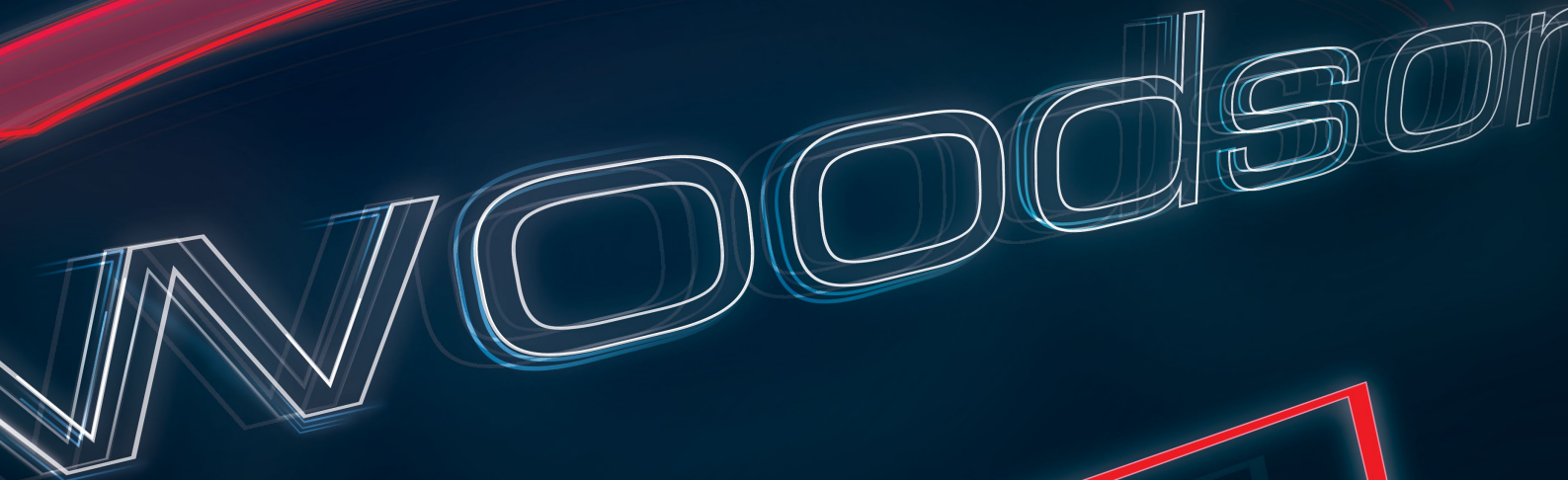




woodson®

SINCE 1954



WOODSON



STODDART®



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.

Proudly producing Australian made products every day in our Brisbane factory, Woodson has been a reliable staple in numerous commercial kitchens around the world for over 60 years.

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.



# Contents.

Countertop Fryers / Chip Dumps	04
Contact Grills	06
Griddles / Griddle Toasters	08
Griller's / Salamanders	10
Conveyor Toasters	12
Snackmaster / Pizza Conveyor Ovens	14
Ductless Filter Hoods	16
Countertop Bain Maries / Hot Food Wells	18
Large Bain Maries	20
Pie / Food Displays	22
Hot Chicken / Roast Meat Displays	24
Hot Food Displays / Straight Glass	26
Hot Food Displays / Curved Glass	28
Hot Food Displays / Square Glass	30
Hot Food Displays / Self Serve	32
Cold Food Displays / Self Serve	34
Cold Food Displays / Flat Deck	36
Cold Food Displays / Straight Glass	38
Cold Food Displays / Square Glass	40
Induction Cook Tops	42
Urns	44

