



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Woodson W.CG6 Contact Grill – 6 Slice Digital Timer, Australian Made

Model / SKU: W.CG6

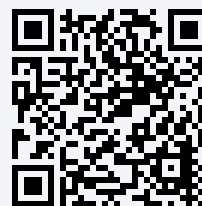
KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



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DOCUMENT NOTICE

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**SPECIFICATION, INSTALLATION
AND OPERATION MANUAL**
READ ALL INSTRUCTIONS BEFORE USE

Woodson Contact Grill



Models:
W.CG6 / W.CG8

A guide on the use, care and maintenance
of your quality Woodson product

*innovative
solutions*

Revision: A - 3/10/2024 - 02

 **STODDART®**

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1.0 Introduction

1.1 Your New Woodson Product. 3

1.2 Australia and New Zealand Warranty 4

1.2.2 General Precautions 4

2.0 Installation

2.1 Product Overview. 5

2.2 Setting Up 6

2.2.1 Handling

2.2.2 Unpacking

2.2.3 Positioning

2.2.4 Disposal

3.0 Specification

3.1 Electrical Connection 7

3.2 Technical Specifications 8

3.2.1 W.CG6

3.2.2 W.CG8

4.0 Operation

4.1 Initial Start-up 9

4.1.1 Control Panel

4.1.2 Operation

4.1.3 Plate Seasoning

4.1.4 Top Plate Pressure Adjustment

4.1.5 After Hours

4.2 Operation. 11

4.2.1 Setting The Timer

4.2.2 Timer Operation

4.3 Teflon Sheet Installation (optional) 13

4.4 Heatshield (optional) 15

5.0 Cleaning and Maintenance

5.1 Cleaning 16

5.1.1 Cleaning Schedule

5.1.2 Materials Required

5.1.3 General Information

5.1.4 Corrosion Protection

5.1.5 Surface Finish

5.1.6 Cleaning Procedure

5.1.7 Cleaning Procedure - Optional Teflon Sheet / Clip

5.1.8 Cleaning Procedure - External Surfaces

5.2 Troubleshooting 18

Due to continuous product research and development,
the information contained herein is subject to change without notice.



1.1 Your New Woodson Product

Thank you for choosing this quality Woodson product.

All Woodson products are designed and manufactured to meet the needs of food service professionals. By caring for and maintaining this new Woodson product in accordance with these instructions, will provide many years of reliable service.

Stoddart is a wholly Australian owned company, which manufactures and/or distributes a comprehensive range of food service equipment for kitchens, food preparation and presentation. Stoddart products are manufactured and engineered to provide excellent results whilst offering value-for-money, ease-of-use and reliability.

Carefully read this instruction booklet, as it contains important advice for safe installation, operation and maintenance. Keep this booklet on hand in a safe place for future reference by other operators or users.

Disclaimer

The manufacturer/distributor cannot be held responsible or liable for any injuries or damages of any kind that occur to persons, units or others, due to abuse and misuse of this unit in regards to installation, removal, operation, servicing or maintenance, or lack of conformity with the instructions indicated in this documentation.

All units made by the manufacturer/distributor are delivered assembled, where possible, and ready to install. Any installation, removal, servicing, maintenance and access or removal of any parts, panels or safety barriers that is not permitted, does not comply in accordance to this documentation, or not performed by a **TRAINED AND AUTHORISED SPECIALIST** will result in the **IMMEDIATE LOSS OF THE WARRANTY.**

The manufacturer/distributor cannot be held responsible or liable for any unauthorised modifications or repairs. All modifications or repairs must be approved by the manufacturer/distributor in writing before initiating. All modifications or repairs performed to this unit must be performed at all times by a **TRAINED AND AUTHORISED SPECIALIST.**

Stoddart design, manufacture & distribute Food Service Equipment (appliances) exclusively for the commercial market. This appliance is not designed nor intended for household or domestic use and must not be used for this purpose.

This product is intended for commercial use, and in line with Australian electrical safety standards the following warnings are provided:

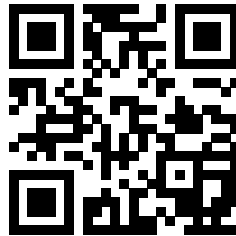
- This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard



Warranty & Registration

1.2 Australia and New Zealand Warranty

All Stoddart manufactured and distributed products are covered by Stoddart's standard Australia and New Zealand Product Warranty. For product registration and to view the warranty period, full terms, conditions and exclusions your new product, follow the below Link/QR code.



www.stoddart.com.au/warranty-information

1.2.2 General Precautions

When using any electrical unit, safety precautions must always be observed.

