



Authorised Dealer/Agent

Manufactured by:
Tom Stoddart Pty Ltd

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Instruction Manual

Counter-top Ductless Exhaust Hood

Models:
WCHD750 & WCHD100



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

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

Woodson is a wholly Australian owned range of products. Woodson products have had 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 a complete set of brochures please contact your nearest authorised dealer or contact us directly at our head office.

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39 Faisal Hatia Way, Karawatha Qld 4117 Australia
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Fax: 07 3344 1000 (int: +61 7 3344 1000)

www.woodsonsales.com.au

Email: fse@stoddart.com.au

Warranty

Woodson make every effort to ensure that all products leave our factory in full working order. In addition we offer the following warranty.

Tom Stoddart Pty Ltd warrants to the original purchaser of any Woodson product ("Product") that from 12 months from the date of purchase, any defect in workmanship or material resulting in the product malfunctioning while under correct useage will be repaired without charge, subject to the following conditions:

The warranty does not cover:

- Any consequential loss, damage or expenses directly or indirectly arising from use or attempted use or from any other cause.
- Any part of the Product which has been subject to misuse, neglect, alteration, incorrect installation, accident, use of inappropriate chemicals, flooding, fire or acts of God.
- Damage caused during transportation, which has not been claimed according to procedures (see page four of this book).
- Breakage of glass, bulbs, lamps or plastic components or the replacement of gaskets or fluorescent tubes.
- All goods (unless otherwise listed) claimed under this warranty must be returned to the factory or an authorised service agent, freight prepaid, for inspection.
- For machines that are not considered to be portable (eg. food bars, rotisseries, large hotplates and some bain maries), on site warranty service will be provided where the site is not in excess of 100km from the nearest authorised service agent. The cost of any travel costs for repair labour outside these areas must be met by the customer prior to the commencement of the repair.
- Penalty or additional labour costs for installation, removal or repair of the Product outside normal working hours.

Woodson has authorised service agents in virtually all areas where we have authorised distribution dealers. For the name of your nearest Australian authorised service agent please contact Woodson at the address listed in the front of this book. For service queries outside of Australia please contact your selling agent.

Please complete the following details and keep this card in a safe place.

Name: _____

Address: _____

Model no: _____ Serial No: _____

Date purchased: _____

Name of dealer: _____

Please retain this section for your records. Do not post.

Repair & Warranty Procedures

WARRANTY PROCEDURE

If your Woodson product is not working whilst still under warranty and has not been subject to improper use or treatment follow the procedure listed below to obtain repairs:

1. Follow the trouble shooting procedures on page 8 of the manual to ensure that your product is not working.
2. Locate the silver ratings plate sticker on your Woodson product and list the model number and serial number. Also make a clear description of the problem. Please also obtain your proof of purchase.
3. Phone or fax through these details stated to our service numbers listed below.
4. For all Woodson countertop products (excluding hot and cold food bars) we require these items to be forwarded to our service agents or factory. When you phone our service officers we will inform you the procedures to follow for freight forwarding.
5. For all hot and cold food bars. We will arrange for an authorised service technician to visit you as soon as possible (subject to your location).

We reserve the right to reject warranty calls where circumstances fail to meet our warranty conditions.

FOR GENERAL MAINTENANCE & REPAIRS

If your Woodson product requires any maintenance or repairs this must be undertaken by a qualified technician. Woodson 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:

Ph: 07 3440 7600 Fax: 07 3344 1000 email: service@stoddart.com.au

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Compliance

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

General precautions

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

This product is designed for filtration of airborne grease particulate produced by cooking equipment.

It is only for use with equipment which is under a total of 8 kilowatts of electrical power or under 29 megajoules of gas output.

Please check output levels in the intended area of use before installation. Woodson cannot guarantee its performance or honour the warranty if used outside or beyond its original purpose.

Do not operate the machine in any areas where electrical components may come into direct contact with water.

Have any damaged power cords replaced immediately.

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.

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	WCHD750	WCHD1000
Power source	240 Volts AC	240 Volts AC
Power consumption	400 Watts	750 Watts
Amps	1.67 amps	3.13 amps

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

Safety

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

This machine contains no user-serviceable parts.

Only Woodson, one of our accredited service agents, or a similarly qualified and licensed person(s) should carry out any repairs. Do not attempt to remove any cover panels, open the machine or access any internal parts.

Stainless steel manufacturing processes 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.

Under no circumstances should the unit be immersed in water. Do not allow any electrical components including cables and plugs to come into contact with 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 the machine by a trained and qualified technician to ensure it is working effectively and safely.

Contents and packaging

Woodson pack your product to limit any possible damage caused as a result of transportation. Please unwrap the box carefully, and do not discard any packaging without checking to ensure you have the following items:

One (1) Counter-top ductless exhaust hood - including a rear mounted drip tray and the following filters - stainless steel baffle filter, polyester filter and odour control filter.

Should any items 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 packing, plastic coating and tape from the stainless steel before installing the machine. Clean off any remaining glue residue from the exterior of the machine with warm soapy water (refer to cleaning instructions on page 6.)

Place the machine on a level and firm work surface. 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.

Ensure all components are properly fitted according to the diagram on page 5. All filters must be fitted to the hood prior to use.

Plug the hood into a 10amp power circuit.

Your Woodson product is now ready for use.

Operating Instructions

- Ensure stainless steel and polyester filters are cleaned daily according to the instructions on page 6
- **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.

Diagram 1

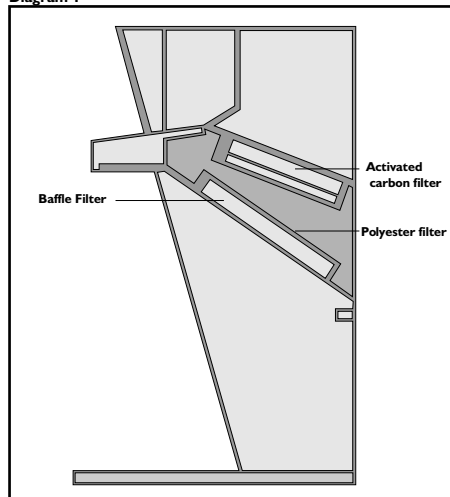
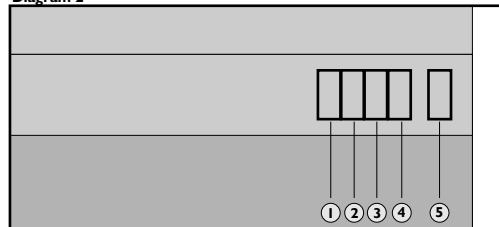


Diagram 2



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

Maintenance & Cleaning

Cleaning

For the ongoing operation of your hood and the cleanliness of your kitchen you must clean your hood according to the following instructions. Failure to follow these instructions may void warranty and also present a risk within your kitchen.

<i>Cleaning Process</i>	<i>Frequency</i>
Remove and clean drip tray using warm soapy water	Daily
Remove and clean baffle filters using warm soapy water	Daily
Remove, wash and rinse polyester filters using warm soapy water. Allow to dry fully prior to refitting.	Daily
Wipe the external surfaces down with warm soapy water using a damp sponge or cloth.	Weekly or as required

Always make sure the product is disconnected from the power source prior to cleaning.

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

Maintenance

As long as cleaning instructions are followed the unit will give trouble free usage 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 usage. You will know it needs replacing when the odour is no longer controlled. Contact the agent who sold you the unit for a replacement filter.

Note: 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.