

**INSTALLATION / OPERATION / MAINTENANCE
MANUAL**

(READ ALL INSTRUCTIONS BEFORE USE)



700/900

**FRYTOP - GRIDDLE
(Gas / Electric)**

Models:

700 Series - Gas:

FLG72TCRXT / FRG72TCRXT / FLG72TFT / FRG72TFT / FLG72GCRXT
FRG72GCRXT / FLG72GFT / FRG72GFT / FLG741TCRXT / FRG741TCRXT
FMG741TCRXT / FLG741TFT / FRG741TFT / FMG741TFT / FLG741GCRXT
FRG741GCRXT / FMG741GCRXT / FLG741GFT / FRG741GFT / FMG741GFT

900 Series - Gas:

FLG92TCRXT / FRG92TCRXT / FLG92TFT / FRG92TFT / FLG92GCRXT
FRG92GCRXT / FLG92GFT / FRG92GFT / FLG941TCRXT / FRG941TCRXT
FMG941TCRXT / FLG941TFT / FRG941TFT / FMG941TFT / FLG941GCRXT
FRG941GCRXT / FMG941GCRXT / FLG941GFT / FRG941GFT / FMG941GFT

700 Series - Electric:

FLE72TCRXT / FRE72TCRXT / FLE72TFT / FRE72TFT / FLE72GCRXT
FRE72GCRXT / FLE72GFT / FRE72GFT / FLE741TCRXT / FRE741TCRXT
FME741TCRXT / FLE741TFT / FRE741TFT / FME741TFT / FLE741GCRXT
FRE741GCRXT / FME741GCRXT / FLE741GFT / FRE741GFT / FME741GFT

900 Series - Electric:

FLE92TCRXT / FRE92TCRXT / FLE92TFT / FRE92TFT / FLE92GCRXT
FRE92GCRXT / FLE92GFT / FRE92GFT / FLE941TCRXT / FRE941TCRXT
FME941TCRXT / FLE941TFT / FRE941TFT / FME941TFT / FLE941GCRXT
FRE941GCRXT / FME941GCRXT / FLE941GFT / FRE941GFT / FME941GFT

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1.0 Introduction

1.1 Your New Giorik Product	3
1.2 Australia and New Zealand Warranty	4
1.2.1 Warranty Period	
1.2.2 Warranty Registration	
1.3 General Precautions	5
1.3.1 General Warnings	
1.4 Setting Up Information	6
1.4.1 Handling	
1.4.2 Unpacking	
1.4.3 Disposal	

2.0 Specification

2.1 Specification	7
2.1.1 Gas - 700 Series	
2.1.2 Gas - 900 Series	
2.1.3 Electric - 700 Series	
2.1.4 Electric - 900 Series	
2.1.5 Burner Configuration	
2.1.6 Rating Plate - Check Before Installation	
2.2 Technical Drawing	9
2.2.1 Gas - 700 Series - 400mm Countertop	
2.2.2 Gas - 700 Series - 400mm Open Base	
2.2.3 Gas - 700 Series- 800mm Countertop	
2.2.4 Gas - 700 Series - 800mm Open Base	
2.2.5 Gas - 900 Series - 400mm Countertop	
2.2.6 Gas - 900 Series - 400mm Open Base	
2.2.7 Gas - 900 Series - 800mm Countertop	
2.2.8 Gas - 900 Series - 800mm Open Base	
2.2.9 Electric - 700 Series - 400mm Countertop	
2.2.10 Electric - 700 Series - 400mm Open Base	
2.2.11 Electric - 700 Series - 800mm Countertop	
2.2.12 Electric - 700 Series - 800mm Open Base	
2.2.13 Electric - 900 Series - 400mm Countertop	
2.2.14 Electric - 900 Series - 400mm Open Base	
2.2.15 Electric - 900 Series - 800mm Countertop	
2.2.16 Electric - 900 Series - 800mm Open Base	

3.0 Installation

3.1 Positioning	17
3.1.1 General Information	
3.1.2 Spacing	
3.1.3 Ventilation/Extraction	
3.2 Line-up Connection.	18
3.3 Gas Connection.	20
3.3.1 Connecting the gas	
3.3.2 Gas Pressure Regulator	
3.3.3 Gas Pressure Check	
3.3.4 Low Flame Adjustment - Hi-Lo Gas Tap	
3.4 Gas Conversion.	22
3.4.1 Main Burner Nozzle Replacement	
3.4.2 Fixed Primary Air Regulation	
3.4.3 Pilot Nozzle Replacement	
3.4.4 Final Check	
3.5 Electrical Connection	23
3.5.1 Information	
3.5.2 Wiring	

4.0 Operation

4.1 Gas Operation - Chrome Plated.	24
4.1.1 Controller Configuration	
4.1.2 Operation	
4.1.3 First Time Operation	
4.2 Gas Operation - Mild Steel	25
4.2.1 Controller Configuration	
4.2.2 Operation	
4.2.3 First Time Operation - Seasoning	
4.3 Electric Operation	26
4.3.1 Controller Configuration	
4.3.2 Operation	
4.3.3 First Time Operation - Chrome Plated	
4.3.4 First Time Operation - Mild Steel - Seasoning	

5.0 Cleaning and Maintenance

5.1 Cleaning	27
5.1.1 Cleaning Schedule	
5.1.2 Materials Required	
5.1.3 General Information	
5.1.4 Corrosion Protection	
5.1.5 Surface Finish	
5.1.6 Cleaning Procedure (Daily)	
5.1.7 Cleaning Procedure - External Surfaces	
5.1.8 Seasoning - Mild Steel (as required)	
5.2 Maintenance	29
5.2.1 Periodic Maintenance	
5.2.2 Troubleshooting	

1.1 Your New Giorik Product

Thank you for choosing this quality Giorik product.

All Giorik products are designed and manufactured to meet the needs of food service professionals. By caring for and maintaining this new Giorik 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 engineered 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/distributor cannot be held responsible or liable for any injuries or damages of any kind that occur 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/distributor 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/distributor cannot be held responsible or liable for any unauthorised modifications or repairs. All modifications or repairs must be approved by the manufacturer/distributor 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 and 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

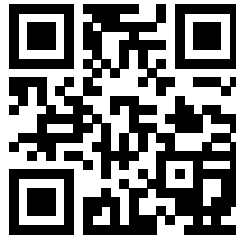
1.2 Australia and New Zealand Warranty

1.2.1 Warranty Period

All Stoddart manufactured and distributed products are covered by Stoddart's standard Australia and New Zealand Product Warranty (minimum 12 month on-site parts and labour, terms and conditions apply). Further to this standard warranty, certain products have access to an extended warranty. Full terms, conditions and exclusions can be found using the below Link/QR code.

1.2.2 Warranty Registration

To register your new product, Follow the below Link/QR code.



www.stoddart.com.au/warranty-information

1.3 General Precautions

When using any electrical unit, safety precautions must always be observed.

- All units **MUST** be installed according to the procedures stated in the installation section of this manual
- In the case of new personnel, training is to be provided before operating the equipment
- **DO NOT** use this unit for any other purpose than its intended use
- **DO NOT** store explosive substances such as aerosol cans with a flammable propellant in or near this unit
- Keep fingers out of “pinch point” areas
- Unit is not waterproof **DO NOT** use jet sprays, hoses or pour water over/on the exterior of the unit
- Only use this unit with voltage specified on the rating label
- **DO NOT** remove any cover panels that may be on the unit
- **DO NOT** use sharp objects to activate controls
- If any fault is detected, refer to troubleshooting
- 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

1.3.1 General Warnings



- DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION
- DO NOT MODIFY THIS APPLIANCE
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE

The equipment complies with the essential requirements of the Low Voltage Directive 2006/95/EC and Electromagnetic Compatibility Directive 2004/108/EC

It meets the provisions of the following electrical and Gas standards:

- AS/NZS 60335.1
- AS/NZS 4563, AS/NZS 5601
- AS/NZS 1869

1.4 Setting Up Information

	IMPORTANT
	To be installed only by an authorised service person
	WARNING
	Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death

1.4.1 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)

1.4.2 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

1.4.3 Disposal

- At the end of the appliance's working life, make sure it is scrapped & components recycled properly
- Current environmental protection laws in the state/country of use must be observed
- Doors must be removed before disposal
- Power supply cable must be removed before disposal
- For further information on the recycling of this product, contact the local dealer/agent or the local body responsible for waste disposal

2.1 Specification

2.1.1 Gas - 700 Series

700 Series - Gas										
Model	Satin Chrome - Smooth Plate	FLG72TCRXT		FLG72GCRXT		FLG741TCRXT		FLG741GCRXT		
	Satin Chrome - Ribbed Plate	FRG72TCRXT		FRG72GCRXT		FRG741TCRXT		FRG741GCRXT		
	Satin Chrome - Ribbed / Smooth Plate	---		---		FMG741TCRXT		FMG741GCRXT		
	Mild Steel - Smooth Plate	FLG72TFT		FLG72GFT		FLG741TFT		FLG741GFT		
	Mild Steel - Ribbed Plate	FRG72TFT		FRG72GFT		FRG741TFT		FRG741GFT		
	Mild Steel - Ribbed / Smooth Plate	---		---		FMG741TFT		FMG741GFT		
Description	Gas Frytop 400mm Counter Top			Gas Frytop 400mm On Open Base			Gas Frytop 800mm Counter Top		Gas Frytop 800mm On Open Base	
Weight	50kg			60kg			80kg		95kg	
Overall Height	367mm			930mm			367mm		930mm	
Overall Depth	720mm			720mm			720mm		720mm	
Overall Width	400mm			400mm			800mm		800mm	
Gas Connection		Natural	Universal LPG	Natural	Universal LPG	Natural	Universal LPG	Natural	Universal LPG	
Minimum Normal Test Gas Pressure	1/2" BSP		1/2" BSP		1/2" BSP		1/2" BSP		1/2" BSP	
Maximum Normal Test Gas Pressure	1.3 kPa		2.75 kPa		1.3 kPa		2.75 kPa		1.3 kPa	
Nominal Test Point Pressure	3.5 kPa		3.5 kPa		3.5 kPa		3.5 kPa		3.5 kPa	
Total Nominated Gas Consumption	25 MJ/h		25 MJ/h		50 MJ/h		50 MJ/h		50 MJ/h	

