

FORGE



SCAN TO GO TO
WARRANTY REGISTRATION

INSTRUCTION INSTALLATION, OPERATION & MAINTENANCE **MANUAL**

 ALL FORGE EQUIPMENT
IS PROUDLY
MANUFACTURED IN
SOUTH AFRICA

4-INS-FTH0001



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

REGISTER ONLINE TODAY

Register your warranty on-line at www.forgequip.com today and learn how to get the best out of your FORGE product, tips to care for your FORGE 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 FORGE 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



LIMITED WARRANTY

All equipment which is sold under FORGE 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 FORGE 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 FORGE.

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 FORGE spares voids this Warranty.



NB:

REGISTER ON-LINE TODAY

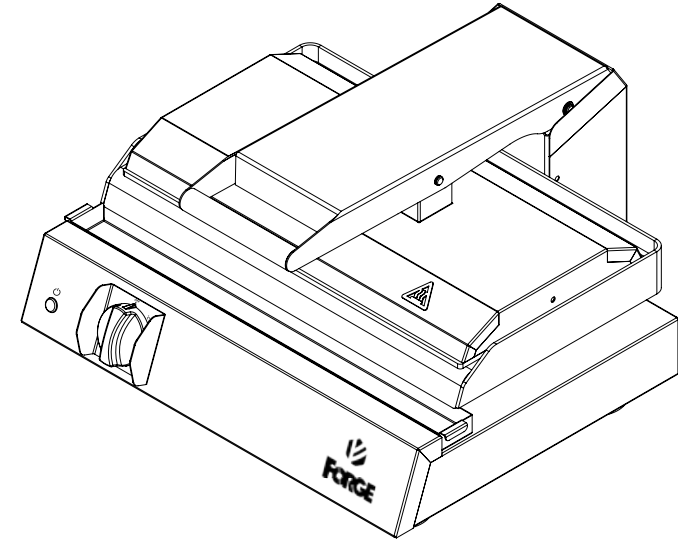
Register your warranty on-line now at www.forgequip.com

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 FORGE office in the country of purchase.

Failure to do so will invalidate your warranty.

HEAVY DUTY GRILL STATION



**INSTALLATION OPERATION AND CARE OF
HEAVY DUTY GRILL STATION
MODELS: FTH0001**

SAFETY



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.

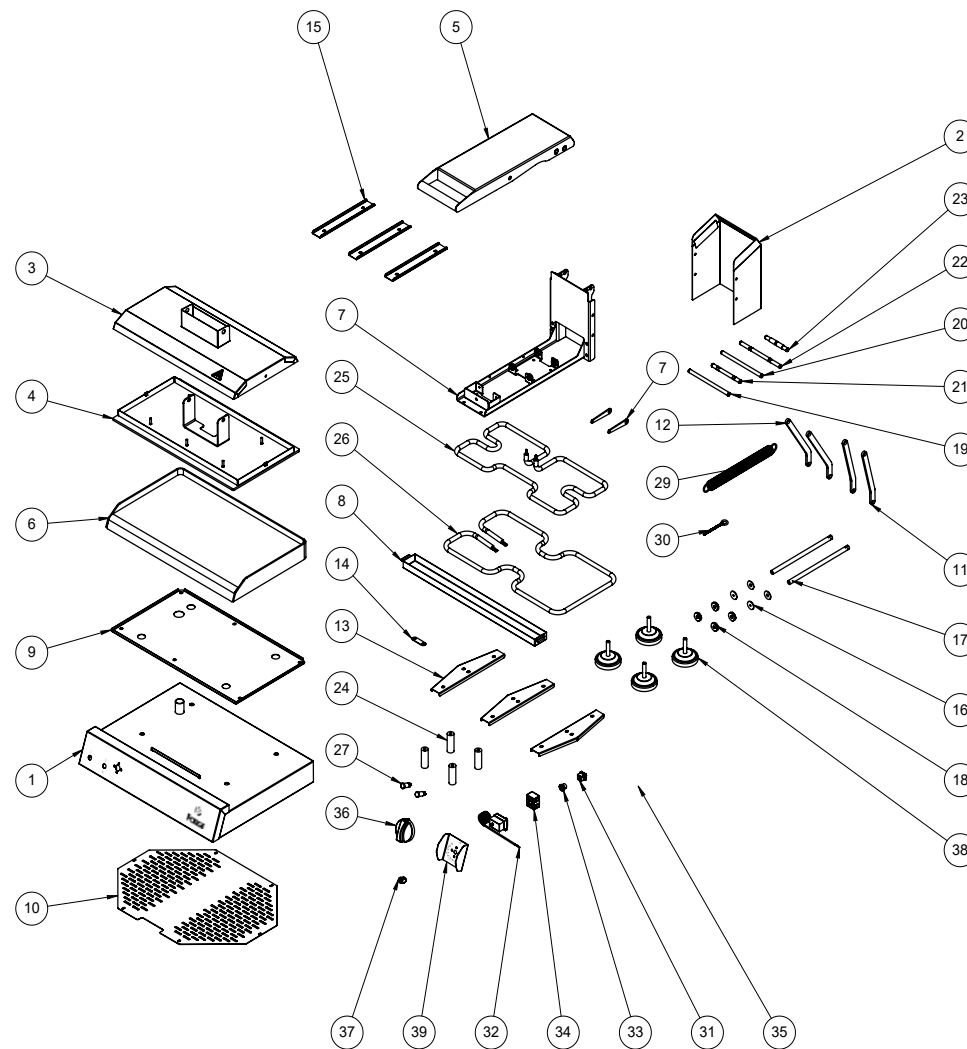
READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. When this appliance is to be positioned in close proximity to walls, 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 must be paid to fire prevention regulations.
2. The appliance is designed to operate on alternating current (A.C.) only. **DO NOT CONNECT TO DIRECT CURRENT (D.C.)**.
3. Care should be taken when operating the units as there will be HOT SURFACES which can cause serious burns.
4. Ensure that 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. 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.



