



BREWING EQUIPMENT

HIGH PERFORMANCE BURNER OPERATION, ASSEMBLY & MAINTENANCE MANUAL

****** PLEASE READ THOROUGHLY PRIOR TO USE FOR IMPORTANT SAFETY INFORMATION ******

DANGER

1. Never operate this appliance unattended.
 2. Never operate this appliance within 10ft (3 m) of any structure, combustible material or other gas cylinder.
 3. Never operate this appliance within 25ft (7.5 m) of any flammable liquid.
 4. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 115°F (45°C) or less.
- Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

WARNING

This appliance is not for frying turkeys.

DANGER

If you smell gas:

1. Shut off gas to the appliance at the tank.
2. Extinguish any open flame.
3. If odor continues, keep away from the appliance and immediately call your fire department.

Failure to follow these instructions could result in fire, explosion or burn hazard, which could cause property damage, personal injury or death.

GENERAL PRECAUTIONS

1. Do NOT leave this appliance unattended while in use. The user must remain in the immediate area of the product and have a clear view of the product at all times during operation.
2. Keep children and pets away from burner at all times.
3. The use of alcohol, prescription or non-prescription drugs may impair your ability to properly assemble or safely operate this appliance.
4. For OUTDOOR use only. Do NOT use in a building, garage or any other enclosed area. Do NOT use in or on recreational vehicles or boats. NEVER use this appliance as a heater.
5. Do not operate appliance under ANY overhead construction. Keep a minimum clearance of 10 feet (3 m) from the sides, front and back of appliance to ANY construction. Keep the area clear of all combustible material and flammable liquids, including wood, dry plants and grass, brush, paper, and canvas.
6. Use ONLY on-a level, stable non-combustible surface like bricks, concrete or dirt. Do NOT use this appliance on any surface that will burn or melt like wood, asphalt, vinyl, or plastic.
7. Keep the fuel supply hose away from any heated surfaces.
8. To prevent accidental fires, before using the appliance ensure that the hose is not damaged and all joints and connections are not leaking by turning on the cylinder valve, leave the burner valve closed, and apply a soapy solution to the joints and connections. If a continuous hissing sound is heard, or if the soapy solution bubbles, there is a leak.
9. Extinguish all open flames before connecting the gas supply to the appliance and before checking for leaks.
10. DO NOT place an empty cooking vessel on burner while in operation. Use caution when placing anything in the cooking vessel while burner is in operation.
11. Avoid bumping or impact with the appliance to prevent spillage or splashing of hot liquid.
12. Do NOT move the appliance when in use. Allow unit to cool to 115°F (45°C) before moving or storing.
13. This appliance will be hot during and after use
14. In case there is a fire, call the local fire department or dial 911. Stay clear from flames.
15. Use only accessories recommended by the manufacturer to allow safe and proper performance of the product. Never use a cooking vessel larger than the capacity and diameter recommended by the manufacturer.
16. This product is not intended for commercial use.

ASSEMBLY

Step One: Confirm that all parts, required hardware, and tools are ready and available for assembly. Refer to the table below, which includes a list of all parts and hardware that came with your ANVIL High Performance Burner.

Step Two: Install the kettle supports in the wind screen using only the upper hole as shown in Figure 1. Secure the hardware finger tight.

Step Three: Position the burner casting in the windscreen with burner venturi aligned with the cutout in the windscreen. Align the mounting lugs on the burner with the lower holes in the kettle supports. Insert the M6 x 45mm screws and engage the threads no more than two turns. After all screws are installed, tighten with a 10mm wrench.

Step Four: Install the feet on the legs as shown in Figure 1. Install the legs into the kettle supports. If installing the optional leg extensions, install them between the kettle supports and the legs. Install the hardware and tighten with 10mm wrenches. Be careful not to over tighten as damage can occur to the tubes.

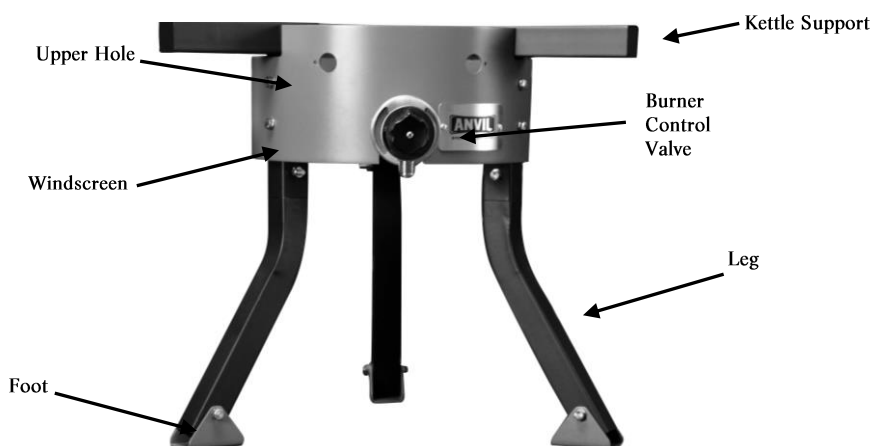
Note: The ANVIL High Performance Burner can be used without the supplied legs. To use without legs, install the feet on the kettle supports with the supplied hardware. Always secure the burner feet to a non-combustible surface with fasteners (not provided) when operating the burner without legs.