2.1.2 Gas - 900 Series

900 Series - Gas										
Model	Satin Chrome - Smooth Plate	FLG92TCRXT		FLG92GCRXT		FLG941TCRXT		FLG941GCRXT		
	Satin Chrome - Ribbed Plate	FRG92TCRXT		FRG92GCRXT		FRG941TCRXT		FRG941GCRXT		
	Satin Chrome - Ribbed / Smooth Plate	---		---		FMG941TCRXT		FMG941GCRXT		
	Mild Steel - Smooth Plate	FLG92TFT		FLG92GFT		FLG941TFT		FLG941GFT		
	Mild Steel - Ribbed Plate	FRG92TFT		FRG92GFT		FRG941TFT		FRG941GFT		
	Mild Steel - Ribbed / Smooth Plate	---		---		FMG941TFT		FMG941GFT		
Description	Gas Frytop 400mm Counter Top			Gas Frytop 400mm On Open Base			Gas Frytop 800mm Counter Top		Gas Frytop 800mm On Open Base	
Weight	70kg			92kg			140kg		175kg	
Overall Height	367mm			930mm			367mm		930mm	
Overall Depth	920mm			920mm			920mm		920mm	
Overall Width	400mm			400mm			800mm		800mm	
Gas Connection		Natural	Universal LPG	Natural	Universal LPG	Natural	Universal LPG	Natural	Universal LPG	
Minimum Normal Test Gas Pressure	1/2" BSP		1/2" BSP		1/2" BSP		1/2" BSP		1/2" BSP	
Maximum Normal Test Gas Pressure	1.3 kPa		2.75 kPa		1.3 kPa		2.75 kPa		1.3 kPa	
Nominal Test Point Pressure	3.5 kPa		3.5 kPa		3.5 kPa		3.5 kPa		3.5 kPa	
Total Nominated Gas Consumption	32.4 MJ/h		32.4 MJ/h		64.8 MJ/h		64.8 MJ/h		64.8 MJ/h	

2.1.3 Electric - 700 Series

700 Series - Electric										
Model	Satin Chrome - Smooth Plate	FLE72TCRXT		FLE72GCRXT		FLE741TCRXT		FLE741GCRXT		
	Satin Chrome - Ribbed Plate	FRE72TCRXT		FRE72GCRXT		FRE741TCRXT		FRE741GCRXT		
	Satin Chrome - Ribbed / Smooth Plate	---		---		FME741TCRXT		FME741GCRXT		
	Mild Steel - Smooth Plate	FLE72TFT		FLE72GFT		FLE741TFT		FLE741GFT		
	Mild Steel - Ribbed Plate	FRE72TFT		FRE72GFT		FRE741TFT		FRE741GFT		
	Mild Steel - Ribbed / Smooth Plate	---		---		FME741TFT		FME741GFT		
Description	Electric Frytop 400mm Counter Top			Electric Frytop 400mm On Open Base			Electric Frytop 800mm Counter Top		Electric Frytop 800mm On Open Base	
Weight	50kg			60kg			80kg		95kg	
Overall Height	367mm			930mm			367mm		930mm	
Overall Depth	720mm			720mm			720mm		720mm	
Overall Width	400mm			400mm			800mm		800mm	
Power Supply	3Ø + N + E 415VAC / 50Hz / 6.5kW			3Ø + N + E 415VAC / 50Hz / 6.5kW			3Ø + N + E 415VAC / 50Hz / 13kW		3Ø + N + E 415VAC / 50Hz / 13kW	

2.1.4 Electric - 900 Series

900 Series - Electric					
Model	Satin Chrome - Smooth Plate	FLE92TCRXT	FLE92GCRXT	FLE941TCRXT	FLE941GCRXT
	Satin Chrome - Ribbed Plate	FRE92TCRXT	FRE72GCRXT	FRE941TCRXT	FRE941GCRXT
	Satin Chrome - Ribbed / Smooth Plate	---	---	FME941TCRXT	FME941GCRXT
	Mild Steel - Smooth Plate	FLE92TFT	FLE92GFT	FLE941TFT	FLE941GFT
	Mild Steel - Ribbed Plate	FRE92TFT	FRE92GFT	FRE941TFT	FRE941GFT
	Mild Steel - Ribbed / Smooth Plate	---	---	FME941TFT	FME941GFT
Description	Electric Frytop 400mm Counter Top	Electric Frytop 400mm On Open Base	Electric Frytop 800mm Counter Top	Electric Frytop 800mm On Open Base	
Weight	70kg	92kg	140kg	175kg	
Overall Height	367mm	930mm	367mm	930mm	
Overall Depth	920mm	920mm	920mm	920mm	
Overall Width	400mm	400mm	800mm	800mm	
Power Supply	3Ø + N + E 415VAC 50Hz 8.6kW	3Ø + N + E 415VAC 50Hz 8.6kW	3Ø + N + E 415VAC 50Hz 17.2kW	3Ø + N + E 415VAC 50Hz 17.2kW	




2.1.5 Burner Configuration

	Main Injector (100th of mm)	Bypass Screw (mm) Thermostatic Dial	Bypass Screw (mm) Hi-Lo Dial	Total Nominal Gas Consumption (MJ/h)	Fixed Aeration Shutter Setting 'A'
Natural Gas					
Main Burner - 700	225	---	ADJ	25 MJ/h	9mm
Main Burner - 900	270	---	ADJ	32.4 MJ/h	10mm
Pilot Burner - 700/900	27	---	---	---	---
Universal LPG Gas					
Main Burner - 700	150	---	ADJ	25 MJ/h	15mm
Main Burner - 900	165	---	ADJ	32.4 MJ/h	10mm
Pilot Burner - 700/900	14	---	---	---	---

2.1.6 Rating Plate - Check Before Installation

The rating plate contains identification and technical data. See example below.

Confirm that this unit has been tested and approved for the type of gas used at the installation location.

		Imported by: STODDART www.stoddart.com.au	
Description: 700 Frytop; Gas; Mild Steel; Ribbed Plate; 400mm; Open Base			
Gas Approval No.  AS4563 SAI - 400409 SAI Global	Cooktop burner gas injector (100th of a mm) 225 Natural Gas 150 Universal LPG	Model No: FRG72GCRXT	
Factory set gas type <input checked="" type="checkbox"/> Natural Gas <input type="checkbox"/> Universal LPG		Test Point Pressure 1.00 kPa Natural Gas 2.65 kPa Universal LPG	
		Total gas consumption 25 MJ/h	
		Serial No: 008133/09/21	



		Imported by: STODDART www.stoddart.com.au	
Description: Giorik; 900 Frytop; Electric; Smooth; Brush Chrome; 800mm; On Open Base			
Electric Rating V 415 HZ 50 kW 17.2 Ph 3Ø + N + E		Model No: FLE941GCRXT	
		Serial No: 0087555/06/21	

Fig.1.

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

2.2 Technical Drawing

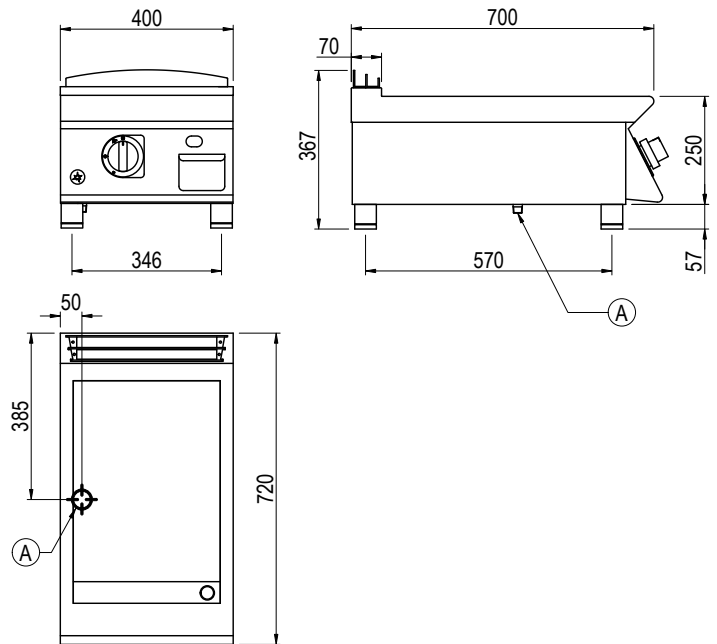
2.2.1 Gas - 700 Series - 400mm Countertop

700 Series - Gas

Satin Chrome - Smooth Plate	FLG72TCRXT	
Satin Chrome - Ribbed Plate	FRG72TCRXT	
Mild Steel - Smooth Plate	FLG72TFT	
Mild Steel - Ribbed Plate	FRG72TFT	
W x D x H (mm)	400 x 720 x 367	
Weight	50kg	
Cooktop (mm)	340 x 460	
	Natural	Universal LPG
Gas Connection	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominated Gas Consumption	25 MJ/h	25 MJ/h

Legend

A Gas Connection



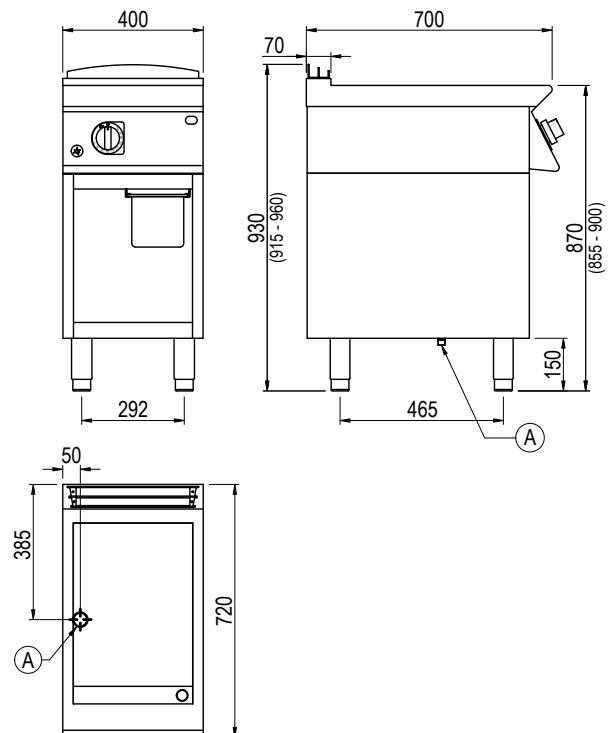
2.2.2 Gas - 700 Series - 400mm Open Base