Our units have been designed for high performance. Therefore, the unit must be used exclusively for the purpose for which it has been designed.

- All units **MUST** be installed according to the procedures stated in the installation section of this manual
- Training **MUST** be provided to all new personnel before they operate the equipment
- **DO NOT** use this unit for any other purpose than its intended use
- **DO NOT** store flammable or explosive substances near this unit (such as aerosol cans with a flammable propellant)
- Keep fingers out of "pinch point" areas
- Unit is not waterproof **DO NOT** use jet sprays, hoses or pour water over/on the exterior of the unit
- Only use this unit with voltage specified on the rating label
- **Do NOT** remove any cover panels from the unit (unless directed)
- **DO NOT** use sharp objects to activate controls
- If any fault is detected, refer to troubleshooting

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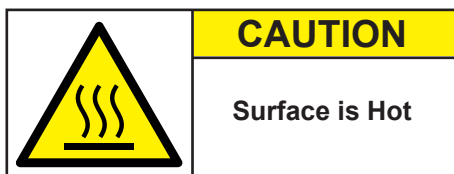
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Page 4



2.1 Product Overview



2.2 Setting Up

	WARNING
	Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death.

2.2.1 Handling

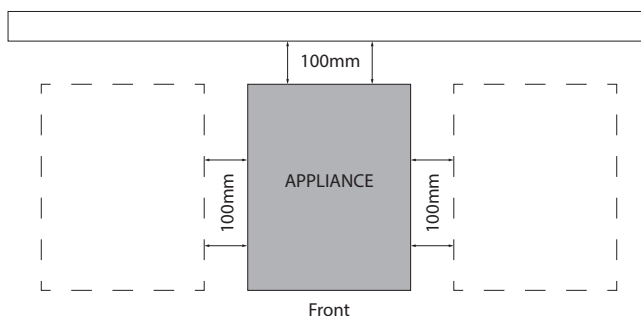
- Use suitable means to move the unit;
 - For smaller items use two people
 - For large items a fork lift, pallet trolley or similar (the forks should reach completely beneath the pallet)

2.2.2 Unpacking

- Check the unit for damage before and after unpacking. If unit is damaged, contact the distributor and manufacturer
- Should any item have physical damage, report the details to the freight company and to the agent responsible for the dispatch within 48 hours of receipt. No claims will be accepted or processed after this period
- The unit is supplied fully assembled
- Remove all protective plastic film, tapes, ties and packers before installing and operating
- Clean off any remaining residue from the interior/exterior of the unit using a clean cloth dampened with warm soapy water

2.2.3 Positioning

- Choose an area that is well ventilated and provides access for future maintenance
- Place the unit on a level stable work surface capable of supporting its weight
- Do not position the unit in:
 - Wet areas
 - Near heat and/or steam sources
 - Near flammable substances
- Allow an air gap between the unit and other objects or surfaces. A minimum gap of 100mm from all sides is recommend for normal operational use (if the unit is near any heat sensitive material we suggest you allow additional space). Ensure the rear cable is not obstructed when the unit is opened/closed



- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirement

2.2.4 Disposal

- At the end of the appliance's working life, make sure it is scrapped & components recycled properly
- Current environmental protection laws in the state/country of use must be observed
- Power supply cable must be removed before disposal
- For further information on the recycling of this product, contact the local dealer/agent or the local body responsible for waste disposal

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3.1 Electrical Connection

	WARNING
	This unit must be installed in accordance with local electrical regulations/requirements. Some procedures in this manual require the power to the equipment to be turned off and isolated. Turn the power OFF at the power point and unplug the power supply lead by the plug body. If the power point is not readily accessible turn the equipment off at the isolation switch or the circuit breaker in the switchboard. Attach a yellow “CAUTION-DO NOT OPERATE” tag. This must be performed where relevant unless the procedures specify otherwise. FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.

