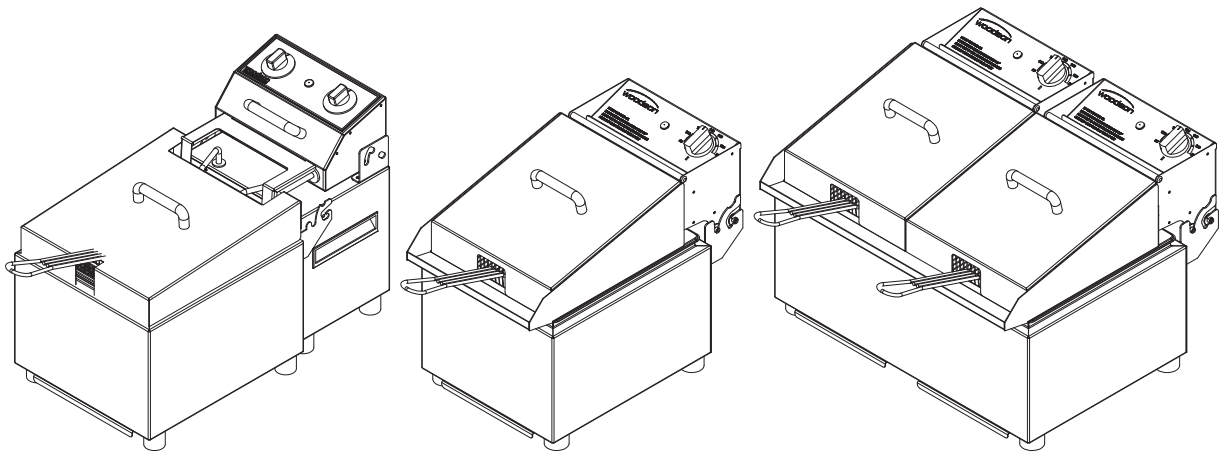


**SPECIFICATION, INSTALLATION
AND OPERATION MANUAL**
READ ALL INSTRUCTIONS BEFORE USE

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

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1.1 Your New Woodson Product

Thank you for choosing this quality Woodson product.

All Woodson products are designed and manufactured to meet the needs of food service professionals. By caring for and maintaining this new Woodson product in accordance with these instructions, will provide many years of reliable service.

Stoddart is a wholly Australian owned company, which manufactures and/or distributes a comprehensive range of food service equipment for kitchens, food preparation and presentation. Stoddart products are manufactured and engineered to provide excellent results whilst offering value-for-money, ease-of-use and reliability.

Carefully read this instruction booklet, as it contains important advice for safe installation, operation and maintenance. Keep this booklet on hand in a safe place for future reference by other operators or users.

Disclaimer

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

All units made by the manufacturer/distributor are delivered assembled, where possible, and ready to install. Any installation, removal, servicing, maintenance and access or removal of any parts, panels or safety barriers that is not permitted, does not comply in accordance to this documentation, or not performed by a **TRAINED AND AUTHORISED SPECIALIST** will result in the **IMMEDIATE LOSS OF THE WARRANTY.**

The manufacturer/distributor cannot be held responsible or liable for any unauthorised modifications or repairs. All modifications or repairs must be approved by the manufacturer/distributor in writing before initiating. All modifications or repairs performed to this unit must be performed at all times by a **TRAINED AND AUTHORISED SPECIALIST.**

**Stoddart design, manufacture & distribute Food Service Equipment (appliances) exclusively for the commercial market.
This appliance is not designed nor intended for household or domestic use and must not be used for this purpose.**

This product is intended for commercial use, and in line with Australian electrical safety standards the following warnings are provided:

- This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard



Warranty & Registration

1.2 Australia and New Zealand Warranty

1.2.1 Warranty Period

Stoddart 12 month on-site parts and labour warranty (terms and conditions apply), from the time of purchase.

