

**SPECIFICATION, INSTALLATION
AND OPERATION MANUAL**

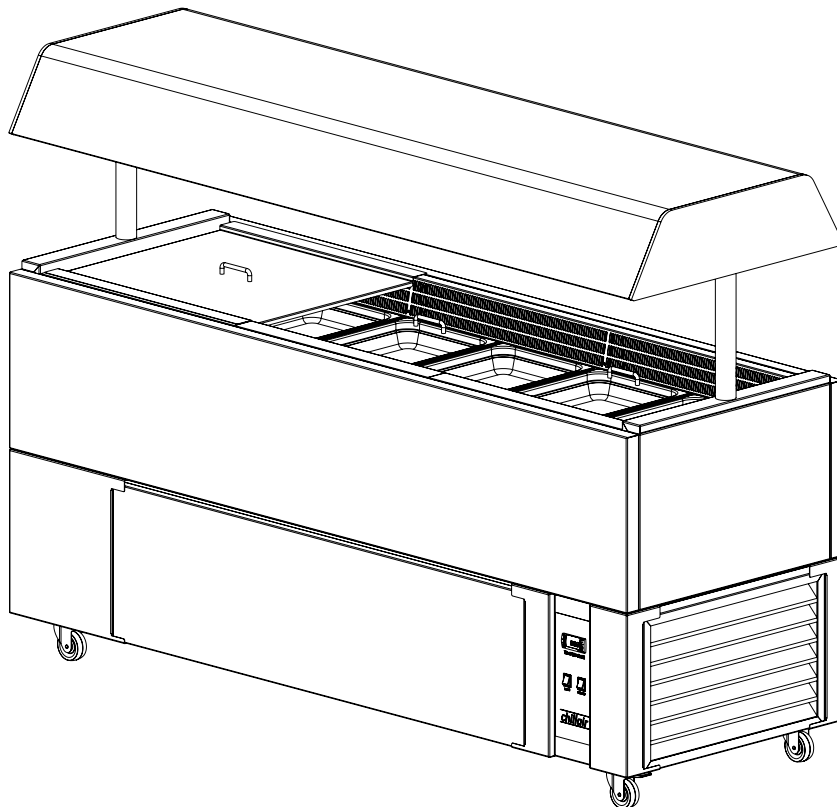
READ ALL INSTRUCTIONS BEFORE USE

**CHILLAIR ISLAND BUFFET - MOBILE
(ANGLED PERSPEX GANTRY & FLAT GLASS)**

Models:

CR.IB.CLCBF.GCP.6, CR.IB.CLCBF.GCP.8

CR.IB.CLCBF.GCF.6, CR.IB.CLCBF.GCF.8



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



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Your New Culinaire Product

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

Stoddart is a wholly Australian owned company, which manufactures and distributes Culinaire 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

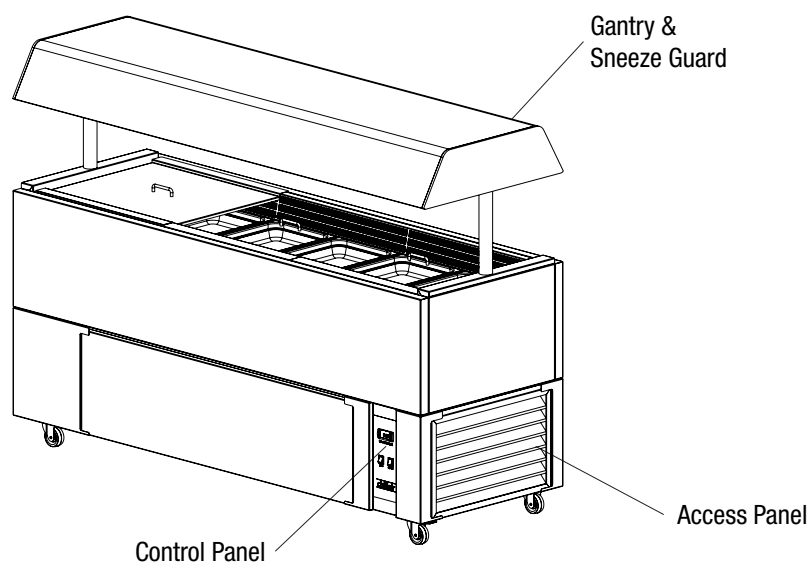
To register your new product go to: <http://www.stoddart.com.au/warranty-registration>

Product Overview

Configuration may vary according to model.

