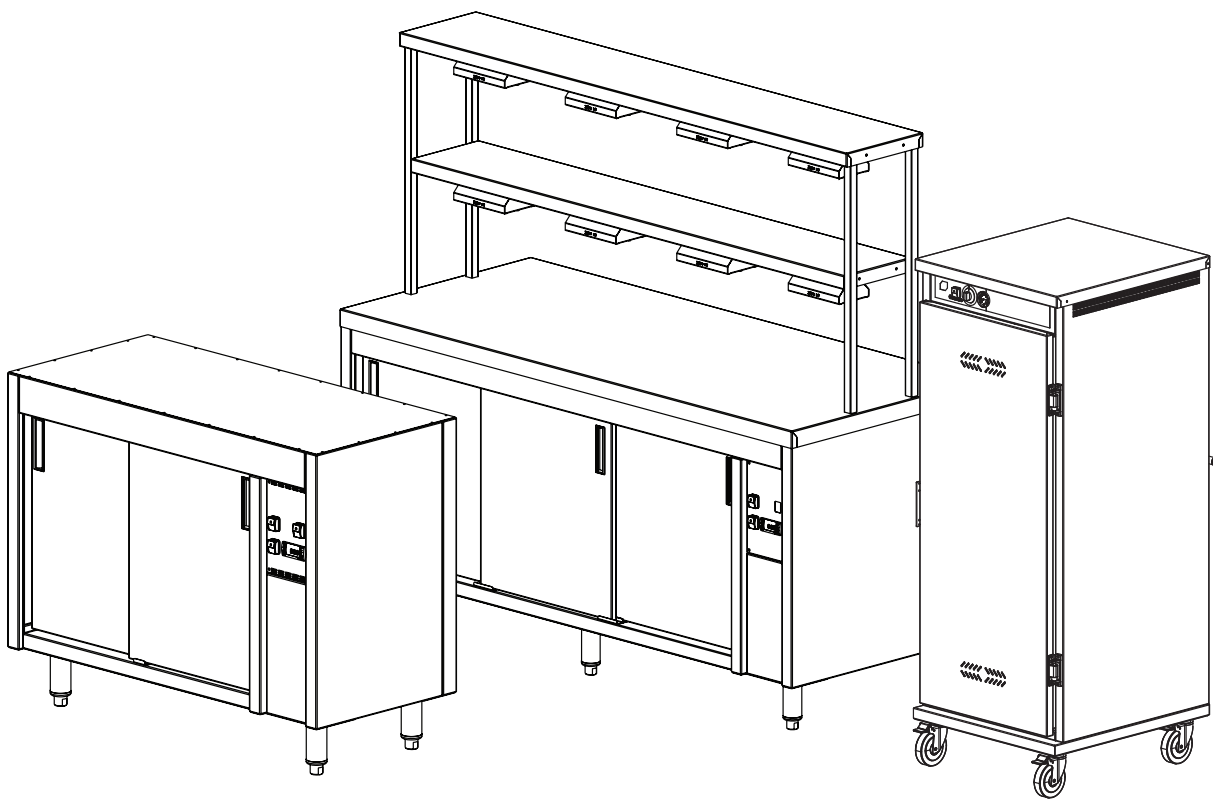


SPECIFICATION, INSTALLATION AND OPERATION MANUAL

READ ALL INSTRUCTIONS BEFORE USE

HORIZONTAL & VERTICAL HOT CUPBOARDS UNDER BENCH / ISLAND / PASS THROUGH / HALF & FULL HEIGHT Optional - 2 Tier Gantry



Models:

CH.HC.U / CH.HC.I / CH.HC.I.GDT / CH.HC.I.GDB / CH.HC.I.GDD
CH.HCP.U / CH.HCP.I / CH.HCP.I.GDT / CH.HCP.I.GDB / CH.HCP.I.GDD
CH.VHC.1411 / CH.VHC.SG.1411 / CH.VHC.3211 / CH.VHC.SG.3211,
CH.VHC.SD2.3011 / CH.VHC.SG2.3011

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 Culinaire products are designed and manufactured to meet the needs of food service professionals. By caring for and maintaining your new Culinaire product in accordance with these instructions, will provide many years of reliable service.

Stoddart is a wholly Australian owned company, which manufactures and/or distributes a comprehensive range of food service equipment for kitchens, food preparation and presentation. Stoddart products are manufactured and/or engineered in Australia to provide excellent results whilst offering value-for-money, ease-of-use and reliability.

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 that occur 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 unauthorised 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 and 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



Warranty & Registration

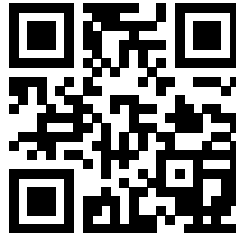
Australia and New Zealand Warranty

Warranty Period

All Stoddart manufactured and distributed products are covered by Stoddart's standard Australia and New Zealand Product Warranty (minimum 12 month on-site parts and labour, terms and conditions apply). Further to this standard warranty, certain products have access to an extended warranty. Full terms, conditions and exclusions can be found using the below Link/QR code.

