

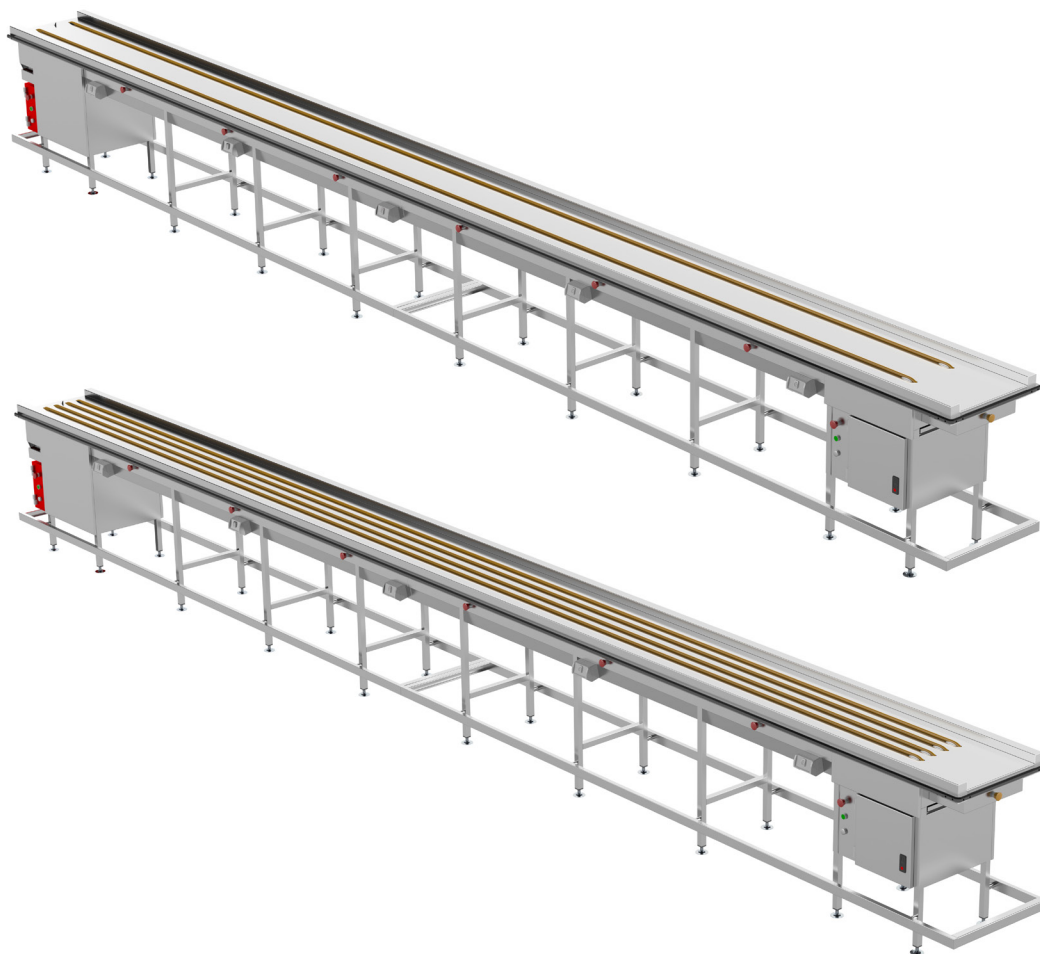
SPECIFICATION, INSTALLATION AND OPERATION MANUAL

READ ALL INSTRUCTIONS BEFORE USE

MEAL PLATING CORD CONVEYOR

Models:

