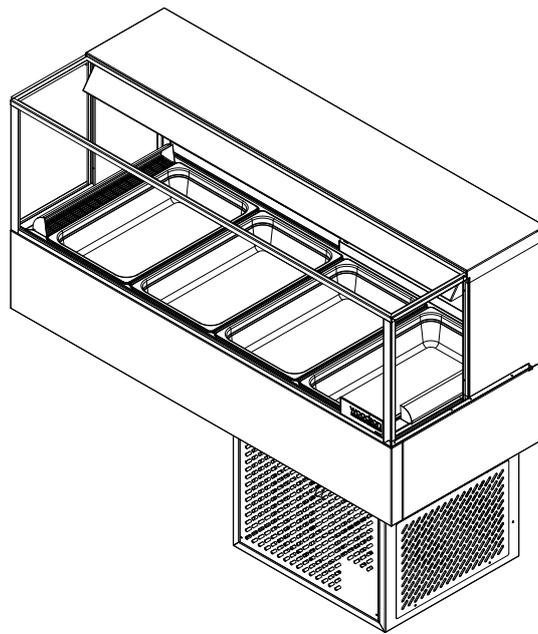


**SPECIFICATION, INSTALLATION
AND OPERATION MANUAL**

READ ALL INSTRUCTIONS BEFORE USE

Cold Food Displays Self Serve

Models:
W.CFSQ23, W.CFSQ24



A guide on the use, care and maintenance
of your quality Woodson product

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Your New Woodson Product

Thank you for choosing this quality Woodson product. All our products are designed and made to meet the needs of food service professionals. By using, caring for and maintaining your Woodson product according to these instructions, your Woodson product should give you many years of reliable service.

Stoddart is a wholly Australian owned company, which manufactures and distributes Woodson commercial catering equipment. Stoddart products are manufactured and/or engineered in Australia to provide excellent results whilst offering-value-for-money, ease-of-use and reliability.

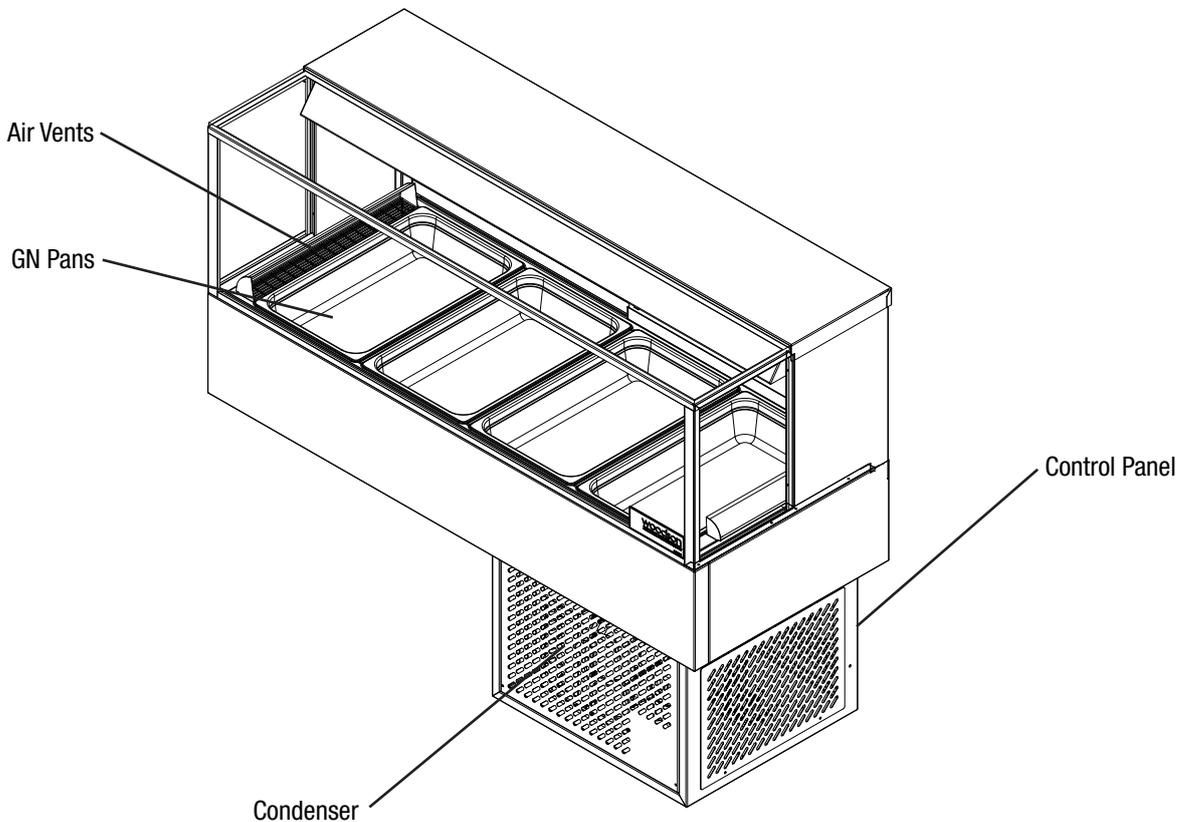
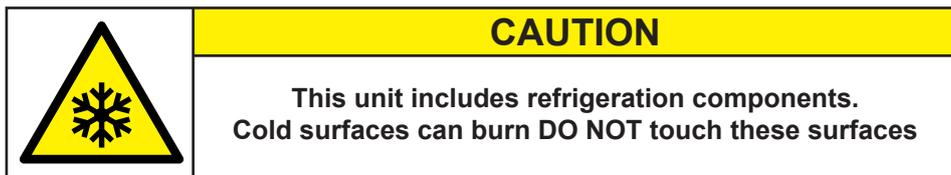
Stoddart manufacture and distribute a comprehensive range of equipment for kitchens, food preparation and presentation.

