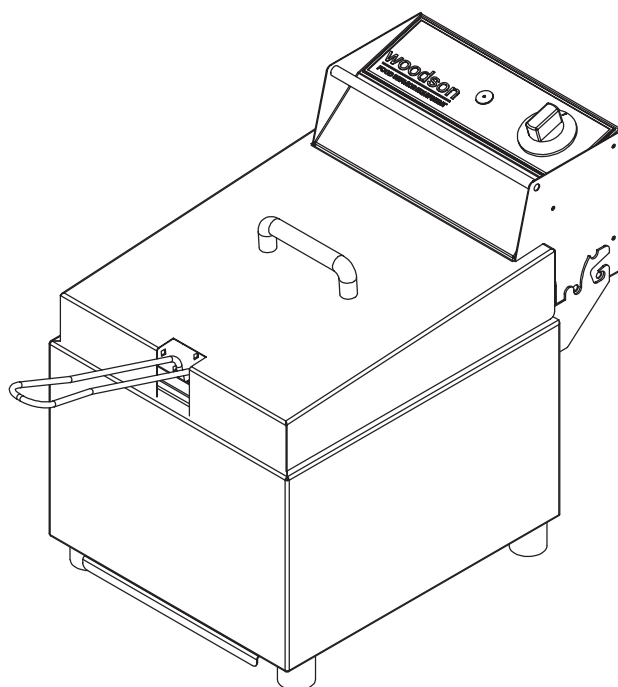


Specification, Installation and Operation Manual

Woodson Fryer

Models:

W.FRS50, W.FRS80, W.FRT50, W.FRT80 & W.FAS80



A guide on the use, care and maintenance
of your quality Woodson product

Rev: B - 27/07/2018

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solutions*



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Introduction

Your New Woodson Product3
Product Overview.3
Attention4
General Information4
<i>Service</i>	

Installation

Setting Up5
<i>Handling</i>	
<i>Unpacking</i>	
<i>Positioning</i>	
<i>Disposal</i>	
Electrical Connection6
<i>Information</i>	

Specification

Technical Specifications7
<i>W.FRS50 & WFRS80</i>	
<i>W.FRT50 & W.FRT80</i>	
<i>W.FAS80</i>	

Operation

Initial Start-up & Operation	10
<i>Fryer - Initial Start-up</i>	
<i>Autolift Fryer Operation</i>	
<i>Over Temperature Cut-Out</i>	
<i>After Hours</i>	
Cleaning	11
<i>General Information</i>	
<i>Corrosion Protection</i>	
<i>Surface Finish</i>	
<i>Cleaning Schedule</i>	
<i>Materials Required</i>	
<i>Cleaning Procedure</i>	
<i>Cleaning Procedure - External Surfaces</i>	
Troubleshooting	13

Your New Woodson Product

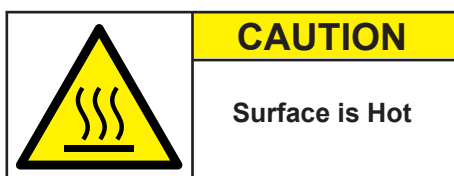
Thank you for choosing this quality Woodson product. All our products are designed and made to meet the needs of food service professionals. By using, caring and maintaining your Woodson product according to these instructions, your Woodson product should give you many years of reliable service.

Stoddart is a wholly Australian owned company, which manufactures and distributes Woodson commercial catering equipment. Stoddart products are manufactured and/or engineered in Australia to provide excellent results whilst offering-value-for-money, ease-of-use and reliability.