	CAUTION
	<p>This unit includes refrigeration components. Cold surfaces can burn DO NOT touch these surfaces</p>

Code	Explanation
CR	= Culinaire Refrigerated
IB	= Island Buffet
CLCBF	= Chillair Cold Well Bar Fan Forced
GCP	= Angled Perspex Gantry
GCF	= Flat Glass Gantry
6 & 8	= Modules



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
	Improper installation, adjustments, alterations, service or maintenance can cause property damage, injury or death.

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:

A terminal block for on-site connection, by a licensed electrician will be supplied inside the service compartment of the unit and be indicated as:


- 1Ø + N + E

Plug and lead Connection:

- Plug the unit into the applicable power point

On-site Connection:

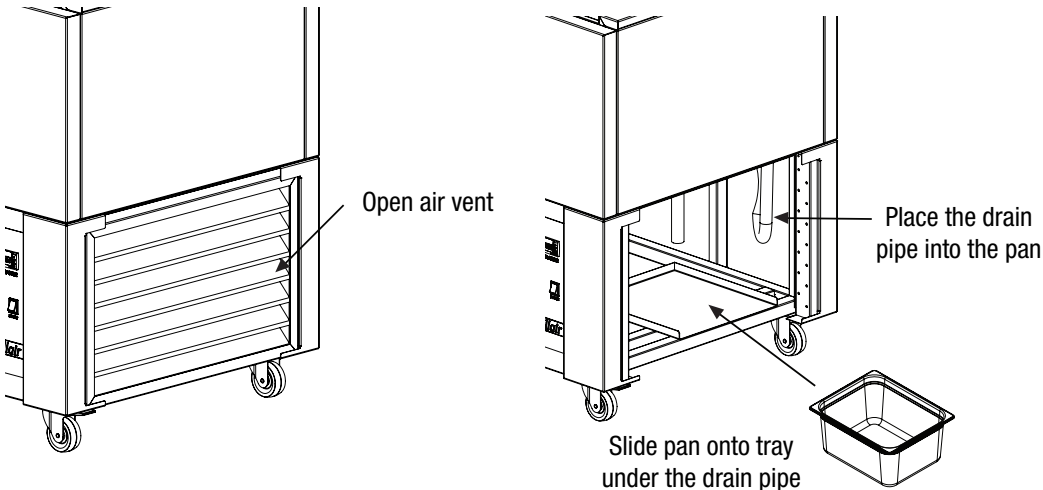
- The electrical supply must comply with the rating plate data
- Ensure that the machine is connected to a suitably rated and earthed power source
- Ensure that there is an isolation switch installed near the unit
- To connect the power, the unit has a terminal block in the electrical junction box. The power switches and electronic controller are the face of the electrical junction box
- The equipment should be earthed according to local electrical codes to prevent the possibility of electrical shock. It requires an earthed receptacle with separate electrical lines, protected by fuses or a circuit breaker of the proper rating
- 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>

Plumbing Connections

Information

- No additional drainage or plumbing is required for the drainage pan



Refrigeration Connections

	IMPORTANT
	This refrigeration system must be installed in accordance with local refrigeration standards

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

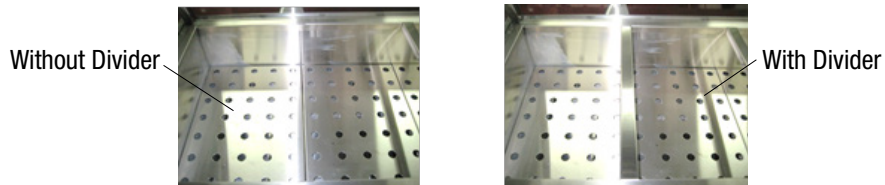
Refrigerant

- This unit designed for R507 refrigerant.

