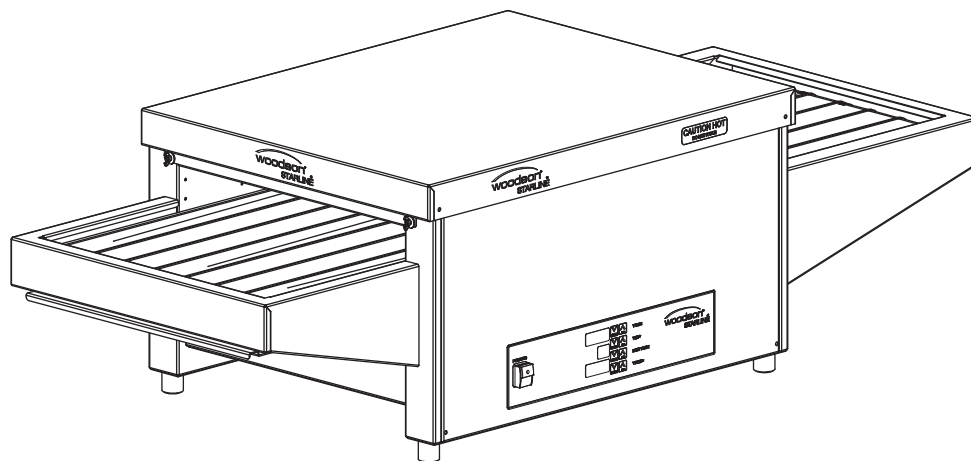


Specification, Installation and Operation Manual

Counter Top Pizza Conveyor Oven P18/P24

Models:

W.CVP.C.18, W.CVP.C.18L W.CVP.C.24, W.CVP.C.24L



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

Rev: B - 27/07/2018

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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.

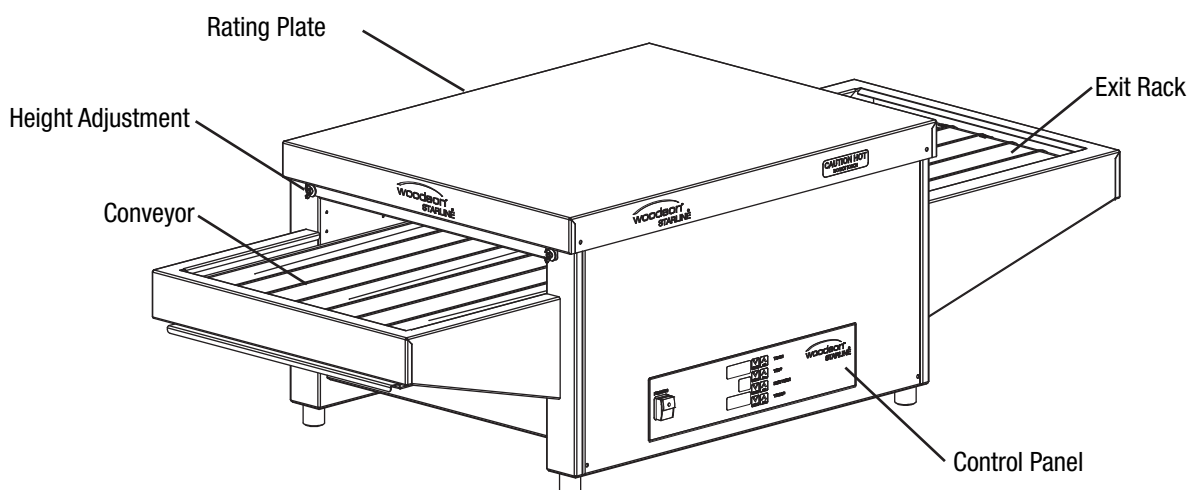
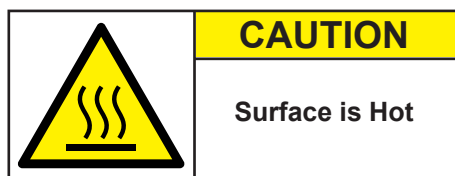
Stoddart is a wholly Australian owned company, which manufactures and distributes Woodson commercial catering equipment. Stoddart products are manufactured and/or engineered in Australia to provide excellent results whilst offering-value-for-money, ease-of-use and reliability.

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

Optional

Stoddart highly recommends the use of steel trays when required.

Product Overview



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.