700 Series - Gas

Satin Chrome - Smooth Plate	FLG72GCRXT	
Satin Chrome - Ribbed Plate	FRG72GCRXT	
Mild Steel - Smooth Plate	FLG72GFT	
Mild Steel - Ribbed Plate	FRG72GFT	
W x D x H (mm)	400 x 720 x 930	
Weight	60kg	
Cooktop (mm)	340 x 460	
	Natural	Universal LPG
Gas Connection	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominated Gas Consumption	25 MJ/h	25 MJ/h

Legend

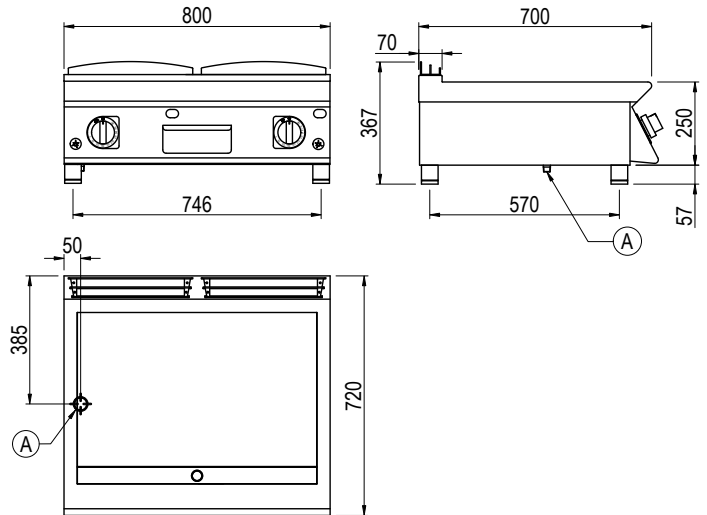
A Gas Connection



2.2.3 Gas - 700 Series- 800mm Countertop

700 Series - Gas

Satin Chrome - Smooth Plate	FLG741TCRXT	
Satin Chrome - Ribbed Plate	FRG741TCRXT	
Satin Chrome - Ribbed / Smooth Plate	FMG741TCRXT	
Mild Steel - Smooth Plate	FLG741TFT	
Mild Steel - Ribbed Plate	FRG741TFT	
Mild Steel - Ribbed / Smooth Plate	FMG741TFT	
W x D x H (mm)	800 x 720 x 367	
Weight	80kg	
Cooktop (mm)	720 x 460	
Gas Connection	Natural	Universal LPG
	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominated Gas Consumption	50 MJ/h	50 MJ/h



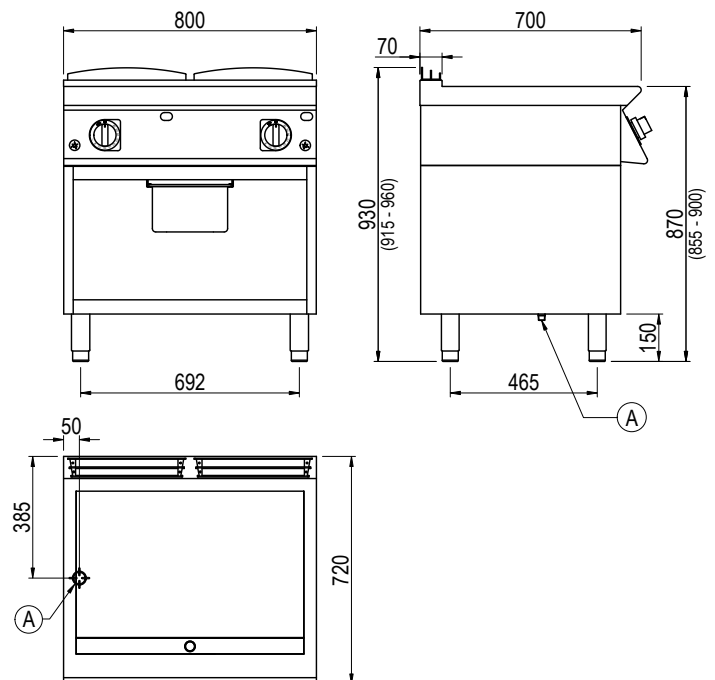
Legend

A Gas Connection

2.2.4 Gas - 700 Series - 800mm Open Base

700 Series - Gas

Satin Chrome - Smooth Plate	FLG741GCRXT	
Satin Chrome - Ribbed Plate	FRG741GCRXT	
Satin Chrome - Ribbed / Smooth Plate	FMG741GCRXT	
Mild Steel - Smooth Plate	FLG741GFT	
Mild Steel - Ribbed Plate	FRG741GFT	
Mild Steel - Ribbed / Smooth Plate	FMG741GFT	
W x D x H (mm)	800 x 720 x 930	
Weight	95kg	
Cooktop (mm)	720 x 460	
Gas Connection	Natural	Universal LPG
	1/2" BSP	1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.65 kPa
Total Nominated Gas Consumption	50 MJ/h	50 MJ/h



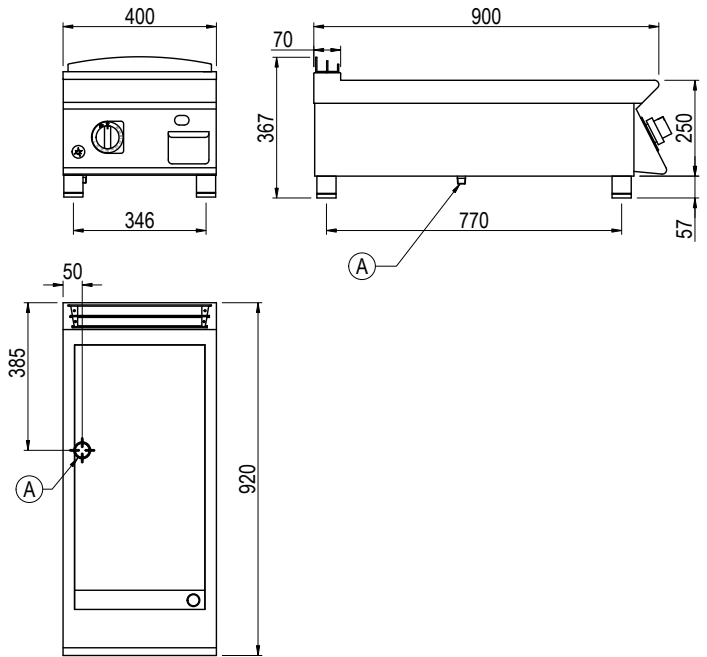
Legend

A Gas Connection

2.2.5 Gas - 900 Series - 400mm Countertop

900 Series - Gas

Satin Chrome - Smooth Plate	FLG92TCRXT
Satin Chrome - Ribbed Plate	FRG92TCRXT
Mild Steel - Smooth Plate	FLG92TFT
Mild Steel - Ribbed Plate	FRG92TFT
W x D x H (mm)	400 x 920 x 367
Weight	70kg
Cooktop (mm)	340 x 640
Gas Connection	Natural 1/2" BSP Universal LPG 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa 2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa 3.5 kPa
Nominal Test Point Pressure	1.0 kPa 2.65 kPa
Total Nominated Gas Consumption	32.4 MJ/h 32.4 MJ/h



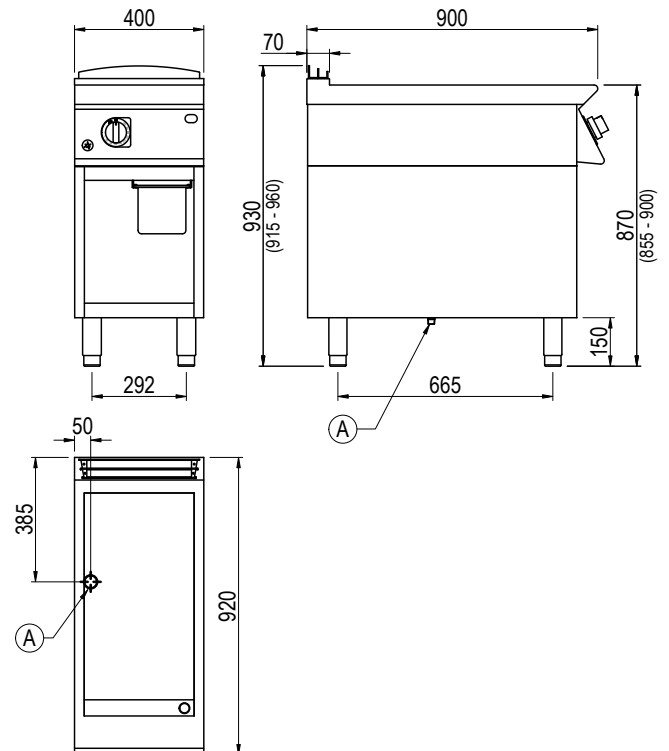
Legend

A Gas Connection

2.2.6 Gas - 900 Series - 400mm Open Base

900 Series - Gas

Satin Chrome - Smooth Plate	FLG92GCRXT
Satin Chrome - Ribbed Plate	FRG92GCRXT
Mild Steel - Smooth Plate	FLG92GFT
Mild Steel - Ribbed Plate	FRG92GFT
W x D x H (mm)	400 x 920 x 930
Weight	92kg
Cooktop (mm)	340 x 640
Gas Connection	Natural 1/2" BSP Universal LPG 1/2" BSP
Minimum Normal Test Gas Pressure	1.3 kPa 2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa 3.5 kPa
Nominal Test Point Pressure	1.0 kPa 2.65 kPa
Total Nominated Gas Consumption	32.4 MJ/h 32.4 MJ/h