Single Phase Units:

- Supplied and fitted with an appropriately rated plug and lead, indicated as:
- 10A plug & lead fitted

Notes:

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Please contact Stoddart for parts and we will advise how to do this in order to avoid any electrical hazard
- The power cable should be dry and/or isolated from moisture or water

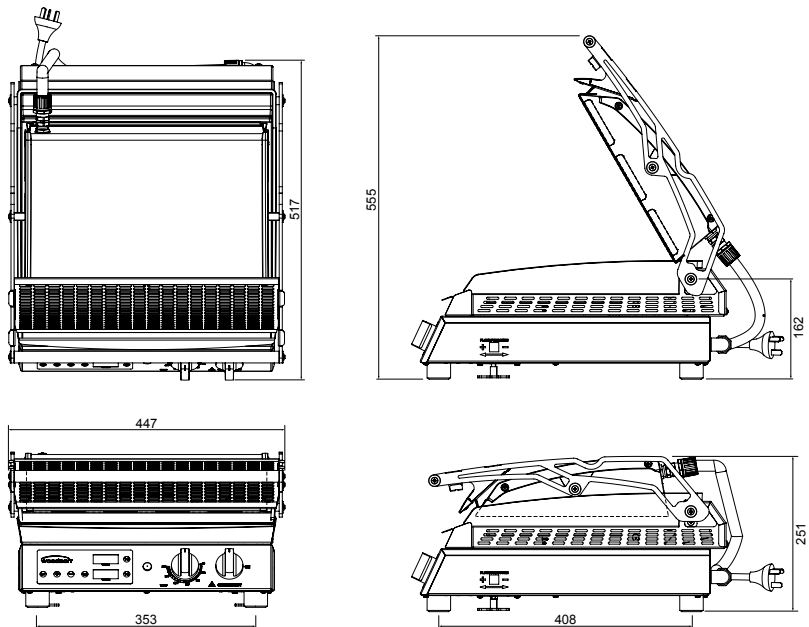
3.0 Specification

3.2 Technical Specifications

3.2.1 W.CG6

Model	W.CG6
W x D x H (mm)	447 x 517 x 251
Top Plate (W x D mm)	389 x 312
Bottom Plate (W x D mm)	401 x 324
Weight	23kg
Packed Dimensions (mm)	635 x 500 x 315
Packed Weight	25.5kg

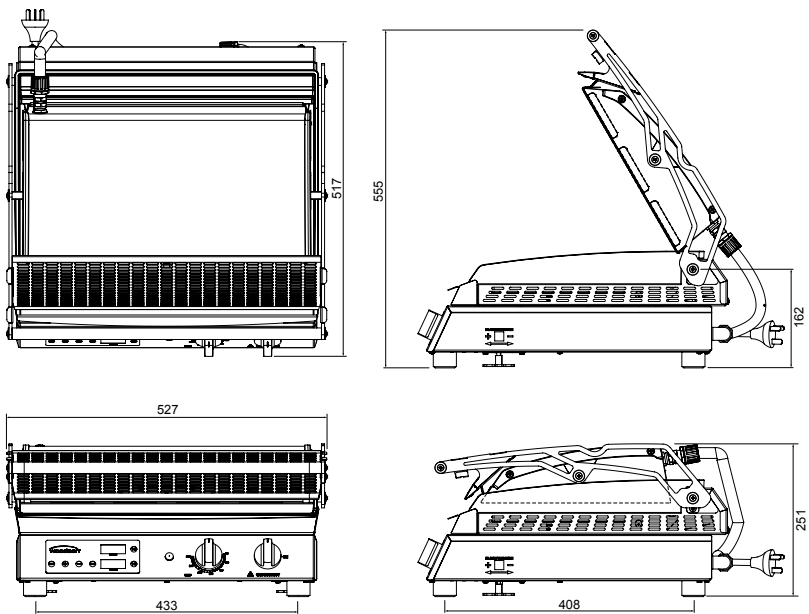
Total Connected Load	2.37kW
Electrical Connection	240VAC / 50Hz (10A plug & lead fitted)



3.2.2 W.CG8

Model	W.CG8
W x D x H (mm)	527 x 517 x 251
Top Plate (W x D mm)	469 x 312
Bottom Plate (W x D mm)	481 x 324
Weight	25kg
Packed Dimensions (mm)	635 x 500 x 315
Packed Weight	27.5kg

