

**INSTALLATION / OPERATION / MAINTENANCE
MANUAL**
(READ ALL INSTRUCTIONS BEFORE USE)



Models:

ST0605 / ST0905 / ST1305 / ST1535 / ST1700

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1.1 Your New Synergy Product

Thank you for choosing this quality Synergy product.

All Synergy products are designed and manufactured to meet the needs of food service professionals. By caring for and maintaining this new Synergy 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.



Australia
[CLICK HERE](#)



New Zealand
[CLICK HERE](#)

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
- **DO NOT** stand on 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

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

	IMPORTANT
	To be installed only by an authorised service person
	IMPORTANT
	AS 4563:2022 - The Installer must fully test the appliance for correct operation after installation and before customer handover
	WARNING
	Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death

1.4 Setting Up Information

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

Specifications:						
Model	ST0605		ST0905		ST1305	
W x D x H (mm)	605 x 836 x 580		905 x 836 x 580		1305 x 836 x 580	
Weight	80kg		125kg		155kg	
Packed Dimensions (mm)	700 x 900 x 700		1000 x 900 x 700		1400 x 900 x 700	
Packed Weight (mm)	110kg		155kg		185kg	
Electrical Connection	1Ø + N + E 240VAC / 50Hz / 0.06kW		1Ø + N + E 240VAC / 50Hz / 0.12kW		1Ø + N + E 240VAC / 50Hz / 0.18kW	
	Natural	Universal LPG	Natural	Universal LPG	Natural	Universal LPG
Gas Connection	3/4" BSP	3/4" BSP	3/4" BSP	3/4" BSP	3/4" BSP	3/4" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.50 kPa	1.0 kPa	2.50 kPa	1.0 kPa	2.50 kPa
Total Nominal Gas Consumption	27.97 MJ/h	27.97 MJ/h	55.94 MJ/h	55.94 MJ/h	83.91 MJ/h	83.91 MJ/h
Air/Gas Ratio Adjustment (Turn Clockwise to fully close)	15 Turns	16 Turns	15 Turns	16 Turns	15 Turns	16 Turns

Specifications:				
Model	ST1535		ST1700	
W x D x H (mm)	1535 x 836 x 580		1700 x 836 x 580	
Weight	180kg		190kg	
Packed Dimensions (mm)	1600 x 900 x 700		1800 x 900 x 700	
Packed Weight (mm)	200kg		220kg	
Electrical Connection	1Ø + N + E 240VAC / 50Hz / 0.18kW		1Ø + N + E 240VAC / 50Hz / 0.24kW	
	Natural	Universal LPG	Natural	Universal LPG
Gas Connection	3/4" BSP	3/4" BSP	3/4" BSP	3/4" BSP
Minimum Normal Test Gas Pressure	1.3 kPa	2.75 kPa	1.3 kPa	2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.50 kPa	1.0 kPa	2.50 kPa
Total Nominal Gas Consumption	83.91 MJ/h	83.91 MJ/h	111.88 MJ/h	111.88 MJ/h
Air/Gas Ratio Adjustment (Turn Clockwise to fully close)	15 Turns	16 Turns	15 Turns	16 Turns

2.1.6 Rating Plate - Check Before Installation

Check Before Installation. Confirm that this unit has been tested and approved for the type of gas used at the installation location and/or electrical connection.

Examples:

2.0 Specification

2.2 Technical Drawing

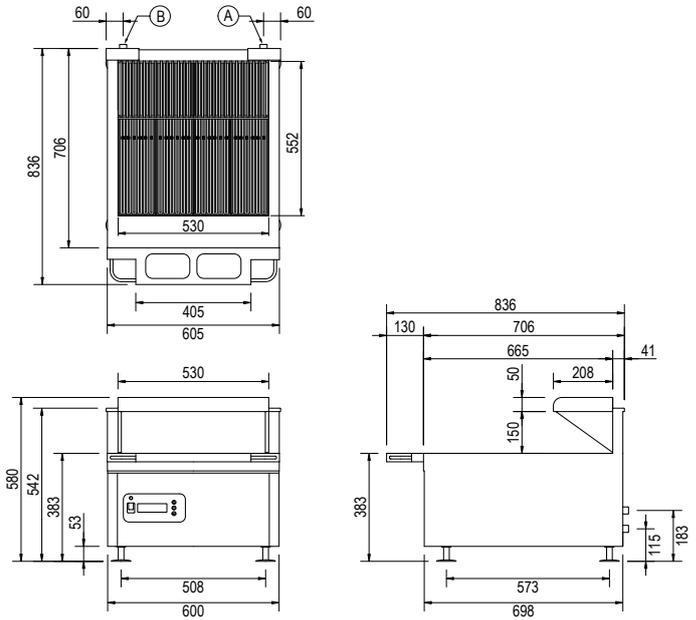
2.2.1 Gas - ST0605

Specifications:

Model	ST0605	
W x D x H (mm)	605 x 836 x 580	
Weight	80kg	
Packed Dimensions (mm)	700 x 900 x 700	
Packed Weight (mm)	110kg	
Electrical Connection	1Ø + N + E 240VAC / 50Hz / 0.06kW	
Gas Connection	Natural	Universal LPG
Minimum Normal Test Gas Pressure	3/4" BSP 1.3 kPa	3/4" BSP 2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.50 kPa
Total Nominal Gas Consumption	27.97 MJ/h	27.97 MJ/h

Legend:

- A Gas Connection
- B Electrical Connection



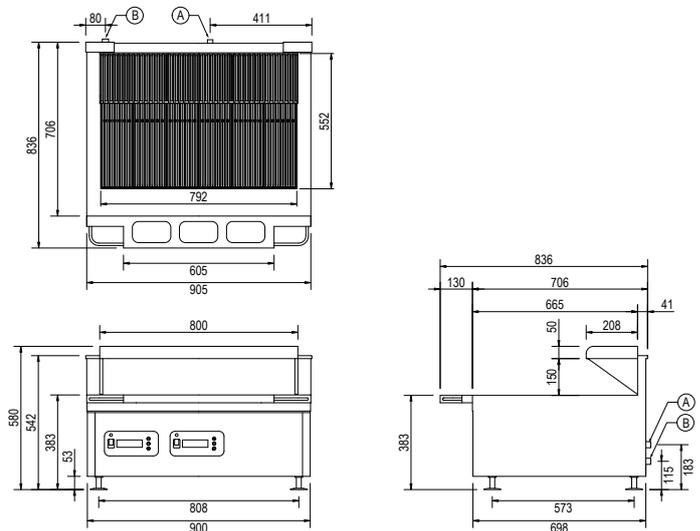
2.2.2 Gas - ST0905

Specifications:

Model	ST0905	
W x D x H (mm)	905 x 836 x 580	
Weight	125kg	
Packed Dimensions (mm)	1000 x 900 x 700	
Packed Weight (mm)	155kg	
Electrical Connection	1Ø + N + E 240VAC / 50Hz / 0.12kW	
Gas Connection	Natural	Universal LPG
Minimum Normal Test Gas Pressure	3/4" BSP 1.3 kPa	3/4" BSP 2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.50 kPa
Total Nominal Gas Consumption	55.94 MJ/h	55.94 MJ/h

Legend:

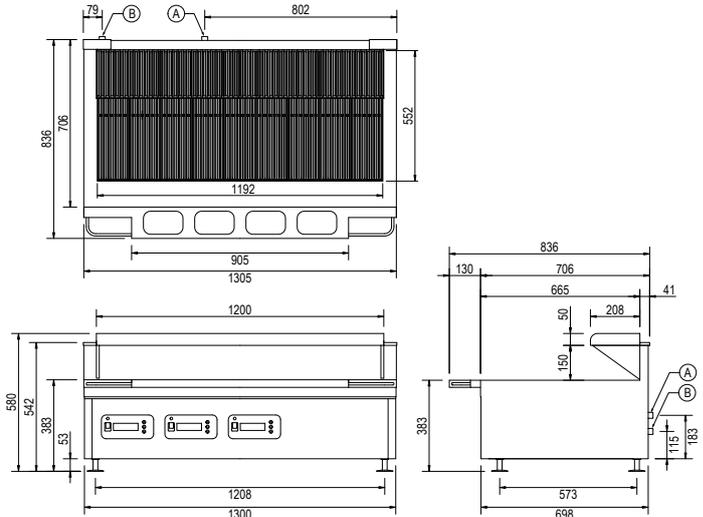
- A Gas Connection
- B Electrical Connection



