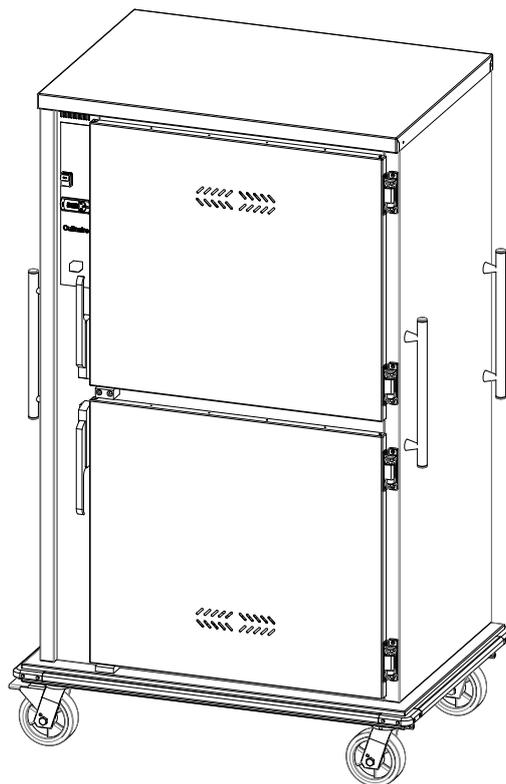


**SPECIFICATION, INSTALLATION
AND OPERATION MANUAL**
READ ALL INSTRUCTIONS BEFORE USE

BANQUET CARTS



Models:

CH.BC.0611 / CH.BC.1211 / CH.BC.2011 / CH.BC.2611,
CH.BC.96P / CH.BC.128P

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.

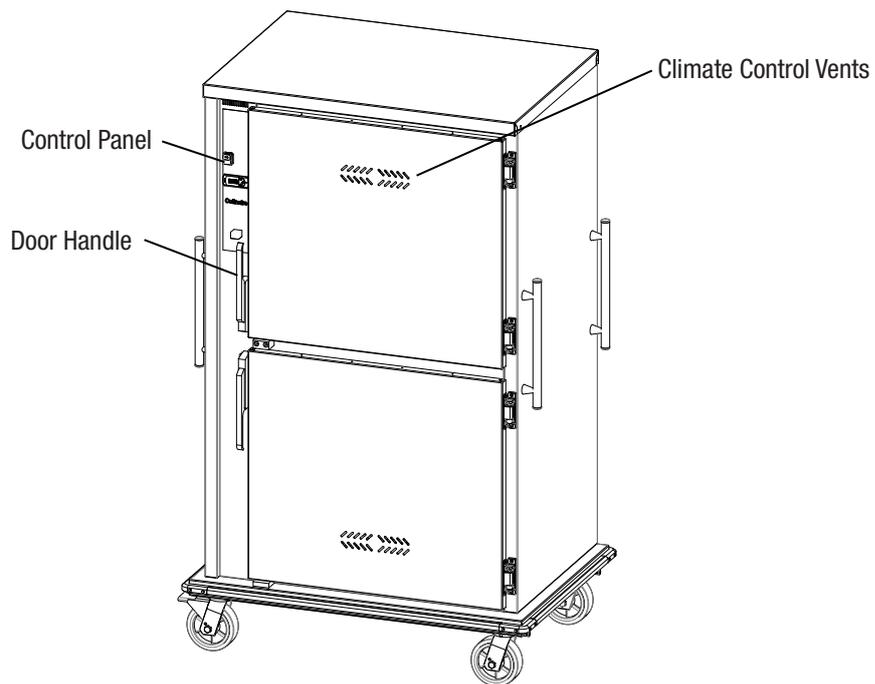
Our units have been designed for high performance. Therefore, the unit must be used exclusively for the purpose for which it has been designed.

