

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

Counter-top Ductless Exhaust Hood



Models:
W.CHD750 / W.CHD1000
(This manual is only applicable to REV E models)

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:

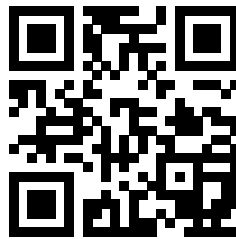
- This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Children 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

All Stoddart manufactured and distributed products are covered by Stoddart's standard Australia and New Zealand Product Warranty. For product registration and to view the warranty period, full terms, conditions and exclusions your new product, follow the below Link/QR code.



www.stoddart.com.au/warranty-information


1.3 General Precautions

- All units **MUST** be installed according to the procedures stated in the installation section of this manual
- Training **MUST** be provided to all new personnel before they operate the equipment
- **DO NOT** use this unit for any other purpose than its intended use
- **DO NOT** store flammable or explosive substances near this unit (such as aerosol cans with a flammable propellant)
- 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 from the unit (unless directed)
- **DO NOT** use sharp objects to activate controls
- If any fault is detected, refer to troubleshooting

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
- 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 local electrical regulations/requirements.</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.</p> <p>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

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

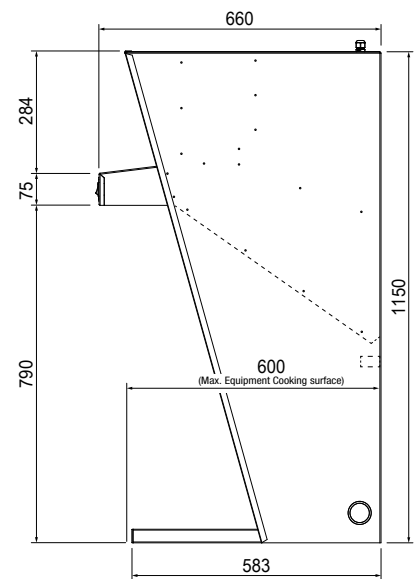
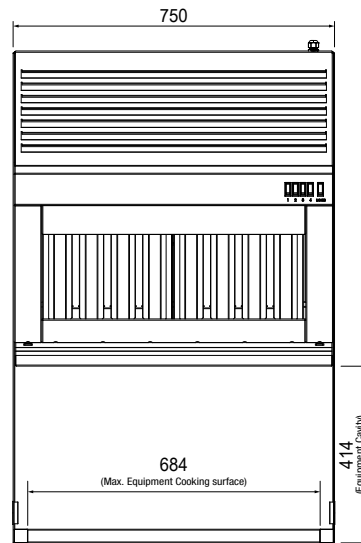
3.1 Technical Specifications

3.1.1 W.CHD750

Specifications:

Model	W.CHD750 (Rev E)
W x D x H (mm)	750 x 660 x 1150
Weight	69kg
Max. Equipment Cooking Surface W x D (mm)	684 x 600 (600 from the back edge of the unit)
Max. Equipment Height (mm)	414
Airflow (l/s)	125 - 215
Sound Pressure (dB(A))*	60
Total Connected Load	0.5kW
Electrical Connection	230VAC / 50Hz (10A plug & lead fitted)

*A-weighted sound pressure level at 0.5m distance from the air discharge grille at 125 l/s (W.CHD750) and at 220 l/s (W.CHD1000).

