

Installation and Operation Manual



GAS PLANCHA

Speciality Equipment

*Hidden Control Countertop
and Optional Stand Models*

4-ZONE GAS PLANCHA WS-PL-4836-4-CT

3-ZONE GAS PLANCHA WS-PL-3636-3-CT

WoodStone

WOOD STONE CORPORATION

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INSTALLATION AND OPERATION MANUAL

WOOD STONE GAS PLANCHA

WS-PL-4836-4-CT

WS-PL-3636-3-CT

WS-PL-4836-4-CT ON OPTIONAL CART

ADDITIONAL COPIES AVAILABLE UPON REQUEST



WS-PL-4836 4 zone with
left-hand divider shown



WS-PL-3636 3 zone shown



WS-PL-4836 4 zone with left-hand
divider shown with optional stand



Wood Stone's Gas Plancha has been tested and approved by Intertek, and is ETL listed to ANSI Z83.11:2016 Ed. 4, CSA 1.8:2016 Ed. 4 and to NSF/ANSI 4:2016

**WOOD STONE GAS PLANCHA INSTALLATION AND OPERATION INSTRUCTIONS****RETAIN THIS MANUAL FOR FUTURE REFERENCE**

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

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. ALSO, ALWAYS KEEP THE AREA UNDER AND AROUND THIS APPLIANCE FREE AND CLEAR OF ANY AND ALL COMBUSTIBLE MATERIALS.

IMPORTANT: IT IS RECOMMENDED THAT THIS EQUIPMENT BE INSTALLED, MAINTAINED AND SERVICED BY AUTHORIZED PROFESSIONALS.

IMPORTANT: 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.

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



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.

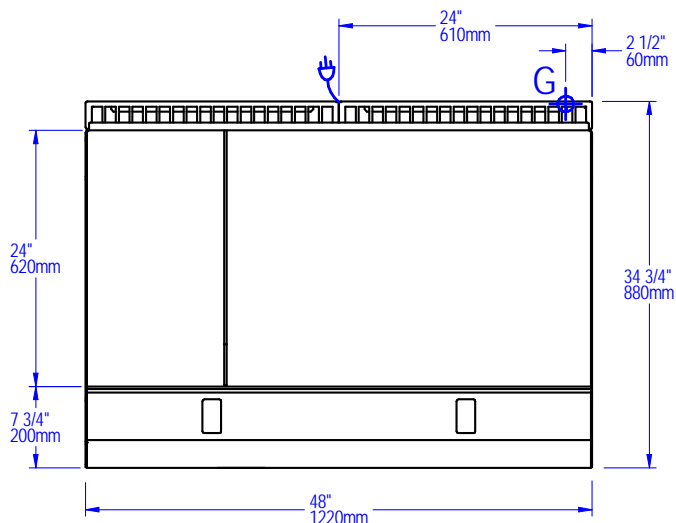
DO NOT THROW THIS MANUAL AWAY



PL-4836-4-CT (4 ZONE) SPECIFICATIONS

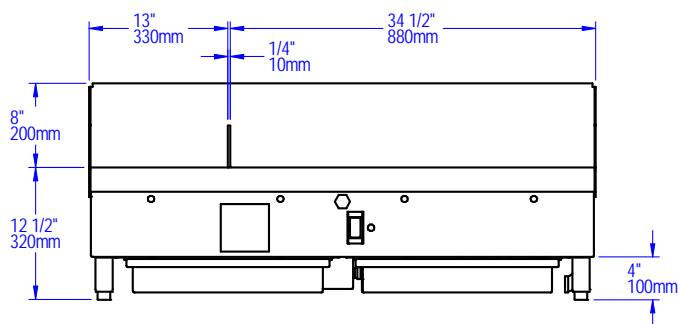
Model shown: Left-hand divider

Plan view

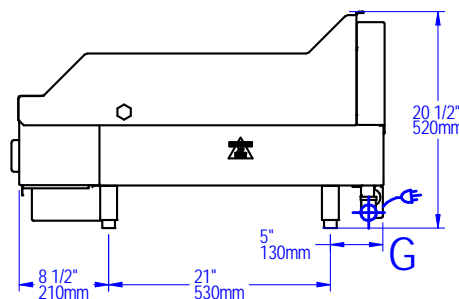


Note: Right side divider models identical except for position of divider.

Front view



Side view



Shipping weight: 579 lbs Unit weight: 484 lbs

UTILITIES SPECIFICATIONS

Gas

3/4 inch FNPT gas inlet
107,000 BTU/hr Natural Gas (NG)
OR
102,000 BTU/hr Propane (LP)
Maximum gas inlet pressure
1/2 psi (14 inches W.C.)

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.
Refer to data plate when installing.

Venting

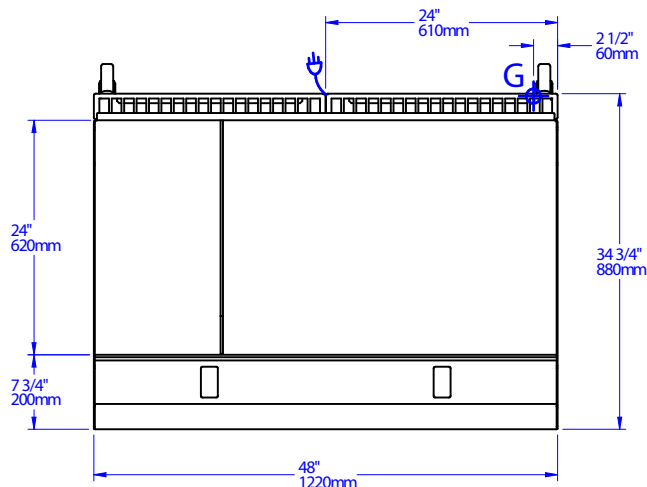
The Wood Stone Gas Plancha must be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.



