

SPECIFICATION, INSTALLATION AND OPERATION MANUAL

READ ALL INSTRUCTIONS BEFORE USE

Counter-top Ductless Exhaust Hood



Models:
W.CHD750 / W.CHD1000

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

Page Intentionally Left Blank

1.0 Introduction	
1.1 Your New Woodson Product	3
1.2 Australia and New Zealand Warranty	4
1.2.1 Warranty Period	
1.2.2 Warranty Registration	
1.3 General Precautions	4
2.0 Installation	
2.1 Product Overview.	5
2.2 Setting Up	6
2.2.1 Handling	
2.2.2 Unpacking	
2.2.3 Positioning	
2.2.4 Disposal	
2.3 Electrical Connection	7
3.0 Specification	
3.1 Technical Specifications	8
3.1.1 W.CHD750	
3.1.2 W.CHD1000	
4.0 Operation	
4.1 Initial Start-up & Operation	9
4.1.1 Initial Start-up	
4.1.2 Operation	
5.0 Cleaning and Maintenance	
5.1 Cleaning	10
5.1.1 Cleaning Schedule	
5.1.2 Materials Required	
5.1.3 General Information	
5.1.4 Corrosion Protection	
5.1.5 Surface Finish	
5.1.6 Cleaning Procedure	
5.1.7 Cleaning Procedure - External Surfaces	
5.2 Troubleshooting	12

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>



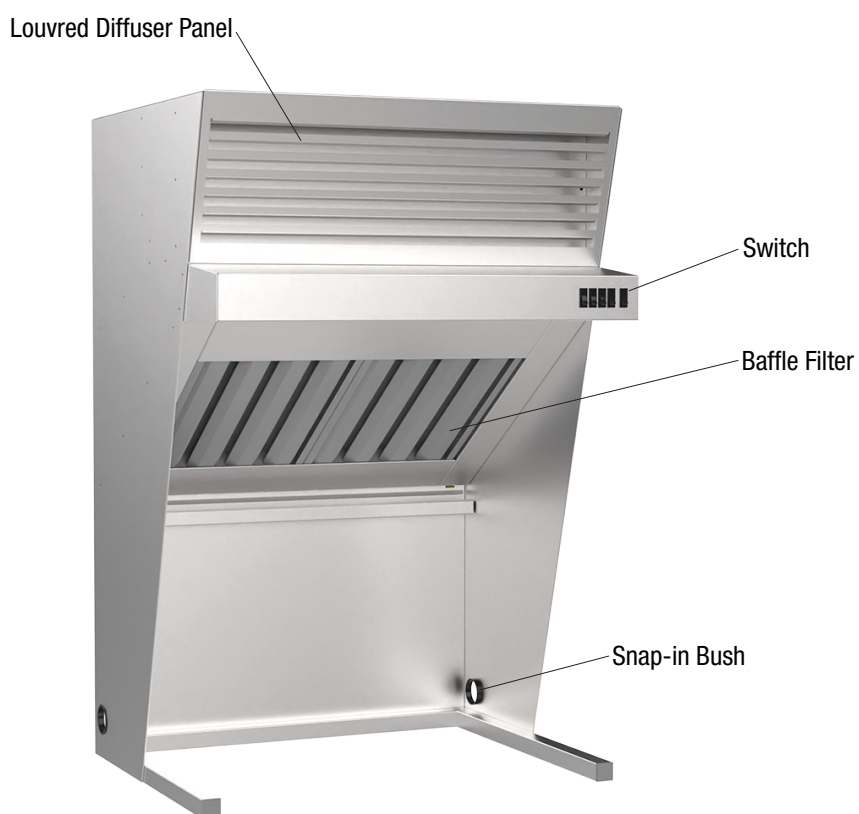
1.3 General Precautions

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

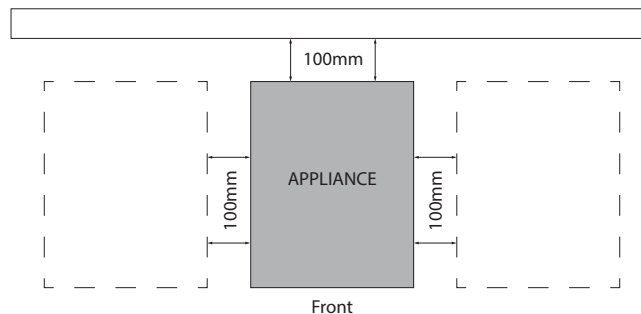
- Use suitable means to move the unit;
 - For smaller items use two people
 - For large items a fork lift, pallet trolley or similar (the forks should reach completely beneath the pallet)

