

GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1969

**OVEN CARE,
WARRANTY, INSTALL &
SERVICE MAINTENANCE
GUIDE**

 **STODDART**®

INSTALLATION & PACKAGES

POSITIONING & VENTILATION

When determining the position of the oven please consider the following:

Full Size Combi Oven (Steambox / Movair)

Heat Source: 500mm clearance from an external heat source is required in order to protect the oven control components and allow access to the service panel. For clearances under 500mm, it is mandatory for Stoddart heat shields to be fitted while still maintaining a minimum clearance of 300mm to provide access to the service compartment. Failure to adhere to minimum clearances may void the oven warranty or add service costs due to lack of access.

Non-Heat Source: Generally 300mm clearance is required from the control panel side to allow access to the service panel. Any distance under 300mm, may add service costs due to lack of access.

Compact Combi Oven (Kore / Minitouch)

Heat Source: 500mm clearance from an external heat source is required in order to protect the oven control components. For clearances under 500mm, it is mandatory for Stoddart heat shields to be fitted while still maintaining a minimum clearance of 50mm to allow access to the unit. Failure to adhere to minimum clearances may void the oven warranty or add service costs due to lack of access.

Non-Heat Source: 50mm clearance from a non-heat source to allow access to the unit.

Dealer discounts do not apply to pricing below. Please contact your Stoddart representative to ensure site conditions are surveyed and water quality is tested prior to booking installation. Pricing is based on:

- Existing 3/4 inch water supply with isolator within 1000mm of installation meeting minimum pressure requirements
- Existing appropriate power source with isolator within 1000mm of installation
- Existing waste within 1000mm of installation (cannot be hard connected, must have an air-break)
- Clear access available with no obstacles such as doorways, stairs, benches or cabinets

INCLUSIONS

Unpacking and positioning oven

Build stand, place oven and peel protective coating

Connection of oven to services provided

EXCLUSIONS

Disposal of old oven and packaging

Movement or installation of services

Delivery to site

CODE	DESCRIPTION	RRP <small>ex GST</small>
SPGI.INST10	5, 6, 7 & 10 Tray Models	\$900
SPGI.INST20	20 & 40 Tray Models	\$1,350
SPGI.INSTACK	Stacked Ovens	\$1,350
SPGI.INSTHO	Oven with recirculating hood	\$1,100

WARRANTY

In order to access this extended warranty period the following conditions apply:

a. All products have a standard 12-month parts and labour warranty if they are not registered for extended warranties using the QR code provided at the bottom of the page. Product must be registered with Stoddart and proof of purchase provided. This must be done within 90 days of installation.

Ovens Only:

a. Customer MUST use Stoddart recommended cleaning chemicals which can be purchased from Stoddart or from an approved Stoddart agent.

b. Customer MUST maintain and replace water filters ensuring that water quality stays in line with requirements outlined in Stoddart's installation and instruction manual. As a minimum, filters need to be changed every 6-8 months (depending upon usage and water quality) and reverse osmosis membranes every 12 months. These consumables are at the customer's cost.

c. Customer MUST commit to a regular planned maintenance regime every 2,500 hours of working/standby time or 12 months (whichever occurs first). This will be at the customer's cost.



PREMIUM

STEAMBOX & KORE OVENS

Parts warranty of *48 months* or 10,000 hours of working and/or standby time* from date of installation (whichever occurs first).

Labour warranty of *24 months* or 5,000 hours of working and/or standby time* from date of installation (whichever occurs first).

*Working and/or standby time as determined by the product's internal clock.



DYNAMIC

MOVAIR & MINITOUCH OVENS

Parts warranty of *24 months* or 5,000 hours of working and/or standby time* from date of installation (whichever occurs first).

Labour warranty of *24 months* or 5,000 hours of working and/or standby time* from date of installation (whichever occurs first).

*Working and/or standby time as determined by the product's internal clock.

HI-LITE & HI-TOUCH SALAMANDERS

Parts warranty of *24 months* from date of installation.

Labour warranty of *24 months* from date of installation.



STANDARD

TRADITIONAL SALAMANDERS

Parts warranty of *12 months* from date of installation.

Labour warranty of *12 months* from date of installation.

Register here:



SERVICE MAINTENANCE PACKAGES

For ongoing peace of mind, customers may want to purchase an oven with built-in service schedules. Not only does this ensure your customer is automatically meeting mandatory service schedules as outlined in all user manuals to maintain extended warranties, they also save up to 20% on consumable parts and filters.

This can be accomplished by purchasing either a **24-month** or **48-month** service package at time of initial purchase. Service of ovens are recommended at 12 months or 2,500 hours (whichever occurs first).
 Service of ovens are recommended at 12 months or 2,500 hours (whichever occurs first).



