

**Steam
BOX**
EVOLUTION

ESSENCE OF EVOLUTION **COMBI OVENS**



STACKED INSTALLATION

(READ ALL INSTRUCTIONS BEFORE USE)

TO BE USED IN CONJUNCTION WITH USER MANUAL SUPPLIED WITH OVEN

Electric Models:

SEH061WT / SEH062WT
SEH101WT / SEH102WT

Gas Models:

SEHG061WT
SEHG101WT / SEHG102WT


Installation


Setting Up Information 2
 Handling
 Unpacking
Positioning 3
 General Information
 Spacing
 Levelling
Stacking Kit 5
 Hardware
 Assembly
Water Connection 9
 Stoddart Standard Filter
 Stoddart Supplied Reverse Osmosis Filter
Drainage Connection 13

Notes

Setting Up Information

	IMPORTANT
	THIS MANUAL IS TO BE USED IN CONJUNCTION WITH THE USER MANUAL SUPPLIED WITH THE OVEN

	IMPORTANT
	To be installed only by an authorised service technician

	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
- Remove all protective plastic film, 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

	IMPORTANT
	<p>Do not install unit under a bench. Under bench installation will void warranty</p>

General Information

- The oven must be installed under an extraction canopy that meets AS 1668.2.
- Have a smooth, level floor which can bear the weight of the appliance at full load
- Have a room temperature above +4°C with a maximum humidity of 70%;
- Comply with the regulations in force in terms of safety in the workplace and the systems;
- Not contain potentially explosive materials or substances;
- Be dedicated to food preparation. In addition, a gas-fired appliance requires, by law, rooms with a surface area and ventilation that are suitable for the power of the oven and that have a means of externally evacuating flue gases
- Please consult national and local standards to ensure that your unit is positioned and ventilated in accordance with any existing requirements
- Do not allow cables or other items to rest/hang over the exhaust vents
- Do not install unit under a bench
- No equipment is to be installed/placed on the Service compartment (top of oven) excluding stacked applications using a Stoddart stacking kit and/or Stoddart Recirculating Hood. The service compartment must be easily accessible. Failure to adhere may add service costs due to lack of access.

Spacing

To allow access to service panel and protection of the control components, the service side of the Combi oven must have the following minimum clearances:

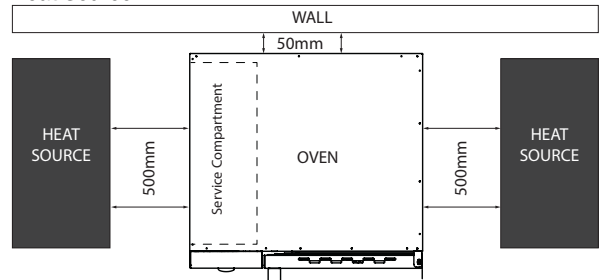
Service compartment Heat Source

500mm clearance from another heat source, in order to protect the oven control components and allow access to the service panel. For distances under 500mm, it is mandatory for Stoddart heat shields to be fitted (for a minimum distance of 300mm from the service compartment). Failure to adhere to minimum clearances may void the oven warranty and add service costs due to lack of access

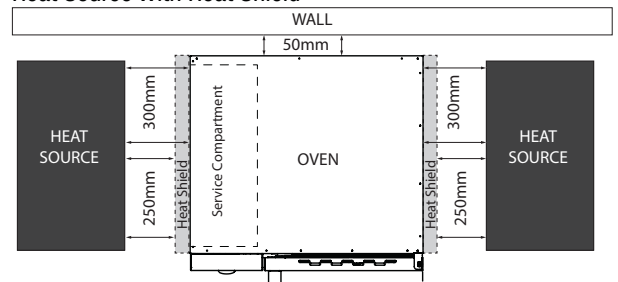
Service compartment Non-Heat Source

300mm clearance from a non-heat source to allow access to the service panel. Any distance under 300mm, will add service costs due to lack of access

