

Hot Food Displays - Self Serve W.HFSSxx



Shown with optional Sneeze guard, tray race, cutting board, trolley and sliding doors

Product Information:

- Air insulated tank with double skin stainless steel construction
- In-tank temperature probes for accurate measurement and lower running costs
- Multiple element design for reliable operation and even temperature
- Designed for wet operation
- Improved infra-red heat lamp configuration for optimum heat & light
- Toughened glass on all sides for maximum safety with sliding doors available as an optional extra
- Rectangular base to easily drop in to bench cut-out
- Mechanical thermostat control with temperature gauge
- Designed to run between 70°C - 80°C
- Takes gastronorm pans up to 100mm deep (sold separately)
- Other pan sizes and combinations available
- Available in a range of sizes from 3-6 modules
- Available in a variety of other profiles, with matching cold food displays
- Wide range of functional accessories available

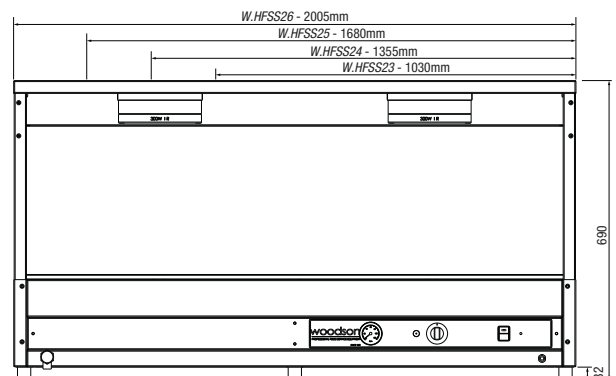
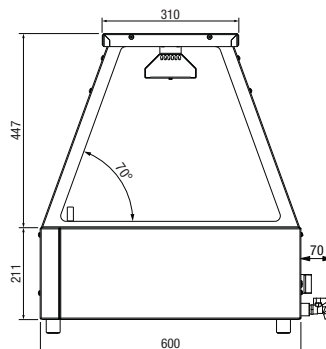
Note:

- Not recommended for the display of chickens or roast meats
- All Woodson units are designed for use with Woodson pans. Other suppliers pans may fit, however this is not guaranteed.

Specifications

Model	W.HFSS23	W.HFSS24
Height	690mm	690mm
Width	1030mm	1355mm
Depth	600mm	600mm
Power	2.4kW 10A plug & lead fitted	3.0kW 15A plug & lead fitted

Model	W.HFSS25	W.HFSS26
Height	690mm	690mm
Width	1680mm	2005mm
Depth	600mm	600mm
Power	3.3kW 15A plug & lead fitted	3.6kW 15A plug & lead fitted



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

Revision: A - 25/05/2022 - 01

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