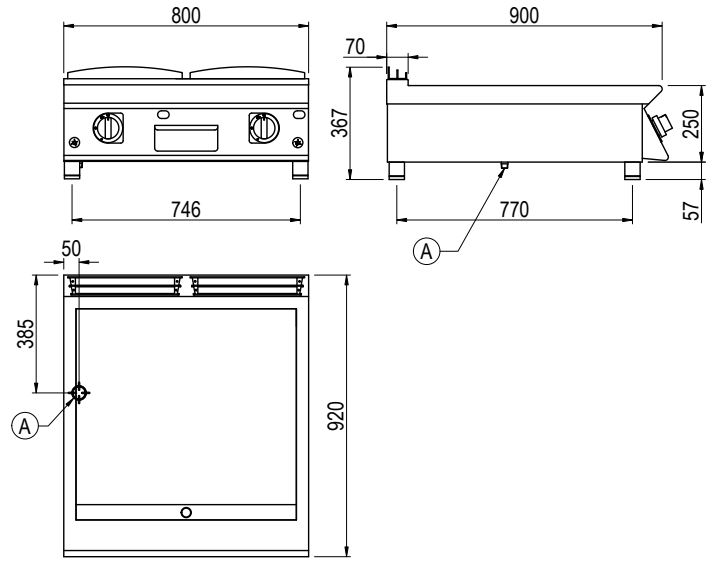
Legend

A Gas Connection

2.2.7 Gas - 900 Series - 800mm Countertop

900 Series - Gas

Satin Chrome - Smooth Plate	FLG941TCRXT
Satin Chrome - Ribbed Plate	FRG941TCRXT
Satin Chrome - Ribbed / Smooth Plate	FMG941TCRXT
Mild Steel - Smooth Plate	FLG941TFT
Mild Steel - Ribbed Plate	FRG941TFT
Mild Steel - Ribbed / Smooth Plate	FMG941TFT
W x D x H (mm)	800 x 920 x 367
Weight	140kg
Cooktop (mm)	720 x 640
Gas Connection	Natural Universal LPG
Minimum Normal Test Gas Pressure	1/2" BSP 1/2" BSP
Maximum Normal Test Gas Pressure	1.3 kPa 2.75 kPa
Nominal Test Point Pressure	3.5 kPa 3.5 kPa
Total Nominated Gas Consumption	1.0 kPa 2.65 kPa
	64.8 MJ/h 64.8 MJ/h



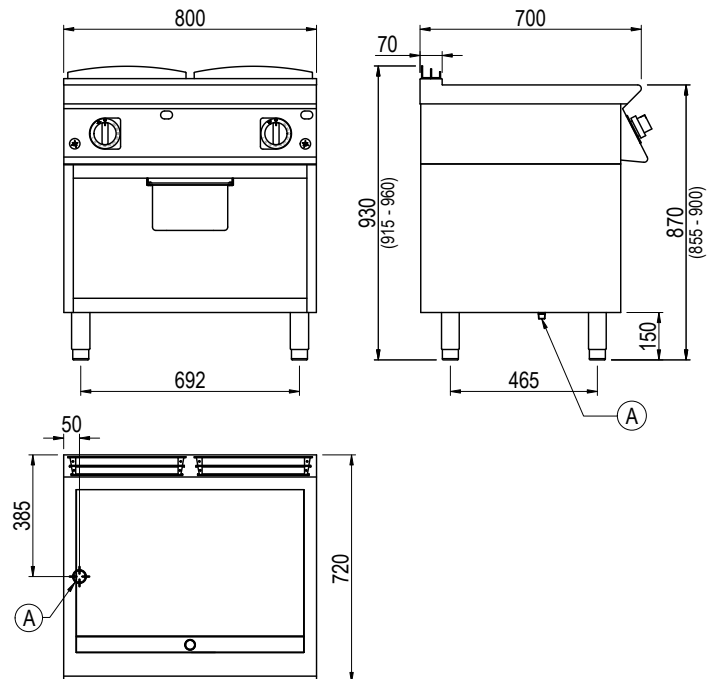
Legend

A Gas Connection

2.2.8 Gas - 900 Series - 800mm Open Base

900 Series - Gas

Satin Chrome - Smooth Plate	FLG941GCRXT
Satin Chrome - Ribbed Plate	FRG941GCRXT
Satin Chrome - Ribbed / Smooth Plate	FMG941GCRXT
Mild Steel - Smooth Plate	FLG941GFT
Mild Steel - Ribbed Plate	FRG941GFT
Mild Steel - Ribbed / Smooth Plate	FMG941GFT
W x D x H (mm)	800 x 920 x 930
Weight	175kg
Cooktop (mm)	720 x 640
Gas Connection	Natural Universal LPG
Minimum Normal Test Gas Pressure	1/2" BSP 1/2" BSP
Maximum Normal Test Gas Pressure	1.3 kPa 2.75 kPa
Nominal Test Point Pressure	3.5 kPa 3.5 kPa
Total Nominated Gas Consumption	1.0 kPa 2.65 kPa
	64.8 MJ/h 64.8 MJ/h



Legend

A Gas Connection

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

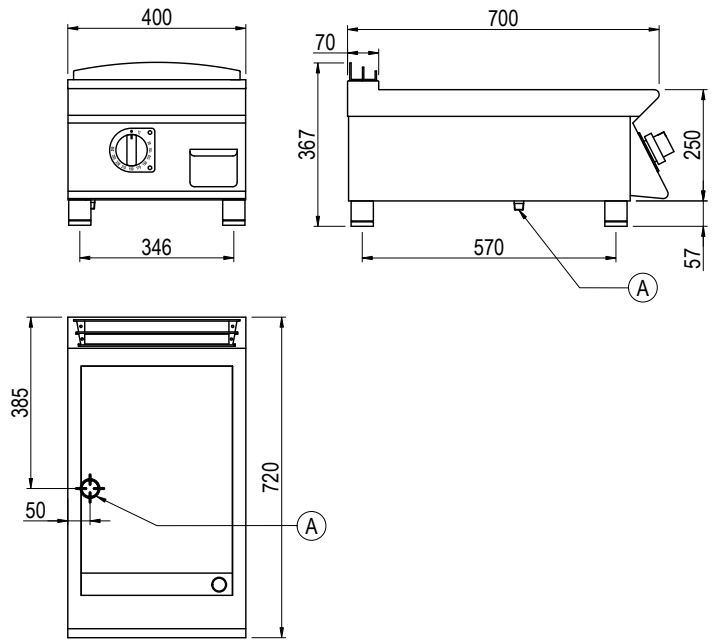
2.2.9 Electric - 700 Series - 400mm Countertop

700 Series - Electric

Satin Chrome - Smooth Plate	FLE72TCRXT
Satin Chrome - Ribbed Plate	FRE72TCRXT
Mild Steel - Smooth Plate	FLE72TFT
Mild Steel - Ribbed Plate	FRE72TFT
W x D x H (mm)	400 x 720 x 367
Weight	50kg
Cooktop (mm)	340 x 460
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 6.5kW

Legend

A Electrical Connection



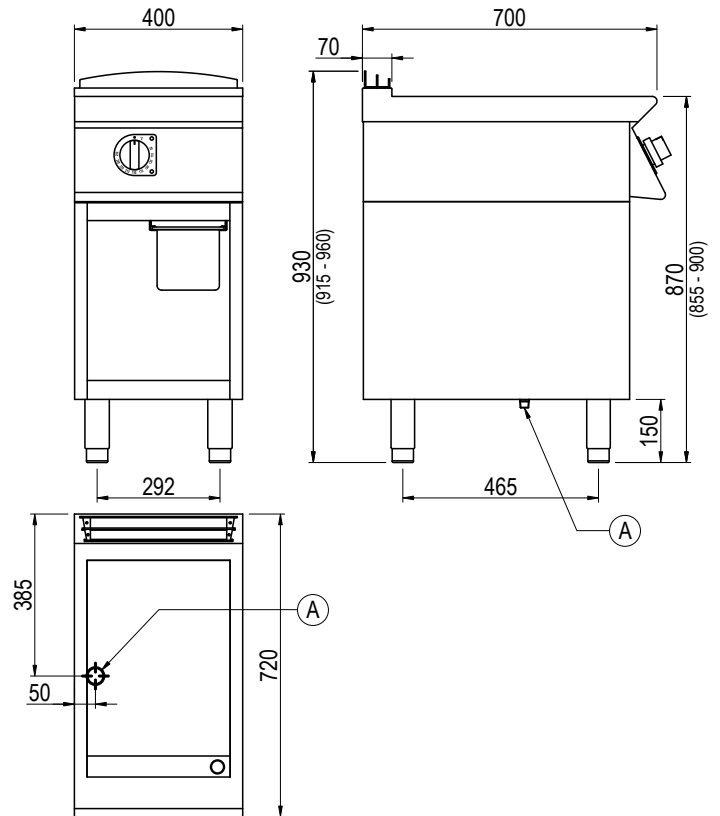
2.2.10 Electric - 700 Series - 400mm Open Base

700 Series - Electric

Satin Chrome - Smooth Plate	FLE72GCRXT
Satin Chrome - Ribbed Plate	FRE72GCRXT
Mild Steel - Smooth Plate	FLE72GFT
Mild Steel - Ribbed Plate	FRE72GFT
W x D x H (mm)	400 x 720 x 930
Weight	60kg
Cooktop (mm)	340 x 460
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 6.5kW

Legend

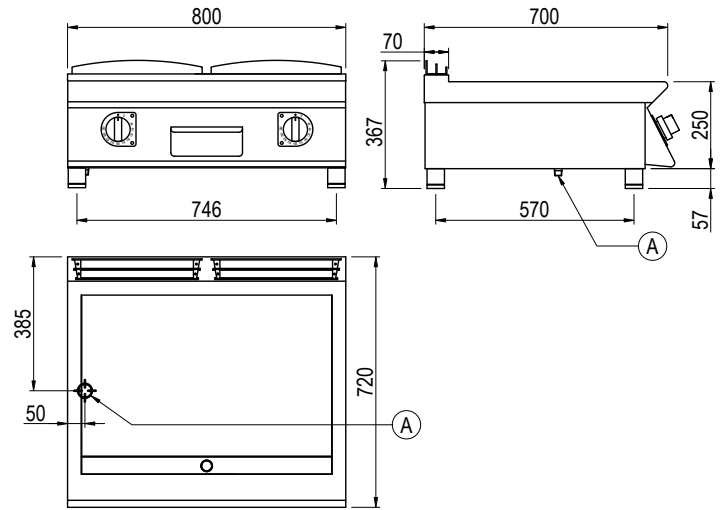
A Electrical Connection



2.2.11 Electric - 700 Series - 800mm Countertop

700 Series - Electric

Satin Chrome - Smooth Plate	FLE741TCRXT
Satin Chrome - Ribbed Plate	FRE741TCRXT
Satin Chrome - Ribbed / Smooth Plate	FME741TCRXT
Mild Steel - Smooth Plate	FLE741TFT
Mild Steel - Ribbed Plate	FRE741TFT
Mild Steel - Ribbed / Smooth Plate	FME741TFT
W x D x H (mm) 800 x 720 x 367	
Weight 80kg	
Cooktop (mm) 720 x 460	
Electrical Connection 3Ø + N + E 415VAC / 50Hz / 13kW	



