



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Woodson W.HLE1450.FB Infra-Red Heat Lamp Assembly – Fabricator Assembly - 1450mm

Model / SKU: W.HLE1450.FB

KW COMMERCIAL KITCHEN

7/72 Canterbury Road, Bankstown NSW 2200

Phone 1300 001 366

Email sales@kwcommercial.com.au

Web www.kwcommercial.com.au



Scan for the current KW product page

DOCUMENT NOTICE

The supplier document begins on the next page. KW contact branding is added in a separate footer area and does not replace the supplier's instructions, specifications or warranty terms.

Official supplier source: </media/products/81858/documents/manual-2.pdf>

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

Heat Lamp Assemblies



Models:
W.HLE850S / W.HLE1150S / W.HLE1450S / W.HLE1750S

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

*innovative
solutions*

Revision: A - 17/02/2025 - 02

The Stoddart logo consists of a blue stylized 'S' symbol followed by the word 'STODDART' in a bold, sans-serif font.

STODDART®

Page Intentionally Left Blank

1.0 Introduction

1.1 Your New Woodson Product. 3

1.2 Australia and New Zealand Warranty 4

1.3 General Precautions 4

2.0 Installation

2.1 Product Overview. 5

2.2 Setting Up 6

 2.2.1 Handling

 2.2.2 Unpacking

 2.2.3 Positioning

 2.2.4 Disposal

2.3 Undershelf / Pass-through 7

2.4 Undershelf With Adjustable Bracket. 8

2.5 Undershelf / Pass-through 9

2.6 Electrical Connection 11

3.0 Specification

3.1 Technical Specifications 12

 3.1.1 W.HLE850S

 3.1.2 W.HLE1150S

 3.1.3 W.HLE1450S

 3.1.4 W.HLE1750S

 3.1.5 W.HLE850.FB

 3.1.6 W.HLE1150.FB

 3.1.7 W.HLE1450.FB

 3.1.8 W.HLE1750.FB

4.0 Operation

4.1 Start-up & Operation 14

 4.1.1 Start-up

 4.1.2 After Hours

4.2 Heat Lamp Bulbs - Replacement 15

 4.2.1 Replacement Heat Lamp Bulbs

 4.2.2 Replacing Heat Lamp Bulbs

5.0 Cleaning and Maintenance

5.1 Cleaning 16

 5.1.3 General Information

 5.1.4 Corrosion Protection

 5.1.5 Surface Finish

 5.1.1 Cleaning Schedule

 5.1.2 Materials Required

 5.1.6 Cleaning Procedure

5.2 Troubleshooting 17

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

www.stoddart.com.au
www.stoddart.co.nz



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

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.

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



Australia

www.stoddart.com.au/warranty-information



New Zealand

<https://stoddart.co.nz/warranty-information>

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
- Training **MUST** be provided to all new personnel before they operate the equipment
- **DO NOT** use this unit for any other purpose than its intended use
- **DO NOT** store flammable or explosive substances near this unit (such as aerosol cans with a flammable propellant)
- 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 from the unit (unless directed)
- **DO NOT** use sharp objects to activate controls
- If any fault is detected, refer to troubleshooting

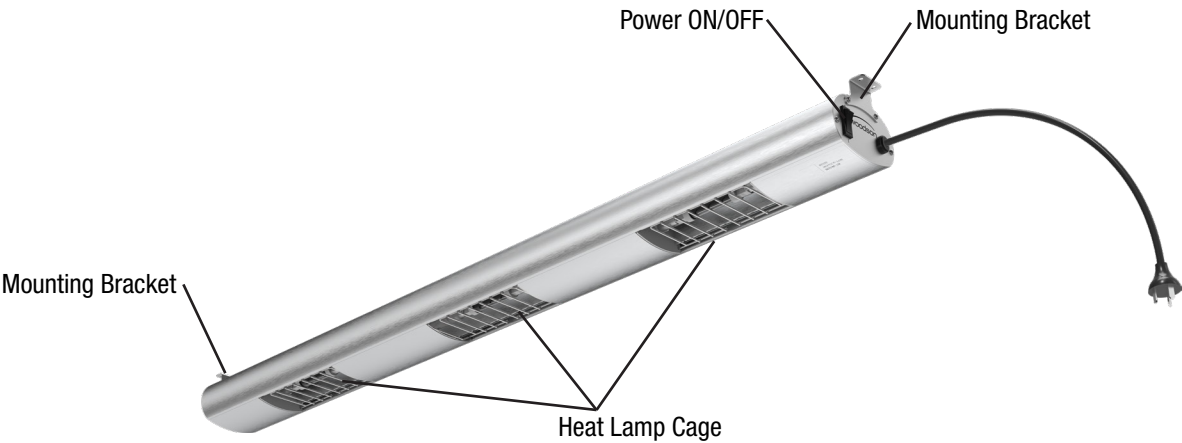
Due to continuous product research and development,
the information contained herein is subject to change without notice.