Warranty Registration

To register your new product, Follow the below Link/QR code.



www.stoddart.com.au/warranty-information


General Precautions

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

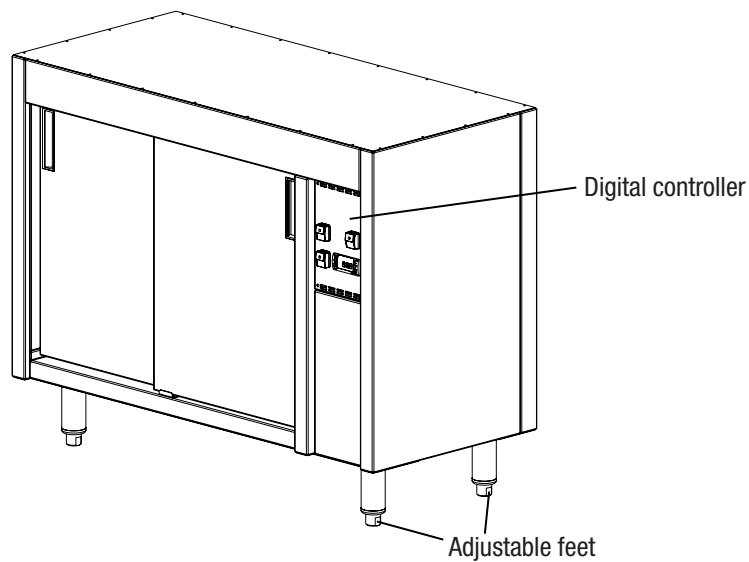
Our units have been designed for high performance. Therefore, the unit must be used exclusively for the purpose for which it has been designed.

- 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


Product Overview

	CAUTION
	Surface is HOT!

Code	Explanation
CH	= Culinaire Heated
HC	= Horizontal Hot Cupboard
HCP	= Horizontal Hot Cupboard - Pass Through
VHC	= Vertical Hot Cupboard
I	= Island
U	= Under Bench
SG	= Glass Door
SD2	= Solid Half Doors
SG2	= Glass Half Doors
GDT	= Gantry - Double - Heat Lamps to Top Shelf
GDB	= Gantry - Double - Heat Lamps to Bottom Shelf
GDD	= Gantry - Double - Heat Lamps to both Shelves
3 to 8	= 3 to 8 Module
1411	= Half Height
3211 - 3011	= Full Height



Setting Up

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

Handling

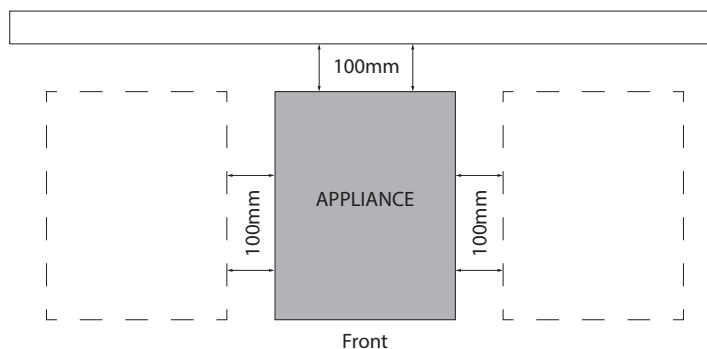
- Use suitable means to move the unit;
 - For smaller items use two people
 - For large items a fork lift, pallet trolley or similar (the forks should reach completely beneath the pallet)

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. A minimum gap of 100mm from all sides is recommend 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

Electrical Connection

	WARNING
	<p>This unit must be installed in accordance with AS/NZS 60335.1</p> <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.</p> <p>FAILURE TO DO SO MAY RESULT IN ELECTRIC SHOCK.</p>

Single Phase Units:

- Supplied and fitted with an appropriately rated plug and lead, indicated as:
 - 10A plug & lead fitted
 - 15A plug & lead fitted
 - 20A plug & lead fitted
- A terminal block for on-site connection, by a licensed electrician will be supplied inside the unit service compartment, indicated as:
 - 1Ø+N+E

Three Phase Units:

- Supplied and fitted with an appropriately rated plug and lead, indicated as:
 - 32A plug & lead fitted
- A terminal block for on-site connection, by a licensed electrician will be supplied inside the unit service compartment, indicated as:
 - 3Ø + N + E

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

Custom Bench Top (under counter)

Well Opening Sizes (under counter)

- Finished opening sizes to bench top should be 5mm smaller than the well opening sizes shown below
- As an example, the finished opening size in the bench for a 3 module bain marie will be 993mm x 507mm
- Ensure sufficient support to provided to the bain marie to support the weight of the unit when filled with water
- Well sizes may vary slightly due to the manufacture process. It is recommended that measurements be taken on the actual unit being fitted
- Pan divider are not provided with under counter units. Sold separately

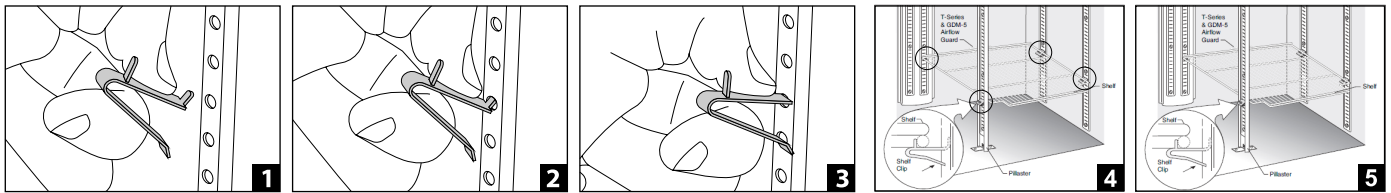
WELL OPENING SIZES TO BAIN MARIE		
Module	Width	Depth
3	998	512mm
4	1338	512mm
5	1678	512mm
6	2018	512mm
7	2358	512mm
8	2698	512mm

Shelves

Shelf Installation

Note: Do not use pliers when installing shelf clips

1. The shelf support pin needs to be facing up
2. Squeeze the pin to fit the bottom of the clip in
3. The shelf clips clip into the rail
4. All four pins for the shelf need to be at the same height for a level shelf
5. The outer frame of the shelf fits over the shelf

