



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Woodson W.GPC350 Contact Grill | Smooth Plate 350x350mm

Model / SKU: W.GPC350

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

SPECIFICATION, INSTALLATION AND OPERATION MANUAL

READ ALL INSTRUCTIONS BEFORE USE

Woodson Pro Series Contact Grill



Models:
W.GPC62SC / W.GPC61SC / W.GPC350

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

*innovative
solutions*

Revision: B - 6/09/2022 - 03

The Stoddart logo consists of a blue stylized 'S' symbol followed by the word 'STODDART' in a bold, sans-serif font.

STODDART®

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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



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Warranty & Registration

1.2 Australia and New Zealand Warranty

1.2.1 Warranty Period

Stoddart 12 month on-site parts and labour warranty (terms and conditions apply), from the time of purchase.

To view or download the warranty terms and conditions visit: <http://www.stoddart.com.au/warranty-information>

1.2.2 Warranty Registration

To register your new product, go to the Stoddart warranty page: <http://www.stoddart.com.au/warranty-registration>



1.3 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
- In the case of new personnel, training is to be provided before operating the equipment
- **DO NOT** use this unit for any other purpose than its intended use
- **DO NOT** store explosive substances such as aerosol cans with a flammable propellant in or near this unit
- 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 that may be on the unit
- **DO NOT** use sharp objects to activate controls
- If any fault is detected, refer to troubleshooting
- The manufacturer declines any liability for damages to persons and/or things due to an improper/wrong and/or unreasonable use of the machine
- Only specifically trained/qualified Technicians (Stoddart, one of our service agents, or a similarly qualified persons) should carry out any and all repairs, maintenance and services

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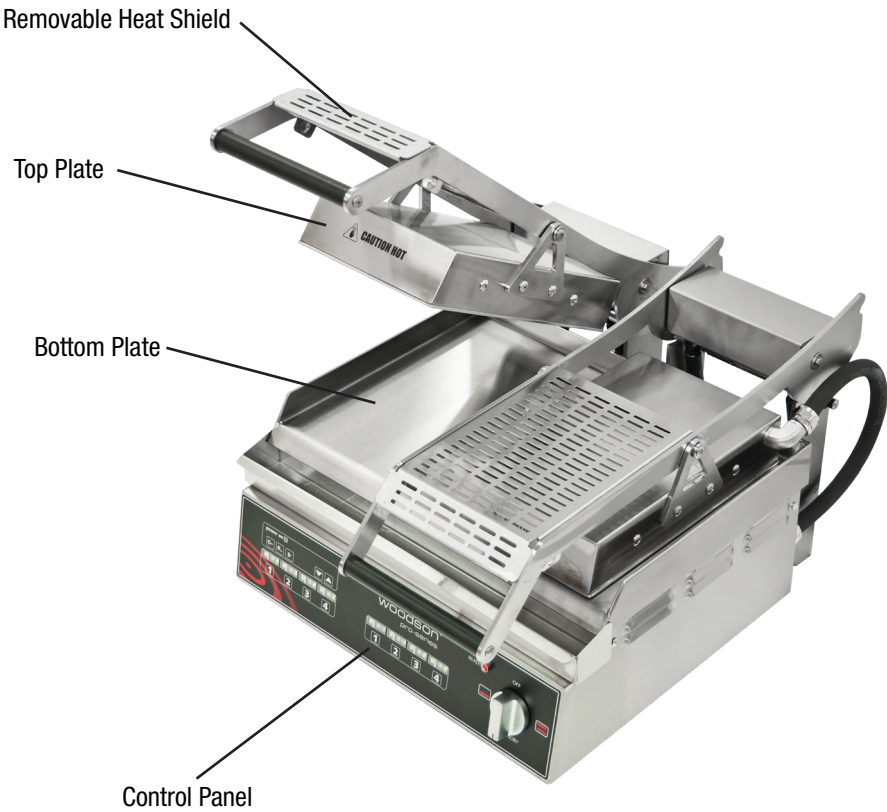
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1.4 Product Overview