CD.MP.C2.xx / CD.MP.C4.xx



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

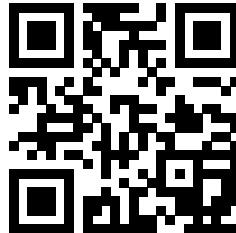
Australia and New Zealand Warranty

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

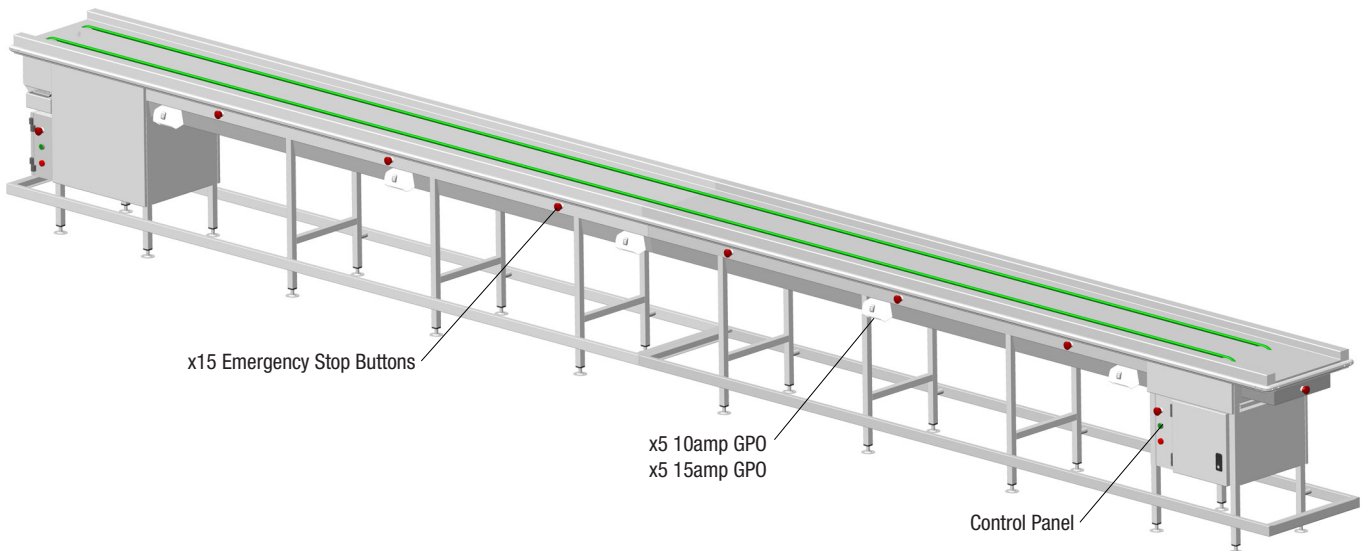
Product Overview

	WARNING
	Conveyor contains moving parts. Keep fingers/hands out of conveyor chords


Code	Explanation
CD	= Culinaire Dish Handling
MP	= Meal Plating
C	= Cord Conveyor

Code	Explanation
CD	= Culinaire Dish Handling
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CD.MPO.C2.8000.VAR:



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

- When moving the unit, ensure the cabinet is upright at all times
- When positioning the unit, avoid direct sunlight, warm drafts and heated areas for the unit to maintain the normal operating temperature
- Do not position the unit in:
 - Wet areas
 - Near heat and/or steam sources
 - Near flammable substances
- Ensure the unit is positioned on a level surface to allow all the condensation to properly burn off and prevent the burn off tray overflowing
- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirement

Electrical Connection

Information

	WARNING
	<p style="text-align: center;">This unit must be installed in accordance with AS/NZS 60335.1</p> <p style="text-align: center;">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>

Three Phase Units:

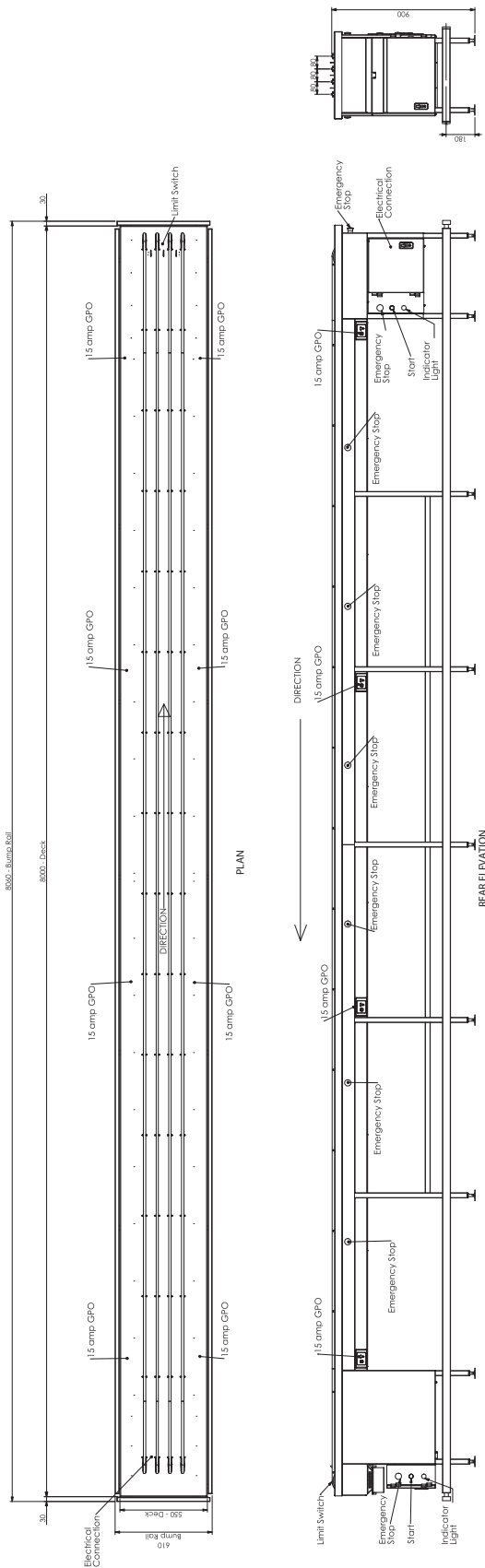
- A terminal block for on-site connection, by a licensed electrician will be supplied inside the service compartment of the unit and be indicated as:
 - 3Ø + N + E
- Plug and lead Connection:
 - Plug the unit into the applicable power point

