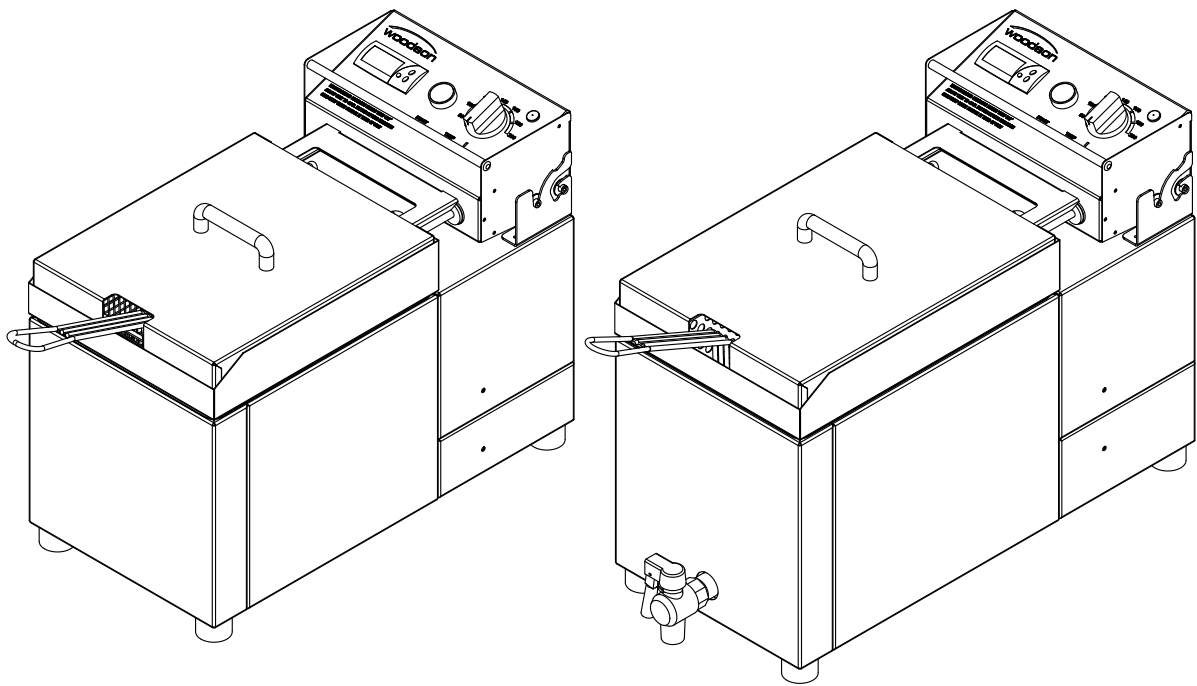


**SPECIFICATION, INSTALLATION  
AND OPERATION MANUAL**

**READ ALL INSTRUCTIONS BEFORE USE**

**Woodson Fryer - Digital Auto Lift**



**Models:  
W.FRSAS80 / W.FRSA110**

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

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## 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 your 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/or engineered in Australia to provide excellent results whilst offering value-for-money, ease-of-use and reliability.

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**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