	CAUTION
	Surface is Hot



2.1 Setting Up

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

2.1.1 Handling

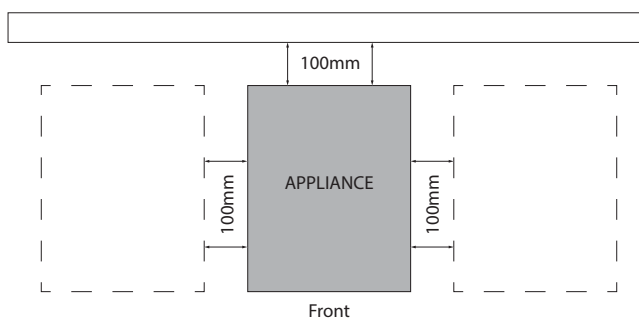
- Use suitable means to move the unit;
 - For smaller items use two people
 - For large items a fork lift, pallet trolley or similar (the forks should reach completely beneath the pallet)

2.1.2 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 seven (7) days 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

2.1.3 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)



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

2.1.4 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
- Doors must be removed before disposal (if applicable)
- 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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2.2 Electrical Connection

	WARNING
	This unit must be installed in accordance with AS/NZS 60335.1 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:

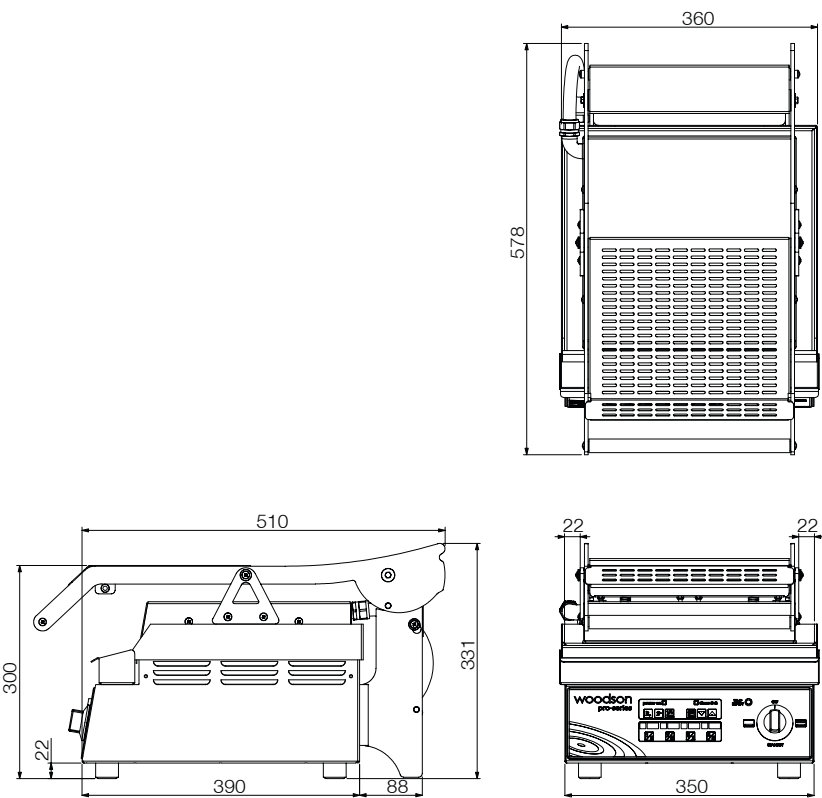
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Please contact Stoddart for parts and we will advise how to do this in order to avoid any electrical hazard
- The power cable should be dry and/or isolated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