www.stoddart.com.au

www.stoddart.co.nz



2.1 Product Overview



2.2 Setting Up

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

2.2.1 Handling

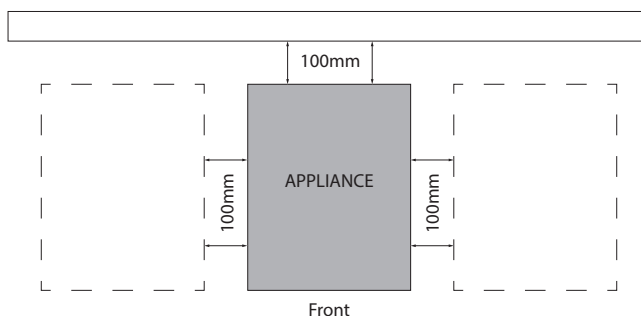
- Use suitable means to move the unit;
 - For smaller items use two people
 - For large items a fork lift, pallet trolley or similar (the forks should reach completely beneath the pallet)

2.2.2 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

2.2.3 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/over 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). Ensure the rear cable is not obstructed when the unit is opened/closed



- Please consult national and local standards to ensure that your unit is positioned in accordance with any existing requirement

2.2.4 Disposal

- At the end of the appliance's working life, make sure it is scrapped & components recycled properly
- Current environmental protection laws in the state/country of use must be observed
- Power supply cable must be removed before disposal
- For further information on the recycling of this product, contact the local dealer/agent or the local body responsible for waste disposal

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

www.stoddart.com.au

www.stoddart.co.nz

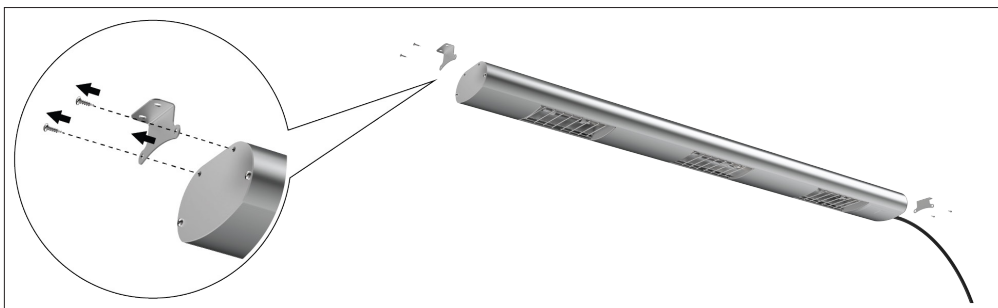
 **STODDART®**

2.3 Undershelf / Pass-through

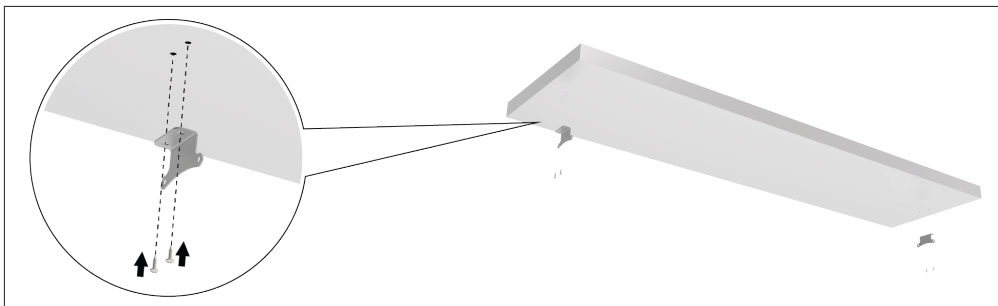
1. Position the heat lamp assembly on the undershelf/pass-through
2. Mark the hole locations



