GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

Steam BOX
EVOLUTION SERIES

SPECIFICATION, INSTALLATION & OPERATION MANUAL
(READ ALL INSTRUCTIONS BEFORE USE)

H SERIES - COMBI OVENS



SPECIFICATION, INSTALLATION & OPERATION MANUAL
(READ ALL INSTRUCTIONS BEFORE USE)

Electric Models:
SNHE061WT / SNHE062WT
SNHE101WT / SNHE102WT
SNHE201WT / SNHE202WT

Gas Models:
SNHG061WT
SNHG101WT / SNHG102WT
SNHG201WT / SNHG202WT

innovative solutions

STODDART®

Revision: A - 03/11/2026 - 04

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

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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

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1.2 Australia and New Zealand Warranty

STODDART®

Warranty & Registration

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

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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, Watermark and Gas standards:

- AS/NZS 60335.1
- AS/NZS 60335.2.42
- AS/NZS 4563, AS/NZS 5601
- AS/NZS 1869
- WMTS-101

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2.1 Technical Drawing

2.1.1 SNHE061WT

Standard Filter	SNHE061WT.SF
Optional - LH	SNHE061WT.L.SF
Reverse Osmosis	SNHE061WT.RO
Optional - LH	SNHE061WT.L.RO
W x D x H (mm)	860 x 855 x 881* 890 x 855 x 881* (Optional - LH)

*Dimensions do not include water filtration system

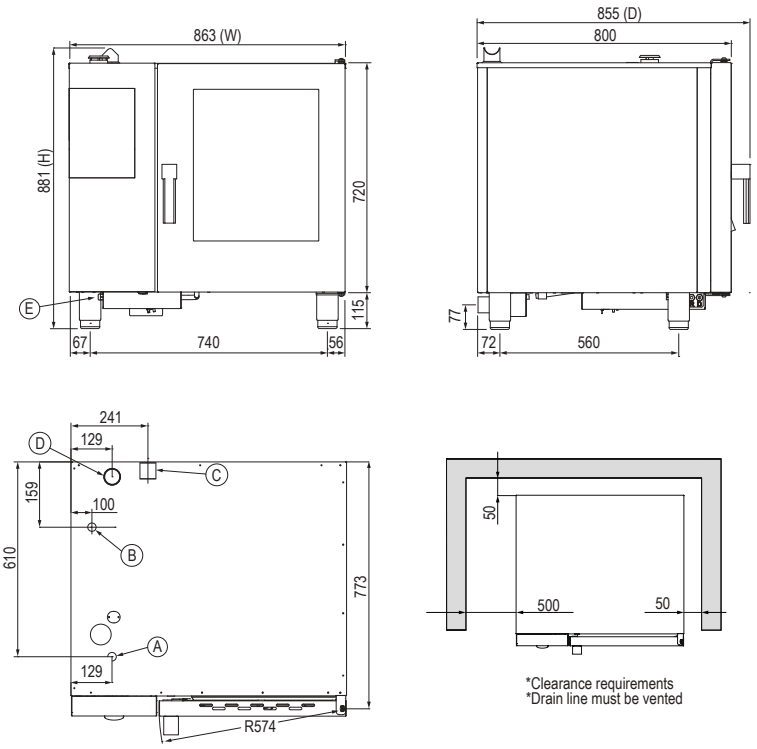
Weight	132kg
Capacity	6 x 1/1 GN Pans
Total Connected Load	12.4kW / 25A circuit*
Electrical Connection	3Ø + N + E 415VAC / 50Hz L1 = 16.9A / L 2 = 19.4A / L3 = 15.2A

*Circuit required to be determined at installation by a qualified electrician.

Cold Water Connection	3/4 BSP, Min 150kPa - Max 350kPa Min 10°C - Max 30°C	
Discharge Water Temp.	Max 82°C	
Water Quality Requirements	Hardness TDS Cl Chloride	60-100ppm <100mg/L <20mg/L

Legend

- **A** Electrical connection
- **B** Water inlet (3/4" BSP)
- **C** Drain connection
- **D** Humidity vent
- **E** Detergent and rinse aid inlet



2.1.2 SNHE062WT

Standard Filter	SNHE062WT.SF
Optional - LH	SNHE062WT.SF.L
Reverse Osmosis	SNHE062WT.RO
Optional - LH	SENH062WT.RO.L
W x D x H (mm)	1005 x 925 x 881* 1035 x 925 x 879* (Optional - LH)

*Dimensions do not include water filtration system

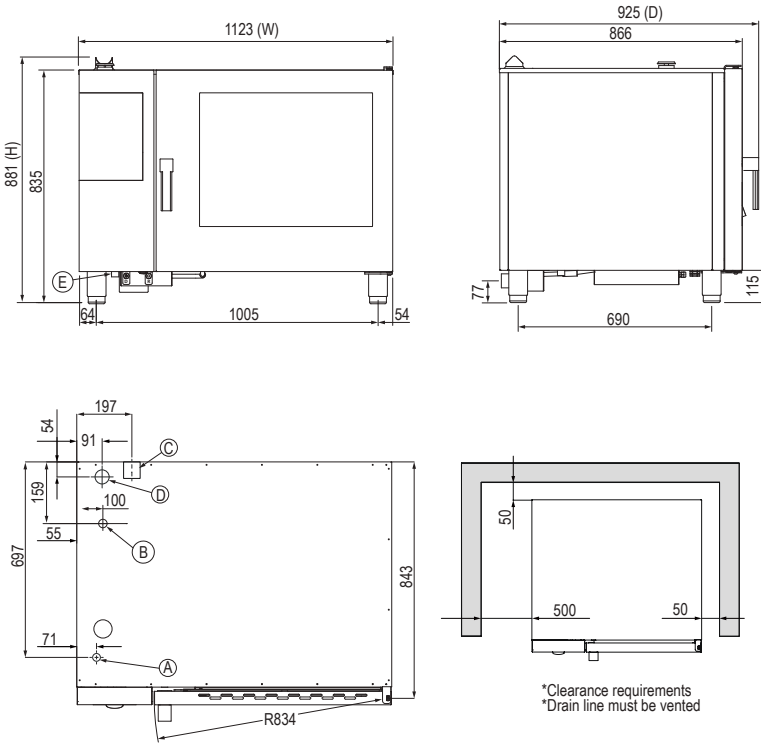
Weight	195kg
Capacity	6 x 2/1 GN Pans
Total Connected Load	23.3kW / 40A circuit*
Electrical Connection	3Ø + N + E 415VAC / 50Hz L1 = 32.2A / L 2 = 34.9A / L3 = 30.4A

*Circuit required to be determined at installation by a qualified electrician.

Cold Water Connection	3/4 BSP, Min 150kPa - Max 350kPa Min 10°C - Max 30°C	
Discharge Water Temp.	Max 82°C	
Water Quality Requirements	Hardness TDS Cl Chloride	60-100ppm <100mg/L <20mg/L

Legend

- **A** Electrical connection
- **B** Water inlet (3/4" BSP)
- **C** Drain connection
- **D** Humidity vent
- **E** Detergent and rinse aid inlet

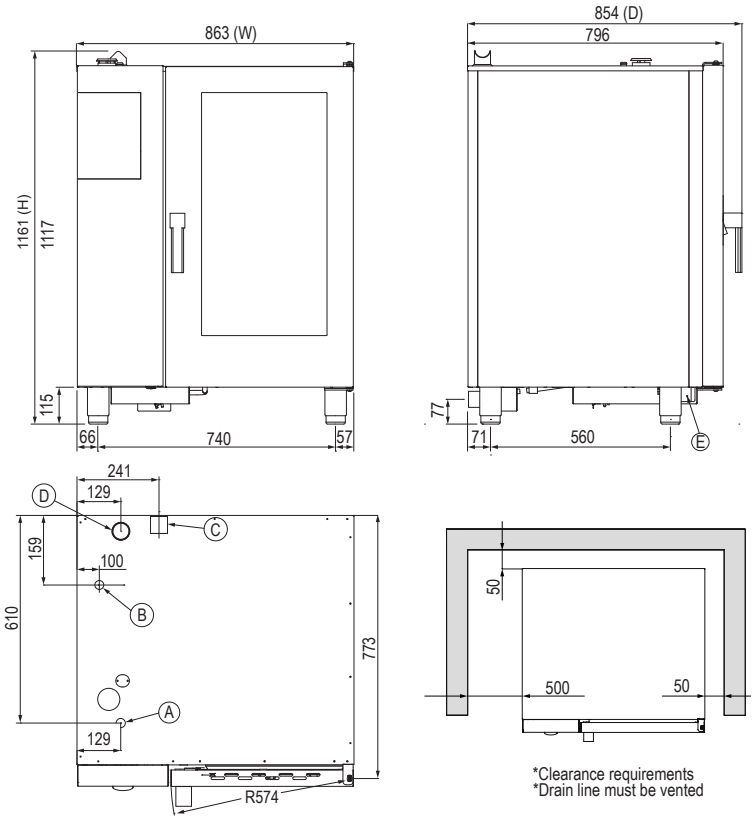


2.1.3 SNHE101WT

Standard Filter **Optional - LH**	SNHE101WT.SF SNHE101WT.SF.L
Reverse Osmosis **Optional - LH**	SNHE101WT.RO SNHE101WT.RO.L
W x D x H (mm)	863 x 854 x 1163* 893 x 854 x 1163* (Optional - LH)
*Dimensions do not include water filtration system	
Weight	168kg
Capacity	10 x 1/1 GN Pans
Total Connected Load	16.2kW / 32A circuit*
Electrical Connection	3Ø + N + E 415VAC / 50Hz L1 = 24.6A / L 2 = 27.3A / L3 = 22.7A
*Circuit required to be determined at installation by a qualified electrician.	
Cold Water Connection	3/4 BSP, Min 150kPa - Max 350kPa Min 10°C - Max 30°C
Discharge Water Temp.	Max 82°C
Water Quality Requirements	Hardness 60-100ppm TDS <100mg/L Cl Chloride <20mg/L

Legend

- **A** Electrical connection
- **B** Water inlet (3/4" BSP)
- **C** Drain connection
- **D** Humidity vent
- **E** Detergent and rinse aid inlet

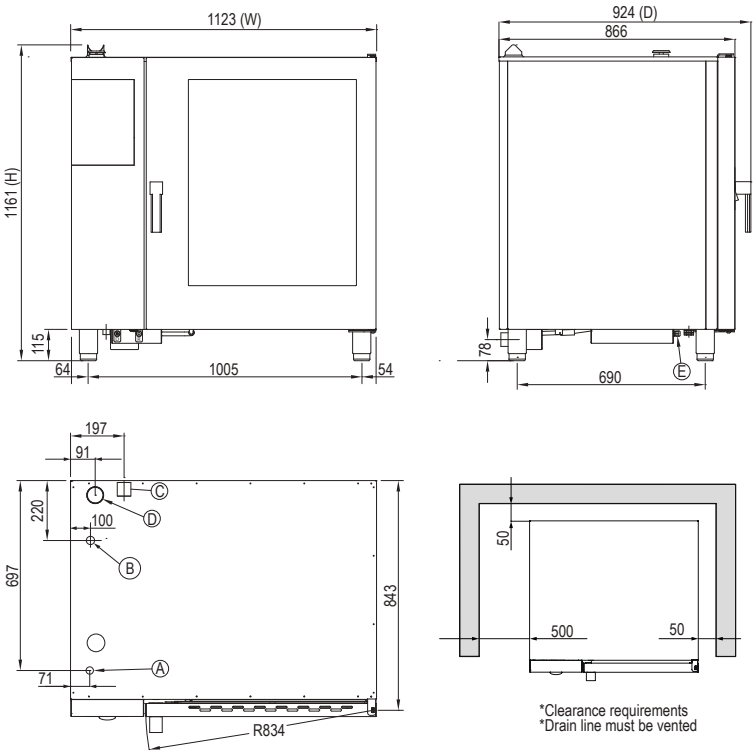


2.1.4 SNHE102WT

Standard Filter **Optional - LH**	SNHE102WT.SF SNHE102WT.SF.L
Reverse Osmosis **Optional - LH**	SNHE102WT.RO SNHE061WT.RO.L
W x D x H (mm)	1123 x 924 x 1161* 1153 x 924 x 1161* (Optional - LH)
*Dimensions do not include water filtration system	
Weight	220kg
Capacity	10 x 2/1 GN Pans
Total Connected Load	28.3kW / 63A circuit*
Electrical Connection	3Ø + N + E 415VAC / 50Hz L1 = 38.1A / L 2 = 45.3A / L3 = 34.9A
*Circuit required to be determined at installation by a qualified electrician.	
Cold Water Connection	3/4 BSP, Min 150kPa - Max 350kPa Min 10°C - Max 30°C
Discharge Water Temp.	Max 82°C
Water Quality Requirements	Hardness 60-100ppm TDS <100mg/L Cl Chloride <20mg/L

Legend

- **A** Electrical connection
- **B** Water inlet (3/4" BSP)
- **C** Drain connection
- **D** Humidity vent
- **E** Detergent and rinse aid inlet



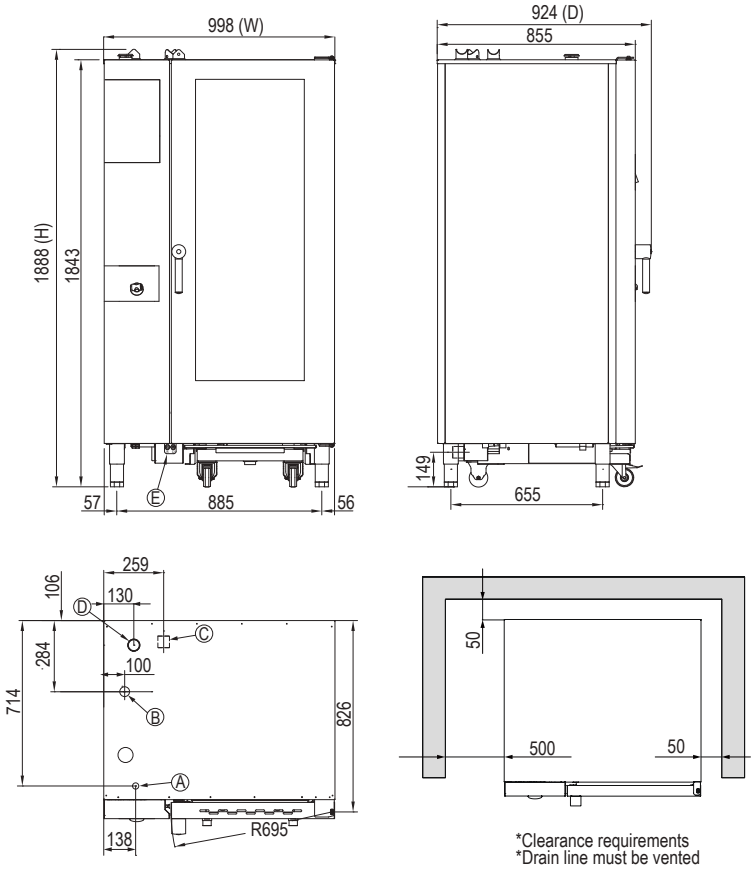
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2.1.5 SNHE201WT

Standard Filter	SNHE201WT.SF
Reverse Osmosis	SNHE201WT.RO
W x D x H (mm)	998 x 924 x 1888*
*Dimensions do not include water filtration system	
Weight	290kg
Capacity	20 x 1/1 GN Pans
Total Connected Load	36.7kW / 63A circuit*
Electrical Connection	3Ø + N + E 415VAC / 50Hz L1 = 52.1A / L 2 = 55.8A / L3 = 45.6A
*Circuit required to be determined at installation by a qualified electrician.	
Cold Water Connection	3/4 BSP, 150-350 kPa, 10°C - 30°C
Discharge Water Temp.	Max 82°C
Water Quality Requirements	Hardness 60-100ppm TDS <100mg/L Cl Chloride <20mg/L

Legend

- **A** Electrical connection
- **B** Water inlet (3/4" BSP)
- **C** Drain connection
- **D** Humidity vent
- **E** Detergent and rinse aid inlet



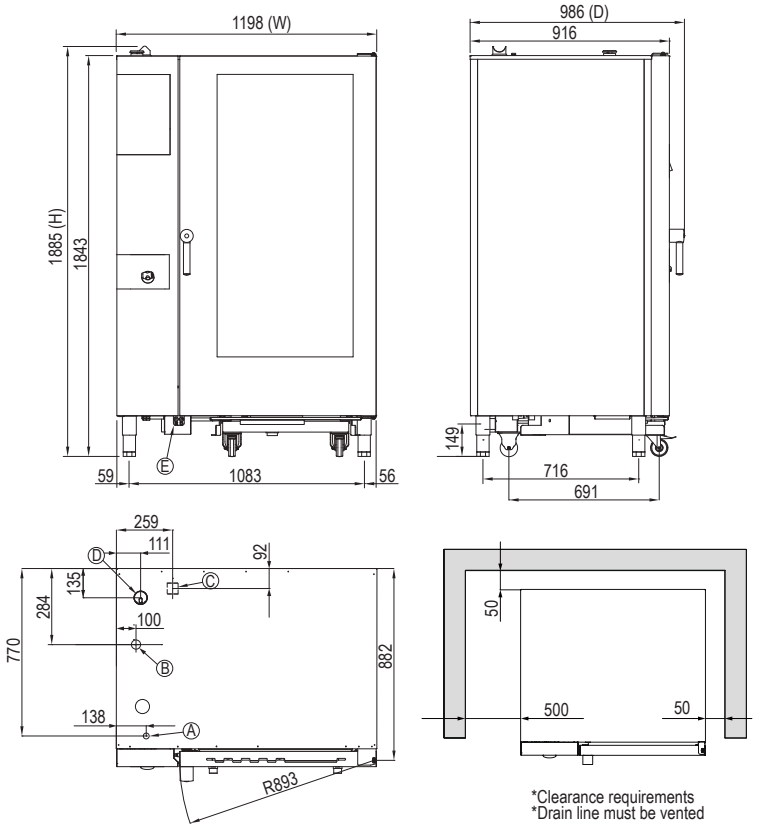
*Clearance requirements
*Drain line must be vented

2.1.6 SNHE202WT

Standard Filter	SNHE202WT.SF
Reverse Osmosis	SNHE202WT.RO
W x D x H (mm)	1198 x 986 x 1855*
*Dimensions do not include water filtration system	
Weight	370kg
Capacity	20 x 2/1 GN Pans
Total Connected Load	54.1kW / 100A circuit*
Electrical Connection	3Ø + N + E 415VAC / 50Hz L1 = 76.3A / L 2 = 80.1A / L3 = 69.6A
*Circuit required to be determined at installation by a qualified electrician.	
Cold Water Connection	3/4 BSP, Min 150kPa - Max 350kPa Min 10°C - Max 30°C
Discharge Water Temp.	Max 82°C
Water Quality Requirements	Hardness 60-100ppm TDS <100mg/L Cl Chloride <20mg/L

Legend

- **A** Electrical connection
- **B** Water inlet (3/4" BSP)
- **C** Drain connection
- **D** Humidity vent
- **E** Detergent and rinse aid inlet



*Clearance requirements
*Drain line must be vented

2.1.7 SNHG061WT

Standard Filter	SNHG061WT.SF
Optional - LH	SNHG061WT.L.SF
Reverse Osmosis	SNHG061WT.RO
Optional - LH	SNHG061WT.L.RO
W x D x H (mm)	863 x 854 x 1197* 893 x 854 x 1197* (Optional - LH)

*Dimensions do not include water filtration system

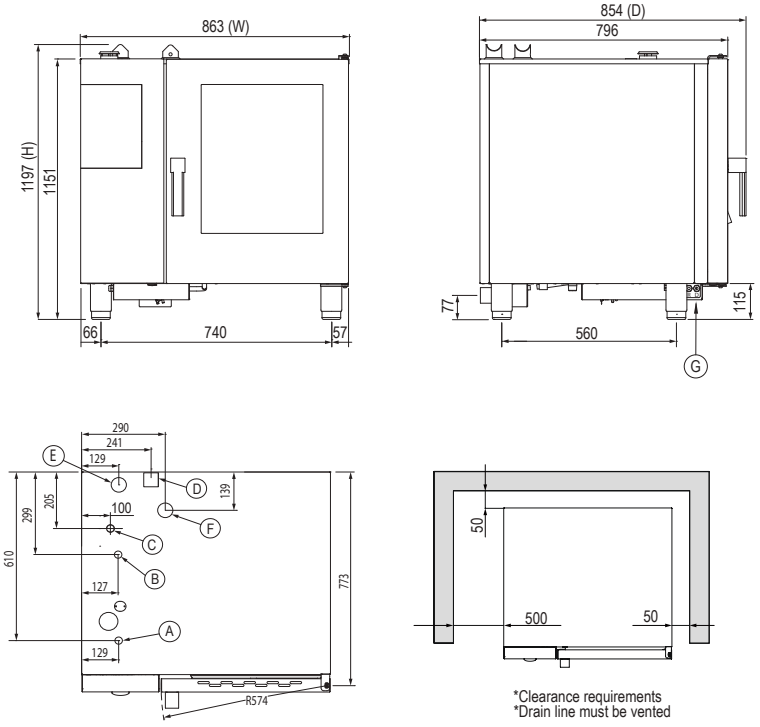
Weight	132kg
Capacity	6 x 1/1 GN Pans
Total Connected Load	1.4kW / 10A circuit*
Electrical Connection	1Ø + N + E 230VAC / 50Hz

*Circuit required to be determined at installation by a qualified electrician.

	Natural	Universal LPG
Gas Connection	3/4" BSP	3/4" BSP
Min. Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Max. Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.7 kPa
Total Nominal Gas Consumption	43.2 MJ/h	43.2 MJ/h

Note: It is the responsibility of the installing gas plumber to ensure correct supply and connection sustaining appropriate pressure, when all installed gas appliances are operating at maximum.

Cold Water Connection	3/4 BSP, Min 150kPa - Max 350kPa Min 10°C - Max 30°C	
Discharge Water Temp.	Max 82°C	
Water Quality Requirements	Hardness TDS Cl Chloride	60-100ppm <100mg/L <20mg/L



*Clearance requirements
*Drain line must be vented

Legend

A	Electrical Connection		
B	Gas Inlet 3/4" BSP	**E**	Humidity Vent
C	Filtered Water Inlet 3/4" BSP	**F**	Gas Emission Exhaust
D	Drain Connection 40mm	**G**	Detergent & Rinse Aid Inlet

2.1.8 SNHG101WT

Standard Filter	SNHG101WT.SF
Optional - LH	SNHG101WT.L.SF
Reverse Osmosis	SNHG101WT.RO
Optional - LH	SNHG101WT.L.RO
W x D x H (mm)	863 x 854 x 1161* 893 x 854 x 1161* (Optional - LH)

*Dimensions do not include water filtration system

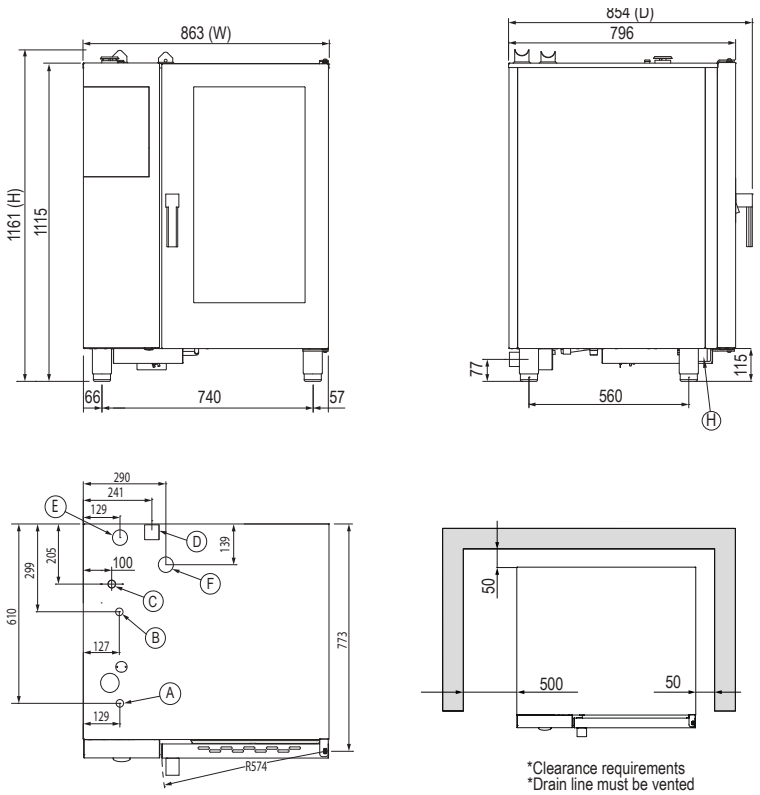
Weight	168kg
Capacity	10 x 1/1 GN Pans
Total Connected Load	168kg
Electrical Connection	10 x 1/1 GN Pans

*Circuit required to be determined at installation by a qualified electrician.

	Natural	Universal LPG
Gas Connection	3/4" BSP	3/4" BSP
Min. Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Max. Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.7 kPa
Total Nominal Gas Consumption	68.4 MJ/h	68.4 MJ/h

Note: It is the responsibility of the installing gas plumber to ensure correct supply and connection sustaining appropriate pressure, when all installed gas appliances are operating at maximum.

Cold Water Connection	3/4 BSP, Min 150kPa - Max 350kPa Min 10°C - Max 30°C	
Discharge Water Temp.	Max 82°C	
Water Quality Requirements	Hardness TDS Cl Chloride	60-100ppm <100mg/L <20mg/L



*Clearance requirements
*Drain line must be vented

Legend

A	Electrical Connection		
B	Gas Inlet 3/4" BSP	**E**	Humidity Vent
C	Filtered Water Inlet 3/4" BSP	**F**	Gas Emission Exhaust
D	Drain Connection 40mm	**G**	Detergent & Rinse Aid Inlet

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2.1.9 SNHG102WT

Standard Filter	SNHG102WT.SF
Optional - LH	SNHG102WT.L.SF
Reverse Osmosis	SNHG102WT.RO
Optional - LH	SNHG102WT.L.RO
W x D x H (mm)	1123 x 924 x 1159* 1153 x 924 x 1159* (Optional - LH)

*Dimensions do not include water filtration system

Weight	220kg
Capacity	10 x 2/1 GN Pans
Total Connected Load	3.3kW / 15A circuit*
Electrical Connection	1Ø + N + E 230VAC / 50Hz

*Circuit required to be determined at installation by a qualified electrician.

	Natural	Universal LPG
Gas Connection	3/4" BSP	3/4" BSP
Min. Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Max. Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.7 kPa
Total Nominal Gas Consumption	97.2 MJ/h	97.2 MJ/h

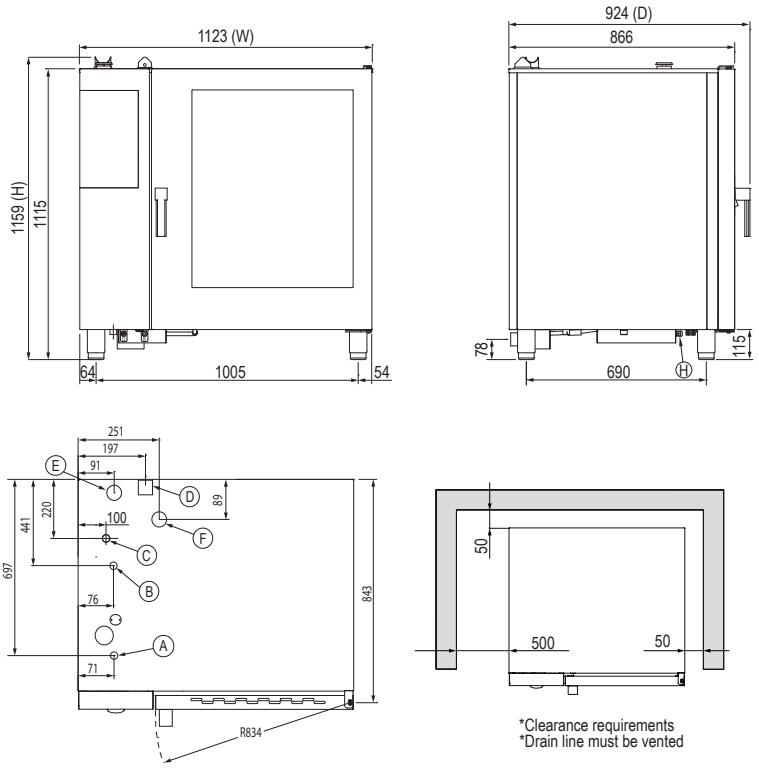
Note: It is the responsibility of the installing gas plumber to ensure correct supply and connection sustaining appropriate pressure, when all installed gas appliances are operating at maximum.

Cold Water Connection	3/4 BSP, Min 150kPa - Max 350kPa Min 10°C - Max 30°C
Discharge Water Temp.	Max 82°C

Water Quality Requirements	Hardness TDS Cl Chloride	60-100ppm <100mg/L <20mg/L

Legend

A	Electrical Connection		
B	Gas Inlet 3/4" BSP	**E**	Humidity Vent
C	Filtered Water Inlet 3/4" BSP	**F**	Gas Emission Exhaust
D	Drain Connection 40mm	**G**	Detergent & Rinse Aid Inlet



*Clearance requirements
*Drain line must be vented

2.1.10 SNHG201WT

Standard Filter	SNHG201WT.SF
Reverse Osmosis	SNHG201WT.RO
W x D x H (mm)	998 x 924 x 1886*

*Dimensions do not include water filtration system

Weight	290kg
Capacity	20 x 1/1 GN Pans
Total Connected Load	3.3kW / 15A circuit*
Electrical Connection	1Ø + N + E 230VAC / 50Hz

*Circuit required to be determined at installation by a qualified electrician.

