



Installation and Operation Manual

ISLAND SERIES

Electric/Gas Oven



VASHON

WS-IS-VA-CT

(for models with prefix V3-)



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INSTALLATION AND OPERATION MANUAL FOR THE WOOD STONE VASHON ELECTRIC OVEN

ELECTRIC OVEN WITH NATURAL GAS OR PROPANE FUELED DECORATIVE FLAME

WS-IS-VA-CT

ADDITIONAL COPIES AVAILABLE UPON REQUEST





WOOD STONE VASHON ELECTRIC/GAS OVEN INSTALLATION AND OPERATING INSTRUCTIONS.

This manual is specifically for models with serial numbers with prefix "v3-"

RETAIN THIS MANUAL FOR FUTURE REFERENCE

Additional copies of this manual at woodstone-corp.com.

For prompt responses to service/maintenance questions, call us at @ 1-800-988-8103.

IMPORTANT: Consult your local gas supplier for a statement outlining a procedure to be followed in the event you smell gas. Post the statement in a prominent location.

READ ALL INSTRUCTIONS BEFORE INSTALLING AND USING THIS APPLIANCE

Please read this entire manual before you install the oven. Failure to follow instructions may result in property damage, bodily injury or even death. Contact your local building or fire officials about restrictions and installation inspection in your area.

WARNING: Do not pack required air spaces with insulation or other material.

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance. Also, always keep the area under and around this appliance free and clear of any and all combustible materials.

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.

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



A MAJOR CAUSE OF OVEN RELATED FIRES IS A FAILURE TO MAINTAIN REQUIRED CLEARANCES TO COMBUSTIBLE MATERIAL. IT IS OF UTMOST IMPORTANCE THAT THIS OVEN BE INSTALLED ONLY IN ACCORDANCE WITH THESE INSTRUCTIONS.



This appliance is for professional use by qualified personnel. This appliance must be installed by qualified persons in accordance with the regulations in force. This appliance must be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which it is installed. This appliance needs an unobstructed flow of fresh air for satisfactory combustion and must be installed in a suitably ventilated room in accordance with current regulations. This appliance should be serviced by qualified personnel at least every 12 months or sooner if heavy use is expected.

**DISCONNECT POWER TO THE OVEN BEFORE SERVICING OR CLEANING.
NO ATTEMPT SHOULD BE MADE TO OPERATE THIS APPLIANCE DURING A POWER FAILURE**

WARNING: This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

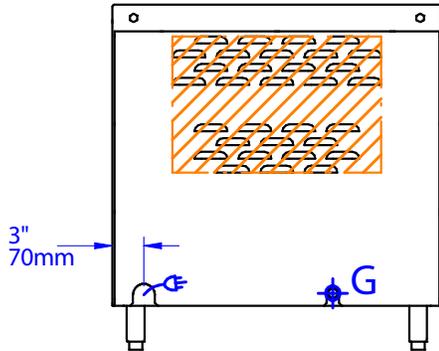
SAVE THE INSTRUCTIONS

Wood Stone's Vashon Oven has been tested and approved by Intertek Testing Services and are ETL Listed to ANSI/UL 197, CSA C22.2, ANSI Z83.11b-2009/CSA 1.8b-2009 and to ANSI/NSF Standard 4 - 2009.

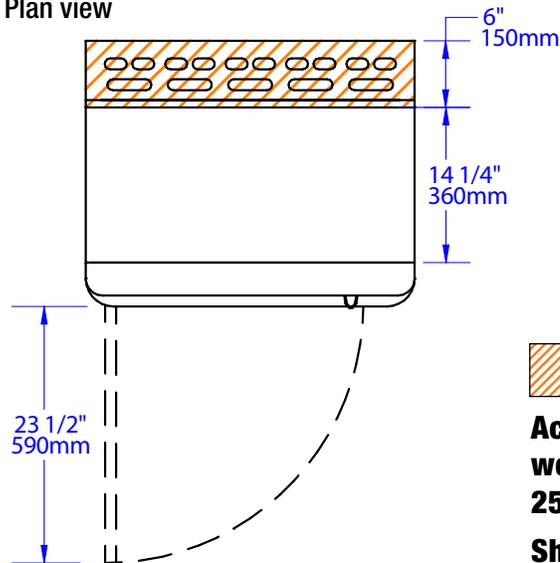




Rear view



Plan view

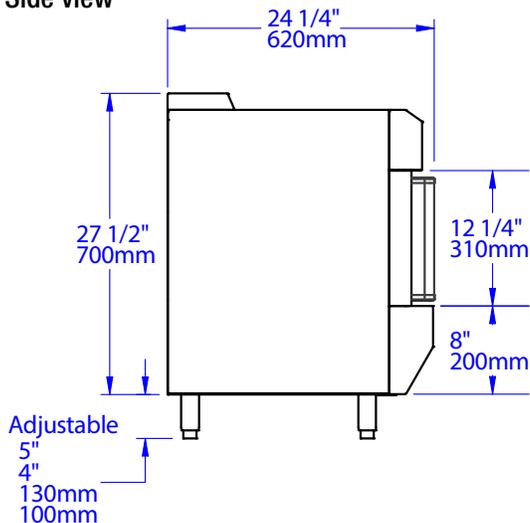


 Ventilation: Do not cover over

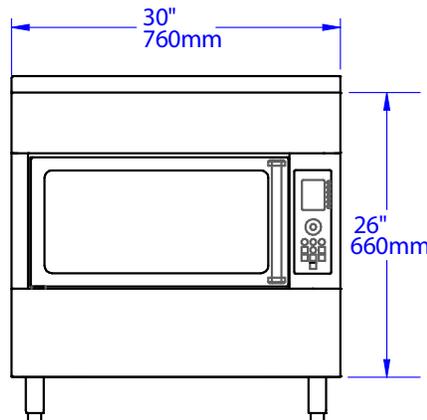
Actual weight: 250 lbs.

Shipping weight: 340 lbs.

Side view



Front view



UTILITIES SPECIFICATIONS

Natural Gas (NG): 3/8" gas inlet (FNPT)
 Input Rating: 9,000 BTU/hr
 Manifold Pressure: 3.5" W.C.
 Supply Pressure
 Nominal: 7.0" W.C.
 Minimum: 4.5" W.C.
 Maximum: 10.5" W.C.

Propane (LP): 3/8" gas inlet (FNPT)
 Input Rating: 7,500 BTU/hr
 Manifold Pressure: 10.0" W.C.
 Supply Pressure
 Nominal: 11.0" W.C.
 Minimum: 11.0" W.C.
 Maximum: 13.0" W.C.

Electrical 
 208 or 240 VAC, 40 A, 5.9 kW, 50/60 Hz, 1 Phase
 208 or 240 VAC (without alteration)
 2 wire plus ground NEMA 6-50P range cord provided.
 Connect to an individual branch circuit rated at 40 A.



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

PLEASE READ THIS ENTIRE MANUAL BEFORE YOU INSTALL THE OVEN. FAILURE TO FOLLOW INSTRUCTIONS MAY RESULT IN PROPERTY DAMAGE, BODILY INJURY OR EVEN DEATH. CONTACT YOUR LOCAL BUILDING OR FIRE OFFICIALS ABOUT RESTRICTIONS AND INSTALLATION INSPECTION IN YOUR AREA.



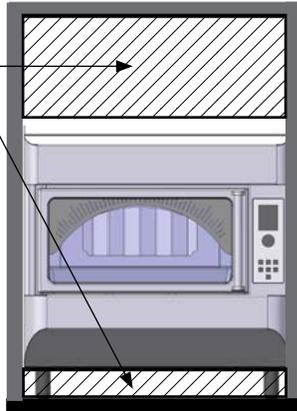
WARNING: Do not pack required air space (clearance) with insulation or other materials. When non-combustible building materials contact the body of the oven, the clearances to combustibles are transferred to those non-combustibles.

