



woodson[®]

S I N C E 1 9 5 4





Woodson is Stoddart's countertop kitchen and café equipment range that has led the market space since 1954. Designed and manufactured in Australia for Australian conditions, Woodson is renowned for its quality, functionality, and reliability.

Woodson's extensive line up offers a sleek and modern aesthetic that includes fryers, contact toasters and grillers, conveyor ovens, food displays, bain maries and more. The versatile range offers profiles that suit every application from front of house to back of house kitchens.

Woodson has been a trusted name in commercial kitchens worldwide for over 60 years, earning a solid reputation as a well-known brand in the hospitality industry.

With continuous improvement as the focus, Stoddart's team of highly qualified engineers are consistently revolutionising the design and technology, ensuring Woodson maintains its position within the marketplace as it rapidly evolves.

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Countertop Fryers & Chip Dumps

Woodson countertop fryers offer a versatile line up that will fit seamlessly into any new or existing kitchen or café. All units are equipped with a splash guard and lid, drip tray, basket(s) and element cover to help prevent accidental knocking.

The FRS and FRT models offer a mechanical thermostat temperature control that is designed for 180°C frying and temperature safety cut-out as standard. Both units are supplied with an easily removable oil tank.

The autolift fryers (FAS and FRSA) feature a digital timer controlled basket lifter (1-999 seconds), providing a convenient and efficient work environment.

The bench mounted chip dumps are the perfect addition to the Woodson countertop fryers. Supplied with two heat lamps, single heater pad underneath (W.CD.B.P.11 only) and 1 x 1/1GN 100mm deep pan and perforated slide for easy scooping. These units will ensure chips stay crisper for longer.



