

Service Manual



WOOD STONE GAS PLANCHA

Specialty Equipment

*Gas-Fired Model, Hidden Control,
Countertop and Optional Cart Models*

WOOD STONE GAS PLANCHA

WS-PL-4836-4-CT

WS-PL-3636-3-CT



WOOD STONE CORPORATION

1801 W. Bakerview Rd.
Bellingham, WA 98226 USA

Toll Free 800.988.8103

Tel 360.650.1111

Fax 360.650.1166



Wood Stone Gas Plancha (GEN1)	3
Cautions & Warnings	4
4836 Specs - Before June 2013 (v1).	5
4836 Specs - After June 2013 (v2).	6
3636 Specifications	8
Clearances	9
Utility Specifications	10
Basic Operation	11
Daily Maintenance	12
Operation Sequence	13
Control System, (v1 & V2 - Firmware 5093)	15
Calibration Procedure, (v1 & V2 - Firmware 5093)	16
Control System, (V3 - Firmware 2094-2095-2097)	17
Calibration Procedure, (V3 - Firmware 2094-2095-2097).	18
Troubleshooting	19
PL-4836 Wire Diagram • WD025	22
PL-4836 Wire Diagram • WD405, r1	25
PL-4836 Wire Diagram • WD405, r2.	28
PL-3636 Wire Diagram • WD400	31
PL-4836 Wire Diagram • WD416	34
PL-3636 Wire Diagram • WD415	37
Version 1 (Before June 2013)	
Exploded Diagram, v1	40
Pilot Assembly, v1	41
Gas Valves, v1	42
Control Box: Front Panel, v1	43
Control Box: Inner Panel, v1	44
Burner Assembly, v1	45
Igniter Removal, v1	46
Zip Tube Jet Cleaning, v1	47
Thermocouple Removal, v1	48
Pressure Manifold Removal, v1	49
Zip Tube Removal, v1	50
Solenoid/Gas Valve Service, v1	51
Version 2 + Version 3 (After June 2013)	
Optional Stand, v2 & 3	52
Exploded Diagram, v2 & 3	53
Pilot Assembly, v2 & 3.	54
Gas Valves, v2 & 3	55

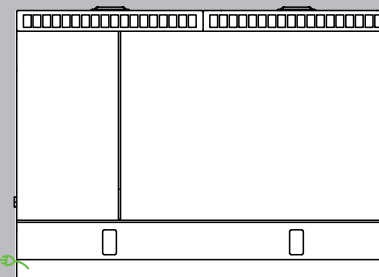
DISTINGUISHING MODELS

Look for these differences:

Version 1

*Before
June 2013*

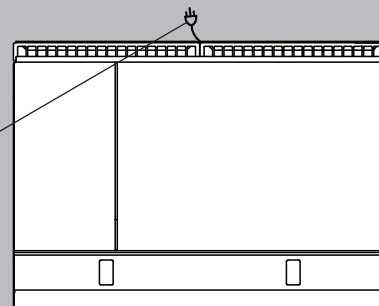
Plug towards
front



Version 2

*After
June 2013*

Plug in back



Version 3: Wire Harness & Software Update

Mfg. date after Nov. 8, 2015; Serial no. above 02489

Note: The hardware did not change in this update—only the Control Panel Wire Harness & Software.

Wire Diagram: **WD405, r2; Software: v2094, 2095, 2097**

Version 3: Wire Diagram Update

Mfg. date after July 15, 2019; Serial no. above 08460

Wire Diagram: **WD415 (PL-3636), WD416 (PL-4836)**

Version 2 + Version 3 (After June 2013) *continued*

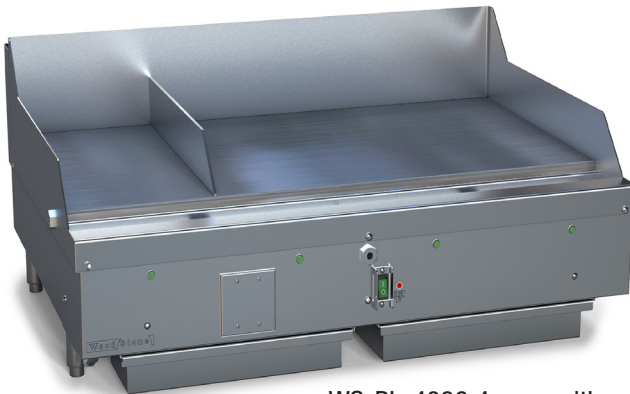
Control Box: Front Panel, v2 & 3	56
Control Box: Inner Panel, v2 & 3	57
Igniter Removal, v2 & 3	58
Zip Tube Jet Cleaning, v2 & 3	59
Thermocouple Removal, v2 & 3	60
Pressure Manifold Removal, v2 & 3	61
Zip Tube Removal, v2 & 3	62
Solenoid/Gas Valve Service, v2 & 3	63
Limited Warranty	64



**SERVICE MANUAL
WOOD STONE GAS PLANCHA**

**WS-PL-4836-4-CT, VERSIONS 1, 2 & 3 UPDATE
WS-PL-3636-3-CT**

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 GAS PLANCHA SERVICE MANUAL

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.

WARNING: 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.

SAVE THE MANUAL



Intertek
ANSI Z83.11b-2009
CSA 1.8b-2009



Intertek
ANSI/NSF STD 4

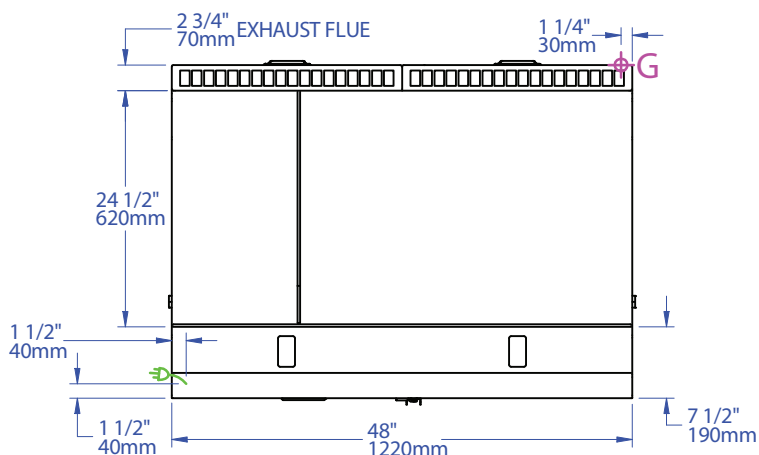
Wood Stone's Gas Plancha has been tested and approved by Intertek, and is ETL listed to ANSI Z83.11:2016 Ed. 4, CSA 1.8:2016 Ed. 4 and to NSF/ANSI Standard 4 - 2009e.



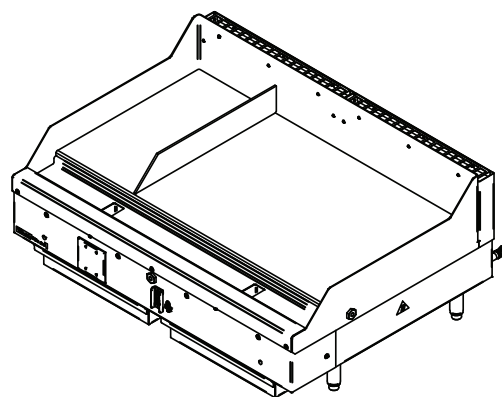
PL-4836-4-CT, VERSION 1 SPECIFICATIONS

Model shown: Left-hand fajita zone

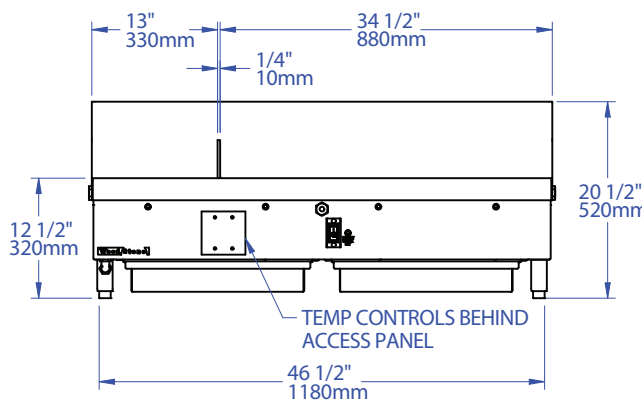
Plan view



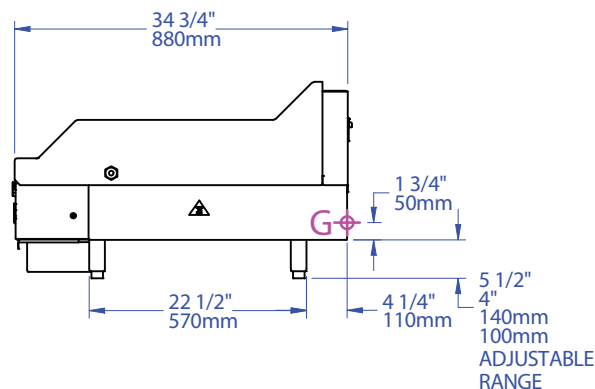
Iso view



Front view





Side view



SHIPPING WEIGHT: 650 lbs. ACTUAL WEIGHT: 485 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

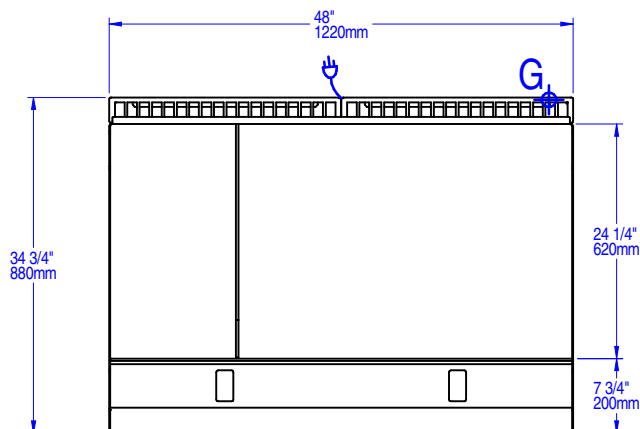
The Plancha must be vented with a Type 1 hood. This appliance must be installed and vented in accordance with NFPA 96 and all relevant national and local codes, subject to the approval of the local authority having jurisdiction.



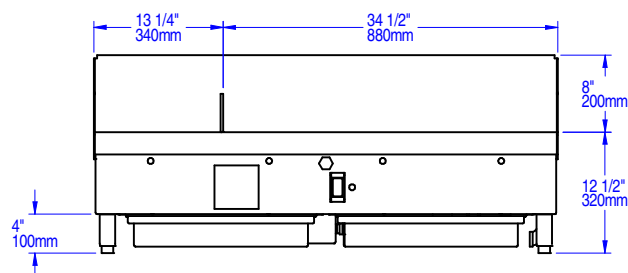
PL-4836-4-CT, VERSION 2 SPECIFICATIONS

Model shown: Left-hand fajita zone

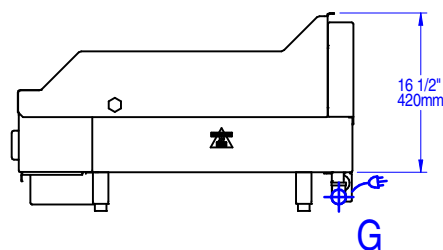
Plan View



Front View



Side View



SHIPPING WEIGHT: 650 lbs. UNIT WEIGHT: 485 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

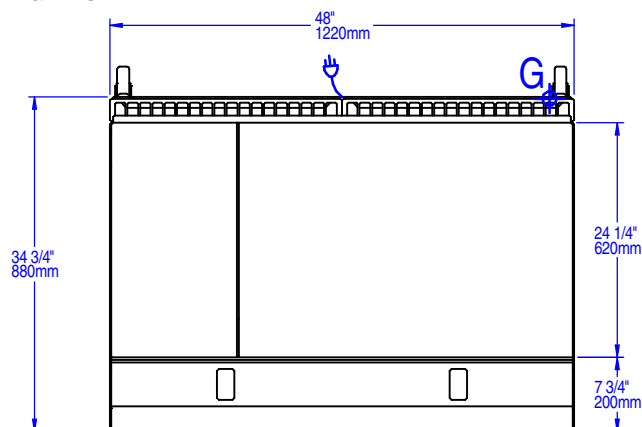
The Plancha must be vented with a Type 1 hood. This appliance must be installed and vented in accordance with NFPA 96 and all relevant national and local codes, subject to the approval of the local authority having jurisdiction.



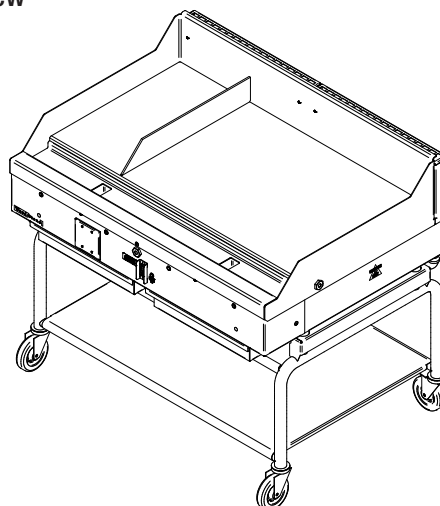
PL-4836-4-CT, VERSION 2 ON OPTIONAL STAND SPECIFICATIONS

Model shown: Left-hand fajita zone

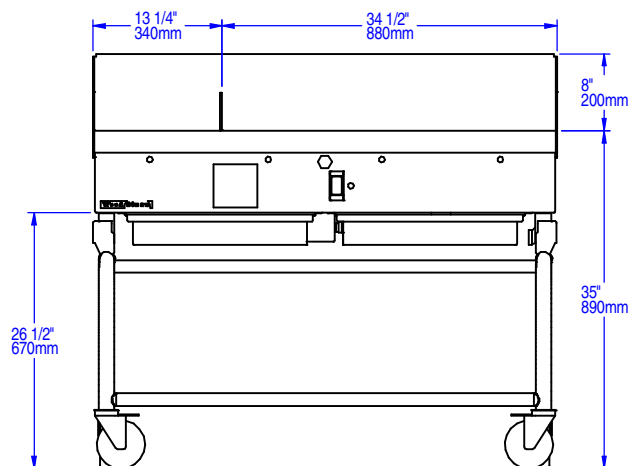
Plan view



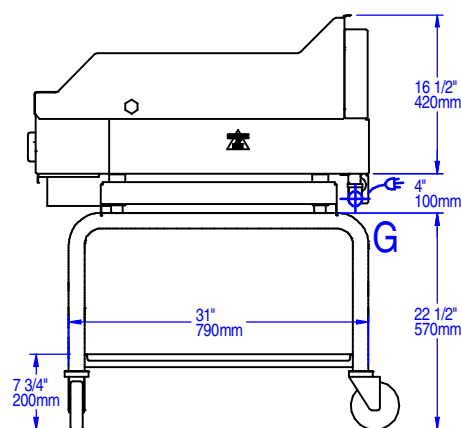
Iso view



Front view



Side view



SHIPPING WEIGHT: 770 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.

Venting

The Plancha must be vented with a Type 1 hood. This appliance must be installed and vented in accordance with NFPA 96 and all relevant national and local codes, subject to the approval of the local authority having jurisdiction.

M0102.21 OCTOBER 2021

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

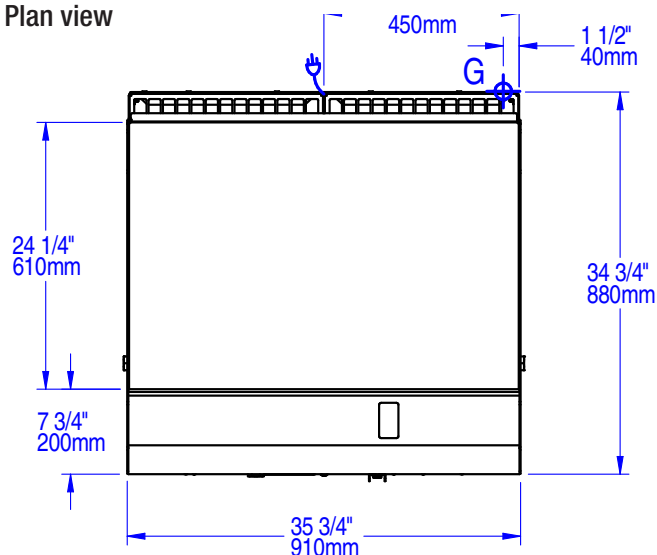
E-MAIL info@woodstone-corp.com

woodstone-corp.com

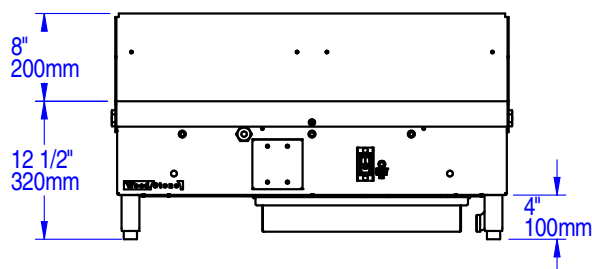


PL-3636-3-CT SPECIFICATIONS

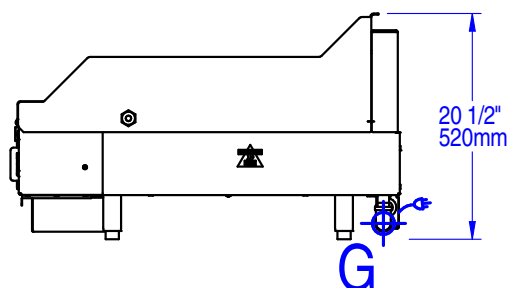
Plan view



Front view





Side view



SHIPPING WEIGHT: 490 lbs.

UTILITIES SPECIFICATIONS

Gas: 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.
3. Using a small amount of water and a mild dish detergent, clean the cook surface with a wet towel. Then use a small amount of water (approximately 1 pint) to rinse. Wipe the surface down with a towel and the Plancha is ready for service.

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 switch to the OFF position to turn off the Plancha.

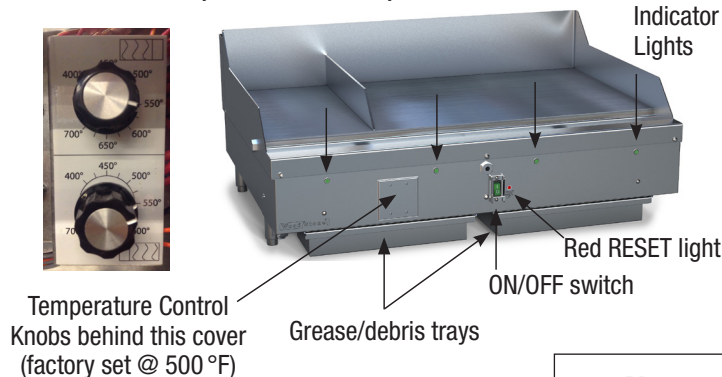
At startup, the red RESET light next to the Power Switch will be illuminated until the automatic ignition system has successfully lit the Pilot. This is typically not more than a few seconds. However, when initially starting the unit up after installation, Pilot Ignition will likely take longer while 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 two hidden Temperature Control Knobs, remove the square cover on the front of the Control Panel. 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.

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, a Heat 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)



Top knob controls...

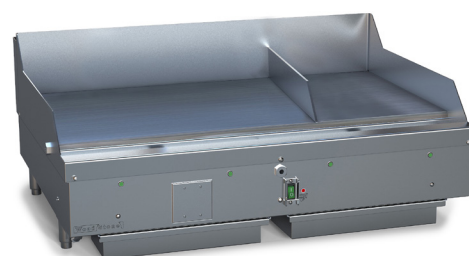
...cooking surface to the left of the divider (no matter which side the divider is on).

Bottom knob controls...

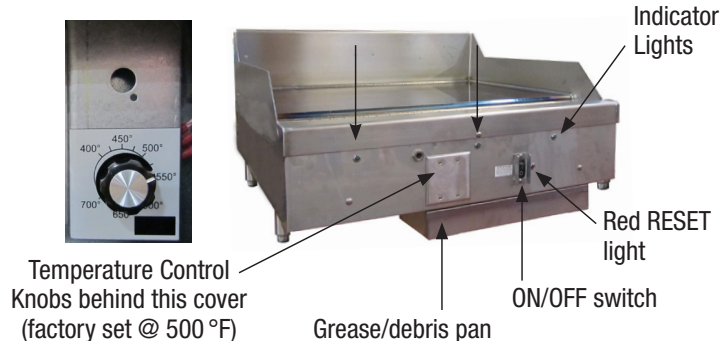
cooking surface to the right of the divider (no matter which side the divider is on).

PL-4836-4-CT (Right-hand divider)

Divider placement is only external difference



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 wiped periodically throughout the day using a damp towel and a small amount of water.
CAUTION: COOK SURFACE IS VERY HOT!
3. **End of the day:** The Plancha cook surface should be cleaned thoroughly at the end of each day. Wood Stone recommends the 3M 710 Scotch Brite Quick Clean Griddle Cleaning System for cleaning the Plancha cooking surface. This kit includes all of the necessary tools to clean the Plancha surface properly including Scotch Brite Quick Clean Griddle Liquid. These products are available through your dealer or restaurant supplier.

When using chemicals to clean the grill surface, first shut down the Plancha and allow it to cool for 30 minutes. If the Plancha is too hot, the chemical may tend to boil or burn off immediately and not work as effectively. Do not pour water onto a hot Plancha to cool it as this can warp the cook surface.

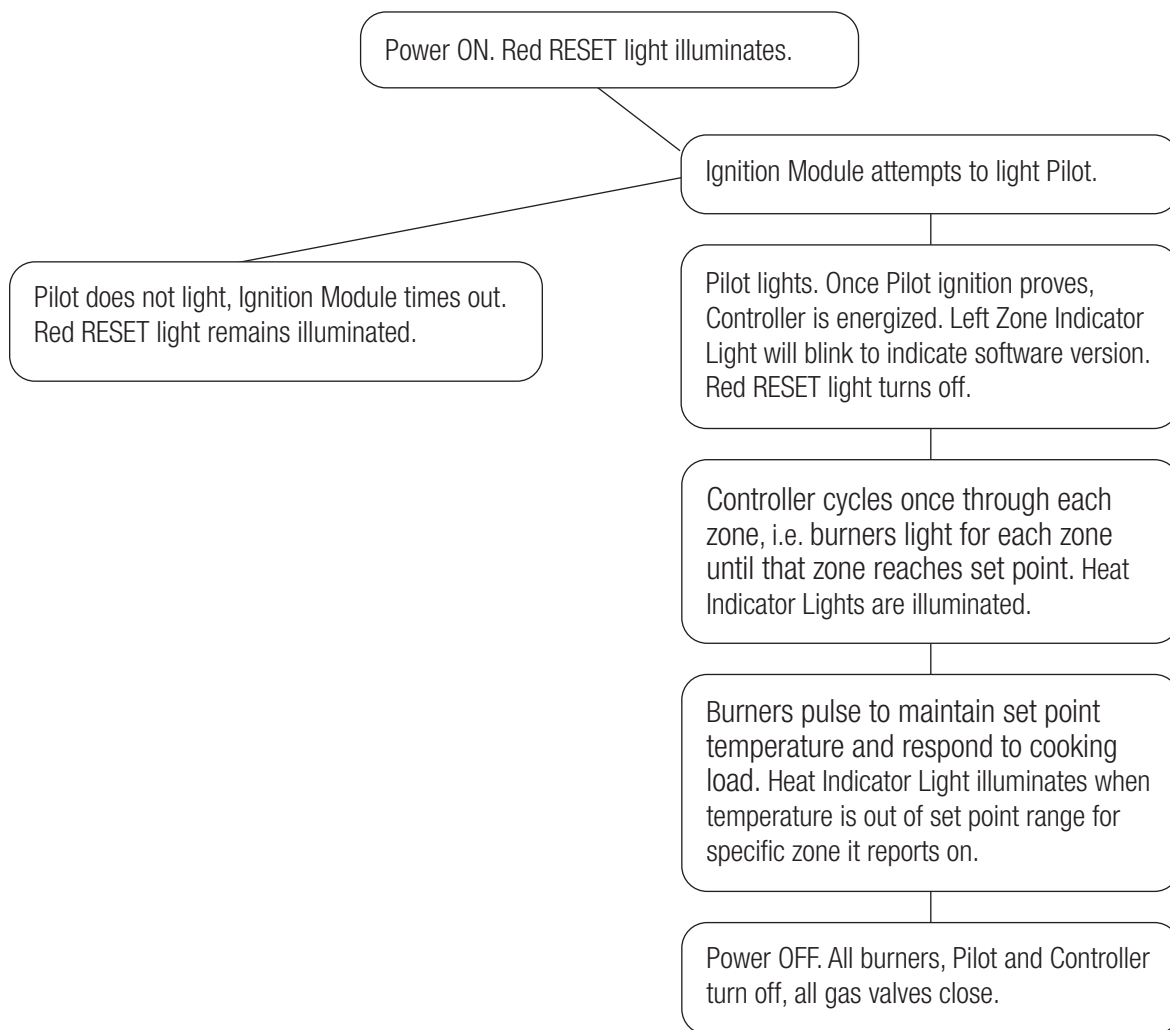
DO NOT USE EXCESSIVE AMOUNTS OF WATER TO CLEAN THE PLANCHA. When cleaning, pour no more than 1 pint of water at a time onto the cook surface. Be careful when using scrapers on the cook surface to avoid scratching or gouging the top. Be aware that the cook surface is made of mild steel—it will not clean to a shiny silver-like surface. Do not use heavy duty degreasers or oven cleaners on the Plancha as these are not generally intended for use on hot surfaces.

Damage caused by using spray hoses or excessive water, 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.

