

Service Manual



RICE COOKER

Speciality Equipment

Gas-Fired, 3 Bay Model

RICE COOKER WS-GRC-60



WOOD STONE CORPORATION

1801 W. Bakerview Rd.
Bellingham, WA 98226 USA

Toll Free 800.988.8103

Tel 360.650.1111

Fax 360.650.1166



TABLE OF CONTENTS

Wood Stone Rice Cooker	3	<u>TROUBLESHOOTING</u>	
Cautions & Warnings	4	Troubleshooting Tree	20
Specifications	5	1. Start-Up Issues	21
Specifications w/ Cart	6	2. Burner No Light - No Ticking	22
Clearance, Venting, installation	7	3. Burner No Light - w/ Ticking	23
Utility Specifications	8	4. Burners Don't Remain Lit	25
Basic Operation.	9	5. Error Codes	25
Cooking.	10	6. Burnt Product	26
Cleaning & Maintenance.	11	7. Burner Replacement	27
Sequence of Operations	12	8. Cook Won't Start	28
		9. Temp Sensing/Pan Detect	29
		Assembly Replacement	
<u>DRAWINGS & ILLUSTRATIONS</u>		<u>GAS CONVERSION PROCEDURE</u>	
Rice Cooker Components	13	Gas Conversion Procedure.	30
Service Parts	14		
Control Assembly	15	<u>WIRE DIAGRAM</u>	
Gas Train & Burners	16	Wire Diagram.	35
Miscellaneous Parts	17	Limited Warranty	36
Photo Illustrations	18		



**INSTALLATION AND OPERATION MANUAL
WOOD STONE GAS-FIRED RICE COOKER**

WS-GRC-60

ADDITIONAL COPIES AVAILABLE UPON REQUEST

PATENT PENDING



WS-GRC-60 Rice Cooker



WOOD STONE GAS RICE COOKER INSTALLATION AND OPERATION INSTRUCTIONS

RETAIN THIS MANUAL FOR FUTURE REFERENCE

Additional copies of this manual are available.

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

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

FOR YOUR SAFETY: Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

ESURE DE SÉCURITÉ: Ne pas entreposer ni utiliser de essence ni autres vapeurs ou liquides inflammables à proximité de cet appareil ou de tout autre appareil.

IMPORTANT: It is recommended this equipment be installed, maintained and serviced by authorized professionals.

WARNING: Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operation and maintenance instructions thoroughly before installing or servicing this equipment.

AVERTISSEMENT: L'installation, le réglage, la modification, la réparation ou l'entretien incorrect de cet appareil peut causer des dommages matériels, des blessures ou la mort. Lire attentivement les instructions d'installation, de fonctionnement et d'entretien avant de procéder à son installation ou entretien.



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

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

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

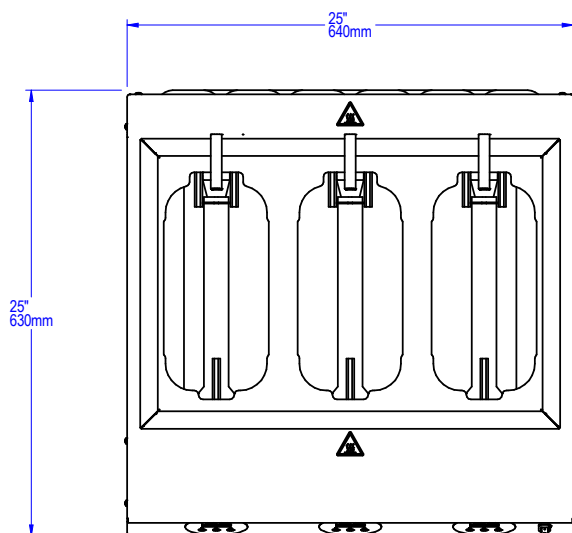
DO NOT THROW THIS MANUAL AWAY



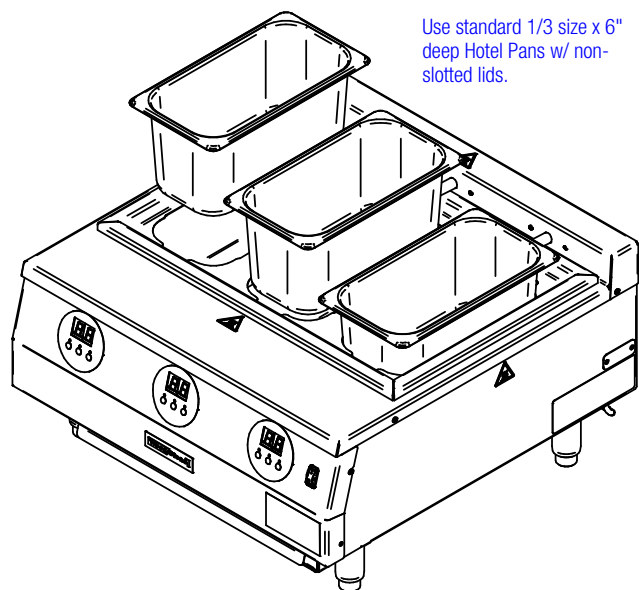
The Wood Stone Gas-Fired Rice Cooker has been tested and approved by Intertek Testing Services and conforms to ANSI Z83.11; is certified to CSA 1.8 and CGA 2.17; and to NSF/ANSI 4.



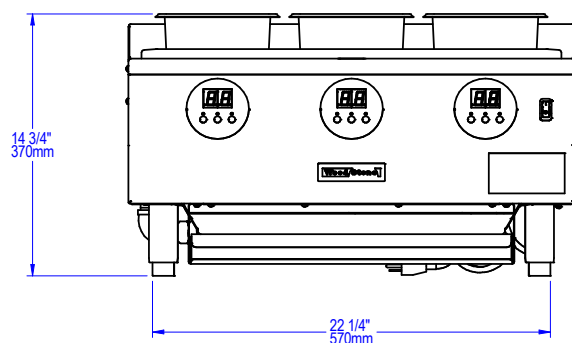
Plan view



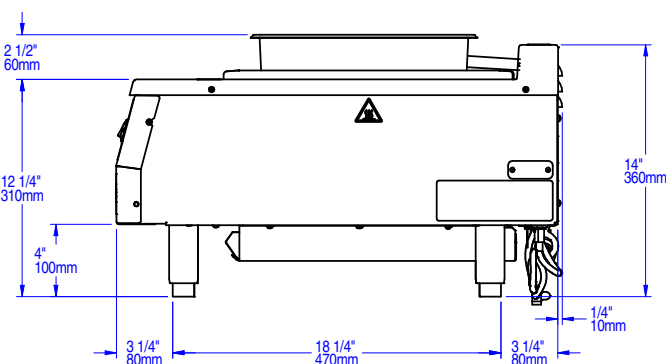
ISO view



Front view



Side view



Unit weight: 77 lbs

UTILITIES SPECIFICATIONS *Refer to data plate when installing.*

Gas

3/4 inch FNPT gas inlet
33,000 BTU/hr Natural Gas (NG)
OR
33,000 BTU/hr Propane (LP)

Maximum gas inlet pressure

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

Electrical

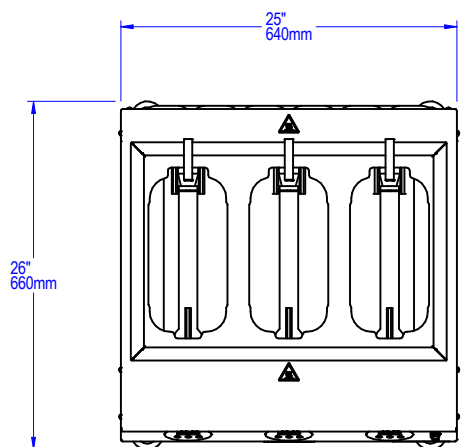
120 VAC, .5 A, 50/60 Hz
Equipped with a NEMA 5-15P plug for
use with a standard 120 VAC 15 A or
20 A outlet.

Venting

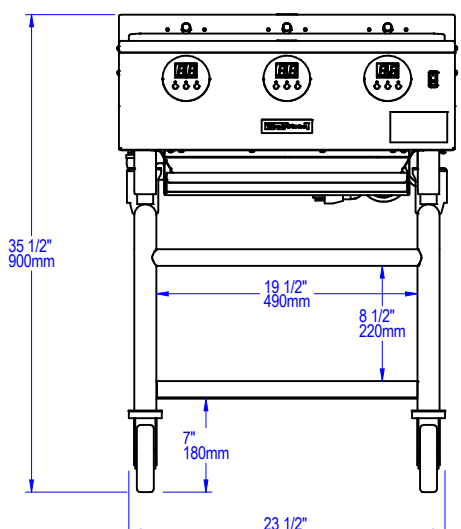
The Wood Stone Gas-Fired Rice Cooker must be vented with an exhaust hood in accordance with all relevant local and national codes, and in a manner acceptable to the authority having jurisdiction.



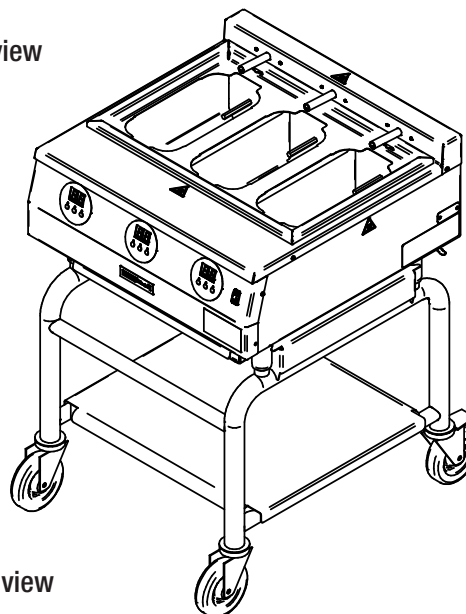
Plan view



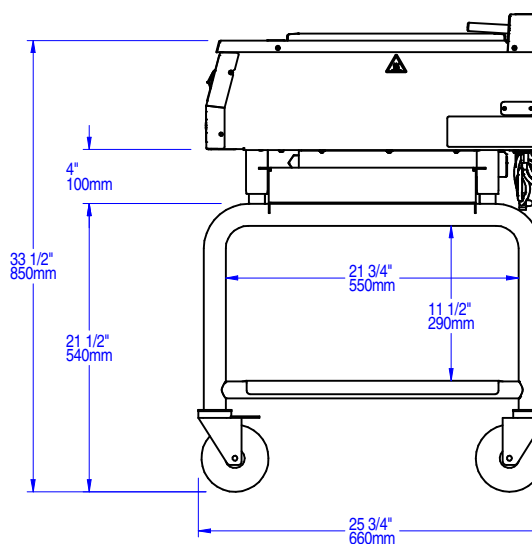
Front view



ISO view



Side view



**Unit weight: 98 lbs
including stand**

UTILITIES SPECIFICATIONS *Refer to data plate when installing.*

Gas

3/4 inch FNPT gas inlet
33,000 BTU/hr Natural Gas (NG)
OR
33,000 BTU/hr Propane (LP)

Maximum gas inlet pressure

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

Electrical

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

Venting

The Wood Stone Gas-Fired Rice Cooker must be vented with
an exhaust hood in accordance with all relevant local and
national codes, and in a manner acceptable to the authority
having jurisdiction.



CLEARANCES

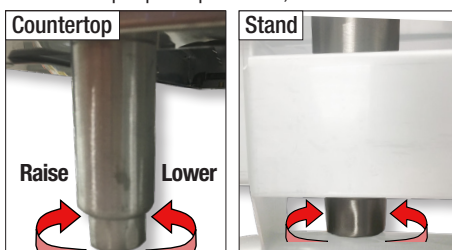
1. The Wood Stone Gas Rice Cooker must have a **minimum 1 inch clearance to combustible construction from sides and back, and 0 inch clearance to non-combustible construction from sides and back.**
2. This appliance may be installed on a combustible or non-combustible surface.
3. **Combustion air:** Combustion air flows into the Rice Cooker through an opening in the bottom panel. The Rice Cooker must be installed with the legs provided. **Do not block** the space between the appliance and the countertop. If installed directly next to a heat producing appliance (i.e. griddle or charbroiler) it is recommended to allow air space, and if necessary provide a shield to protect the rice cooker from excessive heat from the adjacent appliance.

VENTILATION

The Wood Stone Gas Rice Cooker must be installed under an exhaust hood in accordance with all relevant local and national codes and in a manner acceptable to the authority having jurisdiction.

INSTALLATION

Note: For proper operation, the unit should be level.



LEG ADJUSTMENT:

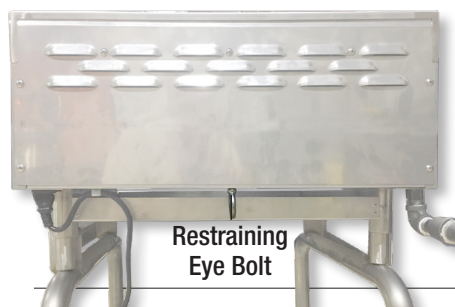
Using an adjustable crescent wrench, turn the bottom of the leg clockwise to raise, or counterclockwise to lower the unit.

MODELS WITH OPTIONAL STAND

IMPORTANT NOTICE FOR GAS CONNECTION TO MOVABLE APPLIANCES

When this appliance is installed with casters, it must be installed with the casters supplied, a connector complying with either ANSI Z21.69 or CSA 6.16 and a quick disconnect device complying with ANSI Z21.41 or CSA 6.9. It must also be installed with restraining means to guard against transmission of strain to the connector, as specified in the appliance manufacturer's instructions.

Utility hookups should be made in such a way as to allow mobility of the unit for service and maintenance purposes.