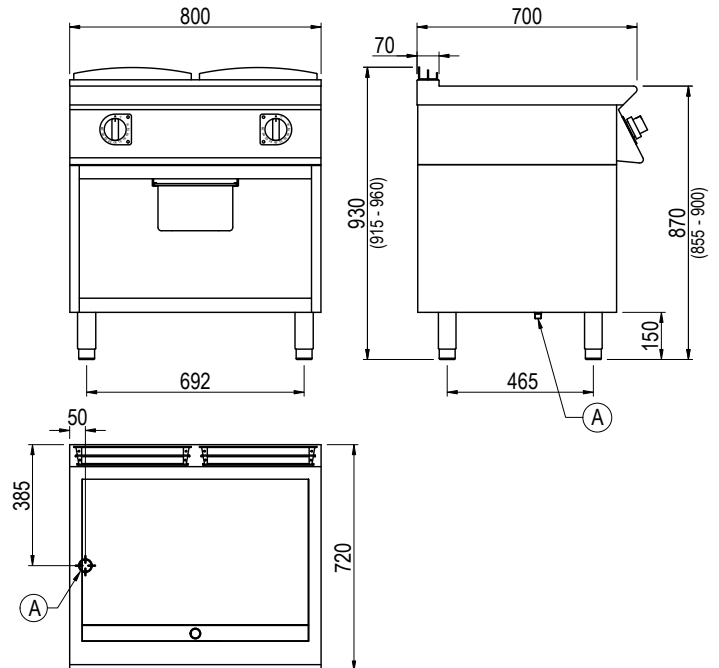
Legend

A Electrical Connection

2.2.12 Electric - 700 Series - 800mm Open Base

700 Series - Electric

Satin Chrome - Smooth Plate	FLE741GCRXT
Satin Chrome - Ribbed Plate	FRE741GCRXT
Satin Chrome - Ribbed / Smooth Plate	FME741GCRXT
Mild Steel - Smooth Plate	FLE741GFT
Mild Steel - Ribbed Plate	FRE741GFT
Mild Steel - Ribbed / Smooth Plate	FME741GFT
W x D x H (mm) 800 x 720 x 930	
Weight 95kg	
Cooktop (mm) 720 x 460	
Electrical Connection 3Ø + N + E 415VAC / 50Hz / 13kW	



Legend

A Electrical Connection

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

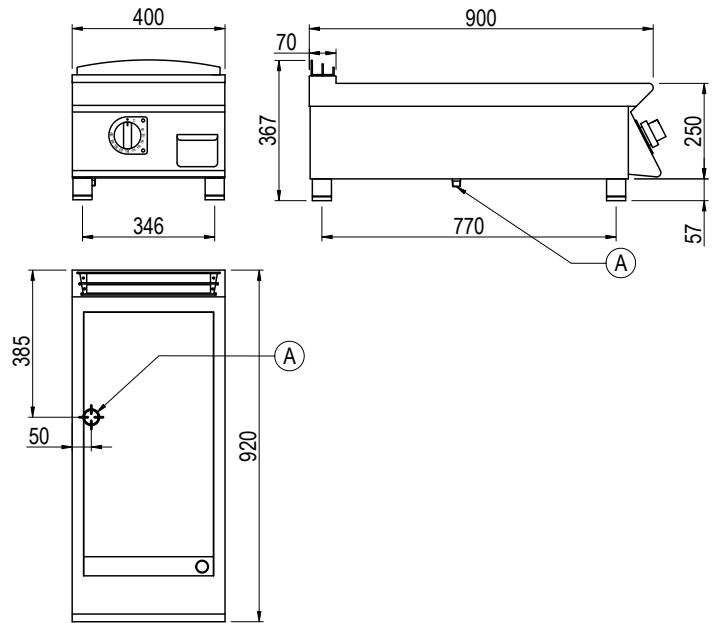
2.2.13 Electric - 900 Series - 400mm Countertop

900 Series - Electric

Satin Chrome - Smooth Plate	FLE92TCRXT
Satin Chrome - Ribbed Plate	FRE92TCRXT
Mild Steel - Smooth Plate	FLE92TFT
Mild Steel - Ribbed Plate	FRE92TFT
W x D x H (mm)	400 x 920 x 367
Weight	70kg
Cooktop (mm)	340 x 640
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 8.6kW

Legend

A Electrical Connection



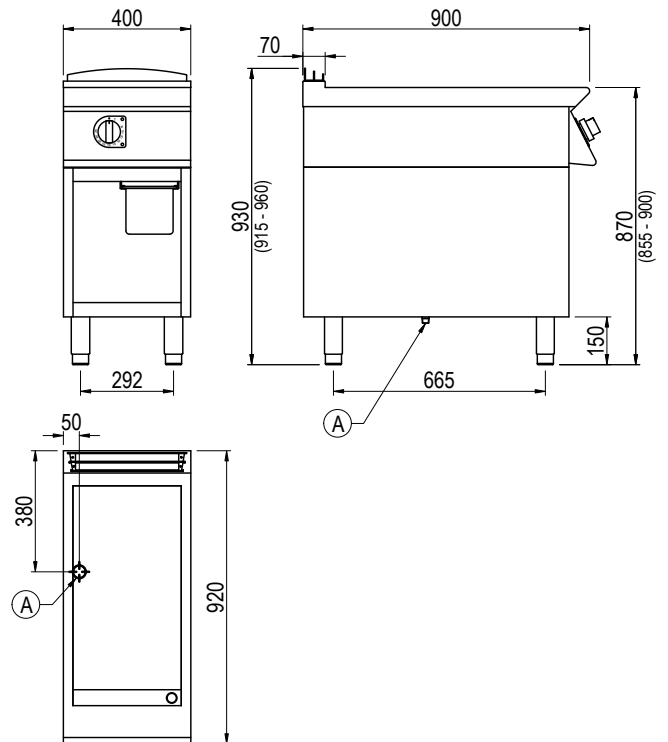
2.2.14 Electric - 900 Series - 400mm Open Base

900 Series - Electric

Satin Chrome - Smooth Plate	FLE92GCRXT
Satin Chrome - Ribbed Plate	FRE92GCRXT
Mild Steel - Smooth Plate	FLE92GFT
Mild Steel - Ribbed Plate	FRE92GFT
W x D x H (mm)	400 x 920 x 930
Weight	92kg
Cooktop (mm)	340 x 460
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 8.6kW

Legend

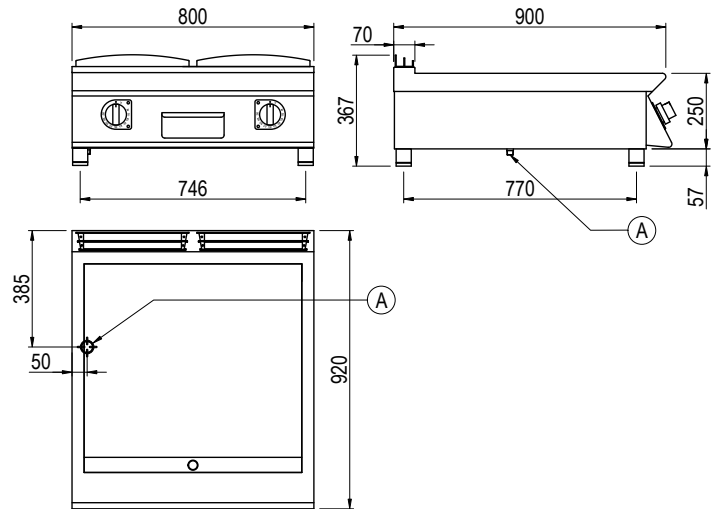
A Electrical Connection



2.2.15 Electric - 900 Series - 800mm Countertop

900 Series - Electric

Satin Chrome - Smooth Plate	FLE941TCRXT
Satin Chrome - Ribbed Plate	FRE941TCRXT
Satin Chrome - Ribbed / Smooth Plate	FME941TCRXT
Mild Steel - Smooth Plate	FLE941TFT
Mild Steel - Ribbed Plate	FRE941TFT
Mild Steel - Ribbed / Smooth Plate	FME941TFT
W x D x H (mm)	800 x 920 x 367
Weight	140kg
Cooktop (mm)	720 x 460
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 17.2kW



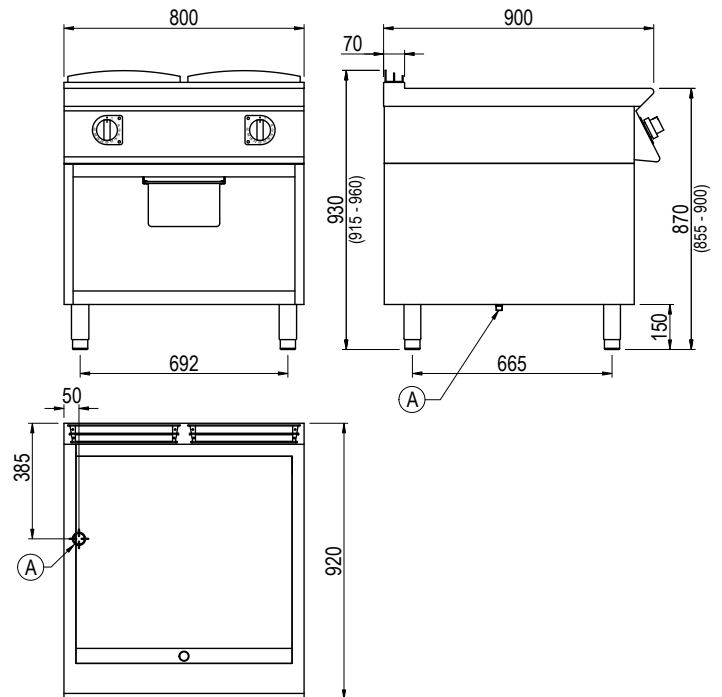
Legend

A Electrical Connection

2.2.16 Electric - 900 Series - 800mm Open Base

900 Series - Electric

Satin Chrome - Smooth Plate	FLE941GCRXT
Satin Chrome - Ribbed Plate	FRE941GCRXT
Satin Chrome - Ribbed / Smooth Plate	FME941GCRXT
Mild Steel - Smooth Plate	FLE941GFT
Mild Steel - Ribbed Plate	FRE941GFT
Mild Steel - Ribbed / Smooth Plate	FME941GFT
W x D x H (mm)	800 x 920 x 930
Weight	175kg
Cooktop (mm)	720 x 460
Electrical Connection	3Ø + N + E 415VAC / 50Hz / 17.2kW




Legend

A Electrical Connection

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

3.1 Positioning

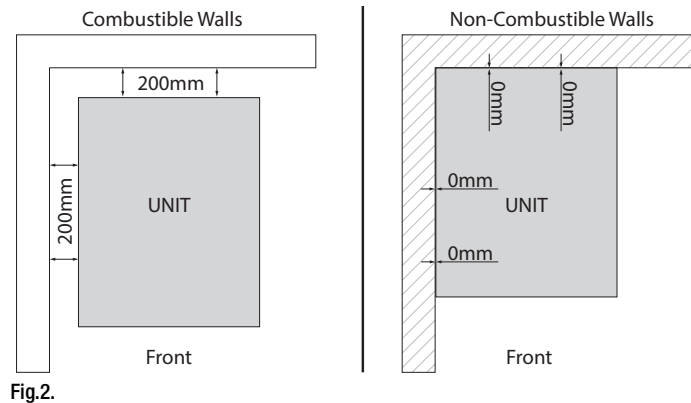
	WARNING
	Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death.