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 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

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)




- 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 style="text-align: center;">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 style="text-align: center;">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

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

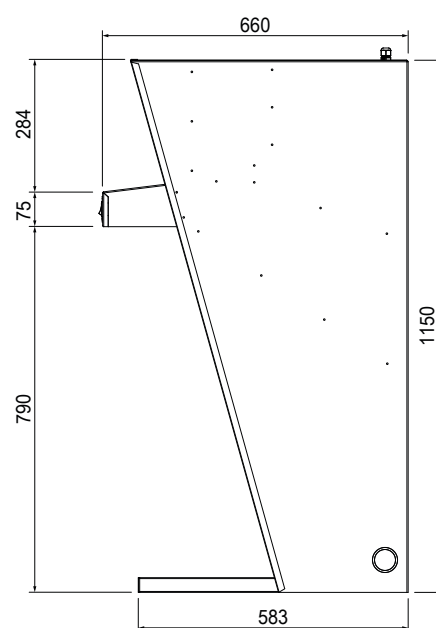
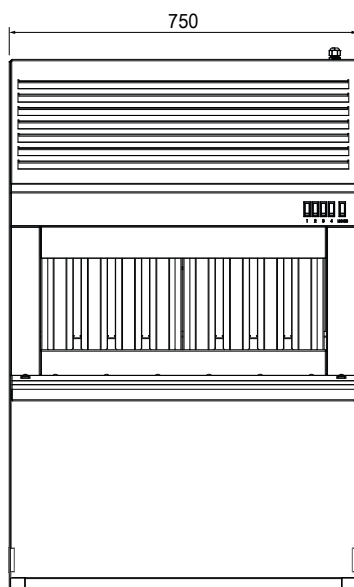
3.0 Specification

3.1 Technical Specifications

3.1.1 W.CHD750

Specifications:

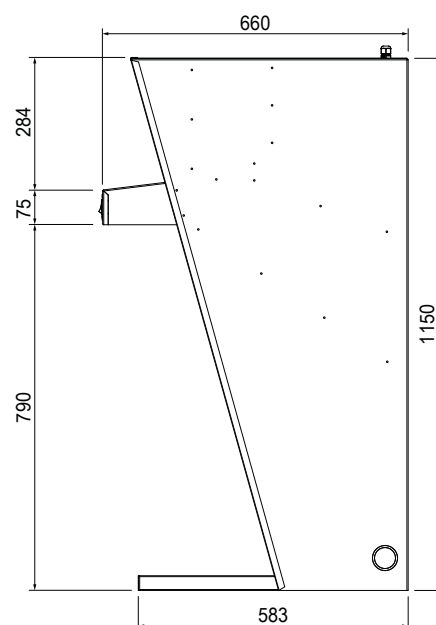
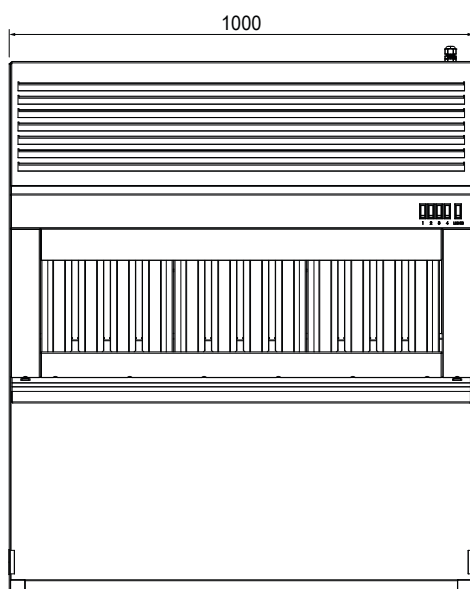
Model	W.CHD750
Height	1150mm
Width	750mm
Depth	660mm
Power	240VAC / 50Hz / 0.5kW (10A Plug & lead fitted)



3.1.2 W.CHD1000

Specifications:

Model	W.CHD1000
Height	1150mm
Width	1000mm
Depth	660mm
Power	240VAC / 50Hz / 1.0kW (10A Plug & lead fitted)



