SPECIFICATION, INSTALLATION AND OPERATION MANUAL

READ ALL INSTRUCTIONS BEFORE USE

Pronto Quick Performance Oven

Model:
W.P052

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

innovative solutions

Revision: G - 24/07/2020

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the information contained herein is subject to change without notice.

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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.

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

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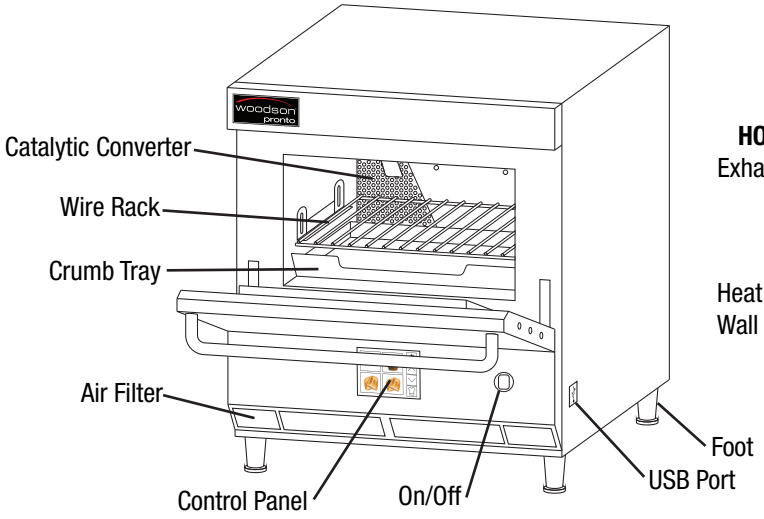
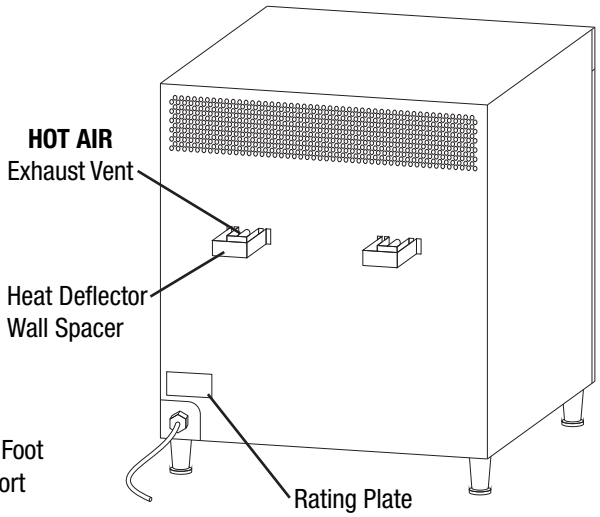
Product Overview

	WARNING **DO NOT cover or block the exhaust vents.** **Doing so can cause a fire, property damage, injury or death.**

	CAUTION **Surface is HOT**





NOTE: Please read the Software instructions **Page 15-25** before using the USB

Setting Up

WARNING

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

Handling

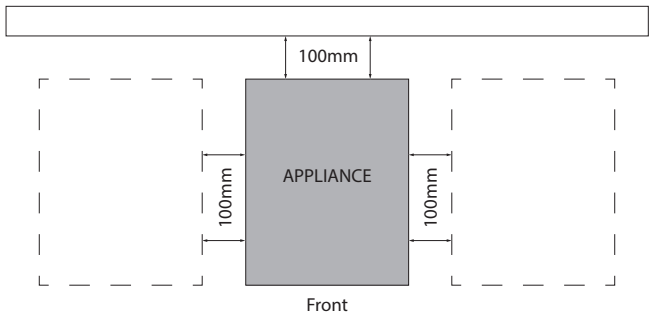
- Use suitable means to move the unit;
  - For smaller items use two people
  - For large items a fork lift, pallet trolley or similar (the forks should reach completely beneath the pallet)

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 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

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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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:
  - 32A 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

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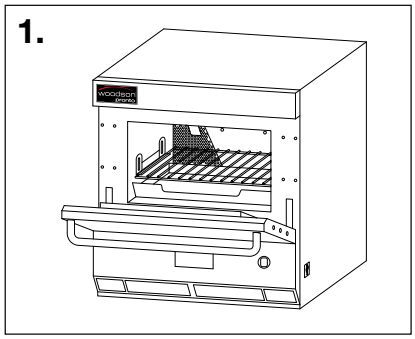
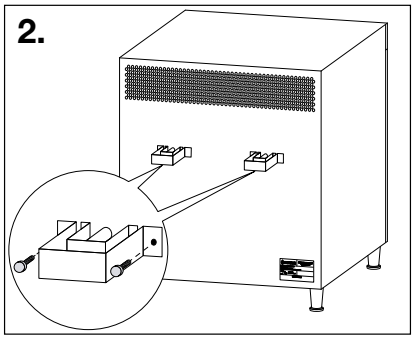
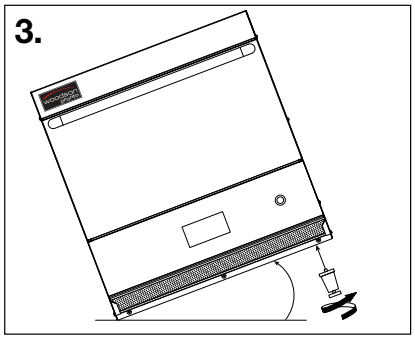
Quick Installation



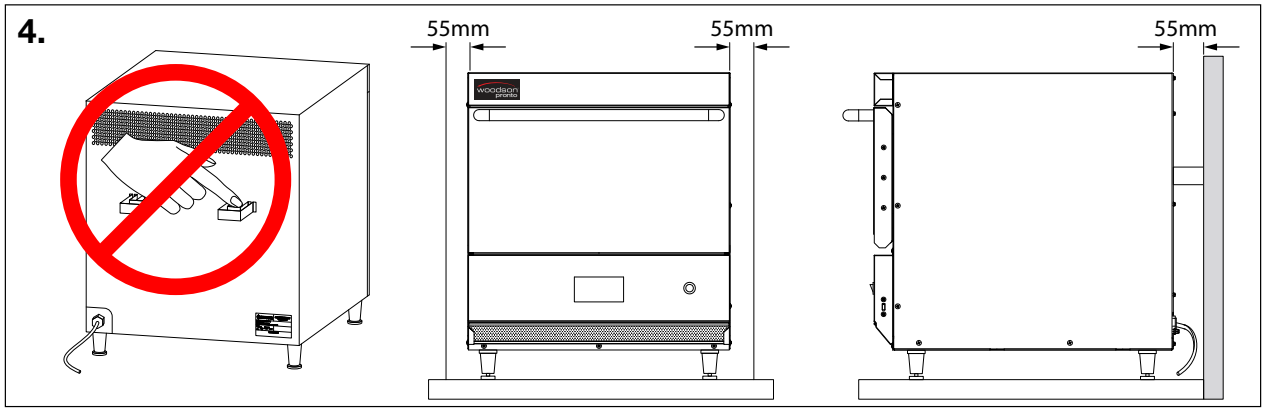
Open the oven door and remove all documents, accessories, packing materials and protective plastic film.



Attatch the wall spacer brackets provided, using the thumb screws provided.



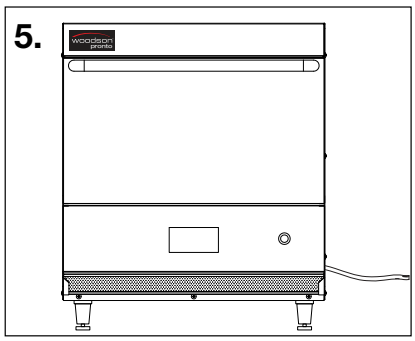
Tilt the oven, and secure the four feet to the underside of the oven.



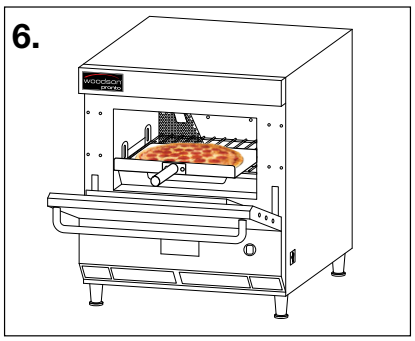
Place Oven on the working surface, keeping a recommend gap of 55mm between the back of the oven and the wall and a 55mm gap from the sides of the oven and other appliances and or walls. Level by adjusting the feet.

CAUTION!

DO NOT leave the hot air exhausts exposed, contact with hot air exhaust can cause burns and serious injury.



Connect to an appropriately rated and earthed power supply (see Page 6). Switch on.



Enjoy cooking with your new Woodson Pronto Oven!

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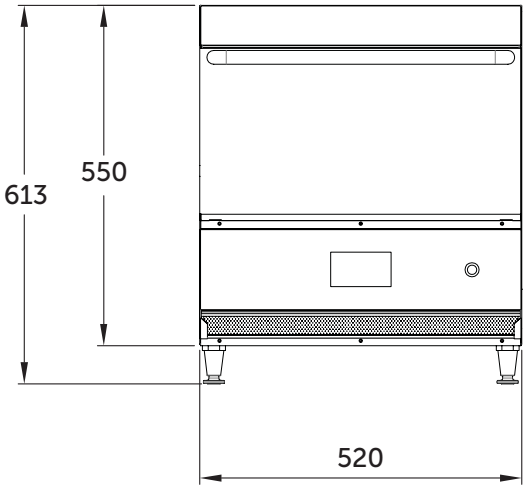
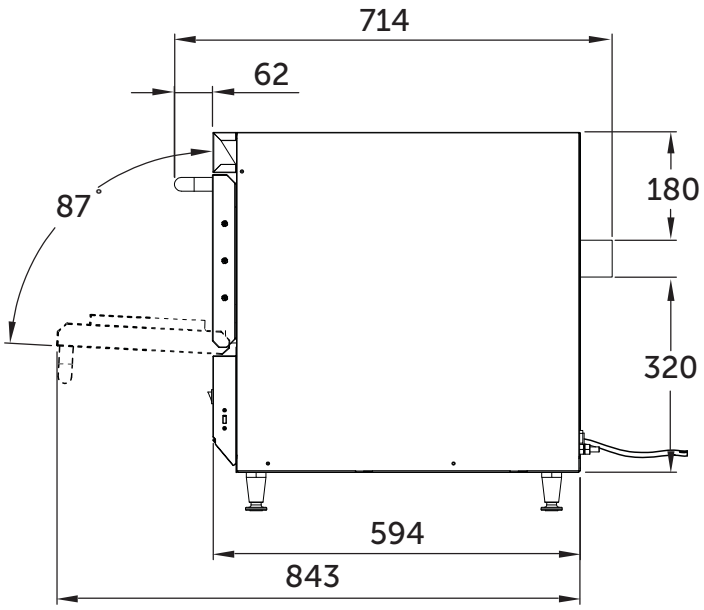
Technical Specifications