Warranty Registration

To register your new product go to: <http://www.stoddart.com.au/warranty-registration>

Product Overview

Configuration may vary according to model.



Attention

Carefully read this instruction booklet, as it contains important advice for safe installation, operation and maintenance. Keep this booklet on hand in a safe place for future reference by other operators or users.

Disclaimer

The manufacturer and distributor cannot be held responsible or liable for any injuries or damages of any kind occurred to persons, units or others, due to abuse and misuse of this unit in regards to installation, removal, operation, servicing or maintenance, or lack of conformity with the instructions indicated in this documentation.

All units made by the manufacturer are delivered assembled, where possible, and ready to install. Any installation, removal, servicing, maintenance and access or removal of any parts, panels or safety barriers that is not permitted, does not comply in accordance to this documentation, or not performed by a **TRAINED AND AUTHORISED SPECIALIST** will result in the **IMMEDIATE LOSS OF THE WARRANTY.**

The manufacturer cannot be held responsible or liable for any unauthorized modifications or repairs. All modifications or repairs must be approved by the manufacturer in writing before initiating. All modifications or repairs performed to this unit must be performed at all times by a **TRAINED AND AUTHORISED SPECIALIST.**

Stoddart design, manufacture & distribute Food Service Equipment (appliances) exclusively for the commercial market. This appliance is not designed nor intended for household or domestic use & must not be used for this purpose.

This product is intended for commercial use, and in line with Australian electrical safety standards the following warnings are provided:

- This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the product by a person responsible for their safety. Children should be supervised to ensure that they do not play with the product
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard

General Information

When using any electrical unit, safety precautions must always be observed.

Our units have been designed for high performance. Therefore, the unit must be used exclusively for the purpose for which it has been designed.

Read these instructions carefully and retain for future reference.

- All units **MUST** be installed according to the procedures stated in the installation section of this manual
- In the case of new personnel, training is to be provided before operating the equipment
- **DO NOT** use this unit for any other purpose than its intended use
- **DO NOT** store explosive substances such as aerosol cans with a flammable propellant in or near this unit
- Keep fingers out of "pinch point" areas
- Unit is not waterproof **DO NOT** use jet sprays, hoses or pour water over/on the exterior of the unit
- Only use this unit with voltage specified on the rating label
- **DO NOT** remove any cover panels that may be on the unit
- **DO NOT** use sharp objects to activate controls
- If any fault is detected, refer to troubleshooting
- Threaded fasteners can loosen in service. Regular inspection and tightening should be carried out as required
- The manufacturer declines any liability for damages to persons and/or things due to an improper/wrong and/or unreasonable use of the machine

Service

- Only specifically trained/qualified Technicians (Stoddart, one of our service agents, or a similarly qualified persons) should carry out any and all repairs, maintenance and services

Setting Up

	WARNING
	<p>Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death.</p>

Handling

- Use suitable means to move the unit: e.g.
 - For smaller items use two people
 - For large items a lift truck or fork pallet trucks (the forks should reach more completely beneath the unit).