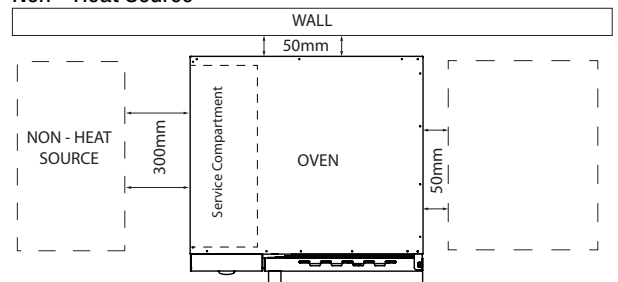
Heat Source



Heat Source With Heat Shield

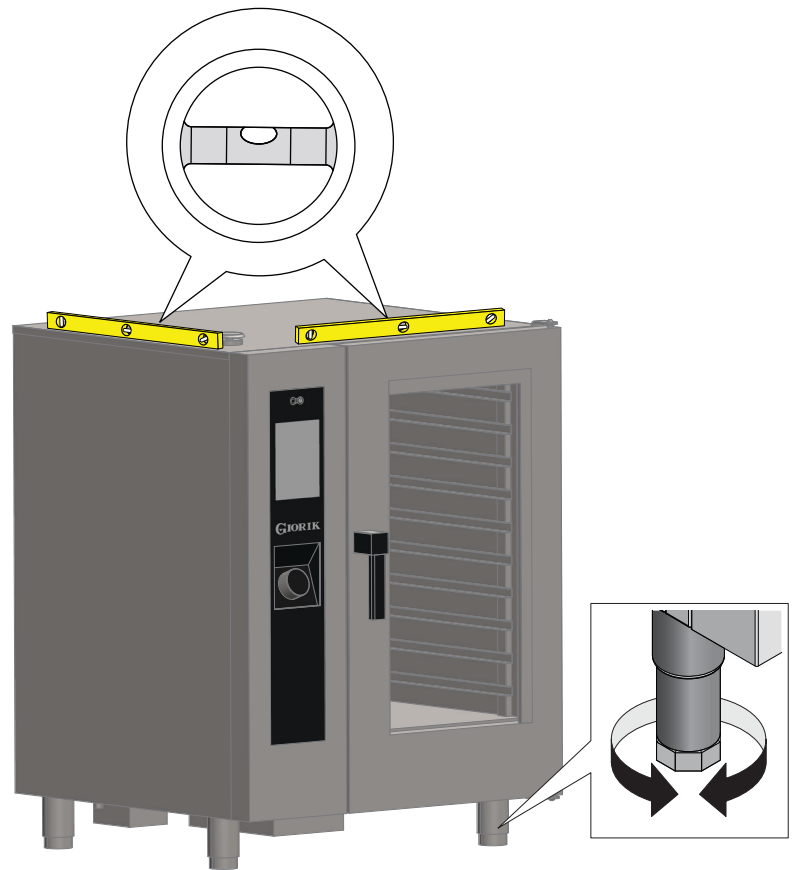


Non - Heat Source



Levelling

- Before assembling the stacking kit the base combi oven must be level
- Using a spirit level, ensure that the Combi oven is level. Adjust the foot height to level Combi oven if required

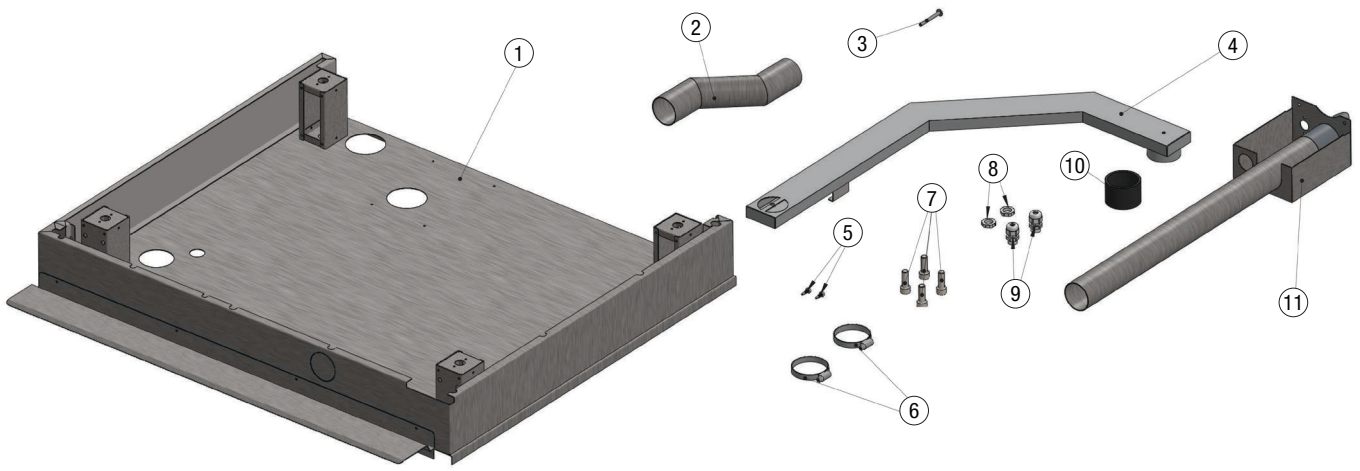


Stacking Kit

Hardware

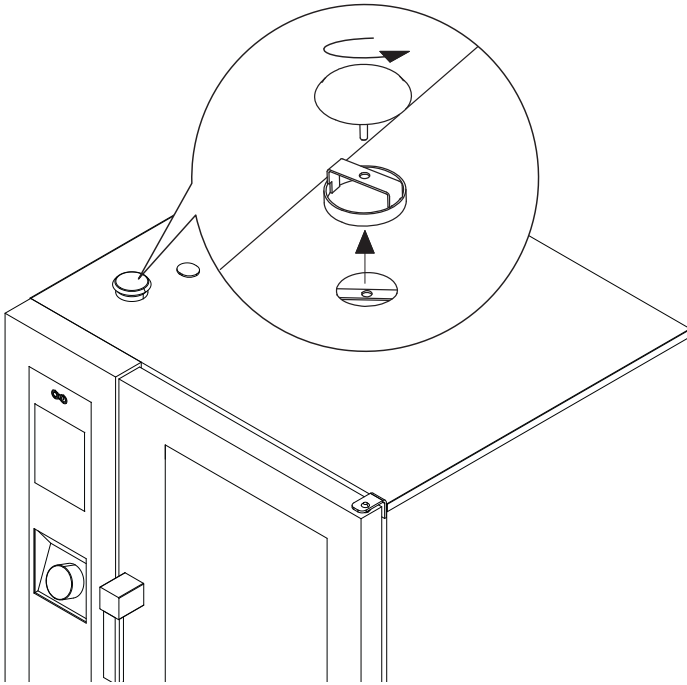
1	Base Unit
2	Lower Humidity Vent Extension
3	Polier Screw M5 x 50mm
4	Boiler Vent Extension
5	Self Tapping Screws x 2
6	Hose Clamp Large x 2