2.2.3 Gas - ST1305

Specifications:

Model	ST1305	
W x D x H (mm)	1305 x 836 x 580	
Weight	155kg	
Packed Dimensions (mm)	1400 x 900 x 700	
Packed Weight (mm)	185kg	
Electrical Connection	1Ø + N + E 240VAC / 50Hz / 0.18kW	
Gas Connection	Natural	Universal LPG
Minimum Normal Test Gas Pressure	3/4" BSP 1.3 kPa	3/4" BSP 2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.50 kPa
Total Nominal Gas Consumption	83.91 MJ/h	83.91 MJ/h



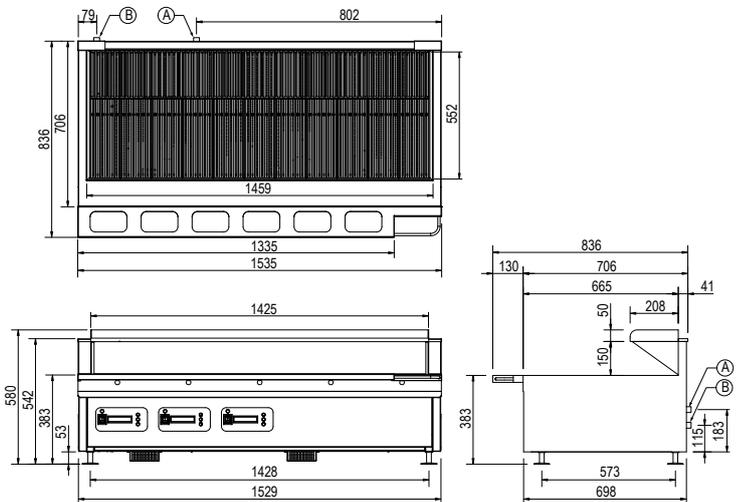
Legend:

- A Gas Connection
- B Electrical Connection

2.2.4 Gas - ST1535

Specifications:

Model	ST1535	
W x D x H (mm)	1535 x 836 x 580	
Weight	180kg	
Packed Dimensions (mm)	1600 x 900 x 700	
Packed Weight (mm)	200kg	
Electrical Connection	1Ø + N + E 240VAC / 50Hz / 0.18kW	
Gas Connection	Natural	Universal LPG
Minimum Normal Test Gas Pressure	3/4" BSP 1.3 kPa	3/4" BSP 2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.50 kPa
Total Nominal Gas Consumption	83.91 MJ/h	83.91 MJ/h



Legend:

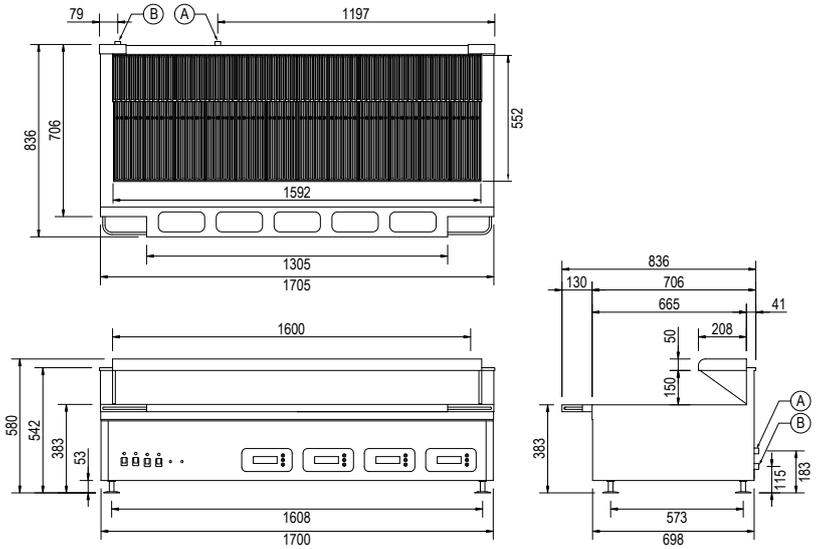
- A Gas Connection
- B Electrical Connection

