

HI • TOUCH

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SPECIFICATION, INSTALLATION & OPERATION MANUAL

(READ ALL INSTRUCTIONS BEFORE USE)

Electric Models:

ST30T / ST40T

SH20T / SH30T

SRE1410T / SRE1210T

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Your New Giorik Product

Thank you for choosing this quality Giorik product.

All Giorik products are designed and manufactured to meet the needs of food service professionals. By caring for and maintaining this new Giorik 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/or engineered in Australia 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 and distributor cannot be held responsible or liable for any injuries or damages of any kind occurred 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 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 cannot be held responsible or liable for any unauthorised modifications or repairs. All modifications or repairs must be approved by the manufacturer 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

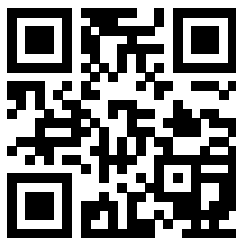
Australia and New Zealand Warranty

Warranty Period

All Stoddart manufactured and distributed products are covered by Stoddart's standard Australia and New Zealand Product Warranty (minimum 12 month on-site parts and labour, terms and conditions apply). Further to this standard warranty, certain products have access to an extended warranty. Full terms, conditions and exclusions can be found using the below Link/QR code.

Warranty Registration

To register your new product, Follow the below Link/QR code.



www.stoddart.com.au/warranty-information

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

General Warnings

- DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE
- DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION
- DO NOT MODIFY THIS APPLIANCE
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE


The equipment complies with the essential requirements of the Low Voltage Directive 2006/95/EC.

It meets the provisions of the following electrical and Gas standards:

- AS/NZS 60335.1
- AS/NZS 60335.2.42

The equipment complies with the essential requirements of the Electromagnetic Compatibility Directive 2004/108/EC.

Setting Up Information

	<p style="text-align: center;">WARNING</p> <p>Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death.</p>
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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)


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
- Remove all protective plastic film, 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

Disposal

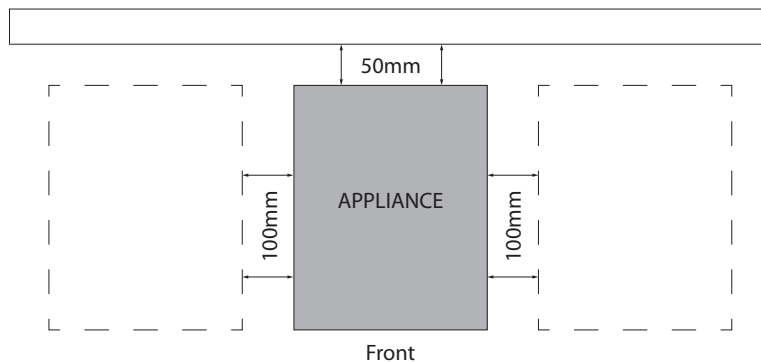
- At the end of the appliance's working life, make sure it is scrapped & components recycled properly
- Current environmental protection laws in the state/country of use must be observed
- Doors must be removed before disposal
- Power supply cable must be removed before disposal
- For further information on the recycling of this product, contact the local dealer/agent or the local body responsible for waste disposal

Positioning

	IMPORTANT
	<p>DO NOT install unit under a bench. Under Bench installation will void warranty</p>


The room where the equipment will be positioned must:

- Be ventilated and not exposed to atmospheric agents;
- Have a smooth, level floor which can bear the weight of the appliance at full load.
- Have a temperature above +4°C;
- Have maximum humidity of 70%;
- Comply with the regulations in force in terms of safety in the workplace and the systems;
- Not contain potentially explosive materials or substances;
- Be dedicated to food preparation. In addition, a gas-fired appliance requires, by law, rooms with a surface area and ventilation that are suitable for the power of the oven and that have a means of externally evacuating flue gases
- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirements
- Do not allow cables or other items to rest/hang over the exhaust vents
- Salamander MUST NOT be installed above a heat source
- Allow an air gap between the unit and other objects or surfaces. A minimum gap of 100mm from all sides and 50mm from the back is recommend for normal operational use (if the unit is near any heat sensitive material we suggest you allow additional space)



Electrical Connection

Information

	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:

- A terminal block for on-site connection, by a licensed electrician located inside the service compartment of the unit, indicated as:
- 1Ø + N + E
- Supplied and fitted with an appropriately rated plug and lead

Three Phase Units:

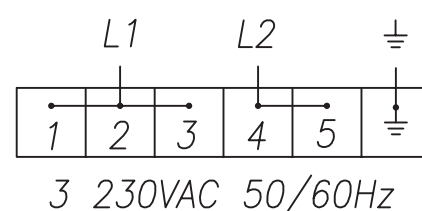
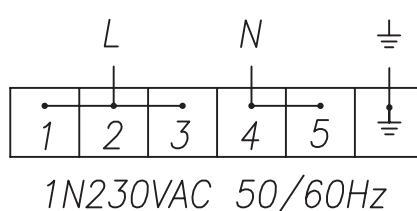
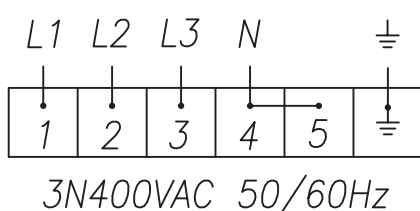
- A terminal block for on-site connection, by a licensed electrician located inside the service compartment of the unit, indicated as:
- 3Ø + N + E

On-site Connection:

- The electrical supply must comply with the rating plate data
- Ensure that the machine is connected to a suitably rated power source
- Disconnection must be incorporated in the fixed wiring in accordance with the wiring rules
- To connect the power, the unit has a terminal block supplied inside the service compartment

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



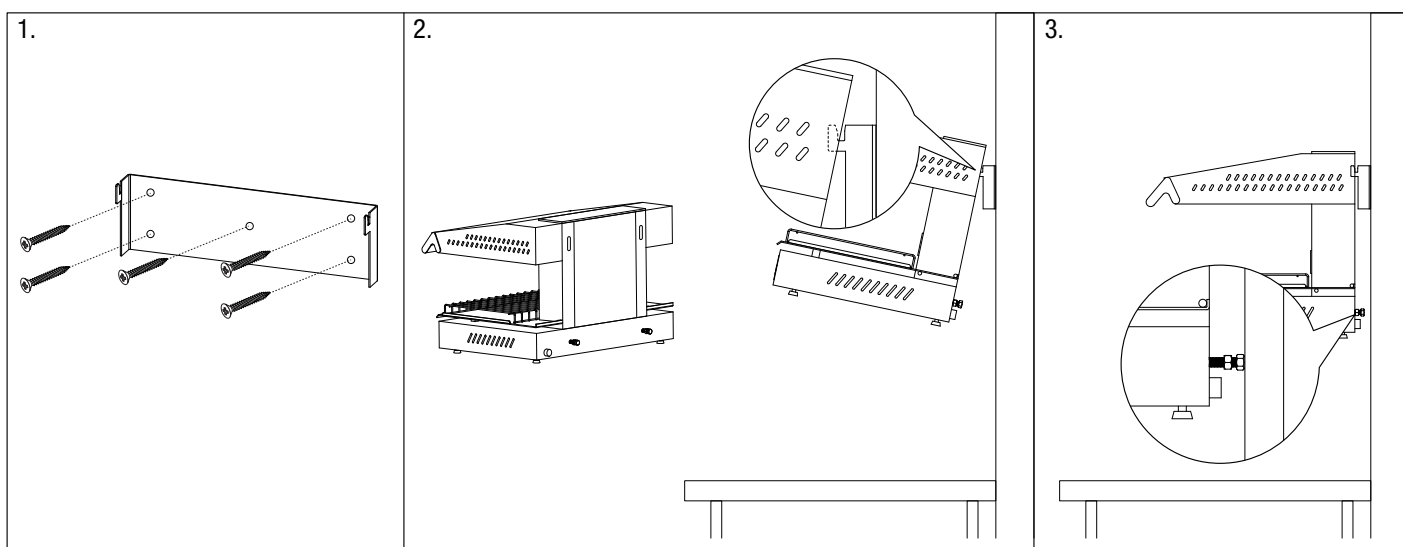
	ST30T	ST40T	SH20T	SH30T	SRE1410T	SRE1210T
Weight	69	80.5	43	69	38	64
Power (kW)	4.5kW 415V 3Ø + N + E 230V 1Ø + N + E	6.0kW 415V 3Ø + N + E 230V 1Ø + N + E	3.0kW 230V 1Ø + N + E 15A Plug and Lead	4.5kW 415V 3Ø + N + E 230V 1Ø + N + E	2.2kW 230V 1Ø + N + E 10A Plug and Lead	3.9kW 230V 1Ø + N + E 20A Plug and Lead