7	Small Feet
8	Cable Gland Nut x 2
9	Cable Gland x 2
10	Silicone Tube
11	Upper Humidity Vent Extension

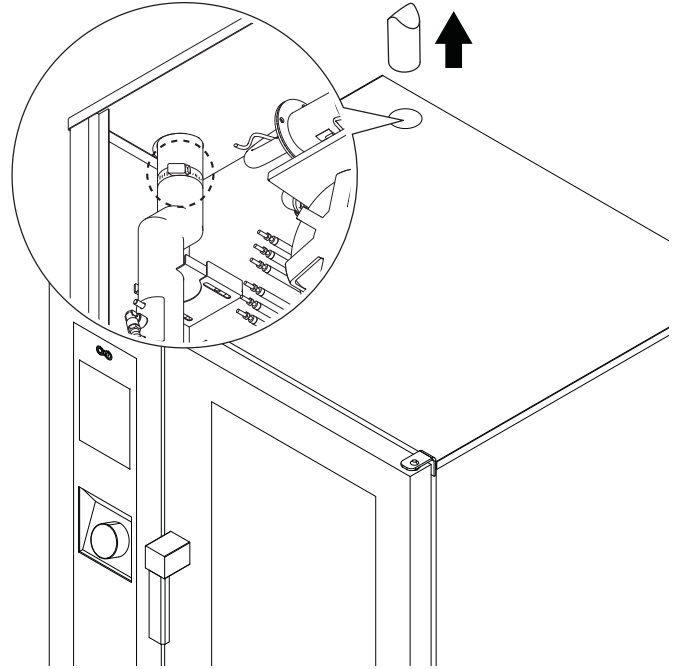


Assembly

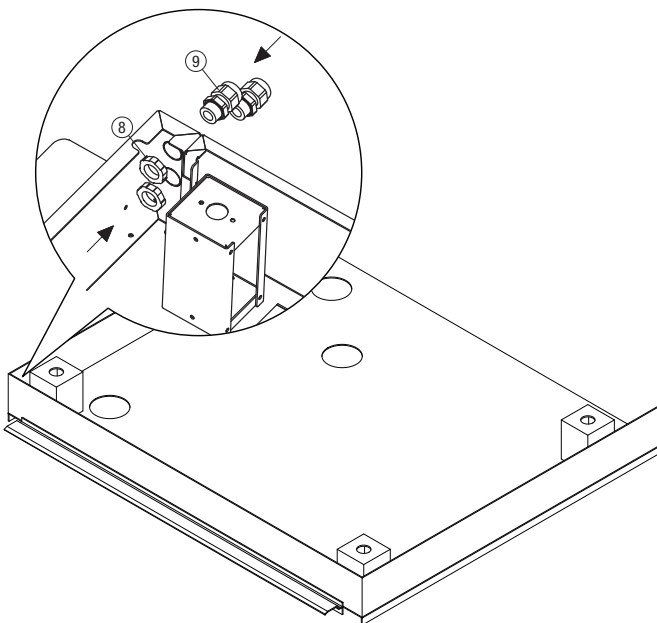
1. Remove the boiler cap



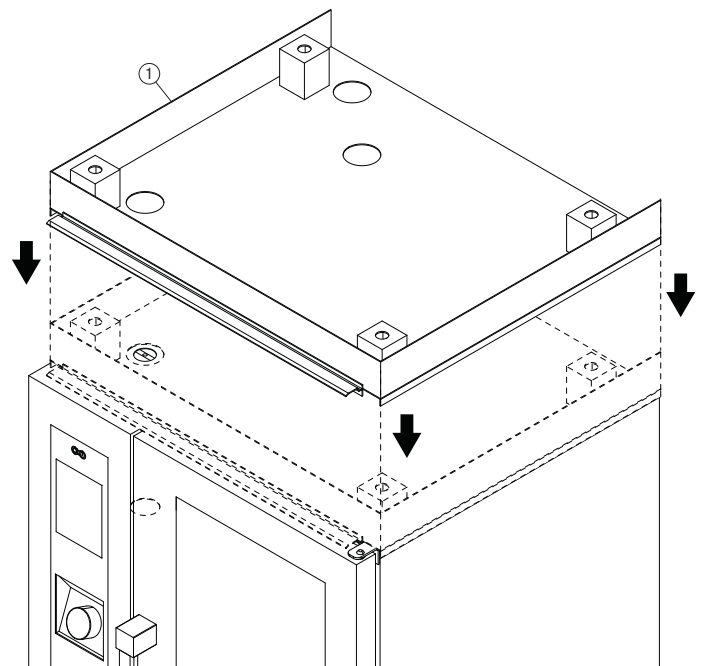
2. Remove the service compartment panel
3. Loosen the hose clamp holding humidity vent pipe
4. Remove humidity vent