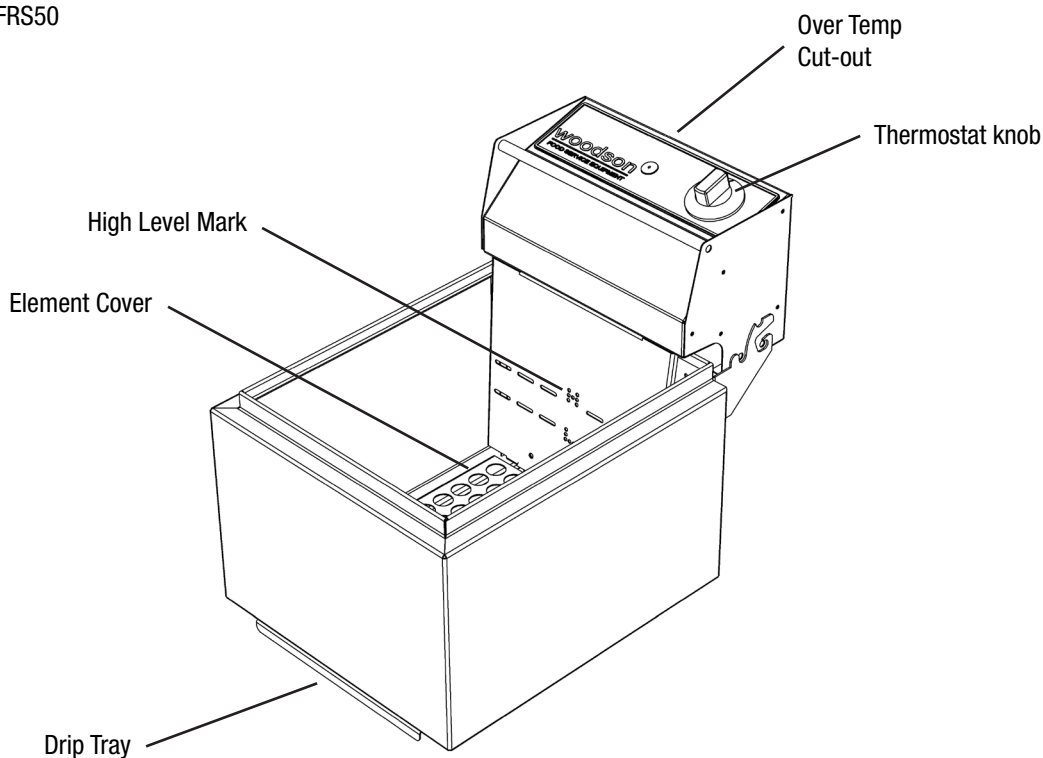
Stoddart manufacture and distribute a comprehensive range of equipment for kitchens, food preparation and presentation.

Product Overview

Configuration may vary according to model.



Single Pan Fryer - W.FRS50



Attention

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 and distributor cannot be held responsible or liable for any injuries or damages of any kind occurred to persons, units or others, due to abuse and misuse of this unit in regards to installation, un-installation, operation, servicing or maintenance, or lack of conformity with the instructions indicated in this documentation.

All units made by the manufacturer are delivered assembled, where possible, and ready to install. Any installation, un-installation, 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 cannot be held responsible or liable for any unauthorized modifications or repairs. All modifications or repairs must be approved by the manufacturer 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 & 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

General Information

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

Our units have been designed for high performance. Therefore, the unit must be used exclusively for the purpose for which it has been designed.


Read these instructions carefully and retain for future reference.

- 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

Service

- 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

Setting Up

	<p style="text-align: center;">WARNING</p> <p>Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death.</p>
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Handling

- Use suitable means to move the unit: eg. A lift truck or fork pallet trucks (the forks should reach more completely beneath the unit)

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
- The unit is supplied fully assembled
- Remove all protective plastic film, tapes, ties and packers before installing and operating
- Clean off any remaining residue from the interior/exterior of the unit using a clean cloth dampened with warm soapy water

Positioning

- Choose an area that is well ventilated and provides access for future maintenance
- Place the unit on a level stable work surface capable of supporting its weight
- Do not position the unit in a wet area, an area with a lot of heat and steam or near flammable substances
- Allow an air gap between the unit and other objects or surfaces. We recommend a minimum gap of 100mm for normal operational use (if the unit is near any heat sensitive material we suggest you allow additional space)
- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirement

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

Electrical Connection

	WARNING
	This unit must be installed in accordance with AS/NZS 60335.1

Information

Aggregate electrical ratings of the Unit are expressed in kilowatts in this manual.


Single Phase Units:

Supplied with an appropriately rated plug and lead fitted and be indicated as:

- 10A plug & lead fitted
- 15A plug & lead fitted
- 20A plug & lead fitted

On-site Connection:

- The electrical supply must comply with the rating plate data
- Ensure that the unit is connected to a suitably rated and earthed power source
- Ensure that there is an isolation switch installed near the unit
- 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

	WARNING
	<p>Some procedures in this manual require the power to the equipment to be turned off and isolated. Turn the power OFF at the power point and unplug the power supply lead by the plug body. If the power point is not readily accessible turn the equipment off at the isolation switch or the circuit breaker in the switchboard. Attach a yellow "CAUTION-DO NOT OPERATE" tag. This must be performed where relevant unless the procedures specify otherwise.</p> <p>FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</p>