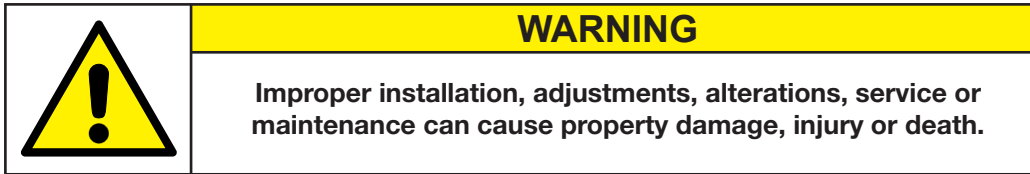
Read these instructions carefully and retain for future reference.

- 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



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 |
| | <p>This unit must be installed in accordance with AS/NZS 60335.1</p> |

Information

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

Three Phase Units:

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


- 3Ø + N + E

Plug and lead Connection:

- Plug the unit into the applicable power point

On-site Connection:

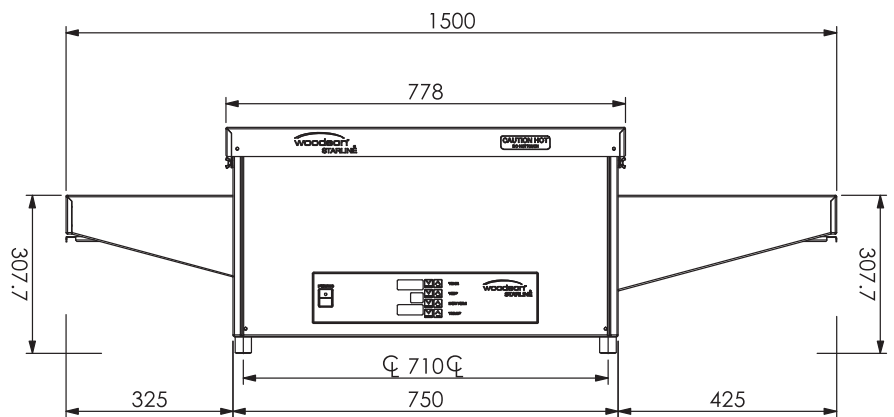
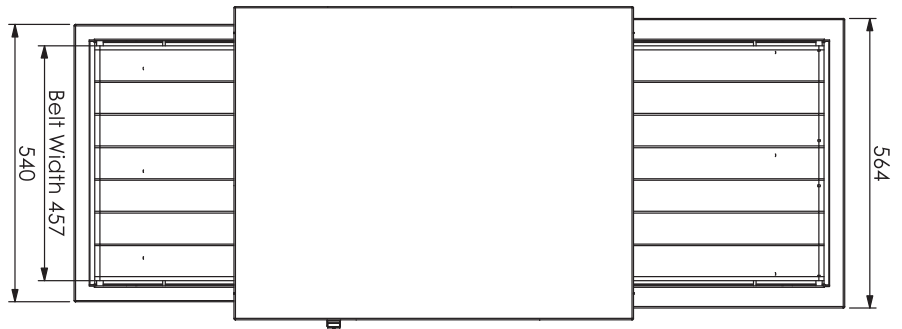
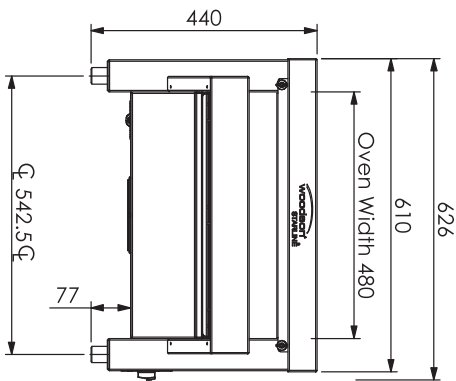
- The electrical supply must comply with the rating plate data
- Ensure that the machine is connected to a suitably rated and earthed power source
- Ensure that there is an isolation switch installed near the unit
- To connect the power, the unit has a terminal block in the electrical junction box. The power switches and electronic controller are the face of the electrical junction box
- The equipment should be earthed according to local electrical codes to prevent the possibility of electrical shock. It requires an earthed receptacle with separate electrical lines, protected by fuses or a circuit breaker of the proper rating
- 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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|  | 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. FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</p> |

