PRODUCT DOCUMENT PACK

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PRODUCT

Woodson W.CVP.C.24L P24 Countertop Pizza Conveyor Oven – Left-to-Right

Model / SKU: W.CVP.C.24L

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

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woodson

SPECIFICATION, INSTALLATION AND OPERATION MANUAL

READ ALL INSTRUCTIONS BEFORE USE

Counter Top Pizza Conveyor Oven P18/P24

Models:
W.CVP.C.18 / W.CVP.C.18L / W.CVP.C.24 / W.CVP.C.24L

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

innovative solutions

STODDART

Revision: E - 1/11/2023 - 01

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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

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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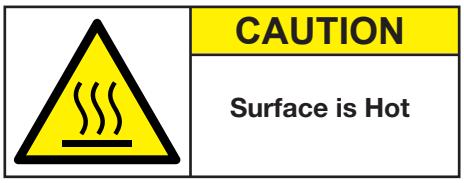
2.1 Product Overview



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

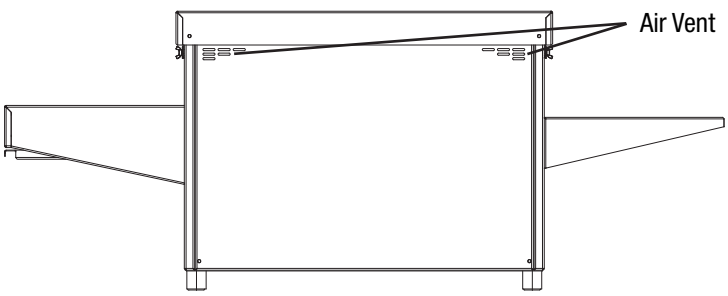
- Check the unit for damage before and after unpacking. If unit is damaged, contact the distributor and manufacturer
- Should any item have physical damage, report the details to the freight company and to the agent responsible for the dispatch within 48 hours of receipt. No claims will be accepted or 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

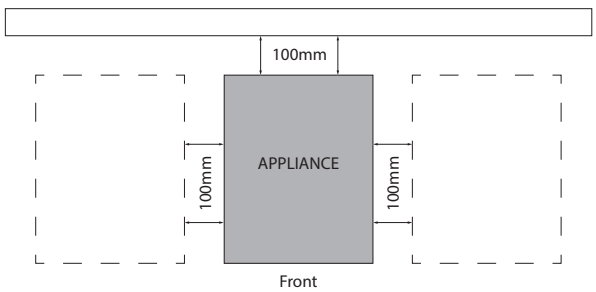
2.2.3 Positioning

- 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)

INFORMATION

Do not cover Air Vents.
Allow a minimum air gap of 100mm around the unit.





- 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.**

Three Phase Units 3Ø + N + E:

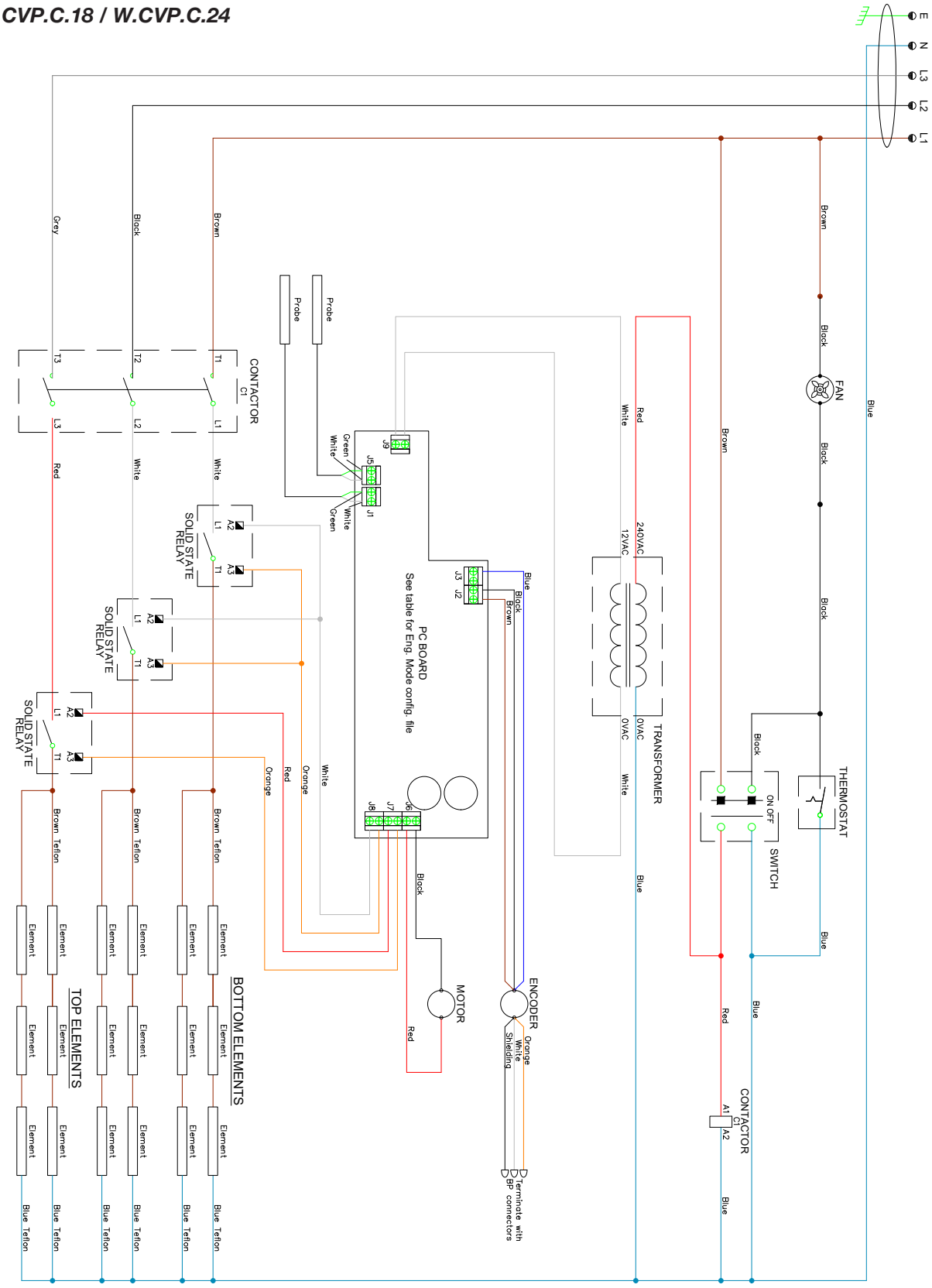
- **W.CVP.C.18 (15A 3Ø + N + E)**
  - Supplied with 2 metre lead, no plug for 5 wire 3Ø + N + E hard wiring on site by a qualified electrician
  - Optional factory fitted plug is available (W.CVS.PL32.3PH)
- **W.CVP.C.24 (20A 3Ø + N + E)**
  - Supplied with 2 metre lead, no plug for 5 wire 3Ø + N + E hard wiring on site by a qualified electrician
  - Optional factory fitted plug is available (W.CVS.PL32.3PH)

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

3.2 Wiring Diagram

3.2.1 W.CVP.C.18 / W.CVP.C.24



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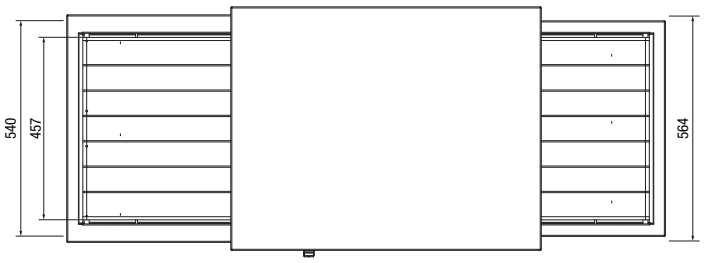
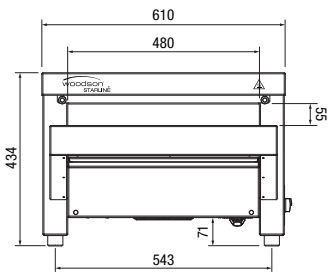
3.3 Technical Specifications

