



ANVIL

Installation, Operation and Care Manual



SCAN ME
TO GO TO
WARRANTY
REGISTRATION

MANUFACTURING
SINCE 1966

4-INS-COA1001

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.**

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

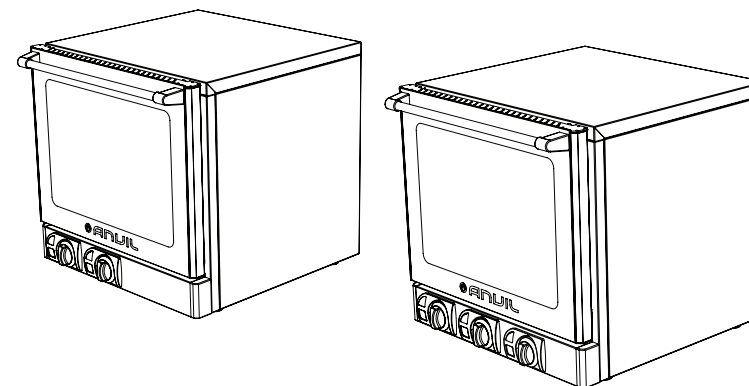
Register your warranty on-line now at www.anvilworld.com

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.

COUNTER-TOP CONVECTION OVENS



**INSTALLATION OPERATION AND CARE OF
COUNTER-TOP CONVECTION OVENS
MODELS: COA1001 R01/COA1002 R01/COA1003 R02
/COA1004 R02**

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

These Countertop convection 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
 - Regeneration of fresh or frozen food
1. Protective Film - Carefully remove the protective film from the stainless steel before using oven for the first time. If any glue residue should remain, remove it with a suitable solvent recommended for stainless steel. It is important to remove this film before installation and use otherwise it will stick onto the stainless steel and become very difficult to remove thereafter.
 2. Positioning - Install the counter top 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.

PARTS LEGEND
PRIMA PRO CONVECTION OVEN
MODEL: COA1004

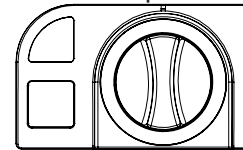
Item No.	SCE Part No.	Description
1	5-1200W-CAT-BAK	BAKE ELEMENTS
2	82-CO4-SS-GESTP	GRILL ELEMENT SUPPORT TOP
3	5-2400W-CAT-GRI	GRILL ELEMENT
4	82-CO4-SS-GCLMP	GRILL ELEMENT CLAMP
5	6-OVEN-SHE-TS-1	OVEN SHELF RUNNER THUMB SCREW
6	6-OVEN-SS-FANCV	FAN COVER
7	10-SR-COA1003-1	PRIMA SHELF RUNNER
8	10-SHE-COA1003-1	PRIMA SHELF
9	3-ECAPS-COA2003	PLASTIC END CAP
10	1-SEL-SWITCH	SELECTOR SWITCH
11	3-DH-COA1001	DOOR HANDLE PLASTIC NODE
12	82-CO4-SS-DORHT	DOOR HANDLE TUBE
13	82-COA3-ALU-RHDC	OUTER DOOR ASSEMBLY
14	82-COA3-CNTPAN	CONTROL PANEL PRIMA
15	10-GLA-COA103B-I	INNER GLASS 6MM LOW E
16	7-OH-COA1003B	PRIMA DOOR HINGE
17	3-OVEN-SEAL	PRIMA DOOR SEAL
18	3-L-RDS	LARGE RUBBER FEET
19	82-COA-MS-BOTPAN	BOTTOM COVER
20	3-CPB-120MIN	TIMER KNOB 2HR
21	4-CPI-TIMER	FACIA INSERT TIMER
22	3-CPF-AXIS	CONTROL PANEL PLASTIC
23	1-EGO-150	GRILL THERMOSTAT
24	1-2HR-TIMER	TIMER
25	4-CPI-BAKE	FASCIA INSERT BAKE
26	3-CPB-FTA0400	50-300 THERMOSTAT GRILL KNOB
27	4-CPI-GRILL	FASCIA INSERT GRILL
28	1-EGO-150	BAKE THERMOSTAT
29	1-PL-BMA0001	PILOT LIGHT
30	3-CPB-COA0001	BAKE THERMOSTAT KNOB
31	82-COA3-SS-RHSOP	OUTER BODY ASSEMBLY
32	1-LB-COA1001	OVEN LIGHT BULB
33	1-OVEN-LH	OVEN LIGHT HOLDER
34	3-FF-CB	TERMINAL BLOCK
35	3-CG-1.5	CABLE GRIP
36	2-PC-CE-CP	POWER CORD
37	82-OVC-MB-FANMB	FAN MILL BOARD
38	1-FAN-COA1003	PRIMA FAN MOTOR
39	82-COA3-SS-BACK	BACK COVER
40	82-COA3-SS-CMNY	CHIMNEY ASSEMBLY
41	82-COA-SS-INTER	INNER BODY ASSEMBLY

3. Earthing - These countertop convection ovens require a grounded, receptacle.
4. Fit the shelves and shelf runners in the desired position inside the unit. TO ALLOW PROPER OPERATION, ALLOW A SPACE OF AT LEAST 40mm BETWEEN EACH TRAY IN ORDER FOR THE HOT AIR TO CIRCULATE CORRECTLY.

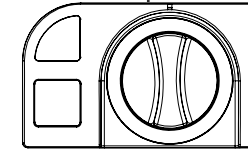


THE GRILL CONTROL IS ONLY APPLICABLE TO THE COA1002 AND COA1004

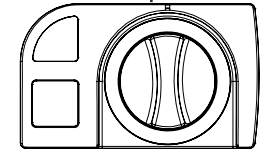
BAKE CONTROL



GRILL CONTROL



TIMER CONTROL




SPECIFIC OPERATING INSTRUCTIONS

1. Model COA1001/ COA1001-120/ COA1003 only

Set the BAKE CONTROL to the desired temperature and the TIMER CONTROL to the desired time or bypass the timer to the 'ON' position as marked on timer control knob. The fans and the oven light will operate continuously. The BAKE pilot light will indicate when the heating elements are energized. The desired temperature is reached when the pilot light starts to switch on and off.

