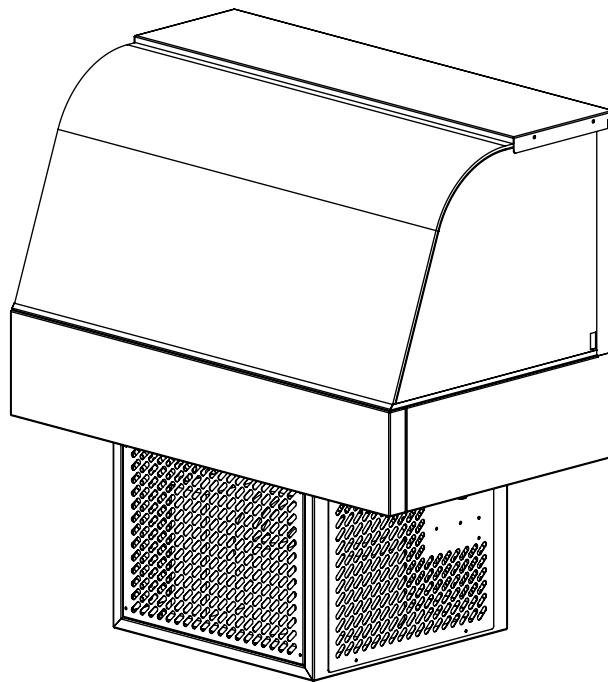


## Specification, Installation and Operation Manual

### Cold Food Displays

Models:

W.CFS23, W.CFS24, W.CFS25, W.CFS26  
W.CFC23, W.CFC24, W.CFC25, W.CFC26



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

Rev: A - 26/02/2018

*innovative  
solutions*



Phone: 0800 503 335  
Spare Parts: 0800 503 503  
[www.southernhospitality.co.nz](http://www.southernhospitality.co.nz)

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## Your New Woodson Product

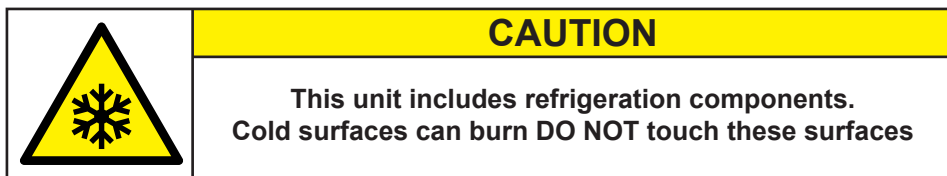
Thank you for choosing this quality Woodson product. All our products are designed and made to meet the needs of food service professionals. By using, caring and maintaining your Woodson product according to these instructions, your Woodson product should give you many years of reliable service.

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.

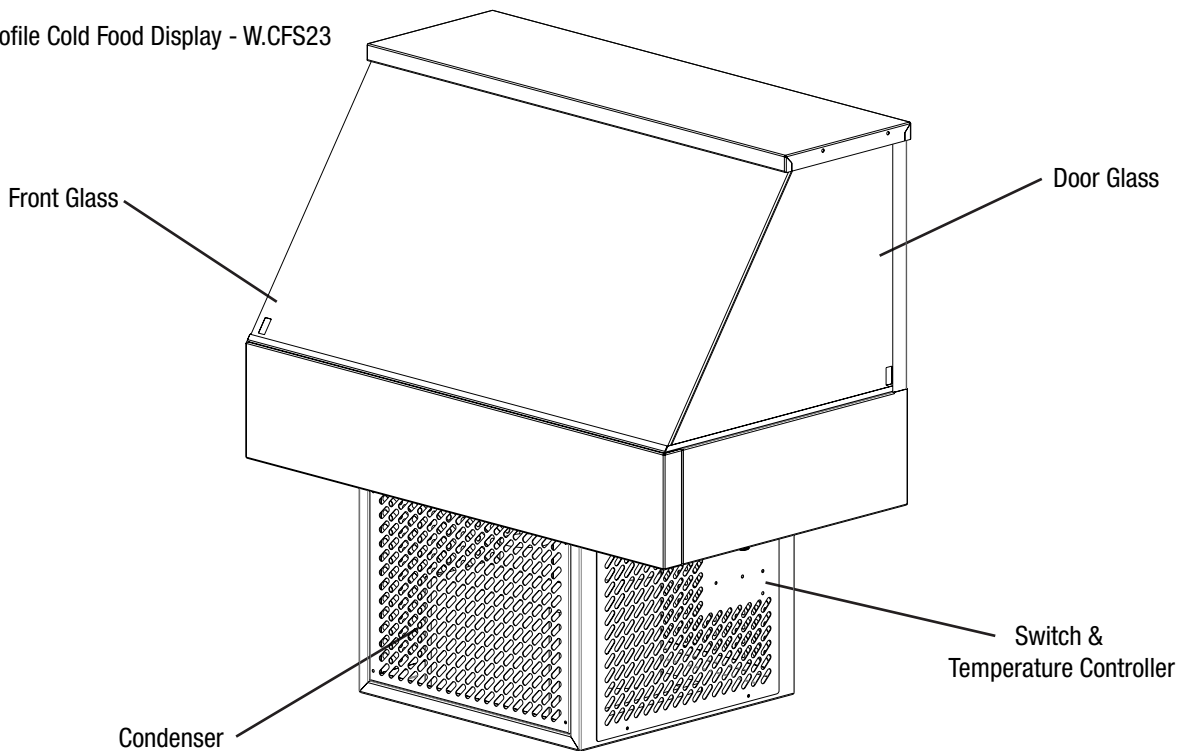
Stoddart manufacture and distribute a comprehensive range of equipment for kitchens, food preparation and presentation.