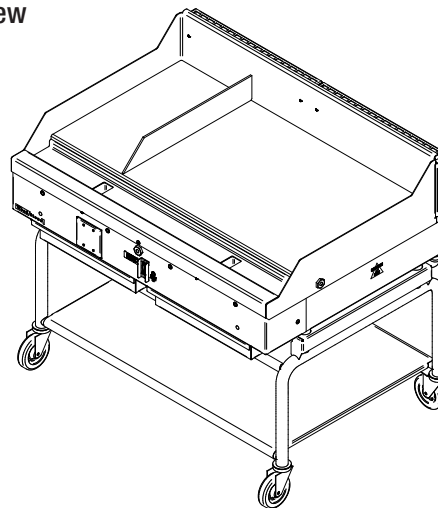
PL-4836-4-CT ON STAND

Model shown: Left-hand divider

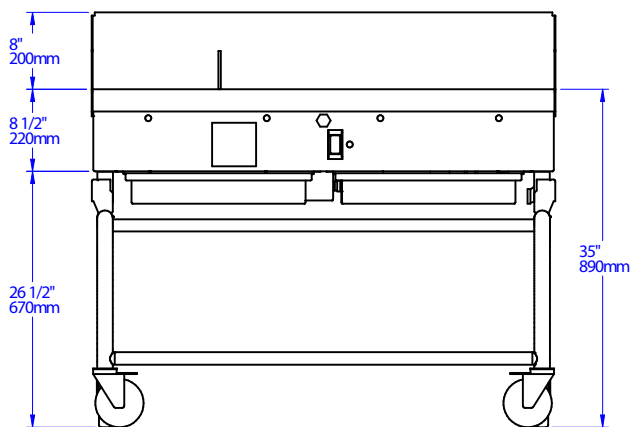
Plan view



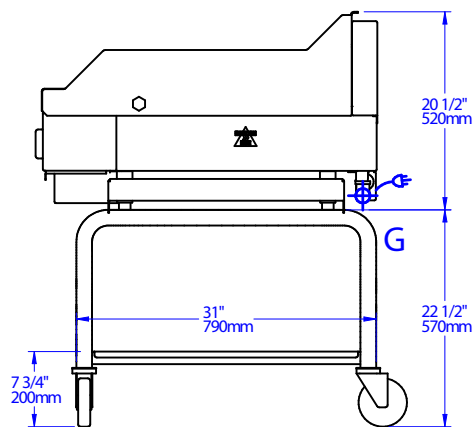
Iso view



Front view



Side view



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

UTILITIES SPECIFICATIONS

Gas

3/4 inch FNPT gas inlet
107,000 BTU/hr Natural Gas (NG)
OR
102,000 BTU/hr Propane (LP)

Maximum gas inlet pressure

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

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.
Refer to data plate when installing.

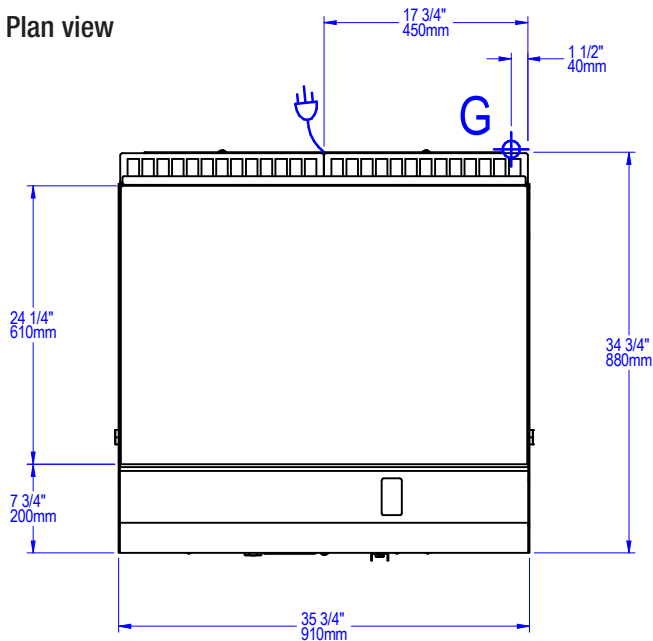
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The Wood Stone Gas Plancha must be vented with a Listed Type 1 exhaust hood, or one constructed in accordance with NFPA 96 and all relevant local and national codes. The oven must be vented in accordance with all relevant local and national codes,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

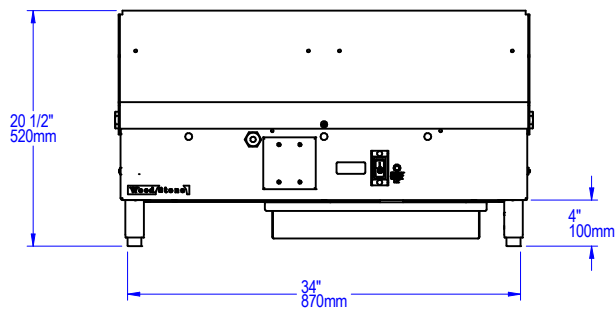


PL-3636-3-CT (3 ZONE) SPECIFICATIONS

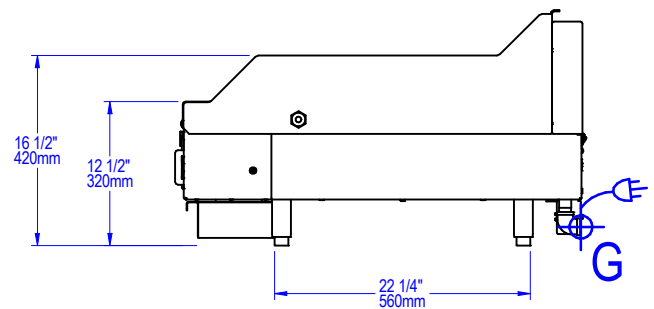
Plan view



Front view



Side view



Shipping weight: 490 lbs.

UTILITIES SPECIFICATIONS

Gas ⚡ G

3/4 inch FNPT gas inlet
76,000 BTU/hr Natural Gas (NG)
OR
71,000 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.

Refer to data plate when installing.

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 oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.



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.



GAS INFORMATION

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.