W.FRS50

5 Litre Pan

285 x 483 x 335

5kg of frozen 10mm chips per/hr

2.2kW 10A plug & lead fitted



W.FRT50

2 x 5 Litre Pans

550 x 483 x 335

10kg of frozen 10mm chips per/hr

2 x 2.2kW 2 x 10A plug & lead fitted



W.FAS80

Autolift Fryer - 8 Litre Pan

285 x 530 x 431

11.5kg of frozen 10mm chips per/hr

2.9kW 15A plug & lead fitted

W.FRS80

8 Litre Pan

285 x 483 x 384

11.5kg of frozen 10mm chips per/hr

3.2kW 15A plug & lead fitted

W.FRT80

2 x 8 Litre Pans

550 x 483 x 384

23kg of frozen 10mm chips per/hr

2 x 3.2kW 2 x 15A plug & lead fitted

W.FRSA110

Autolift Fryer - 11 Litre Pan

272 x 666 x 456

15kg of frozen 10mm chips per/hr

4.8kW 20A plug & lead fitted



W.CD.B.11

1 x 1/1GN 100mm Deep Pan

405 x 619 x 636

1.0kW

10A plug & lead fitted



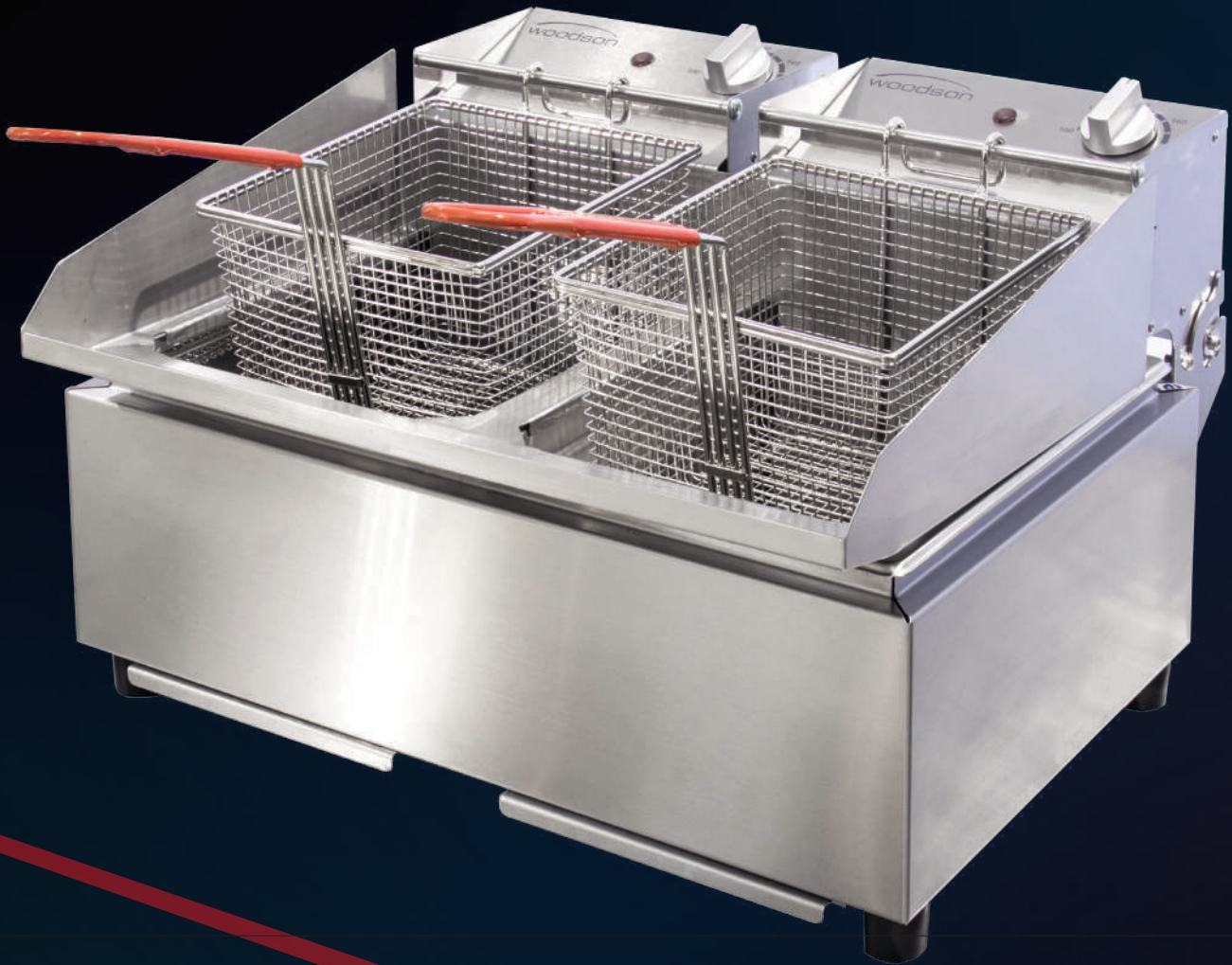
W.CD.B.P.11

Pass-Through - 1 x 1/1GN 100mm Deep Pan

600 x 390 x 664

1.0kW

10A plug & lead fitted



Contact Grills

Designed and manufactured in Australia, Woodson contact grills offer five different sized units. CG models offer full cast aluminum plates with adjustable tension on the upper plate for easy operation and controlled weight to product and LED display with two programmable timers.

The CG and GPC350 models have a thermostat control of 80°C – 250°C.

For a more controlled cooking operation, Woodson offer a range of computer-controlled contact grills. All inclusive, with an LED timer display, eight programmable settings and three operation modes for convenience and flexibility. A concealed adjustable thermostat control with preset of 210°C and gas strut assisted top plate with optional non-stick teflon matting, these units make for a reliable and easy cooking experience.



