

MODEL No. WGPC52ASC

Place this equipment chapter in the
Toaster section of the equipment
manual

*Sales and Service for this
Product in Australia*

Stoddart Food Service Equipment

Telephone: 07 3344 2444

Facsimile: 07 3345 6403

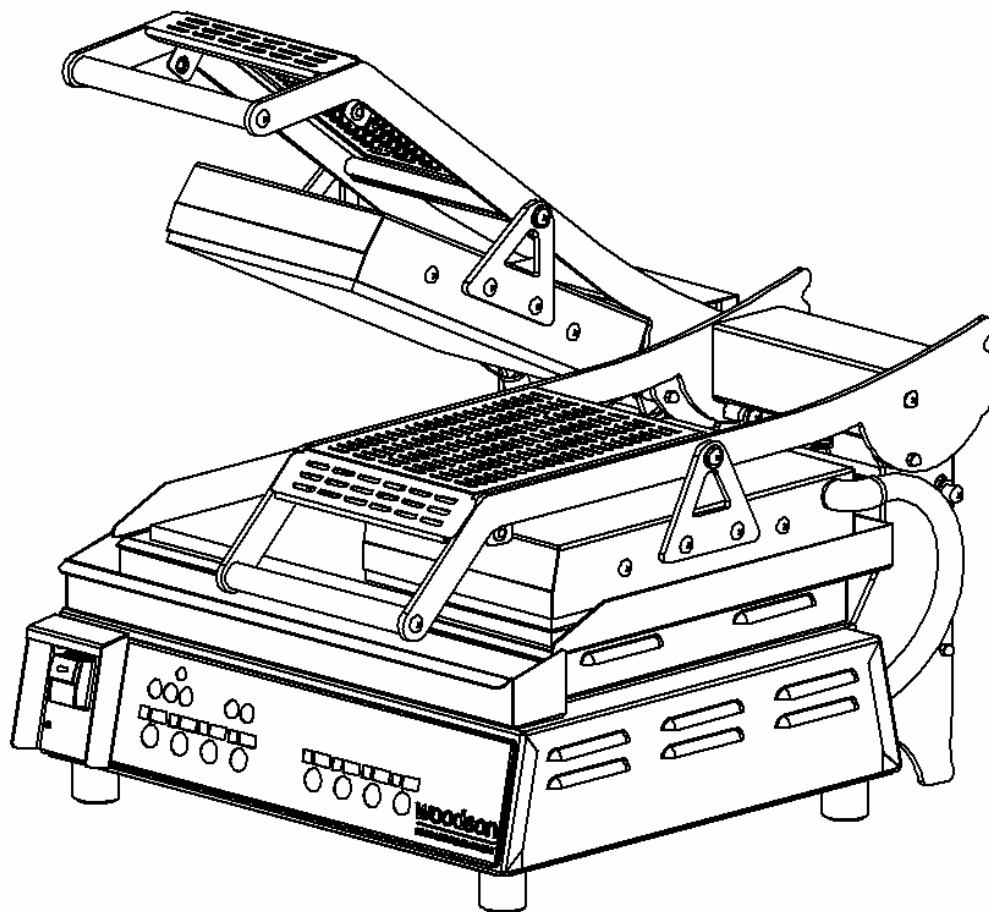


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Legend of Symbols



Chemicals



Hot Surfaces



Electricity



Manual Handling

Important Safety Information

Throughout this manual, you will find the following safety words and symbols that signify important safety issues in regards to operating or maintaining the equipment.

In addition to the warnings and cautions in this manual, use the following guidelines for safe operation of the unit.

- Read all instructions before using equipment.
- 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 circuit breaker of the proper rating.
- All electrical connections must be in accordance with local electrical codes and any other applicable codes.
- Install or locate the equipment only for its intended use as described in this manual.
- Do not use corrosive chemicals on this equipment.
- Do not operate this equipment if it has a damaged cord or plug; if it is not working properly, or if it has been damaged or dropped.
- This equipment should be serviced by qualified personnel only. Contact the Supplier for adjustment or repair.