3. Remove the two 90° brackets



4. Drill the previous marked holes on the undershelf/pass-through
5. Secure the two brackets to the undershelf/pass-through using appropriate fixings (fixings not supplied)



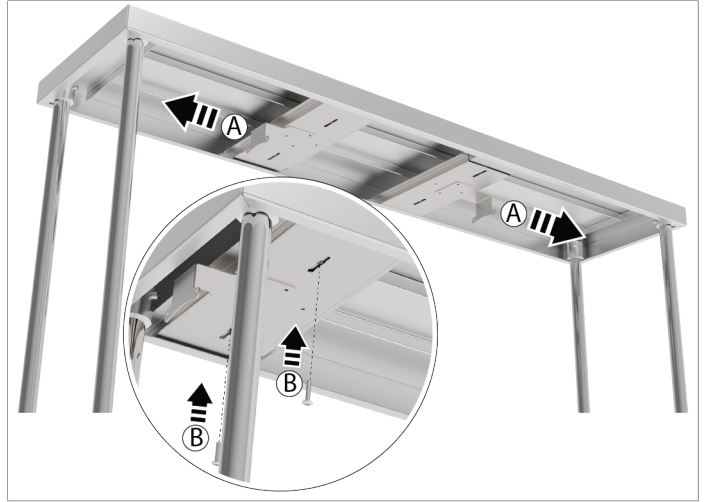
6. Position the heat lamp assembly between the two brackets and secure using the previously removed screws



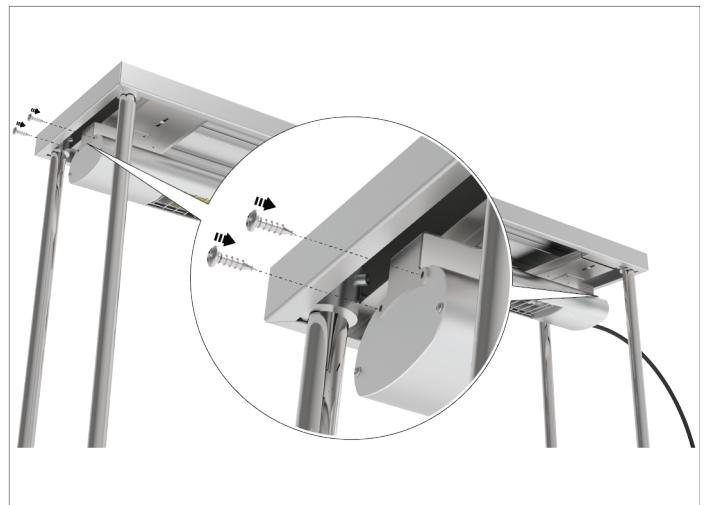
2.0 Installation

2.4 Undershelf With Adjustable Bracket

1. Position the heat lamp assembly on the undershelf and slide the bracket open to sit on the undershelf rails
2. Slide the bracket into position. Insert two provide screws into each adjustable bracket



3. Position the heat lamp assembly between the two brackets and secure



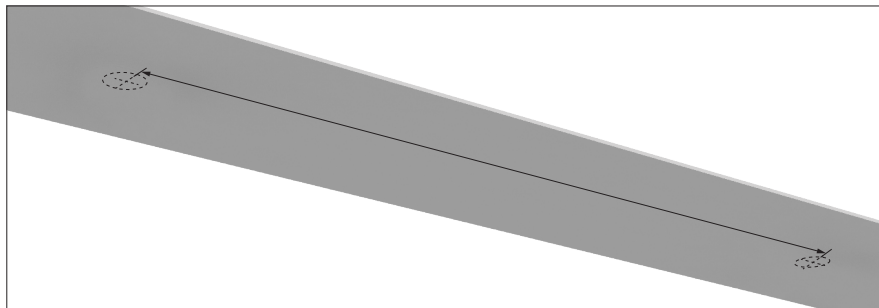
Due to continuous product research and development,
the information contained herein is subject to change without notice.