## Product Overview

Configuration may vary according to model.



Straight Profile Cold Food Display - W.CFS23



## 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, un-installation, 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, un-installation, 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.

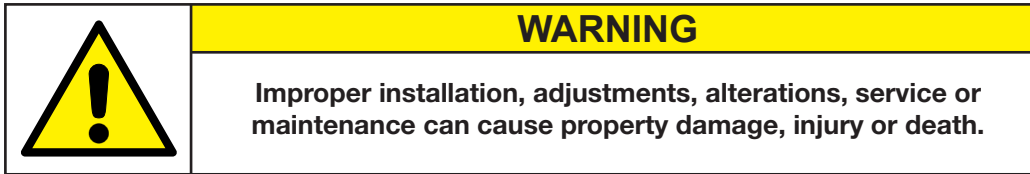
Read these instructions carefully and retain for future reference.

- 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
- 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



### *Handling*

- Use suitable means to move the unit: eg. 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 a wet area, an area with a lot of heat and steam or near flammable substances
- Allow an air gap between the unit and other objects or surfaces. We recommend a minimum gap of 100mm 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
- 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

## Refrigeration Connections

	<b>IMPORTANT</b>
	<p><b>This refrigeration system must be installed in accordance with local refrigeration standards</b></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 R507 refrigerant.

## Plumbing Connections

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

	<b>IMPORTANT</b>
	<p><b>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.</b></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

**Electrical Connection**

	<b>WARNING</b>
	<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
- 15A plug & lead fitted
- 20A plug & lead fitted

**On-site Connection:**

- The electrical supply must comply with the rating plate data
- Ensure that the unit is connected to a suitably rated and earthed power source
- Ensure that there is an isolation switch installed near the unit
- 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

	<b>WARNING</b>
	<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. <b>FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</b></p>



## 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

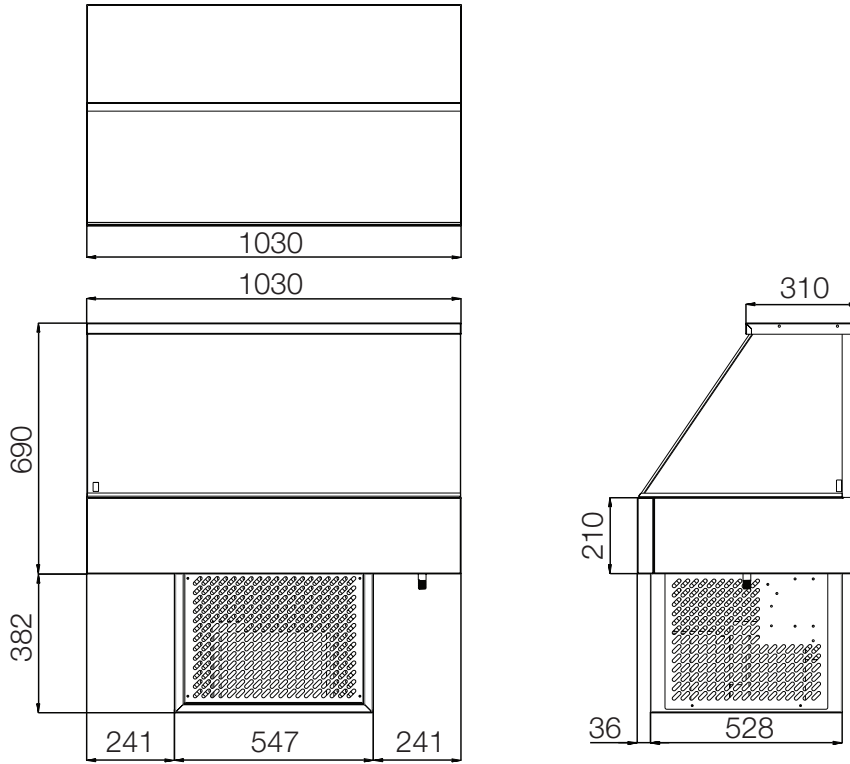
CLIMATE CLASSES				
Test Room Climate Class	Dry bulb temperature °C	Relative humidity %	Dew point °C	Water weight in dry air g/kg
0	20	50	9.3	7.3
1	16	80	12.6	9.1
2	22	65	15.2	10.8
3	25	60	16.7	12
4	30	55	20	14.8
5	40	40	23.9	18.8
6	27	70	21	15.8
7	35	75	30	27.3

