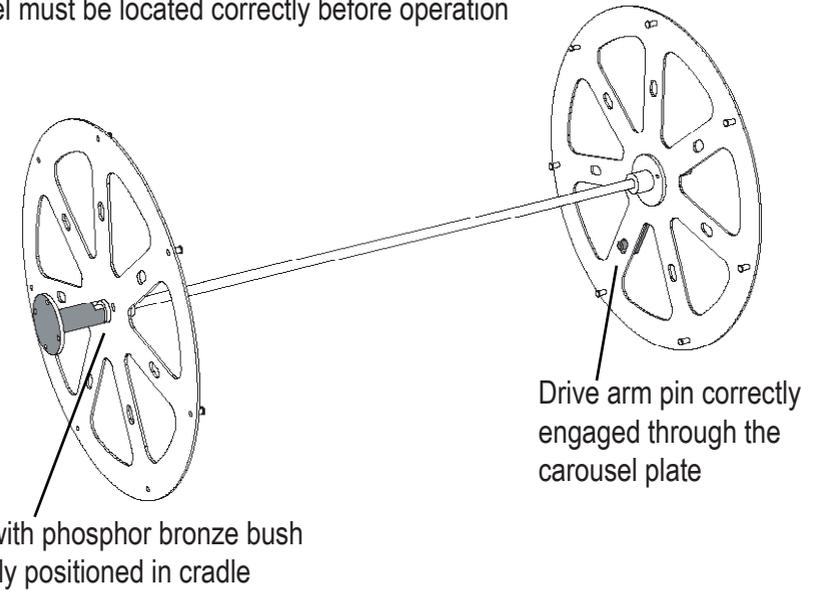
**EXPLODED DIAGRAM**  
**28 BIRD CHICKEN ROTISSERIE**  
**MODEL:CGA0028 R01**



**MODEL:16 BIRD CHICKEN ROTISSERIE**  
**MODEL CODE : CGA0016 R03**

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	RHS GLASS DOOR WITH PRINT
11	LHS GLASS DOOR WITHOUT PRINT
12	GLASS DOOR HINGE
13	DOOR HANDLE NODE
14	DOOR HANDLE TUBE
15	FAT TRAY
16	PILOT LIGHT
17	NON ILLUMINATED ROCKER SWITCH
18	THERMOSTAT KNOB
19	TIMER KNOB
20	BEZEL
21	BEZEL
22	ANVIL APEX LOGO
23	CHICKEN GRILLER FACIA
24	2 HOUR TIMER
25	THERMOSTAT
26	RIGHT SIDE COVER
27	2 PHASE CONNECTOR BLOCK
28	32AMP 220V CONTACTOR
29	TOP COVER ASSEMBLY
30	CAROUSEL MOTOR
31	MOTOR COUPLING
32	MOTOR MOUNT PLATE
33	MOTOR INSULATION PAD
34	REAR GLASS
35	FAN MOTOR WITH IMPELLER
36	SHAFT
37	FAN MILLBOARD
38	BASKET PIN
39	FAN COVER

Carousel must be located correctly before operation



#### Fan cover removal and cleaning:

The unit is fitted with a removable fan cover. It is recommended that this be removed and cleaned on a daily basis to prevent fat build up and a potential fire hazard. The cover is located in the centre of the top interior of the unit. Before removal switch off the unit and allow to cool down. Loosen the four thumb screws securing the cover and remove. Wipe away any accumulated fat around the fan enclosure with a damp cloth and soapy water. The cover may be washed in hot soapy water and then refitted. Do not operate the unit without the cover fitted.