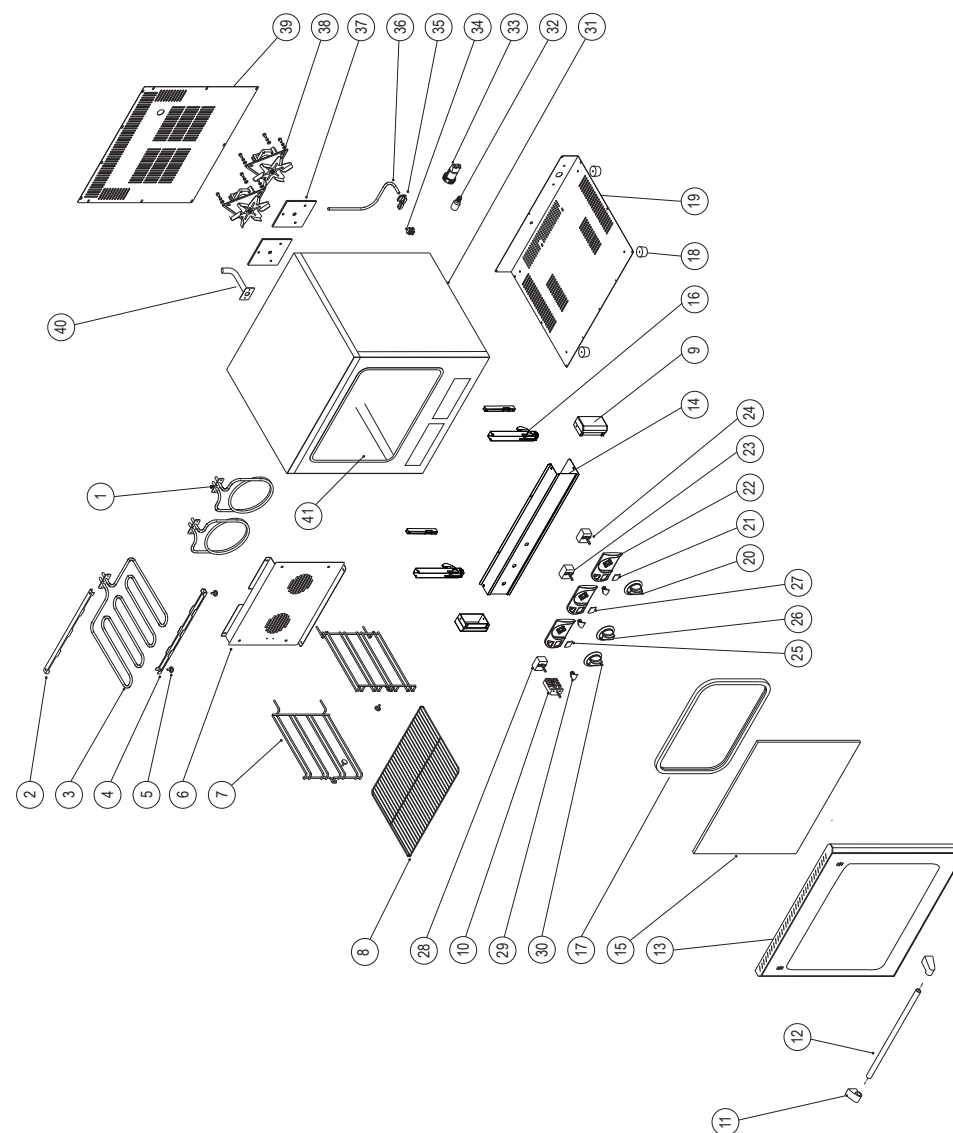
2. Model COA1002 /COA1004 only

Set the BAKE CONTROL to the desired temperature. Set the TIMER CONTROL to the desired time. The fans and the oven light will operate continuously. The elements however will switch off at the end of the timed cycle. The BAKE pilot light will indicate when the heating elements are energized. The desired temperature is reached when the pilot light starts to switch on and off.

The GRILL function is used to grill or gratinate the food and give it a golden colour after normal cooking. To operate the GRILL, switch the BAKE control knob to the GRILL FUNCTION indicated by the icon  on the BAKE selector knob. Set the GRILL to the desired temperature. The signal lamp will indicate when the GRILL elements are energized. Please note that fans will not run when in grill mode.

The temperature range of the BAKE or GRILL function is thermostatically controlled between the range of 60°C/140°F to 300°C/ 570°F. The BAKE CONTROL switch acts as the selector switch for the oven fans, light, bake and grill function (Provided the unit is fitted with a grill function). A signal lamp next to the BAKE thermostat indicates when the heating elements are energized. The pilot light next to the TIMER CONTROL indicates that the time cycle is in operation.