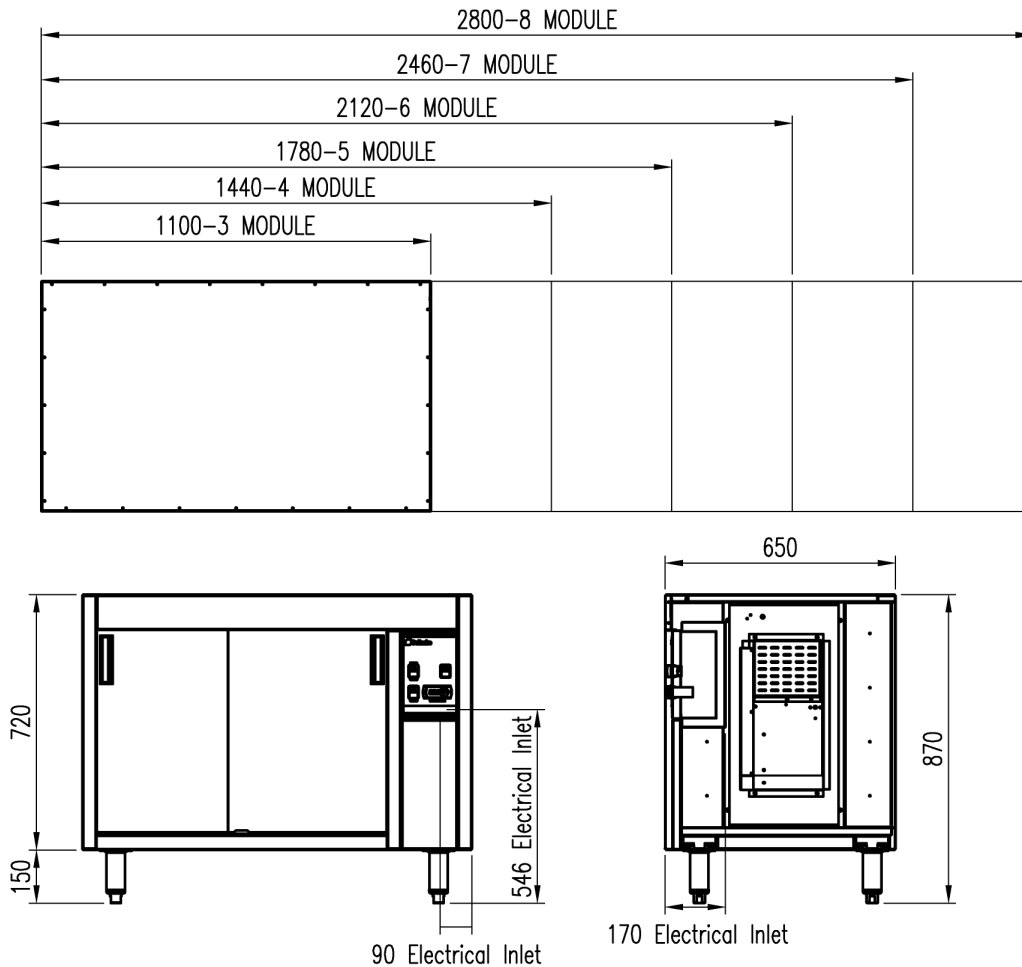


Work Shelf Optional Extras

Description		Model	Details
Work Shelf	3 Module	CA.WS.3	1080mm x 250mm
Factory fitted	4 Module	CA.WS.4	1420mm x 250mm
	5 Module	CA.WS.5	1760mm x 250mm
	6 Module	CA.WS.6	2100mm x 250mm
	7 Module	CA.WS.7	2440mm x 250mm
	8 Module	CA.WS.8	2780mm x 250mm

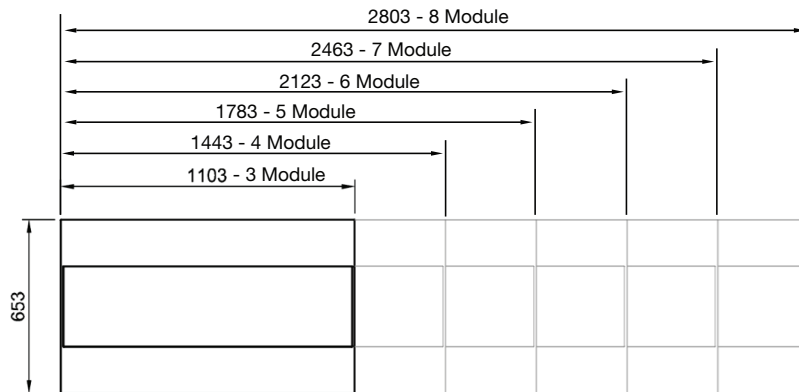
Technical Specifications
CH.HC.x

SPECIFICATIONS			
Model	CH.HC.U.3 / CH.HC.I.3	CH.HC.U.4 / CH.HC.I.4	CH.HC.U.5 / CH.HC.I.5
Width	1100mm	1440mm	1780mm
Depth	650mm / 653mm	650mm / 653mm	650mm / 653mm
Height	880mm / 890mm	880mm / 890mm	880mm / 890mm
Capacity	4 x 1/1 Gastronorm Pans	6 x 1/1 Gastronorm Pans	8 x 1/1 Gastronorm Pans
Voltage	220-240V, 50Hz	220-240V, 50Hz	220-240V, 50Hz
Power (kW)	1.8kW	1.8kW	2.2kW
Connection	1 Phase, Neutral, Earth		
Temperature Range	65-90°C		
SPECIFICATIONS			
Model	CH.HC.U.6 / CH.HC.I.6	CH.HC.U.7 / CH.HC.I.7	CH.HC.U.8 / CH.HC.I.8
Width	2120mm	2460mm	2800mm
Depth	650mm / 653mm	650mm / 653mm	650mm / 653mm
Height	880mm / 890mm	880mm / 890mm	880mm / 890mm
Capacity	10 x 1/1 Gastronorm Pans	12 x 1/1 Gastronorm Pans	14 x 1/1 Gastronorm Pans
Voltage	220-240V, 50Hz	220-240V, 50Hz	220-240V, 50Hz
Power (kW)	2.2kW	3.6kW	3.6kW
Connection	1 Phase, Neutral, Earth		
Temperature Range	65-90°C		