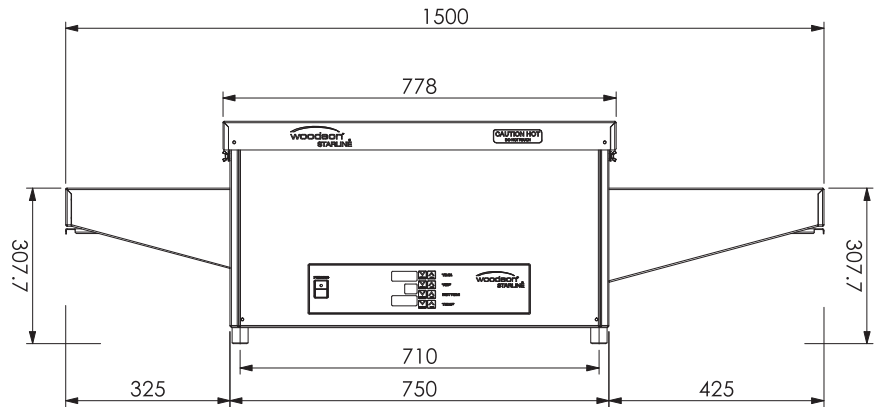
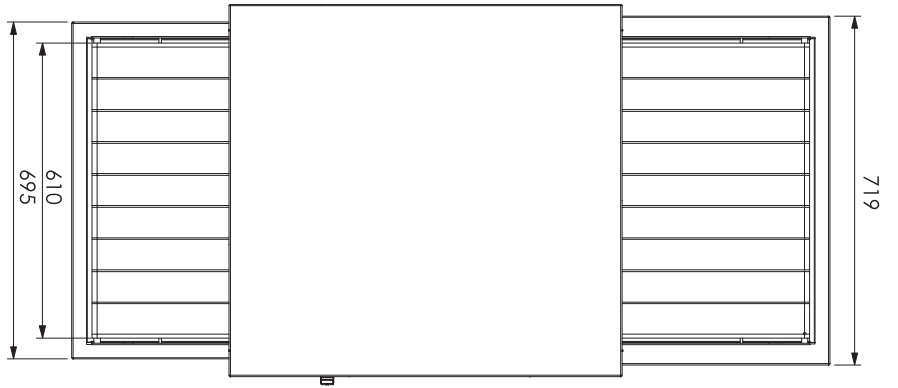
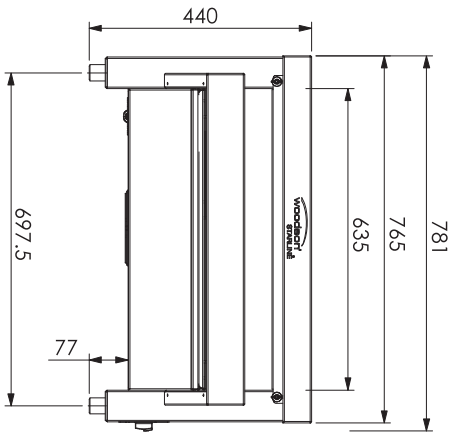
Technical Specifications

W.CVP.C.18

| Specifications | | | | |
|----------------|------------|-------------|------------|-------------|
| Model | W.CVP.C.18 | W.CVP.C.18L | W.CVP.C.24 | W.CVP.C.24L |
| Height | 440mm | 440mm | 440mm | 440mm |
| Width | 1500mm | 1500mm | 1500mm | 1500mm |
| Depth | 626mm | 626mm | 781mm | 781mm |
| Power | 10.8kW | | 14.4kW | |
| AMPS | 15A | | 24A | |



W.CVP.C.24



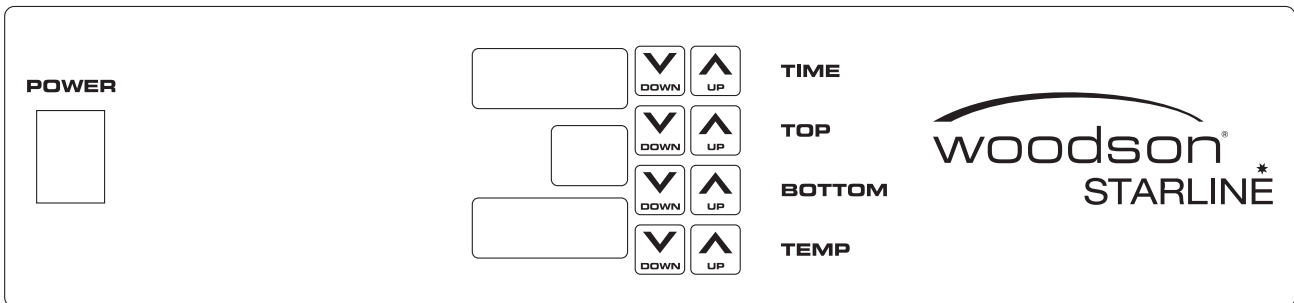
Operating Instructions

First Time Operation

Upon setting up your equipment, the following steps must be followed to setup the timer and temperature:

When this unit is initially switched on, the display will show pre-set factory settings.