W.CG6

4-6 Slice Capacity

447 x 517 x 251

2.37kW

10A plug & lead fitted



W.CG8

6-8 Slice Capacity

527 x 517 x 251

2.37kW

10A plug & lead fitted



W.GPC350

Stainless Steel Plates

412 x 628 x 331

2.2kW

10A plug & lead fitted



W.GPC61SC

Computer Controlled - Stainless Steel Plates

362 x 578 x 331

2.2kW

10A plug & lead fitted



W.GPC61SC.R.A

Computer Controlled - Anodised Ribbed Top Plate - Stainless Steel Bottom Plate

362 x 578 x 331

2.2kW

10A plug & lead fitted



W.GPC62SC

Computer Controlled - 2 Top Stainless Steel Plates

474 x 578 x 331

2.2kW

10A plug & lead fitted



Griddles & Griddle Toasters

Woodson countertop griddles have been designed with an integrated splashback, front grease gutter that drains to a large removable grease drawer and a thermostat control of 80°C - 280°C. With two different sizes and three different power capabilities, this range will be the perfect addition for all desired applications.

The griddle toasters are an efficient, space saving solution to any line-up. Equipped with a combination countertop griddle and toaster underneath, toasting rack with adjustable height settings, integrated splashback, independent top and bottom controls and a thermostat control of 80°C - 280°C.



W.GDA50.10

8mm thick steel Griddle Plate
525 x 474 x 230
2.2kW
10A plug & lead fitted



W.GDA50.15

8mm thick steel Griddle Plate
525 x 474 x 230
3.2kW
15A plug & lead fitted



W.GDA60

10.5mm thick steel Griddle Plate
672 x 621 x 230
4.4kW
20A plug & lead fitted



W.GDT65.15

8mm thick steel Griddle Plate
540 x 417 x 338
6 slice capacity
3.3kW 15A plug & lead fitted



W.GDT75

8mm thick steel Griddle Plate
687 x 564 x 338
8 slice capacity
6.6kW 30A lead only



Griller's & Salamanders

Experience fast and exceptionally even grilling and toasting with Woodson's large range of griller's and salamander's. All are feature packed, with multiple position slides and rack for safer loading. Easy to clean removable crumb trays, stainless steel construction and the convenience of wall mounting brackets are ideal for small space applications.

Woodson griller's offer energy efficient 'instant' heat ceramic top coated glass infrared elements and timer-controlled operations.

The GTQI8 Supertoast model has variable top and bottom independent temperature controls with a timer bypass switch, providing extreme flexibility.

The GTSQI.15 salamander is equipped with energy efficient 'instant' heat glass infrared top elements and two operation modes - timer or simple "in is on" mode, this function uses a rack activated toggle switch that allows all power to the top elements only.



W.GTQI4.CUB

4 Slice Capacity Griller

412 x 339 x 363

2.2kW

10A plug & lead fitted



W.GTQI8.10

8 Slice Capacity Griller

563 x 339 x 363

2.2kW

10A plug & lead fitted



W.GTQI8.15

15 Slice Capacity Griller

673 x 429 x 363

3.3kW

15A plug & lead fitted

W.GTQI8.15

8 Slice Capacity Griller

563 x 339 x 363

3.3kW

15A plug & lead fitted



W.GTQI8S.10

8 Slice Capacity Griller

563 x 339 x 362

2.2kW

10A plug & lead fitted

W.GTQI8S.15

8 Slice Capacity Griller

563 x 339 x 362

3.3kW

15A plug & lead fitted



W.GTSQI15

15 Slice Capacity Salamander

673 x 429 x 372

1/1GN pan compatible

3.3kW 15A plug & lead fitted



Conveyor Toasters

Woodson CVT.D conveyor toasters have been engineered with long life metal elements for continuous use. With the ability to operate as either a front or rear exiting unit with variable speed belt control and tamper proof cover for speed controller. These units provide an ideal solution for toasting sliced bread and are perfect for buffet style kitchens.

The CVT.BUN conveyor ovens are ideal for hamburger buns. Each unit has front loading and front exiting capabilities with an efficient touchpad "set and forget" control system. A variable speed belt control and top and bottom independent temperature controls are all packed in a compact, stainless-steel footprint. These units provide an efficient and even cooking process.



