

# Installation and Operation Manual

## **SPECIALTY EQUIPMENT**

*Wood Stone Plancha  
Countertop Model*



## **MODELS**

WS-PL-MTL-40-35-4-CT

# Wood Stone

**WOOD STONE CORPORATION**  
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Revised December 2011

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### INSTALLATION AND OPERATION MANUAL FOR THE WOOD STONE PLANCHA GRILL

#### STONE-FIRED COOKING EQUIPMENT

#### WS-PL MODELS

#### ADDITIONAL COPIES AVAILABLE UPON REQUEST



**WARNING:** Please read this entire manual before you install the appliance. Failure to follow instructions may result in property damage, bodily injury or even death.

**FOR YOUR SAFETY:** Do not store gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

**CAUTION:** to reduce the risk of fire, the appliance is to be placed on a surface of non-combustible construction. this non-combustible construction shall in all cases extend not less than 6 inches beyond the equipment on all sides.

Pour réduire les risques d'incendie, l'appareil doit être placé sur une surface de non-combustible. cette non-combustibles, la construction est dans tous les cas pas moins de 6 pouces au-delà de l'équipement de tous les côtés.



### INSTALLATION AND OPERATION MANUAL FOR THE WOOD STONE PLANCHA GRILL

**DO NOT THROW THIS MANUAL AWAY**

**RETAIN THIS MANUAL FOR FUTURE REFERENCE**

Additional copies of this manual and prompt responses to service/maintenance questions are available from Wood Stone @ 1-800-988-8103.

It is recommended that this appliance be installed,  
maintained and serviced by authorized professionals.

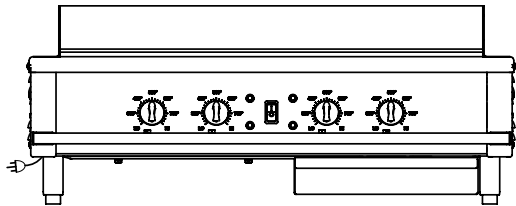
**WARNING:** Improper installation, adjustment, alteration, service or maintenance can result in property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

**Unit Shipping Weight: 480 Lbs.**

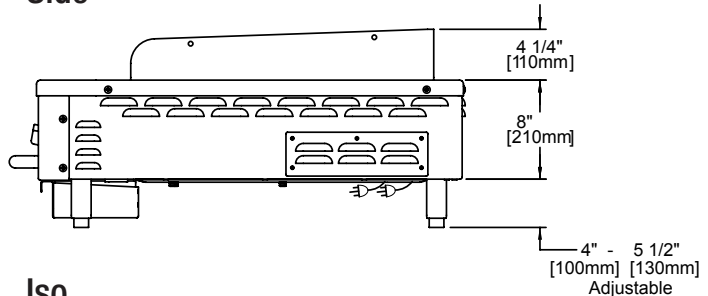
Please read this entire manual before you install the appliance. Failure to follow instructions may result in property damage, bodily injury or even death.



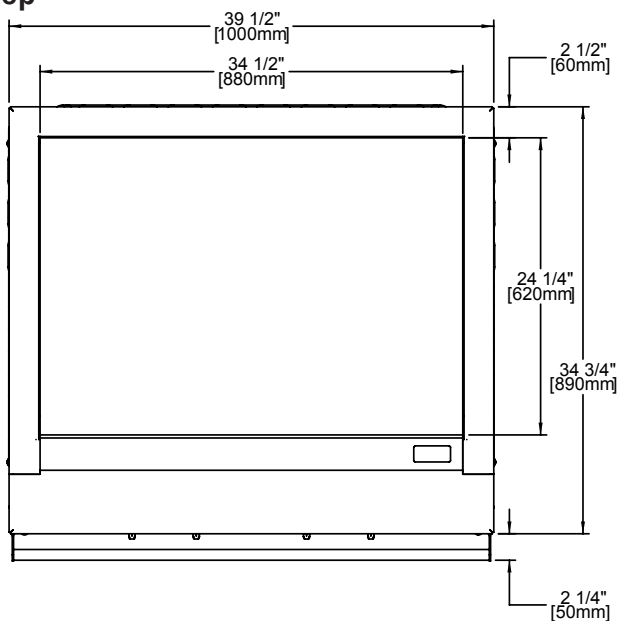
Front



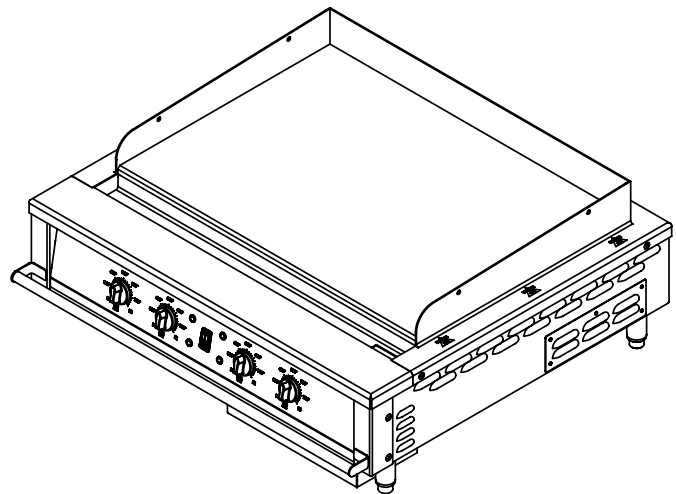
Side



Top



Iso



### UTILITIES SPECIFICATIONS

3 electrical configuration options:

**ELECTRICAL CONFIGURATION MUST BE SPECIFIED AT TIME OF ORDER. VERIFY VOLTAGE AND PHASE ON THE EQUIPMENT DATA PLATE BEFORE INSTALLING**

208 VAC 1 Phase 13.3 kW

NOTE: This unit comes equipped with two power supply cords with NEMA-6-50 plugs that must be connected to two individual branch circuits (2 Wire Plus Ground), each rated at 40 AMPS.

208 VAC 3 Phase 13.3 kW

NOTE: Single power supply cord with NEMA 15-50 plug must be connected to an individual branch circuit rated at 50 AMPS.

240 VAC 1 Phase 17.7 kW

NOTE: This unit comes equipped with two power supply cords with NEMA-6-50 plugs that must be connected to two individual branch circuits (2 Wire Plus Ground), each rated at 50 AMPS.

**Unit Shipping Weight: 480 Lbs.**



### VENTILATION

THE PLANCHA MUST BE VENTED WITH A TYPE 1 HOOD. THIS APPLIANCE MUST BE INSTALLED VENTED IN ACCORDANCE WITH NFPA 96 AND ALL RELEVANT NATIONAL AND LOCAL CODES, SUBJECT TO THE APPROVAL OF THE LOCAL AUTHORITY HAVING JURISDICTION.

### CLEARANCES

IF THIS GRILL IS NOT PROPERLY INSTALLED A FIRE MAY RESULT. TO REDUCE THE RISK OF FIRE, FOLLOW THESE INSTALLATION INSTRUCTIONS. A MAJOR CAUSE OF APPLIANCE RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS APPLIANCE BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.

ANY CONSTRUCTION OR MATERIALS WITHIN 12 INCHES OF THE SIDES AND BACK MUST BE NON-COMBUSTIBLE. ALLOW A MINIMUM OF 3 INCHES CLEARANCE TO NON-COMBUSTIBLE CONSTRUCTION TO ALLOW COOLING AIR TO ENTER THE VENTS ON THE SIDES AND BACK OF THE UNIT. DO NOT BLOCK THE AIR VENTS ON THE SIDES, BACK OR BENEATH THE APPLIANCE.

**WARNING: DO NOT PACK REQUIRED AIR SPACES WITH INSULATION OR OTHER MATERIAL**

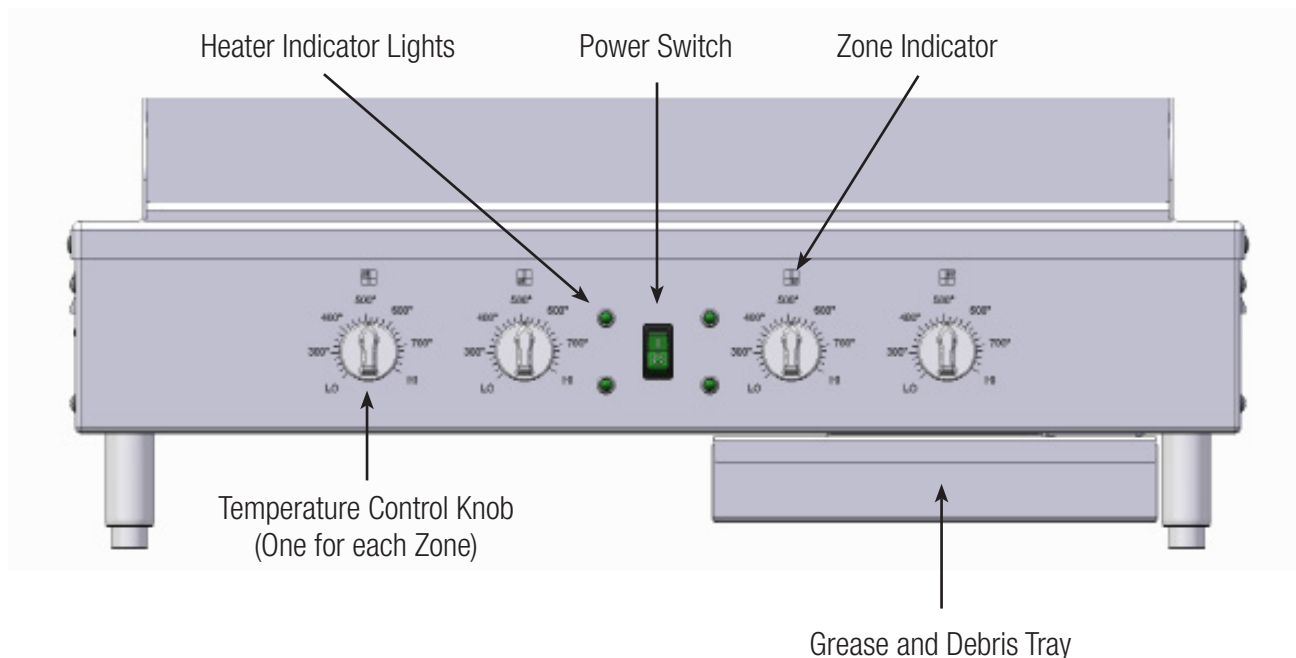
**ELECTRICAL SUPPLY CORDS SHOULD BE ROUTED SO THAT THEY ARE NOT SUBJECTED TO THE HEAT COMING OFF OF THE PLANCHA COOKING SURFACE. WE RECOMMEND LOCATING THE ELECTRICAL OUTLETS AT A HEIGHT THAT IS BELOW THE LEVEL OF THE PLANCHA COOKING SURFACE TO AVOID HEAT DAMAGE TO THE ELECTRICAL CORDS**