BURNER MANIFOLD PRESSURE

Model	Natural Gas (NG) model	Propane (LP) model
PL-4836-4	3.2" W.C.	9.0" W.C.
PL-3636-3		

BTU/HR INPUT RATE

Model	Natural Gas (NG) model	Propane (LP) model
PL-4836-4	107,000 BTU/hr	102,000 BTU/hr
PL-3636-3	76,000 BTU/hr	71,000 BTU/hr

The Plancha is equipped with an internal gas pressure regulator. This regulator is not adjustable. If incoming gas pressure is less than 1/2 psi (14 inches W.C.), no external regulator is required or recommended. If incoming gas pressure is greater than 1/2 psi (14 inches W.C.), an external regulator, by others, must be installed.

MINIMUM INCOMING GAS PRESSURE

Model	Natural Gas (NG) model	Propane (LP) model
PL-4836-4	4.5" W.C.	10.0 W.C.
PL-3636-3		

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.

ELECTRICAL RATINGS

Model	Voltage	Amperage
PL-4836-4	120 VAC	0.7 A
PL-3636-3	120 VAC	0.6 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.

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 oven must be vented in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.



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 tray is 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. This appliance utilizes an automatic ignition system—there are no standing pilots to manually light. Press the Power Switch to the OFF position to turn off the Plancha.

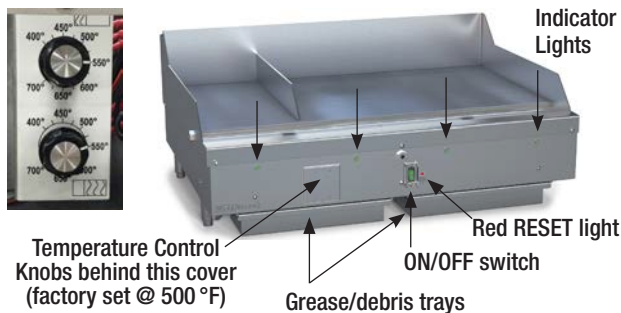
At start-up, the red RESET light next to the Power Switch will be illuminated until the automatic ignition system has successfully lit the pilot. This is typically not more than a few seconds. However, when initially starting the unit up after installation, pilot ignition will likely take longer while air in the gas line purges—the light will remain illuminated until the pilot lights. **NOTE:** If the red RESET light illuminates during operation of the Plancha, turn the power switch to the OFF position, wait 5 minutes, then restart the Plancha.

To access the hidden Temperature Control Knob(s), remove the square cover on the front of the Control Panel. On the 4 Zone 4836, the top knob controls the temperature for cooking area to the left of the cook surface divider. The bottom knob controls the temperature of the remaining cooking surface. Each zone has its own Heat Indicator Light. On the 3 Zone 3636, the single knob controls the temperature over the entire single surface. Each zone has its own Heat Indicator Light.

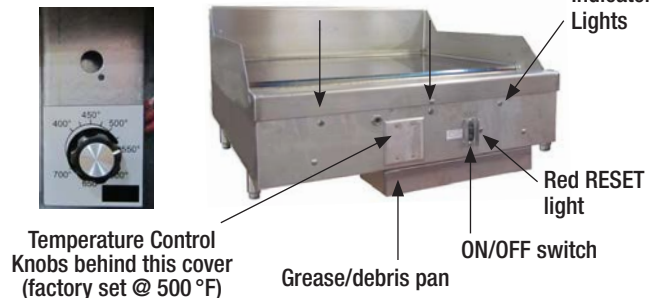
When the Plancha is first turned on the Heat Indicator Light for each zone will be illuminated until its zone reaches the temperature set on the Temperature Control Knob (appx 18–20 minutes). After the set temperature has been reached, a Heat Indicator Light will only illuminate when the temperature of its corresponding zone has dropped below the temperature set on the Temperature Control Knob. For example, an Indicator Light may illuminate after a large food load is placed on the cooking surface.

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

PL-4836-4-CT (Left-hand divider shown)



PL-3636-3-CT



**DAILY USE AND MAINTENANCE**

1. Check and empty the Grease/Debris Trays frequently throughout the day. Keep the drain clear and do not allow the trays to overflow.
2. The cooking surface should be scraped periodically throughout the day. To remove loose debris use a dry towel.

CAUTION: COOK SURFACE IS VERY HOT!

3. When using chemicals to clean the grill surface, first shut down the Plancha and allow it to cool. If the Plancha is too hot, the chemical may tend to boil or burn off immediately and not work as effectively. Do not pour water onto a hot Plancha to cool it as this can warp the cook surface.

DO NOT USE EXCESSIVE AMOUNTS OF WATER TO CLEAN THE PLANCHA. Be careful when using scrapers on the cook surface to avoid scratching or gouging the top. Be aware that the cook surface is made of mild steel—it will not clean to a shiny silver-like surface. Do not use heavy duty degreasers or oven cleaners on the Plancha as these are not generally intended for use on hot surfaces.

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

4. The front, sides, and back may be wiped down with a cloth and mild detergent if needed. Do not use abrasive cleaners or scouring pads as these will scratch the stainless steel.



Cleaning the Plancha & Wood Stone

End of Day

1. Turn off and unplug the plancha/Wood Stone. Let cool to 250°F.
2. Using the scraper, scrape the cooking surface of the plancha/Wood Stone to remove excess carbon build up.
3. Hold the grill brick with an oven mitt and a clean, dry towel to protect your hands and arms. Rub the grill brick over the back splash and sides of the grill. Clean the sides and back splash to bare metal.
4. Divide the grill into four sections, cleaning one section at a time. Spray 1/4 of the grill surface with oil (about 3 squirts). Rub the grill brick back and forth over each section of the grill surface until the excess carbon is removed (approximately 4-5 times). Repeat until the entire surface of the grill is clean.
5. Wipe the entire surface of the grill, the back splash and sides with a tightly wrung, clean, sanitized towel.
6. Remove the grease trays, empty and wash in the dish area.
7. Using a tightly wrung, clean, sanitized towel, wipe the knobs, shelves, handles and the entire exterior of the plancha/Wood Stone. Use caution when cleaning the front to avoid damaging the electrical components.
8. When the grill is clean, season the surface by lightly spraying with oil (no more than 4-5 squirts). Wipe with a clean, dry towel.

