

Installation and Operation Manual



GAS PLANCHA

Speciality Equipment

*Countertop Model
and Optional Stand Models*

5-ZONE GAS PLANCHA WS-GPL-6036-CT01-S

4-ZONE GAS PLANCHA WS-GPL-4836-CT01-S

3-ZONE GAS PLANCHA WS-GPL-3636-CT01-S

2-ZONE GAS PLANCHA WS-GPL-2436-CT01-S

WOOD  STONE

WOOD STONE CORPORATION

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INSTALLATION AND OPERATION MANUAL WOOD STONE GAS PLANCHA

WS-GPL-6036-CT01-S (w/ OPTIONAL STAND)

WS-GPL-4836-CT01-S (w/ OPTIONAL STAND)

WS-GPL-3636-CT01-S (w/ OPTIONAL STAND)

WS-GPL-2436-CT01-S

ADDITIONAL COPIES AVAILABLE UPON REQUEST



WS-GPL-6036-CT01-S



WS-GPL-6036-CT01-S
Shown with optional stand



WS-GPL-4836-CT01-S



WS-GPL-4836-CT01-S
Shown with optional stand



WS-GPL-3636-CT01-S



WS-GPL-2436-CT01-S



WOOD STONE GAS PLANCHA INSTALLATION AND OPERATION INSTRUCTIONS

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.**FOR YOUR SAFETY:** Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.**ESURE DE SÉCURITÉ:** Ne pas entreposer ni utiliser de l'essence ni autres vapeurs ou liquides inflammables à proximité de cet appareil ou de tout autre appareil.**IMPORTANT:** It is recommended this equipment be installed, maintained and serviced by authorized professionals.**WARNING:** Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.**AVERTISSEMENT:** L'installation, le réglage, la modification, la réparation ou l'entretien incorrect de cet appareil peut causer des dommages matériels, des blessures ou la mort. Lire attentivement les instructions d'installation, de fonctionnement et d'entretien avant de procéder à son installation ou entretien.

IF THIS EQUIPMENT 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.

Please read this entire manual before you install the appliance. 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.

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

DO NOT THROW THIS MANUAL AWAY

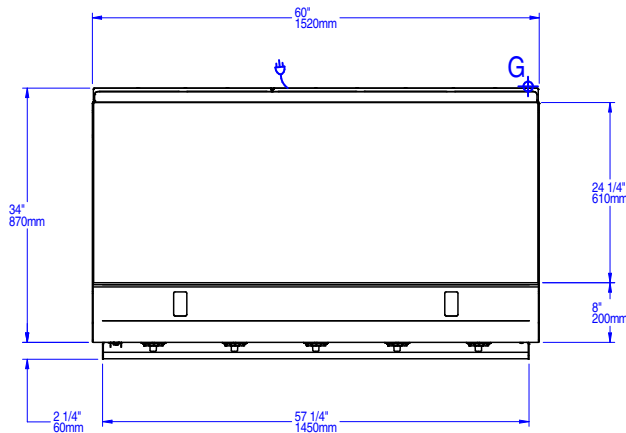


The Wood Stone Gas Plancha has been tested and approved by Intertek Testing Services and conforms to ANSI Z83.11; is certified to CSA 1.8 and CGA 2.17; and to NSF/ANSI 4.

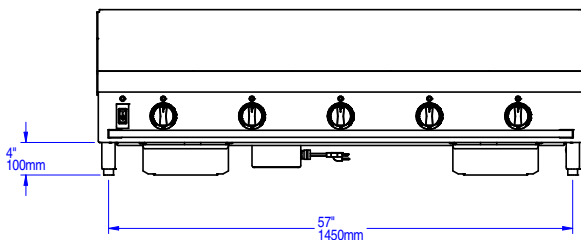


WS-GPL-6036-CT01-S COUNTERTOP MODEL

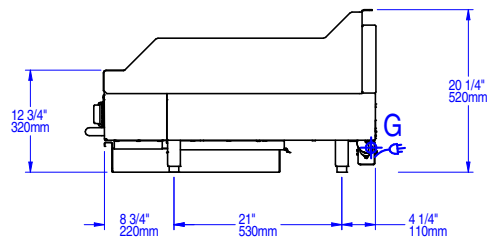
Plan view



Front view



Side view



UTILITIES SPECIFICATIONS *Refer to data plate when installing.*

Gas

3/4 inch FNPT gas inlet
125,000 BTU/hr Natural Gas (NG)
OR
125,000 BTU/hr Propane (LP)

Electrical

120 VAC, .7 A, 50/60 Hz
Equipped with a NEMA 5-15P plug for use with
a standard 120 VAC 15 A or 20 A outlet.

Venting

The Wood Stone Gas Plancha must be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The appliance must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Maximum gas inlet pressure

1/2 psi (14 inches W.C.)

Shipping weight: 735 lbs Unit weight: 595 lbs

M0202.13 OCTOBER 2025

An ongoing program of product improvement may require us to change specifications without notice.

WOOD STONE CORPORATION

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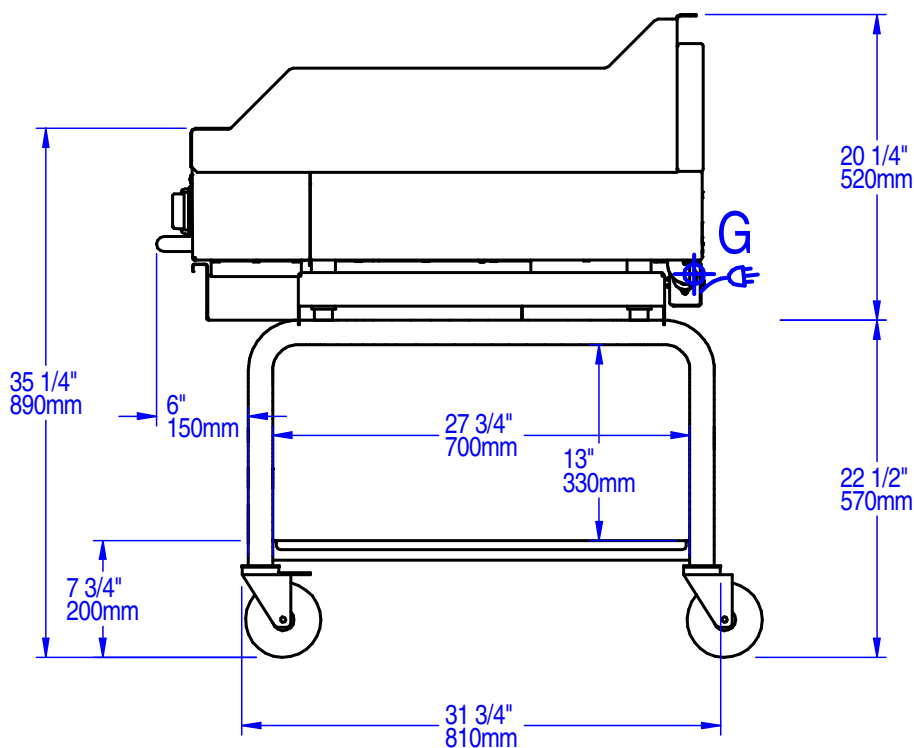
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woodstone-corp.com



WS-GPL-6036-CT01-S WITH OPTIONAL STAND

Side view



Shipping weight: 835 lbs. Unit weight: 695 lbs.

UTILITIES SPECIFICATIONS *Refer to data plate when installing.*

Gas

3/4 inch FNPT gas inlet
125,000 BTU/hr Natural Gas (NG)
OR
125,000 BTU/hr Propane (LP)

Electrical

120 VAC, 7 A, 50/60 Hz
Equipped with a NEMA 5-15P plug for use with
a standard 120 VAC 15 A or 20 A outlet.

Venting

The Wood Stone Gas Plancha must be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The appliance must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

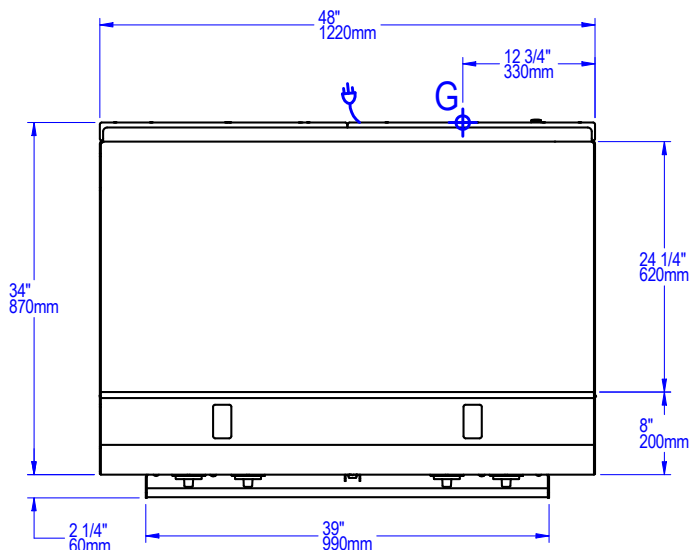
Maximum gas inlet pressure

1/2 psi (14 inches W.C.)

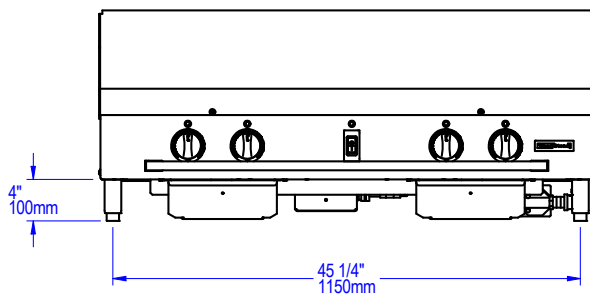


WS-GPL-4836-CT01-S COUNTERTOP MODEL

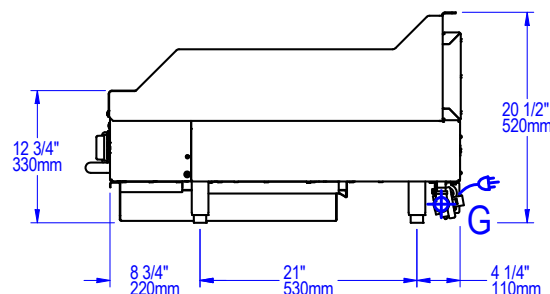
Plan view



Front view



Side view



Shipping weight: 580 lbs Unit weight: 484 lbs

UTILITIES SPECIFICATIONS *Refer to data plate when installing.*

Gas

3/4 inch FNPT gas inlet
100,000 BTU/hr Natural Gas (NG)
OR
100,000 BTU/hr Propane (LP)

Electrical

120 VAC, .7 A, 50/60 Hz
Equipped with a NEMA 5-15P plug for use with
a standard 120 VAC 15 A or 20 A outlet.

Venting

The Wood Stone Gas Plancha must be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The appliance must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

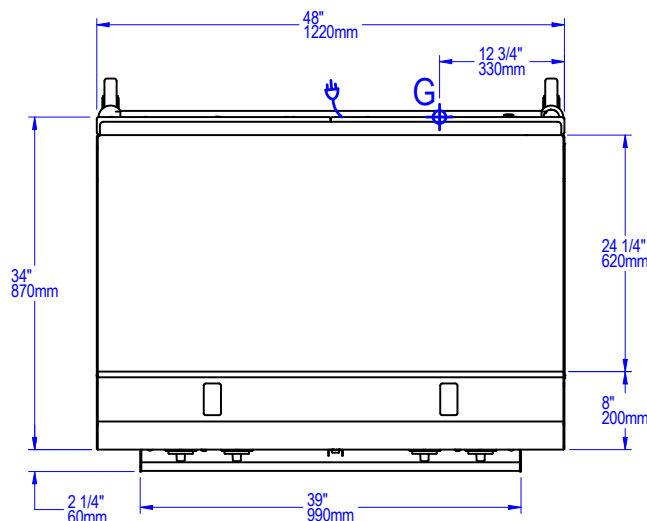
Maximum gas inlet pressure

1/2 psi (14 inches W.C.)