W.PO52

Specifications	
Model	**W.PO52**
Height	613mm
Width	520mm
Depth	714mm (689mm without spacer)
Net Weight	56.5kg
Operating Ambient Temperature	10°C - 40°C
Operating Ambient Humidity	20 - 60%
Power	5.28kW



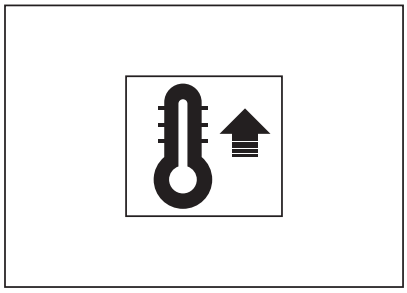


Operating Instructions

First Time Operation

Upon setting up your equipment, the following steps must be followed:

1. Turn the unit on at the “Power Switch”. The oven will enter the warm up mode and display the warm up screen. This will take approximately 5-10 minutes for the oven to reach operating temperature



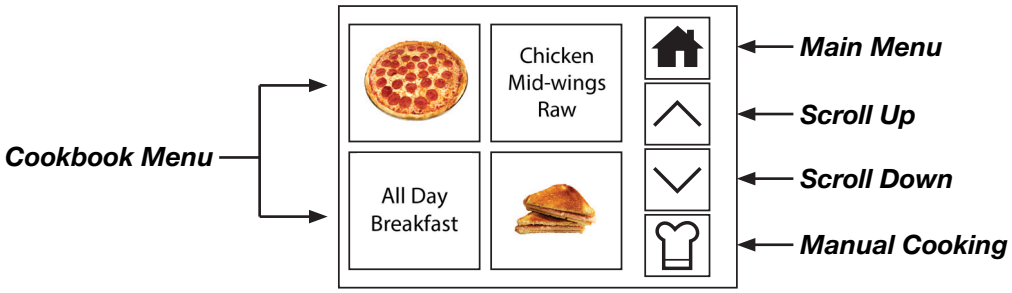
2. Once the warm up sequence has reached the standby temperature of 200°C, the oven is ready for use and will display the ***Basic User Interface,*** as shown below

The oven is designed for easy use through a pre-programmed “cookbook” which can hold up to 50 cooking recipes. The oven comes pre-loaded with a cookbook.

To add or adjust cooking recipes users must do this on a PC using the MakeProfile software. This software is installed on the USB supplied with the oven and must be copied to the PC.

A saved “cookbook” is copied to the USB then transferred to the oven by inserting the USB into the oven and uploading the file.

Basic User Interface Functions



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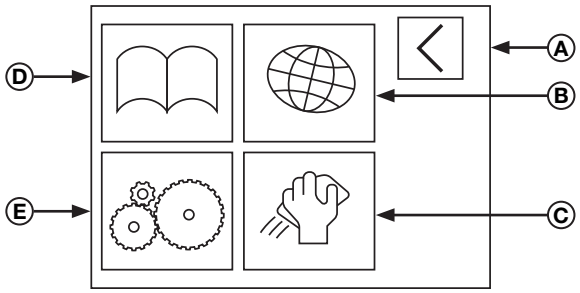
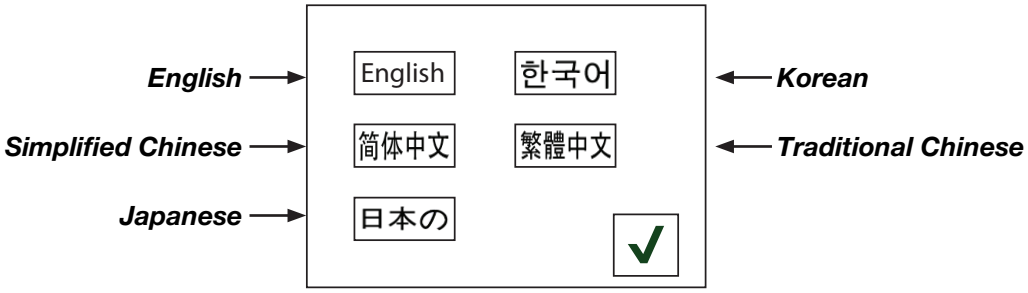
From the “Basic User interface” touch the Main Menu icon to enter the Main Menu:



Ⓐ ***Return:*** Return back to the Basic User interface

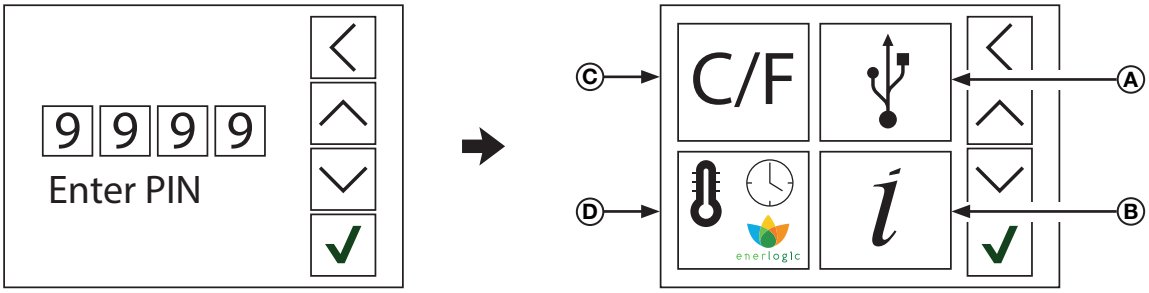
Ⓑ ***Language Selection:*** Choose from five different languages



Ⓒ ***Cleaning Assist:*** When this icon is touched, the device enters the cooling state. The device can be cleaned only after the cooling is completed, refer to **page 27**

Ⓓ ***Cookbook:*** Upload a custom cookbook, this will overwrite the existing cookbook on the oven (pin required), refer to **page 24**

Ⓔ ***General Settings:*** Adjust Standby temperature, Power saving temperature, temperature correction, idle timer, change temperature display. (Note settings stored manually on the oven will be overwritten when a cookbook is uploaded to the oven).
- Enter the general settings PIN “9999” use the ^ v tabs to change the number (0 - 9). Touch the ✓ icon, this will bring up the general settings display. (The PIN “9999” cannot be changed)

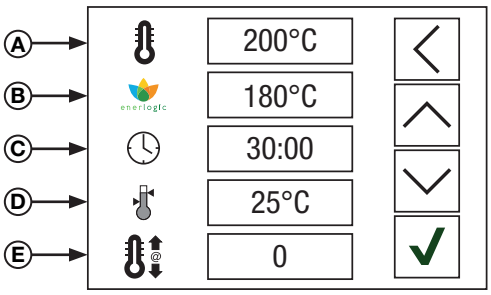


Ⓐ ***Software Upgrade:*** Update system to latest software

Ⓑ ***Information:*** Serial number, software and hardware version

Ⓒ ***Temperature Display:*** Change temperature to Fahrenheit or Celsius

Ⓓ ***Default Settings:*** Adjust Standby temperature, Power saving temperature, temperature correction, idle timer



Ⓐ ***Standby Temperature:*** Default temperature 200°C. Adjustable range 150°C ~ 250°C

Ⓑ ***Power-Saving Temperature:*** Default temperature 180°C. Adjustable range 100°C ~ 180°C

Ⓒ ***Idle Time:*** Default idle time 20minutes. Adjustable range 0 ~ 30minutes. Oven automatically enters power-saving mode after idle time. (When "0"is selected oven will not enter the energy saving mode)

Ⓓ ***Temperature Zone:*** Default Zone:5°C ~ 30°C. This function is strongly recommended for high volume use. After setting the temperature zone, the device will start cooking without having to reach the set temperature (For example, if the set temperature is 200°C and the set temperature zone is 30°C, then the device will enter the cooking status when the device's actual temperature reaches 170°C ~ 230°C)

Ⓔ ***Temperature Correction:*** Technician use only

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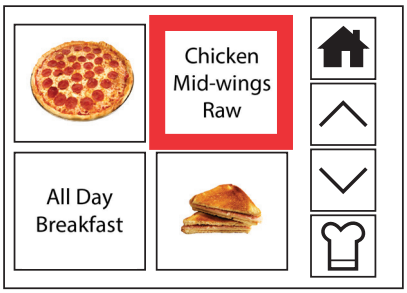
Programmed Menu Selection

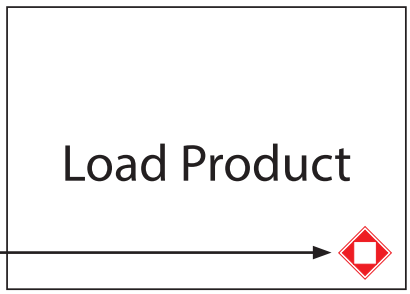
- Turn the unit on at the “Power Switch”. (The Start up screen will display)
- Wait 5-10 minutes for the oven to reach the preset standby temperature (200°C default)
- When the oven reaches the standby temperature it will automatically enter the default Basic User interface
- Up to 50 cooking recipes can be stored in the cookbook menu, with 4 appearing on the display screen at one time
- Touch the ^ v icons to scroll through the stored cookbook cooking recipes

Note: Cooking recipes are programmed on a PC using the software supplied with the oven. See **pages 15-23** for instructions on how to program the cooking recipes and upload to the oven.