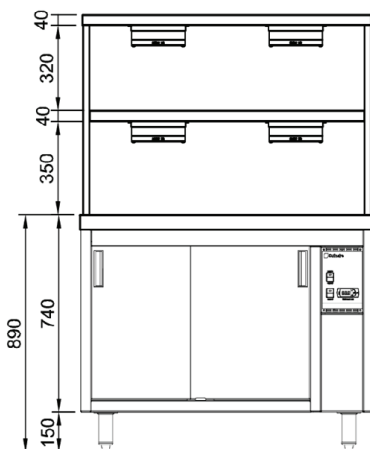


CH.HC.I.GDx

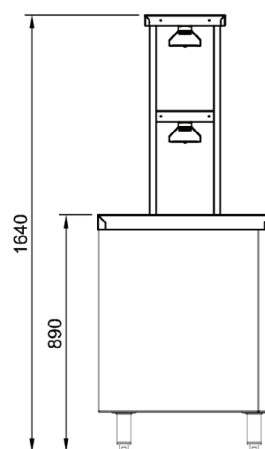
SPECIFICATIONS			
Model	CH.HC.I.GDT.3 / CH.HCP.I.GDT.3 CH.HC.I.GDB.3 / CH.HCP.I.GDB.3 CH.HC.I.GDD.3 / CH.HCP.I.GDD.3	CH.HC.I.GDT.4 / CH.HCP.I.GDT.4 CH.HC.I.GDB.4 / CH.HCP.I.GDB.4 CH.HC.I.GDD.4 / CH.HCP.I.GDD.4	CH.HC.I.GDT.5 / CH.HCP.I.GDT.5 CH.HC.I.GDB.5 / CH.HCP.I.GDB.5 CH.HC.I.GDD.5 / CH.HCP.I.GDD.5
Width	1103mm	1443mm	1783mm
Depth	653mm	653mm	653mm
Height	1640mm	1640mm	1640mm
Capacity	3 x 1/1 Gastronorm Pans	4 x 1/1 Gastronorm Pans	5 x 1/1 Gastronorm Pans
Voltage	220-240V, 50Hz	220-240V, 50Hz	220-240V, 50Hz
Power (kW)	2.4kW / 3.0kW	2.7kW / 3.6kW	3.4kW / 4.6kW
Connection	1 Phase, Neutral, Earth	3 Phase, Neutral, Earth	
Temperature Range	65-90°C		
SPECIFICATIONS			
Model	CH.HC.I.GDT.6 / CH.HCP.I.GDT.6 CH.HC.I.GDB.6 / CH.HCP.I.GDB.6 CH.HC.I.GDD.6 / CH.HCP.I.GDD.6	CH.HC.I.GDT.7 / CH.HCP.I.GDT.7 CH.HC.I.GDB.7 / CH.HCP.I.GDB.7 CH.HC.I.GDD.7 / CH.HCP.I.GDD.7	CH.HC.I.GDT.8 / CH.HCP.I.GDT.8 CH.HC.I.GDB.8 / CH.HCP.I.GDB.8 CH.HC.I.GDD.8 / CH.HCP.I.GDD.8
Width	2123mm	2463mm	2803mm
Depth	653mm	653mm	653mm
Height	1640mm	1640mm	1640mm
Capacity	6 x 1/1 Gastronorm Pans	7 x 1/1 Gastronorm Pans	8 x 1/1 Gastronorm Pans
Voltage	220-240V, 50Hz	220-240V, 50Hz	220-240V, 50Hz
Power (kW)	3.4kW / 4.6kW	5.1kW / 6.6kW	5.4kW / 7.2kW
Connection	3 Phase, Neutral, Earth		
Temperature Range	65-90°C		