M-PACKAGE TEMPERATURE CLASSES			
Class	The highest temperature 0ah of the warmest M-package equal to or lower than °C	The lowest temperature 0b of the coldest M-package equal to or higher than °C	The lowest temperature 0al 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			

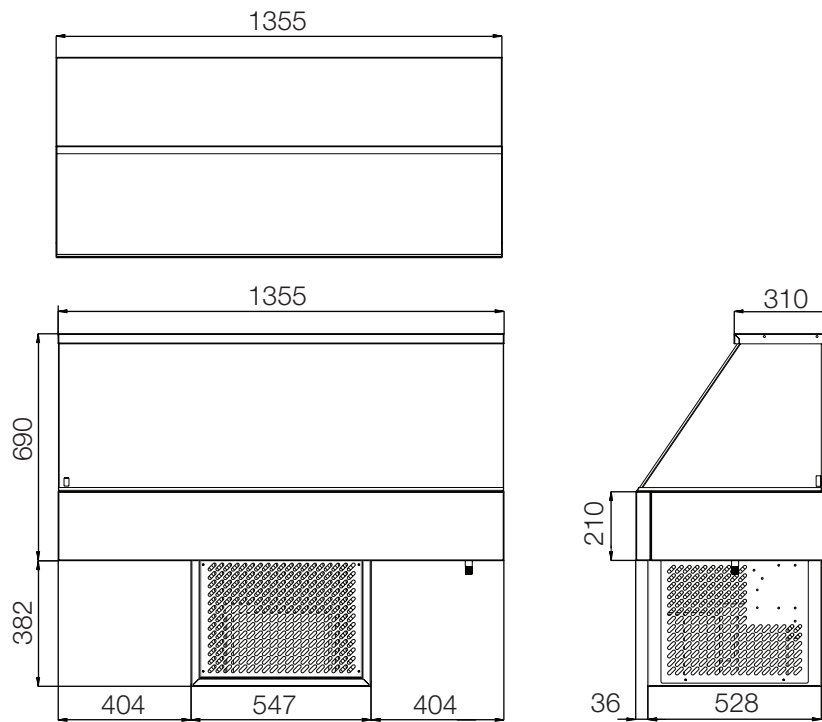
## Technical Specifications

Specifications				
Model	W.CFS23 / W.CFC23	W.CFS24 / W.CFC24	W.CFS25 / W.CFC25	W.CFS26 / W.CFC26
Height	690mm	690mm	690mm	690mm
Width	1030mm	1355mm	1680mm	2005mm
Depth	600mm	600mm	600mm	600mm
Power	1.0kW			
Electrical Connection	10A plug & lead fitted			