WARNING



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.

Warranty

IMPORTANT

The warranty request form (at the back of the manual) must be filled out and faxed to the service fax number. Tom Stoddart Pty Ltd (Stoddart) service agents will only act upon receiving a job number, which is allocated by their service department, so contact through Stoddart is a pre-requisite.

To initiate a warranty service call, the following numbers and contacts are for your convenience:

SERVICE NUMBER:	07 3344 2444
FAX:	07 3344 6166
EMAIL:	service@stoddart.com.au

Parts Warranty

- 1 year warranty on parts.

Labour Warranty

- 1 year warranty on labour (See terms and special conditions)

Electronic Controller Warranty

- The electronic control board is warranted against faulty workmanship. The warranty does not cover damage caused by egress of moisture, electrical supply fluctuations, or lightning strikes.
- The control panel membrane decal is warranted against faulty workmanship. The warranty does not cover damage caused by sharp objects, fingernails or abrasive cleaning procedures.

Special Conditions

- 1) Stoddart will pay for the in-store repair costs for labour and parts.
- 2) Remote location - if service agents are still some distance from your store, then please contact the Stoddart Manufacturing Service Manager and they will consider a request to use your qualified service agent that you have had experience and satisfaction with.
- 3) Hours of work - Normal business hours 8.00am – 5.00pm (excluding weekends and public holidays) after hours callout fees will be the responsibility of the store.

Installation Instructions

Unpacking



- Remove toaster and operation manual from the shipping carton.
- Remove all packaging materials and protective coverings from the toaster.
- Wipe all surfaces with a clean sanitized cloth.
- Visually check unit for damage.

Equipment Setup

Read the complete instruction manual before proceeding.

The toaster is preset in the factory with the following settings:

Cooking temperature 246- 250 degrees C.

The timers have been factory set to 12 seconds each.

Refer to “Section 6 Setting the timers”



- The toaster is to be placed on a suitable bench or worktop, at a comfortable working height. (850mm – 900mm)
- Prior to turning the power “**ON**”, ensure the press toaster is placed on a level, stable work surface, away from other heat, water or grease emitting devices.
- Plug the unit into a power source. Ensure the electrical cable is not damaged and does not hang over the counter, and the “**ON/OFF**” button is set to the “**OFF**” position.
- Your toaster is ready to use.

Instructions for Use



1. Visually check the toaster is clean, in good repair and safe.
2. Ensure that the top platen is in a closed position.
3. Turn the power switch to the “ON” position. The power “ON” indication light located on the control panel will be illuminated. If the indicator light does not illuminate refer to the trouble shooting section of the manual.
4. Allow the press toaster to preheat for approximately 30 minutes. The temperature ready indicator light will turn itself OFF once the press toaster has reached its optimum operating temperature. The press toaster is preset to operate between 246°C - 250°C surface cooking temperature.

Note: Do not use the press toaster until the temperature ready light is off, as you will not achieve optimum product quality results.

5. Ensure that the 8 display timers are set to the desired cook time on the control panel (*refer to programming the toaster instructions in this manual*).
6. Lift the top platen up to a fully open position by the handle provided.
7. The top platen will remain in the open position, as it is spring-loaded.
8. Take extreme care when lifting, do not touch the cover or cooking surface to avoid skin burns.
9. Place the food product onto the cooking surface and close the top platen.
10. Ensure that the product is placed in the middle of the cooking surface, to prevent the top platen from tilting and producing uneven product.
11. Press the appropriate display timer button (i.e. 1,2,3,4,-1,2,3,4,) to start the cooking procedure. The time shown in the window above the corresponding button will begin to count down.
12. Once the count down timer reaches “000”, the timer will emit a beeping sound. Press the appropriate display timer button again, to de-activate the timer. Lift the top platen fully to the open position and remove the toasted product.