### Australia and New Zealand Warranty

#### *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>

#### *Warranty Registration*

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



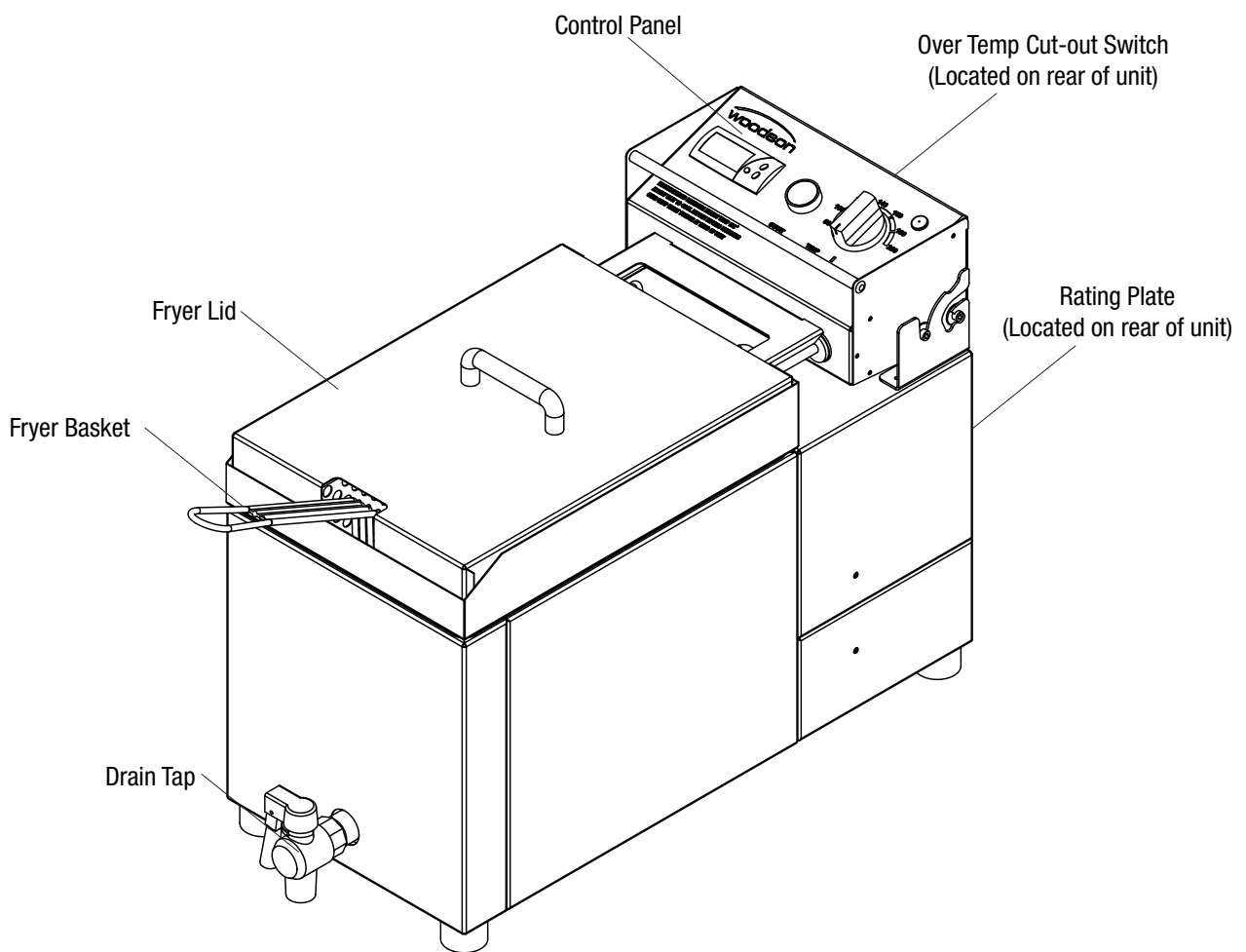
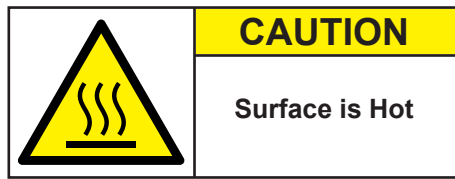
### General Precautions

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
- **DO NOT** use sharp objects to remove ice from the unit
- 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

Product Overview



## Setting Up

	<b>WARNING</b>
	<p><b>Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death.</b></p>

### Handling

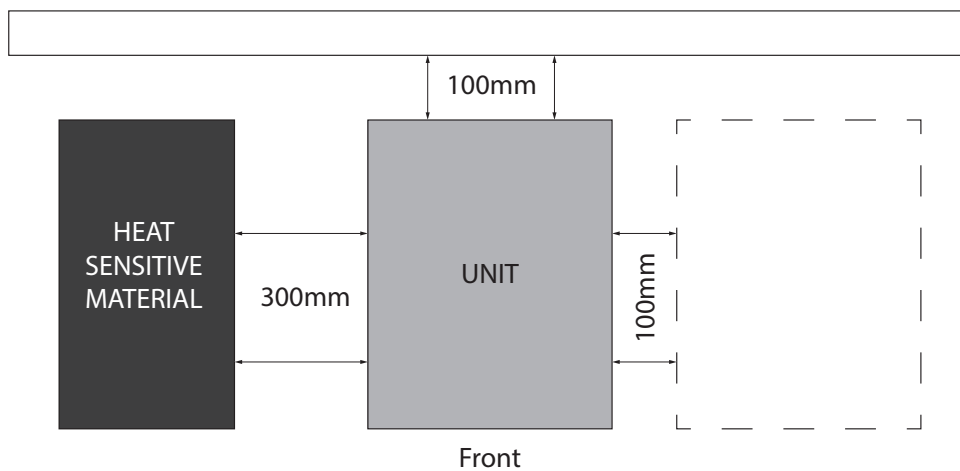
- Use suitable means to move the unit: e.g.
  - For smaller items use two people
  - For large items a fork lift, pallet trolley or similar (the forks should reach completely beneath the pallet)