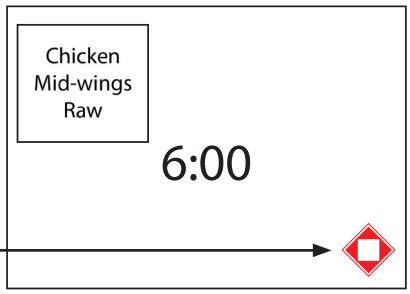
1. Select a cooking recipe from the programmed cookbook selection (e.g. “Chicken Mid-Wings Raw”). Touch the required icon, if required the Pronto oven will heat up or cool down depending on the selected product



2. When the device reaches the set cooking temperature, the display will show the “Load Product” screen



4. When cooking is in progress, The countdown timer will start as soon as the door is closed.



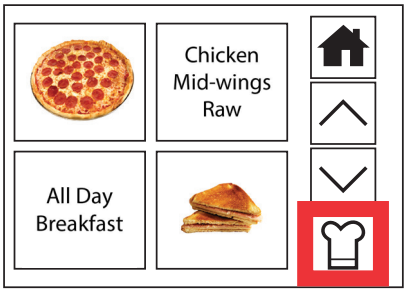
3. A signal will sound once the cooking program has finished, remove the food from the oven. (The screen automatically switches back to the default interface after the oven door is closed)

Manual Cooking Selection

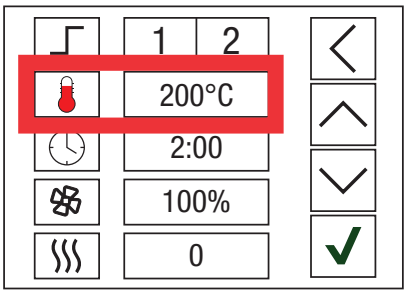
Manual cooking can be programmed to operate with two stages. After Stage 1 has been entered, enter Stage 2 if required.

- Turn the unit on at the “Power Switch”. (The Start up screen will display)
- Wait 5-10 minutes for the oven to reach the preset standby temperature (200°C default)
- When the oven reaches the standby temperature it will automatically enter the default preset menu interface

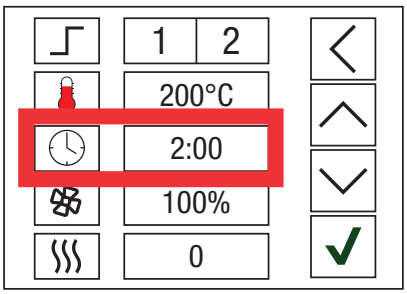
1. Touch the Manual Cooking icon.



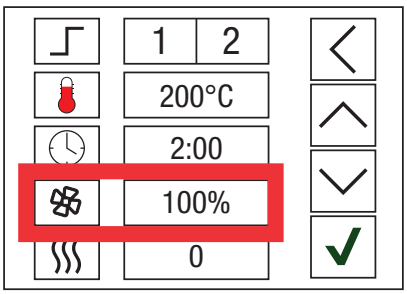
2. ***Cooking Temperature:***
Touch the temperature icon or the number, and use the ^ v tabs to adjust the parameter value. (100°C - 275°C)



3. ***Cooking Time:***
Touch the time icon or the number, and use the ^ v tabs to adjust the parameter value. (10secs - 10mins)



4. ***Fan Speed:***
Touch the fan icon or the number, and use the ^ v tabs to adjust the parameter value. (50% - 100%)



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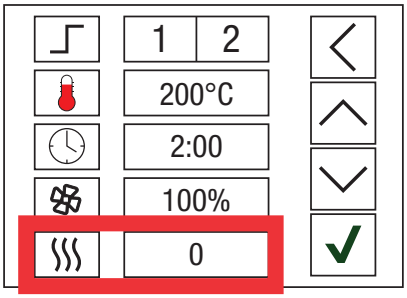
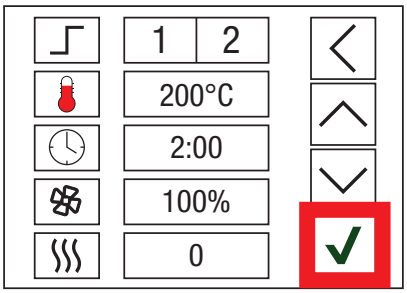
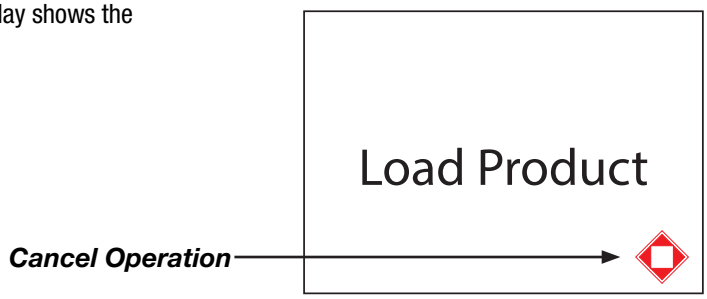
5. ***Bottom Infrared Element:***
Touch the heating pipe icon or the number, and use the ^ v tabs to adjust the parameter value.
Level 0: 800W (default)
Level 1: 1500W
Level 2: 2000W
Level 3: 2500W
Level 4: 3000W



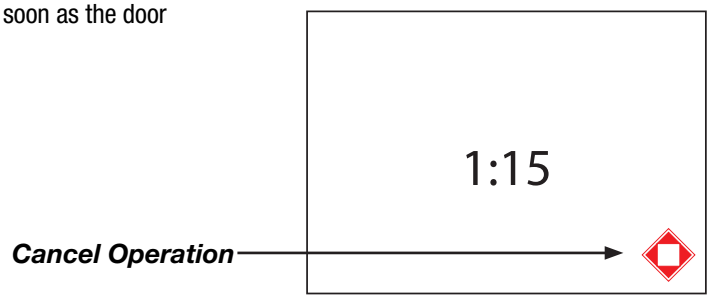
6. After completing the settings, touch the ✓ icon



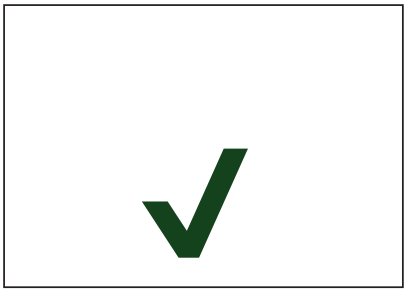
7. When the device reaches the set cooking temperature, the display shows the words “Load Product”



8. When cooking is in progress, The countdown timer will start as soon as the door is closed



9. A signal will sound once the cooking program has finished, remove the food from the oven. (The screen automatically switches back to the default interface after the oven door is closed)



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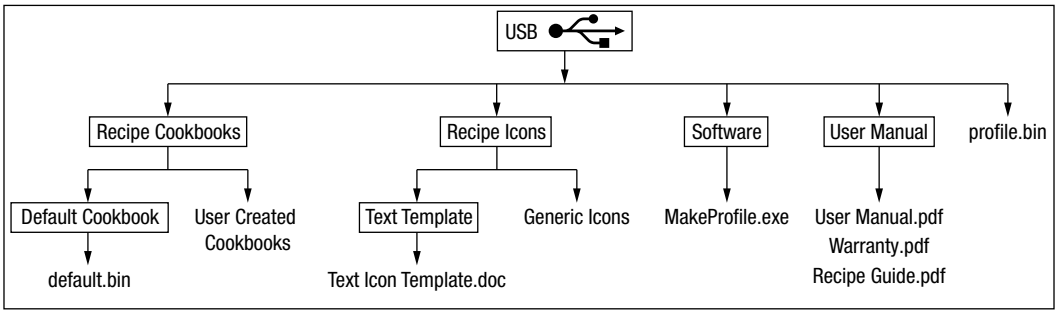
Software Instructions (PC)

Recipe Cookbook Creation/Alteration

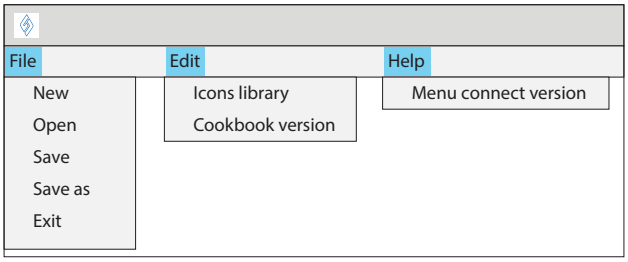
Use the MakeProfile software to program your cookbook with up to 50 cooking recipes.

1. Insert the supplied USB into your PC. USB file structure shown below.

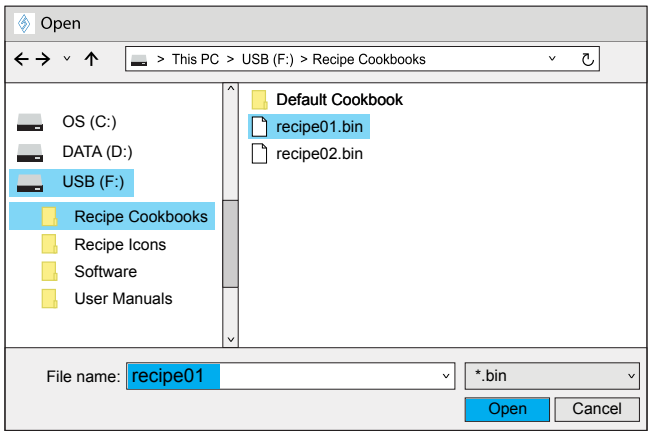
Note: Some computers may or may not show file extensions. e.g. file**.bin** / file**.pdf** / file**.exe** (this user manual shows file extensions).