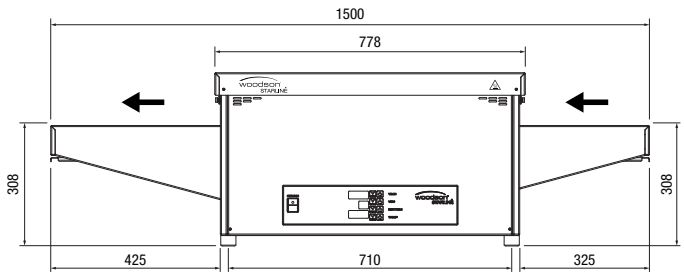
3.3.1 W.CPV.C.18

Model	W.CVP.C.18
W x D x H (mm)	1500 x 610 x 434
Weight	100kg
Belt Width	457mm
Total Connected Load	10.8kW
Electrical Connection	3Ø + N + E 415VAC / 50Hz

Note: on-site hardwiring (lead supplied)



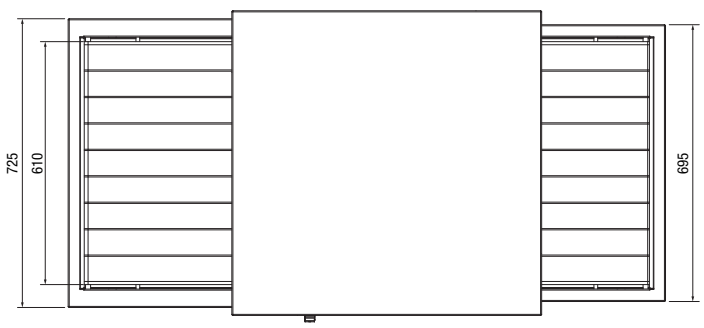


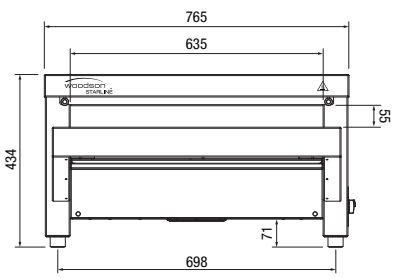


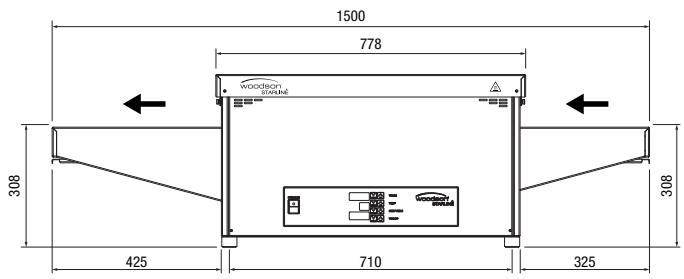
3.3.2 W.CPV.C.24

Model	W.CVP.C.24
W x D x H (mm)	1500 x 765 x 434
Weight	128kg
Belt Width	610mm
Total Connected Load	14.4kW
Electrical Connection	3Ø + N + E 415VAC / 50Hz

Note: on-site hardwiring (lead supplied)