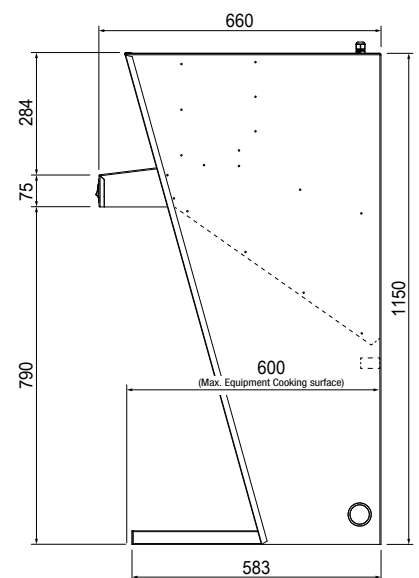
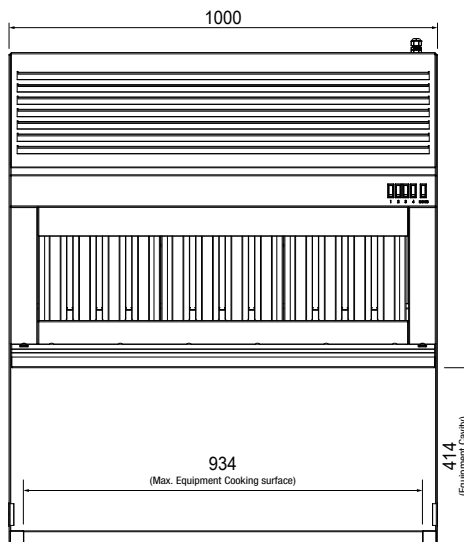


3.1.2 W.CHD1000

Specifications:

Model	W.CHD1000 (Rev E)
W x D x H (mm)	1000 x 660 x 1150
Weight	90kg
Max. Equipment Cooking Surface W x D (mm)	934 x 600 (600 from the back edge of the unit)
Max. Equipment Height (mm)	414
Airflow (l/s)	220 - 300
Sound Pressure (dB(A))*	66
Total Connected Load	1.0kW
Electrical Connection	230VAC / 50Hz (10A plug & lead fitted)

*A-weighted sound pressure level at 0.5m distance from the air discharge grille at 125 l/s (W.CHD750) and at 220 l/s (W.CHD1000).

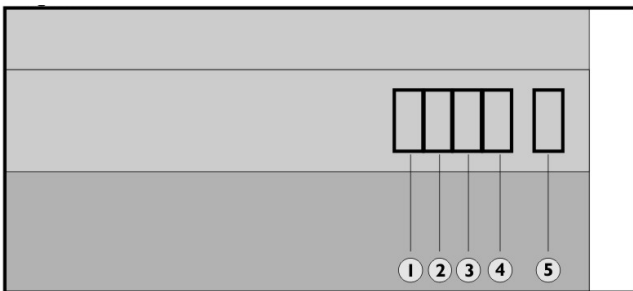


4.1 Initial Start-up & Operation

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



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
- 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. Select the speed you require by flicking the relevant switch. The unit will operate on the speed of the highest selected setting. For cooking appliances with a distance above 500mm to max. 600mm from the hood's backslash panel to the front edge of the cooking surface fan speed setting Three or Four have to be used
- For additional illumination on the cooking area, turn on the light switch
- At the end of the day follow cleaning instructions

5.0 Cleaning and Maintenance

5.1 Cleaning

5.1.1 Materials Required

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

5.1.2 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

5.1.3 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 chlorines 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
- 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 any surfaces
- **DO NOT** leave items on the stainless steel such as cutting boards, rubber mats and bottles

5.1.4 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>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>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>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>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>

5.1.5 Recommended Cleaning And Maintenance Schedule

The filter cleaning and replacement intervals as per table shown are recommendations based on usage (extreme/heavy/light). Regular filter cleaning and replacements are required to maintain filtration performance and efficiency.