2. Save a backup copy of all the files on the USB to the PC. (We suggest this to be done regularly as the recipe library is increased)
3. Open the Software folder on the USB, then launch the “MakeProfile”software **(right click MakeProfile.exe then select Open).** When MakeProfile opens to the home screen you will see 3 drop down menus in the “menu bar” File, Edit and Help.
   Note: If MakeProfile does not launch refer to troubleshooting on **page 30**



4. ***New Cookbook:*** To create a new cookbook from the menu bar select: File > New.
   Existing Cookbook: To edit an existing cookbook from the menu bar select: File > Open > USB > Recipe Cookbooks



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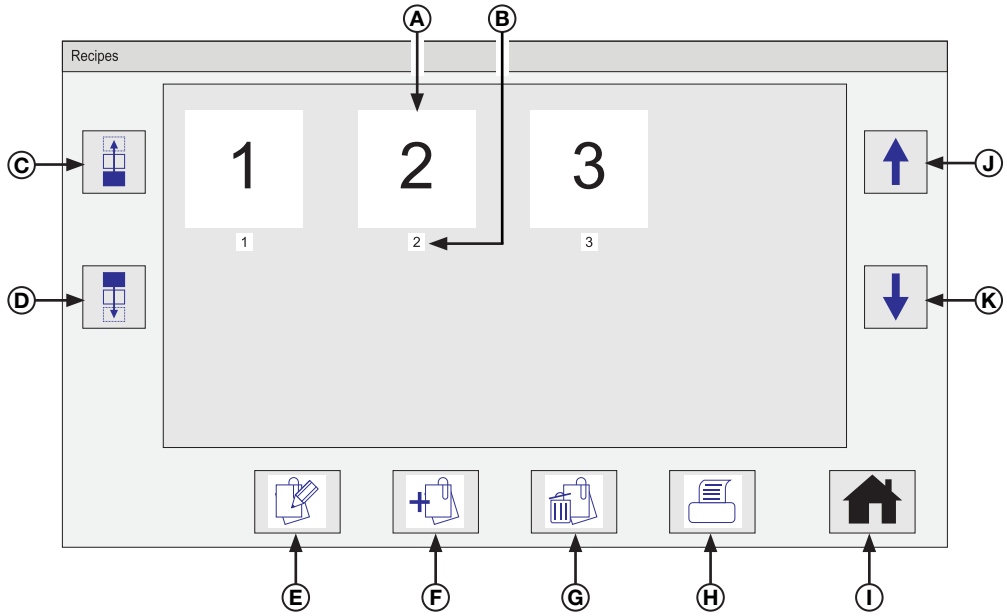
the information contained herein is subject to change without notice.

5. Recipe interface: It is the same process for editing an existing cookbook as it is for creating a new cookbook.



Ⓐ ***Cooking Recipe:*** When creating a new cookbook, 3 default cooking recipes are shown with 1, 2 and 3 as the default cooking recipe icons, these cooking recipes can be edited/deleted. Create up to a total of 50 new cooking recipes on the cookbook.
(4 cooking recipes will be displayed at one time on the oven interface)

Ⓑ ***Cooking Recipe Index:*** Each recipe is allocated its own individual index number (1-50). This indicates the recipe sequence in the cookbook, this sequence can be adjusted using buttons C and D

Ⓒ ***Move Cooking Recipe Backward:*** Select the desired "cooking recipe" icon, then click the "move cooking recipe backward" tab to move the cooking recipe backwards in the cooking recipe index (1-50). This will change the index numbers of the cooking recipes

Ⓓ ***Move Cooking Recipe Forward:*** Select the desired "cooking recipe" icon, then click the "move cooking recipe forward" tab to move the cooking recipe forward in the cooking recipe index (1-50). This will change the index numbers of the cooking recipes

Ⓔ ***Edit Cooking Recipe:*** Select the desired "cooking recipe" icon, then click the "edit cooking recipe" tab. Cooking recipes can be programmed to operate with two stages

Ⓕ ***New Cooking Recipe:*** Click the "new cooking recipe" icon, to create a new cooking recipe. Cooking recipes can be programmed to operate with two stages

Ⓖ ***Delete Cooking Recipe:*** Select the desired "cooking recipe" icon, then click the “delete cooking recipe” tab. This will permanently remove a cooking recipe from the cookbook

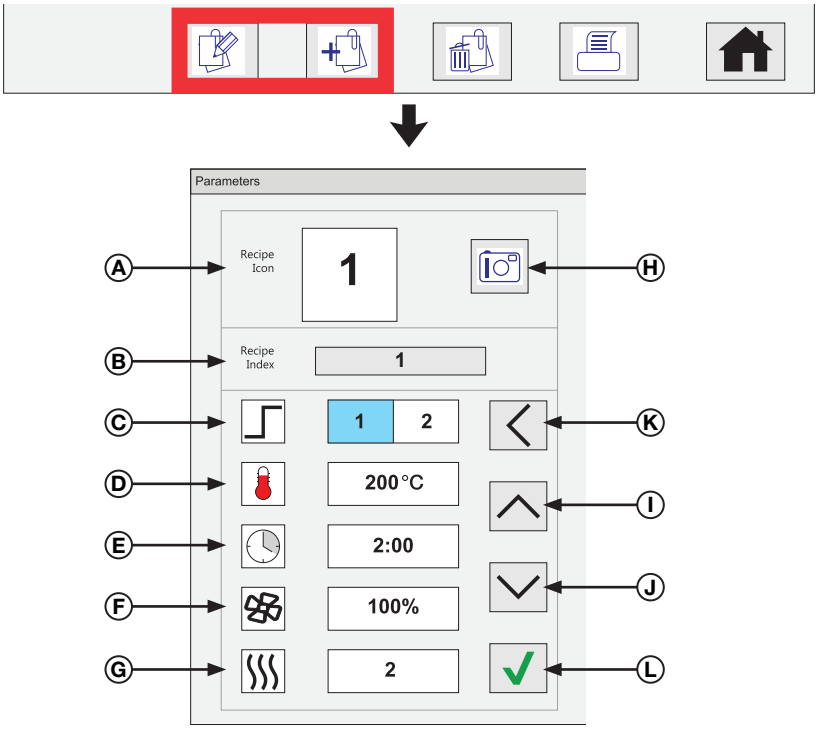
Ⓗ ***Print Cookbook:*** A cookbook with full program parameters for each recipe can be printed as a digital or hard copy (this is helpful for users to test recipe programs and make notes for modifications to be made in the cooking recipes using the software)

Ⓘ ***Oven Configuration:*** Adjust the temperature display (Fahrenheit or Celsius), temperature settings, Idle Settings (standby temperature, power saving temperature, idle timer and temperature zone) and cookbook PIN

Ⓙ ***Scroll up:*** Use this to scroll up through the cooking recipes in the cookbook

Ⓚ ***Scroll Down:*** Use this to scroll down through the cooking recipes in the cookbook

6. Recipe Programming Parameters interface: To enter the Parameter Interface click on the “edit cooking recipe” or “new cooking recipe” tab in the Recipe Interface. Here you can enter/adjust the parameter values for the selected 2 stage cooking recipe and change the cooking recipe icon



Ⓐ ***Cooking Recipe Icon:*** Displays the selected cooking recipe icon. This can be changed by clicking the “Icon Library”tab

Ⓑ ***Cooking Recipe Index:*** Indicates cooking recipe sequence in the cook book. This can be changed in the “recipes interface”

Ⓒ ***Cooking Recipe Stage:*** Each cooking recipe can be programmed to operate with 2 stages. Toggle between the 2 stages and enter each cooking recipe parameter D-G

Ⓓ ***Cooking Temperature:*** Click the “cooking temperature” value. Use the ^ v tabs to adjust the parameter value. (100°C - 275°C)

Ⓔ ***Cooking Time:*** Click the “cooking time” parameter value. Use the ^ v tabs to adjust the parameter value. (10secs - 10mins)

Ⓕ ***Fan Speed:*** Click the “fan speed” parameter value. Use the ^ v tabs to adjust the parameter value. (50% - 100%)

Ⓖ ***Bottom Infrared Element:*** Click the “bottom infrared element” parameter value. Use the ^ v tabs to adjust the parameter value. (Level 0: 800W (default), Level 1: 1500W, Level 2: 2000W, Level 3: 2500W, Level 4: 3000W)

Ⓗ ***Icon Library:*** Click the “icon library” tab to change the cooking recipe icon. Custom icons can be imported from your PC

Ⓘ ***Parameter Value Up:*** Increase the value of the selected parameter

Ⓙ ***Parameter Value Down:*** Decrease the value of the selected parameter

Ⓚ ***Return:*** Clicking the “return” tab will exit out of the Parameters interface **without saving**

Ⓛ ***Save:*** After completing cooking recipe, click the ✓ tab save and exit from the Parameters Interface

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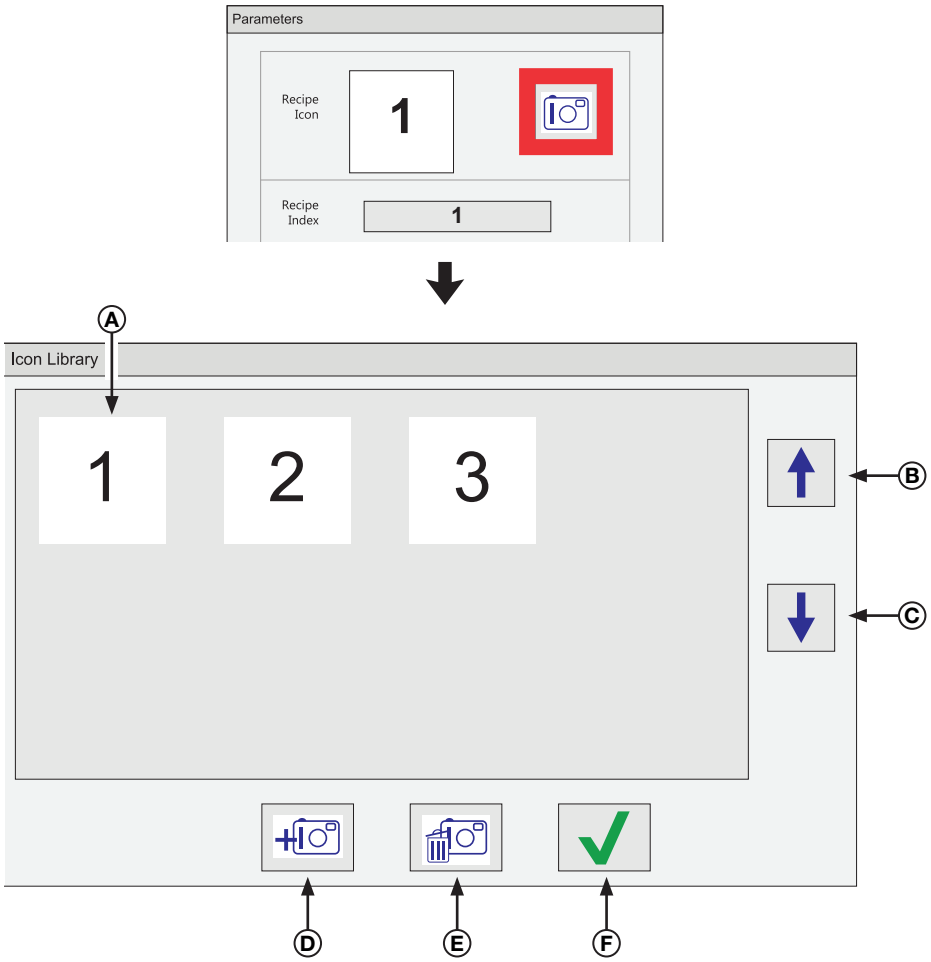
7. Icon Library: Recipe icons can be changed to suit a users preference. Icons can be created from any digital image on the users PC. To enter the icon library click on the “icon library” tab in the Parameters Interface. All icons uploaded to the cookbook are permanently embedded into the cookbook file