### BASIC OPERATION

Use the power switch to turn on the plancha.

There are (4) temperature controls on the front of the control box. Use these to set the desired temperature for each zone. Zones are marked above the temperature control knobs. The Heater Indicator Light for each zone will be illuminated until the zone reaches the temperature set on the Temperature Control Knob or when the temperature drops below the temperature set on the Temperature Control Knob.



### CLEAN THOROUGHLY BEFORE FIRST USE

An NSF approved rust inhibitor is applied to the cook surface at the factory to help protect from corrosion during shipping. The cook surface must be thoroughly cleaned before use. Follow these instructions:

1. Set the temperature controls to approximately 150 degrees Fahrenheit. Make sure the grease/debris tray is in place.
2. Turn the Plancha ON and allow to heat for 10 minutes.
3. Using a small amount of water and a mild dish detergent, clean the cook surface with a wet towel. Then use a small amount of water (approximately 1 pint) to rinse. Wipe the surface down with a towel and you're ready to go.



### DAILY USE AND MAINTENANCE

1. Check the grease/debris tray frequently throughout the day. Keep the drain clear and do not allow the tray to overflow.
2. The cooking surface should be wiped periodically throughout the day using a damp towel and a small amount of water. **CAUTION: COOK SURFACE IS VERY HOT !**
3. End of the day: The plancha cook surface should be cleaned thoroughly at the end of each day. Wood Stone recommends the 3M 710 Scotch Brite Quick Clean Griddle Cleaning System for cleaning the plancha cooking surface. This kit includes all of the necessary tools to clean the Plancha surface properly including Scotch Brite Quick Clean Griddle Liquid. These products are available through your dealer or restaurant supplier.

When using chemicals to clean the grill surface, first shut down the plancha and allow it to cool for 30 minutes. If the plancha is too hot, the chemical may tend to boil or burn off immediately and not work as effectively. Do not pour water onto a hot plancha to cool it as this can warp the cook surface. **DO NOT USE EXCESSIVE AMOUNTS OF WATER TO CLEAN THE PLANCHA.** When cleaning, pour no more than 1 pint of water at a time onto the cook surface. Be careful when using scrapers on the cook surface to avoid scratching or gouging the top. Be aware that the cook surface is made of mild steel - it will not clean to a shiny silver-like surface. Do not use heavy duty degreasers or oven cleaners on the plancha as these are not generally intended for use on hot surfaces.

Damage caused by using spray hoses or excessive water, and scratching or marring of the cook surface, is not covered by the warranty.

4. The front, sides, and back may be wiped down with a cloth, and mild detergent if needed. Do not use abrasive cleaners or scouring pads as these will scratch the stainless steel.
5. Cooling vents on sides, back and underneath of the appliance. The Plancha Grill is capable of extremely high temperatures, much higher than a conventional electric grill. To ensure the reliability of the electrical components cooling vents are provided on the appliance. These vents must not be blocked, and must be kept clean and free of grease and dust.