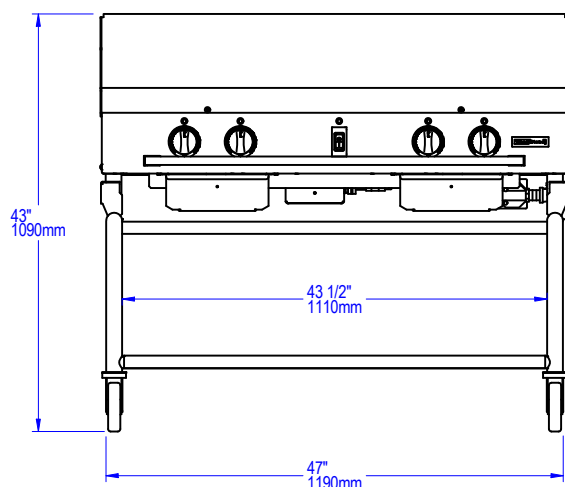


WS-GPL-4836-CT01-S WITH OPTIONAL STAND

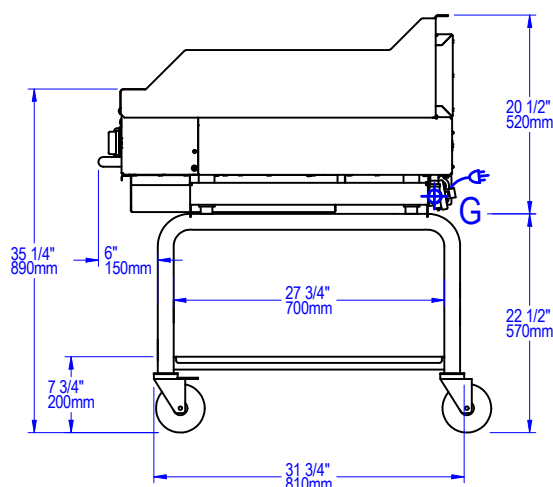
Plan view



Front view



Side view



UTILITIES SPECIFICATIONS *Refer to data plate when installing.*

Gas

3/4 inch FNPT gas inlet
100,000 BTU/hr Natural Gas (NG)
OR
100,000 BTU/hr Propane (LP)

Electrical

120 VAC, .7 A, 50/60 Hz
Equipped with a NEMA 5-15P plug for use with
a standard 120 VAC 15 A or 20 A outlet.

Maximum gas inlet pressure

1/2 psi (14 inches W.C.)

Shipping weight: 660 lbs. Unit weight: 550 lbs.

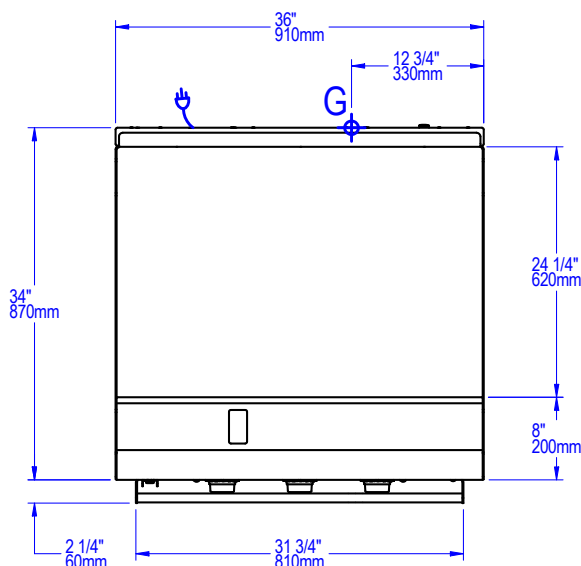
Venting

The Wood Stone Gas Plancha must be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The appliance must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

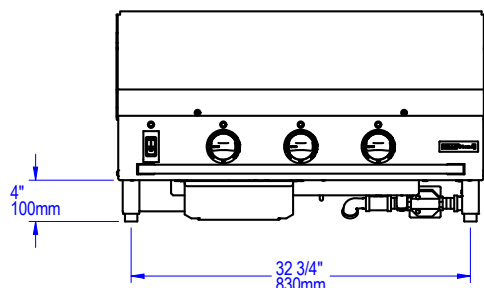


WS-GPL-3636-CT01-S COUNTERTOP MODEL

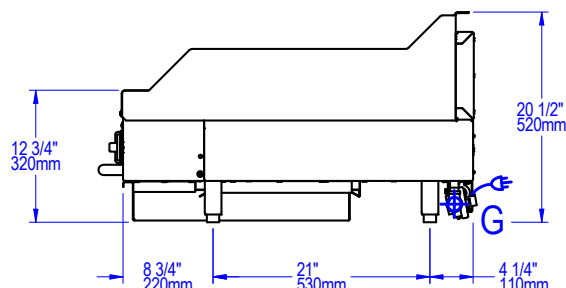
Plan view



Front view



Side view



UTILITIES SPECIFICATIONS *Refer to data plate when installing.*

Gas

3/4 inch FNPT gas inlet
75,000 BTU/hr Natural Gas (NG)
OR
72,000 BTU/hr Propane (LP)

Electrical

120 VAC, .6 A, 50/60 Hz
Equipped with a NEMA 5-15P plug for use with
a standard 120 VAC 15 A or 20 A outlet.

Maximum gas inlet pressure

1/2 psi (14 inches W.C.)

Shipping weight: 490 lbs Unit weight: 390 lbs

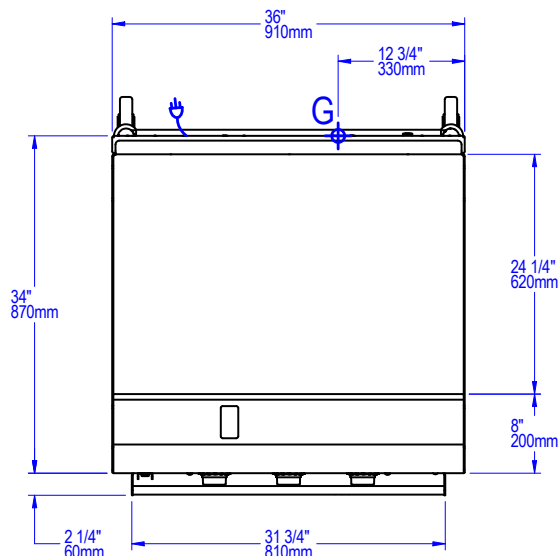
Venting

The Wood Stone Gas Plancha must be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The appliance must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

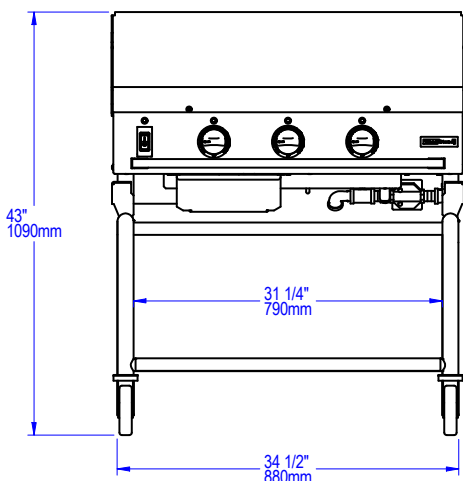


WS-GPL-3636-CT01-S WITH OPTIONAL STAND

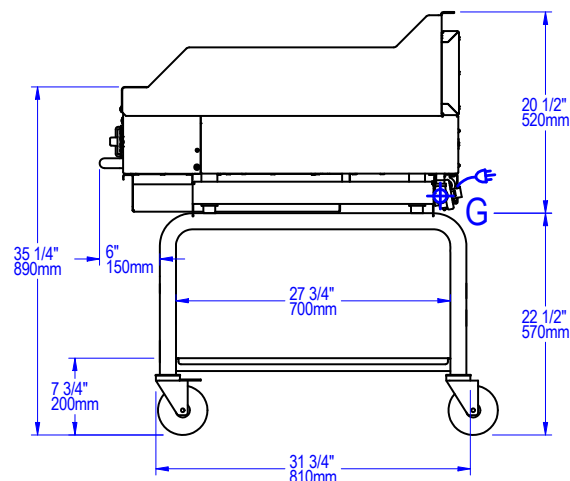
Plan view



Front view



Side view



UTILITIES SPECIFICATIONS *Refer to data plate when installing.*

Gas

3/4 inch FNPT gas inlet
75,000 BTU/hr Natural Gas (NG)
OR
72,000 BTU/hr Propane (LP)

Maximum gas inlet pressure

1/2 psi (14 inches W.C.)

Electrical

120 VAC, 6 A, 50/60 Hz
Equipped with a NEMA 5-15P plug for use with
a standard 120 VAC 15 A or 20 A outlet.

Shipping weight: 570 lbs. Unit weight: 445 lbs.

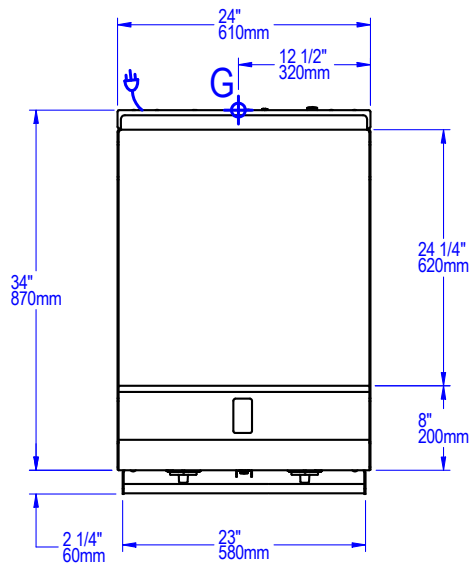
Venting

The Wood Stone Gas Plancha must be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The appliance must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

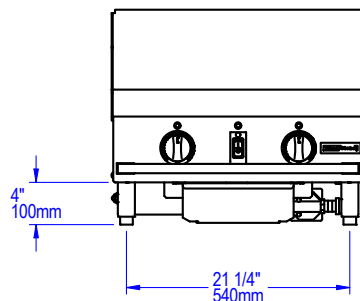


WS-GPL-2436-CT01-S

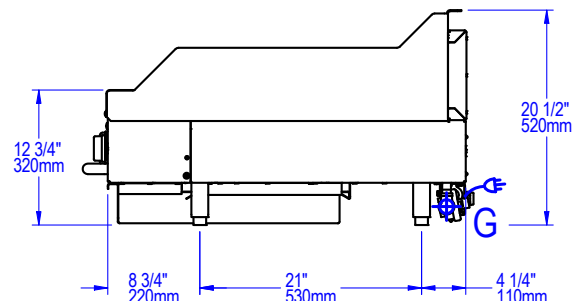
Plan view



Front view



Side view



UTILITIES SPECIFICATIONS *Refer to data plate when installing.*

Gas

3/4 inch FNPT gas inlet
50,000 BTU/hr Natural Gas (NG)
OR
47,000 BTU/hr Propane (LP)

Electrical

120 VAC, .4 A, 50/60 Hz
Equipped with a NEMA 5-15P plug for use with
a standard 120 VAC 15 A or 20 A outlet.

Shipping weight: 335 lbs Unit weight: 265 lbs

Venting

The Wood Stone Gas Plancha must be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The appliance must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Maximum gas inlet pressure

1/2 psi (14 inches W.C.)



CLEARANCES

1. The Wood Stone Gas Plancha must have a **minimum 12 inch clearance to combustible construction from sides and back, and 0 inch clearance to non-combustible construction from sides and back.**
2. This appliance may be installed on a combustible or non-combustible surface.
3. **Combustion air:** Combustion air flows into the Plancha through vents in the bottom panel. The Plancha must be installed with the legs provided. **Do not block** the space between the appliance and the countertop.



IF THIS EQUIPMENT 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.

VENTILATION

The Wood Stone Gas Plancha must be vented with a Listed Type 1 Exhaust Hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The appliance must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.

Note: For proper ventilation, the unit should be level, or slightly raised at the rear (not more than 1/4"). The unit will not exhaust properly if the rear of the unit is *lower* than the front. *See page 13 on how to adjust legs.*

TEMPORARILY REMOVING CONTROL PANEL

The Control Box can be temporarily removed to allow unit to pass through narrower passageways.

- 1 Remove the 4 screws which secure the Control Panel to the unit.



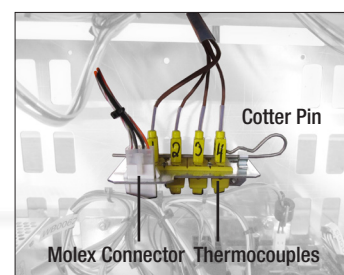
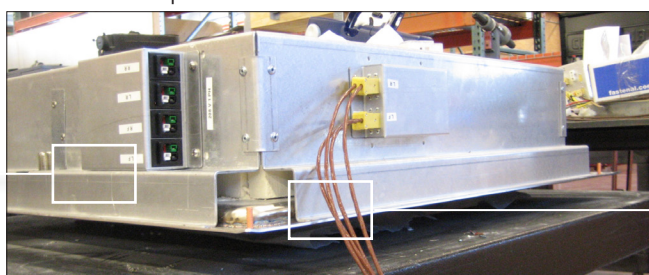
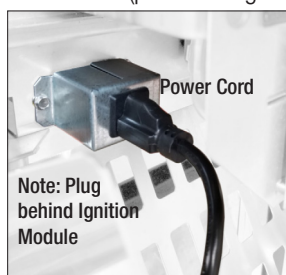
- 2 Pull the Control Panel down, then come forward, and tilt down so it rests supported in the open position.