Chillair Island Buffet Dividers & Tray Race (Optional)

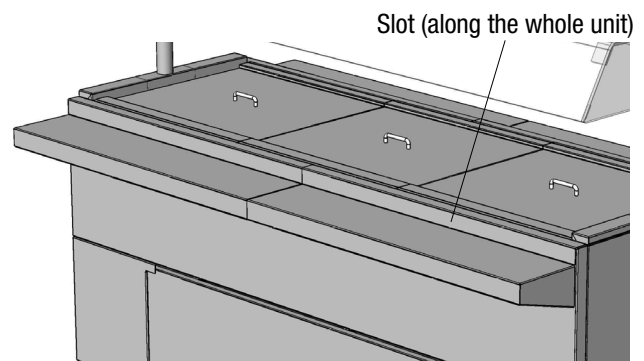
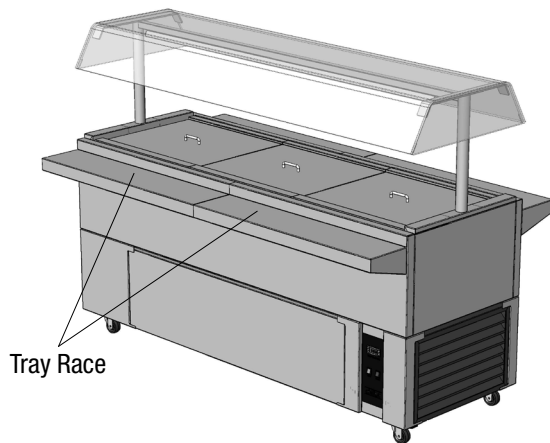
Island Buffet Dividers

- Install as shown when 1/1 module dividers are provided
- 1/6, 1/9 dividers sit on the top of the module dividers and the top of the well. To setup, clip the length divider(s) into width divider(s).



Tray Race (Optional)

- Two tray races are placed per side
- The lips of the tray race clip into the slots on side of the unit



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

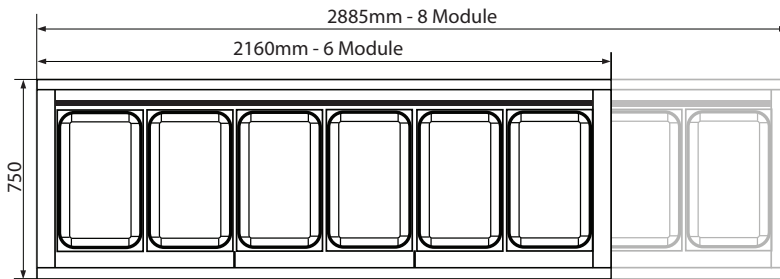
M-PACKAGE TEMPERATURE CLASSES			
Class	The highest temperature 0ah of the warmest M-package equal to or lower than °C	The lowest temperature 0b of the coldest M-package equal to or higher than °C	The lowest temperature 0al of the warmest M-package equal to or lower than °C
L1	20	N/A	-18
L2	16	N/A	-18
L3	22	N/A	-15
M1	25	-1	N/A
M2		-1	N/A
H1	30	+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

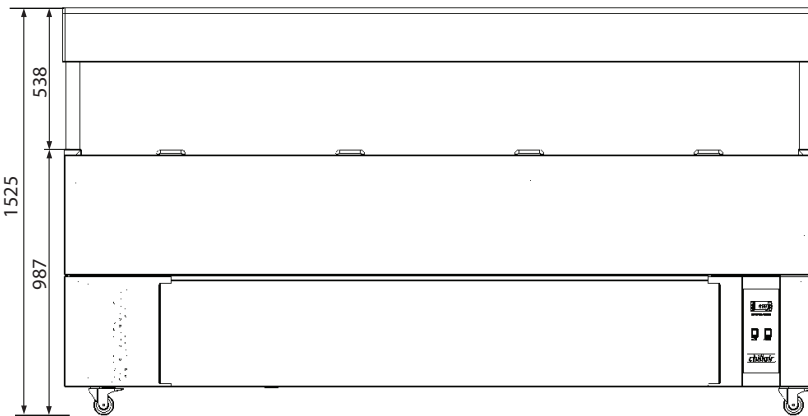
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CR.IB.CLCBF.GCP.6 & CR.IB.CLCBF.GCP.8