Unpacking

- Check the unit for damage before and after unpacking. If unit is damaged, contact the distributor and manufacturer
- Should any item have physical damage, report the details to the freight company and to the agent responsible for the dispatch within seven (7) days of receipt. No claims will be accepted or processed after this period
- The unit is supplied fully assembled
- Remove all protective plastic film, tapes, ties and packers before installing and operating
- Clean off any remaining residue from the interior/exterior of the unit using a clean cloth dampened with warm soapy water

Positioning

- Choose an area that is well ventilated and provides access for future maintenance
- Place the unit on a level stable work surface capable of supporting its weight
- Do not position the unit in: wet areas, near heat and/or steam sources, near flammable substances
- Allow an air gap between the unit and other objects or surfaces. We recommend a minimum gap of 100mm from all sides for normal operational use (if the unit is near any heat sensitive material we suggest you allow additional space)
- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirement

Disposal

- At the end of the appliance's working life, make sure it is scrapped & components recycled properly
- Current environmental protection laws in the state/country of use must be observed
- Doors must be removed before disposal (if applicable)
- Power supply cable must be removed before disposal
- For further information on the recycling of this product, contact the local dealer/agent or the local body responsible for waste disposal

Electrical Connection

	WARNING
	<p>This unit must be installed in accordance with AS/NZS 60335.1</p>

Information

Aggregate electrical ratings of the unit are expressed in kilowatts in this manual.

Single Phase Units:

Supplied with an appropriately rated plug and lead fitted and be indicated as:

- 10A plug & lead fitted

Notes:

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Please contact Stoddart for parts and we will advise how to do this in order to avoid any electrical hazard
- The power cable should be dry and/or isolated from moisture or water

	WARNING
	<p>Some procedures in this manual require the power to the equipment to be turned off and isolated. Turn the power OFF at the power point and unplug the power supply lead by the plug body. If the power point is not readily accessible turn the equipment off at the isolation switch or the circuit breaker in the switchboard. Attach a yellow "CAUTION-DO NOT OPERATE" tag. This must be performed where relevant unless the procedures specify otherwise. FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</p>

Refrigeration Connections

	IMPORTANT
	<p>This refrigeration system must be installed in accordance with local refrigeration standards</p>

Pre-Installation Pressure Test

- All refrigeration lines are pressurised with nitrogen before leaving the factory. Exported units are de-pressurised before shipping to a country other than Australia
- Refrigeration lines are tested at 1725kPa (250psi) for 24 hours in the factory. For safety, the pressure is reduced before leaving the factory
- Before use, the system **MUST** be checked for leaks. Check the pressure tag attached to the refrigeration lines. If the pressure tag is lost, the preset pressure of the lines when leaving the factory should be 1380kPa (200psi). Contact the manufacturer to confirm
- Any pressure loss **MUST** be reported to the distributor or manufacturer and fixed before the unit is used
- If exported, the system **MUST** be tested again for 24 hours before attaching the external refrigeration lines

TX Valves

- The TUA or TUAE TX valve is supplied with the unit. Check the specification manual for more information
- Ensure the TX valve is working properly before use

Refrigerant

- This unit designed for R404a refrigerant.

Plumbing Connections

	IMPORTANT
	<p>This unit must be installed in accordance with AS/NZ 3500.1</p>

	IMPORTANT
	<p>This unit must be operated on potable water. If the water has a high mineral content, pretreatment may be necessary or your warranty could be voided.</p>

Information

- The unit is supplied with 15mm tap-style rear drain for fast and safe draining
- Unit must be drained **DAILY** to a bucket or to a tundish via a hose

Climate Classes

Information

Test room Climatic classes & classifications indicated on rating labels are specified in ISO-23953-2 (& AS-1731) e.g. Climatic Class:

- 3=25°C @ 60% humidity,
- 4=30°C @ 55% humidity &
- 5=40 °C @ 40% humidity.