	Natural	Universal LPG
Gas Connection	3/4" BSP	3/4" BSP
Min. Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Max. Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.7 kPa
Total Nominal Gas Consumption	129.6 MJ/h	129.6 MJ/h

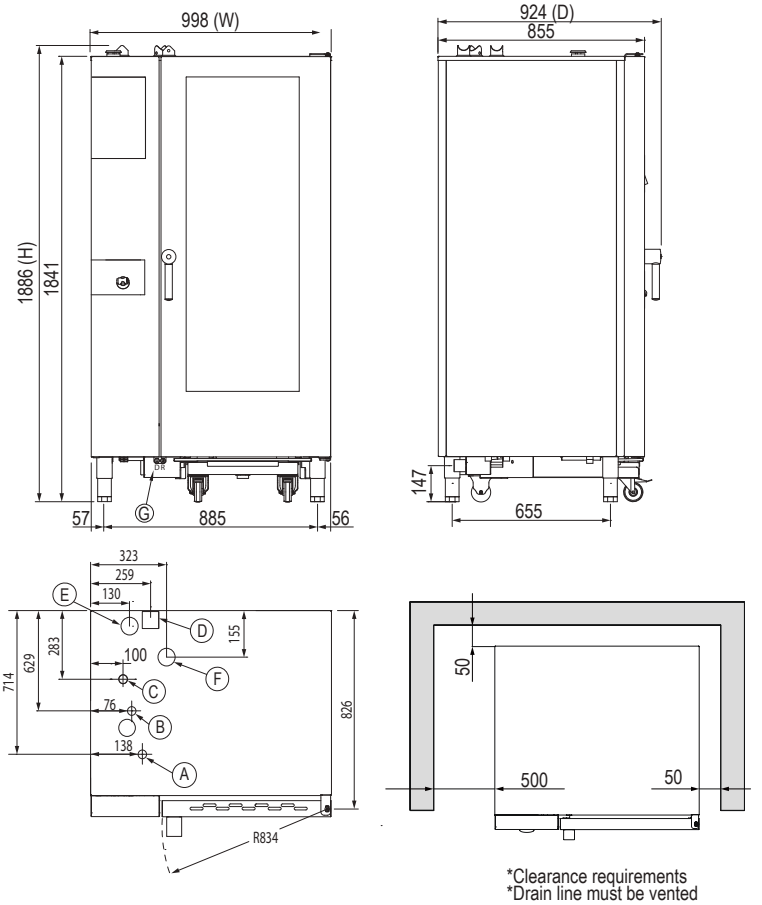
Note: It is the responsibility of the installing gas plumber to ensure correct supply and connection sustaining appropriate pressure, when all installed gas appliances are operating at maximum.

Cold Water Connection	3/4 BSP, Min 150kPa - Max 350kPa Min 10°C - Max 30°C
Discharge Water Temp.	Max 82°C

Water Quality Requirements	Hardness TDS Cl Chloride	60-100ppm <100mg/L <20mg/L

Legend

A	Electrical Connection		
B	Gas Inlet 3/4" BSP	**E**	Humidity Vent
C	Filtered Water Inlet 3/4" BSP	**F**	Gas Emission Exhaust
D	Drain Connection 40mm	**G**	Detergent & Rinse Aid Inlet



*Clearance requirements
*Drain line must be vented

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

2.1.11 SNHG202WT

Standard Filter	SNHG202WT.SF
Reverse Osmosis	SNHG202WT.RO
W x D x H (mm)	1198 x 986 x 1885*

*Dimensions do not include water filtration system

Weight	370kg
Capacity	20 x 2/1 GN Pans
Total Connected Load	4.1kW / 20A circuit*
Electrical Connection	1Ø + N + E 230VAC / 50Hz

*Circuit required to be determined at installation by a qualified electrician.

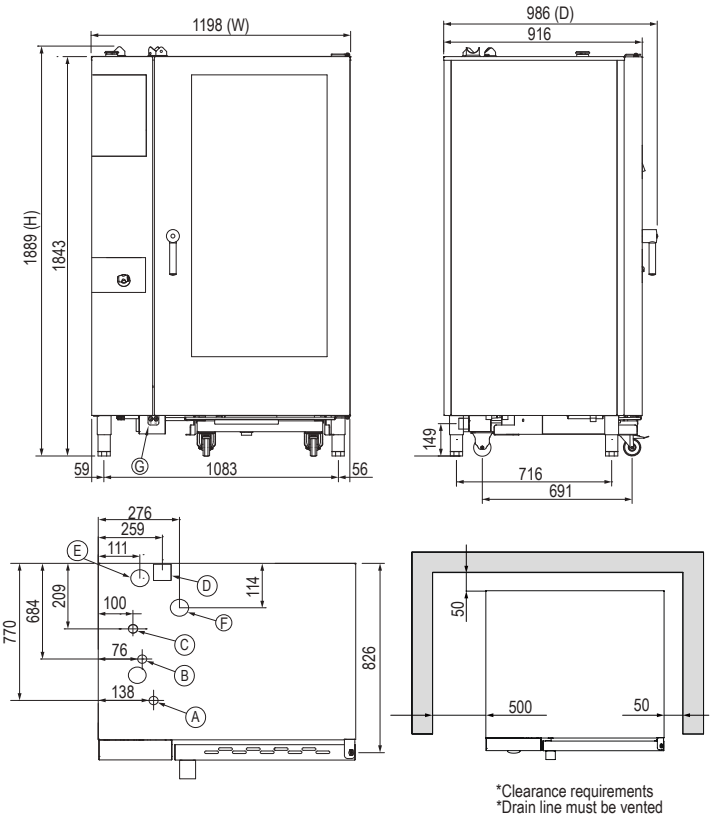
	Natural	Universal LPG
Gas Connection	3/4" BSP	3/4" BSP
Min. Normal Test Gas Pressure	1.3 kPa	2.75 kPa
Max. Normal Test Gas Pressure	3.5 kPa	3.5 kPa
Nominal Test Point Pressure	1.0 kPa	2.7 kPa
Total Nominal Gas Consumption	194.4 MJ/h	194.4 MJ/h

Note: It is the responsibility of the installing gas plumber to ensure correct supply and connection sustaining appropriate pressure, when all installed gas appliances are operating at maximum.

Cold Water Connection	3/4 BSP, Min 150kPa - Max 350kPa Min 10°C - Max 30°C
Discharge Water Temp.	Max 82°C
Water Quality Requirements	Hardness 60-100ppm TDS <100mg/L Cl Chloride <20mg/L

Legend

A	Electrical Connection		
B	Gas Inlet 3/4" BSP	**E**	Humidity Vent
C	Filtered Water Inlet 3/4" BSP	**F**	Gas Emission Exhaust
D	Drain Connection 40mm	**G**	Detergent & Rinse Aid Inlet



*Clearance requirements
*Drain line must be vented

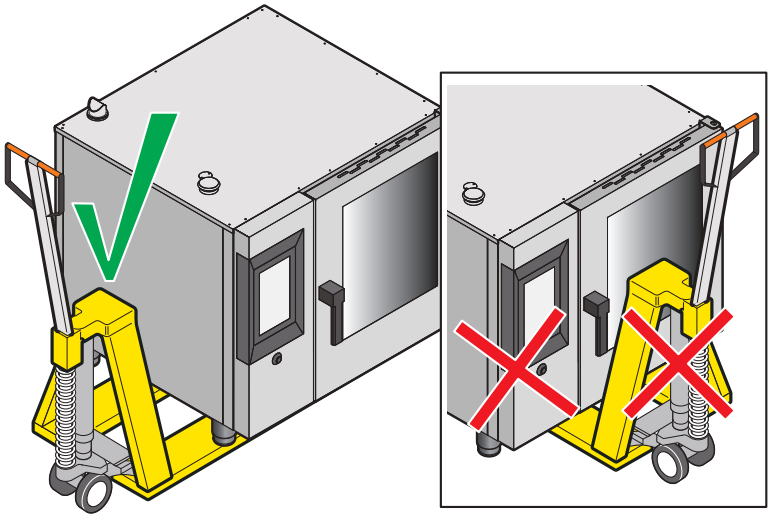
3.1 Setting Up Information

⚠	**IMPORTANT** To be installed only by an authorised service technician

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

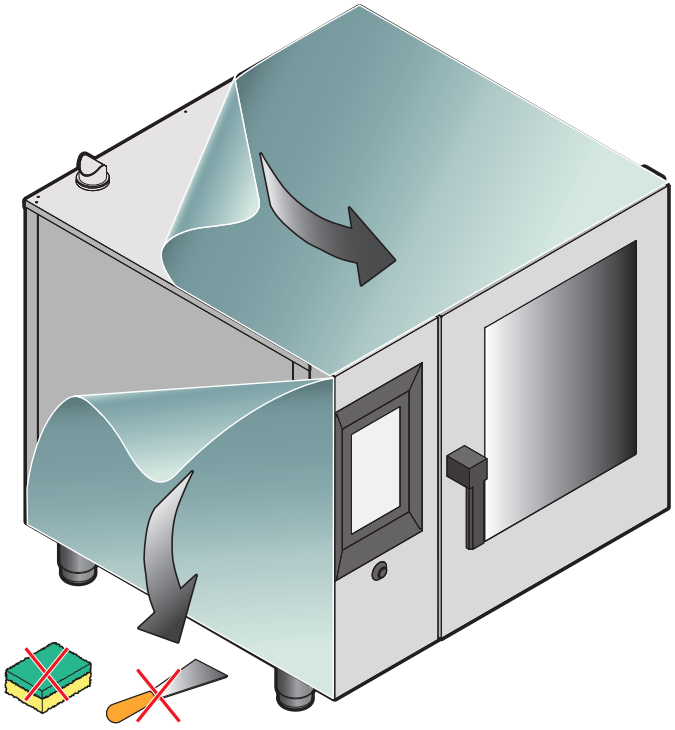
3.1.1 Handling

- 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)



3.1.2 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



3.1.3 Disposal

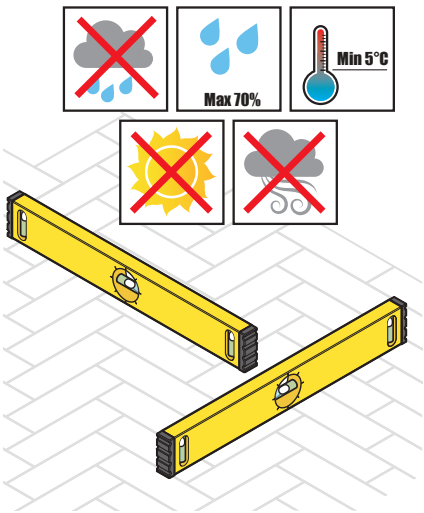
- At the end of the appliance's working life, make sure it is scrapped & components recycled properly
- Current environmental protection laws in the state/country of use must be observed
- Doors must be removed before disposal
- Power supply cable must be removed before disposal
- For further information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

3.2 Positioning

3.2.1 General Information

	**IMPORTANT** **Do not install unit under a bench.** **Under bench installation will void warranty**

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





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the information contained herein is subject to change without notice.

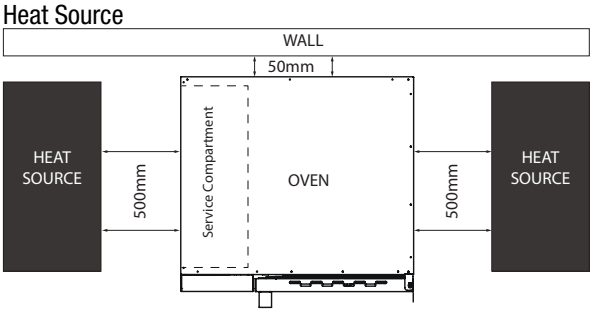
3.2.2 Spacing

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

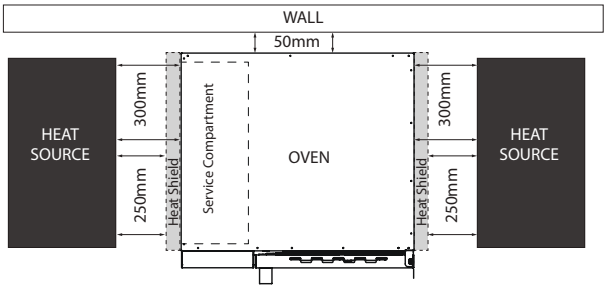
Service compartment Heat Source
500mm clearance from another heat source, in order to protect the oven control components and allow access to the service panel. For distances under 500mm, it is mandatory for Stoddart heat shields to be fitted (for a minimum distance of 300mm from the service compartment).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

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

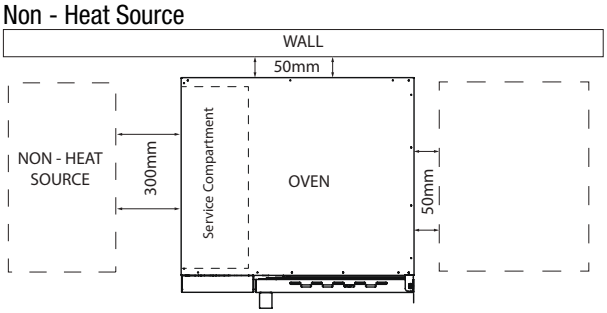
Heat Source



Heat Source With Heat Shield



Non - Heat Source



3.2.3 Stacked Installation

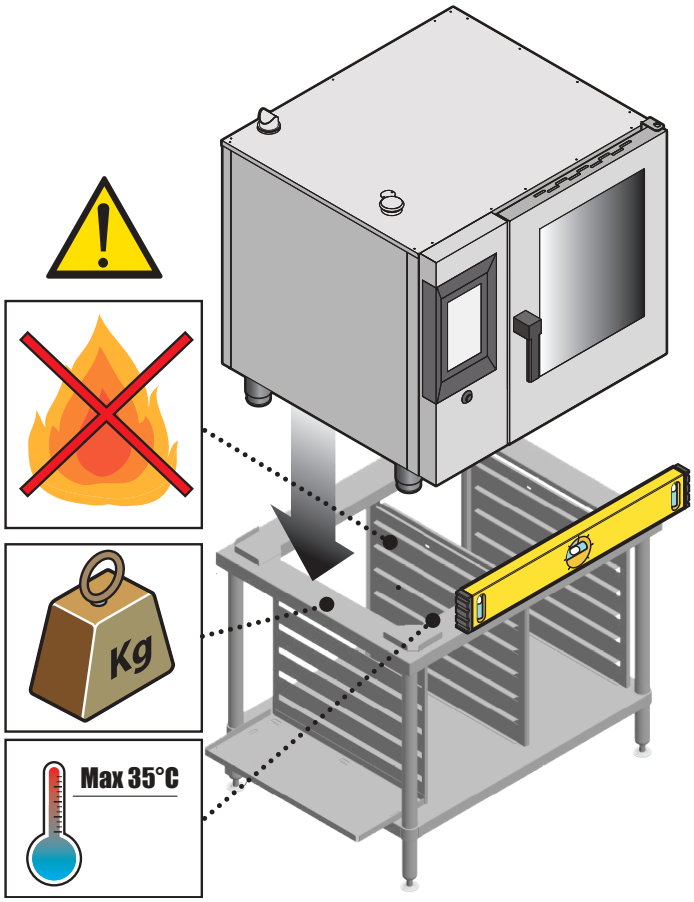
IMPORTANT

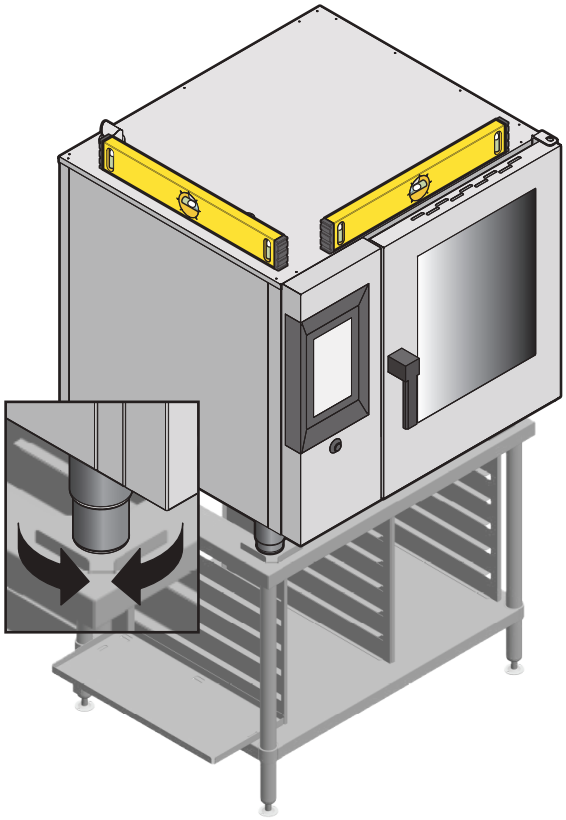
FOR STACKED OVEN INSTALLATIONS, THIS MANUAL IS TO BE USED IN CONJUNCTION WITH THE STACKING INSTALLATION MANUAL (SUPPLIED WITH STACKING KIT)

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

3.2.4 Levelling 6/1GN, 6/2GN, 10/1GN, 10/2GN

- Using a spirit level, ensure that the Combi oven is level. Adjust the foot height to level Combi oven
- If using a stand, level the stand by adjusting the feet, then level the Combi oven

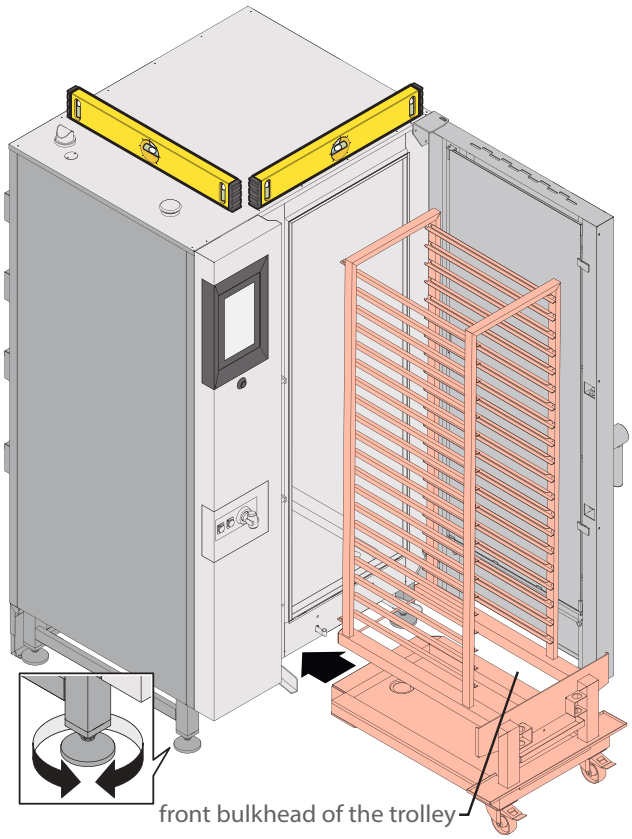


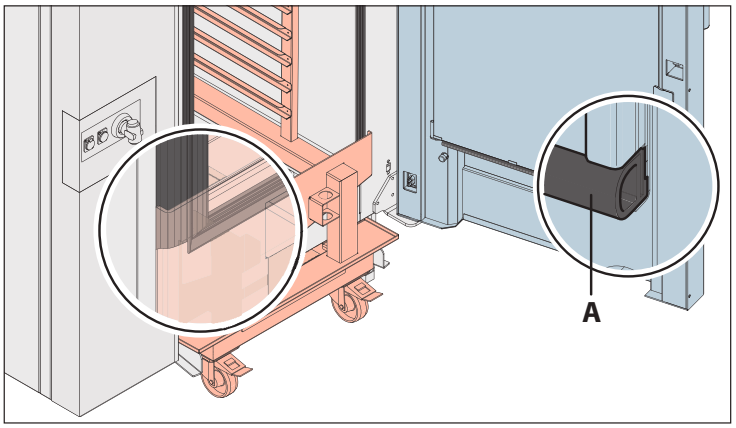


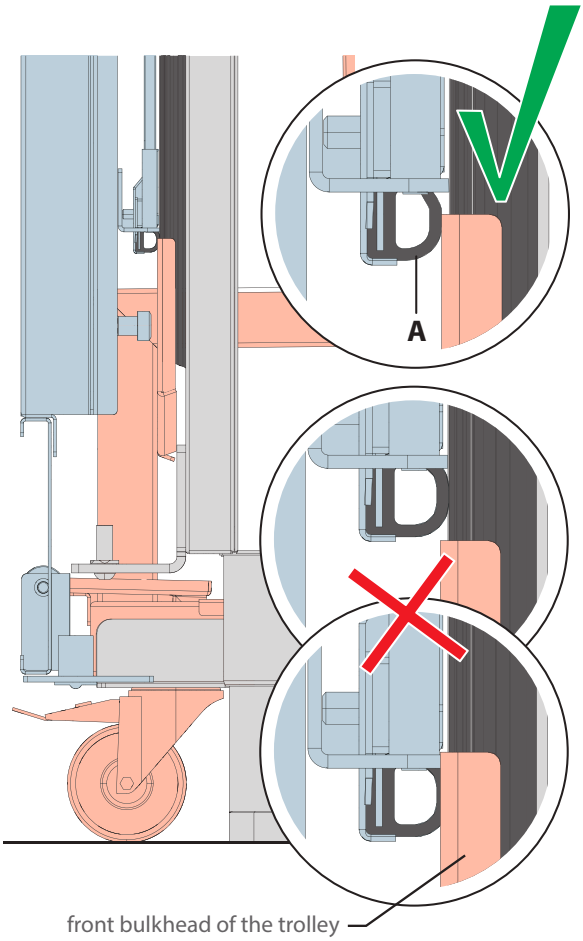
Due to continuous product research and development,
the information contained herein is subject to change without notice.

3.2.5 Levelling 20/1GN, 20/2GN

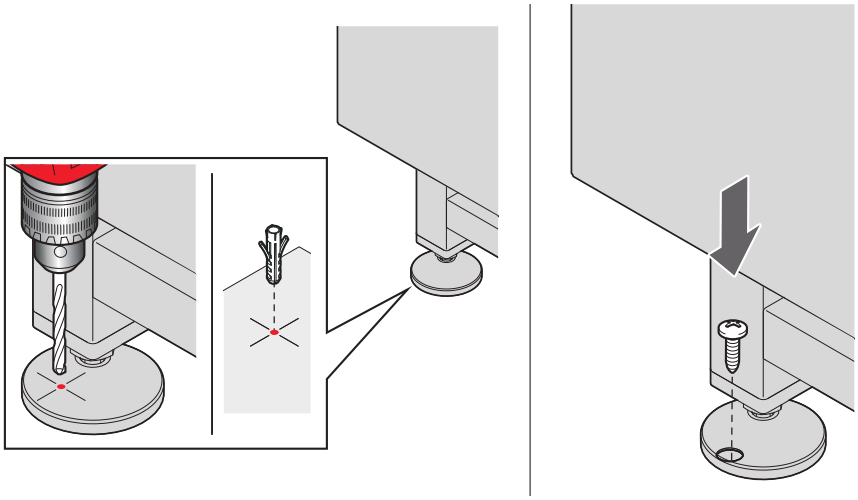
- Wheeled ovens must be placed only on the floor. If necessary, it is possible to act on the appliance feet to adjust the levelling, taking care not to unscrew them completely and checking that the trolley enters the oven chamber easily
- Also check that, once the trolley has been inserted and the door closed, the door glass seal (A) is positioned as shown in the figure overlapping half of the trolley front bulkhead.







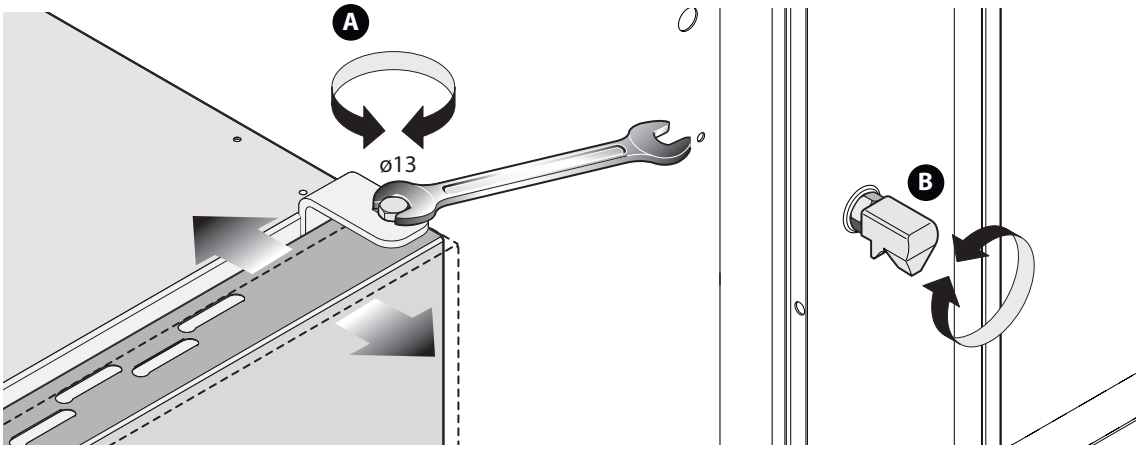
- For greater safety and stability, it is possible to fix the trolley ovens to the floor, using the brackets supplied. To do this:
- Make sure that the oven is in the correct installation position, trace the position of the holes on the floor.
- Drill in the marked points and insert a plug suitable for the type of flooring to which you are anchoring.



3.2.6 Final Checks After Positioning

After the oven has been correctly positioned in the place of installation, check that the oven chamber door is closed and the seal is tight. The door hinges must be adjusted so as to ensure maximum tightness of the oven door during its operation. It is possible to adjust both the upper and lower hinges. To adjust the tightness of the door, should it become necessary:

- Loosen the bolt (A) and move the door to the desired position;
- On supported ovens only, adjust the door locking pin (B) to eliminate any steam leaks during cooking (screwing the pin increases the pressure exerted by the door on the gasket, unscrewing it decreases it). When the adjustment is complete, re-tighten the bolt.



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3.3 Machine identification

3.3.1 Rating Plate - Check Before Installation

Identification is displayed on the Rating/Data plate affixed to the side of the machine.

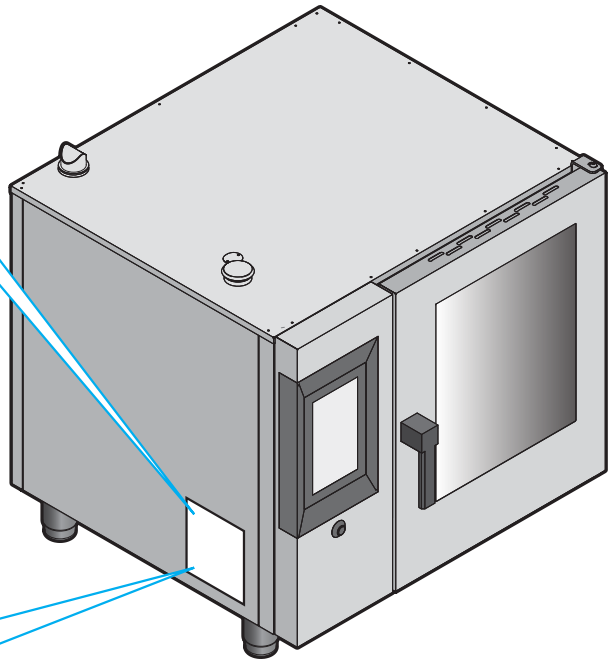
Do not remove the Rating/Data plate or make it illegible.
Do not remove the Rating/Data plate's transparent protection.

Electric Oven Rating Plate example:

GIORIK	Imported by: STODDART www.stoddart.com.au
Serial No: 010241/11/25 **Model No:** SNHE101WT **Description:** Giorik; Steambox; COMBI OVEN ELECTRIC WITH BOILER 10 GN1/1	
Voltage: 415V 3N 50 Hz **Total kW: 18,2**	WaterMark AS WMTS-101 Lic: WM-022773
This product incorporates backflow prevention complying with WMTS-101, Clause 8.2(d)	

Gas Oven Rating Plate example:

GIORIK		Imported by: STODDART www.stoddart.com.au
Serial No: 010241/11/25 **Model No:** SNHG061WT **Description:** Giorik; Steambox; COMBI OVEN GAS WITH BOILER 6 GN1/1		
Gas Approval No. Certified Gas Safety AS 4563 Global-Mark.com.au® ID: GAS-105480-003	Gas Injector 5.0mm for Natural Gas 3.8mm for Universal LPG Test Point Pressure 1.00 kPa Natural Gas 2.70 kPa Universal LPG	Factory set gas type ☐ Natural Gas ☐ Universal LPG Total gas consumption: **43.2 MJ/h**
Voltage: 230V 1N 50 Hz **Total kW: 1,4**		WaterMark AS WMTS-101 Lic: WM-022773
This product incorporates backflow prevention complying with WMTS-101, Clause 8.2(d)		



Note: Gas installation, confirm that this unit has been tested and approved for the type of gas used at the installation location.

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the information contained herein is subject to change without notice.

3.4 Electrical Connection

3.4.1 Information



WARNING

This unit must be installed in accordance with local electrical regulations/requirements. 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. FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.