Note: Do not use water to clean the grill. If needed, spray a small amount of Degreaser onto a green scrubby to clean the back splash, sides and exterior of the grill. Do not use chemicals on the grill surface.

Note: Do not clean the grill surface to bare metal. A caramel-color seasoning should remain on the surface.

Note: Always check your grill scraper blade for nicks and burrs. These will scratch the surface of your plancha/Wood Stone. Scraper blades are available on the Tundra website (item #83330).

Between Batches

1. Using the small scraper, scrape the cooking surface of the plancha/Wood Stone to remove excess carbon build up.

Limpieza de la plancha y Wood Stone

Fin del día

1. Apague y desenchufe la plancha/Wood Stone. Deje que baje la temperatura a 250°F.
2. Raspe la superficie de cocción de la plancha/Wood Stone utilizando el raspador para quitarle los residuos de carbón.
3. Para proteger sus manos y brazos, sujete el grill brick con una toalla limpia y seca. Talle el grill brick sobre los protectores contra salpicaduras y los costados de la parrilla. Limpie los costados y los protectores contra salpicaduras hasta poder ver el metal de nuevo.
4. Divida la parrilla en cuatro secciones, limpiando una sección a la vez. Rocíe 1/4 de la superficie de la parrilla con aceite (más o menos 3 chorros). Talle el grill brick una y otra vez sobre cada sección de la superficie de la parrilla hasta que se quiten los residuos de carbón (aproximadamente 4-5 veces). Repita hasta que la superficie entera de la parrilla esté limpia.
5. Limpie la superficie completa de la parrilla, los protectores contra salpicaduras y los costados con una toalla limpia, bien exprimida y desinfectada.
6. Saque las bandejas recolectoras de grasa, vacíelas y lávelas en el área de trastes.
7. Con una toalla bien exprimida, limpia y desinfectada, limpie los estantes perillas, manijas y todas las demás partes exteriores de la plancha/Wood Stone. Tenga cuidado cuando limpie la parte de enfrente para evitar que se dañen los componentes eléctricos.
8. Cuando ya esté limpia la parrilla, cubra ligeramente la superficie con aceite (no más de 4 a 5 chorros). Limpie con una toalla limpia y seca.

Nota: No use agua para limpiar la parrilla. Si se necesita, use una cantidad pequeña de desengrasante y una fibra de nylon verde en los protectores contra salpicaduras, los costados y el exterior de la parrilla. No use productos químicos en la superficie de la parrilla.

Nota: No limpie la superficie de la parrilla hasta verse el metal. El color que debe quedar en la superficie es del color caramelo.

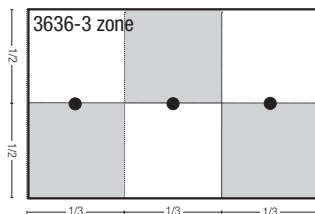
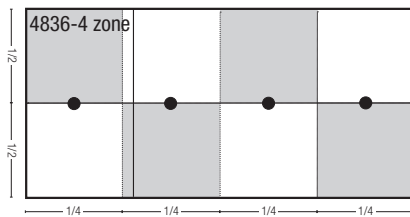
Nota: Siempre revise la hoja de su raspador de parrillas para ver si tiene mellas o abrojos. Estas rayan la superficie de su plancha/Wood Stone. Hojas para su raspador están disponibles en el sitio web de Tundra (el número de pieza es 83330).

Entre tandas

1. Usando el raspador pequeño, raspe la superficie de cocción de la plancha/Wood Stone para quitarle los residuos de carbón.



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. If Plancha still does not turn on, please contact Wood Stone for assistance.
Red RESET light comes on	<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 of 490-540 °F., call Wood Stone.



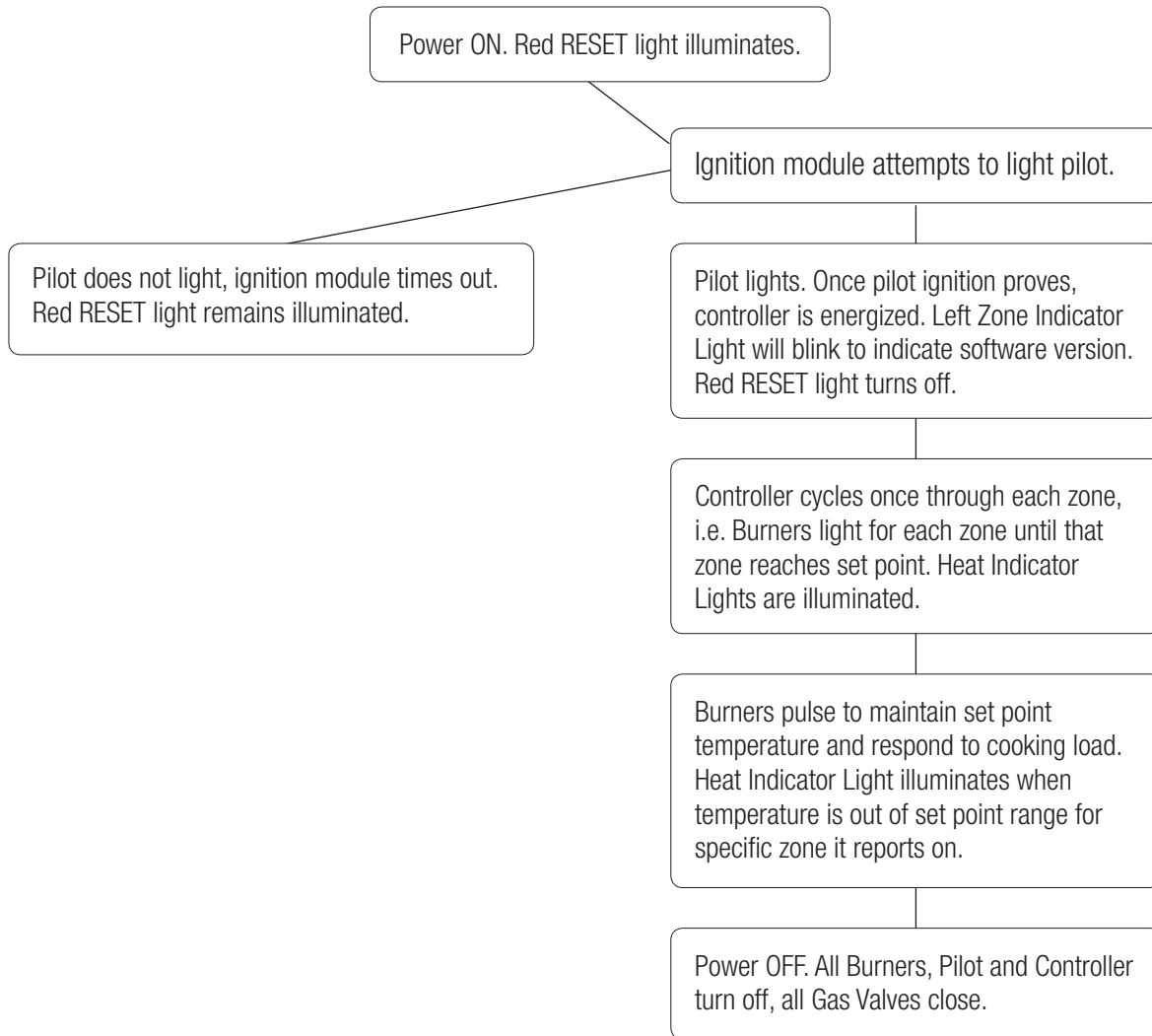
SURFACE TEMPERATURE MEASUREMENT PROCEDURE