2.0 Specification

2.2.5 Gas - ST1700

Specifications:

Model	ST1700	
W x D x H (mm)	1700 x 836 x 580	
Weight	190kg	
Packed Dimensions (mm)	1800 x 900 x 700	
Packed Weight (mm)	220kg	
Electrical Connection	1Ø + N + E 240VAC / 50Hz / 0.24kW	
Gas Connection	Natural	Universal LPG
Minimum Normal Test Gas Pressure	3/4" BSP 1.3 kPa	3/4" BSP 2.75 kPa
Maximum Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.50 kPa
Total Nominal Gas Consumption	111.88 MJ/h	111.88 MJ/h



Legend:

- A Gas Connection
- B Electrical Connection

3.1 Positioning

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

3.1.1 General Information

- The unit must be installed under an extraction canopy that meets AS 1668.2.
- 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
- Must be installed on supplied feet with a minimum of 20mm clearance to the base of the unit for airflow
- **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

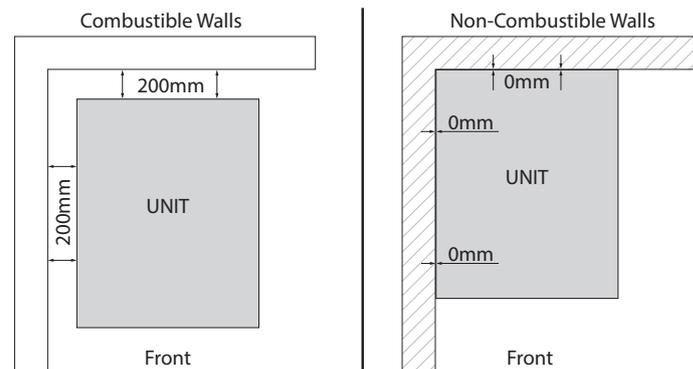


Fig.1.

- 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 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>

3.2.1 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.** 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. Regulator outlet gas pressure shall be adjusted to **1.0kPa** with all burners operating at maximum. Refer to section 3.2.3.

Universal LPG: Supply gas pressure must be no lower than **2.75 kPa**, tested at the inlet gas regulator with all gas appliances operational. Regulator outlet gas pressure shall be adjusted to **2.50kPa** with all burners operating at maximum. Refer to section 3.2.3.

3.2.2 Gas Pressure Regulator

The pressure regulator should be fitted horizontally (if possible), to ensure the correct outlet pressure (see Fig.3): 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

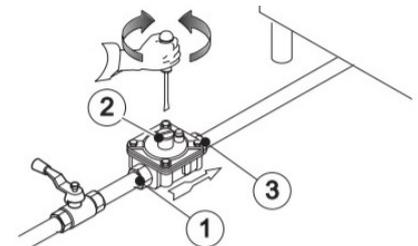
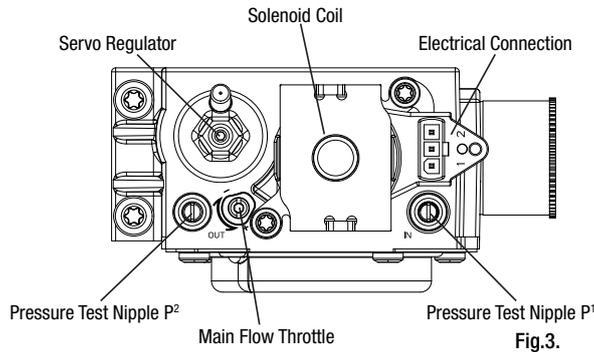


Fig.2.