### 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

### 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, allow additional space), example below.




- 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 (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

## Electrical Connection

### Information

	<b>WARNING</b>
	<p style="text-align: center;"><b>This unit must be installed in accordance with AS/NZS 60335.1</b></p> <p style="text-align: center;">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 style="text-align: center;"><b>FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</b></p>

### Single Phase Units:

- Supplied and fitted with an appropriately rated plug and lead, indicated as:
  - 10A plug & lead fitted
  - 15A plug & lead fitted
  - 20A 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

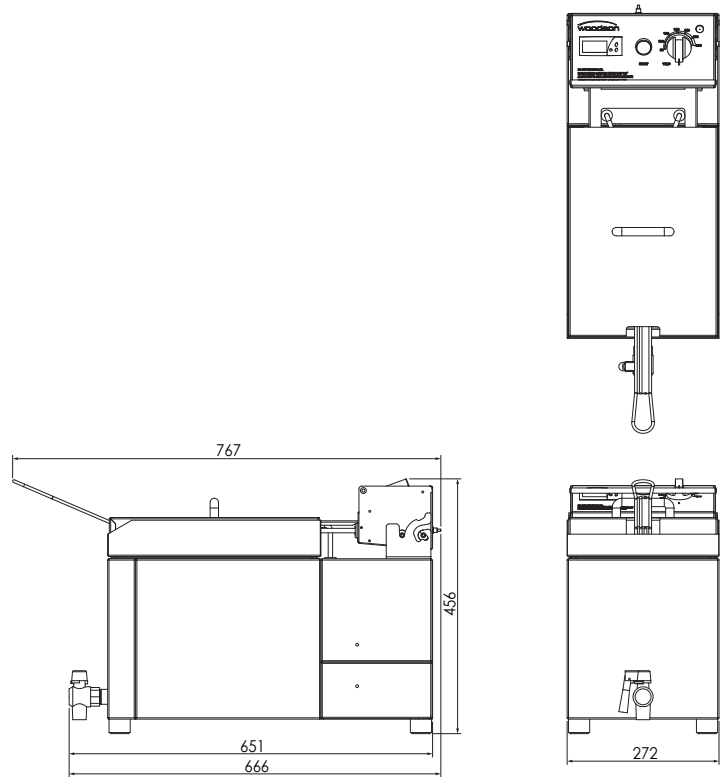


**Technical Specifications**

**W.FRSA80**

**Specifications**

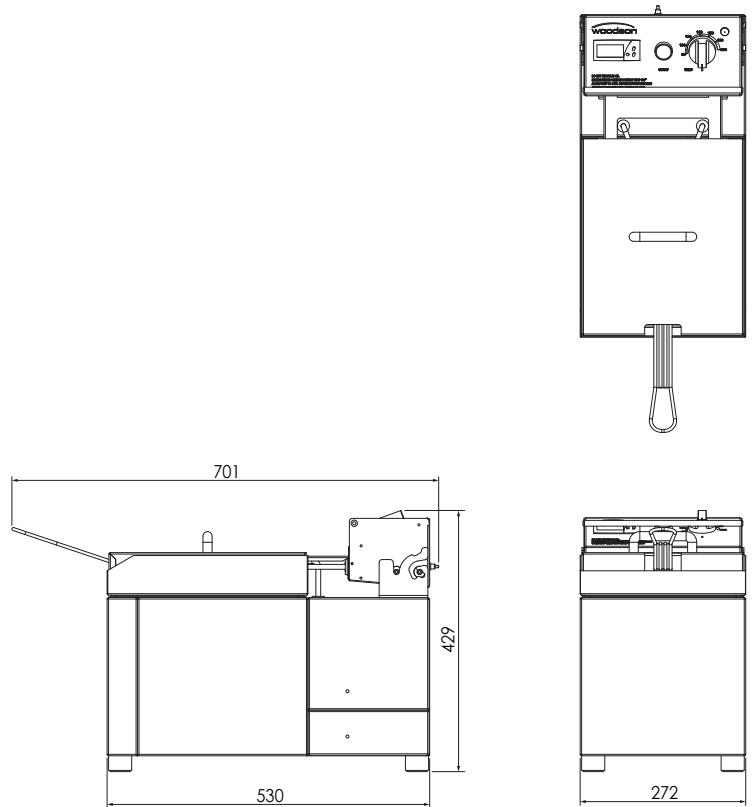
<b>Model</b>	<b>W.FRSA80</b>
<b>Height</b>	421mm
<b>Width</b>	272mm
<b>Depth</b>	530mm (with basket 701mm)
<b>Circuit</b>	Dedicated x 1
<b>Power</b>	3.6kW 15A plug & lead fitted
<b>Capacity</b>	8Litre



**W.FRSA110**

**Specifications**

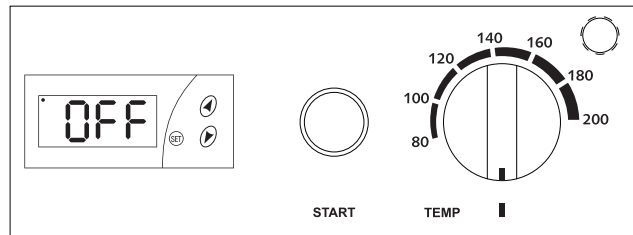
<b>Model</b>	<b>W.FRSA110</b>
<b>Height</b>	456mm
<b>Width</b>	272mm
<b>Depth</b>	666mm (with basket 767mm)
<b>Circuit</b>	Dedicated x 1
<b>Power</b>	4.8kW 20A plug & lead fitted
<b>Capacity</b>	11Litre



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

## Initial Start-up & Operation

### Control Panel



### Important Information

- Only use a good quality oil purchased in liquid state (ie: Vegetable oil, Canola oil etc.) DO NOT use solid oil under any circumstances
- Never use copper, brass or plastic utensils in oil
- Keep unit covered when not in use. DO NOT place lid over hot oil
