



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



Models:
WR.CFSQB24 / WR.CFSQB26

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1.1 Your New Woodson Product

Thank you for choosing this quality Woodson product.

All Woodson products are designed and manufactured to meet the needs of food service professionals. By caring for and maintaining this new Woodson 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 engineered 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/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/distributor 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/distributor cannot be held responsible or liable for any unauthorised modifications or repairs. All modifications or repairs must be approved by the manufacturer/distributor 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

1.2 Australia and New Zealand Warranty

1.2.1 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.

1.2.2 Warranty Registration

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



Australia
[CLICK HERE](#)



New Zealand
[CLICK HERE](#)

1.3 General Precautions

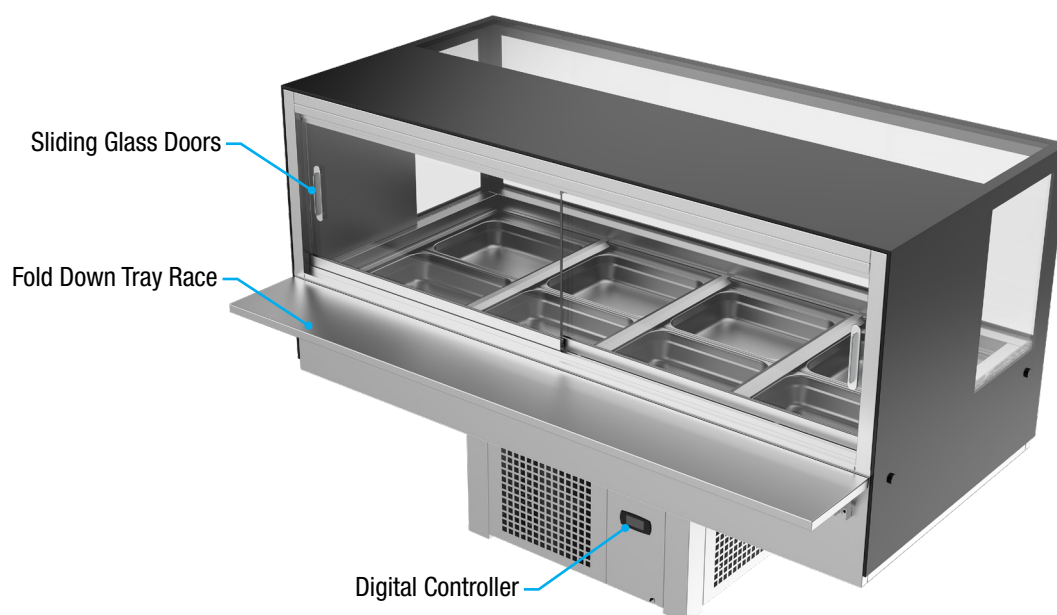
When using any electrical unit, safety precautions must always be observed.

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
- **DO NOT** use sharp objects to remove ice from the unit
- 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
- 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

1.4 Product Overview

	IMPORTANT
	This unit is not designed to cool down hot/warm product. It only maintains the product at the controlled 0°C - 8°C
	CAUTION
	This unit includes refrigeration components. Cold surfaces can burn DO NOT touch these surfaces



2.1 Setting Up

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

	IMPORTANT
	Follow unpacking instruction on box. Take care when unpacking glass showcase

2.1.1 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)