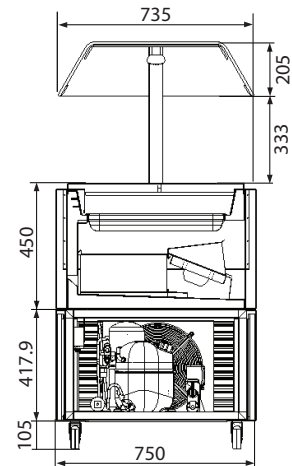
SPECIFICATIONS		
Model	CR.IB.CLCBF.GCP.6	CR.IB.CLCBF.GCP.8
Width	2160mm	2885mm
Depth	750mm	750mm
Height	1525mm	1525mm
Voltage / Frequency	240V / 50Hz	240V / 50Hz
Power (kW)	1.44kW	2.28kW
Current	10A plug & lead fitted	10A plug & lead fitted
Connection	1Ø + N + E	1Ø + N + E
Gas Type	R404A	R404A
Refrigeration Systems	Self Contained	Self Contained
Temperature Range	2-4°C	2-4°C



PLAN VIEW



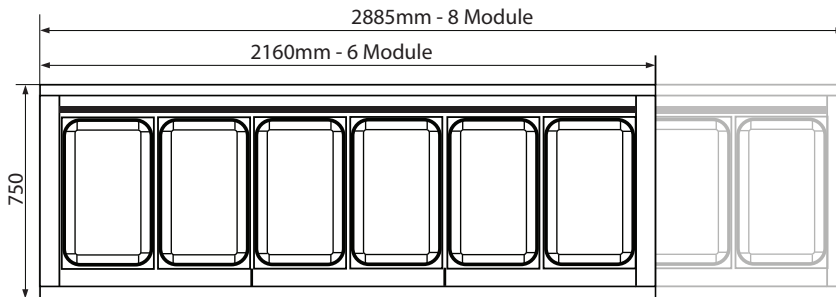
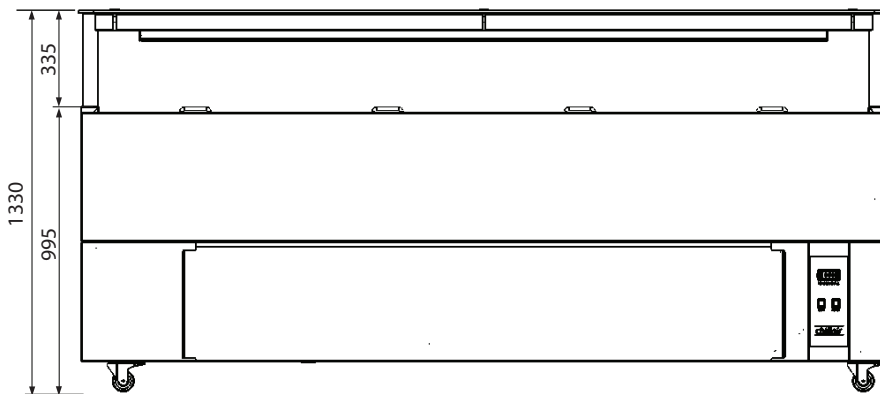
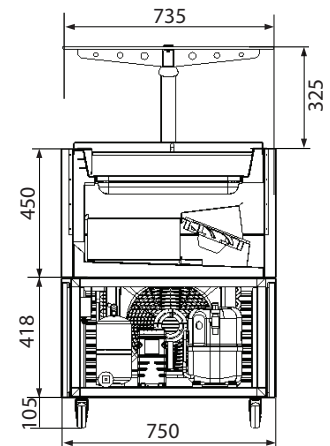
FRONT VIEW