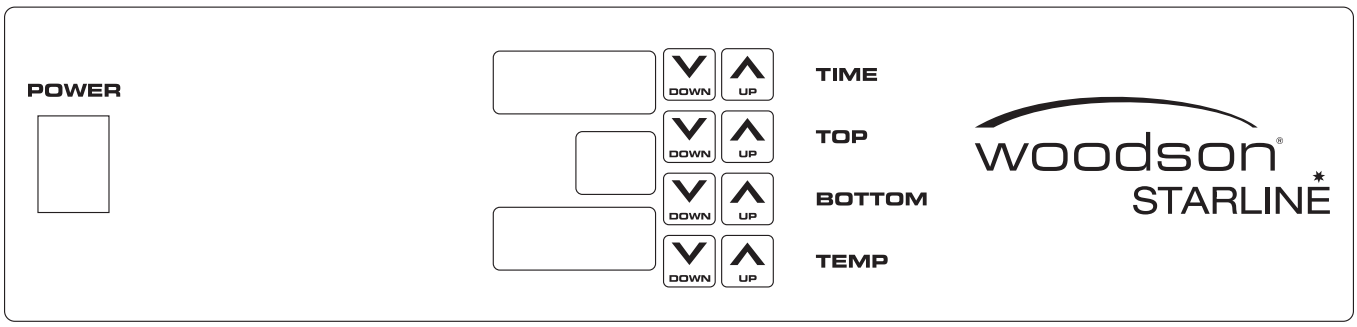




4.1 Operation

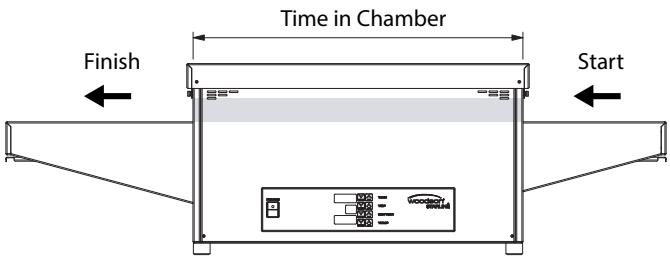
Upon setting up your equipment, the following steps must be followed to setup the timer and temperature:
When this unit is initially switched on, the display will show pre-set factory settings.

4.1.1 Control Panel information



4.1.2 Belt Speed "Time":

- The time is controlled via the top two ∨ ∧ buttons. The display shows the set time as (MMSS)
- To change the time settings, Press and hold the time ∨ ∧ buttons for a minimum of 2 seconds to adjust in 30 second increments. For more precise adjustment press and release to adjust in 5 second increments
- The time in the chamber is from when the product enters the chamber to when it exits the chamber



4.1.3 Elements "Top / Bottom":

- The top and bottom elements are controlled via the top and bottom ∨ ∧ buttons. The display will show numbers between 0-99 which indicates a percentage (%) value of the effective power sent to each element.
  For example: If the top element is set at 99% and the bottom element is set at 50%, there will be approximately double the energy coming from the top element as there is coming from the bottom element
- To change the element settings, press the top or bottom ∨ ∧ buttons. Each press will move the number by 1

4.1.4 Temperature "Temp":

- The temp is controlled via the temp ∨ ∧ buttons. The display will show numbers between 50-350 this is °C
- To change the temp settings, press the temp ∨ ∧ buttons. The temperature can be set between 50°C-350°C adjusted in 5°C increments. The display will read the new adjusted temperature in the oven after approximately 10 seconds

Notes:

- If the temp set-point is higher than the element percentages can reach, then the elements will pulse at the top and bottom element % setting and the unit will become a radiant cooker. For most cooking, this will produce less consistent results
- For example: Temp set to 350°C, top element set to 80% and bottom element set to 50%. There would not be enough energy running to the elements to reach 350°C. This would cause the top element to pulse at exactly 80% and the bottom at pulse at exactly 50%
- It is not recommended to run the unit at 350°C