### TROUBLE SHOOTING ITEMS

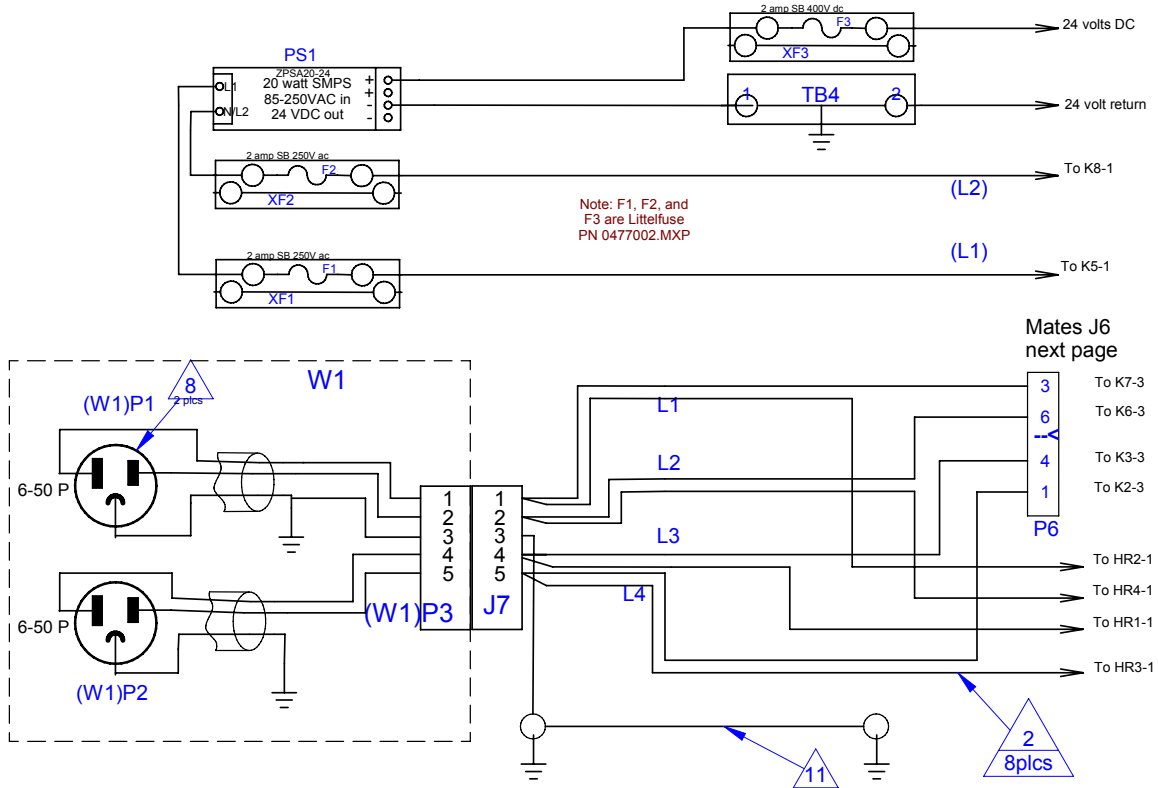
1. **UNIT WILL NOT TURN ON:** Verify that all electrical supply cords are plugged in securely. Check that circuit breaker(s) supplying power to the unit are not tripped.