Total Connected Load	2.37kW
Electrical Connection	240VAC / 50Hz (10A plug & lead fitted)



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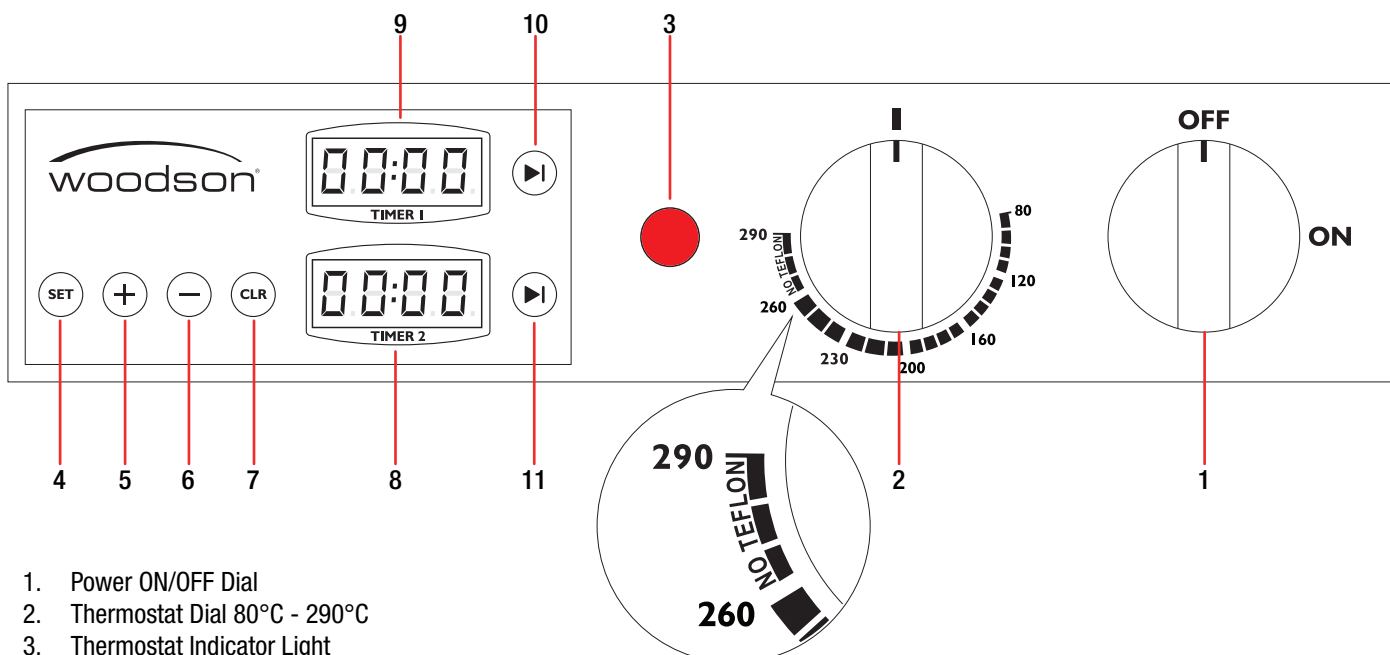


4.1 Initial Start-up

	IMPORTANT
	Do not keep the plates closed for extended periods at high temperatures without any food product being cooked, as this may cause the plates to buckle.

	IMPORTANT
	When using a Teflon sheet, the unit MUST NOT operate above 260°C.

4.1.1 Control Panel



Do Not use teflon sheet in this temperature range.

1. Power ON/OFF Dial
2. Thermostat Dial 80°C - 290°C
3. Thermostat Indicator Light
4. Enter programming mode
5. Increase time
6. Decrease time
7. Clear Timer
8. Timer 2
9. Timer 1
10. Timer 2 Start/Stop
11. Timer 1 Start/Stop

4.0 Operation

4.1.2 Operation

Upon using the equipment, the following steps must be followed:

1. Turn the unit on by turning the ON/OFF Dial to the ON position
2. Set the Thermostat dial to the required temperature 80°C - 290°C (when using a teflon sheet the unit must not operate above 260°C)
3. The timer can be set if required (unit will continue to operate after timer turns off)
4. Place food item into the unit and lower plate
5. Adjust as required: increase/decrease the temp. Repeat this process until the desired results have been achieved
6. Once satisfied with the results, record the settings for future reference