5. Insert the gland nuts into the stacking base and secure with gland nuts

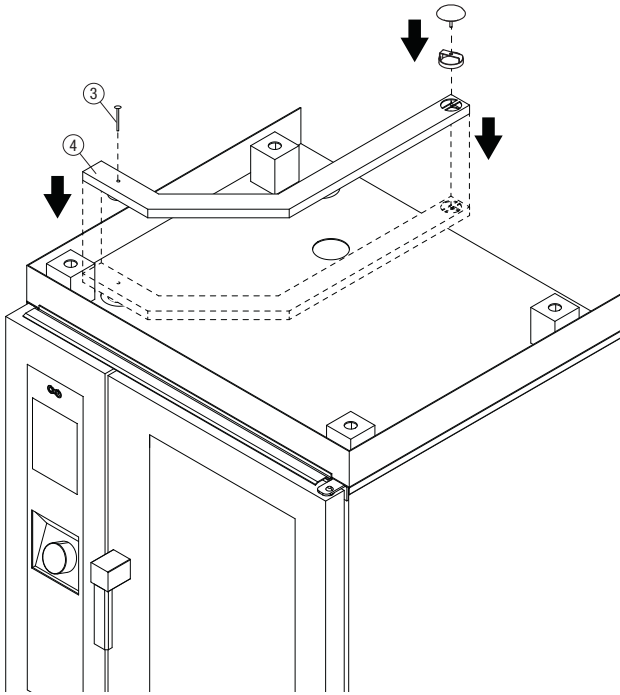


6. Place the stacking base onto the base oven

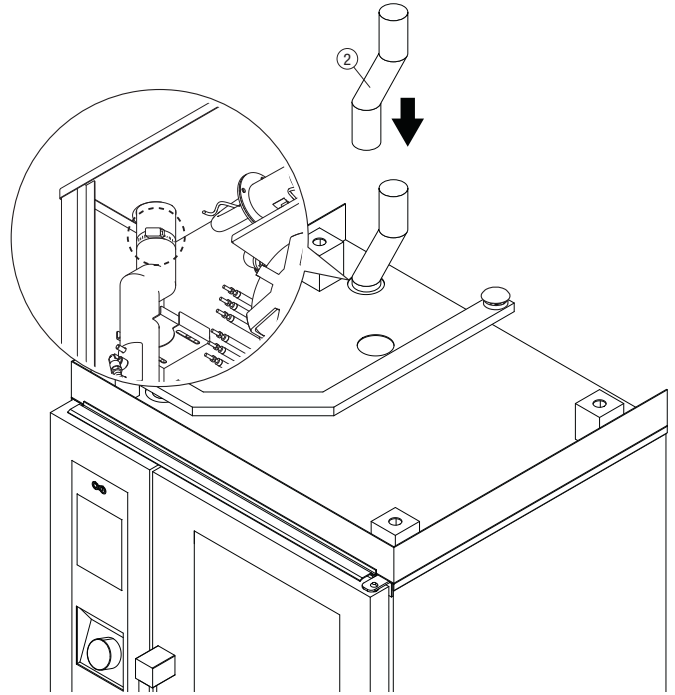


Due to continuous product research and development, the information contained herein is subject to change without notice.

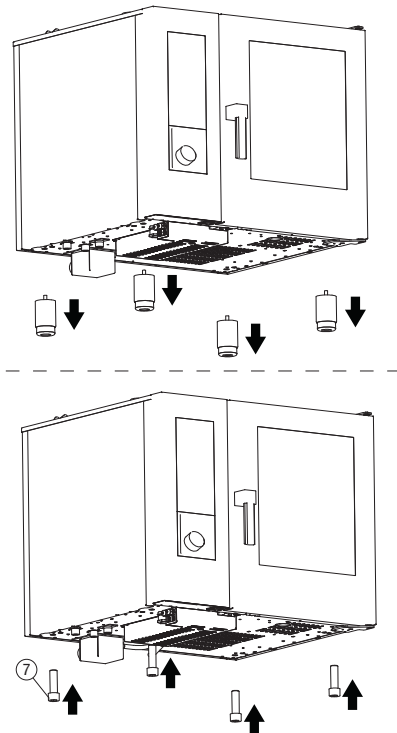
7. Place the boiler vent extension in position and secure with the polier screw
8. Attach the previously removed boiler cap to the extension



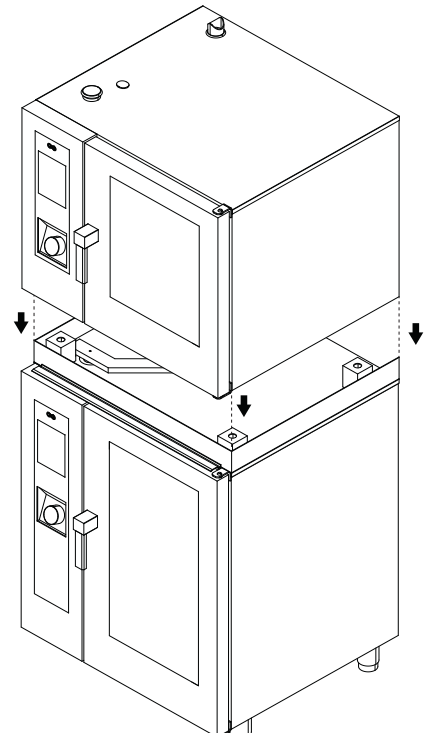
9. Insert the lower humidity vent extension through the opening
10. Secure hose clamp over extension pipe
11. Re-install service compartment panel



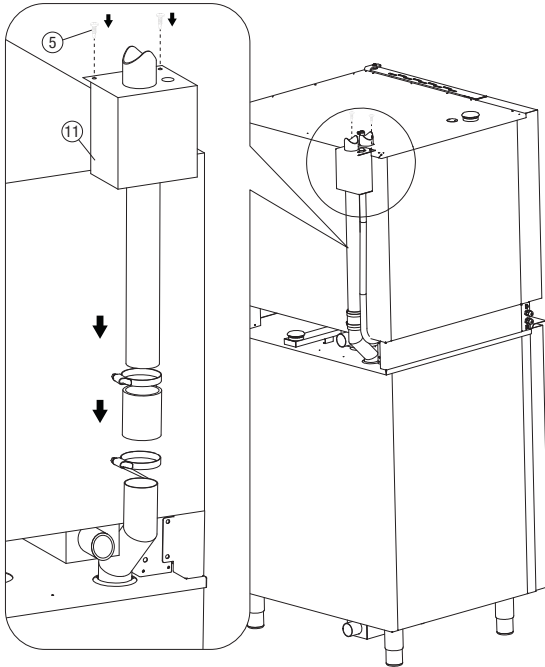
12. Replace the four feet on the oven with the four small feet



13. Place upper oven on the stacking kit (minimum four people) Ensure the four small feet sit in the locating holes



14. Attach silicone tube to the lower humidity extension, secure with hose clamp
15. Insert the upper humidity extension into the silicone tube, secure with hose clamp
16. Secure the top of the humidity vent to the oven using the self tapping screws