Plan View



Front Elevation

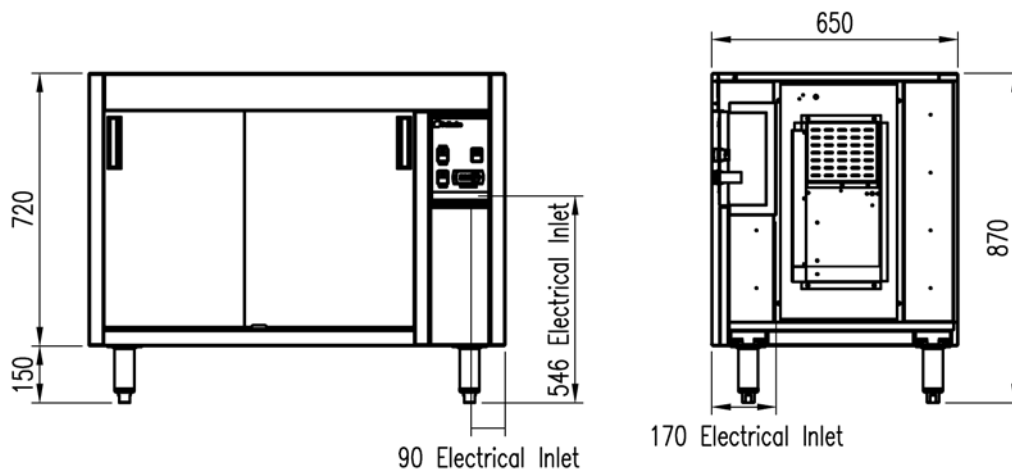
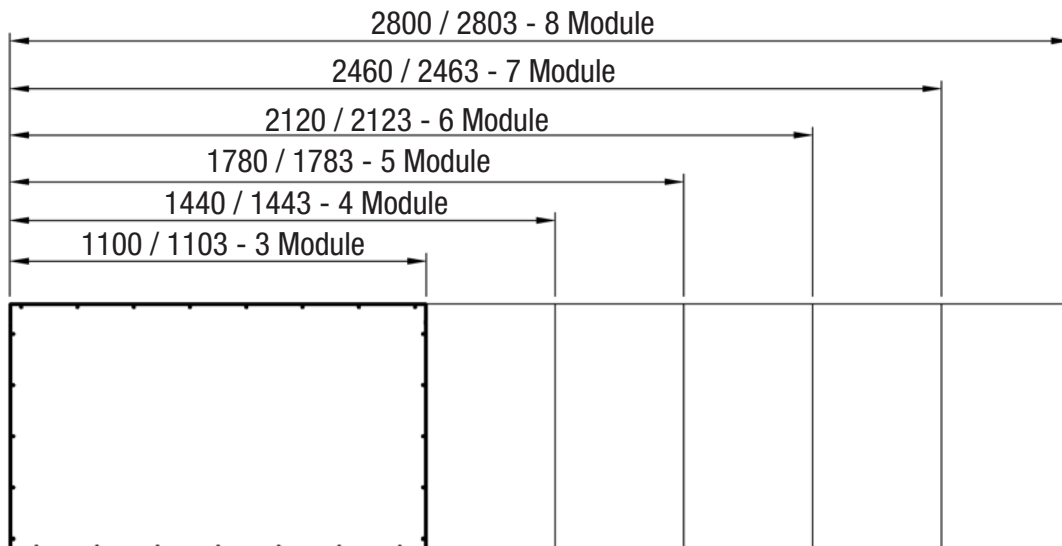


End Elevation

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

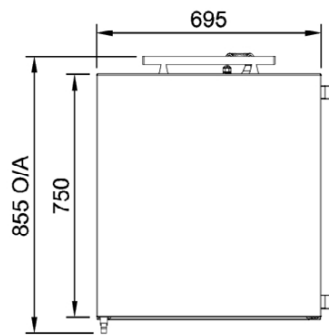
CH.HCP.U / CH.HCP.I

SPECIFICATIONS			
Model	CH.HCP.U.3 / CH.HCP.I.3	CH.HCP.U.4 / CH.HCP.I.4	CH.HCP.U.5 / CH.HCP.I.5
Width	1100mm / 1103mm	1440mm / 1443mm	1780mm / 1783mm
Depth	650mm / 653mm	650mm / 653mm	650mm / 653mm
Height	870mm / 890mm	870mm / 890mm	870mm / 890mm
Capacity	4 x 1/1 Gastronorm Pans	6 x 1/1 Gastronorm Pans	8 x 1/1 Gastronorm Pans
Voltage	220-240V, 50Hz	220-240V, 50Hz	220-240V, 50Hz
Power (kW)	1.8kW plug & lead fitted	1.8kW plug & lead fitted	2.2kW plug & lead fitted
Connection	1 Phase, Neutral, Earth		
Temperature Range	65-90°C		
SPECIFICATIONS			
Model	CH.HCP.U.6 / CH.HCP.I.6	CH.HCP.U.7 / CH.HCP.I.7	CH.HCP.U.8 / CH.HCP.I.8
Width	2120mm / 2123mm	2460mm / 2463mm	2800mm / 2803mm
Depth	650mm / 653mm	650mm / 653mm	650mm / 653mm
Height	870mm / 890mm	870mm / 890mm	870mm / 890mm
Capacity	10 x 1/1 Gastronorm Pans	12 x 1/1 Gastronorm Pans	14 x 1/1 Gastronorm Pans
Voltage	220-240V, 50Hz	220-240V, 50Hz	220-240V, 50Hz
Power (kW)	2.2kW plug & lead fitted	3.6kW	3.6kW
Connection	1 Phase, Neutral, Earth		
Temperature Range	65-90°C		

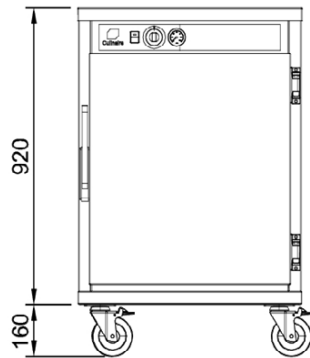


CH.HCP.U / CH.HCP.I

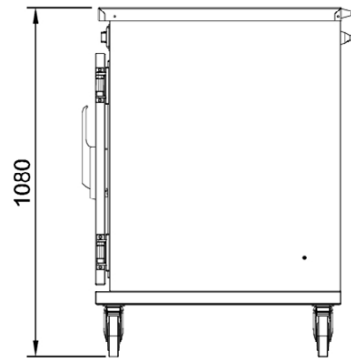
SPECIFICATIONS	
Model	CH.VHC.1411 / CH.VHC.SG.1411
Width	695mm
Depth	855mm
Height	1080mm
Capacity	7 x 2/1 Gastronorm Pans
Voltage	220-240V, 50Hz
Power (kW)	1.5kW plug & lead fitted
Connection	1 Phase, Neutral, Earth
Temperature Range	65-90°C