4.1.3 Plate Seasoning

	IMPORTANT When using the aluminium plate without the teflon sheet, the plates must be seasoned.
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	CAUTION Surfaces are Hot
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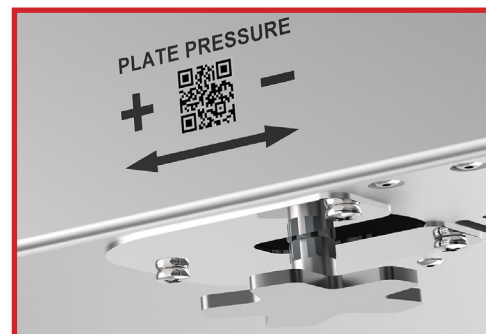
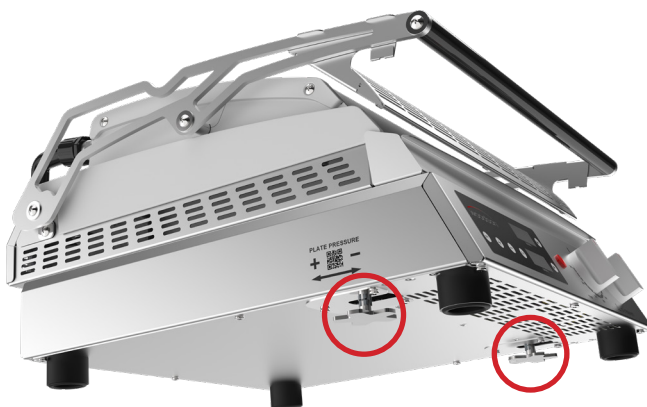
1. To season the hot plates apply a light layer of oil to the top and bottom plates
2. Set the temperature dial to max, heat for 25 minutes
3. Carefully apply a second coat of oil to the top and bottom plates, heat for a further 25 minutes
4. Allow unit to cool then using paper towelling wipe of any excess oil

4.1.4 Top Plate Pressure Adjustment

1. Allow unit to cool
2. To increase the pressure applied by the top plate, turn the adjusting wheels counter-clockwise, both wheels must be turned equally
3. To decrease the pressure applied by the top plate, turn the adjusting wheels clockwise, both wheels must be turned equally

Note: Adjustment wheels are located on the underside of the unit.

Note: If Teflon plate is added/removed, the height adjustment wheels will need to be adjusted.



4.1.5 After Hours

- The unit **MUST** be **switched OFF**

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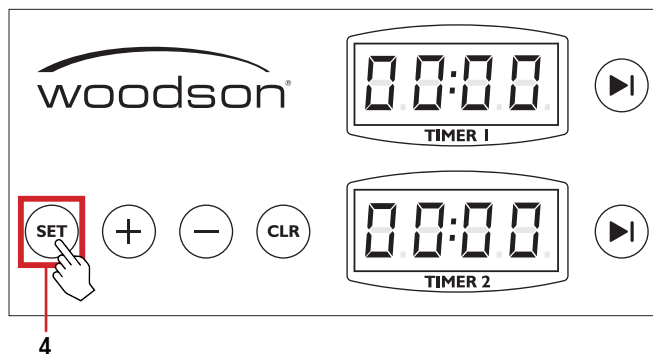
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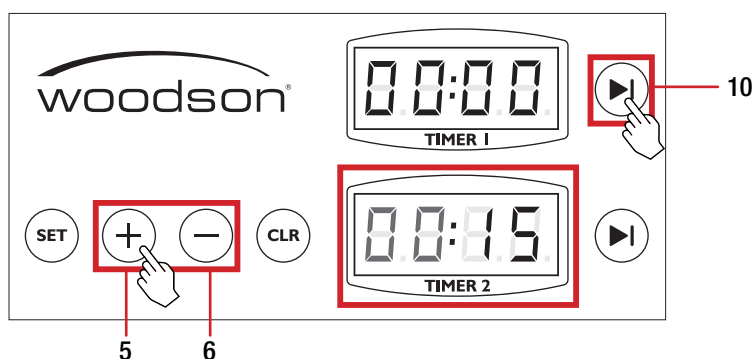
4.2 Operation