EXPLODED DIAGRAM PRIMA PRO CONVECTION OVEN MODEL: COA1004



PARTS LEGEND
PRIMA CONVECTION OVEN
MODEL: COA1003

Item No.	SCE Part No.	Description
1	5-1200W-CAT-BAK	BAKE ELEMENTS
2	6-OVEN-SS-FANCV	FAN COVER
3	10-SR-COA1003-1	PRIMA SHELF RUNNER
4	6-OVEN-SHE-TS-1	OVEN SHELF RUNNER THUMB SCREW
5	10-SHE-COA1003-1	PRIMA SHELF
6	1-EGO-150	BAKE THERMOSTAT
7	1-SEL-SWITCH	SELECTOR SWITCH
8	1-PL-BMA0001	PILOT LIGHT
9	3-CPB-COA0001	BAKE THERMOSTAT KNOB
10	3-ECAPS-COA2003	PLASTIC END CAP
11	3-DH-COA1001	DOOR HANDLE PLASTIC NODE
12	82-CO4-SS-DORHT	DOOR HANDLE TUBE
13	82-COA3-ALU-RHDC	OUTER DOOR ASSEMBLY
14	82-COA3-CNTPAN	CONTROL PANEL PRIMA
15	10-GLA-COA103B-I	INNER GLASS 6MM LOW E
16	7-OH-COA1003B	PRIMA DOOR HINGE
17	3-OVEN-SEAL	PRIMA DOOR SEAL
18	3-L-RDS	LARGE RUBBER FEET
19	82-COA-MS-BOTPAN	BOTTOM COVER
20	4-CPI-BAKE	FASCIA INSERT BAKE
21	3-CPB-120MIN	TIMER KNOB 2HR
22	4-CPI-TIMER	FACIA INSERT TIMER
23	1-2HR-TIMER	TIMER
24	82-COA3-SS-RHSOP	OUTER BODY ASSEMBLY
25	1-LB-COA1001	OVEN LIGHT BULB
26	1-OVEN-LH	OVEN LIGHT HOLDER
27	3-FF-CB	TERMINAL BLOCK
28	3-CG-1.5	CABLE GRIP
29	2-PC-CE-CP	POWER CORD
30	82-OVC-MB-FANMB	FAN MILL BOARD
31	1-FAN-COA1003	PRIMA FAN MOTOR
32	82-COA3-SS-BACK	BACK COVER
33	82-COA3-SS-CMNY	CHIMNEY ASSEMBLY
34	82-COA-SS-INTER	INNER BODY ASSEMBLY
35	3-CPF-AXIS	CONTROL PANEL PLASTIC

COOKING TIPS

1. ALWAYS PREHEAT OVEN FOR A MINIMUM OF 10 MINUTES.
2. Shelf positions – When cooking larger volume foods, it may not be appropriate to use all the shelves. Use the shelf positions that best centre the food in the oven. You may use a sheet pan as a drip tray on the bottom of the oven.
3. Warming – Set temperatures around 80°C/176°F.
4. Re-heating – If food is frozen, cook longer at lower temperatures. This will ensure that food is heated evenly and prevent food fillings from being served too hot. For proper food safety, be sure that internal temperature of reheated food reaches at least 73°C / 165°F. For best results it is recommended that the food be defrosted prior to re-heating.
5. For even cooking – Always space food evenly on your cooking pans, space pans evenly in the oven, and leave space between shelves for proper air circulation.
6. When preparing meat – Always put a sheet pan on the bottom of the oven cavity to catch any spillage.
7. 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 and loose foil may get caught in the fans.



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



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

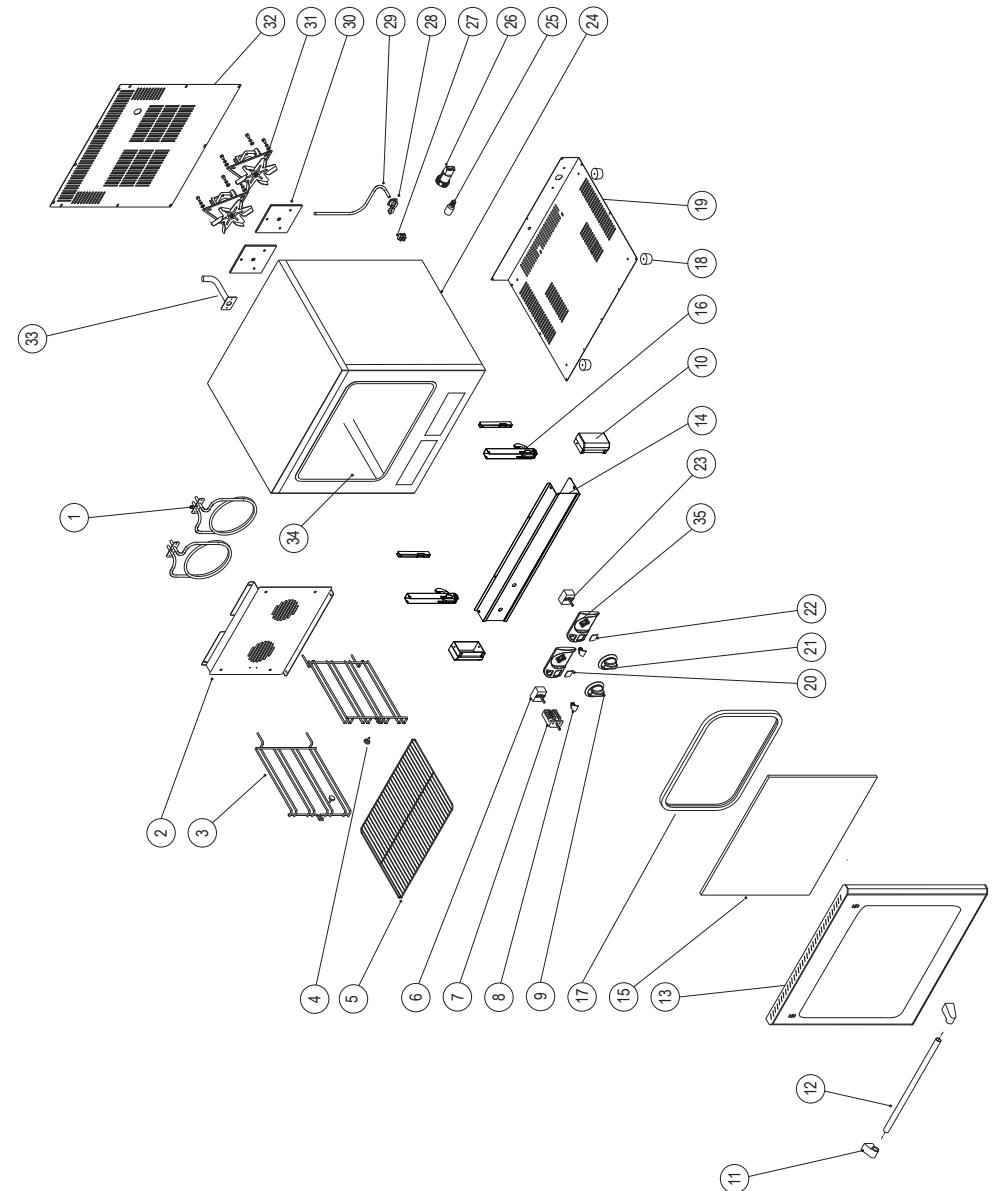
CLEANING AND MAINTENANCE INSTRUCTIONS

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. The unit is fitted with Low 'E' on the inside of the door glass which reflects heat inward making heat retention more efficient. Scouring with abrasive cleaners will damage coating and invalidate warranty.