#### Removable oil tray:

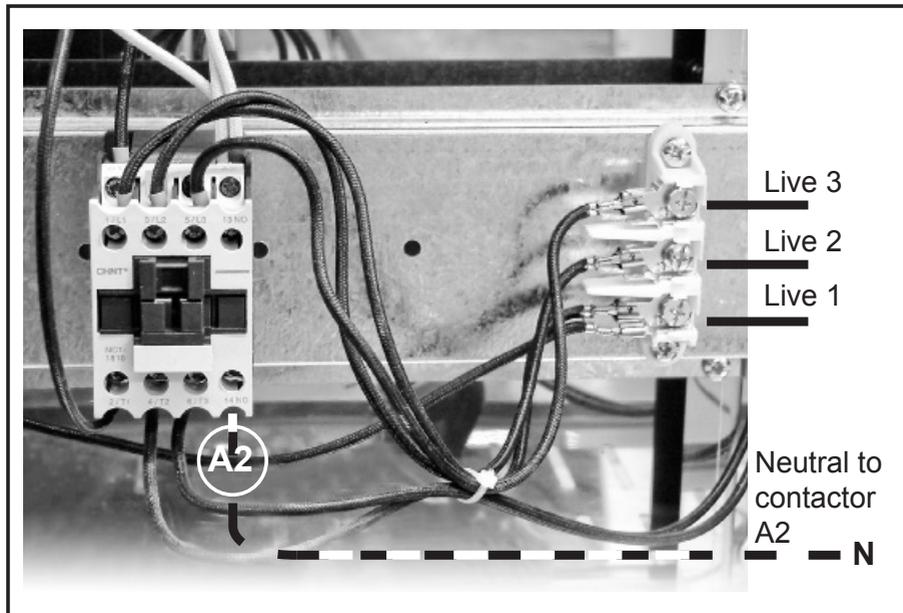
The removable oil tray fitted to the bottom of the unit is fitted with a drain valve to drain oil and fat without removing the oil tray from the unit. It is important to ensure that the oil tray is positioned all the way to the back of the unit as far as it will go during the cooking process. This will ensure any fat run off from the rear will be channelled into the drip tray. It is important to make sure the valve tap is in the closed position during operation. Always allow the fat to cool down before draining. It is recommended that the fat tray be removed and cleaned at the end of each shift or once a day.

### Cleaning and removal of inner door glass:

The unit is fitted with double glazed front glass doors. The inner glass pane is removable for cleaning. To remove the glass inner pane, slide the pane upwards enough to clear the bottom lip of the bottom door frame approximately 10 mm. Tilt the pane slightly towards yourself and move downwards to remove from the groove at the top of the door frame. The glass can be cleaned with hot soapy water or propriety detergent. Once dry, the glass can be replaced by locating the top of the pane in the groove at the top of the door frame, sliding upwards and lowering behind the lip in the bottom of the door frame.

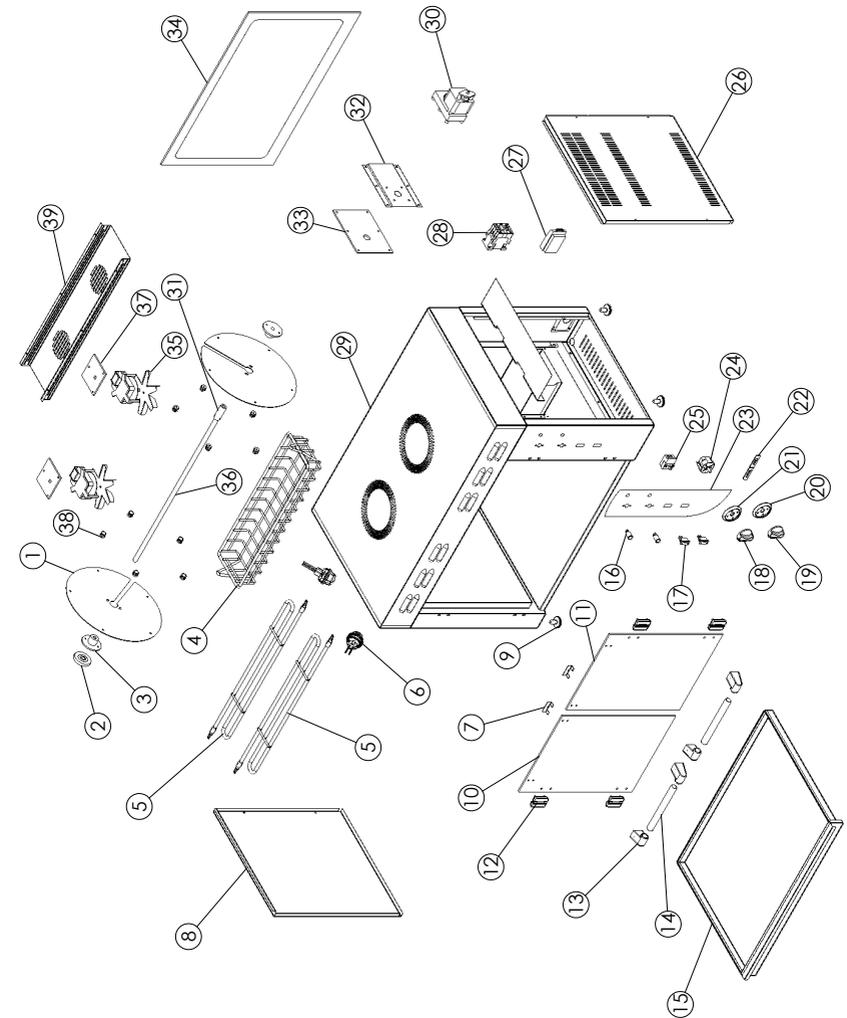
### 28 Bird Chicken Rotisserie Model CGA0028 R00 Electrical connection:

This unit has to be connected three phase plus neutral and earth. Check the hook up diagram for correct wiring connection points. There is provision for cable entry at the rear and underneath the right side of the unit. This unit should be connected by a qualified electrical installer.



28 Bird hook up Diagram

### EXPLODED DIAGRAM 16 BIRD CHICKEN ROTISSERIE MODEL:CGA0016 R03



**MODEL: 8 BIRD CHICKEN ROTISSERIE**  
**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	ANVIL APEX DOME LABEL - MEDIUM
27	RIGHT SIDE COVER PANEL
28	ADJUSTABLE FOOT
29	2 HOUR TIMER
30	THERMOSTAT
31	CABLE GRIP
32	POWER CORD
33	CERAMIC BLOCK
34	MOTOR MOUNT PLATE
35	POLYAMIDE CONNECTOR BLOCK
36	CHICKEN GRILLER GEARED MOTOR
37	CHICKEN GRILLER REAR GLASS
38	MOTOR COUPLING
39	MOTOR INSULATION PAD
40	FAN MILL BOARD
41	20mm RUBBER GROMMET
42	FAN BOX
43	CHICKEN GRILLER FAN MOTOR
44	FAN COVER

## GENERAL OPERATION

Check the chicken rotisserie operation as follows:

1. Switch on the power supply to the unit 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 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.
4. The recommended cooking time for the 28 bird is approximately 1:15min at 175°C/347°F however cooking times may vary according to weight and constitution of birds.
5. The baskets should be loaded evenly to ensure a smooth balanced operation.
6. 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, fat or heating surfaces while equipment is heating or operating

Hot surfaces, fat 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.