To view or download the warranty terms and conditions visit: <http://www.stoddart.com.au/warranty-information>

1.2.2 Warranty Registration

To register your new product, go to the Stoddart warranty page: <http://www.stoddart.com.au/warranty-registration>



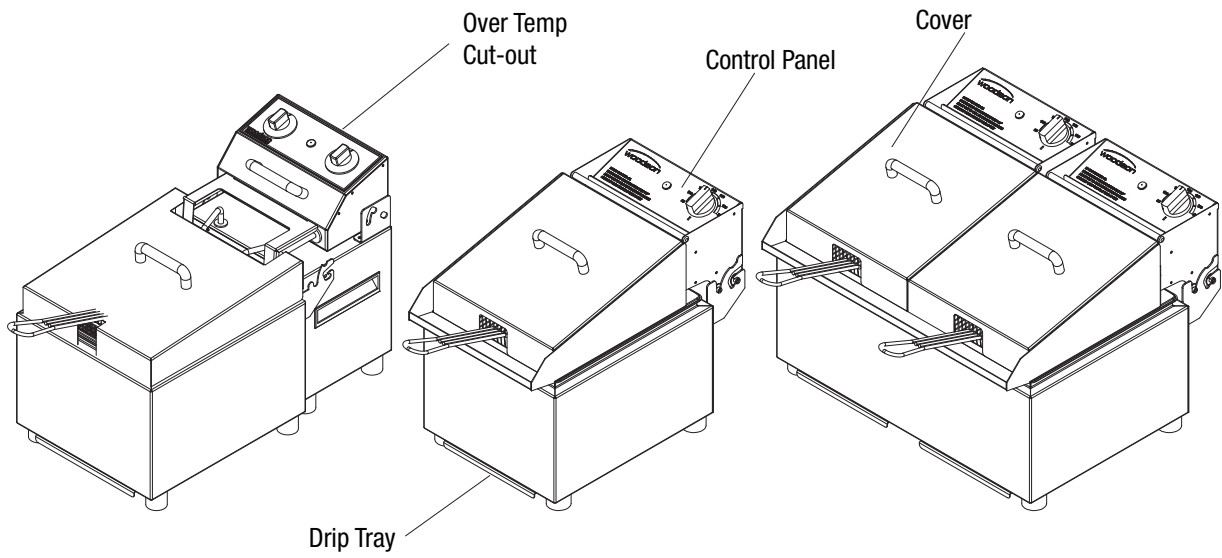
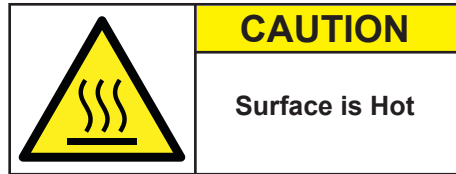
1.3 General Precautions

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.

- 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

2.1 Product Overview



2.2 Setting Up

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

2.2.1 Handling

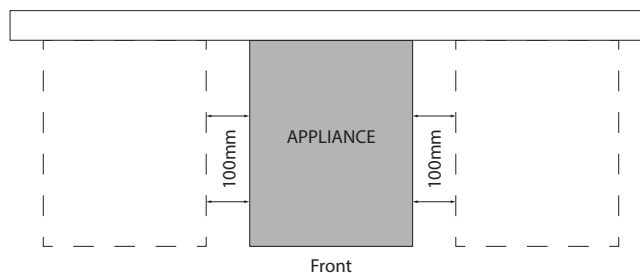
- Use suitable means to move the unit;
 - For smaller items use two people
 - For large items a fork lift, pallet trolley or similar (the forks should reach completely beneath the pallet)

2.2.2 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 48 hours 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

2.2.3 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:
 - Wet areas
 - Near heat and/or steam sources
 - Near flammable substances
- Allow an air gap between the unit and other objects or surfaces. A minimum gap of 100mm from all sides is recommend for normal operational use (if the unit is near any heat sensitive material we suggest you allow additional space)
- For increased stability Stoddart recommend securing the fryer to wall using the optional wall anchor and appropriate fasteners. Contact the Stoddart sales team




- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirement

2.2.4 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 (if applicable)
- Power supply cable must be removed before disposal
- For further information on the recycling of this product, contact the local dealer/agent or the local body responsible for waste disposal

2.3 Electrical Connection

	WARNING
	<p>This unit must be installed in accordance with AS/NZS 60335.1</p> <p>Some procedures in this manual require the power to the equipment to be turned off and isolated. Turn the power OFF at the power point and unplug the power supply lead by the plug body. If the power point is not readily accessible turn the equipment off at the isolation switch or the circuit breaker in the switchboard. Attach a yellow “CAUTION-DO NOT OPERATE” tag. This must be performed where relevant unless the procedures specify otherwise.</p> <p>FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</p>

Single Phase Units:

- Supplied and fitted with an appropriately rated plug and lead, indicated as:
 - 10A plug & lead fitted
 - 15A plug & lead fitted

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

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

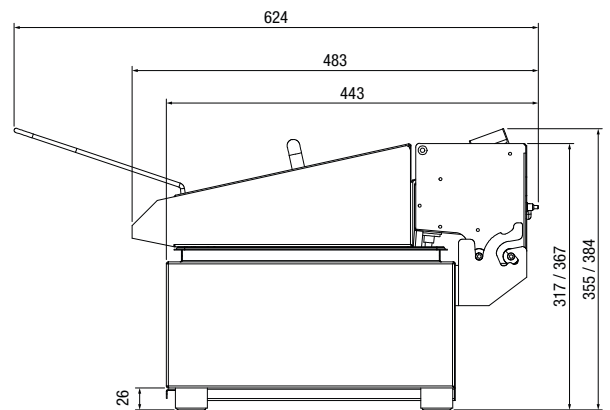
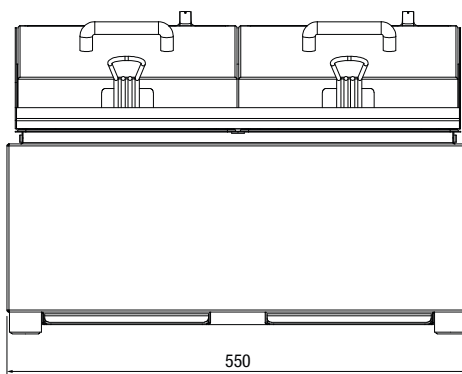
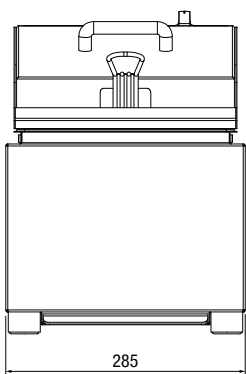
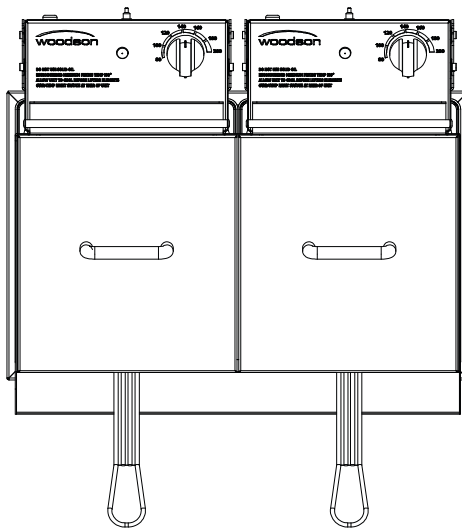
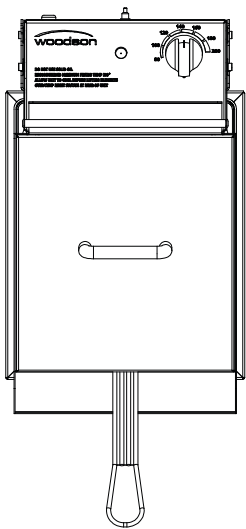
3.0 Specification