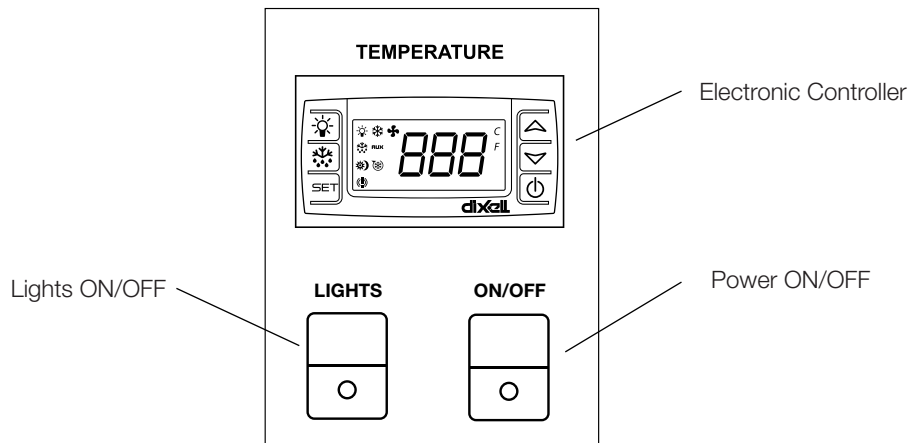
Due to continuous product research and development, the information contained herein is subject to change without notice.

CR.IB.CLCBF.GCF.6 & CR.IB.CLCBF.GCF.8

SPECIFICATIONS		
Model	CR.IB.CLCBF.GCF.6	CR.IB.CLCBF.GCF.8
Width	2160mm	2885mm
Depth	750mm	750mm
Height	1330mm	1330mm
Voltage / Frequency	240V / 50Hz	240V / 50Hz
Power (kW)	1.44kW	2.28kW
Current	10A plug & lead fitted	10A plug & lead fitted
Connection	1Ø + N + E	1Ø + N + E
Gas Type	R404A	R404A
Refrigeration Systems	Self Contained	Self Contained
Temperature Range	2-4°C	2-4°C


PLAN VIEW

FRONT VIEW


Control Panel



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. Check the lights are switched on
- After 45 minutes check the temperature has reached 2°C - 4°C
- Leave the unit to operate for 3-4 hours to remove any fumes or odours
- Your unit is now ready to operate

Drainage Pans

- Install the drainage pan before switching the unit ON.
- All condensate water **MUST** be treated as waste water. Do NOT drink and serve to persons.
- When the unit has been switched OFF, the unit still produces condensation. Drainage pans should remain in place.
- In humid environments, more condensation is produced, check and replace the receptacle approximately every 3 hours.
- Ensure no items are stored around the ventilation slots.

Operation

- Switch ON 45 minutes prior to loading the well with product. Lights should be switched ON when the unit is in use.
- Food should be placed in the well 20 to 30 minutes prior to service. Night covers should be placed over the well until the food is being served.
- Only pre-chilled product should be placed in the unit.
- Do NOT replenish product in old pans, clean pans before using again. Each pan should only have 1 type of product to prevent cross contamination.
- No objects should be placed/stored on the sneeze guard; items may be crack or fracture the glass.
- All products **MUST** be displayed in the pans.
- At the end of food service, remove product and pans, and switch the power OFF. Ensure the unit is cleaned at the end of the day. Once completed replace the night covers.
- The drainage receptacle should be checked and emptied every 3 hours. Different emptying times may be required for different conditions.



Loading Restrictions

- The unit **MUST** not be loaded when being moved.
- Air grills on the sides must **NOT** be covered.
- Pans **MUST** not be overflowing, as this will restrict airflow.
- Items, other than the gastronorm pans, should **NOT** be placed on the dividers.
- Ensure no items are stored around the ventilation slots.