3.0 Specification

3.1 Technical Specifications

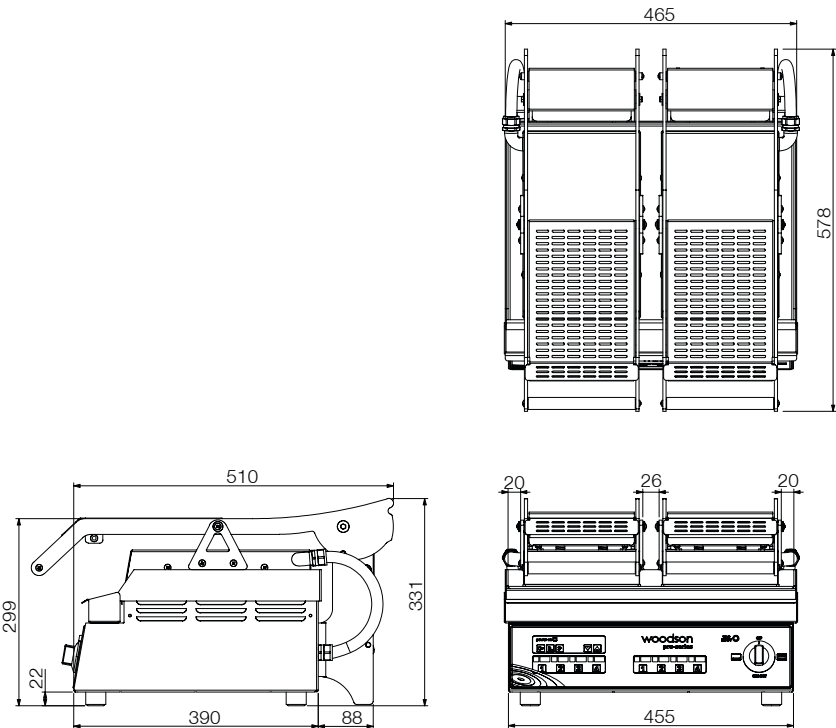
3.1.1 W.GPC61SC

Specifications	
Model	W.GPC61SC
Height	331mm
Width	360mm
Depth	578mm
Power	2.2kW
	10A plug & lead fitted



3.1.2 W.GPC62SC

Specifications	
Model	W.GPC62SC
Height	331mm
Width	468mm
Depth	578mm
Power	2.2kW
	10A plug & lead fitted



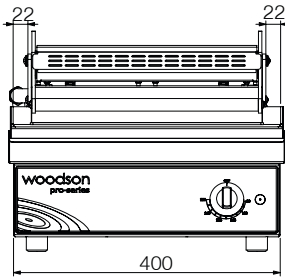
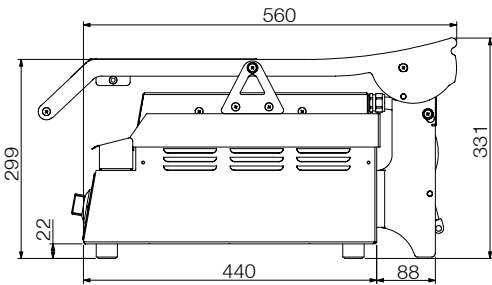
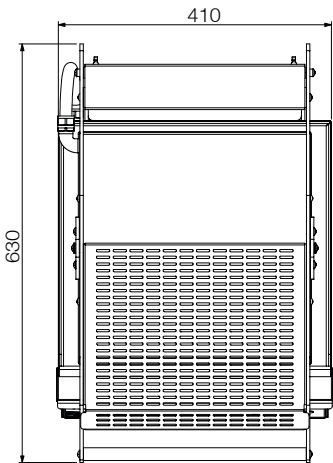
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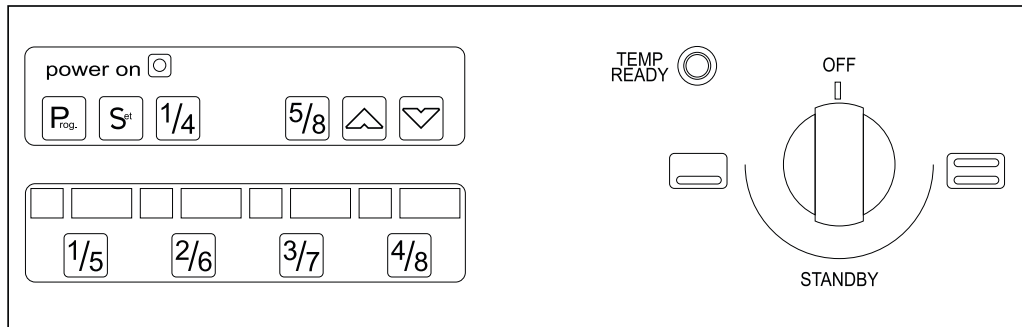
3.1.3 W.GPC350

Specifications	
Model	W.GPC350
Height	331mm
Width	410mm
Depth	630mm
Power	2.2kW
	10A plug & lead fitted



4.1 Operation (W.GPC61SC)

4.1.1 Control Panel



4.1.2 Timer Setting

When this unit is initially switched on, the display will show pre-set factory settings. The Control panel has 8 timers located along the front of the control panel. The displays indicate the pre-programmed times in minutes and seconds.

