



Instruction Manual

Cold Food Displays Self Serve

Models:
WCFN23.SS, WCFN24.SS, WCFN25.SS, WCFN26.SS



Manufactured by:

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

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 for your product according to these instructions, your Woodson product should give you many years of reliable service.

Woodson is a wholly Australian owned company, which has manufactured quality commercial catering equipment since 1954. All Woodson products are engineered and manufactured to give excellent results whilst offering-value-for-money, ease-of-use and reliability.

Woodson manufacture a comprehensive range of equipment for kitchens, food preparation and presentation. Our range includes toasters, griddles, food warmers, fryers, hot and cold food display cabinets and many other quality products.

For a complete set of brochures please contact your nearest authorised dealer or contact Woodson directly at our head office.

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Warranty

Woodson make every effort to ensure that all products leave our factory in full working order. In addition we offer the following warranty.

Tom Stoddart Pty Ltd warrants to the original purchaser of any Woodson product ("Product") that from 12 months from the date of purchase, any defect in workmanship or material resulting in the product malfunctioning while under correct useage will be repaired without charge, subject to the following conditions:

The warranty does not cover:

- Any consequential loss, damage or expenses directly or indirectly arising from use or attempted use or from any other cause.
- Any part of the Product which has been subject to misuse, neglect, alteration, incorrect installation, accident, use of inappropriate chemicals, flooding, fire or acts of God.
- Damage caused during transportation, which has not been claimed according to procedures (see page four of this book).
- Breakage of glass, bulbs, lamps or plastic components or the replacement of gaskets or fluorescent tubes.
- All goods (unless otherwise listed) claimed under this warranty must be returned to the factory or an authorised service agent, freight prepaid, for inspection.
- For machines that are not considered to be portable (eg. food bars, rotisseries, large hotplates and some bain maries), on site warranty service will be provided where the site is not in excess of 100km from the nearest authorised service agent. The cost of any travel costs for repair labour outside these areas must be met by the customer prior to the commencement of the repair.
- Penalty or additional labour costs for installation, removal or repair of the Product outside normal working hours.

Woodson has authorised service agents in virtually all areas where we have authorised distribution dealers. For the name of your nearest Australian authorised service agent please contact Woodson at the address listed in the front of this book. For service queries outside of Australia please contact your selling agent.

Please complete the following details and keep this card in a safe place.

Name: _____

Address: _____

Model no: _____ Serial No: _____

Date purchased: _____

Name of dealer: _____

Please retain this section for your records. Do not post.

Repair & Warranty Procedures

WARRANTY PROCEDURE

If your Woodson product is not working whilst still under warranty and has not been subject to improper use or treatment follow the procedure listed below to obtain repairs:

1. Follow the trouble shooting procedures on page 8 of the manual to ensure that your product is not working.
2. Locate the silver ratings plate sticker on your Woodson product and list the model number and serial number. Also make a clear description of the problem. Please also obtain your proof of purchase.
3. Phone or fax through these details stated to our service numbers listed below.
4. For all Woodson countertop products (excluding hot and cold food bars) we require these items to be forwarded to our service agents or factory. When you phone our service officers we will inform you the procedures to follow for freight forwarding.
5. For all hot and cold food bars. We will arrange for an authorised service technician to visit you as soon as possible (subject to your location).

We reserve the right to reject warranty calls where circumstances fail to meet our warranty conditions.

FOR GENERAL MAINTENANCE & REPAIRS

If your Woodson product requires any maintenance or repairs this must be undertaken by a qualified technician. Woodson have accredited technicians and agents who are experienced in the product and carry commonly used spare parts. Contact our national service number listed below for details of your nearest service agent.

For Warranty, Maintenance, spare parts and repairs, contact:

Tel: 07 3344 2444 Fax: 07 3344 6166 email: service@stoddart.com.au

Contents

Compliance	2
General Precautions	3
Contents & Packaging	4
Installation	4
Operating Instructions	5
Maintenance & Cleaning	6
Safety	7
Troubleshooting	8
Specifications	8
Wiring Diagram	9
Warranty	10

Compliance

At the time of manufacture Woodson products are designed and made to comply with relevant Australian Standards.

General precautions

Every person who is to operate this machine must read this manual or obtain suitable training prior to use.

The machine includes refrigeration components. As with any commercial refrigeration appliance some components can get very cold. Remember cold surfaces can also burn - do not touch these surfaces when the unit is fully refrigerated. Be careful when operating near machinery.

Do not operate the machine in any areas where electrical components may come into direct contact with water.

Have any damaged power cords replaced immediately.

This product is designed for display of cold food. Woodson cannot guarantee its performance or honour the warranty if used outside its original purpose.

Woodson will not accept liability if:

- The instructions in this manual have not been followed properly.
- Non-authorized personnel (persons not nominated by Woodson) have tampered with the machine.
- Non-original spare parts are used.
- The machine is not cleaned according to the instructions in this book.
- There is any physical damage to the machine.