The cabinet classification shall be given by the combination of climate class and M-package temperature class. Under AS & EU energy regulations (MEPS) some display &/or storage cabinets are required to be labelled. E.g. a cabinet tested in a test room climate Class 3 with an M1 class package would be designated as 3M1. Refrigerated Units in Commercial Kitchens would normally be climate class 4

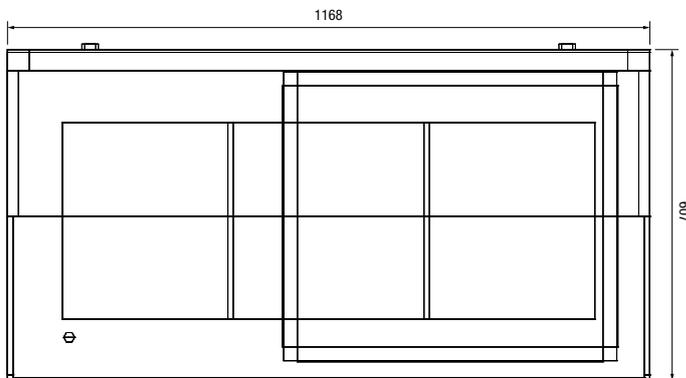
CLIMATE CLASSES				
Test Room Climate Class	Dry bulb temperature °C	Relative humidity %	Dew point °C	Water weight in dry air g/kg
0	20	50	9.3	7.3
1	16	80	12.6	9.1
2	22	65	15.2	10.8
3	25	60	16.7	12
4	30	55	20	14.8
5	40	40	23.9	18.8
6	27	70	21	15.8
7	35	75	30	27.3

M-PACKAGE TEMPERATURE CLASSES			
Class	The highest temperature Of the warmest M-package equal to or lower than °C	The lowest temperature of the coldest M-package equal to or higher than °C	The lowest temperature Of the warmest M-package equal to or lower than °C
L1	20	N/A	-18
L2	16	N/A	-18
L3	22	N/A	-15
M1	25	-1	N/A
M2	30	-1	N/A
H1		+1	N/A
H2	40	-1	N/A
S	Special Classification		
Note these 'Classifications' should not be confused with Cabinet "Types" used for MEPS registration e.g. HC1-6, VC1-4, YC1-4 or HF1-6, VF1-4 or YF1-4			