Note: The timer can be stopped if necessary, by pressing the timer button and holding it for 3 seconds.

13. Replace the top platens back in to the down position when the product has been removed

-
14. Periodically check the crumb tray mounted at the front of the press toaster, to ensure it does not overflow. Take extreme care when removing the crumb tray, ensure you grab the crumb tray handle using heat resistant gloves and do not touch the cooking surface to avoid skin burns.

Note: To ensure optimum product quality, the top platen must be closed after every run, to maintain constant temperature.

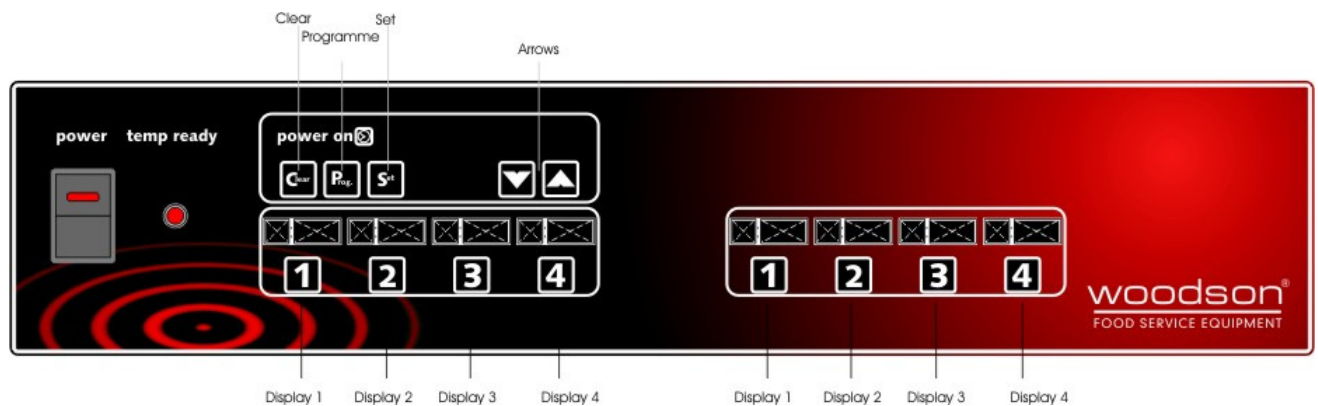
7. Setting the Timers





The Control panel has 8 timers located along the front of the control panel. The displays indicate the pre-programmed times in minutes and seconds.

i.e. 1 20 = 1 minute 20 sec

Note: To change the times follow the steps below.

Timer Adjustment



1. Press and hold  Programme Button for 3-4 seconds.
2. Display 1 will flash.
3. Use the  &  arrow buttons to adjust time if necessary.
4. Press the  Set button.
5. Repeat the above steps for the other display timer buttons if necessary (i.e. 1,2,3,4 -1,2,3,4,)

Note: By pressing the programme button again, it will automatically go to the next timer display in order of sequence, i.e. 1,2,3,4-1,2,3,4).

Temperature Adjustment

IMPORTANT: The temperature can only be adjusted after the toaster has been turned on and allowed to operate through 2-3 cycles.

1. Locate the temperature calibrating screw on the rear of the toaster.
2. Open the top platen.
3. Measure the temperature of the bottom platen in a number of different areas.
4. Note the average temperature recorded.
5. Adjust the temperature adjusting screw a small amount.
6. Clockwise to increase temperature and anticlockwise to decrease temperature.

9. Daily Cleaning Procedure

Clean Platens

Daily
(10 Minutes)

Note: After each cook wipe platens with moist cloth.