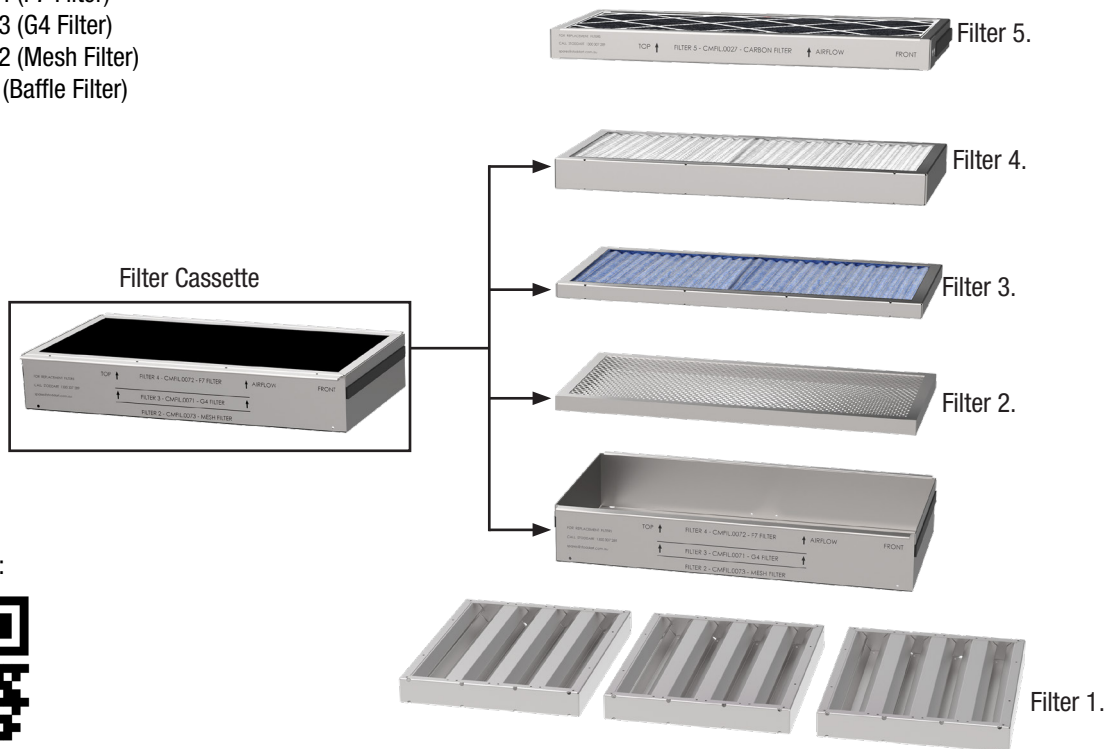
This schedule is only a guide. The frequency of cleaning and replacement of filters will depend on the type and duration of cooking as well as the product and cooking oils used.

Legend: • X – extreme usage • H – heavy usage • L – light usage

Item	6-12 Hours	Daily	Weekly	2 Weeks	1 Month	2 Month	3 Months	6 Months	12 Months
Clean Exposed Hood Surfaces	X	H	L						
Baffle Filters – Inspect and Wash		X	H	L					
Mesh Filters – Inspect and Wash			X	H	L				
G4 Pleated Filter – Inspect and Replace				X	H	L			
F7 Pleated Filter – Inspect and Replace				X	H	L			
Carbon Filter – Inspect and Replace							X	H	L

5.1.6 Filter Removal and Installation

- Remove the baffle filter and mesh filters by lifting them up and out
- The baffle filters and mesh filters can be cleaned in a kitchen sink with warm soapy water or placed in a dishwasher
- Thoroughly wipe dry after cleaning, do NOT allow to air dry
- Reinstall the filters in the following order:
 - Filter 5 (Carbon Filter)
 - Filter Cassette:
 - Filter 4 (F7 Filter)
 - Filter 3 (G4 Filter)
 - Filter 2 (Mesh Filter)
 - Filter 1 (Baffle Filter)



Filter Change Video:



5.0 Cleaning and Maintenance

5.1.7 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

5.2 Spare Parts List

Filter	Quantity Required		Part No.
	W.CHD750	W.CHD1000	
1. Baffle Filter	2	N/A	CMFIL.0078
1. Baffle Filter	N/A	3	CMFIL.0079
2. Mesh Filter	1	1	CMFIL.0073
3. G4 Filter	1	1	CMFIL.0071
4. F7 Filter	1	1	CMFIL.0072
5. Carbon Filter	1	1	CMFIL.0027

5.3 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
	<p>Technician tasks are only to be completed by qualified service people. Check faults before calling service technician.</p>

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

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