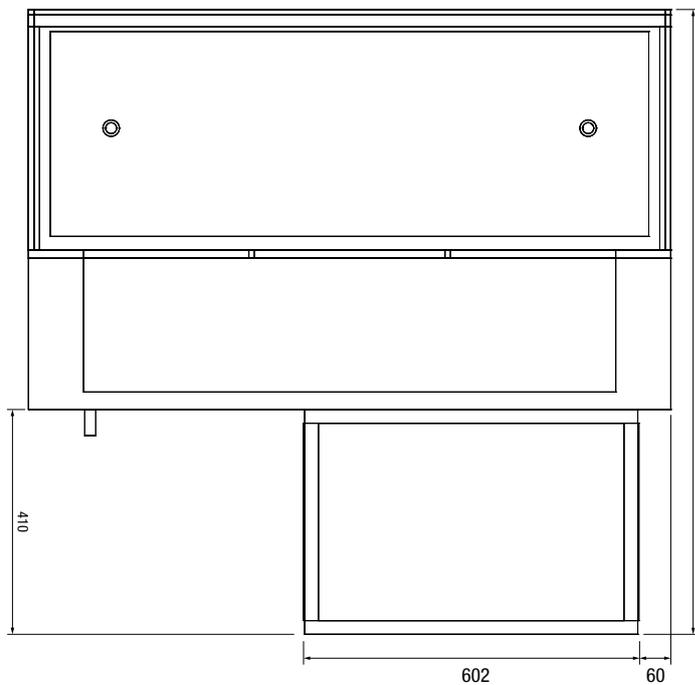
Technical Specifications

W.CFSQ23

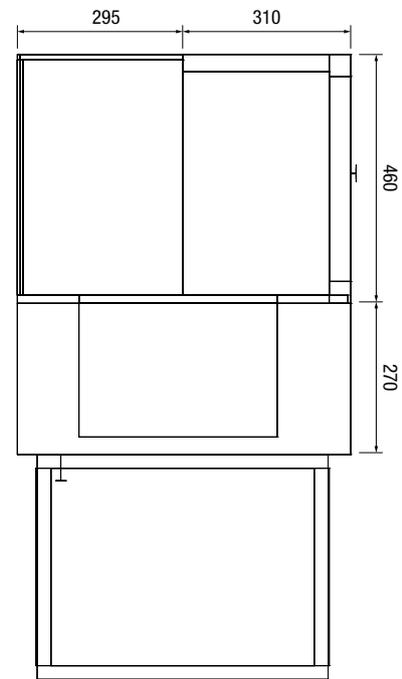
SPECIFICATIONS	
Width	1168mm
Depth	607mm
Height	1143mm
Voltage / Frequency	240V / 50Hz
Connection	960kW (10amp plug and lead)
Gas Type	R404a
Refrigeration Systems	Self contained
Temperature Range	2-4°C