- Check oil daily (some foods that are fried degrade oil quicker than others), change if necessary and ONLY when oil has cooled down
- The use of old cooking oil can reduce the flash point of the oil and make it more prone to surge boiling
- Surge boiling can also be caused by over wet food or too large a charge of food
- A fire danger exists if the oil level is below the minimum marked level or there is no oil in the fryer pot
- DO NOT turn the thermostat (TEMP) dial on without oil in the fryer pot

Thermostat settings for most foods is between 170°C and 180°C. For foods direct from the freezer, allow 5°C higher temperature or slightly longer cooking time. Always shake cold water and ice from food before frying. As a general rule, for larger portions cook at a lower temperature a longer time. For smaller portions cook at a lower temperature for a shorter time. When the unit reaches the selected temperature, the thermostat pilot light will turn off, indicating that the power is no longer being drawn. As the temperature drops, the thermostat turns on and power is returned to the element.

### Initial Start-up

1. Read the complete instruction manual before proceeding
2. Remove fryer lid and fryer basket
3. Connect the unit to the power supply. Ensure the electrical cable is not damaged and does not hang over the counter

### Operation - Automatic

1. Set the digital timer parameters
2. Adjust the thermostat accordingly e.g. 180°C
3. Once the set temperature has been reached, add product to the fryer basket
4. Press the start button, the basket will lower into oil. When the timer finishes an audible sound is emitted and the fryer basket raises

**Note:** If required after the frying cycle finishes a secondary timer can be set to further cook the product, press the up/down arrow to select time then press set, the basket will lower and cook for the new value set (this value does not overwrite the saved parameters).