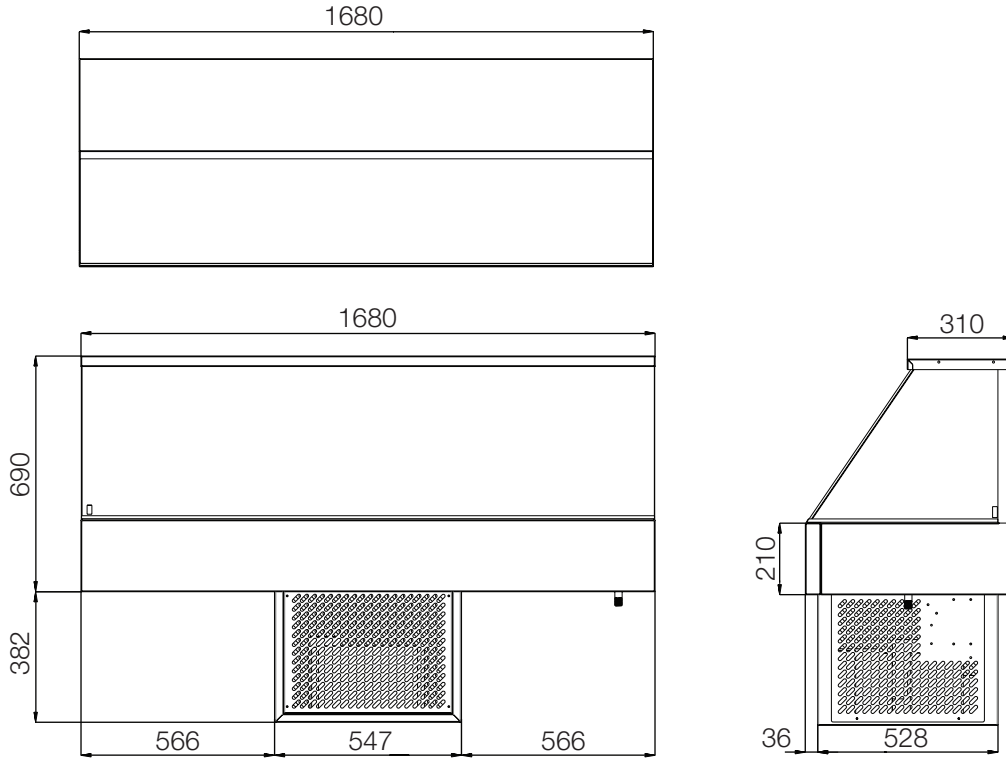
**W.CFS23**



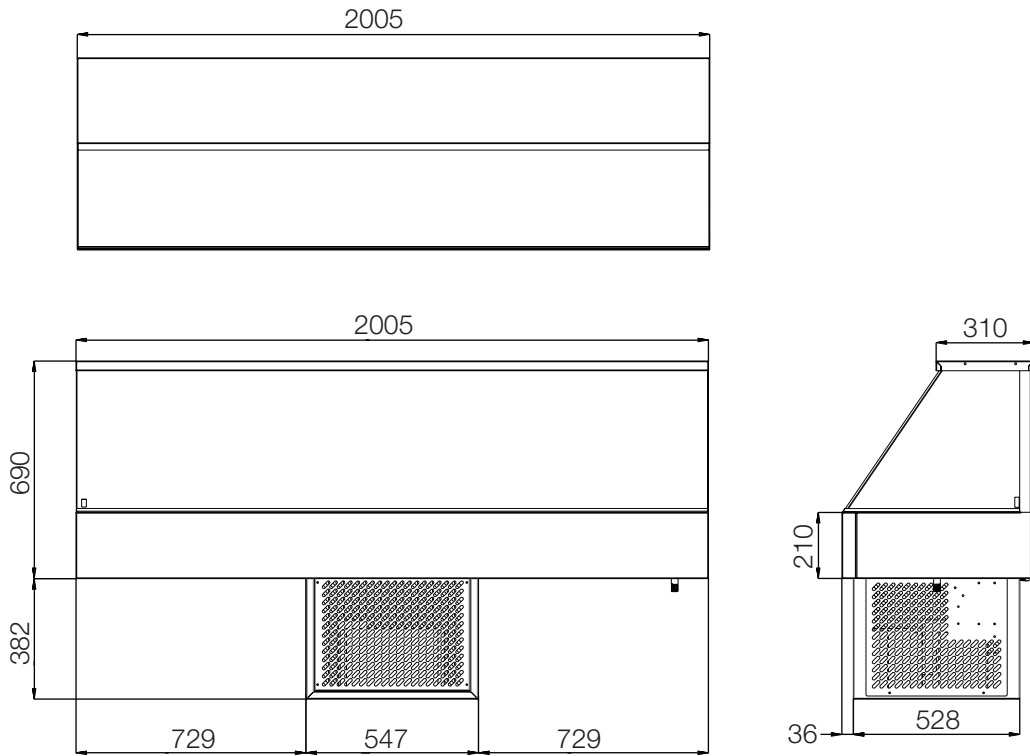