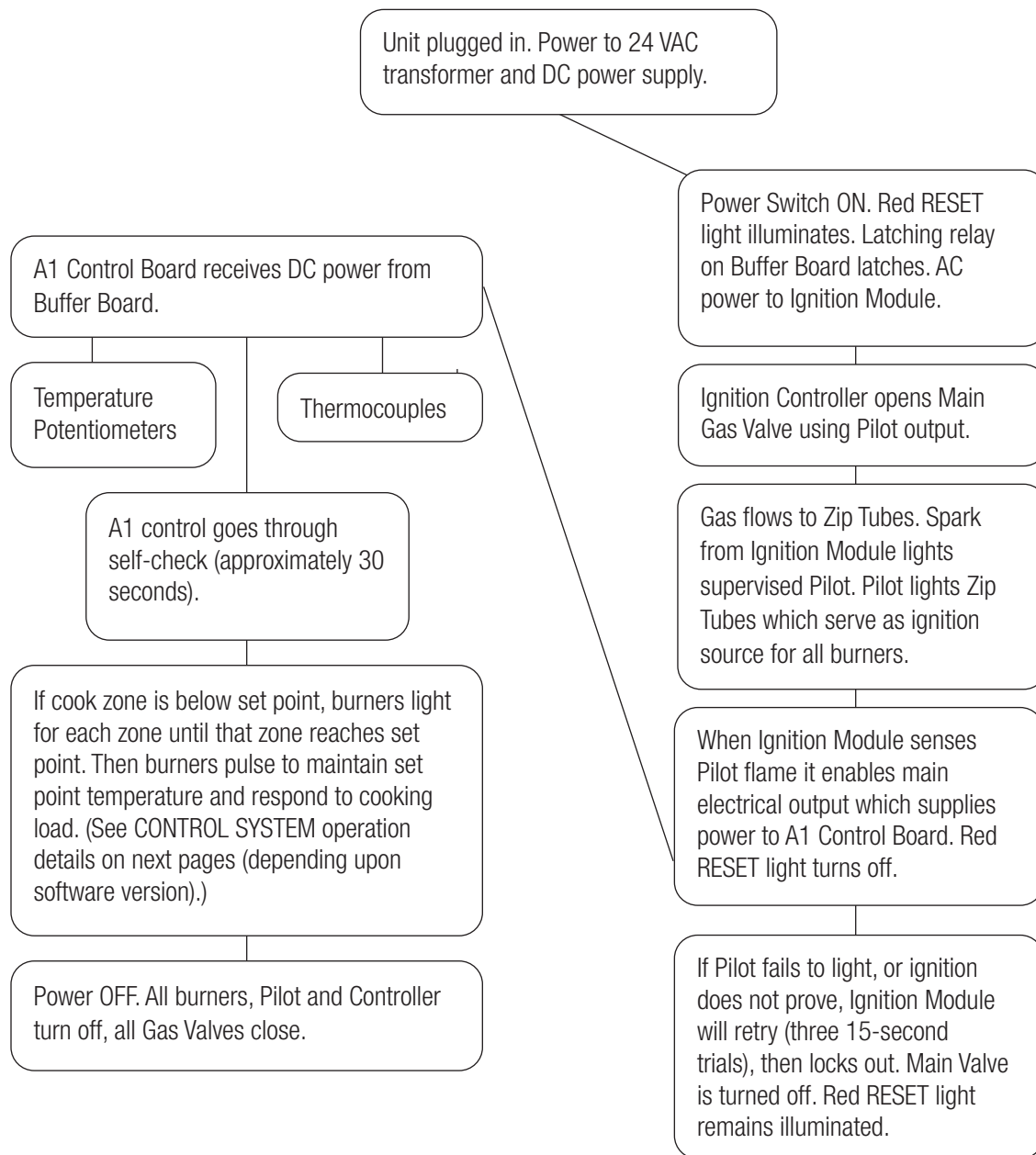


SIMPLIFIED SEQUENCE OF OPERATION GAS PLANCHA





DETAILED SEQUENCE OF OPERATION GAS PLANCHA



**V1 & V2 UNITS
(BUILT BEFORE
NOV. 9, 2015)****PLANCHA CONTROL SYSTEM - SOFTWARE 5093**

The temperature of the cooking surface is controlled by the 4-Channel Control Board (A1).

The cooking surface is divided into 4 temperature control zones, each with its own Thermocouple, Gas Valve, and two high efficiency IR burners. Each zone also has an individual green LED status light. Each zone runs a completely independent control loop to maintain temperature and respond to cooking loads. On this model, each zone runs the full depth from front to back and 12 inches of the width. Zone 1 is the far left zone and Zone 4 is the far right zone (on three zone units, the left zone is two and the right zone is four). The actual number of the zone doesn't matter unless you are correlating the Thermocouples, LEDs, Valve Control Channels, and Temperature Setting Potentiometers. Although there could be up to 4 Temperature Setting Knobs, this unit has one knob for zone 1 and one knob that controls all three of the other zones. Both of these knobs are hidden behind the access plate on the left front of the control panel. Some units may have a right side divider (veggie zone). On those units, zones 1 – 3 are controlled by the top knob and zone 4, alone, is controlled by the bottom knob.

The control scheme (each zone independent) is not the usual system where the burners turn on if the cook surface is too cold and off if it's too hot. In the Wood Stone gas Plancha control scheme, each zone is constantly being cycled ON and OFF with a period of 48 seconds. The amount of heat (time the burner is on) supplied during each cycle (48 seconds) is the amount necessary to keep the plate at the requested cooking temperature.

If a load is put on the plate and the plate begins to lose temperature, the percentage of the cycle during which the burner is ON is increased enough to make up for the loss. If the zone starts to get too warm, the percentage is reduced to prevent overshoot. Be aware that there is a delay in the Thermocouple response and an average delay of 24 seconds (sometimes 48, sometimes none) until the next cycle starts with a new duty cycle. Over each normal cycle (48 seconds) at 550 °F, the Cook Surface heats and cools 3–5 °F. The Thermocouples used in the control system do not see this variation due to their location and construction.

As explained above, every 48 seconds the two burners (one Valve per set) for a zone will come on, run for some time (say, 27 seconds) and go off for the remainder of the 48 seconds. During the initial warm-up all zones run continuously until the plate nears cooking temperature. As the plate approaches the set point, the burners will begin cycling at a reduced duty cycle to prevent substantial overshoot (the status LEDs will still be illuminated).

Note that the 4 zones do not all start simultaneously. They are offset by 1/4 of the 48 second period: 12 seconds. So, 12 seconds after zone 1 comes on, zone 2 will light; 12 seconds later zone 3 will light, and 12 seconds later, zone 4. They will not necessarily go out in the same sequence since they are running independent control responses. The minimum run time for any burner is 9 seconds—below that it will just skip the entire cycle.

The first cycle after the unit is turned ON is unique. The cycle times are fixed and not a function of the set point. Each cycle begins 12 seconds after the previous cycle began. The first zone runs 12 seconds. The second zone runs 16 seconds. The third zone runs 24 seconds. Zone 4 runs the full 48 second cycle and stays on until the set point is approached. By noting the order the burners light, this feature can be used to verify that the Burner Valves are hooked to the right control channels.

The most obvious consequence of this for the cook is that the Indicator Lights are not tied to the burners (and switched each time the burner turns on), but rather is controlled by the computer based on the measured plate temperature and the requested set point. If the zone is warming up (when turned on, or to a new set point) or if it cools from too much load (big pot of water) the light will come on to indicate it is under target. Otherwise, as long as the plate is not too cool, the light stays off.

If a Thermocouple fails, (open circuit or becomes disconnected), the software will detect this and turn off the associated Valve and cause the matching status LED to blink.

If a Thermocouple shorts out and give an erroneously low reading, the software will not detect this. Or, if the Thermocouples or Valve controls are cross wired, one zone will stay cold and the other will run away open loop. The maximum temperature that the unit will reach with burner(s) in a lock on condition is about 850 °F, depending on ambient conditions. Care should be taken when reattaching or replacing Thermocouples that they are inserted correctly to avoid this condition. Although the equipment will probably not be damaged, such conditions may pose a hazard, especially if the required clearances to combustibles are not adhered to.

**V1 & V2 UNITS
(BUILT BEFORE
NOV. 9, 2015)****POT CALIBRATION FOR THE A1 CONTROL BOARD ON THE GAS PLANCHA
SOFTWARE 5093**

For location, see 4-Channel Temperature Control Board in CONTROL BOX - INNER PANEL section.

V1 models: pg 38; v2 models pg 51

It is only necessary to calibrate the Pots if they have been replaced or if the Control Board has been replaced or re-programmed. The DIP switches on the board are also read and stored during the calibration sequence. These instructions assume the Control Panel Assembly is bolted to the main griddle and burner section. (If Control Panel is being serviced in the absence of the Main Griddle Assembly, or if gas is not available, read through this section AND the final note below before proceeding.)

1. Turn power OFF (Main Rocker Switch on Front Panel). Remove the small square cover on the Front Panel to expose the Temp. Setting (Potentiometer) Knobs and the Control Board with its White Push Button, green “ready” LED light and DIP switches.
2. Plug the Plancha in to power and turn ON the gas supply. Turn on the Plancha. Listen for the clicking sound from the spark ignition, and check that the Pilot and Zip Tubes light and stay on. Site Glasses are provided at the front and on both sides of the unit. Turn the Plancha back off with the Main Switch.
3. Turn each of the Temperature Dial Pots to 400 °F. **Note:** View knobs straight-on, not at an angle, for accuracy.
4. If it is necessary to set or change the DIP switches on the CPI Control Board, separate documentation will be provided. This is the final opportunity to make those changes.
5. Recheck that the Pots are set to exactly 400 °F.
6. Find the White Push Button on the Control Board and the green “ready” LED next to it (near the DIP switches). The green LED will be illuminated for a period when the Plancha is initially powered up.
7. Turn ON the power with the Main Rocker Switch on the Front Panel. The green LED on the Control Board and the left-most Heat Indicator Light blink a sequence indicating the software version—in this case “**5093**”. (On a three-zone Plancha, no outside Indicator Light will blink.) After the Pilot lights and Ignition stops sparking (ignition has proved), the Heat Indicator Light will turn OFF while the green LED will remain on solidly on for about 15 seconds. Within this 15 second window, press the White Button and hold for several seconds until the green LED begins to blink (the blink is very slow), then release it. At this time the board will read the DIP switches and the values at the low temperature setting of the Pots. This is the **ONLY** time the DIP switches are read. When the green LED begins blinking, these operations are complete.
8. Without delay (this step must be completed before the LED stops blinking—about 60 seconds from the first White Button push), change the Temperature Knobs to point exactly to 550 °F. Then press and hold the White Push Button again. The button can be released when the LED stops blinking (another few seconds). At this point the Pot midpoints will be read and the scale factor and offsets will be calculated and stored.
9. Turn OFF the power with the Main Rocker Switch on the Front Panel to set the calibration. Set the Pots to the desired value (**note:** 500 °F as of 6/16/16). To check the surface temperature against the set values, turn on the Plancha and let it stabilize for 70 minutes to get the most representative measurement. Take one reading per zone in the center of each zone as described in the Surface Temperature Measurement Procedure in the TROUBLESHOOTING section of this manual.

Note: If the Front Panel is separated from the Gas Section or if no gas is available, the Ignition Controller can be bypassed. There are two Bullet Connectors in the harness between the A2 (Buffer) board and the Ignition Controller Module. If both of these pair are separated and the male and female of the opposite pairs are reconnected (only the two from the Buffer Board side are actually required) the Control Board will run and allow calibration (and Valve test if connected to the Main Unit). The Main Valve will not operate and the Pilot and Zip Tubes will not light. When reassembling, be sure to restore the Bullet Connectors before replacing cover.

**V3 UNITS
(BUILT AFTER
NOV. 8, 2015)****PLANCHA CONTROL SYSTEM - SOFTWARE 2094 - 2095 - 2097**

The temperature of the cooking surface is controlled by the 4-Channel Temperature Control Board (A1).

The cooking surface is divided into 4 temperature control zones, each with its own Thermocouple, Gas Valve, and two high efficiency IR Burners. Each zone also has an individual green LED status light on the front of the Control Panel. Each zone runs a completely independent control loop to maintain temperature and respond to cooking loads. On this model, each zone runs the full depth from front to back and 12 inches of the width. Zone 1 is the far left zone and Zone 4 is the far right zone (on three zone units, the left zone is 2 and the right zone is 4). The actual number of the zone doesn't matter unless you are correlating the Thermocouples, LEDs, Valve Control Channels, and Temperature Setting Potentiometers. Although there could be up to 4 temperature setting knobs, this unit (left side "veggie zone" divider) has one knob for zone 1 and one knob that controls all three of the other zones. Both of these knobs are hidden behind the access plate on the left front of the Control Panel. Some units may have a right side divider. On those units, zones 1 – 3 are controlled by the top knob and zone 4, alone, is controlled by the bottom knob.

The control scheme is different from earlier versions of this Plancha. Every zone is completely independent in time, as well as temperature response. If the temperature of a zone is too low or if it is dropping rapidly, the burners will be run to stop the temperature drop and replace the lost heat. Any zone may come on at any time and run as long as necessary. The only restrictions based on time are two: Once a burner is lit, it will run at least 10 seconds in consideration of combustion gas quality. Second, once a burner is lit, it cannot be restarted, after tuning off, in less than 30 seconds from the previous start. In practice this rapid cycling does not occur normally, but the time restriction in the firmware exists to prevent excessive wear of the gas valves.

As in the previous model, each zone status light is not tied to the burners (i.e., not switched each time the burner turns on), but rather is controlled by the computer based on the measured plate temperature and the requested set point. If the zone is warming up (when turned on, or to a new set point) or if it cools from too much load (big pot of water) the light will come on to indicate it is under target. Otherwise, as long as the plate is not too cool, the light stays off.

If a Thermocouple fails, (open circuit or becomes disconnected,) the software will detect this and turn off the associated valve and cause the matching status LED to blink.

If a Thermocouple shorts out and give an erroneously low reading, the software will not detect this. If the Thermocouples or valve controls are cross wired, one zone will stay cold and the other will run away open loop. The maximum temperature that the unit will reach with burner(s) in a lock on condition is about 850 °F (depending on ambient conditions). Care should be taken when reattaching or replacing Thermocouples that they are inserted correctly to avoid this condition. Although the equipment will probably not be damaged, such conditions may pose a hazard, especially if the required clearances to combustibles are not adhered to.

For Software version 2095 & 2097 only: The Burners in zones two and three will be lit during the time that the version code is being blinked out on DS2.

**V3 UNITS
(BUILT AFTER
NOV. 8, 2015)****POT CALIBRATION FOR THE A1 CONTROL BOARD ON THE GAS PLANCHA
SOFTWARE 2094 - 2095 - 2097**

For location, see 4-Channel Temperature Control Board in CONTROL BOX - INNER PANEL section.

V3 models pg 51

It is only necessary to calibrate the Pots if they have been replaced, or if the Control Board has been replaced or re-programmed. The DIP switches on the board are also read and stored during the calibration sequence. These instructions assume the Control Panel Assembly is bolted to the Main griddle and burner section. (If Control Panel is being serviced in the absence of the main griddle assembly, or if gas is not available read through this section AND the final note below before proceeding.)

1. Turn power OFF (green Main Rocker Switch on Front Panel). Remove the small square cover on the Front Panel to expose the Temperature Setting (Potentiometer) Knobs and the Control Board with its White Push Button, green "ready" LED light and DIP switches.
2. Plug the Plancha in to power and turn on the gas supply. Turn on the Plancha. Listen for the clicking sound from the spark ignition, and check that the Pilot and Zip Tubes light and stay on. Site glasses are provided at the front, and on both sides of the unit. Turn the Plancha back off with the main switch.
3. Turn each of the Temperature Setting Pots to 400 °F. **Note:** View knobs straight-on, not at an angle, for accuracy.
4. If it is necessary to set or change the DIP switches on the CPI Control Board, separate documentation will be provided. This is the final opportunity to make those changes. (There is no reason to change these from the factory setting!)
5. Recheck that the Pots are at exactly 400 °F.
6. Find the White Push Button on the Control Board and the green "ready" LED next to it (near the dip switches). The green LED will be illuminated for a period when the Plancha is initially powered up.
7. Depress and HOLD the White push button. Turn on the unit with the green Main Rocker Switch and WAIT until the green "ready" LED (near the push button) illuminates, then release the button. Now change both Pots to exactly 550 °F and press the button again, holding until the ready light starts to blink out the version code (about a second). At this time the DIP switch options and the temperature knob positions have been mapped into the Controller and the calibration is complete.
9. Turn off the power with the Main Rocker Switch on the Front Panel. Set the Pots to the desired value (**note:** 500 °F as of 6/16/16). To check the surface temperature against the set values, turn on the Plancha and let it stabilize for 70 minutes to get the most representative measurement. Take one reading per zone in the center of each zone as described in the Surface Temperature Measurement Procedure in the TROUBLESHOOTING section of this manual.

Note: If the Front Panel is separated from the gas section or if no gas is available, the Ignition Controller can be bypassed. There are two Bullet Connectors in the harness between the A2 (Buffer) Board and the Ignition Controller Module. If both of these pair are separated and the male and female of the opposite pairs are reconnected (only the two from the Buffer Board side are actually required) the Control Board will run and allow calibration (and valve test if connected to the main unit). The main valve will not operate and the Pilot and Zip Tubes will not light. When reassembling, be sure to restore the Bullet Connectors before replacing cover.



PROBLEM	CAUSE/SOLUTION
<p>Plancha will not turn on.</p> <p>Switch does not illuminate</p> <p>No lights on panel.</p>	<p>Check wall outlet for 120 volts between line and neutral (not ground).</p> <p>If 120 is not present:</p> <ul style="list-style-type: none"> • Check internal power cord connections for 120 volts AC between line and neutral (not ground) <p>If 120 is present:</p> <ul style="list-style-type: none"> • Check power cord for damage: Repair or replace cord if damaged. • Check Rocker switch.
<p>Plancha turns on.</p> <p>Switch & Reset light illuminate.</p> <p>Unit does not light.</p>	<p>Is the Spark ignition sparking?</p> <p>If ignition not sparking:</p> <ul style="list-style-type: none"> • Check the 24 volt AC Transformer for 24 volt output. <p>If there is no 24 volt output at the Transformer:</p> <ul style="list-style-type: none"> • Check the 120 volt incoming power to the transfer. <p>If 120 is present: Replace the Transformer.</p> <p>If there is 24 volt output at the Transformer:</p> <ul style="list-style-type: none"> • Check the connections at the Ignition Control between Power (TH/W) and Ground (VC/GRD) terminals. <p>If 24 volts AC is present: Replace the Ignition Control Box.</p>
<p>Plancha turns on and sparks.</p> <p>Reset light stays on.</p> <p>Igniter times out.</p>	<ul style="list-style-type: none"> • Check that the gas is connected to unit properly and any shutoffs are turned on. • Inspect the Ignition Spark wire. <p>If the Ignition wire is the old style with a ceramic boot at the Igniter:</p> <ul style="list-style-type: none"> • Replace it with the new style wire #7000-1341. <p>If the Ignition wire is the new type:</p> <ul style="list-style-type: none"> • Check the Igniter for damage or sooting. Replace Igniter if dirty or damaged. <p>If the Igniter and wire are good:</p> <ul style="list-style-type: none"> • Replace Ignition Control Box.
<p>Plancha is difficult to light first thing in the morning.</p> <p>Once it lights, it works the rest of the day.</p>	<p>Unit is fitted with the old style Ignition wire with a ceramic boot at the Igniter.</p> <ul style="list-style-type: none"> • Replace it with the new style Ignition wire #7000-1341.



PROBLEM

CAUSE/SOLUTION

Plancha is running too hot or cold.

Remove the 4" x 4" Cover Panel and check the setting on the Potentiometers inside the Front Panel. These should be set to 500 °F.

If the setting have been altered:

- Reset to 500 °F.
- Allow the plancha to stabilize 70 minutes from cold start, or 15 minutes from last cooking run.
- Take a temp measurement in the center of each of the zones (4 zones on divided units, three on smaller units without divider) using a contact thermometer. The zones should read between 490–540 °F.

If so: The unit is operating properly.

If one zone is running cold or very hot:

- Remove the Bottom Panel from the plancha and check that the Thermocouple for that zone is installed properly. The T/Cs are mounted with a bayonet style turn lock and are spring loaded against the top plate.

If the Thermocouple comes loose and drops down:

- That zone will run hot. Reset the Thermocouple and lock it in place.

If the Thermocouples are in place:

- Check to make sure the Valve for the hot zone is opening and closing. If Solenoid Valve is stuck open, that zone will stay lit and will overheat. Turn the plancha off and disconnect the suspect Valve then restart the plancha.

If the zone controlled by that Valve lights:

- The Valve is stuck open and should be replaced.

If the zone controlled by that Valve does not light:

- Shut off the plancha off and reconnect the Valve.

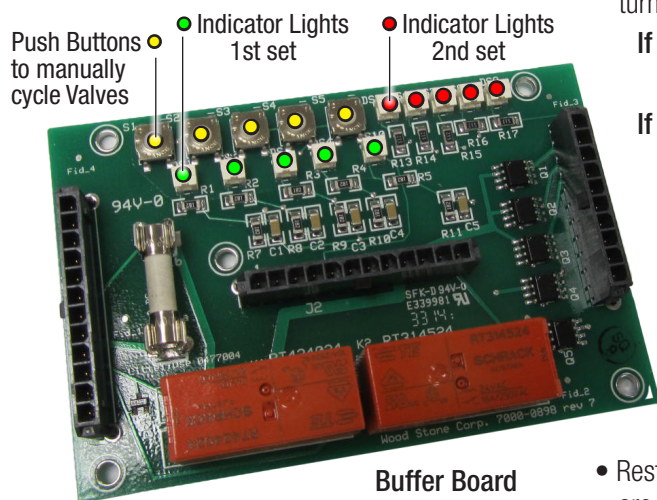
- Restart the Plancha and check the small Buffer Board Indicator lights. There are 2 sets of 5 LEDs on the Buffer Board. The first row of 5 LEDs indicates when the Main Board is calling for a zone to heat, and the 2nd set of LEDs indicates when the Buffer Board is switching on each zone Valve. These LEDs work in tandem—when the first LED in the first set lights, the first LED in the second set should also light.

If a single LED stays lit and its mate in the other set does not:

- The Buffer Board is damaged and needs to be replaced.

Please note that there are 5 LEDs in each set. The 5th LED in each set is a spare and is not used. On three burner narrow planchas, only 3 LEDs in each set are used.

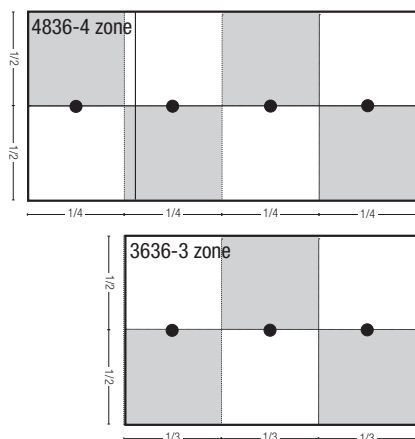
There is a Push button under the top row of LEDs that can be used to manually cycle each Solenoid valve for testing purposes. **NEVER** test the Valves by unplugging or plugging them in while the Plancha is powered as this can damage the Control Board or Buffer Board!



Buffer Board



PROBLEM	CAUSE/SOLUTION
One side of plancha is running too hot or cold. The Potentiometers are set correctly.	The Control Board may need to be calibrated to the Potentiometers. <ul style="list-style-type: none"> Complete the Calibration Procedure (see page 16). Note: Whenever the Control Board or one of the Potentiometers is replaced, the Control Board must be recalibrated to the Potentiometers.
Plancha shuts off during the day (all lights go off). Relights when Rocker switch is depressed.	This indicates a loss or dip in the incoming 120 volts to the unit. <ul style="list-style-type: none"> Check for damage to the unit's Power Cord. Try connecting to a different outlet. If problem is eliminated: <ul style="list-style-type: none"> Check the original circuit for faults such as a bad outlet, bad breaker, etc.
When turning unit on, Power Switch and Reset light eliminate briefly, then fade out. Unit does not light.	This indicates a short in the Gas Valve wiring and the Power Supply is shutting down to protect itself. <ul style="list-style-type: none"> Check the Gas Valve wiring for any pinched or melted wires, particularly behind the Grease Drain Tubes.



SURFACE TEMPERATURE MEASUREMENT PROCEDURE

- 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.
- 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.
- Temperature reading at each point should be within the range 490-540 °F.

If you are unable to resolve the problem, have any questions, or have an issue not described here, please contact the Wood Stone Service Department at 1-800-988-8103. We are available 24/7 at this number. If you call before or after our normal business hours (8 am to 5 pm Pacific Time), listen to the recorded message and follow the prompts for After Hours Emergency Service and leave your phone number. Our phone system will page the on-call technician who will call you back. Our normal call back time is 5 to 10 minutes.

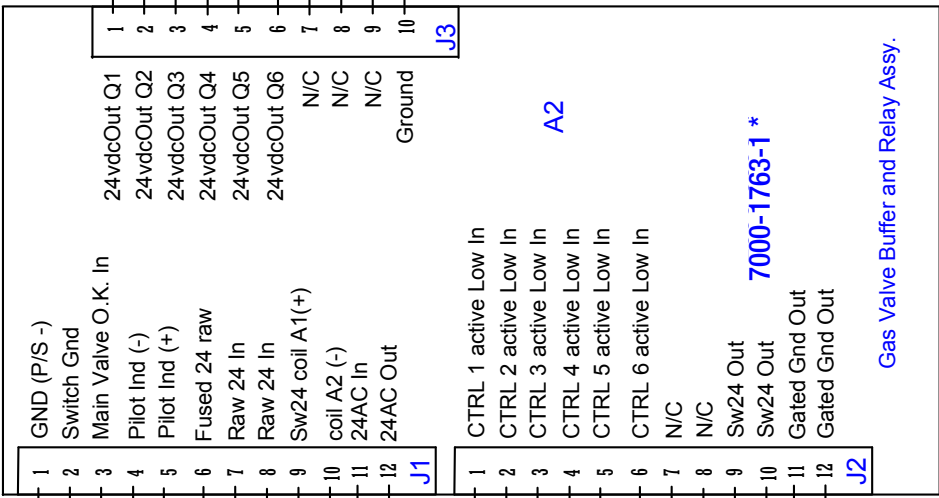


V1 & V2 UNITS
(BUILT BEFORE
11/9/15)

PL-4836-4 (4 ZONE) WIRE DIAGRAM
WD025, R1.3

Sheet: 1 of 3

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



Gas Valve Buffer and Relay Assy.

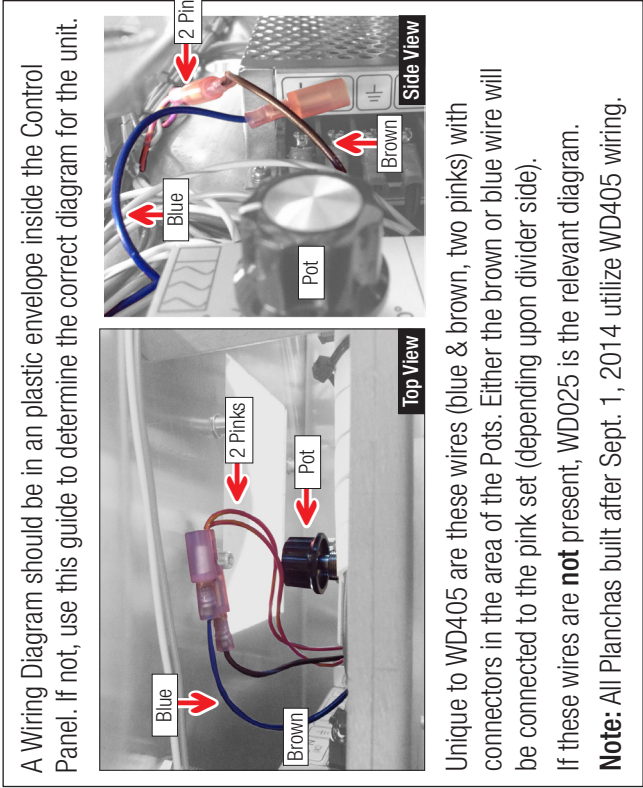
* 1.23.17 Note
Boards with Part Numbers
7000-0898 and 7000-0898-1
are still functional.



