



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Woodson W.GTQI4.CUB Toaster Griller – 4 Slice Ceramic Heat | Cafés & Catering

Model / SKU: W.GTQI4.CUB

KW COMMERCIAL KITCHEN

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

**Woodson Toaster Grillers
& Supertoast Multi-Function Toaster Grillers**



Models:
W.GTQI.4.CUB / W.GTQI.8.10 / W.GTQI.8.15
W.GTQI15 / W.GTQI8S.10 / W.GTQI8S.15

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

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1.0 Introduction

1.1 Your New Woodson Product.3

1.2 Australia and New Zealand Warranty4

 1.2.1 Warranty Period

 1.2.2 Warranty Registration

1.3 General Precautions4

2.0 Installation

2.1 Product Overview.5

2.2 Setting Up6

 2.2.1 Handling

 2.2.2 Unpacking

 2.2.3 Positioning

 2.2.4 Disposal

2.3 Electrical Connection7

2.4 Wall Mounting7

 2.4.1 Installation

3.0 Specification

3.1 Technical Specifications8

 3.1.1 W.GTQI4.CUB

 3.1.2 W.GTQI8.10 / W.GTQI8.15

 3.1.3 W.GTQI15

 3.1.4 W.GTQI8S.10 / W.GTQI8S.15

4.0 Operation

4.1 Operating Instructions - W.GTQI4.CUB / W.GTQI8.1x / W.GTQI1510

 4.1.1 Control Panel W.GTQI4 / W.GTQI8

 4.1.2 Control Panel W.GTQI15

 4.1.3 Operation

 4.1.4 Element Settings

4.2 Operating Instructions - W.GTQI8S.1x.11

 4.2.1 Control Panel W.GTQI8S.1x

 4.2.2 Operation

 4.2.3 Element Settings

5.0 Cleaning and Maintenance

5.1 Cleaning12

 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 - External Surfaces

5.2 Troubleshooting14

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

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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2.1 Product Overview

	CAUTION
	Surface is Hot



2.2 Setting Up

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

2.2.1 Handling

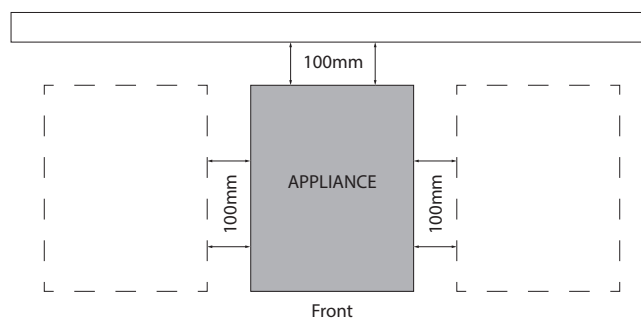
- Use suitable means to move the unit;
 - For smaller items use two people
 - For large items a fork lift, pallet trolley or similar (the forks should reach completely beneath the pallet)

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
- Two persons required to lift the unit. Pinch point hazard when lowering unit into bench
- 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

2.2.4 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
- 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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Page 6

2.3 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
 - 15A plug & lead fitted

Notes:

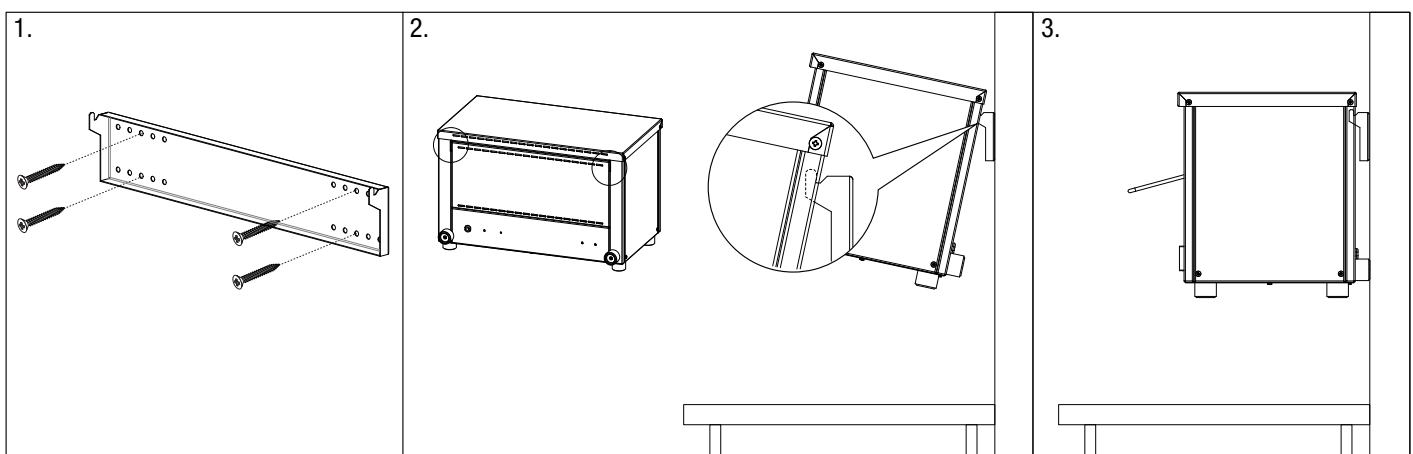
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Please contact Stoddart for parts and we will advise how to do this in order to avoid any electrical hazard
- The power cable should be dry and/or isolated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

2.4 Wall Mounting

	IMPORTANT
	DO NOT install unit above any heat source

2.4.1 Installation

1. Place the bracket on the wall at desired height from the worktop. Ensure the bracket is level, mark the screw hole locations and/or outline around the bracket. Drill holes and attach the bracket to the wall using sufficient load bearing fasteners
2. Place the unit bracket slots over the bracket
3. Ensure the unit sits level