- 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
BC	= Banquet Cart
96P	= Takes up to 96 x 254mm (10") plates
128P	= Takes up to 128 x 254mm (10") plates
0611	= 6 x 1/1 GN pans
1211	= 12 x 1/1 GN pans
2011	= 20 x 1/1 GN pans
2611	= 26 x 1/1 GN pans



Setting Up

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

Handling

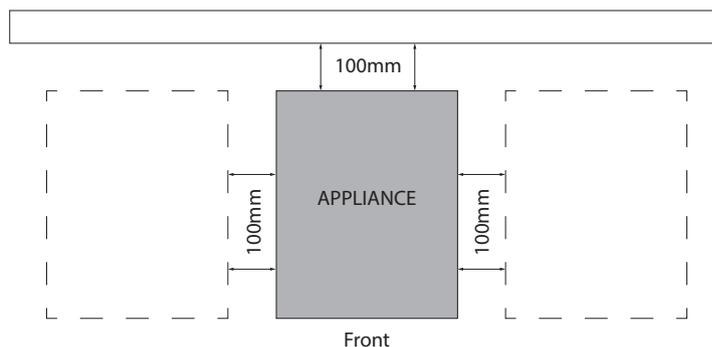
- Use suitable means to move the unit;
 - For smaller items use two people
 - For large items a fork lift, pallet trolley or similar (the forks should reach completely beneath the pallet)

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 style="text-align: center;">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 style="text-align: center;">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

Notes:

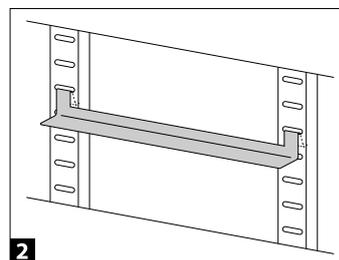
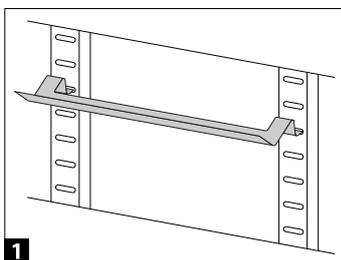
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Please contact Stoddart for parts and we will advise how to do this in order to avoid any electrical hazard
- The power cable should be dry and/or isolated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

Banquet Cart Shelves

	IMPORTANT
	<p style="text-align: center;">Do NOT use PLIERS or CRIMPING tools when installing the shelf clips. Shelf clips will lose their tension.</p>

Installing Shelves

- Insert the lip of the tray slide in to the shelf slots
- Ensure both legs of the tray slide are inserted then lower. Tray slide must sit flush
- Place shelves on tray slides



Chrome Shelves Accessories

Description		Model	Details
Chrome Shelf	1/1 Gastronorm Size	CMGE.0981	325mm x 530mm
Gastronorm Rack	2/1 Gastronorm Size	CMGE.0421	650mm x 530mm
	Suits: CH.BC.96P	CMGE.0422	610mm x 690mm
	Suits: CH.BC.128P	CMGE.0013	906mm x 612mm

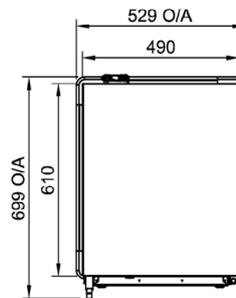
Technical Specifications

Code Explanation

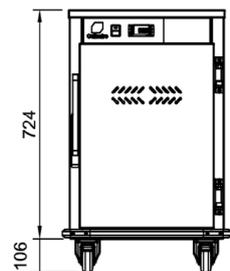
Code	Explanation
CH	= Culinaire Heated
BC	= Banquet Cart
96P	= Takes up to 96 x 254mm (10") plates
128P	= Takes up to 128 x 254mm (10") plates
0611	= 6 x 1/1 GN pans
1211	= 12 x 1/1 GN pans
2011	= 20 x 1/1 GN pans
2611	= 26 x 1/1 GN pans

CH.BC.0611

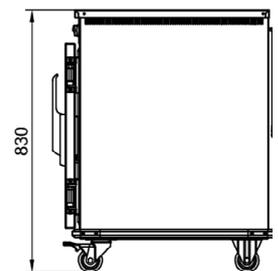
SPECIFICATIONS	
Model	CH.BC.0611
Width	529mm
Depth	699mm
Height	830mm
Capacity	6 x 1/1 Gastronorm Pans
Voltage	220-240V, 50Hz
Power (kW)	0.84kW 10 A plug & lead fitted
Temperature Range	65-90°C