www.stoddart.com.au

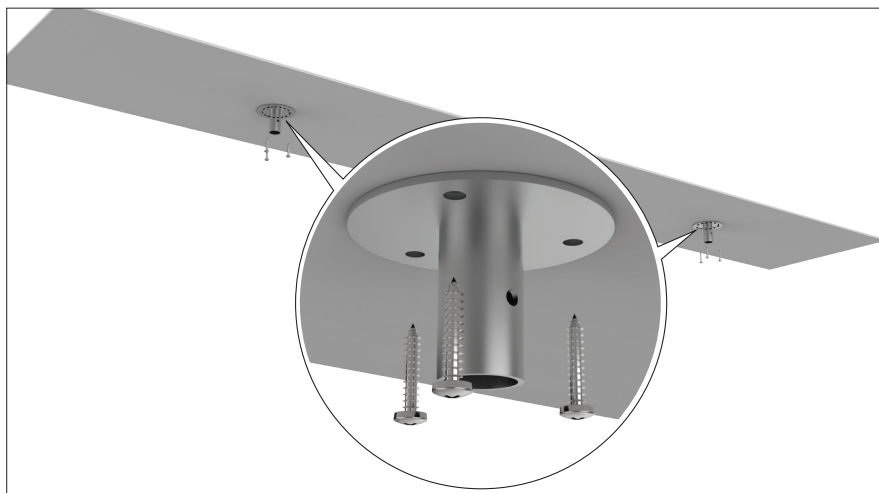
www.stoddart.co.nz

2.5 Undershelf / Pass-through

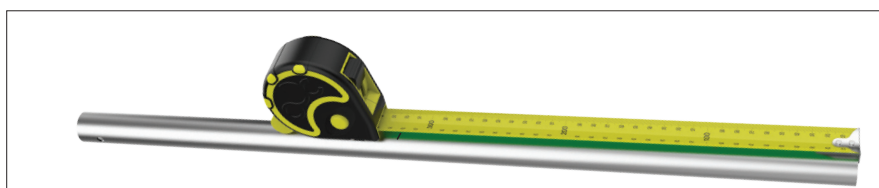
1. Mark the positions for the holes on the mounting surface.



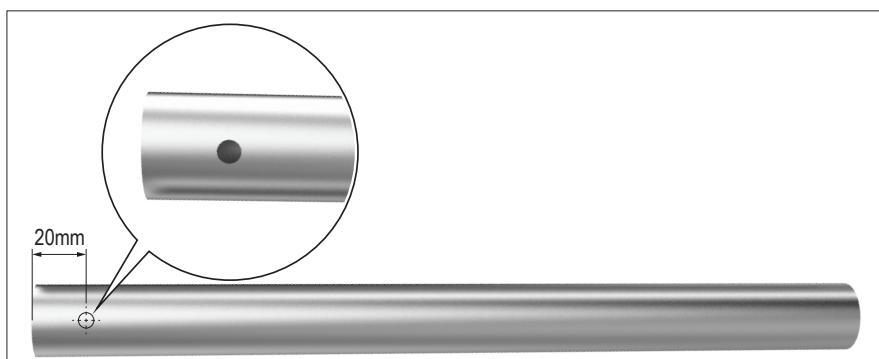
2. Fasten the 'Mounting Boss' using suitable load bearing fixings (not included).



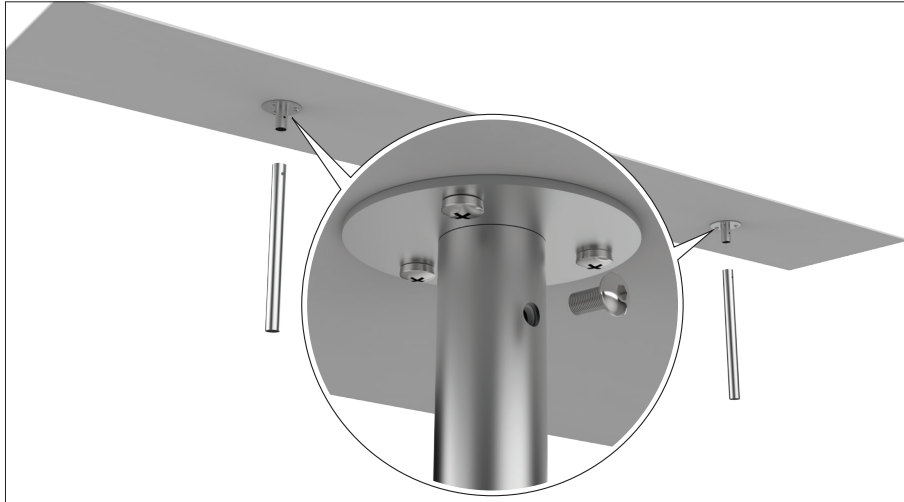
3. Optional: Trim the extension tube to the required length, measuring from the end with the nut insert (DO NOT cut off nut insert end).
Note: The heat lamp must be positioned 300-500mm above the surface below.