Step Five: Apply thread PTFE thread sealing tape to the 1/4" NPT male threads on the burner control valve. Install the Orifice fitting on to the 1/4" NPT male threads of the burner control valve. DO NOT use PTFE thread sealing tape on the male threads of the orifice fitting. Thread the 1/4" NPT lock nut completely on to the orifice fitting. Place the inlet screen in the air damper and install on the burner venturi. Install the valve and orifice assembly into the burner venturi. Thread the assembly into the venturi until the lock nut contacts the air damper. Orient the inlet of the burner control valve downward. Use a 7/8" or adjustable wrench to tighten the lock nut while holding the orifice fitting with a 3/4" or second adjustable wrench. Before attaching regulator to tank, ensure that all valves are in the OFF position.

Step Six: Install the gas supply regulator to the burner control valve and tighten using a 3/4" or adjustable wrench. Install the coupling nut of the regulator to propane tank and tighten by hand.

PARTS LIST

ITEM NO.	DESCRIPTION	QUANTITY	ITEM NO.	DESCRIPTION	QUANTITY
1	Burner Casting	1	9	Feet	3
2	Windscreen	1	10	Leg	3
3	Venturi Screen	1	11	Kettle Support	3
4	Air Damper	1	12	M6 x 45mm Bolt	12
5	Control Valve	1	13	M6 Nut	12
6	Orifice Fitting	1	14	Flat Washer	12
7	1/4" NPT Locknut	1	15	Lock Washer	12
8	Regulator	1	9	Feet	3



OPERATION

WARNING

It is vital for the safety of yourself, others, and personal property that you thoroughly read and understand and follow the important safety instructions in this manual. If at any time you do not understand how to assemble, operate, locate, or install this equipment or have any questions about this manual do not operate the equipment. Contact your Retailer or ANVIL Brewing Equipment for assistance.

***** By purchasing and operating this equipment you agree and understand that brewing beer has inherent dangers and risks that include, but are not limited to burns, scalds, fire, falling objects and property damage and you agree that ANVIL Brewing Equipment is not liable in any way for consequences arising from you personally accepting these risks. If at any time you are not completely willing to accept personal responsibility for these risks DO NOT USE THE EQUIPMENT. In no situation should this equipment EVER be used indoors!

Do not use this equipment while drinking alcohol or while under the influence of alcohol or other drugs. This product, like any gas appliance, can be extremely dangerous and can cause burns, scalds or start a fire. Misuse of outdoor cooking equipment can result in personal injury and property damage. This product generates carbon monoxide gas. NEVER operate this product indoors or in any confined area where there is not adequate ventilation. All surfaces of this product may become extremely hot during use.

LIGHTING AND ADJUSTMENT

Place kettle on burner and ensure it's at least partially full of liquid. Turn on propane tank. Place a lit long nose lighter into round ignition hole on burner wind screen. Turn valve knob to "LITE". Burner should light. If ignition does not occur in 5 seconds, turn the burner controls off, wait 5 minutes, and repeat the lighting process.

The ANVIL High Performance Burner is designed with a fixed pressure regulator and fixed air damper. To adjust the flame, simply turn the knob of the burner control valve. DO NOT light or operate the burner in any position between OFF and HI/LITE.

TIP

If the flame will not adjust any larger, turn off all valves at stove and at tank. Assure all fittings are tight and in good repair. Test for leaks. Open the valve on the tank being certain that the control valve is in the off position. (Safety Feature: New Low Pressure Regulator will detect a sudden use of gas and automatically go into a "low flow" mode and need to be reset)

CAPACITY AND WEIGHT LIMIT

The ANVIL High Performance Burner is can be used with kettles up to 20 gallons (75 liters) and support a total weight of 200 pounds (90kg).

IF YOU SMELL GAS

1. Disconnect gas to the appliance.
2. Extinguish any open flame.
3. If odor continues, immediately leave the premises and call your gas supplier or local fire department.

FOR OUTDOOR USE ONLY

If stored indoors, detach hoses and leave fuel cylinder outdoors, with valve closed and plugged.

FUEL TYPE

This unit is designed for use with propane only. No other fuel is approved for use with this unit.