ATTENTION INSTALLER:

EQUIPMENT RESTRAINT MUST BE PROVIDED

Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick disconnect device or its associated piping to limit the appliance movement. Use the restraining eye bolt located at the rear of the cabinet to attach the restraining device(s) (see figure to left).

**GAS INFORMATION**

The Wood Stone Gas Rice Cooker 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
WS-GRC-60	3.7" W.C.	10.0" W.C.

BTU/HR INPUT RATE

Model	Natural Gas (NG) model	Propane (LP) model
WS-GRC-60	33,000 BTU/hr	33,000 BTU/hr

The Rice Cooker is equipped with a gas pressure regulator that is preset at the factory. This regulator is installed in the front compartment. If incoming gas pressure is less than 1/2 psi (14 inches W.C.), no additional regulator is required or recommended. If incoming gas pressure is greater than 1/2 psi (14 inches W.C.), an external regulator, by supplied others, must be installed on the gas line serving the appliance.

MINIMUM INCOMING GAS PRESSURE

Model	Natural Gas (NG) model	Propane (LP) model
WS-GRC-60	5.0" W.C.	11.0" W.C.

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

NG to LP Conversion Kit: Part No. **002-CONVERT-GRC-LP**

LP to NG Conversion Kit, Part No. **002-CONVERT-GRC-NG**

ELECTRICAL RATINGS

Model	Voltage	Amperage
WS-GRC-60	120 VAC	.5 A

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

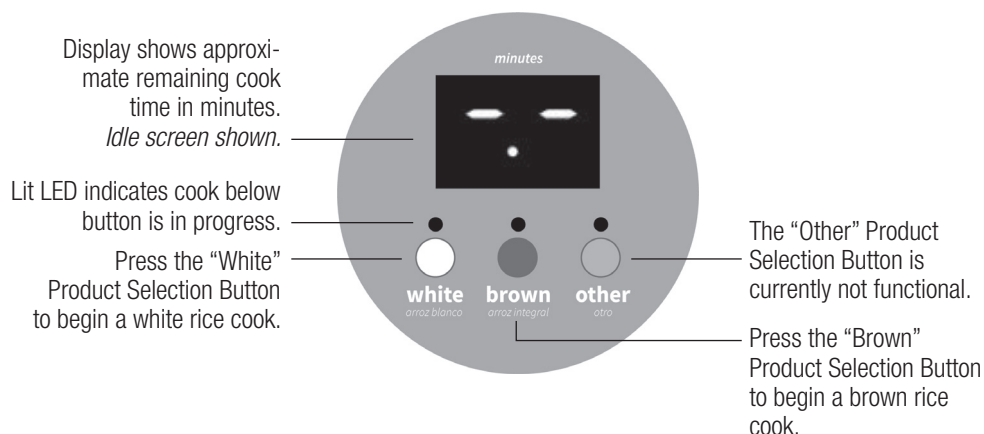
Electrical Grounding: This appliance must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.1 as applicable.

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



THE FRONT CONTROLLERS

Each Bay has its own independent Control Panel, allowing for maximum flexibility. White or brown rice, or quinoa can cook simultaneously, and cooks can begin and end independently. It is not necessary to have all three pans in the unit to cook.



STOPPING A COOK

Pressing any of the buttons of the activated bay until an audible beep is heard (~2 seconds) will stop the cook.

If a pan is removed during cook, alert sounds for 4 seconds. If pan is returned to bay within these 4 seconds, cook continues. If pan is not returned to bay, the cook is cancelled and the unit returns to Idle mode (-.-).



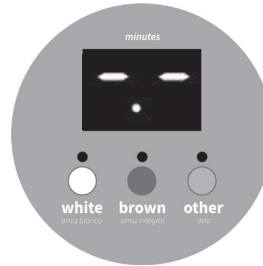
COOKING PROCESS

The Rice Cooker has three independent cooking bays. White or brown rice (quinoa or other grains) can be cooked simultaneously. One, two or all bays can be utilized at any one time. Cooks can start regardless of when cooks are started in other Bays.



- 1 Add 8 cups of rice, either white or brown, to the pan.

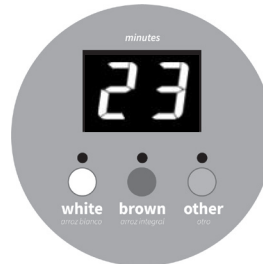
Note: Measure accurately and consistently.



- 4 ☐ Turn the unit ON using the ON/OFF switch.

- ☐ Press the appropriate Product Selection Button on the Front Controller, either "White" or "Brown" depending upon the type of rice being cooked ("Brown" for quinoa).

Note: To stop a cook (for example, if the wrong Product Selection Button was pressed), press the Selection Button again for 2 seconds, and the unit will return to Idle mode (-.-).



- ☐ The LED light above the rice indicator button will illuminate.
- ☐ The display will read, in minutes, the remaining approximate cook time.

Appx. Cook Times (dependent on altitude, type of rice & preference)

White Rice: ~23-30 min.

Brown Rice/Quinoa: ~33-40 min.



- 2 ☐ Start with 8 cups water (1:1 ratio), optionally adding water based upon taste profile, altitude or other preferences.

- ☐ If used, add oil after water so it floats on top, being careful not to drip oil outside the pan.

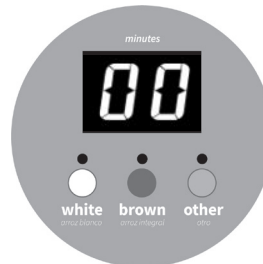
- ☐ Place solid lid on pan.

Note: The rice/water ratio may be adjusted depending upon your specific rice and desired characteristics of the finished product. See box below for minimum space requirement.



- 3 Place pan into unit, avoiding sloshing the water in the pan as much as possible.

Note: If a pan is removed during cook, an alert sounds for 4 seconds. If pan is returned to bay within these 4 seconds, cook continues. If pan is not returned to bay, unit returns to Idle mode (-.-).

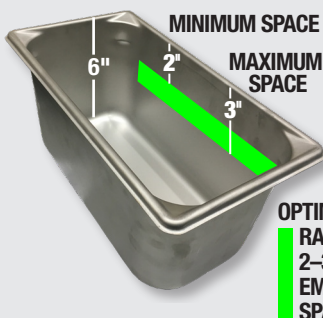


5 At the end of the cook:

- ☐ A single Beep Alert will sound at the end of the Cook cycle until the pan is removed.
- ☐ Removing the pan resets the unit back to Idle mode (-.-)

NOTE: The behavior at the end of the cook cycle can be changed only by a qualified Service Technician in the Settings menu, using screen located inside unit. Detailed instructions can be found in the Settings Manual (M0295).

EMPTY SPACE IN PAN:



- ☐ With 8 cups of water and rice, there will be ~2.5" of empty space at the top of the Pan.
- ☐ For optimum performance:
 - ☐ Leave **at least 2"** of empty space at the top of the Pan.
 - ☐ Leave **no more than 3"** of empty space at the top of the Pan.



DAILY CLEANING

TIP: Filling the Pan before placing it in the Rice Cooker greatly reduces the amount of debris buildup on the unit, making it much easier to keep clean. **To reduce risk of fire, do not add oil to pans when they are on the rice cooker.**

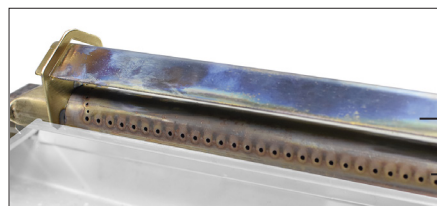
DURING THE DAY

Pans and Lids should be cleaned between uses using an approved mild detergent, hot water and sanitizing agent. Alternatively, these items can be cleaned in a dishwasher. Wipe the top of the rice cooker down throughout the day to minimize buildup of oil and other spillage.

END OF DAY

CAUTION: Always consider the Cooker and its components to be very HOT. Use insulated gloves.

- ☐ The Well Cover should be lifted up and off for cleaning in a dishwasher or by hand.
- ☐ The two Bay Dividers can be lifted up and rotated off the pins for cleaning in a dishwasher or by hand.
- ☐ The Drip Pan slides out from the front of the unit for cleaning in a dishwasher or by hand. Stubborn debris can be scraped off with a putty knife. Note the front flange is directed down.
- ☐ Thoroughly clean the Temperature Sensor shafts so they spring back freely when pushed in.
- ☐ Wipe any debris from the Burner Tent, avoiding the Burner. See plan view on pg. 15 for location of Burner Tent.
- ☐ Carefully wipe down the inside of the cooking bay. A mild degreaser can be used to reduce grease buildup. A putty knife should be used to remove any grease buildup in the cook bays to prevent risk of fire.



CAUTION: HOT
Wipe any debris from Burner Tent...
...avoiding the Burner itself.

CLEANING THE EXTERIOR CABINET

- ☐ All exposed surfaces of the unit should be wiped clean as necessary throughout the day using an approved mild cleaning solution.
- ☐ Be careful not to get excess liquid into the Switch or Control Panels.
- ☐ Stubborn residue may be removed using a non-metallic scouring pad.

DO NOT attempt to clean the Burners themselves.

Avoid contact with the Spark Igniter Assemblies when cleaning near the Burners to avoid accidental damage.

Never spray water onto or around the Burners.

Do not use excess liquid when cleaning the Control Panels.

Do not spray the Rice Cooker with water.

Do not wrap Bay Dividers or Pan Frame with foil, as this will obstruct airflow and cause the unit to overheat.

QUESTIONS?

Give us a call at **800.988.8103**

Our normal service hours are Monday through Friday, from 8am–5pm Pacific time. If calling after hours, follow the recorded instructions for emergency service and a Wood Stone technician will get back to you promptly.

**GAS RICE COOKER (GRC)
SEQUENCE OF OPERATION
(ADVANCED)**

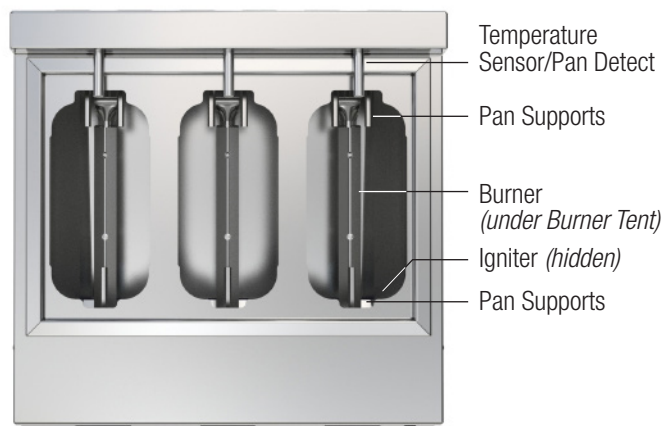
- 1 Main Switch is turned ON and 120 VAC power is delivered to Power Supply – green Power Supply LED illuminates.
- 2 Power Supply delivers 24 VDC power through Fuse to Control Board – green 24 VDC Incoming Power LED on Control Board illuminates.
- 3 Interior Display Screen displays technical data.
- 4 Four additional Control Board status lights (three on solid, one blinking) illuminate across top of Control Board.
- 5 Red LED illuminates momentarily on Ignition Modules.
- 6 Idle mode (-.-) displayed on two left Front Displays through Control Board, and on right Front Display through Extension Board.
- 7 Pan placed into target bay – Microswitch sends signal to Control Board.
- 8 Product Selection Button is pressed for target bay.
- 9 Control Board signals Ignition Board to initiate Ignition Sequence.
On the Control Board, the red Heat Request LED and green Verification LEDs illuminate as signal is sent from Control Board, or Ignition Reset Button is depressed. On the Ignition Module, the Green OK Status LED lights.
Note: The Ignition Sequence can be manually actuated by pressing one of the Ignition Test Buttons. Pans do not need to be installed, nor does gas need to be connected to test Control Board / Ignition Board / Valve / Igniter interaction.
- 10 The Gas Valve opens (a clunking sound is heard) sending gas to the burner. The Igniter sparks (a ticking sound is heard) and lights Burner. Flame propagates along Burner.
- 11 Ignition Module verifies flame is lit by reading signal returned through Ignition Cable (flame rectification).
 - ALT 11a Ignition Module attempts ignition 3x (7 second trial; 30 second wait). If ignition hasn't occurred, request times out – Red Fault LED illuminates on Ignition Module & E-5 error code displays on front panel.
- 12 Thermocouples read temperature of pan and report to Control Board. Boil will be sensed at ~14 minutes (assuming 8 cups water/rice; cold tap water).
 - ALT 12a If boil not sensed and option set, unit advances to Simmer.
 - ALT 12b If pan is removed during cook, alert sounds for 4 seconds. If pan is returned to bay within these 4 seconds, cook continues. If pan is not returned to bay, unit returns to Idle mode (-.-).
- 13 Burner remains lit based upon Control Board instructions. Burner activation is influenced initially by temperature during the Heat-Up phase, and then by time during the Settle, Simmer and Hold (if selected) phases.



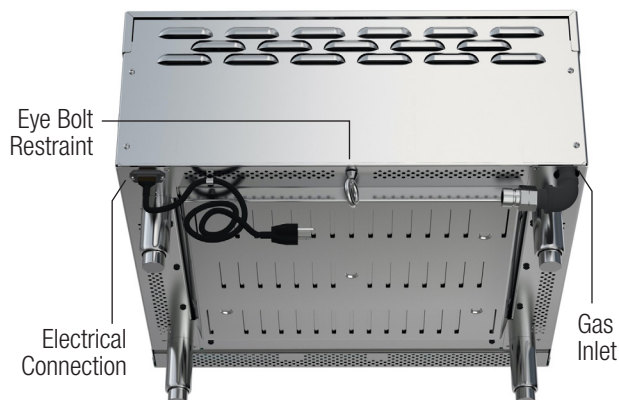
THE WOOD STONE GAS-FIRED RICE COOKER



Plan view



Bottom view from rear of unit



Recommended Standard 1/3 size Hotel Pans, 6" deep (by others)

- Vollrath 30362 *(highly recommended)*
- Winco SPJH-306
- Choice 4070369
- Libertyware 9136
- Challenger 12-0261
- Update NJP-336



NOTE: All Service must be performed by qualified personnel.