2. **ONLY TWO ZONES WORKING:** Verify that all electrical supply cords are plugged in securely.

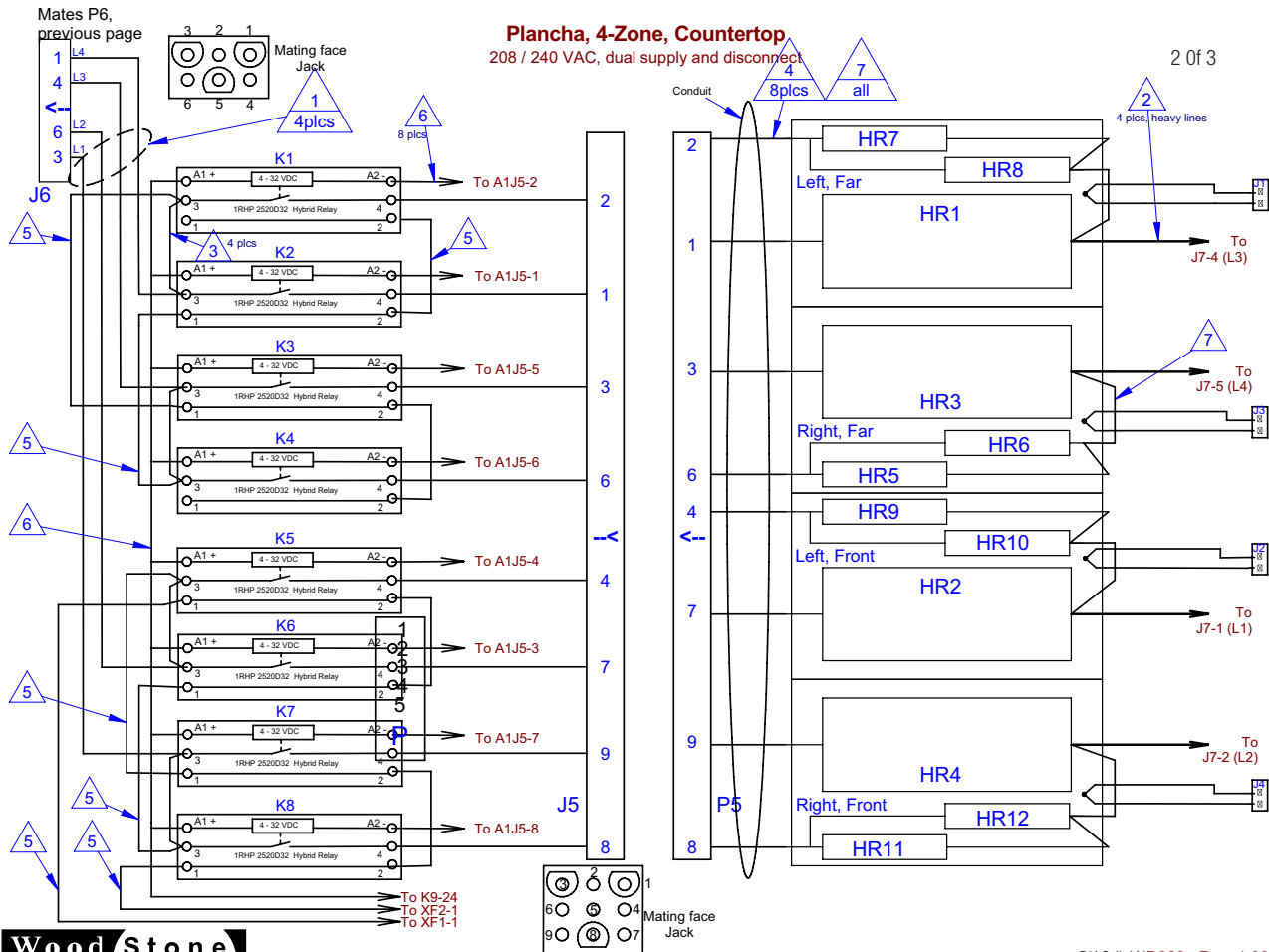
**IF UNIT STILL DOES NOT TURN ON OR APPEARS TO BE OPERATING INCORRECTLY, UNPLUG THE ELECTRICAL SUPPLY CORDS AND CONTACT THE WOOD STONE SERVICE DEPARTMENT AT 1-800-988-8103.**