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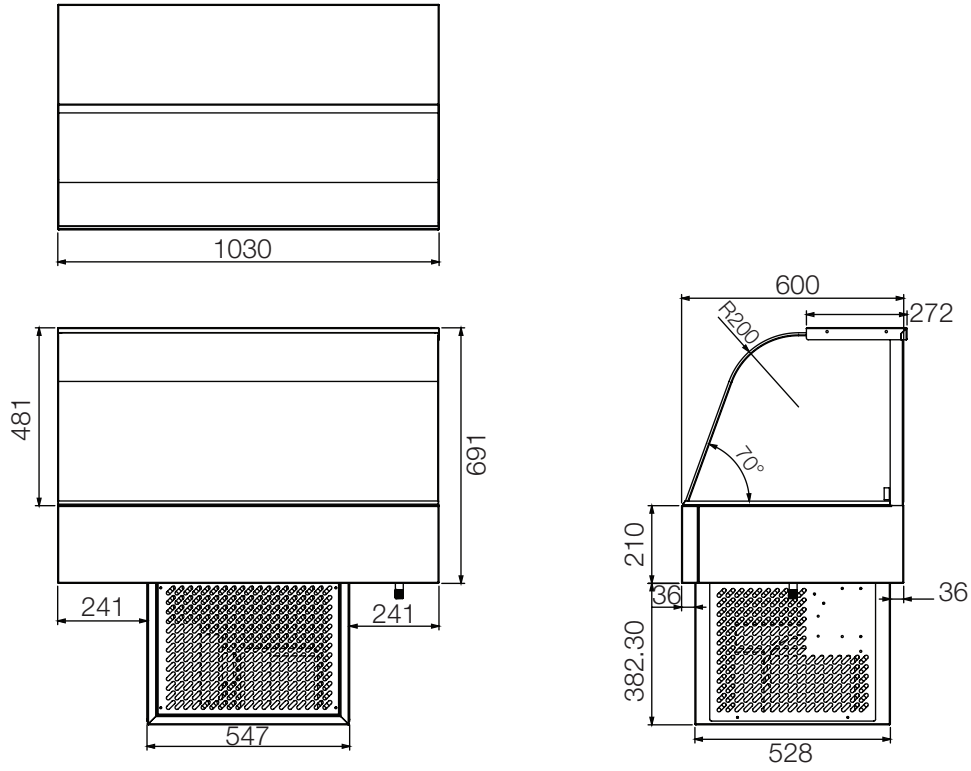
**W.CFS25**