Plan View



Front Elevation

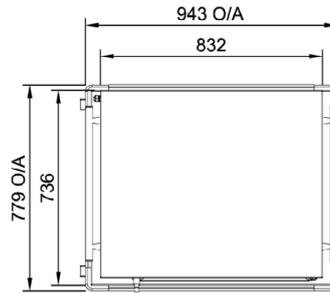
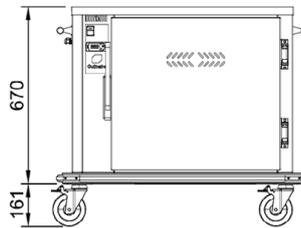
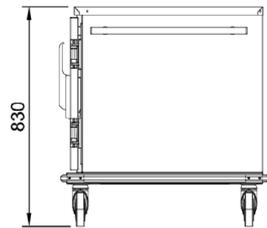


End Elevation

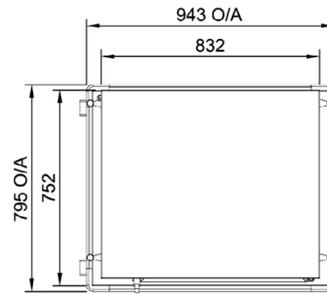
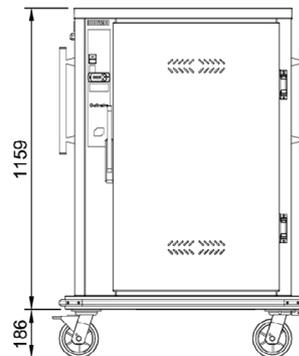
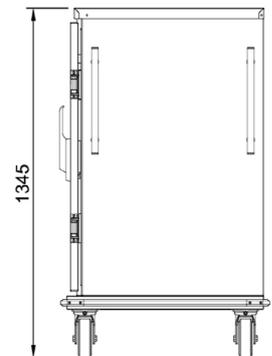
Due to continuous product research and development, the information contained herein is subject to change without notice.

CH.BC.1211

SPECIFICATIONS	
Model	CH.BC.1211
Width	943mm
Depth	779mm
Height	830mm
Capacity	12 x 1/1 Gastronorm Pans
Voltage	220-240V, 50Hz
Power (kW)	0.84kW 10 A plug & lead fitted
Temperature Range	65-90°C

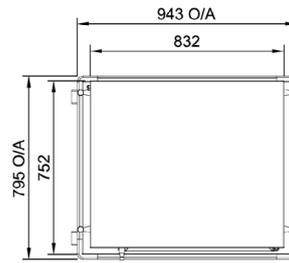

Plan View

Front Elevation

End Elevation
CH.BC.2011

SPECIFICATIONS	
Model	CH.BC.2011
Width	943mm
Depth	795mm
Height	1345mm
Capacity	20 x 1/1 Gastronorm Pans
Voltage	220-240V, 50Hz
Power (kW)	1.68kW 10 A plug & lead fitted
Temperature Range	65-90°C

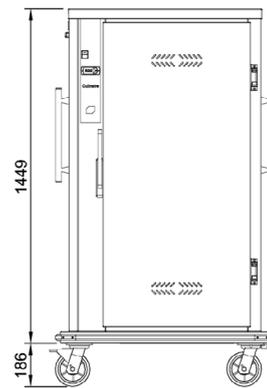

Plan View

Front Elevation

End Elevation

CH.BC.2611

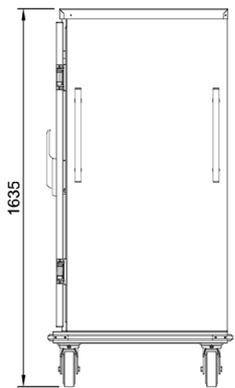
SPECIFICATIONS	
Model	CH.BC.2611
Width	943mm
Depth	795mm
Height	1635mm
Capacity	26 x 1/1 Gastronorm Pans
Voltage	220-240V, 50Hz
Power (kW)	1.68kW 10 A plug & lead fitted
Temperature Range	65-90°C