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

Notes:

- ⚠ Gas valve solenoids are 24 volts AC or DC with no polarity preference.
- ⚠ Unused pin is shield.



Buffer Board - A2

DIAG #: WD025 Rev. 1.3
DATE: 8/9/2012



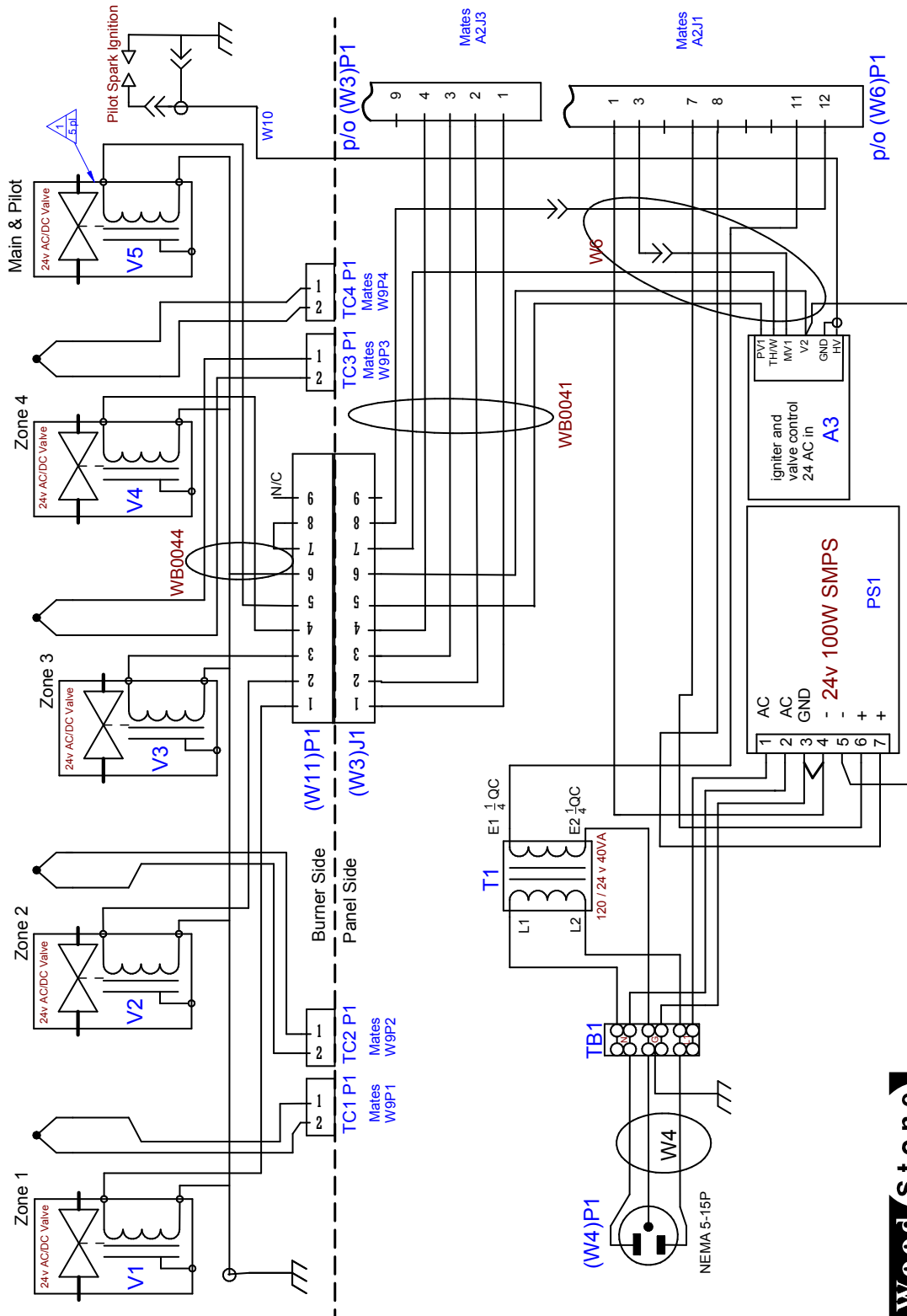
**V1 & V2 UNITS
(BUILT BEFORE
11/9/15)**

PL-4836-4 (4 ZONE) WIRE DIAGRAM WD025, R1.3

Sheet: 2 of 3

Plancha, Gas, 4 Zone

Main Ignition and 4 Channel Valve Control



DIAG #: WD025 Rev. 1.3
DATE: 8/9/2012

Power Distribution and Gas Valves

WoodStone

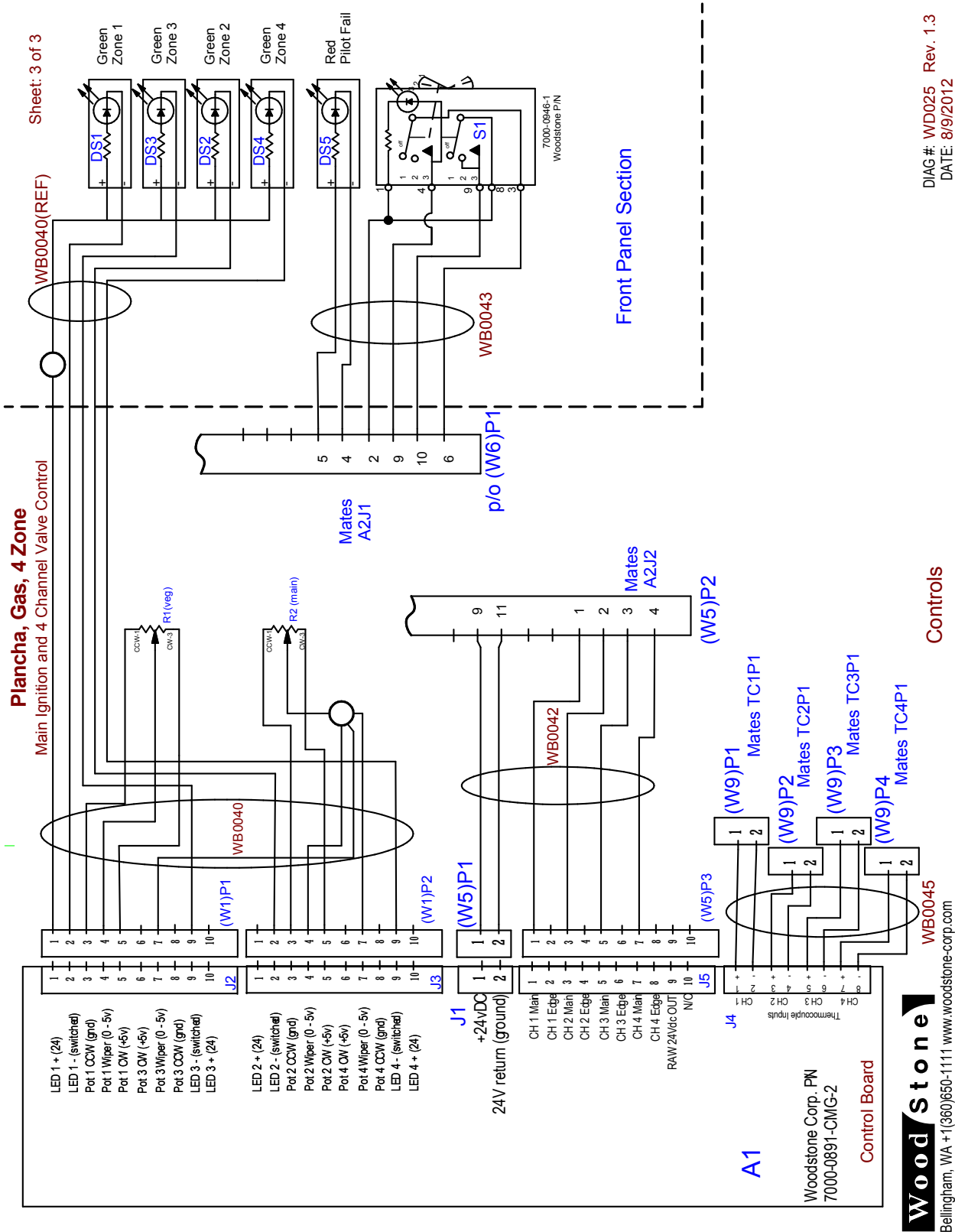
Bellingham, WA +1(360)650-1111 www.woodstone-corp.com



**V1 & V2 UNITS
(BUILT BEFORE
11/9/15)**

PL-4836-4 (4 ZONE) WIRE DIAGRAM WD025, R1.3

DIAG #: WD025 Rev. 1.3
DATE: 8/9/2012





V1 & V2 UNITS
(BUILT BEFORE
11/9/15)

PL-4836-4 (4 ZONE) WIRE DIAGRAM
WD405 R1.0

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

Sheet: 1 of 3

Notes:

- ⚠ Gas valve solenoids are 24 volts AC or DC with no polarity preference. Unused pin is shield.

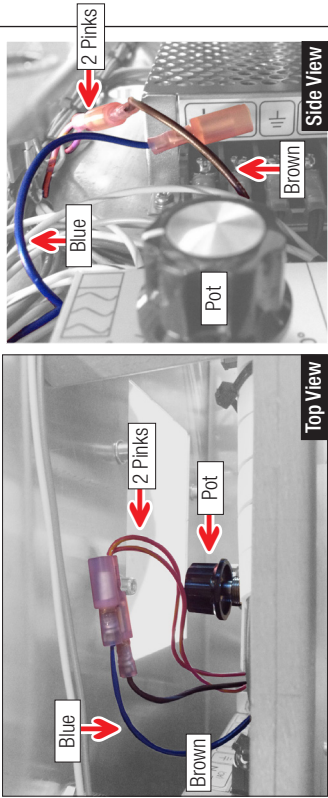
1	GND (P/S-)	1	24vdcOut Q1	1
2	Switch Gnd	2	24vdcOut Q2	2
3	Main Valve O.K. In	3	24vdcOut Q3	3
4	Pilot Ind (-)	4	24vdcOut Q4	4
5	Pilot Ind (+)	5	24vdcOut Q5	5
6	Fused 24 raw	6	24vdcOut Q6	6
7	Raw 24 In	7	N/C	7
8	Raw 24 In	8	N/C	8
9	Sw24 coil A1(+)	9	N/C	9
10	coil A2 (-)	10	Ground	10
11	24AC In			
12	24AC Out			
J1				J3
1	CTRL 1 active Low In			
2	CTRL 2 active Low In			
3	CTRL 3 active Low In			
4	CTRL 4 active Low In			
5	CTRL 5 active Low In			
6	CTRL 6 active Low In			
7	N/C			
8	N/C			
9	Sw24 Out			
10	Sw24 Out			
11	Gated Gnd Out			
12	Gated Gnd Out			
J2				

Gas Valve Buffer and Relay Assy.

* 1.23.17 Note
Boards with Part Numbers
7000-0898 and 7000-0898-1
are still functional.

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

A Wiring Diagram should be in an plastic envelope inside the Control Panel. If not, use this guide to determine the correct diagram for the unit.



Unique to WD405 are these wires (blue & brown, two pinks) with connectors in the area of the Pots. Either the brown or blue wire will be connected to the pink set (depending upon divider side).

If these wires are **not** present, WD025 is the relevant diagram.

Note: All Planchas built after Sept. 1, 2014 utilize WD405 wiring.

Buffer Board - A2

DIAG #: WD405 Rev. 1.0
DATE: 10/27/2015

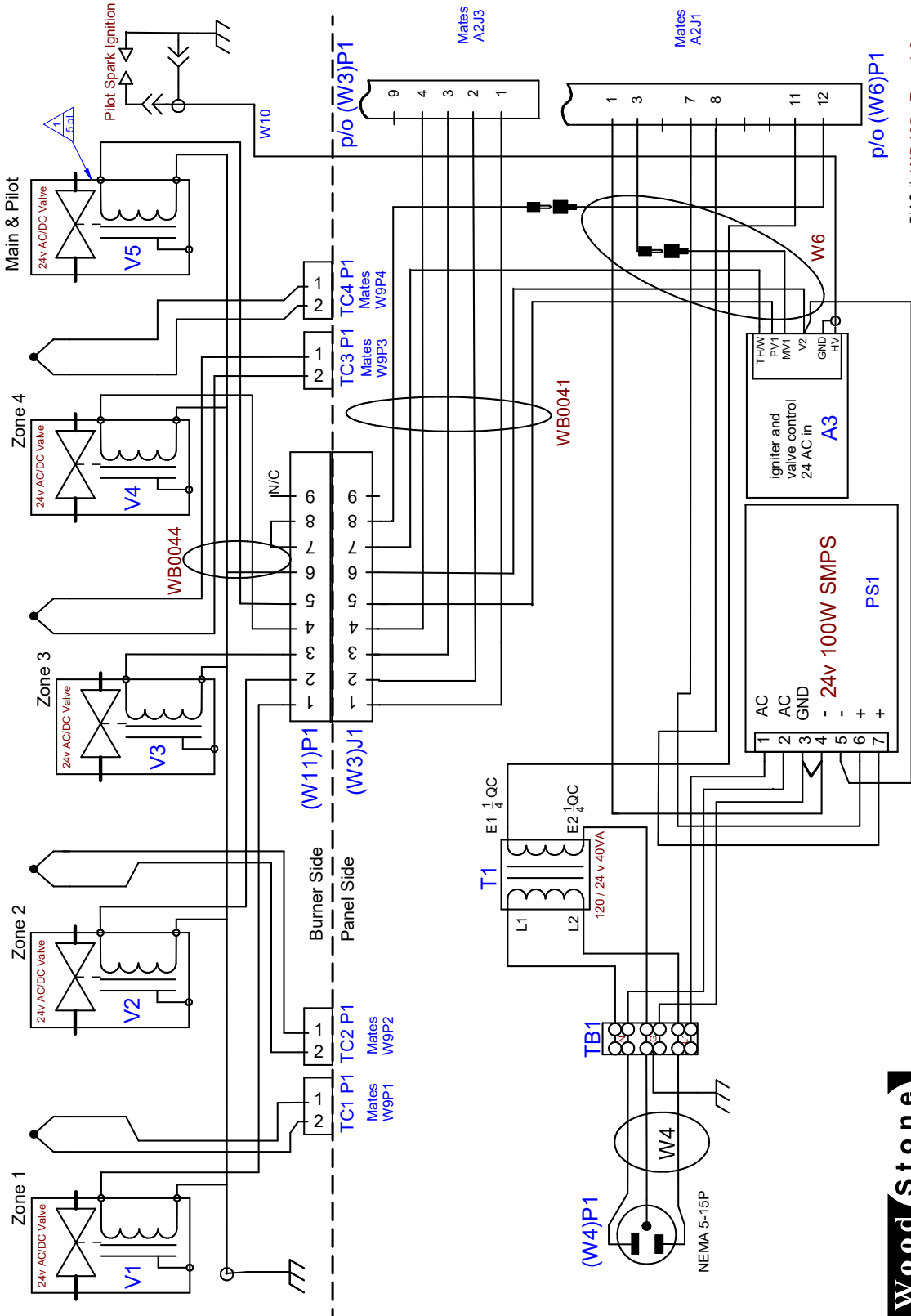


**V1 & V2 UNITS
(BUILT BEFORE
11/9/15)**

PL-4836-4 (4 ZONE) WIRE DIAGRAM WD405 R1.0

Sheet: 2 of 3

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



DIAG #: WD405 Rev. 1.0
DATE: 10/27/2015

Power Distribution and Gas Valves

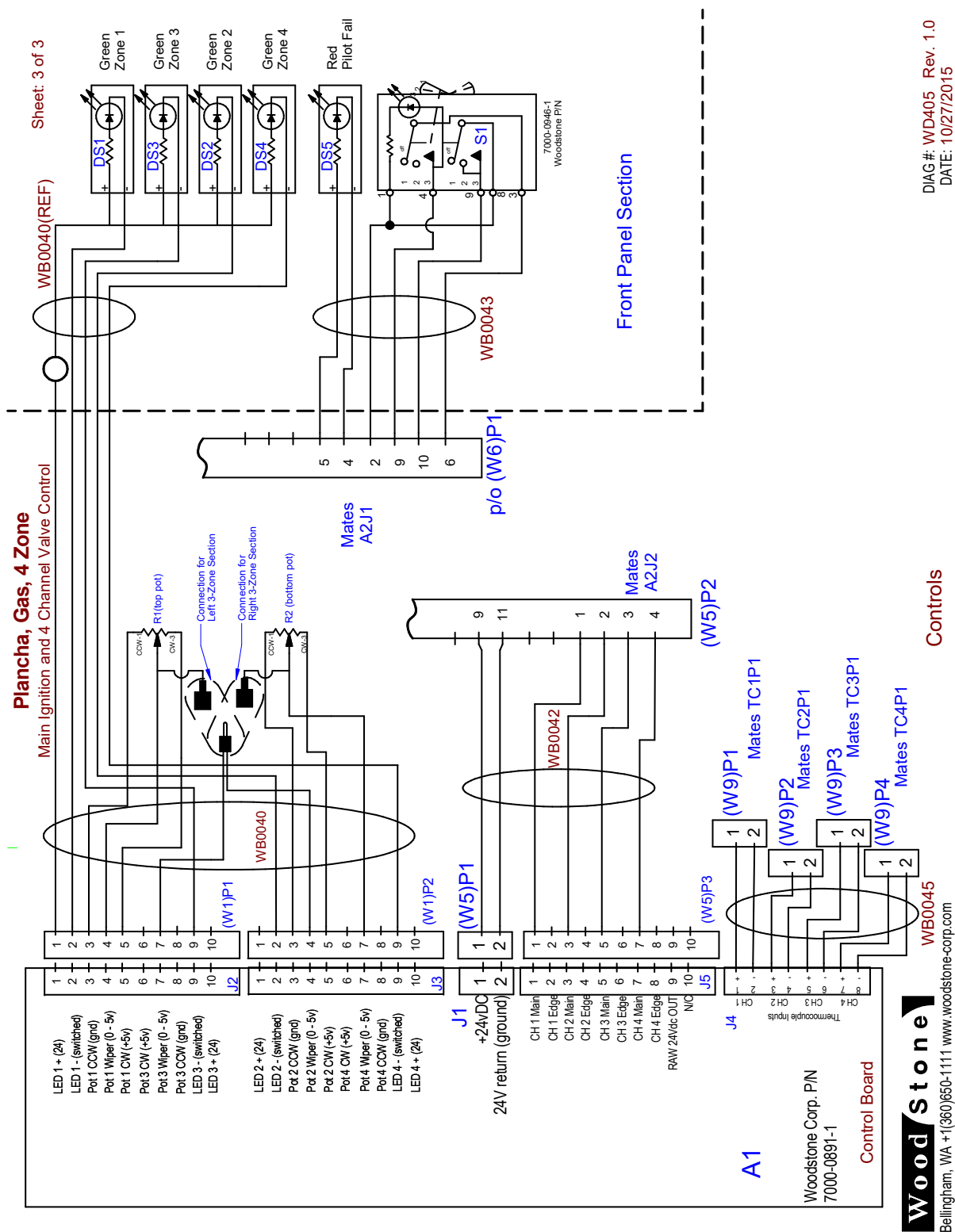
WoodStone

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



**V1 & V2 UNITS
(BUILT BEFORE
11/9/15)**

PL-4836-4 (4 ZONE) WIRE DIAGRAM



DIAG #: WD405 Rev. 1.0
DATE: 10/27/2015

Controls

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



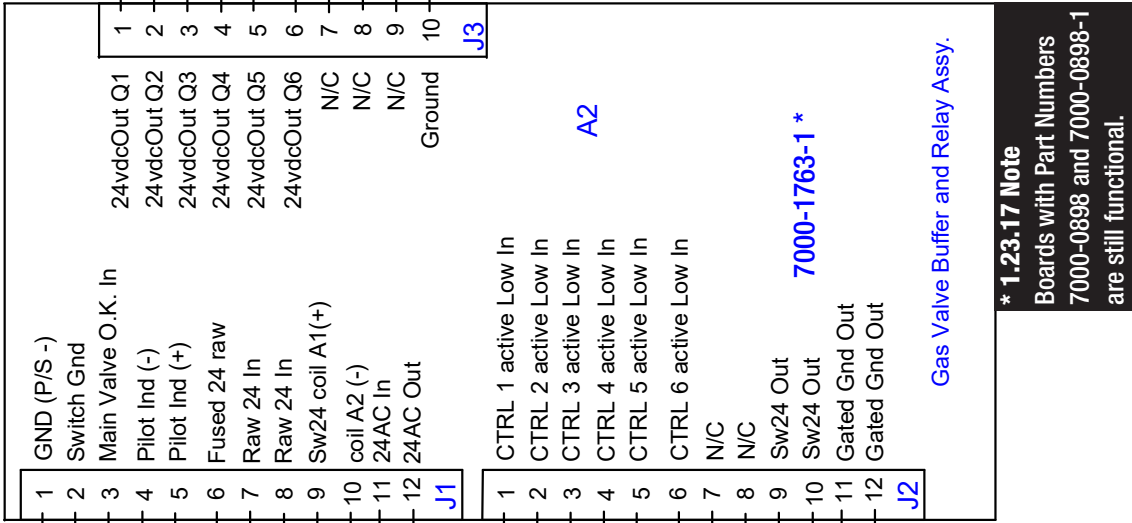
V3 UNITS
(BUILT BETWEEN
11/8/15 – 7/15/19)

PL-4836-4 (4 ZONE) WIRE DIAGRAM
WD405 R2.0

Sheet: 1 of 3

DIAG #: WD405 Rev. 2.0
DATE: 11/10/2015

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



Buffer Board - A2



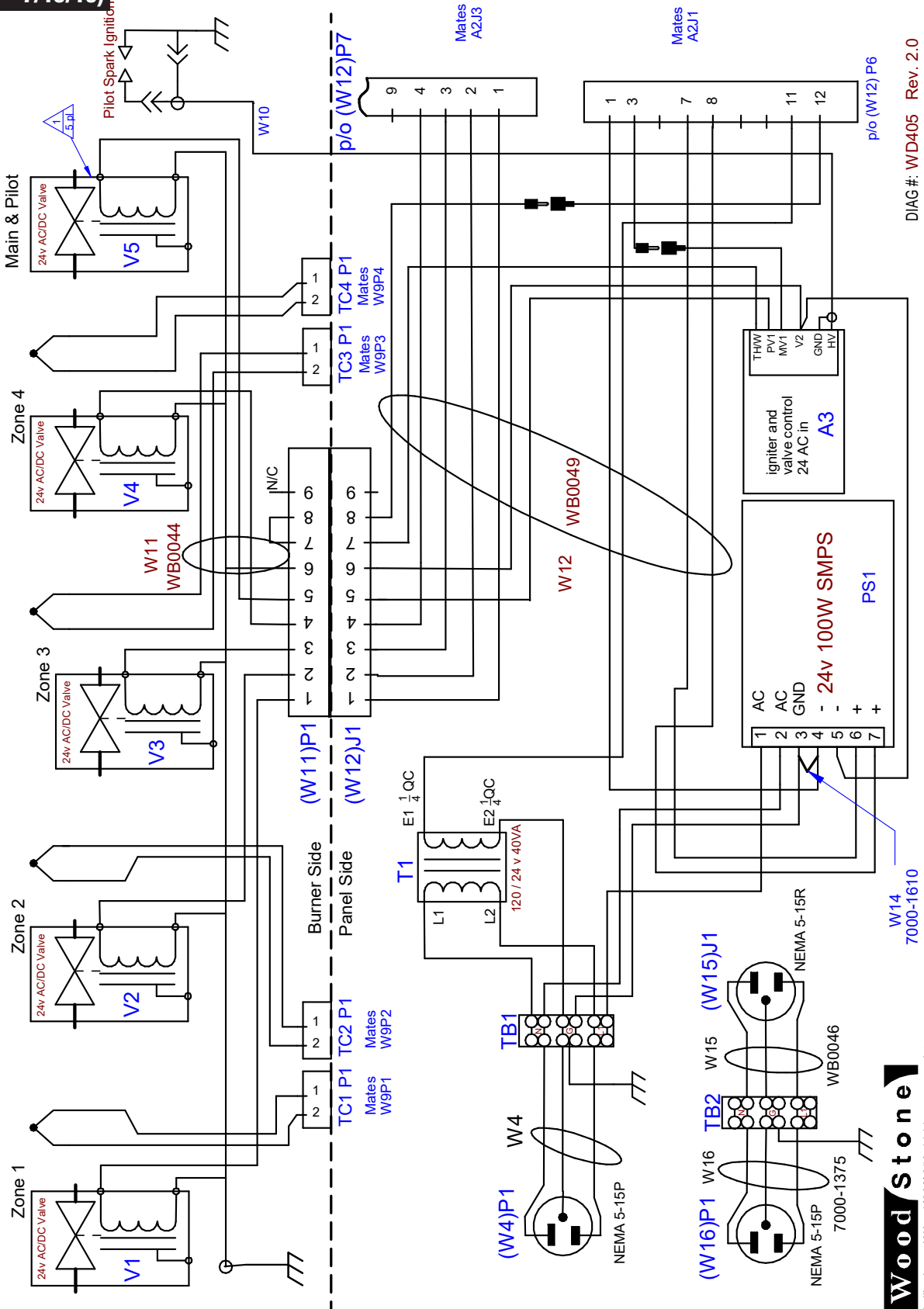
**V3 UNITS
(BUILT BETWEEN
11/8/15 – 7/15/19)**