COMMON SERVICE PARTS

7000-0098	Overlay- 3 Button Rice
7000-1695	Ignition Module
7000-1830	Ignition Cable
7000-1832	On/Off Power Switch
7000-1832-1	On/Off Switch Gasket
7000-1834	Power Supply 24VDC, 75W
7000-1852-1-00016	Circuit Board (may have customer-specific suffix)
7000-1853	UI Extension Board
002-100-29.02	Burner
7000-0014	Igniter
7000-0116	Regulator
7000-1321	Gas Valve
7000-xxxx	LP Conversion Kit
002-100-32	Well Cover
002-100-33.01	Temperature Sensor Subassembly
002-100-34	Zone Divider
1527309	Drip Pan
7000-1470	Power Cord

NOTE: See exploded diagrams beginning on page 15 for more information about replacement parts.

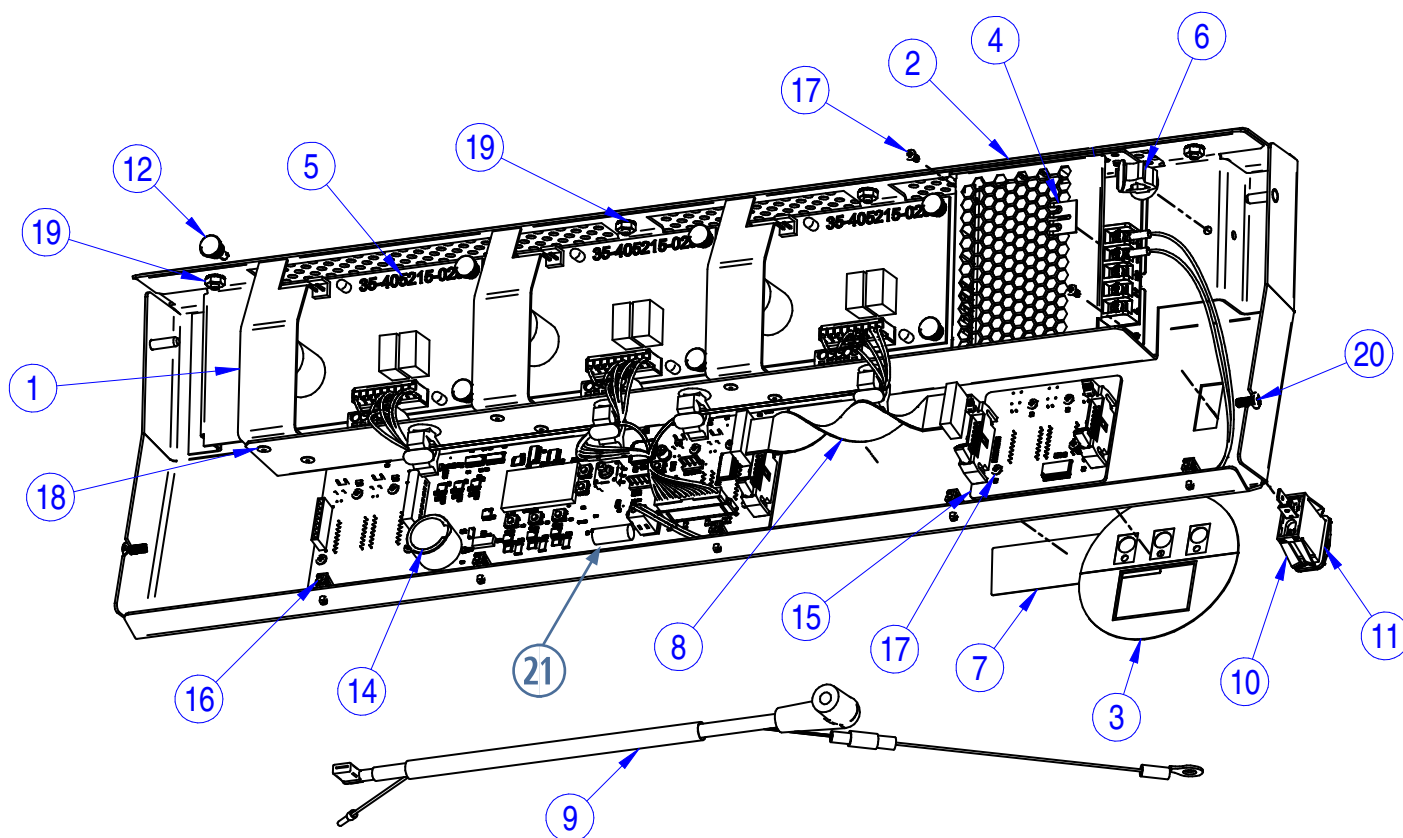


NOTE: Also see photo illustrations beginning on page 17.

Item	Part Number	Description	Qty
1	2527330	EMI Shield	3
2	2527336	Circuit Board Mounting Plate	1
3	7000-0098	Overlay - 3 Button Rice	3
4	7000-1610	Terminal Jumper, 2-Position	1
5	7000-1695	Ignition Module	3
6	7000-1768	Cable Clamp- .118"-.335" Cable - Push-in	6
7	7000-1791	NamePlate - WoodStone Logo - Control Box	1
8	7000-1828	Ribbon Cable - 16-pos, 6" Lg	1
9	7000-1830	Ignition Cable	3
10	7000-1832	On/Off Power Switch	1
11	7000-1832-1	On/Off Switch Gasket	1

Item	Part Number	Description	Qty
12	7000-1833	Heyco snap	12
14	7000-1852-1-00016	Control Board PCBA***	1
15	7000-1853	UI Extension Board	1
16	7000-1863	Cable Mgmt Clip	5
17	9000-0658	Screw 4-40 x 1/4" Philips Pan Head	14
18	9000-1129	Rivet, 1/8" Blind BH .063"-.125"	6
19	9000-1485	Nut 8-32 KEP	4
20	9000-1492	Screw, 8-32 x 3/8" PH, Pan Head, Nylon Patch	2
21	7000-1326	Fuse 4A AC/DC Gas Plancha Control	1
23*	WH0054.00	Control Wiring - Incoming Power	1
24*	WH0056.00	Pan Detect Wiring	1

* = not shown

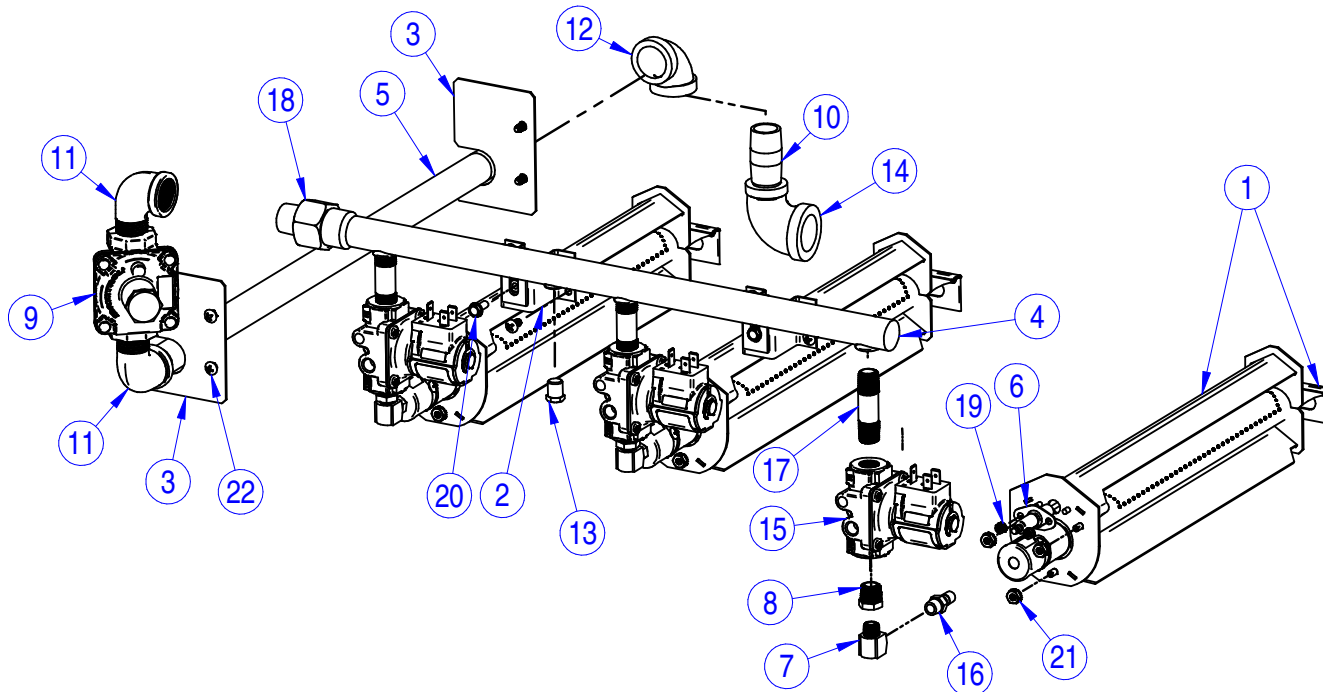


*** **NOTE:** Part Number 7000-1852-1 may have a suffix for a customer-specific profile card included.



Item	Part Number	Description	Qty
1	002-100-29.02	Burner Weldment-Release 2.0	3
2	2527333	Pipe Mount Bracket	2
3	2527334	Pipe Support	2
4	5000-0002	Manifold - Flow Drilled	1
5	7000-0008	Nipple 1/2" NPT x 18.500"	1
6	7000-0014	Igniter	3
7	7000-0050	Elbow 1/8" NPT 90° FxM	3
8	7000-0051	Bushing 1/4" NPT Male x 1/8" NPT Female	3
9	7000-0116	Regulator - 1/2" NPT	1
10	7000-0168	Nipple 1/2" NPT x 1-1/2"	1

Item	Part Number	Description	Qty
11	7000-0210	Elbow 1/2" NPT 90° FxM	2
12	7000-0225	Elbow 1/2" NPT 90° FxF	1
13	7000-0300	Plug 1/8" NPT Male Hex Head	1
14	7000-0403	3/4" x 1/2" Reducing Elbow	1
15	7000-1321	Gas Valve, 1/4" NPT 25VDC Solenoid	3
16	7000-1468	Jet, Stamped 'CK', 0.0625" Orifice	3
16	7000-1469	LP Jet, Stamped 'CL' (for LP version)	3
17	7000-1884	Nipple 1/4"NPT x 2.0"	3
18	70ROC-0052	Union 1/2" NPT Solarflo	1
19	9000-0006	Nut 6-32 Hex KEP Non-Std 1/4" Width	6
20	9000-1144	Screw, Flanged Hex, Nylok, 10-32 x 1/2", SS	2
21	9000-1485	Nut 8-32 KEP	9
22	9000-1488	Screw #10 x 3/8" PH RH Thread-Forming	8

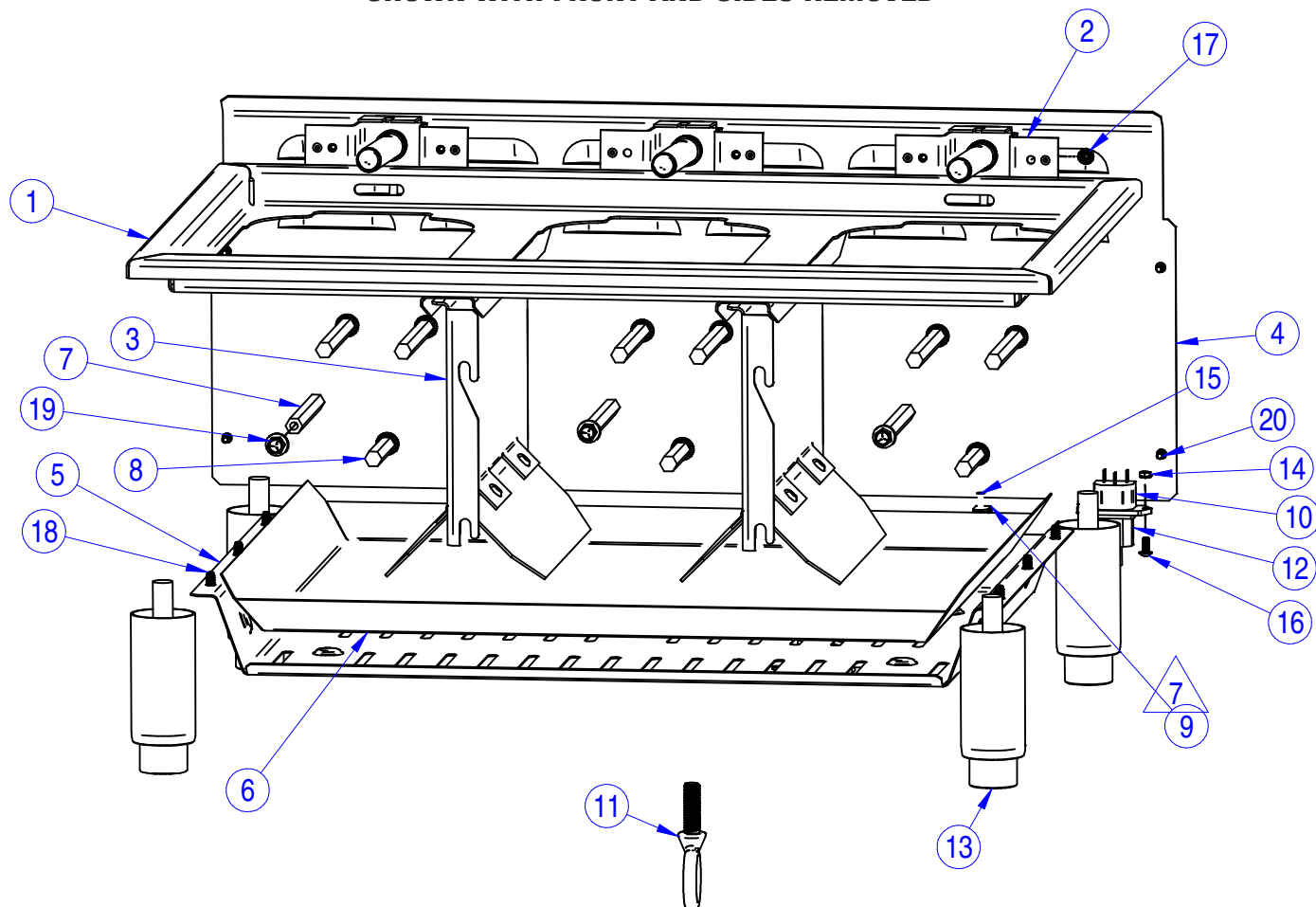




Item	Part Number	Description	Qty
1	002-100-32	Well Cover Weldment	1
2	002-100-33.01	Temperature Sensor Subassembly	3
3	002-100-34	Zone Divider w/Heat Shield Assembly	2
4	1527306	Service Panel - Rear	1
5	1527307	Well Bottom	1
6	1527309	Drip Pan	1
7	7000-0018	Hex Rod - Pan Support	9
8	7000-0041	Hex Rod - Burner Support	3
9	7000-0093	Cable Clamp 5/16"	1
10	7000-0858	IEC Appliance Inlet C14	1