24-Months / 5,000 Hour Package

- Package is for a 24-month period with two onsite services at 12 & 24 months (or every 2,500 hours whichever occurs first)
- Water filters are replaced – RO units will incur additional charge for package (see right)
- Door seals at 12 & 24 month visit

CODE

DESCRIPTION

RRP ex GST

SPGI.SERV24	Single oven 5, 6, 7 & 10 on stand	\$1,600 <small>(per oven)</small>
SPGI.SERV24.20	Freestanding Ovens (20 & 40 tray)	\$1,800 <small>(per oven)</small>
SPGI.SERV24.ST	Stacked Ovens - 2 Ovens	\$1,900 <small>(per stack)</small>
SPGI.SERV24.HO	Oven with recirculating hood	\$2,200
SPGI.SERV24.RO	RO Service 24-months	\$300 <small>(per RO unit)</small>

NO DEALER DISCOUNTS APPLY



48-Months / 10,000 Hour Package

- Package is for a 48-month period with four onsite services at 12, 24, 36 & 48 months (or every 2,500 hours whichever occurs first)
- Water filters replaced every service – RO units will incur additional charge for package (see right)
- Door seals at 12, 24, 36 & 48 month visit

CODE

DESCRIPTION

RRP ex GST

SPGI.SERV36	Single oven 5, 6, 7 & 10 on stand	\$3,200 <small>(per oven)</small>
SPGI.SERV36.20	Freestanding Ovens (20 & 40 tray)	\$3,600 <small>(per oven)</small>
SPGI.SERV36.ST	Stacked Ovens - 2 Ovens	\$3,800 <small>(per stack)</small>
SPGI.SERV36.HO	Oven with recirculating hood	\$4,400
SPGI.SERV36.RO	RO Service 48-months	\$600 <small>(per RO unit)</small>

NO DEALER DISCOUNTS APPLY

CLEANING & CARE

All oven ranges are supplied with an AUTOMATIC WASH SYSTEM. This intuitive interface allows users to simultaneously start cleaning at the end of the cooking cycle or end of the day by selecting one of the four wash programmes available, from HARD to rinsing only.



PREMIUM

STEAMBOX & KORE OVENS

The premium oven cooking chamber has been specially designed with an exclusive CLOSED CIRCUIT wash system. This offers multiple benefits:

- CLOSED CIRCUIT system uses the minimum amount of water necessary, with obvious economic and environmental benefits.
- Both liquid and solid (tabs) detergent can be used with the new CLOSED CIRCUIT system.
- Premium ovens automatically clean the boiler on a regular basis, depending on how much the boiler has been used, alleviating the need for the operator to perform this manually.
- The boiler is cleaned with an organic rinse aid or with white vinegar.


Premium ovens have the ability to use both cleaning tablets and liquid detergent. The cleaning tablets are a cheaper and efficient solution than liquid detergent with approximate cost savings of upto **46%** per year.

	CODE	DESCRIPTION	RRP ex GST
	SPGI.7080536	Cleaning Tablets - Packet of 120	\$240
	SPGI.7080533	Liquid Descale & Rinse Aid Carton includes: 4 x 5 litre bottles & 1 x cap removal tool	\$220

DYNAMIC

MOVAIR & MINITOUCH OVENS

Dynamic ovens are to use Stoddart approved detergent and rinse agents. The available rinse agent is also used as the descaler.

	CODE	DESCRIPTION	RRP ex GST
	CNCL.0105	Combi Foam Oven cleaner for MovAir and Minitouch ovens. Carton includes: 2 x 5 litre bottles	\$130

IMPORTANT!

Only Stoddart provided oven cleaners should be used. Other products may lead to voidance of warranty!

ADDITIONAL CARE & PROTECTION

HEAT SHIELDS

To suit entire combi oven range

- Required to be installed when positioning oven within 500mm of an external heat source
- Includes 25mm ceramic blanketing
- Will increase width of oven by 50mm (refer to the user manual for more information)



AIR VENT KIT EXTENSION

To suit MiniTouch combi ovens

- Vent kit must be used if there is a high emission heat source within 500mm of oven. (eg. fryer, pasta cooker or grill/ griddle)



HOODS

Recirculating Ventless Hoods with Steam Condensator

The oven must be installed under an extraction canopy that meets AS 1668.2. Be aware that all combi ovens require cool airflow. It is the sole responsibility of the end user to ensure adequate airflow in the environment the oven is being installed. If ovens are placed in a corner, or even if heat shields are fitted, ventilation and air flow must be sufficient to feed cool air flow to the oven's air intake.

- Compatible hoods are available for the entire combi oven range.





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Australia

Service / Spare Parts

Tel: 1300 307 289

Email: service@stoddart.com.au

Email: spares@stoddart.com.au



Service Request

www.stoddart.com.au

Australian Business Number: 16009690251

Sales

Tel: 1300 79 1954

Email: sales@stoddart.com.au

New Zealand

Service / Spare Parts

Tel: 0800 935 714

Email: service@stoddart.co.nz

Email: spares@stoddart.co.nz



Service Request

www.stoddart.co.nz

New Zealand Business Number: 6837694

Sales

Tel: 0800 79 1954

Email: sales@stoddart.co.nz

International

Service / Spare Parts

Tel: +617 3440 7600

Email: service@stoddart.com.au

Email: spares@stoddart.com.au



Service Request

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