CLEARANCE TO COMBUSTIBLES

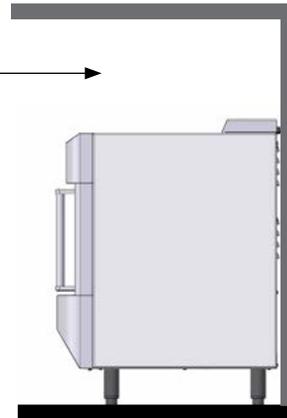
Sides, back and floor: 0-inches

Top: 18-inches

Hatched area must be left accessible and unobstructed after installation for air intake and flue gas exhaust.



Maintain 18-inch clearance between the top of the oven and ceiling.



Note: Allow 2–3" behind unit for utility connections (unless cutouts are made into the wall behind to accommodate the electric cord and gas connection).

The Vashon oven utilizes a Natural Gas (NG) or Propane (LP) burner to create heat and decorative flame. It is a vented appliance that depends on indoor air for combustion, and venting combustion products back into the space. **DO NOT BLOCK** the space below and above the oven. **NEVER** place any combustible material on top of the oven.



WARNING: IF YOU DO NOT FOLLOW THESE INSTRUCTIONS EXACTLY, A FIRE OR EXPLOSION MAY RESULT CAUSING PROPERTY DAMAGE, PERSONAL INJURY OR LOSS OF LIFE. ONLY QUALIFIED TECHNICIANS SHOULD INSTALL, MAINTAIN AND SERVICE THIS GAS APPLIANCE.

INSTALLATION REQUIREMENTS

When planning for the location of your oven, consider available space, clearances to combustibles and electric and gas hookups. The structure, such as a countertop or table where the oven is to be placed, must be capable of supporting at least 300 pounds (140 kg).

The oven sidewalls can contact combustible material, however it is recommended, that a clearance of minimum 1/2" be left on both sides of the appliance to allow easy removal for service access at the rear of the oven, should service be necessary. 18 inch minimum clearance above the unit is required for proper ventilation.

DELIVERY AND INSPECTION

Immediately inspect the shipping package for external damage. Shipping damage should be noted on the delivery receipt and reported to the freight carrier.

Remove the oven from the box and check for external and internal damage. Do not install the oven if any damage is found. Notify your dealer immediately.

LEG INSTALLATION

Legs are removed from the unit prior to shipping. The legs must be reattached prior to installation of the oven. This procedure requires two people. Begin by removing the bolts that secure the wooden shipping slats to the bottom of the oven. Tip the oven backwards slightly. Screw the two front legs into the holes where the shipping bolts were located. Tip the oven forwards slightly and install the two rear legs in the same manner. The legs are adjustable. Make sure the oven is level once it is installed.

VENTILATION

This oven is an electric appliance with a low output gas decorative flame, and very low flue output temperatures. A ventilation hood is recommended. Contact your local code official for specific requirements in your area. The type of ventilation may be dependent on the types of foods cooked in the oven and if they are likely to produce grease or smoke during the cooking process.



GAS CONNECTION

The gas connection located at the back of the oven is a 3/8" NPT schedule 40 nipple. To make installation easier, use a listed flexible connector and a readily accessible manual shut-off valve. Make the gas connection in accordance with all applicable local and/or national codes.

DO NOT USE THIS APPLIANCE IF ANY GAS LEAKAGE IS DETECTED.

The installation must conform with local codes, or in the absence of local codes with the National Fuel Gas Code, ANSI 223.1 or Natural Gas Installation Code, CAN/CGA-B149.1, as applicable.

The appliance and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 psi. The appliance must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply system at test pressures equal to or less than 1/2 psi.

The incoming gas supply pressure must not exceed 1/2 psi (14 inches WC). If the incoming gas pressure exceeds 1/2 psi, an external gas regulator must be installed in the supply line. If the supply pressure is less than 1/2 psi, no external regulator is required.

The installer should bleed any air out of the gas line supplying the oven. All gas connections and fittings on the oven should be leak checked with an approved soap solution.

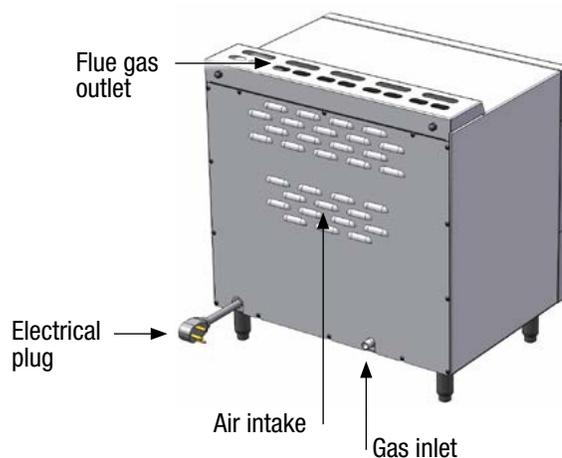
ELECTRICAL CONNECTION

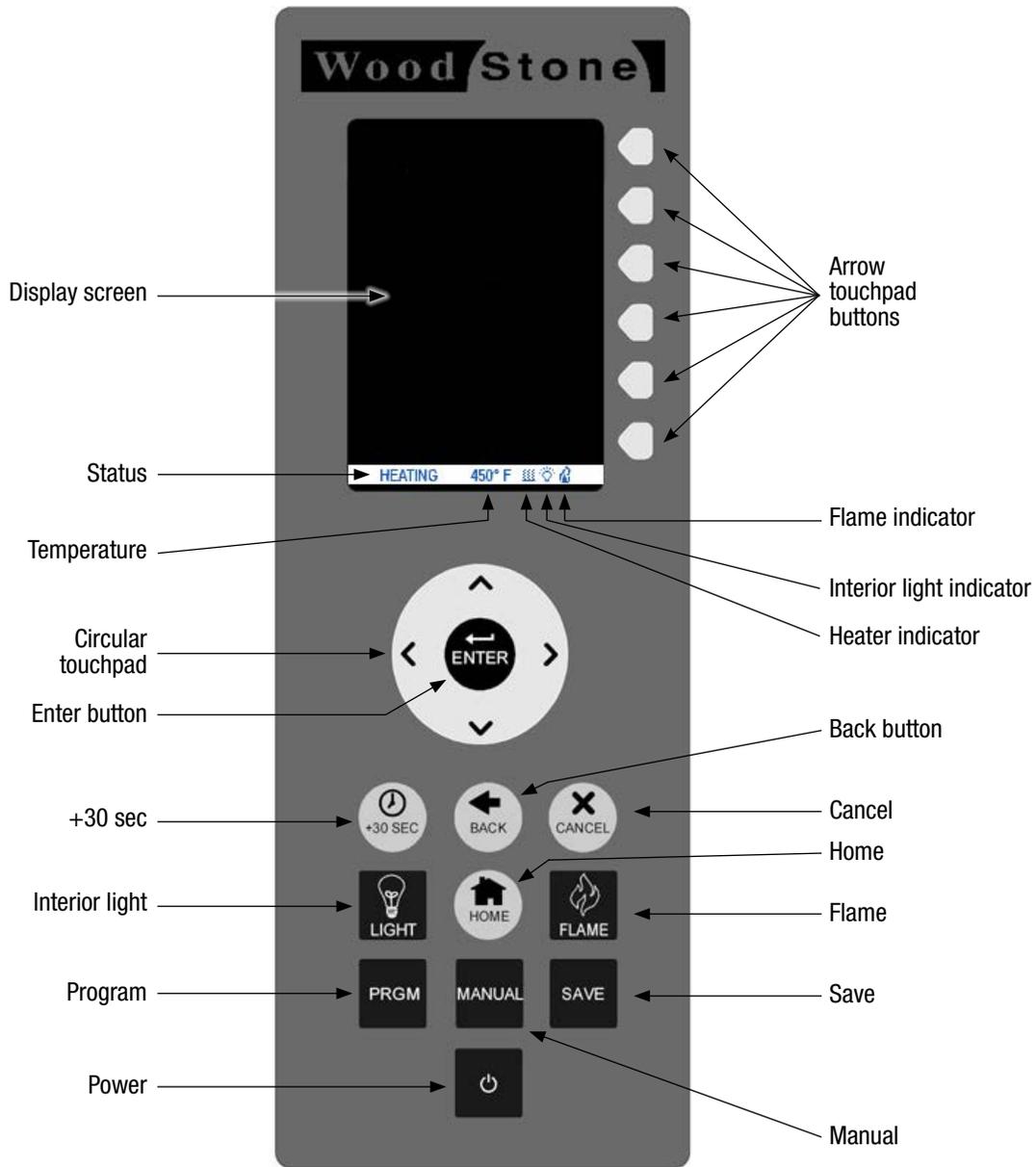
This appliance must be electrically grounded in accordance with local code, or in the absence of local code, with the national electrical code, ANSI/NFPA 70, or the Canadian Electrical Code, CSA C22.2, as applicable.

