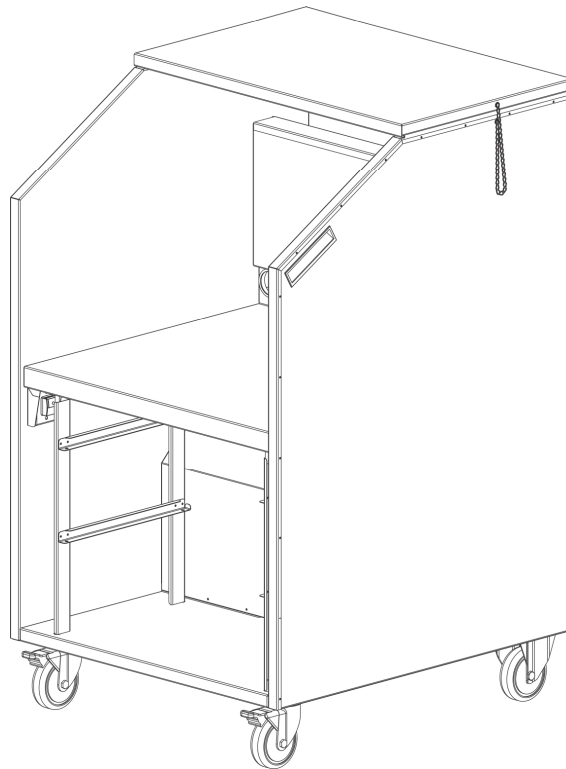




Instruction Manual
Model: W.MVS
Mobile Ventilation Station
with Self-Contained Air Filtration



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

Manufactured by:
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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 product according to these instructions, your Woodson product should give you many years of reliable service.

Woodson is a wholly Australian owned company, which has manufactured quality commercial catering equipment since 1954. All Woodson products are engineered and manufactured to give excellent results whilst offering-value-for-money, ease-of-use and reliability.

Woodson manufacture a comprehensive range of equipment for kitchens, food preparation and presentation. Our range includes toasters, griddles, food warmers, fryers, hot and cold food display cabinets and many other quality products.

For details of your nearest dealer contact our head office.

Woodson

PO Box 420 Sunnybank Qld 4109 Australia

Ph: 07 3440 7600 (int +61 7 3440 7600)

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www.woodsonsales.com.au

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Compliance

At the time of manufacture Woodson products are designed and made to comply with all relevant Australian Standards.

General precautions

Every person who is to operate this machine must read this manual or obtain suitable training prior to use.

Woodson will not accept liability if:

- The instructions in this manual have not been followed properly.
- Non-authorized personnel (persons not nominated by Woodson) have tampered with the machine.
- Non-original spare parts are used.
- The machine is not cleaned according to the instructions in this book.
- There is any physical damage to the machine.

Safety

All Woodson products are manufactured and tested according to relevant national and regional standards. All products comply to our test requirements.

Do not operate the machine in any areas where the electrical components, including cables and plugs, may come into direct contact with water. Under no circumstances should the unit be immersed in water.

If the electrical cables, plug or other connections show any signs of physical damage or wear do not use the machine. In such instances contact Woodson for details of your local repair agents (see page 1). We also recommend regular testing of machine by a trained and qualified technician to ensure it is working effectively and safely.

Only Woodson, one of our accredited service agents, or a similarly qualified and licensed person(s) should carry out any repairs.

The stainless steel manufacturing process used in the construction of this machine may result in sharp edges. We take every effort to remove any such edges, however be careful when contacting any raw edges of the product.

Contents and packaging

Woodson pack your product to limit any possible damage caused as a result of transportation. Please unwrap the unit carefully, and do not discard any packaging without checking to ensure you have all of the required contents. The following items are pre-fitted into the WMFS80 unit:

- One (1) Mobile Fryer Station - including two (2) pan racks, one (1) grease tray and the following filters - two (2) stainless steel baffle filters, one (1) polyester particle filter and one (1) activated carbon odour control filter.

The diagram on Page 4 shows the location of all operational items for the WMFS80.

Should any item have physical damage, report the details to the freight company and to the agent responsible for the despatch within seven (7) days of receipt. No claims will be accepted or processed after this period.

Installation

Remove all packaging, plastic coating and tape from the stainless steel before installing this work station. Clean off any remaining residue from the exterior of the machine with warm soapy water (refer to cleaning instructions on Page 5).