1. **From a cold start:** Turn on the Plancha and wait at least 70 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.
2. Take temperature measurements (3 or 4, depending on if model is 3 or 4 zone model) using a surface probe. Note measurement once reading has stabilized. Measurement points are shown on the diagram at left—one at the center of each zone.
3. Temperature reading at each point should be within the range 490-540 °F.

Please contact Wood Stone at 1-800-988-8103 should service be necessary, or if you have any questions about your Plancha. 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



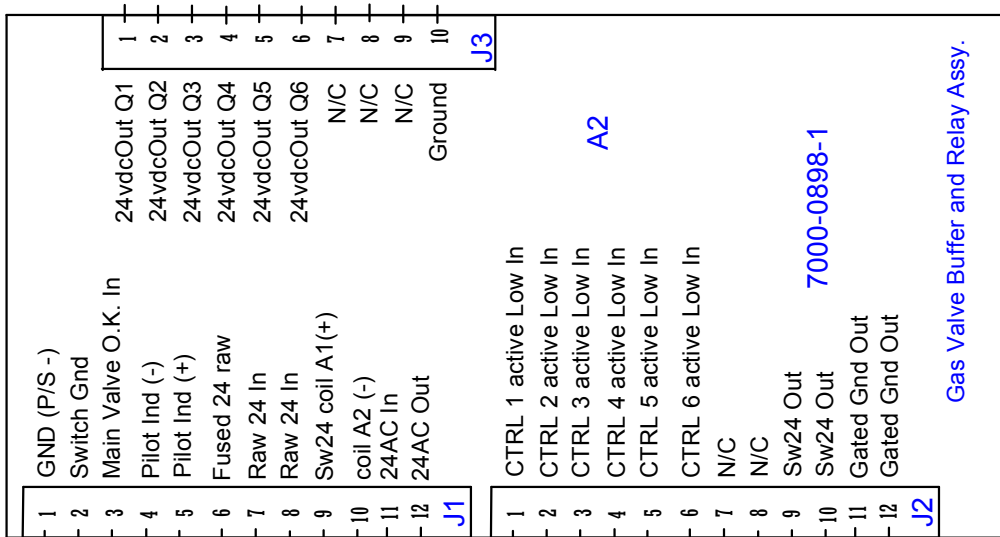


PL-4836-4 (4 ZONE) WIRE DIAGRAM (2-POLE) WD416 R0

Sheet: 1 of 3

Plancha, Gas, 4 Zone, 2 Pole
Main Ignition and 4 Channel Valve Control

Rev	Date	Rev By	Remarks
0	12/20/18	LHM	Initial release, modified from WD405 R2. New 2 pole terminal block; electrical cords with ring terminal.