PL-4836-4 (4 ZONE) WIRE DIAGRAM WD405 R2.0

Sheet: 2 of 3

Plancha, Gas, 4 Zone

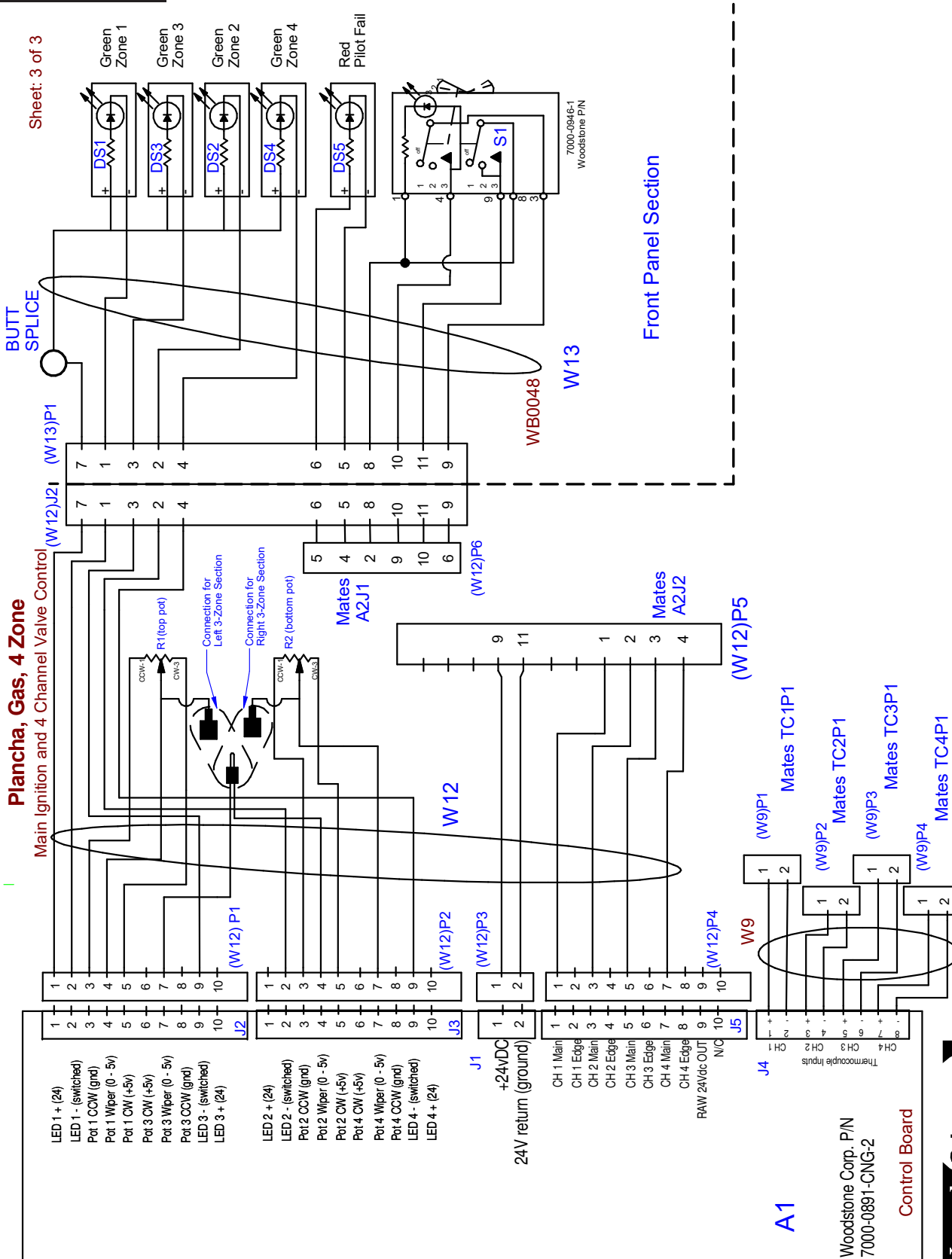
Main Ignition and 4 Channel Valve Control





**V3 UNITS
(BUILT BETWEEN
11/8/15 – 7/15/19)**

PL-4836-4 (4 ZONE) WIRE DIAGRAM (3-POLE) WD405 R2.0





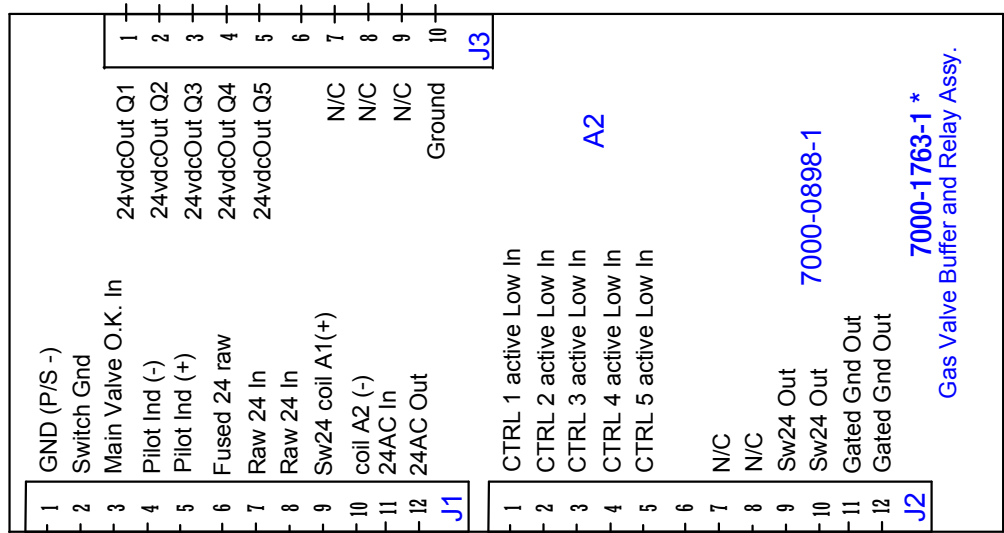
V3 UNITS
(BUILT BETWEEN
11/8/15 – 7/15/19)

PL-3636-3 (3 ZONE) WIRE DIAGRAM (3-POLE)
WD400, R1.0

DIAG # WD400 Rev. 1.0
DATE: 10/9/2017

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.



* 1.23.17 Note

Boards with Part Numbers
7000-0898 and 7000-0898-1
are still functional.

Buffer Board - A2

\\woodstone.net\dfs\CAD\10 PinWiring\WD_Wiring\Diagrams\WD400-WD499 Planchas\WD400_Gas_Plancha_3Zone-1.dft

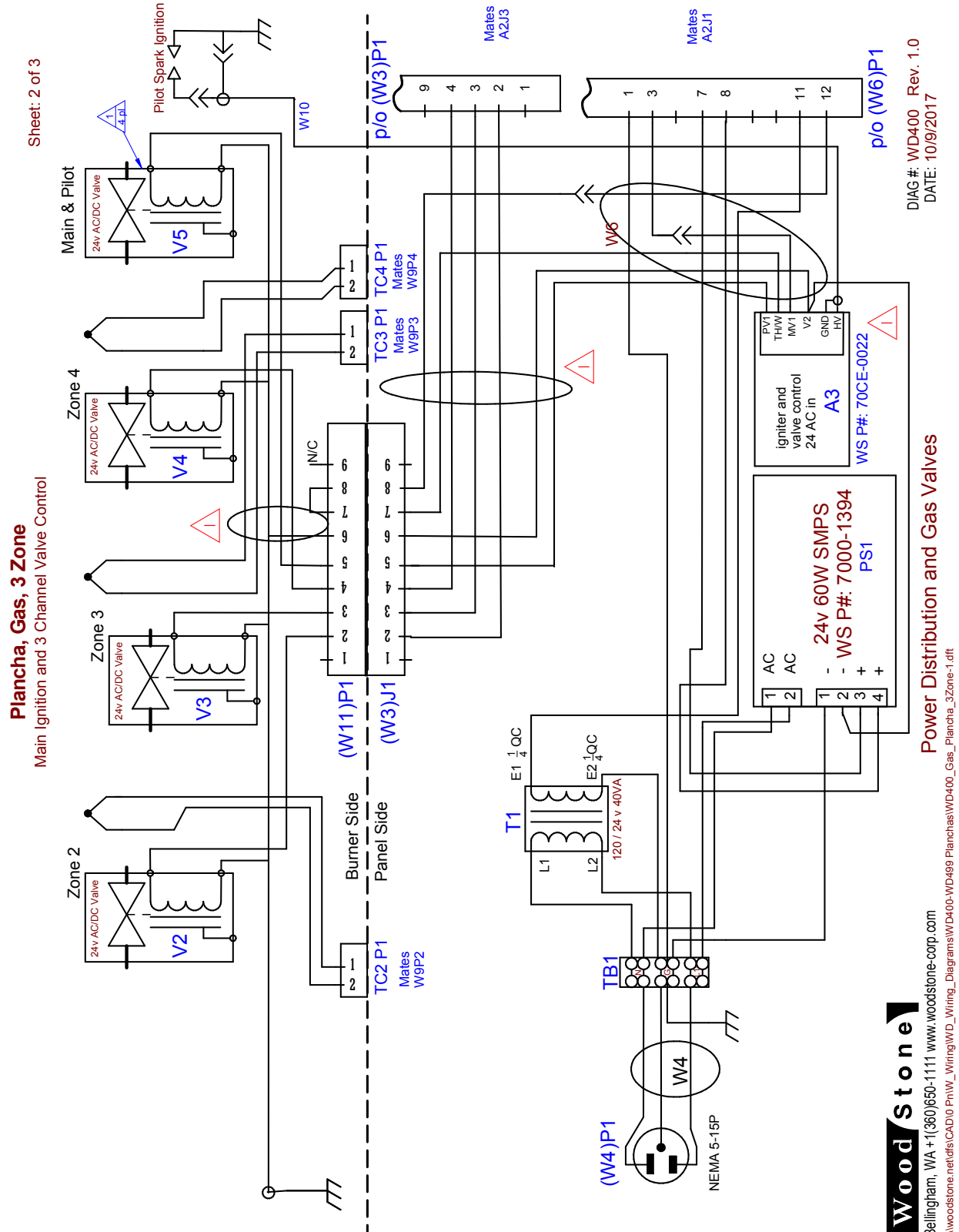
Wood Stone

3ellingham, WA +1(360)650-1111 www.woodstone-corp.com
\\woodstone.net\dfs\CAD\10 PinWiring\WD_Wiring\Diagrams\WD400-WD499 Planchas\WD400_Gas_Plancha_3Zone-1.dft



**V3 UNITS
(BUILT BETWEEN
11/8/15 – 7/15/19)**

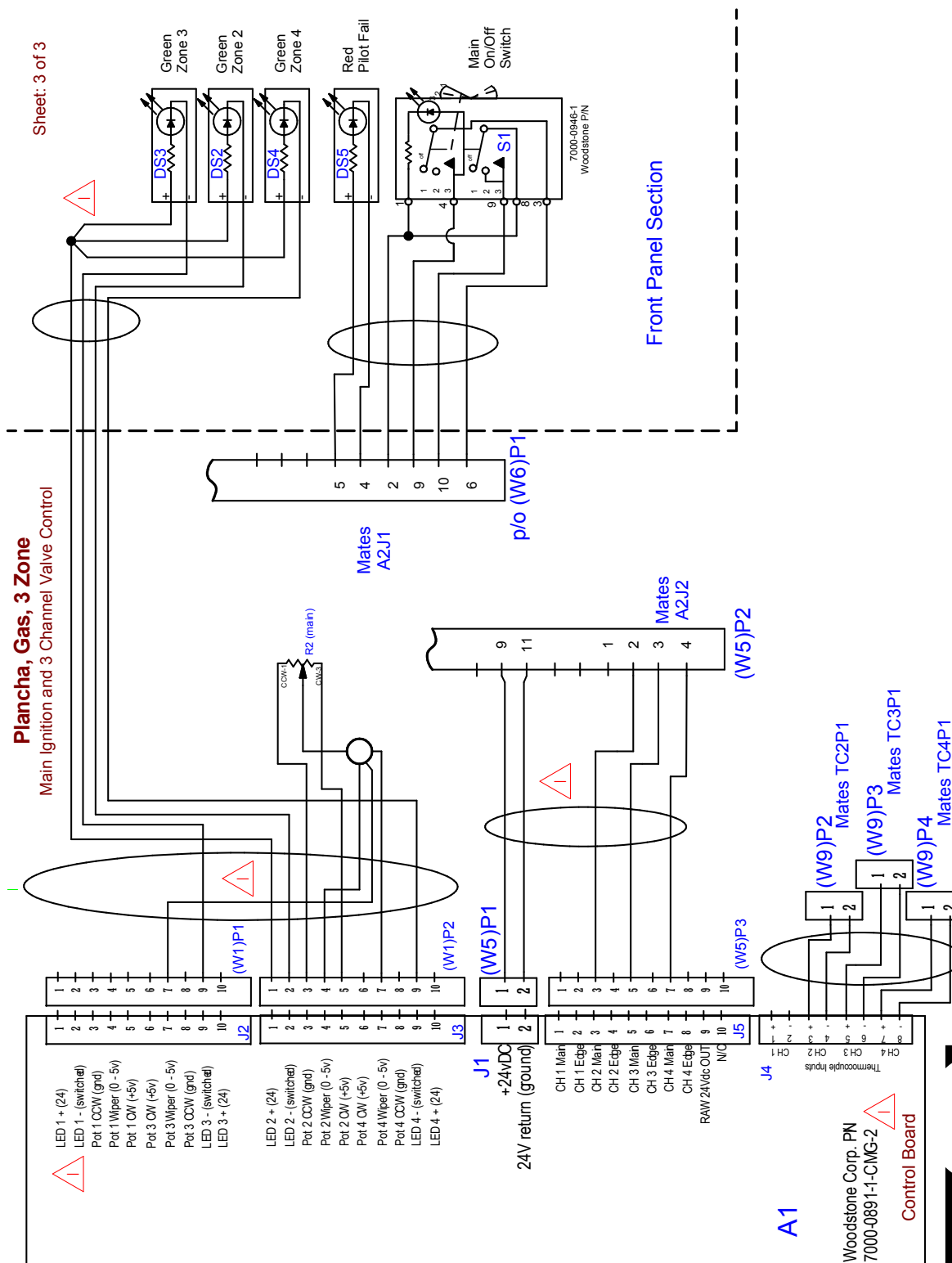
PL-3636-3 (3 ZONE) WIRE DIAGRAM (3-POLE) WD400, R1.0





**V3 UNITS
(BUILT BETWEEN
11/8/15 – 7/15/19)**

PL-3636-3 (3 ZONE) WIRE DIAGRAM (3-POLE) WD400, R1.0



DIAG #: WD400 Rev. 1.0
DATE: 10/9/2017

Controls

\\woodstone.net\dfs\CAD\0 Pn\W Wining\WD Wining Diagrams\WD400-WD499 Planchas\WD400 Gas Plancha 3Zone-1.dft

Wood Stone

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

\\woodstone.net\dfs\CAD\0 Pn\W Wining\WD Wining Diagrams\WD400-WD499 Planchas\WD400 Gas Plancha 3Zone-1.dft



V3 UNITS
(BUILT AFTER 7/15/19, SERIAL NO: 08460

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

Sheet: 1 of 3

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

Buffer Board - A2

Plancha, Gas, 4 Zone, 2 Pole

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.

1	GND (P/S -)	1	24vdcOut Q1	J3
2	Switch Gnd	2	24vdcOut Q2	
3	Main Valve O.K. In	3	24vdcOut Q3	
4	Pilot Ind (-)	4	24vdcOut Q4	
5	Pilot Ind (+)	5	24vdcOut Q5	
6	Fused 24 raw	6	24vdcOut Q6	
7	Raw 24 In	7	N/C	
8	Raw 24 In	8	N/C	
9	Sw24 coil A1(+)	9	N/C	
10	coil A2 (-)	10	Ground	
J1				
1	CTRL 1 active Low In	A2		
2	CTRL 2 active Low In			
3	CTRL 3 active Low In			
4	CTRL 4 active Low In			
5	CTRL 5 active Low In			
6	CTRL 6 active Low In			
7	N/C	7000-0898-1		
8	N/C			
9	Sw24 Out			
10	Sw24 Out			
11	Gated Gnd Out			
12	Gated Gnd Out			
J2				

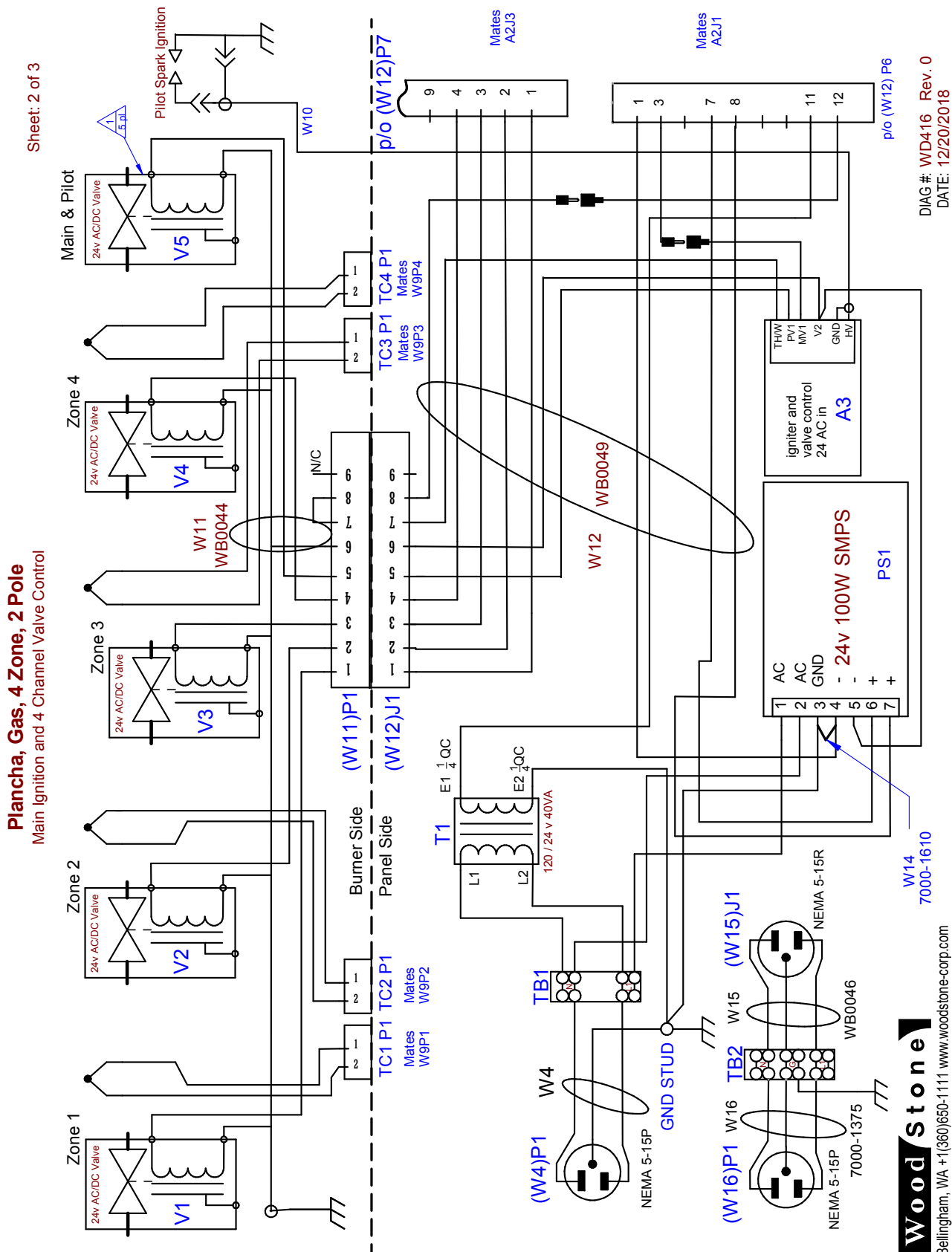
Gas Valve Buffer and Relay Assy.

Gas Valve Buffer and Relay Assy.



V3 UNITS
(BUILT AFTER 7/15/19, SERIAL NO: 08460)

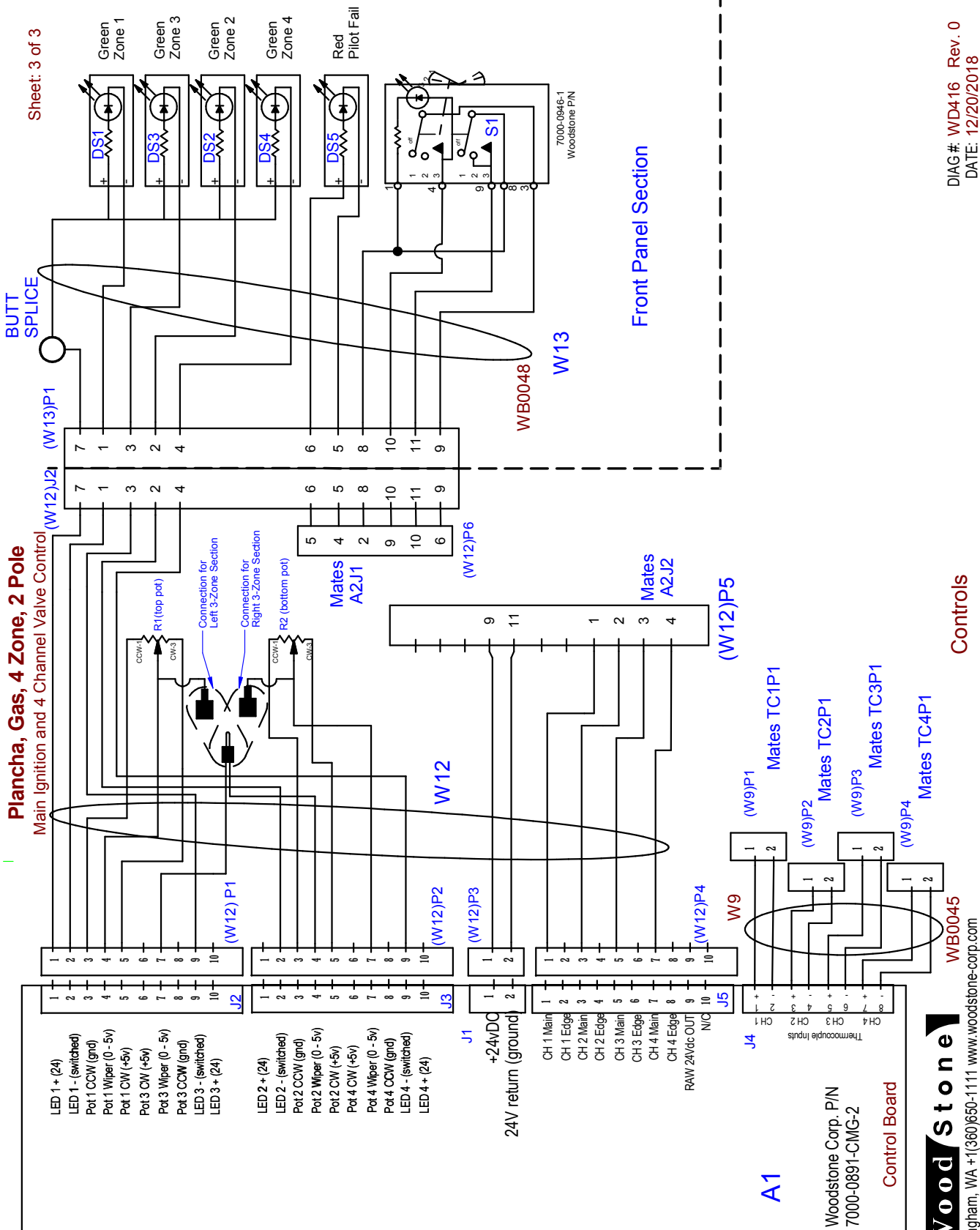
PL-4836-4 (4 ZONE) WIRE DIAGRAM (2-POLE)
WD416 R0





V3 UNITS
(BUILT AFTER 7/15/19, SERIAL NO: 08460)

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





V3 UNITS
(BUILT AFTER 7/15/19, SERIAL NO: 08460)

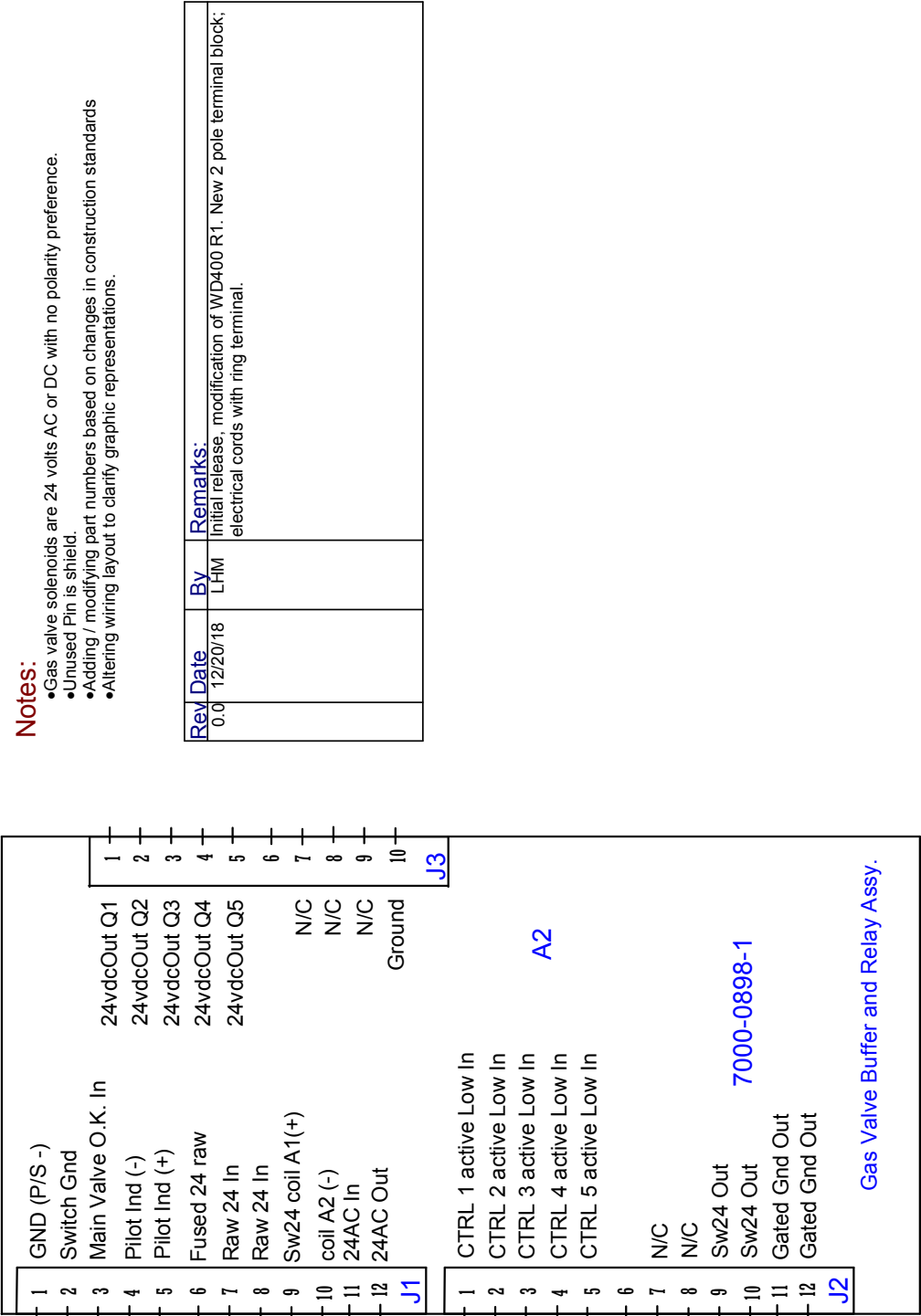
PL-3636-3 (3 ZONE) WIRE DIAGRAM (2-POLE)
WD415 R0

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.