3.2.3 Gas Pressure Check

Ensure Burner Gas pressure matches the specification table (see page 7 / 2.1.1) and the rating plate on the unit.
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 3).

1. To gain access to the internal gas valve please remove the top collar from the unit and place to one side, you should now have access to the retaining screws securing the front panel to the unit. Remove the retaining screws and place the front panel underneath the appliance being careful not to pull on any front panel wires
2. Unscrew the Pressure Test Nipple P1 with a 4mm Flat Screwdriver and connect your manometer to make sure the supply pressure is consistent with your gas type and Gas Governor pressure. Carry out a drop-test to ensure there are no leaks on your install. Once happy with the pressure, remove your manometer and tighten up Test Nipple P1
3. Unscrew the Pressure Test Nipple P2 with a 4mm Flat Screwdriver and connect your manometer. Switch on the unit, ensuring all flammable material is away from the burner, and confirm the output is 0mbar – if not please use a 2.0mm Hex key to adjust the Servo Regulator Screw/offset until 0 is reached. Remove the manometer and screw up P2 Nipple

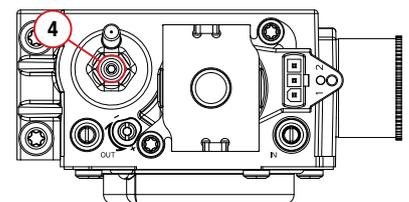
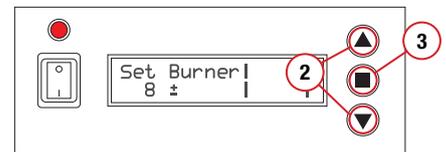
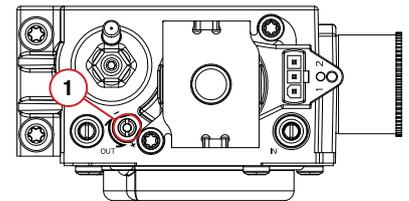


3.3 Gas Type Setting

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

3.3.1 Setting Venturi Gas Valve

1. Unscrew (anti-clockwise) the throttle all the way out until it comes to a stop (DO NOT force it past this point). (Fig. 4)
Screw the throttle back in (clockwise):
 - 15 full turns for natural gas
 - 16 full turns for ULPG
2. Turn the unit on, adjust the burner to the lowest setting '1'. (Fig. 5)
3. Exit the warm up by pressing the middle button. (Fig. 5)
4. Adjust the servo screw until a small flame is achieved, the flame should be close to extinguishing, turn the servo screw a further 1/4 turn clockwise. (Fig.6)



3.3.2 Labelling

After setting the venturi valve to the required gas setting (ULPG / Natural) the appropriate label must be applied to the back of the unit above the rating plate. The rating plate must be marked with a permanent marker or replaced showing the set gas type.

The correct gas sticker must be applied onto the unit next to the rating plate.

ONLY FOR USE WITH

UNIVERSAL LPG

TO BE INSTALLED ONLY BY AN AUTHORISED PERSON
Refer to the local gas supplier for confirmation
of gas type if in doubt



Fig.7.

NATURAL GAS

TO BE INSTALLED ONLY BY AN AUTHORISED PERSON
Refer to the local gas supplier for confirmation
of gas type if in doubt



Fig.8.