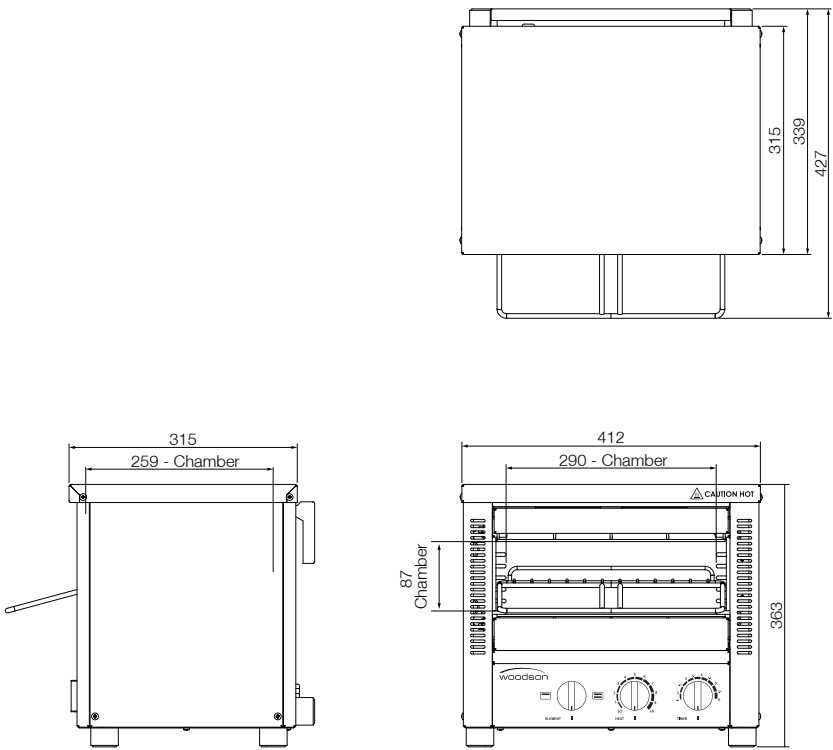


3.0 Specification

3.1 Technical Specifications

3.1.1 W.GTQI4.CUB

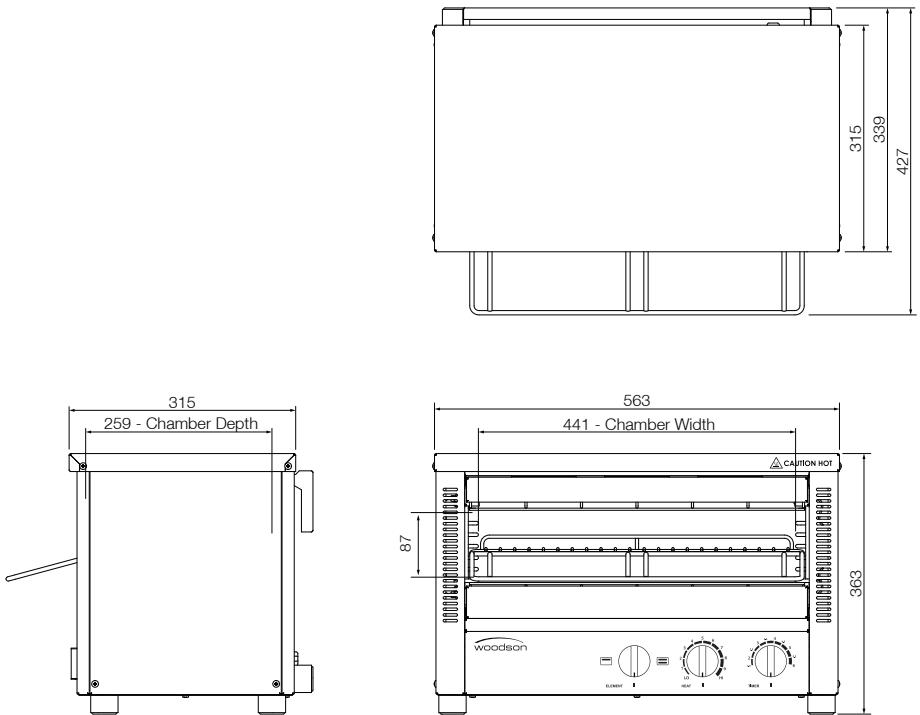
Specifications	
Model	W.GTQI4.CUB
Height	363mm
Width	412mm
Depth	339mm
Power	240VAC / 50Hz / 2.22kW 10A plug & lead fitted



3.1.2 W.GTQI8.10 / W.GTQI8.15

Specifications	
Model	W.GTQI8.10
Height	363mm
Width	563mm
Depth	339mm
Power	240VAC / 50Hz / 2.2kW 10A plug & lead fitted

Model	W.GTQI8.15
Height	363mm
Width	563mm
Depth	339mm
Power	240VAC / 50Hz / 3.3kW 15A plug & lead fitted



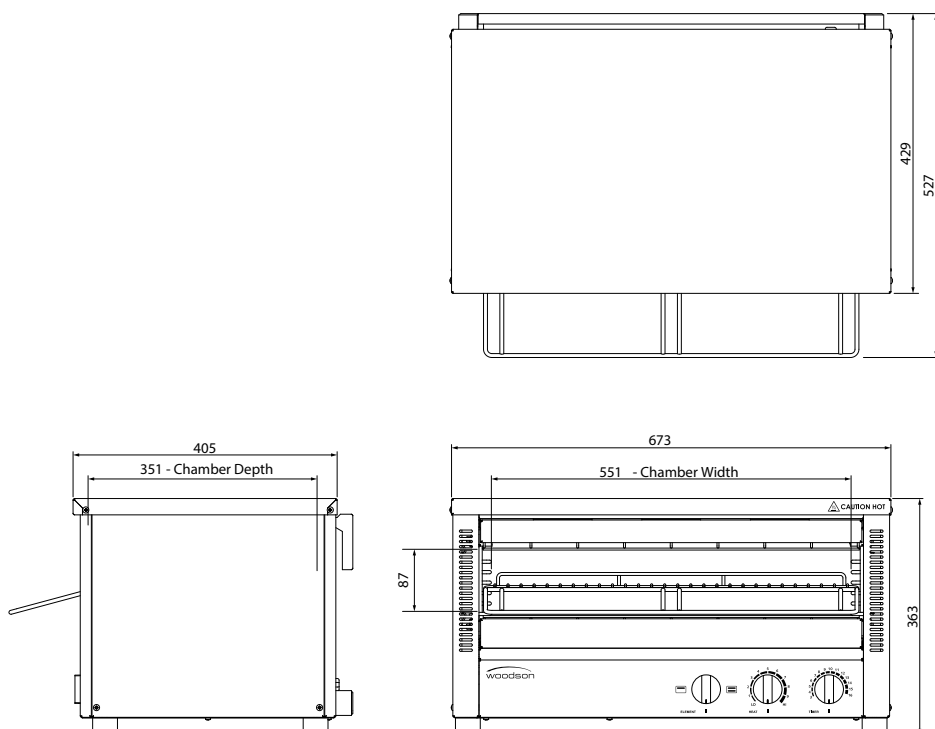
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3.1.3 W.GTQI15