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

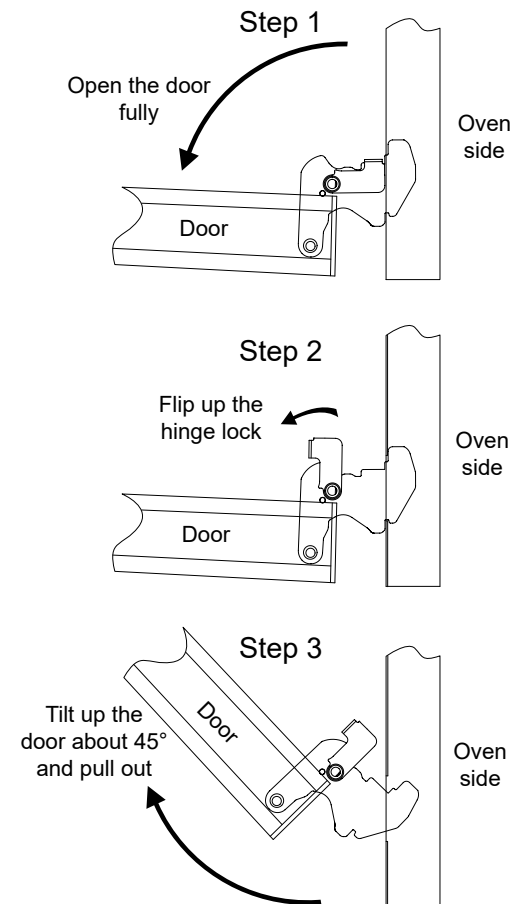
EXPLODED DIAGRAM PRIMA CONVECTION OVEN MODEL: COA1003



MODEL:MINI PRIMA CONVECTION OVEN
MODEL CODE : COA1002 R01

Part No.	Description
1	BAKE ELEMENT
2	GRILL ELEMENT SUPPORT BRACKET
3	PROBE CLAMP
4	GRILL ELEMENT
5	GRILL ELEMENT CLAMPING BRACKET
6	ELEMENT CLAMP SCREW
7	FAN COVER ASSEMBLY
8	MINI PRIMA SHELF RUNNER
9	MINI PRIMA SHELF
10	OVEN DOOR HANDLE NODE
11	DOOR HANDLE TUBE
12	MINI PRIMA OUTER GLASS PRINTED
13	DOOR COMPLETE
14	MINI PRIMA OVEN DOOR HINGE
15	MINI PRIMA INNER GLASS
16	MINI PRIMA DOOR SEAL
17	THERMOSTAT
18	SELECTOR SWITCH
19	BAKE FACIA INSERT
20	PILOT LIGHT
21	KNOB
22	CONTROL BEZEL
23	GRILL BEZEL
24	TIMER FACIA INSERT
25	TIMER BEZEL
26	CONTROL FACIA INSERT
27	FACIA
28	2HR TIMER
29	THERMOSTAT
30	LARGE RUBBER FEET
31	BOTTOM COVER
32	OUTER BODY WRAPPER
33	OVEN LIGHT BULB
34	OVEN LIGHT BULB HOLDER
35	CABLE GRIP
36	POWER CORD
37	TERMINAL BLOCK
38	MINI PRIMA FAN MOTOR
39	BACK COVER PANEL
40	FAN MILLBOARD
41	CHIMNEY ASSEMBLY
42	INSIDE SHELL ASSEMBLY
43	CONTROL PANEL ENCLOSURE

The doors can be removed for cleaning.
(Assembly instructions)



MAINTENANCE

Replacement of the internal lamp

1. Disconnect the appliance from the power supply and let it cool down if hot.
2. Remove the shelf support grid.
3. Unscrew the glass cover and replace the lamp with the correct specification – 230V/ 25 W.
4. Reassemble in the reverse order.

SAFETY

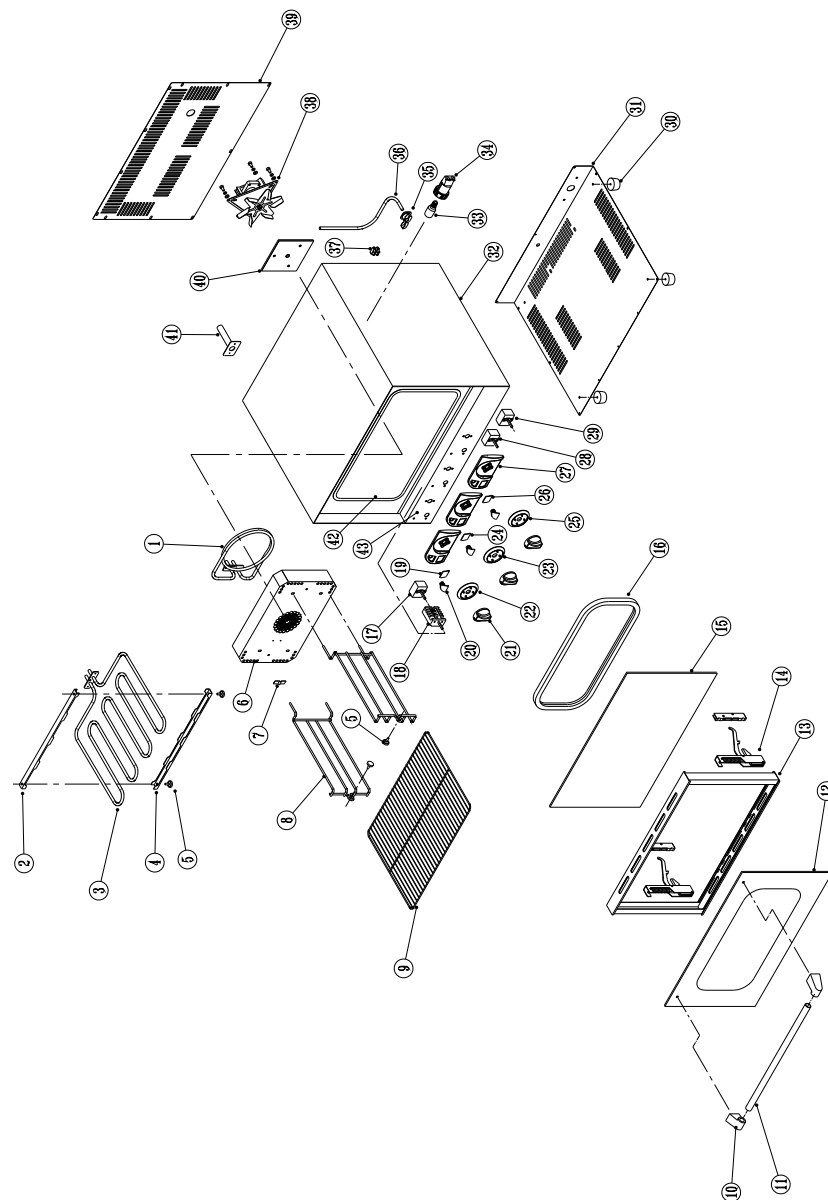
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READ ALL INSTRUCTIONS BEFORE USE. FAILURE TO FOLLOW THESE PRECAUTIONS COULD RESULT IN INJURY TO YOURSELF AND OTHERS