### Operation - Manual

1. Set the digital timer parameters
2. Adjust the thermostat accordingly e.g. 180°C
3. Once the set temperature has been reached, add product to the fryer basket
4. Press the "SET" button, the fryer basket will lower into oil. To end frying, press the "SET" button to raise the fryer basket

**Note:** When the unit is in Manual Mode, the START button does not function

### Over Temperature Cut-Out

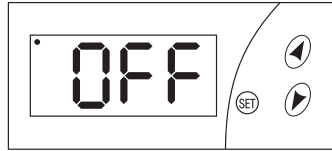
This unit is fitted with a over temperature cut-out switch. If the unit overheat over heats the cut-out switch will trigger causing the unit to turn off. To reset, allow the unit to cool and press the cut-out switch situated at the rear of the fryer head

### After Hours

- The thermostat (TEMP) dial MUST be turned to the OFF ( ■ ) position (as shown at top of page)
- The unit MUST be switched off at the power supply
- Lid must MUST be placed on unit. DO NOT place lid over hot oil

## Digital Timer Operation

When turning on the Fryer the digital control with display OFF, indicating there is no frying cycle in progress.



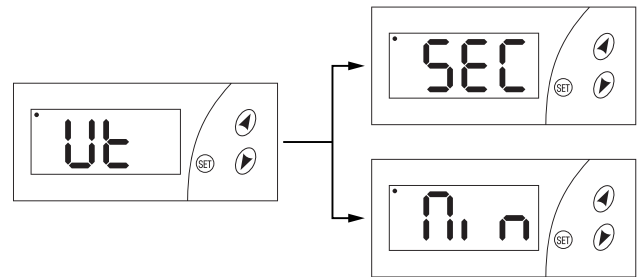
### Parameters

- To adjust the digital controller parameters, press and hold “SET” for 10 seconds to enter the parameters menu
- After an individual parameter or multiple parameters have been entered/adjusted, wait 60 seconds for the digital display to return to the “OFF” screen. The parameters have now been saved

#### **Ut** Time Unit:

Countdown timer can use either Seconds (SEC) or Minutes (Min)

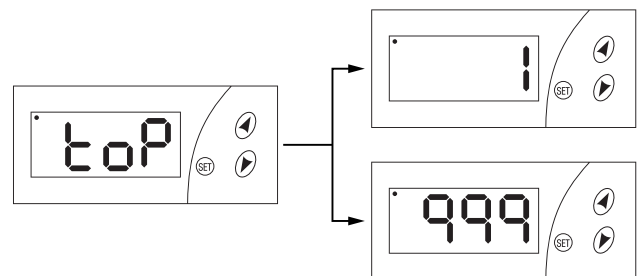
- Press SET to adjust the parameter shown on the display
- The value can be modified with the UP and DOWN arrows
- Select either Seconds or Minutes
- Press SET to store the value and exit to next parameter



#### **tOp** Time Interval:

The time interval can be set from 1-999 Seconds/Minutes

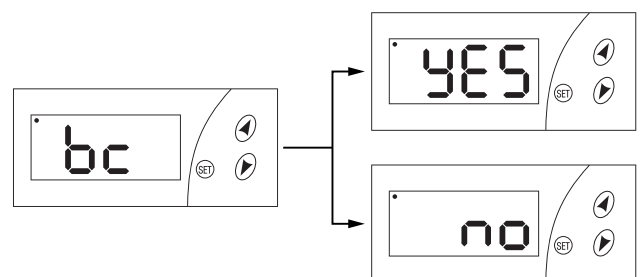
- Press SET to adjust the parameter shown on the display
- The value can be modified with the UP and DOWN arrows
- Select from 1-999 Sec/Mins
- Press SET to store the value and exit to next parameter



#### **bc** Alarm:

The alarm can be turned on or off. An audible sound emits when the countdown expires or is stopped.

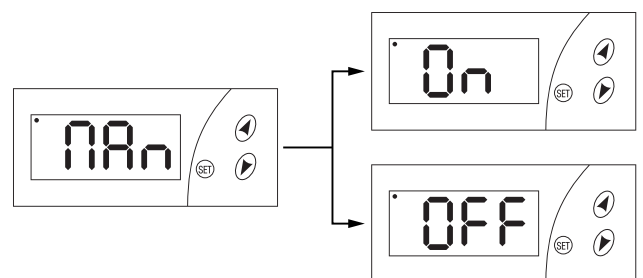
- Press SET to adjust the parameter shown on the display
- The value can be modified with the UP and DOWN arrows
- Select Yes to turn alarm on, select no to turn alarm off
- Press SET to store the value and exit to next parameter



#### **NA<sub>n</sub>** Manual Control:

When the timer countdown is not required, the manual setting can be selected.