**Plancha, 4-Zone, Countertop**  
208 / 240 VAC, dual supply and disconnect

1 Of 3





**WoodStone**

Bellingham, WA +1(360)650-1111 www.woodstone-corp.com

Power Switching and Heating Elements

DIAG #: WD008 Rev. 1.00  
DATE: 7/18/2011

**WoodStone**

An ongoing program of product improvement may require us to change specifications without notice. **WS-PL-MTL-40-35-4-CT**. Revised December 2011

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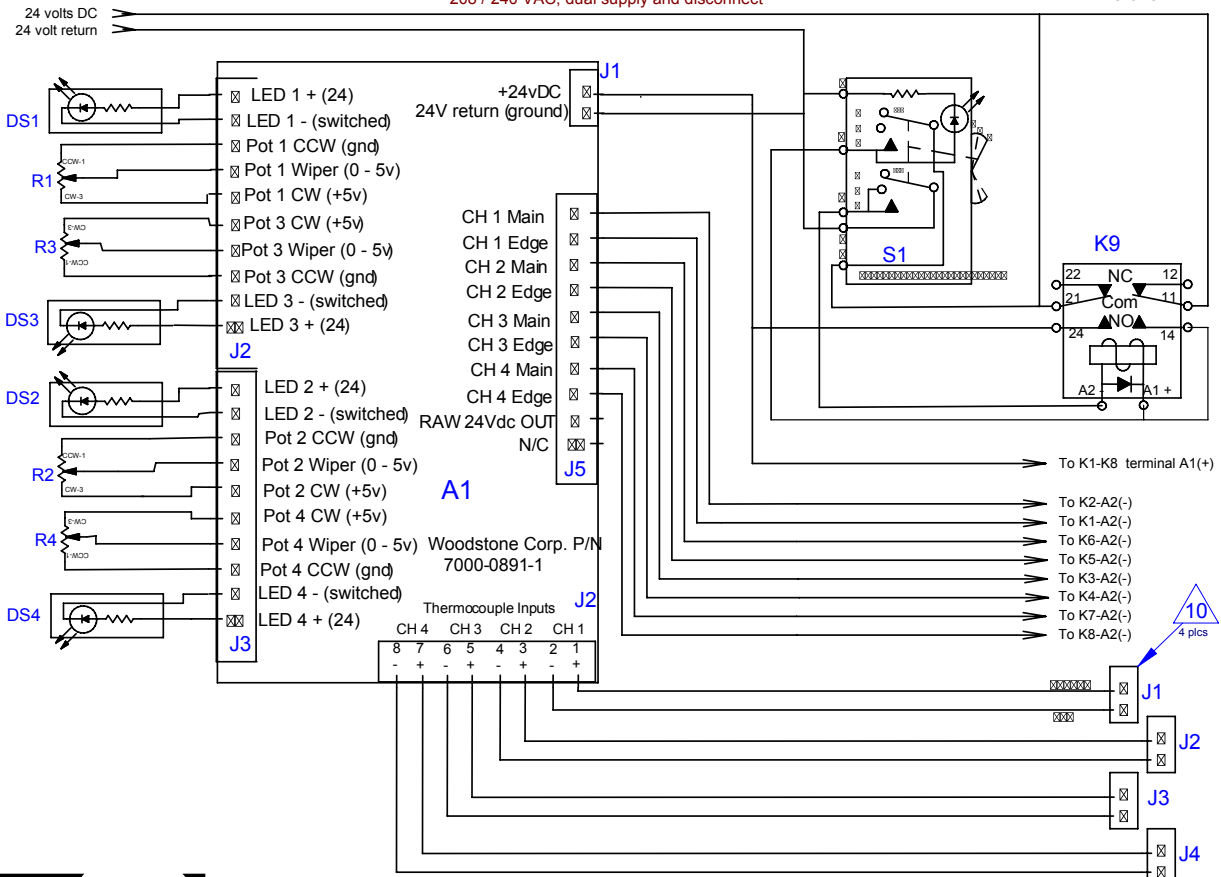
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### Plancha, 4-Zone, Countertop