2.1.2 Unpacking

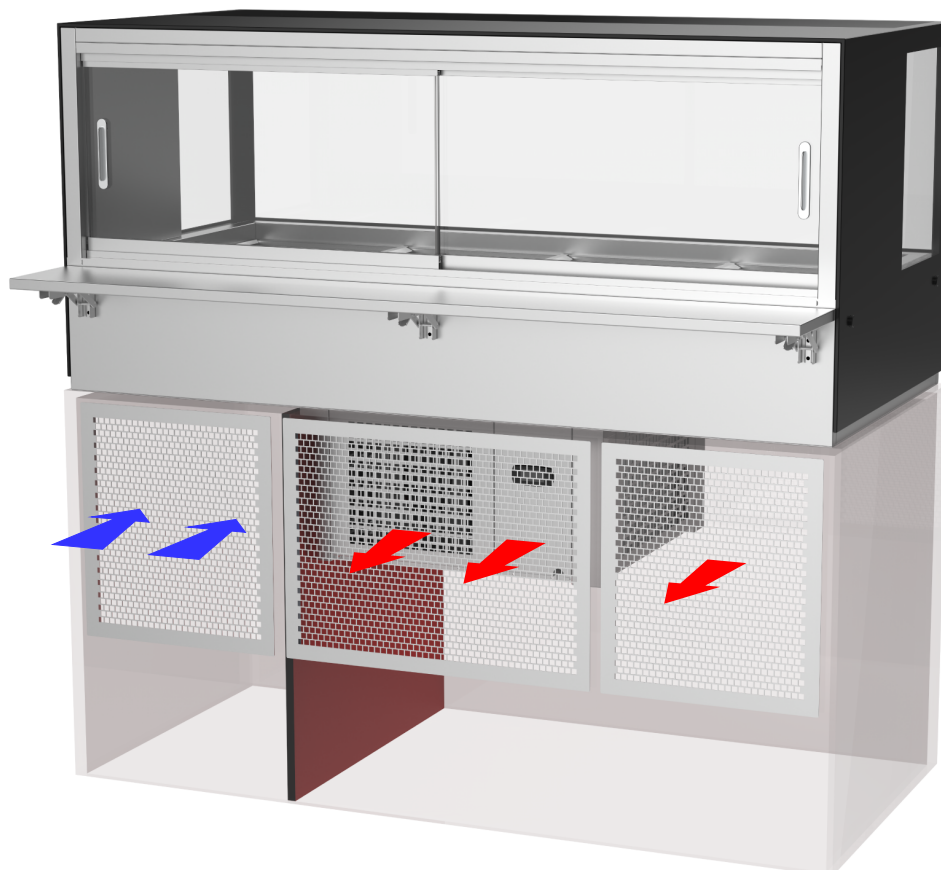
- Check the unit for damage before and after unpacking. If unit is damaged, contact the distributor and manufacturer
- Should any item have physical damage, report the details to the freight company and to the agent responsible for the dispatch within 48 hours of receipt. No claims will be accepted or 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

2.1.3 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
- 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), example below
- After positioning the unit, allow the refrigeration gas to settle for at least 2 hours before switching ON
- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirement

2.1.4 Cabinetry ventilation

- When installing the unit into cabinetry, adequate ventilation must be provided. A divider must be fitted to separate the ambient air intake from the hot air exhaust, ensuring cool air can flow into the unit and heated air can be effectively discharged. Failure to provide sufficient ventilation may affect unit performance and reliability.



2.2 Refrigeration

The system is fully operational as soon as it leaves the factory. No additional setup is required.

2.3 Plumbing Connections

The unit is equipped with an internal burn-off tray and does not require any external drain connections.

Do not dispose of chemicals or excessive amounts of water into the unit. Doing so may overload or damage the internal burn-off tray, reducing its effectiveness and service life.

2.4 Electrical Connection

	WARNING
	This unit must be installed in accordance with AS/NZS 60335.1 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.

Single Phase Units:

- Supplied and fitted with an appropriately rated plug and lead, indicated as:
- 10A plug & lead fitted

Notes:

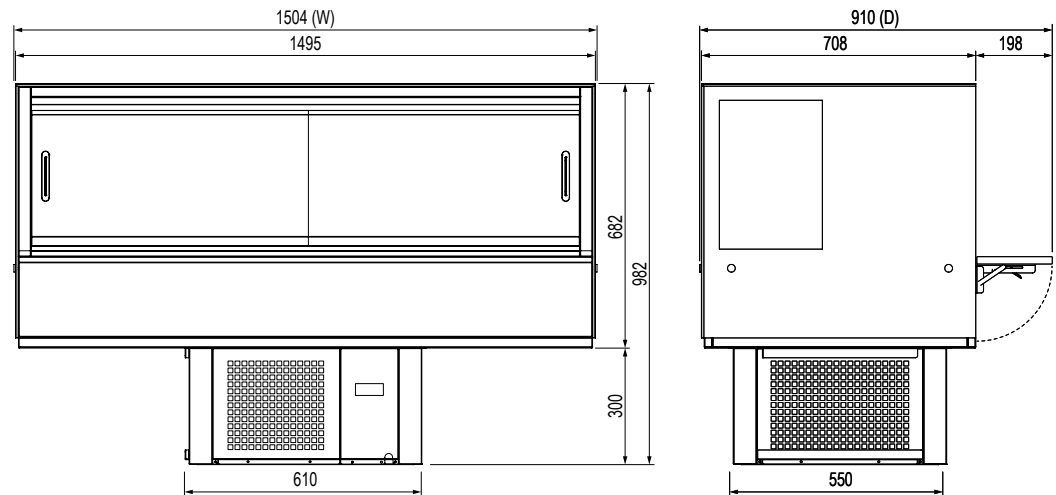
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Please contact Stoddart for parts and we will advise how to do this in order to avoid any electrical hazard
- The power cable should be dry and/or isolated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

