



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 Evolution)

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. 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 Compact / Minitouch Compact)

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. 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	EXCLUSIONS
Unpacking and positioning oven	Disposal of old oven and packaging
Build stand, place oven and peel protective coating	Movement or installation of services
Connection of oven to services provided	Delivery to site

CODE	DESCRIPTION	RRP ex GST
SPGI.INST10	5, 6, 7 & 10 Tray Models	P.O.A
SPGI.INST20	20 & 40 Tray Models	P.O.A
SPGI.INSTACK	Stacked Ovens	P.O.A
SPGI.INSTHO	Oven with recirculating hood	P.O.A

WARRANTY

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

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 12 months. This will be at the customer's cost



ALL OVENS

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

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

HI-LITE & HI-TOUCH SALAMANDERS

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

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

Register here:



TRADITIONAL SALAMANDERS

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

Labour warranty of *24 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 a **24-month** service package at time of initial purchase. Service of ovens are recommended at 12 months.

- Package is for a 24-month period with two onsite services at 12 & 24 months
- 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	P.O.A (per oven)
SPGI.SERV24.20	Freestanding Ovens (20 & 40 tray)	P.O.A (per oven)
SPGI.SERV24.ST	Stacked Ovens - 2 Ovens	P.O.A (per stack)
SPGI.SERV24.HO	Oven with recirculating hood	P.O.A
SPGI.SERV24.RO	RO Service 24-months	P.O.A (per RO unit)

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)



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.

STEAMBOX EVOLUTION & KORE COMPACT 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.
- Steambox Evolution 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.

Evolution 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 up to **46%** per year.

	CODE	DESCRIPTION	RRP ex GST
	SPGI.7080536	Cleaning Tablets Tub of 99 To suit Steambox Combi ovens & Kore ovens	\$190
	CNCL.OVCARE05	Liquid Descale & Rinse Aid Carton includes: 3 x 5 litre bottles & 1 x cap removal tool To suit Steambox Combi ovens & Kore Ovens	\$190

COMPACT MINITOUCH OVENS

Compact 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.OVCLEAN05	Combi Foam Carton includes: 3 x 5 litre bottles To suit all combi ovens	\$160

IMPORTANT!

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





Australia

Australian Business Number: 16009690251

Service / Spare Parts

<https://customerservice.stoddart.com.au>

Sales

Tel: 1300 79 1954

Email: sales@stoddart.com.au

Web: www.stoddart.com.au



Customer
Service Portal

New Zealand

New Zealand Business Number: 6837694

Service / Spare Parts

<https://customerservice.stoddart.com.au>

Sales

Tel: 0800 79 1954

Email: sales@stoddart.co.nz

Web: www.stoddart.co.nz



Customer
Service Portal

