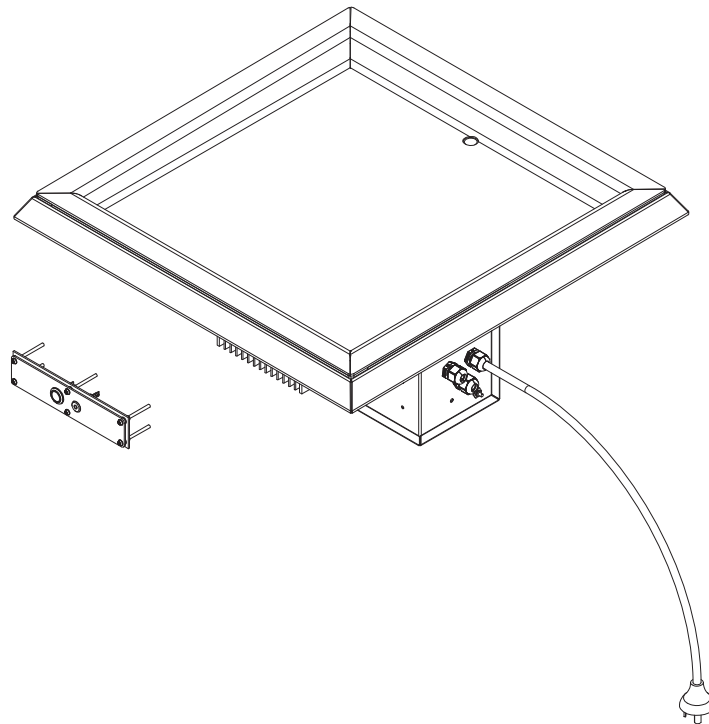


**SPECIFICATION, INSTALLATION  
AND OPERATION MANUAL**

**READ ALL INSTRUCTIONS BEFORE USE**

**METRO SINGLE BARBEQUE - DROP IN  
SPTP-BBQ-EHP1.3200**



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

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



## Your New Stoddart Product

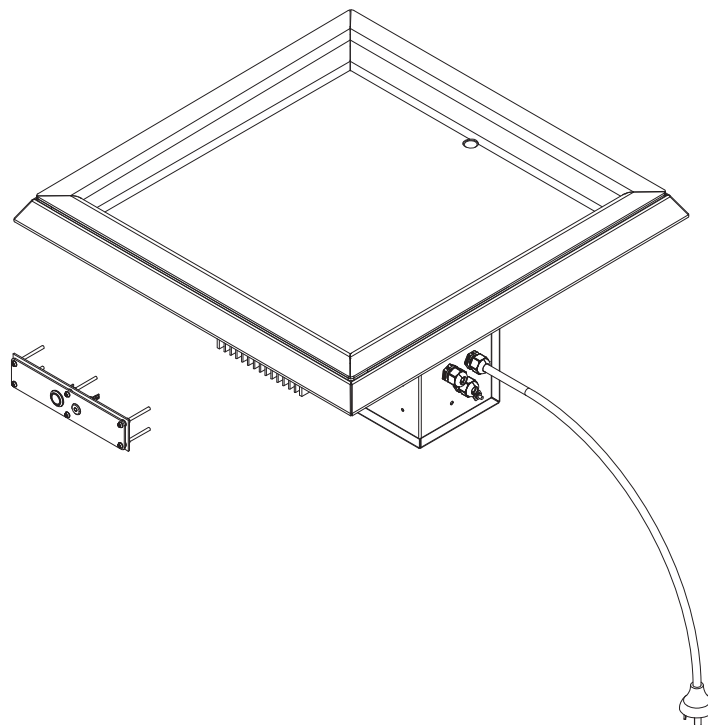
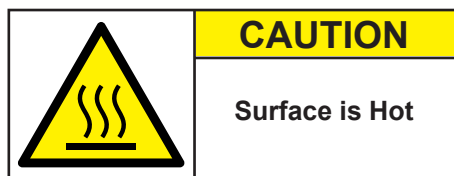
Thank you for choosing this quality Stoddart product. All our products are designed and made to meet the needs of food service professionals. By using, caring and maintaining your Stoddart product according to these instructions, your Stoddart product should give you many years of reliable service.

Stoddart is a wholly Australian owned company, which manufactures and distributes commercial catering equipment. Stoddart products are manufactured and/or engineered in Australia to provide excellent results whilst offering-value-for-money, ease-of-use and reliability.

Stoddart manufacture and distribute a comprehensive range of equipment for kitchens, food preparation and presentation.