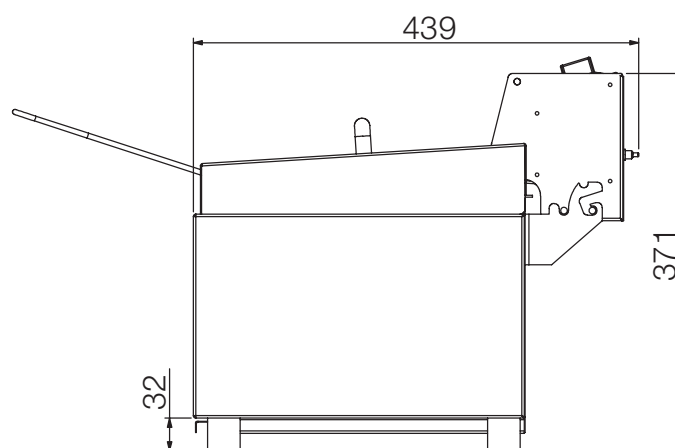
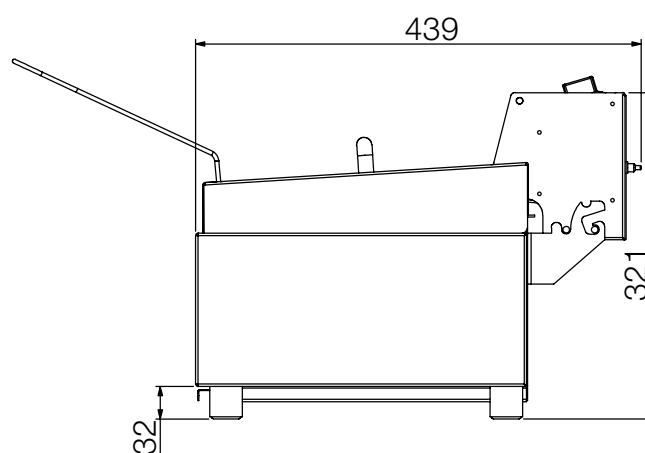
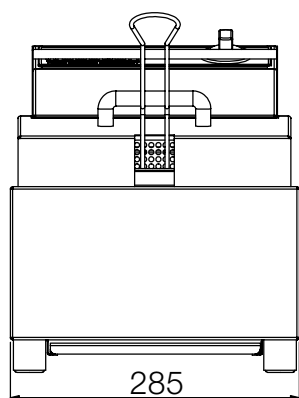
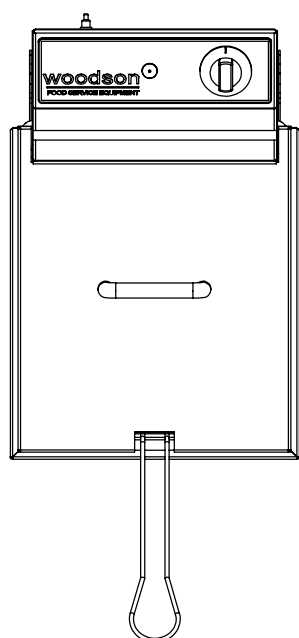
Woodson fryers should be used on a dedicated circuit (not a double GPO) for each of the below:

Specifications					
Model	W.FRS50	W.FRS80	W.FRT50	W.FRT80	W.FAS80
Circuit	Dedicated x 1	Dedicated x 1	Dedicated x 2	Dedicated x 2	Dedicated x 1
Power	2.2kW	3.2kW	2 x 2.2kW	2 x 3.2kW	2.9kW
AMPS	10A plug & lead fitted	15A plug & lead fitted	2 x 10A plug & lead fitted	2 x 15A plug & lead fitted	15A plug & lead fitted