Materials Required

- Kay Chemicals Sizzle grill cleaner
- Cleaning Pad
- Cleaning Pad Holder
- Clean Sanitised Towel
- Paper Towel
- Small Container of hot water.
- Grill Cleaning Gloves
- Grill Cleaning Apron

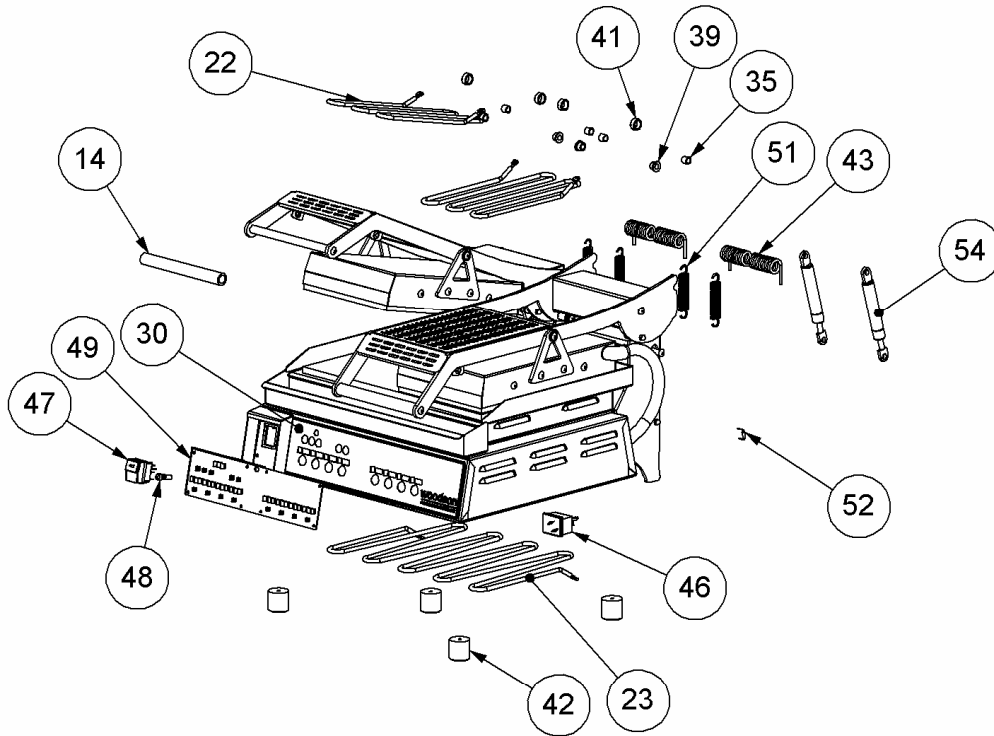
Note: Toaster should be moved in front of operating grill exhausts to perform clean.

1. Turn toaster off and remove electric cord from power point
2. After applying the **Kay Chemicals Sizzle grill cleaner** scrub the baked on soil. Wipe soil from the toaster using a clean sanitised towel and small amount of water to rinse the platens using a damp cloth. Continually rinse the towel in hot water and thoroughly rinse all platens. Wipe over unit with a clean dry cloth.

DO NOT pour water directly onto the platen surface.

3. Remove crumb tray. Dry wipe crumb tray and then wash, rinse and sanitise. Air-dry and replace.

10. Parts Description and Identification



ITEM NO.	PART NUMBER	DESCRIPTION	Replacement Parts/QTY.
14	WGPC52 ASC-P017	CMGE-0402 Tube PVC	2
22	CMEL-0901	500W Element	2
23	CMEL.0900	1200W Element	1
30	CMGE-0728	Decal	1
35	SVMA-0092	Bush	4
39	SVMA-0093	Cam Spring Pin Bush	4
41	CMGE-0726	Needle Roller Bearing	4
42	CMGE-0276	32x32 Foot w/Washer	4
43	CMGE-1007	Torsion Spring	2
46	CMEL-0898	Thermostat 270deg	1
47	CMEL-0668	Sonar Switch	1
48	CMEL-0701	Indicator Light	1
49	CMEL.0899	Circuit Board	1
51	SVMA-0128	Stainless Steel Extension Spring	4
52	CMEL.0865	121 degree Thermal Fuse	2
54	CMGE-1008	Gas Strut	4

11. Parts Ordering and Service Procedure

Spare Parts / Damages

Spare parts are available from:

Stoddart Manufacturing
215 Jackson Road
Sunnybank Hills Brisbane QLD 4109.