4.1 Initial Start-up & Operation

4.1.1 Initial Start-up

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

1. Remove all packing, plastic coating and tape from the glass and stainless steel before installing the unit. Clean off any remaining glue residue from the exterior of the unit with warm soapy water
2. Place the machine on a level and firm work surface with a cut out for the refrigeration unit. Do not position the machine in a wet area or near inflammable substances. Please consult national and local standards to ensure that your machine is positioned in accordance with any existing requirement
3. Ensure all components are properly fitted, all filters must be fitted to the hood prior to use
4. Plug the hood into a 10AMP power circuit
5. Your Woodson product is now ready for use

Diagram 1

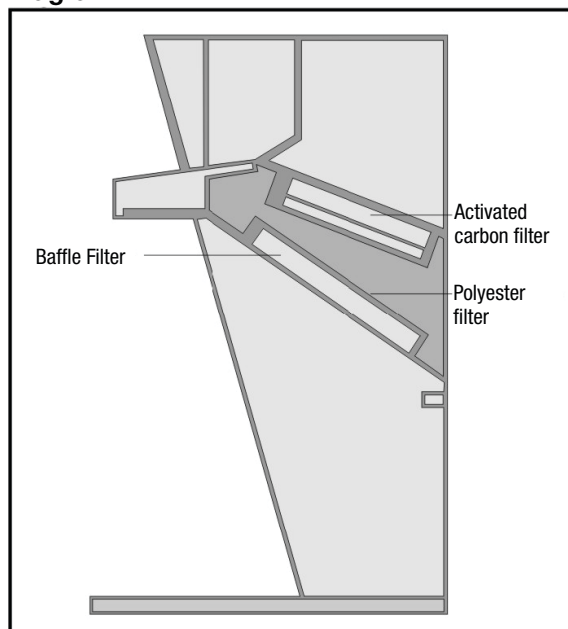
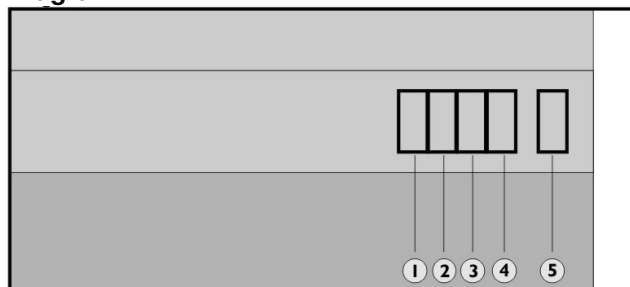


Diagram 2



1. Fan setting one
2. Fan setting two
3. Fan setting three
4. Fan setting four
5. Lights

4.1.2 Operation

- Ensure stainless steel and polyester filters are cleaned daily
- Ensure all filters are properly fitted into the unit prior to use. Do not operate without all filters fitted. See diagram 1
- As you commence use of your cooking equipment turn the hood's fans on to the appropriate speed. The speed required will depend on the appliance, the frequency of use and the emissions it generates
- The unit has 4 variable speeds (see diagram 2). Select the speed you require by flicking the relevant switch. The unit will operate on the speed of the highest selected setting
- For additional illumination on the cooking area, turn on the light switch
- At the end of the day follow cleaning instructions

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

	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

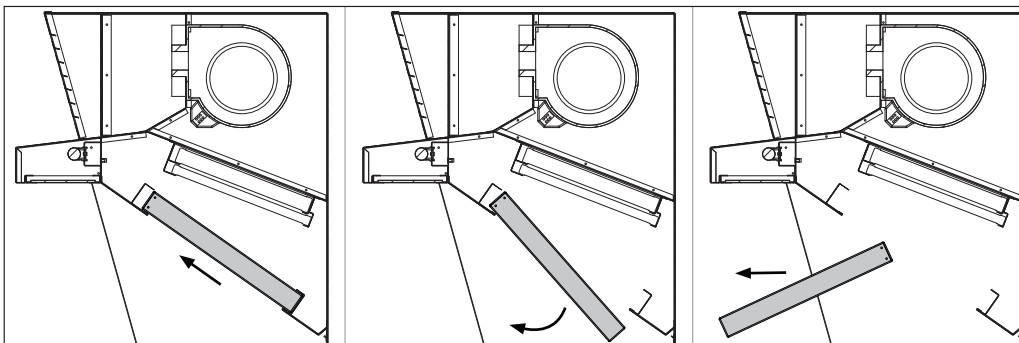
5.1.6 Cleaning Procedure Filters

Maintaining and/or replacing the Stainless Baffles (first filter) and Polyester Filter (second filter) will prolong the life of the Carbon Filter (third filter) and improve the systems performance. Daily cleaning of the Stainless baffles is recommended or as required. The polyester filter should be inspected when the stainless baffles are removed and cleaned or replaced if required.