Wall Mounting

	IMPORTANT
	DO NOT install unit above any heat source

Installation

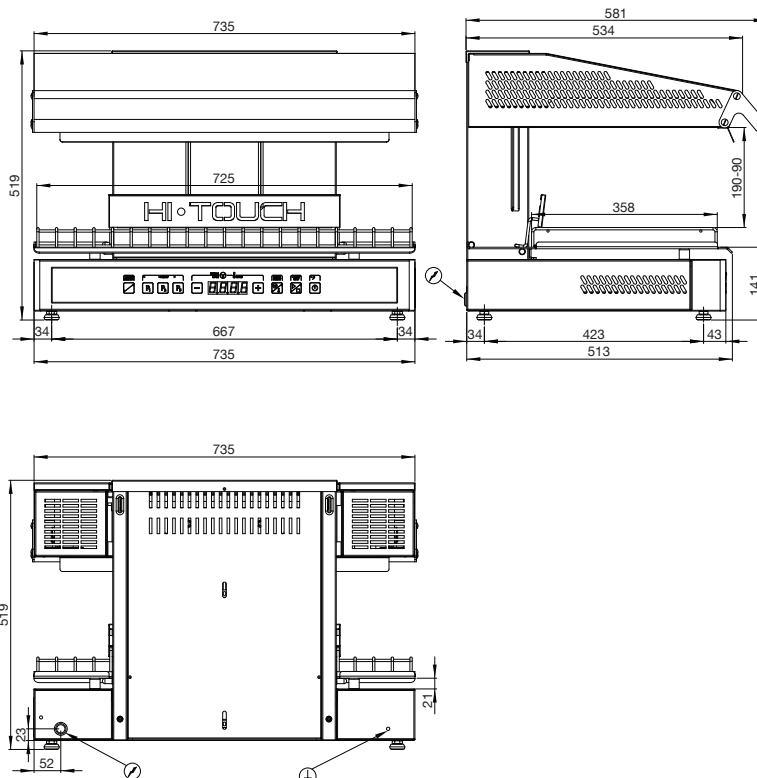
1. Place the bracket on the wall at desired height from the worktop. Ensure the bracket is level, mark the screw hole locations and/or outline around the bracket. Drill holes and attach the bracket to the wall using sufficient load bearing fasteners
2. Place the unit bracket slots over the bracket
3. Adjust the wall spacer bolts so that the unit sits level



Technical Specifications ST40T

Specifications

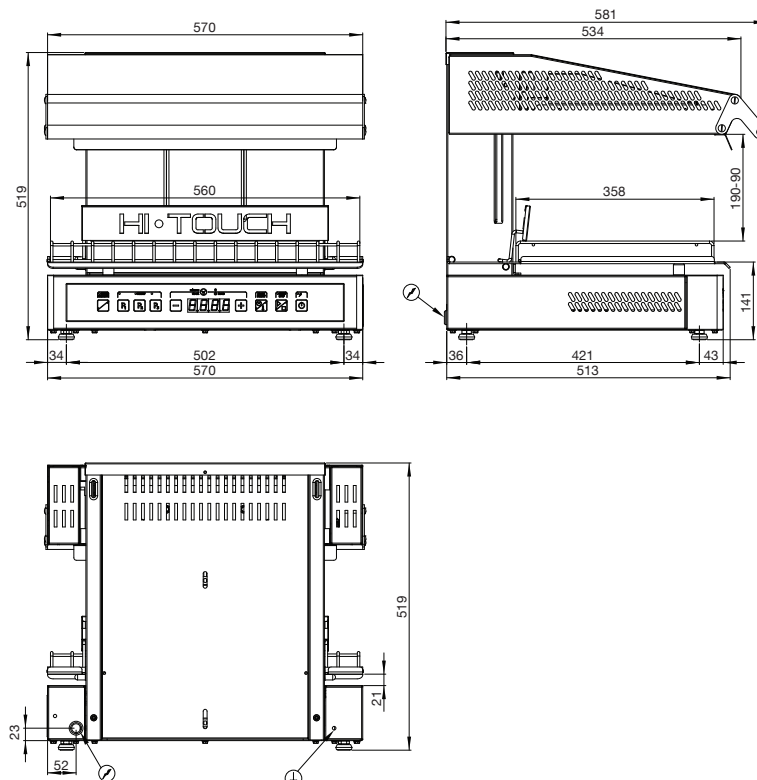
Model	ST40T
W x D x H (mm)	735 x 581 x 519
Weight	80.5kg
Capacity	1/1GN
Cooking Plate Size (mm)	725 x 358
Power	6.0 kW 415V 3Ø + N + E 230V 1Ø + N + E