Water Connection

Stoddart Standard Filter

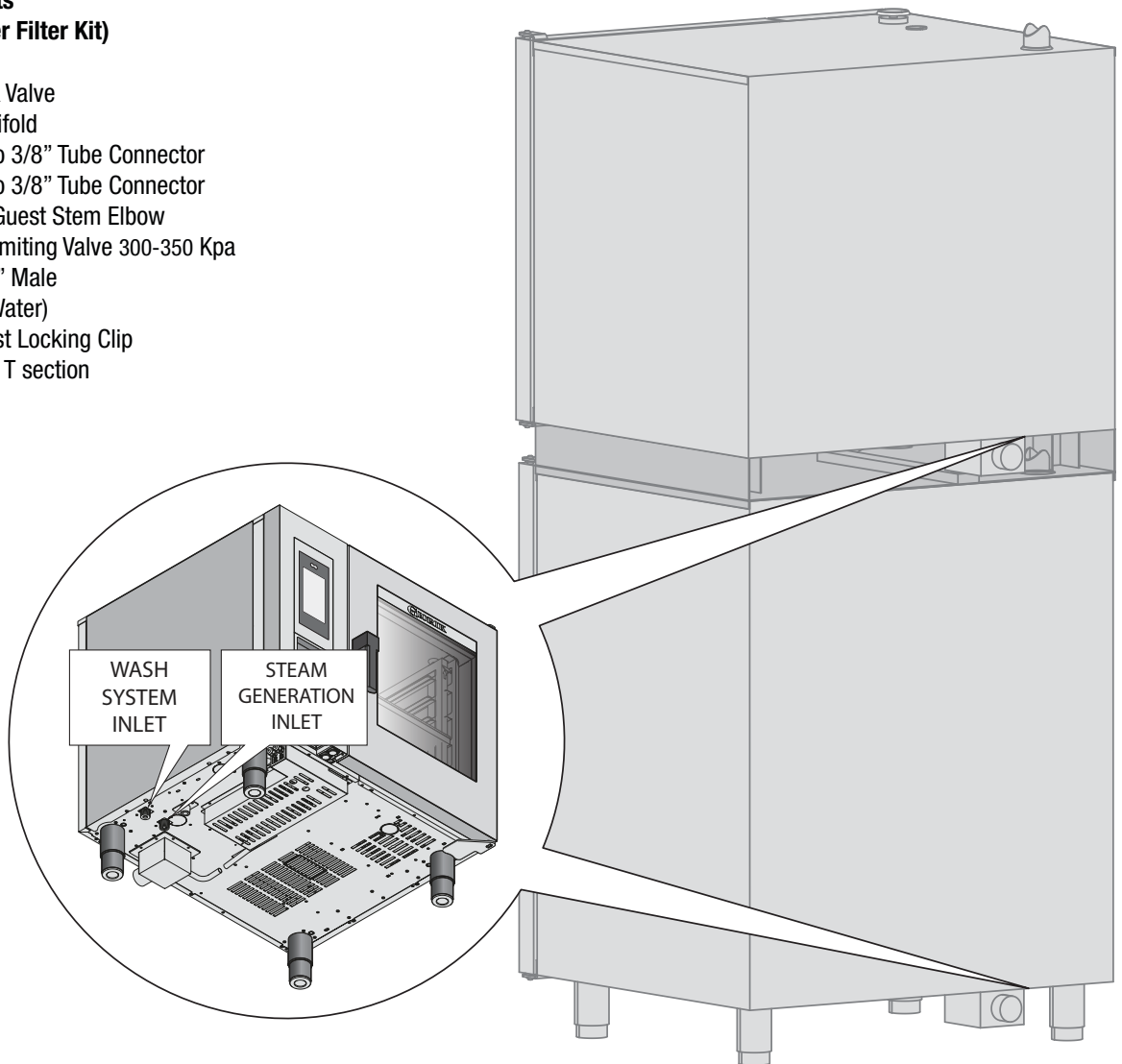
	IMPORTANT
	<p>This oven must be installed in accordance with AS/NZS 3500.1 The Oven must be installed with the supplied Dual Check Valve, Water Filter and Pressure Limiting Valves</p>

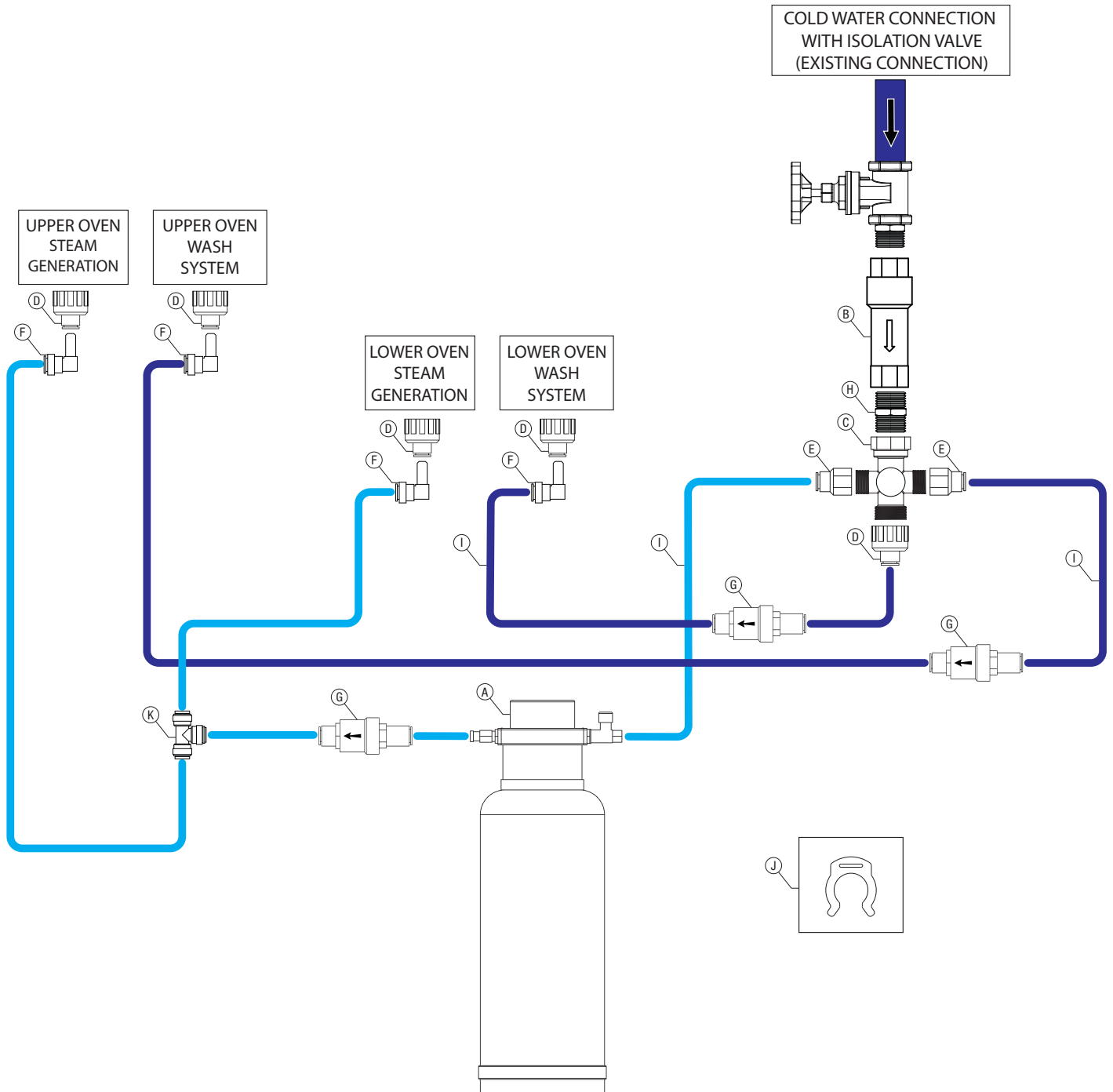
- Water connections are labelled on the oven
- Isolation valve must be installed at the water supply outlet
- **Water Temperature:**
Cold water connection - Min 10°C, Max 35°C
- **Steam Generation:**
The Combi oven requires filtered water supplied to its steam generation system. Water pressure must be 150-350 kPa at oven connection. This is controlled with the supplied PLV
- **Wash System:**
The Combi oven requires unfiltered water supplied to its wash system.
Water pressure must be 150-350 kPa at oven connection. This is controlled with the supplied PLV
- Refer to the Stoddart Standard Filter user manual for filter setup