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

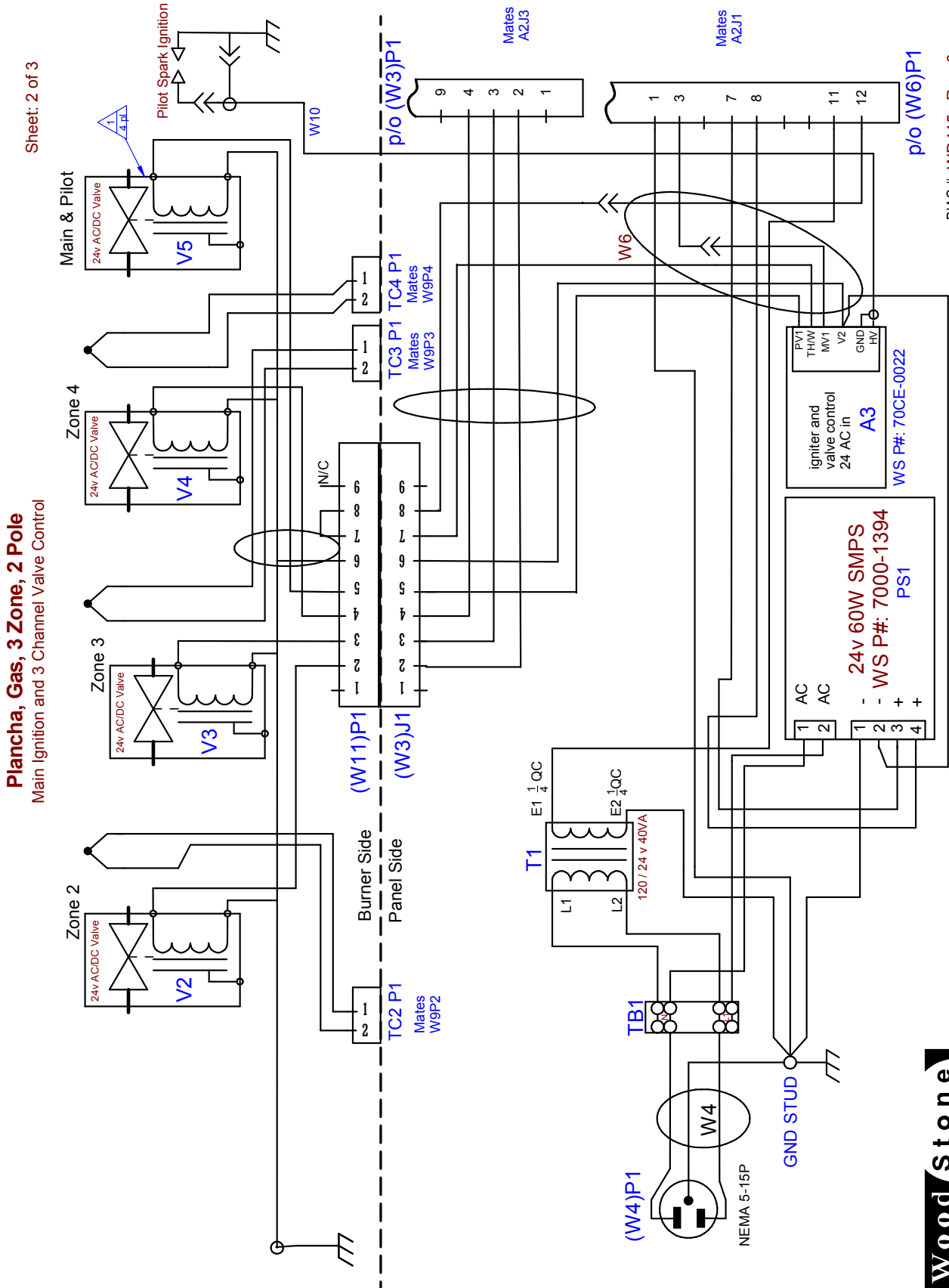
Buffer Board - A2



V3 UNITS
(BUILT AFTER 7/15/19, SERIAL NO: 08460)

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

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



Power Distribution and Gas Valves

WoodStone

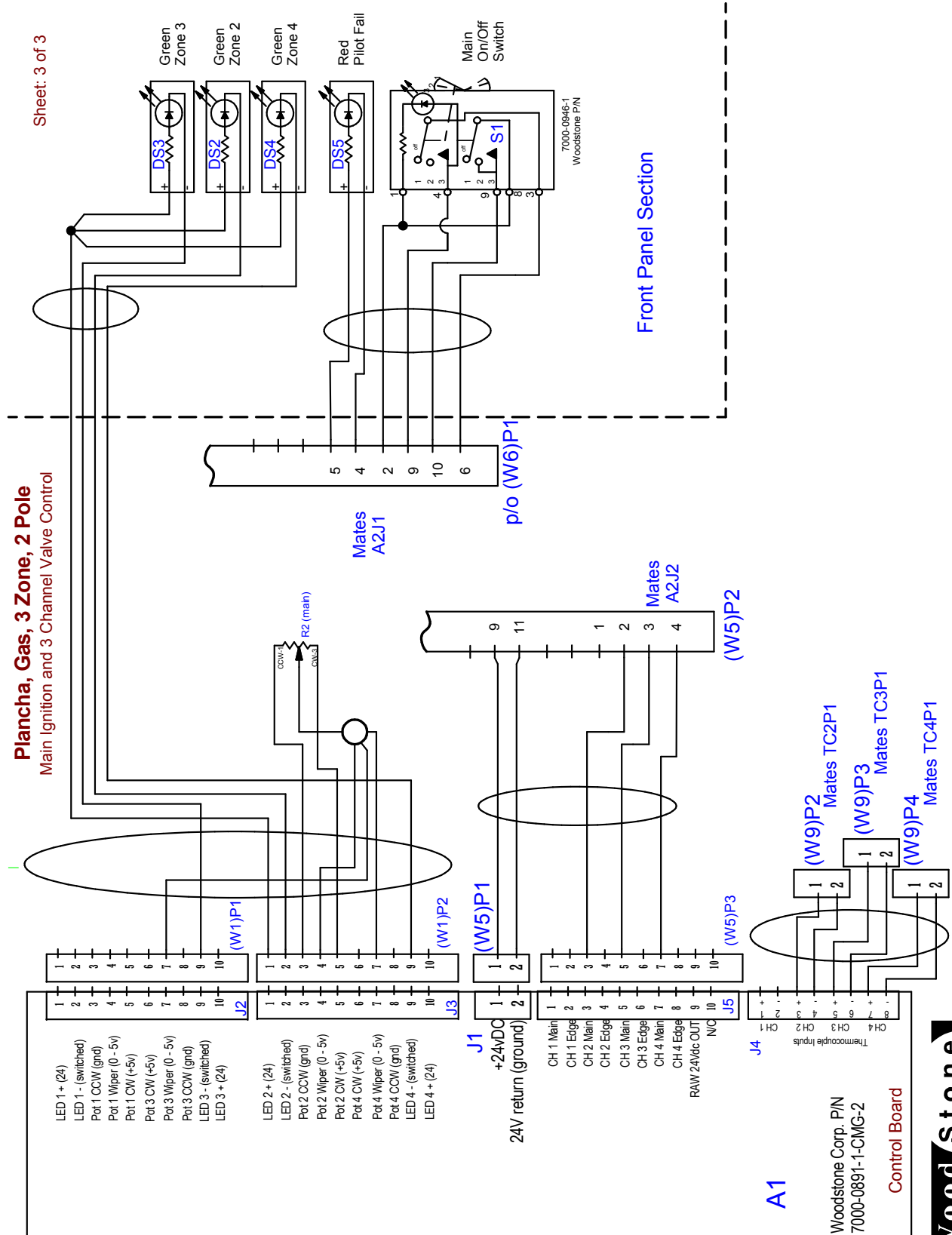
Bellingham, WA +1(360)650-1111 www.woodstone-corp.com

\\woodstone\dfs\CAD0 PnW_Wiring_Diagrams\WD400-WD499 Planchas\WD415_Gas_Planchara_3Zone_2Pole-0.dft



V3 UNITS
(BUILT AFTER 7/15/19, SERIAL NO: 08460)

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

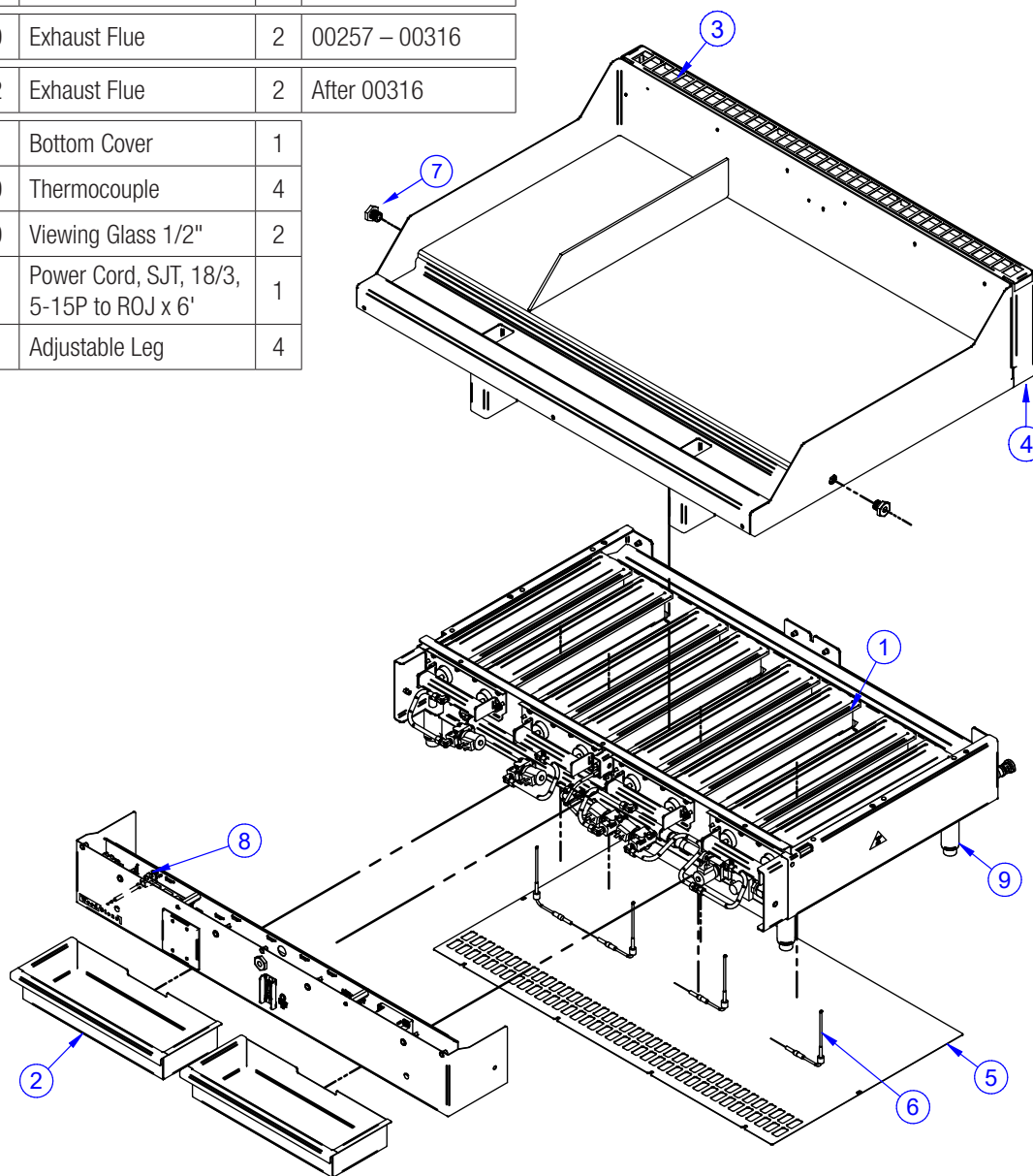


DIAG #: WD415 Rev. 0
DATE: 12/20/2018



PL-4836 VERSION 1: PRE JUNE 2013

Item	Part Number	Rev	Description	Qty	Serial Numbers GP1B NNMTHYR XXXXX
1	RP-002-PL4836-7	6	Dual Burner Cassette	4	
2	1532270	1	Grease Reservoir	2	
3	1562202	0	Exhaust Flue	1	00034 – 00036
4	1552288	0	Exhaust Baffle	1	
3	002-PL4836-17	1	Exhaust Flue	2	00051 – 00256
4	1552288	1	Exhaust Baffle	2	
4	1542250	0	Exhaust Flue	2	00257 – 00316
4	1542296	2	Exhaust Flue	2	After 00316
5	2522299	1	Bottom Cover	1	
6	7000-0919-1	0	Thermocouple	4	
7	7000-1344	0	Viewing Glass 1/2"	2	
8	7000-1375-1	0	Power Cord, SJT, 18/3, 5-15P to ROJ x 6'	1	
9	7000-1840	0	Adjustable Leg	4	



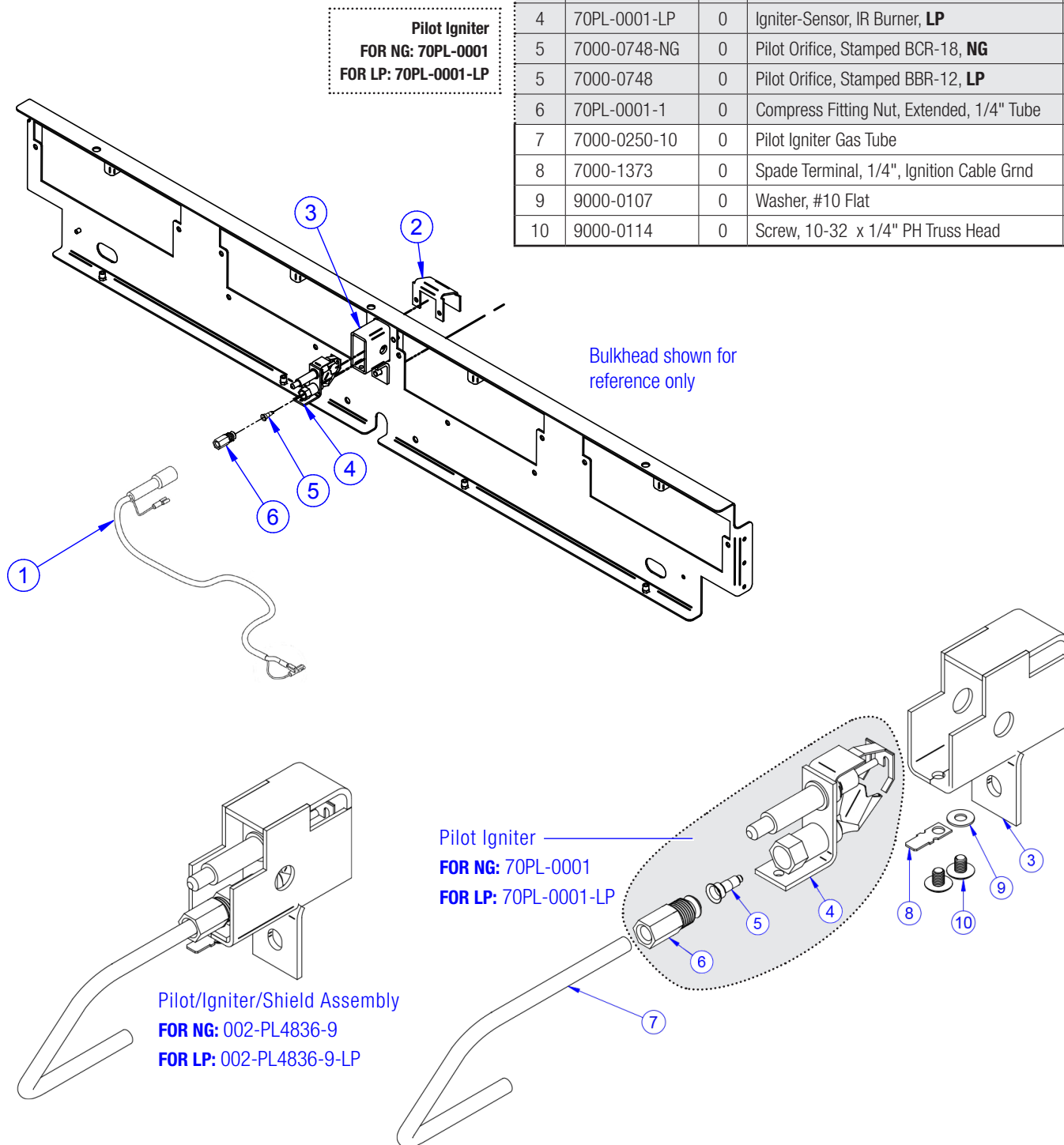


PL-4836
VERSION 1:
PRE JUNE 2013

Item	Part Number	Rev	Description	Qty
1	7000-1341	1	Ignition Cable	1
2	2152201	2	Flame Deflector, Pilot Shield	1

Pilot / Igniter / Shield Assembly (002-PL4836-9 / 002-PL4836-9-LP) includes #3-10:

3	50PL-1327	0	Pilot Igniter Shield	1
4	70PL-0001	0	Igniter-Sensor, IR Burner, NG	1
4	70PL-0001-LP	0	Igniter-Sensor, IR Burner, LP	1
5	7000-0748-NG	0	Pilot Orifice, Stamped BCR-18, NG	1
5	7000-0748	0	Pilot Orifice, Stamped BBR-12, LP	1
6	70PL-0001-1	0	Compress Fitting Nut, Extended, 1/4" Tube	1
7	7000-0250-10	0	Pilot Igniter Gas Tube	1
8	7000-1373	0	Spade Terminal, 1/4", Ignition Cable Grnd	1
9	9000-0107	0	Washer, #10 Flat	1
10	9000-0114	0	Screw, 10-32 x 1/4" PH Truss Head	2

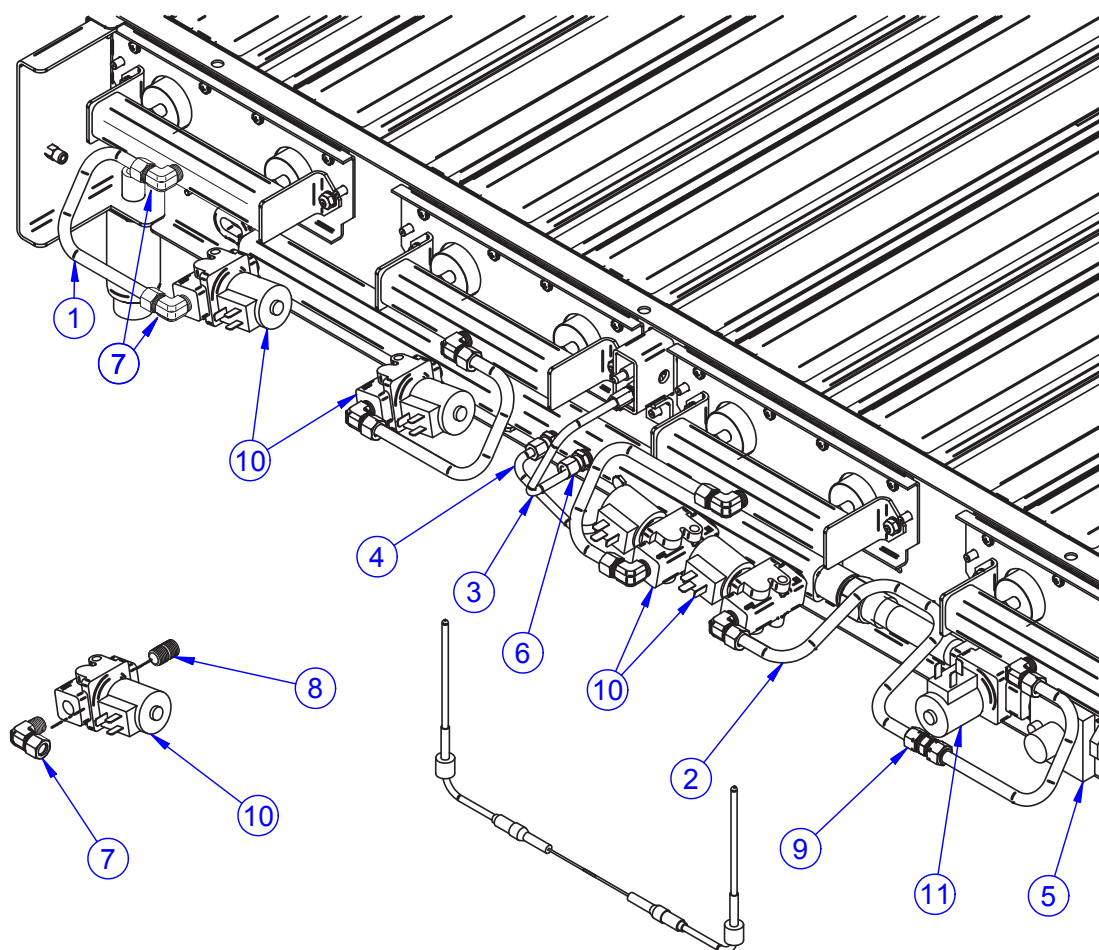




PL-4836
VERSION 1:
PRE JUNE 2013

Item	Part Number	Rev	Description	Qty
1	6000-0143-1	1	Gas Tube, Main Burner *	4
2	6000-0143-2	0	Dogleg Gas Tube, Main Burner *	1
3	7000-0250-10	3	Pilot Igniter Gas Tube *	1
4	7000-0144-2	0	Zip Tube Gas Tube *	1
5	7000-0116	0	Regulator	1
6	7000-0261	0	Compression Fitting, 1/4 NPTM x 1/4 Tube, Brass	2
7	7000-0267	0	Compression Fitting Adapter, 1/4 NPTM x 3/8 Tube, Brass	8
8	7000-0268	0	Close Nipple, 1/4 NPT, Black	4
9	7000-0269	0	Compression Union, 3/8" Tube, Brass	1
10	7000-1321	0	1/4" DC Gas Solenoid Valve	4
11	7000-1322	0	1/2" AC Gas Solenoid Valve	1

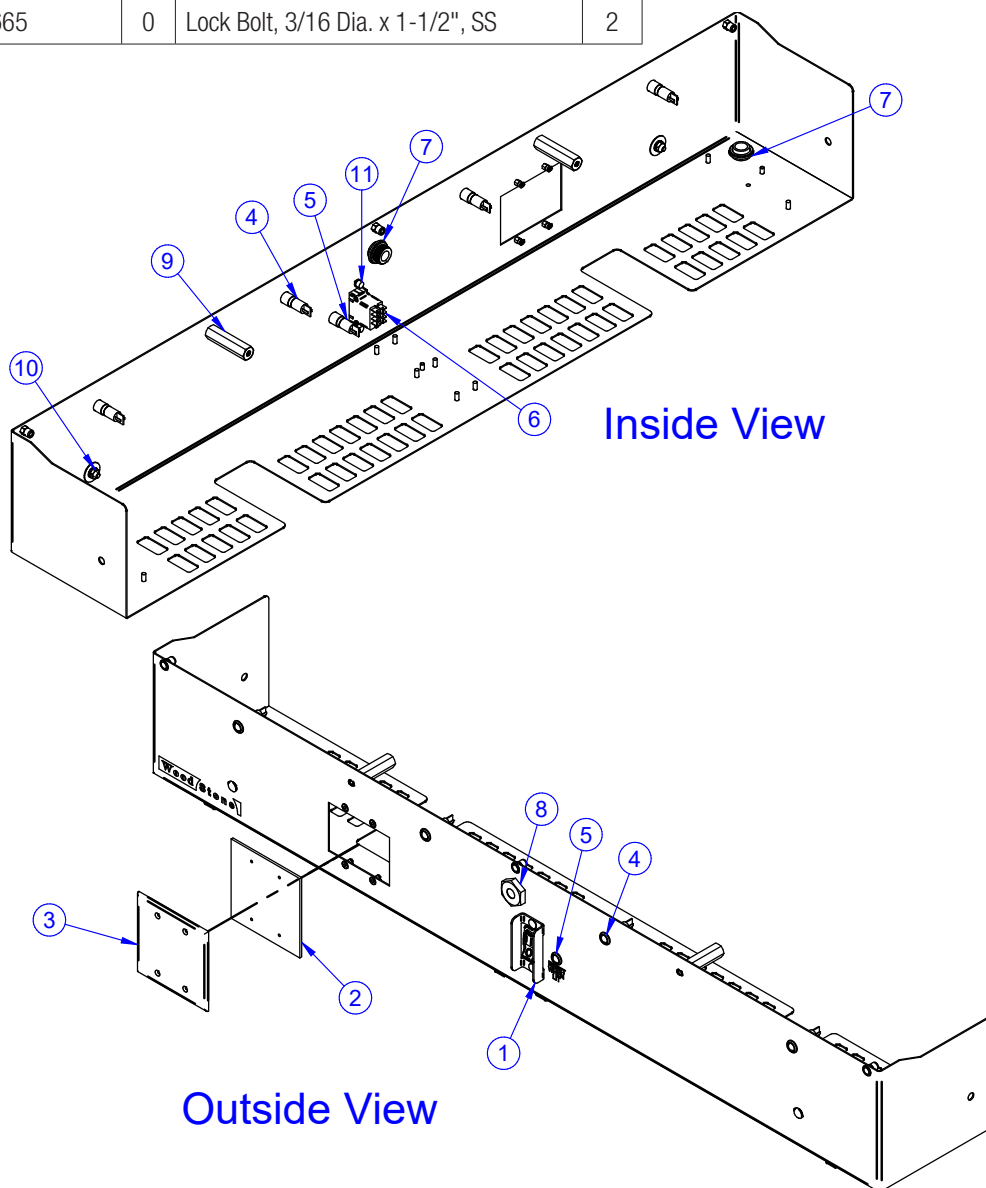
* Bare Tube—
no fitting





PL-4836
VERSION 1:
PRE JUNE 2013

Item	Part Number	Rev	Description	Qty
1	1552290	1	Switch Guard	1
2	6100-0003-12	1	Sanitary Gasket	1
3	7000-0744-SS	0	Blank Cover, 2 Gang, 430SS	1
4	7000-0895	0	Panel Light 24V Green	4
5	7000-0897	0	Panel Light 24V Red	1
6	7000-0946	0	On/Off Switch, OTTO	1
7	7000-1343	0	Sealing O-Ring, 1/2" NPT	2
8	7000-1344	0	Viewing Glass 1/2"	1
9	9000-0541	0	Hex Aluminum Spacer, 1/4-20 x 2.5"	2
10	9000-0554	0	1/4-20 Kep Nut	2
11	9000-0665	0	Lock Bolt, 3/16 Dia. x 1-1/2", SS	2