ST30T

Specifications

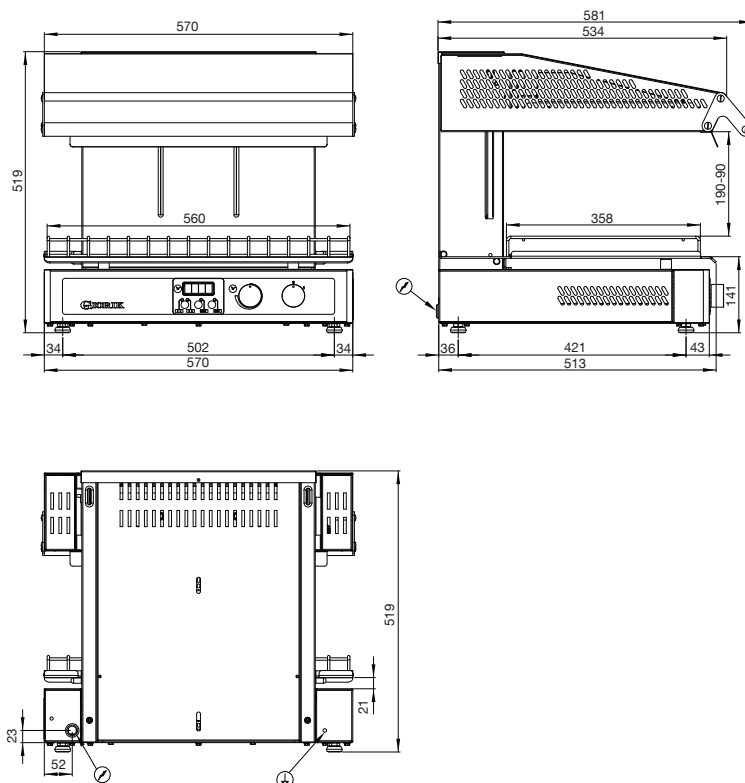
Model	ST30T
W x D x H (mm)	570 x 581 x 519
Weight	69kg
Capacity	1/1GN
Cooking Plate Size (mm)	560 x 358
Power	6.0 kW 415V 3Ø + N + E 230V 1Ø + N + E