4.2.1 Setting The Timer

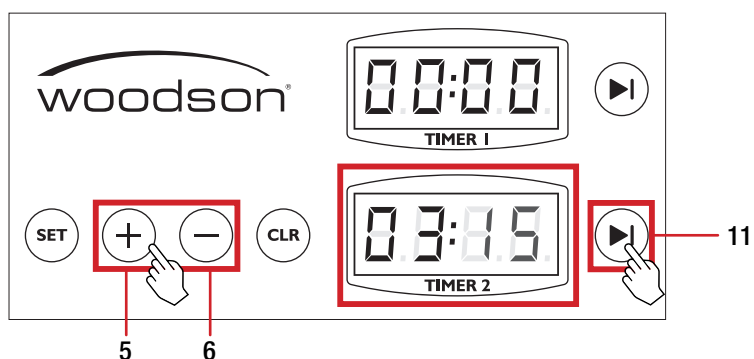
1. Press button '4' to enter the timer programming mode



2. By default 'Timer 2' is selected, to select 'Timer 1' press button '10'.
Use button '5' & '6' to increase or decrease the seconds (15sec increments). At anytime during the programming mode button '7' can be pressed to clear the settings

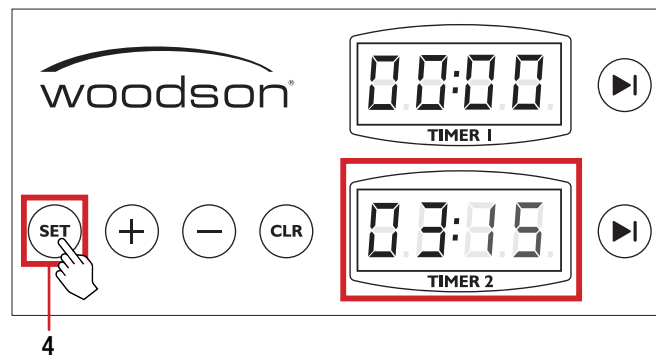


3. To adjust the minutes press button '11' (Timer2) or button '10' (Timer1).
Use button '5' & '6' to increase or decrease the minutes (1 min increments)



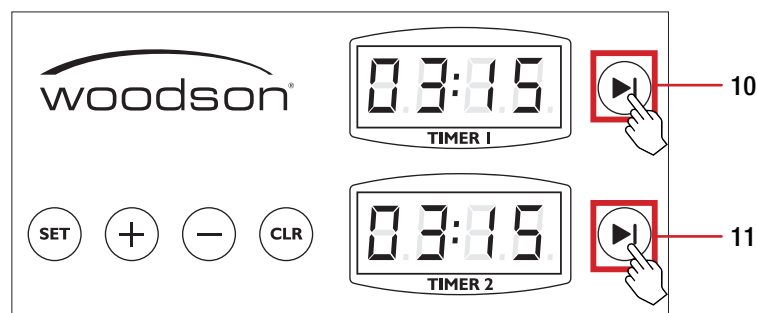
4.0 Operation

- Once the timers have been adjusted press and hold button '4', this will save and exit the programming mode

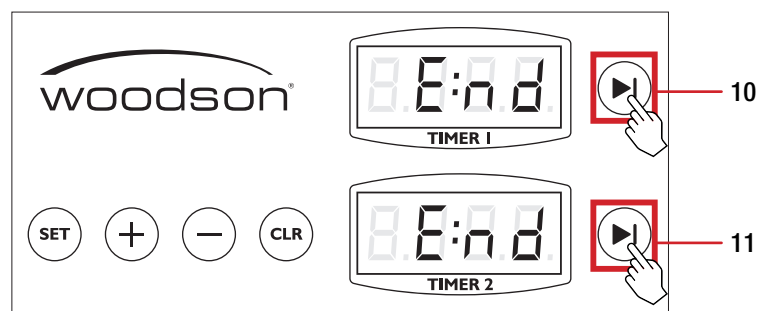


4.2.2 Timer Operation

- To use the timer during operation press button '11' (Timer2) or button '10' (Timer1), this will activate the selected timer