3.0 Specification

3.1 General Drawing

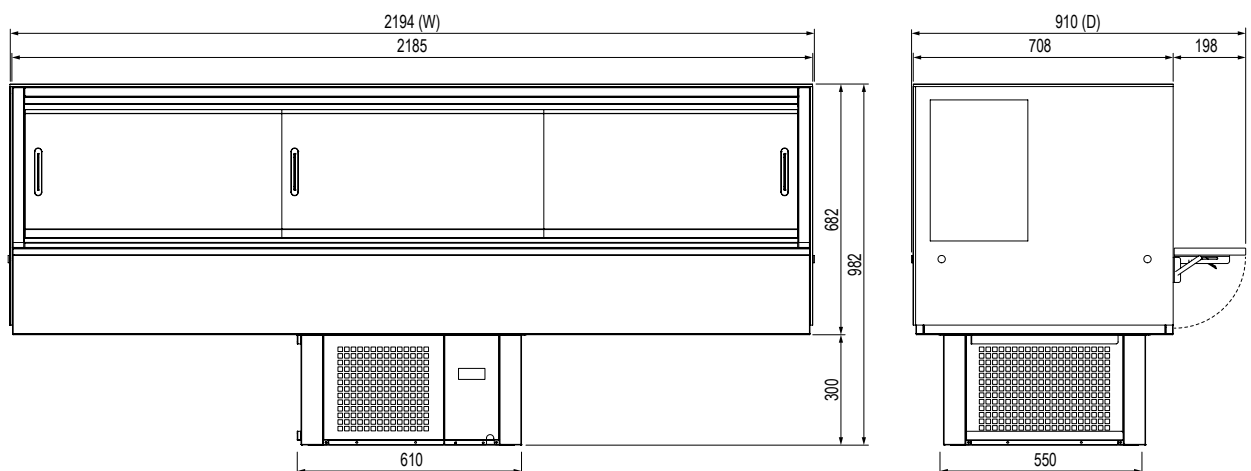
3.1.1 WR.CFSQB24

Model	WR.CFSQB24
W x D x H (mm)	1504 x 910 x 982
Weight	159kg
Operation	0°C - 8°C
Refrigerant	R290
Max Ambient	32°C
Total Connected Load	0.31kW
Electrical Connection	1Ø+N+E 230VAC / 50Hz 10A plug & lead



3.1.2 WR.CFSQB26

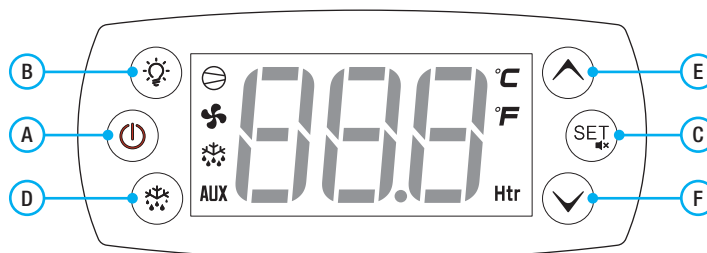
Model	WR.CFSQB26
W x D x H (mm)	2194 x 910 x 982
Weight	208kg
Operation	0°C - 8°C
Refrigerant	R290
Max Ambient	32°C
Total Connected Load	0.55kW
Electrical Connection	1Ø+N+E 230VAC / 50Hz 10A plug & lead



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

4.1 Controller

4.1.1 Controller Overview



Item	Function	Description
A 	Power ON/OFF	The power button will turn the unit ON/OFF.
B 	LED Lights	Activates/deactivates lighting
C 	Set Point	Displays the set point, 0°C - 8°C
D 	Defrost	Manual defrost
E 	Up	In programming mode it browses the parameter codes or increases the displayed value
F 	Down	In programming mode it browses the parameter codes or decreases the displayed value

4.1.2 LED Icons

LED	Mode	Description
	ON	Compressor enable
	Flashing	Compressor anti short cycle delay enabled
	ON	Defrost in progress
	Flashing	Defrost delay enabled
	ON	Fans output enabled
	Flashing	Fan delay after defrost