1. When this appliances 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. Use the appliances on an individual 15A mains outlet only.
DO NOT OVERLOAD THE CIRCUIT.
3. Ensure that the equipment and the power supply cord does not come into contact with hot surfaces.
4. Supervision is necessary when the appliance is used in close proximity to children.
5. If the supply cord is damaged, it must be replaced with a new cord assembly available from the suppliers agent.
6. Use only earthed outlets matching the serial plate voltage.
7. Have equipment installed by a qualified personnel in accordance with local codes and ordinances.
8. Use equipment in a flat level position.
9. Do not operate unattended
10. The equipment may be hot, even though the pilot light is not on.
11. Do not operate if equipment has been damaged or is malfunctioning in any way.
12. These appliances are designed to run only on alternating current (A.C.) **DO NOT CONNECT TO DIRECT CURRENT (D.C)**
13. Extreme caution should be exercised when using containers other than the intended proper heat tempered metal and glass pans for baking.
14. 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.

EXPLODED DIAGRAM MINI PRIMA CONVECTION OVEN MODEL: COA1002 R01

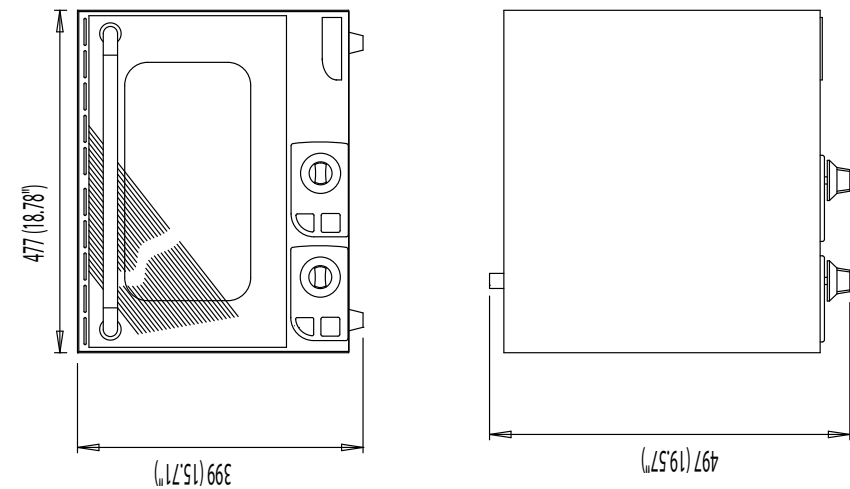
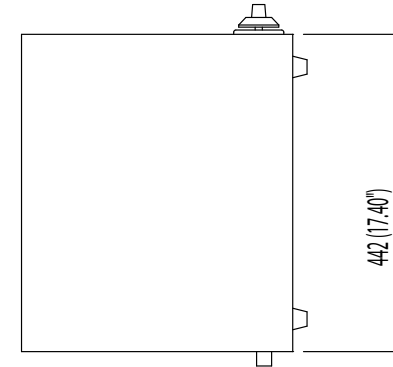
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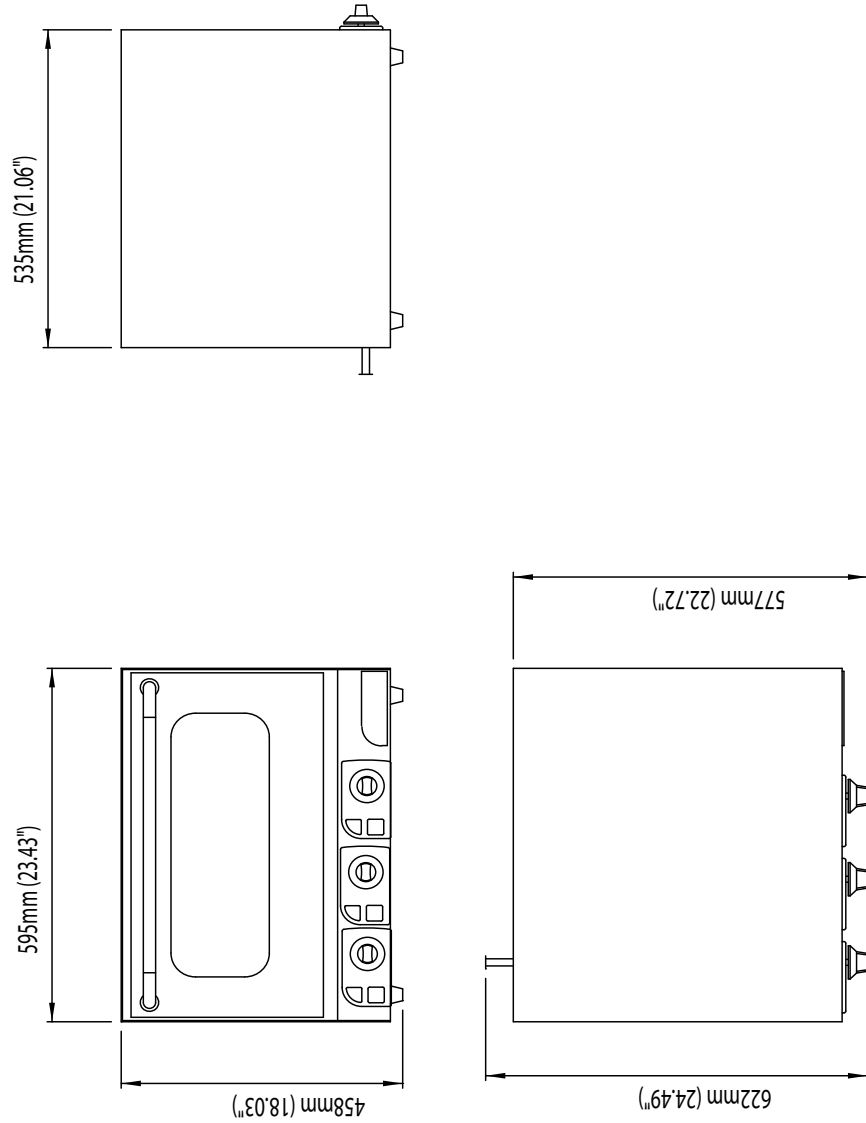
MODEL:PRIMA LITE CONVECTION OVEN
MODEL CODE : COA1001 R01