- 4 Lift Control Panel up and then off hinge pins to remove.

Note: When replacing Control Panel, make certain numbered Thermocouple Leads correspond to the numbers on connector.

- 3 Disconnect (1) Power Cord, (2) Wire Harness at Molex connector and (3) Thermocouple Leads. **Note:** GPL-6036 has 2 Molex connectors (power & signal) and 5 thermocouple leads.





GAS INFORMATION

BURNER MANIFOLD PRESSURE

Model	Natural Gas (NG) model	Propane (LP) model
WS-GPL-6036-CT01-S	4.0" W.C.	9.0" W.C.
WS-GPL-4836-CT01-S		
WS-GPL-3636-CT01-S		
WS-GPL-2436-CT01-S		

The Wood Stone Gas Plancha is equipped with a 3/4 inch FNPT gas connection located at the rear of the appliance. The installer should provide an appropriate quick disconnect fitting for connection to the gas supply.

BTU/HR INPUT RATE

Model	Natural Gas (NG) model	Propane (LP) model
WS-GPL-6036-CT01	150,000 BTU/hr	150,000 BTU/hr
WS-GPL-4836-CT01	110,000 BTU/hr	118,000 BTU/hr
WS-GPL-3636-CT01	85,000 BTU/hr	85,000 BTU/hr
WS-GPL-2436-CT01	60,000 BTU/hr	60,000 BTU/hr

SOLARONICS BTU/HR INPUT RATE

Model	Natural Gas (NG) model	Propane (LP) model
WS-GPL-6036-CT01-S	125,000 BTU/hr	125,000 BTU/hr
WS-GPL-4836-CT01-S	100,000 BTU/hr	100,000 BTU/hr
WS-GPL-3636-CT01-S	75,000 BTU/hr	72,000 BTU/hr
WS-GPL-2436-CT01-S	50,000 BTU/hr	47,000 BTU/hr

MINIMUM INCOMING GAS PRESSURE

Model	Natural Gas (NG) model	Propane (LP) model
WS-GPL-6036-CT01-S	5.0" W.C.	10.0" W.C.
WS-GPL-4836-CT01-S		
WS-GPL-3636-CT01-S		
WS-GPL-2436-CT01-S		

If you must convert the Plancha to run on a different gas type, i.e. NG to LP, please contact Wood Stone to obtain the necessary parts and instructions.

No modification is required for use at high altitudes.

The Plancha is equipped with a gas pressure regulator that is preset at the factory. Depending on the plancha model, the regulator may be located on the rear of the unit or in the control box area. If incoming gas pressure is less than 1/2 psi (14 inches W.C.), no additional regulator is required or recommended. If incoming gas pressure is greater than 1/2 psi (14 inches W.C.), an additional regulator, by others, must be installed on the gas line serving the appliance. Do not remove the factory supplied regulator.

ELECTRICAL RATINGS

Model	Voltage	Amperage
WS-GPL-6036-CT01-S	120 VAC	0.7 A
WS-GPL-4836-CT01-S	120 VAC	0.7 A
WS-GPL-3636-CT01-S	120 VAC	0.6 A
WS-GPL-2436-CT01-S	120 VAC	0.4 A

The Plancha is equipped with a NEMA 5-15P plug for use with a standard 120 VAC 15 A or 20 A outlet.

Electrical Grounding: This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.1 as applicable.

ELECTRICAL SUPPLY CORD AND GAS CONNECTION SHOULD BE ROUTED SO THAT THEY ARE NOT SUBJECTED TO THE HEAT COMING FROM THE PLANCHA COOKING SURFACE.



CLEAN THOROUGHLY BEFORE FIRST USE

A vegetable oil cooking spray 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. Make sure the Grease/Debris Trays are in place.
2. Turn the Plancha ON and allow to heat for 5 minutes. Then turn the Plancha OFF and wait for 5 minutes.
3. Wipe the cook surface using a wet towel, dampened with a small amount of water and a mild dish detergent. Then rinse with a towel dampened with clean water 3-4 times. Wipe the surface down with a dry towel and the Plancha is ready for service.

CAUTION: THE COOKING SURFACE WILL BE HOT! USE CAUTION WHEN WIPING SURFACE, PAYING PARTICULAR ATTENTION TO AVOID STEAM FROM DAMP TOWELS.

BASIC OPERATION

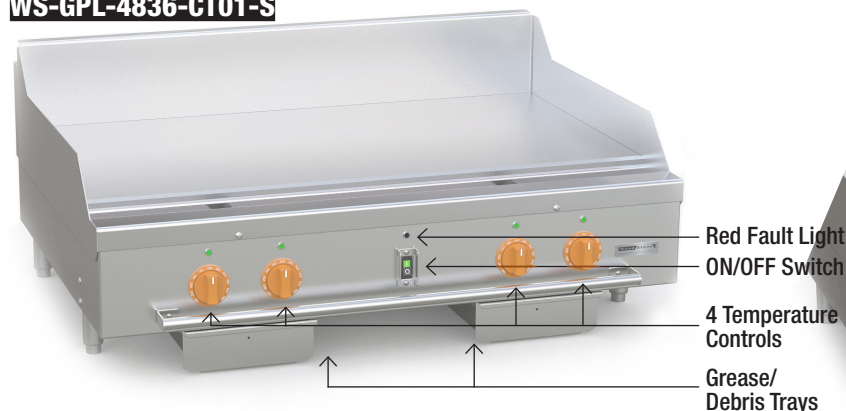
Use the Power Switch on the Front Panel to turn ON the Plancha. The switch will illuminate Green. This appliance utilizes an automatic ignition system. **Note:** There are NO standing pilots to manually light. Press the Power Switch to the OFF position to turn OFF the Plancha.

At start-up, the red Fault Light on the front panel will illuminate for a few seconds when the unit is first switched ON. The purpose is to allow the operator to confirm the light is functional. If the red light comes on any other time in the operation of the unit, turn the Power Switch to the OFF position, wait 5 minutes, then restart the Plancha. Notice if the red light is on steady or is blinking, as this will be useful information if calling in for service assistance.

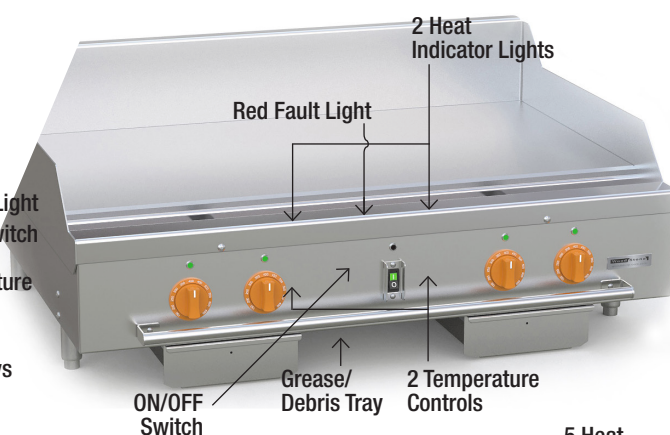
When the Plancha is first turned ON, the Heat Indicator Light for each zone will be illuminated until its zone reaches the temperature set on the Temperature Control Knob. The green Heat Indicator Lights in each zone correspond to the burner state of each zone. If the light is on, the burner should be on.

The Plancha Controller automatically controls the burners supplying heat to each zone to maintain the set point temperature.

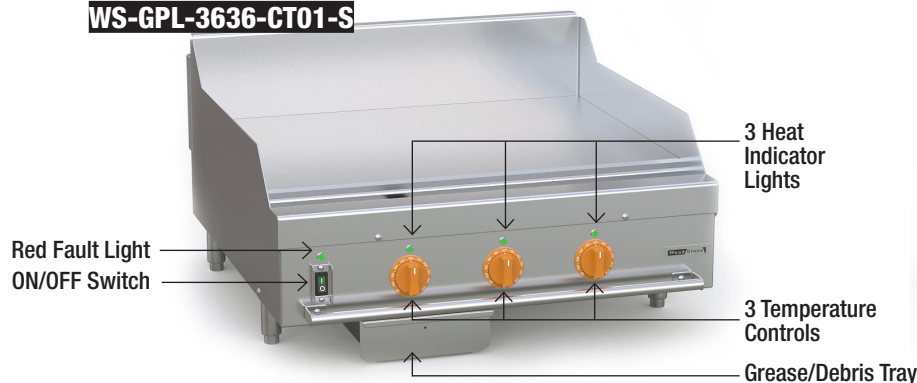
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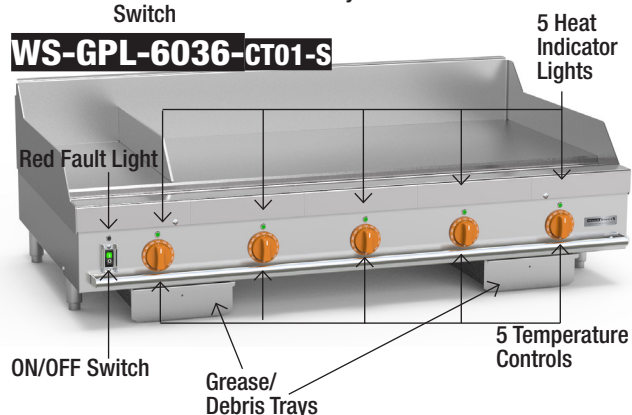
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WS-GPL-3636-CT01-S



WS-GPL-6036-CT01-S



**DAILY USE AND MAINTENANCE****Cleaning the Plancha****During service:**

1. Use a griddle scraper to remove any grease and food debris. Scrape towards the debris trough in the front. Do not let debris accumulate in the back of the grill.
2. Empty the Grease/Debris Trays throughout the day, being careful not to let them fill up. **Contents of the trays may be hot!**

End of day Cleaning:

It is important to keep any layers of carbon from building up on the Plancha surface. A carbon layer can affect heat transfer and the responsiveness of the thermocouple. Be aware that the cook surface is made of mild steel – it will not clean to a shiny silver-like surface.

1. Reduce Heat

Turn the Plancha off and allow it to cool to 300 °F before cleaning.

2. Scrape Off Grease and Food Debris

Use a scraper to loosen any bits of food stuck to the griddle. Scrape any grease and food debris into the trough in the front. Be careful not to scrape too hard and gouge the surface.

3. Apply Room-Temperature Water and Scrape

Never use cold water or ice to clean your Plancha. Wearing protective gloves, pour or squirt a minimal amount of room temperature water onto the surface of the griddle and use your scraper to loosen any build up. Scrape the debris and water into the debris trough.

4. Dry the Surface

Use a towel to make sure the surface is dry before applying oil.

5. Apply Oil and Scrub with a Grill Brick

Place a small amount of oil on the cooking surface and move the brick in the direction of the grain. Use light pressure to avoid damaging the cooking surface. You may also use a grill screen for this step. *Never use the grill brick on the sides of the Plancha or in the back near the flue.*

6. Wipe and Dry Surface

Use a clean, dry towel, or a damp towel, followed by a dry towel to remove any grit.

7. Oil the surface

To keep rust from forming, make sure the cooking surface is dry, then apply a thin coating of high-temperature cooking oil over the surface of the Plancha while it is still warm.

8. Clean other components

The front, sides, and back may be wiped down with a cloth and a mild detergent, if needed. The Grease/Debris Trays should be removed and washed nightly.

**Cleaning with Chemicals:**

Only use griddle cleaning chemicals that are approved for use on mild steel. Mild detergents may be used, but never use harsh chemicals or sanitizers on the Plancha.

1. Shut the Plancha off and allow it to cool to 300 °F.
2. Follow the instructions for the particular cleaner used.
3. Use a small amount of room temperature water to rinse the Plancha.
4. Dry with a towel.
5. Re-season by applying a thin coat of high-temperature cooking oil.