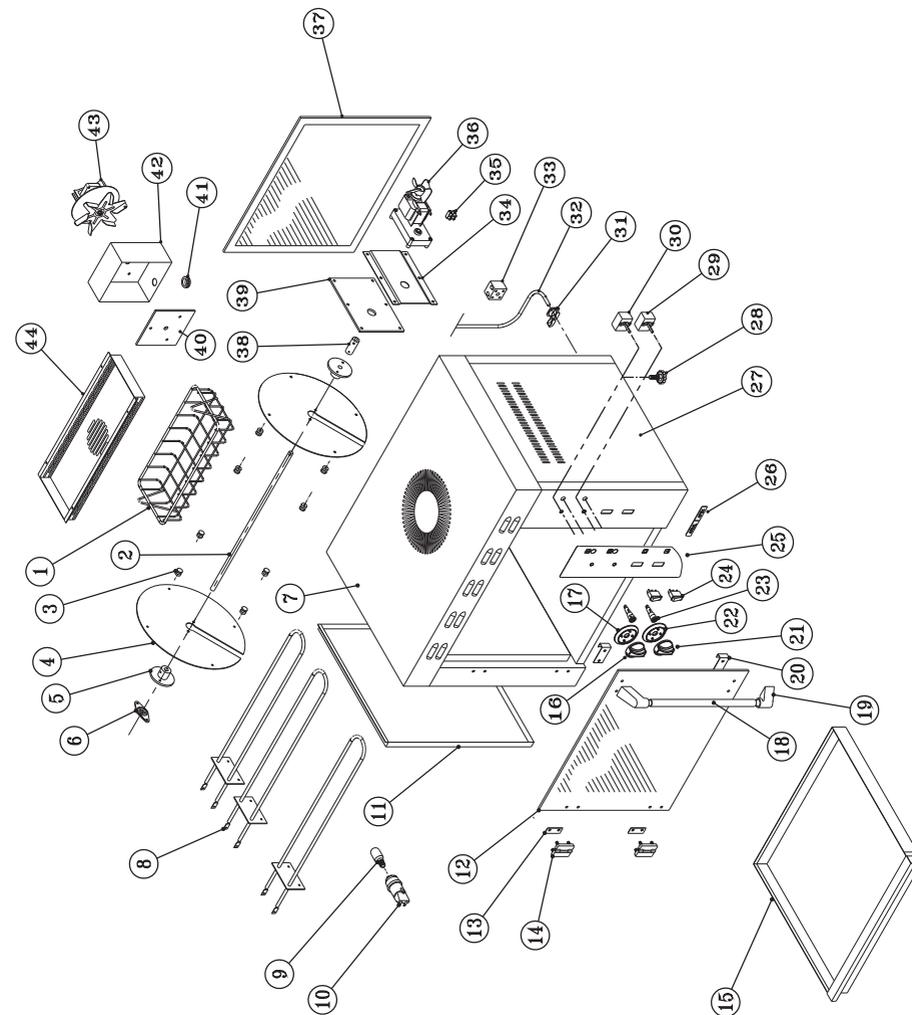


THIS APPLIANCE SHOULD NOT BE CLEANED WITH A WATER JET OR IMMERSSED IN WATER. USE ONLY A DAMP CLOTH OR SPONGE DIPPED IN SOAPY WATER. DO NOT USE STEEL-WOOL WHICH WILL MARK THE BRIGHT STAINLESS STEEL FINISH



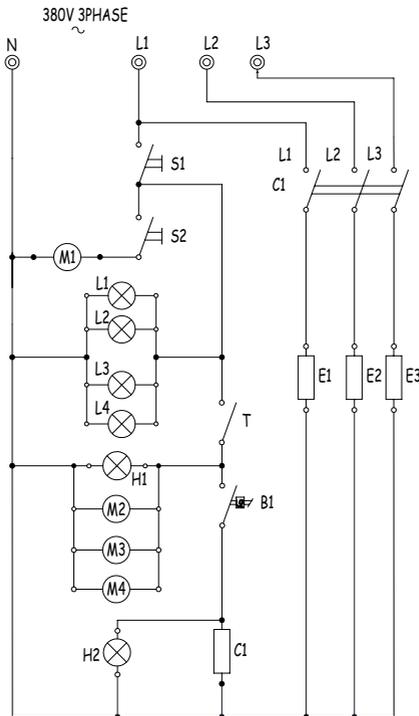
FAILURE TO CLEAN THE UNIT REGULARLY WILL CAUSE A FAILURE HAZARD DUE TO THE ACCUMULATION OF EXCESS FAT AROUND THE FAN AND ELEMENTS

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



LEGEND	DESCRIPTION	PART NUMBER
B1	GRILL THERMOSTAT	1-EGO-150
E1/E2/E3	ELEMENT - 3000W/230V	5-3000W-CGA0028
H1	PILOT LIGHT FOR TIMER	1-PL-GP
H2	PILOT LIGHT FOR THERMOSTAT	1-PL-GP
L1/L2/L3/L4	INTERIOR LIGHT	1-LB-CGA0016
S1	MAIN SWITCH	1-RS-NI
S2	ROTISSERIE SWITCH	1-RS-NI
T	2HR TIMER	1-2HR-TIMER
M1	ROTISSERIE MOTOR	1-GMOT-CGA0028
M2/M3/M4	FAN MOTOR	1-FAN-COA1003
C1	CONTACTOR 32A	1-220V-CONT-32A