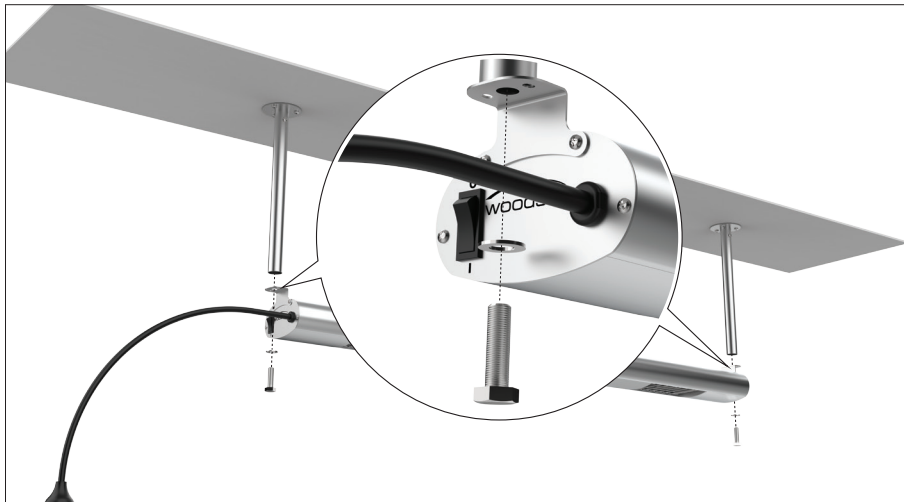
4. Drill a new Ø6.0mm securing hole at the cut end, 20mm from the edge.



5. Attach the extension tubes to the mounted bosses.



6. Secure the heat lamp assembly to the extension tubes with bolts.
7. Connect the heat lamp assembly to the power supply.



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

www.stoddart.com.au
www.stoddart.co.nz

 **STODDART®**

2.6 Electrical Connection

	WARNING
	This unit must be installed in accordance with local electrical regulations/requirements. 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.

Standard HLE Units:

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

Fabricator HLE Units:

- Supplied with lead for on-site connection by a licensed electrician, indicated as:
 - 1Ø+N+E

Notes:

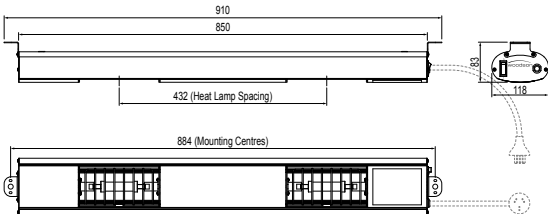
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. Please contact Stoddart for parts and we will advise how to do this in order to avoid any electrical hazard
- The power cable should be dry and/or isolated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

3.0 Specification

3.1 Technical Specifications

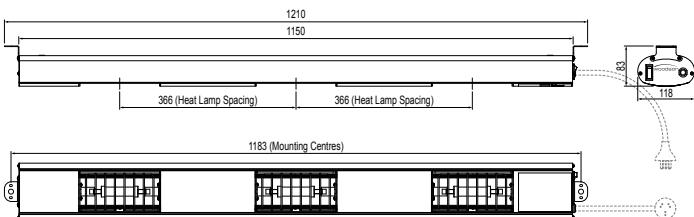
3.1.1 W.HLE850S

Model	W.HLE850S
W x D x H (mm)	810 x 118 x 83
Total Connected Load	0.6kW
Electrical Connection	240VAC / 50Hz (10A plug & lead fitted)



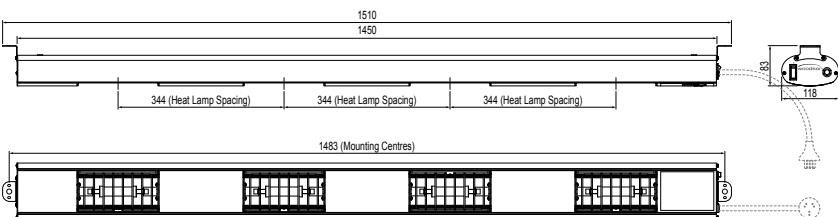
3.1.2 W.HLE1150S

Model	W.HLE1150S
W x D x H (mm)	1210 x 118 x 83
Total Connected Load	0.9kW
Electrical Connection	240VAC / 50Hz (10A plug & lead fitted)