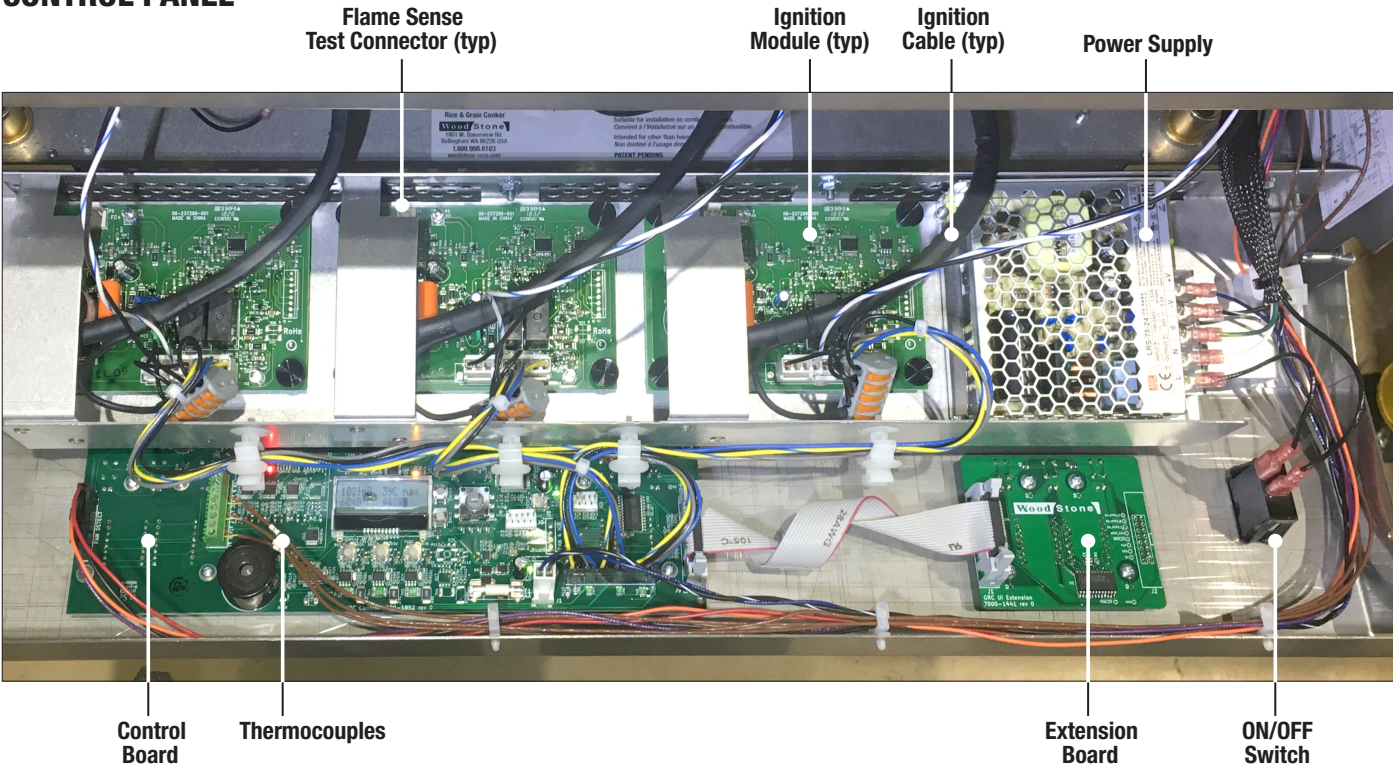
Item	Part Number	Description	Qty
11	7000-1376	Eye Bolt, 1" ID x 3/8-16 UNC x 1 Shank, Zinc Plated	1
12	7000-1470	Power Cord, SJTOW, 18/3, 105°C, 5-15P x IEC 320	1
13	7000-1840	Adjustable Leg	4
14	9000-0006	Nut 6-32 Hex KEP Non-Std 1/4" Width	2
15	9000-1144	Screw, Flanged Hex, Nylok, 10-32 x 1/2", SS	1
16	9000-1418	Screw, 6-32 x 3/8" PH Truss	2
17	9000-1485	Nut 8-32 KEP	6
18	9000-1488	Screw #10 x 3/8" PH RH Thread-Forming	6
19	9000-1490	1/4-20 x 0.750, Serrated Flanged Bolt, Zinc	12
20	9000-1492	Screw, 8-32 x 3/8" PH, Pan Head, Nylon Patch	4

SHOWN WITH FRONT AND SIDES REMOVED

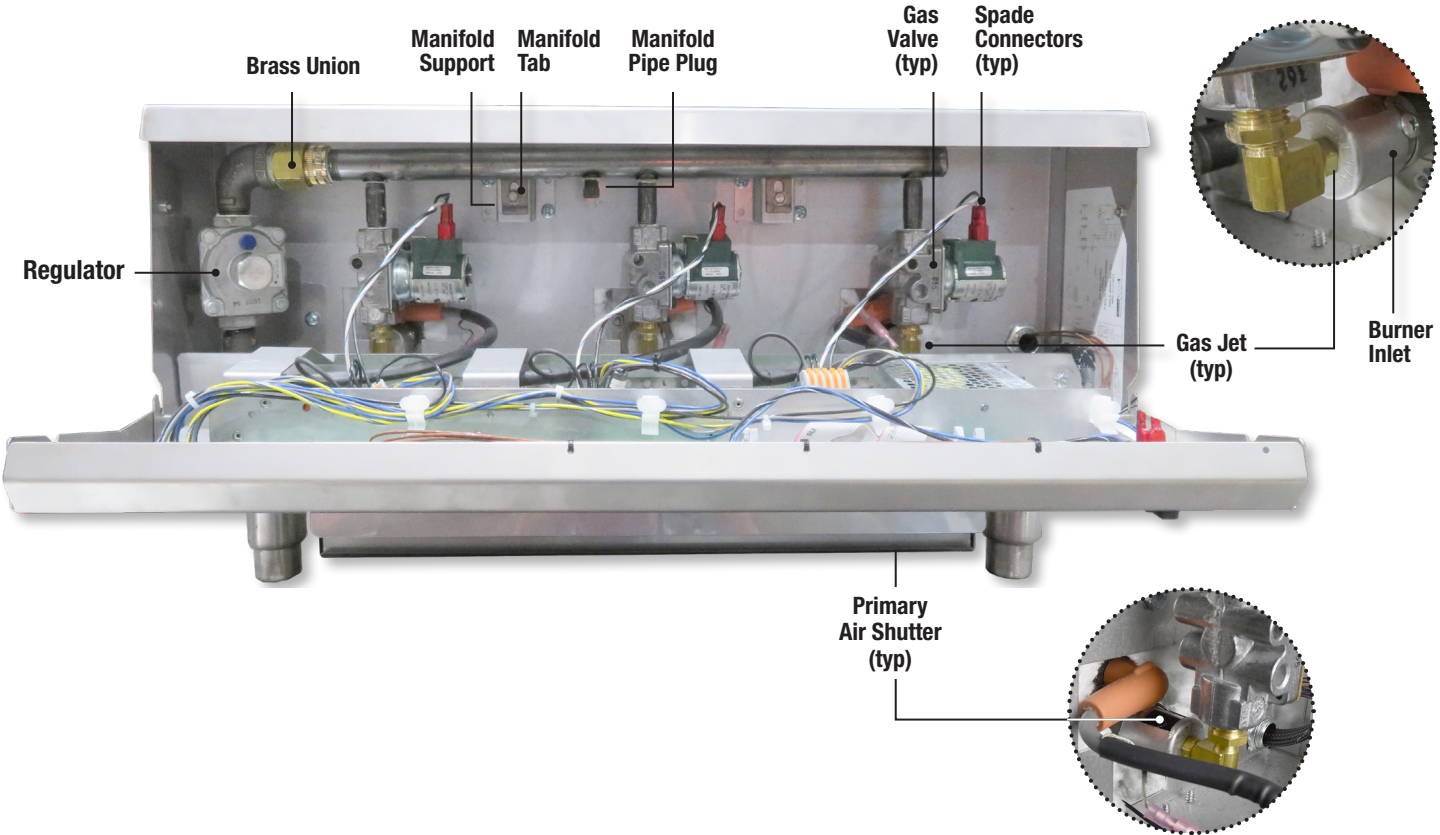




CONTROL PANEL

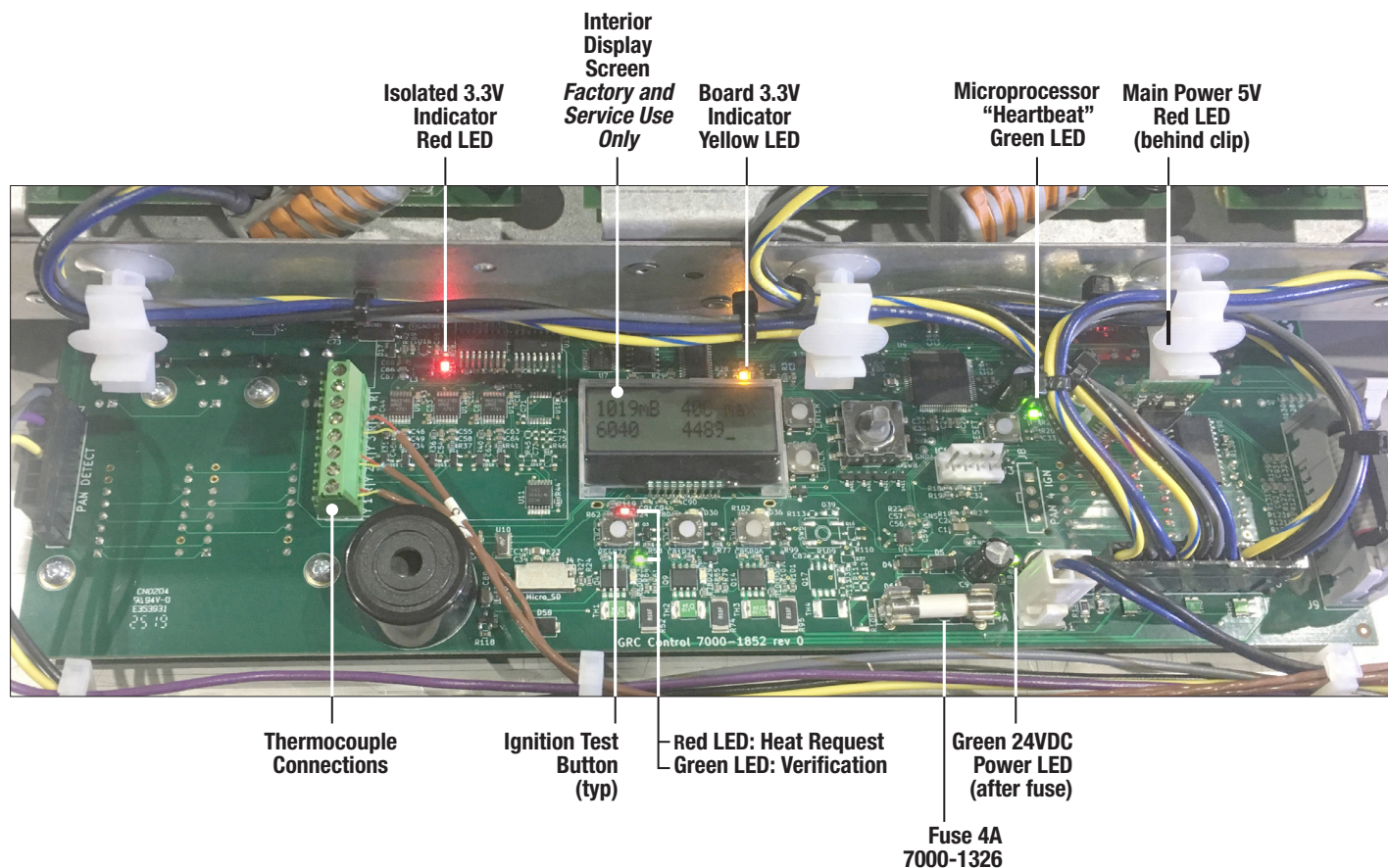


GAS MANIFOLD





CONTROL BOARD



BEFORE TROUBLESHOOTING

Make Sure **POWER CORD** is securely plugged in at the wall and at the IEC connector on the Rice Cooker. Make sure cord is not damaged, and that the GFCI outlet on the wall is not tripped.