Plan View



Front Elevation

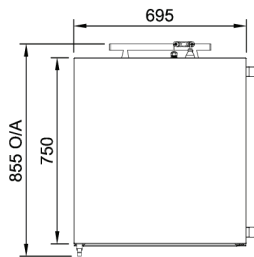
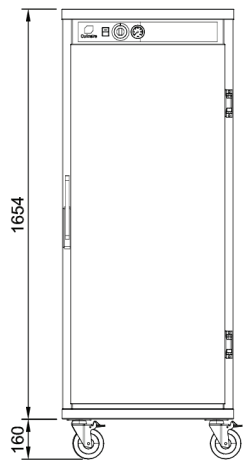
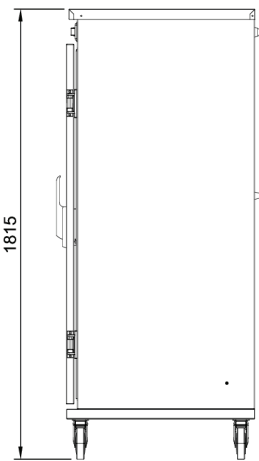
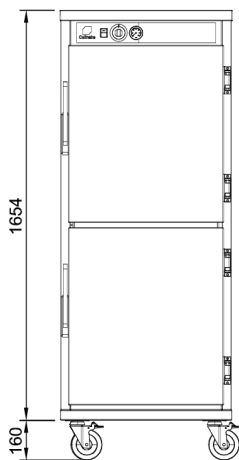
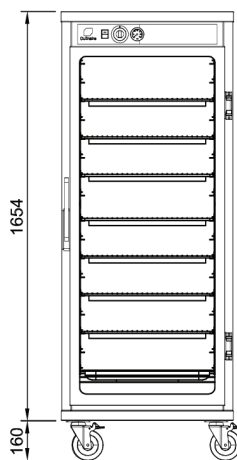
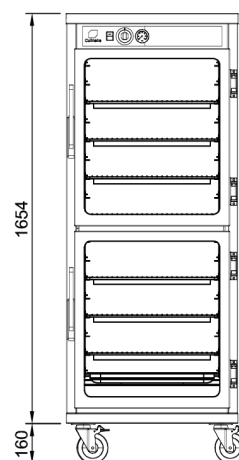


End Elevation

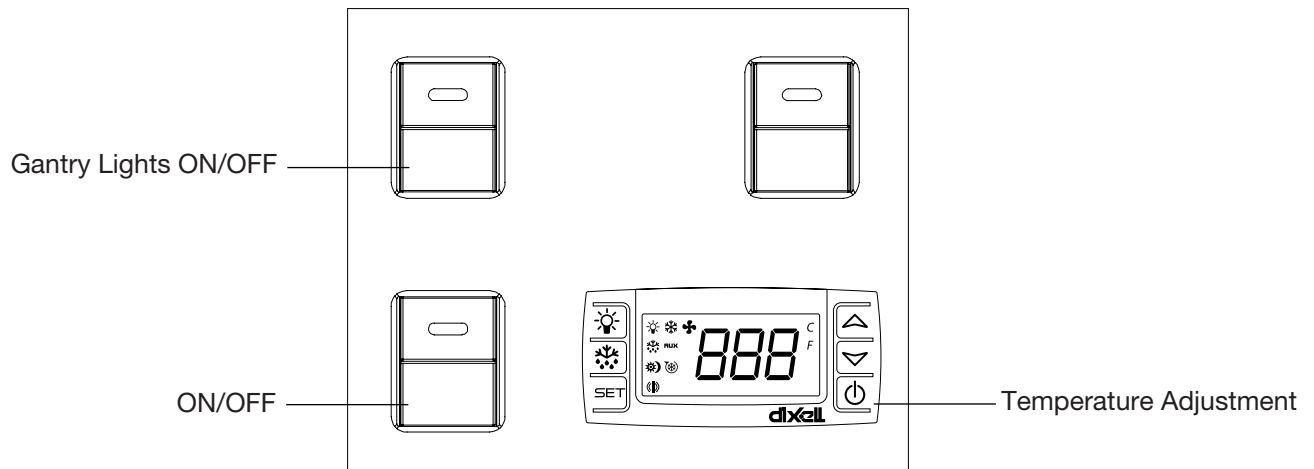
Due to continuous product research and development, the information contained herein is subject to change without notice.

CH.VHC.xx

SPECIFICATIONS		
Model	CH.VHC.3211 / CH.VHC.SG.3211	CH.VHC.SD2.3011 / CH.VHC.SG2.3011
Width	695mm	695mm
Depth	855mm	855mm
Height	1815mm	1815mm
Capacity	16 x 2/1 Gastronorm Pans	15 x 2/1 Gastronorm Pans
Voltage	220-240V, 50Hz	220-240V, 50Hz
Power (kW)	2.25kW 10A plug & lead fitted	2.25kW 10A plug & lead fitted
Connection	1 Phase, Neutral, Earth	1 Phase, Neutral, Earth
Temperature Range	65-90°C	65-90°C


Plan View

**Front Elevation
Solid Door**

End Elevation

**Front Elevation
2 Half Solid Doors**

**Front Elevation
Glass Door**

**Front Elevation
2 Half Glass Doors**

Initial Start-up & Operation (CH.HC.x / CH.HCP.x)



Horizontal Hot Cupboard - Initial Start-up

- Before switch ON the unit, ensure the unit is installed correctly
- Switch the power ON and check for any problems
- Check the temperature after 45 minutes to ensure the water has reached operating temperature
- Leave the unit to operate for 1 - 2 hours to remove any fumes or odours
- Switch the unit OFF, allow to cool, then clean the whole unit (including the gastronorm pans)
- Your unit is now ready to operate

Horizontal Hot Cupboard - Operation

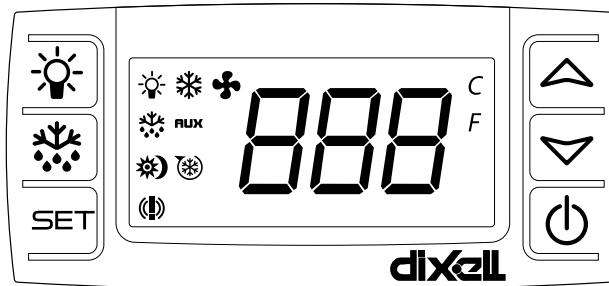
- The unit can be switched ON or OFF with the POWER button on the front of the unit
- The POWER button is a protection switch. No other switch can operate if the POWER button is OFF
- Ensure that the power cord is stored out of the way and cannot be damaged

Note: The thermometer is meant as guide only. It indicates the air temperature, It does not indicate the food temperature.