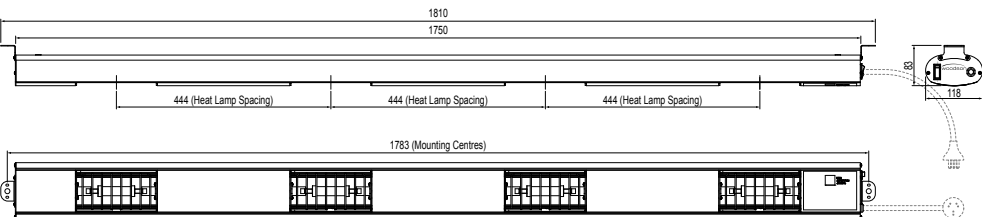
3.1.3 W.HLE1450S

Model	W.HLE1450S
W x D x H (mm)	1510 x 118 x 83
Total Connected Load	1.2kW
Electrical Connection	240VAC / 50Hz (10A plug & lead fitted)



3.1.4 W.HLE1750S

Model	W.HLE1750S
W x D x H (mm)	1810 x 118 x 83
Total Connected Load	1.2kW
Electrical Connection	240VAC / 50Hz (10A plug & lead fitted)



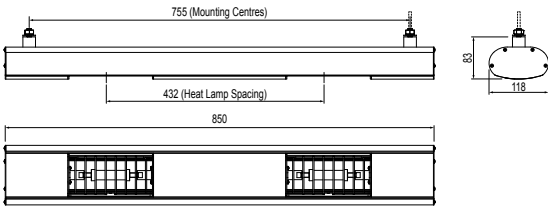
Due to continuous product research and development,
the information contained herein is subject to change without notice.

www.stoddart.com.au

www.stoddart.co.nz

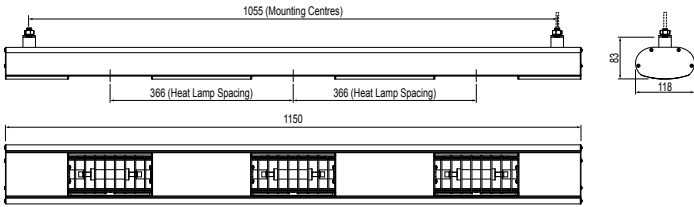
3.1.5 W.HLE850.FB

Model	W.HLE850.FB
W x D x H (mm)	850 x 118 x 83
Total Connected Load	0.6kW
Electrical Connection	240VAC / 50Hz (10A plug & lead fitted)



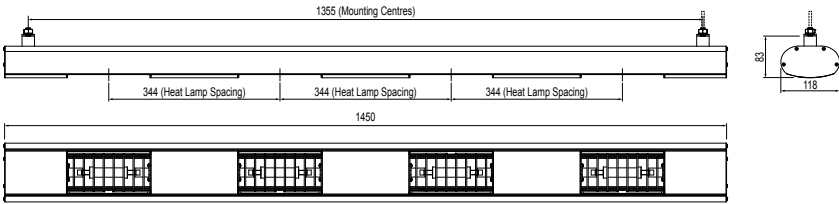
3.1.6 W.HLE1150.FB

Model	W.HLE1150.FB
W x D x H (mm)	1150 x 118 x 83
Total Connected Load	0.9kW
Electrical Connection	240VAC / 50Hz (10A plug & lead fitted)



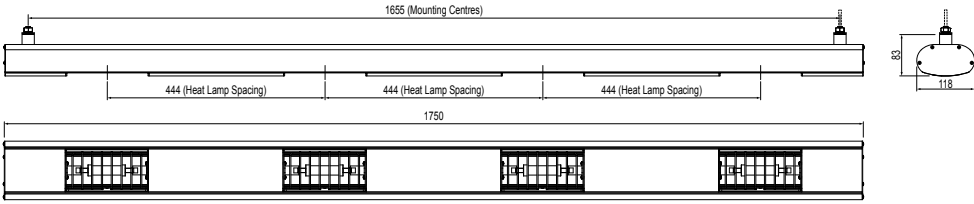
3.1.7 W.HLE1450.FB

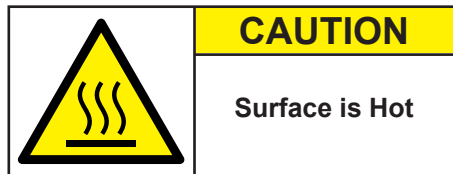
Model	W.HLE1450.FB
W x D x H (mm)	1450 x 118 x 83
Total Connected Load	1.2kW
Electrical Connection	240VAC / 50Hz (10A plug & lead fitted)