1. Isolate from the power supply
2. Remove the baffle filters, polyester filters and drip tray, wash in a sink using warm soapy water. Fully dry before refitting.

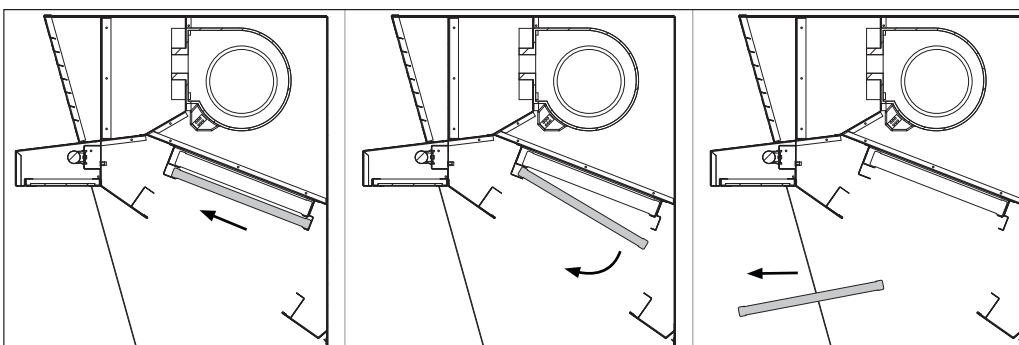
Stainless Baffle (First filter)

Stainless baffle filters remove larger oil/grease particles, these filters should be cleaned regularly in a commercial dishwasher or in a sink with hot soapy water. After washing, rinse thoroughly with fresh water and dry before putting back into the ventilation system.



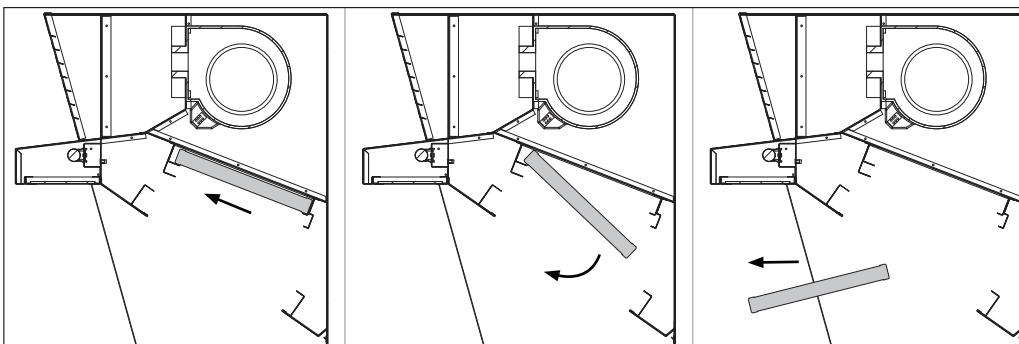
Polyester Filter (Second filter)

Polyester filters remove finer oil/grease particles, these filters should not be cleaned in a dishwasher, they should be washed in a sink of hot soapy water or non-caustic cleaner. After washing, rinse thoroughly with fresh water and dry before putting back into the ventilation system. When polyester filters start to discolour, disintegrate or can't be cleaned thoroughly, the filter should be replaced.



Carbon Filter (Third filter)

Carbon filters reduce odours from within the capture zone, these filters cannot be cleaned. If odour becomes more noticeable, they should be replaced.



5.1.7 Cleaning Procedure - 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

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 won't turn on	Unit is not plugged into a suitable power point	Plug unit in
	Power switch is in the "Off" position	Change the power switch to the "ON" position
	Power Point is faulty	Contact the Stoddart service department
Unit not filtering correctly	Filters have not been fitted properly	Refer to page 10, for operating instructions
	Filters not properly cleaned	Remove all filters and wash with warm soapy water

[illegible]

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