SH30T

Specifications

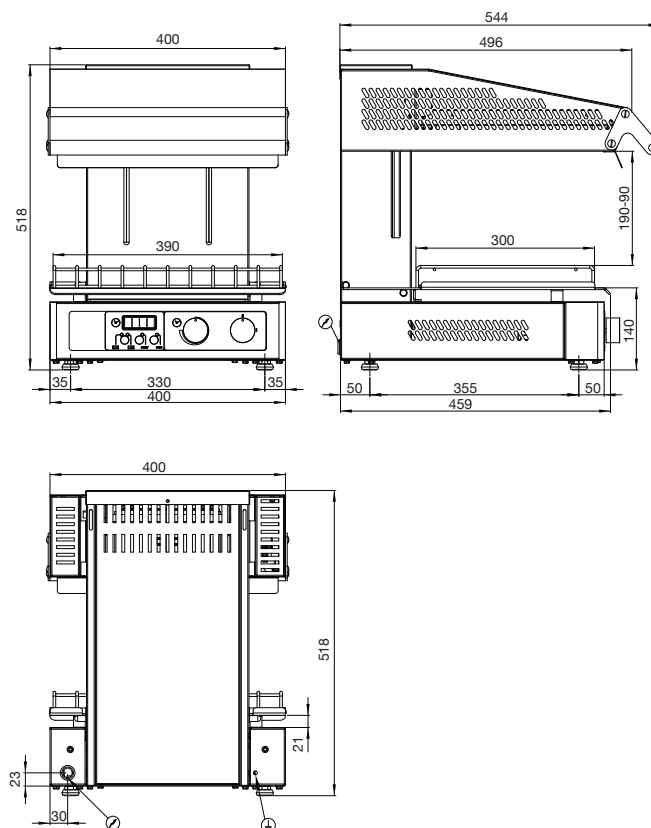
Model	SH30T
W x D x H (mm)	570 x 581 x 519
Weight	69kg
Capacity	1/1GN
Cooking Plate Size (mm)	560 x 365
Power	4.5 kW 415V 3Ø + N + E 230V 1Ø + N + E



ST20T

Specifications

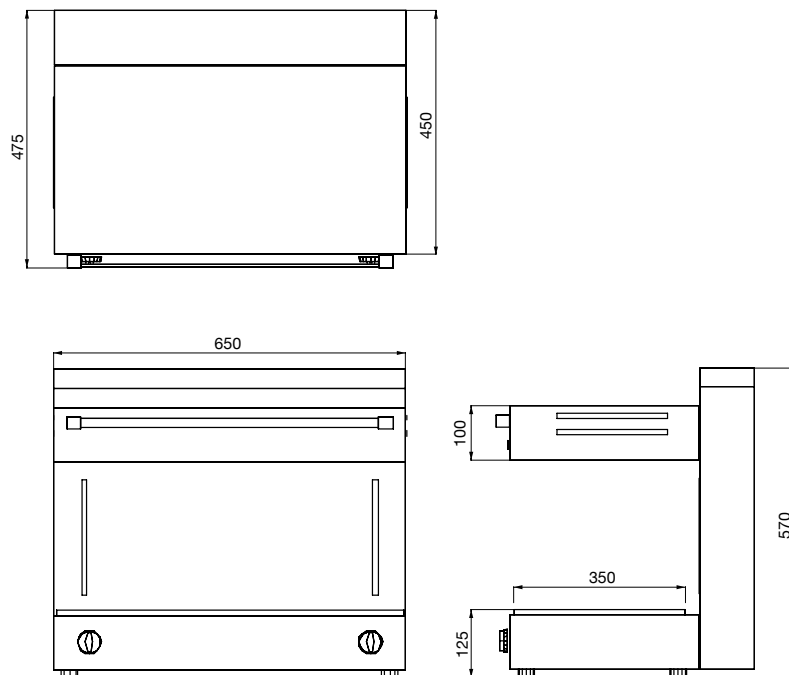
Model	ST30T
W x D x H (mm)	570 x 581 x 519
Weight	69kg
Capacity	1/1GN
Cooking Plate Size (mm)	560 x 358
Power	6.0 kW 415V 3Ø + N + E 230V 1Ø + N + E