Make Sure **GAS QUICK CONNECT** is fully seated (remove and reconnect to make sure). Make sure gas is turned on fully (check the shut-off). If gas has been shut off or disconnected, the unit may need to be cycled a few times to purge air in the system.

Make sure **ZONE DIVIDERS** are in place.

Make sure **WELL COVER** is in place, with slots toward the rear.

Make Sure **DRIP PAN** is in place.

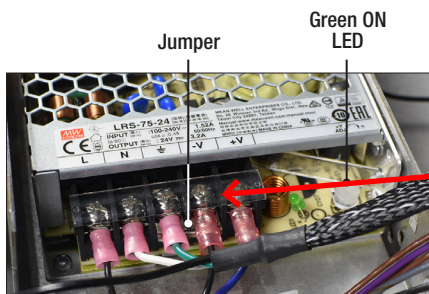


ISSUE		SYMPTOM		POSSIBLE CAUSE	PROCEDURE
1 Initial Start-Up problem	-Observe→	1 Appliance won't turn ON Displays do not illuminate	-Check→	1a Incoming Power problem	1a Check Power system
			-Check→	1b Power Supply	1b Checking Power Supply
			-Check→	1c Bad ON/OFF Switch	1c Checking ON/OFF Switch
			-Check→	1d No Power to Controller Board	1d Checking Controller Board
			-Check→	1e On-Board Fuse Blown	1e Checking Fuse
2 / 3 Burner or Burners Won't Light (May show E5 display)	-Observe→	2 Igniter Ticking Sound NOT Heard	-Check→	2a Bad Ignition Module	2a Checking Ignition Module
			-Check→	2b Bad Ignition Cable & Ground	2b Checking Ignition Cable & Ground
	-Observe→	3 Igniter Ticking Sound Heard	-Check→	3a Gas not connected or not ON	3a Check Gas supply
			-Check→	3b Debris on Igniter	3b Examine Igniter for dirt
			-Check→	3c Gas Valve Issue	3c Checking Gas Valve Mechanical / Power
			-Check→	3d Debris on Burner	3d Cleaning Burner
			-Check→	3e Bad Gas Pressure at Manifold	3e Checking Gas Pressure
			-Check→	3f Primary Air Shutter Adjustment	3f The Primary Air Shutter
4 Burner or Burners Don't Remain Lit	-Observe→	4 Burner(s) go OFF after 7 seconds	-Check→	4a Flame Not Sensed	4a Checking Flame Sense
5 Error Messages	-Observe→	5 Message displayed on front display	-Check→	E-5 Ignition Board Fault	E-5 Error Message
			-Check→	E-8 Problem with Thermocouple Wires	E-8 Error Message
			-Check→	E-9 Overtemp Fault	E-9 Error Message
6 / 7 Improperly Cooked Product	-Observe→	6 Overcooked product to point of burning	-Check→	6a Improper Pan used	6a/b Review Operational Issues
			-Check→	6b Pan not filled adequately	
			-Check→	6c Boil not sensed	6c Checking the Temperature Sensor
	-Observe→	7 Under cooked product	-Check→	7a Gas Connected and fully on	3a Check Gas Supply
			-Check→	7b Low Gas Pressure	3e Checking Gas Pressure
			-Check→	7c Improper Rice/Water Ratio	6a/b Review Operational Issues
			-Check→	7d Improper Pan used	6c Checking Temp. Sensor
8 Burner	-Observe→	8 Burner no longer functioning	-Check→	8 Damaged Burner	7a Burner Replacement
9 Pan Detect Switch & Thermocouple Assembly	-Observe→	9 Equipment failure	-Check→	9a Broken Thermocouple Wire	9a/b Temp Sensing/Pan Detect Assembly Replacement
			-Check→	9b Broken Pan Detect Microswitch	



Symptom

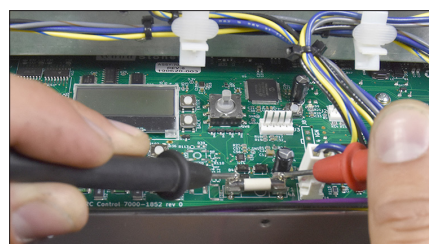
1 Initial Start-Up / Power Up Appliance won't turn ON Displays do not illuminate



1b Power Supply.



1d Green 24 VDC Power LED



1e Checking fuse.

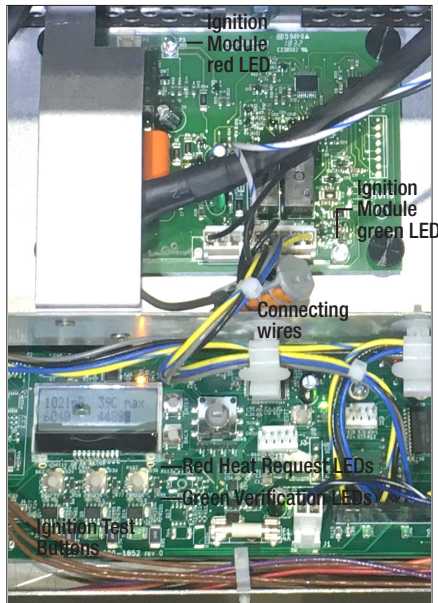
Possible Cause/Solution

- a Incoming power problem.** ☐ Verify that incoming power to unit is turned ON. ☐ Verify IEC Power Cord securely connected to unit. ☐ Check circuit breaker for circuit supplying the unit. ☐ Check that any wall switches external to the unit that control power are turned ON. ☐ Check that any interlocks external to the unit are turned ON, i.e., ventilation is ON; fire system is not tripped. ☐ Check wall outlet for 120 VAC between line and neutral (not ground). ☐ If connected to a GFI outlet or circuit, verify that it is not tripped. Reset if necessary. ☐ Try connecting unit to a different circuit.
- b Power Supply problem.** ☐ Check if Power Supply green LED is ON.
 - ☐ **IF LED is ON**, the unit is getting 120V AC.
 - ☐ Check output voltage between the V- and V+ terminals.
 - ☐ Proper voltage will read **21–25 VDC**.
 - ☐ **IF not**, replace Power Supply.
 - ☐ **IF LED is NOT ON:**
 - ☐ Verify Jumper is between Ground and V- terminals.
 - ☐ **IF not**, install Jumper.
 - ☐ Check incoming voltage between L & N.
 - ☐ **IF not 120VAC**, check Switch (procedure 1c).
 - ☐ **IF Switch and upstream OK**, check wiring between power supply and switch.
- c Bad ON/OFF Switch** ☐ Verify incoming line power to Switch by testing between incoming power and Neutral (N on Power Supply).
 - ☐ **IF power indicated**, test switched terminal with Switch ON. Measure between switched terminal and N on Power Supply.
 - ☐ If 120 VAC not present, replace Switch.
- d No power to Control Board.** ☐ Verify Green 24VDC Power LED is illuminated (other Status LEDs should also be illuminated.)
 - ☐ **IF not**, test incoming Power Connector for **24V DC**.
 - ☐ **IF power present at connector**, test Fuse (procedure 1e).
- e Control Board fuse blown.** ☐ Test the fuse.
 - ☐ **Disconnect incoming power cable from Control Board.**
 - ☐ Check resistance on either side of fuse.
 - ☐ Resistance should read **<1 Ω**.
 - ☐ **IF it reads something else**, replace fuse with a ceramic **5x20 format, 4A, Slow Blow, 50 volt (or better), D.C., U.L. listed** fuse P/N 7000-1326 (Littelfuse 0477004.MXP).

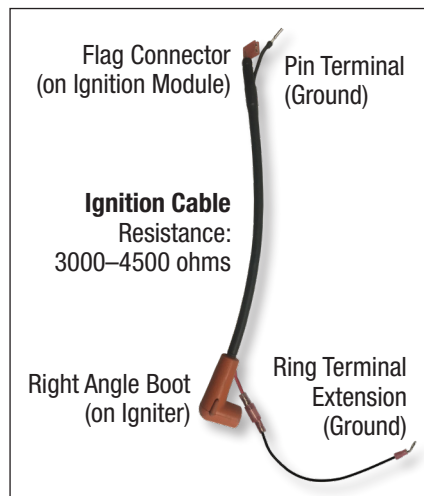


Symptom

2 **Burner or Burners Won't Light** **Igniter ticking sound NOT heard**



2a Control Board / Ignition Module



2b Ignition Cable

Possible Cause/Solution

a Verify Ignition Module is working properly.

- ☐ Press the Ignition Test Button(s) on the Control Board to activate the Ignition sequence without having to depress the Temperature Sensor / Pan Detect bar:
 - ☐ Red Heat Request LED and the Green Verification LED on the Control Board, next to the test button, lights.
 - ☐ The green OK Status LED on the Ignition Module lights.
 - ☐ **IF** the two Control Board LEDs lite, but the green LED on the Ignition Module doesn't light, check the wiring to the module from the Control Board.
 - ☐ **IF** the wiring checks out, replace Ignition Module.
- ☐ Remove Well Cover and Bay Dividers.
 - ☐ Press the Ignition Test Button(s) on the Control Board if the Control Panel is open, or press a Product Selection Button while pushing in the temp sensor bar if the Control Panel is closed.
 - ☐ Check if you can see spark from above the Igniter, and listen for Gas Valve as it will click when it opens.
 - ☐ **IF** spark occurs and valve clicks, but Burner doesn't light, check Gas Pressure (procedure **3f**).
 - ☐ **IF** spark occurs but valve doesn't click, check Gas Valve Power (procedure **3d**).

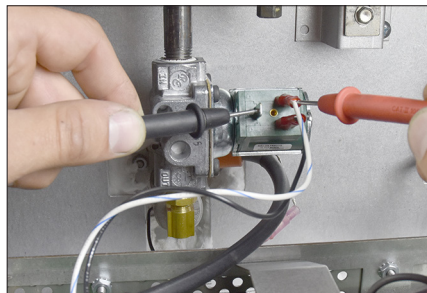
b Check Ignition Cable and Ground.

- ☐ Verify the Right Angle Boot is fully seated on Igniter.
- ☐ Verify the flag connector is securely connected to the high voltage coil on the Ignition Module.
- ☐ If still no spark, check the resistance of the Ignition Cable.
 - ☐ Disconnect both ends of the ignition cable then check resistance. Resistance should be **3000-4500 Ω** .
 - ☐ Replace cable if resistance is outside of range.
- ☐ Verify Ground wires on both ends of the Ignition Cable are secure: the pink ring terminal on the angled boot end, and the black bullet connector on the flag connector end.



Symptom

Probable Cause/Solution

3 **Burner or Burners Won't Lite**
Igniter ticking sound heard**3b** Pulling Igniter**3c** Checking power to Gas Valve**3d** Cleaning debris from Burner.**a** **Verify gas connection to unit is connected and turned ON.****b** **Examine Igniter for dirt.** A dirty Igniter, especially the white insulator surrounding the center conductor, can leak power to ground, thereby thwarting flame sense (rectification).

A poor flame sense signal will exhibit a flame for 7 seconds, then the flame will go out. In other words, if you see flame but also hear clicking, then the Spark Igniter is likely causing the issue.

- ☐ **Note:** Check Flame Sense voltage is in range at this point before continuing on to remove Igniter (see procedure **4a**).

- ☐ **Turn OFF power and gas.**

- ☐ Disconnect the Igniter Cable.

- ☐ Remove the upper two nuts securing the Igniter with a 1/4" nut driver—Igniter will pull out. **Note:** Be careful not to drop small nuts after removing.

- ☐ **IF** Igniter is obviously dirty, cleaning may be enough to solve problem after reinstallation. Clean the igniter rod using a fine sandpaper, emory cloth or scotchbrite pad. Wipe the ceramic with a cloth. Be careful not to scratch or crack the ceramic. While cleaning, check for cracks. If cleaning doesn't fix problem, or Igniter is cracked, replace with new Igniter.

- ☐ Reverse procedure to reinstall.

Note: When installing the new Igniter, position the bend downward. Spark gap range: .125-.165"

**c** **Verify Gas Valve is functioning.** Gas Valves are very reliable. A faulty valve usually indicates a mechanical problem, i.e. bad solenoid.

- ☐ **IF** multiple bays are having ignition problems, check incoming Gas Pressure (procedure **3e**).

- ☐ **IF** only a single bay is having a lighting problem, verify Valve is making a "click" sound when Ignition Test Button for that zone is depressed. Note that the "click", i.e. the activated solenoid opening the valve, can also be felt by touch.

- ☐ **IF** no "click" heard, check power to the Gas Valve:

- ☐ Touch probes of Multimeter to spade connectors on Gas Valve.

- ☐ Press white Ignition Test Button and verify 24VDC to Gas Valve.

- ☐ **IF** no power: Check connections to Ignition Module from Control Board.

- ☐ **IF** connections OK: Check Ignition Module (procedure **2a**).

d **Debris in Burner.** Debris in the burner is indicated when there are gaps in the flame along the Burner, or if the flame cannot propagate at start-up.

- ☐ To clean, remove the Well Cover and Bay Dividers.