3.1 Technical Specifications

3.1.1 W.FRS50, WFRS80, W.FRT50, W.FRT80

Specifications

Model	W.FRS50	W.FRS80	W.FRT50	W.FRT80
Height	355mm	384mm	355mm	384mm
Width	285mm	285mm	550mm	550mm
Depth	483mm (with basket 619mm)	483mm (with basket 619mm)	483mm (with basket 619mm)	483mm (with basket 619mm)
Circuit	Dedicated x 1	Dedicated x 1	Dedicated x 2	Dedicated x 2
Power	2.2kW 10A plug & lead fitted	3.2kW 10A plug & lead fitted	2 x 2.2kW 2 x 10A plug & lead fitted	2 x 3.2kW 2 x 15A plug & lead fitted
Capacity	5Litre	8Litre	2 x 5Litre	2 x 8Litre

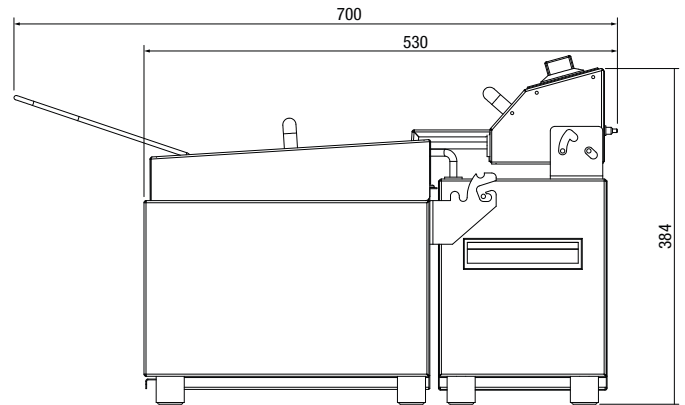
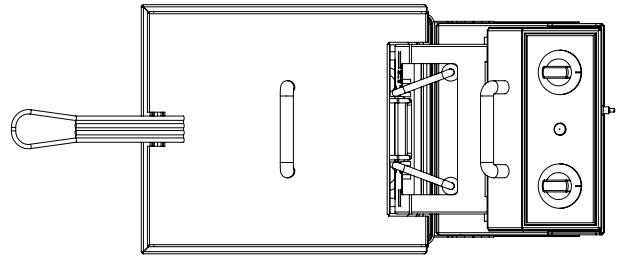
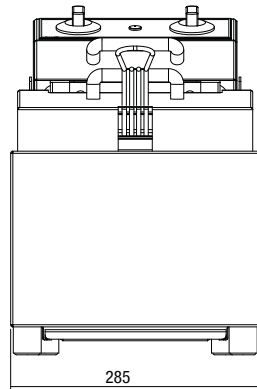


Due to continuous product research and development, the information contained herein is subject to change without notice.

3.1.2 W.FAS80

Specifications

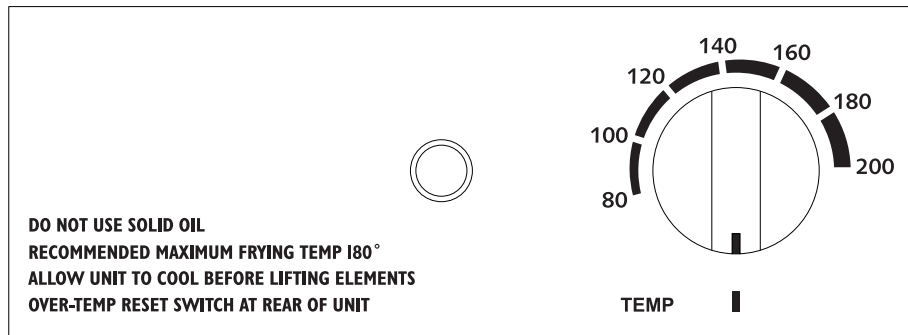
Model	W.FAS80
Height	384mm
Width	285mm
Depth	530mm (with basket 700mm)
Circuit	Dedicated x 1
Power	2.9kW 15A plug & lead fitted
Capacity	8Litre



4.0 Operation

4.1 Initial Start-up & Operation

4.1.1 Control Panel



4.1.2 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°C and 180 °C. For foods direct from the freezer, allow 5°C 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.