	IMPORTANT
	<p>This unit is not designed to cook products, it only maintains them above the regulated 65°C serving temperature.</p>

Temperature Adjustment (Hot Cupboard)




- The temperature can be set between 65°C and 95°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:



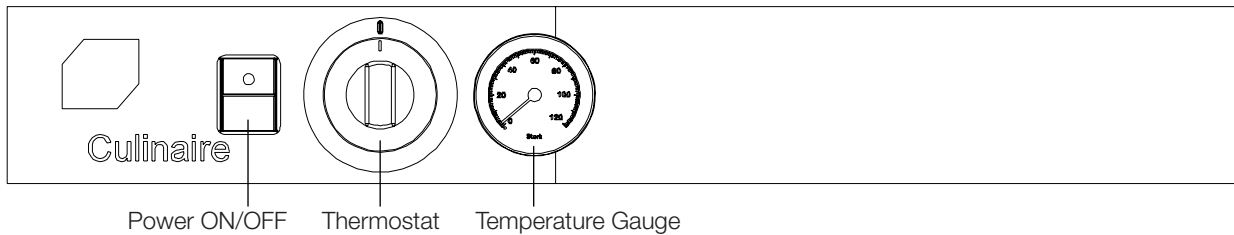
1. Push and immediately release the **SET** key, the display will show the set point value
2. Push and immediately release the **SET** key or wait 5 seconds to display the probe value again

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” 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)

Initial Start-up & Operation (CH.VHC.xx)



Vertical Hot Cupboard - Initial Start-up


- Before switch ON the unit, ensure the unit is installed correctly.
- Switch the power ON and check for any problems. No humidifier tray is needed
- Check the temperature after 45 minutes to ensure the water has reached operating temperature.
- Leave the unit to operate for 1 - 2 hours to remove any fumes or odours.
- Switch the unit OFF, allow to cool, then clean the whole unit (including the gastronorm pans).
- Your unit is now ready to operate.

Vertical Hot Cupboard - Operation

- The unit can be switched ON or OFF with the POWER button on the front of the unit.
- The POWER button is a protection switch. No other switch can operate if the POWER button is OFF.
- The elements can be switch ON or OFF and the temperature can be adjusted with the THERMOSTAT KNOB. The THERMOSTAT KNOB is located on the front of the unit.
- The thermostat temperature can be set between 30°C to 85°C. Twist the knob around reaching the desired temperature
- The thermostat probe only measures the temperature of the water/air, NOT the temperature of the food in the pans. The temperature can be checked using the TEMPERATURE GAUGE.

Vertical Hot Cupboard - Humidifier Tray

- The humidifier tray is the gastronorm pan supplied with the unit.
- The humidifier tray limits hot spots within the unit to ensure a greater warming of product.
- Only fill the tray half way and place the tray on the element cover above the elements.
- Use only one 1/1 gastronorm tray per load and do NOT refill.
- Ensure the tray is either empty or removed before moving the unit. If removing, the tray and the water will be hot, ensure appropriate protective gear is used to remove.

	<p>WARNING</p> <p>Take extreme care when removing the tray, skin burns to you or other persons can occur from the hot water or the hot tray. PROTECTIVE GEAR must be worn.</p>
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Moving the Unit

- The unit MUST be switched OFF and unplugged when moving. Plug the plug into the 'plug tidy'.
- Push the unit, Do NOT pull, injuries can occur. Ensure pathway is clear before pushing the unit. Always look where the unit is heading and watch for hazards.
- Push on the handle of the unit. Do NOT push the on the body of the unit
- Ensure the castors are unlocked before moving and locked after moving.
- More than 1 person maybe required to move the unit. Speak to your distributor or manufacturer about the weight of your unit

Castors

- To lock, push the brake down. To unlock, push the brake release down
- All castors are a hard wearing design, locking and unlocking the brakes should be operated by foot


GN Pans, Loading Hot Cupboard

Gastronorm Pans

- All Gastronorm pans 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 needed to be placed

Loading Hot Cupboard

- Ensure that the unit is switched ON and have reached operating temperature before placing any food in the unit
- All food **MUST** be pre-heated/cooked above the regulated 65°C serving temperature before placing in the unit
- Do not adjust/move base shelf clips
- No items should be stored on the floor of the unit, preventing air circulation

	IMPORTANT
	<p>Do not adjust/move base shelf clips. No items should be stored on the floor of the unit, preventing air circulation</p>

Loading Restrictions

- Ensure the heat vents are NOT covered when serving items and gastronorm pans are in the unit. Airflow restrictions will change the temperature within the cupboard
- Overloading the shelves can bend and damage the shelves and shelf clips

Food Safety

Food Temperature

- All food **MUST** be pre-heated/cooked before placing in the unit. Attempting to cook food with this unit can lead to food poisoning
- Ensure the well is maintaining the food temperature over 65°C
- The temperature reached on the temperature gauge is the water/air temperature, NOT the food temperature
- It is important to regularly monitor the food temperature in the Bain Marie and or the Hot Cupboard

	IMPORTANT
	<p>This unit is not designed to cook products, it only maintains them above the regulated 65°C serving temperature.</p>

