PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Adande SPAE.VCC.FS Drawer Accessory – Fryer Station

Model / SKU: SPAE.VCC.FS

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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spae.vcc.fs a1 user manual

SKU: SPAE.VCC.FS

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Manufacturer documentation - (c) Adande

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https://www.kwcommercial.com.au/product/adande-spae-vcc-fs-drawer-accessory-fryer-station

INSTALLATION & MAINTENANCE MANUAL

READ ALL INSTRUCTIONS BEFORE USE

To suit Adande VCC

Model: SPAE.VCC.FS

* Adande VCC and Fryer baskets not included

innovative solutions

STODDART®

Revision: A - 23/10/2024 - 05

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

Contents:

1.0 Introduction

1.1 Your New Stoddart Product 3
1.2 Australia and New Zealand Warranty 4
1.2.1 Warranty Period
1.2.2 Warranty Registration

2.0 Installation

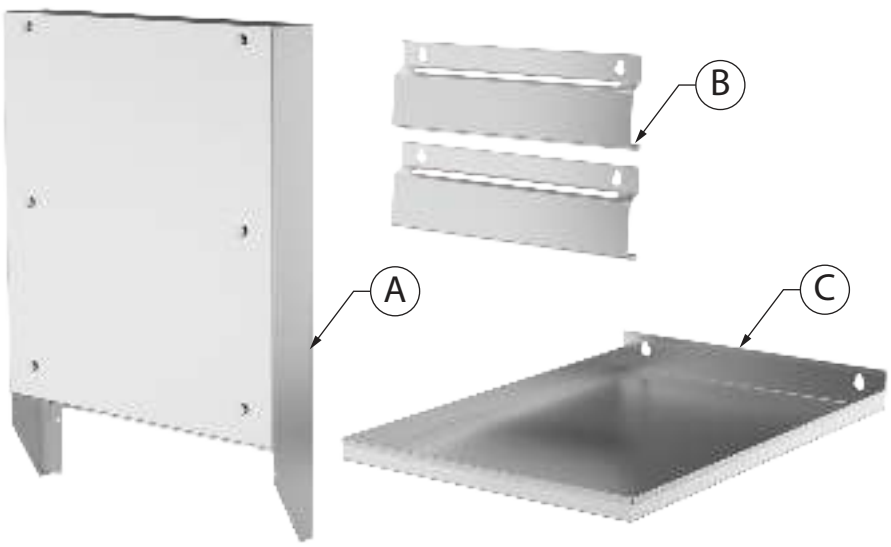
2.0 Fryer Station Installation 5

3.0 Cleaning and Maintenance

3.1 Cleaning 6
3.1.1 Cleaning Schedule
3.1.2 Materials Required
3.1.3 General Information
3.1.4 Corrosion Protection
3.1.5 Surface Finish
3.1.6 Cleaning Procedure

Fryer Station Components:

Item	Description	Qty.
A	Fryer Station Body	1
B	Basket Rails	2
C	Drip Tray	1



Tools Required:

- 8mm Socket or Ring Spanner
- Flathead Screw Driver
- Hammer

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1.1 Your New Stoddart Product

Thank you for choosing this quality Stoddart product. All Stoddart products are designed and made to meet the needs of food service professionals. By using, caring for and maintaining your new Stoddart product in accordance with these instructions, there should be 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/or engineered in Australia 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 and distributor cannot be held responsible or liable for any injuries or damages of any kind occurred 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 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 cannot be held responsible or liable for any unauthorized modifications or repairs. All modifications or repairs must be approved by the manufacturer 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 & 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

All Stoddart manufactured and distributed products are covered by Stoddart's standard Australia and New Zealand Product Warranty (minimum 12 month on-site parts and labour, terms and conditions apply). Further to this standard warranty, certain products have access to an extended warranty. Full terms, conditions and exclusions can be found using the below Link/QR code.

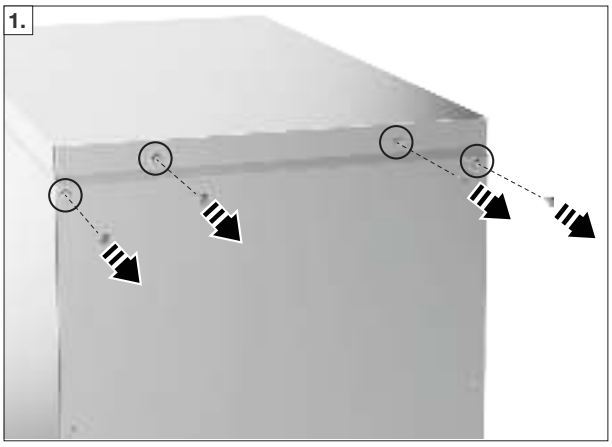
1.2.2 Warranty Registration

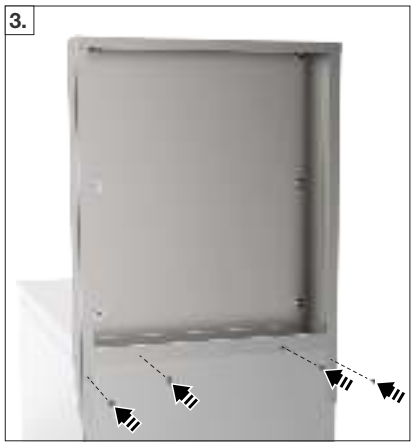
To register your new product, Follow the below Link/QR code.