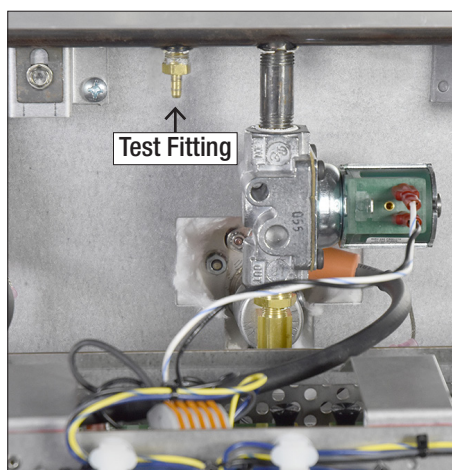
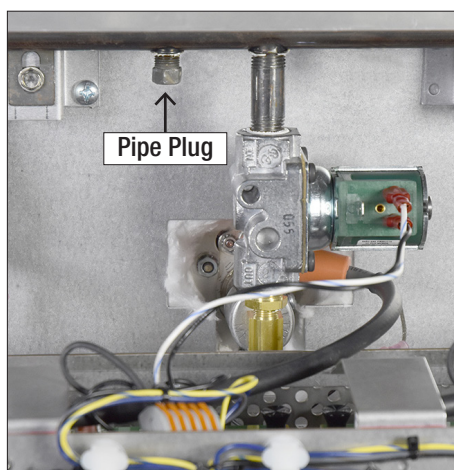
- ☐ With a clean towel, or with stubborn debris a stainless steel pot scrubber or wire brush, reach under Burner Tent to remove debris from Burner, being careful not to clog the holes in the Burner.

CAUTION: Edges of Burner Tent can be sharp. Be careful not to damage the igniter at the front of the burner

more 

**Symptom****3** **Burner or Burners Won't Light**
Igniter ticking sound heard**Probable Cause/Solution**

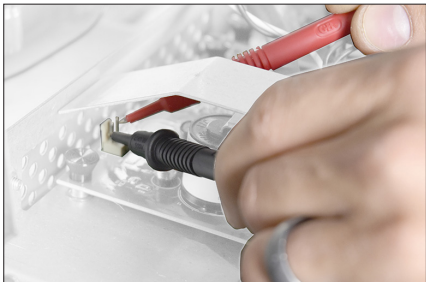

- e** Check Gas Pressure at Manifold.
- ☐ Turn off incoming gas supply.
 - ☐ Remove 1/8" Pipe Plug, located near center of Manifold Pipe.
 - ☐ With all three Burners ON, pressure should read **3.7" w.c. NG, 10.0" w.c. LP**
 - ☐ Install Test Fitting and connect Manometer.
 - ☐ After test, replace Pipe Plug.
 - ☐ **LEAK CHECK.**

**3f** Primary Air Shutter.


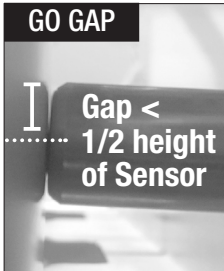
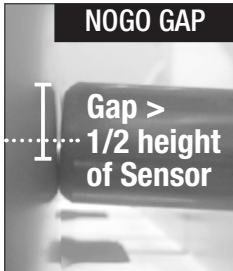
- f** **The Primary Air Shutter.** It is very unlikely the Primary Air Shutter would need adjustment from the factory spec (3/8"). However, units installed at high altitudes could require an adjustment. There is a set screw to allow for the range +/- 1/4" (1/8–5/8").

Do not adjust the Primary Air Shutter without first contacting Wood Stone.



Symptom	Possible Cause/Solution
<p>4 Burner Doesn't Remain Lit Burner goes OFF after ~7 sec Flame not sensed</p>  <p>4a Probes at Flame Sense Test Connector</p>	<p>a Check flame sensing (rectification). If Burner lights, but goes out:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Check voltage at test pins on the white Flame Sense Test Connector on ignition module. <input type="checkbox"/> Standard range is 2.3–3.8 μA <ul style="list-style-type: none"> <input type="checkbox"/> If reading significantly varies from standard, check Igniter for debris (procedure 3b). <p>Warning: Risk of Shock. Do not measure voltage at the igniter.</p>
<p>5 Reading Error Codes E-5, E-8, E-9</p>  <p>E-8 Checking TC wire connectivity with a digital thermometer.</p>	<p>Error Codes appear on the Front Controller Display of the impacted bay.</p> <p>E-5: Ignition Module Fault</p> <ul style="list-style-type: none"> <input type="checkbox"/> If the Ignition Module does not sense a flame through rectification, it will retry 3 times. If after 3 attempts it still does not sense a flame, the E-5 error code will display on the target bay, and an audible alarm will sound. <input type="checkbox"/> To reset from the E-5 error code to idle, hold down any button in the target bay for 3 seconds. <input type="checkbox"/> Troubleshoot ignition issues using procedures 2 & 3. <p>E-8: Thermocouple Fault</p> <ul style="list-style-type: none"> <input type="checkbox"/> IF the E-8 error code appears when immediately when the unit is first turned ON, it's probably an indication that the bay's Thermocouple wires are disconnected or broken. <ul style="list-style-type: none"> <input type="checkbox"/> Disconnect TC and check continuity of TC. <input type="checkbox"/> IF the E-8 error code appears within the first minute of a cook, it's probable the bay's Thermocouple wires have been reversed. <ul style="list-style-type: none"> <input type="checkbox"/> Check the locations of the Red and Yellow connections on the Control Board. <input type="checkbox"/> IF all of the above check out good, replace temperature sensor sub-assembly (P/N 002-100-33.01) <p>E-9: Over Temperature Fault</p> <ul style="list-style-type: none"> <input type="checkbox"/> The E-9 error code generally appears while unit is in use, indicating an individual bay has overheated. <ul style="list-style-type: none"> <input type="checkbox"/> Verify correct pan size is being used: 1/3 Hotel Pan, 6" deep. <input type="checkbox"/> Check the pan in the overheating bay is filled with the appropriate amount of rice & water—leaving no more than 3" of space from top of the pan lip, and no less than 2" of space. <input type="checkbox"/> Check airflow hasn't been restricted into the Burner area, i.e. aluminum foil being placed between the Well Cover and pans (never wrap the well cover with foil).

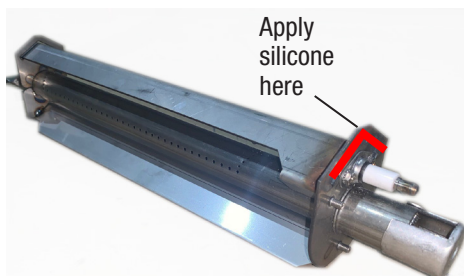


Symptom	Possible Cause/Solution
<div>6 Burnt Product Operational issue Boil not sensed</div> <div>EMPTY SPACE IN PAN:  MINIMUM SPACE 6" 2" MAXIMUM SPACE 3" OPTIMUM RANGE: 2-3" OF EMPTY SPACE</div>	<div>a Improper or damaged Pan.<ul style="list-style-type: none"><input type="checkbox"/> The Rice Cooker is designed to work with high quality, 1/3 Size, 6" Deep Hotel Pans with Solid Lids, i.e. no spoon holes.<input type="checkbox"/> Pans should be without significant dents on the ends which press against the Temperature Sensor.</div> <div>b Pan not filled adequately.<ul style="list-style-type: none"><input type="checkbox"/> The unit is optimized for 8 cups of water and 8 cups of rice, which will fill the Pan with approximately 12.5 fluid cups of product. These amounts leave 2.5" of empty space at the top of the Pan.<input type="checkbox"/> For optimum performance:<ul style="list-style-type: none"><input type="checkbox"/> Leave a 2" minimum of empty space at the top of the Pan.<input type="checkbox"/> Allow a 3" maximum of empty space at the top of the Pan.</div> <div>b Improper product prep.<ul style="list-style-type: none"><input type="checkbox"/> Rice must be thoroughly rinsed and added to pan first, then add water. Then, if used, add oil or any seasonings.</div>
<div>GO GAP  Gap < 1/2 height of Sensor</div> <div>NOGO GAP  Gap > 1/2 height of Sensor</div>	<div>C Check Temperature Sensor.<p>The flat end of the Temperature Sensor houses the thermocouple and must be in direct contact with the pan.</p><p>A poor connection may not sense the boil (and may result in burnt rice) so the boil will continue until ~14 minutes into a cook, at which point the unit will automatically switch to Settle mode, if enabled.</p><ul style="list-style-type: none"><input type="checkbox"/> IF visually dirty or caked with debris, clean with a clean cloth and soapy water, especially the tip which houses the thermocouple.<input type="checkbox"/> IF Temperature Sensor does not make good contact against the pan.<ul style="list-style-type: none"><input type="checkbox"/> Verify pan is not dented so as to prevent good contact with sensor.<input type="checkbox"/> Verify that the design of the pan allows proper contact with the sensor. Change to a different pan that allows proper contact. (Note: Wood Stone has tested the unit with a wide variety of pans currently on the market.)<input type="checkbox"/> Verify spring action of the sensor. Press sensor all the way back then release. It should spring back to its fully-extended position to contact the pan. If not, clean sides of the sensor shaft to remove build-up so that sensor shaft springs forward freely without hanging up.<input type="checkbox"/> Verify Sensor hasn't been significantly bent or damaged—if so, call Wood Stone.</div>

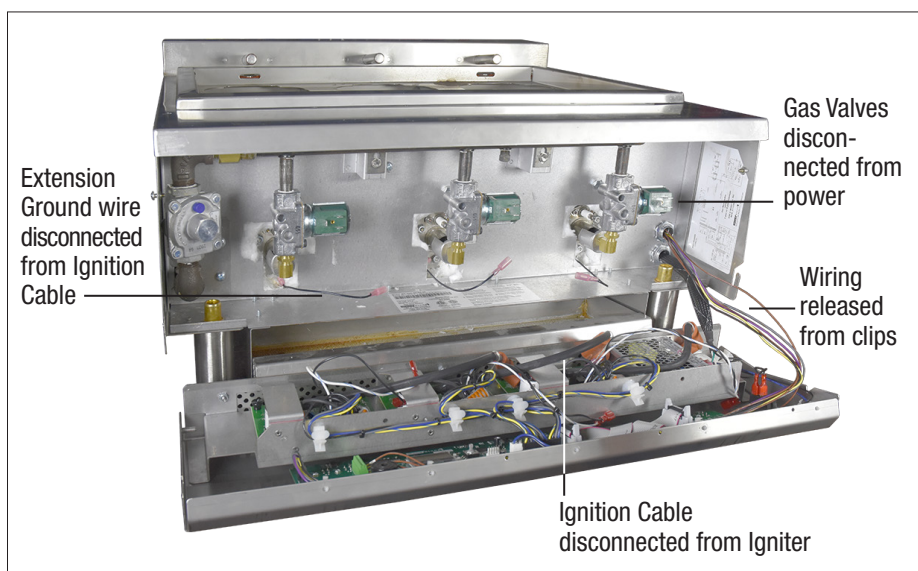


Symptom

Probable Cause/Solution

7 Burner Replacement.**7a.2** Remove Burner from inside unit**a Burner Replacement Procedure.**

- ☐ Disconnect power and gas to the unit.

**7a.1** Disconnect wiring.

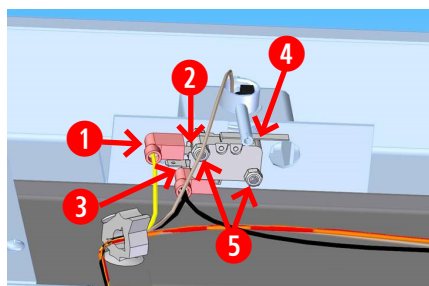
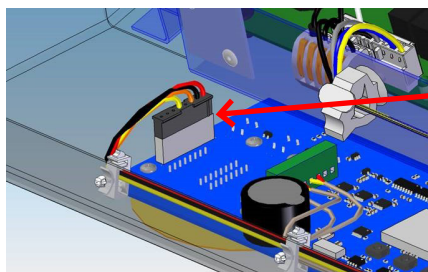
- ☐ Lower front of Control Panel off pins. To reduce strain, first disconnect all three:
 - ☐ Igniter Cables from Igniters & Ground Extension wires (pink pin connectors)
 - ☐ Power wire sets from Gas Valves (red spade connectors)
 - ☐ Release wiring coming through conduit from rear of unit from 3 wire clips to allow enough slack for the Control Panel to lay flat.
- ☐ Lift Control Panel from pins and lay flat.
- ☐ Remove three 8-32 bottom nuts securing Burner with 11/32" nut driver.
- ☐ Remove Pan Support and Bay Dividers from unit.
- ☐ Pull Burner out from inside of unit.
- ☐ Reverse procedure to replace new Burner, re-applying high temperature RTV silicone where the Burner and the front panel meet.

Note: Remember to reconnect and fasten the pink terminal Ground Connector which shares the bottom nut with each Burner.



Symptom

8 Pan Installed/Cook Won't Start Beep Sounds when Cook is Attempted



Possible Cause/Solution

a Front Panel Wiring or Connector faults.

- ☐ Open the front control panel and check the 8-pin connector (4 populated) and that all 4 wires are inserted fully into the connector.

b Rear Service Panel Wiring, Connectors or Microswitch fault.

- ☐ Open the rear service panel and check::
 - ☐ 1) Wires are securely crimped into the connectors.
 - ☐ 2) 90 degree flag connectors are seated fully on the two microswitches' out-board spade terminals
 - ☐ 3) the middle spade terminal on the microswitch is not used.
 - ☐ 4) The (QTY: 2) 4-40 nuts are securely fastened.
 - ☐ 5) The rollpin is making good contact to the lever of the microswitch.



Replace the Temperature Sensing/Pan Detect Assembly (P/N 002-100-33.01) if pans are not being detected or a Thermocouple Wire is broken.



TOOLS

Flat Screwdriver
#2 Phillips Screwdriver
11/32" Nut Driver
Small Wire Clippers

- ☐ Unplug Cooker from 120 VAC power.
- ☐ Loosen screws on left & right to open front Control Panel.