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 (island buffet/mobile units only)

Gantry Operation

	IMPORTANT
	<p>Where a gantry is fitted over the bain marie, ensure that the lamps are always on when operating as a wet unit.</p>

Power

- Heat Lamps can be switched ON or OFF with the GANTRY button on the unit
- Lamps MUST be switched ON when the unit is in operation. Steam from operating as a wet unit and/or steam from foods can pool on the lamps and damage the wiring

Surfaces

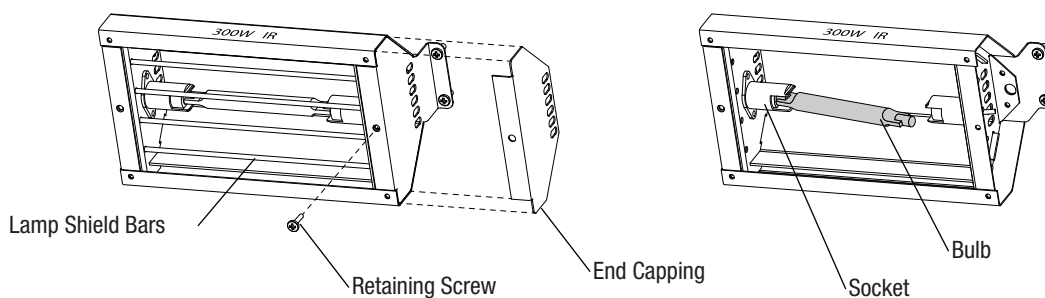
- Nothing should be stored on the top of the gantry
- When operating, the surfaces may be hot. Signage should be displayed for personal and customers to ensure no one will burn themselves

Rear Sliding Doors

- As glass can be HOT, ensure the rear door slide are OPENED and CLOSED with the glass pulls

Replacing Heat Lamp Bulbs

- Bulbs should be allowed to cool for 10 - 15 minutes before removing
 - All heat lamp fittings are spring loaded for easy replacement
 - Heat lamp bulbs should only be replaced with gloves or a soft cloth. No skin should touch the new bulb. If skin touches the new bulb, wipe the bulb with a soft cloth and rubbing alcohol to remove all possible oils
1. Isolate from the power supply
 2. Take off the end capping by removing the retaining screw (do not discard)
 3. Slide out the four lamp shield bars
 4. Holding the old bulb with a soft cloth or glove, press into one of the sockets, rotate out and remove
 5. Holding the new bulb with a soft cloth or glove, press into one of the sockets, rotate in and slowly release the bulb into the other socket, ensuring that the bulb does NOT become broken
 6. Re-install the lamp shield bars then place the end capping into position and secure with the retaining screw



Cleaning

Cleaning and Maintenance 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

Materials Required

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

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, flammable cleaners, caustic based cleaners or bleaches and bleaching agents, as many will damage the metals and plastics used on this unit
- **DO NOT** remove any screws and/or panels for cleaning (unless directed)
- 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. **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 polished surface of the stainless steel, it should be dried using a clean dry soft cloth. A light oil can be applied to enhance the stainless steel surface, using a clean cloth apply the oil in the same direction as grained polished finish
- 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 adjustment 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;">WARNING</p> <p>Wait until the unit has cooled to a safe temperature before undertaking any cleaning or maintenance. Contact with hot surfaces can cause burns and serious injury</p>

Hot Cupboard

- Isolate from the power supply
- Clean the cupboard with warm (not hot) soapy water and a sponge
- After cleaning, thoroughly wipe the cupboard dry with a soft cloth. Do NOT let water pool on the unit, check crevices and folds
- Take care around the heat vents, use as minimal water as possible

Glass

- Clean the glass with a glass cleaner or warm (not hot) soapy water, and a sponge
- Wiping dry with a squeegee is best

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	Remedy
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 power switch of the unit is OFF	O	Turn the power switch ON
	Electrical wiring damaged	T	Replace / Fix electrical wiring
Hot Cupboard does not reach temperature	Temperature not set to the right setting	O	Check setting and adjust the temperature
	Electronic Controller broken	T	Replace controller
	Temperature probe broke	T	Replace probe
	Element/s blown	T	Replace element/s
Food not at desired temperature	Thermostat set incorrectly	O	Adjust thermostat
	Well is not reaching required temperature	O/T	See above

Disposal

If the appliance is no longer of use, please dispose in an environmentally correct way.

The distributor / retailer can contact their local metal recycling centre to collect the remaining cabinet, shelves, etc.

There may be special requirements or conditions. Information on the disposal of refrigeration appliances can be obtained from:

- Your supplier
- Government authorities (The local council, Ministry of the Environment, etc.)



Discarded electric appliances are recyclable and should not be discarded in the domestic waste! Please actively support us in conserving resources and protecting the environment by returning this appliance to the collection centres (if available).



PAP

Dispose of packaging in accordance to applicable legal regulations.

Australia

Service / Spare Parts

Tel: 1300 307 289

Email: service@stoddart.com.au

Email: spares@stoddart.com.au



Service Request

www.stoddart.com.au

Australian Business Number: 16009690251

Sales

Tel: 1300 79 1954

Email: sales@stoddart.com.au

New Zealand

Service / Spare Parts

Tel: 0800 935 714

Email: service@stoddart.co.nz

Email: spares@stoddart.co.nz



Service Request

www.stoddart.co.nz

New Zealand Business Number: 6837694

Sales / Spare Parts

Tel: 0800 79 1954

Email: sales@stoddart.co.nz

Email: spares@stoddart.co.nz

International

Service / Spare Parts

Tel: +617 3440 7600

Email: service@stoddart.com.au

Email: spares@stoddart.com.au



Service Request

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Sales

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Email: sales@stoddart.com.au