Supplied Components

(Plumbing Kit / Water Filter Kit)

- A. 1 x BWT Filter
- B. 1 x Dual Check Valve
- C. 1 x 4 Way Manifold
- D. 5 x 3/4" BSP To 3/8" Tube Connector
- E. 2 x 1/2" BSP To 3/8" Tube Connector
- F. 4 x 3/8" John Guest Stem Elbow
- G. 3 x Pressure Limiting Valve 300-350 Kpa
- H. 1 x Nipple, 3/4" Male
- I. 1 x 3/8 Tube (Water)
- J. 21 x John Guest Locking Clip
- K. 1 x John Guest T section





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

Stoddart Supplied Reverse Osmosis Filter

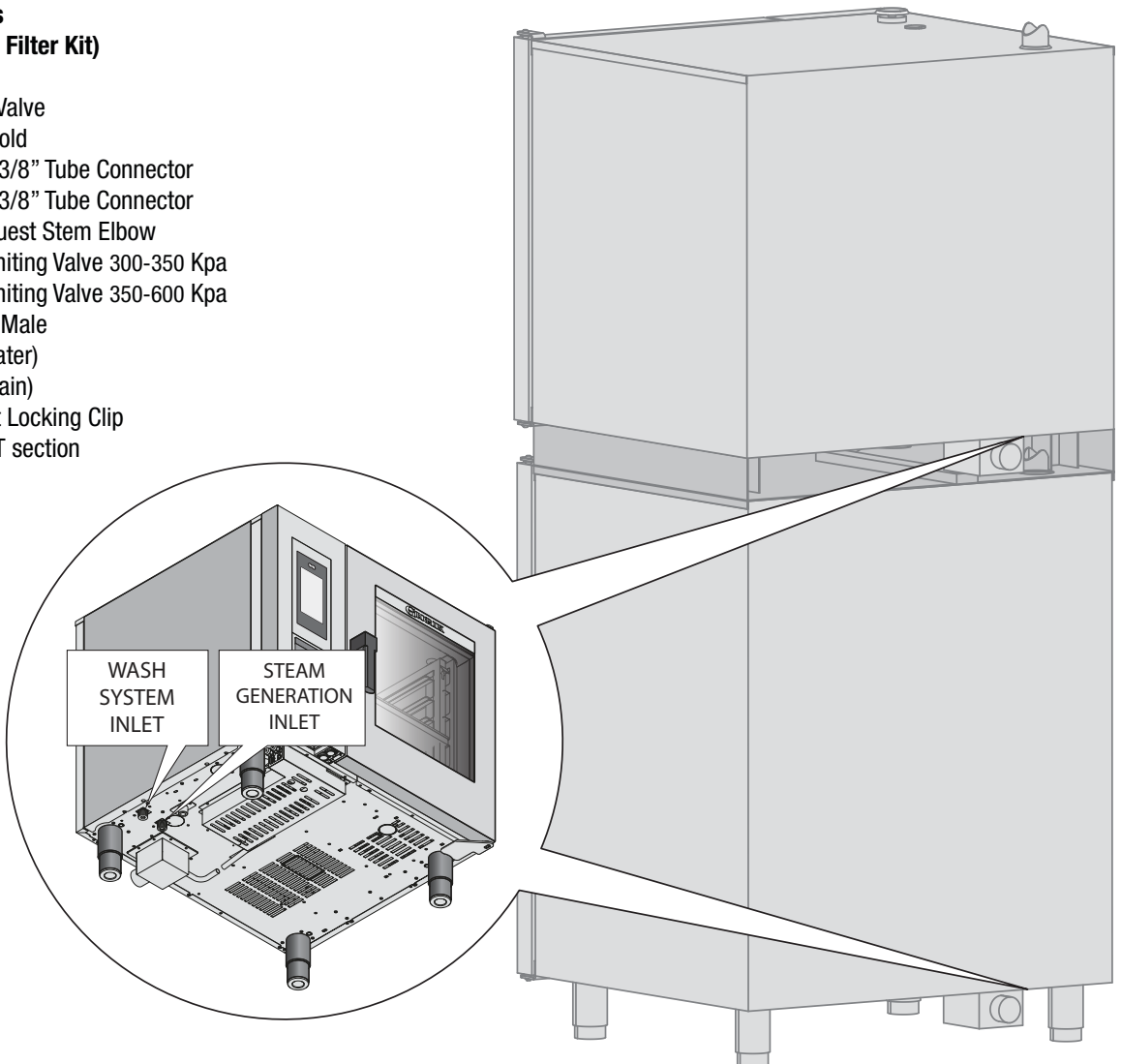
	IMPORTANT
	<p>This oven must be installed in accordance with AS/NZS 3500.1 The Oven must be installed with the supplied Dual Check Valve, Water Filter and Pressure Limiting Valves</p>