Position the machine on a level floor surface and secure by locking the tabs on the front castor wheels. Please consult national and local standards to ensure that your machine is positioned in accordance with any existing requirement.

Ensure all components are properly fitted according to the diagram on Page 4. All filters and drip tray must be fitted to the fryer station prior to use.

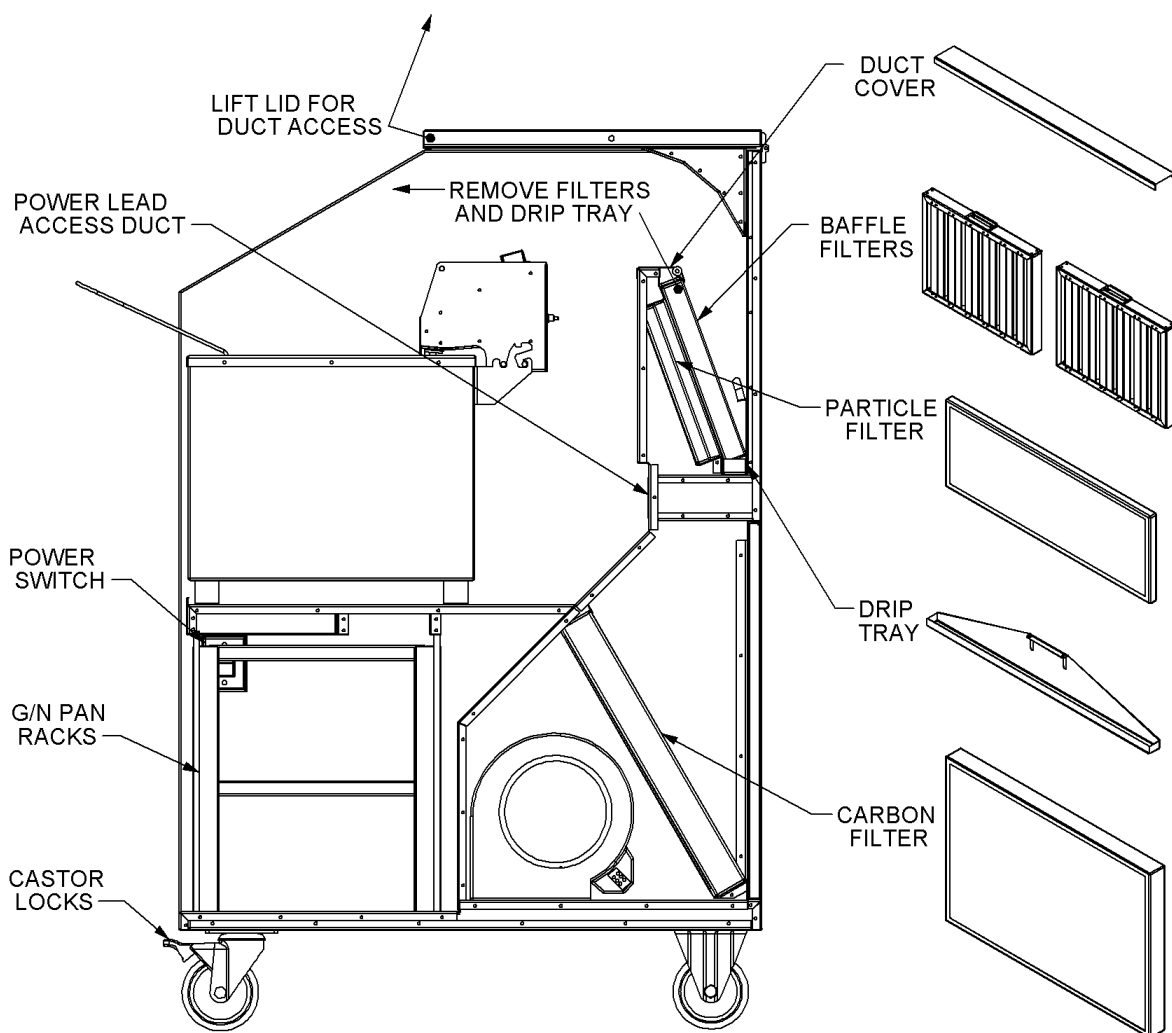
Plug the fryer station's power lead into a 10 Amp power socket that is RCD protected.