Single Phase GAS Units:

- Supplied and fitted with an appropriately rated plug and lead

Three Phase Units:

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

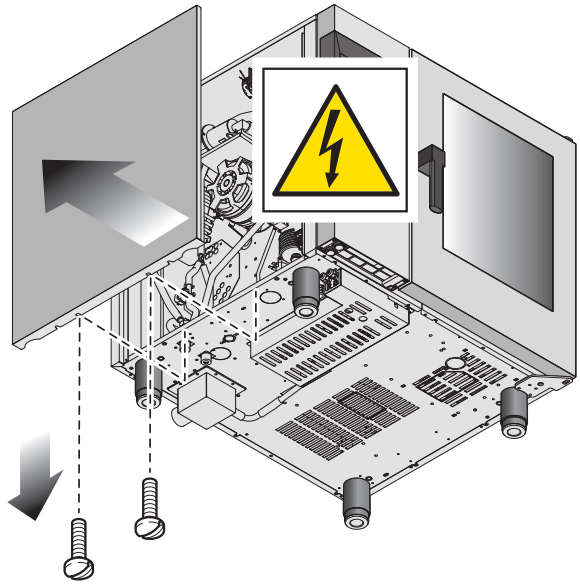
Notes:

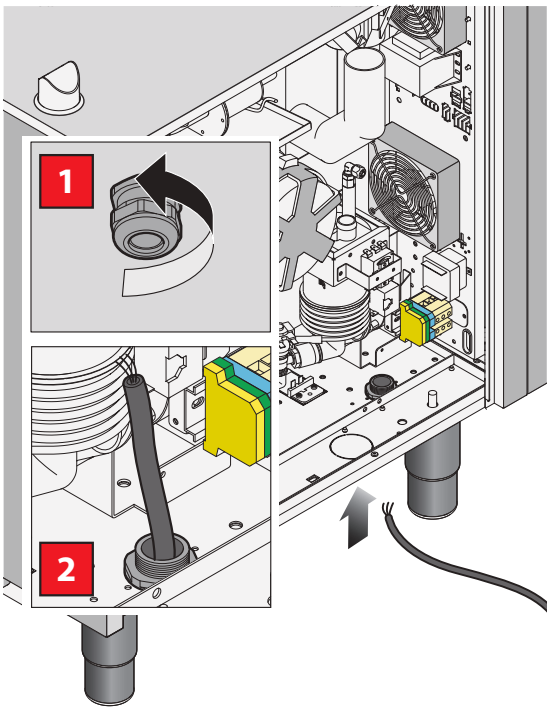
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Please contact Stoddart for parts and we will advise how to do this in order to avoid any electrical hazard
- The power cable should be dry and/or isolated from moisture or water

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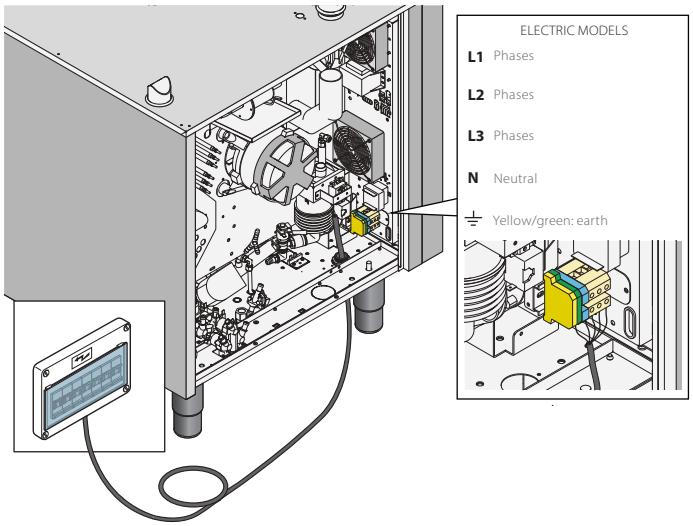
3.4.2 Wiring

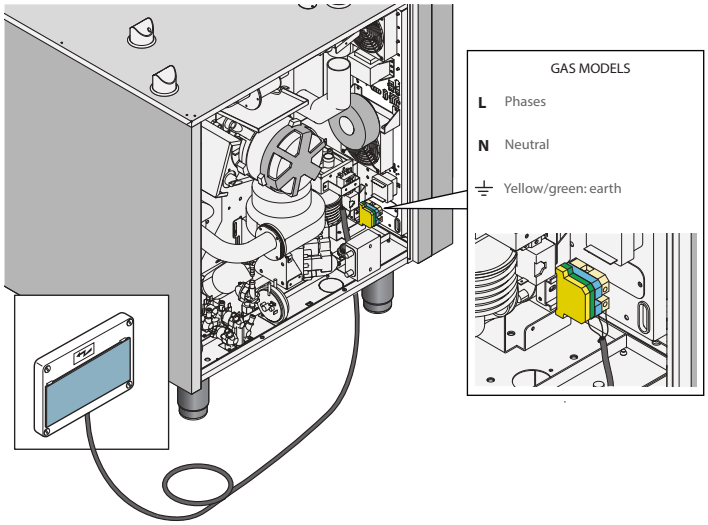
1. Remove service compartment cover
2. Loosen the cable gland and thread the power cable through it. The cable must be in polychloroprene or synthetic elastomer under equivalent oil-resistant sheath and have a section suitable for the load corresponding to each appliance (See table below)





3. Connect electrical wiring, following the below wiring diagram
   After connecting wires, use a multimeter to check:
   - There is no electrical dispersion between the phases and the earth
   - For electrical continuity between the external casing and the mains earth





4. Reinstall service compartment cover
5. Secure wiring cable by fastening the cable gland nut

3.5 Gas Connection (Gas Models Only)



WARNING

This unit must be installed by an authorised person 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.

3.5.1 Connecting the gas

Must use restraining cable if oven is installed with 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).

The oven is calibrated originally for operation with the type of gas specified on placing the order. The type of gas for which the oven is adjusted is given on the technical Installation prescriptions The oven installation and commissioning operations must be performed by qualified staff only in compliance with rules and regulations in force. The gas, electrical connections and the installation location of the oven must be in compliance with the regulations and the standards in force.

Model Number	Gas Type	Nozzle (mm)	Nozzle Type	Test Point Pressure (kPa)	Total (MJ/h)	Air/Gas Ratio Adjustment (Turn Clockwise to fully close)
SNHG061WT	Natural Gas	5.0mm	Disc	1.0	43.2	5 Turns (From Closed)
SNHG101WT		5.0mm	Disc		68.4	4 Turns (From Closed)
SNHG102WT		4.6mm	Cylindrical		100.8	5 Turns (From Closed)
SNHG201WT - Upper Burner		5.0mm	Disc		68.4	4 Turns (From Closed)
SNHG201WT - Lower Burner		5.0mm	Disc		68.4	4 Turns (From Closed)
SNHG202WT - Upper Burner		4.6mm	Cylindrical		100.8	5 Turns (From Closed)
SNHG202WT - Lower Burner		4.6mm	Cylindrical		100.8	5 Turns (From Closed)
SNHG061WT	Universal LPG	3.8mm	Cylindrical	2.70	43.2	4 Turns (From Closed)
SNHG101WT		3.8mm	Cylindrical		68.4	5 Turns (From Closed)
SNHG102WT		3.8mm	Cylindrical		100.8	5 Turns (From Closed)
SNHG201WT - Upper Burner		3.8mm	Cylindrical		68.4	5 Turns (From Closed)
SNHG201WT - Lower Burner		3.8mm	Cylindrical		68.4	5 Turns (From Closed)
SNHG202WT - Upper Burner		3.8mm	Cylindrical		100.8	5 Turns (From Closed)
SNHG202WT - Lower Burner		3.8mm	Cylindrical		100.8	5 Turns (From Closed)

Note that the 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: the supplied regulator must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 1.00 kPa when the burner is operating at high flame, the appliance test point is located on the regulator.
Universal LPG: the supplied regulator must be fitted to the appliance inlet connection. Gas pressure must be adjusted to 2.70 kPa when the burner is operating at high flame, the appliance test point is located on the regulator.

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the information contained herein is subject to change without notice.

3.5.2 On-site Commissioning Adjustment

- Ensure the regulator supplied is fitted and the correct inlet gas pressure is adjusted
- From the specification table listed on the previous page please adjust the RQ screw the nominated turns from closed
- Once the unit has been installed and all installation instructions followed please turn the unit on
  - Ensure the cavity is empty of all packaging items

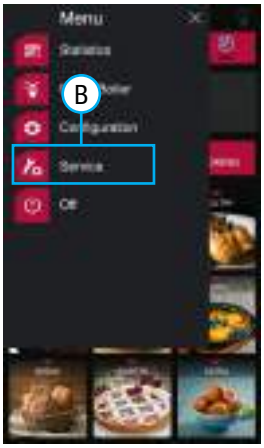
Adjust RQ screw as indicated in the table (Page 9)

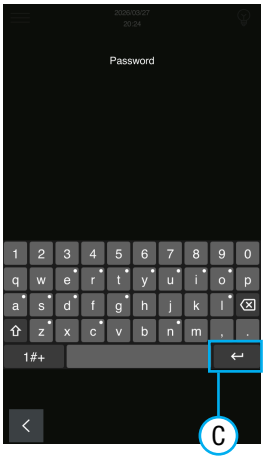


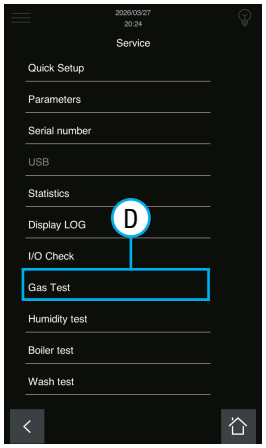
Gas Test Procedure:

A. Touch the “Menu” icon
B. Touch the “Service” field
C. Type the password 156 then touch “Enter” to confirm
D. Touch “Gas Test”
E. Phase 1 - Burner Off
F. Press “Next” to begin the gas test procedure
G. Phase 2 - Burner ignition
H. Phase 3 - Minimum / Maximum power. Press “Back/Forward” to toggle between Minimum / Maximum.
I. Touch “Next” when on the Maximum power screen to end the procedure

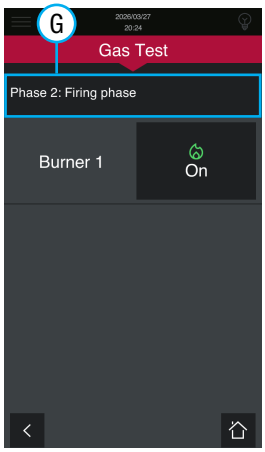


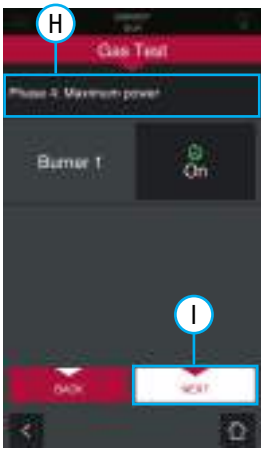












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For connection using a flexible hose assembly, the flexible hose assembly must be certified to AS/NZS 1869 class B or D, be of appropriate internal diameter for the total gas consumption, be kept as short as possible (not exceeding 1200mm), must not be in contact with the floor or any hot or sharp surfaces. The hose assembly must not be subject to strain, abrasion, kinking or deformation.
A restraining device must be fitted to restrict the appliance movement to no more than 80% of the gas hose length.

Annual service by an authorised person is recommended, or if any of the following conditions are noticed; incomplete ignition, appreciable yellow tipping, carbon deposition, lifting, floating, lighting back or objectionable odour.

3.5.3 Gas Conversion

- Please ensure the unit is the correct gas type for the supplied gas. Gas type is nominated on the appliances rating plate
- Should the appliance require converting to an alternative gas type please contact Stoddart as this must be carried out by an Authorised Service Technician

3.5.4 Ventilation/Extraction

In compliance with the installation regulations, the ovens must be used in premises suitable for the evacuation of combustion products.
The oven must be installed under an extraction canopy that meets AS 1668.2. and in accordance with all local council regulations.
When the appliance is installed under the extraction hood, check that the following indications are respected:

- The volume extracted must be higher than that of the flue gases generated (see current regulation)
- The material with which the hood filter is made must resist the temperature of the flue gases which, on exiting the appliance, can reach 300°C
- The end part of the appliance flue pipe must be positioned inside the base perimeter projection of the hood

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

3.6 Water Connection

IMPORTANT

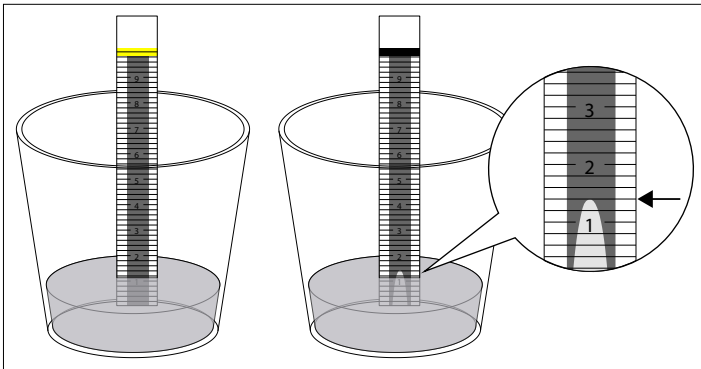
Selection of the correct water filtration system to suit local water conditions is CRITICAL. Failure to install the correct system according to the following guidelines will void warranty.

3.6.1 Chloride Test

1. Remove Titrator from bottle and replace bottle cap immediately
2. Insert lower end of the Titrator into water to be tested (approx 20mm of water). DO NOT allow water to touch yellow completion band at top of Titrator
3. Allow water to completely saturate the wick of Titrator. Reaction is complete when yellow band turns dark
4. Note where the white chloride peak falls on the scale. This represents the unit value
5. Refer to the table to convert the Titrator units into salt concentration

   * Readings greater than 1.4 (32PPM) require a Reverse Osmosis Unit to be installed

   * Readings less than 1.4 (32PPM) require the Total dissolved solids (TDS) be tested



Limit*

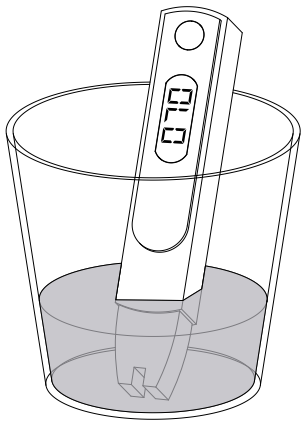
ppm(mg/L)			ppm(mg/L)		
Units	%NaCl	Cl	Units	%NaCl	Cl
1.4	0.005	32	4.6	0.032	196
1.6	0.006	39	4.8	0.035	212
1.8	0.007	45	5.0	0.038	229
2.0	0.009	53	5.2	0.041	248
2.2	0.010	60	5.4	0.044	267
2.4	0.011	68	5.6	0.048	288
2.6	0.013	77	5.8	0.051	311
2.8	0.014	86	6.0	0.055	335
3.0	0.016	95	6.2	0.060	361
3.2	0.017	106	6.4	0.064	389
3.4	0.019	116	6.6	0.069	419
3.6	0.021	128	6.8	0.074	452
3.8	0.023	140	7.0	0.080	487
4.0	0.025	152	7.2	0.087	525
4.2	0.027	166	7.4	0.093	567
4.4	0.030	180	7.6	0.101	613

3.6.2 Total Dissolved Solids (TDS) Test

1. Remove the cover from the TDS meter, turn on by pressing the On/Off button. The display should read 000
2. Insert lower end of the TDS meter into water to be tested (approx 20mm of water). DO NOT completely submerge
3. Wait 5-10 seconds
4. The number displayed on meter is the TDS (Total Dissolved Solids) of the water expressed in PPM (parts per million) e.g. TDS = 70PPM

   • Contact Stoddart if reading is lower than 20ppm

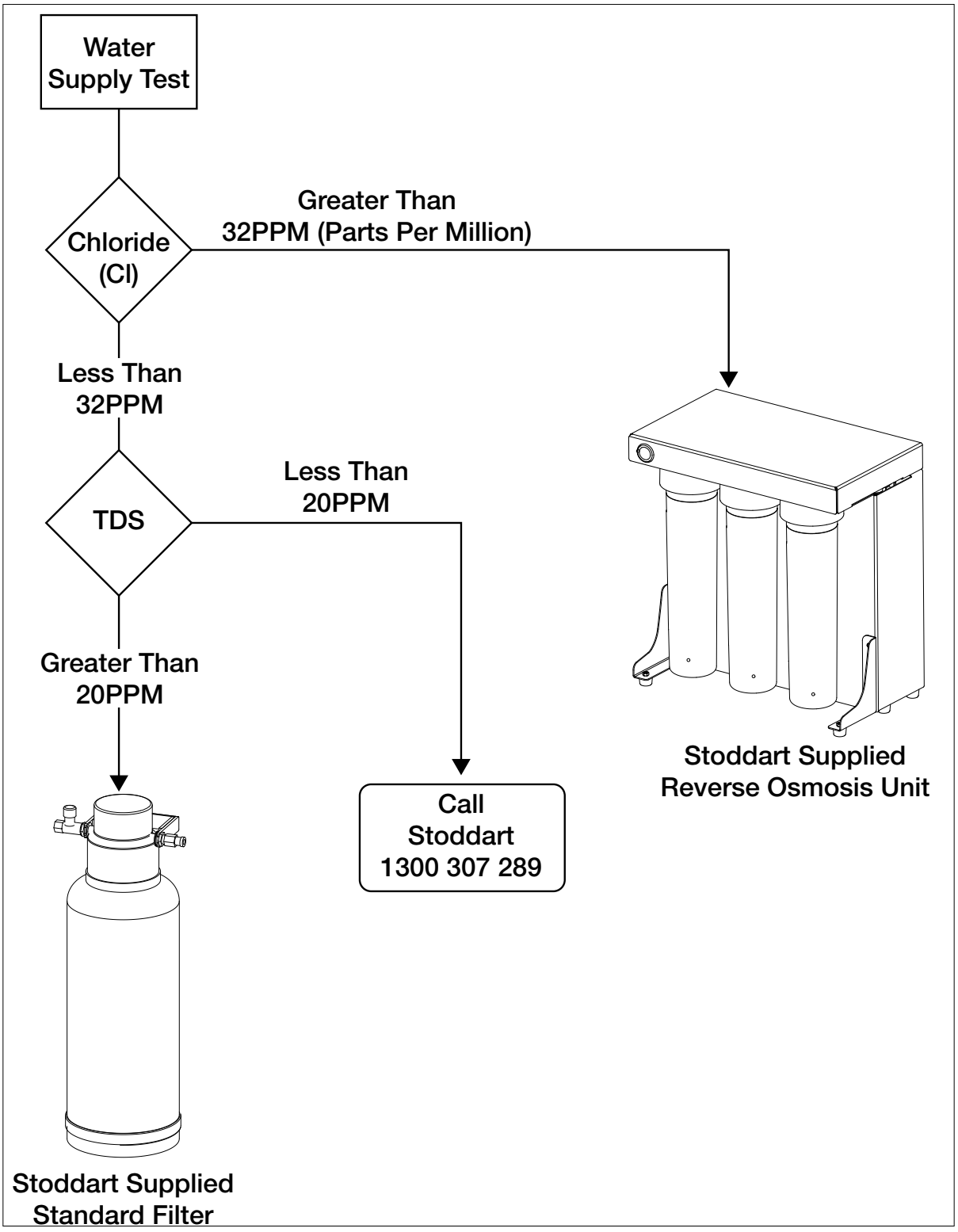
5. When finished, turn the TDS meter off



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

3.6.3 Filtration System

- After testing the water supply quality, use the below chart to determine the water filter requirements
- Only Stoddart supplied filter systems can be used



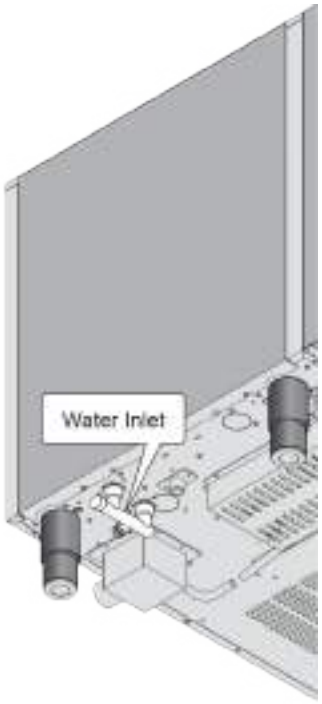
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3.6.4 Reverse Osmosis - Single Oven

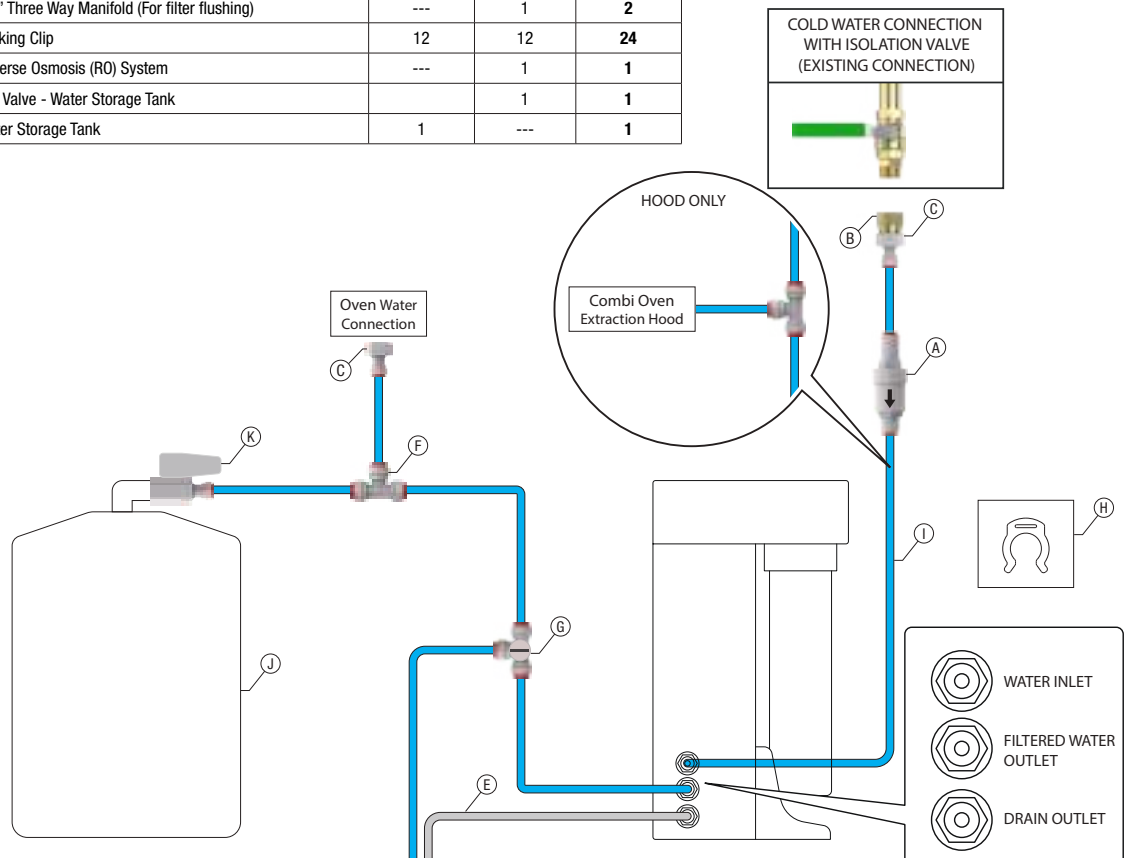
IMPORTANT

This oven must be installed in accordance with the Plumbing Code of Australia (PCA)
The Oven must be installed with the supplied Dual Check Valve, Water Filter and Pressure Limiting Valves

Water Connection	3/4" BSP
Water Inlet Pressure	150 - 350KPA If the incoming water pressure is below the specified minimum (150 kPa), install a pump (minimum flow rate: 350 l/h); if it is above the specified maximum (350 kPa), install a pressure limiting valve
Tempered water supply	10°C - 30°C
Water Hardness (CaCO3)	3°f - 9°f (30 - 90ppm; 1.5-5°d)
PH	7.0 - 8.5
TDS	40 - 150mg/L
Langelier index	> 0.5



Item	Description	Supplied with Oven	Supplied with RO Kit	Total Qty.
A	Pressure Limiting / Dual Check Valve 500 Kpa	---	1	**1**
B	3/4" BSP Male to 3/4 BSP Female brass fitting	1	---	**1**
C	3/4" Bsp To 3/8" Tube Connector	---	3	**3**
D	3/8 Tube 'Water' (to be cut to length)	3m	3m	**6m**
E	1/4 Tube 'Drain' (to be cut to length)	---	2m	**1**
F	3/8" Three Way Manifold	2	2	**4**
G	3/8" Three Way Manifold (For filter flushing)	---	1	**2**
H	Locking Clip	12	12	**24**
I	Reverse Osmosis (RO) System	---	1	**1**
J	Ball Valve - Water Storage Tank		1	**1**
K	Water Storage Tank	1	---	**1**

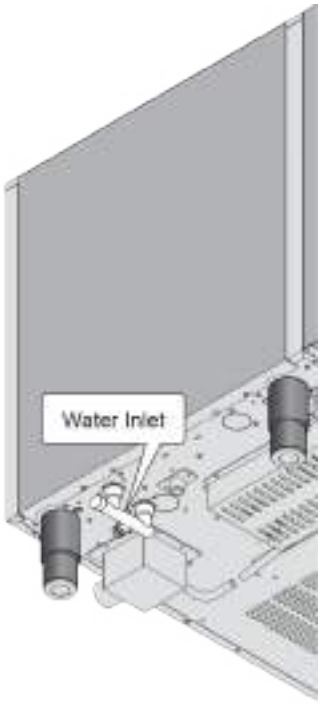


3.6.5 Reverse Osmosis - Stacked Oven

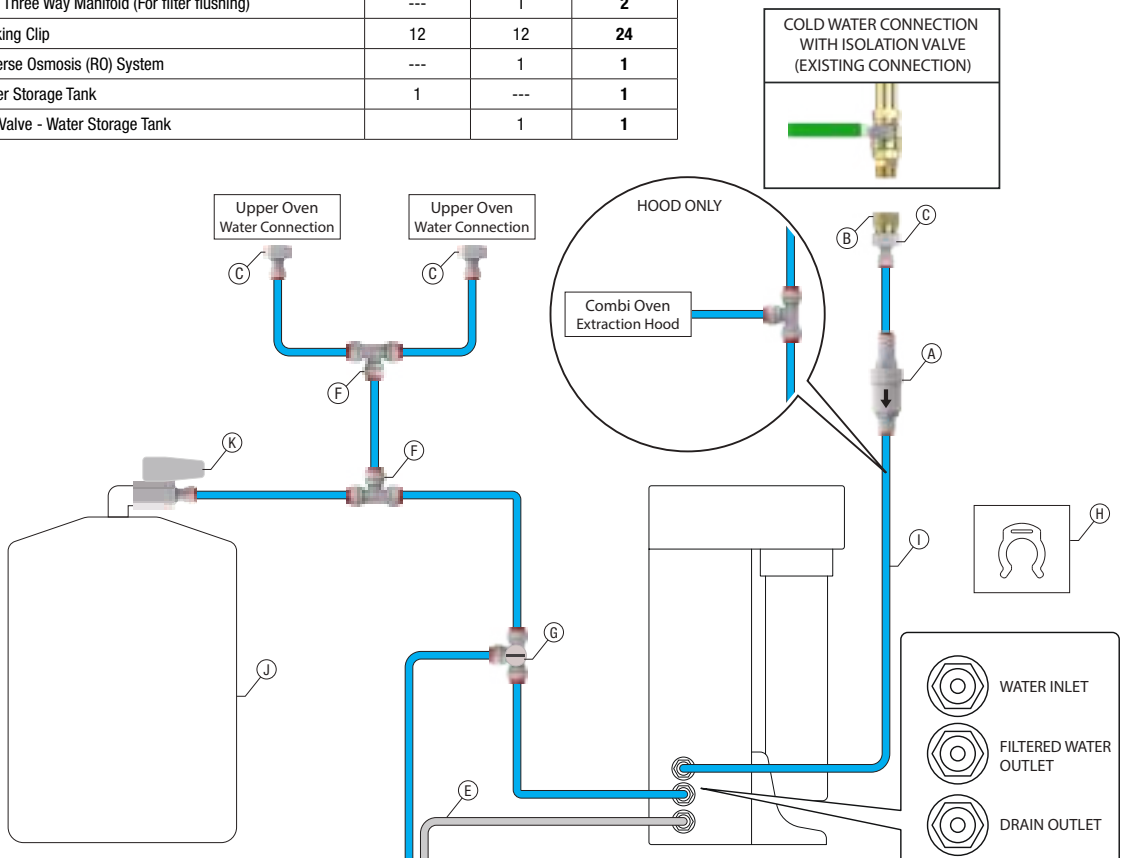
IMPORTANT

This oven must be installed in accordance with the Plumbing Code of Australia (PCA)
The Oven must be installed with the supplied Dual Check Valve, Water Filter and Pressure Limiting Valves

Water Connection	3/4" BSP
Water Inlet Pressure	150 - 350KPA If the incoming water pressure is below the specified minimum (150 kPa), install a pump (minimum flow rate: 350 l/h); if it is above the specified maximum (350 kPa), install a pressure limiting valve
Tempered water supply	10°C - 30°C
Water Hardness (CaCO3)	3°f - 9°f (30 - 90ppm; 1.5-5°d)
PH	7.0 - 8.5
TDS	40 - 150mg/L
Langelier index	> 0.5



Item	Description	Supplied with Oven	Supplied with RO Kit	Total Qty.
A	Pressure Limiting / Dual Check Valve 500 Kpa	---	1	**1**
B	3/4" BSP Male to 3/4 BSP Female brass fitting	1	---	**1**
C	3/4" Bsp To 3/8" Tube Connector	---	3	**3**
D	3/8 Tube 'Water' (to be cut to length)	3m	3m	**6m**
E	1/4 Tube 'Drain' (to be cut to length)	---	2m	**1**
F	3/8" Three Way Manifold	2	2	**4**
G	3/8" Three Way Manifold (For filter flushing)	---	1	**2**
H	Locking Clip	12	12	**24**
I	Reverse Osmosis (RO) System	---	1	**1**
J	Water Storage Tank	1	---	**1**
K	Ball Valve - Water Storage Tank		1	**1**



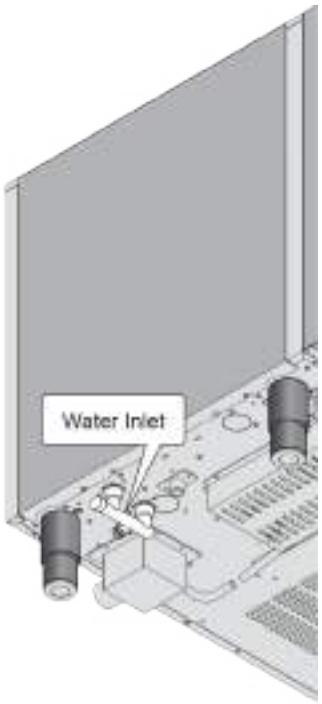
Due to continuous product research and development,
the information contained herein is subject to change without notice.