Specifications

Model	W.GTQI15
Height	363mm
Width	673mm
Depth	429mm
Power	240VAC / 50Hz / 3.36kW 15A plug & lead fitted

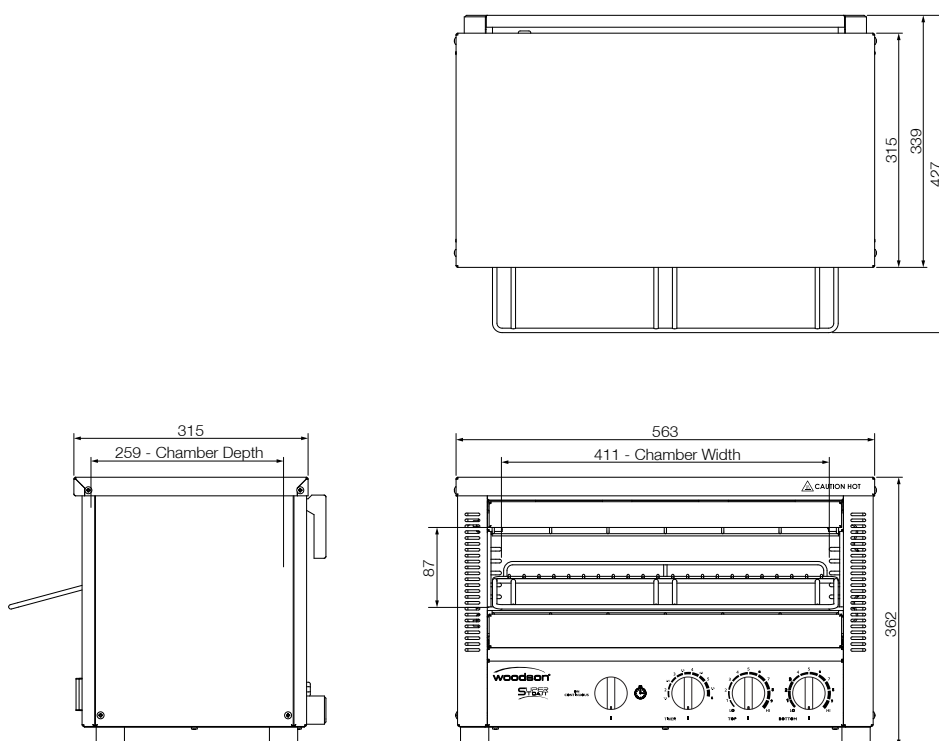


3.1.4 W.GTQI8S.10 / W.GTQI8S.15

Specifications

Model	W.GTQI8S.10
Height	362mm
Width	563mm
Depth	339mm
Power	240VAC / 50Hz / 2.25kW 10A plug & lead fitted