3.4 Electrical Connection

3.4.1 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>

3.4.2 Wiring

Electrical Connection:

- Supplied and fitted with an appropriately rated plug and lead, indicated as:
 - 1Ø + N + E
240VAC / 50Hz / 0.06kW, 240VAC / 50Hz / 0.12kW, 240VAC / 50Hz / 0.18kW, 240VAC / 50Hz / 0.24kW

Note:

- The power cable should be dry and/or isolated from moisture or water

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

4.1 Commissioning

	IMPORTANT
	<p>AS 4563:2022 - The Installer must fully test the appliance for correct operation after installation and before customer handover</p>

4.1.1 Pre-Commissioning Checks

- The unit is correctly positioned as per section 3.1
- All gas and electrical connections have been installed by an authorised person
- The gas supply matches the rating plate specifications
- Adequate ventilation/extraction is in place as per section 3.1.3
- The unit is clean and free from packaging materials and obstructions

4.1.2 Gas System Commissioning

1. Gas System Commissioning
 - Confirm that the gas type matches the appliance settings
 - Ensure that the gas shut-off valve is open
2. Gas Pressure Check:
 - Using a manometer, measure the inlet and outlet pressure
 - Adjust the regulator to meet the specified pressure in section 3.2.3
3. Leak Testing:
 - Apply a gas leak detection solution to all joints and connections
 - If bubbles form, shut off the gas and rectify leaks before proceeding
4. Burner Ignition Test:
 - Turn on the appliance and ignite the burners
 - Check for smooth ignition and stable flame patterns
 - Adjust the venturi gas valve as required (refer to section 3.3.1)

4.1.3 Electrical System Commissioning

1. Power Supply Verification:
 - Confirm the unit is connected to the correct power supply as specified in section 3.4
 - Inspect the power cord and connections for any visible damage.
2. Operational Test:
 - Switch on the unit and observe the digital display controller
 - Verify that all controls function correctly
3. Safety Checks:
 - Ensure all safety features, including over-temperature protection, are functioning
 - Test emergency shut-off procedures

4.1.4 Functional Testing

1. Operate the unit under normal conditions for a minimum of 30 minutes
2. Check for unusual noises, smells, or malfunctions
3. Ensure temperature settings and flame levels are consistent with operational requirements
4. Conduct a final check on gas and electrical connection

4.1.5 Completion and Handover

- Record all commissioning parameters and test results
- Instruct the end-user on the proper operation and maintenance of the unit
- Provide documentation for future reference, including contact details for service support
- Confirm that the commissioning checklist has been completed and signed off by an authorised technician

5.1 Operation

	WARNING
	<p>Hot surfaces! DO NOT TOUCH Contact with skin may cause burns</p>
	WARNING
	<p>DO NOT spray aerosols in the vicinity of the appliance when operating.</p>
	IMPORTANT
	<p>The natural ceramic heat bed MUST NOT be cleaned using water, liquids or any cleaning chemicals.</p> <p>DO NOT remove the natural ceramic heat bed.</p>

5.1.1 Digital Display Controller

Symbol	Description
	ON / OFF
	Power Indicator Light
	Selection Up
	Enter
	Selection Down

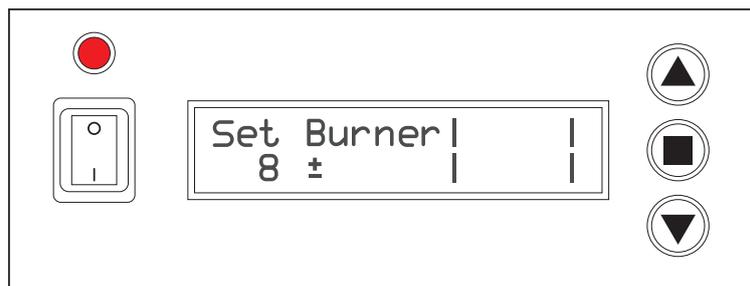


Fig.9.

5.1.2 Operation

The Synergy Trilogy uses an automated ignition system via the ON/OFF Switches. Each ON/OFF Switch is assigned to a burner (Left to Right). Pressing the ON/OFF switch/switches to the ON position will initiate the burner self-ignition procedure (approximately 10 seconds). Once ignited the unit automatically goes into pre-heat (burners operate at maximum) for 30 minutes, always recommended when the grill is cold.

Note: After the pre-heat phase the digital controller setting will operate at the last setting used.

1. Turn the unit on by pressing the ON/OFF switch/switches to the ON position
2. Set the burner temperature, 1 minimum / 10 maximum by pressing the up or down arrows press enter to set.