3.6.6 Reverse Osmosis - Single Oven

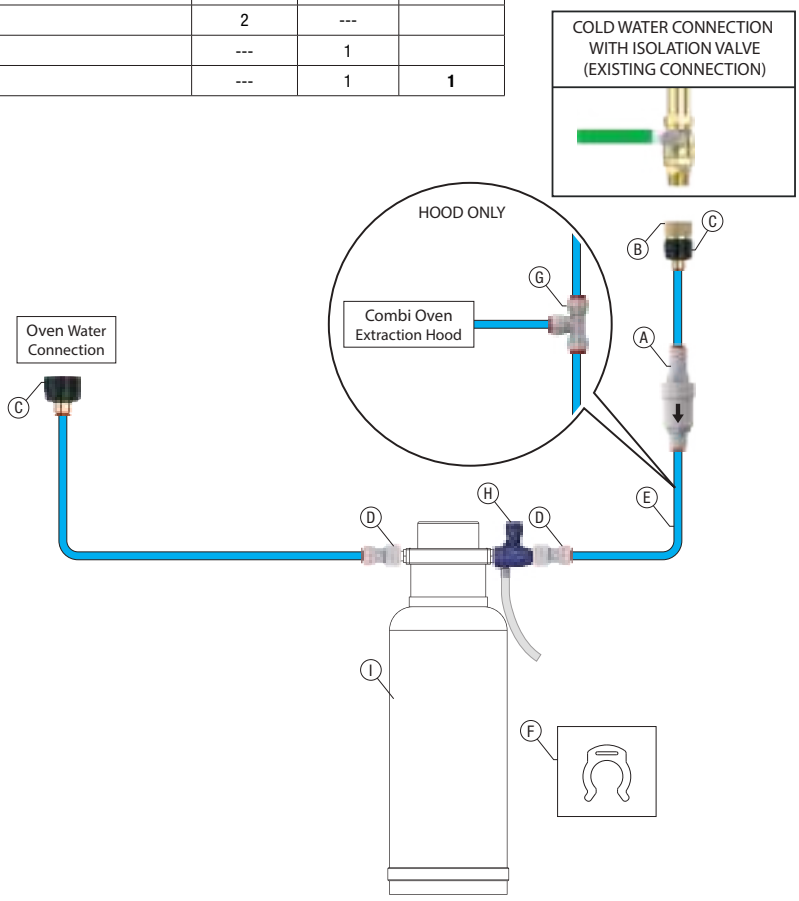
IMPORTANT

This oven must be installed in accordance with the Plumbing Code of Australia (PCA)
The Oven must be installed with the supplied Dual Check Valve, Water Filter and Pressure Limiting Valves

Water Connection	3/4" BSP
Water Inlet Pressure	150 - 350KPA If the incoming water pressure is below the specified minimum (150 kPa), install a pump (minimum flow rate: 350 l/h); if it is above the specified maximum (350 kPa), install a pressure limiting valve
Tempered water supply	10°C - 30°C
Water Hardness (CaCO3)	3°f - 9°f (30 - 90ppm; 1.5-5°d)
PH	7.0 - 8.5
TDS	40 - 150mg/L
Langelier index	> 0.5



Item	Description	Supplied with Oven	Supplied with SF Kit	Total Qty.
A	Pressure Limiting / Dual Check Valve 350 Kpa	---	1	**1**
B	3/4" BSP Male to 3/4 BSP Female brass fitting	1	---	**1**
C	3/4" Bsp To 3/8" Tube Connector	1	3	**4**
D	3/8" Quick connect adapter	---	2	**2**
E	3/8 Tube (Water) (to be cut to length)	3m	2m	**5m**
F	Locking Clip	12	12	**24**
G	3/8" Three Way Manifold	2	---	
H	Flush Valve	---	1	
I	Standard Filter System	---	1	**1**



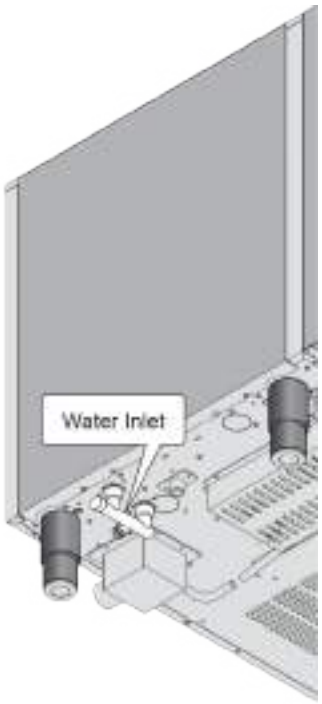
Due to continuous product research and development, the information contained herein is subject to change without notice.

3.6.7 Standard Filter - Stacked Oven

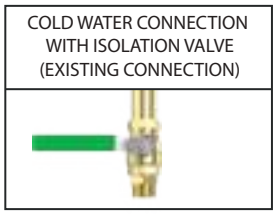
IMPORTANT

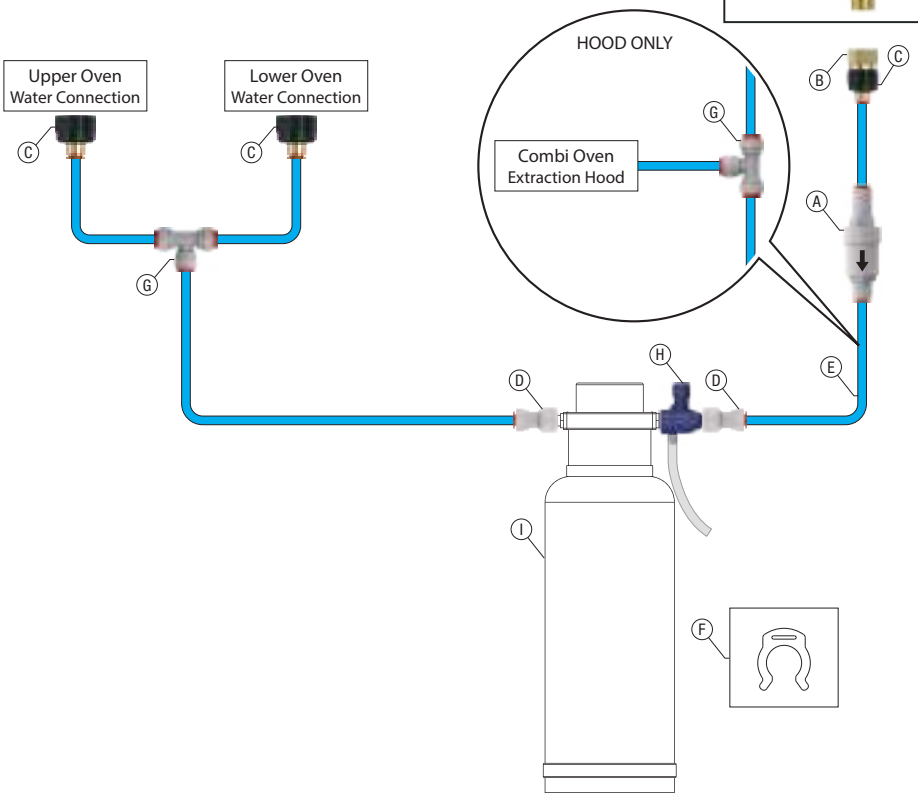
This oven must be installed in accordance with the Plumbing Code of Australia (PCA)
The Oven must be installed with the supplied Dual Check Valve, Water Filter and Pressure Limiting Valves

Water Connection	3/4" BSP
Water Inlet Pressure	150 - 350KPA If the incoming water pressure is below the specified minimum (150 kPa), install a pump (minimum flow rate: 350 l/h); if it is above the specified maximum (350 kPa), install a pressure limiting valve
Tempered water supply	10°C - 30°C
Water Hardness (CaCO3)	3°f - 9°f (30 - 90ppm; 1.5-5°d)
PH	7.0 - 8.5
TDS	40 - 150mg/L
Langelier index	> 0.5



Item	Description	Supplied with Oven	Supplied with SF Kit	Total Qty.
A	Pressure Limiting / Dual Check Valve 350 Kpa	---	1	**1**
B	3/4" BSP Male to 3/4 BSP Female brass fitting	1	---	**1**
C	3/4" Bsp To 3/8" Tube Connector	1	3	**4**
D	3/8" Quick connect adapter	---	2	**2**
E	3/8 Tube (Water) (to be cut to length)	3m	2m	**5m**
F	Locking Clip	12	12	**24**
G	3/8" Three Way Manifold	2	---	
H	Flush Valve	---	1	
I	Standard Filter System	---	1	**1**

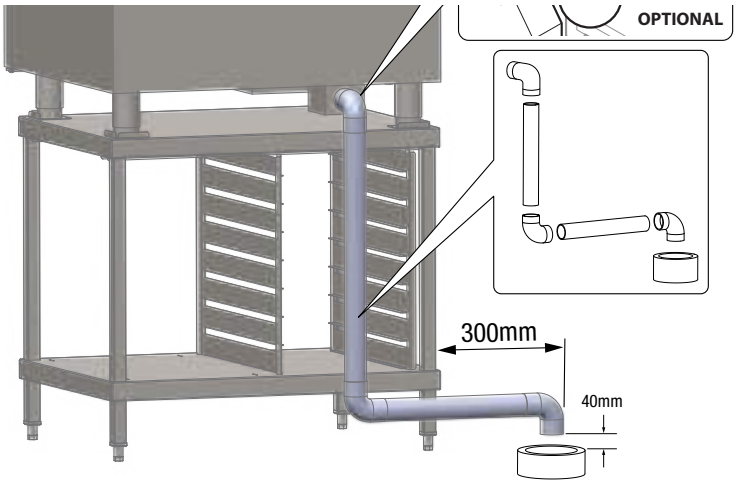




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3.7 Drainage Connection

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



3.8 Liquid Detergent / Rinse Agent Connection

IMPORTANT

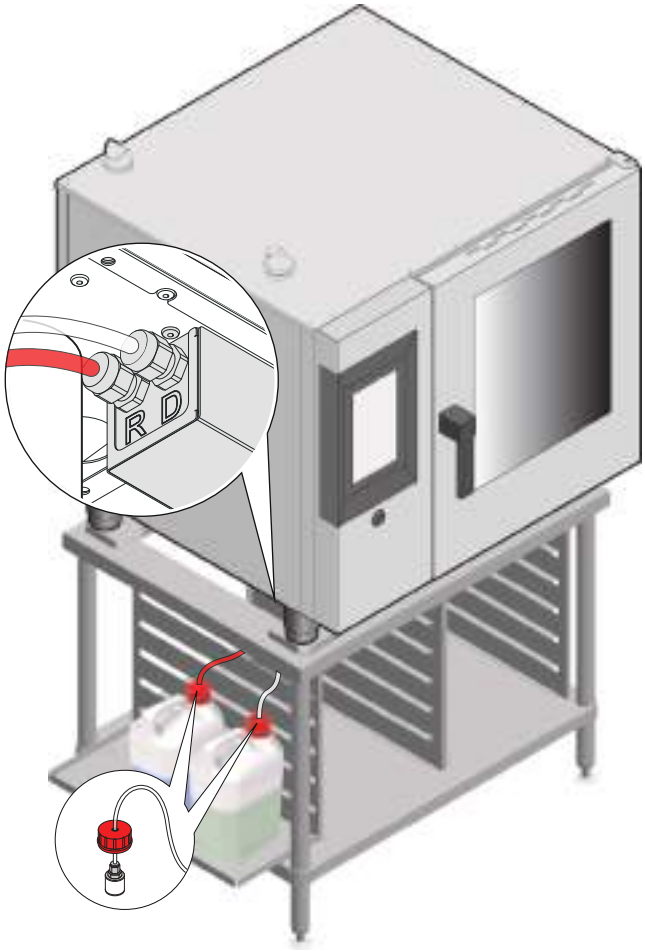
Stoddart's preferred detergent method is Tablets.
Only Stoddart provided oven cleaners should be used.
Other products may lead to voidance of warranty!

Detergent and Rinse Agent lines are located on the front underside of the service compartment side:

- Detergent Line - Clear Hose "D"
- Rinse Aid Line - Red Hose "R"
- When tablets are to be used, roll the detergent line up and use zip-ties to secure
- If using the optional Stoddart bottle holder, place the holder on the outside of the grid rack
- Remove the bottle caps from both descaler and detergent
- Drill a 8mm hole in the centre of each cap
- Feed the detergent and rinse agent lines through the hole in the stand, then through the bottle caps
- Attach the weights to each line
- Place both lines and weight back into the bottles and secure bottle caps (ensure to place correct line in the correct chemical

Note: The Stoddart supplied rinse agent is also used as the descaler

Note: The Stoddart supplied rinse agent or vinegar can be used. Vinegar will not aid the cleaning process as well as the rinse agent.



3.9 Oven Testing

The oven should be tested by completing a cooking cycle to verify that the equipment works properly, without any anomalies or problems.

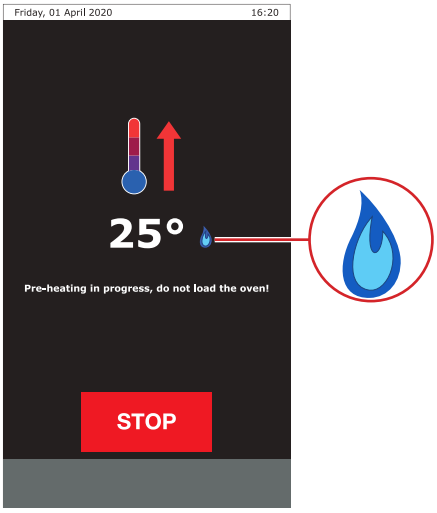
Turn on the oven (See page 33)
Set a cooking cycle with temperature to 150°C, time set to 10min and humidity to 25% (See “Manual Cooking” page 41).
Press “Start/Stop”.

Carefully check the points given in the following list:

- Press the “LED Door Light” icon (See page 33), the LED door lights illuminate the oven chamber, press again to turn off
- The oven will stop if the door is opened and starts to work when the door is closed
- The thermostat that regulates the temperature in the cooking chamber is triggered when the set temperature is reached and the heating element is shut off temporarily
- The fan motor reverses the direction of rotation automatically; reversal takes place every 3minutes (time varies depending on the cooking time)
- For the ovens with two fans in the cooking chamber, the motors have the same direction of rotation
- At the end of the cooking cycle the oven emits an audible warning

3.9.1 Gas Oven Operation

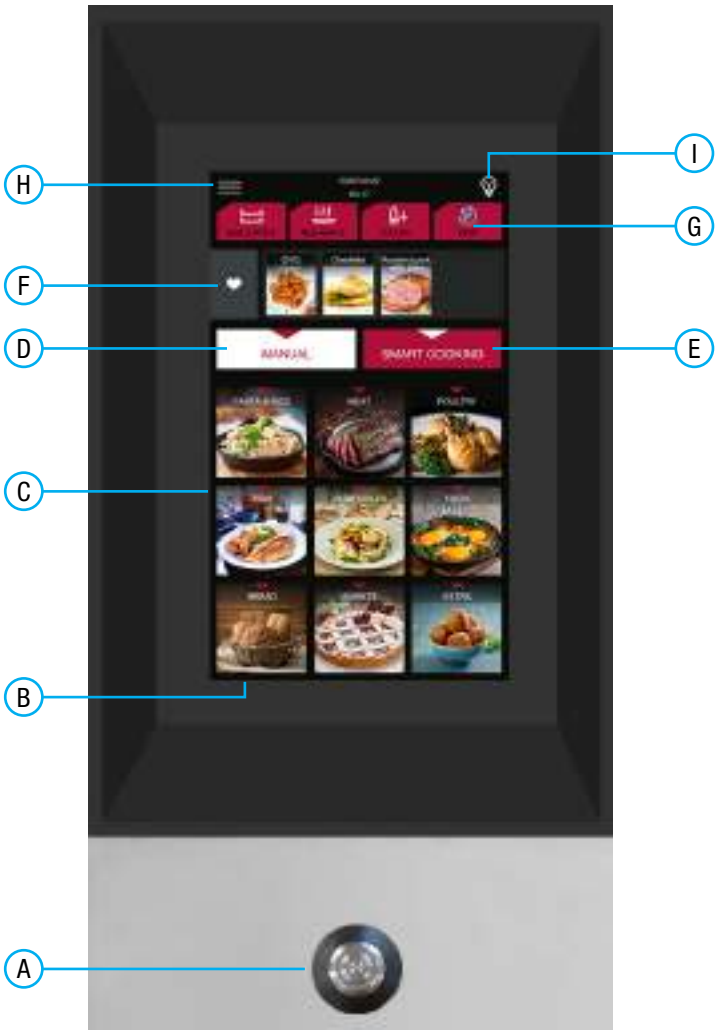
Gas leakage and operation of the appliance must be tested by the installer before leaving. If the appliance fails to operate correctly after all checks have been carried out, Contact the Stoddart service department.
When the gas burner is operating the display screen will show a flame.



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4.1 General Overview

4.1.1 Control Interface



A. Start-up and Shut-down:
   - Press in to turn the oven on
   - Press to release and turn the oven off
B. Touch Screen: The operating parameters of the appliance are set and displayed on this screen
C. Recipe Book: Default and saved recipes
D. Manual Cooking: Recipe settings are entered manually
E. Smart Cooking: Quickly set a cooking program
F. Favourites: Save favourite recipes to the main screen
G. System functions: Rack control cooking, Regenerate cooking, Chamber cooling, Wash cycles
H. Settings Menu: View/change oven settings
I. Chamber Light: Turns the oven chamber light on/off

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4.1.2 Power Failure During The Cooking Process

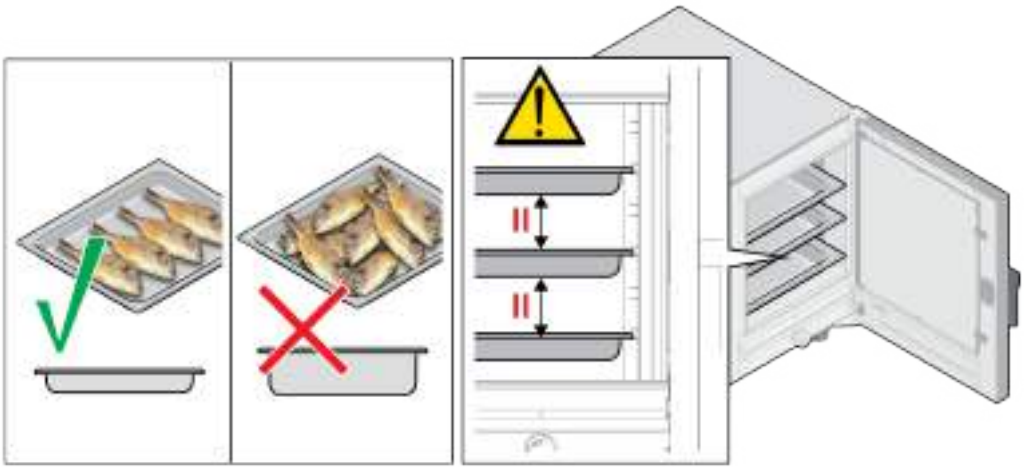
	WARNING
	If the cooking time is set, an interruption will stop the countdown in progress. In this case, assess whether to reduce the cooking times (even when switched off, the oven keeps the temperature constant for a certain period to allow foods to cook thanks to the residual heat).

A power failure may occur or a residual-current circuit breaker may trigger during the cooking process. In this case, if the power outage:

- Lasts less than two minutes, the cooking process resumes automatically as soon as the power supply is restored, without providing any warning and without the need for the user to take any action;
- Lasts more than two minutes, a warning appears as soon as the power supply is restored and a buzzer starts beeping. Press the knob to resume the cooking process

4.1.3 Arranging The Food In The GN Pans

If the oven is not full, evenly distribute the trays on all levels of the chamber, without overloading it, to guarantee good air circulation. This ensures better results and reduces cooking times. Use trays with low edges and distribute the food evenly in a single layer.



4.1.4 No Gas Alarm - Reset (Gas Models Only)

After three failed attempts to ignite the burner, an alarm screen appears on the display. When the screen appears, press “RESET” for one second to reset the oven. After the reset, the appliance will make three more ignition attempts; if still no gas is detected, the alarm screen will reappear.

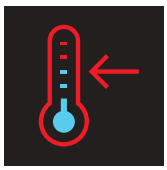
In this case, check that the gas shut-off valve upstream of the oven is open and active.

If these attempts are unsuccessful, contact the Stoddart Service department.

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the information contained herein is subject to change without notice.

4.1.5 Cooking Methods

To cook varying types of food to perfection, a sequence of different cooking methods should be used.

Cooking Method	Temperature Range	Humidity Input	Humidity Extraction	Uses
 **Convection Cooking:** Convection cooking uses the dry heat of the heating elements that the fans spread at a variable speed to ensure quick and even cooking.	30°C to 300°C	Manual input by pressing the humidity icon during the cooking cycle 	Manual	• Dry confectionery cooking • Frozen food cooking • External browning of foods • Food grilling
 **Combi Cooking:** Food is cooked with a humidity percentage set by the user. Ventilation inside the cooking chamber ensures quick and even cooking.	30°C to 270°C	Input: 0% to 100%	Automatic	• Cooking of the dishes that must remain soft inside (e.g. Poultry) • Leavening
 **Steam Cooking:** Food is cooked using steam, which is evenly spread by the fans at a variable speed.	30°C to 120°C	100% fixed humidity (Cannot be adjusted)	Flue vent always closed	• Vacuum cooking (sous-vide) • Cooking of delicate dishes • Cooking of creams and sauces • Pasteurisation • Regeneration • Leavening
 **Smoking** It allows the user to set a type of cooking suitable for using a smoking device (optional, contact the Stoddart sales department).	10°C to 200°C	No Input (Humidity cannot be added)	Manual	• Meat cooking
 **Keep Warm:** Keeps the temperature of the cooked food constant for a set or indefinite time	30°C to 120°C	Input: 0% to 100%	Flue vent always closed	• Keeping cooked food warm

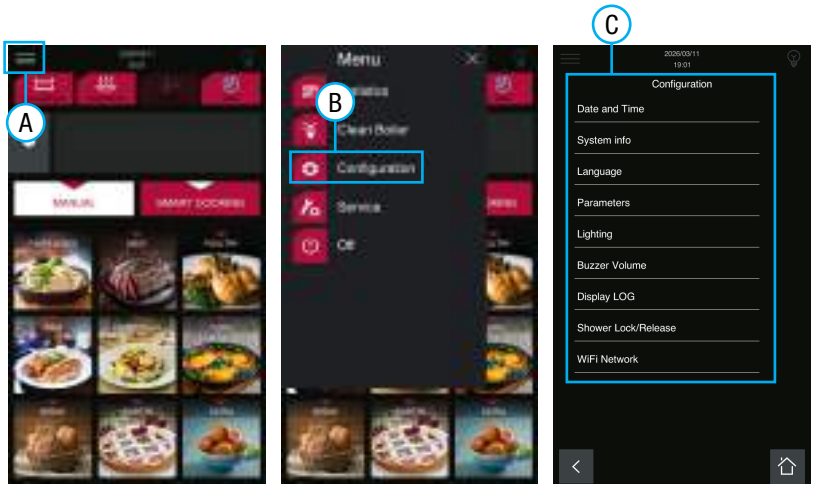
4.2 Setup - Configuration Menu

IMPORTANT

Before commencing cooking, the initial setup needs to be entered, such as Time/Date and Language.

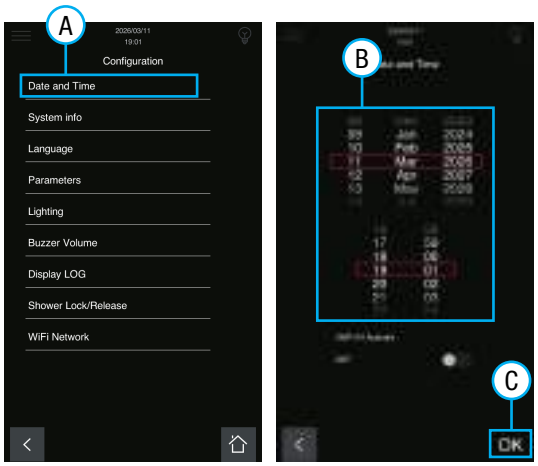
4.2.1 Access Configuration Menu

A. Press “Menu”
B. Press “Configuration”
C. Configuration Menu:
- Date and Time
- System Info
- Language
- Parameters
- Lighting
- Buzzer Volume
- Display Log
- Shower Lock/Release
- WiFi Network



4.2.2 Date and Time

A. Access the Configuration menu and touch the “Date and Time” field
B. Select and adjust each of the parameters accordingly
C. Touch “OK” to confirm the settings



4.2.3 System Info

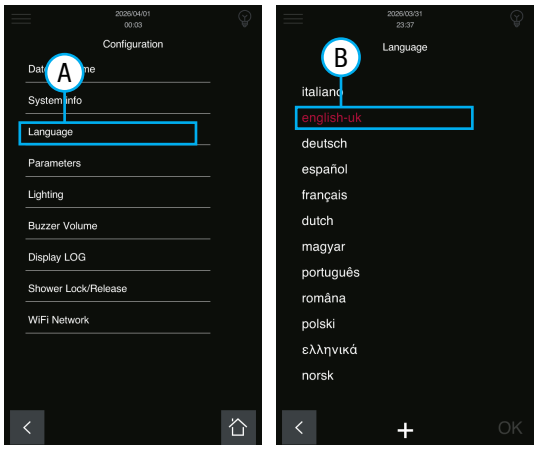
A. Access the Configuration menu and press “System Info”
B. The software version will be displayed



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4.2.4 Language

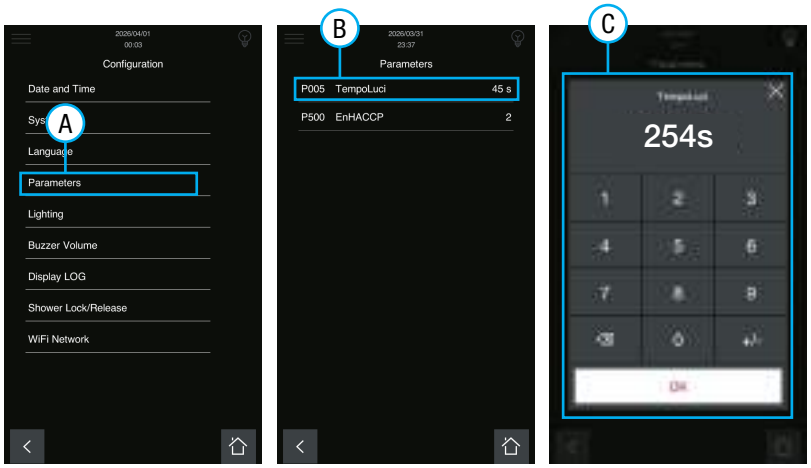
A. Access the Configuration menu
B. Select “Language” from the configuration menu
C. Select the required language, by default the oven will be set to English



4.2.5 Parameters

A. Access the Configuration menu and press “Parameters”
B. Select the parameter to adjust
   - P005 Tempoluci (Lighting duration)
   - P500 EnHACCP

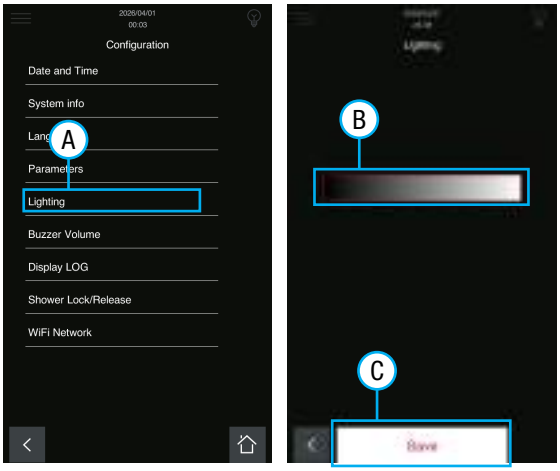
Note: The light duration is displayed in seconds. To Have the lights on indefinitely enter 254 seconds then press ‘OK’.