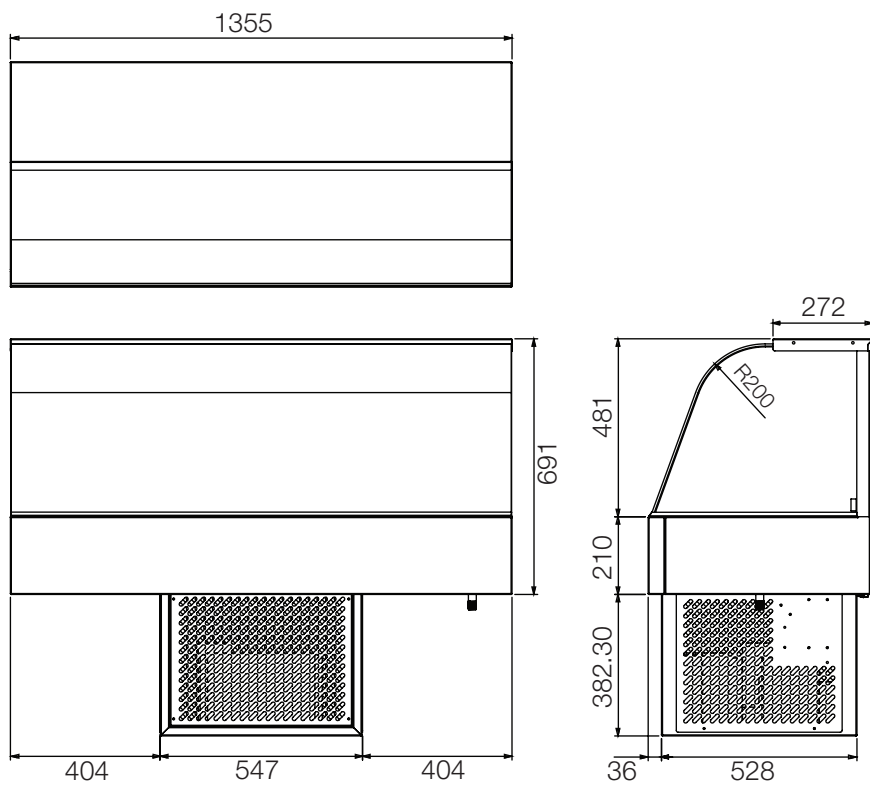
**W.CFS26**



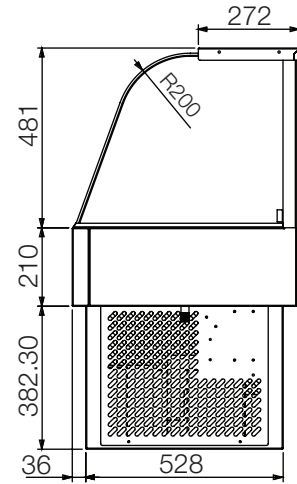
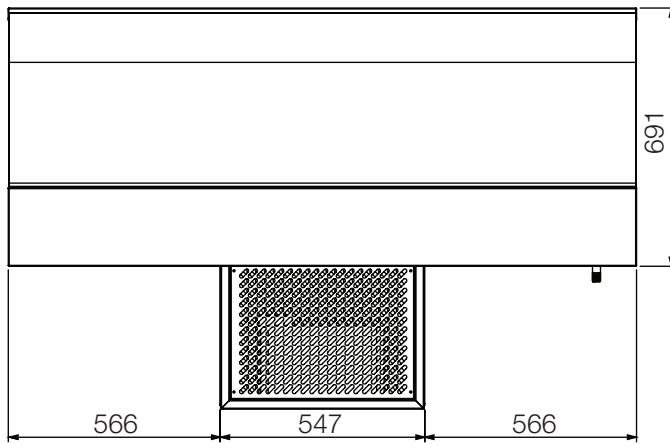
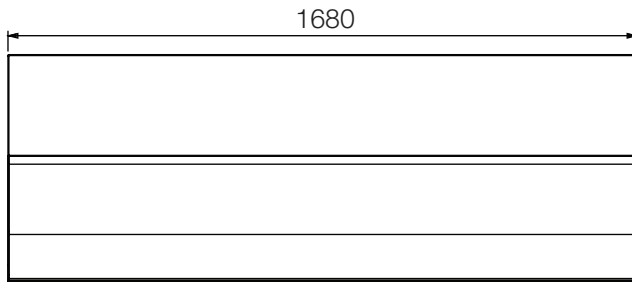
**W.CFC23**



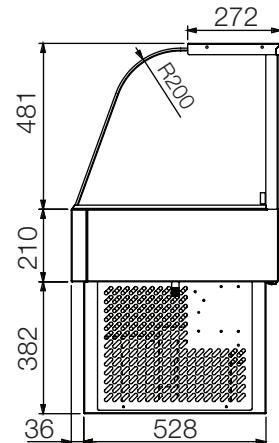
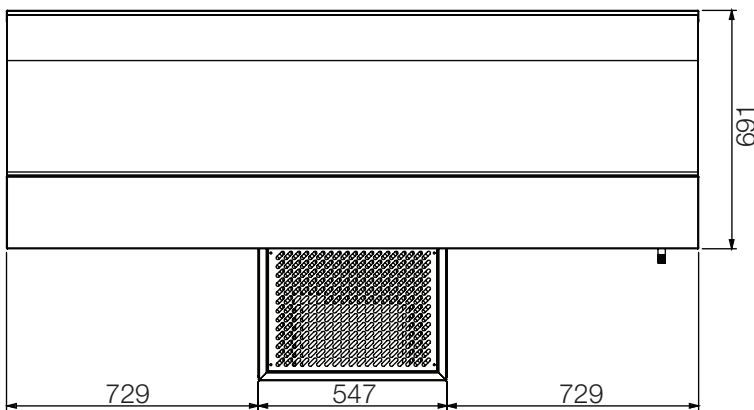
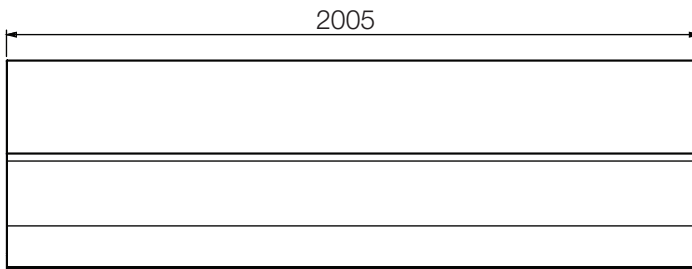
**W.CFC24**