DIAG#: WD416 Rev. 0
DATE: 12/20/2018

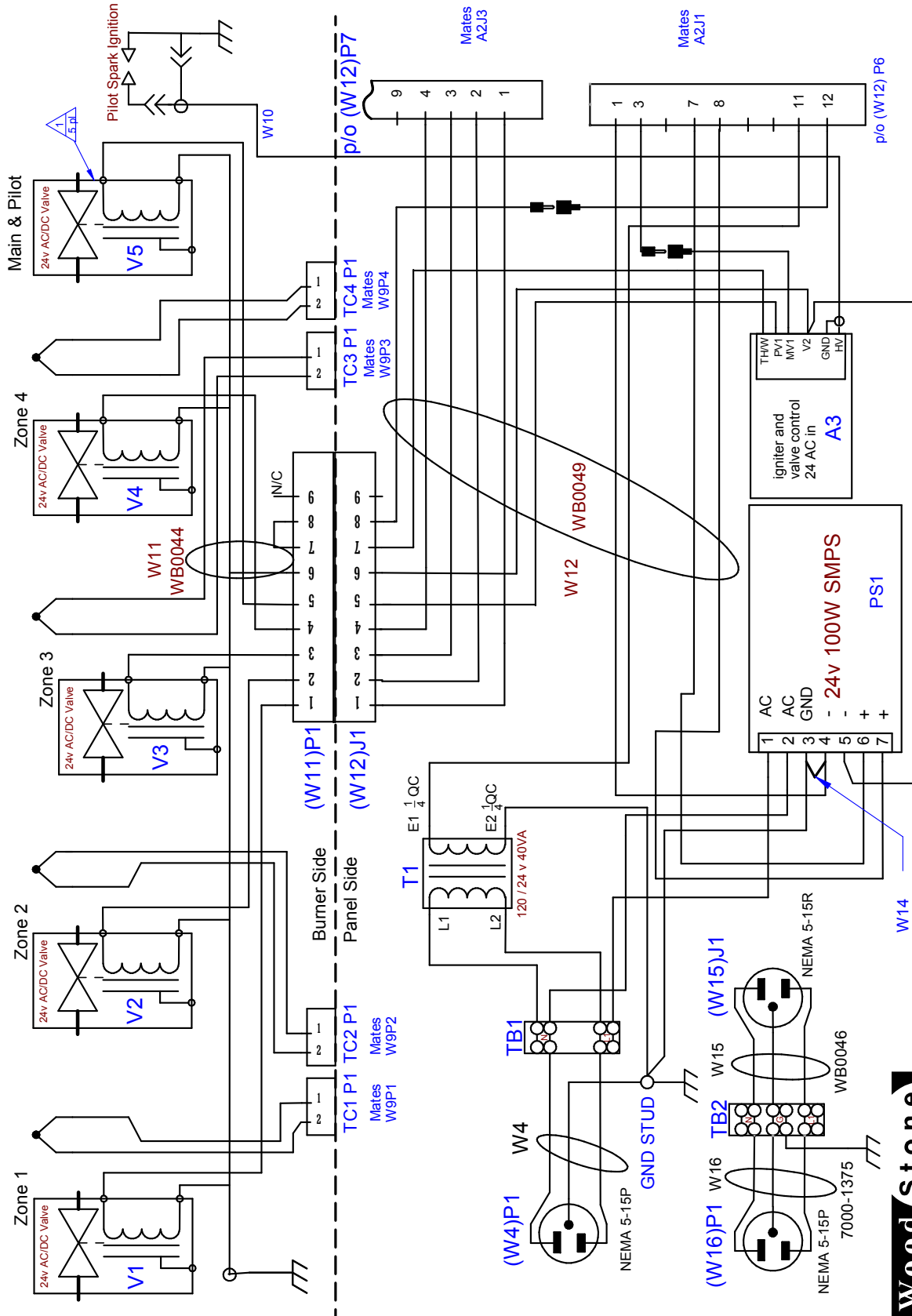
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PL-4836-4 (4 ZONE) WIRE DIAGRAM (2-POLE) WD416 RO

Sheet: 2 of 3

Plancha, Gas, 4 Zone, 2 Pole
Main Ignition and 4 Channel Valve Control



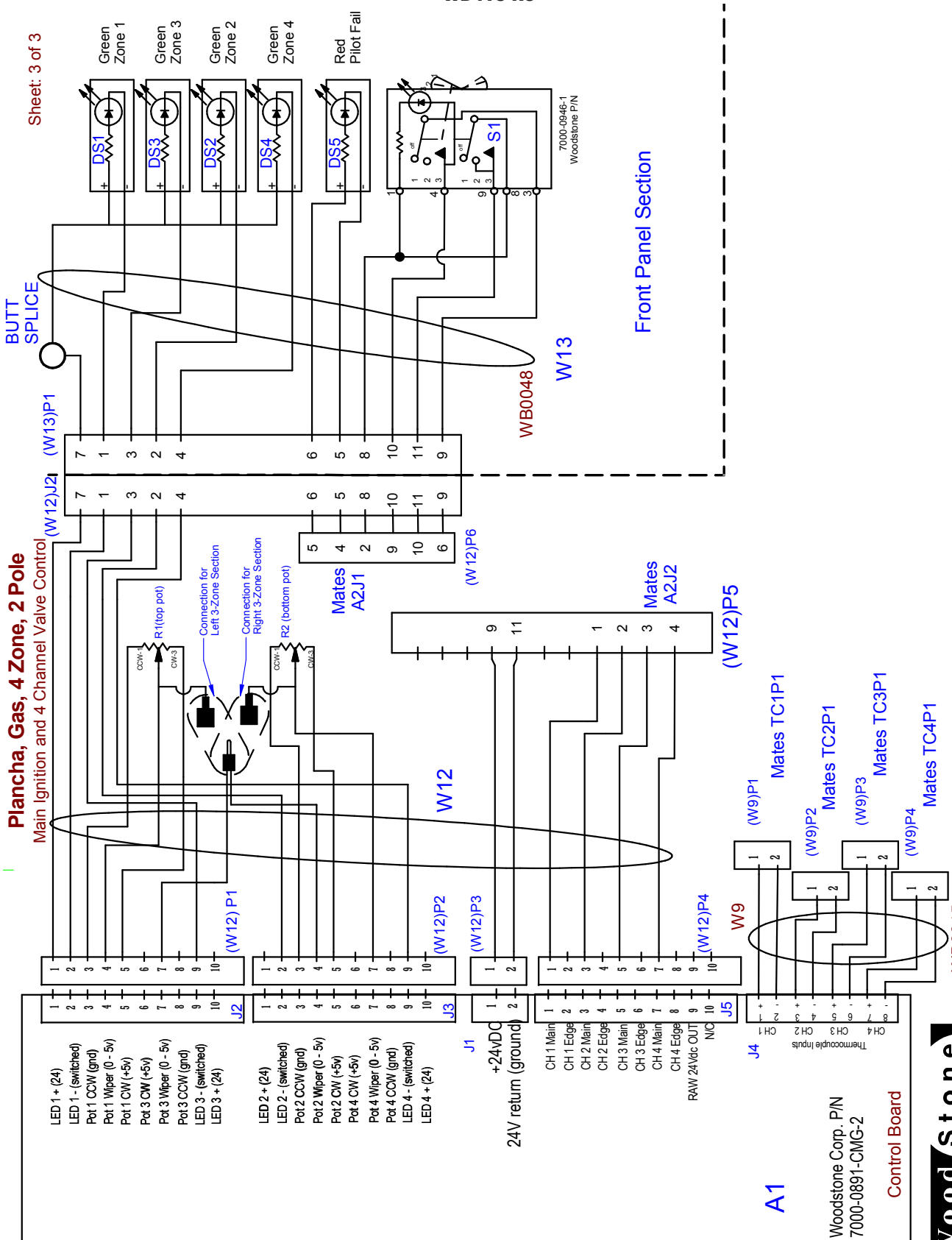
DIAG #: WD416 Rev. 0
DATE: 12/20/2018

Power Distribution and Gas Valves



PL-4836-4 (4 ZONE) WIRE DIAGRAM (2-POLE)