This appliance is provided with a permanently attached power supply cord (2 wire plus ground) equipped with a NEMA Type 6-50P plug. This must be attached to a NEMA Type 6-50R receptacle wired to either a 208 or 240 VAC single phase individual branch circuit rated at 40 A.

INSTALLATION

1. Turn off gas supply before starting installation.
It is not necessary to remove the back panel to connect the oven to the gas supply system.
2. Use joint compound/thread sealant, and carefully connect the gas supply piping.
3. Check carefully for gas leaks immediately after the connections have been made and the gas supply has been turned on. Use an approved leak test solution to check all flanges, joints and pipe connections. Absolutely no gas leakage should occur—otherwise there is a danger of fire or explosion depending upon conditions.
Please note you may notice a distinctive smell (hot insulation) upon initial start-up, but it will quickly dissipate.







TOUCH CONTROLS ON THE LOWER SECTION OF THE CONTROLLER



Circular Touchpad: Input method to select options by sliding fingertip around the outer ring, then choosing the highlighted option by hitting the center ENTER button. Directional arrows move cursor to available menu options in direction of arrow.



Power button: Turns the oven heaters and the flame on. This brings you to the first tier menu screen. The screen will display all menu groups.

Note: The information in the white banner at the bottom of the screen will be flashing “heating” while the oven automatically preheats to the factory preset temperature of 450 °F.



Light button: Turns the oven light On / Off.

Note: The oven light operates independently and does not turn On / Off with the Power button.



FLAME button: Turns On / Off the decorative radiant flame.

Note: The oven can be turned off while the decorative flame is on.



PROGRAM button: Brings you into the main editing sections. The Program function allows you to Add and Edit MENU and PRODUCT items and assign cook times and temperatures. Also takes you to the system Status and Service options.



MANUAL button: Allows you to manually create and execute a one-time cooking cycle.

Note: The settings will remain in the manual section until you overwrite them. The manual settings will not show up as a permanent PRODUCT.



SAVE button: Used to save changes. Pressing SAVE acts as an “Enter” button after entering a password.



+30 SEC button: Each press adds 30 seconds to the cook cycle time at any point during the cook cycle.



BACK button: Takes you to the previous screen.



CANCEL button: Cancels the operation that you are in.



HOME button: Takes you back to the first tier screen.





ADDING, CHANGING OR REMOVING A PASSWORD

USING THE CIRCULAR TOUCHPAD TO SELECT CHARACTERS

The circular touchpad is used for selecting numbers and letters. It is operated by moving your fingertip in a circular motion, in either direction, around the light colored outer circle. When the desired character appears in the highlighted box on the screen, select it by pressing the ENTER button in the center of the circle.



THE INITIAL PASSWORD

No password has been set at the factory.

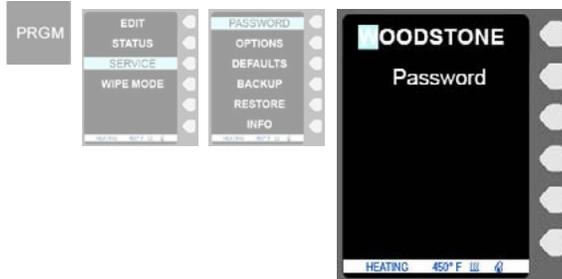
CREATING A PASSWORD FOR THE FIRST TIME



To create a password, press the PRGM (Program) button on the controller keypad, then press the arrow to the right of SERVICE, then select the arrow to the right of PASSWORD.

Add characters at the blinking cursor position using the circular touchpad to scroll through the numbers and letters. After scrolling to the desired character, press the ENTER button in the center of the circular touchpad to select the character and advance to the next space. After entering the last character, press the SAVE button on the controller keypad.

CHANGING A PASSWORD



To change a password, press the PRGM (Program) button on the controller keypad, select SERVICE by pressing the arrow to the right of the word then select PASSWORD. **(Note:** After you select SERVICE, you will be prompted to enter the existing password. Using the circular touchpad, enter your password, then press SAVE on the controller keypad to advance to the next screen.

On the Change PASSWORD screen, the blinking cursor will be positioned over the first character of the existing password. Using the same method as used to add a password, replace each character with the new character. To delete any extra character(s), scroll to the "blank space" character and hit ENTER. Press the SAVE button on the controller keypad.

REMOVING A PASSWORD

To remove a password, press the PRGM (Program) button on the controller keypad, then select SERVICE by pressing the arrow to the right of the word, then select PASSWORD. **(Note:** After you select SERVICE, you will be prompted to enter the existing password. Using the circular touchpad, enter your password, then press SAVE on the controller keypad to advance to the next screen.)

After entering the existing password, the blinking cursor will appear over the first character in the existing password. Delete each character by scrolling to the "blank space" character and hitting ENTER. Press the SAVE button on the controller keypad.

FORGET YOUR PASSWORD? CONTACT WOOD STONE.



An ongoing program of product improvement may require us to change specifications without notice. **WS-IS-VA-CT, Revised July 2013**

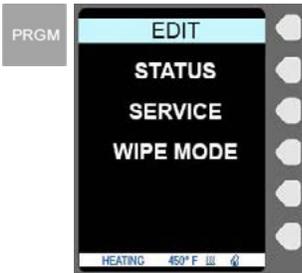
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PROGRAM (PRGM) MENUS: Pressing the PRGM button on the controller keypad brings up the following four submenus. Hit the arrow key to the right of the highlighted option to select it.



- **EDIT:** Using EDIT menus you can revise settings for PRODUCTS and MENUs. You will be prompted to enter your password (if one has been assigned) after selecting EDIT. Enter the password using the circular touchpad, then press the SAVE button on the controller keypad circular touchpad.
- **STATUS:** This display screen is used primarily for service calls. It is not modifiable (pg 14).
- **SERVICE:** Through SERVICE menus you can revise global settings. You will be prompted to enter your password (if one has been created) after selecting SERVICE. See USING THE SERVICE MENU section for more detailed information (pgs 15–16).
- **WIPE MODE:** Disables controller keypad so screen can be wiped clean without activating buttons.

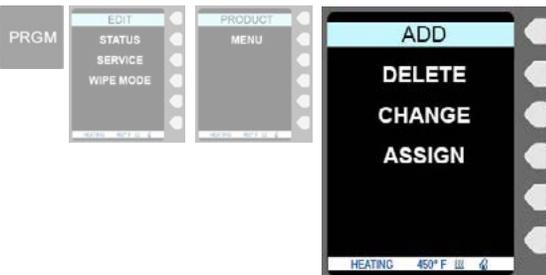
SUBMENUS UNDER THE PRGM / EDIT SCREEN



PRGM / EDIT: If you have a password set, you will be prompted to enter your password after selecting EDIT. (Enter the password using the circular touchpad, then press the SAVE button on the controller keypad circular touchpad.) From this screen you can choose to edit either PRODUCT or MENU items.