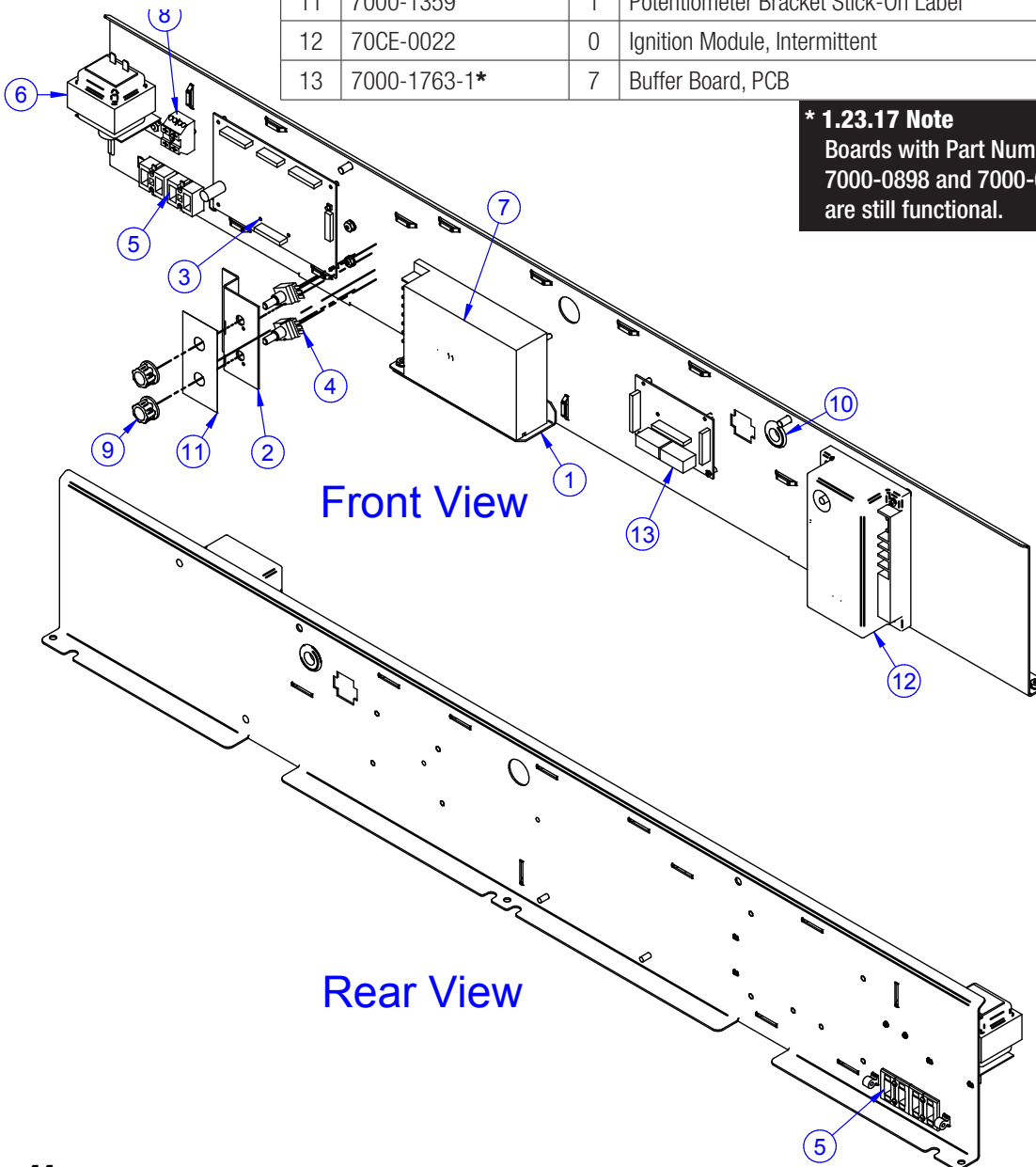


PL-4836
VERSION 1:
PRE JUNE 2013

Item	Part Number	Rev	Description	Qty	Serial Numbers GP1B NNMTHYR XXXXX
1	1433228	0	Mount Bracket, Power Supply	1	
2	2532241	0	Mount Bracket, Remote Potentiometer	1	
3	RP-7000-0891-CMG-2	1	4-Channel Temperature Control Board	1	
4	7000-0894-1	0	Potentiometer	2	
5	7000-0977	0	Thermocouple Bulkhead	2	
6	7000-1256	0	Transformer, 120V Pri x 24V Sec, 40VA, Class 2	1	
7	7000-1323	0	Power Supply, 100W	1	
8	*7000-1835	0	Terminal Block, 2-pole, 4 Connector	1	
8	7000-1327*	0	Terminal Block, 3-pole, 12 Connector	1	Before SN 08461
9	7000-1355	0	Knob, Temperature Indicator	2	
10	7000-1356	0	Silicone Grommet, High-Temp., 1/2" ID x 1" OD	1	
11	7000-1359	1	Potentiometer Bracket Stick-On Label	1	
12	70CE-0022	0	Ignition Module, Intermittent	1	
13	7000-1763-1*	7	Buffer Board, PCB	1	

8
* Before SN 08461:
3-pole
Terminal
Block
7000-1827

*** 1.23.17 Note**
Boards with Part Numbers
7000-0898 and 7000-0898-1
are still functional.

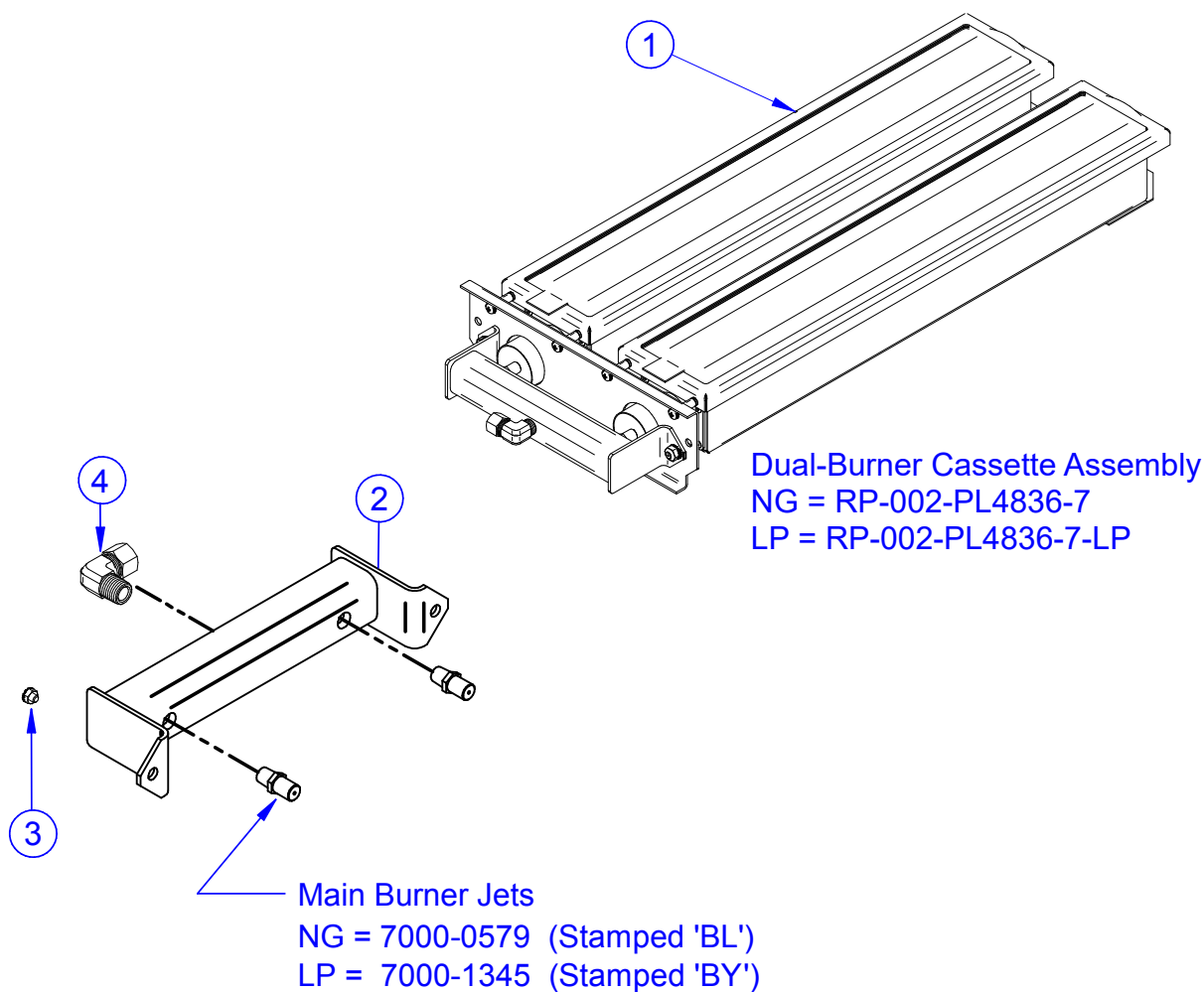


Front View

Rear View

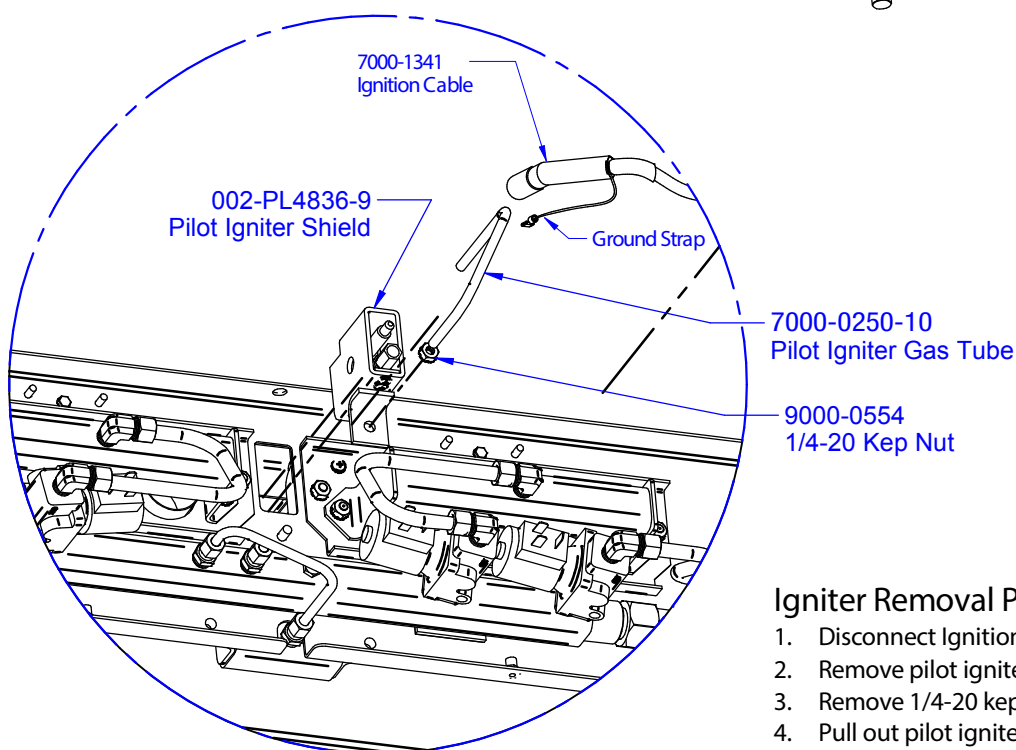
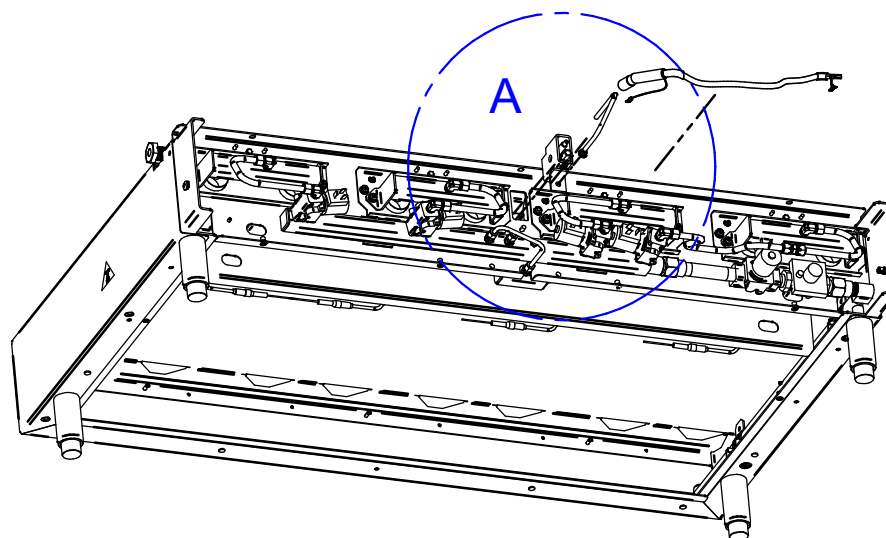
**PL-4836
VERSION 1:
PRE JUNE 2013**

Item	Part Number	Rev	Description
1	RP-002-PL4836-7	6	IR Burner Assembly NG (includes parts 2, 3, 4 & Jets)
1	002-PL4836-7-LP	6	IR Burner Assembly LG (includes parts 2, 3, 4 & Jets)
2	002-PL4836-6	0	Burner Manifold - Dual Burner
3	9000-0554	0	1/4-20 Kep Nut
4	7000-0267	0	Compression Fitting Adapter, 3/8"





PL-4836
VERSION 1:
PRE JUNE 2013



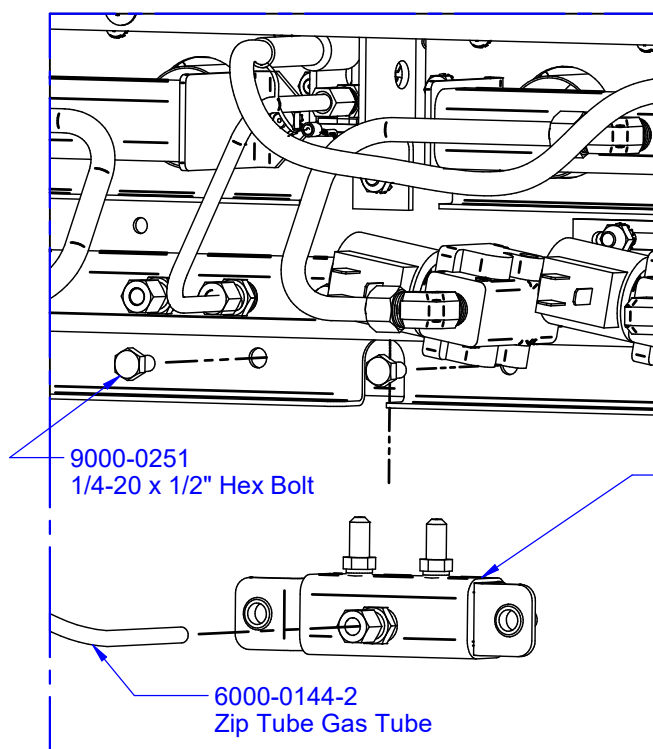
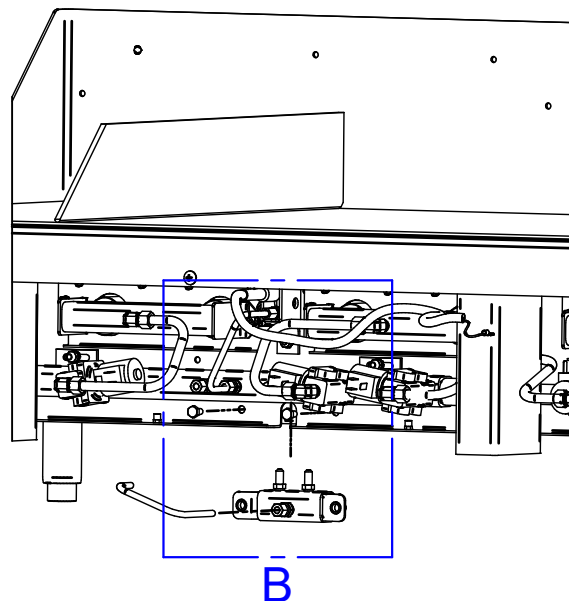
DETAIL A

Igniter Removal Procedure

1. Disconnect Ignition cable.
2. Remove pilot igniter gas tube.
3. Remove 1/4-20 kep nut.
4. Pull out pilot igniter assembly.



PL-4836
VERSION 1:
PRE JUNE 2013



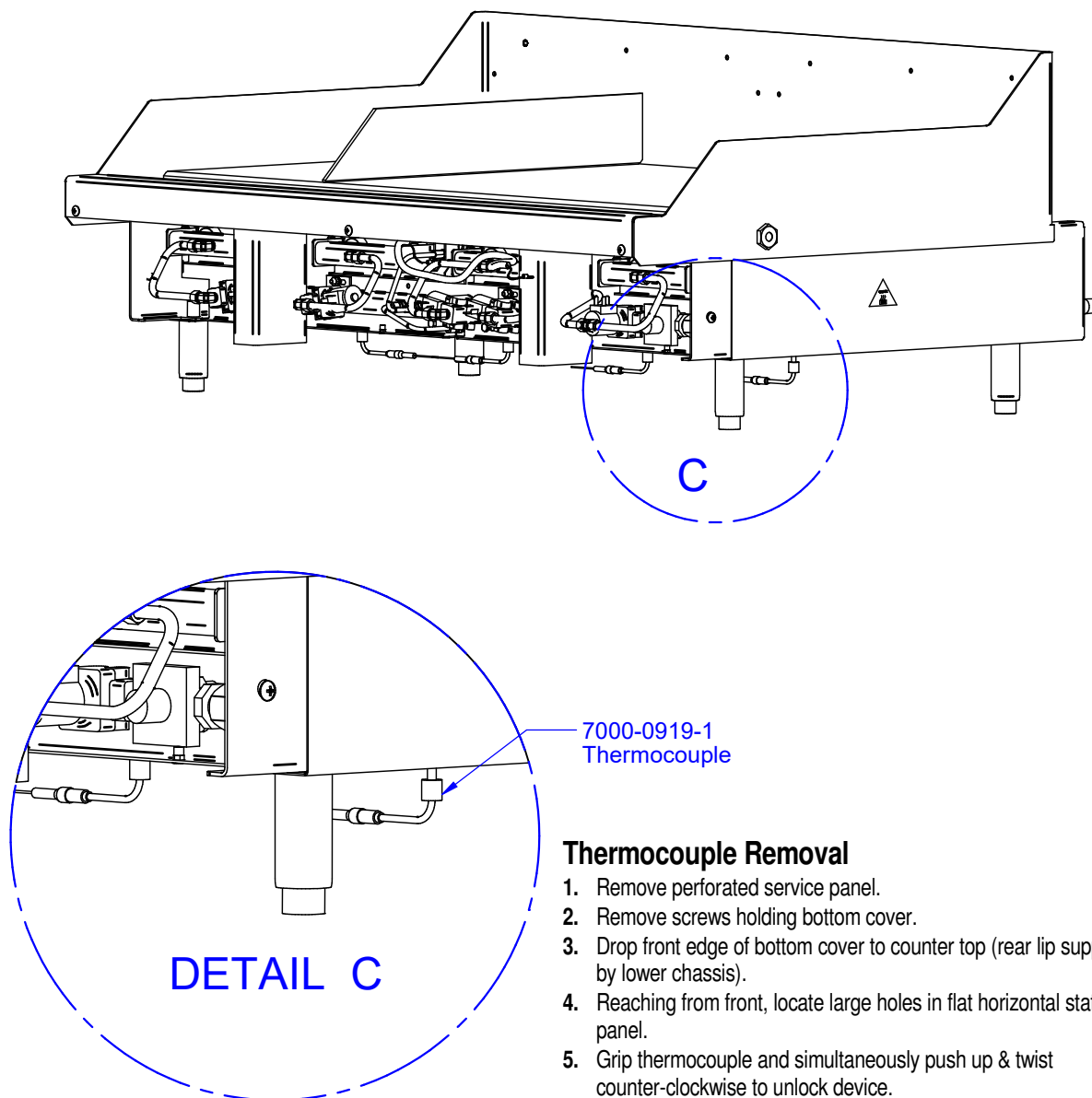
DETAIL B

Zip Tube Jet Cleaning Procedure

1. Remove (2) 1/4-20 x 1/2" Hex Bolts
2. Remove zip tube gas tube.
3. Remove zip tube manifold downward
4. Remove any debris from jets.



PL-4836
VERSION 1:
PRE JUNE 2013

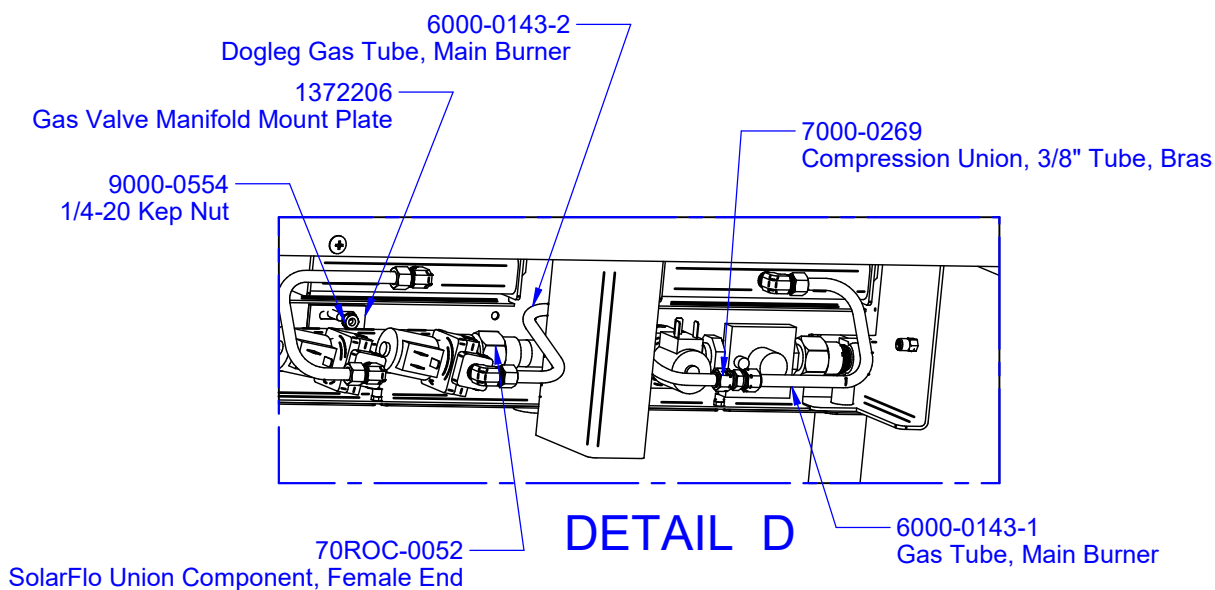
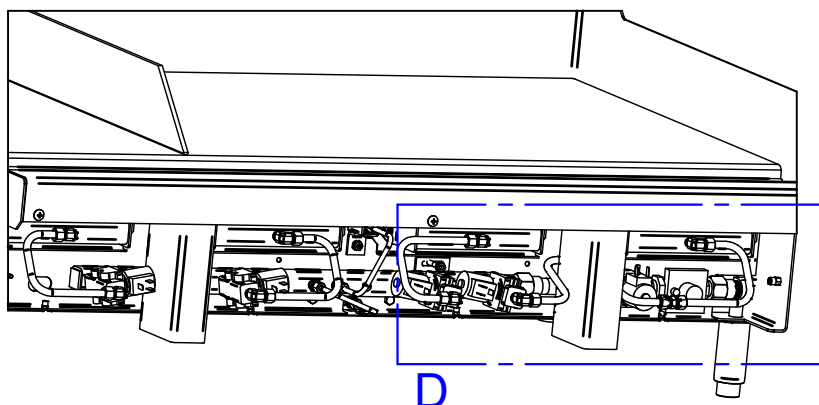


Thermocouple Removal

1. Remove perforated service panel.
2. Remove screws holding bottom cover.
3. Drop front edge of bottom cover to counter top (rear lip supported by lower chassis).
4. Reaching from front, locate large holes in flat horizontal stationary panel.
5. Grip thermocouple and simultaneously push up & twist counter-clockwise to unlock device.
6. Remove through large holes.
7. Reassemble in reverse order, insuring that hook of thermocouple latches onto mounting bracket.



PL-4836
VERSION 1:
PRE JUNE 2013

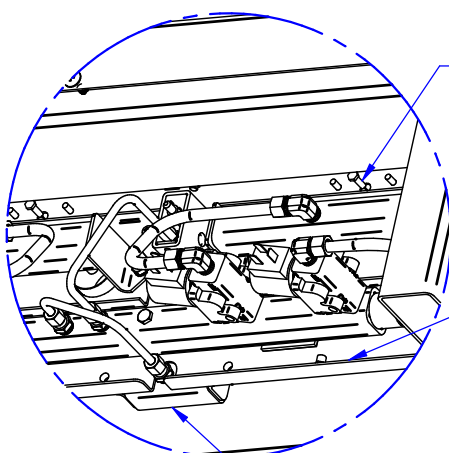
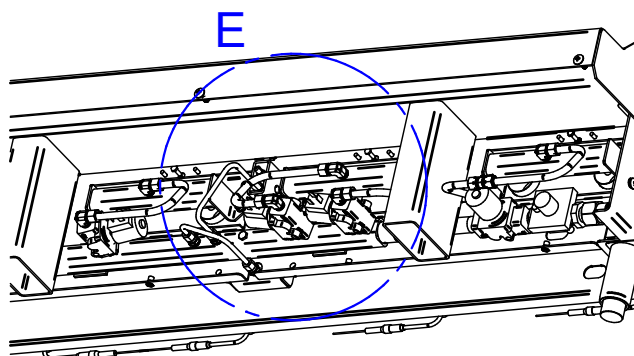


Pressure Manifold Removal

1. Loosen compression union.
2. Remove dogleg gas tube.
3. Remove all (4) gas tubes.
4. Loosen (2) SolarFlo Unions on either end of pressure manifold.
5. Loosen 1/4-20 kep nut to chassis.
6. Move manifold mount plate to left enough to allow pressure manifold to drop downward.