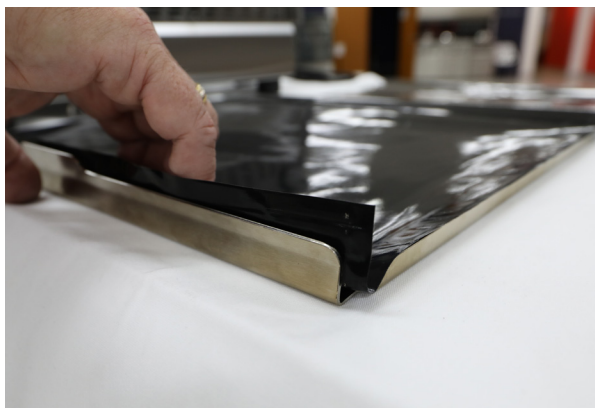
- When the timer reaches the end of its countdown and audible alarm will sound and 'End' will flash on the display. Press button '11' (Timer2) or button '10' (Timer1), to turn off the alarm and exit the timer



4.3 Teflon Sheet Installation (optional)

	CAUTION
	Ensure surfaces have cooled

1. Fold the teflon sheet over the teflon bracket, aligning the edge the sheet with the front edge of the bracket.
Optional Ribbed Plate: Position the ribbed plate onto the folded teflon sheet and clip
2. while holding the bracket and teflon sheet, position centrally onto the bottom plate of the unit, aligning the front edge of the bracket



Optional Ribbed Plate



3. Hook the back of the clip over the back of the top plate aligning the clip centrally



4.0 Operation

4. While holding the back of the clip push the front leg of the clip over the front edge of the top plate (ensure teflon sheet isn't bunched up)



5. Push the teflon sheet into the back edge of the bottom plate allowing the teflon to follow the profile of bottom plate)
6. With the teflon sheet pressed into position, rotate and insert the drip tray between the unit and bottom plate this will clamp the teflon sheet in position

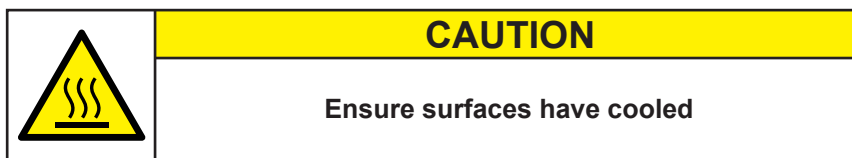


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4.4 Heatshield (optional)



1. Align the heatshield with the contact toaster arms



2. Insert the front tabs of the heat shield into the front cutouts on the arms
3. Rotate the heatshield down, locating the back tabs of the heatshield into the rear cutouts



4. Ensure the heatshield is firmly seated



5.0 Cleaning and Maintenance

5.1 Cleaning

5.1.1 Cleaning Schedule

- Daily cleaning is required for the unit. This will help to maintain and prolong the efficiency of the unit
- The unit should be cleaned at the end of each service period

5.1.2 Materials Required

- Scouring pad - Medium Duty
- Clean Sanitised Cloths
- Paper Towel
- Warm soapy water
- Nylon Brush / Scraper
- Appropriate PPE (Personal Protective Equipment)

5.1.3 General Information

- Cleaning is recommended for health and safety purposes and to prolong the life of the unit
- **DO NOT** use abrasive pads or cleaners on the stainless steel or any other metal parts of the unit
- **DO NOT** use industrial chemical cleaners, flammable cleaners, caustic based cleaners or bleaches and bleaching agents, as many will damage the metals and plastics used on this unit
- **DO NOT** remove any screws and/or panels for cleaning (unless directed)
- This unit is **NOT** waterproof, **DO NOT** hose, **DO NOT** pour water directly onto the unit, **DO NOT** immerse in water

5.1.4 Corrosion Protection

- Stainless steel exhibits good resistance to corrosion however, if not properly maintained stainless steel can rust and/or corrode
- Any sign of mild rust and/or corrosion should be thoroughly cleaned with warm soapy water and dried as soon as possible
- NEVER use abrasive pads or cleaners for cleaning
- All metal surfaces should be checked while cleaning for damage, scuffs or scrapes as these can lead to rust and further damage to the product
- Mild rust and/or corrosion can be treated with a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric acid.
DO NOT use cleaning agents with chlorines or other harsh chemicals as this can cause corrosion.
After treatment, wash with warm (not hot) soapy water and dry thoroughly
- Thoroughly wipe the surfaces dry after cleaning. **DO NOT** let water pool on the unit. Check crevices and folds for pooling
- When using, ensure all liquids and moisture is cleaned up straight away.
Food liquids such as juices from vegetables and fruits should not be left on any surfaces
- **DO NOT** leave items on the stainless steel such as cutting boards, rubber mats and bottles