TOP VIEW



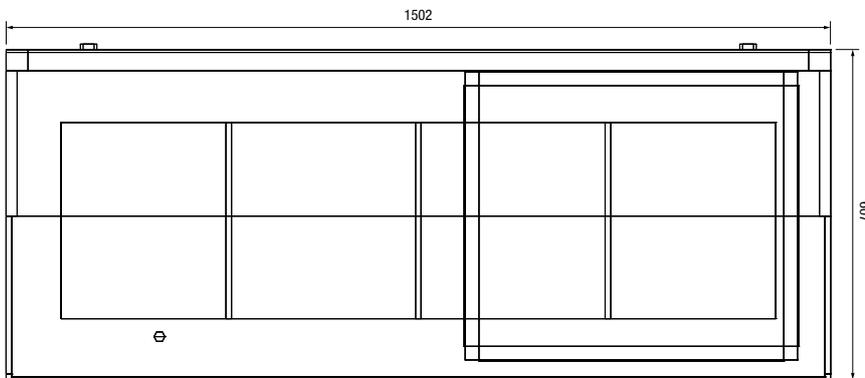
FRONT VIEW



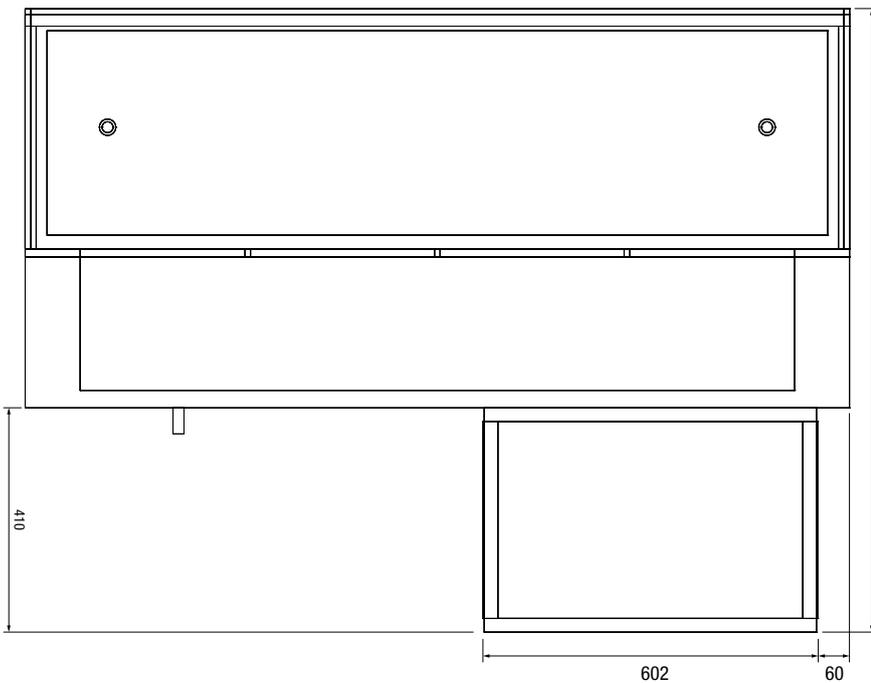
SIDE VIEW

W.CFSQ24

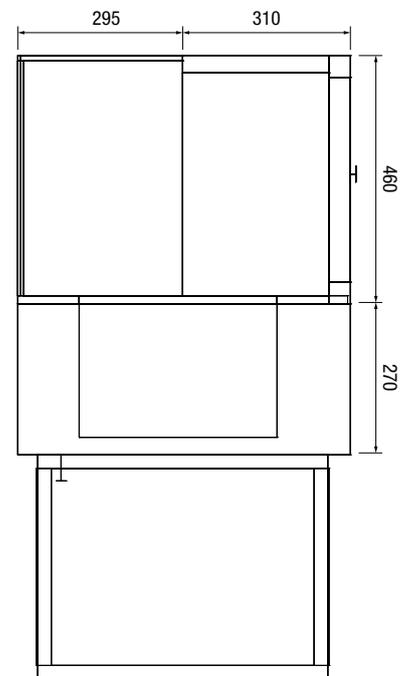
SPECIFICATIONS	
Width	1502mm
Depth	607mm
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Voltage / Frequency	240V / 50Hz
Connection	970kW (10amp plug and lead)
Gas Type	R404a
Refrigeration Systems	Self contained
Temperature Range	2-4°C



TOP VIEW



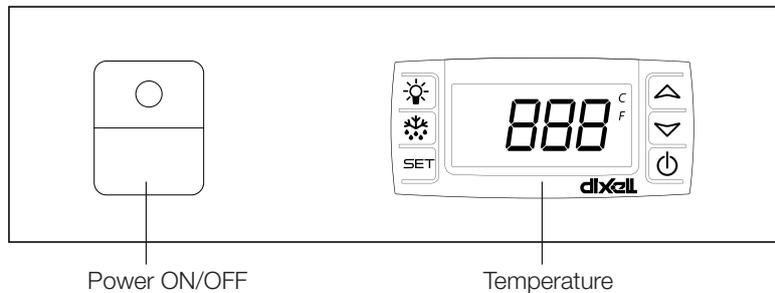
FRONT VIEW



SIDE VIEW

Due to continuous product research and development, the information contained herein is subject to change without notice.

Initial Start-up & Operation



	IMPORTANT
	<p>This unit is not designed to cool down products, it only maintains them at the regulated 2°C to 4°C serving temperature.</p>

Initial Start Up

- Before switching ON the unit, ensure the unit is installed correctly
- Once switched ON, check that the air is flowing within the unit.
- After 45 minutes check the unit temperature has reached 2°C - 4°C
- Leave the unit to operate for 1-2 hours to remove any fumes or odours
- Let the unit cool then clean the whole unit, including the shelves, before placing in product

Operation

- Unit is designed to run for a service period of approximately 3-4hrs, this may vary depending on the positioning of unit
- Ensure the unit is maintaining a temperature between 2°C - 4°C
- The temperature displayed on the electronic controller is the cooling unit temperature NOT the food temperature. It is important to regularly monitor the temperatures of the food
- If a warm product is introduced, there could be some delay before the temperature falls to the normal operating level
Placing warm items in the unit can lead to food spoilage and possibly food poisoning

Loading

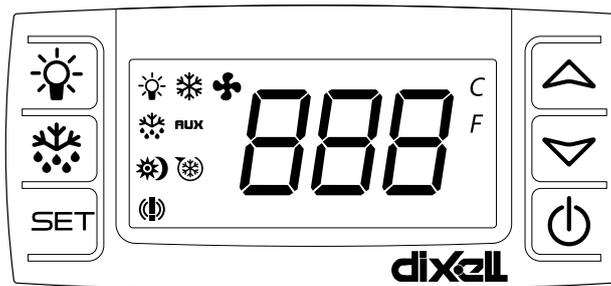
- Do not overload the unit
- Food must be stored/displayed in approved containers