Plan View



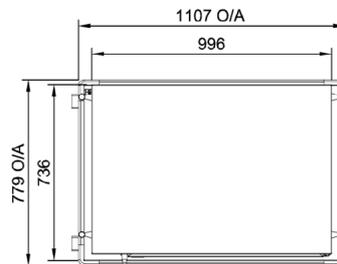
Front Elevation



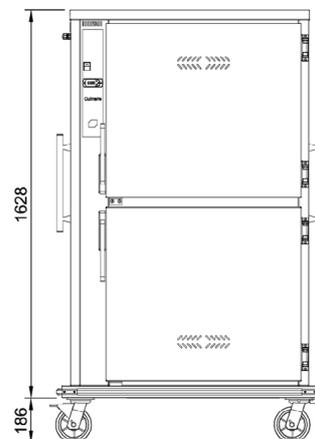
End Elevation

CH.BC.96P

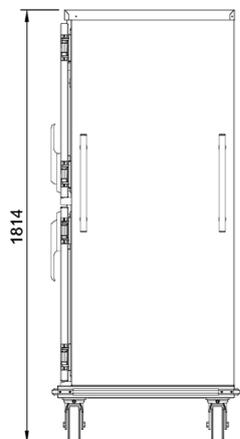
SPECIFICATIONS	
Model	CH.BC.96P
Width	1107mm
Depth	779mm
Height	1814mm
Capacity	96 x 254mm (10") plates
Voltage	220-240V, 50Hz
Power (kW)	1.68kW 10 A plug & lead fitted
Temperature Range	65-90°C



Plan View



Front Elevation

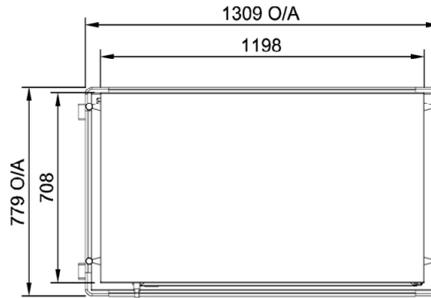
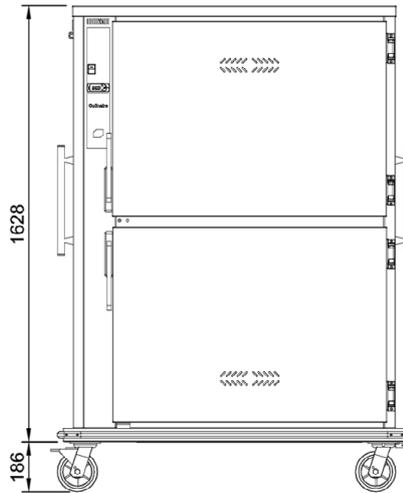
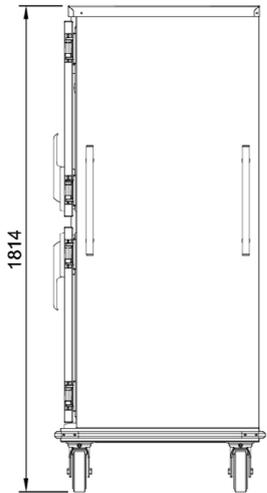


End Elevation

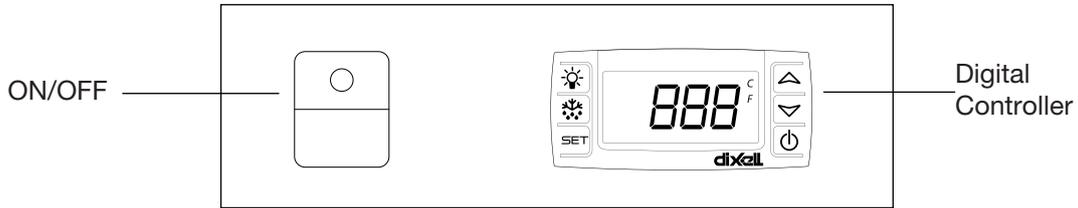
Due to continuous product research and development, the information contained herein is subject to change without notice.