Troubleshooting

If the machine is not cooling correctly, check the following before calling out your authorised service agent:

- That the unit is plugged in correctly
- That the power is turned on
- That the power point is not faulty

Specifications

Model	WCFN23.SS	WCFN24.SS	WCFN25.SS	WCFN26.SS
Power source	240 Volts AC	240 Volts AC	240 Volts AC	240 Volts AC
Power consumption	0.83 Kw	0.83 Kw	0.92 Kw	0.92 Kw
Amps	3.45 amps	3.45 amps	3.84 amps	3.84 amps

This product may be subject to change without notice due to product improvement.

Safety

All Woodson products are manufactured and tested according to relevant national and regional standards. All products comply to our test requirements.

This machine contains no user-serviceable parts.

Only Woodson, one of our accredited service agents, or a similarly qualified and licensed person(s) should carry out any repairs. Do not attempt to remove any cover panels, open the machine or access any internal parts.

Stainless steel manufacturing processes used in the construction of this machine may result in sharp edges. We take every effort to remove any such edges, however be careful when contacting any raw edges of the product.

Under no circumstances should the unit be immersed in water. Do not allow any electrical components including cables and plugs to come into contact with water.

If the electrical cables, plug or other connections show any signs of physical damage or wear do not use the machine. In such instances contact Woodson for details of your local repair agents (see page 1). We also recommend regular testing of the machine by a trained and qualified technician to ensure it is working effectively and safely.

Contents and packaging

Woodson pack your product to limit any possible damage caused as a result of transportation. Please unwrap the box carefully, and do not discard any packaging without checking to ensure you have the following items:

- a) One cold food display
- b) Combination of pots as ordered (if applicable)

Should any items have physical damage, report the details to the freight company and to the agent responsible for the despatch within seven (7) days of receipt. No claims will be accepted or processed after this period.

Installation

Remove all packing, plastic coating and tape from the stainless steel before installing the machine. Clean off any remaining glue residue from the exterior of the machine with warm soapy water (refer to cleaning instructions on page 6.)

Place the machine on a level and firm work surface with a cutout for the refrigeration unit. Do not position the machine in a wet area or near inflammable substances. Place a bucket underneath the unit to catch the water that will come out of the drain or alternatively fit the drainpipe to an outlet of tundish

Please consult national and local standards to ensure that your machine is positioned in accordance with any existing requirement.

Plug the cold food display into a standard single phase 10 AMP power point.

The self serve bars are not meant to be used as a refrigerator, no product is to be stored in them for an extended period of time. The units need to be switched off after each days trading and wiped clean before the next use.

Operating Instructions

Remove all packing, plastic coating and tape from the glass and stainless steel before installing the machine.

- Crossflow ventilation from left to right along the longest side of the unit is required if mounted inside a fixed or mobile cabinet. A perforated area equal to or greater than the flat panels on the LHS and RHS of the compressor compartment is required. We can supply these panels at an extra cost.
- The thermostat is pre-set for correct operating temperature. A preset defrost is included to clear the coil of ice.
- On high humidity days the defrost period may not be enough and the coil may ice up. In these circumstances, when the cabinet has been emptied turn off the unit via the on/off switch so as the temperature starts to rise and the ice melts. When the coil has defrosted turn the unit back on.
- The self serve bars are not meant to be used as a refrigerator, no product is to be stored in them for an extended period of time. The units need to be switched off after each days trading and wiped clean before the next use.
- The refrigeration system will work most effectively with the doors in the closed position. The unit is designed not to be used with the doors in the service position for more than three hour periods. Operating for more than three hours in the service position may void warranty.
- With the doors in the service position the unit will absorb more moisture, if you are draining the water into a bucket ensure it is checked on a regular basis. Check the drain on a regular basis and ensure it is draining properly and not backing up into the unit.

Maintenance & Cleaning

Maintenance

- Clean the unit with a soft sponge and warm soapy water
- To clean the cold plate, ensure the machine is switched off and wash with warm water
- Clean the refrigeration condenser coil with a brush monthly

Cleaning

Whilst stainless steel is a very hardy and long lasting material, it must be cleaned regularly and according to the instructions below to prevent deterioration.

Always make sure the product is disconnected from the power source and has completely cooled down prior to cleaning.

- Wipe the external surfaces down with warm soapy water using a damp sponge or cloth.
- Do not immerse the unit in water or allow the ingress of water into the interior of the machine or any electrical components.

Note: Some cleaning agents can damage stainless steel. For this reason we recommend cleaning with soapy water. Woodson do not take any responsibility for damage caused by the use of inappropriate cleaning agents.

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.

Note: The self serve bars are not meant to be used as a refrigerator, no product is to be stored in them for an extended period of time. The units need to be switched off after each days trading and wiped clean before the next use.