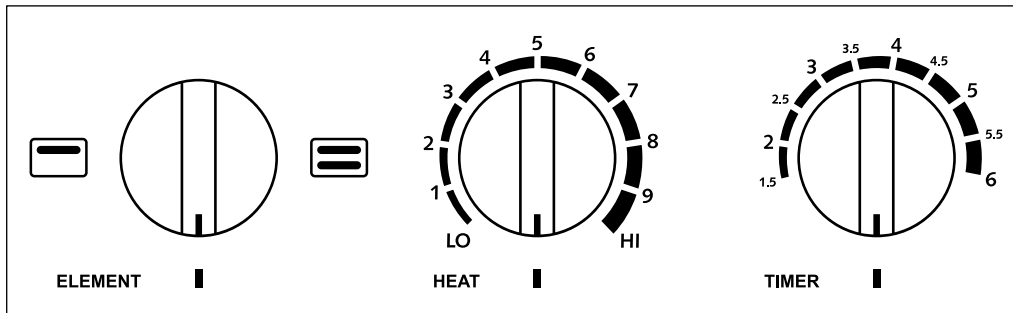
Model	W.GTQI8S.15
Height	362mm
Width	563mm
Depth	339mm
Power	240VAC / 50Hz / 3.3kW 15A plug & lead fitted



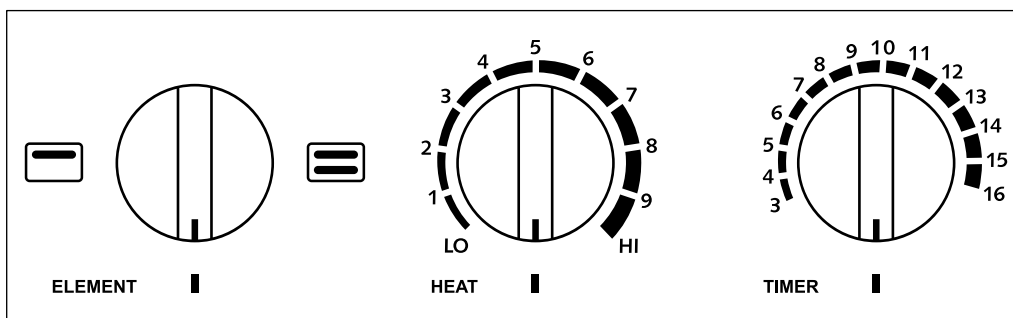
4.0 Operation

4.1 Operating Instructions - W.GTQI4.CUB / W.GTQI8.1x / W.GTQI15

4.1.1 Control Panel W.GTQI4 / W.GTQI8



4.1.2 Control Panel W.GTQI15



4.1.3 Operation

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

1. Turn the unit on
2. Adjust the rack height to suit the product
3. Set the "heat" dial to 5
4. Turn the "element" dial left or right to select the mode of operation: "top element" only operation or "Top & bottom element" operation
5. Turn the "timer" dial clockwise to set the required time, the unit will instantly start to heat
6. Place food item into the unit
7. When timer is finished it will switch off automatically
8. Adjust as required: increase/decrease the "timer" and "heat". Repeat this process until the desired results have been achieved
9. Once satisfied with the results, record the settings for future reference
10. Repeat this process for different foods

4.1.4 Element Settings

Top Element only:

Best for Garlic bread, herb bread, focaccias and open snacks or browning the top of the product only.