## Product Overview

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



## Introduction

### Attention

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

### General Information

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.

Read these instructions carefully and retain for future reference.

- 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
- Threaded fasteners can loosen in service. Regular inspection and tightening should be carried out as required
- The manufacturer declines any liability for damages to persons and/or things due to an improper/wrong and/or unreasonable use of the machine

### Service

- 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

## Setting Up

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

### *Handling*

- Use suitable means to move the unit: eg. A lift truck or fork pallet trucks (the forks should reach more completely beneath the unit)

### *Unpacking*

- Check the unit for damage before and after unpacking. If unit is damaged, contact the distributor and manufacturer (hot plate may have browning due to testing in the factory)
- 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

### *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 a wet area, an area with a lot of heat and steam or near flammable substances
- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirement

### *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
- 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

## Installation

## Electrical Connection

	<b>WARNING</b>
	This unit must be installed in accordance with AS/NZS 60335.1

**Information**

Aggregate electrical ratings of the Unit are expressed in kilowatts in this manual.


Single Phase Units:

Supplied with an appropriately rated plug and lead fitted and be indicated as:

- 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

	<b>WARNING</b>
	<p>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.</p> <p><b>FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</b></p>

## Drop-In Installation

- The BBQ housing needs to adhere to local Building codes and Electrical connections to local electrical codes
- A 15A GPO needs to be provided in the housing
- Countertop hole size needs to be 500 x 500 mm
- Countertop material needs to be stainless steel
- Suitable attachment points are required for the provided brackets. Bracket sizes are shown in Front View & Detail-B of general drawing page 8
- Use 304 Stainless Steel fasteners. 2 of M8x30 with nuts and washers to suit dimensions shown
- The control panel needs to be mounted on a flat vertical surface using the given hole pattern see page 9. Ensure the placement of the control panel suits the length of the wiring loom provided