**WIRING DIAGRAM**  
**28 BIRD CHICKEN ROTISSERIE**  
**MODEL CODE: CGA0028 R00**



## 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

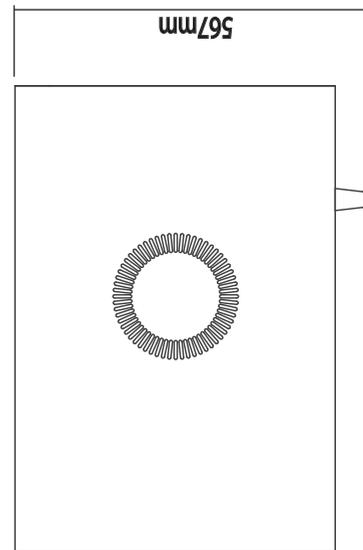
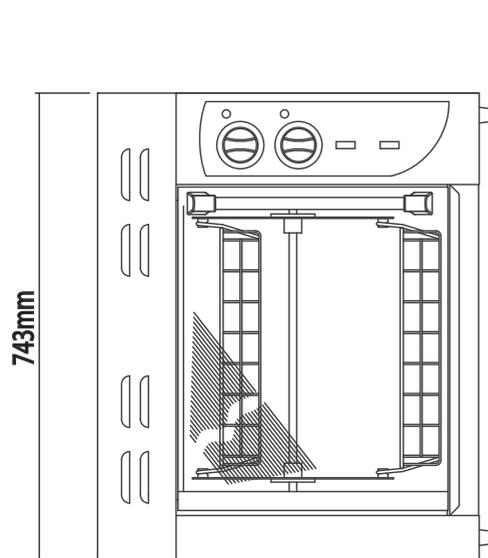
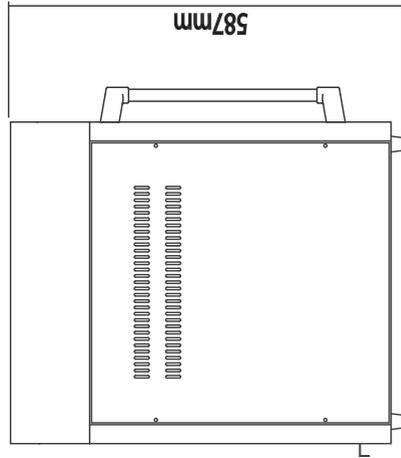
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified

## SAFETY

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

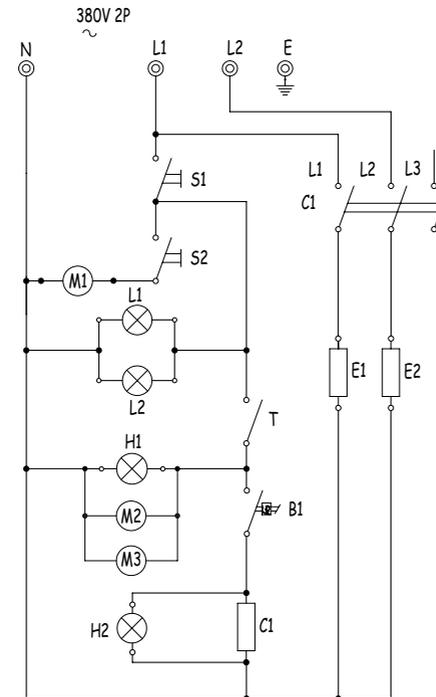
- When this appliance is to be positioned in close proximity to a wall, partitions, kitchen furniture, decorative finishes, etc. it is recommended that they be made of non-combustible material. If not, they shall be clad with a suitable non-combustible heat insulating material, and the closest attention be paid to fire prevention regulations.
- Use the appliances on an individual 15A mains outlet only.  
**DO NOT OVERLOAD THE CIRCUIT.**
- Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
- Supervision is necessary when the appliance is used in close proximity to children.
- If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent.
- Use only earthed outlets matching the serial plate voltage.
- Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
- Use equipment in a flat level position.
- Do not operate unattended
- The equipment may be hot, even though the pilot light is not on.
- Do not operate if equipment has been damaged or is malfunctioning in any way.
- These appliances are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**