- **PRODUCT:** The individual food items within a MENU.
- **MENU:** The set of menu categories in the first tier menu. Pressing the HOME button takes you to the first tier menu screen. Each MENU contains a list of individual pre-programmed PRODUCTS to choose from.

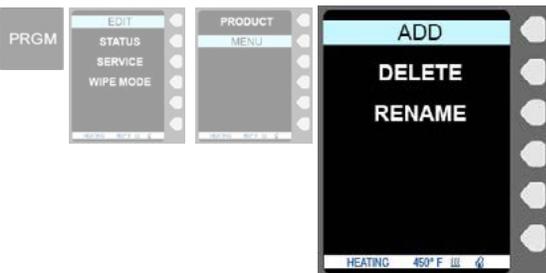
SUBMENUS UNDER THE PRGM / EDIT / PRODUCT SCREEN



PRGM / EDIT / PRODUCT: From this screen, you can customize the characteristics of each PRODUCT.

- **ADD:** Add a product to a menu category (pg 17).
- **DELETE:** Delete the selected item from a menu category (pg 17).
- **CHANGE:** Change the selected item from a menu category (pg 18).
- **ASSIGN:** Allows you to assign a product to a specific menu category (pg 19).

SUBMENUS UNDER THE PRGM / EDIT / MENU SCREEN



PRGM / EDIT / MENUS: From this screen, you can customize the characteristics of each MENU.

- **ADD:** Add a new menu category (pg 20).
- **DELETE:** Delete the selected menu category (pg 20).
- **RENAME:** Change the name of the selected menu category (pg 20).



READING THE STATUS SCREEN

The STATUS screen is used primarily for service calls. **Note:** We strongly suggest NOT making any changes to settings on this page unless directed by Wood Stone.

To reach this screen press the PRGM (Program) button on the controller keypad, then the arrow key to the right of STATUS.

CONTACT	1			
LAMP	0			
FLAME	0			
SETPOINT	450			
U POWER	100			
U PID	1			
TEMP	450	478	515	128
CURRENT	438	391	349	
OVERTEMP	0	0	0	
DOOR	0			
PREHEAT	0			
WATER	0			
CAL	0			
TX D8G1	0h			
TX D8G2	0h			
RX D8G1	0h			
RX D8G2	0h			
ERRORS	0h			
LAST ERR	TIMEOUT			

PRGM / STATUS: The Status screen displays the following items:

- **CONTACT:** 0 = Contactor enabled
1 = Contactor disabled
- **LAMP:** Indicates if lamp is on or off; 0=Off, 1=On
- **FLAME:** Indicates if flame is on or off; 0=Off, 1=On
- **SETPOINT:** Preheat temperature setting
- **U POWER:** Upper Heater broil percent power; Setting range: 0-100%
- **TEMP:** Readings from thermocouples
- **CURRENT:** Factory use only
- **OVERTEMP:** Factory use only
- **DOOR:** Indicates if door is open or closed; 0=Closed, 1=Open
- **PREHEAT:** Factory use only
- **WATER:** N/A
- **CAL:** I/O Board Calibration; 0=I/O board not calibrated
- **REMAINING ENTRIES:** Factory use only



SETTINGS AND OPTIONS UNDER THE SERVICE MENU

PRGM / SERVICE / OPTIONS SCREEN

From the OPTIONS screen you can change basic settings of the oven. **IMPORTANT NOTE:** We strongly suggest **NOT** making any changes to settings on this page unless directed by Wood Stone.

Press the PRGM (Program) button on the controller keypad, then the arrow key next to SERVICE, then the arrow key next to OPTIONS. (**Note:** After you select SERVICE, you will be prompted to enter your password, if you have a password assigned. Enter the password using the circular touchpad, then press the SAVE button on the controller keypad.)

Change values by pressing the arrow to the right of the value, then scroll through values using the circular touchpad.



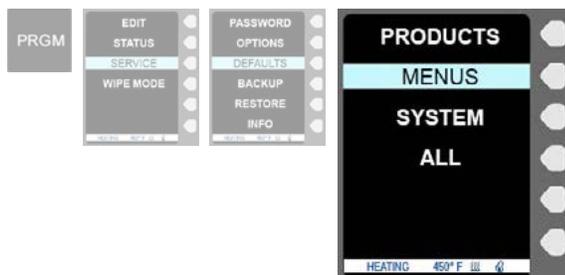
- **READY RANGE +:** The two READY RANGE functions maintain a regulated temperature range to allow for consistent cooking. Set the maximum temperature that the oven will maintain during operation. The default setting is 20 °F., which means that on a preheat setting of 450 °F, this range would be 450–470 °F).
- **READY RANGE -:** Set the minimum temperature that the oven will maintain during operation. The default setting is 20 °F., which means that on a preheat setting of 450 °F, this range would be 430–450 °F).

- **GLOW TIME:** The time allowed for the upper element to reach full temperature. The Glow Time is set at the factory and we recommend that this setting not be changed.
- **KEY CLICK:** Controls whether or not there is a sound associated with pressing a button on the touchpad. Set to “ON” for sound and “OFF” for no sound.
- **STARTUP TEMP:** Set the preheat temperature using this function.
- **DEGREES:** Use this function to set the oven control to display temperatures in “F” for Fahrenheit or “C” for Celsius.

PRGM / SERVICE / DEFAULTS SCREEN

From the DEFAULT screen you can reset current settings back to the factory settings for a single category: PRODUCTS, MENUS, SYSTEM or ALL.

Press the PRGM (Program) button on the controller keypad, then the arrow key next to SERVICE, then the arrow key next to DEFAULTS. (**Note:** After you select SERVICE, you will be prompted to enter your password, if you have a password assigned. Enter the password using the circular touchpad, then press the SAVE button on the controller keypad.)



Scroll using the circular touchpad or hit the button to the right of the desired category, i.e. PRODUCTS, MENUS, SYSTEM or ALL, to highlight it, then hit ENTER in the center of the circular touchpad. The screen will flash, and the category settings will be returned to factory settings.

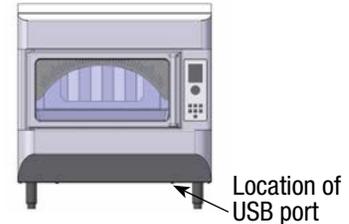


SETTINGS AND OPTIONS UNDER THE SERVICE MENU

PRGM / SERVICE / BACKUP & RESTORE SCREENS

From these screens, you can back up all Vashon settings to a USB device, or import settings previously saved on a USB device.

Press the PRGM (Program) button on the controller keypad, then the arrow key next to SERVICE. (**Note:** After you select SERVICE, you will be prompted to enter your password, if you have a password assigned. Enter the password using the circular touchpad, then press the SAVE button on the controller keypad to advance to the next screen.)



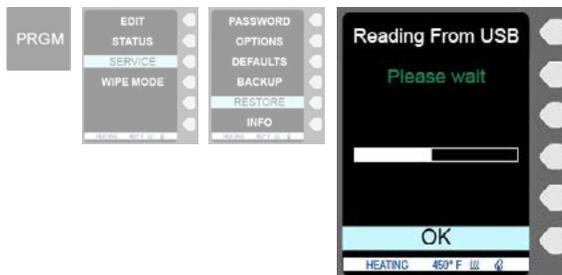
PRGM / SERVICE / BACKUP SCREEN



To use the BACKUP menu, first connect a USB device. Either scroll to hit the button to the right of BACKUP to highlight it, then hit ENTER in the center of the circular touchpad. The screen will change to show the progress of the file being written to the USB device.

Press the arrow next to OK (display returns to previous menu). Remove the USB device.