3.1.1 General Information

- The unit must be installed under an extraction canopy
- Have a smooth, level floor which can bear the weight of the unit 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 unit 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

3.1.2 Spacing

- 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
- Unit must be installed on a non combustible floor
- Unit must be installed on a fire proof base
- Do not position the unit in: wet areas, near heat and/or steam sources, near flammable substances
- The appliances are not designed for built-in installation
- **Spacing - Combustible Walls:**
For installation next to combustible walls a minimum distance of 200mm from all sides is required
- **Spacing - Non-Combustible Walls:**
For installation next to non-combustible walls a minimum distance of 0mm from all sides




- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirement

3.1.3 Ventilation/Extraction

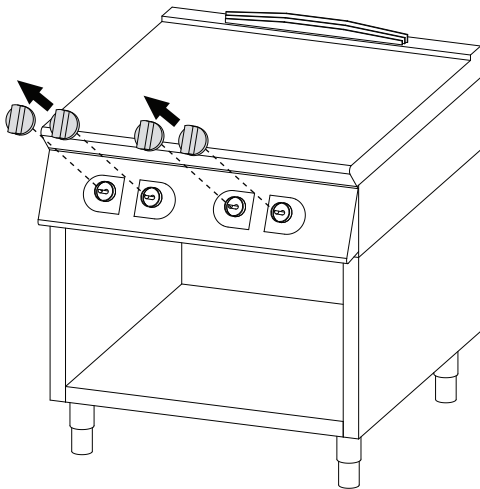
In compliance with the installation regulations, the units must be used in premises suitable for the evacuation of combustion products. The unit must be installed under an extraction canopy that meets AS 1668.2-2012 and in accordance with all local council regulations.

Note: Combustible materials must not be used overhead/above the unit.

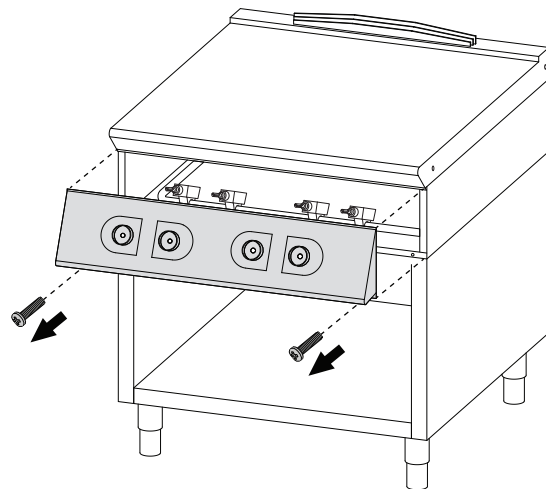
3.2 Line-up Connection

	WARNING
	<p style="text-align: center;">Must be installed only by an authorised service person</p> <p style="text-align: center;">If the unit is already installed and connected to power, the power to the equipment must be turned off and isolated.</p> <p style="text-align: center;">FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</p>

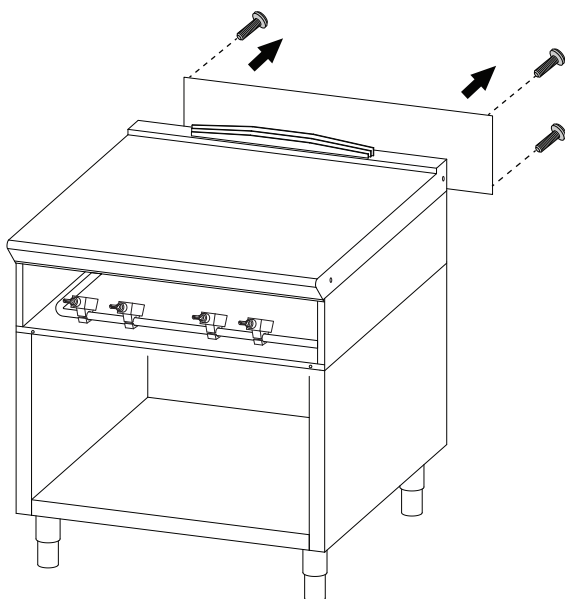
- 1 • Remove the unit control dials



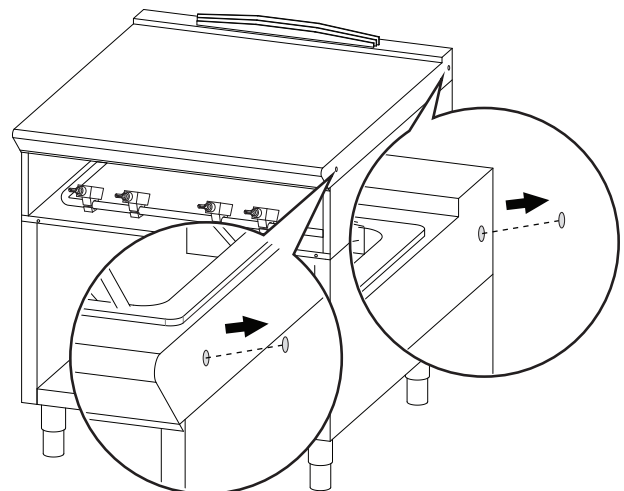
- 2 • Using a Phillips head screwdriver, remove the two front fascia retaining screws, then remove the front fascia by lifting the fascia up and out



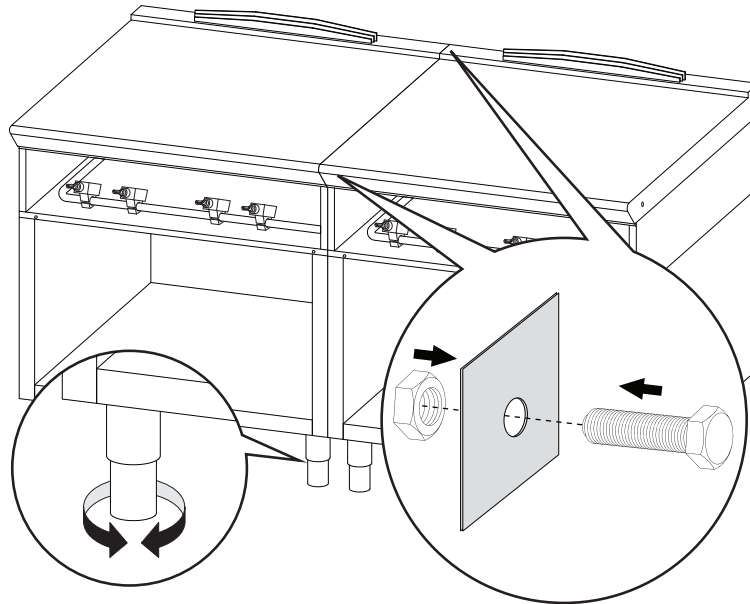
- 3 • Using a Phillips head screwdriver, remove the rear cover plate and retaining screws



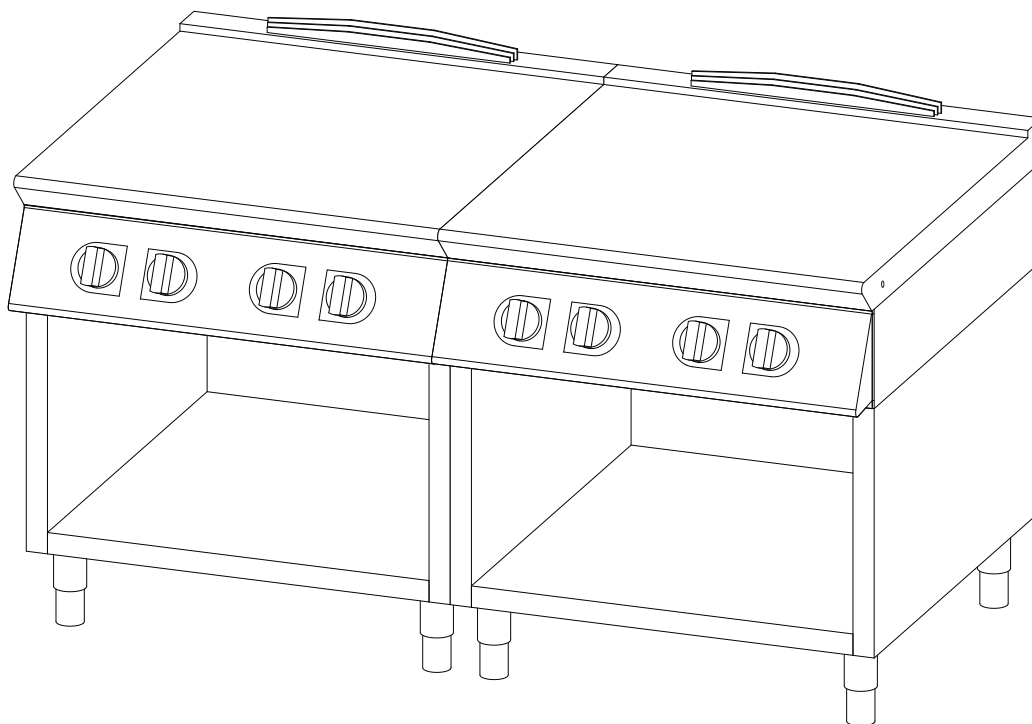
- 4 • On the side of the units to be connected, using long nose pliers remove the fill caps