SRE1210T

Specifications

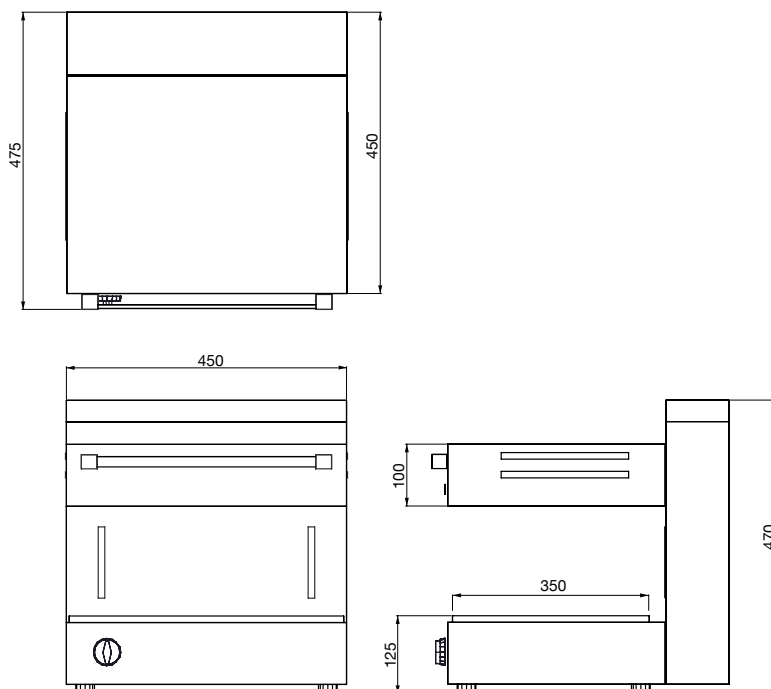
Model	SRE1210T
W x D x H (mm)	650 x 475 x 570
Weight	64kg
Capacity	1/1GN
Cooking Plate Size (mm)	650 x 350
Power	3.9 kW 230V 1Ø + N + E 20A Plug & Lead Fitted



SRE1410T

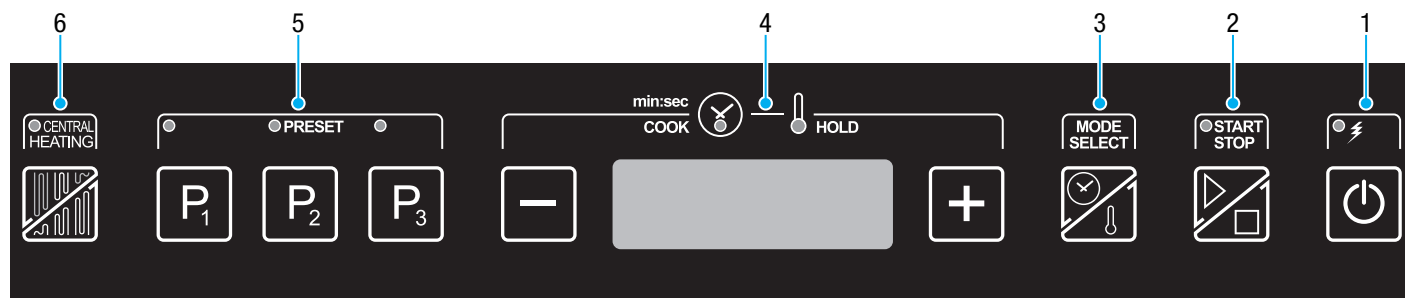
Specifications

Model	SRE1410T
W x D x H (mm)	450 x 475 x 470
Weight	38kg
Capacity	2/3GN
Cooking Plate Size (mm)	450 x 350
Power	2.2 kW 230V 1Ø + N + E 10A Plug & Lead Fitted



Operating Instructions - ST30T / ST40T

Control Panel



1. ON / OFF:
Turn the unit ON/OFF
2. START / STOP:
Start or stop cooking and hold modes
3. MODE SELECT:
Select either cook or hold modes for manual cooking. When using a program the operator can switch between cook / hold
4. ADJUSTMENT:
Increase or decrease the cook time and/or heat intensity of the hold mode
5. PRESET:
Three programs can be saved
6. ELEMENTS:
Set the cooking cycle with all resistances or just the central resistances

Operation - Manual Mode

- Switch on the salamander by pressing the ON/OFF button
- Press the MODE SELECT button to select the type of mode (cooking or hold – the corresponding LED above the display will come on)
- Set time and intensity and then press START or place the tray/plate against plate detection device to start the cooking cycle
- When the cooking cycle finishes, an audible sound will be emitted
- Press the START/STOP button or remove the tray/plate (the plate detection device switches unit off), this turn the HOLD mode off