Part No.	Description
1	BAKE ELEMENT
2	PRIMA LITE FAN COVER
3	PRIMA LITE SHELF RUNNERS
4	SHELF RUNNER SCREWS
5	PRIMA LITE SHELF
6	STAINLESS STEEL DOOR HANDLE
7	DOOR HANDLE PLASTIC NODES
8	PRIMA LITE DOOR OUTER GLASS
9	PRIMA LITE STAINLESS STEEL DOOR FRAME
10	PRIMA LITE DOOR INNER GLASS
11	DOOR SEAL
12	BAKE THERMOSTAT
13	SELECTOR SWITCH
14	PILOT LIGHT
15	FACIA BAKE INSERT
16	KNOB
17	CONTROL BEZEL - THERMOSTAT
18	BEZEL 120 MIN
19	FACIA TIMER INSERT
20	CONTROL FACIA PANEL
21	2HR TIMER
22	DOOR HINGE
23	LARGE RUBBER FEET
24	GALVANISED BOTTOM COVER
25	STAINLESS STEEL OUTER COVER
26	OVEN LIGHT BULB
27	OVEN LIGHT HOLDER
28	CABLE GLAND
29	POWER CORD
30	TERMINAL BLOCK
31	FAN MOTOR
32	GALVANISED BACK COVER
33	INSIDE SHELL ASSEMBLY
34	CONTOL PANEL