1. To change the timer settings, Press and hold the **“Prog”** button for 10 seconds an audible beep will be emitted
2. Display 1 will flash, press the **“V ^”** buttons to adjust time if necessary
3. Press the **“Set”** button to save the setting, audible beeping will be emitted
4. Press the **“Prog”** button to cycle to the next timer
5. Repeat the above steps for the remaining timers (i.e. 1, 2, 3, 4 - 5,6,7,8)

Note: To exit **“Prog”** cycle through all the timers

4.1.3 Operation

1. Ensure that the top plates are in the closed position
2. Turn the power switch to the desired mode i.e. Top and bottom plate for normal press toasting, Bottom plate for Griddle style operation or Standby. The power **“ON”** indication light located on the L/H side control panel and Power ready light will be illuminated
3. Allow the unit to preheat for approximately 30 minutes. The **“Temp Ready”** indicator light will turn itself **“OFF”** once the unit has reached its optimum operating temperature. (The unit is preset to 215°C).
4. Ensure that the 8 display timers are set to the desired cook time on the control panel
5. Lift the top plate up to a fully open position by the handle provided
6. The top plate will remain in the open position, as it is spring-loaded
7. Take extreme care when lifting, do not touch the cover or cooking surface to avoid skin burns
8. Place the food product onto the cooking surface and close the top plate
9. Ensure that the product is placed centrally of the cooking surface, to prevent the top plate from tilting and producing uneven product.
10. Press **“1/4”** (timers 1,2,3,4) or **“5/8”** (timers 5,6,7,8), then press the appropriate display timer button (i.e. 1,2,3,4 - 5,6,7,8) to start the cooking procedure. The time shown in the window above the corresponding button will begin to count down
11. Once the count down timer reaches **“000”** audible beeping will be emitted. Press the appropriate display timer button, to de-activate the timer. Lift the top plate fully to the open position and remove the toasted product
12. Close the top plate

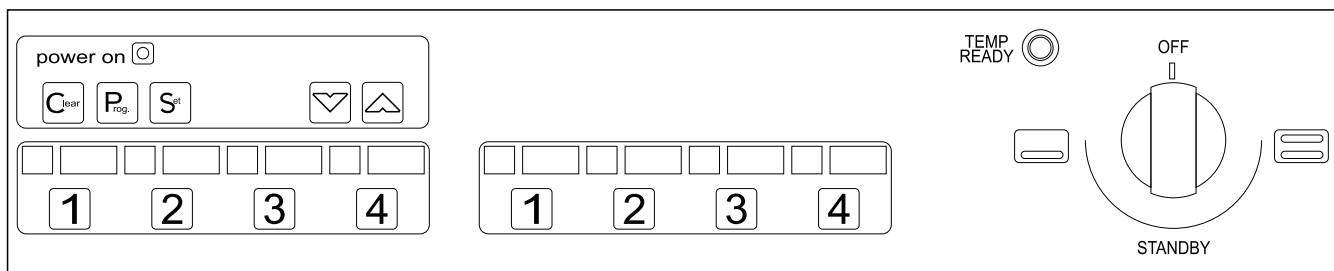
Note: Do not use the unit until the temperature ready light is off, as you will not achieve optimum product quality results.

The timer can be stopped if necessary, by pressing the timer button and holding it for 3 seconds.

To ensure optimum product quality, the top plate must be closed after every operation of unit, to maintain constant temperature.

4.2 Operation (W.GPC62SC)

4.2.1 Control Panel



4.2.2 Timer Setting

When this unit is initially switched on, the display will show pre-set factory settings. The Control panel has 8 timers located along the front of the control panel. The displays indicate the pre-programmed times in minutes and seconds.