After Service - Information

- The unit must be turned off after service period
- Unit must be emptied and cleaned when switched off
- All pans should be cleaned and placed in night storage. No pans should be left in the unit
- There Must be no food items left in the unit

Temperature Adjustment

- The temperature can be set between 2°C and 4°C. How to set the temperature is shown below
- Different modes require different temperatures
- The temperature probe only measures the temperature of the water/air, NOT the food temperature



KEY FUNCTIONS:

SET	To display target set point; in programming mode it selects a parameter or confirm an operation.
(DEF)	To start a manual defrost.
(UP)	To see the maximum stored temperature; in programming mode it browses the parameter codes or increases the displayed value.
(DOWN)	To see the minimum stored temperature; in programming mode it browses the parameter codes or increases the displayed value.
	To switch the instrument off, if onF = oFF.
	Not Enabled.

KEY COMBINATIONS:

+	To lock and unlock the keyboard.
SET +	To return to the room temperature display.

HOW TO SEE THE SET POINT:



1. Push and immediately release the **SET** key, the display will show the Set point value;
2. Push and immediately release the **SET** key or wait 5 seconds to display the probe value again.

HOW TO CHANGE THE SET POINT:

1. Push the **SET** key for more than 2 seconds to change the Set point value;
2. The value of the set point will be displayed and the “°C” or “°F” LED starts blinking;
3. To change the set point value push the or arrows within 10 seconds.
4. To memorise the new set point value push the **SET** key again or wait 10 seconds.

Note: To enter in programming mode. (Contact the Stoddart Service Department)

Cleaning

General Information

- Threaded fasteners can loosen in service. Regular inspection and tightening should be carried out as required
- Cleaning is recommended for health and safety purposes and to prolong the life of the unit
- Do NOT use abrasive pads or cleaners on the stainless steel or any other metal parts of the unit
- Do NOT use industrial chemical cleaners, caustic based cleaners or bleaches and bleaching agents, many will damage the metals and plastics used on this unit
- When drying, metal surfaces should be wiped with a soft cloth in the same direction as grained polish
- Do NOT remove any screws for cleaning. All internal sections of the unit are to be cleaned by a qualified technician
- This unit is NOT waterproof, do NOT hose, do NOT pour water directly onto the unit, do NOT immerse in water

Corrosion Protection

- Stainless steel exhibits good resistance to corrosion however, if not properly maintained stainless steel can rust and/or corrode
- Any sign of mild rust and/or corrosion should be thoroughly cleaned with warm soapy water and dried as soon as possible
- NEVER use abrasive pads or cleaners for cleaning
- All metal surfaces should be checked while cleaning for damage, scuffs or scrapes as these can lead to rust and further damage to the product
- Mild rust and/or corrosion can be treated with a commercial cleaning agent that contains citric/oxalic/nitric/phosphoric acid. Do NOT use cleaning agents with chlorides or other harsh chemicals as this can cause corrosion. After treatment, wash with warm (not hot) soapy water and dry thoroughly
- Thoroughly wipe the surfaces dry after cleaning and do NOT let water pool on the unit. Check crevices and folds for pooling
- When using, ensure all liquids and moisture is cleaned up straight away. Food liquids such as juices from vegetables and fruits should NOT be left on preparation surfaces
- Do NOT leave items on the stainless steel such as cutting boards, rubber mats and bottles

Surface Finish

- To protect the polish, stainless steel should be dried by wiping a dry soft cloth in the same direction as grained polish
- For NON-food contact surfaces, a light oil can be wiped on the surfaces with a cloth to enhance the stainless steel surface. Wipe in the direction of the grain
- Some commercial stainless steel cleaners can leave residue or film on the metal; this may trap fine particles of food on the surface, thus deeming the surfaces not food safe

	<p style="text-align: center;">IMPORTANT</p> <p>Threaded fasteners can loosen in service. Regular inspection and tightening should be carried out as required</p>		<p style="text-align: center;">WARNING</p> <p>This unit is NOT waterproof, do NOT hose. DO NOT pour water directly onto the unit. DO NOT immerse in water</p>
	<p style="text-align: center;">IMPORTANT</p> <p>Some commercial stainless steel cleaners leave residue or film on the metal that may entrap fine particles of food, deeming the surface not FOOD SAFE.</p>		<p style="text-align: center;">CAUTION</p> <p>This unit includes refrigeration components. Cold surfaces can burn DO NOT touch these surfaces</p>