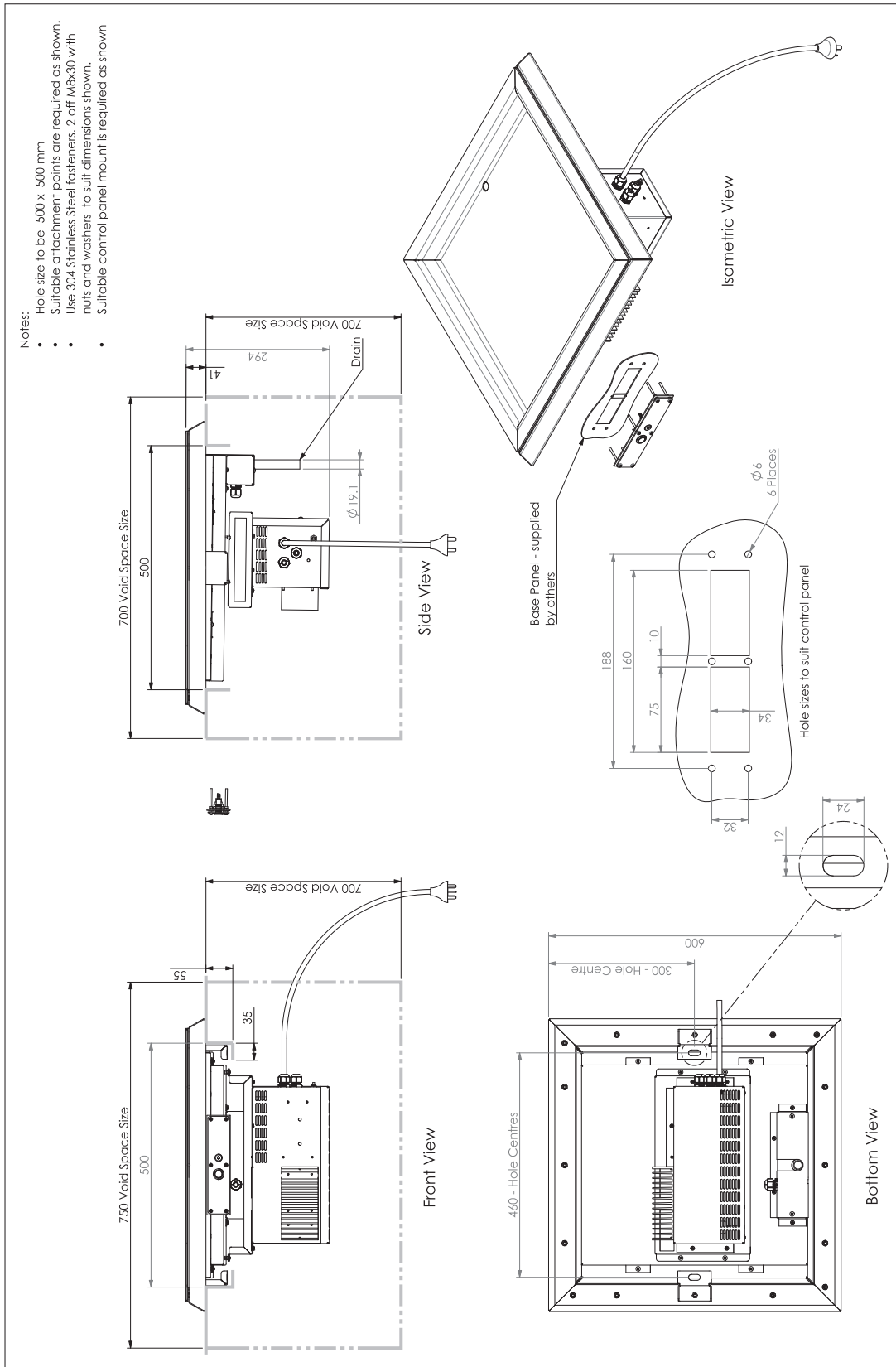
## Technical Specification

SPECIFICATIONS	
Voltage / Frequency	240V / 50Hz
Power (kW)	3.2kW
Connection	15Amp plug 1Ø + N + E
Temperature Range	270°C ± 25°C