PL-4836
VERSION 1:
PRE JUNE 2013



9000-0643
Screw, Hex, NoSlot, 10-32 x 5/8", SS

DETAIL E

1552289
Front Panel, Lower Chassis

002-928-4836-3-NG
Zip Tube Manifold Assembly, NG

002-928-4836-3-LP
Zip Tube Manifold Assembly, LP

002-928-4836-8
Zip Tube Manifold Weldment
(No Jets or Fitting)

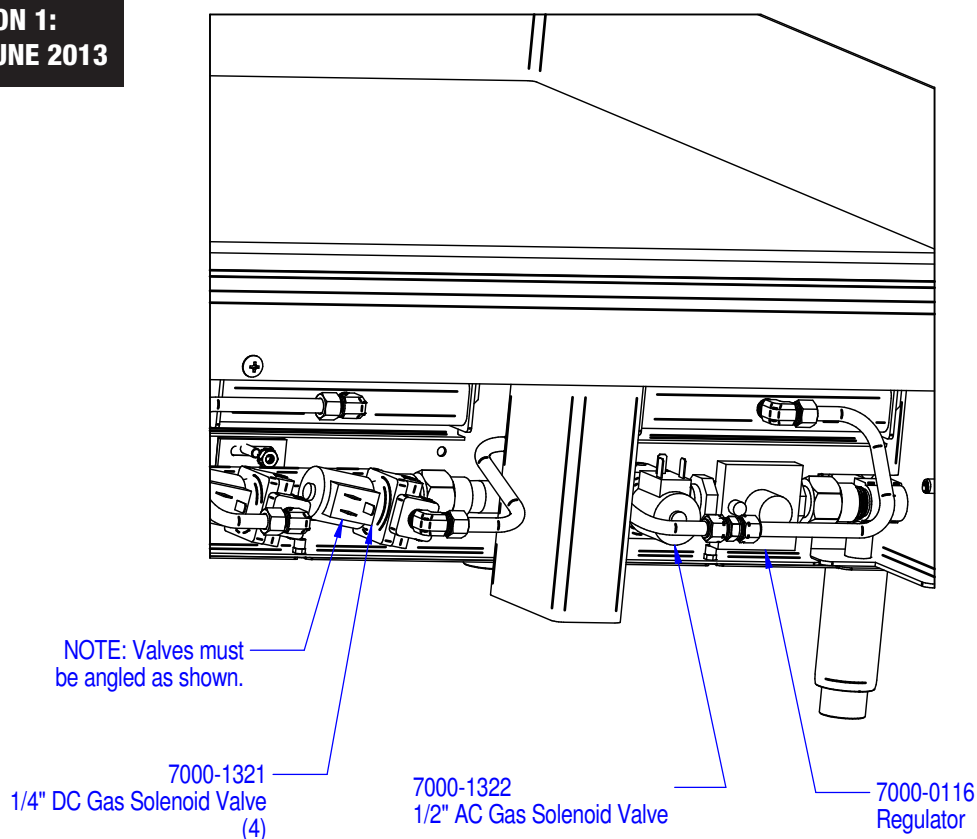
Zip Tube Removal

**NOTE: ONLY QUALIFIED GAS SERVICE PERSONNEL
SHOULD ATTEMPT THIS PROCEDURE!**

1. Remove all (4) burner cassette assemblies
2. Remove (4) 10-32 x 5/8" hex screws.
3. Reach inside burner access holes and pivot zip tubes away from front panel.
4. Lift zip tubes upwards, unseating them from zip tube manifold tube.
5. Remove through burner access holes.
6. Re-installation: CAUTION: Zip tubes are right and left handed and must have ports facing towards burners when in place. Failure to follow this procedure may result in failure of burners to light and create unsafe levels of unburned gas fuel.



PL-4836
VERSION 1:
PRE JUNE 2013



Gas Solenoid Service

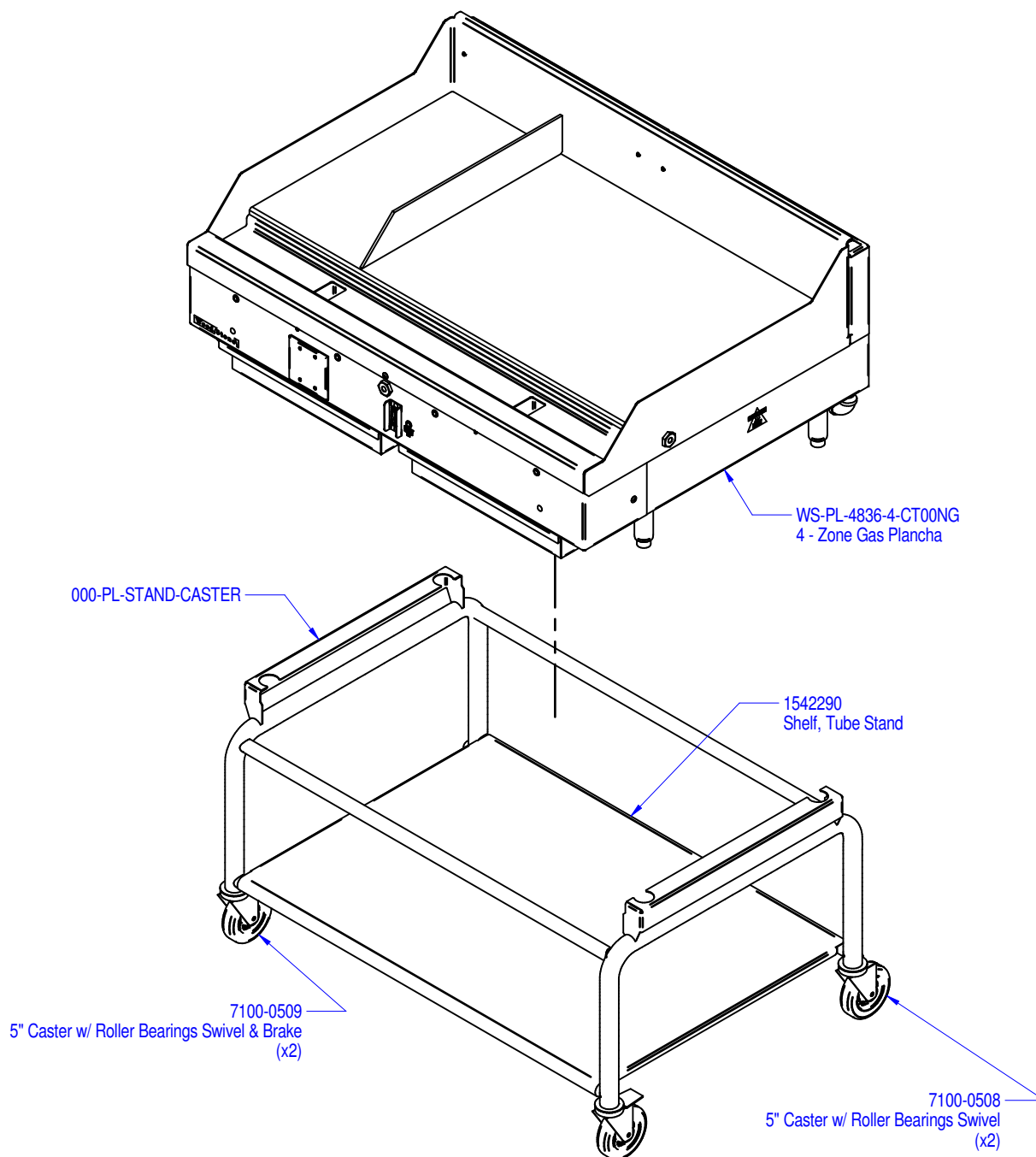
1. Remove retainer "C-clip" on top of valve stem.
2. Slide coil off of valve stem.
3. Install new coil onto valve stem.
4. Re-attach retainer "C-clip" on top of valve stem.

Gas Valve Service

1. If entire valve needs replacement, either remove pressure manifold or remove gas tube(s) from appropriate valve.
2. (3) of the 1/4" DC valves can be rotated on their ax and removed from manifold.
3. Remaining 1/4" DC valve requires the main manifold to be removed.



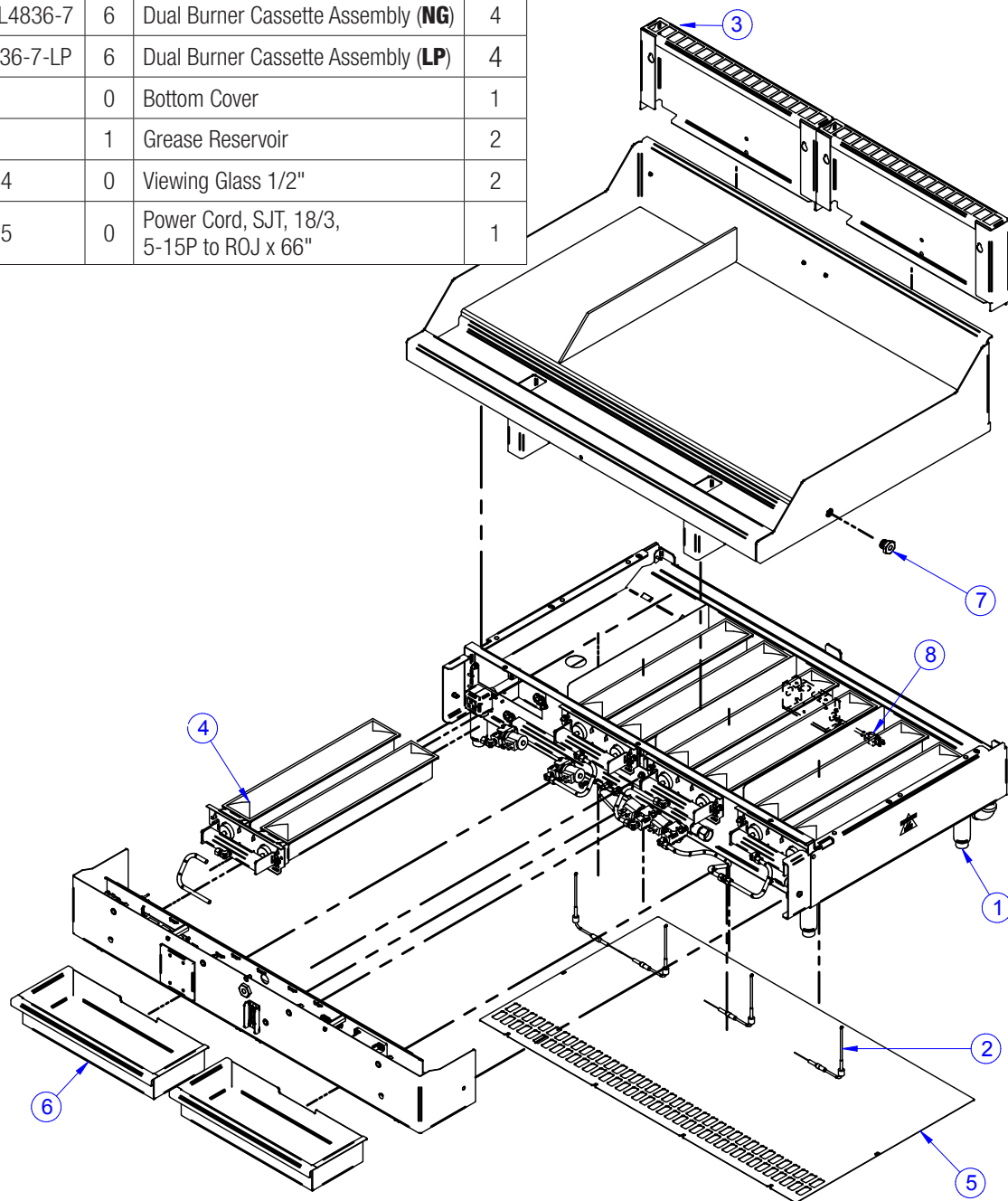
PL-4836 VERSION 2 & 3: POST JUNE 2013





PL-4836
VERSION 2 & 3:
POST JUNE 2013

Item	Part Number	Rev	Description	Qty	Serial Numbers GP1B NNMTHYR XXXXX
1	7000-1840	0	Adjustable Leg	4	
2	7000-0919-1	1	Thermocouple	4	
3	1542296	2	Exhaust Flue	2	After 00316
4	RP-002-PL4836-7	6	Dual Burner Cassette Assembly (NG)	4	
4	002-PL4836-7-LP	6	Dual Burner Cassette Assembly (LP)	4	
5	1410104	0	Bottom Cover	1	
6	1532270	1	Grease Reservoir	2	
7	7000-1344	0	Viewing Glass 1/2"	2	
8	7000-1375	0	Power Cord, SJT, 18/3, 5-15P to ROJ x 66"	1	





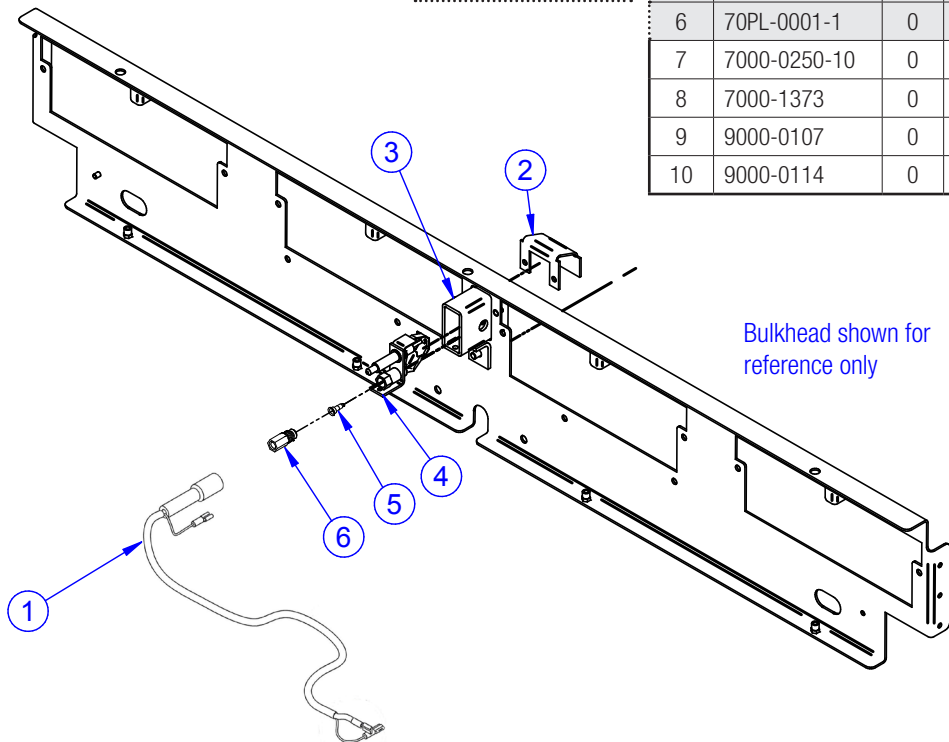
PL-4836
VERSION 2 & 3:
POST JUNE 2013

Item	Part Number	Rev	Description	Qty
1	7000-1341	1	Ignition Cable	1
2	2152201	2	Flame Deflector, Pilot Shield	1

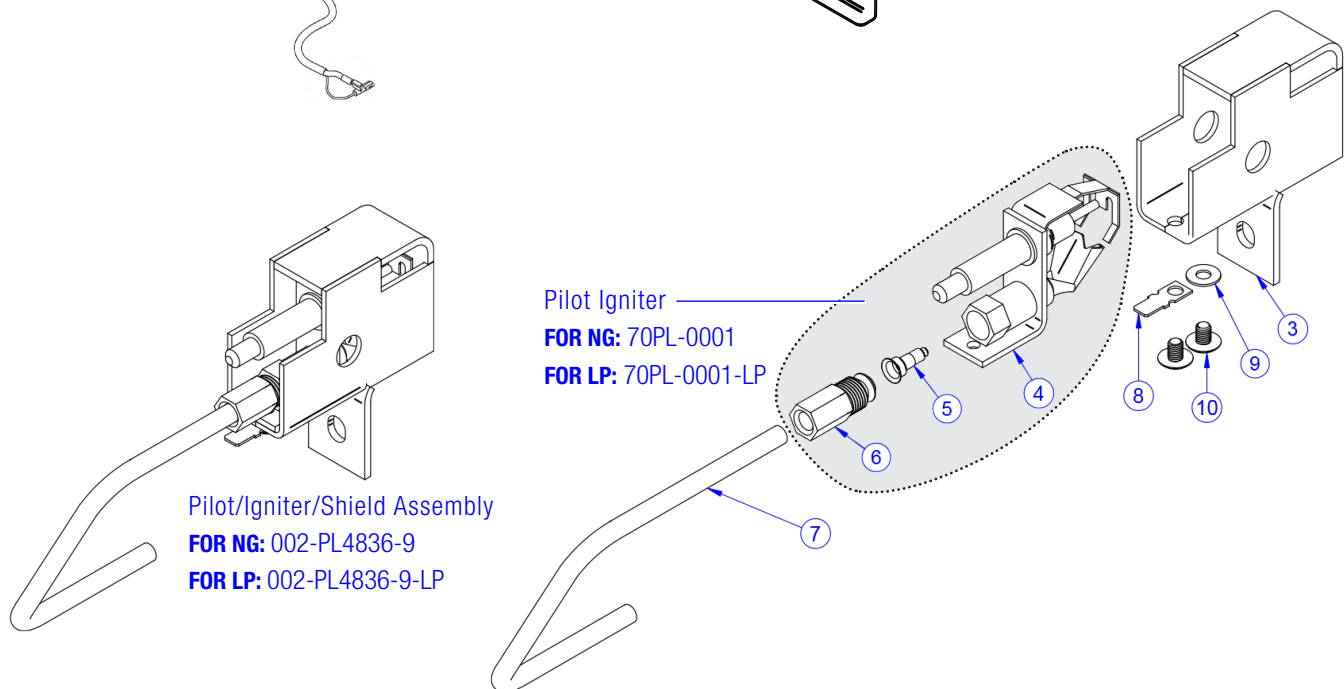
Pilot / Igniter / Shield Assembly (002-PL4836-9 / 002-PL4836-9-LP) includes #3-10:

3	50PL-1327	0	Pilot Igniter Shield	1
4	70PL-0001	0	Igniter-Sensor, IR Burner, NG	1
4	70PL-0001-LP	0	Igniter-Sensor, IR Burner, LP	1
5	7000-0748-NG	0	Pilot Orifice, Stamped BCR-18, NG	1
5	7000-0748	0	Pilot Orifice, Stamped BBR-12, LP	1
6	70PL-0001-1	0	Compress Fitting Nut, Extended, 1/4" Tube	1
7	7000-0250-10	0	Pilot Igniter Gas Tube	1
8	7000-1373	0	Spade Terminal, 1/4", Ignition Cable Grnd	1
9	9000-0107	0	Washer, #10 Flat	1
10	9000-0114	0	Screw, 10-32 x 1/4" PH Truss Head	2

Pilot Igniter
FOR NG: 70PL-0001
FOR LP: 70PL-0001-LP



Bulkhead shown for
reference only

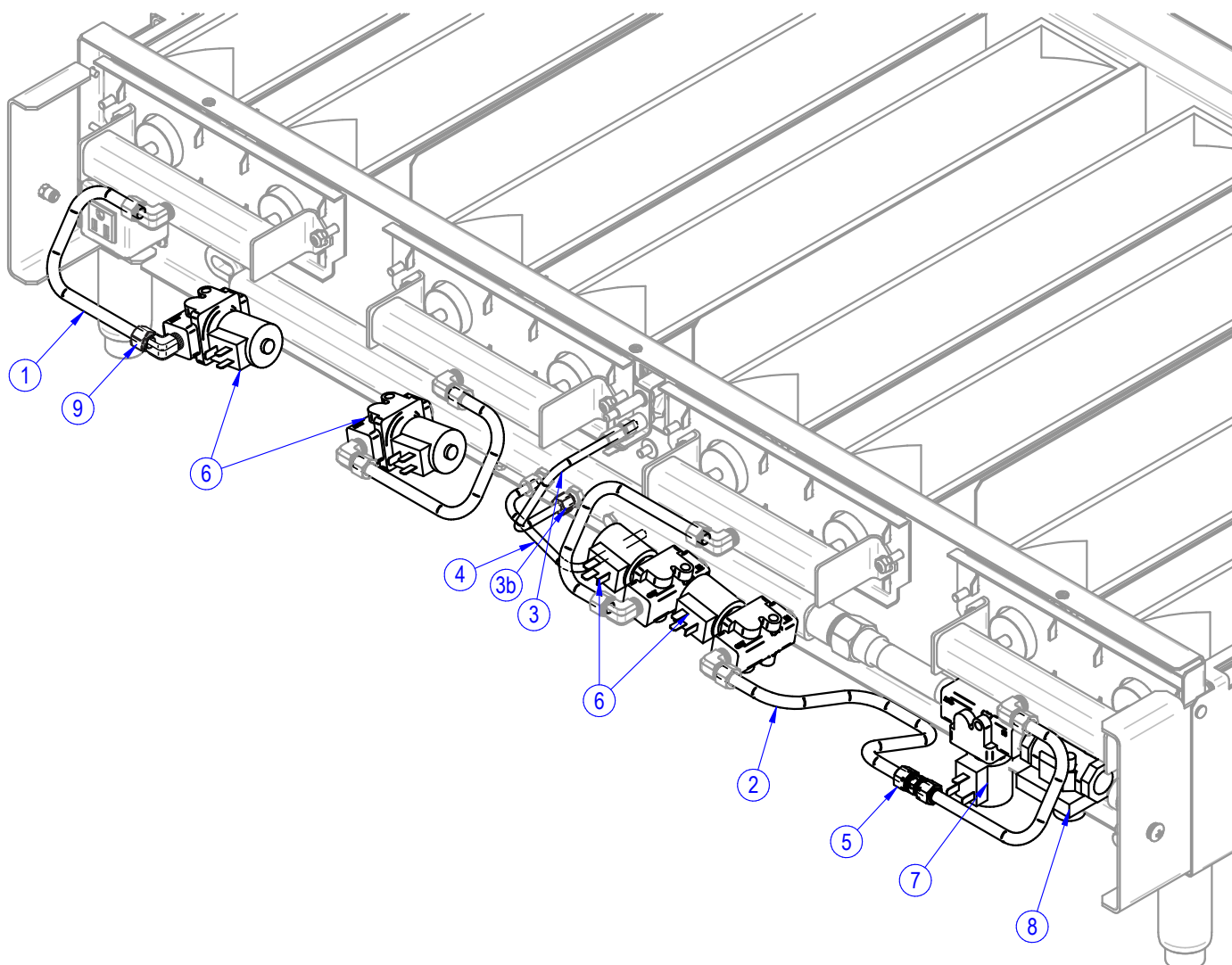




PL-4836
VERSION 2 & 3:
POST JUNE 2013

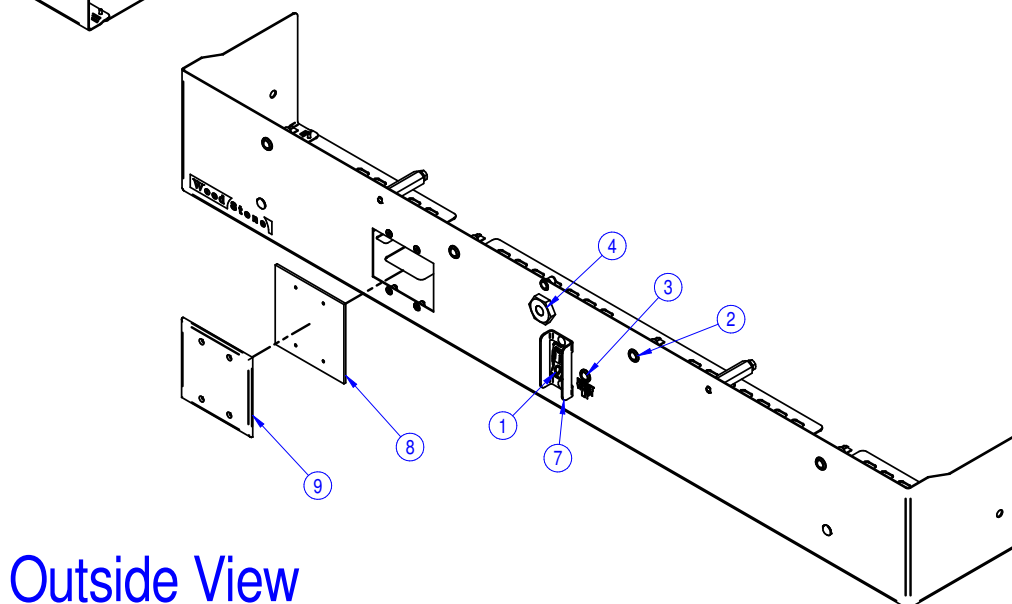
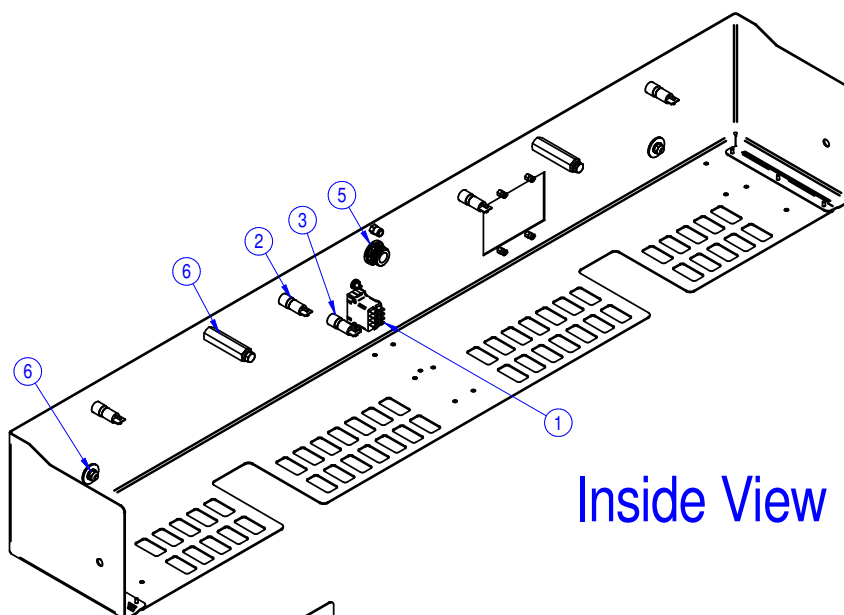
Item	Part Number	Rev	Description	Qty
1	6000-0143-1	1	Gas Tube, Main Burner *	4
2	6000-0143-2	0	Dogleg Gas Tube, Main Burner *	1
3	7000-0250-10	3	Pilot Igniter Gas Tube *	1
3b	7000-0261	0	Compression Nut & Ferrul 1/4"	2
4	7000-0250-11	0	Zip Tube Gas Tube *	1
5	7000-0116	0	Regulator	1
6	7000-0269	0	Compression Union, 3/8" Tube, Brass	1
7	7000-1321	0	Gas Valve, 1/4" DC Gas Solenoid Valve	4
8	7000-1322	0	Gas Valve, 1/2" AC Gas Solenoid Valve	1
9	7000-0267	0	Compression Nut & Ferrul 3/8"	8

* Bare Tube—no fitting



**PL-4836
VERSION 2 & 3:
POST JUNE 2013**

Item	Part Number	Rev	Description	Qty
1	7000-0946	0	On/Off Switch, OTTO	1
2	7000-0895	0	Panel Light 24V Green	4
3	7000-0897	0	Panel Light 24V Red	1
4	7000-1344	0	Viewing Glass 1/2"	1
5	7000-1343	0	Sealing O-Ring, 1/2" NPT	1
6	9000-0541	0	Hex Aluminum Spacer, 1/4-20 x 2.5"	2
7	1552290	1	Switch Guard	1
8	6100-0003-12	1	Sanitary Gasket	1
9	7000-0744-SS	0	Blank Cover, 2 Gang, 430SS	1