- 5 • Place the units to be connected next to each other, adjust the legs ensuring the top of the two units sit flush
 - Using the provided bolts and nuts connect the units at the front and rear



- 6 • Re-install the back cover plate, the front fascia and the control dials



3.3 Gas Connection

	WARNING
	<p>This unit must be installed by an authorised person/installer in accordance with this instruction manual, AS/NZS 5601 – Gas installations (installation and pipe sizing), local gas fitting regulations, local electrical regulations, local water regulations, local health regulations, Building Code of Australia and any other government authority.</p>

	IMPORTANT
	<p>The appliance MUST BE tested by the 'Authorised Person/Installer' upon completion of installation</p>

3.3.1 Connecting the gas

If the unit has Stoddart approved factory fitted castors, then the unit must be connected with a flexible gas hose and restraining kit (not supplied by Stoddart). Flexible gas hose connection and Hose assemblies for use with cooking appliances shall be certified as conforming to AS/NZS 1869 and be Class B or Class D. Quick connect devices if provided, shall be certified to AG 212 (to be AS 4627) **No Flexible Gas Hose is supplied with the appliance.** A restraining chain or wire of adequate strength shall be fixed to the appliance and be suitable to be fixed to the wall within 50 mm of each connection point. The length of the chain or wire shall not exceed 80% of the length of the hose assembly

The appliance shall be installed by an 'Authorised Person/Installer' and in accordance with the manufactures instructions, Australian and New Zealand Gas installation standards and local building codes.

Gas type must be confirmed prior to Gas connection as per the rating plate on the appliance. The unit installation and commissioning must be performed by authorised personal in accordance with gas installation codes.

Note: The appliance must be tested by the 'Authorised Person/Installer' upon completion of installation. Air necessary for combustion of the burners is 2 m³/h per kW of power installed. This appliance is suitable for connection with rigid pipe or flexible hose. The isolating manual shut-off valve connection point must be accessible when the appliance is installed.

Natural Gas: Supply gas pressure must be no lower than **1.3 kPa**, tested at the inlet gas regulator with all gas appliances operational. Appliance burner gas pressure shall be adjusted to **1.0kPa** with all burners operating at maximum.

Universal LPG: Supply gas pressure must be no lower than **2.75 kPa**, tested at the inlet gas regulator with all gas appliances operational. Appliance burner gas pressure shall be adjusted to **2.65kPa** with all burners operating at maximum.

3.3.2 Gas Pressure Regulator

The pressure regulator should be fitted horizontally (if possible), to ensure the correct outlet pressure (see Fig.4): Note: The arrow on the regulator indicates the gas flow direction.

1. Connection side gas from mains
2. Pressure regulator
3. Connection side gas towards the appliance

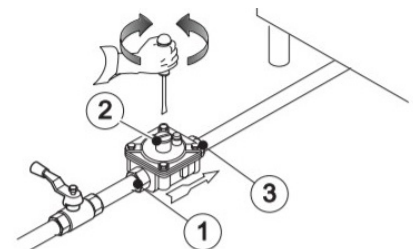


Fig.3.

3.3.3 Gas Pressure Check

Ensure Burner Gas pressure matches the rating label (see page 8 / 2.1.6 Fig 1.). If the gas operating pressure is incorrect, adjust pressure regulator installed on the incoming gas supply to the unit. The operating pressure is measured at the pressure outlet test point (fig 4).

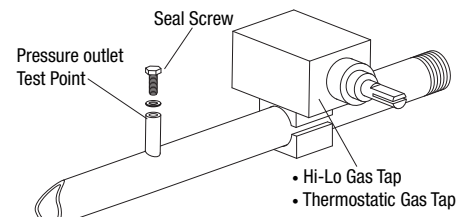


Fig.4.

3.3.4 Low Flame Adjustment - Hi-Lo Gas Tap

Flame adjustment must be set via the minimum screw adjustment (see Fig.5 'E'), a stable low flame must be achieved via this adjustment.

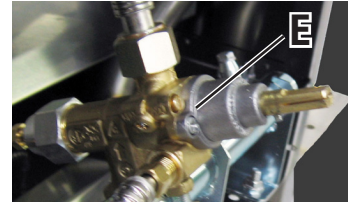


Fig.5.

3.4 Gas Conversion

	IMPORTANT
	<p>Gas Conversion must only be carried out by an authorised person.</p> <p>Incorrect installation may void warranty</p>

If the unit is to be connected to a different type of gas than that for which it has been prepared, the nozzles must be replaced. Please contact Stoddart for the approved Gas conversion Kit and settings.

3.4.1 Main Burner Nozzle Replacement

To replace the main burner nozzle:

1. Close gas isolation valve and ensure the area is ventilated
2. Remove the front panel
3. Unscrew the nozzle 'B' (Fig.6) and replace it with the one for the gas type selected based on the indications of the technical data plate (the nozzles are marked in hundredths of a millimetre)
4. Check for gas leak using water and detergent solution

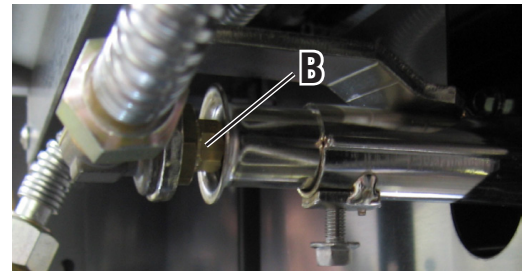


Fig.6.

3.4.2 Fixed Primary Air Regulation

The fixed primary air is properly regulated if flame stability is ensured (if there are no breaks in the flame with the burner cold and no flashback when the burner is hot). Primary Air is fixed from the Factory. Unscrew the nozzle "B" (Fig.6) and install the one for the type of gas, checking the "A" (Fig.7) distance for air (see page 8 / 2.1.5).

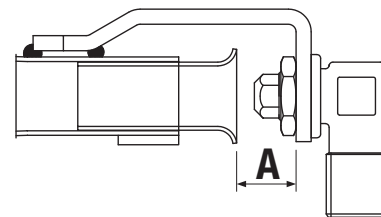


Fig.7.

3.4.3 Pilot Nozzle Replacement

To replace the pilot nozzle:

1. Close gas isolation valve and ensure the area is ventilated
2. Remove the lower front panel
3. Unscrew the nut "D"(Fig.8)
4. Remove the nozzle "C" (Fig.8) and replace it with the one for the type of gas chosen
5. Re-install the nut "D" (Fig.8)
6. Check for gas leak using water and detergent solution

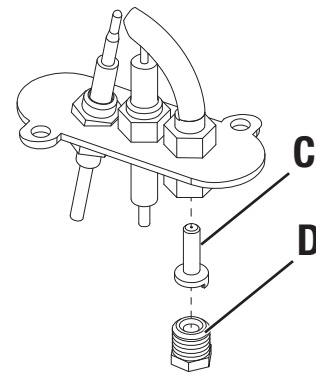


Fig.8.

3.4.4 Final Check



After replacement of nozzles and checking the fixed primary air, light the appliance (page 21 / 4.0 Operation) and check that the ignition and flame are operating correctly, with the minimum adjustment set as per page 8 / 2.1.5 If operating incorrectly, repeat the previous steps.

When conversion has been completed for the relevant Gas Type, it is MANDATORY to edit the Rating Plate, with the new Gas Specification.

Once the Gas conversion has been completed, the unit must be leak tested.

3.5 Electrical Connection

3.5.1 Information

	WARNING
	<p>This unit must be installed in accordance with AS/NZS 60335.1</p> <p>Some procedures in this manual require the power to the equipment to be turned off and isolated. Turn the power OFF at the power point and unplug the power supply lead by the plug body. If the power point is not readily accessible turn the equipment off at the isolation switch or the circuit breaker in the switchboard. Attach a yellow “CAUTION-DO NOT OPERATE” tag. This must be performed where relevant unless the procedures specify otherwise.</p> <p>FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</p>
	IMPORTANT
	<p>DO NOT pass the power cable near or allow it to come into contact with the rear of the appliance and/or flue of the cooker</p>

3.5.2 Wiring

Electrical Connection:

- A terminal block for on-site connection, by a licensed electrician will be supplied inside the service compartment of the unit and be indicated as:
 - 3Ø + N + E

3Ø N 415VAC 50Hz

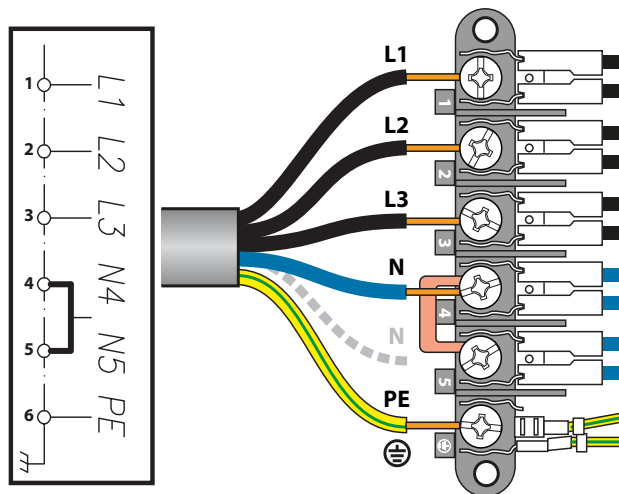




Fig.9.

Notes:

- The power cable should be dry and/or isolated from moisture or water
- DO NOT pass the power cable near or allow it to come into contact with the rear of the appliance and/or flue of the cooker

4.1 Gas Operation - Chrome Plated

	WARNING
	Hot surfaces! DO NOT TOUCH Contact with skin may cause burns
	WARNING
	DO NOT spray aerosols in the vicinity of the appliance when operating.

4.1.1 Controller Configuration

Control Panel - Thermostatic	
Symbol	Description
●	OFF
★	Pilot Flame
°C	Temperature Range 90°C - 280°C (MAX)
★	Piezo ignition

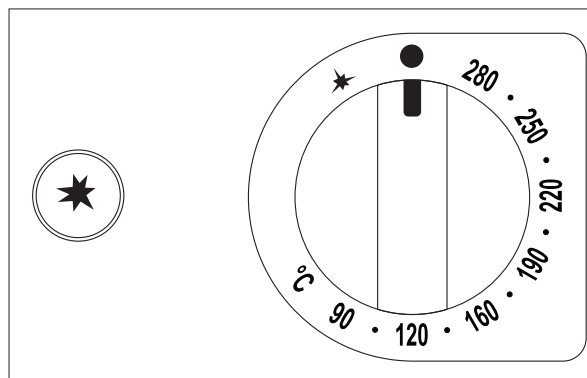


Fig.10.