Operation - Automatic Mode

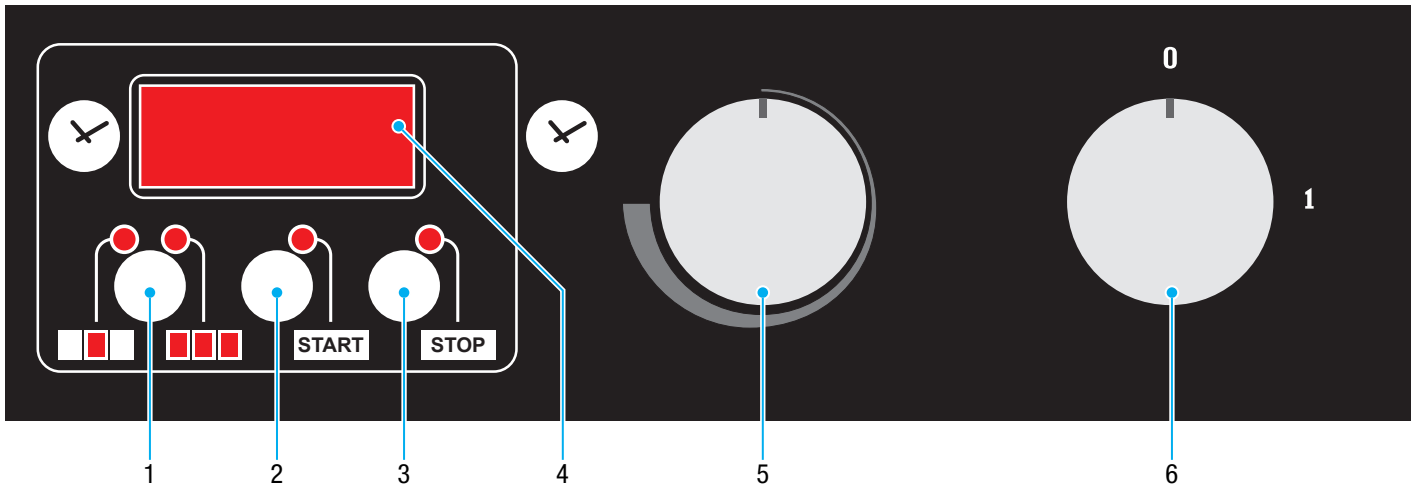
- Switch on the salamander by pressing the ON/OFF button
- Select the desired program by pressing the P1 or P2 or P3 button
- Press START or place the tray/plate against the plate detection device

Operation - Saving a Program

- Switch on the unit on by pressing the ON/OFF button
 - Hold down the desired program button (P1 or P2 or P3) until the display starts to flash
 - Set the cooking or hold mode by pressing the MODE SELECT button. Set the time using the + and - buttons
 - If “cooking mode” has been selected, a “hold mode” can also be set at the end of the cooking cycle by pressing the MODE SELECT button immediately after setting the time and then setting the heat intensity from 1 to 8
 - Save the program by pressing the program button (P1 or P2 or P3).
- Note: If the program button is pressed without setting a hold mode first, the cooking mode only will be saved

Operating Instructions - SH20T / SH30T

Control Panel



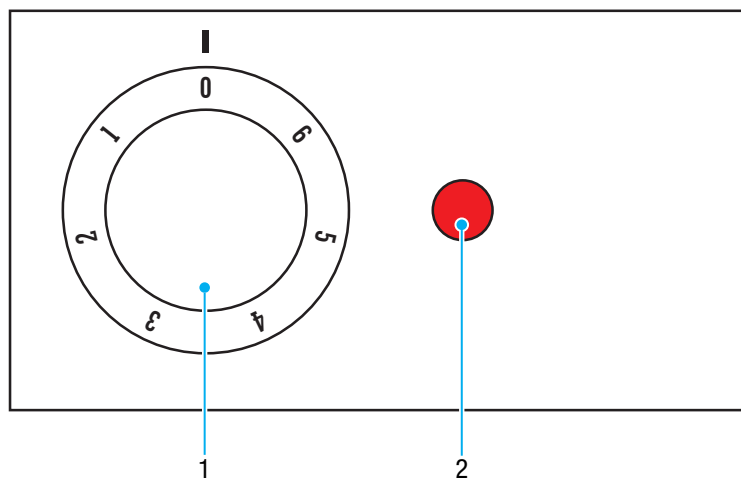
1. Heating elements selection. If light (2) is on, the central resistances cycle on and off at regular intervals during the cooking cycle
2. START button
3. STOP button (It can also be used to stop the buzzer)
4. Set time display
5. Timer Dial (15 sec to 20 min)
6. Power Dial:
0= OFF
1 = ON