1. To change the **“TIME”** settings, Press the **▼ ▲** buttons. Each press of these buttons will alter the speed by approximately 5 seconds.
2. To change the **“TOP”** and **“BOTTOM”** element settings, Press the **▼ ▲** buttons. The display will show numbers between 0 (Off) - 99 (Full Heat) (this is a percentage (%) value of the power sent to each element). Each press will move the number by 1.
3. To change the chamber **“TEMP”** settings, Press the **▼ ▲** buttons. The temperature can be set up to 50°C - 275°C. The display will read the new adjusted temperature in oven after approximately 10 second.



Adjustments

1. Turn the unit on at the **“Power Switch”**.
2. Adjust the conveyor **“Time”** to required setting.
3. Set the **“Top”** element and **“Bottom”** element to 80%.
4. Set the **“Temp”** to 180°C.
5. Place food on the conveyor.
6. Adjust as required: increase/decrease the conveyor **“Time”**, **“Top”** element and **“Bottom”** element and/or **“Temp”**. Repeat this process until the desired results have been achieved.
7. Once satisfied with the results, record the settings for future reference.
8. Repeat this process for different foods.

Note: After 60 seconds the settings will save to the control memory. The unit will now show these settings at startup.

Woodson Starline recommends that you time the belt speed from when the pizza starts to enter the oven to when it starts to come out. This is the time the belt takes to pass through the oven.

This unit can also be used to cook a variety of food items eg: Pizza, Salmon, Chicken Tenderloins, Grilling Oysters, Garlic Bread, Focaccias, open snacks etc.

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

| | |
|---|---|
|  | <p style="text-align: center;">WARNING</p> <p style="text-align: center;">This unit is NOT waterproof, do NOT hose. DO NOT pour water directly onto the unit. DO NOT immerse in water</p> |
|  | <p style="text-align: center;">IMPORTANT</p> <p style="text-align: center;">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.</p> |
|  | <p style="text-align: center;">WARNING</p> <p style="text-align: center;">Wait until the unit has cooled to a safe temperature before undertaking any cleaning or maintenance. Contact with hot surfaces can cause burns and serious injury.</p> |

Cleaning Schedule

- Daily cleaning is required for the oven conveyor, crumb tray and external surfaces. This will help to maintain and prolong the efficiency of your oven
- 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
- Nylon Brush
- Appropriate PPE (Personal Protective Equipment)

Cleaning Procedure - Conveyor and Crumb Tray

1. Isolate from the power supply
2. Using a good quality nylon brush remove crumbs and small food items from the conveyor. (Switch the unit on to move the conveyor forward, then switch off)
3. Wipe clean using a cloth dampened (not wet) with clean warm water until all soil has been removed. (Switch the unit on to move the conveyor forward, then switch off)
4. Empty and clean the crumb tray. This should be done on a regular basis