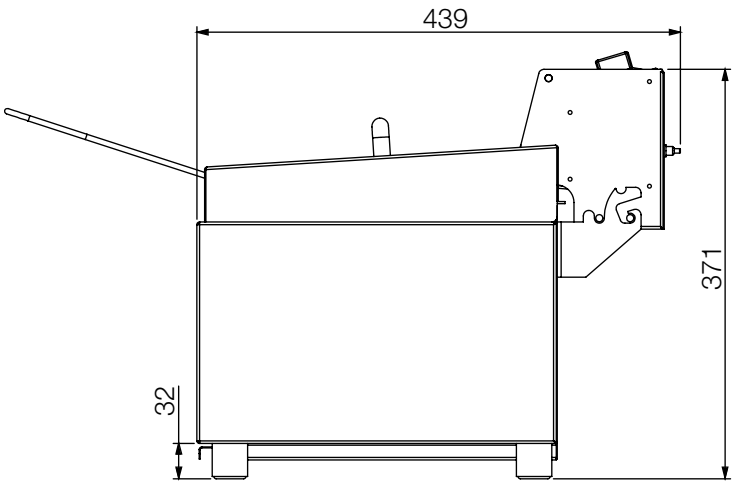
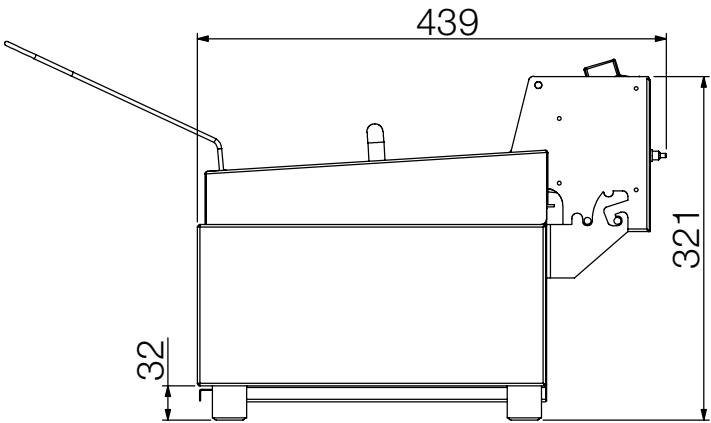
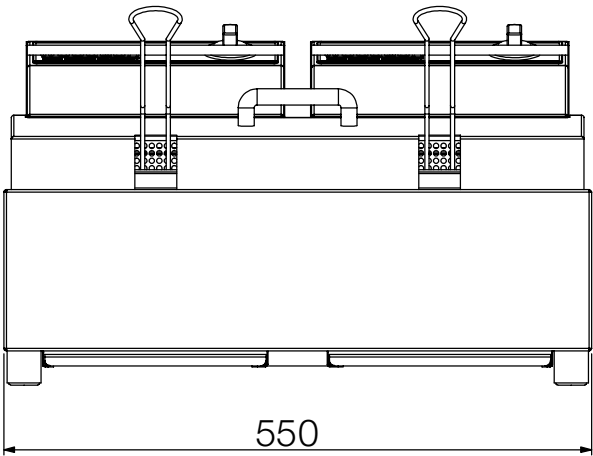
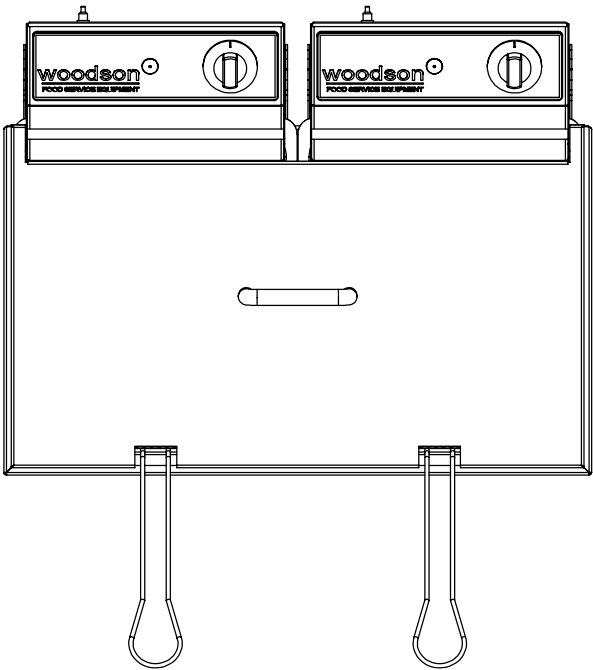
Technical Specifications

Specifications					
Model	W.FRS50	W.FRS80	W.FRT50	W.FRT80	W.FAS80
Height	315mm	370mm	315mm	370mm	384mm
Width	285mm	285mm	550mm	550mm	285mm
Depth	610mm	610mm	610mm	610mm	700mm
Circuit	Dedicated x 1	Dedicated x 1	Dedicated x 2	Dedicated x 2	Dedicated x 1
Power	2.2kW	3.2kW	2 x 2.2kW	2 x 3.2kW	2.9kW
AMPS	10A plug & lead fitted	15A plug & lead fitted	2 x 10A plug & lead fitted	2 x 15A plug & lead fitted	15A plug & lead fitted