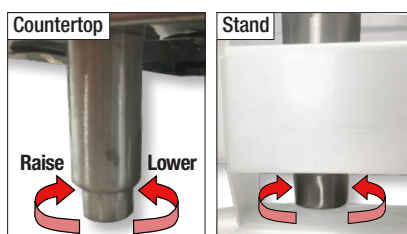
Note: Damage caused by using harsh chemicals, excessive water or cold water, or scratching or marring the cook surface, is not covered by the warranty.

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.

Take care to avoid getting debris and liquids into the exhaust flues at the rear of the Plancha, as this can damage the burners. The flues are easily removable for cleaning. They should be inspected daily and cleaned as necessary.

NOTE: The Plancha must be turned OFF before removing the flues. NEVER run the Plancha with the flues removed. Do not touch or attempt to clean the burners.

CAUTION: FLUES ARE VERY HOT!

ADJUSTING LEG HEIGHT

Using an adjustable crescent wrench, turn the bottom of the leg clockwise to raise, or counterclockwise to lower the unit.

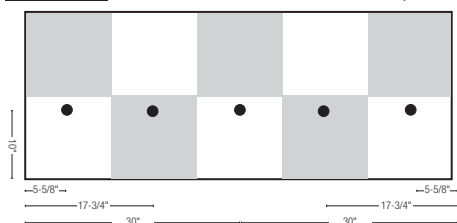


PROBLEM	CAUSE/SOLUTION
Plancha will not turn ON. No indicator light on ON/OFF switch	<ol style="list-style-type: none"> 1. Check that Plancha is plugged in, and that circuit breaker for the circuit serving the Plancha has not tripped. Power for the Plancha may be interlocked to the ventilation system—make sure the Exhaust Hood system is turned ON. 2. Try connecting unit to a different outlet. 3. If Plancha still does not turn ON, please contact Wood Stone for assistance.
Red Fault light stays on after the first few seconds	<ol style="list-style-type: none"> 1. Check that gas line is connected by disconnecting and reconnecting the gas line, and that all gas shutoffs are in the open position. Gas supply may be interlocked to the ventilation system —make sure Exhaust Hood is turned on. To retry, turn off Plancha, wait 5 minutes, then turn back ON. 2. If the Plancha is being started for the first time: Make sure all air has been bled from the gas line.
Grill is not cooking consistently	<ol style="list-style-type: none"> 1. Determine the cooking surface temperature, using the Surface Temperature Measurement Procedure below. 2. If any reading is outside the acceptable temperature range, call Wood Stone.

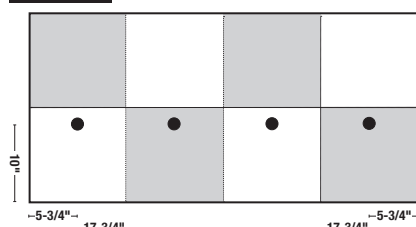
SURFACE TEMPERATURE MEASUREMENT PROCEDURE

GPL-6036

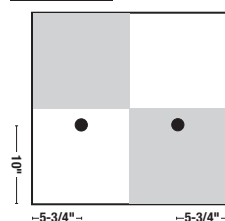
• Measurement points



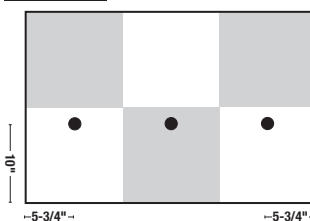
GPL-4836



GPL-2436



GPL-3636



1. Carefully verify all Temperature Knobs are set exactly at the same temperature. Make certain grill surface is clean.
2. **From a cold start:** Turn on the Plancha and wait at least 60 minutes before taking temperature measurements.
If Plancha is heated up / in use: Allow 15 minutes of inactivity to stabilize after last cooking run. Make certain grill surface is clean.
3. Using a surface probe intended for griddles, condition the test probe before each measurement by placing it on the cook surface, away from the Measurement Point (•). Once the reading has stabilized, THEN slide the probe over the Measurement Point. Wait for Heat Indicator Light to cycle OFF, then note temperature.
4. Temperature reading at each point should be within the range of the Set Point (shown below). If the temperature reading is outside of this range, wait for the green Heat Indicator Light to come on again and recheck the temperature after it cycles OFF. If the temperature is still out of range, contact Wood Stone.

FOR FIRMWARE v2101*

Temperature range: **+/- 15°F**

FOR FIRMWARE v2103 and later

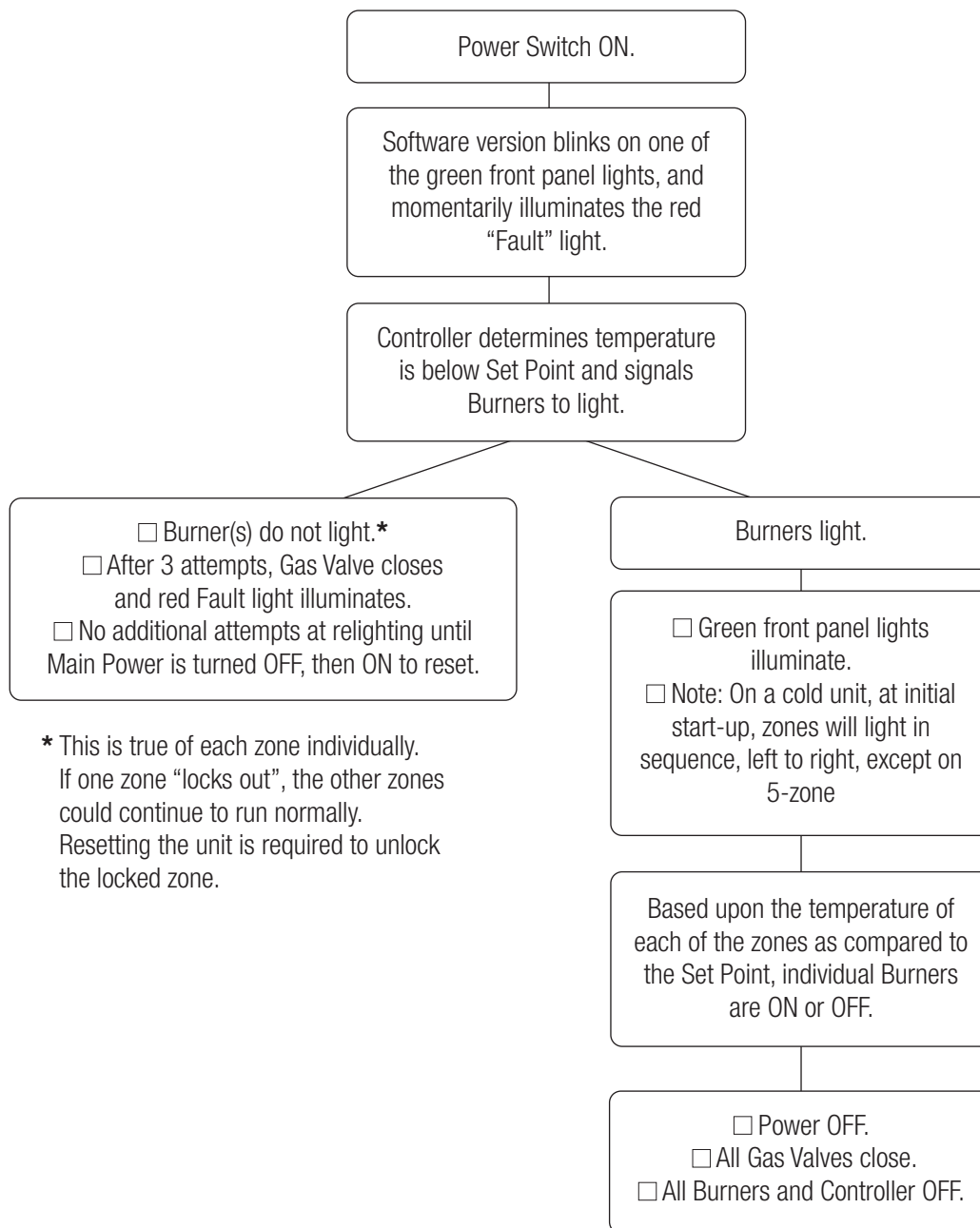
Temperature range: **-5/+25 °F**

*The firmware version blinks on the Heat Indicator Light when the unit is first turned ON. For **v2103**, the light will blink **2x**, pause, then **1x**, longer pause, then **3x**.

Please contact Wood Stone at 1-800-988-8103 for service. Our service hours are 8am to 5pm Pacific 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.