4.1.3 Autolift Fryer Operation

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

4.1.4 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.

4.1.5 After Hours

- The unit MUST be **switched OFF**

5.1 Cleaning

5.1.1 Cleaning Schedule

- Daily cleaning is required for the unit. This will help to maintain and prolong the efficiency of the unit
- The unit should be cleaned at the end of each service period

5.1.2 Materials Required

- Scouring pad - Medium Duty
- Clean Sanitised Cloths
- Paper Towel
- Warm soapy water
- Nylon Brush / Scraper
- Appropriate PPE (Personal Protective Equipment)

5.1.3 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

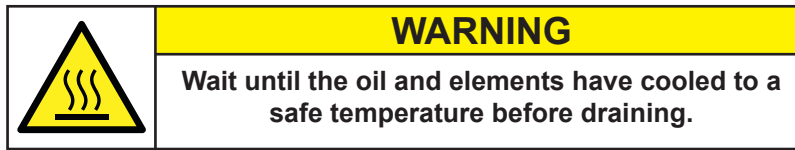
5.1.4 Corrosion Protection

- Stainless steel exhibits good resistance to corrosion however, if not properly maintained stainless steel can rust and/or corrode
- Any sign of mild rust and/or corrosion should be thoroughly cleaned with warm soapy water and dried as soon as possible
- NEVER use abrasive pads or cleaners for cleaning
- All metal surfaces should be checked while cleaning for damage, scuffs or scrapes as these can lead to rust and further damage to the product
- Mild rust and/or corrosion can be treated with a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric acid. **DO NOT** use cleaning agents with 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. **DO NOT** let water pool on the unit. Check crevices and folds for pooling and dry thoroughly
- 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

5.1.5 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

	<p style="text-align: center;">IMPORTANT</p> <p style="text-align: center;">Threaded fasteners can loosen in service. Regular inspection and adjustment should be carried out as required</p>		<p style="text-align: center;">WARNING</p> <p 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 steel cleaners leave residue or film on the metal that may entrap fine particles of food, deeming the surface not FOOD SAFE</p>		<p style="text-align: center;">WARNING</p> <p 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>



5.1.6 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


5.1.7 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.

5.2 Troubleshooting

- If any faults/issues occur with the unit, follow the below troubleshooting procedures
- If the troubleshooting procedures do not correct the problem, contact the Stoddart Service Department

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

Problem	Possible Causes	Possible Corrective Action
Unit not heating	Unit not turned "on" at the power socket	Turn power to "on" at the power socket on the wall
	"On/Off" switch on power socket	Switch on power "on/off switch" on the control panel
	Thermal Cut out tripped	Call service technician
Oil too Hot	Temperature requires adjusting	Adjust Thermostat
Oil not Hot	Temperature requires adjusting	Adjust Thermostat
	Element failure	Contact Stoddart service department

Australia

Service / Spare Parts

Tel: 1300 307 289

Email: service@stoddart.com.au

Email: spares@stoddart.com.au



Service Request

www.stoddart.com.au

Australian Business Number: 16009690251

Sales

Tel: 1300 79 1954

Email: sales@stoddart.com.au

New Zealand

Service / Spare Parts

Tel: 0800 935 714

Email: service@stoddart.co.nz

Email: spares@stoddart.co.nz



Service Request

www.stoddart.co.nz

New Zealand Business Number: 6837694

Sales

Tel: 0800 79 1954

Email: sales@stoddart.co.nz

International

Service / Spare Parts

Tel: +617 3440 7600

Email: service@stoddart.com.au

Email: spares@stoddart.com.au



Service Request

www.stoddart.com.au

Sales

Tel: +617 3440 7600

Email: sales@stoddart.com.au