**W.CFC25**



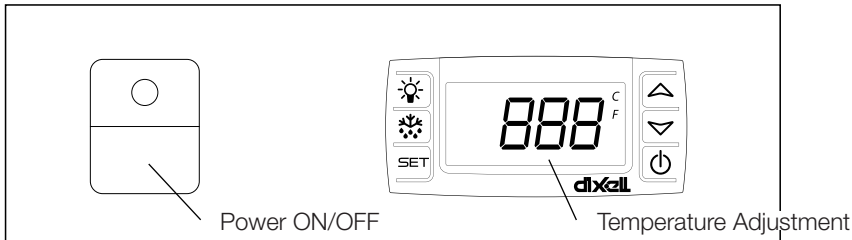
**W.CFC26**



## Initial Start-up & Operation






### Initial Start-up

Upon setting up your equipment, refer to these instructions to adjust the thermostat control settings:







### Operation

#### 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 max stored temperature; in programming mode it browses the parameter codes or increases the displayed value.
 (DOWN)	To see the min 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 enter in programming mode.
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.

## **GN Pans, Loading Food Displays**

### ***Gastronorm Pans***

- All Gastronorm pans and extra dividers are sold separately
- Each module can hold one 1/1 pan, two 1/2 pans, three 1/3 pans, four 1/4 pans, six 1/6 pans and nine 1/9 pans. Pan depths are 25mm, 65mm, 100mm and 150mm. Contact your distributor about the best possible depth for the product you intent to display
- For 1/6 and 1/9 Gastronorm pans, extra dividers are required

### ***Loading Food Displays***

- Ensure that the Cold Food Display is switched ON and has reached operating temperature before placing any food in the unit
- All food placed in the well MUST be pre-heated/cooked
- Only Gastronorm pans are to be placed in the well

## **Food Safety**

### ***Food Storage***

- All storage of food should comply with local health standards and regulations
- All pans should be cleaned and placed in night storage. No pans should be left in the unit
- This unit is NOT designed to store product after hours. The unit MUST be switched OFF
- If the unit is moved for night storage, ensure the castors are locked (mobile units only)

### ***Cold Food Display***

- Ensure the benches around the well are cleaned continuously to prevent contaminants entering the pans
- When operating, the surfaces may be hot
- Signage should be displayed for personal and customers to ensure no one will burn themselves

## Cleaning

### General Information




- 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. 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 stain 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;"><b>WARNING</b></p> <p style="text-align: center;">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;"><b>IMPORTANT</b></p> <p style="text-align: center;">Some commercial stainless stain cleaners leave residue or film on the metal that may entrap fine particles of food, thus deeming the surface not FOOD SAFE.</p>
	<p style="text-align: center;"><b>CAUTION</b></p> <p style="text-align: center;">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. Using a good quality nylon brush remove crumbs and small food items
3. Wipe clean using a cloth dampened (not wet) with clean warm water until all soil has been removed
4. 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**