Position the required fryer appliance (WFRT80 is recommended) on the work shelf and push its power lead(s) through the ducting in the internal rear wall of the fryer station.
The fryer appliance should be operated according to its own instructions.

Your Woodson product is now ready for use.

Operating Instructions

- Ensure that all stainless steel and polyester filters are correctly installed into the unit before use.
- Ensure that the duct cover panel is in position and secure before use.
- Ensure that the fryer appliance (WFRT80 or similar) is secure on the work shelf.
- Switch on the fan before starting any frying appliances. **The top access lid must be closed before starting any frying operations.** This will create a draft over the top of the fryer appliance to draw away any cooking vapours.
- Allow the fan to continue running after the fryer appliance has been turned off. This will help to remove any residual vapours that are present as the fryer is cooling down.
- When shutting down at the end of the work day, simply switch the fan off.
- Ensure that the cleaning instructions on Page 5 are followed at the end of each work day.



Maintenance & Cleaning

Cleaning

The effective ongoing operation of your work station requires daily cleaning according to the following instructions. Failure to follow these instructions may void any warranty claims.

- Always make sure the unit is disconnected from the power source prior to cleaning.
- Remove the baffle filters, particle filter and drip tray by raising the lid of the unit and removing the duct cover.
- Wash these items in warm soapy water (sink or dishwasher) and rinse clean. **These items should only be replaced when they have dried.**
- Wipe down all accessible internal and external surfaces of the work station using a soft cloth and warm soapy water. Squeeze any excess water from the cloth to ensure that none penetrates into the interior of the unit.

It is recommended that after your fryer appliance has been drained for cleaning that it is lifted out of the work station to allow the work shelf and splashback to be thoroughly cleaned also.

Note: Do not immerse the unit in water or allow the ingress of water into the interior of the unit or any electrical components.

Some cleaning agents can damage stainless steel. For this reason we recommend cleaning with soapy water. Woodson do not take any responsibility for damage caused by the use of inappropriate cleaning agents. 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.

Maintenance

As long as the cleaning instructions are followed the unit should give trouble free use for a long period. However, the odour controlling filter in the product has a limited life span and will need replacing after a period, which will vary according to use. Contact the agent who sold you the unit for a replacement filter.

Troubleshooting

If the machine is not filtering correctly, check the following before calling out your authorised service agent:

- That the filters have been properly fitted
- That the filters have been properly cleaned
- That the unit is plugged in correctly
- That the power is turned on
- That the power point is not faulty

Specifications

Model	W.MVS850
Power source	240 Volts AC
Power consumption	400 Watts
Amps	1.67 Amps

This product may be subject to change without notice due to product improvement.

Warranty Policy

Stoddart are committed to providing a comprehensive and fair warranty programme for all its products. This is a manufacturer's warranty only and covers defects in workmanship or material resulting in the product malfunctioning whilst being used in accordance with the manufacturer's guidelines.

Stoddart warrants to the original purchaser of any product that from 12 months from the date of purchase, any defect in workmanship or material resulting in the product malfunctioning while under correct usage will be repaired without charge, subject to the following conditions:

- 1) Stoddart reserves the right to reject a claim for warranty if it is not completely satisfied with the circumstances under which it occurred.
- 2) On site warranty service (where applicable) will be provided where the site is not in excess of 50km from the nearest authorised service agent.
- 3) The cost of any travel costs for repair labour outside metropolitan areas must be met by the customer prior to the commencement of the repair.
- 4) Penalties or additional labour costs will apply for installation, removal or repair of the Product outside standard business hours of 8.00am to 4.30pm, Monday to Friday (or on public holidays).

The warranty does not cover:

1. Any consequential loss, damage or expenses directly or indirectly arising from use or attempted use or from any other cause.
2. Any part of the Product which has been subject to misuse, neglect, unauthorised alteration, incorrect installation, power surges, accident, use of inappropriate chemicals, flooding, fire or acts of God.
3. Any damage or malfunction arising as a result of the customer's failure to properly maintain the equipment according to the manufacturer's instructions.
4. Damage caused during transportation, which is outside our standard delivery conditions.
5. Breakage of glass, bulbs, lamps or plastic components or the replacement of gaskets or fluorescent tubes.
6. TX valves in remote refrigeration cabinets or the cleaning of condenser units.
7. Any equipment made at the customer's own design where non-performance is a result of the customer's design.
8. Work outside our standard business hours of 8.00am to 4.30pm Monday to Friday (or on public holidays)
9. The cost of travel to a customer's premises that is in excess of 50 km from our nearest service agent or not on the mainland of Australia or Tasmania.
10. Additional costs incurred by the customer failing to provide suitable access to the product for inspection and service.