4.2.6 Lighting

A. Access the Configuration menu and press “Lighting”
B. Drag the slider to adjust the brightness
C. Press “Save” to confirm the settings

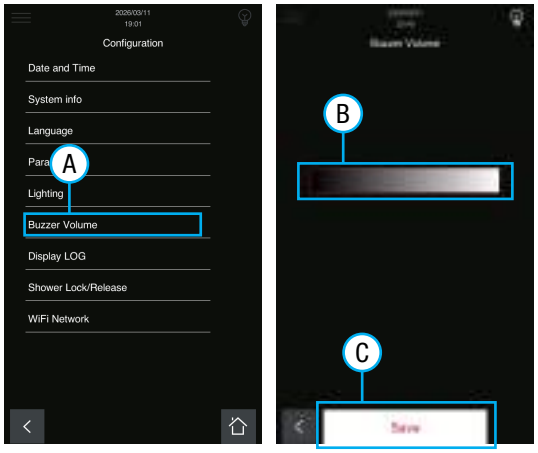
Note: To change the light duration refer to 4.2.5



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www.stoddart.co.nz

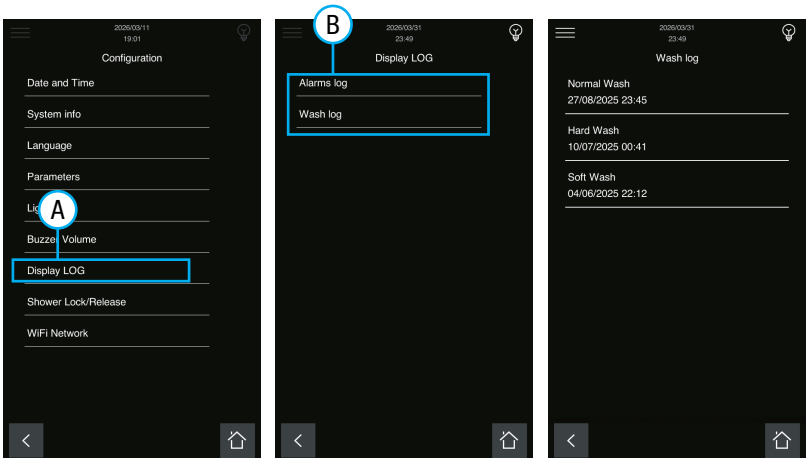
4.2.7 Buzzer Volume

A. Access the Configuration menu ans select “Buzzer” from
B. Drag the slider to adjust the buzzer volume
C. Press “Save” to confirm the settings



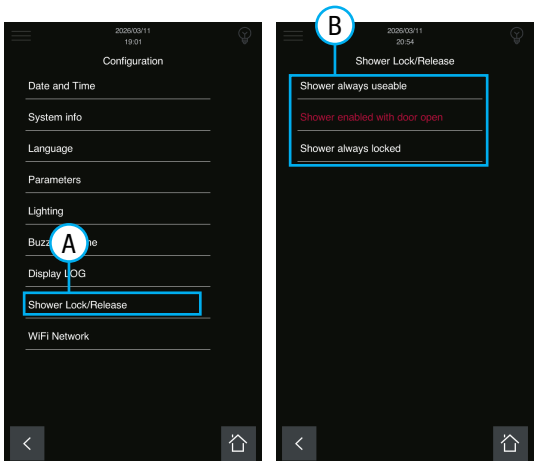
4.2.8 Display Log

A. Access the Configuration menu and select “Display Log”
B. Select the log to view



4.2.9 Shower Lock/Release

A. Access the Configuration menu and select “Shower Lock/Release”
B. Select the required option



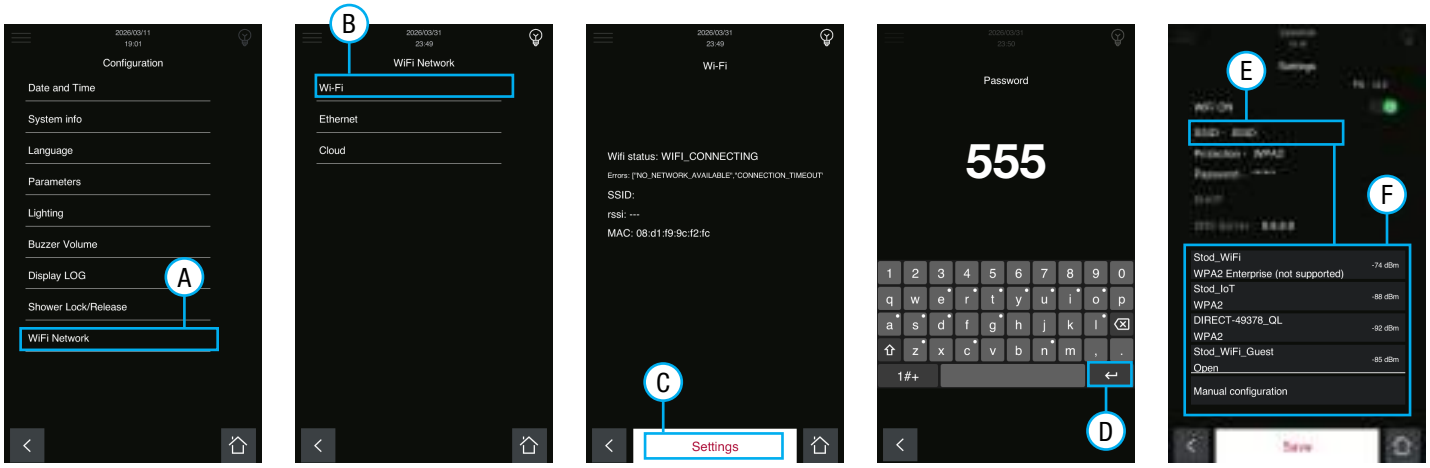
Due to continuous product research and development,
the information contained herein is subject to change without notice.

4.2.10 WiFi Network

Connecting the oven to Wi-Fi has several functions.
It allows the manufacturer to:

- Activate the warranty
- Check that the oven is used in the correct way
- Check that maintenance is carried out on time and carefully
- Monitor the wash cycles
- Resolve any malfunctions remotely
- Update software remotely

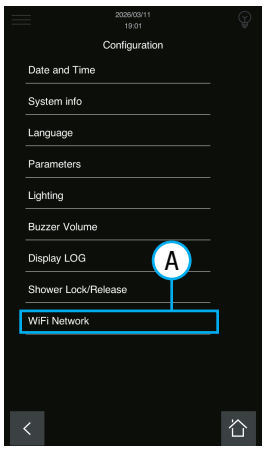
A. Access the Configuration menu and select “WiFi Network”
B. Press the “WiFi”
C. Press “Settings”
D. Type the password 555 and press “Enter”
E. Press the “SSID”
F. Select a network or manual configuration
G. Set protection to WPA2
H. Press “Password”
I. Enter the Wi-Fi password and press “Enter”
J. Select Register activate cloud management features on the oven
K. Press “Save”

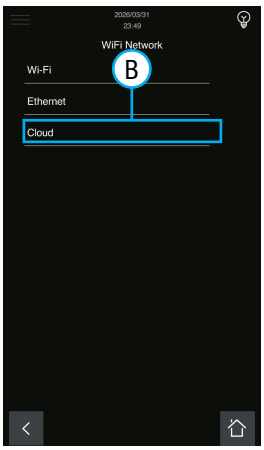


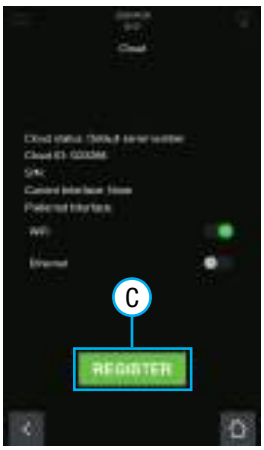
Due to continuous product research and development,
the information contained herein is subject to change without notice.

4.2.11 Cloud Registration

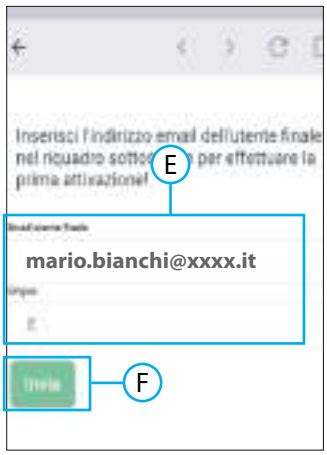
A. Enter the “Configuration” menu
B. Select “Cloud”
C. Press “Register”
D. Scan the QR code on the oven
E. Enter your email address and preferred language
F. Press “Send”
G. Check your email, when email arrives open and select “Machine Activation”
H. Enter the required fields then press send
I. The machine activation is now complete

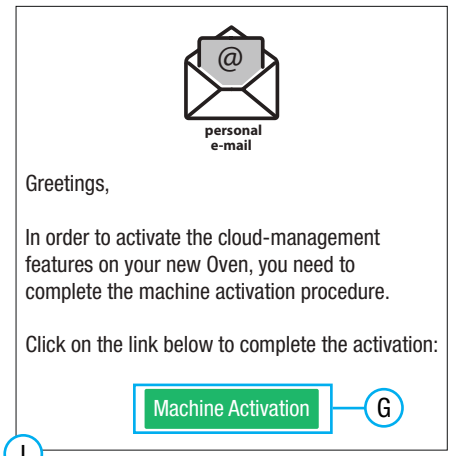




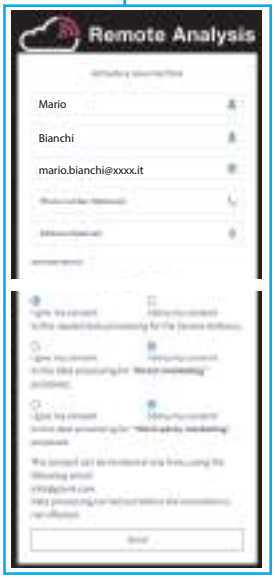


D
Scan the QR Code





H



I
Your machine actilvation procedure is completes. Cloud services will be initialised soon

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the information contained herein is subject to change without notice.

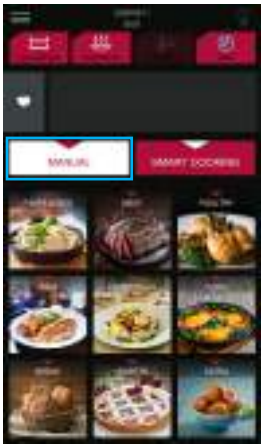
4.3 Manual Cooking

4.3.1 Initial Settings

Set the cooking parameters for one or more cooking phases based on your experience.
Once these cooking parameters are set, you can:

- Start the recipe without saving it: the parameters entered are not saved but you can still save them at the end of the cooking period;
- Start a recipe after saving it: this way

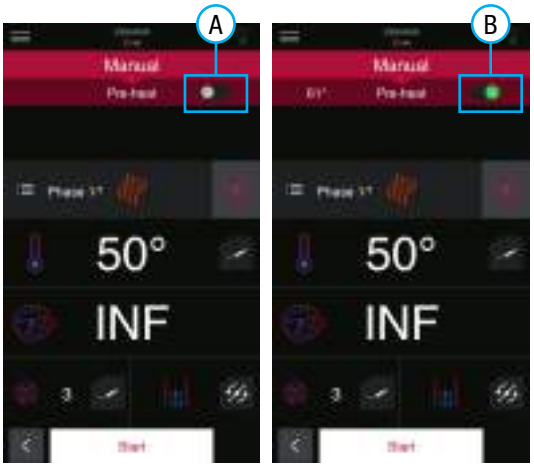
Manual cooking cycles require the following actions:



- Setting a manual pre-heating function (optional). Always pre-heat the oven while the chamber is empty.
- PHASE 1 parameter settings:
  - Selecting the cooking method:
    - Convection
    - Steam
    - Combi
  - Setting the temperature in the chamber
  - Setting the duration of the cooking cycle (by setting the time or using a core probe)
  - Setting fan speed
  - Humidity input/extraction (depending on the cooking cycle chosen)
- Setting additional cooking phases (optional)
- Saving the recipe (optional)
- Starting a recipe

4.3.2 Setting The Preheating Function

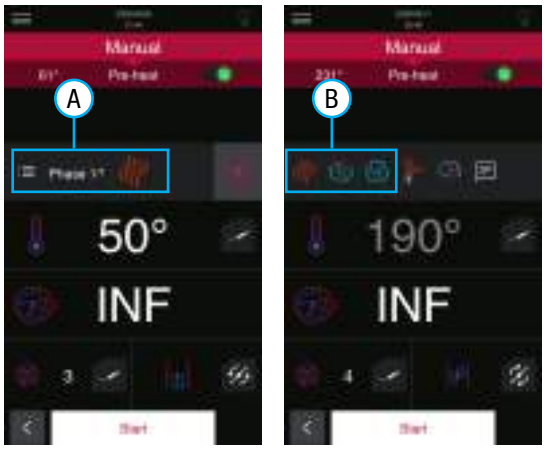
The preheating function is always recommended to achieve the best cooking results (except for particular recipes which must begin with the oven cold). However, you can exclude this function by moving the 0/I cursor (top right).



A. Not active: phase 1 starts immediately skipping preheating (no green light).
B. Active: preheating is enabled. The oven manages the temperature automatically based on the temperature you have set for phase 1. As soon as this temperature is reached, the oven starts beeping and a window opens to indicate that it is time to introduce the dishes. When the door is closed, phase 1 automatically starts according to the set parameters (green light).

4.3.2 Selecting The Cooking Method

A. Touch the Phase icon
B. Select the cooking method by touching the relative icon (Convection, Steam, Combi)

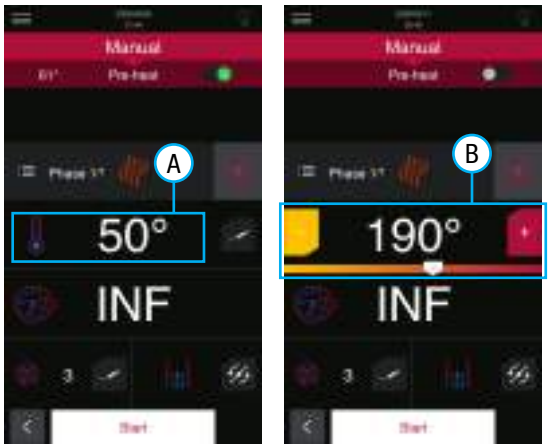


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4.3.3 Selecting The Temperature

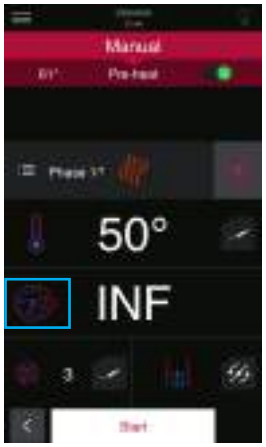
Choosing the correct cooking temperature is essential to achieve optimal results.
To set the temperature:

A. Touch the “temperature” field
B. Drag the slider to adjust the temperature, use the + - icons to adjust the time by 1°C increments. Touch the “temperature” field to save the set value



4.3.4 Selecting The Cooking Timer

Press the icon then select the appropriate time setting:

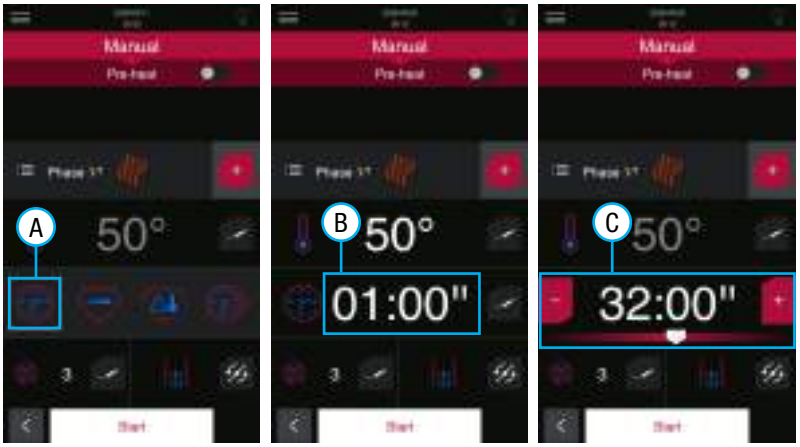


	Time / timer	The cooking cycle stops automatically when the set time expires (range: from 1 minute to 10hours)
	With core probe	The cooking cycle stops automatically when the temperature measured by the probe inside the food reaches the set value
	DeltaT mode	The cooking cycle stops automatically when the temperature measured by the core probe reaches the set value. During the cooking cycle, the oven increases or decreases the cooking chamber’s temperature automatically to keep the Delta T (Δt) value constant (e.g. 30°C). These cooking cycles are perfect for large roasts requiring slow cooking at low temperatures to keep them tender without losing excessive weight. By definition: Delta T (Δt) = Temp. in the chamber - (minus) Core temp
	Continuous Operation	The oven will run continuously

4.3.4a Setting The Cooking Timer



A. Touch the “time mode” field and select the “Time/Timer”
B. Touch the “time” field
C. Drag the slider to adjust the time duration, use the + - icons to adjust the time by 1 minute increments.
Touch the “time” field to save the set value



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4.3.4b Setting The Core Probe

To use the core probe, insert its connector into the socket located under the instrument panel (counter-top ovens) or on the front of the instrument panel (trolley ovens). Remove the red rubber cover from the probe tip, then insert the tip deep into the food, ensuring it remains fully embedded. Avoid placing the probe in fatty areas or near bones, as this may cause the cooking cycle to end prematurely.
When not in use, return the probe to its magnetic holder on the left side of the oven.

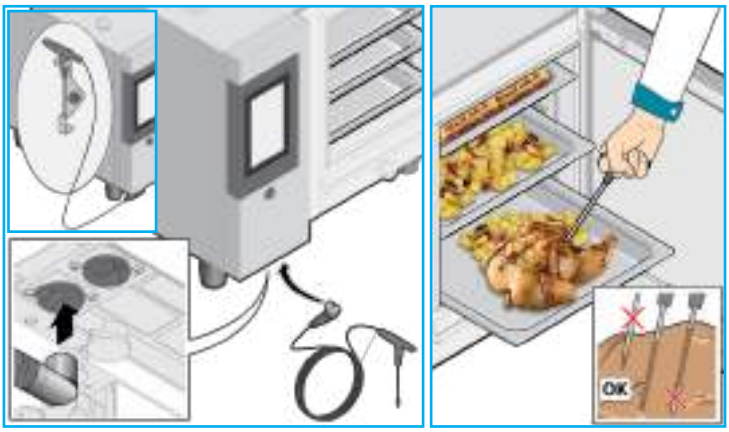
IMPORTANT

At the end of the cooking cycle, take care to remove the probe from the food before taking the tray out of the oven.

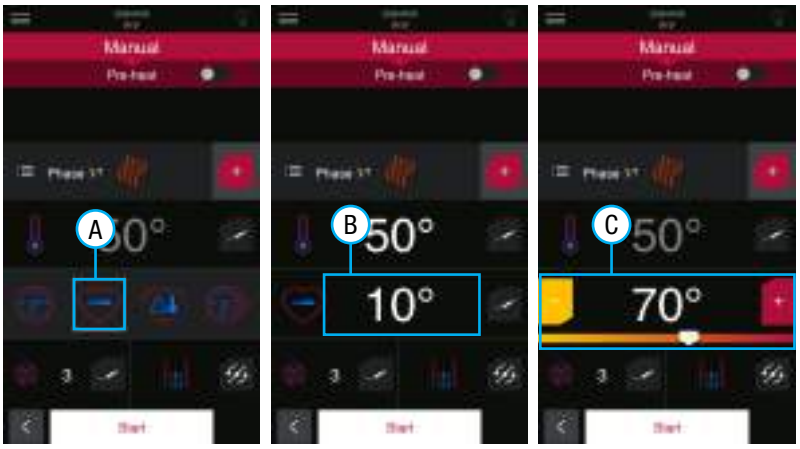
The core probe is very sharp and it reaches high temperatures.

Do not remove the probe by pulling on the wire.

Do not insert a hot probe into frozen food, as the thermal shock may damage or break the probe



A. Touch the “time mode” field and select the “Core Probe”
B. Touch the “temperature” field
C. Drag the slider to adjust the temperature, use the + - icons to adjust the time by 1°C increments. Touch the “temperature” field to save the set value



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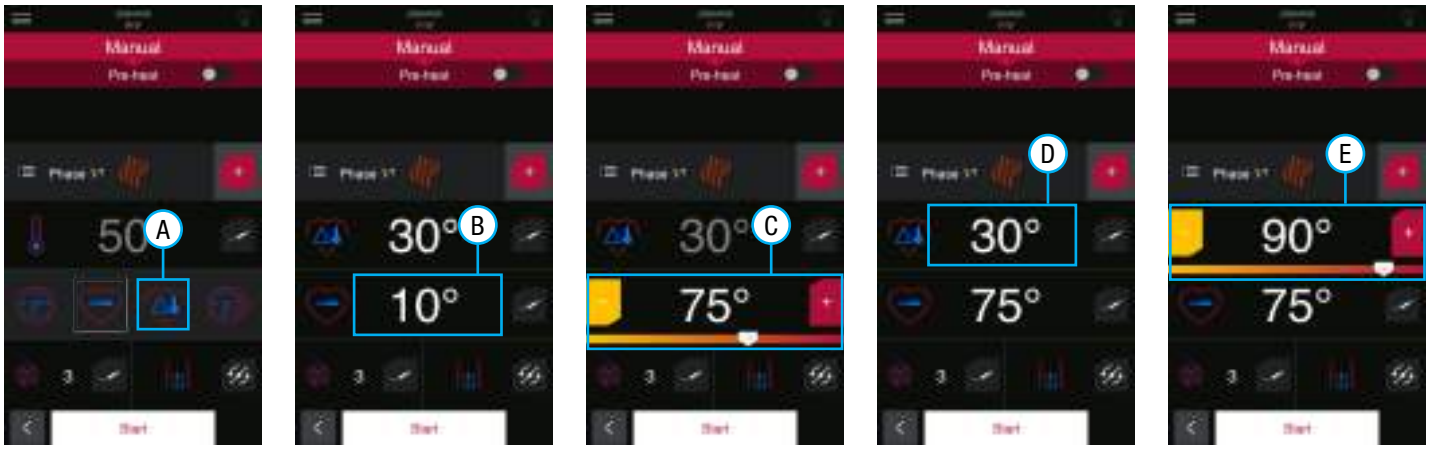
4.3.4c Setting The Delta T(Δt)

During the cooking cycle, the oven increases or decreases the cooking chamber's temperature automatically to keep the Delta T (Δt) value constant (e.g. 30°C). These cooking cycles are perfect for cooking meat slowly and at low temperatures to keep it soft and tender without losing excessive weight.
Delta T (Δt) = Temperature in the chamber - (minus) Probe core temperature

The Delta T(Δt) function is used mainly for slow, low temperature cooking.
In Delta T(Δt) mode, the product core temperature is set and the chamber temperature is set between 15°C - 30°C higher. As the core temperature rises, the temperature in the chamber will increase maintaining the set difference.
Note: A probe must be used for the Delta T(Δt) function.

To set the Delta T:

A. Touch the "time mode" field and select the "Delta T" icon
B. Touch the value field to set the core probe temperature
C. Drag the slider to adjust the temperature, . Touch the "temperature" field to save the set value
D. Touch the value field to set the chamber temperature (between 15°C - 30°C higher than the core probe)
E. Drag the slider to adjust the temperature, use the + - icons to adjust the time by 1°C increments. Touch the "temperature" field to save the set value



Note: When not in use, place the probe back into the magnetic support on the left side of the oven.
At the end of the cooking cycle, take care to remove the probe from the core before taking the tray out of the oven. The core probe is very sharp and it reaches high temperatures after cooking, do not pull the probe by the connection wire to remove it.
Do not insert the hot probe in frozen food to prevent thermal shock to the probe, which can cause the probe to become damaged.

Dishes	Recommended Core Temperature
Beef tenderloin	53-58°C
Beef (ribs, entrecote, steaks)	from 50 °C to 55 °C: rare from 55 °C to 65 °C: medium from 66 °C to 70 °C: well done
Pork fillet	58-64°C
Roast veal	72-75°C

Dishes	Recommended Core Temperature
Porchetta (pork roast)	68-75°C
Lamb sirloin	58-65°C
Chicken - turkey (whole)	85-87°C
Salmon (fillets)	58-65°C
Shin of pork/ribs	80-85°C

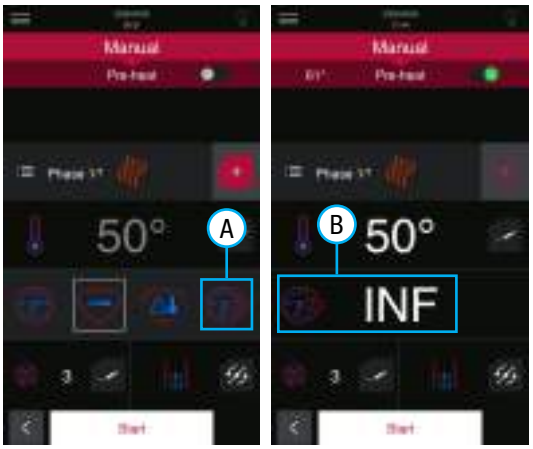
Due to continuous product research and development,
the information contained herein is subject to change without notice.

4.3.4d Setting Continuous Cooking



When the continuous operation is selected the oven will run until turned off.

A. Touch the “time mode” field and select the “continuous operation” icon
B. ‘INF’ will now be displayed

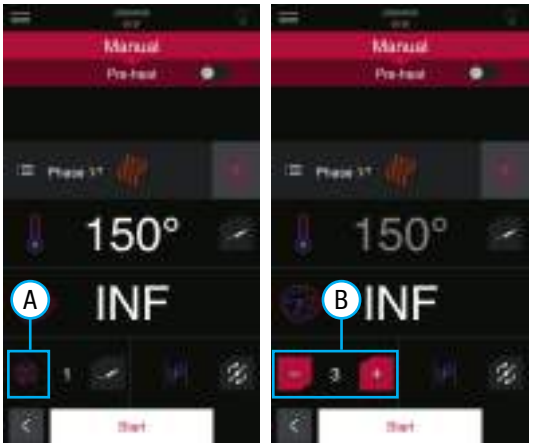


4.3.5 Fan Rotation Speed

The fan rotation speed parameter can be adjusted when using “Convection” and “Combi” modes.

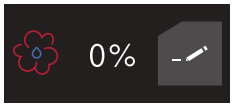
Note: For best cooking results, the fans reverse the rotation direction periodically. The oven manages this phase based on the cooking time set without the need for setting anything else.

A. Touch the “fan” field
B. Use the + - icons to adjust the fan speed (1-6).
Touch the field value to save the set value



4.3.6 Humidity Control

To cook specific foods, the cooking chamber must be very humid, while other cooking methods need excessive humidity to be removed. The choice depends on the cooking method selected:

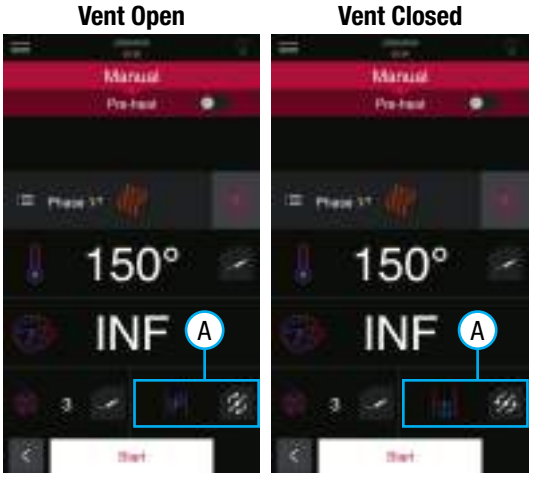
Cooking Method		Humidity Input	Humidity Extraction
	**Convection**	No Input	 Flue Open Flue Closed
	**Combi**	 0% - 100%	The oven opens and closes the flue vent automatically
	**Steam**	Steam Tuner  Steam saturation level 1-5	Flue vent always closed

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4.3.6a Manual Adjustment of Vent - Convection

Only when using convection cooking, is it possible to choose for the flue to be opened or closed.
The vent has the task of maintaining or expelling moisture from the oven.
When the vent is open, the higher the fan speed, the greater the evacuation of moisture from the oven chamber.

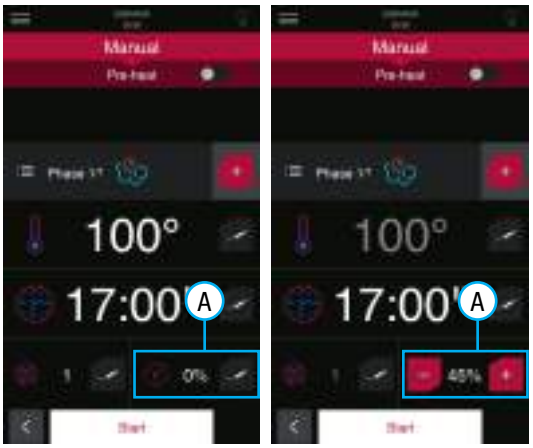
A. Touch the “vent” field to open/close the vent



4.3.6b Humidity Percentage - Combi

Only in “Combi” mode can the percentage of humidity for the oven to maintain during cooking can be set. With the patented Meteo System (humidity control), the relative humidity in the cooking chamber is measured, humidity is added or removed, to maintain the programmed settings.

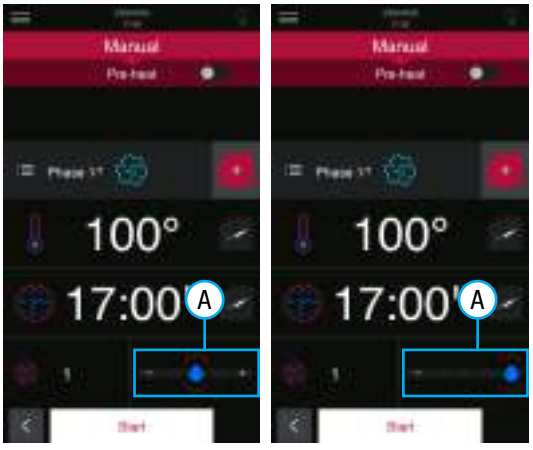
A. Touch the “Humidity” field
B. Use the + - icons to adjust the Humidity level (1-100).
Touch the field value to save the set value



4.3.6c Steam Tuner - Steam

The level of hydration of the steam can be set in “Steam” mode using the patented Steam Tuner control. The setting must be made according to the product being cooked and the result you wish to obtain.
To set the amount of hydration of the steam, press humidity field and set the value. If the default value is not set, it is “normal”.