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



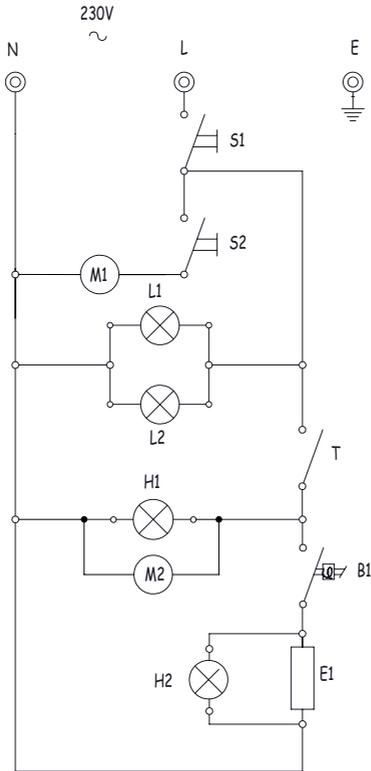
LEGEND	DESCRIPTION	PART NUMBER
B1	GRILL THERMOSTAT	1-EGO-150
E1/E2	ELEMENT - 2500W/230V	5-2500W-CGA0016
H1	PILOT LIGHT FOR TIMER	1-PL-GP
H2	PILOT LIGHT FOR THERMOSTAT	1-PL-GP
L1/L2	INTERIOR LIGHT	1-LB-CGA0016
S1	MAIN SWITCH	1-RS-NI
S2	ROTISSERIE SWITCH	1-RS-NI
T	2HR TIMER	1-2HR-TIMER
M1	ROTISSERIE MOTOR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

**WIRING DIAGRAM  
16 BIRD CHICKEN ROTISSERIE  
MODEL CODE: CGA0016 R02**

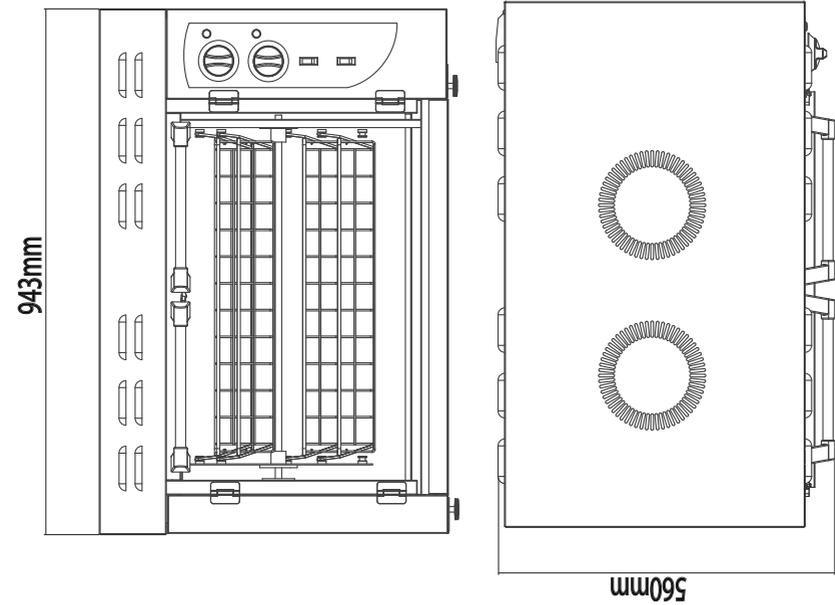
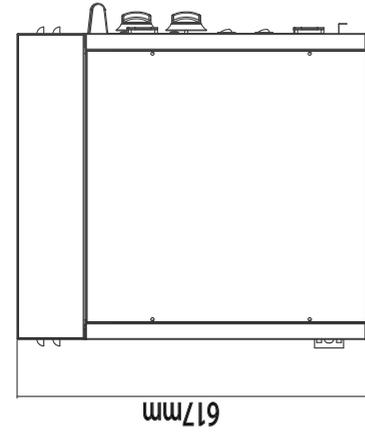