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

CD.MP.4C.S.8000

SPECIFICATIONS	
Model	CD.MP.4C.S.8000
Width	8060mm
Depth	610mm
Height	925mm
Voltage	415V 50/60Hz
Phase	3Ø + N + E
Amp	L1: 26Amp L2: 18Amp L3: 15Amp



Initial Start-up & Operation

IMPORTANT	
	<ul style="list-style-type: none"> • Switch on the unit 30 minutes prior to plating. It is not recommend to run longer than 3 hours • The red emergency stop button, next to the green start button, should be used for general purpose as well as in an emergency. All other red emergency stop buttons must only be used in an emergency

Control Panels / Emergency Stop

- The cord conveyor can be switched on by pushing in the green start button, the red indicator light is next to the green start button and indicates the unit is on
- The cord conveyor can be switched on by pushing in the green start button, the cord conveyor can be switched off by pushing in the red emergency stop button. The red emergency stop buttons are positioned all around the unit
- The red emergency stop button, next to the green start button, should be used for general purpose as well as in an emergency. All other red emergency stop buttons must only be used in an emergency
- After being pushed, for safety, the knob has to be turned clockwise and released for the green start button to restart the conveyor cord
- All stop buttons must be tested once a month

Conveyor

- Switch on the unit 30 min prior to plating. It is not recommend to run longer than 3 hours
- The conveyor pulls toward the start button and is designed to be operated from both sides
- Ensure all appropriate workstations are attended at all times when the conveyor is moving. Do not let objects fall off the conveyor
- Ensure that all units plugged into the power outlets are secured safely. If the other units are mobile, ensure castors are locked
- Ensure that no object blocks the access to any red emergency stop buttons
- Ensure safety clearances are given around all workstations on the conveyor when using trolleys, dishing handling items, etc. With the unit
- Avoid all body parts and loose clothing coming into contact with the conveyor
- At the end of food service, remove product, trays and switch the power off. Any cleaning required should be completed at this stage

Service Compartment

- The service compartment door can be opened and closed using the door handle
- The service compartment can be locked and unlocked using a key supplied with the unit
- The speed adjustment knob and access to the terminal block is via the service compartment door
- The speed of the conveyor cord can be adjusted by turning the speed adjustment knob to the left and right
- The knob adjusts the motor speed. 0 is off and 100 is full power.

Cleaning

Cleaning and Maintenance Schedule

- Daily cleaning is required for Plate Dispensers and external surfaces. This will help to maintain and prolong the efficiency of your unit
- After use, the plates should be cleaned **STRAIGHT AWAY**
- The unit should be cleaned at the end of each work day
- The internal surfaces should be cleaned every 6-12 months
- It is recommended that servicing is completed Monthly and 3 Monthly, speak to your technician or the manufacturer about your unit.

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>

External Surfaces

1. Isolate from the power supply
2. Wearing Personal Protective Equipment (PPE), apply Stainless Cleaner with the Cleaner pad to the external surfaces
3. Scrub any hard to remove 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

Cords

1. Only the cords can be cleaned with the conveyor operating. Place a moist sponge under cord at the drive unit end of the conveyor then run the unit until for approximately 2-3 minutes or until cable is clean
2. Do NOT pour water on the unit to clean. For tougher to remove food scraps, stop the conveyor
3. Ensure the cleaning staff are in a position where an emergency stop button can easily be reached

Crumb Tray

1. The crumb tray can be cleaned in a kitchen sink or dishwasher with warm soapy water
2. Thoroughly wipe dry after cleaning, do not allow to air dry
3. Unit will not operate without a tray in place

Troubleshooting

Troubleshooting Procedures

- 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 green start button is not pushed/broken	O/T	Turn the green start button on/replace Green start button
	Emergency stop button depressed	O	Turn stop button clock wise to release. Then press start button.
	Crumb tray not fully pushed in	O	Push tray hard back. Then press start
	Limit switch not in correct position	O	Push limit switch into position. Then Press start
	Motor or gearbox broken	T	Fix/replace motor/gearbox
GPO do not work(if fitted)	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.
	Rcd tripped	O	Open control door and flick rcd switch on
Cord travels to fast/slow	Incorrect setting on controller	O	Open control door and adjust the speed Control knob to the desired speed
Trays keep falling off the end	Limit switch is broken	T	Fix/replace the limit switch
	Operator not removing trays	O	Place operator at the end of the unit

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