



# Installation, Operation and Care Manual



SCAN ME  
TO GO TO  
WARRANTY  
REGISTRATION

MANUFACTURING  
SINCE 1966

4-INS-JMA0001

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

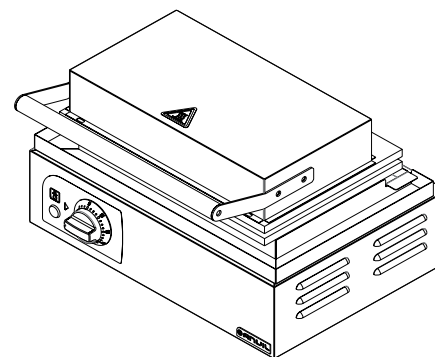
Register your warranty on-line now at [www.anvilworld.com](http://www.anvilworld.com)

## 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.**

## JAFFLE MAKER ELECTRIC



**INSTALLATION OPERATION AND CARE OF  
JAFFLE MAKER ELECTRIC  
MODELS: JMA0001**

## 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.



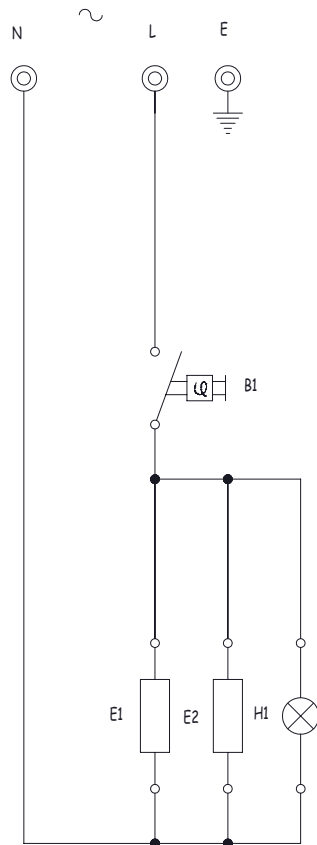
THESE INSTRUCTIONS MUST BE FOLLOWED FOR US TO GUARANTEE OUR FULL SUPPORT OF YOUR CLAIM FOR PROTECTING AGAINST LOSS FROM CONCEALED DAMAGE. THE FORM FOR FILING SUCH A CLAIM WILL BE PROVIDED BY THE CARRIER.

## GENERAL INSTALLATION AND OPERATION INSTRUCTIONS

1. Install the Jaffle Maker 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 jaffle will prevent the sandwich from sticking as well as giving a golden brown finish to the end product.
4. When the jaffle maker is not in use, turn the temperature control to the lowest temperature and ensure that the lid is kept open.

**WIRING DIAGRAM**  
**JAFFLE MAKER**  
**MODEL CODE: JMA0001**

LEGEND	DESCRIPTION	PART NUMBER
B1	CONTROL THERMOSTAT 240C	PG-T-THERMOSTAT
B2	ELEMENT TOP - 800W/230V	PG-T-HEATER-T
E1	ELEMENT BOTTOM - 750W/230V	PG-T-HEATER-B
H1	PILOT LIGHT	1-PL-GP



Use of tinfoil creates excessive heat build up in the unit and will cause premature failure of the elements. The use of tin foil will invalidate the warranty

The jaffle maker is a medium-duty electrical appliance. The temperature is thermostatically controlled between the range of 50°C and 240°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.

**SPECIFIC INSTALLATION AND OPERATING INSTRUCTIONS:**

- 1 Before using the ,panini griller turn the control knob to 240°C. Close the lid and allow the unit 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



To reduce the risk of fire,the appliance is to be installed in non-combustible surroundings only,with no combustible material within 450mm of the sides front, or rear of the appliance or within 1000mm 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 non-combustible slabs or arches having no combustible material against the underside. Such construction shall in all cases extend not less than 300 mm.



## 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 panini griller is disconnected from the main power supply before cleaning.
2. The panini griller should not be cleaned with a water jet or immersed in water. Use only a damp cloth or sponge dipped in soapy water.
3. Wipe off the panini griller with a dry cloth and wait at least half an hour before re-connecting to the mains outlet.
4. A fat tray positioned at the front of the unit catches grease and should be emptied periodically, depending on the usage of the griller. Before emptying ensure that the grease has cooled down to prevent skin burn
5. In the case of the coated plates, remove the label off the surface and wash the plate with soapy water. Thereafter, rinse and dry thoroughly. 'Condition' the surface with a thin coating of cooking oil or fat. Then set the thermostat control knob to a maximum of 240°C (464°F).



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

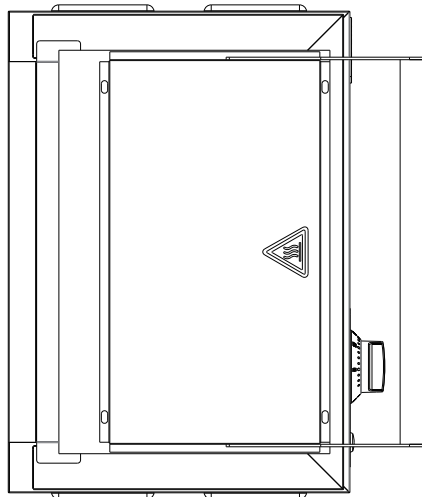
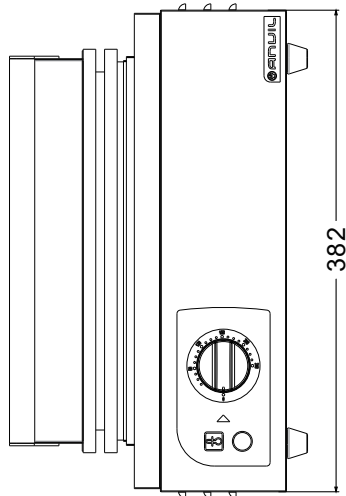
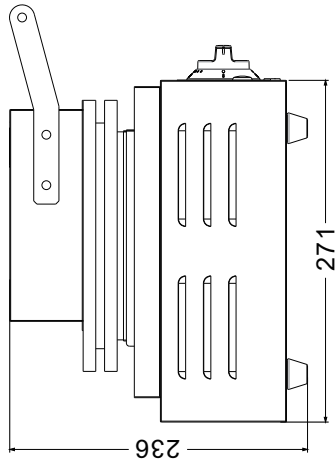
## ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V / Hz)	POWER (W)
JMA0001	JAFFLE MAKER	230/50	1550



IT IS ESSENTIAL TO MAKE SURE THAT THE INCOMING VOLTAGE IS THE SAME AS THE RATED VOLTAGE 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.

**POSITIONING DIAGRAM  
JAFFLE MAKER  
JMA0001**



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