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4.1.5 Operation Adjustments

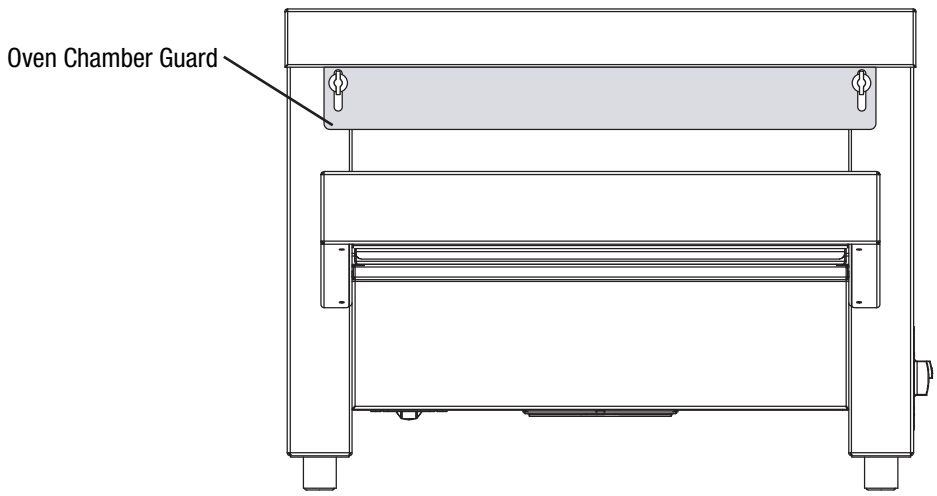
1. Turn the unit on at the **"Power Switch**"
2. Adjust the belt speed **"Time"** to the required setting
3. Set the **"Top"** element to 90%
4. Set the **"Bottom"** element to 99%
5. Set the **"Temp"** to 250°C
6. Place food on the conveyor
7. Adjust as required: increase/decrease the conveyor **"Time"**, **"Top"** element and **"Bottom"** element and/or **"Temp"**. Repeat this process until the desired results have been achieved
8. Once satisfied with the results, record the settings for future reference (Refer to our recipe guide for ideas and base settings)
9. Repeat this process for different foods

Notes:

- After 60 seconds the settings will save to the control memory. The unit will now show these settings at start up
- It is recommended to time the belt speed from when the food item starts to enter the oven to when it starts to come out. This is the time the belt takes to pass through the oven

4.1.6 Cross Flow Air/Ventilation

- For best results there needs to be no cross-flow air/ventilation (no external fans pointed at the unit). This affects the air curtain at entrance and exit of the oven chamber, causing temperature instability in the unit.
- Adjust the height of the oven chamber entrance and exit guard to a minimum height above the food product to minimise external airflow entering the unit



4.1.7 Switching Unit Off

- Do not unplug the unit for at least 30 minutes after the unit is switched. The fan runs on an internal thermostat which keeps the internals cool and helps to remove excess heat from elements and oven chamber

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 - Conveyor and Crumb Tray

1. Isolate from the power supply
2. Using a good quality nylon brush remove crumbs and small food items from the conveyor. (Switch the unit on to move the conveyor forward, then switch off)
3. Wipe clean using a cloth dampened (not wet) with clean warm water until all soil has been removed. (Switch the unit on to move the conveyor forward, then switch off)
4. Empty and clean the crumb tray. This should be done on a regular basis

5.1.7 Cleaning Procedure - External Surfaces

1. Isolate 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 Stoddart service department
	Isolator Switch is "Off"	Turn Isolator Switch "On"
Conveyor not turning on	Conveyor Motor faulty	Contact Stoddart service department
	Conveyor speed dial not responding	Contact Stoddart service department
	Bearings Worn	Contact Stoddart service department
Conveyor chain binds up in operation	Sprocket worn	Contact Stoddart service department
	Belt loose	Contact Stoddart service department
	Foreign object in belt	Remove foreign object from belt
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 Stoddart service department
Unit is not heating	Elements not working	Contact Stoddart service department
	Temp switch / Computer board not working	Contact Stoddart service department
	Solid State Relay contactor failed	Contact Stoddart service department
Inconsistent cooking of Product	Speed too slow/fast	Adjust speed settings as required
	Element % too low/high	Adjust element settings as required
	Temperature set too low/high	Adjust temperature settings as required
	Cross flow air/ventilation	Move any fans away from unit Adjust height of entrance and exit oven chamber guard to minimise external airflow entering the unit
	Inconsistent quantities of ingredients for same product. Frozen or thawed. Placement on conveyor varies	Control quantities of product used Use different settings fo frozen and thawed Place product in the same location
	Elements not working	Contact Stoddart service department

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Australia

Service / Spare Parts
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Email: service@stoddart.com.au
Email: spares@stoddart.com.au

Service Request

Sales
Tel: 1300 79 1954
Email: sales@stoddart.com.au

www.stoddart.com.au

Australian Business Number: 16009690251

New Zealand

Service / Spare Parts
Tel: 0800 935 714
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Email: spares@stoddart.co.nz

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Sales
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Email: sales@stoddart.co.nz

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New Zealand Business Number: 6837694

International

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