CH.BC.128P

SPECIFICATIONS	
Model	CH.BC.128P
Width	1309mm
Depth	779mm
Height	1814mm
Capacity	128 x 254mm (10") plates
Voltage	220-240V, 50Hz
Power (kW)	2.02kW 10 A plug & lead fitted
Temperature Range	65-90°C


Plan View

Front Elevation

End Elevation

Initial Start-up & Operation



Banquet Cart - Initial Start-up

- Before switch ON the unit, ensure the unit is installed correctly
- Switch ON and check the cabinet is heating up. Check the temperature after 45 minutes to ensure the unit has reached operating temperature
- Leave the unit to operate with water in the well for 1 - 2 hours to remove any fumes or odours
- Allow the unit to cool. Once cooled, clean the whole unit
- Your unit is now ready to operate

Banquet Cart - Operation

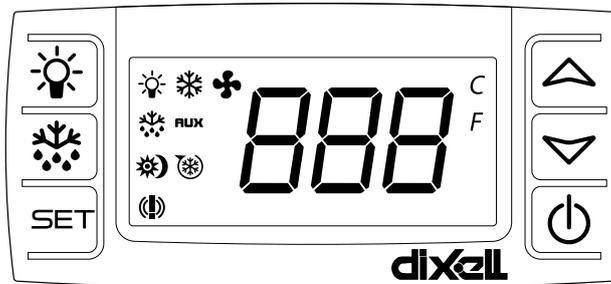
- The unit can be switched ON or OFF with the POWER button on the front of the unit
- The POWER button is a protection switch. No other switch can operate if the POWER button is OFF
- The cupboard doors are OPENED and CLOSED using the door handles. The door is magnetic. Ensure that the doors are operated correctly as they become hot when the unit is in operation
- The climate control vents control the temperature within the unit
To change the settings, use the lever inside the door to OPEN and CLOSE the vent
- The 'plug tidy' socket is on the side of the unit next to the electrical cable. It MUST be used when moving the unit
- There is NO power that flows in the socket and its purpose is to ensure the power cord is NOT damaged or persons cannot be injured when the unit is being moved
- To lock CASTORS, 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

Note: The thermometer is meant as guide only. It indicates the temperature under the food pans (when used as a dry unit). It does not indicate the temperature of the food. Do not use the top of the unit as a serving area.

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

Temperature Adjustment

- 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)

GN Pans, Loading Banquet Carts

Gastronorm Pans

- All Gastronorm pans are sold separately
- Ensure only 1 type of product is placed in each pan to prevent cross contamination. If more pans are needed, contact your distributor or the manufacturer

Banquet Carts

- Each shelf can hold two 1/1 pans or one 2/1 pan, with all 25mm, 65mm, 100mm and 150mm depths
- For 1/6 and 1/9 Gastronorm pans, extra dividers needed to be placed

Loading Banquet Carts

- Ensure that the unit is switched ON and have reached operating temperature before placing any food in the unit
- All food placed in the well **MUST** be pre-heated/cooked
- Only Gastronorm pans or plates (CH.BC.96P, CH.BC.128P) are to be placed in the unit
- Take caution when opening as the unit can be hot and hot steam can rise from the food and hot liquids can spill
- Ensure doors are not left open when the heat cycle light is ON or food is in the unit
- When loading the cart, load the lower section of the cart first and work your way up to the top of the cart. Do the reverse to unload
- Food should be left in the unit no longer than 3 hours

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 Banquet Carts

	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

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 style="text-align: center;">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 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;">IMPORTANT</p> <p style="text-align: center;">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 style="text-align: center;">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>

Cleaning Procedure

1. Isolate from the power supply
2. Remove Gastronorm Pans, Dividers and Shelves
3. Gastronorm Pans, Dividers and Shelves can be cleaned in a kitchen sink with warm soapy water. Thoroughly wipe dry with a soft cloth after cleaning, do NOT allow to air dry
4. Using a good quality nylon brush remove crumbs and small food items from the unit
5. Wipe clean using a cloth dampened (not wet) with clean warm water until all soil has been removed
6. Using a clean sanitised cloth, thoroughly wipe the stainless steel and metal parts dry. Do NOT let water pool on the unit. Check crevices and folds

Cleaning Procedure - External Surfaces

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

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

Troubleshooting

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

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

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	0	Turn isolating switch, circuit breaker or fuses ON
	The power switch of the unit is OFF	0	Turn the power switch ON
	Electrical wiring damaged	T	Replace / Fix electrical wiring
Unit not heating	Temperature not set to the right setting	0	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	0	Adjust thermostat
	Unit is not reaching required temperature	0/T	See above
Unable to adjust temperature	Element / thermostat failure	T	Test and replace the element or thermostat if necessary

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).



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

www.stoddart.com.au

Sales

Tel: +617 3440 7600

Email: sales@stoddart.com.au