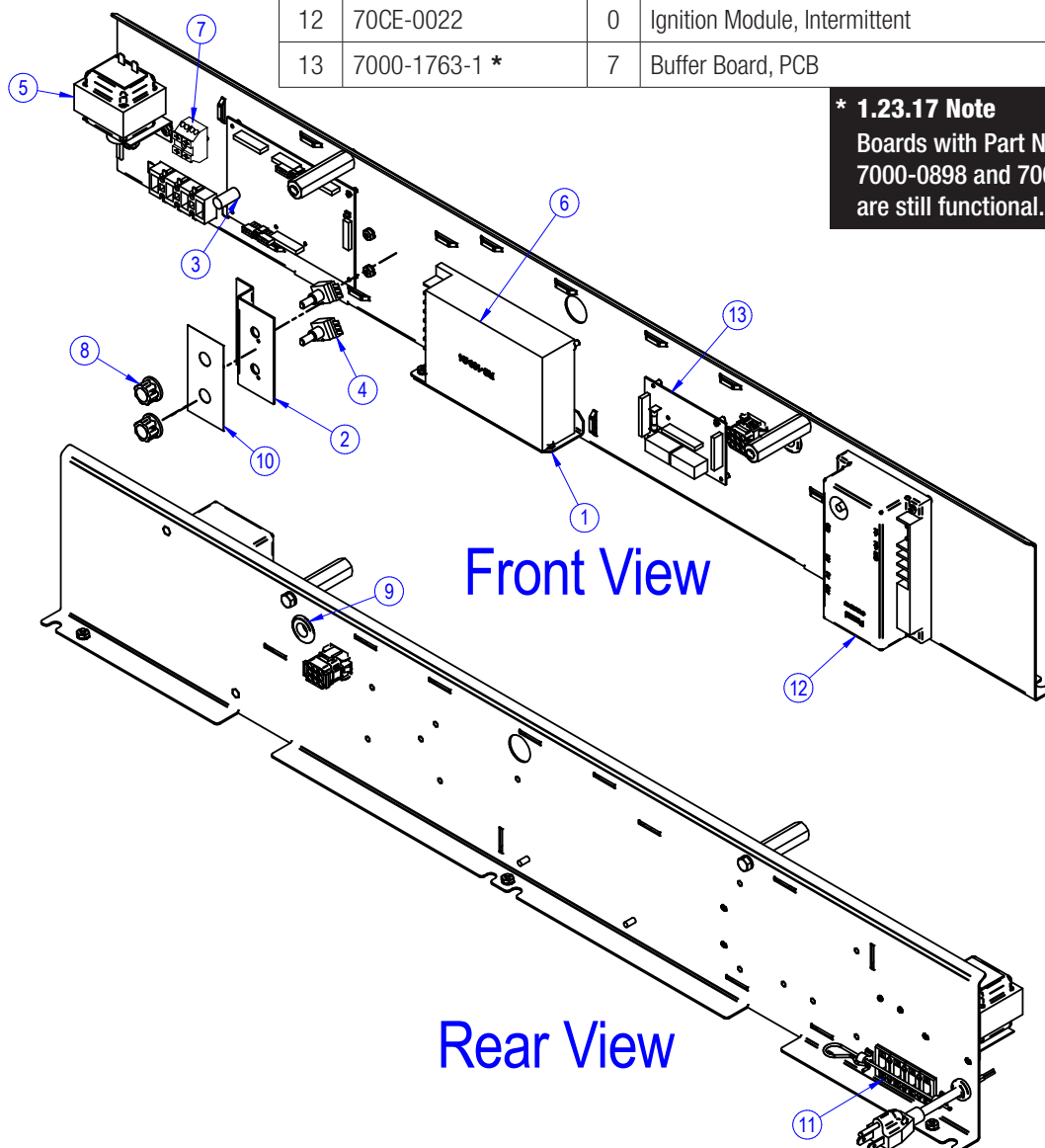
PL-4836
VERSION 2 & 3:
POST JUNE 2013

Item	Part Number	Rev	Description	Qty	Serial Numbers GP1B NNMTHYR XXXXX
1	1433228	0	Mount Bracket, Power Supply	1	Before SN 08461
2	2532241	0	Mount Bracket, Remote Potentiometer	1	
3	RP-7000-0891-CMG-2	1	4-Channel Temperature Control Board	1	
4	7000-0894-1	0	Potentiometer	2	
5	7000-1256	0	Transformer, 120V Pri x 24V Sec, 40VA, Class 2	1	
6	7000-1323	0	Power Supply, 100W	1	
7	*7000-1835	0	Terminal Block, 2-pole, 4 Connector	1	
7	7000-1327*	0	Terminal Block, 3-pole, 12 Connector	1	
8	7000-1355	0	Knob, Temperature Indicator	2	
9	7000-1356	0	Silicone Grommet, High-Temp., 1/2" ID x 1" OD	1	
10	7000-1359	1	Potentiometer Bracket Stick-On Label	1	
11	7000-1383	0	Thermocouple Bulkhead, 4 - Circuit	1	
12	70CE-0022	0	Ignition Module, Intermittent	1	
13	7000-1763-1 *	7	Buffer Board, PCB	1	

7
* Before SN 08461:
3-pole
Terminal
Block
7000-1827

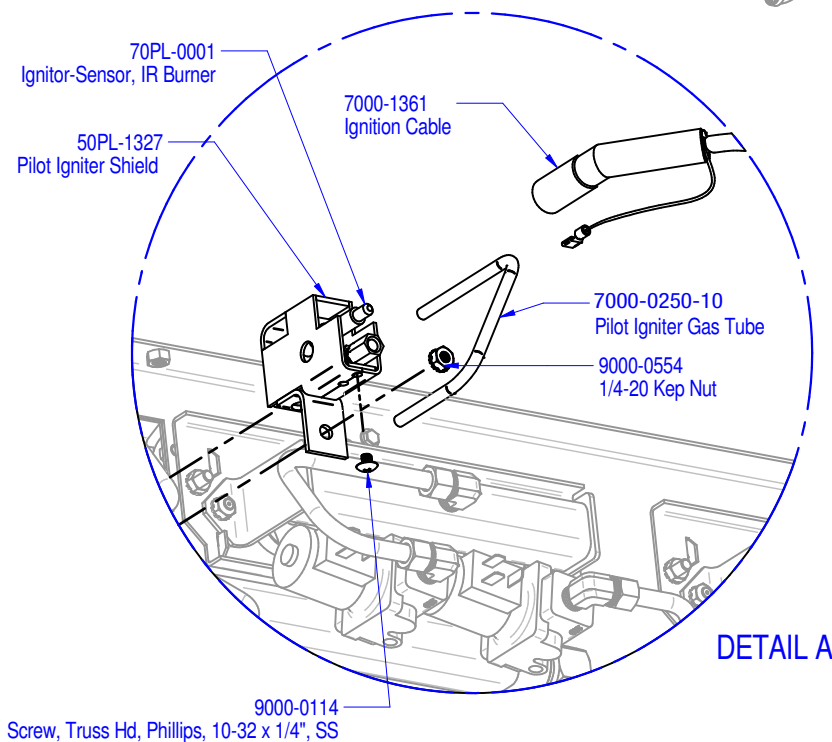
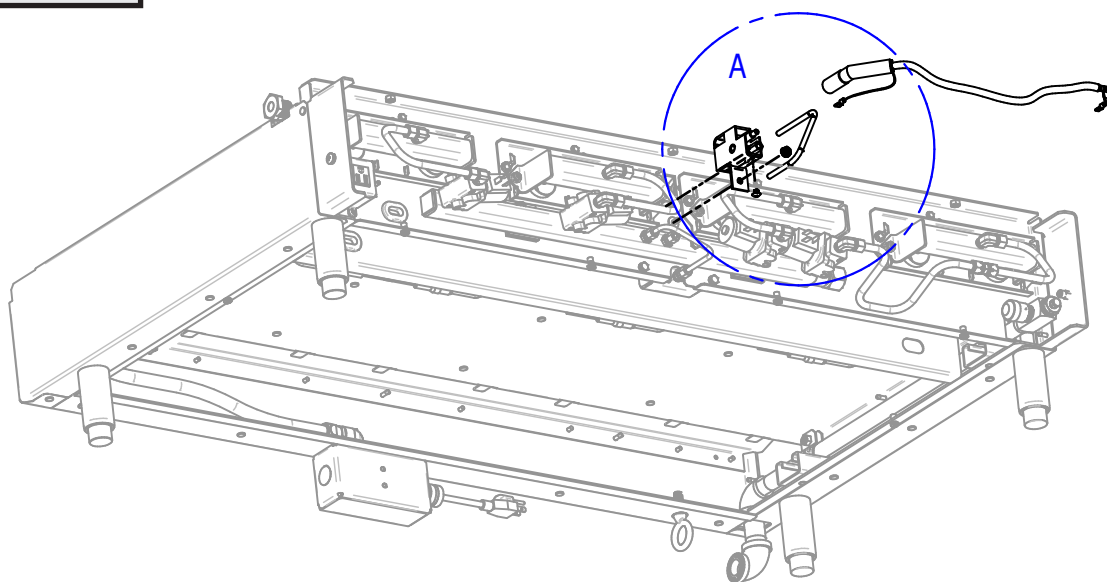


*** 1.23.17 Note**
Boards with Part Numbers
7000-0898 and 7000-0898-1
are still functional.





PL-4836
VERSION 2 & 3:
POST JUNE 2013

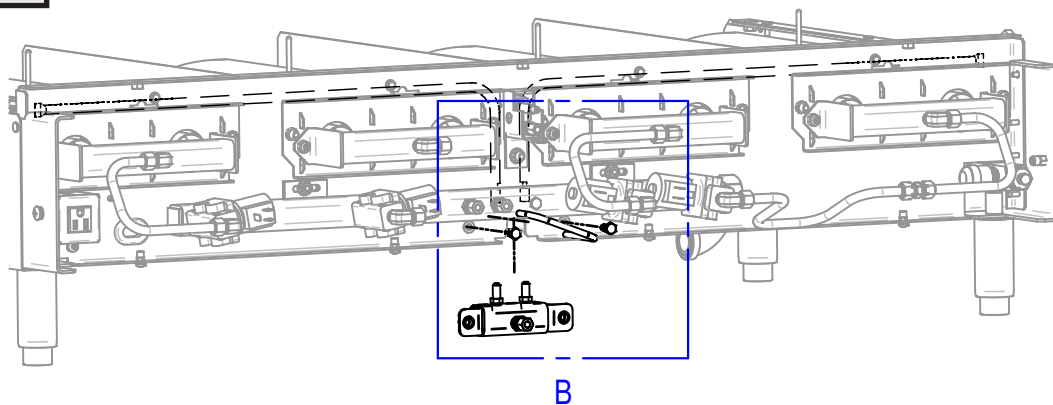


Igniter Removal Procedure

1. Disconnect Ignition cable.
2. Remove pilot igniter gas tube from supply side.
3. Remove 1/4-20 keping nut.
4. Pull out pilot igniter assembly.



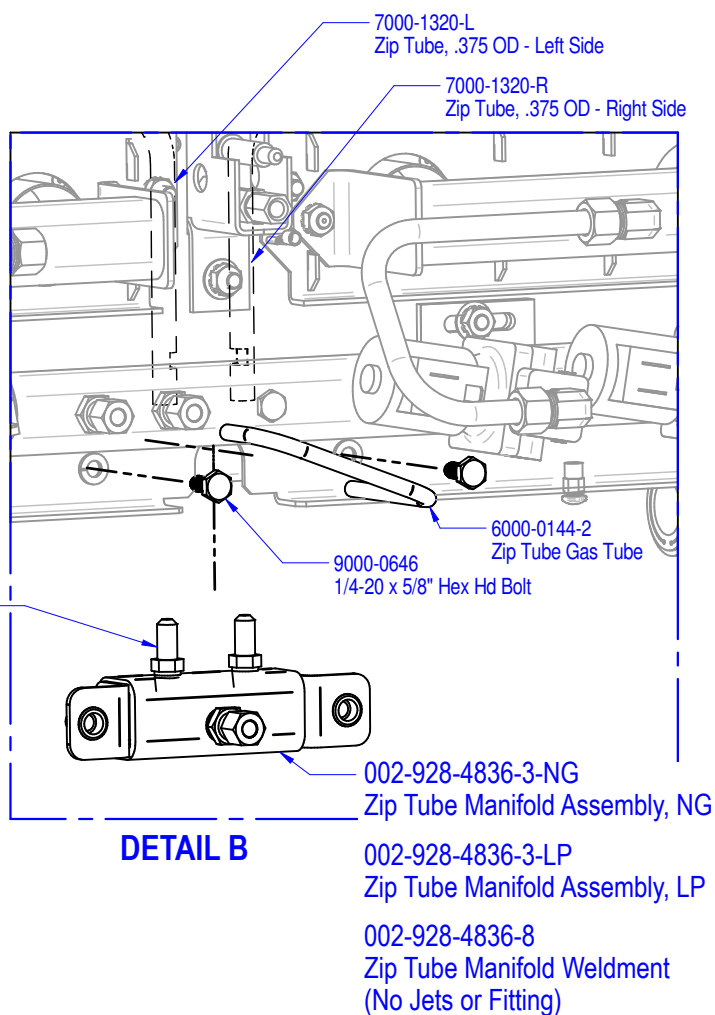
PL-4836
VERSION 2 & 3:
POST JUNE 2013



Zip Tube Jet Cleaning Procedure

1. Remove (2) 1/4-20 x 1/2" Hex Bolts
2. Remove zip tube gas tube.
3. Remove zip tube manifold downward
4. Remove any debris from jets.

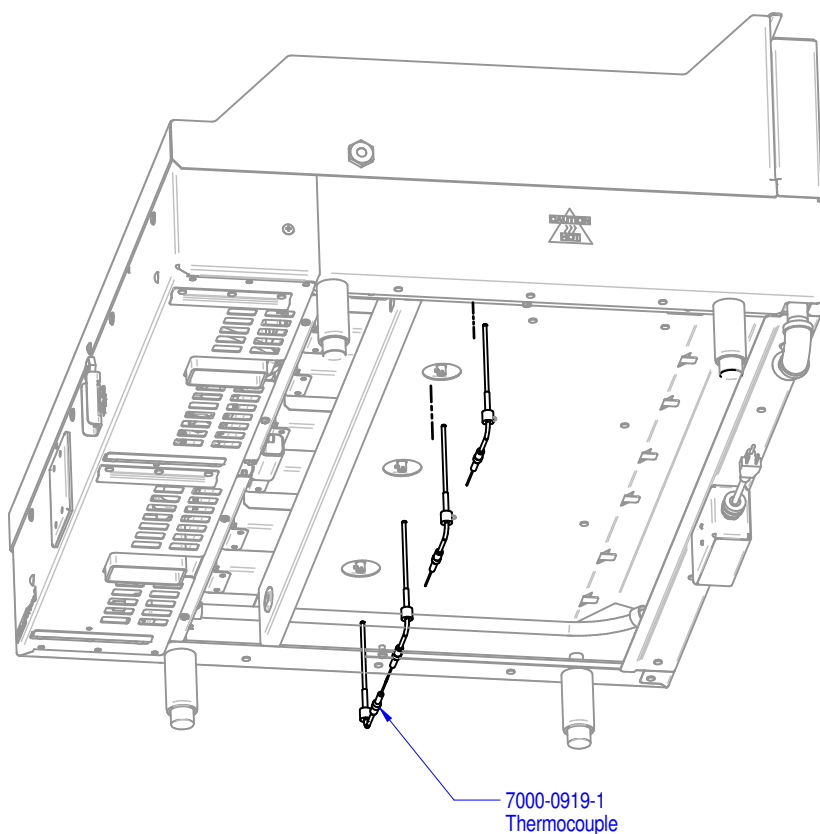
7000-1345 Zip Tube Jet - MV Series - #58 Drill (.042") - NG
7000-1346 Zip Tube Jet - MV Series - #74 Drill (.0225") - LP



DETAIL B



PL-4836
VERSION 2 & 3:
POST JUNE 2013

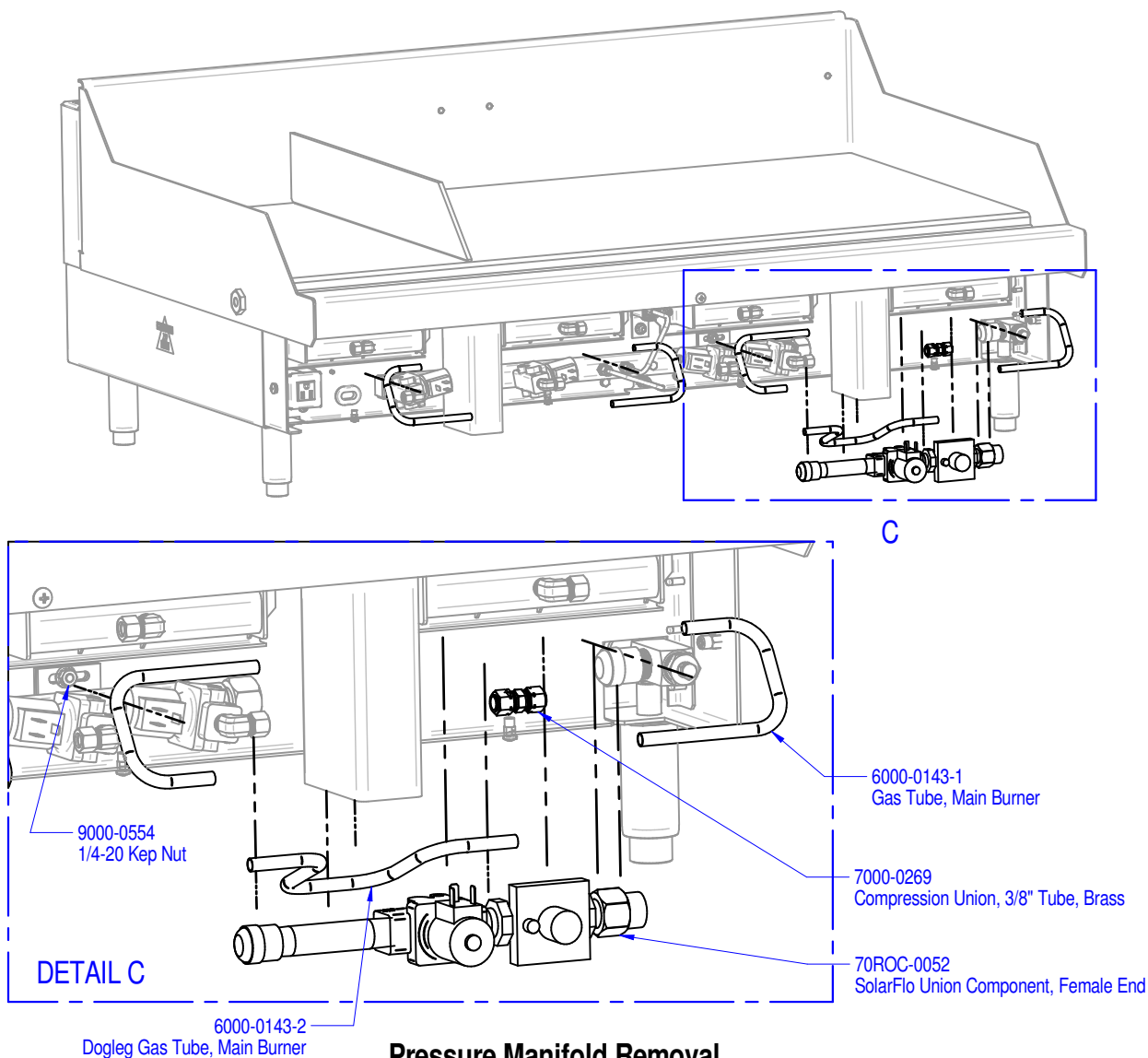


Thermocouple Removal

1. Remove perforated service panel.
2. Remove screws holding bottom cover.
3. Drop front edge of bottom cover to counter top (rear lip supported by lower chassis).
4. Reaching from front, locate large holes in flat horizontal stationary panel.
5. Grip thermocouple and simultaneously push up & twist counter-clockwise to unlock device.
6. Remove through large holes.
7. Reassemble in reverse order, insuring that hook of thermocouple latches onto mounting bracket.



**PL-4836
VERSION 2 & 3:
POST JUNE 2013**

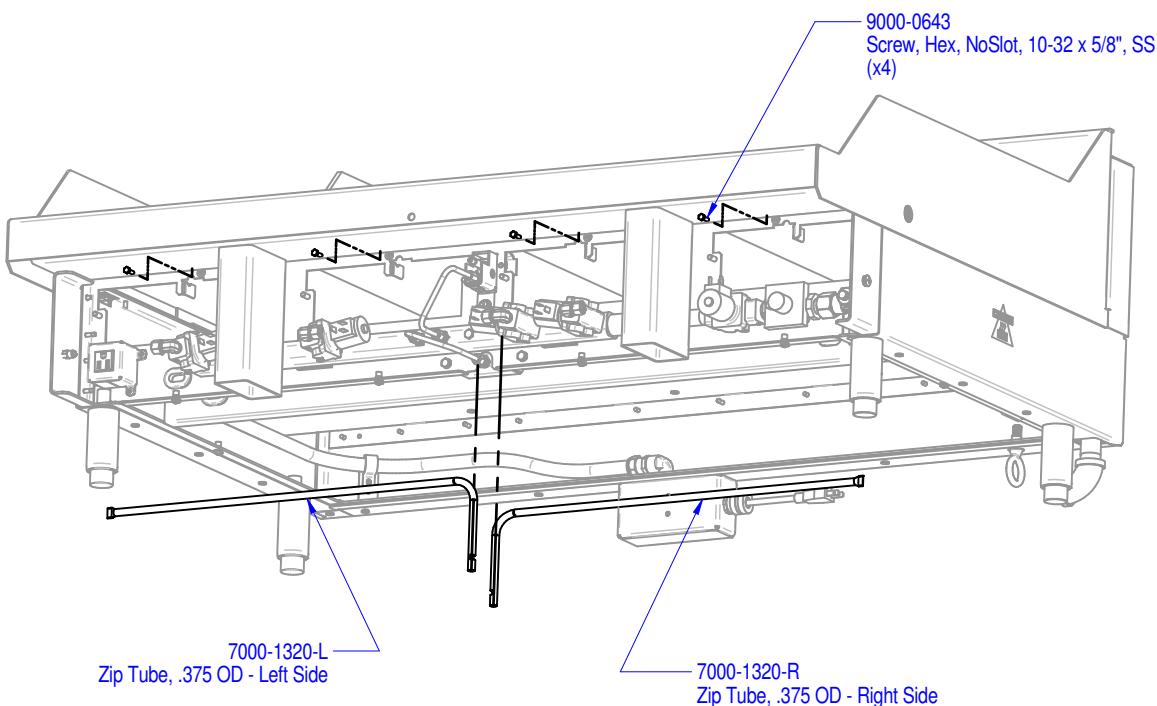


Pressure Manifold Removal

1. Loosen compression union.
2. Remove dogleg gas tube.
3. Remove all (4) gas tubes.
4. Loosen (2) SolarFlo Unions on either end of pressure manifold.
5. Loosen 1/4-20 kep nut to chassis.
6. Move manifold mount plate to left enough to allow pressure manifold to drop downward.



PL-4836
VERSION 2 & 3:
POST JUNE 2013



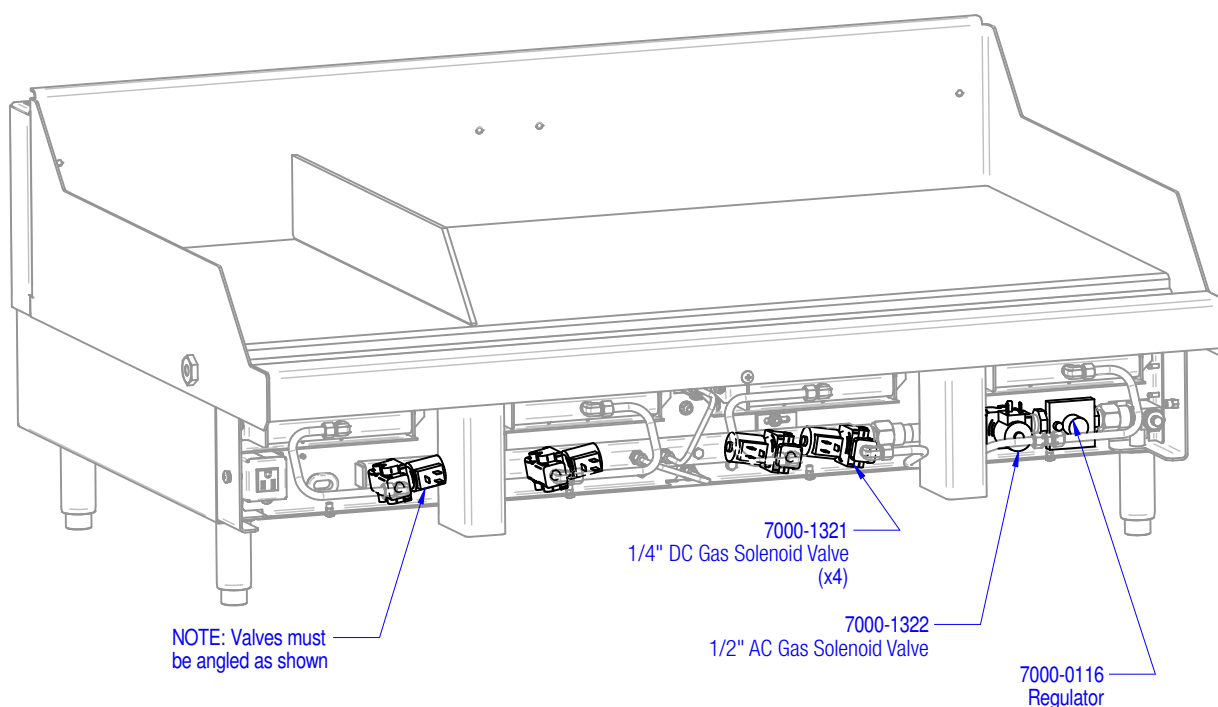
Zip Tube Removal

**NOTE: ONLY QUALIFIED GAS SERVICE PERSONNEL
SHOULD ATTEMPT THIS PROCEDURE!**

1. Remove all (4) burner cassette assemblies
2. Remove (4) 10-32 x 5/8" hex screws.
3. Reach inside burner access holes and release zip tubes from retaining clips at end.
4. Lift zip tubes upwards, unseating them from zip tube manifold tube.
5. Remove through bottom access.
6. Re-installation: CAUTION: Zip tubes are right and left handed and must have ports facing towards burners when in place. Failure to follow this procedure may result in failure of burners to light and create unsafe levels of unburned gas fuel.



**PL-4836
VERSION 2 & 3:
POST JUNE 2013**



Gas Solenoid Service

1. Remove retainer "C-clip" on top of valve stem.
2. Slide coil off of valve stem.
3. Install new coil onto valve stem.
4. Re-attach retainer "C-clip" on top of valve stem.

Gas Valve Service

1. If entire valve needs replacement, either remove pressure manifold or remove gas tube(s) from appropriate valve.
2. (3) of the 1/4" DC valves can be rotated on their axis and removed from manifold.
3. Remaining 1/4" DC valve requires the main manifold to be removed.

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

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

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

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

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

TO SECURE WARRANTY SERVICE

If you claim a defect covered by this Limited Warranty, contact:

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

Phone 1.800.988.8103 or 1.360.650.1111