FUEL CYLINDER

Always store fuel bottles in a safe outdoor" area with valve closed and plugged. Follow the manufacturer's recommendation for proper use and storage of propane cylinders. Do Not Place Propane Cylinders Directly Under Any Part of the Burners.

MAINTENANCE

Should your ANVIL High Performance Burner need cleaned. Use a mild detergent and soapy water with soft cloth. Allow the burner to dry thoroughly before use.

OPTIONAL ACCESSORIES

The ANVIL High Performance Burner can be used with optional leg extensions (part# ANV-Burner-Leg-Ext) to raise the height of the burner to 24 inches (60cm). Install the extensions between the legs and the kettle supports using the supplied hardware.

ANVIL BREWING EQUIPMENT PRODUCT WARRANTY

A. LIMITED WARRANTY

1. ANVIL Brewing Equipment warrants to the original purchaser that this product will be free from manufacturing defects in material and workmanship for a period of one (1) year from the date of purchase by the customer. Proof of purchase is required. ANVIL Brewing Equipment's obligation to repair or replace defective materials or workmanship is the sole obligation of ANVIL Brewing Equipment under this limited warranty.
2. This product is for home use only. The limited warranty covers only those defects that arise as a result of normal use of the product and does not cover any other problems, including, but not limited to, those that arise as a result of:
 - a. *Improper maintenance or modification;*
 - b. *Damage due to incorrect voltage or improper wiring by customer;*
 - c. *Operation outside of the product's specifications;*
 - d. *Carelessness or neglect to operate the product in accordance with instructions provided with the product;*
 - e. *Damaging the tamper label on the product;*
 - f. *Damage by over-tightening the fasteners;*
 - g. *Failure to follow cleaning and / or maintenance procedures; or*
 - h. *Exceeding published operational temperatures.*
3. ANVIL Brewing Equipment reserves the right to request delivery of the defective component for inspection before processing the warranty claim. If ANVIL Brewing Equipment receives, during the applicable warranty period, notice of a defect in any component that is covered by the warranty, ANVIL Brewing Equipment shall either repair or replace the defective component with a new or rebuilt component at ANVIL Brewing Equipment's option.
4. ANVIL Brewing Equipment must be notified within seven (7) days of the delivery date of any shipping damage. Customer is responsible for shipping damage outside of this time period. Approval for return must be provided by ANVIL Brewing Equipment prior to any return. Customer is responsible for keeping all original packaging material for warranty returns. ANVIL Brewing Equipment is not responsible for damage from improperly packaged warranty returns, and these repair costs will be the sole responsibility of the customer. Shipping costs for warranty returns are covered only for the contiguous United States.
5. ANVIL Brewing Equipment's limited warranty is valid in any country where the product is distributed.

B. LIMITATIONS OF WARRANTY

6. Any implied warranty that is found to arise by way of state or federal law, including any implied warranty of merchantability or any implied warranty of fitness, is limited in duration to the terms of this limited warranty and is limited in scope of coverage to this warranty. ANVIL Brewing Equipment disclaims any express or implied warranty, including any implied warranty of fitness for a particular purpose or merchantability, on items excluded from coverage as set forth in this limited warranty.
7. ANVIL Brewing Equipment makes no warranty of any nature beyond that contained in this limited warranty. No one has authority to enlarge, amend, or modify this limited warranty, and ANVIL Brewing Equipment does not authorize anyone to create any other obligation for it regarding this product.
8. ANVIL Brewing Equipment is not responsible for any representation, promise, or warranty made by any independent dealer or other person beyond what is expressly stated in this limited warranty. Any selling or servicing dealer is not ANVIL Brewing Equipment's agent, but an independent entity.

C. LIMITATIONS OF LIABILITY

9. The remedies provided in this warranty are the customer's sole and exclusive remedies.
10. Except for the obligations specifically set forth in this warranty, in no event shall ANVIL Brewing Equipment be liable for direct, indirect, special, incidental, or consequential damages, whether based on contract, tort, or any other legal theory and whether or not advised of the possibility of such damages.
11. This warranty does not cover, and in no event shall ANVIL Brewing Equipment be liable for, travel, lodging, or any other expense incurred due to manufacturing defects in material and workmanship, or any other reason.
12. Any performance of repairs after the warranty coverage period has expired or performance of repairs regarding anything excluded from coverage after this limited warranty
13. Shall be considered good-will repairs and they will not alter the terms of this limited warranty, or extend any warranty coverage period.
14. Venue for any legal proceedings relating to or arising out of this warranty shall be in Tippecanoe County, Indiana, United States, which courts will have exclusive jurisdiction.
- 15.

D. LOCAL LAW

16. This warranty gives the customer specific legal rights. The customer may also have other rights that vary from state to state in the United States or other countries.
17. To the extent that this warranty is inconsistent with local law, it shall be deemed modified, only to the extent necessary to be consistent with such local law.