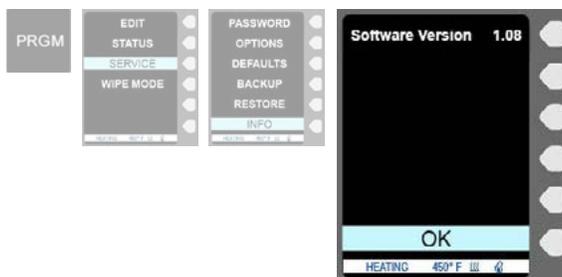
PRGM / SERVICE / RESTORE SCREEN



To use the RESTORE menu, first connect the USB device storing the existing settings. Either scroll to hit the button to the right of RESTORE to highlight it, then hit ENTER in the center of the circular touchpad. The screen will change to show the progress of the file being read from the USB device.

Press the arrow next to OK (display returns to previous menu). Remove the USB device.

PRGM / SERVICE / INFO SCREEN

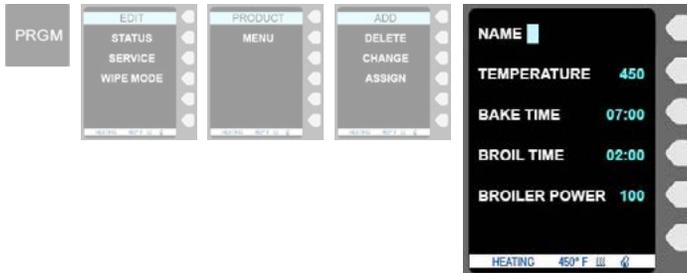


The INFO screen displays the software version currently running.

Press the arrow next to OK to return to previous menu.



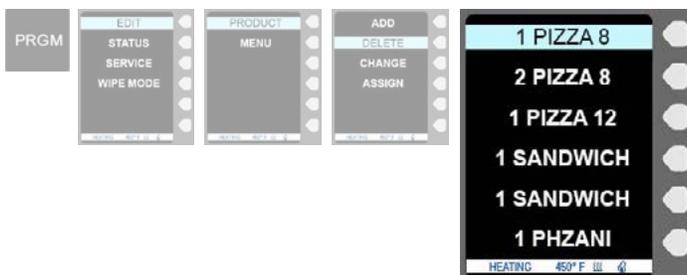
ADDING A PRODUCT



Press the PRGM (Program) button on the controller keypad, then the arrow key next to EDIT, then the arrow key next to PRODUCT, and then the arrow key next to ADD. You will arrive at the ADD PRODUCT screen to add a new PRODUCT. **(Note:** After you select EDIT, you will be prompted to enter you password, if you have a password assigned. Enter the password using the circular touchpad, then press the SAVE button on the controller keypad to advance the next screen.)

1. You will see NAME on the top of the screen and a highlighted cursor in the first position. Use the circular touchpad to scroll through numbers and letters to select the first character, then press the ENTER button. The blinking cursor will advance to the next character. Repeat this process to complete adding the name.
2. To adjust the TEMPERATURE of the product, press the arrow key to the right of this line on the screen and use the circular touchpad to adjust the number.
3. To adjust the BAKE TIME of the product, press the arrow key to the right of this line on the screen and use the circular touchpad to adjust the number.
4. To adjust the BROIL TIME (the time at the end of the cooking cycle where additional heat is added from the top heating element) of the product, press the arrow key to the right of this line on the screen and use the circular touchpad to adjust the number.
5. To adjust the BROIL POWER of the product, press the arrow key to the right of this line on the screen and use the circular touchpad to adjust the number.
6. Press the SAVE button on the controller keypad.

DELETING A PRODUCT



Press the PRGM (Program) button on the controller, then the arrow key next to EDIT, then the arrow key next to PRODUCT, and then the arrow key next to DELETE. **(Note:** After you select EDIT, you will be prompted to enter you password, if you have a password assigned. Enter the password using the circular touchpad, then press the SAVE button on the controller keypad to advance to the next screen.)

Use the circular touchpad to scroll through the products until you highlight the PRODUCT you wish to delete. Press ENTER in the center of the circular touchpad to delete. The screen will return to the previous menu. **(Note:** Using the arrow next to PRODUCT to select it will immediately delete the PRODUCT.)



CHANGING THE CHARACTERISTICS OF A PRODUCT

Press the PRGM (Program) button on the controller keypad, then the arrow key next to EDIT, then the arrow key next to PRODUCT, and then the arrow key next to CHANGE. (**Note:** After you select EDIT, you will be prompted to enter your password, if you have a password assigned. Enter the password using the circular touchpad, then press the SAVE button on the controller keypad to advance to the next screen.)

Use the circular touchpad to scroll through the products until you highlight the item you wish to change. Press ENTER.

You will arrive at the CHANGE PRODUCT screen to change cooking characteristics of a specific PRODUCT.



1. You will see the Product NAME on the top of the screen, with a highlighted cursor over the first character in the name. To change it, use the circular touchpad to scroll through numbers and letters to replace the first character, then press the ENTER button. The blinking cursor will advance to the next character. Repeat this process to complete changing the name. Use the "blank" character to delete extra characters.
2. To adjust the TEMPERATURE of the product, press the arrow key to the right of this line on the screen and use the circular touchpad to adjust the number.
3. To adjust the BAKE TIME of the product, press the arrow key to the right of this line on the screen and use the circular touchpad to adjust the number.
Note: the BAKE TIME is the total cooking time you are setting. The BROIL TIME (the time at the end of the cooking cycle where additional heat is added from the top heating element) cannot be longer than the bake time. If you set BAKE TIME for a shorter duration, the BROIL TIME will automatically adjust to equal the BAKE TIME.
4. To adjust the BROIL TIME of the product, press the arrow key to the right of this line on the screen and use the circular touchpad to adjust the number.
5. To adjust the BROIL POWER of the product, press the arrow key to the right of this line on the screen and use the circular touchpad to adjust the number.
6. Press the dedicated SAVE button on the controller keypad.



TO ASSIGN A PRODUCT ITEM TO ONE OR MORE MENUS

Press the PRGM (Program) button on the controller keypad, then the arrow key next to EDIT, then the arrow key next to PRODUCT, and then the arrow key next to ASSIGN. (**Note:** After you select EDIT, you will be prompted to enter your password, if you have a password assigned. Enter the password using the circular touchpad, then press the SAVE button on the controller keypad to advance to the next screen.)

Use the circular touchpad to scroll through the products until you highlight the item you wish to assign to a specific menu. Press ENTER.

You will arrive at the MENU ASSIGNMENT screen.



1. Using the circular touchpad, scroll to highlight the target MENU choice.
2. Press the arrow key next to the highlighted item. You will see a check mark appear in the box.
3. Press the SAVE button on the controller keypad to accept the assignment. The screen will return to the previous list of PRODUCTS.
4. Scroll to the next assignment and repeat the preceding step to continue assigning PRODUCTS.



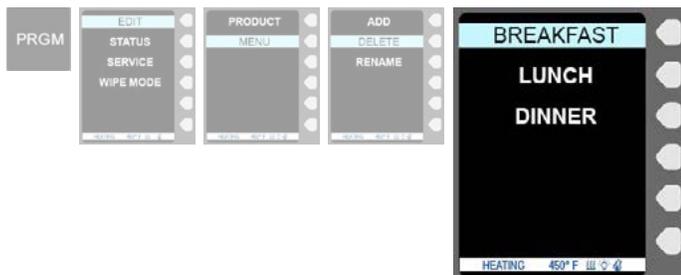
ADDING A MENU



Press the PRGM (Program) button on the controller keypad, then the arrow key next to EDIT, then the arrow key next to MENU, and then the arrow key next to ADD. You will arrive at the ADD MENU screen to add a new MENU. **(Note:** After you select EDIT, you will be prompted to enter your password, if you have a password assigned. Enter the password using the circular touchpad, then press the SAVE button on the controller keypad to advance to the next screen.)