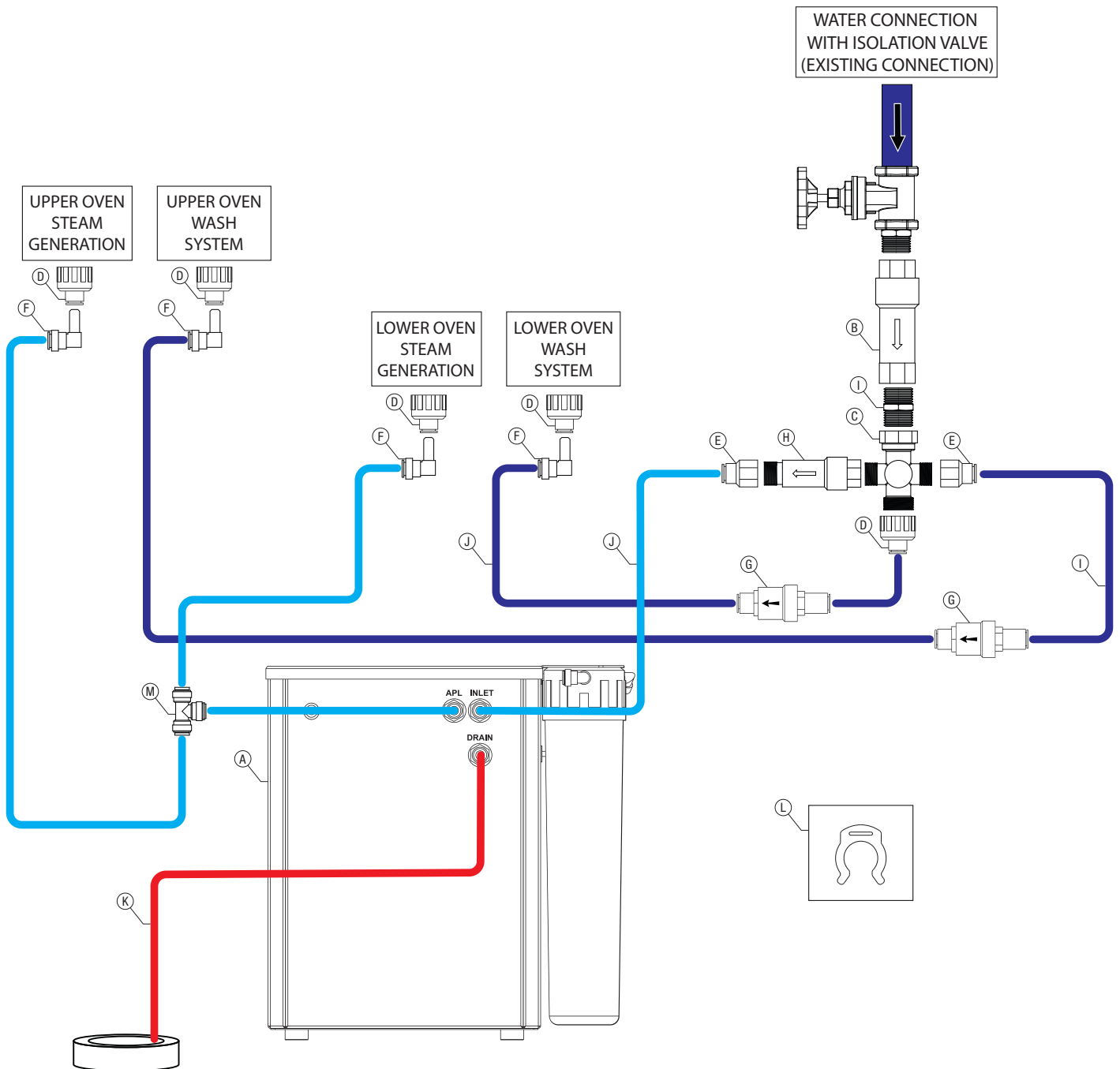
- Water connections are labelled on the oven
- Isolation valve must be installed at the water supply outlet
- **Water Temperature:**
Cold water connection - Min 10°C, Max 35°C
- **Steam Generation:**
The Combi oven requires filtered water supplied to its steam generation system. Water pressure must be 150-350 kPa at oven connection. This is controlled with the Stoddart RO system
- **Wash System:**
The Combi oven requires unfiltered water supplied to its wash system.
Water pressure must be 150-350 kPa at oven connection. This is controlled with the supplied PLV
- Refer to the Stoddart supplied RO user manual for filter setup

Supplied Components

(Plumbing Kit / Water Filter Kit)

- A. 1 x Ro Unit
- B. 1 x Dual Check Valve
- C. 1 x 4 Way Manifold
- D. 5 x 3/4" Bsp To 3/8" Tube Connector
- E. 2 x 1/2" Bsp To 3/8" Tube Connector
- F. 4 x 3/8" John Guest Stem Elbow
- G. 2 x Pressure Limiting Valve 300-350 Kpa
- H. 1 x Pressure Limiting Valve 350-600 Kpa
- I. 1 x Nipple, 3/4" Male
- J. 1 x 3/8 Tube (Water)
- K. 1 x 1/4 Tube (Drain)
- L. 21 x John Guest Locking Clip
- M. 1 x John Guest T section