W.CVT.D.10

300 slices per/hr*

379 x 502 x 446

2.1 kW

10A plug & lead fitted



W.CVT.BUN.25

250 buns per/hr*

510 x 570 x 485

6kW

25A lead only



W.CVT.BUN.30

420 buns per/hr*

630 x 908 x 485

7.2kW

30A lead only

W.CVT.D.15

500 slices per/hr*

379 x 502 x 446

3.3kW

15A plug & lead fitted

*Variation may occur due to bread types



Snackmaster & Pizza Conveyor Ovens

Ideal for toasting and cooking open snacks, pizza's and a variety of other foods, the Woodson Snackmaster and pizza conveyor series have been specifically engineered with long life metal elements ensuring durability for continuous use. Featuring a long inlet conveyor for easy loading and high production, fan cooled dial controls and heat technology. Woodson conveyor ovens are fully insulated top and body to retain heat and variable speed belt control with automatic tensioning.

The CVS.S model offers independent temperature controls for top and bottom elements. The CVS.SE, CVS.M, CVS.L and CVP.C models incorporate an efficient touchpad "set and forget" control system paired with energy efficient pulse power independent temperature controls for top and bottom elements.

Enjoy the efficiency and flexibility of the range with the optional stacking kits (excluding CVS.S.15) and mobile trolleys for the CVP.C.18 and CVP.C.24 conveyor ovens.



W.CVS.S.15

305mm belt width
1000 x 445 x 465
3.6kW
15A plug & lead fitted



W.CVS.SE.20

305mm belt width
1000 x 445 x 465
10 x 12" pizzas per/hr*
4.8kW 20A plug & lead fitted



W.CVS.M.25

356mm belt width
1200 x 505 x 465
12 x 12" pizzas per/hr*
6.0kW 25A lead only



W.CVS.L.30

450mm belt width
1200 x 610 x 465
15 x 12" pizzas per/hr*
7.2kW 30A lead only



W.CVP.C.18

457mm belt width
1500 x 610 x 440
20 x 12" pizzas per/hr*
10.8kW 30 + N + E - lead only



W.CVP.C.24

610mm belt width
1500 x 765 x 440
25 x 12" pizzas per/hr*
14.4kW 30 + N + E - lead only

*Variation may occur depending on type of pizza base and topping.

1 YEAR
ONSITE
WARRANTY



Countertop Ductless Filter Hoods

Woodson countertop ductless filter hoods are ideal for kiosk operations or where a ducted system is impractical or uneconomical. Engineered with a unique ductless design, using a three-way filtering system, this includes a stainless-steel baffle to remove larger oil particles, a polyester filter to remove finer oil particles and activated carbon filters to provide a clean, safe and odour-controlled environment. The easily removable filters are ideal for cleaning (except carbon filter). Supplied with LED lighting and a variable speed fan for added efficiency and ease of use.

Important information for Filter Hoods:

- From revision E onwards, all Woodson countertop filtration systems (W.CHD750 and W.CHD1000) are certified to meet the performance requirements¹ of NCC-2022 through deemed to satisfy and performance solution provisions
- Tested and certified for Australia & New Zealand
- Certified as a recirculating performance solution without connection to ductwork and with a reduced cooking surface to filter separation
- Certified for use with electrical cooking equipment including fryers
- Certified for a total equipment power rating of up to 10kW
- The unit **MUST NOT** be used with gas or solid-fuel fired equipment
- The multi-stage filtration reduces contaminants effectively to comply with the indoor air quality limits as per NCC-2022: F6V1 in an environment with adequate background ventilation
- Smoke emissions are reduced by the multi-stage filters²
- Adequate mechanical or natural ventilation must be provided to remove the heat and humidity from the room as per NCC-2022: F6P4 & F6D6
- Check with local authorities for any regulations in addition to the ventilation requirements of the NCC*



W.CHD750

750mm wide unit

750 x 660 x 1150

0.5kW

10A plug & lead fitted



W.CHD1000

1000 wide unit

1000 x 660 x 1150

1.0kW

10A plug & lead fitted

*A-weighted sound pressure level at 0.5m distance from the air discharge grille at 125 l/s (W.CHD750) and at 220 l/s (W.CHD1000).