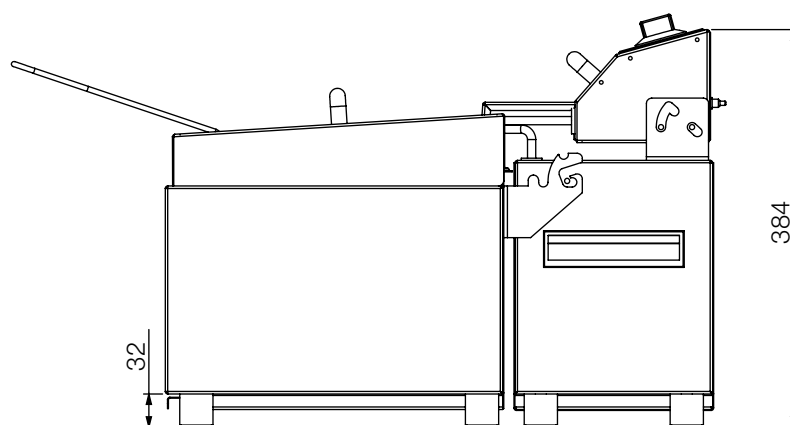
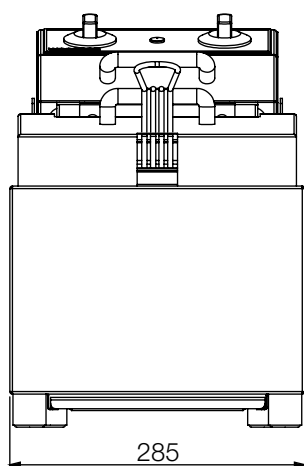
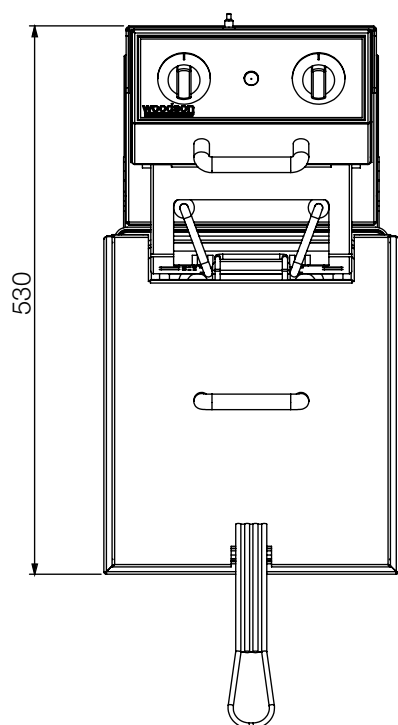
W.FRS50 & WFRS80



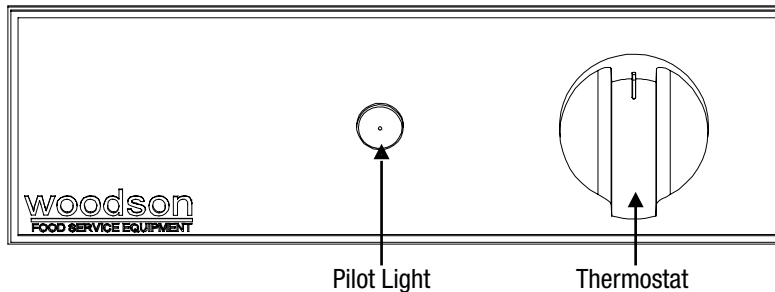
W.FRT50 & W.FRT80



W.FAS80



Initial Start-up & Operation



Fryer - Initial Start-up

Upon setting up your equipment, the following steps must be followed:

1. Read the complete instruction manual before proceeding
2. Plug the unit into a power source. Ensure the electrical cable is not damaged and does not hang over the counter

Before, during and after operation, the following steps must be followed:

- Only use a good quality oil purchased in liquid state (ie: Vegetable oil, Canola oil etc.)
- Do NOT use solid oil under any circumstances
- Never use copper, brass or plastic utensils in oil
- Keep unit covered when not in use
- Check oil daily and change if necessary when cooled down, some foods that are fried degrade oil quicker than others
- A fire danger exists if the oil level is below the minimum marked level
- The use of old cooking oil can reduce the flash point of the oil and make it more prone to surge boiling
- Surge boiling can also be caused by over wet food or too large a charge of food