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 front, sides or rear of the appliance or within 1000mm above the appliance.

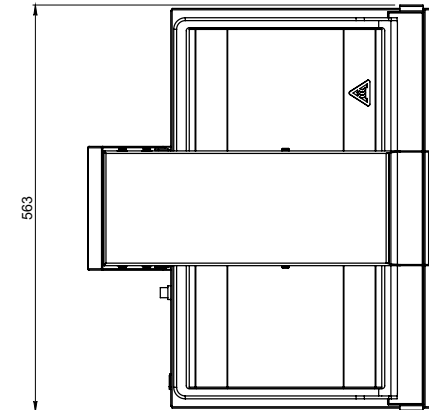
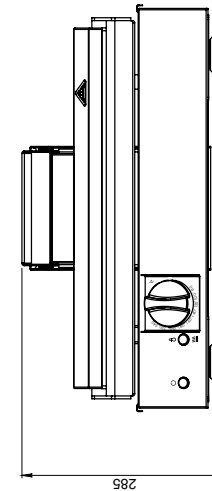
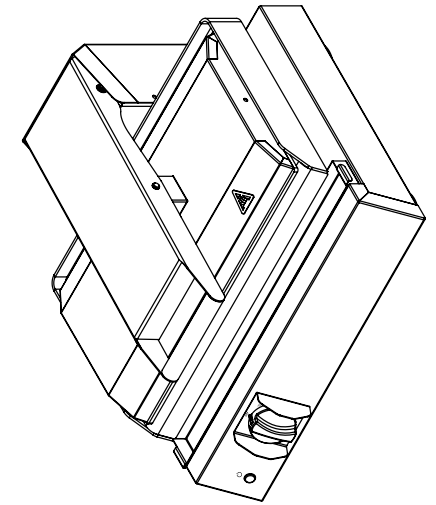
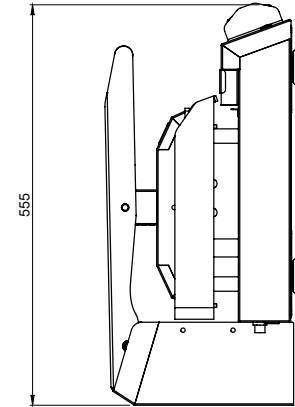
EXPLODED DIAGRAM HEAVY DUTY GRILL STATION FTH0001



EXPLODED DIAGRAM LEGEND FTH0001

ITEM NO.	DESCRIPTION
1	BODY
2	BACK COVER
3	TOP COVER
4	TOP PLATE
5	ARM
6	BOTTOM PLATE
7	SPRING MOUNTING FRAME
8	DRIP TRAY
9	BOTTOM PLATE COVER
10	BODY COVER
11	SWIVEL LINK
12	SUPPORTING LINK
13	BOTTOM ELEMENT CLAMP
14	THERMOSTAT CLAMP
15	TOP ELEMENT CLAMP
16	MAGNET WASHER
17	LATCH SHAFT MAGNET
18	MAGNET
19	PLATE PIN
20	HANDLE PIN
21	LINK PIN
22	SWING PIN
23	LATCH PIN
24	LEG
25	TOP ELEMENT
26	BOTTOM ELEMENT
27	RED NEON LIGHT
28	THERMOSTAT 50-250C
29	TENSION SPRING
30	EYE BOLT
31	STRAIN RELIEF
32	SAFETY THERMOSTAT 350C
33	SAFETY THERMOSTAT CAP
34	TERMINAL BLOCK
35	3 PIN PLUG WITH CORD
36	KNOB APEX
37	KNOB INSERT
38	RUBBER FOOT
39	KNOB GUARD

POSITIONING DIAGRAM HEAVY DUTY GRILL STATION FTH0001



ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V/Hz)	POWER (W)
FTH0001	HEAVY DUTY GRILL STATION	230/50	3400



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 SAFETY THERMOSTAT RESET.

WIRING DIAGRAM HEAVY DUTY GRILL STATION MODEL CODE: FTH0001

LEGEND	DESCRIPTION	PART NUMBER
B1	SAFETY THERMOSTAT	1-EGO-SAF-OVEN
B2	CONTROL THERMOSTAT	1-THERMO-TO-TEF
E1	BOTTOM ELEMENT	5-2000W-FTH0001
E2	TOP ELEMENT	5-1400W-FTH0001
P1,P2	PILOT LIGHT	1-PL-GP