¹ The NCC-2022 requires an environment with sufficient outdoor air supply provision (F6P3), mechanical ventilation to control odours and contaminants (F6P4) and adequate disposal of contaminated air (F6P5)

² Reduction of visible smoke > 80% (E2) via the multi-stage filtration

1 YEAR
ONSITE
WARRANTY



Mobile Ventilation Unit

Woodson Mobile ductless filter hoods are ideal for kiosk operations or where a ducted system is impractical or uneconomical. They effectively mitigate the formation of greasy deposits on surfaces such as benches, floors, walls, and ceilings, which commonly result from cooking activities. The unit draws air down through a multistage filter system and then reintroduces it to the kitchen through the base of the unit, ensuring a cleaner and more pleasant cooking environment.

Woodson Countertop ductless hoods are to be used with electric cooking appliances only.

Use this unit with countertop electrical cooking appliances that do not exceed limits defined in the NCC* (NCC -2022 Part F6D12):

- (a) any cooking apparatus has -
 - (i) a total maximum electrical power input exceeding 8 kW; or
 - (ii) a total gas power input exceeding 29 MJ/hour; or
- (b) the total maximum power input to more than one apparatus exceeds, per m² of floor area of the room or enclosure -
 - (i) 0.5 kW electrical power; or
 - (ii) 1.8 MJ/hour gas.

Check with local authorities for any regulations that they may have in addition to the ventilation requirements of the NCC*

Mobile units come supplied with a storage area below the cooking zone, adaptable rack slides and lockable swivel castors to front and fixed castors on the rear for extra mobility.



W.MVS

700mm wide unit

700 x 775 x 1200

0.48kW

10A plug & lead fitted



W.MVS850

850mm wide unit

850 x 800 x 1200

0.48kW

10A plug & lead fitted

*The NCC requires the room to be adequately ventilated, either naturally or mechanically to maintain the indoor air quality within defined limits. The room may be naturally ventilated if it has sufficient open window space. When the room has mechanical ventilation, the ventilation designer will need to provide performance evidence that an adequate supply of outdoor air into the enclosure is available to maintain the indoor air quality.



Countertop Bain Maries & Hot Food Wells

Available in 1/1GN and 2/1GN sizes, all units fit gastronorm pans up to 150mm deep in a specifically engineered air insulated water tank with double skinned stainless-steel construction for durability.

The countertop bain maires are designed and recommended for wet operation, operating between 70°C – 80°C with a mechanical thermostat control and temperature gauge.

The hot food wells (waterless bain maries) have also been engineered with a mechanical thermostat control and temperature gauge with adjustments from 30°C – 120°C.



W.BMS11

1/1GN size bain marie

371 x 645 x 282

0.75kW

10A plug & lead fitted



W.BML21

2/1GN size bain marie

706 x 645 x 282

1.5kW

10A plug & lead fitted



W.HFW11

1/1GN size hot food well

370 x 587 x 283

0.6kW

10A plug & lead fitted



W.HFW21

2/1GN size hot food well

705 x 587 x 283

1.2kW

10A plug & lead fitted



Large Bain Maries

The large bain maries offer six footprints, two, three, four, five and six bay 1/1GN and 2/1GN units, all designed and recommended for wet operation. Offering an air insulated water tank with double skin stainless steel construction, with multiple element design for ongoing operation and even temperature control. Mechanical thermostat temperature control between 70°C – 80°C and in-tank temperature probes allows for accurate measurement and lower running costs. With extreme versatility in countertop and drop in installation options, these units make for the perfect addition to any new or existing kitchens.