SEQUENCE OF OPERATION

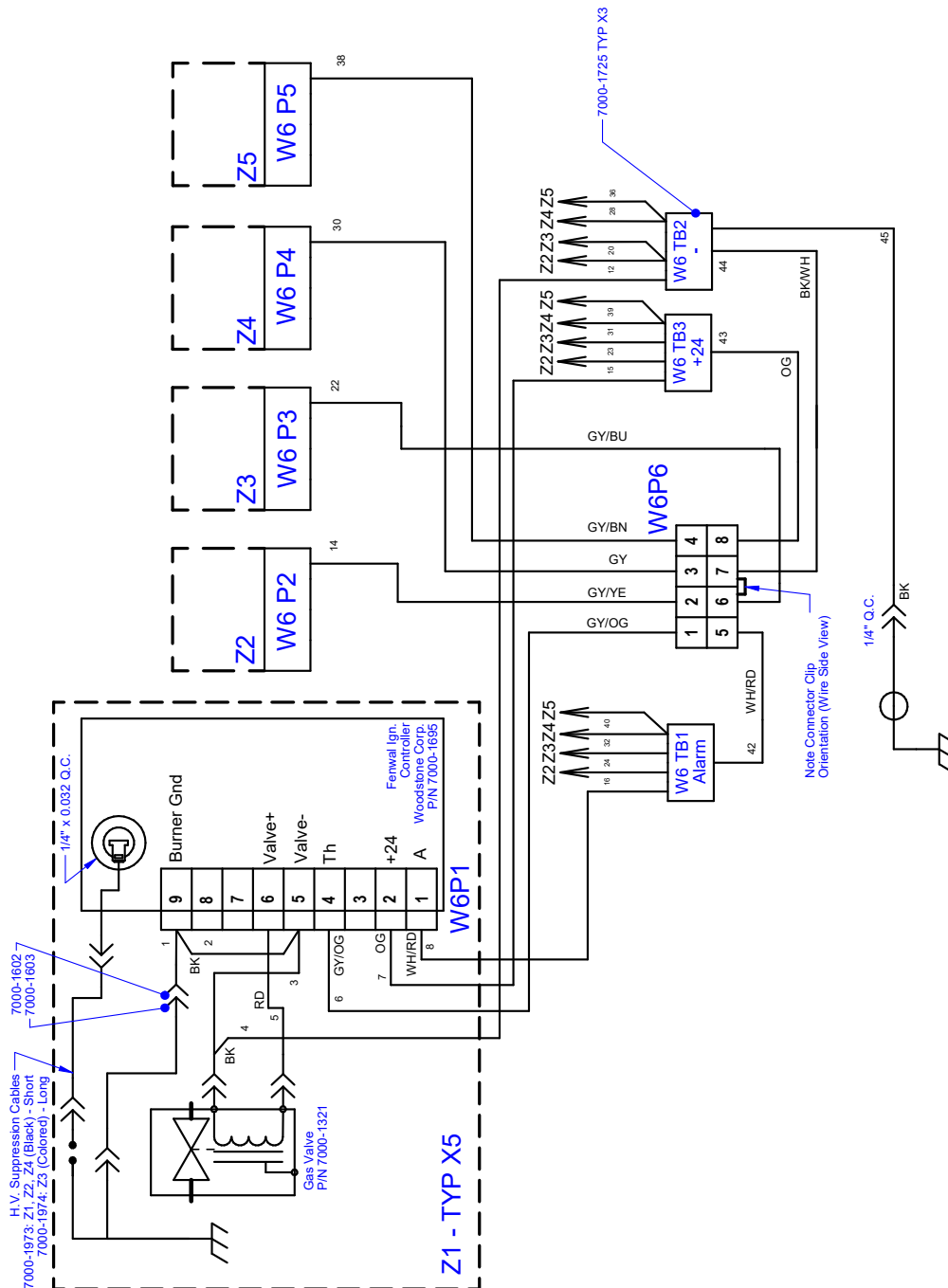




IGNITION MODULE INTERCONNECT HARNESS - W6

Sheet: 1 of 4

WS-GPL-6036
2nd Generation - 5 Knob

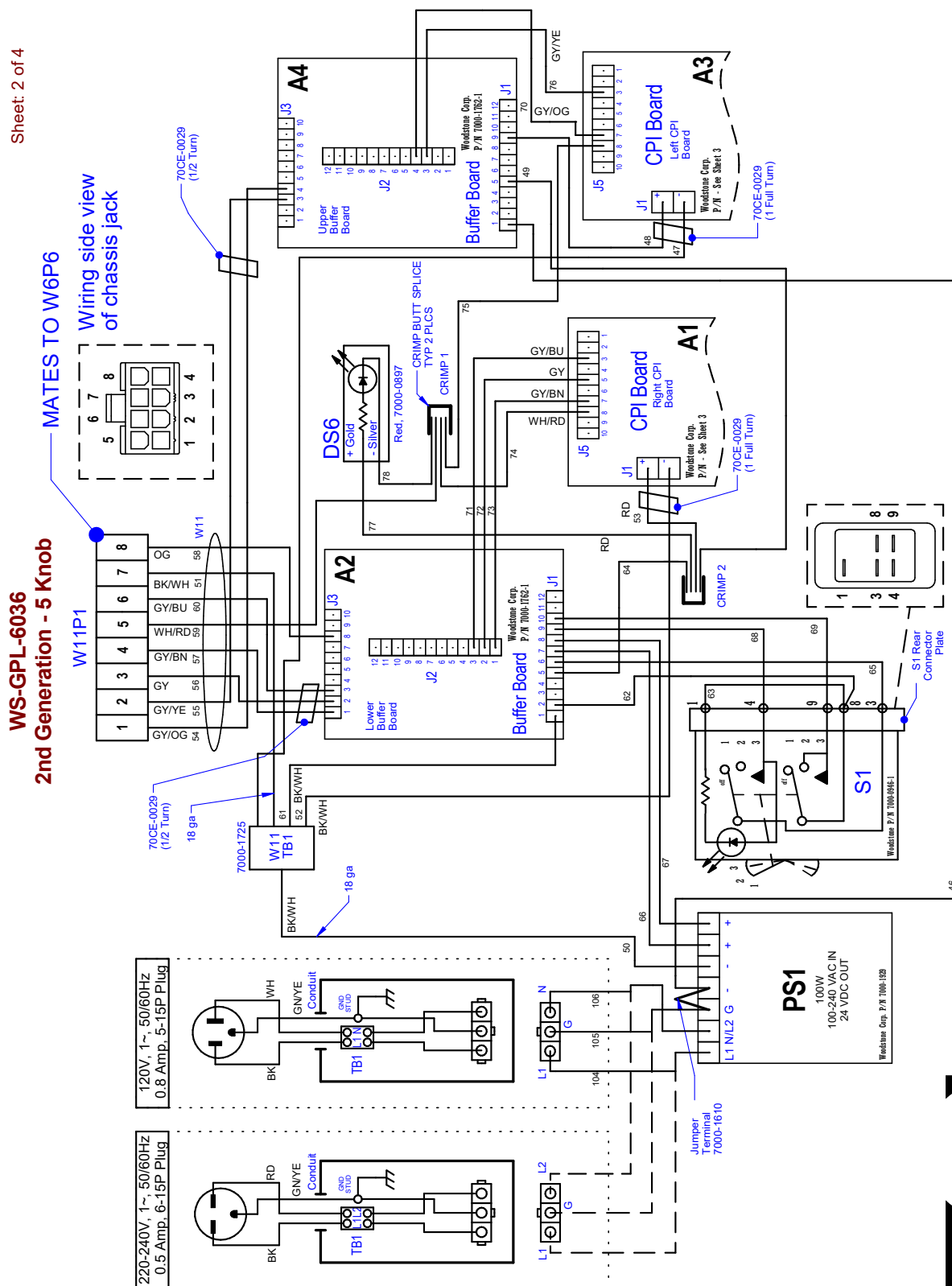


DIAG #: WD423 Rev. 1
DATE: 3/22/2023

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IGNITION AND POWER DISTRIBUTION



DIAG #: WD423 Rev. 1
DATE: 3/22/2023

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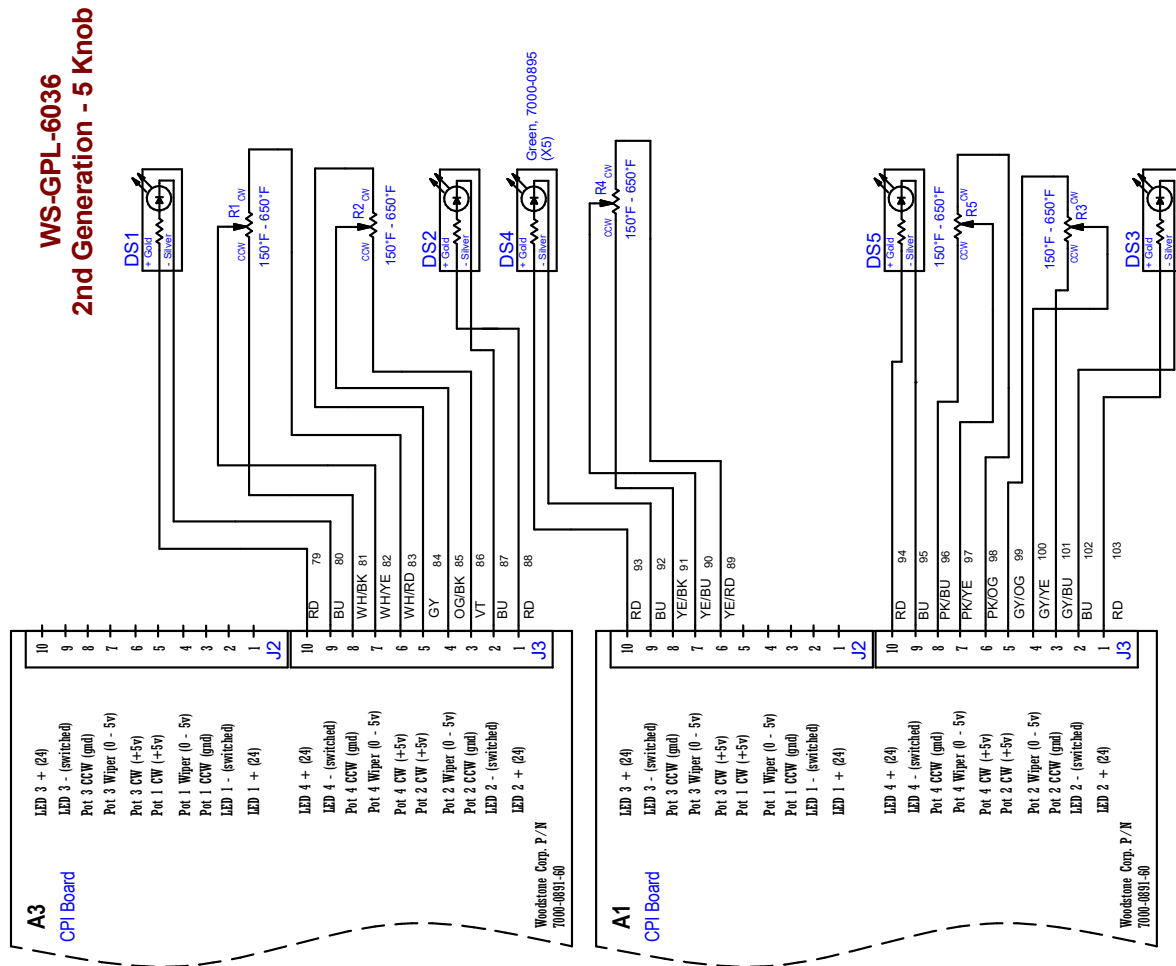
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Wiring Diagrams WDW400-WD499 Planchas WD423 WS-GPL-6036 Five Knob Plancha-1.dft