LED	Mode	Description
Htr	ON	Heat mode
	OFF	Cool mode
°C	ON	Temperature unit is °C
°F	ON	Temperature unit is °F

4.1.3 How To See The Set Point

- Push and immediately release the  key, the set point will be showed;
- Push and immediately release the  key or wait about 15s to return to normal visualisation

4.1.4 How To Change The Set Point

- Push the  key for more than 2 seconds to change the Set point value;
- To change the SET value push the  key and  key within 15s;
- To memorise the new set point value push the  key again or wait 15s

4.1.5 How To Start a Manual Defrost

- Push the  key for more than 3 seconds and a manual defrost will start

4.1.6 How To Change a Parameter Value

To change the parameter's value operate as follows:

- Enter the Programming mode by pressing the  and  keys for 3s;
- Select the required parameter. Press the  key to display its value;
- Use  or  key to change its value;
- Press  key to store the new value and move to the following parameter

To exit: Press  and  keys or wait 15s without pressing a key.

Note: the set value is stored even when the procedure is exited by waiting the time-out to expire.

4.1 Initial Start Up & Operation

	IMPORTANT
	This unit is not designed to cool down hot/warm product. It only maintains the product at the controlled 0°C - 8°C

4.1.2 Initial Start Up

- Before switching ON the unit, ensure the unit is installed correctly
- Clean the whole unit, including the GN pans, before placing in product
- Turn the unit ON by pressing the power button on the controller. Once switched ON, check that the air is flowing within the unit
- After 45 minutes check the unit has reached the desired temperature 0°C - 8°C

4.1.3 Food Temperature

- Ensure the doors are CLOSED when not loading product, to bring the unit up to and maintain the set temperature (0°C - 8°C)
- Do NOT place warm/hot items in the unit to chill, placing warm/hot items in the unit can lead to food spoilage and possibly food poisoning

4.1.4 Operation

- Unit is designed to run for the days service. Using the unit for storage can result in product becoming dry
- Product should be mixed frequently to ensure even temperature and moisture content
- Ensure the unit is maintaining a temperature between 0°C - 8°C
- The temperature displayed on the electronic controller is the cooling unit temperature NOT the food temperature. It is important to regularly monitor the temperatures of the food
- If a warm product is introduced, there could be some delay before the temperature falls to the normal operating level
Placing warm items in the unit can lead to food spoilage and possibly food poisoning

4.1.5 Loading Restrictions

- Air grills on the sides and the baffle in the well must NOT be covered
- Pans MUST not be overflowing, as this will restrict airflow
- Ensure no items are stored around the service compartment and/or covering the ventilation slots

4.1.9 After Service - Information

- The unit must be turned off after service period
- Unit must be emptied and cleaned when switched off
- All pans should be cleaned and placed in night storage. No pans should be left in the unit
- There Must be no food items left in the unit
- Follow cleaning procedure in section 5.1.6

5.1 Cleaning

	IMPORTANT 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
	WARNING This unit includes refrigeration components. Cold surfaces can burn DO NOT touch these surfaces
	WARNING This unit is NOT waterproof, do NOT hose. DO NOT pour water directly onto the unit. DO NOT immerse in water

5.1.1 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

5.1.2 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
- **Do not** use cleaning agents containing corrosive agents. Multi purpose spray and wipe style products must not be used. 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 any surfaces
- **DO NOT** leave items on the stainless steel such as cutting boards, rubber mats and bottles

5.1.3 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

5.1.4 Cleaning Schedule

- Regular cleaning is recommended for the unit. This will help to maintain and prolong the efficiency of the unit

5.1.5 Materials Required

- Non Abrasive Cleaning pad
- Clean Sanitised Cloth
- Paper Towel
- Warm Soapy Water
- Appropriate PPE (Personal Protective Equipment)

5.1.6 Refrigerator

Before cleaning, isolate the unit from the power supply.