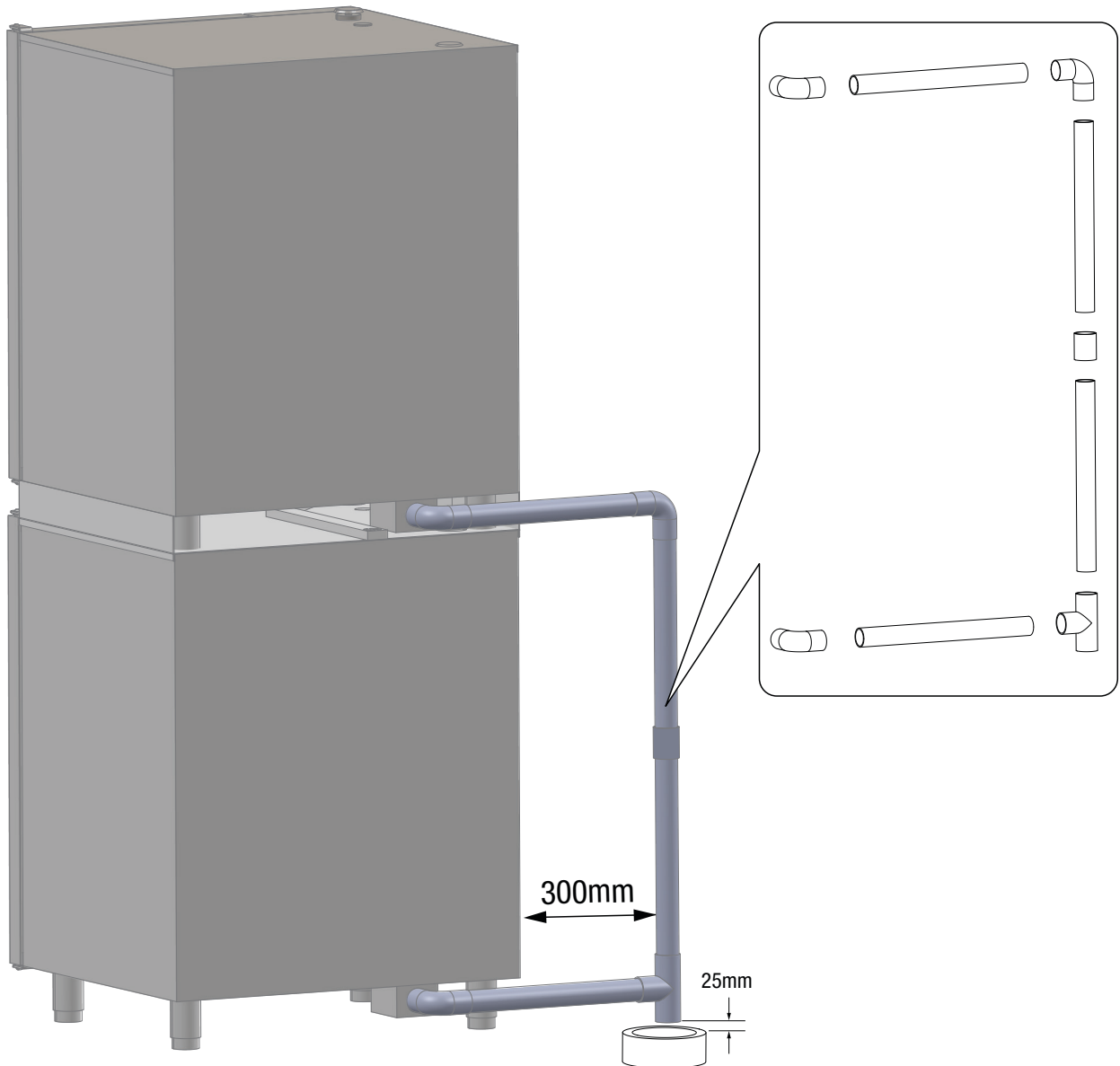




Due to continuous product research and development, the information contained herein is subject to change without notice.

Drainage Connection

- Drain kit is supplied with oven as illustrated. Any modification or extension to the kit must be able to resist temperatures up to 100°C
- Plumb supplied waste pipes to the Tundish
- Tundish needs to be a minimum of 300mm from the outlet on the service side of the oven
- Tundish should never be located directly below the waste outlet, or close to or under the oven control compartment. Steam from drainage should not be allowed to rise up underneath the oven control compartment
- Waste pipe must sit 25mm above the Tundish
- Secure waste pipe to the Combi oven. Securing bracket is attached to top of the Combi oven. Remove screw, reposition bracket, then secure in place with previously removed screw



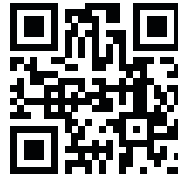
Australia

Service / Spare Parts

Tel: 1300 307 289

Email: service@stoddart.com.au

Email: spares@stoddart.com.au



Service Request

Sales

Tel: 1300 79 1954

Email: sales@stoddart.com.au

www.stoddart.com.au

Australian Business Number: 16009690251

New Zealand

Service / Spare Parts

Tel: 0800 935 714

Email: service@stoddart.co.nz

Email: spares@stoddart.co.nz



Service Request

Sales

Tel: 0800 79 1954

Email: sales@stoddart.co.nz

www.stoddart.co.nz

New Zealand Business Number: 6837694

International

Service / Spare Parts

Tel: +617 3440 7600

Email: service@stoddart.com.au

Email: spares@stoddart.com.au



Service Request

Sales

Tel: +617 3440 7600

Email: sales@stoddart.com.au

www.stoddart.com.au