INDICATORS AND POTENTIOMETERS

Sheet: 3 of 4

DIAG #: WD423 Rev. 1
DATE: 3/22/2023

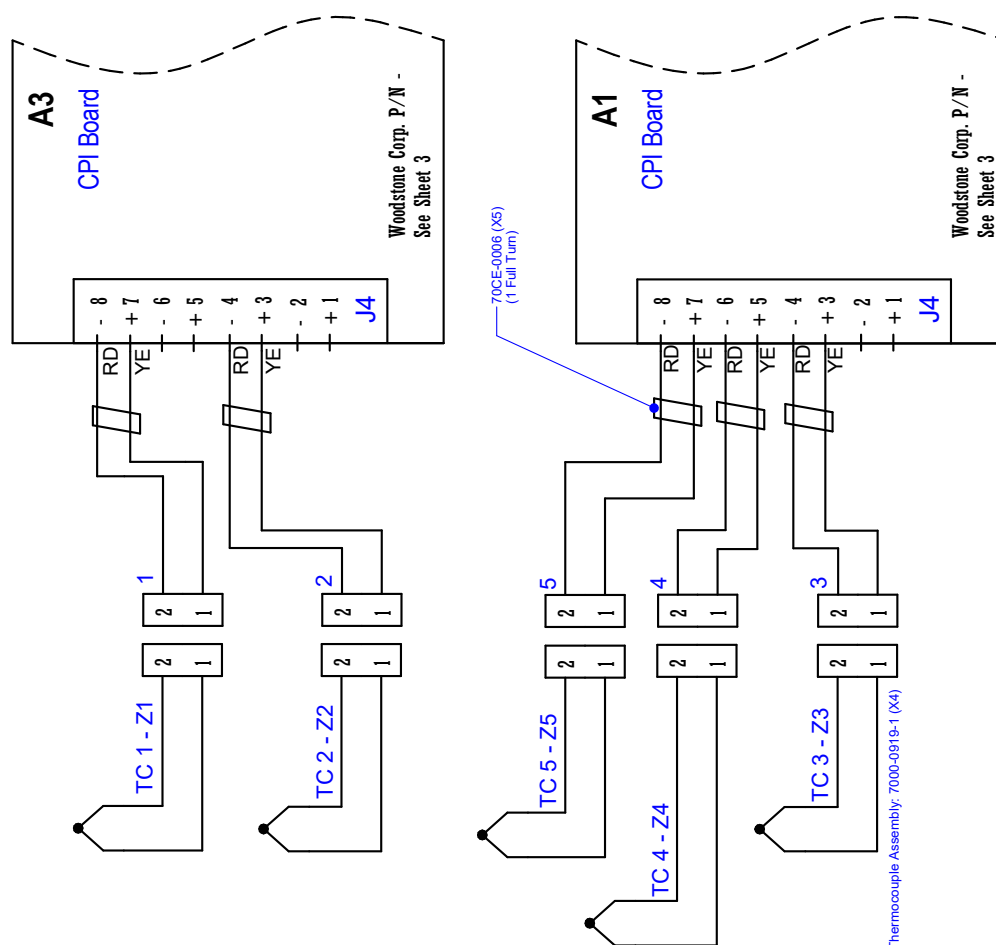


THERMOCOUPLE CONNECTIONS

Sheet: 4 of 4

DIAG#: WD423 Rev. 1
DATE: 3/22/2023

WS-GPL-6036
2nd Generation - 5 Knob



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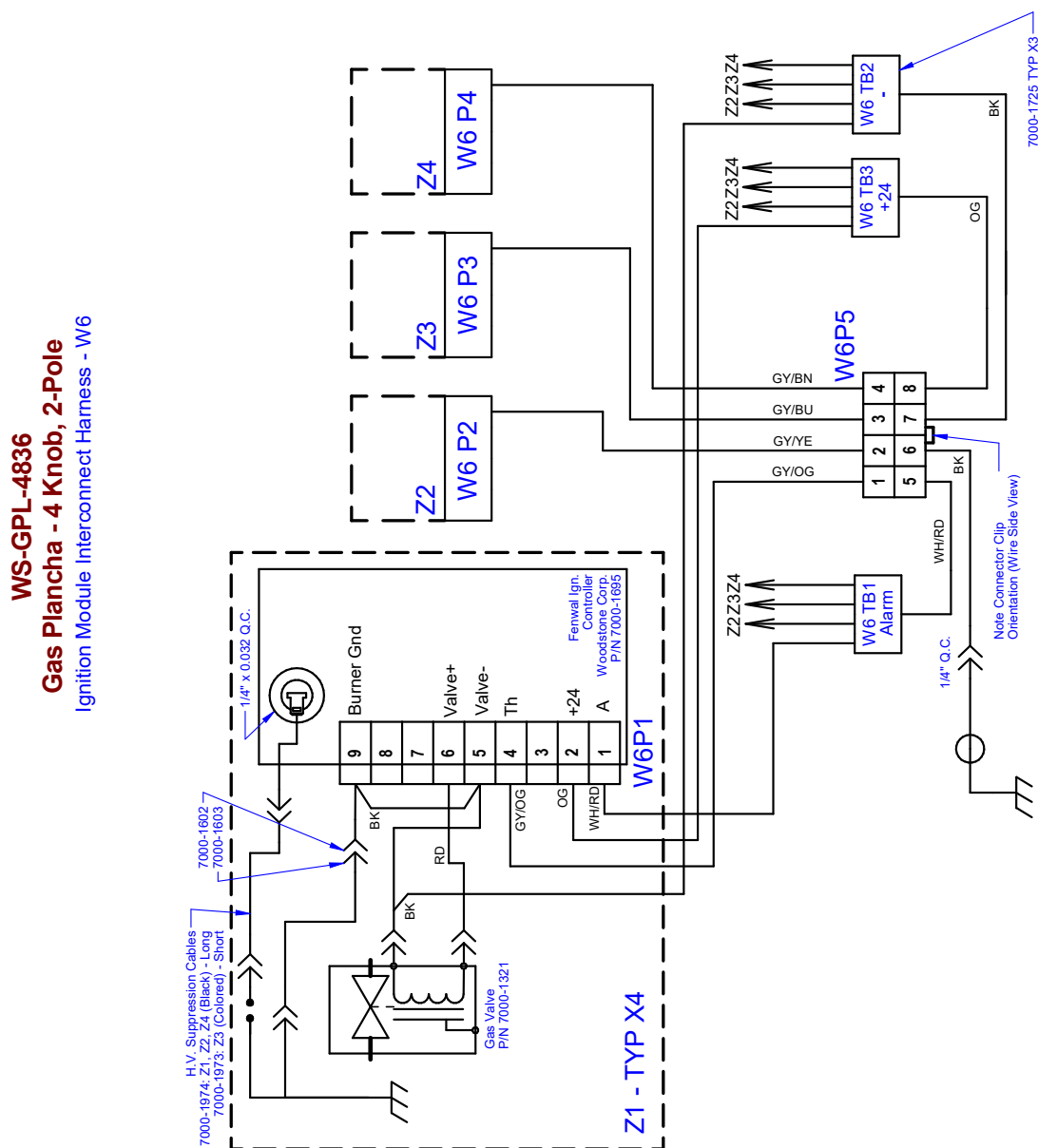
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IGNITION MODULE INTERCONNECT HARNESS - W6

Sheet: 1 of 4

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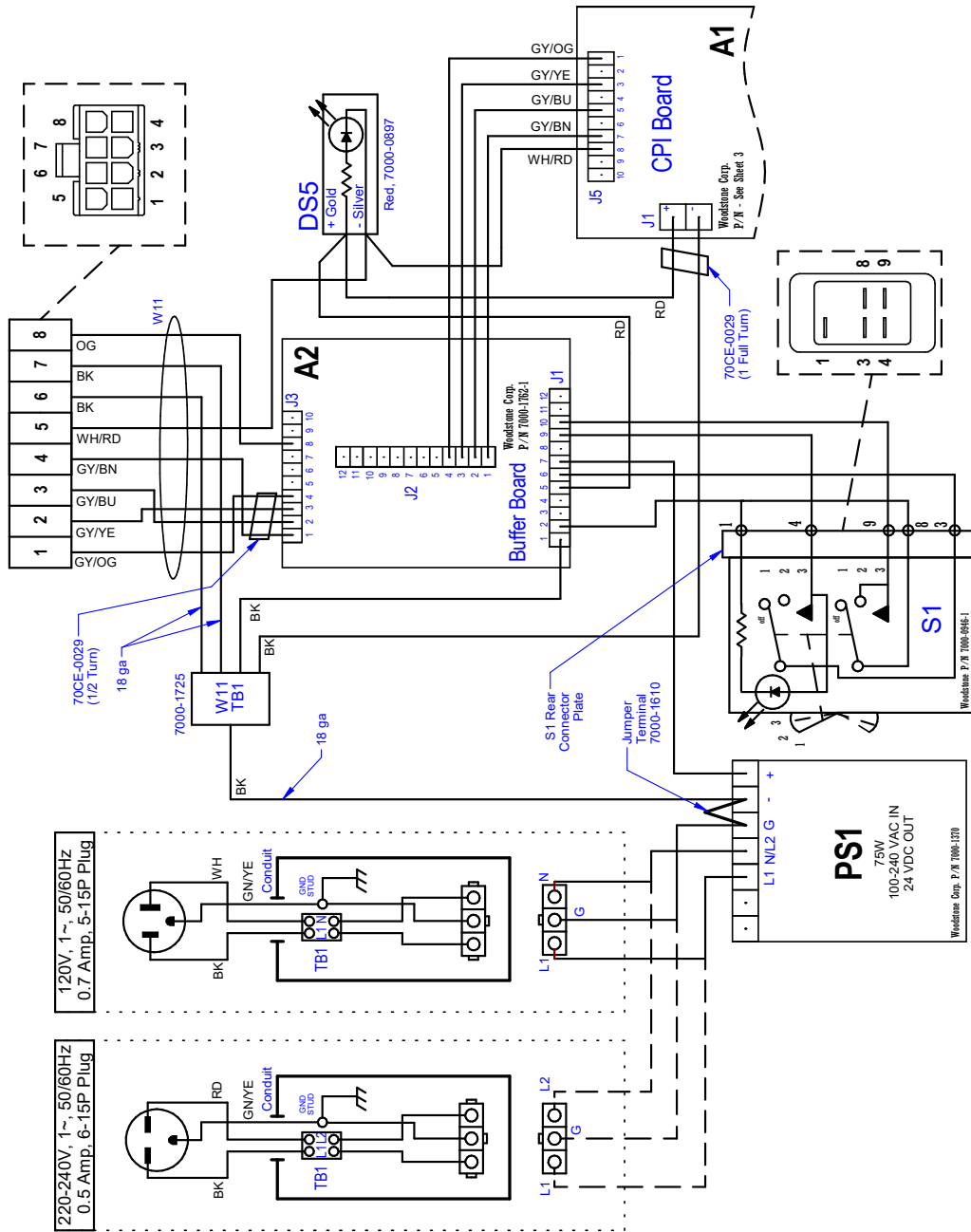
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IGNITION AND POWER DISTRIBUTION

Sheet: 2 of 4

WS-GPL-4836 Gas Plancha - 4 Knob, 2-Pole Ignition and Power Distribution



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DATE: 3/22/2023

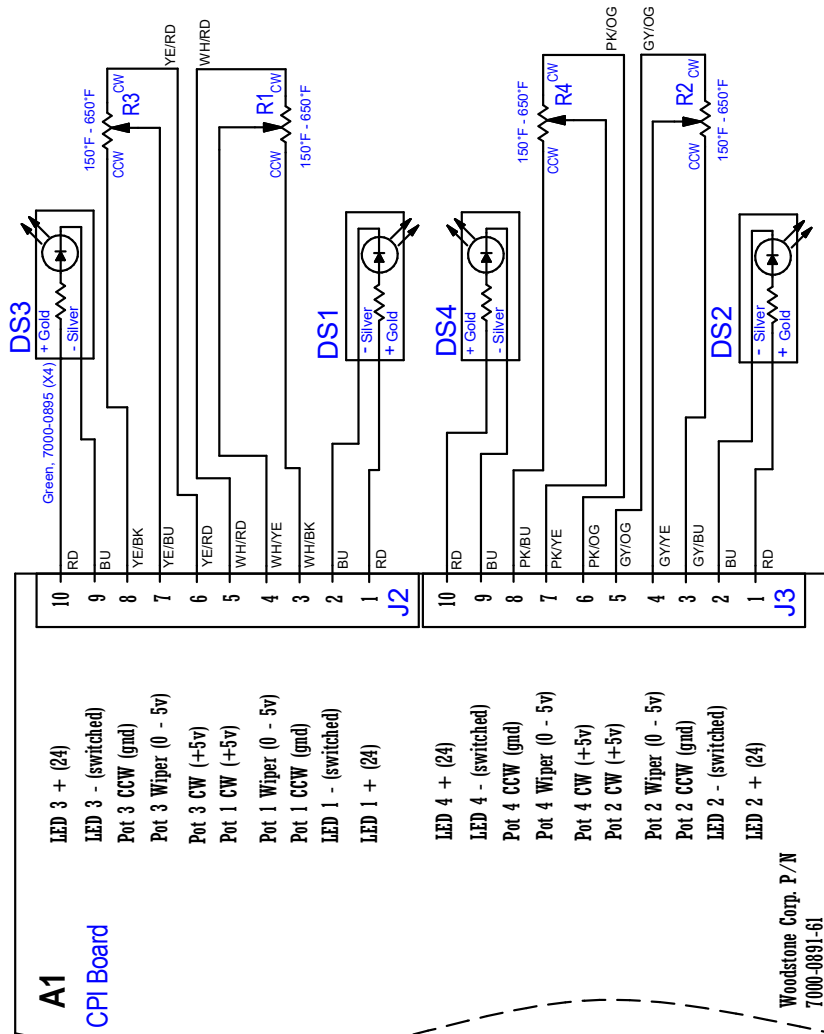
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INDICATORS AND POTENTIOMETERS