1. Remove the air diffusers.



2. Remove the GN pans.



3. Remove the GN pan supports by lifting the front upward, then pulling them out.



4. Remove the drip trays by lifting the rear upward, then swinging the front up and out.



5. Wash the air diffusers, GN pans, GN pan supports, and drip trays separately in a dishwasher or kitchen sink. Thoroughly dry all components after cleaning.
6. Using a clean cloth dampened with water (not wet), wipe down the interior surfaces of the unit until clean.
7. Thoroughly dry all internal surfaces with a soft cloth. Do not allow the unit to air dry. Ensure no water is left pooling in the cabinet, paying particular attention to corners, crevices, folds, and seams.
8. Reinstall the drip trays, GN pan supports, GN pans, and air diffusers

5.1.7 Display Glass

1. Clean the glass with a glass cleaner or warm (not hot) soapy water, and a sponge
2. Using a squeegee, remove all water from the glass

5.1.8 External Surfaces

1. Using a clean cloth dampened (not wet) with clean warm soapy water until any grime has been removed
2. 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

5.1.9 Ventilation Panels

1. Use a vacuum and/or brush to remove dust and debris from all ventilation panels
2. Do NOT use water or a hose to remove dust or debris

5.1.11 Condenser

The condenser filter is located on the left-hand side of the condensing unit and can be removed two ways

1. Slide the filter forward and remove
- 2.a. Lift the filter up
- 2.b. Pull the filter out and remove



Clean the filter using one of the following methods:

- Brush away accumulated dust and debris.
- Vacuum the filter clean.
- Rinse with clean water. (If the filter is washed with water, ensure it is completely dry before reinstalling it).

To reinstall, slide the filter back into the guide brackets until it is fully seated.

5.2 Troubleshooting

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

	WARNING
	All repairs must be performed by qualified service personnel. Refer to the troubleshooting below before calling for service.

5.2.1 Procedures

Problem	Possible Causes	Possible Corrective Action
Unit does not operate/start	Power outlet switch turned off	Turn switch on
	Plug not inserted into outlet properly	Insert plug into outlet properly
	Power Switch on unit is in "OFF" position	Turn the power switch on
	Power outlet supply circuit breaker is tripped	Check supply circuit breakers and reset if tripped. If breaker does not reset, unplug all appliances from outlets and reset breaker. If breaker does not reset, contact an electrical contractor. Plug each appliance in one by one to determine which appliance causes the breaker to trip. If the Woodson appliance causes the circuit to trip, contact the Stoddart Service Department.
Unit does not reach temperature	Temperature set too high	Check setting and adjust the temperature
	Air diffusers not installed	Install air diffusers over pans
	Hot product in the unit	Allow sufficient time for product to cool down if required
	Pans not installed in unit	Install pans
	Dirty Condenser filter	Clean condenser filter
	Insufficient ventilation	Check ventilation meets installation requirements and is not in direct sun light
	Evaporator iced up	Leave unit off over night with doors open to manually defrost
	Doors open	Close doors
Food not at desired temperature	Thermostat set incorrectly	Check setting and adjust the temperature
	Food stacked above pan level	Reduce food loading to top of pan level
	Doors open	Close doors
	Food entered unit above 5°C	Allow sufficient time for product to cool down if required
Water pooling around unit	Doors open	Close doors
	Water flushed down drain	This may cause the burn off tray to overflow. Operate unit for several hours for water to evaporate
	High Humidity	If space is not conditioned, condensation may be observed in high humidity conditions
Corrosion Observed	Foreign Chemicals Present	Clean tank out with soapy water only. Do not use corrosive chemicals such as spray and wipe style products

5.2.2 Alarm Signals

Display	Cause	Outputs
P1	Room probe failure	Compressor output according to "Cy" and "Cn"
P2	Evaporator probe failure	Defrost end is timed
HA	Maximum temp. Alarm	Outputs unchanged
LA	Minimum temp. Alarm	Outputs unchanged
EA	External alarm	Outputs unchanged
CA	Serious external alarm	All outputs OFF
dA	Door Open	Compressor and fans restarts

5.3 Disposal

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

Contact a qualified service technician:

- To recover all refrigerant
- To remove the compressor or remove the oil from the compressor

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.

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Australia

Australian Business Number: 16009690251

Service / Spare Parts

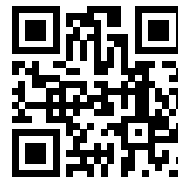
<https://customerservice.stoddart.com.au>

Sales

Tel: 1300 79 1954

Email: sales@stoddart.com.au

Web: www.stoddart.com.au



Customer
Service Portal

New Zealand

New Zealand Business Number: 6837694

Service / Spare Parts

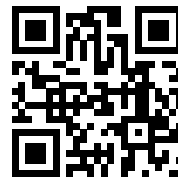
<https://customerservice.stoddart.com.au>

Sales

Tel: 0800 79 1954

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Web: www.stoddart.co.nz



Customer
Service Portal