5.1.5 Surface Finish

- To protect the polished surface of the stainless steel, it should be dried using a clean dry soft cloth. A light oil can be applied to enhance the stainless steel surface, using a clean cloth apply the oil in the same direction as grained polished finish
- Some commercial stainless steel cleaners can leave residue or film on the metal; this may trap fine particles of food on the surface, thus deeming the surfaces not food safe

	IMPORTANT Threaded fasteners can loosen in service. Regular inspection and adjustment should be carried out as required		WARNING This unit is NOT waterproof, do NOT hose. DO NOT pour water directly onto the unit. DO NOT immerse in water
	IMPORTANT Some commercial stainless steel cleaners leave residue or film on the metal that may entrap fine particles of food, deeming the surface not FOOD SAFE		WARNING Wait until the unit has cooled to a safe temperature before undertaking any cleaning or maintenance. Contact with hot surfaces can cause burns and serious injury

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5.1.6 Cleaning Procedure

1. Isolate from power supply
2. Using a good quality nylon brush and/or plastic scraper remove soiling and small food items, then clean using a cloth dampened with clean soapy water (warm) until all soil has been removed
3. For heavy soiling, use a scouring pad dampened with clean soapy water (warm), scrub any baked on soil in a forward/backward motion
4. Rinse using a clean cloth dampened with fresh clean water
5. Using a dry sanitised cloth, thoroughly dry the plates. Do NOT let water pool on the unit. Check crevices and folds

Note: Staining of the plates cannot be removed.

5.1.7 Cleaning Procedure - Optional Teflon Sheet / Clip

1. Isolate from power supply
2. Using a good quality nylon brush remove soiling and small food items (take care not to damage the Teflon sheet), then clean using a cloth dampened with clean soapy water (warm) until all soil has been removed
3. Rinse using a clean cloth dampened with fresh clean water
4. Using a dry sanitised cloth, thoroughly dry the Teflon sheet. Do NOT let water pool on the unit. Check crevices and folds
5. For heavy soiling on the clip, remove the Teflon sheet and clip
6. The Clip can be washed in dishwasher
7. Once dry re-install the Teflon sheet and clip

Note: If using ribbed plate, DO NOT wash in dishwasher hand wash only (if required)

5.1.8 Cleaning Procedure - External Surfaces

1. Isolate from power supply
2. Scrub any baked on soil with the cleaner pad in the same direction as grained polish
3. Wipe clean using a cloth dampened with clean warm water until all soil has been removed
4. Using a clean sanitised cloth, thoroughly dry. Do NOT let water pool on the unit. Check crevices and folds

5.2 Troubleshooting

- If any faults/issues occur with the unit, follow the below troubleshooting procedures
- If the troubleshooting procedures do not correct the problem, contact the Stoddart Service Department



WARNING

Technician tasks are only to be completed by qualified service people. Check faults before calling service technician.

Problem	Possible Causes	Possible Corrective Action
Unit not heating	Unit not turned “on” at the power socket	Turn power to “on” at the power socket on the wall
	“On/Off” switch on control panel not turned on	Switch on power “on/off switch” on the control panel
	Indicator light is broken	Contact Stoddart service department
	Element failure	Contact Stoddart service department
Plates too Cold	Temperature requires adjusting	Adjust Thermostat
Plates too Hot	Temperature requires adjusting	Adjust Thermostat
Product is squashed	Top plate incorrectly adjusted	Adjust the height of the top plate
Lid lifting up	Top plate incorrectly adjusted	Adjust the height of the top plate
Product getting between teflon and plates	Incorrectly positioned teflon Torn/Damaged teflon sheet	Remove and re-install teflon sheet (See section 4.3 Teflon Sheet) Replace and install the new teflon sheet (See section 4.3 Teflon Sheet)

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Australia

Australian Business Number: 16009690251

Service / Spare Parts

<https://customerservice.stoddart.com.au>

Sales

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Email: sales@stoddart.com.au

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