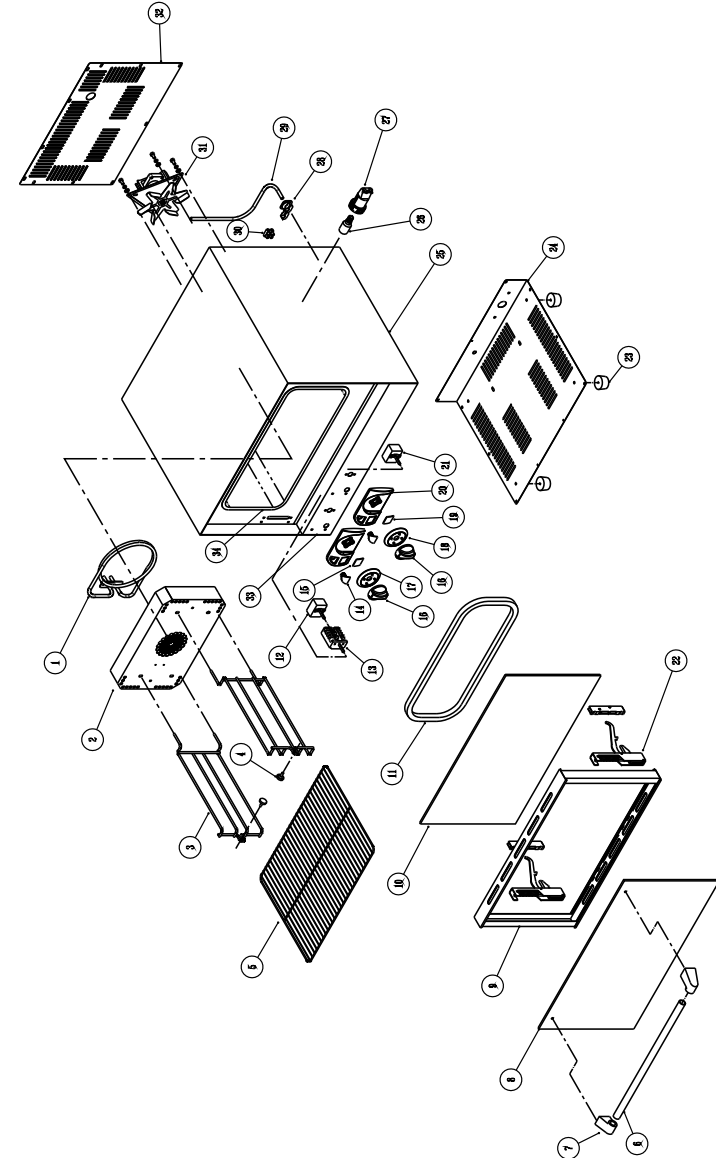
POSITIONING DIAGRAM
PRIMA LIGHT CONVECTION OVEN
MODEL: COA1001 R01



**POSITIONING DIAGRAM
MINI PRIMA CONVECTION OVEN
MODEL: COA1002 R01**

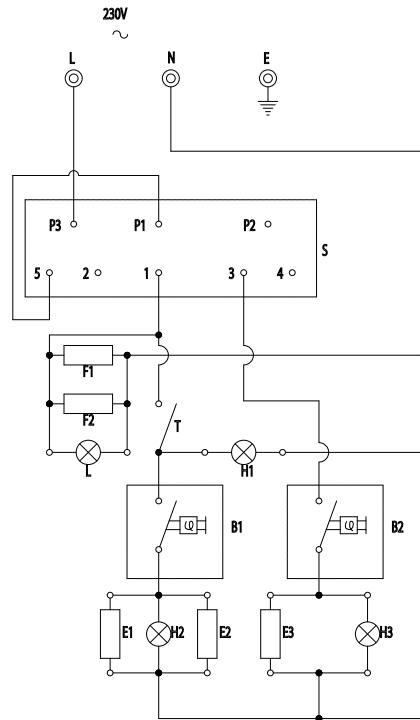


**EXPLODED DIAGRAM
PRIMA LITE CONVECTION OVEN
MODEL: COA1001 R01**

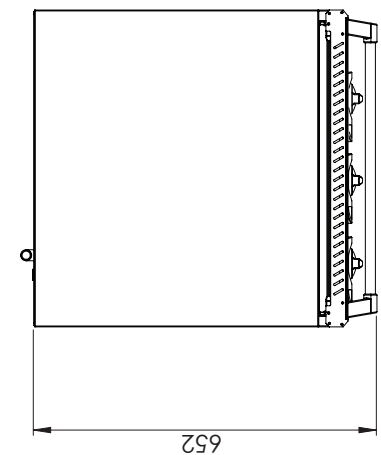
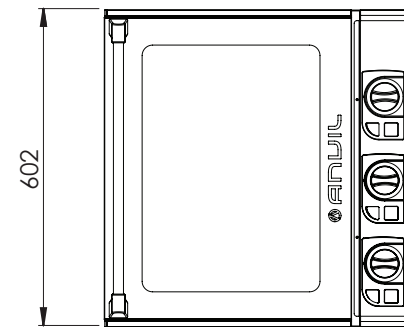
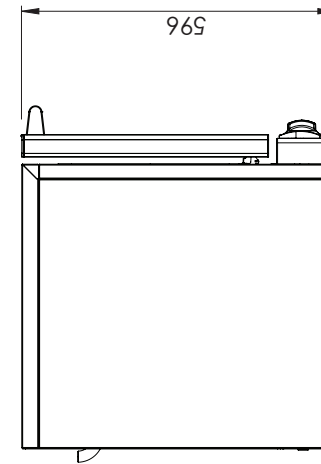


LEGEND	DESCRIPTION	PART NUMBER
S	STAGE SWITCH	1-SEL-SWITCH
L	INTERIOR LIGHT	1-OVEN-LH
F1/F2	FAN PRIMA	1-FAN-COA1003
B1	BAKE THERMOSTAT	1-EGO-150
H2	BAKE PILOT LIGHT	1-PL-BMA0001
E1/E2	BAKE ELEMENT 1200W /230V	5-1200W-CAT -BAK
B2	GRILL THERMOSTAT	1-EGO-150
H1	TIMER PILOT LIGHT	1-PL-BMA0001
E3	GRILL ELEMENT	5-2400W-CAT-GR1
T	TIMER	1-2HR-TIMER
H3	GRILL PILOT LIGHT	1-PL-BMA0001

WIRING DIAGRAM
PRIMA PRO CONVECTION OVEN
MODEL CODE: COA1004 R02



POSITIONING DIAGRAM
PRIMA AND PRIMA PRO CONVECTION OVEN
MODEL: COA1003/COA1004



ELECTRICAL CONNECTION INFORMATION

MODEL	DESCRIPTION	VOLTS (V /Hz)	POWER (W)
COA 1001	PRIMA LITE	230 / 50	1200
COA1001-100	PRIMA LITE	100 / 60	1400
COA1002	MINI PRIMA PRO-OVEN	230 / 50	2400
COA1002-120	MINI PRIMA PRO-OVEN	120 / 60	1400
COA1003	PRIMA OVEN	230 / 50	2400
COA1004	PRIMA PRO OVEN	230 / 50	2400



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.

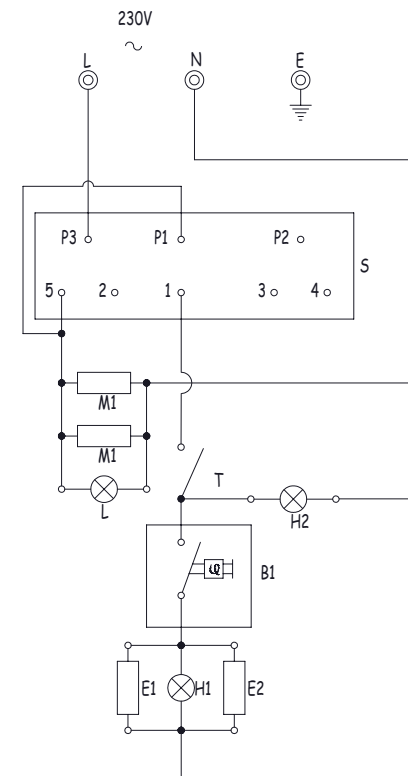
Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use equipment if power cord is damaged or has been modified.



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.