Ⓐ ***Cooking Recipe Icon:*** Embedded recipe icons available for use in your cookbook

Ⓑ ***Scroll up:*** Use this to scroll up through the cooking recipes icons in the Icon Library

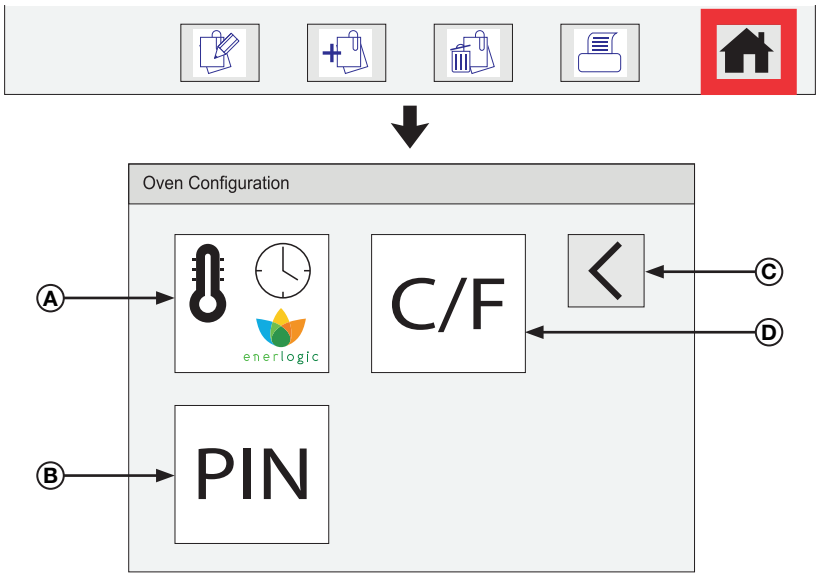
Ⓒ ***Scroll Down:*** Use this to scroll down through the cooking recipes icons in the Icon Library

Ⓓ ***Embed Recipe Icon:*** Click the “embed recipe icon” tab, navigate to saved images on your PC, select the image to embed then click open. When embedding a recipe icon, it needs to be a square shaped (e.g. 30 x 30mm) low resolution .jpeg, .png or .bmp file.
Custom Image files can be created by using the snipping tool to capture images of text or food items then saving as a .jpeg file.
Text images can easily be created to the required shape, using the Text Icon Template on the supplied USB

Ⓔ ***Delete Cooking Recipe Icon:*** Select the desired "cooking recipe icon”, then click the “delete cooking recipe icon” tab. This will permanently remove a cooking recipe icon from the icon library

Ⓕ ***Save:*** After selecting the desired “cooking recipe icon”, click the ✓ tab save and exit from the Icon Library

8. Oven Configuration: To enter the Oven Configuration click on the “oven configuration” tab in the Recipe Interface



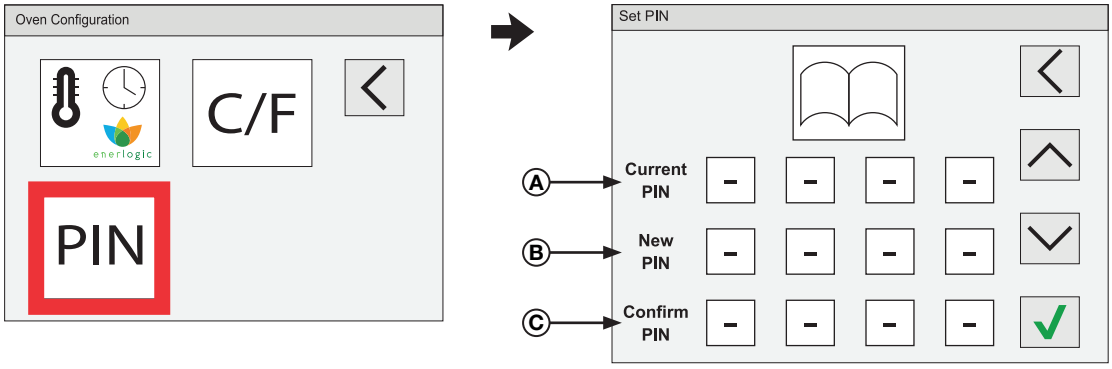
Ⓐ ***Default Settings:*** Adjust Standby temperature, Power saving temperature, temperature correction, idle timer

Ⓑ ***Cookbook PIN:*** Change the PIN code for the cookbook from the default “0000”. Ensure new PIN code is recorded. (PIN code cannot be reset if forgotten)

Ⓒ ***Return:*** Return back to the Recipe Interface

Ⓓ ***Temperature Display:*** Change temperature to Fahrenheit or Celsius

9. Change Cookbook PIN: To change the cookbook PIN click on the “PIN” tab in the Oven Configuration



Ⓐ ***Current Pin:*** Enter the Current PIN. Use the ^ v tabs to change the number (0 - 9)

Ⓑ ***New Pin:*** Enter the New PIN. Use the ^ v tabs to change the number (0 - 9)

Ⓒ ***Confirm Pin:*** Confirm the New PIN. Use the ^ v tabs to change the number (0 - 9)

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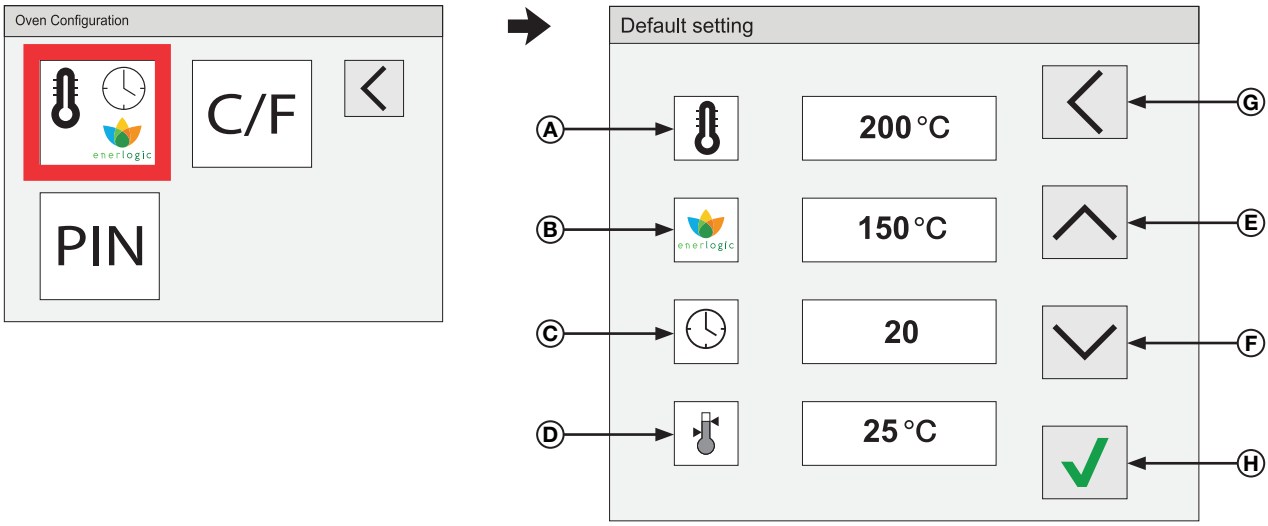
10. Change Default Settings: To change the default settings click on the “default settings” tab in the Oven Configuration.
Note: This will overwrite any existing manual settings on the oven every time a USB upload is done



Ⓐ ***Standby Temperature:*** Click the “standby temperature” value. Use the ^ v tabs to adjust the parameter value. (200°C - 250°C). The default temperature is 200°C

Ⓑ ***Power-Saving Temperature:*** Click the “power-saving temperature” value. Use the ^ v tabs to adjust the parameter value. (100°C - 180°C). The default temperature is 150°C

Ⓒ ***Idle Time:*** Click the “idle time” value. Use the ^ v tabs to adjust the parameter value. (0 - 30 minutes). The default idle time is 20 minutes. Oven automatically enters power-saving mode after idle time. (When “0”is selected oven will not enter the energy saving mode)

Ⓓ ***Temperature zone:*** Click the “temperature” value. Use the ^ v tabs to adjust the parameter value. (5°C - 30°C). The default temperature zone is 25°C. This function is strongly recommended for high volume use. After setting the temperature zone, the device will start cooking without having to reach the set temperature (For example, if the set temperature is 200°C and the set temperature zone is 30°C, then the device will enter the cooking status when the device’s actual temperature reaches
(170°C - 230°C)

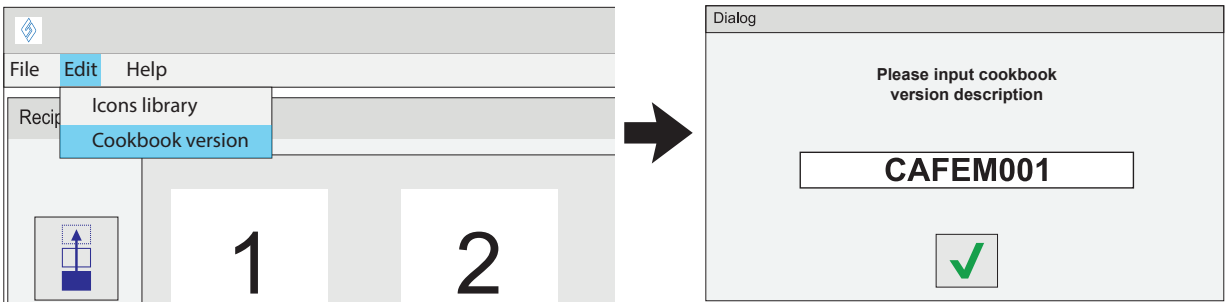
Ⓔ ***Parameter Value Up:*** Increase the value of the selected parameter