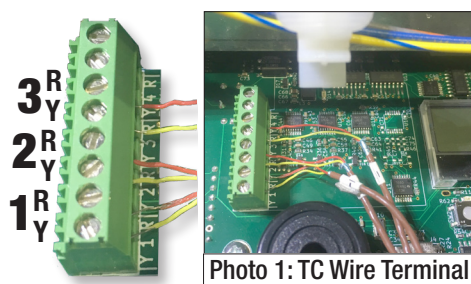


Photo 1: TC Wire Terminal

- ☐ Disconnect target Thermocouple (TC), wires from terminal block on control board. (see photo 1)

From front:

- 1: Left
- 2: Center
- 3: Right

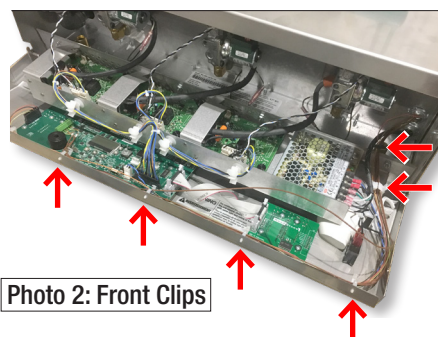
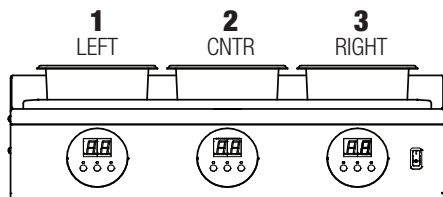


Photo 2: Front Clips

- ☐ Release TC wire from 5 restraining Clips. (see photo 2)

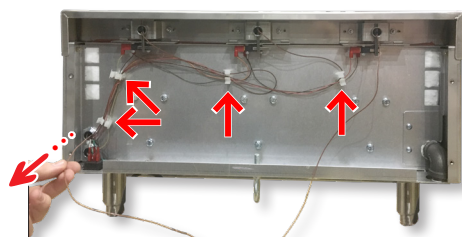


Photo 3: Remove Rear Panel

- ☐ Remove Rear Panel. (see photo 3)
- ☐ Release TC wire from 4 Restraining Clips.
- ☐ Pull target TC wire through conduit from rear of unit.

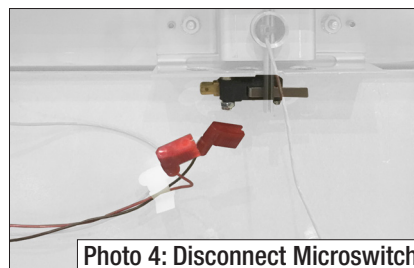


Photo 4: Disconnect Microswitch

- ☐ Pull 90° Flag Connectors from Microswitch (see photo 4).

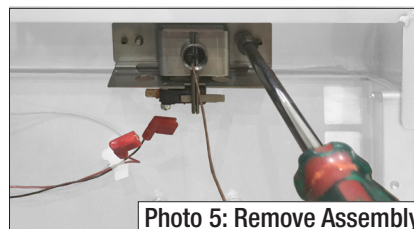


Photo 5: Remove Assembly

- ☐ Unscrew (2x) 8-32 Nuts securing Assembly with 11/32" nut driver. (see photo 5)
- ☐ Remove Assembly.

TO REASSEMBLE

- ☐ Insert new Assembly and secure with (2x) 8-32 Nuts.



Photo 6: Reconnect Microswitch

- ☐ Reconnect Flag Connectors to inner and outer terminals—NOT the middle terminal.

Note: Flag connections are interchangeable. (see photo 6)

- ☐ Route TC wires through Clips and fasten Clips.

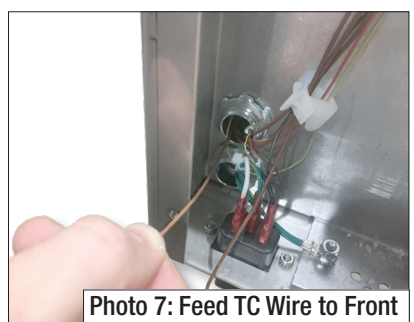


Photo 7: Feed TC Wire to Front

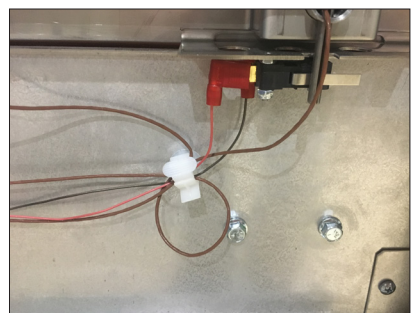
- ☐ Push TC wire through conduit to front of unit. (photo 7)

TIP: Bend TC wire at sheath before pushing through.

- ☐ Route TC wire through front Clips and secure.
- ☐ Connect TC wires to Terminal block on control board and tighten securely.

- ☐ Pull slack to rear of unit. (see photo 8)

- ☐ Replace Rear Panel.
- ☐ Replace Front Panel.





WARNING

This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, an explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

AVERTISSEMENT

Cette trousse de conversion doit être installée par un service d'entretien qualifié, selon les instructions du fabricant et selon toutes les exigences et tous les codes pertinents de l'autorité compétente. Assurez-vous de bien suivre les instructions dans cette notice pour réduire au minimum le risque d'incendie, d'explosion ou la production de monoxyde de carbone pouvant causer des dommages matériels, des blessures ou la mort. Le service d'entretien qualifié est responsable de l'installation de cette trousse. L'installation n'est pas adéquate ni complète tant que le bon fonctionnement de l'appareil converti n'a pas été vérifié selon les instructions du fabricant fournies avec la trousse.

DISCONNECT FROM GAS SUPPLY AND UNPLUG UNIT BEFORE PROCEEDING

PROCEDURE OVERVIEW

1. OPEN CONTROL PANEL
2. REMOVE MANIFOLD
3. REPLACE THREE (3X) JETS
4. REINSTALL MANIFOLD
5. CONVERT REGULATOR
6. LEAK CHECK
7. VERIFY MANIFOLD PRESSURE
8. LEAK CHECK
9. APPLY CONVERSION DATA PLATE

TOOLS & SUPPLIES NEEDED

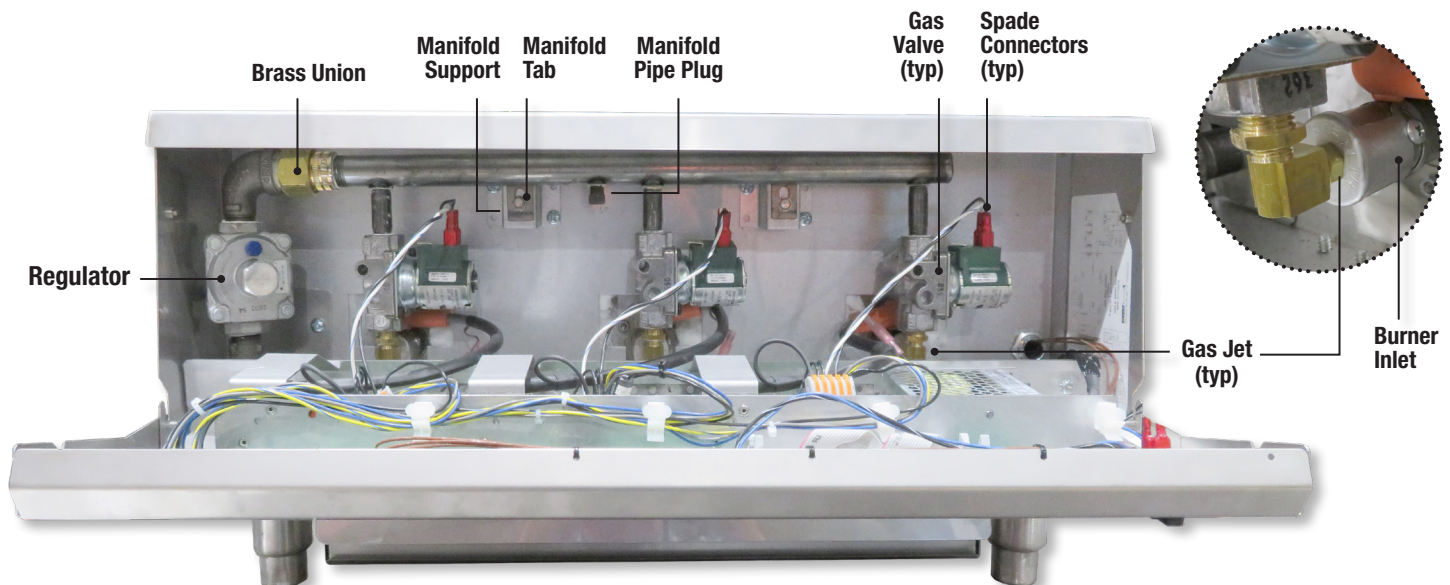
- Wrenches:
 - Adjustable crescent wrench
 - 7/16" Open end wrench
- 5/16" Nut driver
- Adjustable pliers
- #2 Phillips screwdriver



NOT SHOWN

- Manometer
- Gas leak detector (or other approved leak test method)
- Pipe sealant
- 1/8" Test fitting (for gas pressure measurement)

GAS RICE COOKER COMPONENTS





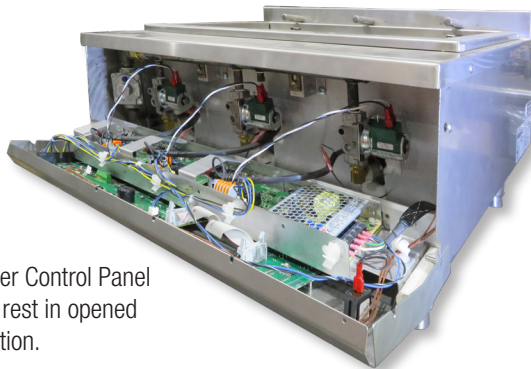
Caution: The gas supply shall be shut OFF prior to disconnecting the electrical power, before proceeding with the conversion.

Attention: Avant de procéder avec la conversion, couper d'abord l'alimentation en gaz, ensuite couper l'alimentation électrique.

1 OPEN CONTROL PANEL

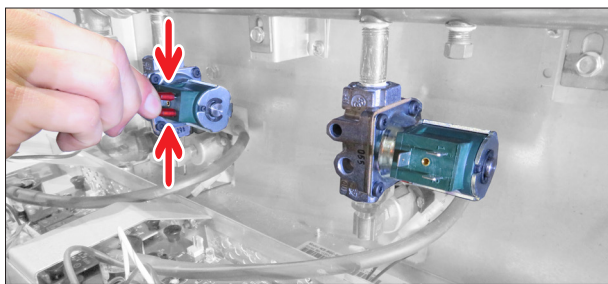


- 1 Loosen screws on both sides of unit with a #2 Phillips screwdriver.



- 2 Lower Control Panel and rest in opened position.

2 REMOVE MANIFOLD



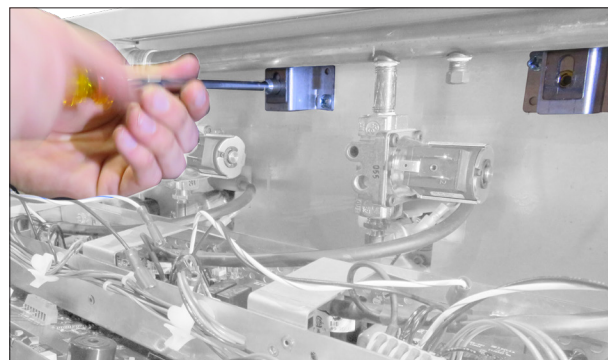
- 3 Disconnect two red Spade Connectors from each Gas Valve (3x).

- 4 Remove Manifold by first disconnecting Brass Union from Manifold piping using the adjustable crescent wrench on the Brass Union, holding the Pipe steady with adjustable pliers.

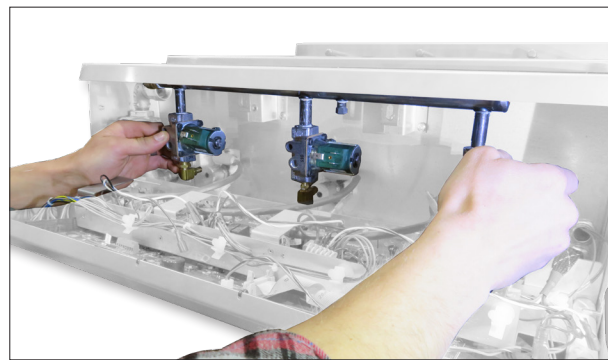
Note: Union turns **UP** to loosen while holding pipe in place with adjustable pliers.



turn **UP** to loosen



- 5 Remove screws from both Manifold Mounting Tabs with a 5/16" nut driver.

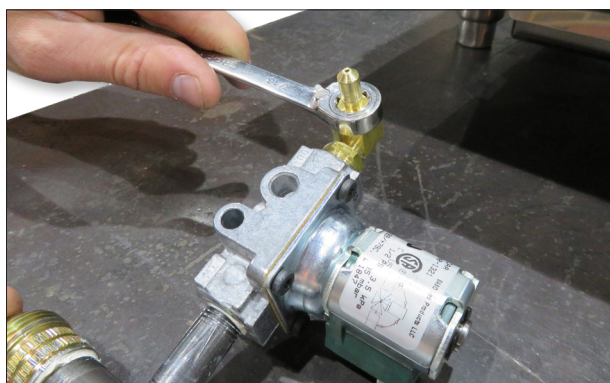
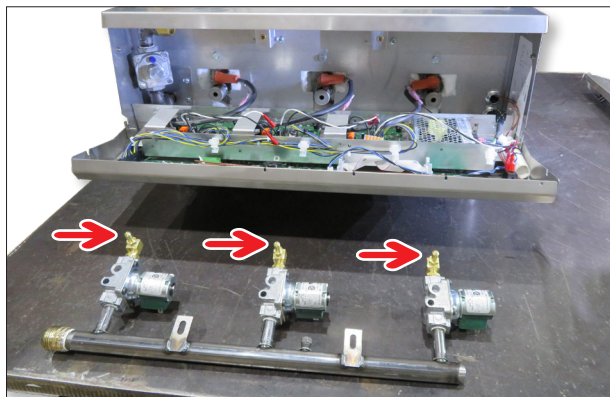


- 6 Carefully wiggle the Manifold to loosen the three Jets from the Burner Inlets.