W.BMA22

2 Rows, 2 Bays

705 x 669 x 237

1.2kW

10A plug & lead fitted



W.BMA23

2 Rows, 3 Bays

1030 x 669 x 237

1.8kW

10A plug & lead fitted



W.BMA24

2 Rows, 4 Bays

1355 x 669 x 237

2.4kW

10A plug & lead fitted



W.BMA25

2 Rows, 5 Bays

1680 x 669 x 237

2.4kW

10A plug & lead fitted



W.BMA26

2 Rows, 6 Bays

2005 x 669 x 237

2.4kW

10A plug & lead fitted



Pie & Food Displays

The Woodson pie and food displays are designed to hold product between 70°C – 80°C with a mechanical thermostat control and temperature gauge, allowing products to stay fresher for longer. Removable wire racks and crumb trays make for easy and efficient cleaning. Available in four different sizes and six variations, Woodson provides the perfect display for any space.

The PIA series offer toughened glass front panels with toughened glass sliding rear doors and a double skinned stainless steel cabinet.

The PIP pro series suits 16" & 18" size baker trays with eight adjustable shelves for flexibility. The internal heat resistant high impact oven lighting provides outstanding illumination paired with a humidity tray to keep products looking fresh. Available in various combinations of doors and panels to suit all desired requirements.

The PIM series comes standard with a modern black powder coated steel construction and toughened glass sliding door to front and back. Offering the perfect combination of functionality and attractive appeal with it's angled display racks, lightbox for branding, full internal lighting to improve the display and separate illuminated power and light switches.



W.PIA50 / W.PIA50G

50 Pie Capacity

591 x 350 x 487

1.25kW

10A plug & lead fitted



W.PIA100 / W.PIA100G

100 Pie Capacity

755 x 350 x 637

1.25kW

10A plug & lead fitted

*G models are supplied with glass sliding doors on both sides.



W.PIP200

200 Pie Capacity

871 x 531 x 912

2.03kW

10A plug & lead fitted



Hot Food Displays - Square Glass Black

Featuring a modern black finish and square glass profile, this heated display enhances food presentation while maintaining serving temperatures. Suitable for wet or dry operation, it includes toughened glass, soft-close rear sliding doors and quartz infra-red heat lamps for excellent visibility and consistent heat retention. An insulated double-skinned tank, multiple heating elements and precise thermostat control ensure even heat distribution and energy efficiency



WH.HFSQB22

2 Rows, 2 Bays
727 x 670 x 680
1.5kW
10A plug & lead fitted



WH.HFSQB23

2 Rows, 3 Bays
1054 x 670 x 680
2.4kW
10A plug & lead fitted



WH.HFSQB24

2 Rows, 4 Bays
1381 x 670 x 680
3.0kW
15A plug & lead fitted



WH.HFSQB25

2 Rows, 5 Bays
1708 x 670 x 680
3.3kW
15A plug & lead fitted



WH.HFSQB26

2 Rows, 6 Bays
2035 x 670 x 680
3.6kW
15A plug & lead fitted



Hot Food Displays - Straight Glass

The straight glass profile hot food display's offer an air insulated tank, double skin stainless steel construction and rear sliding doors on rollers for convenience. Available in two to six module sizes, each model has an in-tank temperature probe for accurate measurement and lower running costs. Multiple element design and mechanical thermostat control provides reliable and even heating between 70°C – 80°C. Designed with a rectangular base to easily drop into a bench cut-out, these units have been engineered to suit a range of desired applications.

Available accessories include pan kits, tray race, cutting boards, sneeze guards, trolleys, trolley panel kits and drop in kits.



W.HFS22

2 Rows, 2 Bays
705 x 600 x 722
1.5kW
10A plug & lead fitted



W.HFS23

2 Rows, 3 Bays
1030 x 600 x 722
2.4kW
10A plug & lead fitted



W.HFS24

2 Rows, 4 Bays
1355 x 600 x 722
3.0kW
15A plug & lead fitted



W.HFS25

2 Rows, 5 Bays
1680 x 600 x 722
3.3kW
15A plug & lead fitted



W.HFS26

2 Rows, 6 Bays
2005 x 600 x 722
3.6kW
15A plug & lead fitted



Hot Food Displays - Self Serve

The self-serve hot food display comes standard with toughened glass ends for maximum safety and optional sliding glass doors for both sides. Engineered with an air insulated tank, double skin stainless steel and in-tank temperature probes for accurate measurement and lower running costs. Just like the additional profiles, the self-serve displays are available in two to six module variations with the option of a countertop, drop in and mobile application. Designed to run between 70°C-80°C with a multiple element design and mechanical thermostat control with temperature gauge, each size ensures reliable operation and even temperature holding.