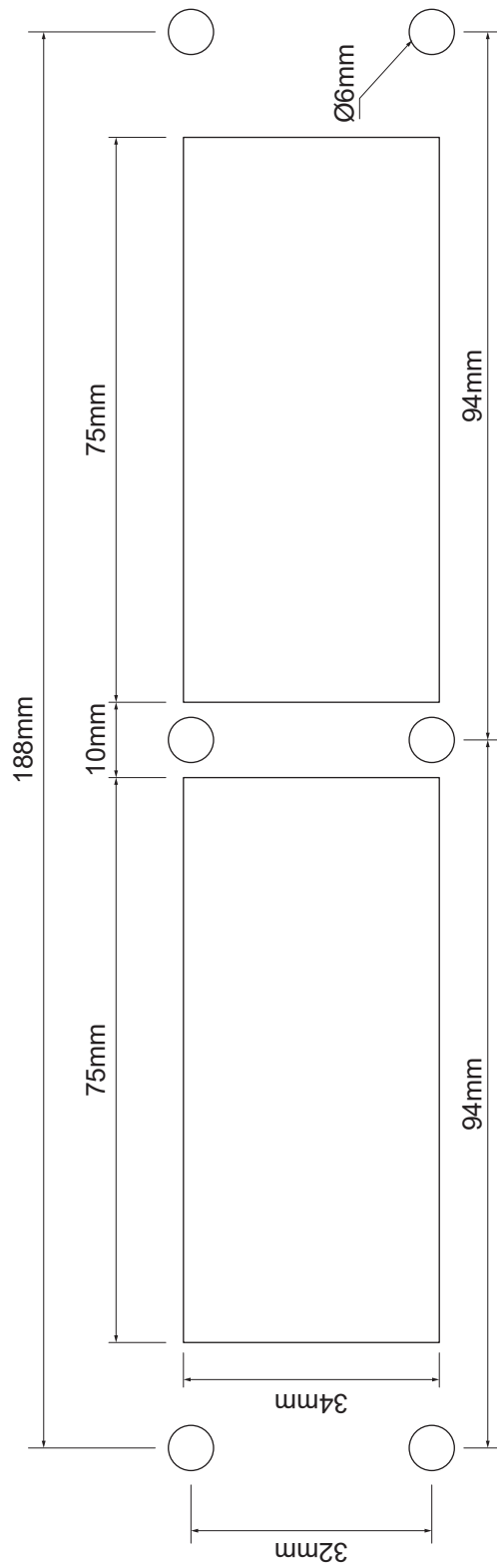
Installation

General Drawing



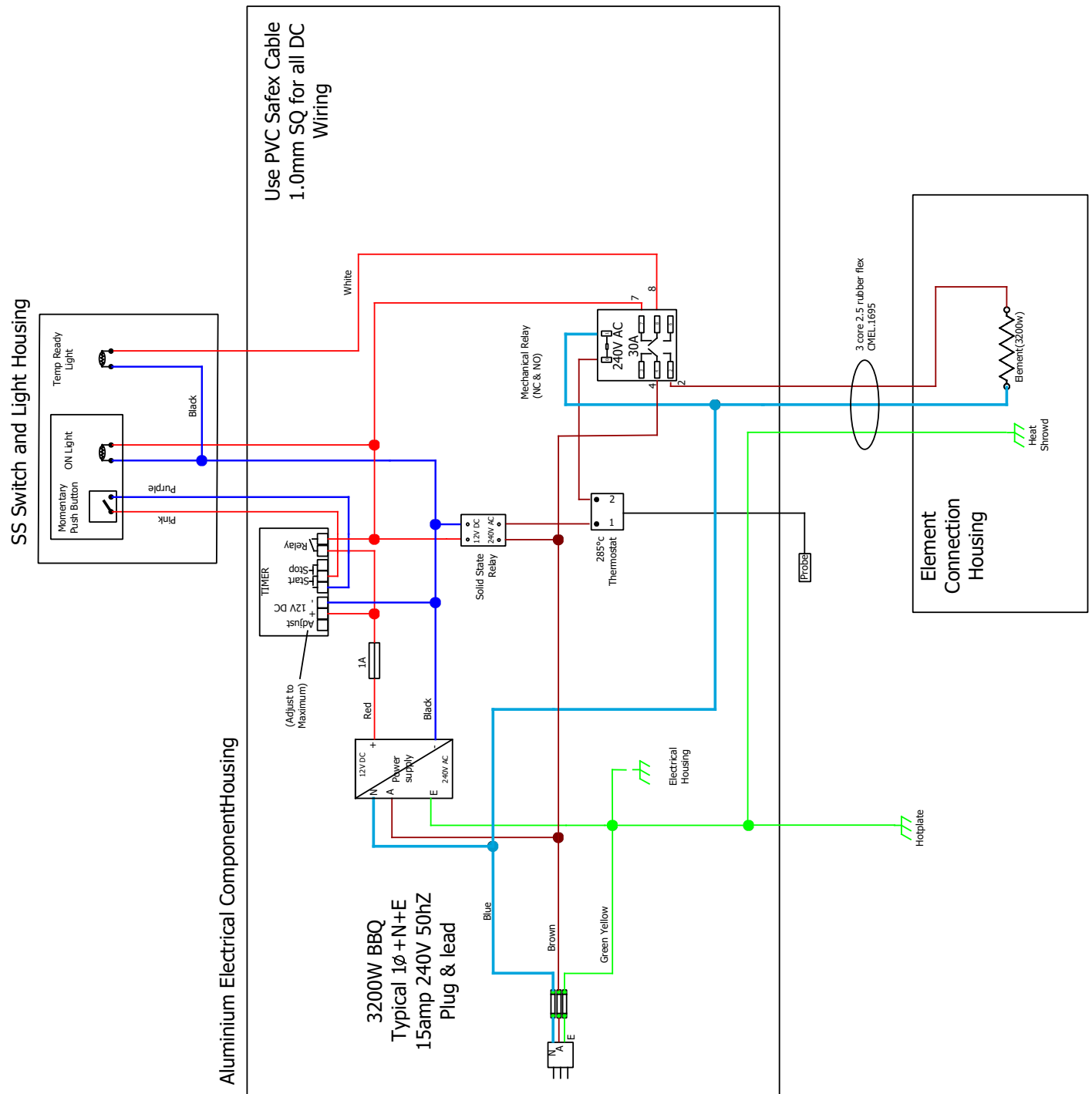
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### Control Panel Hole Cutout

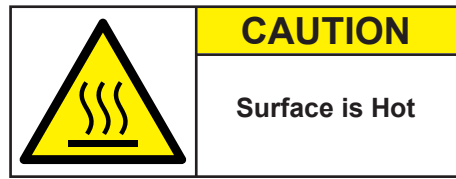


Installation

Wiring Diagram



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

**Initial Start-up & Operation****Operation**

- Once switched ON, check that the indicator light around the Power on is working
- After 9.5 minutes the "Ready" light will turn on indicating the unit has reached optimal cooking temperature ( $270^{\circ}\text{C} \pm 25^{\circ}\text{C}$ )
- Unit will operate for a total time of 23 minutes

## Operation

### 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, caustic based cleaners or bleaches and bleaching agents, many will damage the metals and plastics used on this unit
- When drying, metal surfaces should be wiped with a soft cloth in the same direction as grained polish
- Do NOT remove any screws for cleaning. All internal sections of the unit are to be cleaned by a qualified technician