1. To change the timer settings, Press and hold the **"Prog"** button for 10 seconds an audible beep will be emitted
2. Display 1 will flash, press the **"V ^"** buttons to adjust time if necessary
3. Press the **"Set"** button to save the setting, audible beeping will be emitted
4. Press the **"Prog"** button to cycle to the next timer
5. Repeat the above steps for the remaining timers (i.e. 1, 2, 3, 4 - 1, 2, 3, 4)

Note: To exit **"Prog"** cycle through all the timers

4.2.3 Operation

1. Ensure that the top plate is in a closed position
2. Turn the power switch to the desired mode i.e. Top and bottom plate for normal press toasting, Bottom plate for Griddle style operation or Standby. The power **"ON"** indication light located on the L/H side control panel and Power ready light will be illuminated
3. Allow the unit to preheat for approximately 30 minutes. The **"Temp Ready"** indicator light will turn itself **"OFF"** once the unit has reached its optimum operating temperature. (The unit is preset to 250°C).
4. Ensure that the 4 display timers are set to the desired cook time on the control panel (refer to programming the toaster instructions in this manual)
5. Lift the top plate up to a fully open position by the handle provided
6. The top plate will remain in the open position, as it is spring-loaded
7. Take extreme care when lifting, do not touch the cover or cooking surface to avoid skin burns
8. Place the food product onto the cooking surface and close the top plate
9. Ensure that the product is placed centrally of the cooking surface, to prevent the top plate from tilting and producing uneven product.
10. Press the appropriate display timer button (i.e. 1,2,3,4) to start the cooking procedure. The time shown in the window above the corresponding button will begin to count down
11. Once the count down timer reaches "000" audible beeping will be emitted. Press the appropriate display timer button, to de-activate the timer. Lift the top plate fully to the open position and remove the toasted product
12. Close the top plate

Note: Do not use the unit until the temperature ready light is off, as you will not achieve optimum product quality results.

The timer can be stopped if necessary, by pressing the timer button and holding it for 3 seconds.

To ensure optimum product quality, the top plate must be closed after every operation of unit, to maintain constant temperature.

4.0 Operation

4.3 Operation (W.GPC350)

4.3.1 Control Panel



4.3.2 Operation

1. Ensure that the top plate is in a closed position
2. Set the thermostat To 200°C. The indicator light will illuminate indicating that the grill is heating
3. Allow the unit to preheat for approximately 30 minutes. The indicator light will turn itself off once the unit has reached the set temperature
4. Lift the top plate up to a fully open position by the handle provided
5. The top plate will remain in the open position, as it is spring-loaded
6. Take extreme care when lifting, do not touch the cover or cooking surface to avoid skin burns
7. Place the food product onto the cooking surface and close the top plate
8. Ensure that the product is placed centrally of the cooking surface, to prevent the top plate from tilting and producing uneven product.
9. Cook product until desired results are achieved. Lift the top plate fully to the open position and remove the toasted product
10. Close the top plate

Note: Do not use the unit until the temperature ready light is off, as you will not achieve optimum product quality results.

During intermittent use, it is recommended that the plates be kept closed when not cooking. While closed, the temperature should be turned down to around 150oC. This will minimise heat loss, save power and provide a faster heat up time when the grill is next required.

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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 chlorides 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 and dry thoroughly
- 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 preparation 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

5.0 Cleaning and Maintenance

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 - 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 supply
	"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
	Relay or thermostat failure	Contact Stoddart service department
Food sticks to surface of plates	Plates too hot	Adjust temperature
	No Grease/Oil to lubricate surface of plates	Apply film of oil to plates
	Plates not clean	Clean Plates

5.3 Temperature Adjustment

	IMPORTANT
	The temperature can only be adjusted after the toaster has been turned on and allowed to operate through 2-3 cycles.

1. Locate the 2 temperature calibrating screws on the rear of the toaster one marked Cook and one marked Standby
2. Open the top platen, Using a temperature gauge measure the temperature of the bottom platen in a number of different areas.
3. Note the average temperature recorded.
4. Adjust the platen temperature to the desired temperature by adjusting the screw marked Cook a small amount. Clockwise to increase temperature and anticlockwise to decrease temperature
5. Repeat procedure for the standby thermostat, Note the unit will need some time to cool down to the standby set point before this setting can be calibrated

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Australia

Service / Spare Parts

Tel: 1300 307 289

Email: service@stoddart.com.au

Email: spares@stoddart.com.au



Service Request

www.stoddart.com.au

Australian Business Number: 16009690251

Sales

Tel: 1300 79 1954

Email: sales@stoddart.com.au

New Zealand

Service / Spare Parts

Tel: 0800 935 714

Email: service@stoddart.co.nz

Email: spares@stoddart.co.nz



Service Request

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New Zealand Business Number: 6837694

Sales

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Email: sales@stoddart.co.nz

International

Service / Spare Parts

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Email: spares@stoddart.com.au



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