WD416 R0



DIAG#: WD416 Rev. 0
DATE: 12/20/2018

Controls



PL-3636-3 (3 ZONE) WIRE DIAGRAM (2-POLE) WD415 R0

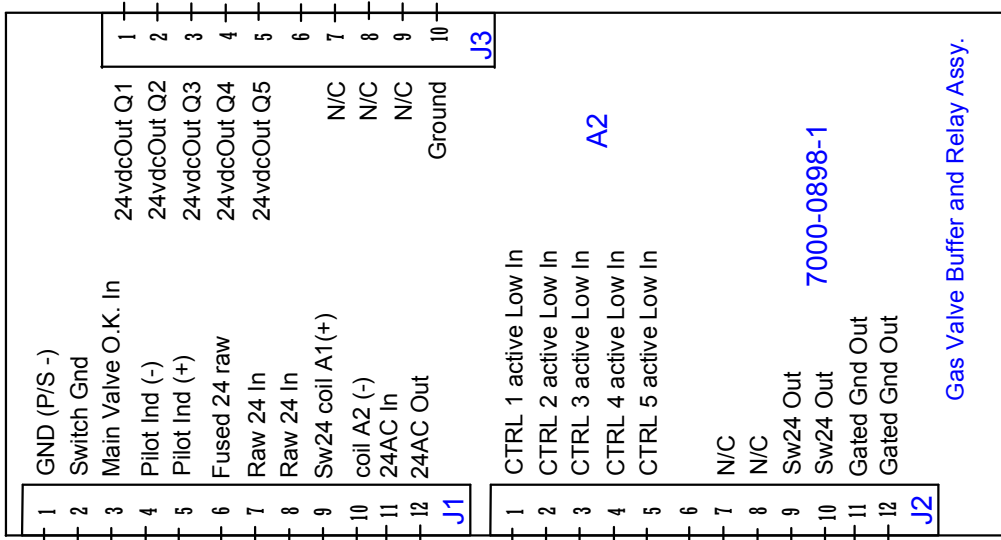
Sheet: 1 of 3

Plancha, Gas, 3 Zone, 2 Pole Main Ignition and 3 Channel Valve Control

Notes:

- Gas valve solenoids are 24 volts AC or DC with no polarity preference.
- Unused Pin is shield.
- Adding / modifying part numbers based on changes in construction standards
- Altering wiring layout to clarify graphic representations.

Rev Date	By	Remarks:
0.0 12/20/18	LHM	Initial release, modification of WD400 R1. New 2 pole terminal block; electrical cords with ring terminal.



DIAG #: WD415 Rev. 0
DATE: 12/20/2018

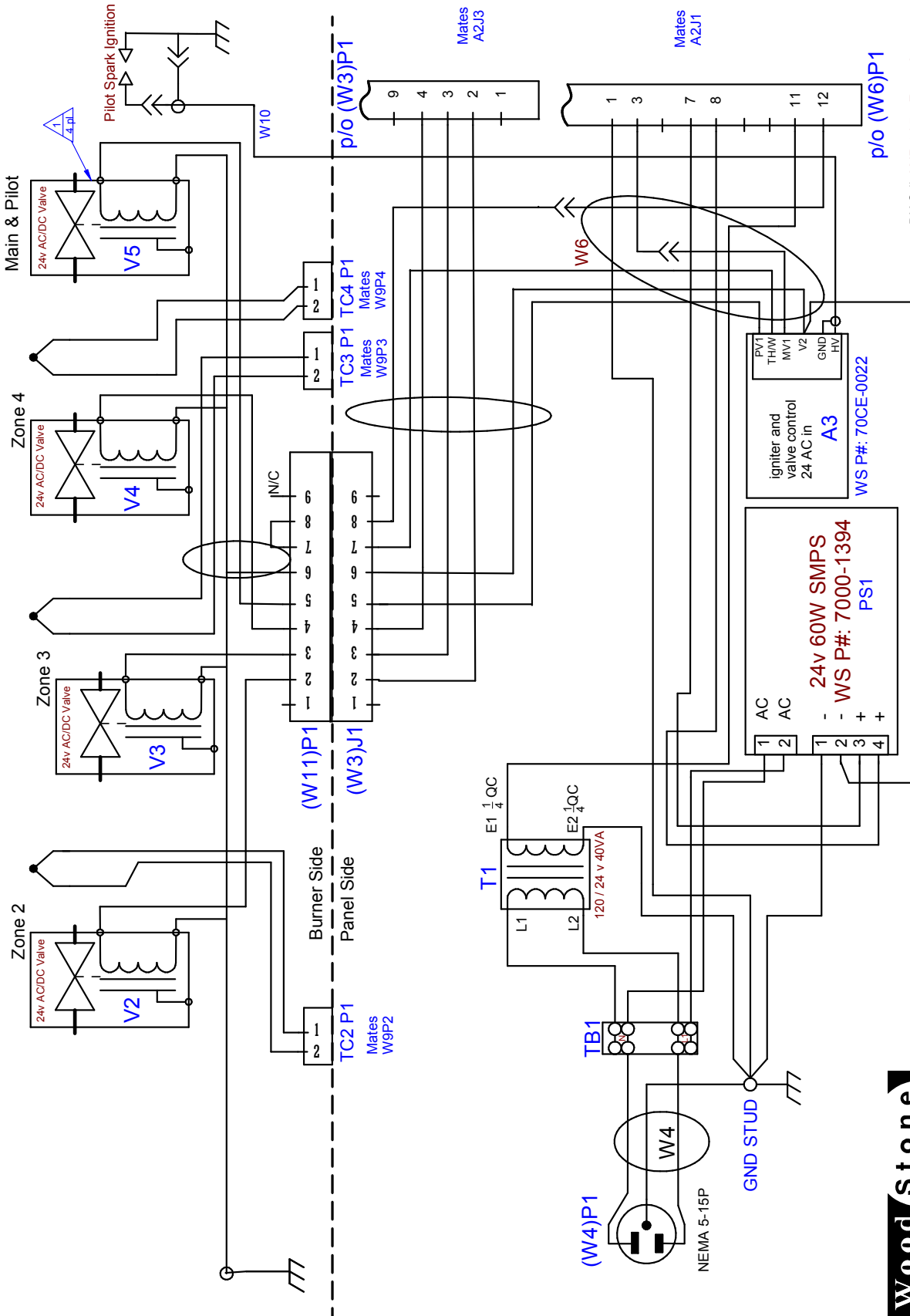
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PL-3636-3 (3 ZONE) WIRE DIAGRAM (2-POLE) WD415 R0