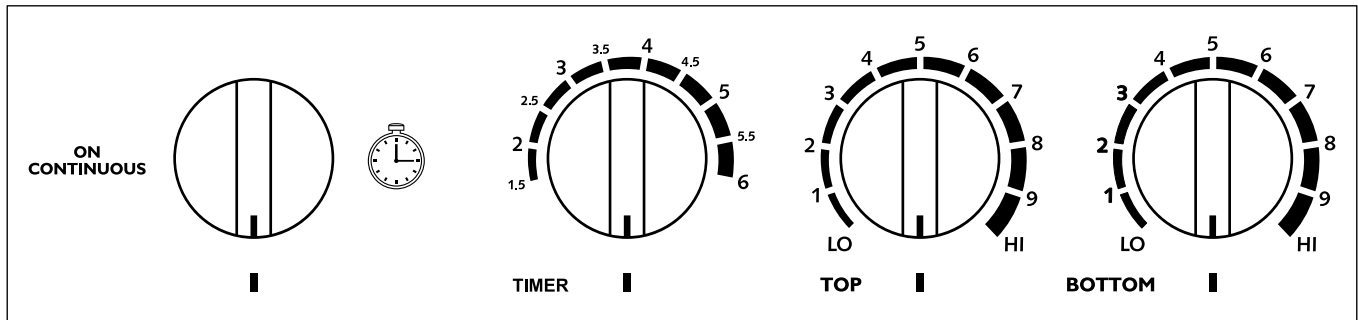
Top and bottom Element:

Best for all types of standard breads, buns, focaccias and open snacks.

Note: The elements will be turned on for the duration the timer is set to. The elements will then be turned off, until the timer is set.

4.2 Operating Instructions - W.GTQI8S.1x

4.2.1 Control Panel W.GTQI8S.1x



4.2.2 Operation

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

1. Turn the unit on
2. Adjust the rack height to suit the product
3. Set the "top element" and "bottom element" dials to 5
4. Select either "timer" or "on continuous" The timer can be bypassed by switching to "on continuous", when selected the elements will not turn off)
5. Turn the "timer" dial (if timer is selected) clockwise to set the required time, the unit will instantly start to heat
6. Place food item into the unit
7. When timer is finished unit will switch off automatically
8. Adjust as required: increase/decrease the "timer", "top element" and "bottom element". Repeat this process until the desired results have been achieved
9. Once satisfied with the results, record the settings for future reference
10. Repeat this process for different foods

4.2.3 Element Settings

Top Element only:

Best for Garlic bread, herb bread, focaccias and open snacks or browning the top of the product only.

Top and bottom Element:

Best for all types of standard breads, buns, focaccias and open snacks.

Note: The elements will be turned on for the duration the timer is set to. The elements will then be turned off, until the timer is set.

5.0 Cleaning and Maintenance

5.1 Cleaning

5.1.1 Cleaning Schedule

- Regular cleaning is recommenced for the unit. This will help to maintain and prolong the efficiency of the unit

5.1.2 Materials Required

- Stainless Cleaner
- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Paper Towel
- Warm Soapy Water
- 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

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5.1.6 Cleaning Procedure

1. Isolate the unit from the power supply
2. Using a good quality nylon brush remove crumbs and small food items
3. Wipe clean using a cloth dampened (not wet) with clean warm water until all soil has been removed
4. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts dry. Do NOT let water pool on the unit. Check crevices and folds

5.1.7 Cleaning Procedure - External Surfaces

1. Isolate the unit from the power supply
2. Wearing Personal Protective Equipment (PPE), apply Stainless Cleaner with the Cleaner pad to the external surfaces
3. Scrub any baked on soil with the cleaner pad in the same direction as grained polish
4. Wipe clean using a cloth dampened with clean warm water until all Stainless Cleaner and soil has been removed
5. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts 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 won't turn on	Unit is not plugged into a suitable power point	Plug unit in
	Power switch is in the "Off" position	Change the power switch to the "ON" position
	Power Point is faulty	Contact the Stoddart service department
Unit is overheating	Airflow blockage	Clear dirt / dust from fan guard and/ or clear all air vents around the unit of any obstructions
	Fan not working	Contact the Stoddart service department
Unit is not heating	Elements not working	Contact the Stoddart service department
	Temp switch / Computer board not working	Contact the Stoddart service department
Product is burning	Temperature set too high	Adjust temperature settings as required
Product is undercooked	Temperature is set too low	Adjust temperature settings as required

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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

Tel: 0800 79 1954

Email: sales@stoddart.co.nz

International

Service / Spare Parts

Tel: +617 3440 7600

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Service Request

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