Thermostat settings for most foods is between 170 and 180 degrees Celsius. For foods direct from the freezer, allow 5 degrees higher temperature or slightly longer cooking time. Always shake cold water and ice from food before frying. As a general rule, for larger portions cook at a lower temperature a longer time. For smaller portions cook at a lower temperature for a shorter time. When the unit reaches the selected temperature, the thermostat pilot light will turn off, indicating that the power is no longer being drawn. As the temperature drops, the thermostat turns on and power is returned to the element.

Autolift Fryer Operation

- Set desired cooking time on timer, basket will lower into oil and lift out when the timer returns to zero

Over Temperature Cut-Out

This unit is fitted with a safety device which prevents the unit from over heating. This heat sensitive device breaks the electricity if the unit overheats. If you overheat your oil this device may trip the unit. It can be reset by depressing the button situated at the rear of the fryer head. Repeated tripping indicates a potential failure of parts. In this event, please contact our service department.

After Hours

- The unit MUST be **switched OFF**

Cleaning

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, caustic based cleaners or bleaches and bleaching agents, many will damage the metals and plastics used on this unit
- When drying, metal surfaces should be wiped with a soft cloth in the same direction as grained polish
- Do NOT remove any screws for cleaning. All internal sections of the unit are to be cleaned by a qualified technician
- This unit is NOT waterproof, do NOT hose, do NOT pour water directly onto the unit, do NOT immerse in water

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. Do NOT use cleaning agents with chlorides or other harsh chemicals as this can cause corrosion. After treatment, wash with warm (not hot) soapy water and dry thoroughly
- Thoroughly wipe the surfaces dry after cleaning and 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 preparation surfaces
- Do NOT leave items on the stainless steel such as cutting boards, rubber mats and bottles

Surface Finish

- To protect the polish, stainless steel should be dried by wiping a dry soft cloth in the same direction as grained polish
- For NON-food contact surfaces, a light oil can be wiped on the surfaces with a cloth to enhance the stainless steel surface. Wipe in the direction of the grain
- Some commercial stainless stain 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

	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 stain cleaners leave residue or film on the metal that may entrap fine particles of food, thus 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.

Cleaning Schedule

- Daily cleaning is required for the Fryer and external surfaces. This will help to maintain and prolong the efficiency of your unit
- The unit should be cleaned at the end of each work day

Materials Required

- Stainless Cleaner
- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Paper Towel
- Container of warm water
- Appropriate PPE (Personal Protective Equipment)

Cleaning Procedure

1. Isolate from the power supply
2. Using a good quality nylon brush remove crumbs and small food items
3. Wipe clean using a cloth dampened (not wet) with clean warm water until all soil has been removed
4. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts dry. Do NOT let water pool on the unit. Check crevices and folds

Cleaning Procedure - External Surfaces

1. Isolate from the power supply
2. Wearing Personal Protective Equipment (PPE), apply Stainless Cleaner with the Cleaner pad to the external surfaces
3. Scrub any baked on soil with the cleaner pad in the same direction as grained polish
4. Wipe clean using a cloth dampened with clean warm water until all Stainless Cleaner and soil has been removed
5. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts dry. Do NOT let water pool on the unit. Check crevices and folds

Note: In some areas, particularly seaside environments, stainless steel can be subject to surface discolouration or “tea staining” This can be removed with an appropriate cleaning agent which contains 10% sodium citrate. Ask your supplier of cleaning chemicals for a suitable brand.

Troubleshooting

	WARNING
	<p>Technician tasks are only to be completed by qualified service people. Check faults before calling service technician.</p>

Task Type - (O) = Operator
(T) = Technician Task

Problem	Possible Causes	Task	Possible Corrective Action
Unit not heating	Unit not turned "on" at the power socket	O	Turn power to "on" at the power socket on the wall
	"On/Off" switch on power socket	O	Switch on power "on/off switch" on the control panel
	Thermal Cut out tripped	O	Call service technician
Oil too Cold	Temperature requires adjusting	O	Adjust Thermostat
Oil too Hot	Temperature requires adjusting	O	Adjust Thermostat
Oil not Hot	Element failure	T	Test & replace the element if necessary

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