Cleaning Schedule

- Daily cleaning is required for Cold Food Displays and external surfaces. This will help to maintain and prolong the efficiency of your unit
- The unit should be cleaned at the end of each work day

Materials Required

- Stainless Cleaner
- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Paper Towel
- Container of warm water
- Appropriate PPE (Personal Protective Equipment)

Cleaning Procedure

1. Isolate from the power supply
2. Remove all GN pans and wash separately in a sink with warm soapy water
3. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts dry
4. Using a good quality nylon brush remove crumbs and small food items from the unit
5. Wipe clean using a cloth dampened (not wet) with clean warm water until all soil has been removed
6. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts dry. Do NOT let water pool on the unit. Check crevices and folds

Cleaning Procedure - External Surfaces

1. Turn the unit off and remove the electric cord from the power point, if hardwired turn off isolator switch
2. Wearing Personal Protective Equipment (PPE), apply Stainless Cleaner with the Cleaner pad to the external surfaces
3. Scrub any baked on soil with the cleaner pad in the same direction as grained polish
4. Wipe clean using a cloth dampened with clean warm water until all Stainless Cleaner and soil has been removed
5. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts dry. Do NOT let water pool on the unit. Check crevices and folds

Note: In some areas, particularly seaside environments, stainless steel can be subject to surface discolouration or “tea staining” This can be removed with an appropriate cleaning agent which contains 10% sodium citrate. Ask your supplier of cleaning chemicals for a suitable brand.

Troubleshooting

- If any faults/issues occur with the unit, follow the below troubleshooting procedures
- If the troubleshooting procedures do not correct the problem, contact the Stoddart Service Department

	WARNING
	Technician tasks are only to be completed by qualified service people. Check faults before calling service technician.

Task Type - (O) = Operator
(T) = Technician Task

Problem	Possible Causes	Task	Possible Corrective Action
Unit does not operate/start	The mains isolating switch on the wall, circuit breaker or fuses are OFF at the power board	O	Turn isolating switch, circuit breaker or fuses ON
	Power switch is in the "Off" position	O	Change the power switch to the "ON" position
	Power Point is faulty	T	Arrange a qualified Technician to repair the power point
	Refrigeration circuit board(s) is hot	T	Replace / Fix circuit board(s)
Unit is too warm	Ambient air entering the units	O	Move away from air flow
	Exhaust fan above the unit	O	Move unit / exhaust fan
	Warm items in unit	O	Remove items / Pre-chill
	Air not circulating	O	Remove some items / Clear air vents/Grills
	Too many items in the unit (overloaded)	O	Remove some items
	Evaporator coil fins blocked	O	Clean fins / Defrost unit
	Evaporator coil iced up	O	Defrost Unit / Remove warm items / Fix or replace door seals
	Temperature probe broken / disabled	T	Replace / Enable probe
	Faulty electronic controller	T	Replace controller
Direct sunlight	O	Block sunlight, window tinting/shades	
Unit is too cold	Temperature probe broken/disabled	T	Replace / Enable probe
	Faulty electronic controller	T	Replace controller

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Australia

Service / Spare Parts

Tel: 1300 307 289

Email: service@stoddart.com.au

Email: spares@stoddart.com.au

Sales

Tel: 1300 79 1954

Email: sales@stoddart.com.au

www.stoddart.com.au

Australian Business Number: 16009690251

New Zealand

Service / Spare Parts

Tel: 0800 935 714

Email: service@stoddart.co.nz

Email: spares@stoddart.co.nz

Sales

Tel: 0800 79 1954

Email: sales@stoddart.co.nz

www.stoddart.co.nz

New Zealand Business Number: 6837694

International

Service / Spare Parts

Tel: +617 3440 7600

Email: service@stoddart.com.au

Email: spares@stoddart.com.au

Sales

Tel: +617 3440 7600

Email: sales@stoddart.com.au

www.stoddart.com.au