Note: If the temperature settings are adjusted during the “pre-heat” phase, the pre-heat will end

3. Turn the unit off by pressing the ON/OFF switch/switches to the OFF position
- Note:** For units with multiple burners, each burner ON/OFF switch must be turned off

5.1.3 First Time Operation - Seasoning

1. Remove the cast grill plates
2. Wash and clean cast grill plates with soapy water, do not soak (Cast grill plates must not be washed on the unit)
3. Wipe with a clean dry cloth, and allow the cast grill plates to air dry for 1 hour
4. Using a brush or paper towel apply a light coat of cooking oil (canola, sunflower, grape seed etc.) to the cast grill plates

6.1 Cleaning

	<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>

6.1.1 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

6.1.2 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 chlorines 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
- 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 any surfaces
- **DO NOT** leave items on the stainless steel such as cutting boards, rubber mats and bottles

6.1.3 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

6.1.4 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 except where advised
- Wait for the appliance to cool down before cleaning. Must be under 50°C

6.1.5 Materials Required

- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Abrasive strip

	IMPORTANT
	<p>The natural ceramic heat bed MUST NOT be cleaned using water, liquids or any cleaning chemicals.</p> <p>DO NOT remove the natural ceramic heat bed.</p>

6.1.6 Cleaning Procedure (Daily)

1. Isolate unit from the power supply and allow to cool
2. Using a brush or vacuum, remove any debris from the natural ceramic heat bed
3. Re-install the cast grill plates

Note: Ceramic heat bed will discolour with use.

If required:

1. Remove the cast grill plates
2. Wash and clean cast grill plates with soapy water (Cast grill plates **MUST NOT** be washed on the unit)
3. Dry the cast grill plates using a clean dry cloth and allow to air dry
4. Season - apply a light coat of oil where required

6.1.7 Flame Sensor/Igniter (daily - as required)

With use the burner flame will decrease/dropout if flame sensor is not cleaned. To prevent this ensure the flame detector on the unit is free from debris. This unit relies on flame rectification to determine whether the burner flame is lit or not.

1. Isolate unit from the power supply
2. Remove the cast grill plates, cast iron cap and ceramic ring
3. Vacuum all debris from around the burner and the flame sensor/igniter
4. Use a piece of abrasive strip (P600) to remove build up from the white ceramic insulator of the flame sensor (igniter) and metal electrode. Care must be taken not to damage the flame sensor (igniter). See Fig 10.
5. Wipe off the flame sensor with a "DRY" cloth
6. Vacuum all the debris from the base ceramic layer
7. Re-install the ceramic ring, cast iron cap and the cast grill plates



Fig.10.

6.1.8 Cleaning Procedure - External Surfaces

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

Note: Stainless steel shroud can be removed for cleaning.

6.1.9 Seasoning - Cast Grill Plates (as required)

1. Remove the cast grill plates
2. Wash and clean cast grill plates with soapy water, do not soak (Cast grill plates must not be washed on the unit)
3. Wipe with a clean dry cloth, and allow the cast grill plates to air dry for 1 hour
4. Using a brush or paper towel apply a light coat of cooking oil (canola, sunflower, grape seed etc.) to the cast grill plates

6.2 Maintenance

	WARNING
	<p>Maintenance tasks are only to be completed by authorised service people</p>

6.2.1 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
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

7.1.1 Troubleshooting Procedures

- 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
Unit not on	On/Off switches not switched on	Check on/off switches are in the on position
	Unit not connected to power supply	Check the unit is plugged in and outlet is turned on
	Faulty electrical system contacts	Contact the Stoddart service department
Burner not igniting	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
	Faulty igniter. (igniter clicks when working)	Contact the Stoddart service department
	Blocked nozzle	Contact the Stoddart service department
	Burner holes blocked	Contact the Stoddart service department
	Debris build up on flame sensor	Refer to cleaning and maintenance, section 5.1.7 page 18

Australia

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Customer
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