Sheet: 3 of 4

WS-GPL-4836 Gas Plancha - 4 Knob, 2-Pole Indicators and Potentiometers



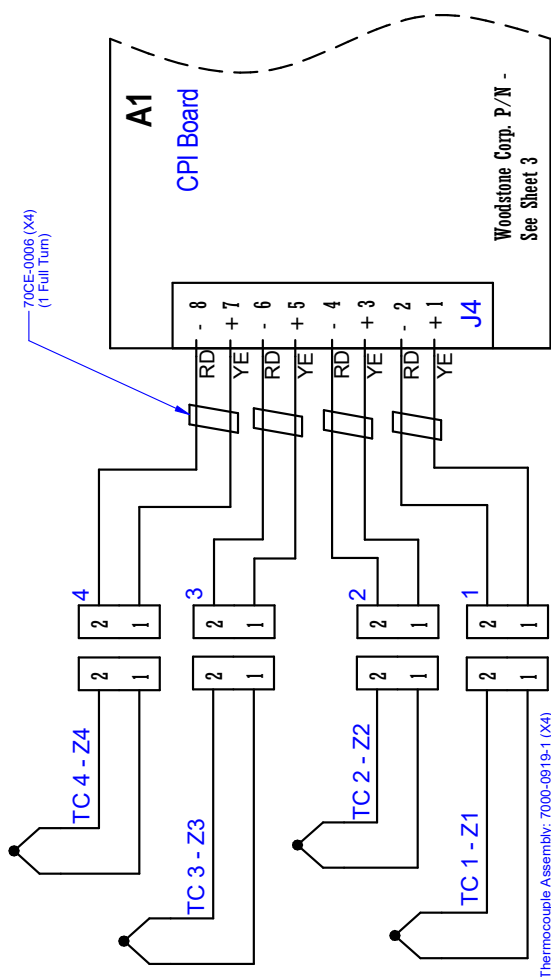
DIAG#: WD418 Rev. 1
DATE: 3/22/2023



THERMOCOUPLE CONNECTIONS

Sheet: 4 of 4

WS-GPL-4836 Gas Plancha - 4 Knob, 2-Pole Thermocouple Connectors



DIAG #: WD418 Rev. 1
DATE: 3/22/2023

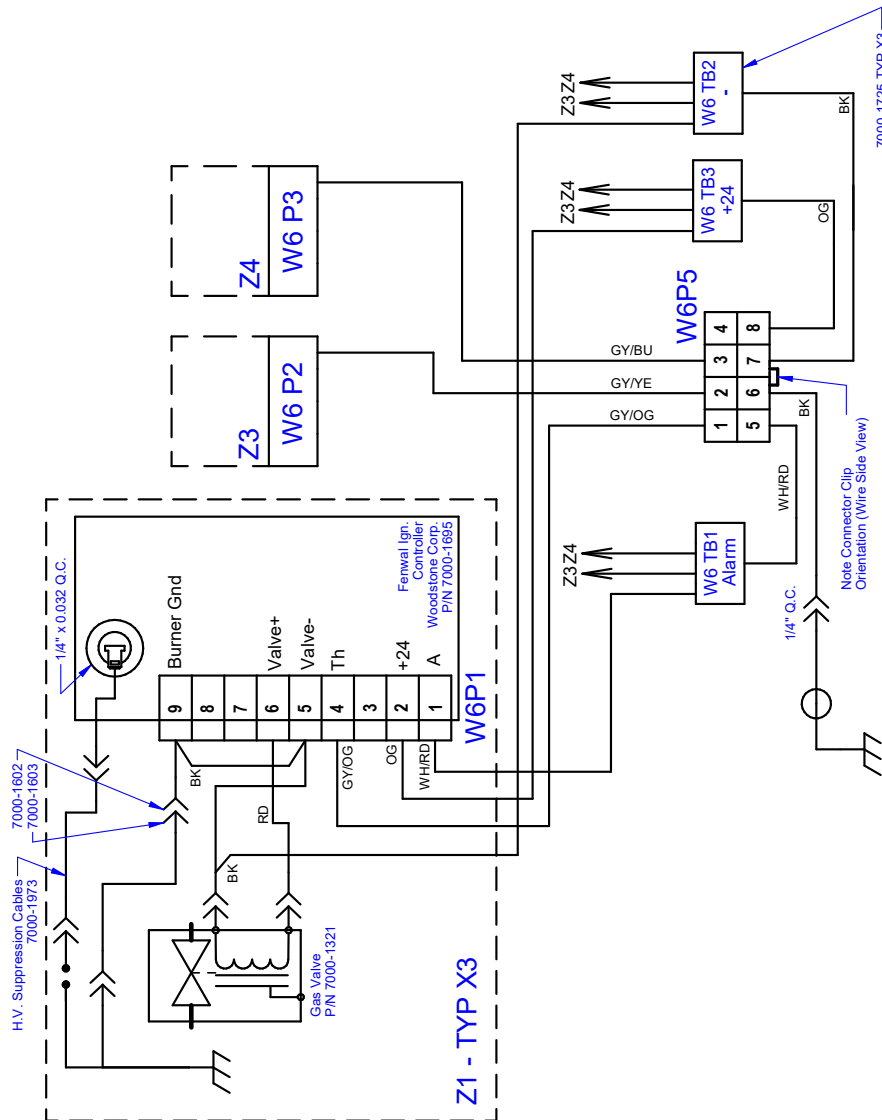


IGNITION MODULE INTERCONNECT HARNESS - W6

Sheet: 1 of 4

DIAG #: WD420 Rev. 1
DATE: 3/22/2023

WS-GPL-3636 Gas Plancha Electrical Diagram - 3 Knob, 2-Pole Ignition Module Interconnect Harness - W6

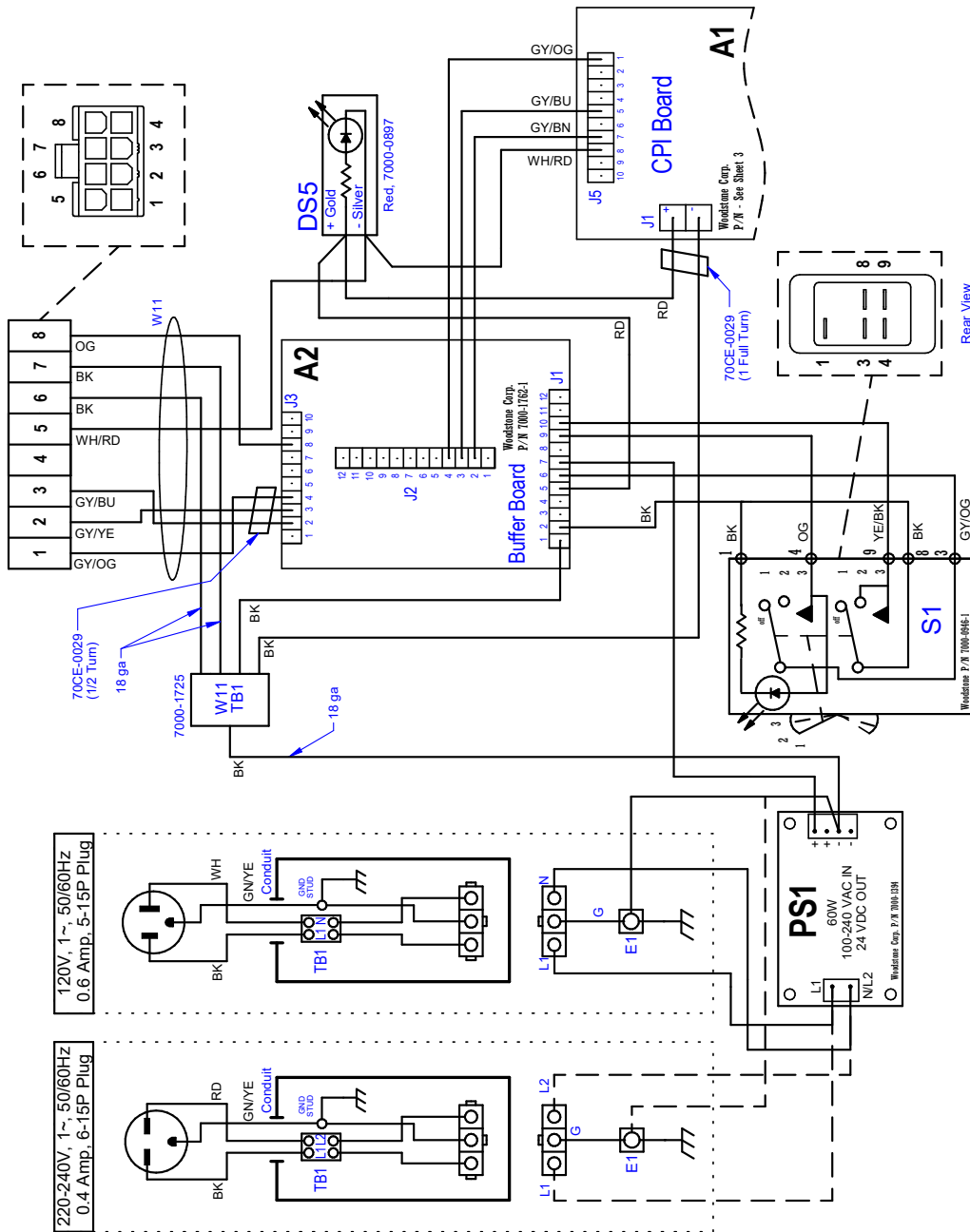




IGNITION AND POWER DISTRIBUTION

Sheet: 2 of 4

WS-GPL-3636 Gas Plancha Electrical Diagram - 3 Knob, 2-Pole Ignition and Power Distribution



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DATE: 3/22/2023

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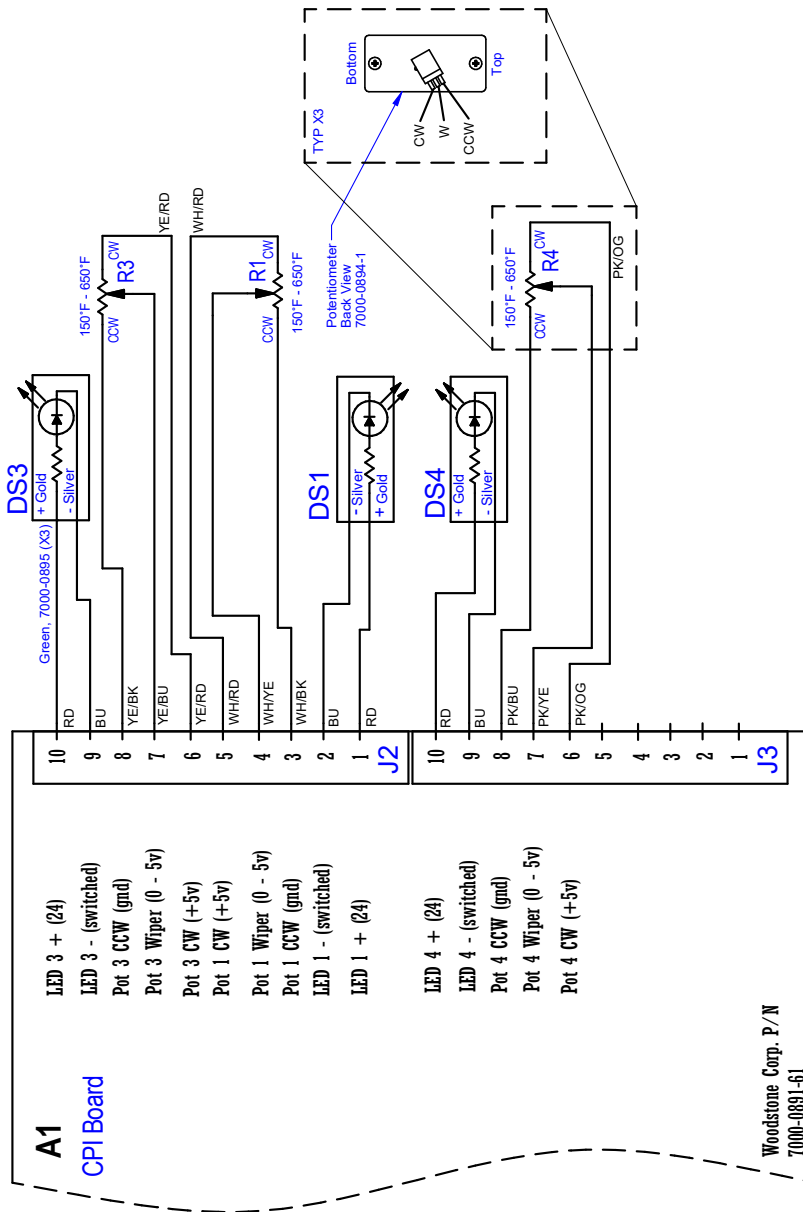


INDICATORS AND POTENTIOMETERS

Sheet: 3 of 4

WS-GPL-3636 Gas Plancha Electrical Diagram - 3 Knob, 2-Pole

Indicators and Potentiometers



DIAG #: WD420 Rev. 1
DATE: 3/22/2023

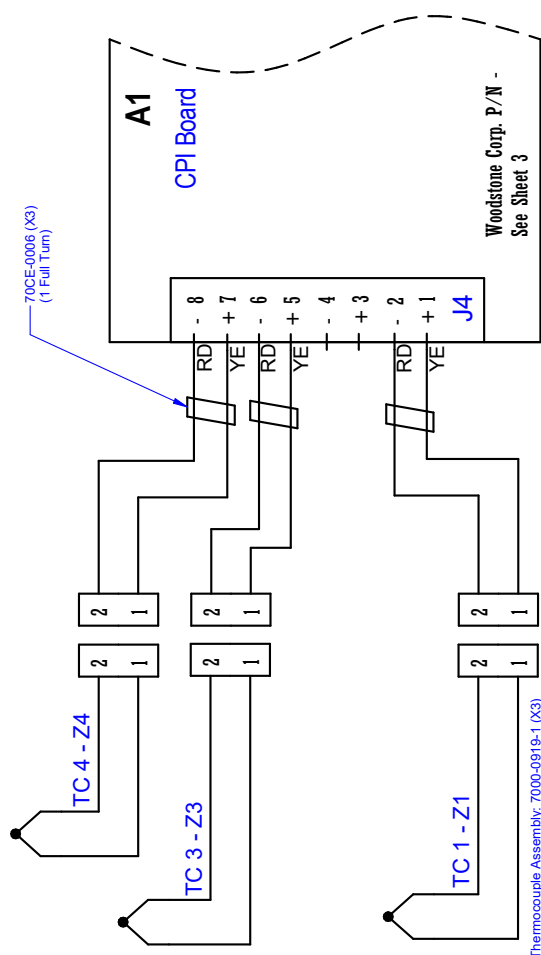
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THERMOCOUPLE CONNECTIONS

Sheet: 4 of 4

WS-GPL-3636
Gas Plancha Electrical Diagram - 3 Knob, 2-Pole
Thermocouple Connectors