Tel: 07 3344 2444
Fax 07 3344 6166
email: service@stoddart.com.au

12. Troubleshooting

WARNING Technician Tasks only to be completed by qualified service agents.

Check **FAULTS** below before calling Service Technician

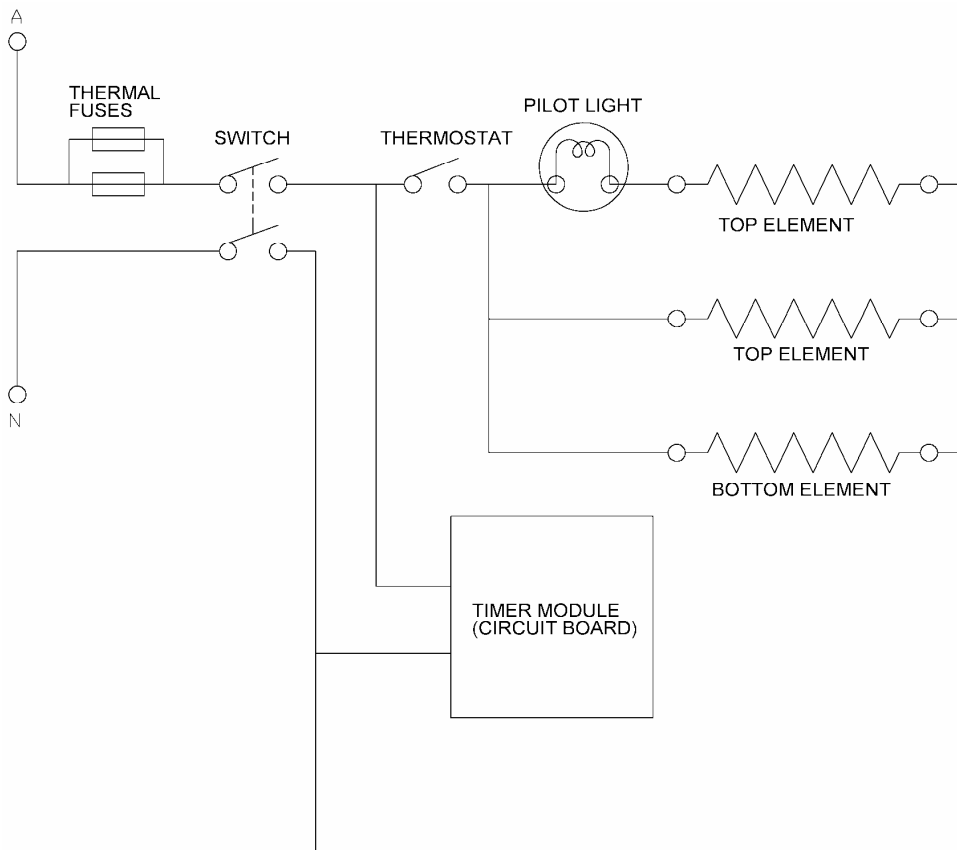
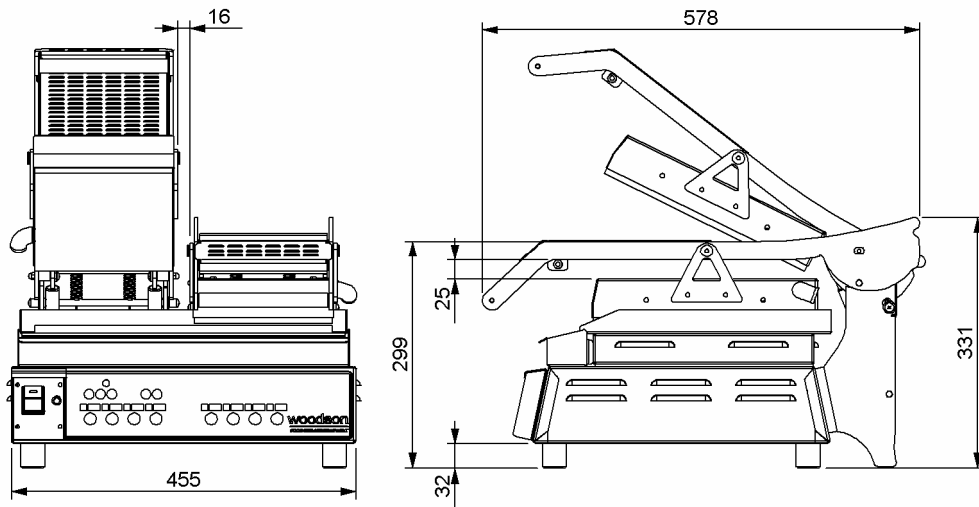
Task Type = [S] = Store Task [T] = Technician Task