Available accessories include pan kits, door kits (per side), tray race, cutting boards, sneeze guards, trolleys, trolley panel kits and drop in kits.



W.HFSS24

2 Rows, 4 Bays

1355 x 600 x 690

3.0kW

15A plug & lead fitted



W.HFSS26

2 Rows, 6 Bays

2005 x 600 x 690

3.6kW

15A plug & lead fitted



Cold Food Displays - Square Glass Black

Combining a sleek black finish with high-performance refrigeration, this display features double-glazed toughened glass, blown-air cooling technology and precise temperature control between 1°C and 5°C. Energy-efficient operation, LED lighting, soft-close rear doors and environmentally friendly refrigerant make it an ideal solution for modern food service environments, delivering up to 25% lower energy consumption than traditional cold food bars.



WR.CFSQB24

2 Rows, 4 Bays

1504 x 906 x 982

0.31kW

10A plug & lead fitted



WR.CFSQB26

2 Rows, 6 Bays

2194 x 906 x 982

0.55kW

10A plug & lead fitted



Cold Food Displays - Straight Glass

The straight glass cold food displays by Woodson offer exceptional display with LED lighting for an illuminated interior. Available in three to six module variations, each unit is equipped with an adjustable digital controller designed to hold temperature between 2°C-5°C and operates in ambient temperatures up to 32°C. Constructed from double glazed toughened glass to both front and sides, insulated tank with double skin stainless steel to improve performance and efficiency. Each unit is refrigerated by a 90mm deep cold plate well with cross fin coil over.

Available accessories include pan kits, tray race, cutting boards, sneeze guards, trolleys, trolley panel kits and drop in kits.



WR.CFS23

2 Rows, 3 Bays

1030 x 608 x 690

0.6kW

10A plug & lead fitted



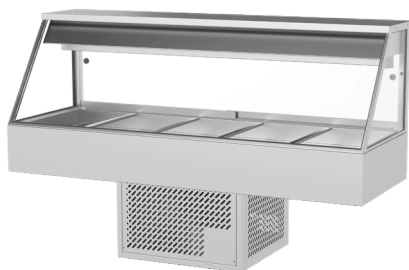
WR.CFS24

2 Rows, 4 Bays

1355 x 608 x 690

0.72kW

10A plug & lead fitted



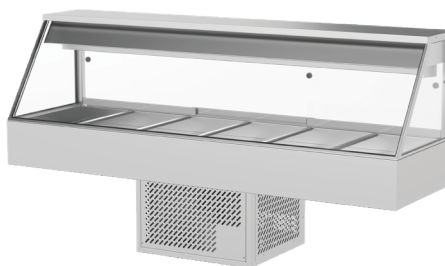
WR.CFS25

2 Rows, 5 Bays

1680 x 608 x 690

0.84kW

10A plug & lead fitted



WR.CFS26

2 Rows, 6 Bays

2005 x 608 x 690

0.84kW

10A plug & lead fitted



Induction Cook Tops

Woodson single hob models offer an energy efficient commercial cooktop with a high impact SCHOTT CERAN glass ceramic top. Minimising transferable heat around the unit allows for the heat to directly transmit to pots and pans, eliminating the risk of potential burns.

Both cooktop's and wok bowls are equipped with a clear LED display for power setting, temperature and time. The choice of precise power settings from 0-10 in single digit increments or temperature control from 60°C – 240°C and timer control from 1-180 minutes provides extreme flexibility to the user. Additional features include, audio alert after timed cooking, whereby unit transitions into standby mode, integral replaceable grease filters to ensure cleaner and cooler air intake and ducted twin integral cooling fans helping keep electronics cool during high demand.