A. Touch the “Hydration” field slider bar to adjust and set the Hydration level (1-5)



	VERY DRY	120°C	Pastry such as: steamed sponge cake, muffins, crème caramel
	DRY	75°C	Fish and shellfish in general
	STANDARD	80°C	Steamed chicken meat
	MOIST	95°C	Red meat and boiled meats in general
	VERY MOIST	115°C	Vegetables whole and in pieces, pasta and rice

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4.3.7 Setting New Cooking Phases (optional)

Once the Phase 1 parameters are set, you can add additional cooking phases if required. A cooking program can include a single phase or up to nine phases. Each cooking phase can:

- Use different cooking methods (e.g., steam, combi) and parameters (e.g., timed operation or core probe control)
- Include the keep warm function to maintain food temperature after cooking
- Consist solely of messages or prompts (e.g., “Check the cooking process” or “Add bacon”).

To set additional phases:

A. Touch the “+ (new phase)” field
B. Press the “Phase” field
C. Set the new phase cooking type. Enter all required parameters

Each phase can be adjusted if required. Use the arrow key to scroll through the phase. Touch any of the set phases to adjust the parameter fields

Note: If phase one of the phases is set to INF (the oven runs continuously), extra phases cannot be added after that phase.

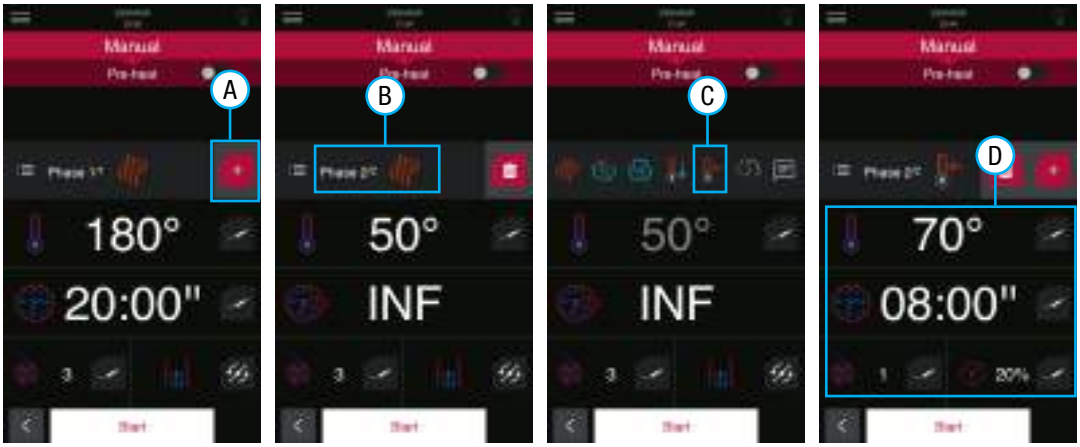


4.3.8 Holding Phase

The holding phase is usually the last phase to be set, with the purpose of maintaining the products at or above 65°C (food safe temperature) without cooking the product.

The holding phase, by default has the humidity set at 20% and the fan speed set at 1.
For effective holding, it is recommended not to adjust the fan speed. When holding roasted products, a humidity setting of 20% - 35% is recommended, in the case of brazing or stewing, a humidity setting of 90% - 100% is recommended.

A. Touch the “+ (new phase)” field
B. Press the “Phase” field
C. Select the “Holding Phase”
D. Set the parameters (temp, time, fan speed etc.)

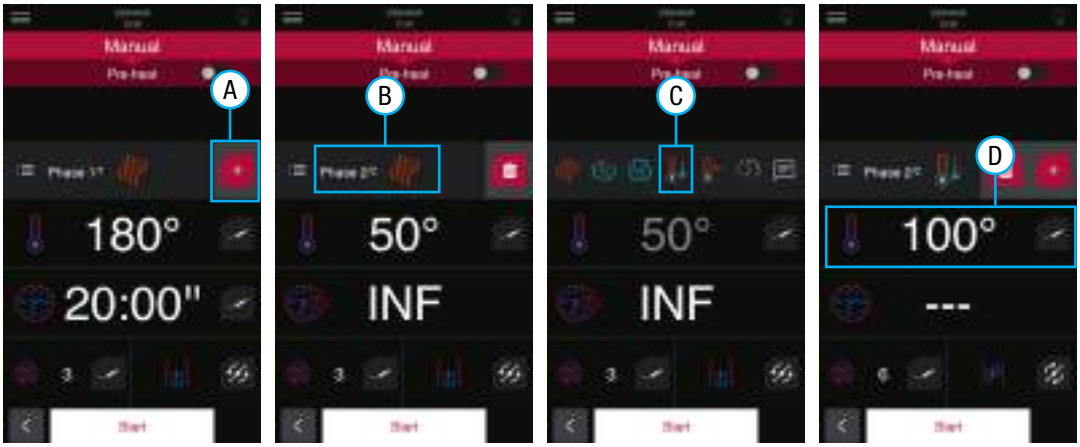


4.3.9 Cooling Phase

The temperature inside the oven chamber can be cooled between phases.
The cooling phase can only be set from phase 2 onwards.
In order to make cooling as fast as possible, do not modify the ventilation and humidity discharge valve values unless indispensable.

A. Touch the "+ (new phase)" field
B. Press the "Phase" field
C. Select the "Cooling Phase"
D. By default the temperature is set to 100°C (the adjustable temperature range is 100°C to 300°C)

Note: For the cooling phase to perform efficiently, do not close the ventilation valve unless necessary.

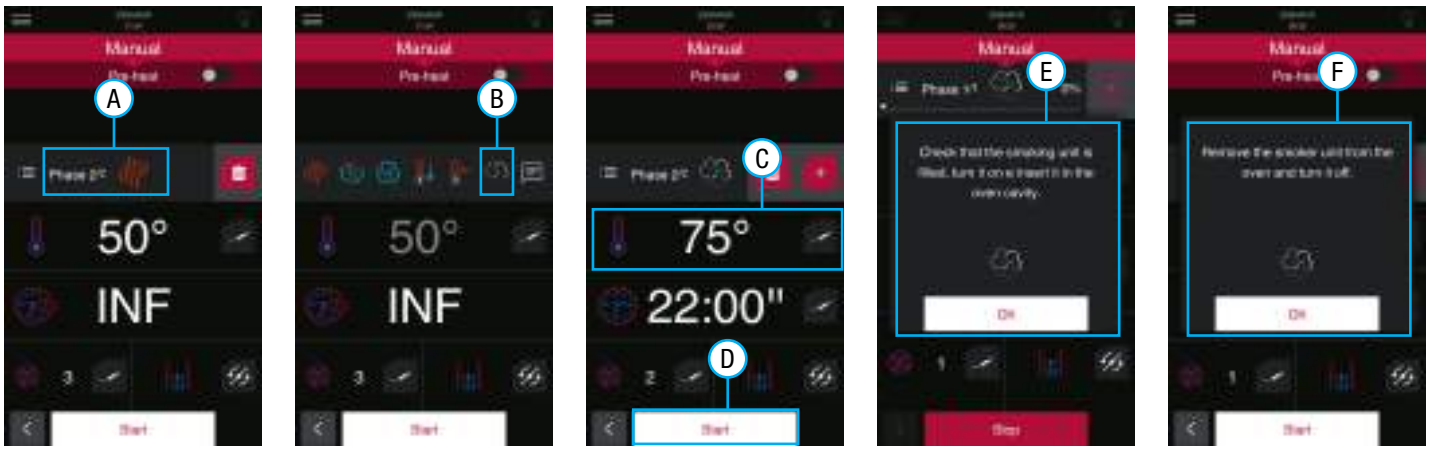


4.3.10 Smoking Phase

The "Smoker" is a separate unit, this is required when using a smoking phase.
The smoker unit is placed into the oven on one of the trays (before the smoking phase begins).
If a cooking phase is to follow the smoking phase, the smoker unit must be removed from the oven (refer to the Smoker manual for further information regarding the connection and use of the smoker).

A. Touch the "Phase" field (press "+ NEW PHASE" if a new phase is required)
B. Select the "Smoking Phase"
C. Set the parameters (temp, time, fan speed etc.)
D. Load product into the oven, touch "Start"
E. Before the program starts, the oven will display a message for the smoker unit to be introduced before the smoking phase begins
F. At the end of the smoking phases, the oven displays a message for the removal of the smoker unit

Note: The messages (E,F) must be confirmed by the operator. Only after confirmation will the oven begin the next phase (if programmed).
Note: The temperature, time, ventilation and humidity discharge valve can be adjusted during smoking. It is recommended to keep the humidity discharge valve closed so that smoke does not escape from the chamber.

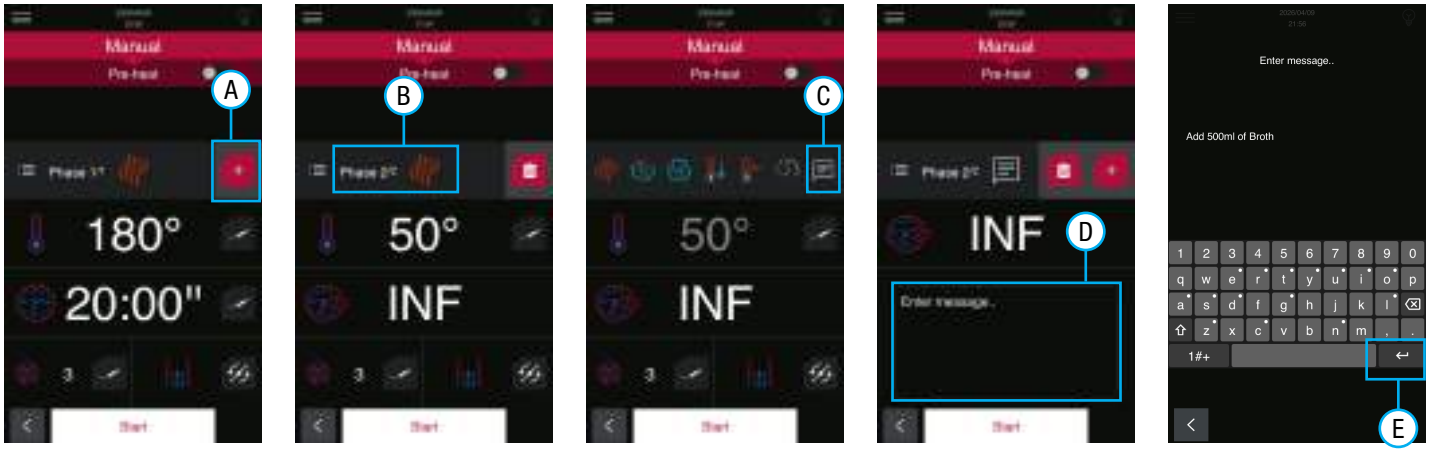


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4.3.11 Message Phase

The message mode can be used for every cooking program/phase. This is used to inform the user of the cooking cycles and/or any processes that require a manual intervention.
A phase can only contain one text message (e.g. check the cooking process or add bacon).

A. Touch the "+ (new phase)" field
B. Touch the "Phase" field
C. Select the "Messages Phase" field
D. Touch the "Message" Field
E. Type the required message, then touch enter



Note: While the message is displayed, the oven keeps running with the set temperature until "Done" is touched (If programmed, the next phase will start).

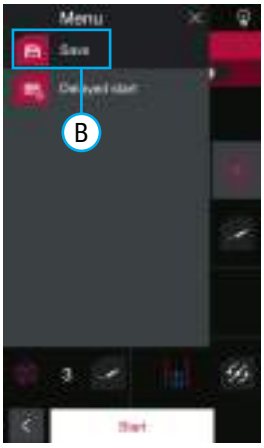
4.3.12 Saving a Recipe (optional)

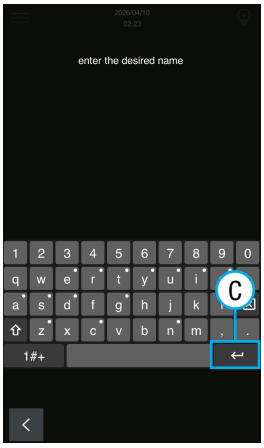
Once the cooking program has been finalised (all required phases set), the cooking program can be saved. The cooking program needs to be assigned to one of the search parameters and named.

A. Touch the “Menu” icon
B. Touch “Save” icon
C. Assign a name to the recipe using the keypad (e.g. “Braised beef rare”), then touch enter
D. Select a group to save the recipe to
E. Select the cooking method for the recipe (this will help to search for the recipe in the future), touch “OK” to confirm.
F. Depending on the type of cooking method selected, the display screen will show the option to change the type of colouring, humidity percentage or cooking level (e.g. cooking method: ROAST), Touch the symbol and set the desired value. Touch the “Cooking/Colouring” field slider bar to adjust and set the level (1-5)

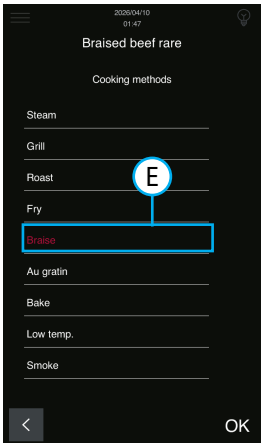
Note: The recipe can be started immediately by touching the “Start” key, or exit the window using the back key <, to be used later.
Saved recipes, unlike the default ones can be modified at any time (names / parameters). This will permanently overwrite the recipe.

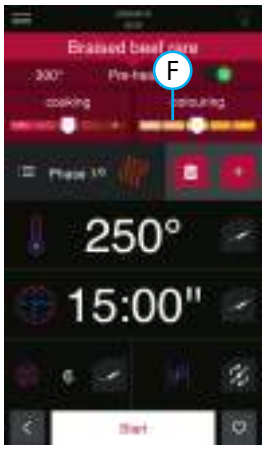












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4.3.13 Starting a Recipe

Once you have set and saved (optional) a cooking method, start it by pressing “start”:

- If the preheating function is active (0/I on “I”), do not introduce food into the oven chamber but wait for the buzzer to beep. Now you can insert the dishes you have to cook.
- If the preheating function is not active (0/I on “0”), immediately introduce the food into the oven chamber

As soon as the door is closed, cooking phase 1 begins based on the parameters set. These parameters can be viewed at any time in the Cooking in Progress summary display. When phase 1 is complete, the next phase (if configured) will start automatically.

The cooking cycle ends when the set time expires (timed cooking) or when the programmed core temperature or Delta T value is reached (cooking with core probe or Delta T).
When the cycle is complete, a pop-up window and an audible buzzer will alert you to remove the trays from the chamber. The same cooking method will be available once you open the door and remove the cooked product.
If required, you can restart the cycle by pressing the Start key.

To end a cooking cycle early, press STOP

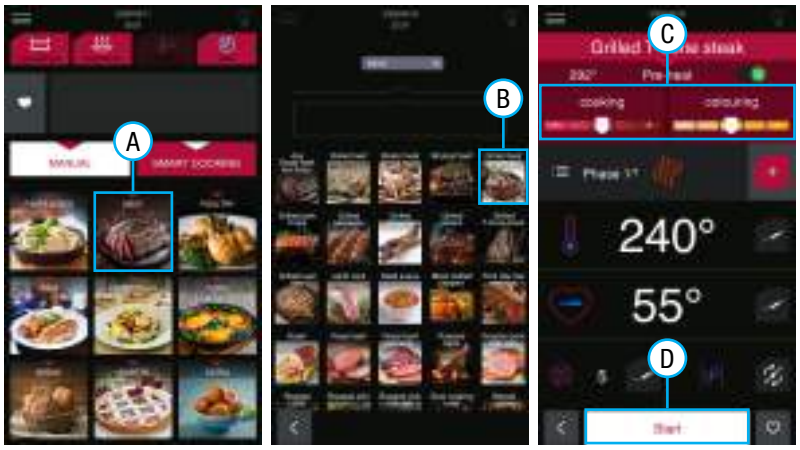
To make changes during a cooking cycle, tap the parameter to adjust and modify it as required

4.4 Automatic Cooking

The oven includes a recipe book with automatic cooking cycles (recipes) preloaded by the manufacturer. These recipes cannot be modified; however, they can be copied and then personalised by the user.
Users can also create new recipes from scratch and add them to the list of automatic cooking cycles. To make it easier to find the required recipe, recipes can be organised and selected as needed.

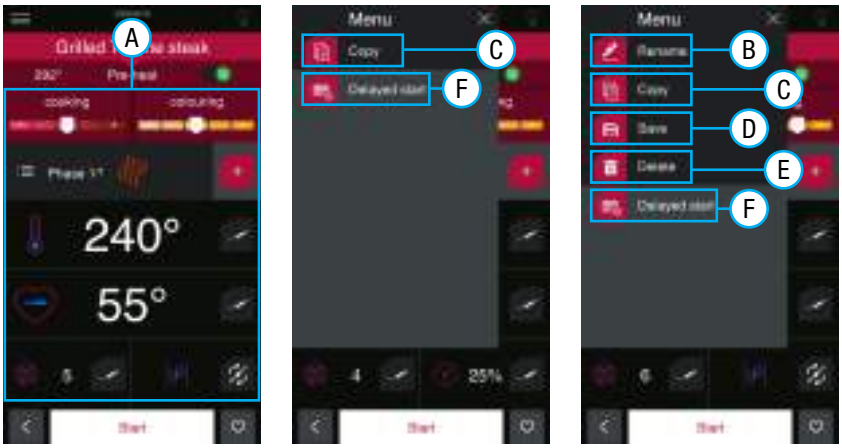
4.4.1 How To Use The Automatic Cooking

A. Select the cooking method or category that contains the desired recipe (e.g. steam).
B. Select the recipe to be used (e.g. boiled beef).
C. Depending on the recipe, adjust the colouring, humidity percentage, or cooking level by tapping the corresponding symbol and setting the required value. (Optional) Modify the cooking parameters (e.g. increase the fan speed). To do this, tap the relevant field, adjust the setting as required, and confirm the value"
   - Default Cooking Programs: The changes applied are temporary, i.e. only apply to the cooking cycle to be started
   - Custom Cooking Programs: The changes applied are permanent, i.e. the original program will be overwritten
D. Begin the cooking cycle by touching "Start"



4.4.2 Recipe Options

	Operation	Default Recipes	Custom Recipes
A	Change recipe parameters (e.g. increase the temperature)	Any changes applied are temporary and only affect the current cooking cycle. The original recipe retains its initial parameters.	The changes applied are permanent, meaning the original recipe is updated. The previous parameters cannot be recovered.
B	Rename a recipe (e.g. from "Boiled beef" to "Boiled meats")	Recipes cannot be renamed. To assign a different name, create a copy of the recipe and rename the copied version as required.	Recipes cannot be renamed. A copy of the recipe can be created and a new name assigned to the copied version
C	Copy a recipe (e.g. from "Pasta & rice" to "Sweets")	Recipes can be copied. The copied recipe will be saved as a new recipe under the assigned name.	Recipes can be copied, and the copied recipe will be identified with the new assigned name.
D	Save a recipe (e.g. from "Pasta & rice" to "Sweets")	Recipes cannot be saved; however, a copy can be created.	Recipes cannot be saved; however, a copy can be created.
E	Delete a recipe	Recipes cannot be deleted	Recipes can be deleted; however, once deleted, they cannot be recovered.
F	Delayed start	The start of a recipe can be scheduled by setting the desired day and time for cooking to begin. A confirmation screen will appear to indicate that the delayed start has been successfully scheduled.	The start of a recipe can be scheduled by setting the desired day and time for cooking to begin. A confirmation screen will appear to indicate that the delayed start has been successfully scheduled.



Default Recipes **Custom Recipes**

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4.5 Special Automatic Cooking Programs

4.5.1 Regeneration

The Regenerate function brings pre-cooked food and food stored in a cold room, to the ideal temperature and appearance.

The regeneration function can be set three ways:



SOFT
Ideal for delicate products, such as fish, roasts, or vegetables.



Normal
Ideal for lasagne, crepes, and potatoes



CRISPY
Ideal for lasagne, crepes, and potatoes

The duration of the regeneration cycle can be set two ways:



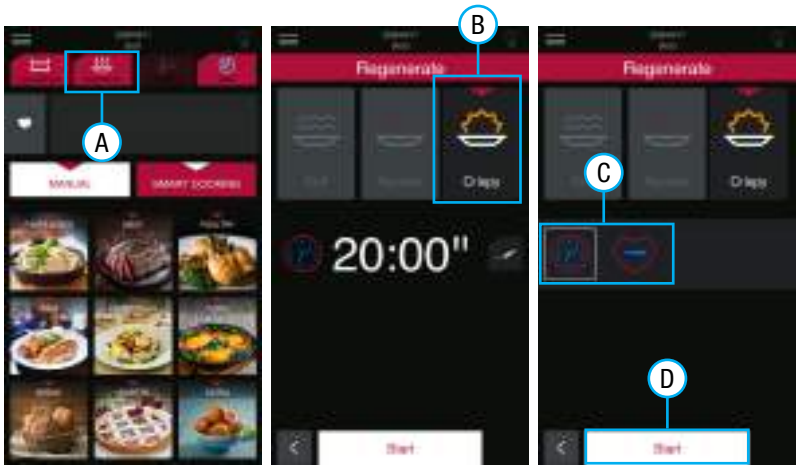
TIME
The cooking cycle stops automatically when the set time expires (range: from 1 minute to 40 hours)



CORE PROBE
The cooking cycle stops automatically when the set temperature value for the probe inside the food has been reached

Regenerate:

A. Touch the “Regenerate” field from the main screen
B. Select either “Soft/Normal/Crispy”
C. Select “Time” or “Core Probe” and set the value
D. Touch “Start” for the regeneration cycle to begin



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4.5.2 Rack Control

The Rack Control function is designed for busy kitchens where multiple dishes must be cooked using the same parameters but with different cooking times. This function allows:

A. Manually set timers
   A dedicated timer can be assigned to each tray (up to 6 or 10, depending on the oven model). Timers can be set by duration, and one tray can be controlled using a core probe.
B. Pre-set menus
   Pre-loaded menus (e.g. breakfast or multi baker) include common dishes with assigned timers.
   For example, a breakfast menu may include croque madame, mushrooms, hash browns, bacon, tomatoes, toast, and fried eggs.
   Timers can be adjusted (e.g. increasing bacon from 4 to 5 minutes), and additional items (e.g. Vienna sausages) can be added. This enables menu customisation and improves loading efficiency.
C. Easy Service
   Use the Easy Service function in combination with A or B. When applied, all dishes are ready at the same time. The oven provides prompts indicating when each tray should be loaded, based on the set cooking duration, ensuring synchronised completion.

Note: It is recommended to assign timer 1 to the highest tray and proceed sequentially. This makes it easier to identify which tray is ready to be removed from the oven.

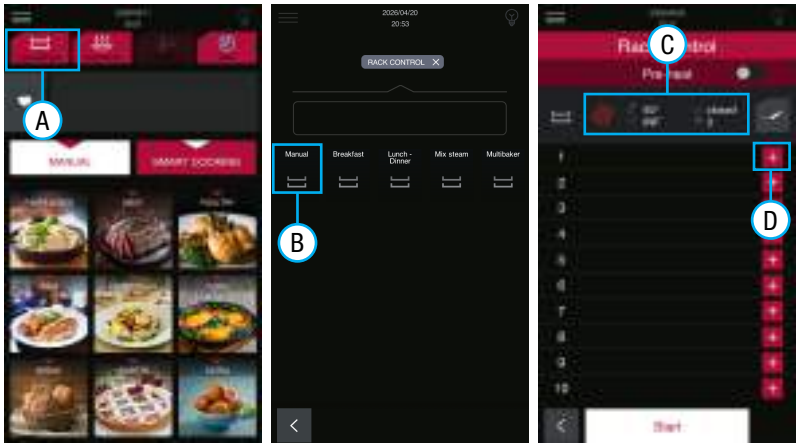
4.5.2a Rack Control - Manual Setting

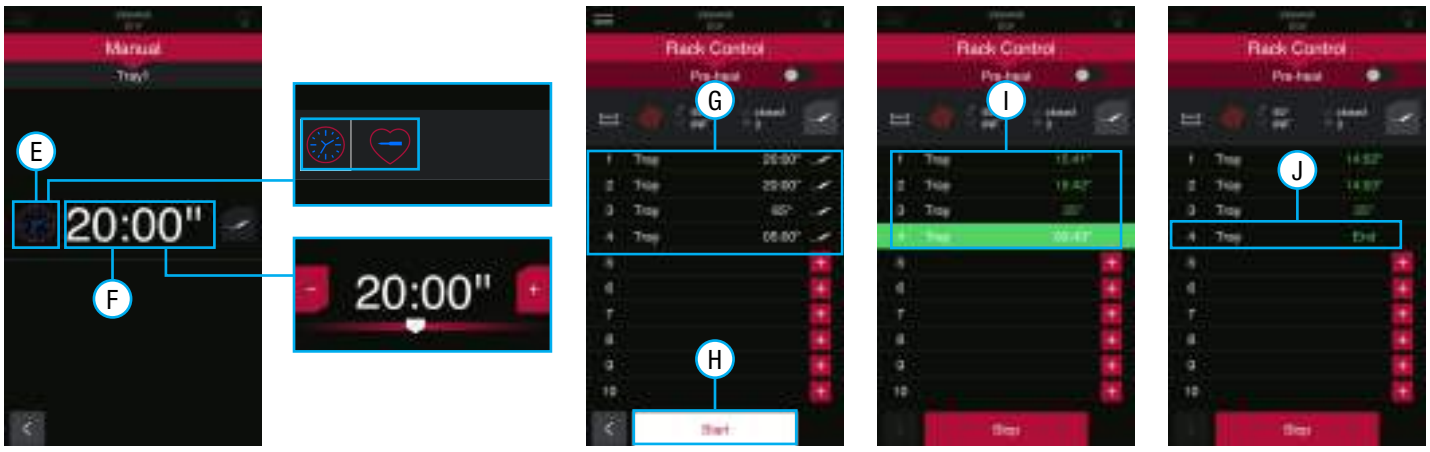
Manually set timers for each tray (up to 6 or 10 depending on the oven model).

- Once cooking parameters have been set, up to 10 timers can be manually set (each one is assigned to a tray)
- Timers can be set by “Time” and/or one timer can be set using “Core Probe”
- As soon as the set time elapses (if duration is set by the time) or the core probe reaches the set temperature, an audible sound will be emitted and the message “End” will display to warn the operator about which trays are ready to be removed from the oven, while the others keep cooking (the oven runs in INFINITE MODE)

Manual Setting:

A. Touch the “Rack Control” field
B. Select “Manual”
C. Enter the cooking parameters
D. Select a tray
E. Select “Time” or “Core Probe”
F. Drag the slider to adjust the temperature or time, use the + - icons to adjust the time by 1min/1°C increments. Touch the field to save the set value
G. Repeat for the required amount of trays
H. Touch “Start” for the rack control to begin (the oven will pre-heat if turned on)
I. Touch each timer to start (the countdown timers start)
J. Trays showing “END” can be removed from the oven





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4.5.2b Rack Control - Pre-set Menus

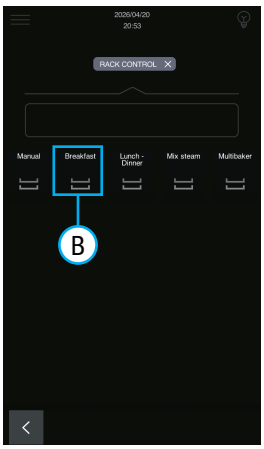
Pre-set menus (e.g. breakfast, multi-baker, etc.), where typical dishes are already loaded with timers already assigned

- Once the cooking parameters have been set, select a menu containing dishes with assigned timers. This allows the menu to be customised based on the users requirements
- As soon as the set time elapses (if duration is set by time) or the core probe reaches the set temperature, an audible sound will be emitted and the message “End” will display to warn the operator about which trays are ready to be removed from the oven, while the others keep cooking (the oven runs in INFINITE MODE)

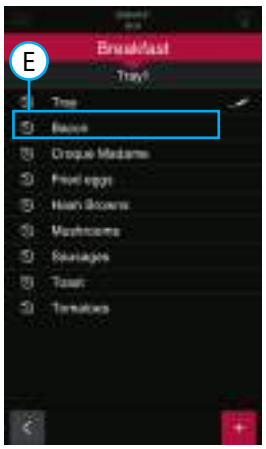
Menu Setting:

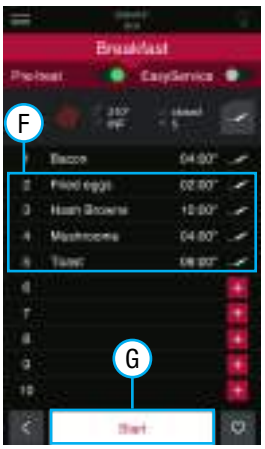
A. Touch the “Rack Control” field
B. Select a customised menu e.g. “Breakfast”
C. Enter the cooking parameters
D. Select a tray
E. Select a menu item to be assigned to the selected tray e.g. “Hash Browns”, or touch “Tray” to create a new menu item
F. Repeat for the required amount of trays
G. Touch “Start” for the rack control to begin (the oven will pre-heat if turned on)
H. Touch each timer to start (the countdown timers start)
I. Trays showing “END” can be removed from the oven

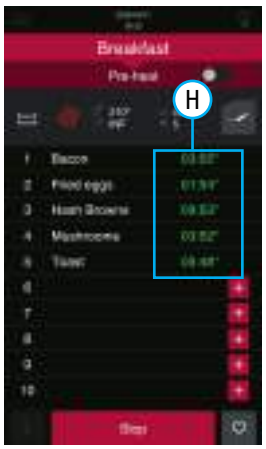


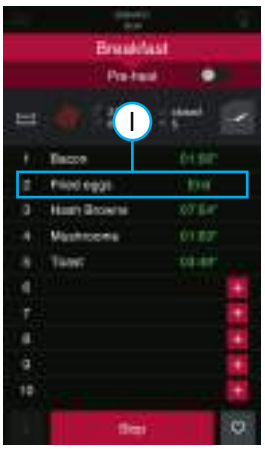












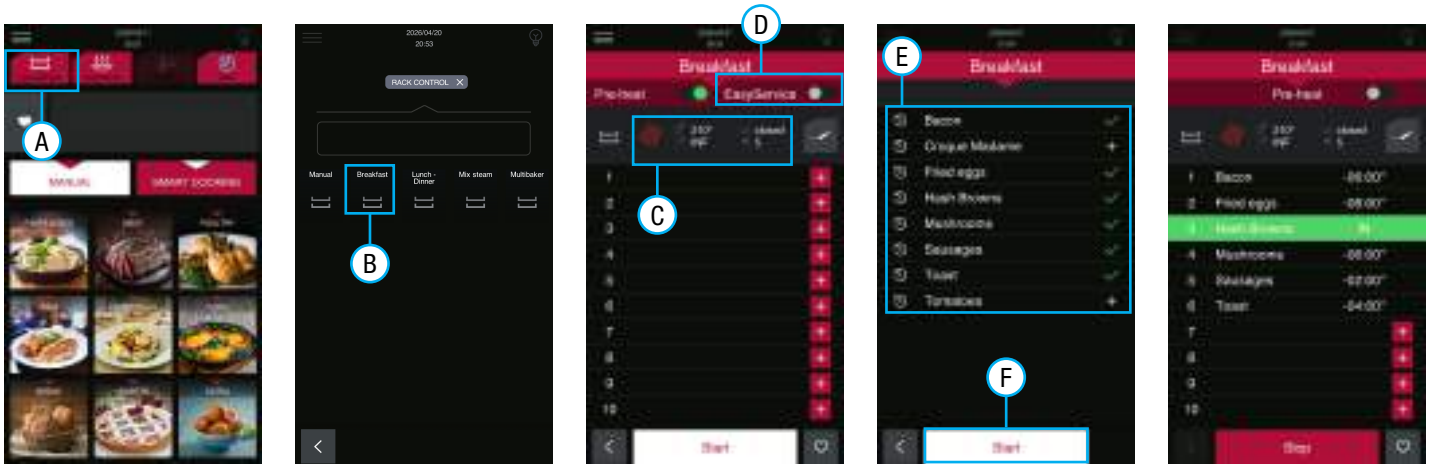
Due to continuous product research and development, the information contained herein is subject to change without notice.