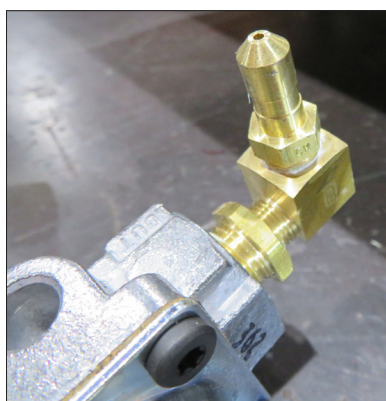
- 7 Pull Manifold **straight out** of unit, being careful not to place stress on the Jets.



3 REPLACE THREE (3X) JETS



8 Remove the three existing Jets using a 7/16" wrench and discard so as not to get confused.



9 Install three supplied Jets.

Note: Pipe sealant or Teflon tape is not required or recommended on the brass Jet threads.



NG Jets are stamped with "CK"
Orifice size: **1/16"**



LP Jets are stamped with "CL"
Orifice size: **#62**

4 REINSTALL MANIFOLD

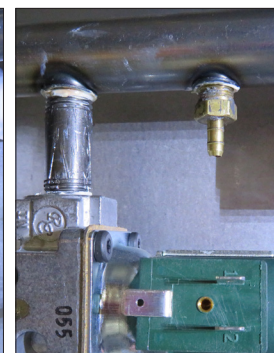
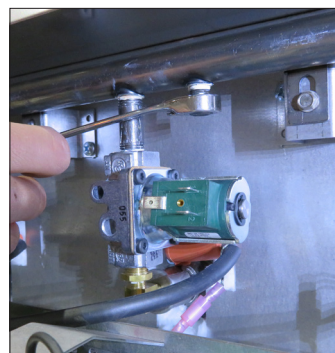


10 Reinstall Manifold:

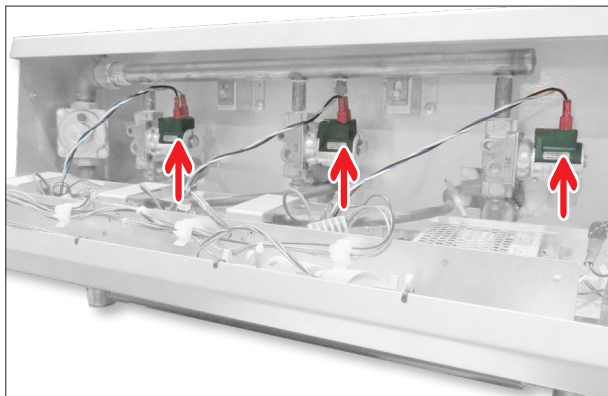
- ☐ Align Manifold Tabs with Manifold Supports.
- ☐ Carefully slide Jets into Burner Inlets. Make sure jets are centered in the inlet.
- ☐ Replace Manifold support screws & hand-tighten only.
- ☐ Tighten Brass Union to secure Manifold.

Note: Union turns **DOWN** to tighten while holding pipe in place with adjustable pliers.

- ☐ Firmly tighten Manifold Support screws.



- 11 ☐ Remove 1/8" Pipe Plug, located near center of Manifold Pipe.
- ☐ Install Test Fitting and connect Manometer.

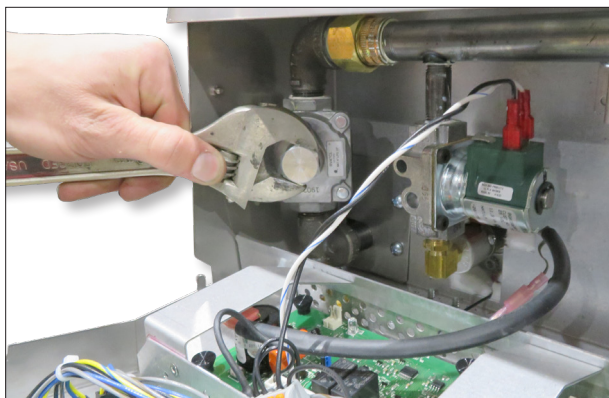


12 Reconnect the two red Spade Connectors onto each Gas Valve.

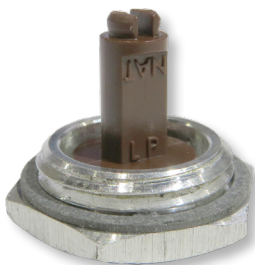
Note: Spade Connector can connect to either post.

13 Orient Gas Valves so the Spade Connectors point straight UP.

6 CONVERT REGULATOR



14 Remove front Cap from Regulator.



Plunger in NG position



Plunger in LP position

- 15** ☐ Remove existing Plunger and flip orientation to correctly position for new gas type.
- ☐ Press Plunger into place.
- ☐ Replace Cap into Regulator.



Plunger is stamped with the gas type, which should point UP when correctly installed.

16 Connect Unit to Power and Gas..

5 LEAK CHECK



17 Leak Test.

LEAK TEST ALL AFFECTED FITTINGS

Use approved gas leak detectors (soap solutions or equivalent) oven and around fittings and pipe connections.

DO NOT use flame to test for leaks.



7. VERIFY MANIFOLD PRESSURE

18 Verify Manifold Pressure.

Natural Gas (NG)	Propane (LP)
3.7" W.C. ±.2" W.C.	10.0" W.C. ±.5" W.C.

If the Manifold Pressure is outside this range,
call Wood Stone at **800.988.8103**.



19 Remove Manometer and replace 1/8" Pipe Plug with Pipe Sealant applied.

8. LEAK TEST

20 LEAK TEST ALL AFFECTED FITTINGS

Use approved gas leak detectors (soap solutions or equivalent) oven and around fittings and pipe connections. **DO NOT use flame to test for leaks.**

21 Close Control Panel and tighten screws on either side to secure.

9. APPLY CONVERSION DATA PLATE



- 22 ☐ Fill in Date and Company Name/Address on the supplied Gas Conversion Data Plate as appropriate.
- ☐ Apply along side the existing Data Plate on the right side of the unit, as shown above.

For conversion to NG (English): L1414

WS-GRC-60 Gas Conversion Data Plate (Affix next to existing data plate)

This appliance converted on Day/Month/Year
Day / Month / Year
to **NATURAL GAS (NG)**
with Kit No. 002-CONVERT-GRC-NG

Min/Max Input Pressure: **3.5-10.5" W.C.**
Manifold Pressure: **3.7" W.C.**
Hourly BTU Rate: **33,000**

by Name and address of organization making conversion
Name and address of organization making conversion
which accepts responsibility that this conversion has been properly made.

WoodStone 1801 W. Bakerview Rd., Bellingham WA 98226 • 800.988.8103 • woodstone-corp.com L1414

For conversion to NG (French): L1419

WS-GRC-60 Plaque de Données de Conversion de Gaz (Apposer à côté de la plaque de données existante)

Cet appareil a été converti le Day/Month/Year
Année / Mois / Jour
pour fonctionner au gaz **GAZ NATURAL (GN)**
à l'aide de la trousse no 002-CONVERT-GRC-NG

Pression d'entrée min/max: **3.5-10.5" W.C.**
Pression d'admission: **3.7" W.C.**
BTU/h: **33,000**

par Name and address of organization making conversion
Nom et adresse de l'organisme qui a effectué la conversion
qui accepte l'entière responsabilité de la qualité de la conversion.

WoodStone 1801 W. Bakerview Rd., Bellingham WA 98226 • 800.988.8103 • woodstone-corp.com L1419

For conversion to LP (English): L1415

WS-GRC-60 Gas Conversion Data Plate (Affix next to existing data plate)

This appliance converted on Day/Month/Year
Day / Month / Year
to **PROPANE (LP)**
with Kit No. 002-CONVERT-GRC-LP

Min/Max Input Pressure: **8-13" W.C.**
Manifold Pressure: **10" W.C.**
Hourly BTU Rate: **33,000**

by Name and address of organization making conversion
Name and address of organization making conversion
which accepts responsibility that this conversion has been properly made.

WoodStone 1801 W. Bakerview Rd., Bellingham WA 98226 • 800.988.8103 • woodstone-corp.com L1415

For conversion to LP (French): L1420

WS-GRC-60 Plaque de Données de Conversion de Gaz (Apposer à côté de la plaque de données existante)

Cet appareil a été converti le Day/Month/Year
Année / Mois / Jour
pour fonctionner au gaz **Propane**
à l'aide de la trousse no 002-CONVERT-GRC-LP

Pression d'entrée min/max: **8-13" W.C.**
Pression d'admission: **10" W.C.**
BTU/h: **33,000**

par Name and address of organization making conversion
Nom et adresse de l'organisme qui a effectué la conversion
qui accepte l'entière responsabilité de la qualité de la conversion.

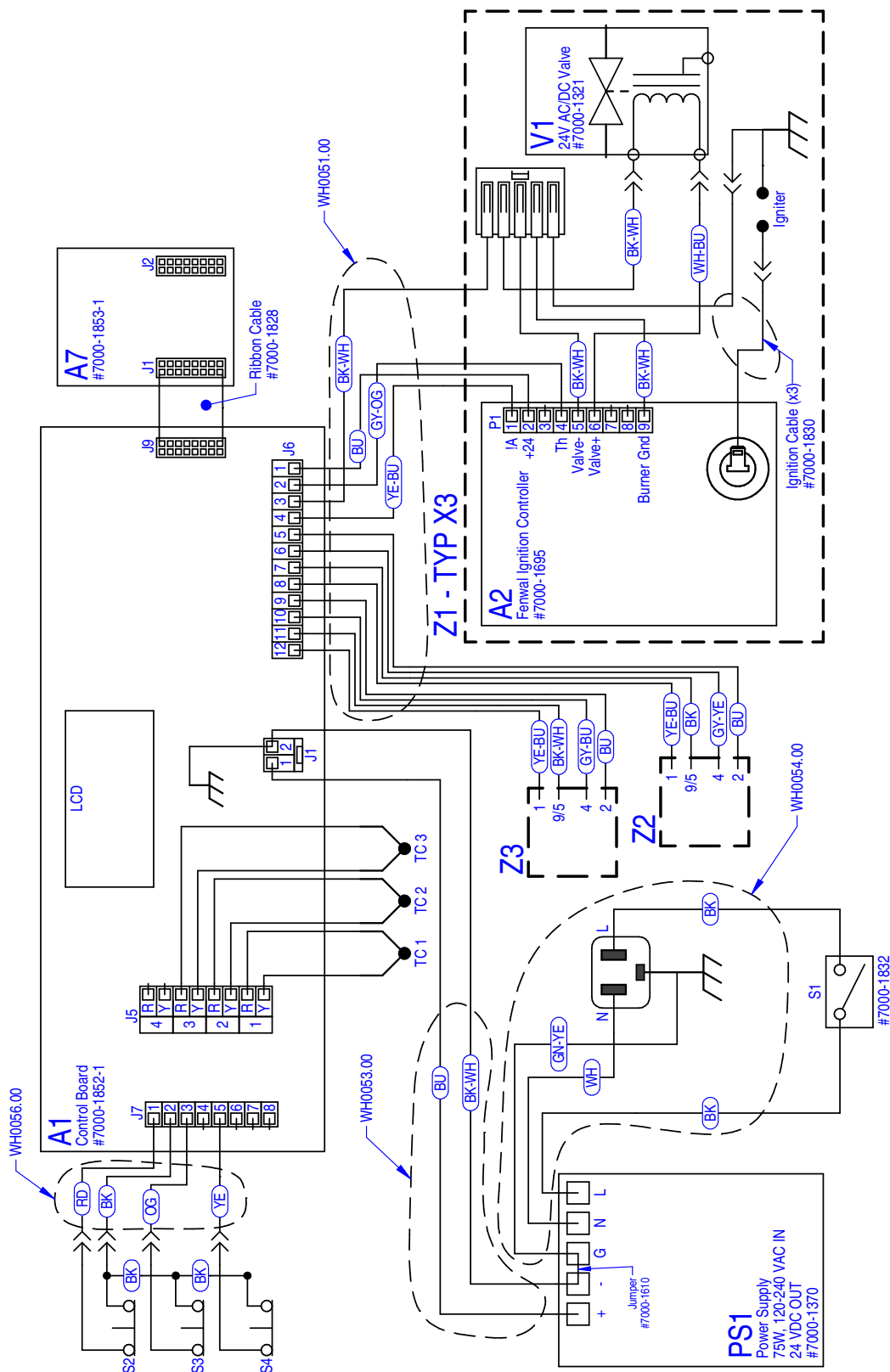
WoodStone 1801 W. Bakerview Rd., Bellingham WA 98226 • 800.988.8103 • woodstone-corp.com L1420



Gas Rice Cooker

Wiring Diagram

Sheet: 1 of 1



LIMITED WARRANTY

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

Please call 800.988.8103 or 360.650.1111. Our normal service hours are 8am to 5pm Pacific time Monday through Friday. 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 User 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 User 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.

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:

Please contact the Service Department at 800.988.8103 or 360.650.1111 for warranty service.



WOOD STONE CORPORATION

1801 W. Bakerview Rd.

Bellingham, WA 98226 USA

Toll Free 800.988.8103

Tel 360.650.1111

Fax 360.650.1166

www.woodstone-corp.com

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