### 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. 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 and do NOT let water pool on the unit. Check crevices and folds for pooling
- If an abrasive product is used while cleaning, thoroughly dry the unit and leave in an open or oxidised area for the stainless steel protective layer to replenish
- 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

### Surface Finish

- To protect the polish, stainless steel should be dried by wiping a dry soft cloth in the same direction as grained polish
- For NON-food contact surfaces, a light oil can be wiped on the surfaces with a cloth to enhance the stainless steel surface. Wipe in the direction of the grain
- Some commercial stainless stain 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

	<p style="text-align: center;"><b>IMPORTANT</b></p> <p style="text-align: center;"><b>Some commercial stainless stain cleaners leave residue or film on the metal that may entrap fine particles of food, thus deeming the surface not FOOD SAFE.</b></p>
	<p style="text-align: center;"><b>WARNING</b></p> <p style="text-align: center;"><b>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.</b></p>

## Cleaning

### **Cleaning Schedule**

- Daily cleaning is required for the unit. This will help to maintain and prolong the efficiency of your unit
- The unit should be cleaned at the end of each work day
- The Grease Trap should be regularly emptied and cleaned, to prevent the grease trap from overflowing

### **Materials Required**

- Scotch Brite Pad
- Clean Sanitised Cloth
- Paper Towel
- Container of warm water
- Appropriate PPE (Personal Protective Equipment)

### **Cleaning**

1. Plug the hotplate drain hole using blue tac
2. Scrape off all excess food
3. Using a clean cloth dampened (not wet) with clean warm soapy water until all soil has been removed
4. For hard to remove soiling use a scotch brite pad (rub in the grain direction of the stainless steel)
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
6. Remove blue tac from hotplate drain hole

### **Cleaning - Grease Trap**

1. Remove grease trap from BBQ
2. Skim the layer of grease/fat off and dispose of according to local laws
3. Dispose the remaining water into a sewerage or other approved disposal system
4. Clean the grease trap in hot soapy water
5. Fill the grease trap with 50mm of water ensuring the bottom of the baffle is submerged
6. Re-install the grease trap

## Operation

### Troubleshooting

#### Troubleshooting Procedures

- 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

	<b>WARNING</b>
	<b>Technician tasks are only to be completed by qualified service people. Check faults before calling service technician.</b>

(O) = Operator

(T) = Technician Task

Problem	Task	POSSIBLE SOLUTION
BBQ plate drain blocked	O	Use a wire rod to push blockage through
BBQ on for significantly smaller or larger period than specified (23min)	T	Turn adjustment screw on timer all the way clockwise Record timer operating time, record batch number on timer, contact stoddart
BBQ not turning off	T	Check for relay failure (Closed contacts), Check for timer failure
BBQ not turning on	T	Check power supply, DC power supply, relay contacts, timer, switch and thermostat failure Check Element Connection Check for blown fuse and do complete fault finding analysis – possible short circuit if fuse blown
BBQ Plate not heating up	T	Check thermostat adjustment dial is turned all the way clockwise
BBQ Plate over heating (Buckled, getting red hot)	T	Check for thermostat failure Check for relay failure (closed contacts)

## Australia

**Service / Spare Parts**

Tel: 1300 307 289

Email: [service@stoddart.com.au](mailto:service@stoddart.com.au)

Email: [spares@stoddart.com.au](mailto:spares@stoddart.com.au)

**Sales**

Tel: 1300 79 1954

Email: [sales@stoddart.com.au](mailto:sales@stoddart.com.au)

[www.stoddart.com.au](http://www.stoddart.com.au)

Australian Business Number: 16009690251

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## New Zealand

**Service / Spare Parts**

Tel: 0800 935 714

Email: [service@stoddart.co.nz](mailto:service@stoddart.co.nz)

Email: [spares@stoddart.co.nz](mailto:spares@stoddart.co.nz)

**Sales**

Tel: 0800 79 1954

Email: [sales@stoddart.co.nz](mailto:sales@stoddart.co.nz)

[www.stoddart.co.nz](http://www.stoddart.co.nz)

New Zealand Business Number: 6837694

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## International

**Service / Spare Parts**

Tel: +617 3440 7600

Email: [service@stoddart.com.au](mailto:service@stoddart.com.au)

Email: [spares@stoddart.com.au](mailto:spares@stoddart.com.au)

**Sales**

Tel: +617 3440 7600

Email: [sales@stoddart.com.au](mailto:sales@stoddart.com.au)

[www.stoddart.com.au](http://www.stoddart.com.au)