4.5.2c Rack Control - Easy Service

Once the cooking times for each tray have been set (see points - manual setting or menu setting), the EASY SERVICE function can also be selected.
In this case, the dishes will be ALL ready at the same time, as the oven will warn the operator when it is time to put a tray in the oven cavity, based on the duration of the cooking cycle set for each tray.

Easy Service Setting:

A. Touch the “Rack Control” field
B. Select the customised menu e.g. “Breakfast”
C. Enter the cooking parameters
D. Select “Easy Service”
E. Select menu items. Menu items will be assigned to trays in the order starting at 1 in the order selected
F. Touch “Start” for the rack control to begin
G. The countdown timers start. To have the trays ready at the same time, place the “IN” tray into the oven first (add each additional tray as required)



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4.6 Smart Cooking

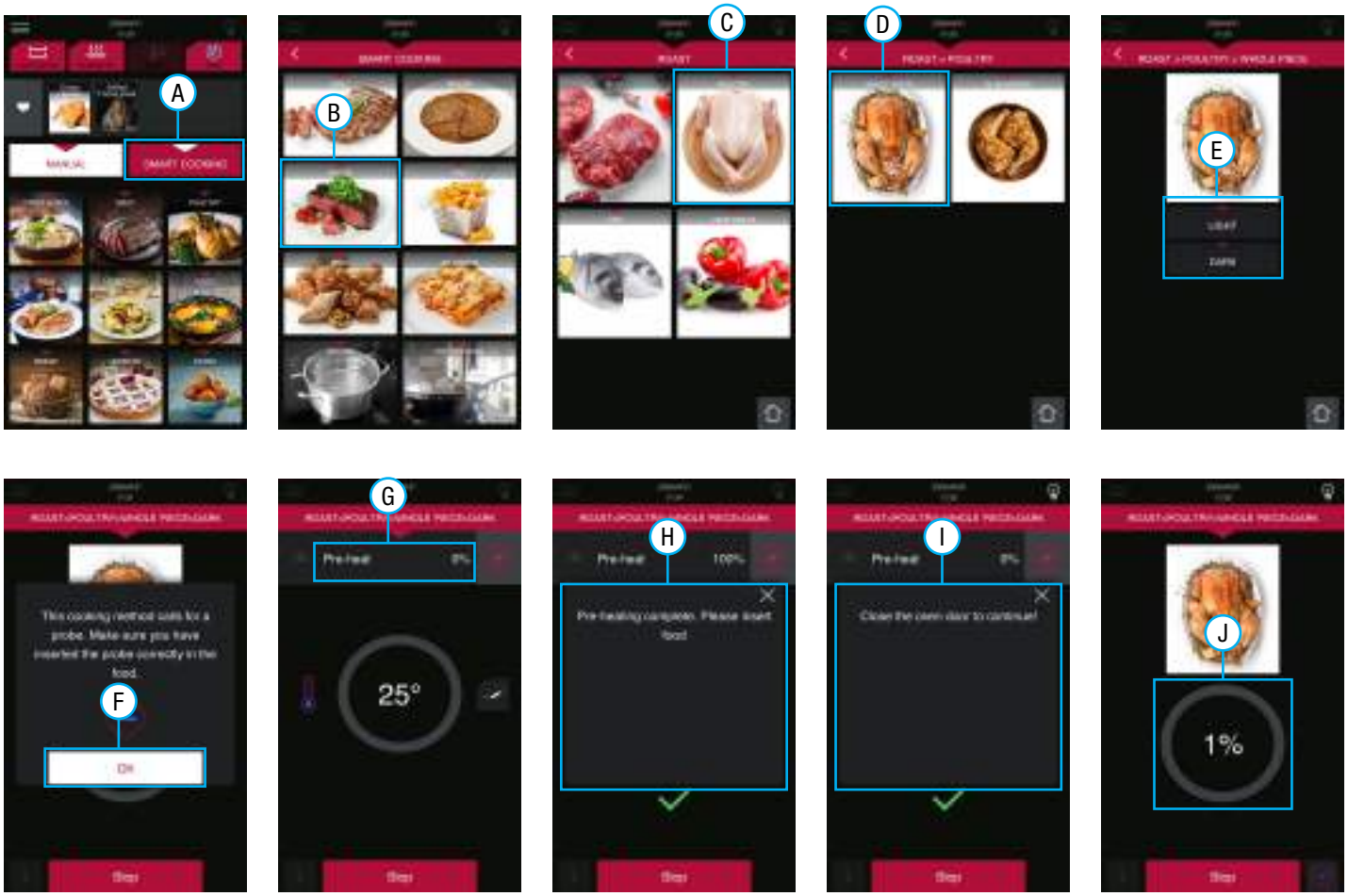
4.6.1 Smart Cooking

Smart cooking allows rapid execution of a cooking program without the need to manually configure individual parameters. Using an intuitive touch-and-go system, it simplifies operation by automatically selecting the appropriate settings for the chosen food type or cooking process. This significantly reduces the need for operator input and experience, helping to minimise errors and ensure consistent, repeatable results.

By removing much of the guesswork, Smart cooking is particularly effective in fast-paced or high-turnover kitchen environments, where speed, efficiency, and reliability are essential. It also supports standardisation across multiple users, ensuring the same outcome can be achieved regardless of who is operating the oven.

Easy Service Setting:

A. Touch the “Smart Cooking” field
B. Select the cooking method e.g. “Roast”
C. If required select the subcategory of the cooking method e.g. “Chicken”
D. If required select the portion size e.g. “Whole Piece”
E. If required select the colouring e.g. “Dark”
F. Depending on the selection made the user may be prompted to use the “Core Probe”, insert if required and touch “OK”
G. The oven will go into “Pre-Heat” mode
H. When the oven has reached the required temperature an audible alarm will sound with a prompt on the display
I. Open the oven and insert the food. Close the door to being cooking
J. The smart cooking will finish when the display reaches 100%

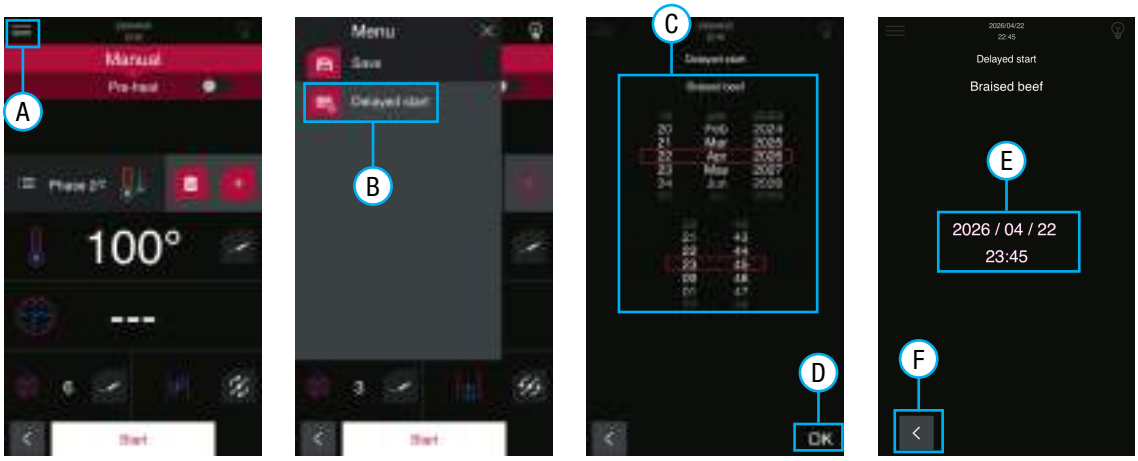


4.7 Special Functions

4.7.1 Delayed Start

If required, when setting a cooking program or once a recipe is open, a delayed start time can be set.

A. With a recipe selected, touch the “Menu” icon
B. Touch the “Delayed Start” icon
C. Set the date and time for the delayed start to begin
D. Press “OK” to confirm
E. The oven will go into the “Delayed Start” screen
F. To exit press the “Back” icon



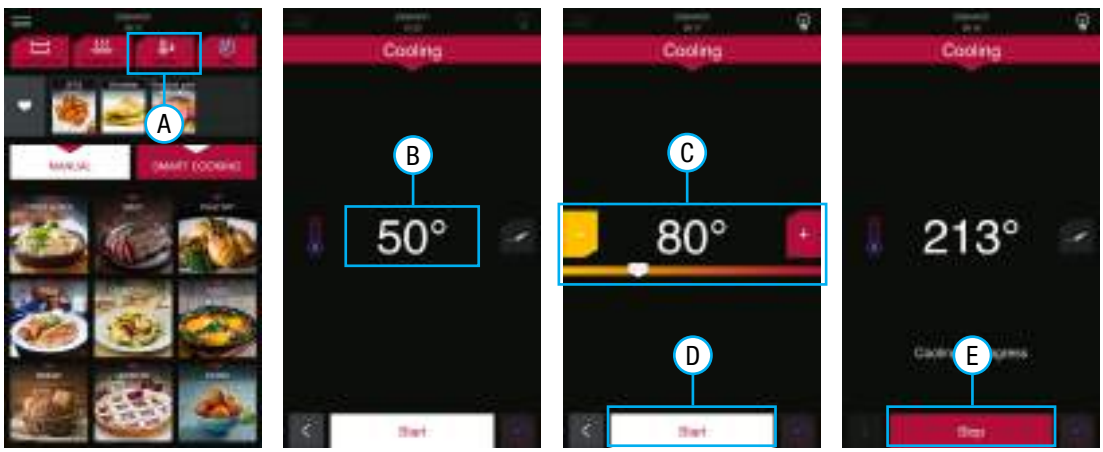
4.7.2 Cooling Of The Chamber

Before starting a recipe, the chamber can be cooled before cooking foods that require a lower temperatures or before a wash cycle.
No function can be used when the cooling cycle is in progress.
The cooling cycle can be carried out with the door closed or open. It is recommend keeping the door closed until the temperature has dropped.

CAUTION

Hot Steam and Water!
Risk of Scalding!
Take care when opening oven door during the cooling cycle

A. Touch the “Cooling” icon
B. Touch the value field to set the chamber temperature. By default the cooling temperature is set to 50°C
C. Drag the slider to adjust the temperature, use the + - icons to adjust the time by 1°C increments.
Touch the “temperature” field to save the set value
D. Touch “Start” to begin the cooling cycle
E. The cooling cycle can be stopped at anytime by pressing “Stop”. An audible buzzer will sound when the cooling cycle finishes

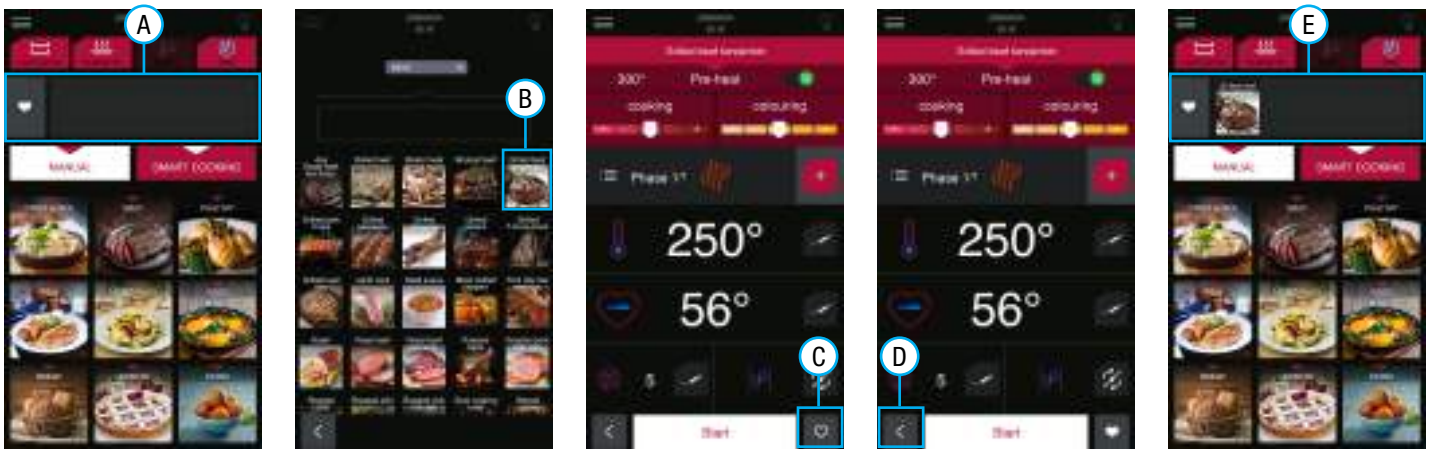


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4.7.3 Adding Favourites

Favourite recipes can be added to the main display for quick and easy access, allowing frequently used programs to be selected instantly without navigating through multiple menus.

A. Favourite recipes can be added to the favourites bar
B. Open the saved/default recipe to be added to the favourites bar
C. Touch the “favourites” icon
D. Touch the “Back” icon to return to the main screen
E. The recipe is now added to the favourites bar. To remove a recipe, open the recipe and deselect the “favourites” icon



4.8 Importing / Exporting Recipes, HACCP and Logs To USB

Files can be imported/exported (in FAT32 format) to a USB stick. The USB port is on the underside of the front control panel of the oven

Recipes:

- Saved recipes, including altered default recipes can be imported or exported

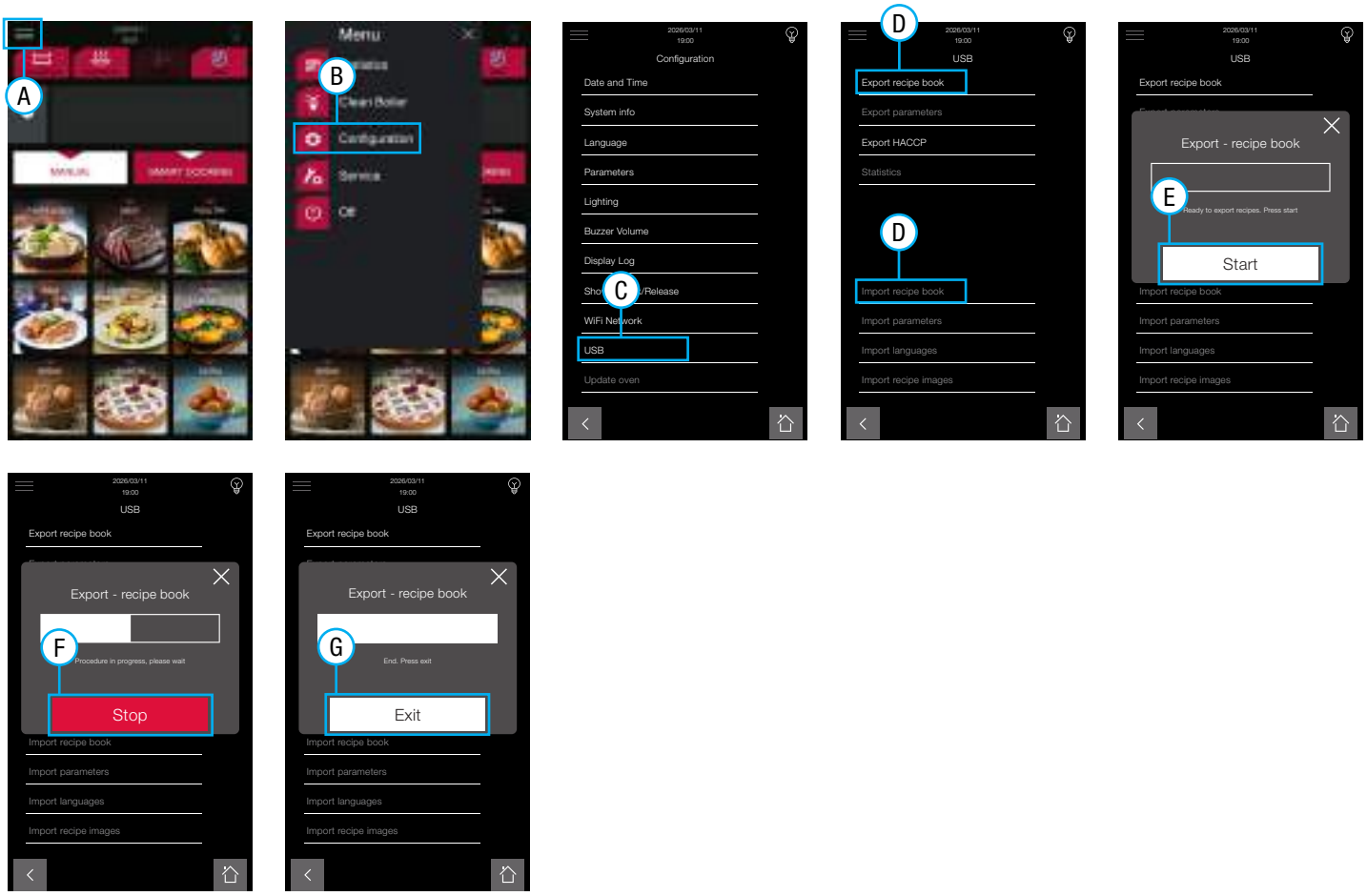
Logs:

Logs are a list of the events occurred, e.g. wash logs provide information about the type of wash, date and time in which it was carried out.

- HACCP
- Of the alarms triggered
- Of the wash cycles carried out

4.8.1 Import / Export Recipe Book

A. Insert USB into the USB Port. Touch the “Menu” field
B. Touch the “Configuration” field
C. Touch the “USB” field (The USB option will not show if USB has not been inserted)
D. Touch the “Import recipe book, Export recipe book” field (Import recipe book cannot be selected if a recipe book is not present on the USB)
E. Touch “Start” to begin the file transfer to USB
F. Touch “Stop” to cancel the Import/Export
G. When Import/Export is complete touch “Exit”



4.8.2 Export HACCP

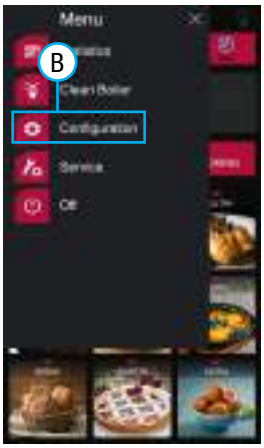
HACCP (Hazard Analysis and Critical Control Points) is an internationally recognised method of identifying and managing food safety, through the use of preventative procedures that ensures hygiene and health in food.

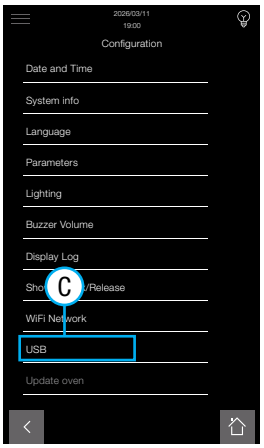
This protocol begins with the analyses of the possible risks of bacterial, chemical and physical contamination in every stage of the food production process, including storage, distribution and consumption of the finished product.

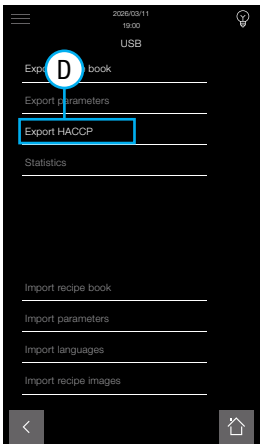
HACCP identifies the critical points where contamination is more likely to occur. Based on these results, specific procedures are studied and applied to constantly monitor every stage of the food process to prevent hazards.

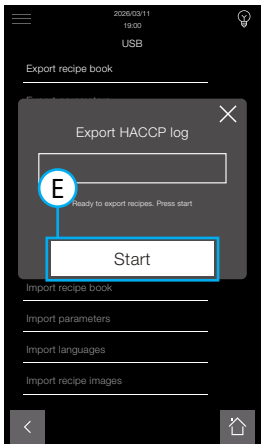
A. Insert USB into the USB Port. Touch the “Menu” field
B. Touch the “Configuration” field
C. Touch the “USB” field (The USB option will not show if USB has not been inserted)
D. Touch the “Export HACCP” field
E. Touch “Start” to begin the file transfer to USB
F. Touch “Stop” to cancel the Export
G. When Export is complete press “Exit”

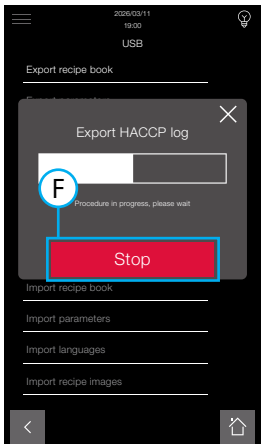


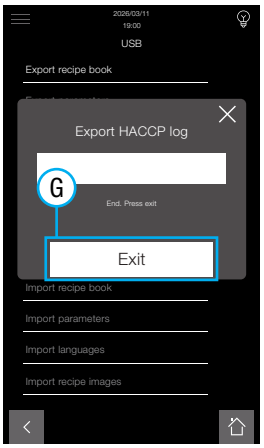






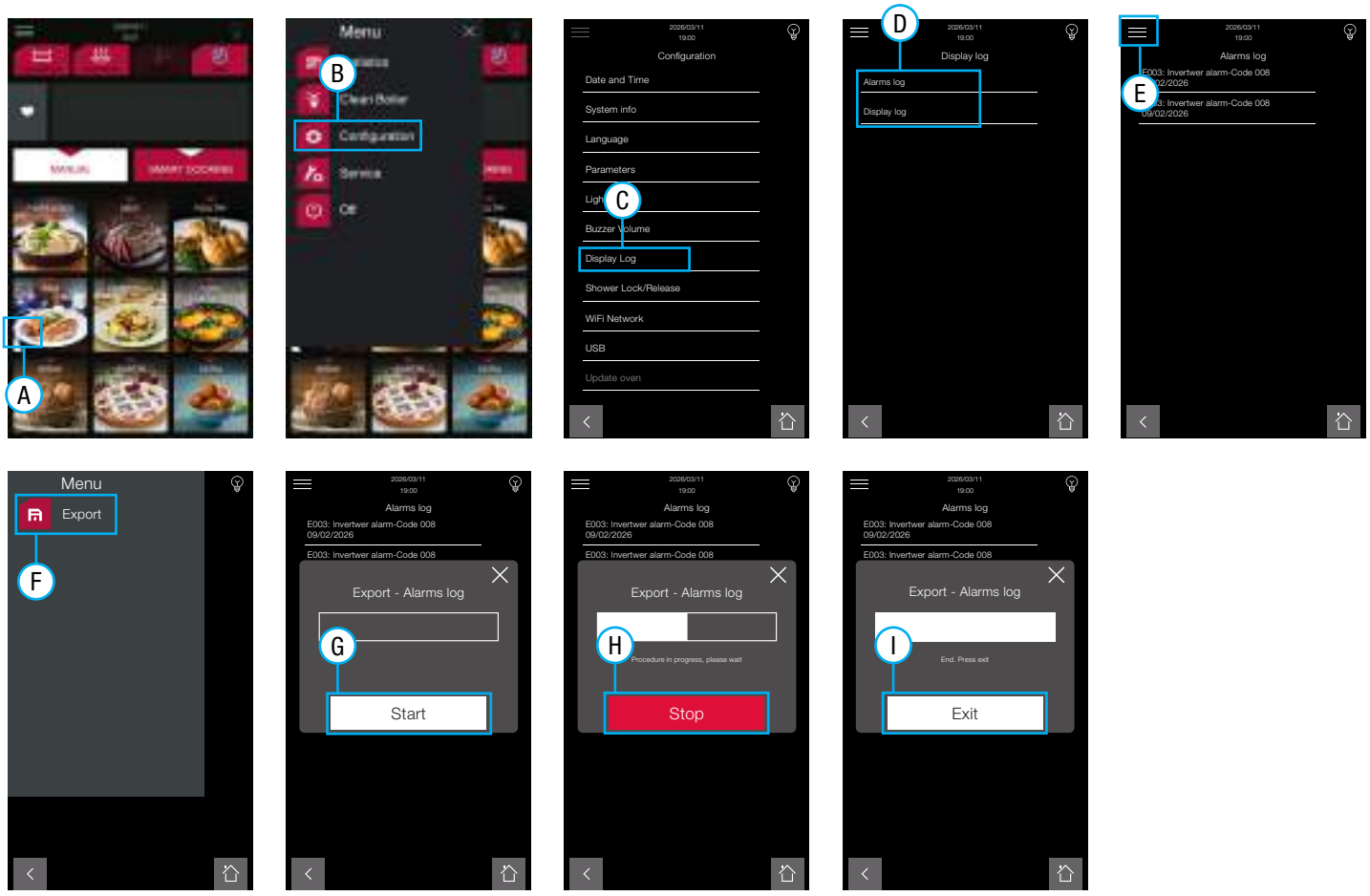






4.8.3 Export Alarm

A. Insert USB into the USB Port. Press “Menu”
B. Touch the “Configuration” field
C. Touch the “Display log” field
D. Touch the “Alarm log or Display log” field
E. Touch the “Menu” icon (The menu will not be available if the USB has not been inserted)
F. Touch the “Export” field
G. Touch “Start” to begin the file transfer to USB
H. Touch “Stop” to cancel the Export
I. When Export is complete press “Exit”



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5.1 Cleaning

IMPORTANT

Threaded fasteners can loosen in service. Regular inspection and adjustment should be carried out as required

WARNING

This unit is NOT waterproof, do NOT hose. DO NOT pour water directly onto the unit. DO NOT immerse in water

IMPORTANT

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

WARNING

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

5.1.1 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

5.1.2 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 containing corrosive agents. Multi purpose spray and wipe style products must not be used. 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

5.1.3 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

5.1.4 Materials Required

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

5.1.5 Cleaning and Maintenance Schedule

For good kitchen hygiene, the oven should be visually inspected by management at least once per week. The below 'Cleaning and Maintenance Schedule' provide a cleaning guide for Extreme, Heavy and Light duty operation.
Additionally, a service technician is required to perform the Scheduled Maintenance Services (refer to page 74)

- Daily cleaning is required for the oven, to help maintain and prolong the efficiency of the oven
- The oven should be cleaned at the end of each work day
- DO NOT USE: Wire brushes, steel wool/sponges, scrapers or other abrasive materials
- Wait for the oven chamber to cool down before cleaning. Must be under 100°C

This schedule is a guide only.