Defrost Cycle

- The system has an automatic defrost system which improves the energy efficiency of the unit and minimises temperature fluctuations
- After the unit is first switched **ON** the first defrost cycle will occur automatically after 3 hours. If the unit is **NOT** turned **OFF**, the unit will defrost automatically 8 times per day or every 3 hours
- If air is not circulating properly a manual defrost cycle can be made. Normal automatic defrost cycles will still occur every 3 hours even if a manual cycle has been run in between cycles. Check the electronic controller section for more information
- The defrost cycle terminates when the temperature of the evaporator coil rises to 6°C or after 30 minutes. Products will remain refrigerated during defrost cycle if the doors remain closed
- For changing of defrost cycle settings, contact Stoddart or an approved service technician

After Service - Information

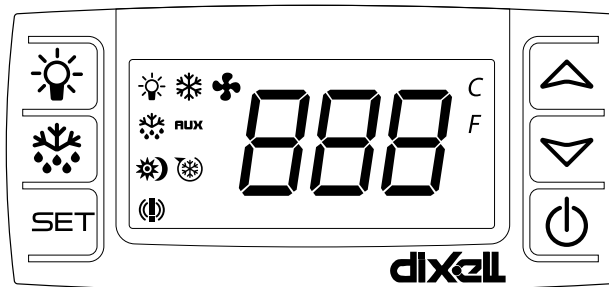
- The refrigeration section should **NOT** be turned **OFF** after service
- All pans should be cleaned and placed in night storage. No pans should be left in the well.
- Empty the drainage receptacle, clear all water.

After Service - Storage






- Products can either be stored in the unit or placed in night storage. Do **NOT** place warm items in the unit to chill over night
- All storage of product should comply with local health standards and regulations

Temperature Adjustment




- The “Refrigerator” 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 and Maintenance

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 the unit. This will help to maintain and prolong the efficiency of your unit
- The unit should be cleaned at the end of each work day
- The evaporator coil, base cavity and perforated panels should be cleaned at the end of every week.

Materials Required

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

Refrigerator

1. Isolate the unit from the power supply
2. Remove metal shelves/racks/vent covers and wash separately in a dishwasher or kitchen sink, thoroughly wipe dry after cleaning, DO NOT allow to air dry
3. Using a good quality nylon brush remove crumbs and small food items
4. Clean the refrigerator section using a clean cloth dampened (not wet) with clean warm soapy water until all soil has been removed
5. Thoroughly wipe dry with a soft cloth after cleaning, do NOT allow to air dry. Do NOT let water pool, check crevices and folds

Sneeze Guard

1. Do NOT remove the sneeze guard for cleaning.
2. Clean the glass with glass cleaner or warm (not hot) soapy water, and a sponge.
3. Wiping dry with a squeegee is best.

Lights

1. Ensure lights have cooled before cleaning.
2. Wipe down the lights with a lightly moist sponge.
3. Wipe lights dry with a soft cloth.

Base Cavity, Evaporator Coil

1. Access is via the panels in the bottom of the well.
2. Sweep out and vacuum. A wet-and-dry vacuum cleaner should be used.
3. Do NOT use water to clean the evaporator coil. Take care not to damage or move the temperature probe in the evaporator coil.
4. Wipe out the bottom with a damp sanitized cloth. Make sure that the condensate drain hole is cleared.
5. Do NOT pour water into the base cavity.

Perforated Panels

1. Perforated panels are located on the front, side and rear panels around the service compartment.
2. Use a vacuum to remove dust and fluff from all the ventilation panels
3. Do NOT use water or a hose to remove dust or fluff.

External Surfaces

1. Isolate from the power supply
2. Using a clean cloth dampened (not wet) with clean warm soapy water until all soil has been removed
3. 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

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.

(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
Unit is too warm	Refrigeration circuit board(s) is hot	T	Replace / Fix circuit board(s)
	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)



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