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

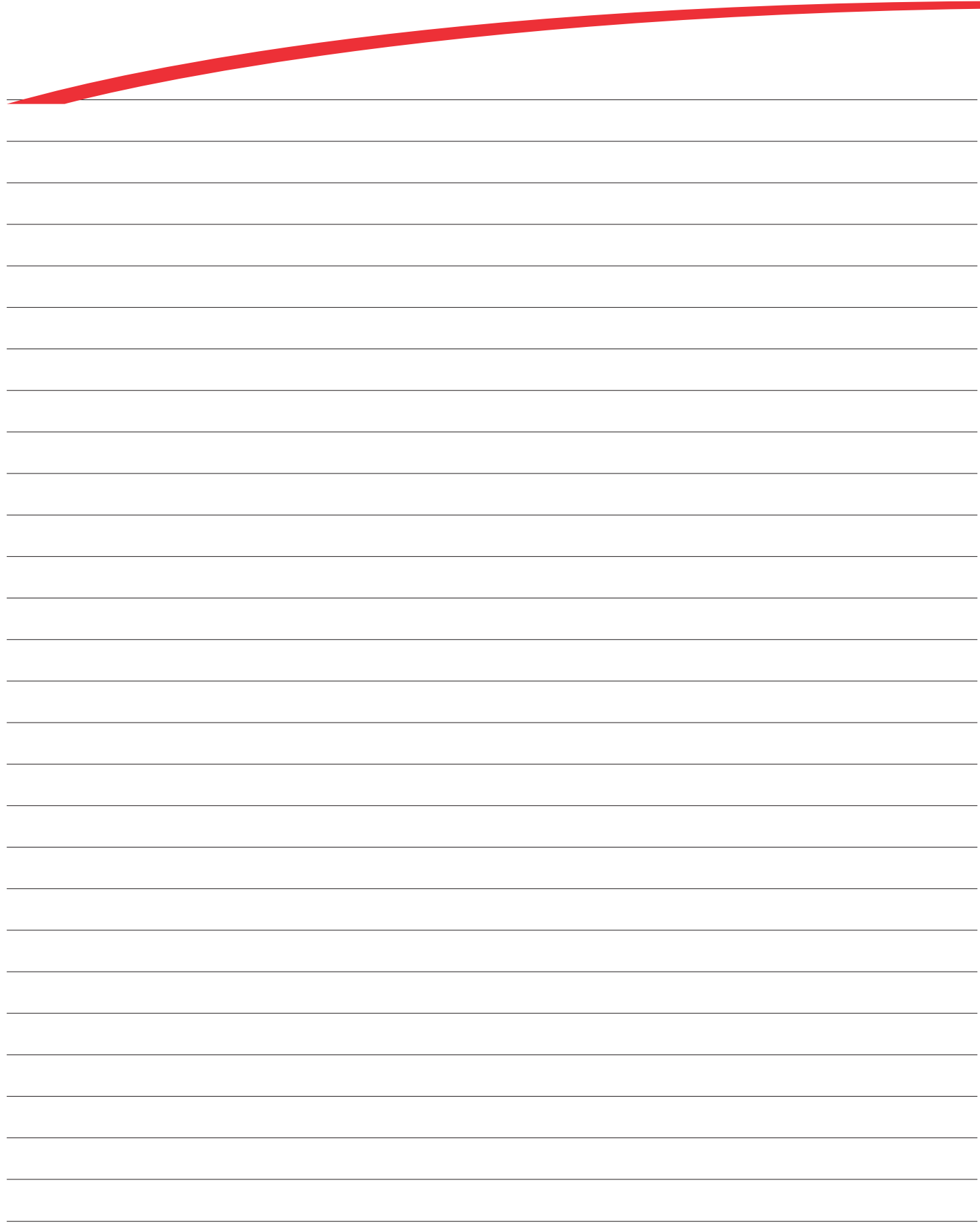
Note: In some areas, particularly seaside environments, stainless steel can be subject to surface discolouration or “tea staining”. This can be removed with an appropriate cleaning agent which contains 10% sodium citrate. Ask your supplier of cleaning chemicals for a suitable brand.

Troubleshooting

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

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

| Problem | Possible Causes | Task | Possible Corrective Action |
|--------------------------------------|---|------|---|
| Unit won't turn on | Unit is not plugged into a suitable power point | O | Plug unit in |
| | Power switch is in the "Off" position | O | Change the power switch to the "ON" position |
| | Power Point is faulty | T | Arrange a qualified Technician to repair the power point |
| Conveyor not turning on | Conveyor Motor faulty | T | Lubricate / replace conveyor motor |
| | Conveyor speed dial not responding | T | Replace speed dial / Computer board (whichever is applicable) |
| | Bearings Worn | T | Replace Gear Head |
| Conveyor chain binds up in operation | Sprocket worn | T | Replace sprocket |
| | Belt loose | T | Remove a chain link |
| | Airflow blockage | O | Clear dirt / dust from fan guard and/or clear all air vents around the unit of any obstructions |
| Unit is overheating | Fan not working | T | Replace fan |
| | Elements not working | T | Replace Elements as required |
| Unit is not heating | Temp switch / Computer board not working | T | Replace switch / Computer board (whichever is applicable) |
| | Conveyor too slow | O | Adjust speed settings as required |
| Product is burning | Temperature set too high | O | Adjust temperature settings as required |
| | Conveyor is too fast | O | Adjust speed settings as required |
| Product is undercooked | Temperature is set too low | O | Adjust temperature settings as required |

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A series of horizontal lines for handwriting practice. It begins with a thick red line at the top that curves downwards from left to right. Below this red line are 25 evenly spaced, thin black horizontal lines that span the width of the page, providing a guide for letter height and placement.