LEGEND	DESCRIPTION	PART NUMBER
B1	GRILL THERMOSTAT	1-EGO-150
E1	ELEMENT - 1000W/230V	5-900W-CD
H1	PILOT LIGHT FOR TIMER	1-PL-GP
H2	PILOT LIGHT FOR THERMOSTAT	1-PL-GP
L1/L2	INTERIOR LIGHT	1-OVEN-LH
S1	MAIN SWITCH	1-RS-NI
S2	ROTISSERIE SWITCH	1-RS-NI
M1	ROTISSERIE MOTOR	1-GMOT-CGA0008
M2	FAN	1-FAN-COA1003

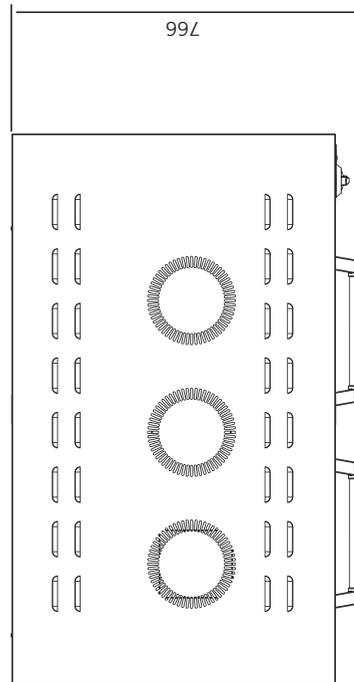
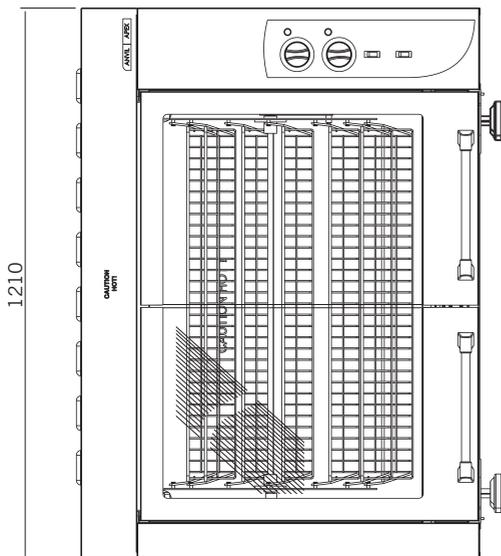
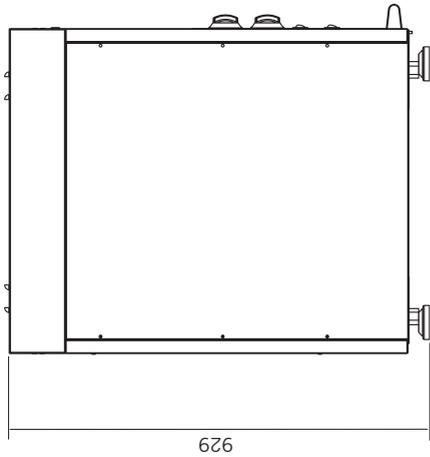
**WIRING DIAGRAM  
8 BIRD CHICKEN ROTISSERIE  
MODEL CODE: CGA0008 R05**



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



**POSITIONING DIAGRAM  
28 BIRD CHICKEN ROTISSERIE  
MODEL:CGA0028 R00**



**ELECTRICAL CONNECTION INFORMATION**

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
CGA0008	8 BIRD CHICKEN ROTISSERIE	230/50	2700
CGA0016	16 BIRD CHICKEN ROTISSERIE	230V / 50 2P NEUTRAL & EARTH	5000
CGA0028	28 BIRD CHICKEN ROTISSERIE	400/50 3P NEUTRAL & EARTH	9000



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**