WIRING DIAGRAM LEGEND PRIMA CONVECTION OVEN MODEL CODE: COA1003 -230V

LEGEND	DESCRIPTION	PART NUMBER
S	STAGE SWITCH	1-SEL-SWITCH
L	INTERIOR LIGHT	1-OVEN-LH
M1/M2	FANS	1-FAN-COA1003
B1	BAKE THERMOSTAT	1-EGO-150
H	BAKE PILOT LIGHT	1-PL-BMA0001
E1/E2	BAKE ELEMENT 1200W /230V	5-1200W-CAT -BAK
H	TIMER PILOT LIGHT	1-PL-BMA0001
T	TIMER	1-2HR-TIMER



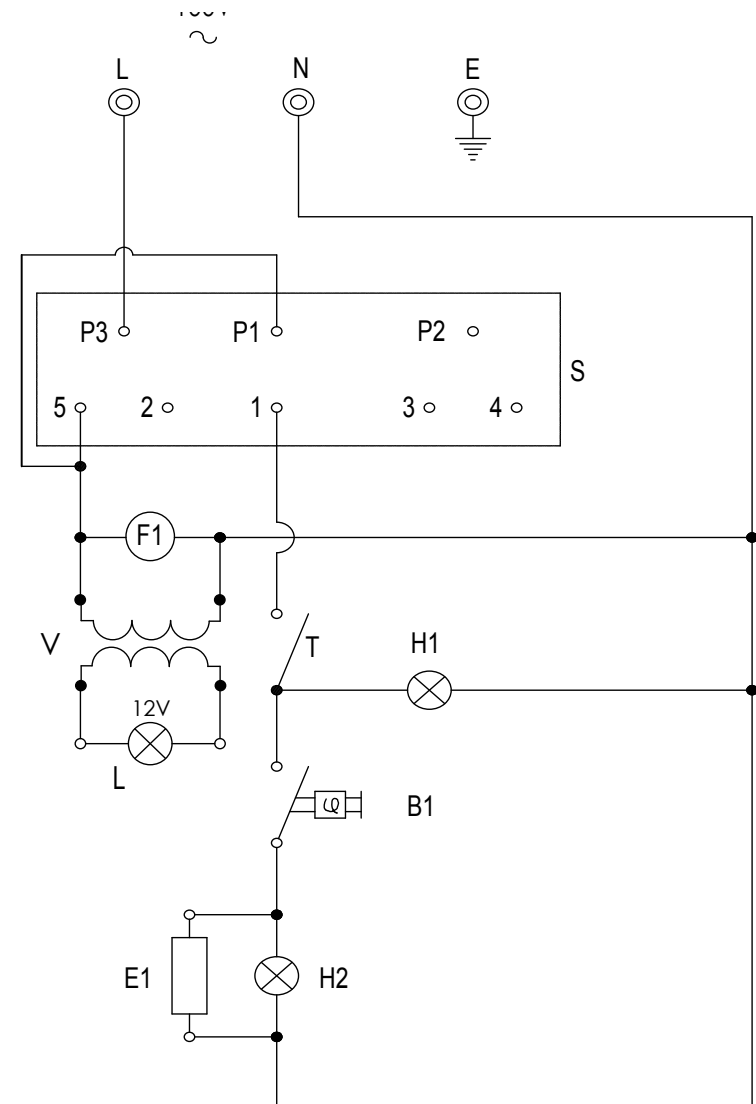
WIRING DIAGRAM LEGEND
PRIMA LIGHT CONVECTION OVEN
MODEL CODE: COA1002 -230V

LEGEND	DESCRIPTION	PART NUMBER
S	STAGE SWITCH	1-SEL-SWITCH
L	INTERIOR LIGHT	1-OVEN-LH
F1	FAN MINI PRIMA	1-FAN-CAT-OVEN
B1	BAKE THERMOSTAT	1-EGO-150
H2	BAKE PILOT LIGHT	1-PL-BMA0001
E1	BAKE ELEMENT 1200W /230V	5-1200W-CAT -BAK
B2	GRILL THERMOSTAT	1-EGO-150
H1	TIMER PILOT LIGHT	1-PL-BMA0001
E2	GRILL ELEMENT	5-2400W-CAT-GRI
T	TIMER	1-2HR-TIMER
H3	GRILL PILOT LIGHT	1-PL-BMA0001

WIRING DIAGRAM LEGEND
PRIMA LIGHT CONVECTION OVEN
MODEL CODE: COA1002 -120V

LEGEND	DESCRIPTION	PART NUMBER
S	STAGE SWITCH	1-SEL-SWITCH
L	INTERIOR LIGHT	1-OVEN-LH-120V
F1	FAN MINI PRIMA	1-FAN-COA7002
B1	BAKE THERMOSTAT	1-EGO-150
H2	BAKE PILOT LIGHT	1-PL-BMA7102
E1	BAKE ELEMENT 1400W /120V	5-120V-1400W -BA
B2	GRILL THERMOSTAT	1-EGO-150
H1	TIMER PILOT LIGHT	1-PL-BMA7102
E2	GRILL ELEMENT	5-120V-1400W-GL
T	TIMER	1-2HR-TIMER
H3	GRILL PILOT LIGHT	1-PL-BMA7102

WIRING DIAGRAM
PRIMA LIGHT CONVECTION OVEN
MODEL CODE: COA1001 R01 -230V
COA1001 R01-100V



WIRING DIAGRAM LEGEND
PRIMA LIGHT CONVECTION OVEN
MODEL CODE: COA1001 R01 -230V

LEGEND	DESCRIPTION	PART NUMBER
S	STAGE SWITCH	1-SEL-SWITCH
L	INTERIOR LIGHT	1-OVEN-LH
F1	FAN MINI PRIMA	1-FAN-CAT-OVEN
S1	BAKE THERMOSTAT	1-EGO-150
H2	BAKE PILOT LIGHT	1-PL-BMA0001
E1	BAKE ELEMENT 1200W /230V	5-1200W-CAT -BAK
H1	TIMER PILOT LIGHT	1-PL-BMA0001
T	TIMER	1-2HR-TIMER

WIRING DIAGRAM LEGEND
PRIMA LIGHT CONVECTION OVEN
MODEL CODE: COA1001 R01- 100V

LEGEND	DESCRIPTION	PART NUMBER
S	STAGE SWITCH	1-SEL-SWITCH
L	INTERIOR LIGHT	1-OVEN-LH-120V
F1	FAN MINI PRIMA	1-FAN-COA7002
S1	BAKE THERMOSTAT	1-EGO-150
H2	BAKE PILOT LIGHT	1-PL-BMA7102
E1	BAKE ELEMENT 1200W /100V	5-100V-1400W-BA
H1	TIMER PILOT LIGHT	1-PL-BMA7102
T	TIMER	1-2HR-TIMER

WIRING DIAGRAM
PRIMA LIGHT CONVECTION OVEN
MODEL CODE: COA1002 R01 -230V
COA1002 R01 -120V