PROBLEM	POSSIBLE CAUSES	Task	POSSIBLE CORRECTIVE ACTION
Not Heating	Unit not turned "on" at the power socket.	S	Turn power to "on" at the power socket on the wall.
Not Heating	"On/Off" switch on control panel not turned on.	S	Switch on power "on/off switch" on the control panel.
Not Heating	Thermal Safety fuse blown	T	Call service technician.
Plates too Cold	Allow ready light to turn off before cooking.	S	
Plates too Cold	Temperature requires adjusting.	T	Refer to temperature adjustment in the manual
Plates too Hot	Temperature requires adjusting.	T	Refer to temperature adjustment in the manual
Plates not hot	Element failure.	T	Test & replace the element if necessary.

13. Unit Specifications

Mass	35kg
Voltage	230V AC
Amps	9.6 Amps
Power	2200 watts
Capacity	4 Sandwiches
Temperature	250°C Preset.

Safety Clearance A clearance of 100mm should be maintained around the toaster.
 Height when fully open approximately 625mm.





14. Warranty Request Form

Phone: (07) 3344 2444 Int: +617 3344 2444
 Fax: (07) 3344 6166 Int: +617 3344 6166
 Email: fse@stoddart.com.au

To ensure we can provide the best possible service we require you to complete this form. Make, model and serial number, along with other essential information. To secure a call, you must also have an account with Stoddart or complete the credit card details below.
THIS FORM MUST BE COMPLETED OR WARRANTY CANNOT BE PROCESSED

Name of contact person on site: _____
 Business/Organisation name: _____
 Street Address: _____
 Suburb: _____ State: _____
 Phone (Site): _____ Mob: _____
 Equipment Type: _____ Brand: _____
 Model no.: _____ Serial no.: _____
 Location (large sites only): _____
 Date of purchase: _____
 Company purchased from: _____
 (please provide a copy of your tax invoice or delivery docket as proof of purchase)
 Description of fault: _____

Has the following been checked (tick box if appropriate and checked)?

Electrical power supply Gas Water Supply

Name of person requesting warranty (please print): _____

CREDIT CARD DETAILS – Required as security against chargeable work (see note below)

Card type: Visa Mastercard

Cardholder name: _____ Card no.: _____

Signature: _____ Expiry Date: _____

PLEASE NOTE: Warranty call-outs take place Mondays to Fridays between 8.00 and 16.30 (except public holidays). Any calls outside these times will be subject to penalty rates. Certain items such as glass components and light fittings are not covered under warranty. Claims for non-covered parts, no faults found, travel over 100km or other items outside our standard terms and conditions will be chargeable. Any chargeable items will be charged to your account or credit card.