WI.HBCT.1.2400

2400w Single Hob

340 x 440 x 122

2.4kW

10A plug & lead fitted

Pan Size - Ø120mm x Ø260mm



WI.HBCT.1.3500

3500w Single Hob

340 x 440 x 122

3.5kW

15A plug & lead fitted

Pan Size - Ø120mm x Ø260mm



WI.HBCT.1L.3500

3500w Single Hob Large

440 x 540 x 122

3.5kW

15A plug & lead fitted

Pan Size - Ø120mm x Ø360mm



WI.HBCT.1.3500.P

3500w Single Hob Large with Probe

340 x 440 x 122

3.5kW

15A plug & lead fitted



WI.WKCT.1.3500.W

3500w Induction Wok Bowl

340 x 440 x 126

3.5kW

15A plug & lead fitted

Supplied with 14" induction Wok



WI.WKPN

Wok Pan

360mm Diameter

14" Stainless steel induction compatible wok



Urns

Hot water urns by Woodson are available in both brushed stainless steel and matte black finishes as well as 10, 20 and 30 litre capacities. With quality stainless steel construction and double skinned insulated tank for increased safety, these units provide an efficient solution to any application. Feature packed with a sight glass to check water levels, heat resistant handles with a twist lock lid for added safety, thermostat control, indicator lights, concealed elements for ease of cleaning and a non-drip tap.



W.URN10

10 Litre Capacity - Stainless Steel

235 x 475

2.2kW

10A plug & lead fitted



W.URN20

20 Litre Capacity - Stainless Steel

325 x 500

2.2kW

10A plug & lead fitted



W.URN30

30 Litre Capacity - Stainless Steel

325 x 630

2.2kW

10A plug & lead fitted



W.URN10B

10 Litre Capacity - Matte Black

235 x 475

2.2kW

10A plug & lead fitted



W.URN20B

20 Litre Capacity - Matte Black

325 x 500

2.2kW

10A plug & lead fitted



W.URN30B

30 Litre Capacity - Matte Black

325 x 630

2.2kW

10A plug & lead fitted



Heat Lamp Assemblies

The Woodson heat lamp assemblies combine a sleek, modern design with exceptional heat and lighting performance, perfect for any kitchen, buffet, or servery setup. Featuring an aluminium extrusion body and a convenient on/off switch, these assemblies also include an easily accessible heat lamp cage, making globe replacement simple and hassle-free.



W.HLE0850.S

Heat Lamp Assembly 850mm

850 x 118 x 83

0.6kW

10A plug & lead fitted



W.HLE1150.S

Heat Lamp Assembly 1150mm

1150 x 118 x 83

0.9kW

10A plug & lead fitted



W.HLE1450.S

Heat Lamp Assembly 1450mm

1450 x 118 x 83

1.2kW

10A plug & lead fitted



W.HLE1750.S

Heat Lamp Assembly 1750mm

1750 x 118 x 83

1.2kW

10A plug & lead fitted



Accessories.

A large variety of accessories are available for the whole Woodson range:

- Fryer baskets
- Teflon clamping system and sheets
- Wok pan
- GN pans
- Cutting boards
- Sneeze guards
- Trolleys
- Panel kits
- Drop down work shelves
- Tray races
- Chrome wire shelves
- Stacking kits
- Pan kits
- Pan support bars
- Drop in kits
- Pizza pans and trays
- Non-stick aluminium pans and food pins
- Polyester and activated carbon filters
- Hob covers
- Round steam pans
- Heat lamps

For more information on compatibility and specifications please visit www.stoddart.com.au

woodson

Culinaire

NORMANN

Halton

airex

STODDART
PLUMBING PRODUCTS

STODDART
INFRASTRUCTURE

ADANDE

METRO

GIORIK

CookTek

SYNERGY
grill technology

ARISTARCO

ANETS

AMERICAN RANGE

SIMPLY
STAINLESS

TURBOCHEF

power soak

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