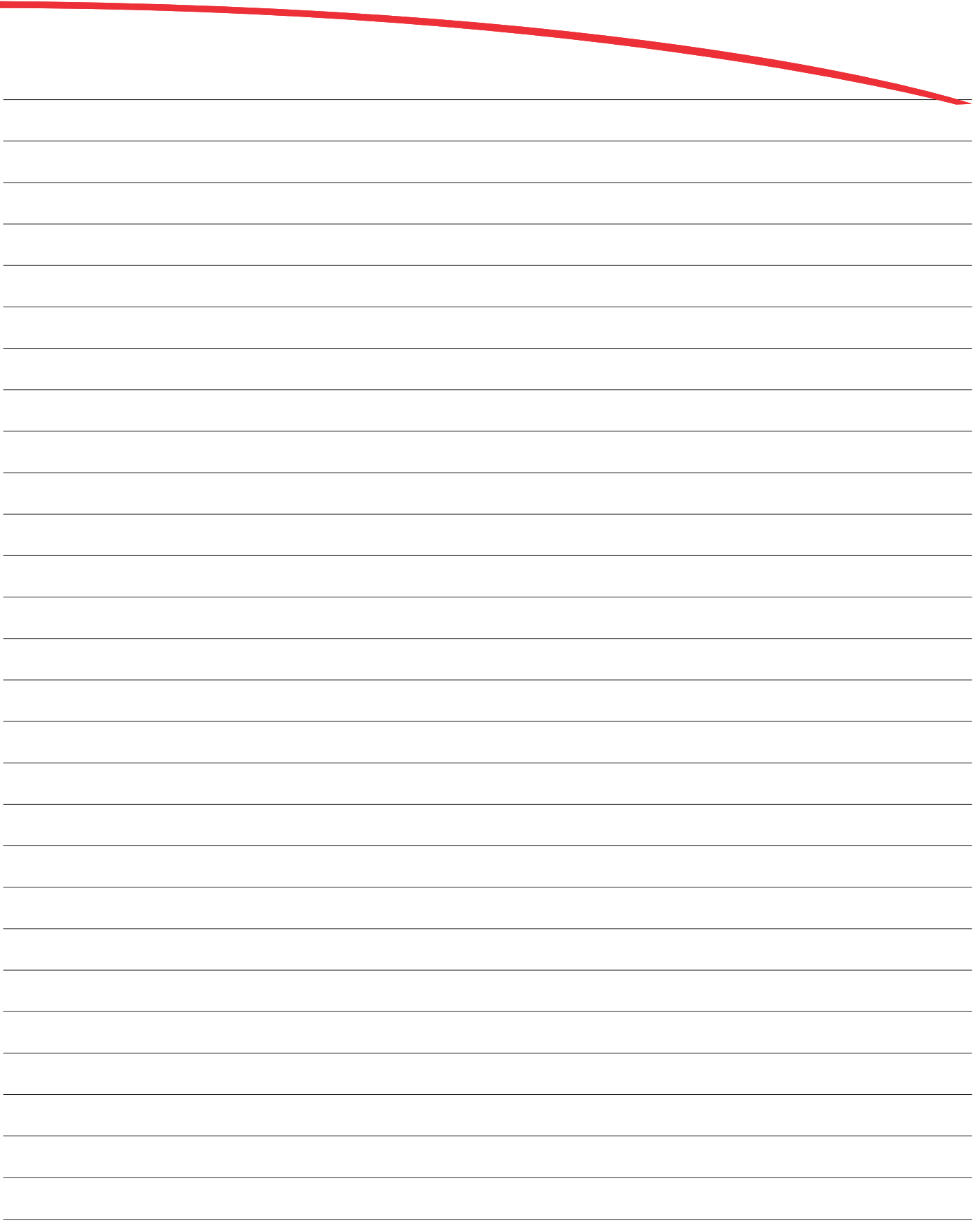
1. Turn the unit off and remove the electric cord from the power point, if hardwired turn off isolator switch
2. Wearing Personal Protective Equipment (PPE), apply Stainless Cleaner with the Cleaner pad to the external surfaces
3. Scrub any baked on soil with the cleaner pad in the same direction as 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

(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
	The main switch of the unit is OFF	O	Turn the main switch ON
	Condenser unit is OFF	O	Turn ON condenser unit
	Electrical wiring damaged	T	Replace / Fix electrical wiring
	Condenser unit broken	T	Replace / Fix refrigeration unit
	Faulty electronic controller	T	Replace controller
	Main circuit board is hot	T	Replace / Fix circuit board
	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
	Baffle fully closed	O	Open baffle
	Warm items in unit	O	Pre-chill / Remove items / Wait 30min for items to chill
	Air not circulating	O	Remove some items / Clear air vents/Grills
	Too many items in the unit (overloaded)	O	Remove some items
	Items obstructing air vents / grills	O	Re-position items
	Defrost cycle is ON / just finished	O	Wait 30min for cabinet to cool
	Evaporator coil fins blocked	O/T	Clean fins / Run defrost cycle
	Evaporator coil iced up	T	Adjust defrost cycle to match environment / Remove warm items / Fix or replace door seals
	Temperature probe broken / disabled	T	Replace / Enable probe
	Set point temperature too high	T	Adjust the set point temperature
	Temperature probe damaged	T	Replace temperature probe
	Evaporator fans not operating	T	Replace / Fix fans
	Condenser unit overloaded (remote units)	T	Replace with bigger condenser unit / Remove some refrigerator units from the condenser unit
	Condenser coil blocked (remote units)	T	Remove dust and debris
	Undercharge/Overcharge of refrigerant	T	Add/remove refrigerant
Faulty electronic controller	T	Replace controller	
Set point too low	T	Adjust set point temperature	
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
	Continuous cycle setting ON (integral units)	T	Turn OFF continuous cycle)

A large area for taking notes, consisting of a thick red curved line at the top that tapers to the right. Below this line are 25 horizontal black lines spaced evenly down the page.