Operation

- Turn the power dial (6) to position 1
- Set the cooking time by rotating the timer dial (5). The set time will be shown on display (4).
- Select the heating elements by pressing button (1)
- Press button (2) to start the cooking cycle
- At the end of the cooking cycle the salamander automatically switches off and an audible sound is emitted. Press button (3) to turn off the buzzer
- To turn the alarm off during a cooking cycle press button (3) after starting the cooking cycle
- By pressing button (2) again, the cooking cycle will run again

Operating Instructions - SRE1210T / SRE1410T

Control Panel



1. Power / Heat Dial. When the dial is in position 0 the unit is off
2. Indicator light

Operation

- Turn the power/heat dial (1) to required level 1-6
- Indicator light will turn on

Cleaning

Cleaning Schedule

- Daily cleaning is required for the oven, to help maintain and prolong the efficiency of the oven
- The oven should be cleaned at the end of each work day
- **DO NOT USE:** Wire brushes, steel wool/sponges, scrapers or other abrasive materials
- Wait for the oven chamber to cool down before cleaning. Must be under 100°C

Materials Required

- Stainless Steel Cleaner
- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Warm soapy water
- Appropriate PPE (Personal Protective Equipment)

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, 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

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
- 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

Surface Finish

- To protect the polish, stainless steel should be dried by wiping a dry soft cloth in the same direction as grained polished finish
- For NON-food contact surfaces, a light oil can be wiped on the surfaces with a cloth to enhance the stainless steel surface.
Wipe in the direction of the grain
- 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>IMPORTANT</p> <p>Threaded fasteners can loosen in service. Regular inspection and adjustment should be carried out as required</p>		<p>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>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>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>

Cleaning Schedule

- Daily cleaning is required for toaster grillers, and external surfaces. This will help to maintain and prolong the efficiency of your unit
- The grill plate should be kept clean at all times, free from carbon and burnt materials
- The unit should be cleaned at the end of each work day

Materials Required

- Stainless Cleaner
- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Paper Towel
- Container of warm water
- Nylon Brush
- Appropriate PPE (Personal Protective Equipment)

Cleaning Procedure

1. Isolate the unit from the power supply
2. Using a good quality nylon brush remove crumbs and small food items
3. Wipe clean using a cloth dampened (not wet) with clean warm water until all soil has been removed
4. 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

Cleaning Procedure - External Surfaces

1. Isolate the unit 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

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>

Task Type - (O) = Operator
(T) = Technician Task

Problem	Possible Causes	Task	Possible Corrective Action
Unit won't turn on	Unit is not plugged into a suitable power point	O	Plug unit in
	Power switch is in the "Off" position	O	Change the power switch to the "ON" position
	Power Point is faulty	T	Arrange a qualified Technician to repair the power point
Unit is overheating	Airflow blockage	O	Clear dirt / dust from fan guard and/ or clear all air vents around the unit of any obstructions
	Fan not working	T	Replace fan
Unit is not heating	Elements not working	T	Replace Elements as required
	Temp switch / Computer board not working	T	Replace switch / Computer board (whichever is applicable)
Product is burning	Temperature set too high	O	Adjust temperature settings as required
Product is undercooked	Temperature is set too low	O	Adjust temperature settings as required

Australia

Service / Spare Parts

Tel: 1300 307 289

Email: service@stoddart.com.au

Email: spares@stoddart.com.au

Sales

Tel: 1300 79 1954

Email: sales@stoddart.com.au

www.stoddart.com.au

Australian Business Number: 16009690251

New Zealand

Service / Spare Parts

Tel: 0800 935 714

Email: service@stoddart.co.nz

Email: spares@stoddart.co.nz

Sales

Tel: 0800 79 1954

Email: sales@stoddart.co.nz

www.stoddart.co.nz

New Zealand Business Number: 6837694

International

Service / Spare Parts

Tel: +617 3440 7600

Email: service@stoddart.com.au

Email: spares@stoddart.com.au

Sales

Tel: +617 3440 7600

Email: sales@stoddart.com.au

www.stoddart.com.au