Ⓕ ***Parameter Value Down:*** Decrease the value of the selected parameter

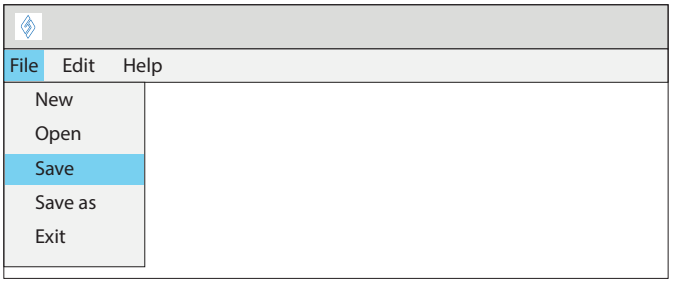
Ⓖ ***Return:*** Clicking the “return” tab will exit out of the Parameters interface. Any changes made will not be saved

Ⓗ ***Save:*** After completing cooking recipe, click the ✓ tab save and exit from the Parameters Interface

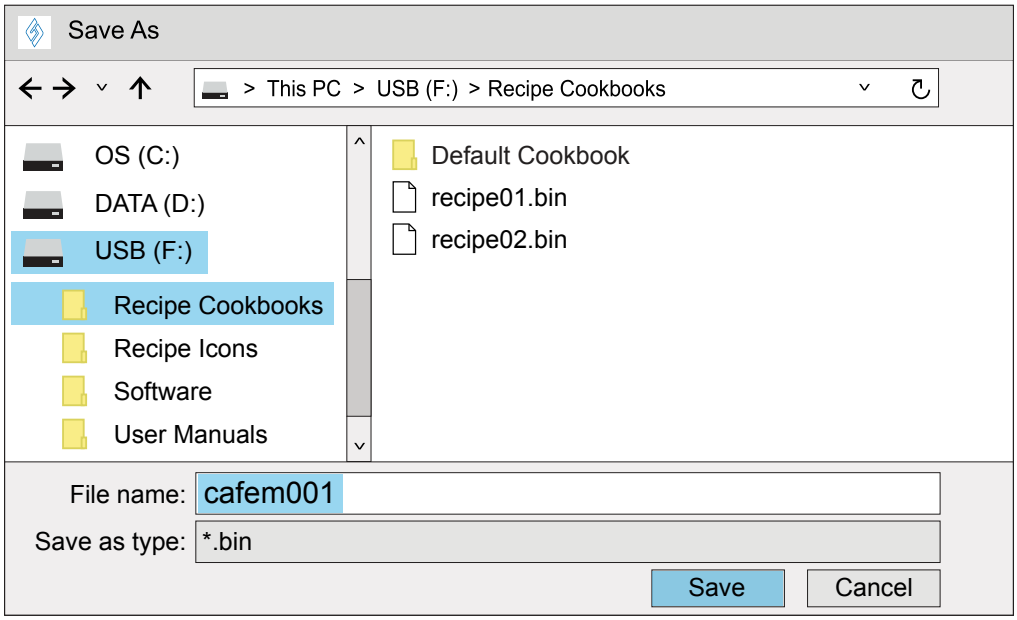
11. Click Edit/Cookbook Version: To change the cookbook description select; Edit > Cookbook version from the menu bar. Enter a maximum of 8 characters (numbers, letters, symbols), to describe the cookbook version. e.g. **"CAFEM001"**.
Note: It is recommended to make the description and the file name the same



12. Save Existing Cookbook: To save an existing cookbook select; File > Save from the menu bar



13. Save New Cookbook: To Save a new cookbook from the menu bar select; File > USB > Recipe Cookbooks, enter the same name as the cookbook version **"cafem001"** then click save



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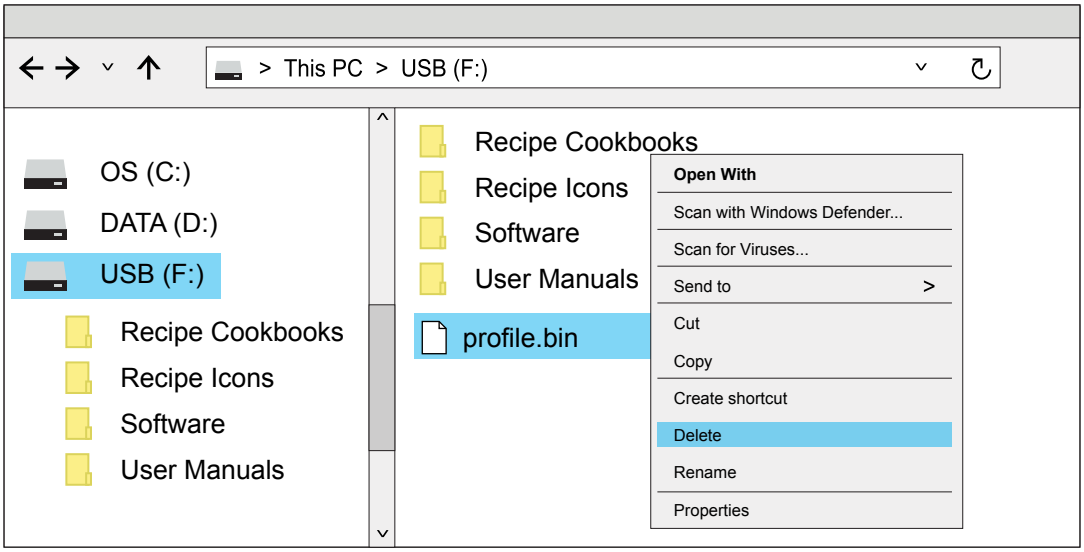
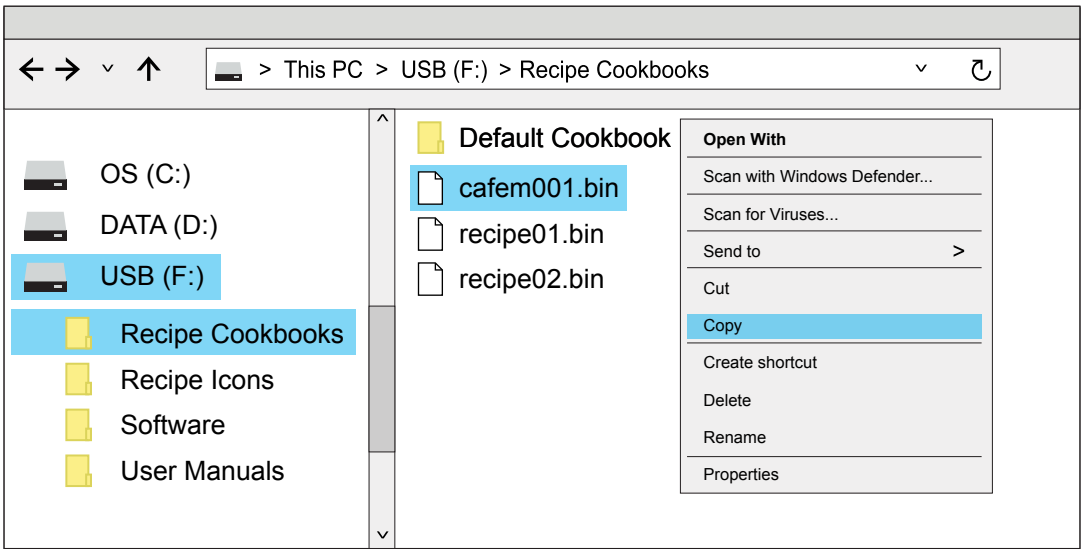
Prepare Cookbook For Uploading to Oven

To be able to upload a cookbook to the oven the cookbook file name must be re-named to **"profile.bin"** if this is not done an error will occur when trying to upload your cookbook.

1. To prepare a cookbook to be uploaded to the oven, open; USB > right click on the **"profile.bin"** file and select Delete from the right-click menu



2. From the USB open the Recipe Cookbooks folder, right click the desired user created cookbook, select copy from the right-click menu