Accounts In Default

1. If a customer fails to make payments on any account owing to Stoddart at any time, Stoddart's warranty relating to every product supplied to the customer will be immediately and automatically suspended and will remain so until the suspension is lifted by Stoddart (see below).
2. Thereafter, if a customer fails to rectify the default and bring all accounts up to date on terms satisfactory to Stoddart, with 7 days of demand (the "Grace Period"), then Stoddart's Warranty Period will expire and the warranty on every product supplied by Stoddart will terminate immediately and automatically without further notice.

Stoddart has the sole discretion of accepting or refusing a claim under its Warranty Policy where a customer has failed to rectify a default within the Grace Period. Any acceptance of a claim by Stoddart is not to be construed as a waiver of any other right available to Stoddart beyond the express scope of the acceptance.

Repair & Warranty Procedure

In order to ensure that the warranty system works for customers, it is vital that the following procedure is followed. Failure to observe these procedures will render the warranty work unclaimable and could void future warranty claims on the relevant machine.

1. Refer to the trouble-shooting section of the product manual to establish the nature of the fault. Check the machine is plugged-in, turned-on or has no other valid reason for non-operation.
2. Should a machine have a genuine fault, please report this directly to our service department (phone 1300 307 289 or fax 07 3344 1000). To undertake warranty repair work we require a proof of purchase stating model number and date of purchase; the serial number of the product (this is located on the ratings plate sticker); a description of the problem; your company details including the exact location of the product. Any restrictions on times or methods of access should also be provided at this time. Ideally this information should be supplied on a Stoddart Warranty Request form, however if all information is supplied in another format this may be acceptable. This can also be faxed to the above number. Unless this information is supplied to us in writing no warranty call-out can be arranged.
3. Our records will confirm whether the machine is eligible for warranty repair. If warranty repair is required, we will issue an OFFICIAL AUTHORISATION NUMBER and details of work to be carried out by an authorised service agent. This authorisation number MUST be obtained before any work is carried out. We will not accept invoices for work carried out where no authorisation has been provided or has been carried out with an unapproved service agent.
4. If we nominate the repair work to be carried out by a sub-contract technician we will arrange for this work to be carried out in accordance with the conditions of our warranty.
5. Our official authorisation number must be quoted on all related correspondence and invoices to ensure prompt processing.
6. Any call-out for work that is not for warranty repairs or outside our normal terms, is chargeable to the customer. This will be charged on-site for immediate payment in full.
7. All requests for service work must only be made to the service department and not directly with service technicians.

GENERAL MAINTENANCE & REPAIRS

If your Stoddart product requires any maintenance or repairs this must be undertaken by a qualified technician. Stoddart have accredited technicians and agents who are experienced in the product and carry commonly used spare parts. Contact our national service number listed below for details of your nearest service agent.

For Warranty, maintenance, spare parts and repairs, contact:
Tel: 1300 307 289 Fax: 07 3344 1000 email: service@stoddart.com.au

WARRANTY REQUEST FORM



Phone: (07) 3440 7600 Int: +617 3440 7600
Phone: 1300 307 289
Fax: (07) 3344 1000 Int: +617 3344 1000
Email: service@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: _____ Date: ____ / ____ / ____

Business/Organisation name: _____

Street Address: _____

Suburb: _____ State: _____ Post Code: _____

Phone (Site): _____ Mob: _____

Equipment Type: _____ Brand: _____

Model/PNC no.: _____ Serial no.: _____

Location (large sites only): _____ Open: _____ Close: _____

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 50km or other items outside our standard terms and conditions will be chargeable. Any chargeable items will be COD terms – payable onsite.

CREDIT CARD INFORMATION MUST BE PROVIDED AS SECURITY AGAINST FALSE WARRANTY CALL-OUTS. FAILURE TO DO SO WILL RESULT IN REQUEST BEING UNATTENDED. NORMAL BUSINESS HOURS ARE 8AM – 4.30PM MONDAY TO FRIDAY