208 / 240 VAC, dual supply and disconnect

3 Of 3



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Low Voltage Controls and Power Latching Circuit

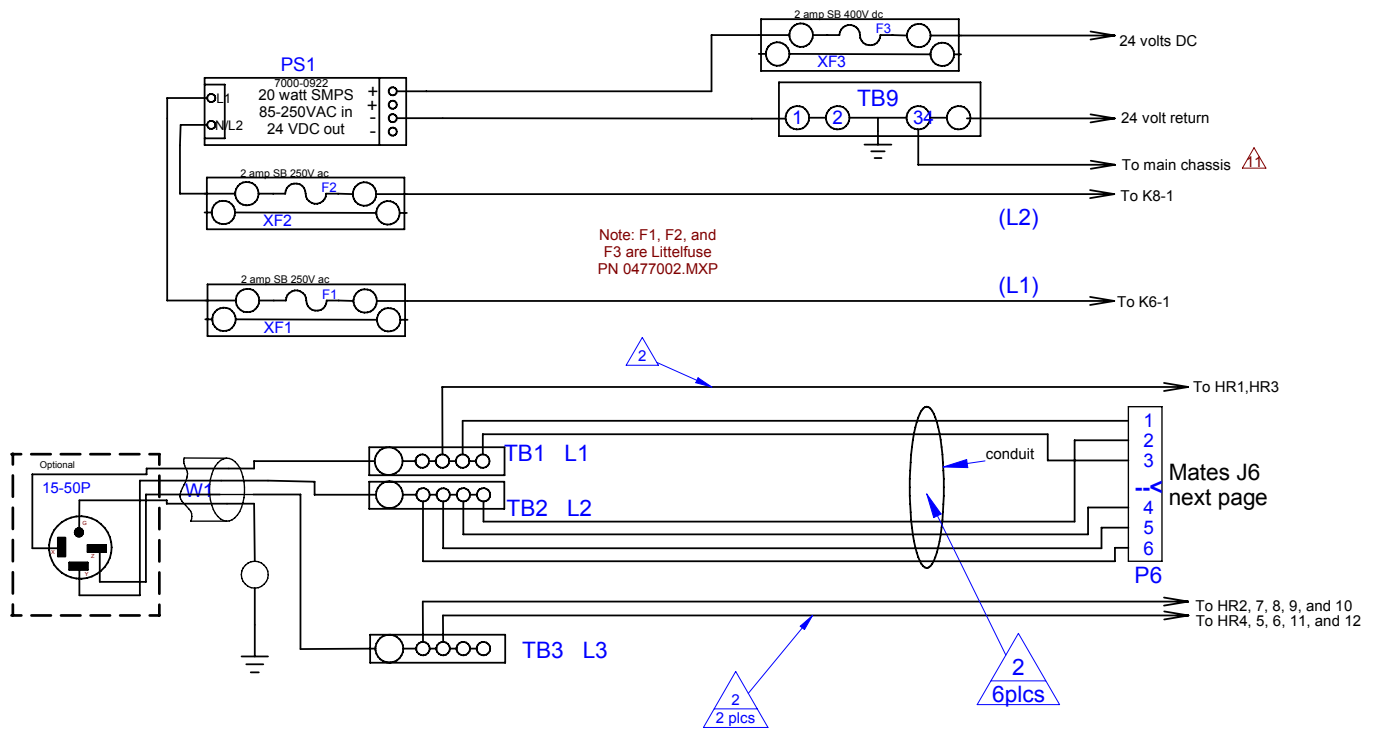
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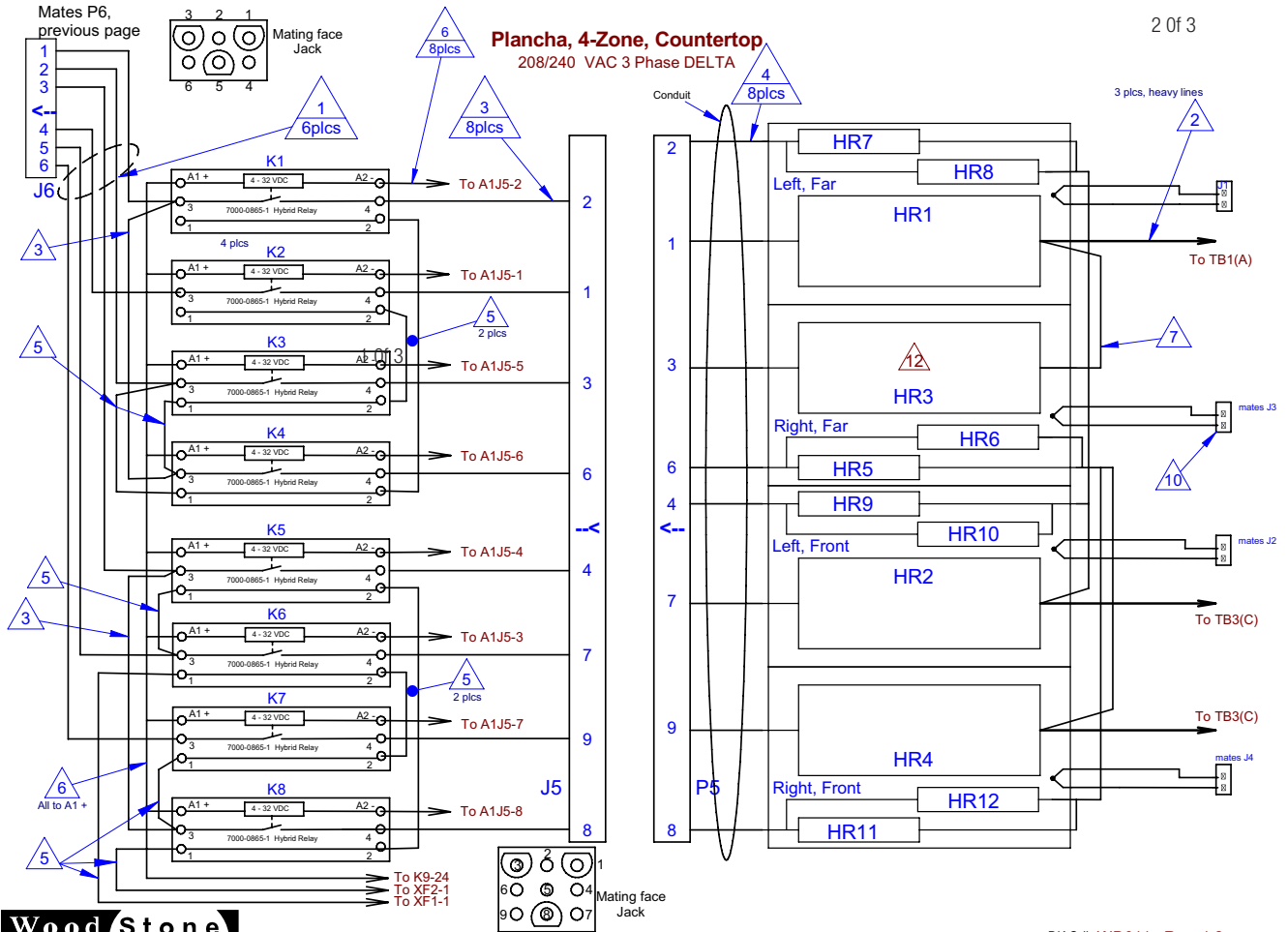