1. Add characters at the blinking cursor using the circular touchpad to scroll through the numbers and characters. After scrolling to the desired character, press the ENTER button in the center of the circular touchpad, which will select the character and advance to the next space. After entering the last character, press the SAVE button on the controller keypad.

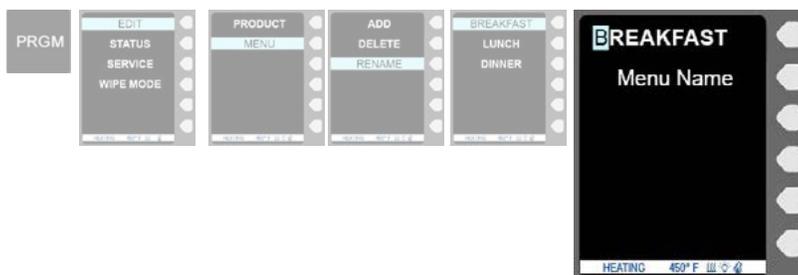
DELETING A MENU



Press the PRGM (Program) button on the controller keypad, then the arrow key next to EDIT, then the arrow key next to MENU, and then the arrow key next to DELETE. **(Note:** After you select EDIT, you will be prompted to enter your password, if you have a password assigned. Enter the password using the circular touchpad, then press the SAVE button on the controller keypad to advance to the next screen.)

1. Use the circular touchpad to scroll through the products until you highlight the MENU you wish to delete. Press ENTER in the center of the circular touchpad to delete. The screen will return to the previous menu. **(Note:** Using the arrow next to MENU to select it will immediately delete the MENU.)

RENAME A MENU



Press the PRGM (Program) button on the controller keypad, then press the arrow to the right of EDIT, then MENU, then RENAME, then the MENU item you wish to rename. **(Note:** After you select EDIT, you will be prompted to enter your password, if you have a password assigned. Enter the password using the circular touchpad, then press the SAVE button on the controller keypad to advance.)

1. The blinking cursor will be positioned over the first character of the existing MENU name. Replace characters using the circular touchpad to scroll through the numbers and letters. After scrolling to the desired character, press the ENTER button in the center of the circular touchpad to select the character and advance to the next space. After entering the last character, press the SAVE button on the controller keypad. Use the "blank" character to delete extra characters.



TO COOK USING PREPROGRAMMED SETTING



1. When the Vashon is first turned on, the first tier list of MENUS appears. Pressing the HOME button on the controller keypad also directs to the first tier MENU screen.
2. Press the arrow to the right of the desired MENU.
3. Press the arrow to the right of the desired PRODUCT to select it and begin the cooking cycle. Scroll using the circular touchpad to display lists longer than the display screen.

DURING THE COOKING CYCLE

- Press the arrow to the right of CANCEL to stop cooking mid-cycle.
- Each press of the +30 SEC button on the controller keypad adds 30 seconds of time to the cooking cycle.

TO COOK USING THE MANUAL MODE



1. Press the MANUAL button on the controller keypad.
2. To adjust the TEMPERATURE of the product, press the arrow key to the right of this line on the screen and use the circular touchpad to adjust the number.
3. To adjust the BAKE TIME of the product, press the arrow key to the right of this line on the screen and use the circular touchpad to adjust the number.
Note: the BAKE TIME is the total cooking time you are setting. The BROIL TIME (the time at the end of the cooking cycle where additional heat is added from the top heating element) cannot be longer than the bake time. If you set BAKE TIME for a shorter duration, the BROIL TIME will automatically adjust to equal the BAKE TIME.
4. To adjust the BROIL TIME of the product, press the arrow key to the right of this line on the screen and use the circular touchpad to adjust the number.
5. To adjust the BROIL POWER of the product, press the arrow key to the right of this line on the screen and use the circular touchpad to adjust the number.
6. Press the SAVE button on the controller keypad to begin the cooking cycle.

DURING THE COOKING CYCLE

- Press the arrow to the right of CANCEL to stop cooking mid-cycle.
- Each press of the +30 SEC button on the controller keypad adds 30 seconds of time to the cooking cycle.



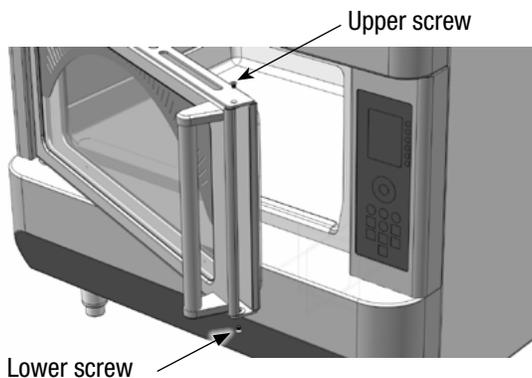
STEAM OR PRESSURE CLEANING THE OVEN MAY CAUSE DAMAGE OR PERSONAL INJURY.

TURN OFF THE FLAME BEFORE REMOVING THE BURNER ENCASUREMENT. NEVER OPERATE THE OVEN WITH THE BURNER ENCASUREMENT REMOVED.

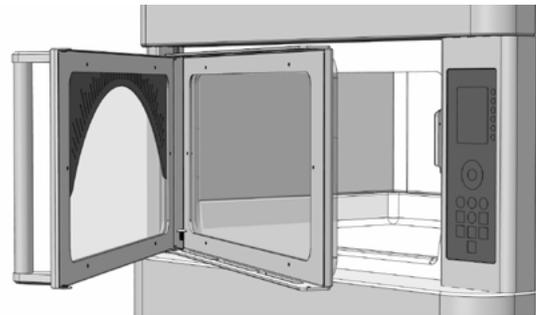
TURN THE OVEN OFF BEFORE CLEANING. WAIT FOR THE OVEN TO COOL DOWN BEFORE CLEANING.

GLASS

To preserve the pleasing visual aspects of the gas flame, the door glass and burner encasement glass within the oven must be kept clean. Use glass cleaner or a damp cloth or sponge. Never use oven cleaner or any type of scouring pad on the glass.



To clean the inner door glass, remove the two screws as indicated in the drawings.



OVEN INTERIOR

Wood Stone recommends the use of a brass bristled brush for sweeping aside food particles that accumulate on the floor of the oven during use. Oven floor may be cleaned with a damp cloth. Do not use excessive water or ice to clean the floor; this is to prevent thermal shocking of the ceramic. **NEVER** use oven cleaner, salt or any type of cleaning chemical to clean the oven floor. These can damage the ceramic.

OVEN EXTERIOR

All painted and stainless steel surfaces should be cleaned as necessary using a mild detergent, hot water and a soft cloth or sponge. Stubborn residues may be removed using a nonmetallic scouring pad. When scouring stainless steel surfaces, scrub with the grain of the metal to prevent scratching. Door glass can be cleaned using glass cleaners or a damp cloth or soft sponge. Do not use oven cleaner or a scouring pad.



Under normal use, the oven should be inspected at least once a year by a qualified service technician. The items below should be checked. Heavy usage of the oven may require more frequent inspection.

GAS BURNER

Check for carbon accumulation around the burner ports and under the spark igniter. Make sure that there is no lint or dirt accumulation around the primary air intake. Inspect burner for visible corrosion, cracks or thermal distortion. Clean the burner or in case of visible damage replace it.

ELECTRIC HEATING ELEMENTS

Visually inspect the top two heating elements for scaling, distortion or damage. Replace as needed. Inspect the lower heating element for thermal damage, warping or corrosion. Replace as needed.

DOOR

Inspect the door gasket. The most effective way of checking the door gasket and the door latch is with the oven facia removed. For a description how to remove the facia, refer to section SERVICE INFORMATION. With the door closed, there should be no gap between the gasket and the combustion chamber face. If the gasket is damaged or worn out it should be replaced immediately. Do not operate the oven with a bad door gasket.