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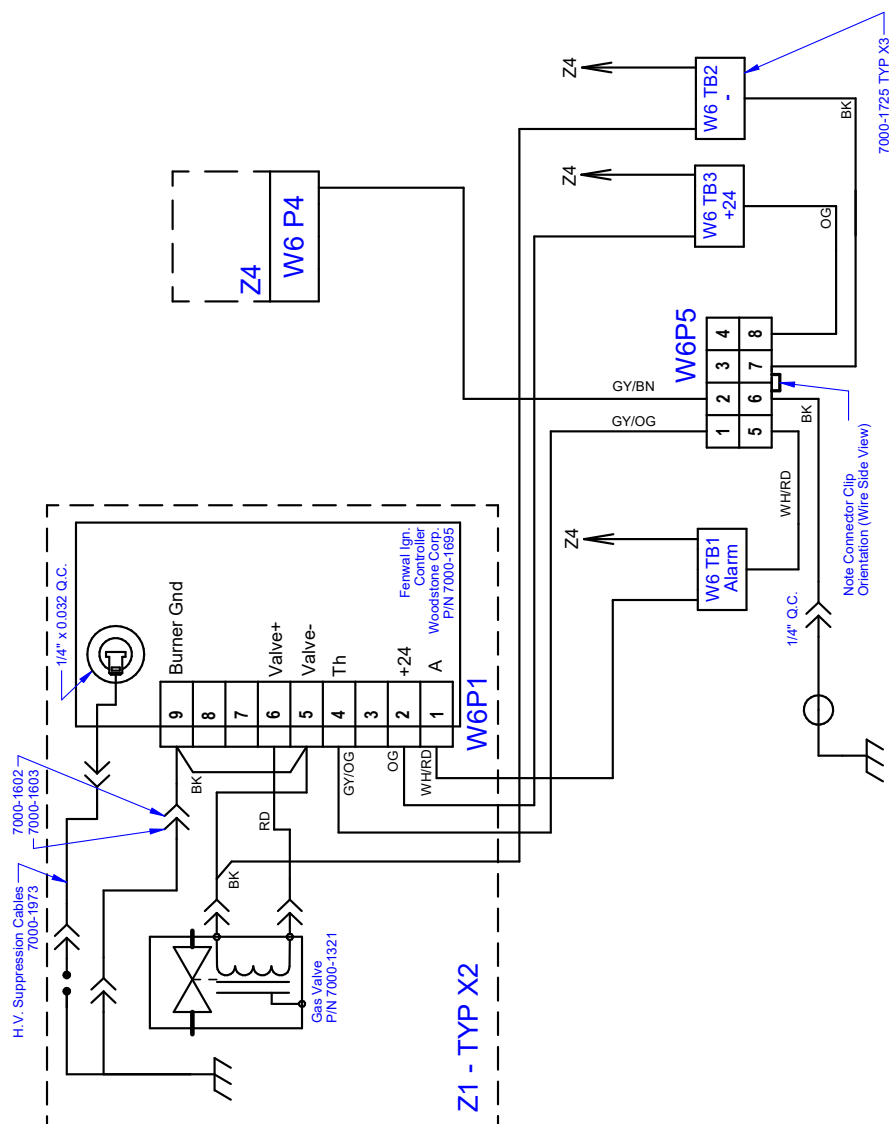


IGNITION MODULE INTERCONNECT HARNESS - W6

Sheet: 1 of 4

DIAG #: WD421 Rev. 1
DATE: 3/22/2023

WS-GPL-2436
Gas Plancha Electrical Diagram - 2 Knob, 2-Pole
Ignition Module Interconnect Harness - W6



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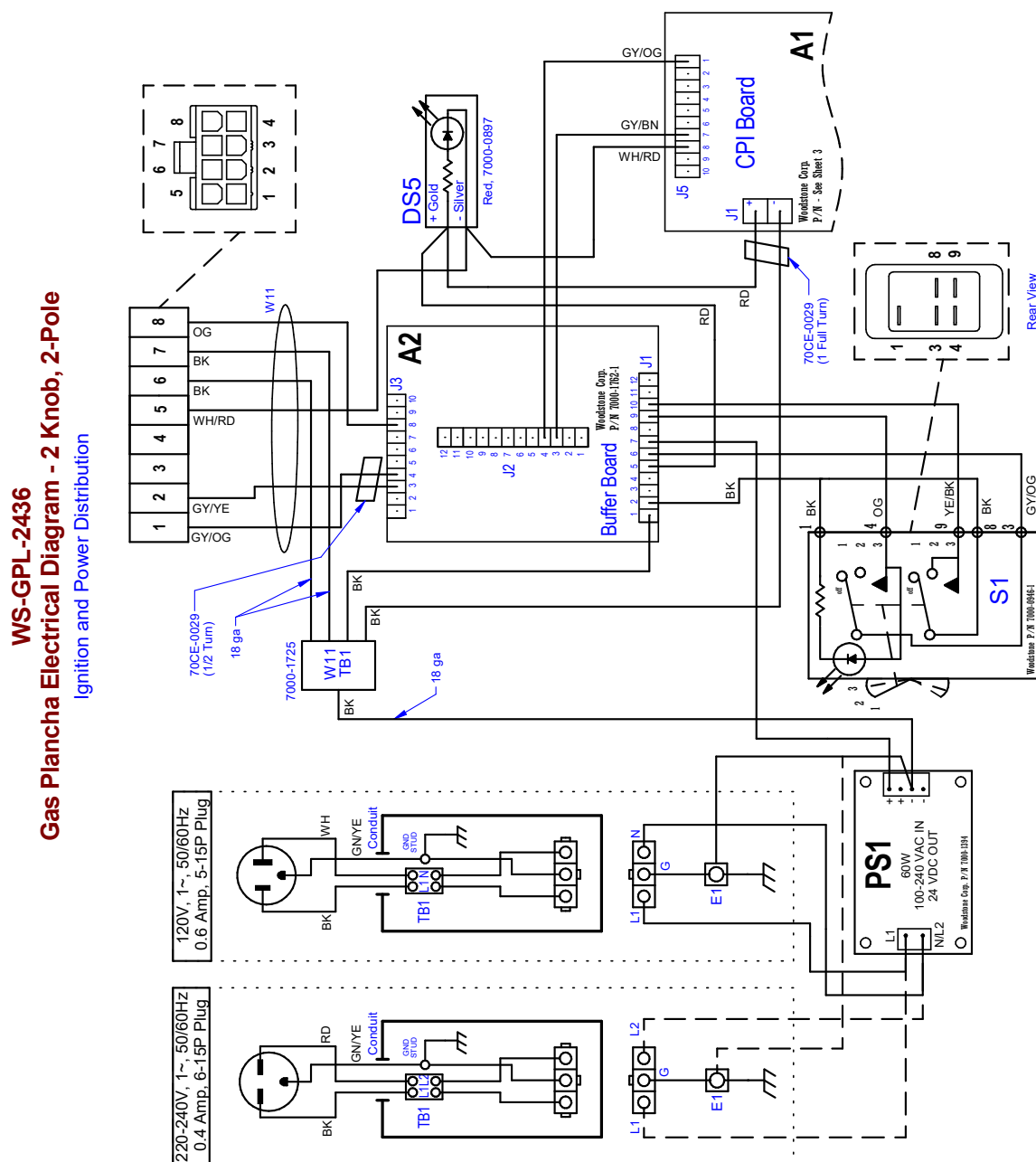
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IGNITION AND POWER DISTRIBUTION

Sheet: 2 of 4

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Diagrams/WD400-WD499 Planchas/WD421 WS-GPL-2436 2 Knob Gas Plancha 2Pole-1 diff
Wiring/WD P/NW Wiring/WD

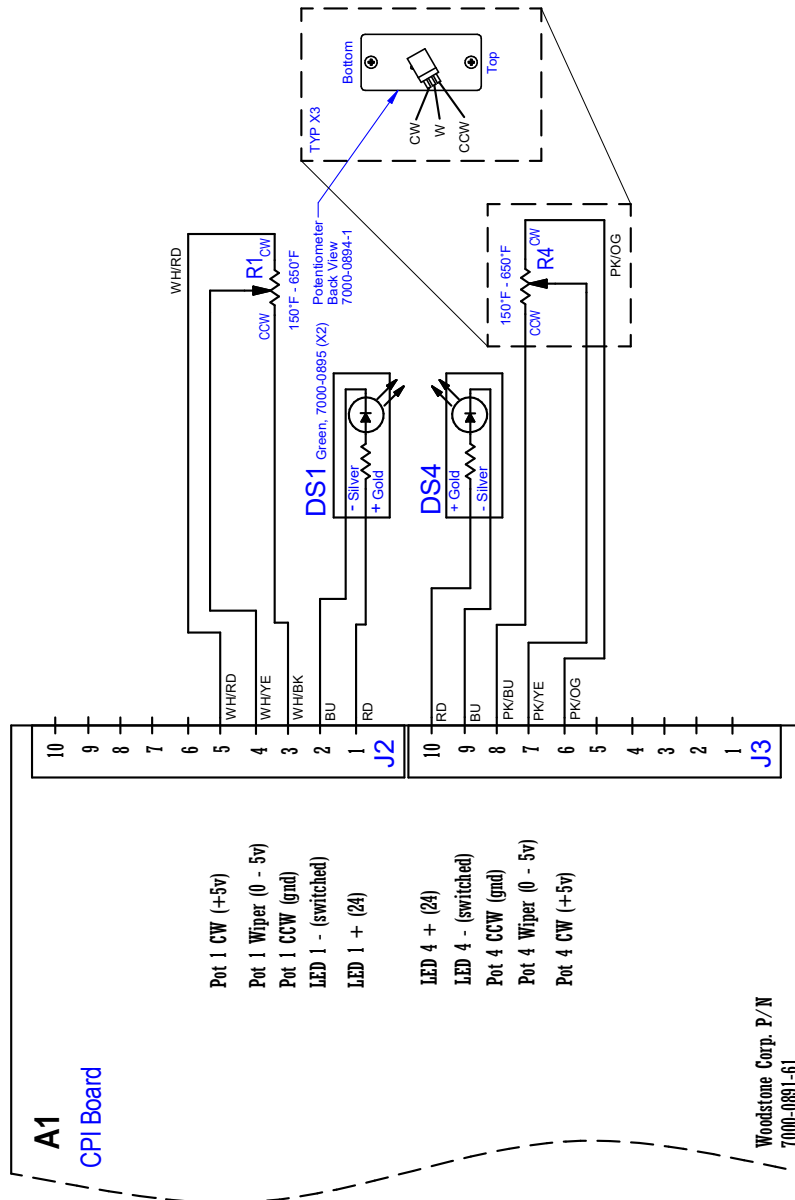


INDICATORS AND POTENTIOMETERS

Sheet: 3 of 4

WS-GPL-2436 Gas Plancha Electrical Diagram - 2 Knob, 2-Pole

Indicators and Potentiometers



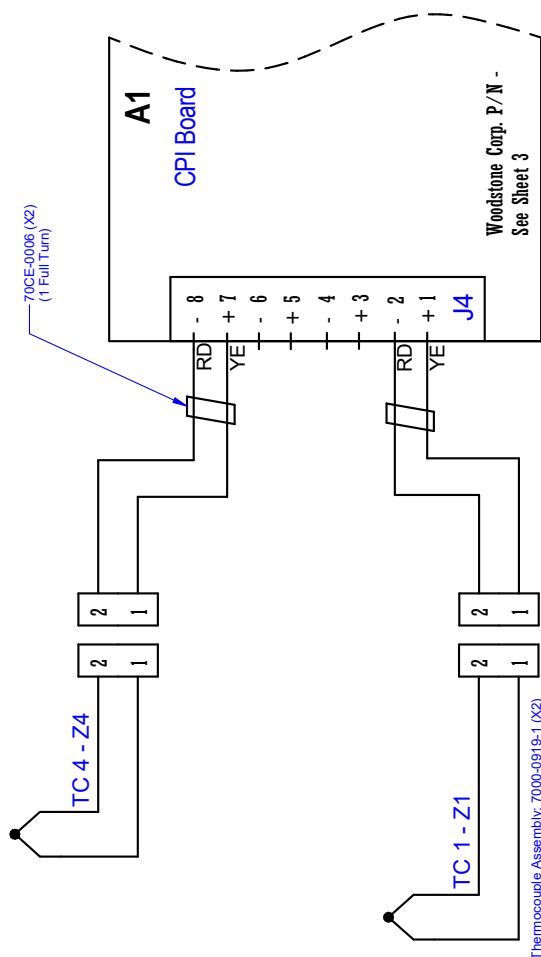
DIAG #: WD421 Rev. 1
DATE: 3/22/2023



THERMOCOUPLE CONNECTIONS

Sheet: 4 of 4

WS-GPL-2436 Gas Plancha Electrical Diagram - 2 Knob, 2-Pole Thermocouple Connectors



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LIMITED WARRANTY

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 service hours are 8 am to 5 pm Pacific 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 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. 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
Attn: Technical Service Manager
1801 W. Bakerview Rd.
Bellingham, WA 98226 USA