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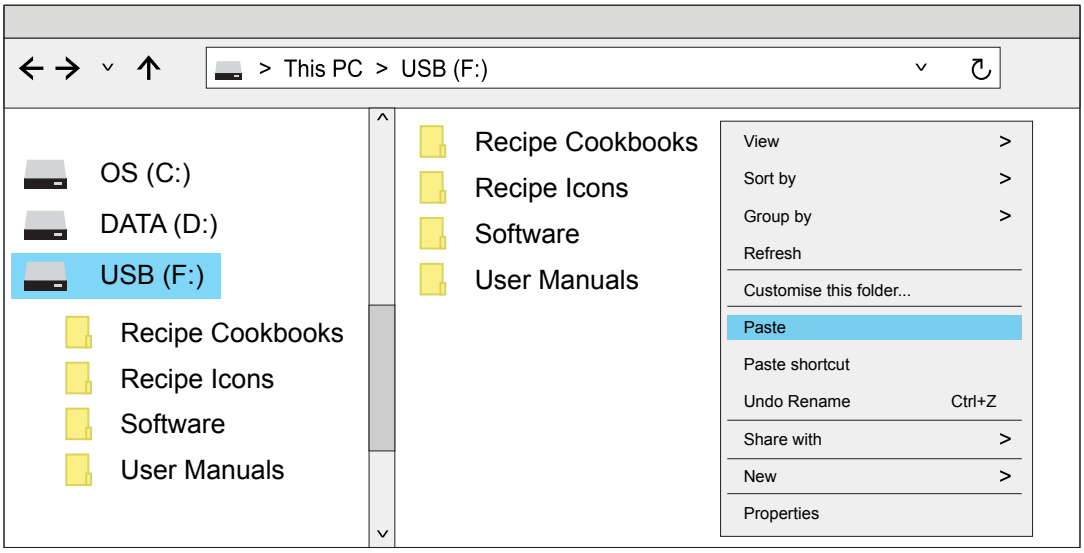
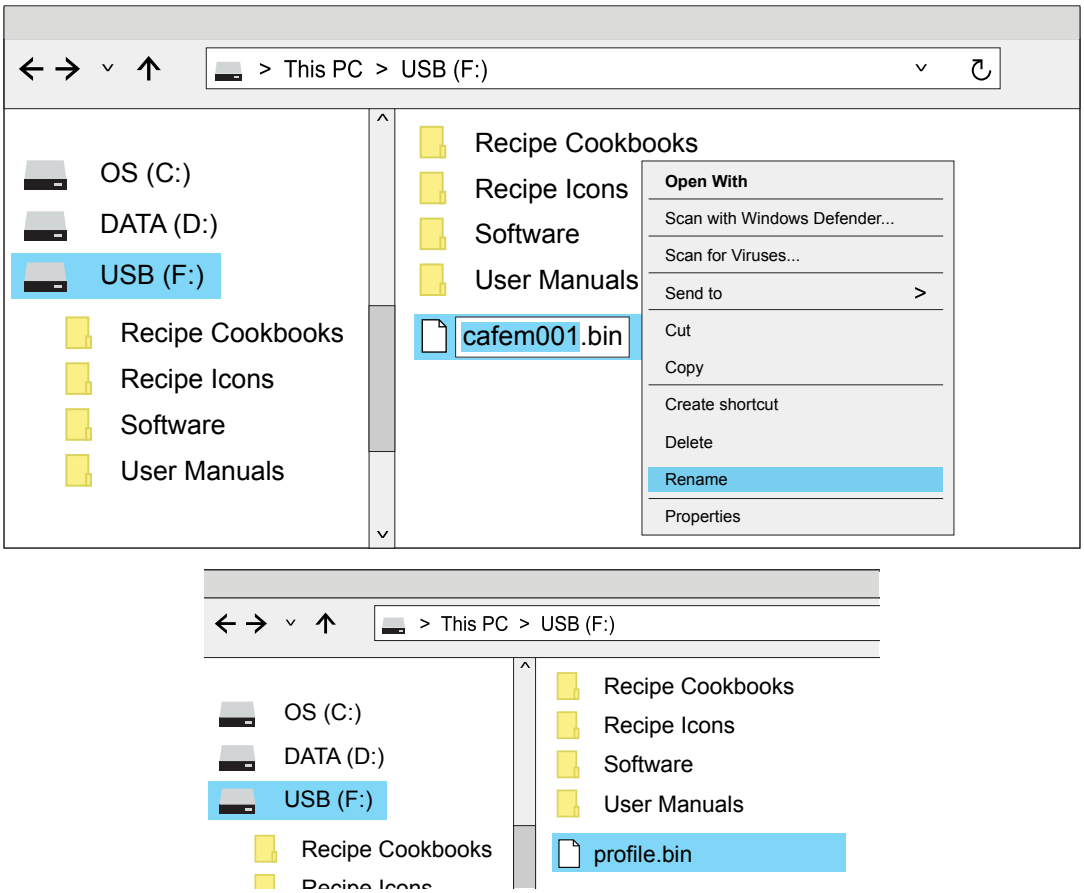
3. Go back to the USB main folder. Right click on a blank space of the USB window and select paste from the right-click menu



4. Right click on the user created cookbook **"cafem001.bin"**, select Rename from the right-click menu, rename the cookbook to **"profile".** (Do not rename the file extension **".bin"** If the file extension is shown)



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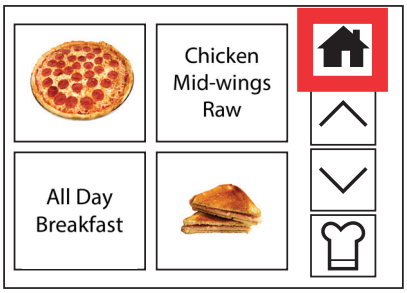
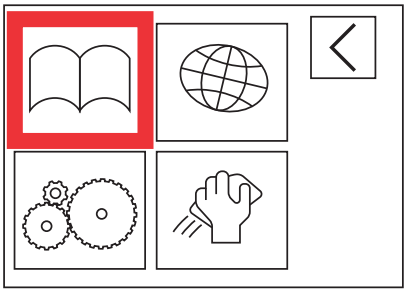
Upload to Oven

- Turn the unit on at the “Power Switch”. (The Start up screen will display)
- Wait 5-10 minutes for the oven to reach the preset standby temperature of 200°C
- When the oven reaches the standby temperature of 200°C it will automatically enter the default preset menu interface

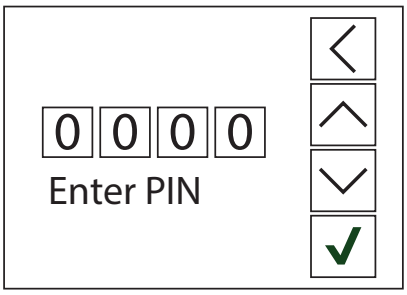
1. Touch the Main Menu icon



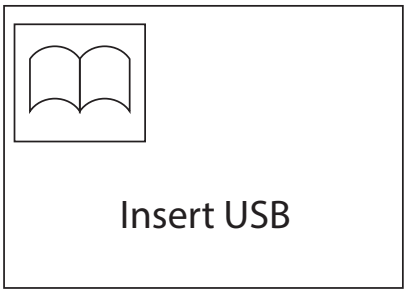
2. Touch the Cookbook icon



3. Enter the cookbook password. (The default PIN is “0000”).
Note: The cookbook password is different to the general settings password



4. Remove the “USB Port Cover” from the right hand side of the oven and insert the USB



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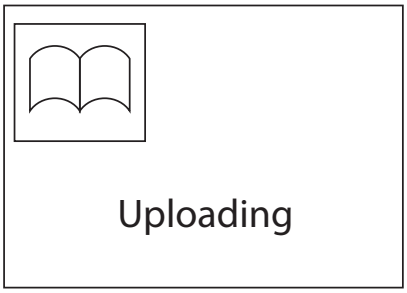
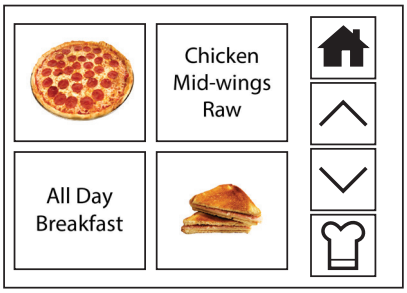
5. The cookbook will automatically upload to the oven



6. A signal will sound when the cookbook has uploaded to the oven

7. The new cookbook profile will now be displayed on oven interface. Remove the USB and re-insert the “USB Port Cover”



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Cleaning

Cleaning Schedule

- Daily cleaning is required for the oven cavity, door, air filter and external surfaces. This will help to maintain and prolong the efficiency of your oven
- The Catalytic Converter should be replaced approximately every 6 months or when required depending on use (e.g. odors become noticeable)

General Information

- Do NOT use abrasive pads or cleaners on any parts of the unit
- Do NOT use industrial chemical cleaners or caustic based cleaners, many will damage the metals and plastics used on this unit. Only use the cleaners specified below
- When drying, metal surfaces should be wiped with a soft cloth in the same direction as grained polish
- This unit is NOT waterproof, do NOT hose, do NOT pour water directly onto the unit

Materials Required:

- Kay QSR Oven Cleaner (Order form on **Page 36**)
- Kay QSR Soil Shield (Order form on **Page 36**)
- Non-Abrasive Sponge
- Clean Sanitised Cloth
- Container of warm water
- Appropriate PPE (Personal Protective Equipment)

WARNING

**This unit is NOT waterproof, do NOT hose.
DO NOT pour water directly onto the unit.**

WARNING

Wait until the unit has cooled to a safe temperature before undertaking any cleaning or maintenance. This can be ensured by entering the ovens Cleaning Assist mode. Contact with hot surfaces can cause burns and serious injury.

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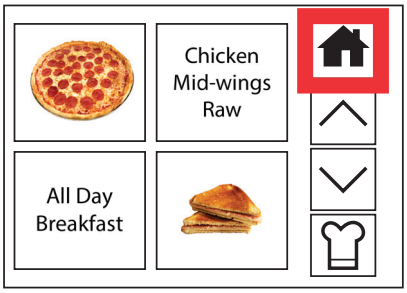
the information contained herein is subject to change without notice.

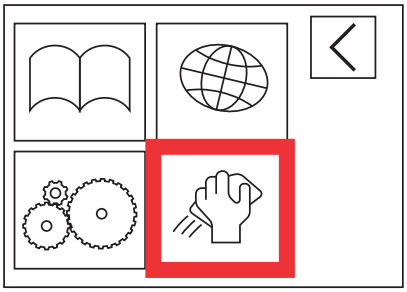
Cleaning Assist

The oven must be completely cooled down to a safe temperature before commencing any cleaning.
When in cleaning mode the oven will take approximately 30mins ± 10mins from 200°C.

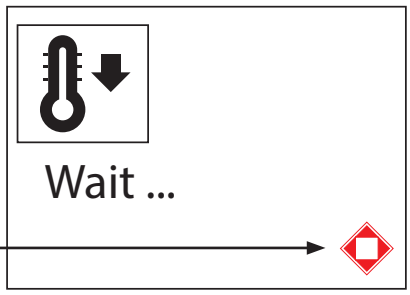
1. Touch the Main Menu icon



2. Touch the Cleaning Assist icon



3. Open the oven door, to allow the oven to cool down. (This will take approximately 30mins ± 10mins from 200°C)



4. Touch the Main Menu icon. A signal will sound once the oven has cooled down, and display a screen saying “start cleaning”.
Disconnect/isolate the oven from power supply

(If there is need of the oven to be heated back up to operating temperature, without cleaning the unit, touch the ✓ icon and this will enter the startup mode)

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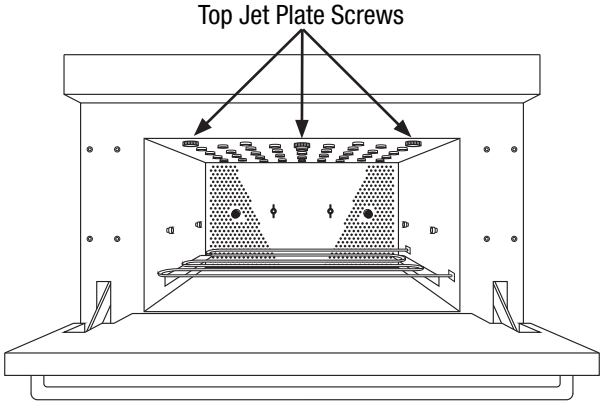
Oven Cavity Cleaning Procedure

1. Select the cleaning mode
2. Ensure that the oven has cooled down completely and power switch is off before any cleaning
3. **Disconnect/isolate the oven from power supply**
4. Remove the wire rack, crumb tray and any other loose accessories from the oven cavity
5. Remove the top jet plate by unscrewing the 3 top jet plate screws (do not discard/misplace screws)



6. Use a clean cloth dampened with warm water to remove food debris from the oven
7. Carefully spray the cleaner Kay QSR Oven Cleaner onto a non-abrasive sponge and apply to the interior surfaces of the oven. Allow the Kay QSR Oven Cleaner to sit for 5-10 minutes with the oven door open
8. Wipe clean using a cloth dampened with warm water, until all oven cleaner and soil has been removed. Ensure that all cleaner residue has been removed
9. The wire rack, crumb tray, top jet plate and all other loose accessories can be washed/cleaned separately in a dishwasher or sink
10. Ensure all items are completely dry before reinstalling

Oven Exterior Cleaning Procedure

1. Thoroughly wipe the exterior of the oven with a cloth dampened with clean warm water. Do not pour water directly onto the unit
2. Using a dry clean sanitised cloth, thoroughly wipe the oven dry

Using Oven Protective Agent

Using the protective agent Kay QSR Soil Shield will make the oven easier to clean. Only use the oven protective agent after the oven has been completely cleaned and dried.