Sheet: 2 of 3

Plancha, Gas, 3 Zone, 2 Pole
Main Ignition and 3 Channel Valve Control

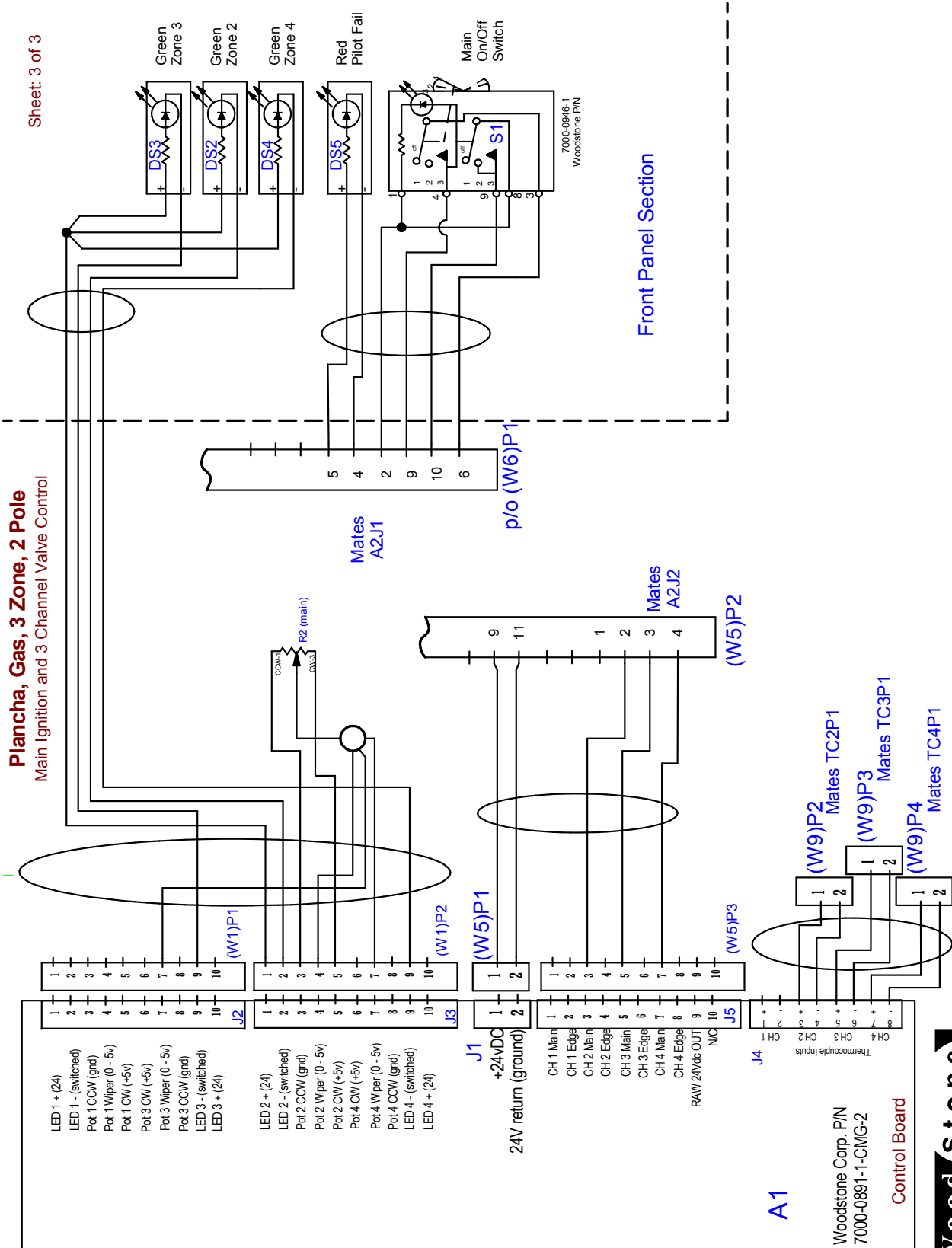


DIAG #: WD415 Rev. 0
DATE: 12/20/2018

Power Distribution and Gas Valves



PL-3636-3 (3 ZONE) WIRE DIAGRAM (2-POLE) WD415 R0



Sheet: 3 of 3

DIAG #: WD415 Rev. 0
DATE: 12/20/2018

Controls

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M0020.13 JULY 2019

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

WOOD STONE CORPORATION

1801 W. Bakerview Rd.
Bellingham, WA 98226 USA

TOLL FREE 800.988.8103

TEL 360.650.1111

FAX 360.650.1166

E-MAIL info@woodstone-corp.com

woodstone-corp.com

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**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 8am to 5pm 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 1801 W. Bakerview Rd. Bellingham, WA 98226 USA Attn: Global Service Manager

Wood Stone

WOOD STONE CORPORATION

1801 W. Bakerview Rd.
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