VENTING

Check venting system for signs of thermal distortion, discoloration or excessive carbon deposits. If any symptoms of combustion system malfunction exist, check burner adjustment, gas pressure etc. Correct any and all problems before returning the unit to service.



PROBLEM	CAUSE/SOLUTION
Controller will not turn on	<ol style="list-style-type: none"> 1. Oven not plugged in. Incoming power to oven turned off. Check circuit breaker for circuit supplying the oven. Check that any wall switches external to the oven that control oven power are turned on. Check that any interlocks external to the oven are turned on. 2. If control still does not turn on, please contact Wood Stone for assistance.
Flame does not light	<ol style="list-style-type: none"> 1. Verify gas turned on to the oven. Verify gas shut-off valve turned on all the way. 2. If the oven is being started for the first time verify all air been bled from the gas line. 3. Debris in burner. Burner may require cleaning. Contact Wood Stone for assistance. 4. Damaged igniter or gas valve. Contact Wood Stone for assistance.
Flame cuts out	Debris in burner.
No floor heat	Damaged lower heater, heater relay or controller.
No top heat	<ol style="list-style-type: none"> 1. If both heaters inoperative, check heater relay. 2. If one heater inoperative, replace heater. 3. Check controller.

Please contact Wood Stone at 1-800-988-8103 should service be necessary, or if you have any questions about your oven. Our service hours are 8am to 4:30pm Pacific Standard Time. Follow the recorded instructions for Emergency Service if you require assistance during non-business hours. A Wood Stone technician will promptly respond to your call.

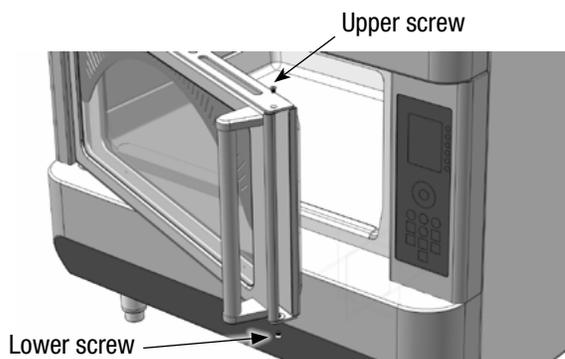


- Always disconnect power to the oven before servicing.
- Allow ample time for the oven to cool down before servicing.
- Service should only be performed by a qualified technician.

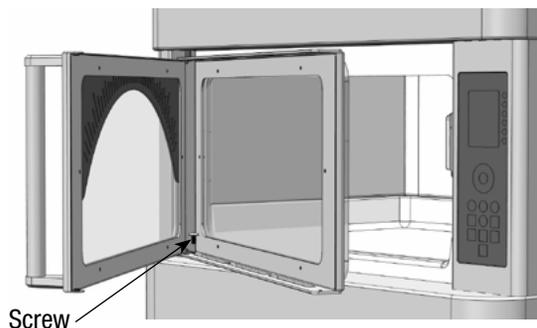
The following pages contain information regarding replacement of selected oven parts that sometimes require replacement over the duration of product life. If replacement procedures for your issue are not included, please contact the Wood Stone Service Department for assistance.

REMOVING/ INSTALLING THE DOOR

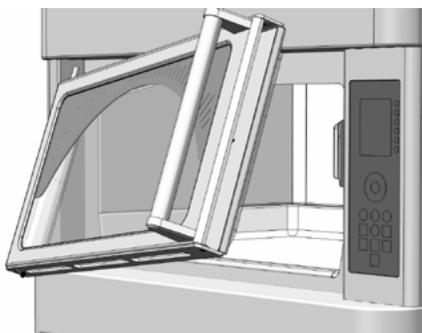
1. The door can be removed without first removing the fascia. Swing the door open 45 degrees. Remove the two screws as shown.



2. Separate front and back door panels. Remove the screw that attaches the plastic door closer to the door.



3. Tilt the bottom of the door outwards from the bottom to remove. Be careful not to scratch the fascia. To reinstall, follow the sequence in reverse.





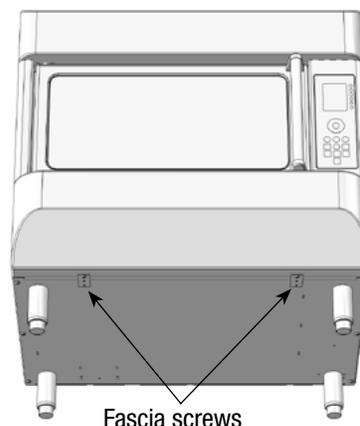
REMOVING THE BURNER ENCASEMENT

1. The burner encasement is attached to the combustion chamber by four screws. Hold the enclosure glass with one hand when removing the screws. The glass is not attached to the enclosure and may fall out if not held in place by hand.
2. Remove the enclosure then the glass.

REMOVING THE FACIA

To remove the facia, the door does not have to be removed, but exercise extreme caution to avoid damage to the door and/or electrical wiring between the facia and the oven controller.

1. Remove two mounting screws at the bottom of the facia.
2. Hold the door handle by the right hand so that the door will not swing backwards when the facia is removed, and with the left hand push the facia assembly upward until it disengages the mounting pins.
3. Place the facia bottom on mounting tabs or on the table, and disconnect the door closer cable, and two cables at the I/O board. All cables utilize polarized plugs—do not force connectors in before checking the polarity of the plug and the receptacle.