Do not use on food contact surfaces.
Do not spray on the heating elements.

1. Shake “Pronto Soil Shield” well before use
2. Carefully spray the oven protector Kay QSR Soil Shield onto a non-abrasive sponge and apply lightly to the interior surfaces of the oven.
3. Close the oven door
4. Turn the oven ON and heat to 200°C for 10-15 minutes for Kay Soil Shield to dry (Note: Kay Soil Shield turns a hazy white colour when dry, and is left on the oven surfaces until the next cleaning cycle)

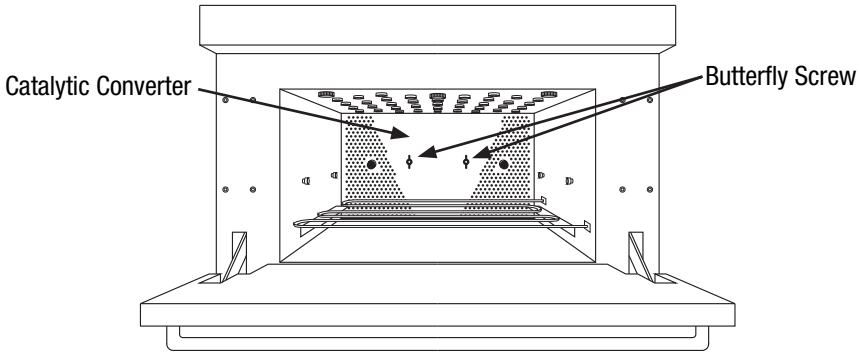
Air Filter Cleaning Procedure

1. Remove the air filter from the front of the oven
2. Use a vacuum cleaner to remove dust from the filter, or rinse with water
3. When filter is very dirty, soak it in warm soapy water, then rinse with clean water and dry before re-installing. A dirty filter will affect the operation of this device
4. For air filter replacement, see order form on **Page 36**

Catalytic Converter Maintenance Procedure

Stoddart recommend replacing the Catalytic Converter every 6 months or when required depending on use (e.g. odors become noticeable)

1. Select the cleaning mode
2. Ensure that the oven has cooled down completely and power switch is off before any maintenance
3. Remove the wire rack, rack support, crumb tray and any other loose accessories from the oven cavity
4. Remove the top jet plate by unscrewing the 3 top jet plate screws (do not discard/misplace screws)
5. Remove the two butterfly nuts (no tool required) on the left and right side of the Catalytic Converter, then remove the Catalytic Converter
6. For Catalytic Converter replacement, see order form on **Page 36**



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Troubleshooting

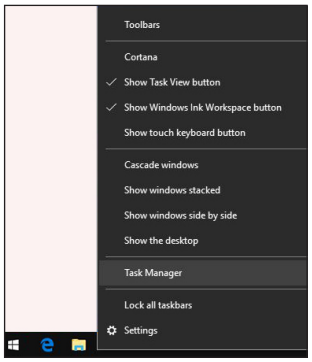
Before contacting the Stoddart Service Department, please refer to the following troubleshooting checklist

WARNING

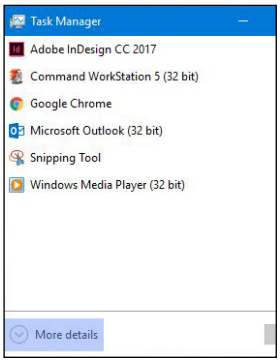
Technician tasks are only to be completed by qualified service people. Check faults before calling service technician.

Problem	Troubleshooting/Cause
The device does not run or the display does not work	• Is the power cord loose/connected/switched on • Has the circuit breaker tripped or the fuse blown? • Is the unit installed in accordance with this user manual?
The display shows a warning message	• Operate the device according to the warning message
The device does not properly cook food	• Is the device clean? • Has the oven reached the correct temperature? • Wrong Cookbook recipe selected? • Was the food packaged or unpackaged? • Was the food removed before cooking time has finished?
The device does not work to finish cooking	• A warning message displays. Operate the oven according to the Error code displayed, see Page 31 • The oven door is open • The oven overheats
An error code displays	• If the oven malfunctions, please contact the Stoddart Service Department. Have the error code noted
Recipe cookbook wont upload	• Plug USB into PC and ensure file is called “profile” and has not been placed in a sub-folder
MakeProfile.exe wont launch	1. Right click the Windows Taskbar and select Task Manager 2. Left click More Details 3. Scroll down the Processes until you see MakeProfile, right click MakeProfile then select End Task from the menu. Do this for any instances of MakeProfile 4. Close Task Manager. Re-Launch MakeProfile software from the USB (Right click, open)

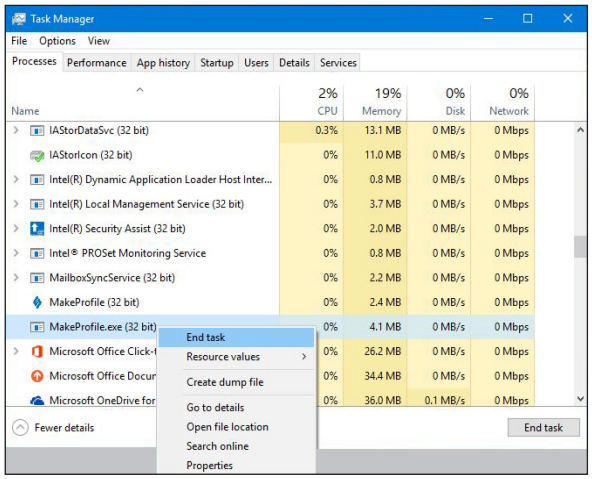
1.



2.



3.



Error Codes

Error codes are displayed on the oven interface. They are displayed to protect the oven and assist in fault diagnosis. When a error code is displayed, the oven's automatic response will try to rectify the error. If the error persists:

1. Record the error code
2. Disconnect/isolate the oven from power supply
3. Contact the Stoddart Service Department

Error Code	Description	Trigger	Possible cause	Automatic Oven Response	Error Level
D1	Door open too long.	The oven door is kept open for 60s in preheating/cooking/idle mode.	1. Oven door left open. 2. Failed micro switch.	Error code displays, speaker sounds.	Warning
M1	Abnormal motor current.	The motor current detected by power board is > upper limit.	1. Hot air leak to motor. 2. Motor failure.	Motor and heating elements power off, error code displays, speaker sounds until back to normal.	Critical
H1	Preheating process too long.	The warm up process takes more than 10 minutes for the oven cavity to reach 150°C.	1. Heater failure. 2. Motor failure. 3. Thermocouple error.	Motor and heating elements power off, error code displays, speaker sounds until back to normal.	Critical
H2	Cavity temperature too high.	The system detects oven cavity temperature > 315°C for 15 seconds.	1. Faulty IR control. 2. Cavity fire.	Heating elements power off, motor runs at max speed, error code displays, speaker sounds until back to normal.	Critical
H3	Ambient over heat.	The ambient temperature measured on control board or power board is >70°C.	1. Cooling fan fails. 2. Inlet air too hot. 3. Inlet air filter blocked.	Motor and heating elements power off, error code displays, speaker sounds until back to normal.	Critical
S1	Cavity sensor error.	Controller reading an open circuit across the thermocouple input.	1. Thermocouple not connected. 2. Thermocouple broken. 3. Failed control board.	Motor and heating elements power off, error code displays, speaker sounds until back to normal.	Critical
P1	Abnormal incoming power.	Power voltage is not within (200V-10%, 240V+10%) for 30 seconds.	1. Power surge. 2. Power Shortage.	Motor and heaters power off, error code displays, speaker sounds.	Warning
C1	Communication error.	No communication can be made between power board and control board.	1. Problematic power board/ control board.	Motor and heating elements power off, error code displays, speaker sounds until back to normal.	Critical
--	Unable to operate the display screen.	No communication can be made between power board and control board.	Power board failure.	The display shows a blank screen.	Critical

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Order Form

Order form

Scan/Copy - Complete - Email to: spares@stoddart.com.au
or Contact 1300 307 289

Name of Business _____

Name of Contact _____

Street Address _____

Suburb _____ State _____ Postcode _____

Phone _____ Email _____

Code	Description	QTY. Required
SPAR.WPO.F92867	Catalytic Convertor Set	
SPAR.WPO.F92867	Air Inlet Filter	
SPPO.AT.GK3201	Non-Stick 2/3GN Standard Aluminium Pan (354 x 325 x 20mm)	
SPPO.AT.GK1213	Non-stick 2/3GN Ribbed Non-Spill pan (354 x 325 x 20mm)	
CNCL.0098	Kay QSR Oven Cleaner (946mL)	
CNCL.0099	Kay QSR Oven Soil Shield (946mL)	

SDS sheets will be provided with each delivery.
KAY chemical used and recommended.

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woodson®

Australia

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Email: service@stoddart.com.au
Email: spares@stoddart.com.au

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Tel: 1300 79 1954
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www.stoddart.com.au

Australian Business Number: 16009690251

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Email: spares@stoddart.co.nz

Sales
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