4.1.2 Operation



1. Press and turn the burner dial to the pilot ★ position while repeatedly pressing the piezoelectric ignition button until the pilot flame turns on. Ignition can be observed through the peep-hole located on the control panel. Hold the burner dial down for a further 15-20 seconds, if the flame should go out when the thermostat dial is released, repeat the previous steps
2. From the pilot ★ position, turn the thermostat burner dial to the required temperature 90°C - 280°C
3. To turn the burner off, turn the burner dial back to the pilot ★ position. While in this position the pilot flame will remain on
4. To turn completely off, from the pilot flame press and turn the burner dial clockwise to the OFF ● position

Note: Burner and pilot flame must be turned off at the end of the service period

4.1.3 First Time Operation

1. Wash and clean hot plate with soapy water
2. Turn on to heat and dry the hot plate

4.2 Gas Operation - Mild Steel

	WARNING
	Hot surfaces! DO NOT TOUCH Contact with skin may cause burns
	WARNING
	DO NOT spray aerosols in the vicinity of the appliance when operating.

4.2.1 Controller Configuration

Control Panel - Hi-Lo	
Symbol	Description
●	OFF
★	Pilot Flame
▲	Large Flame (Maximum Power)
△	Small Flame (Minimum Power)
★	Piezo ignition

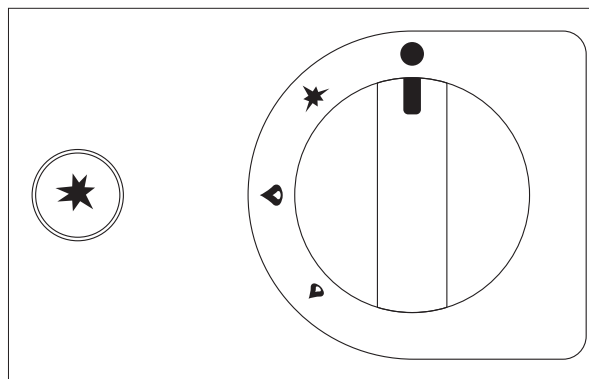


Fig.11.

4.2.2 Operation

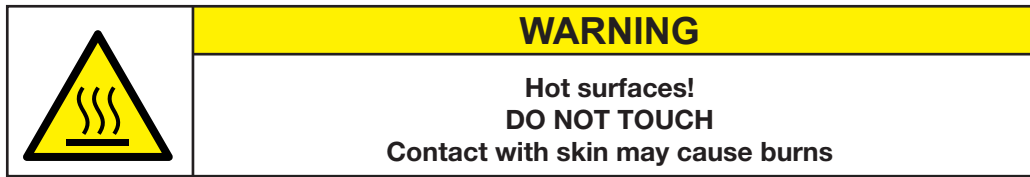
1. Press and turn the burner dial to the pilot ★ position while repeatedly pressing the piezoelectric ignition button until the pilot flame turns on. Ignition can be observed through the peep-hole located on the control panel. Hold the burner dial down for a further 15-20 seconds, if the flame should go out when the thermostat dial is released, repeat the previous steps
2. From the pilot ★ position, turn the burner dial to the large flame ▲ (maximum power) or to the small flame △ (minimum power)
3. To turn the burner off, turn the burner dial back to the pilot ★ position. While in this position the pilot flame will remain on
4. To turn completely off, from the pilot flame press and turn the burner dial clockwise to the OFF ● position

Note: Burner and pilot flame must be turned off at the end of the service period

4.2.3 First Time Operation - Seasoning

1. Wash and clean hot plate with soapy water
2. Turn on to heat and dry the hot plate
3. Coat with cooking oil (canola, sunflower, olive etc.)
4. Heat on Max heat for 15 minutes
5. Wipe down hot plate, then apply light coat of cooking oil

4.3 Electric Operation



4.3.1 Controller Configuration

Control Panel - Thermostatic	
Symbol	Description
●	OFF
°C	Temperature Range 80°C - 290°C (MAX)
●	Green Indicator Light (Heating)
●	Red Indicator Light (Power)

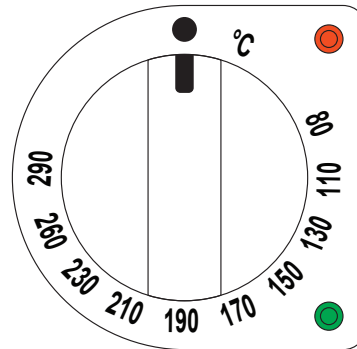


Fig.12.

4.3.2 Operation

1. Turn the thermostat dial to the required temperature 80°C - 290°C, the indicator light will turn on indicating that the frytop is heating. When the set temperature is reached, the green indicator light will turn off
2. To turn the unit off, turn thermostat dial to the OFF ● position

Note: Thermostat dial must be turned off at the end of the service period

4.3.3 First Time Operation - Chrome Plated

1. Wash and clean hot plate with soapy water
2. Turn on to heat and dry the hot plate

4.3.4 First Time Operation - Mild Steel - Seasoning

1. Wash and clean hot plate with soapy water
2. Turn on to heat and dry the hot plate
3. Coat with cooking oil (canola, sunflower, olive etc.)
4. Heat on Max heat for 15 minutes
5. Wipe down hot plate, then apply light coat of cooking oil

5.1 Cleaning

5.1.1 Cleaning Schedule

- Daily cleaning is required for the appliance, to help maintain and prolong the appliance efficiency
- The appliance should be cleaned at the end of each service period
- **DO NOT USE:** Wire brushes, steel wool/sponges, scrapers or other abrasive materials
- Wait for the appliance to cool down before cleaning. Must be under 50°C

5.1.2 Materials Required

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

5.1.3 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, flammable 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

5.1.4 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. **DO NOT** let water pool on the unit. Check crevices and folds for pooling and dry thoroughly
- 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

5.1.5 Surface Finish

- To protect the polished surface of the stainless steel, it should be dried using a clean dry soft cloth. A light oil can be applied to enhance the stainless steel surface, using a clean cloth apply the oil in the same direction as grained polished finish
- 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;">IMPORTANT</p> <p>Threaded fasteners can loosen in service. Regular inspection and adjustment should be carried out as required</p>		<p style="text-align: center;">WARNING</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;">IMPORTANT</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 FOOD SAFE</p>		<p style="text-align: center;">WARNING</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>

5.1.6 Cleaning Procedure (Daily)

1. Isolate unit from the power supply
2. Using a scraper remove crumbs and small food items from the steel plate
3. Remove the drip tray. Empty the drip tray and clean with warm soapy water. Thoroughly dry
4. Remove the grill rack and crumb tray. Wash with warm soapy water. Thoroughly dry
5. Apply a light film of oil to the steel plate

Note: The drip tray should be checked regularly inspected and emptied as required. Care must be taken as the oils/fats may be hot


5.1.7 Cleaning Procedure - External Surfaces

1. Isolate unit from the power supply
2. Wearing Personal Protective Equipment (PPE), apply Stainless Cleaner with the Cleaner pad to the external surfaces
3. Scrub any baked on soil with the cleaner pad in the same direction as grained polish
4. Wipe clean using a cloth dampened with clean warm water until all Stainless Cleaner and 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

5.1.8 Seasoning - Mild Steel (as required)

1. Wash and clean steel plate with soapy water
2. Turn on to heat and dry the hot plate
3. Coat with cooking oil (canola, sunflower, olive etc.)
4. Heat on Max heat for 15 minutes
5. Wipe down steel plate with paper towel
6. Apply light coat of cooking oil

5.2 Maintenance

	WARNING
	Maintenance tasks are only to be completed by authorised service people

5.2.1 Periodic Maintenance

All controls and mechanical parts of the appliance should be checked and adjusted periodically by a qualified service person. Contact the Stoddart service department to arrange a service

Maintenance / Inspections	Possible Causes	Frequency
Inspection of unit	Check for any damage, loose or missing components. Clean any soiled components	6 Months
Pilot Burner Nozzle	Check for any damage, loose or missing components. Clean any soiling. Damaged parts must be replaced, contact the Stoddart service department	6 Months
Control Dials	Check Mechanical parts for any damage, loose or missing components	12 Months
Appliance Structure	Tighten any loose screws/bolts	12 Months
Electrical Connection	Check the power supply cable. Replace if there any visible signs of damage	12 Months
Gas Burner Components	Check for any damage, loose or missing components. Clean any soiling. Damaged parts must be replaced, contact the Stoddart service department	12 Months

5.2.2 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

Problem	Possible Causes	Possible Corrective Action
GAS MODELS		
Pilot light has no visible flame	Low gas pressure	Check the Gas Valve is fully open. If problem persists contact the Stoddart service department
	Gas valve turned off	Turn the valve on
	Faulty gas valve	Contact the Stoddart service department
Pilot burner flame goes out when dial is released	Thermocouple not heated enough	Hold burner dial down for longer
	Faulty thermocouple	Contact the Stoddart service department
	Burner dial is not being pressed correctly	Ensure dial is at the Pilot position, press dial down
	Low gas pressure	Check the Gas Valve is fully open. If problem persists contact the Stoddart service department
Pilot burner is lit but burner does not light	Faulty gas valve	Contact the Stoddart service department
	Loss of pressure in gas pipe	Contact the Stoddart service department
	Blocked nozzle	Contact the Stoddart service department
	Burner holes blocked	Contact the Stoddart service department
ELECTRIC MODELS	Faulty electrical system contacts	Contact the Stoddart service department
	Unit not connected to power supply	Check the unit is plugged in and outlet is turned on
	On/Off dial not switched on	Check on/off dial is in the on position
	Thermostat Dial not turned on	Check the thermostat Dial is turned on
	Thermostat Dial is on	Check the power on indicator light is on
Hi limit thermostat has tripped	Contact the Stoddart service department	

Note: In order to avoid damage to the electric unit and to keep the operator and work environment safe, the Hi Temp thermostat automatically switches off the power to the unit. Contact the Stoddart service department.

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