3.1.8 W.HLE1750.FB

Model	W.HLE1750.FB
W x D x H (mm)	1750 x 118 x 83
Total Connected Load	1.2kW
Electrical Connection	240VAC / 50Hz (10A plug & lead fitted)





4.1 Start-up & Operation

4.1.1 Start-up

Upon setting up your equipment, the following steps must be followed:

1. Plug the heat lamp assembly into a standard single phase 10Amp power point
2. Your Woodson product is now ready for use

4.1.2 After Hours

- The unit **MUST** be **switched OFF**

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

www.stoddart.com.au

www.stoddart.co.nz

4.2 Heat Lamp Bulbs - Replacement

4.2.1 Replacement Heat Lamp Bulbs

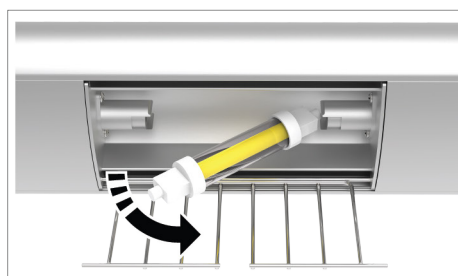
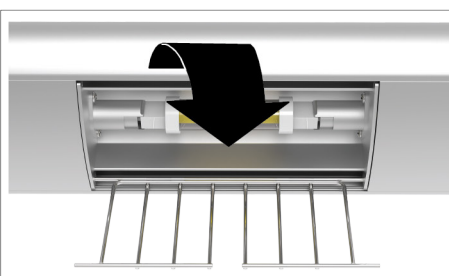
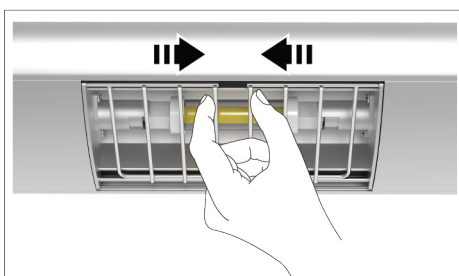
Scan the QR Code or follow the link to order



[Click Here to order](#)

4.2.2 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. Squeeze and lower the heat lamp cage
 3. Holding the old bulb with a soft cloth or glove, press into one of the sockets, rotate out and remove
 4. 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
 5. Squeeze and close the heat lamp cage



5.1 Cleaning

	IMPORTANT Threaded fasteners can loosen in service. Regular inspection and adjustment should be carried out as required		WARNING This unit is NOT waterproof, do NOT hose. DO NOT pour water directly onto the unit. DO NOT immerse in water
	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 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

5.1.3 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

5.1.4 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 chlorines 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 any surfaces
- **DO NOT** leave items on the stainless steel such as cutting boards, rubber mats and bottles

5.1.5 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

5.1.1 Cleaning Schedule

- Daily cleaning is required for the unit. This will help to maintain and prolong the efficiency of the unit
- The unit should be cleaned at the end of each service period

5.1.2 Materials Required

- Scouring pad - Medium Duty
- Clean Sanitised Cloths
- Paper Towel
- Warm soapy water
- Nylon Brush / Scraper
- Appropriate PPE (Personal Protective Equipment)

5.1.6 Cleaning Procedure

1. Isolate from power supply
2. Scrub any baked on soil with the cleaner pad in the same direction as grained polish
3. Wipe clean using a cloth dampened with clean warm water until all soil has been removed
4. Using a clean sanitised cloth, thoroughly dry. Do **NOT** let water pool on the unit. Check crevices and folds

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

www.stoddart.com.au

www.stoddart.co.nz



5.2 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	Possible Corrective Action
Unit won't turn on	Unit is not plugged into a suitable power point	Plug unit in
	Power switch is in the "Off" position	Change the power switch to the "ON" position
	Power Point is faulty	Contact Stoddart service department (Technician Task)
Bulb not turning on	Bulb faulty	Replace bulb

[illegible]

www.stoddart.co.nz

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

Email: sales@stoddart.co.nz

Web: www.stoddart.co.nz



Customer
Service Portal