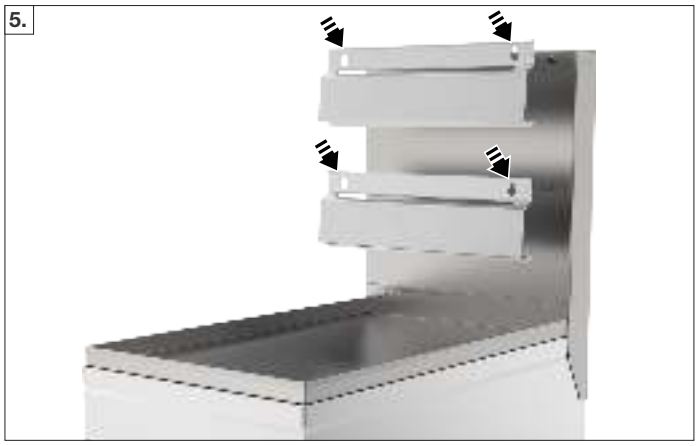
www.stoddart.com.au/warranty-information

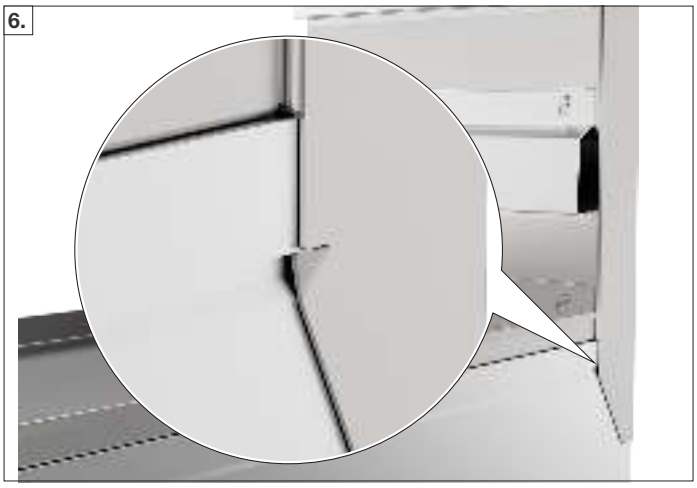
2.0 Fryer Station Installation

1. Use an 8mm socket or ring spanner to remove the four fasteners located at the top rear of the VCC unit
2. Position the fryer station body onto the top rear of the VCC unit
3. While applying downward pressure to the fryer station body and secure with the four previously removed fasteners
4. Place the drip tray onto the fryer station's lower locating pins
5. Attach the two basket rails to the fryer station's upper locating pins
6. Optional: For added stability, use a flathead screwdriver and hammer to slightly bend the tab inward so it grips the VCC unit
7. Optional: Stoddart recommend applying a small bead of silicon to corner join of the fryer station body and VCC top









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3.1 Cleaning

3.1.1 Cleaning Schedule

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

3.1.2 Materials Required

- Stainless Cleaner
- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Paper Towel
- Warm Soapy Water
- Appropriate PPE (Personal Protective Equipment)

3.1.3 Cleaning Procedure (Daily)

Note: Drip tray and fryer basket rails are dishwasher safe

1. Remove the drip tray and fryer basket rails
2. Wash the drip tray in a wash sink with a clean cloth and warm soapy water
3. Thoroughly wipe dry with a soft cloth after cleaning, do NOT allow to air dry
4. Using a clean cloth dampened with warm soapy water, wipe clean the fryer station body. For heavy soiling stainless cleaner may be required. Thoroughly wipe dry with a soft cloth after cleaning, do NOT allow to air dry
5. Re-install the drip tray ad fryer basket rails

3.1.4 Surface Finish

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

- 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

3.1.5 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

3.1.6 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 preparation surfaces
- **DO NOT** leave items on the stainless steel such as cutting boards, rubber mats and bottles

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Australia

Australian Business Number: 16009690251

Service / Spare Parts

https://customerservice.stoddart.com.au

Sales

Tel: 1300 79 1954

Email: sales@stoddart.com.au

Web: www.stoddart.com.au

Customer
Service Portal

New Zealand

New Zealand Business Number: 6837694

Service / Spare Parts

https://customerservice.stoddart.com.au

Sales

Tel: 0800 79 1954

Email: sales@stoddart.co.nz

Web: www.stoddart.co.nz

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