Item	Daily	Weekly	1 Month	3 Months	6 Months	12 Months
5.1.7 Cleaning External Surfaces	X					
5.1.8 Cleaning Internal Cavity	X					
5.1.9 Humidity Discharge		X				
5.1.10 Wash hose						
5.1.11 Cleaning Glass Door	X					
5.1.12 Inspect Door Seal			X			
5.1.13 Inspect Light Switch			X			
5.1.14 Cleaning Internal Rack	X					
5.1.15 Rinse Head			X			
5.1.16 Control panel ventilation filter			X			
5.2 Automatic Cleaning	X					
5.3 Boiler Descaling				X		
5.5 Water Filtration				X	X	X

Item	0 hours 1month	2500 hours 12 months	5000 hours 24 months	7500 hours 36 months	10000 hours 48 months
Initial Inspection	X				
Scheduled maintenance service		X			
Scheduled maintenance service			X		
Scheduled maintenance service				X	
Scheduled maintenance service					X

5.1.6 Cleaning External Surfaces

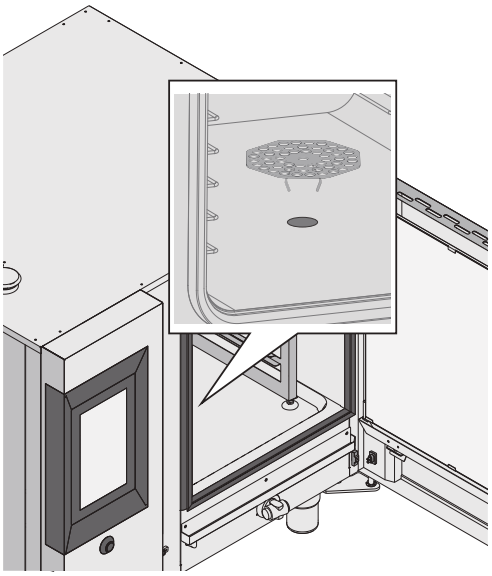
1. The oven exterior should never be cleaned with direct water or high pressure jets
2. Wipe clean using a cloth dampened with clean warm soapy water until all has been removed
3. Scrub any baked on soil with the cleaner pad in the same direction as grained polished finish. **Do not scrub the display panel**
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

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

5.1.7 Cleaning Internal Cavity

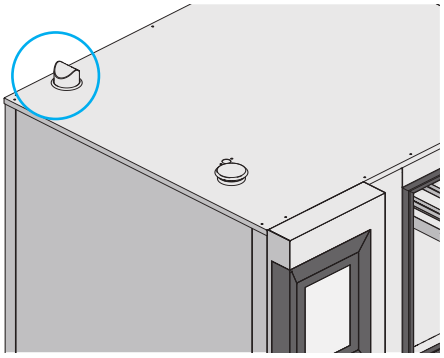
Before running the automatic cleaning cycle the oven may require large soil/waste to be manually removed

1. Remove any loose soil from the oven cavity and around the drain using a clean damp cloth
2. Remove the drain can cover and dispose of soil. Do not push/force solid waste into the drain. This is to prevent blockages and possible back-flow
3. Re-insert the drain cover



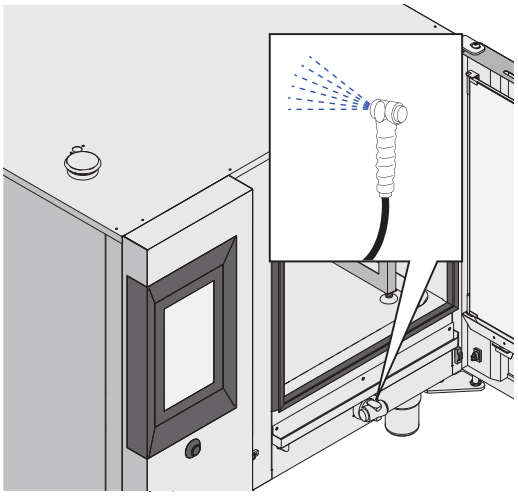
5.1.8 Humidity Discharge

The humidity discharge expels the vapours produced inside the cooking chamber. Check that it is always perfectly clean and free from obstructions.



5.1.9 Wash Hose

The wash hose can be used to rinse the oven chamber. Do not spray the control panel

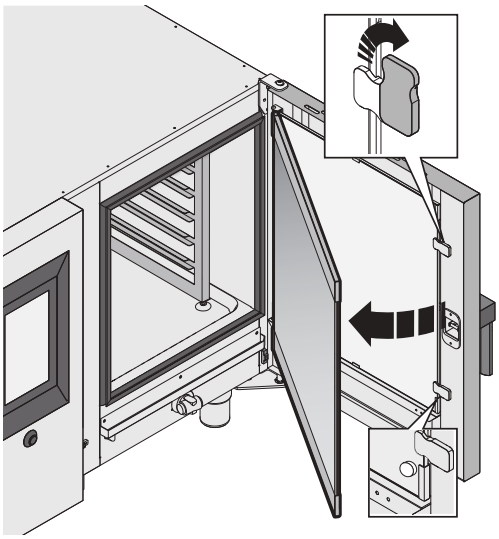


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5.1.10 Cleaning Glass Door

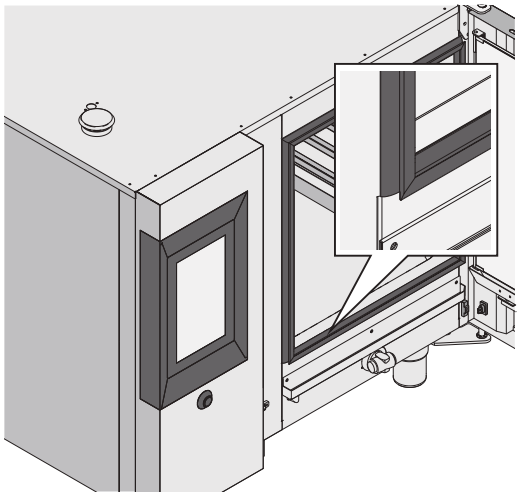
The door glass can be cleaned both on the outside and on the inside.

1. Rotate the two latches that lock the internal glass door
2. Swing internal glass door open
3. Check and confirm inner door glass bumpers are in-place and tensioned to prevent the glass from vibrating. Rotate to adjust
4. Clean with warm soapy water and a clean cloth Never use abrasive materials
5. Close the glass door, rotate the two latches back into position



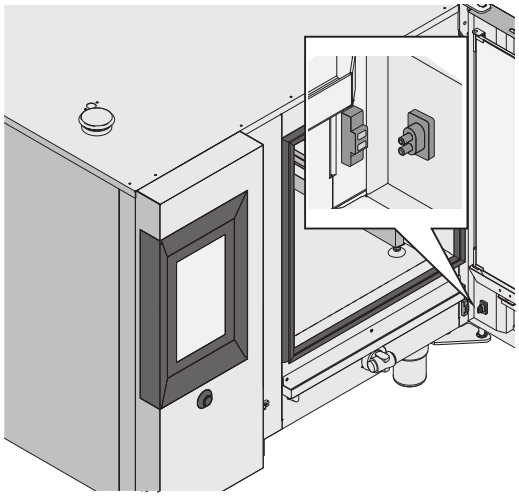
5.1.11 Inspect Door Seal

1. Clean the door gasket with a clean damp cloth
2. Check the door seal for any splits



5.1.12 Inspect Light Switch

1. Clean the door light switch with a clean damp cloth, ensure there is no soil on the contact points

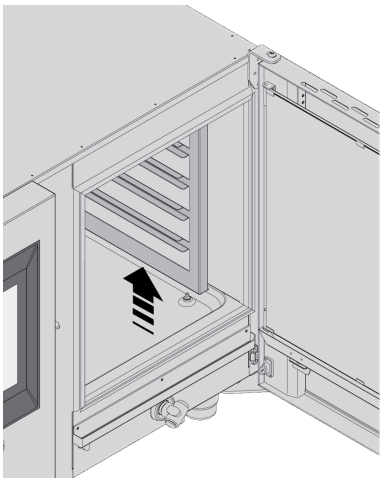


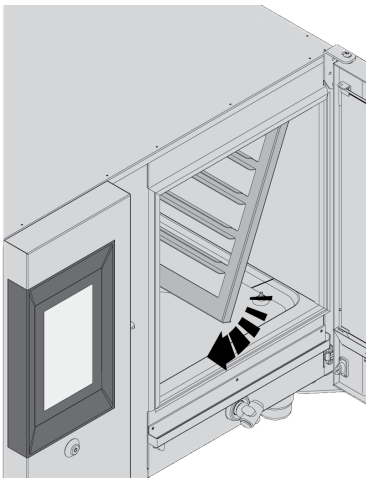
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5.1.13 Cleaning Internal Rack

Normally, the automatic wash cycles clean internal racks effectively. However if required, these can be easily removed.

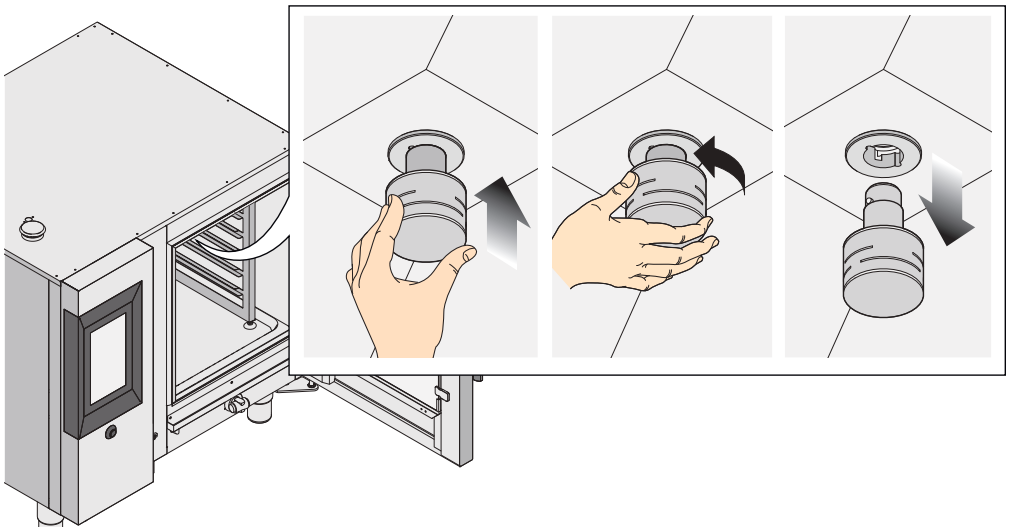
1. Pull the two rack locking levers forward
2. Pull the rack sideways then remove from the oven cavity
3. Clean using warm soapy water, rinse thoroughly and dry
4. Re-install into the oven, ensure the rack locking levers are pushed back into position





5.1.14 Rinse Head

Periodically remove the rinse head and leave it immersed in a solution of water and vinegar for 4hrs (longer if required). Rinse thoroughly and dry. Re-install rinse head

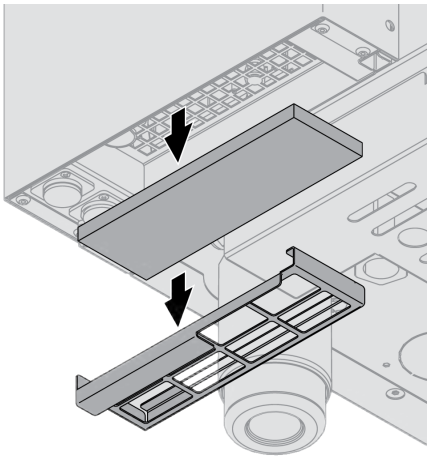


5.1.15 Control panel ventilation filter

The oven control panel ventilation filter (F) must be cleaned minimum once a month.

1. Slide the filter down to remove
2. Wash with clean warm soapy water
3. Ensure filter is dry before reinstalling

The filter should be replaced annually or as required.



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5.2 Automatic Cleaning

5.2.1 Wash Selection



IMPORTANT

During a wash cycle, do not open the oven's door.
Risk of injuries and intoxication due to vapours

There are four options when selecting a automatic wash program.

SOFT		65 - 75 minutes	light dirt
NORMAL		1 hour and 30 minutes	normal dirt
HARD		1 hour and 50 minutes (wash tablets) 2 hour and 35 minutes (wash using a liquid detergent)	intense dirt
RINSING PROGRAM	The rinse program does not involve the use of detergents but you can decide whether to use the rinse agent or not.		

There are four stages during the automatic wash cycle.

Pre-wash	A "wet" steam phase is carried out without using a detergent to soften coarse residue.
Wash	The wash cycle using a detergent
Rinse	Rinsing of the chamber (three cycles + one using rinse agent, where applicable) to remove any trace of detergent.
Drying	Air drying the oven chamber.

Note: If regularly cooking with fatty foods (e.g. pork roast, roasts, etc.), between one cooking cycle and another, it is recommend to start the rinse program to facilitate the final cleaning procedure and ensure the utmost hygiene.

Note: Stoddart recommends using the Stoddart supplied tablets or liquid detergent, specific for your oven. Use of non-approved or recommended chemical will void warranty.

Note: Stoddart recommends using the Stoddart supplied rinse agent/descaler, specific for your oven. The use of white vinegar is allowed but the results on glass surfaces will not be as shiny and transparent.

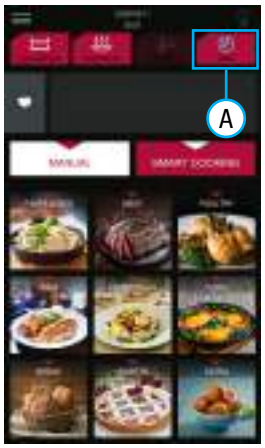
Using the Stoddart supplied rinse agent/descaler, will allow the boiler's automatic descaling/cleaning function to be carried out (this operation is carried out simultaneously with the oven's wash program).

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the information contained herein is subject to change without notice.

5.2.2 Start the Wash Program

To select a automatic wash program.

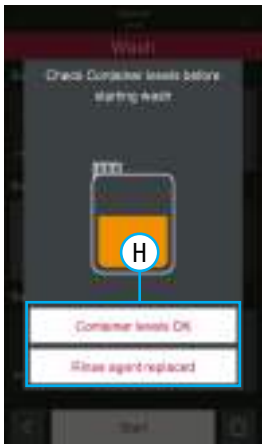
A. Touch the “Wash” field
B. Select appropriate wash program e.g. Hard Wash
C. Select the required detergent (liquid or tablets)
D. Select the required rinse agent (Giorik descaler & rinse, white vinegar, none)
E. Press “Start”
F. Wipe down the door seal with a clean dampened cloth, touch the “done” field
G. Place three cleaning tablets directly onto drain cover, touch the “done” field (only when Giorik solid tabs has been selected)
H. Check the container levels, if levels are sufficient touch the “Container levels OK” field.
The cleaning cycle will now start













5.2.3 Stop the Wash Program

In certain circumstances the wash cycle may need to be stopped.
The wash cycle can only be stopped at certain stages:

Pre-wash	**STOP ALLOWED** Press “Stop”. If tablets were used, a pop-up displays asking for the removal of the tablets, together with any residue.
Wash	**STOP ALLOWED** Press “Stop”. The oven automatically switches to a rinse phase, which cannot be stopped.
Rinse	**STOP NOT ALLOWED**
Drying	**STOP ALLOWED** Press “Stop”. The wash cycle stops immediately

Note: If during a wash cycle the power to the oven is disconnected (e.g. power outage, turned off at supply) for a period less than two minutes, the oven will automatically resume the wash cycle when the power is restored.

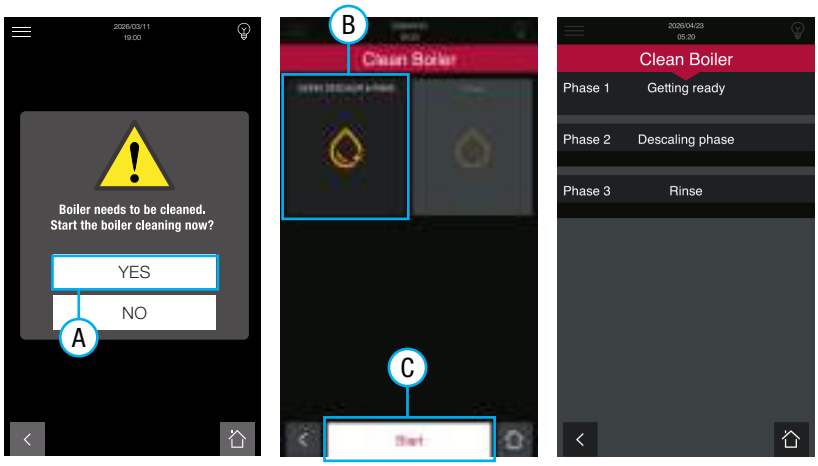
If during a wash cycle the power to the oven is disconnected (e.g. power outage, turned off at supply) for a period longer than two minutes, when the power is restored, a message will be displayed about the power outage and a audible sound is emitted. A rinse will automatically start this cannot be stopped (If tablets were used, a pop-up displays asking for the removal of the tablets, together with any residue).

5.3 Boiler Descaling

5.3.1 Automatic Descaling

Ovens equipped with high performance boilers should be de-scaled periodically to keep the boiler efficient and reduce the risk of damage.
If using Stoddart recommended rinse agent/descaler and have selected it, the oven can autonomously calculate when descaling will be carried out, displaying a notification to give the option to start this function.

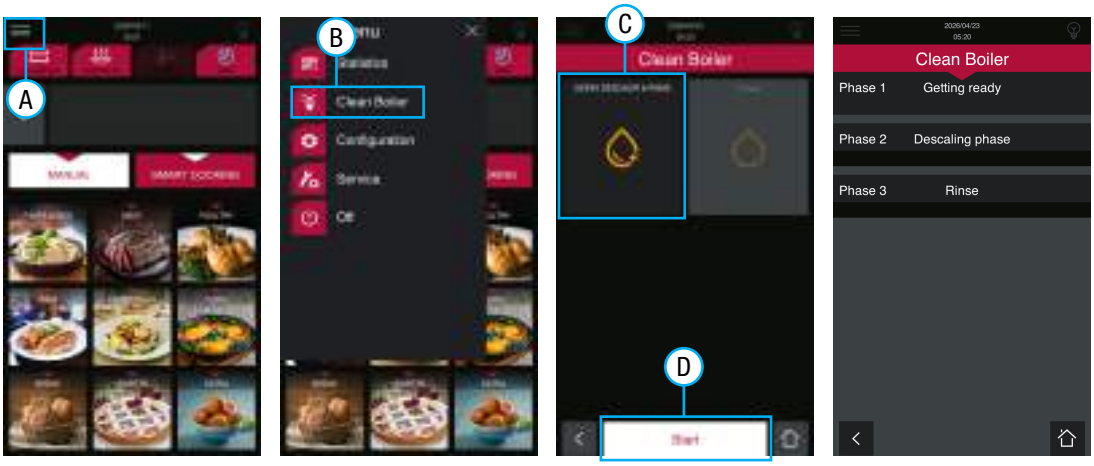
A. When the warning pop-up appears, press either yes or no:
   - YES: to start the descaling process. In this case, you just have to set the type of descaler to use (organic rinse agent or vinegar)
   - NO: to postpone the descaling process
B. Select the required rinse agent (Giorik descaler & rinse, white vinegar)
C. Touch “Start”



Note: A display window indicates the progress of the operation, which occurs in three steps: Getting Ready, Descaling phase and Rinse.

5.3.2 Manual Descaling

To manually run the Boiler Descaling:
A. Touch the “Menu” field
B. Touch “Clean Boiler”
C. Select the required rinse agent (Giorik descaler & rinse, white vinegar)
D. Touch “Start”



Note: A display window indicates the progress of the operation, which occurs in three steps: Getting Ready, Descaling phase and Rinse.

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the information contained herein is subject to change without notice.

5.4 Liquid Detergent / Rinse Agent Connection

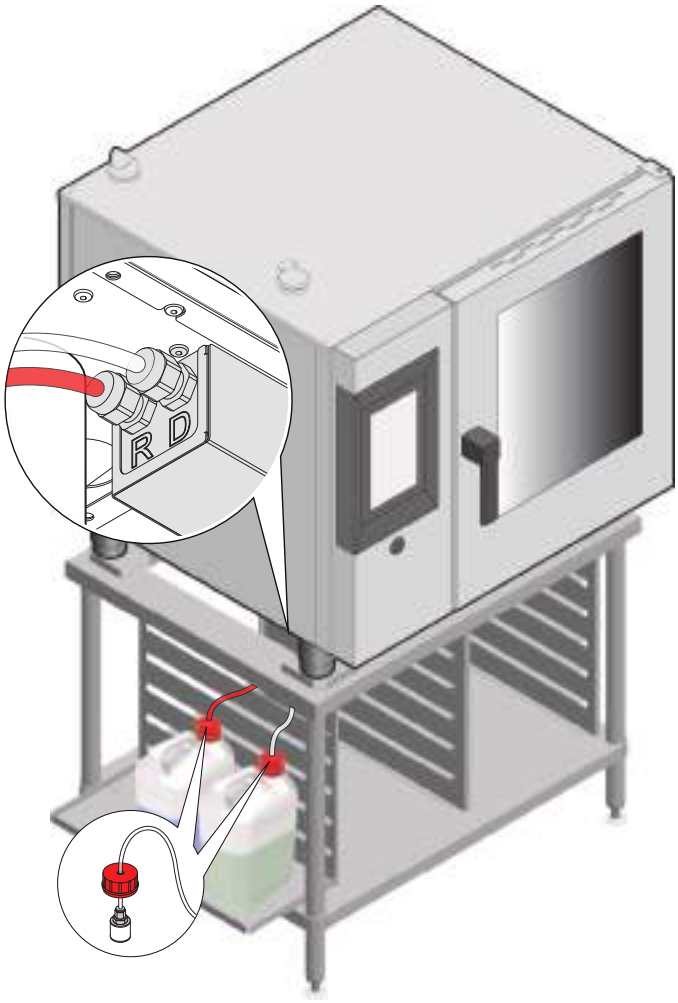
IMPORTANT

Stoddart's preferred detergent method is Tablets.
Only Stoddart provided oven cleaners should be used.
Other products may lead to voidance of warranty!

Detergent and Rinse Agent lines are located on the underside of the oven. When facing the oven:

Detergent Line - Left hand side
Rinse Aid Line - Right hand side

- When tablets are to be used, roll the detergent line up and use zip-ties to secure
- If using the optional Stoddart bottle holder, place the holder on the outside of the grid rack
- Remove the bottle caps from both descaler and detergent
- Drill a 8mm hole in the centre of each cap
- Feed the detergent and rinse agent lines through the hole in the stand, then through the bottle caps
- Attach the weights to each line
- Place both lines and weight back into the bottles and secure bottle caps (ensure to place correct line in the correct chemical



Note: The Stoddart supplied rinse agent is also used as the descaler
Note: The Stoddart supplied rinse agent or vinegar can be used. Vinegar will not aid the cleaning process as well as the rinse agent.

5.5 Water Filtration

- Water filtration is critical to the performance of the oven. Users must establish a regular filter replacement schedule. Required frequency will depend on the water quality and type of filtration system
- Filter change frequencies below are indicative minimums. If water quality is poor, the filter may need to be replaced more frequently
- Indicators that filters may require changing are:
  - Surface corrosion present in the oven cavity. Contact Stoddart for advice
  - Scale building up more frequently than normal
  - Oven starving for water creating error messages

5.6 Troubleshooting

5.6.1 Common Problems

In the event of severe failure, it is essential to turn isolate the unit from the power supply and close the water shut-off valve.

PROBLEM	POSSIBLE SOLUTION
The oven does not start.	Check that the power supply is turned on
	Make sure the oven door is properly closed
	Make sure the parameters of the cooking cycle have been set correctly
	Make sure the oven does not have any error messages displayed
	If the problem persists, Contact the Stoddart service department
The fans stops during operation.	Turn off the oven and wait for the thermal breaker of the motor to be restored automatically
	Make sure the cooling vents are not obstructed
	If the problem persists, Contact the Stoddart service department
Internal lighting is not working	Contact the Stoddart service department
Water is not delivered from humidifier pipes	Check that the water shut-off valve is open
	If the problem persists, Contact the Stoddart service department

5.6.2 Door Micro Switch

The door micro-switch is the device which stops the cooking cycle of the oven when the door is opened. Once the door is closed, the regular cycle is resumed. Do not operate this device manually with the oven door open.

5.6.3 Motor Thermal Breaker

The fan motor is equipped with a built-in thermal protection which stops operation in case of overheating. The motor restarts automatically as soon as its temperature is lowered, returning within the safety range.

5.6.4 Safety Thermostat Of The Oven Chamber

If the temperature in the oven chamber reaches 350°C, the thermostat disconnects the power supply to the heating elements of the oven. This safety device can be reset only by a qualified support service technician because it requires further checks.

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5.6.5 Technical Problems / Alarm Code



WARNING

Technician tasks are only to be completed by qualified service people. Check faults before calling service technician.

ALARM	DESCRIPTION	ACTION	SOLUTIONS
E01 - Chamber probe	Chamber probe failure	Cooking stopped, automatic restore	Replace chamber probe. Contact the Stoddart service department
E17 - Core probe	Core probe error	Manual restore	Replace core probe. Contact the Stoddart service department
E12 - GAS	Gas burner block	Cooking stopped, manual restore	Check the gas valve, shut-off valve, and the hood with gas safety device. Reset the alarm by pressing the navigation dial for 1 second. If the problem persists, contact the technical support service or your local retailer
E13 - GAS 2	Gas second burner block	Cooking stopped, manual restore	Check the gas valve, shut-off valve, and the hood with gas safety device. Reset the alarm by pressing the navigation dial for 1 second. If the problem persists, contact the technical support service or your local retailer
E05 - Motor safety E11 - Motor safety2	Motor Alarm	Cooking stopped, automatic re-arm	If continuous, contact the Stoddart service department
E03 - Inverter code	Motor Inverter Alarm	Cooking stopped, automatic re-arm	Contact the Stoddart service department
E06 - Chamber safety	Chamber safety thermal	Cooking stopped	The motor restarts automatically as soon the temperature lowers, returning within the safety range
E07 - PWM	PWM board error (communication timeout or problems on fan speed)	Cooking stopped	Contact the Stoddart service department
E08 - PWM E09 - PWM Communication	PWM second board error (communication timeout or problems on fan speed)	Cooking stopped	Contact the Stoddart service department
E04 - Air Flow	Air capacity on gas burner alarm	Cooking stopped, manual restore	Contact the Stoddart service department
E18 - Air Flow 2	Air capacity on second gas burner alarm	Cooking stopped, manual restore	Contact the Stoddart service department
E14 / E15 - Hi temp	Technical compartment temperature too high	Cooking stopped, automatic restore	Check oven's perimeter ventilation, the lower air filter (page. 56) and the correct functioning of the cooling fans of the components.
E21 - No water	No water for the production of steam	Cooking stopped, automatic restore.	Check connection to water duct, the boiler and water pressure. Check opening of the shut-off valve.
E24 - No water flow meter	Washing flow meter alarm	Washing is stopped	Check connection to water duct and opening of the shut-off cook
E09 - Com PWM	PWM board communication error	Cooking stopped	Contact the Stoddart service department
E10 - Com PWM2	PWM2 board communication error	Cooking stopped	Contact the Stoddart service department
E16 - Communication	Main board communication error	Cooking stopped	Switch off at main, if persists: Contact the Stoddart service department
E23 - No drain	Boiler water did not drain correctly	Cooking stopped	Switch off at main, if persists: Contact the Stoddart service department
E22 - Power failure	Electrical power failure	Cooking stopped	Press encoder button for 1 Second
E19 - Probe 4	Humidity control system probe 4 failure	Cooking stopped	Contact the Stoddart service department
E20 - Probe 5	Humidity control system probe 5 failure	Cooking stopped	Contact the Stoddart service department
E25 - Descaling	Descaling process interrupted due to cleaning product loading failure	Boiler wash block. Manual reset	Make sure that the rinse agent/descaler loading tube is properly inserted in the tank and that the latter is full. If the problem persists, contact the Stoddart service department
E30 - Flame Detection	Flame detection error and upper PWM (in the presence of 2 burners)	Time out flame PWM 1 Alarm	Press the reset key for 1 second. If the problem persists, contact the Stoddart service department
E31 - Flame Detection	Flame detection error and lower PWM (in the presence of 2 burners)	Time out flame PWM 2 Alarm	Press the reset key for 1 second. If the problem persists, contact the Stoddart service department

5.7 Scheduled Maintenance Service History

To ensure the continued performance and reliability of this oven, routine maintenance and servicing are required at specific time intervals. Contact the Stoddart Service Department to book a service.

Australia
Email: service@stoddart.com.au
Tel: 1300 307 289

New Zealand
Email: service@stoddart.co.nz
Tel: 0800 935 714

5.7.1 Service Log

Initial Inspection

0 - 1month

Date: .....

Hours: .....

Technician: .....

Scheduled maintenance service

2500 hours / 12 months (whichever occurs first)

Date: .....

Hours: .....

Technician: .....

Scheduled maintenance service

5000 hours / 24 months (whichever occurs first)

Date: .....

Hours: .....

Technician: .....

Scheduled maintenance service

7500 hours / 36 months (whichever occurs first)

Date: .....

Hours: .....

Technician: .....

Scheduled maintenance service

10000 hours / 48 months (whichever occurs first)

Date: .....

Hours: .....

Technician: .....

5.8 Accessories and Consumables

Contact the Stoddart Spare Parts department to place an order.

Australia
Email: spares@stoddart.com.au
Tel: 1300 307 289

New Zealand
Email: spares@stoddart.co.nz
Tel: 0800 935 714

Australia Codes	New Zealand Codes	Description
SPGI.7080536	SPGI.7080536	Cleaning Tablets
SPGI.7080533	CNCL.OVCARE05	Liquid Descaler and Rinse Aid
CNCL.0105	CNCL.OVCLEAN05	Combi Foam Oven Cleaner
SPGI.SMK01.1	SPGI.SMK01.1	Electronic Smoker
SPGI.6000128	SPGI.6000128	Multi Point Core Probe
SPGI.6000129	SPGI.6000129	Sous Vide Probe
SPGI.CBH.001	SPGI.CBH.001	Stand Mounted Chemical Bottle Holder
SPGI.CBH.002	SPGI.CBH.002	Wall Mount Bracket (liquid chemical)

Online Order
SDS sheets will be provided with each delivery.

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GIORIK
INNOVATIVE COOKING EQUIPMENT SINCE 1963

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

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innovative solutions