- Press SET to adjust the parameter shown on the display
- The value can be modified with the UP and DOWN arrows
- Select On or Off
- Press SET to store the value and exit to next parameter



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

## Cleaning

### 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, 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

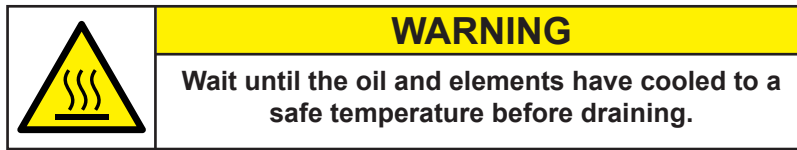
### Corrosion Protection

- 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 and 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

### Surface Finish

- To protect the polish, stainless steel should be dried by wiping a dry soft cloth in the same direction as grained polished finish
- 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 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

	<p style="text-align: center;"><b>IMPORTANT</b></p> <p>Threaded fasteners can loosen in service. Regular inspection and adjustment should be carried out as required</p>		<p style="text-align: center;"><b>WARNING</b></p> <p>This unit is NOT waterproof, do NOT hose. DO NOT pour water directly onto the unit. DO NOT immerse in water</p>
	<p style="text-align: center;"><b>IMPORTANT</b></p> <p>Some commercial stainless steel cleaners leave residue or film on the metal that may entrap fine particles of food, deeming the surface not <b>FOOD SAFE</b></p>		<p style="text-align: center;"><b>WARNING</b></p> <p>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</p>



**Cleaning Schedule**

- Daily cleaning is required for the Fryer and external surfaces. This will help to maintain and prolong the efficiency of your unit
- The unit should be cleaned at the end of each work day

**Materials Required**

- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Paper Towel
- Warm water
- Appropriate PPE (Personal Protective Equipment)

**Cleaning Procedure - W.FRSA80**

1. Wait until the oil and elements have cooled to a safe temperature;
2. Raise the heating element
3. Remove the fryer pot and empty the oil
4. Clean the fryer pot with warm soapy water and a clean cloth, Using a clean sanitised cloth, thoroughly dry the stainless steel fryer pot
5. Carefully clean the heating elements and external surfaces using a cloth dampened (not wet) with clean warm water until all soil has been removed
6. 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

**Cleaning Procedure - W.FRSA110**

1. Wait until the oil and elements have cooled to a safe temperature;
2. Drain the oil from the tank using the tap located on the front of the unit
3. Raise the heating element
4. Carefully clean the tank, heating elements and external surfaces using a cloth dampened (not wet) with clean warm water until all 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

**Note:** In some areas, particularly seaside environments, stainless steel can be subject to surface discolouration or “tea staining” This can be removed with an appropriate cleaning agent which contains 10% sodium citrate. Ask your supplier of cleaning chemicals for a suitable brand.

## 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

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

Task Type - (O) = Operator  
(T) = Technician Task

Problem	Possible Causes	Task	Possible Corrective Action
Unit not heating	Unit not turned "on" at the power socket	0	Turn power to "on" at the power socket on the wall
	"On/Off" switch on power socket	0	Switch on power "on/off switch" on the control panel
	Thermal Cut out tripped	0	Wait for unit to cool, press switch located on the back of the unit. Repeated tripping indicates a potential failure of parts. In this event, please contact the Stoddart service department.
Oil too Cold	Temperature requires adjusting	0	Adjust Thermostat
Oil too Hot	Temperature requires adjusting	0	Adjust Thermostat
Oil not Hot	Element failure	T	Test & replace the element if necessary
Start button won't lower fryer basket	Digital controller set to "Manual Mode"	0	Press "SET" to lower/Raise fryer basket. Enter settings and switch to Automatic Mode.

## Display Messages

Display	Description
Run	Briefly displays when the timer is initiated
End	Briefly displays on the screen when the timer is stopped or at the end of time cycle
Off	Standby Mode
On or Off	Displayed during manual control
Er	Memory Error



## 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)