### Plancha, 4-Zone, Countertop

208/240 VAC 3 Phase DELTA

1 of 3





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Power Switching and Heating Elements

DIAG #: WD011 Rev. 1.2  
DATE: 12/19/2011

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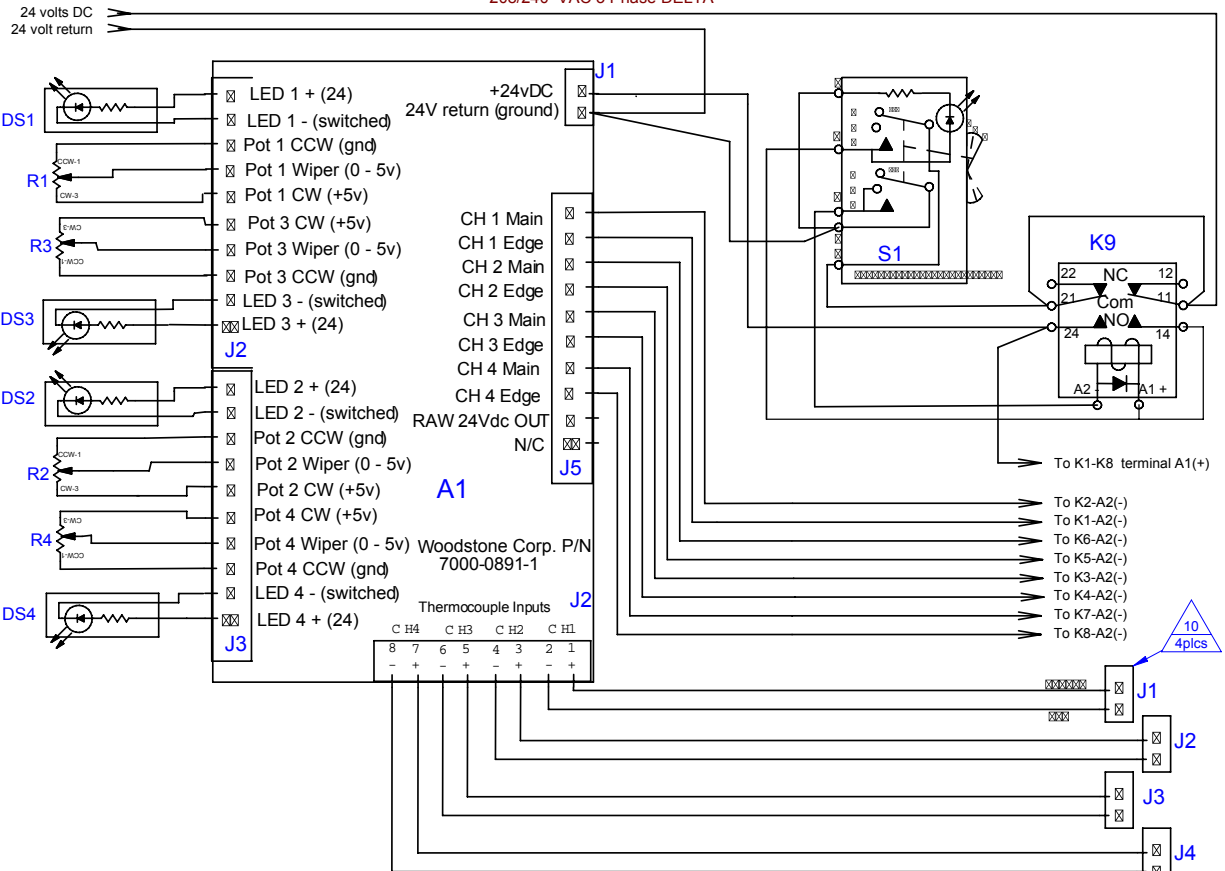
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### Plancha, 4-Zone, Countertop

208/240 VAC 3 Phase DELTA

3 Of 3



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### Low Voltage Controls and Power Latching Circuit

DIAG #: WD011 Rev. 1.2  
DATE: 12/19/2011



**ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY WOOD STONE PLEASE CONTACT THE FACTORY FIRST**

Please call 1-800-988-8103 or 1-360-650-1111 seven days a week. Our normal business hours are 8am to 4:30pm Pacific Standard time Monday through Friday. If calling during non-business hours, follow the recorded instructions for emergency service and a Wood Stone technician will get back to you promptly. Wood Stone warrants its equipment to the original purchaser against defects in material or manufacture for a period of one year from the original date of purchase subject to the following exclusions and limitations.

**EXCLUSIONS:** The warranties provided by Wood Stone do not apply in the following instances:

1. In the event that the equipment is improperly installed. Proper installation is the responsibility of the installer; proper installation procedures are prescribed by the Wood Stone installation manual.
2. In the event the equipment is improperly maintained. Proper maintenance is the responsibility of the user; proper maintenance procedures are prescribed in the Wood Stone installation manual.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal use or is otherwise not attributable to defect in material or manufacture.
4. In the event that the appliance, by whatever cause, has been materially altered from the condition in which it left the factory.
5. In the event that the rating plate has been removed, altered or obliterated.
6. On parts that would be normally worn or replaced under normal conditions.
7. Scratches or damage to the grill surface due to improper cleaning or normal wear and tear.

If any oral statements have been made regarding this appliance, such statements do not constitute warranties and are not part of the contract of sale. This Limited Warranty constitutes the complete, final and exclusive statement with regard to warranties.

**THIS LIMITED WARRANTY IS EXCLUSIVE AND IN LIEU OF ALL OTHER WARRANTIES WHETHER WRITTEN, ORAL OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR PARTICULAR PURPOSE OR WARRANTY AGAINST LATENT DEFECTS**

**LIMITATIONS OF LIABILITY:** In the event of warranty claim or otherwise, the sole obligation of Wood Stone shall be the repair and/or replacement, at the option of Wood Stone, of the appliance or component or part thereof. Such repair or replacement shall be at the expense of Wood Stone with the exception of travel over 100 miles or two hours, overtime, and holiday charges which shall be at the expense of the purchaser. Any repair or replacement under this warranty does not constitute an extension of the original warranty for any period of the appliance or for any component or part thereof. Parts to be replaced under this warranty will be repaired or replaced at the option of Wood Stone with new or functionally operative parts. The liability of Wood Stone on any claim of any kind, including claims based on warranty, expressed or implied, contract, negligence, strict liability or any other theories shall be solely and exclusively the repair or replacement of the product as stated herein, and such liability shall not include, and purchaser specifically renounces any rights to recover, special, incidental, consequential or other damages of any kind whatsoever, including, but not limited to, injuries to persons or damage to property, loss of profits or anticipated profits, or loss of use of the product.

**TO SECURE WARRANTY SERVICE:** If you claim a defect covered by this Limited Warranty, direct your claim to: Wood Stone Corporation 1801 W. Bakerview Rd. Bellingham, WA 98226 USA Attn: Global Service Manager