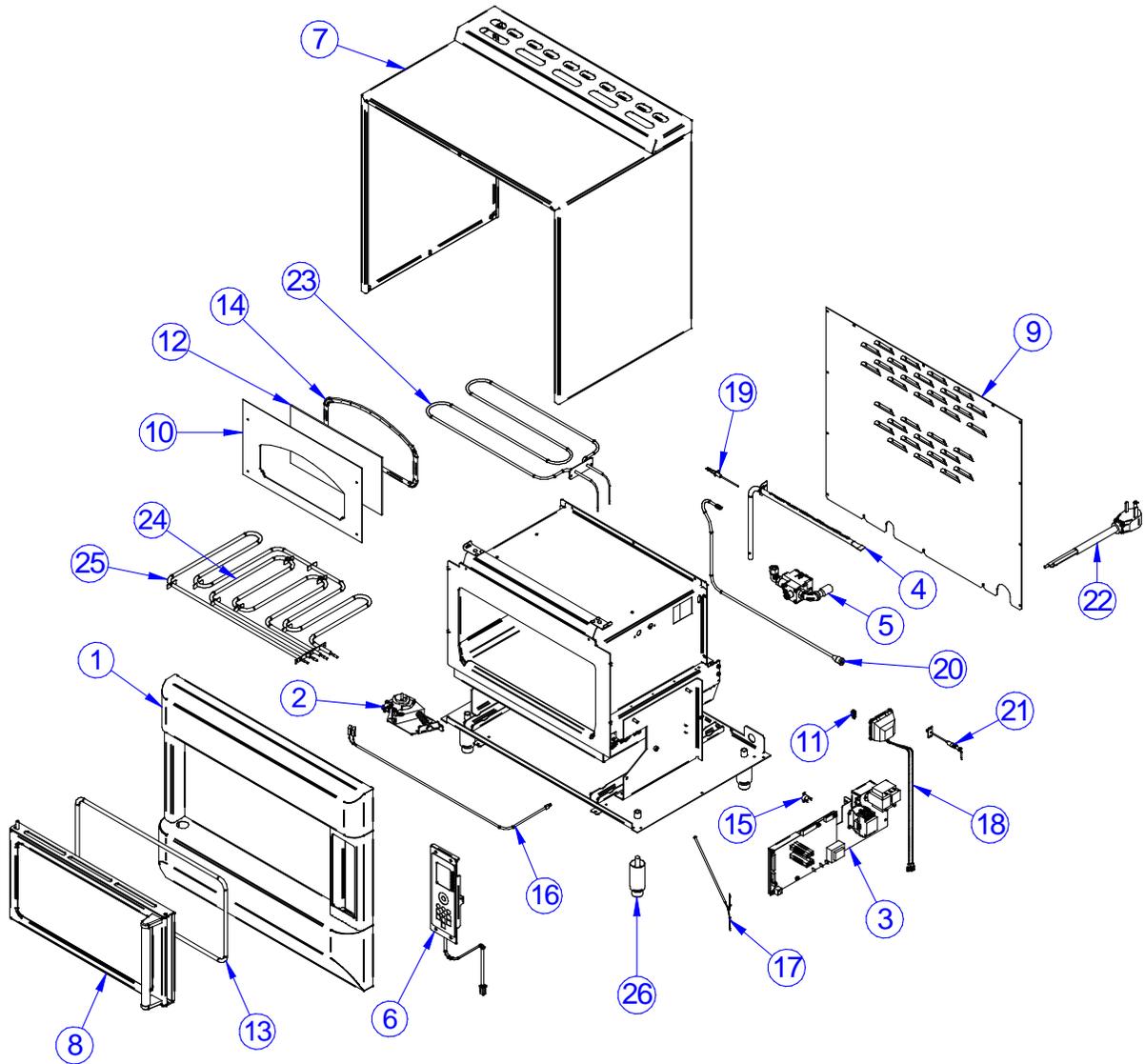


REPLACING THE LOWER HEATING ELEMENT

1. Remove the door and facia, then two (2) screws fastening the heater box to the oven chassis.
2. Slide the heater box forward so that the heating element terminals are accessible.
3. Using (2) 3/8" wrenches, loosen then remove the two lock nuts. Do not remove the back nuts.
4. Remove the mounting screw that fastens the element to the heater box.
5. Slide the heater box further forward and remove the heating element.



VASHON V3 EXPLODED DIAGRAM



See following page for part descriptions.



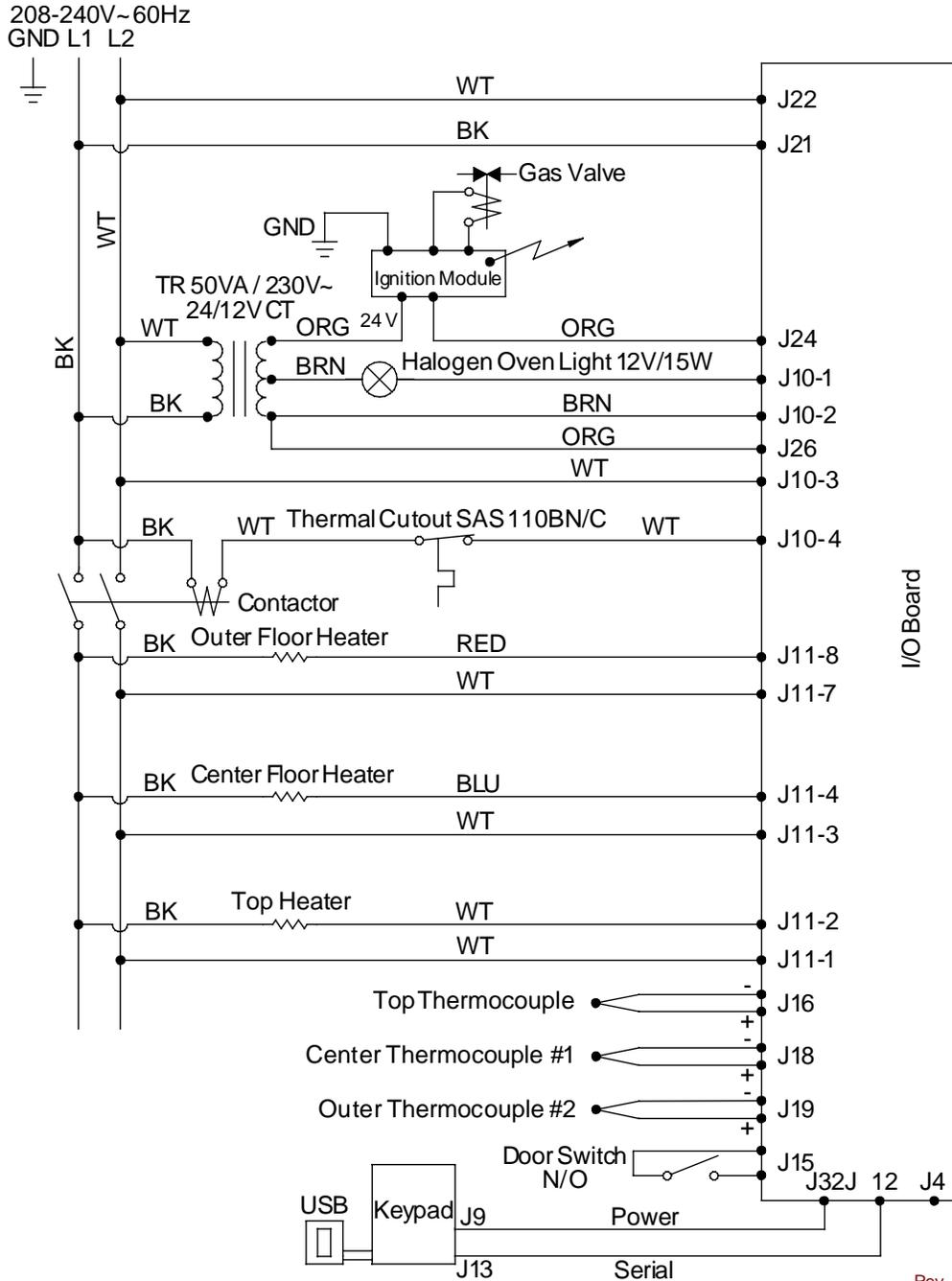
Please contact Wood Stone for part numbers.

Please have the model, serial number, voltage and gas type for your oven when calling.

Item	Description
1	Fascia Weld Assembly
2	Door Closer
3	Electronic Assembly
4	Burner Tube Assembly
5	Valve Assembly
6	Controller Keypad Assembly
7	Casing
8	Door Shell Front
9	Back Cover
10	Firebox Enclosure
11	Bulb, 15 Watt, Halogen Lamp
12	Enclosure Ceramic Glass
13	Door Gasket - Davlyn
14	Gasket Firebox
15	Temp Limit Switch 110°C
16	Microswitch - I/O Board Wire Asmbly
17	Multipoint Thermocouple 15"
18	Halogen Lamp
19	Igniter
20	Igniter Cable
21	TC 3" Assembly
22	Cord Set, Molded, NEMA 6-50P, 6'
23	Upper Heating Element Assembly
24	Center Heating Element Assembly
25	Outer Heating Element Assembly
26	Adjustable Leg



VASHON WIRING DIAGRAM V3



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WD015 Rev. 0 6/29/2011



ALL WARRANTY SERVICE MUST BE PRE-APPROVED BY WOOD STONE

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.

Please contact the factory first at 1.800.988.8103 or 1.360.650.1111, seven days a week. Our normal business hours are 8am to 4:30pm PST Monday–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.

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 and operation 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 and operation manual.
3. In the event that the failure or malfunction of the appliance or any part thereof is caused by abnormal or improper 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. Normal cracking due to expansion and contraction stress relief in the ceramic firebox.
- 8. In the event that pressed log products of any type have been burned in the equipment.**
9. Damage resulting from the use of chemical cleaning products in the oven, as well as any damage from liquids or chemicals, including water, being poured or sprayed into the oven.

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, contact:

Wood Stone Corporation, Attn: Service Department, 1801 W. Bakerview Rd., Bellingham, WA 98226 USA