# 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



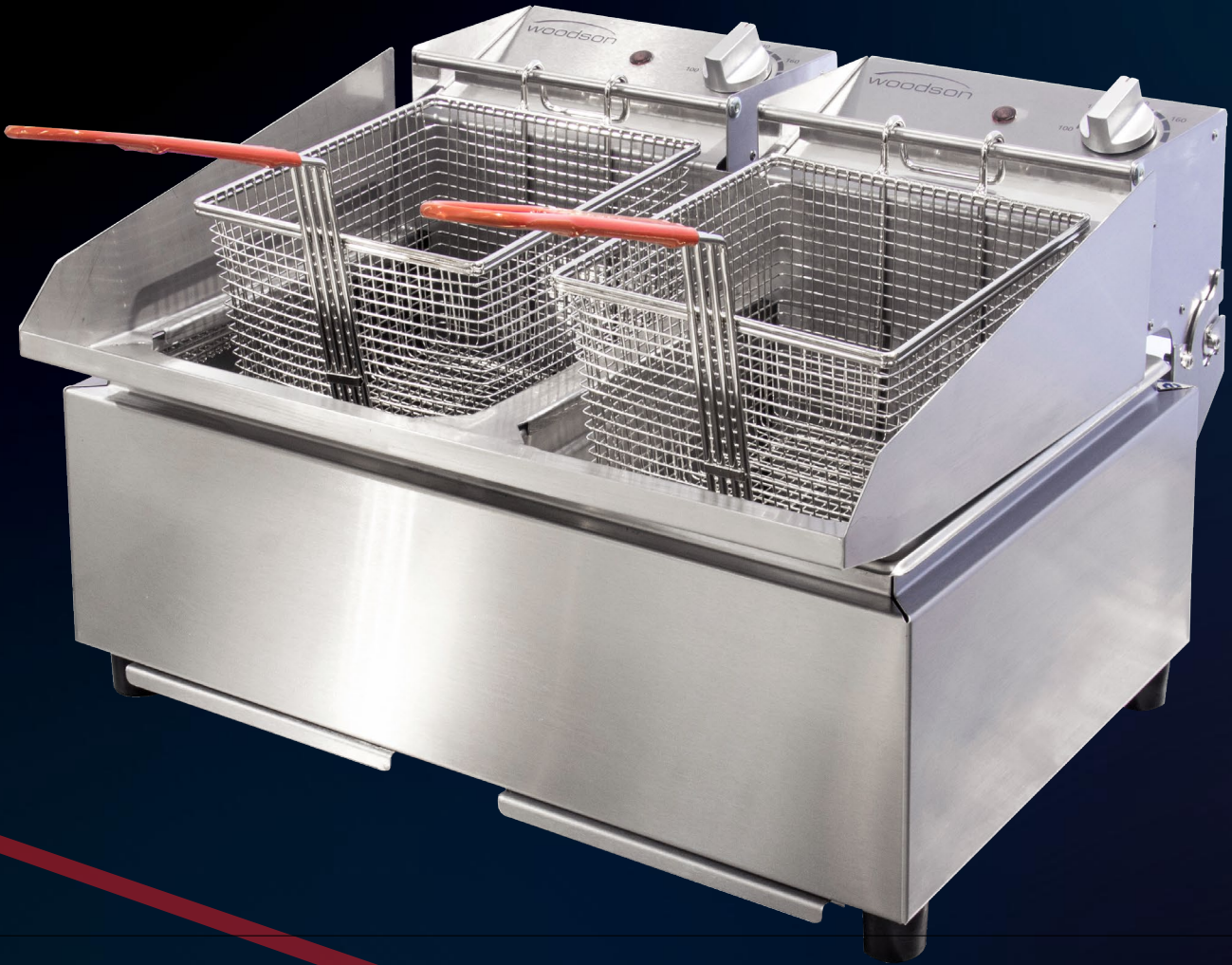
### W.CD.B.P.11

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

600 x 390 x 664

1.0kW

10A plug & lead fitted



# Contact Grills

Australian made Woodson contact grills offer five different sized units. CT models offer a spring balanced upper plate, limiting the chance of crushing product, smooth finished aluminium plates with the option of a ribbed top plate if required.

The CT and GPC350 models have a thermostat control of 50°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.CT6**  
**4-6 Slice Capacity**  
 415 x 518 x 231  
 2.2kW  
 10A plug & lead fitted



**W.CT8**  
**6-8 Slice Capacity**  
 495 x 473 x 231  
 2.2kW  
 2 x 10A plug & lead fitted



**W.GPC350**  
**Stainless Steel Plates**  
 412 x 628 x 331  
 2.2kW  
 10A plug & lead fitted

**W.CT6R**  
**Ribbed Top Plate**  
 415 x 518 x 231  
 2.2kW  
 10A plug & lead fitted

**W.CT8R**  
**Ribbed Top Plate**  
 495 x 473 x 231  
 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.GDT65.20

**8mm thick steel Griddle Plate**  
540 x 417 x 338  
6 slice capacity  
4.3kW 20A 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.GTQI15**  
**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.GTSQI15**  
**15 Slice Capacity Salamander**  
 673 x 429 x 372  
 1/1GN pan compatible  
 3.3kW 15A plug & lead fitted

**W.GTQI8S.15**  
**8 Slice Capacity Griller**  
 563 x 339 x 362  
 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.D.15**

**500 slices per/hr\***  
379 x 502 x 446  
3.3kW  
15A 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

\*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.



## Ductless Filter Hoods

The unique Woodson ductless filter hoods are available in both mobile and countertop footprints. 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) while all hoods comply with the performance requirements of the NCC and have been independently tested and certified to meet strict air quality requirements of the ANSI/UL710B and suitable for electrical equipment upto 8kW.

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.

The countertop unit features fluorescent lighting and a variable speed fan for efficiency and ease of use.



### 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



### 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





# 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



**W.PIM.60**

**60 Pie Capacity**  
665 x 465 x 650  
1.5kW  
10A plug & lead fitted



## Hot Chicken & Roast Meat Displays

Specifically designed with a fan forced humidified display cabinet, these units are ideal for storing chickens and roast meat by keeping the products at a compliant temperature while reducing moisture loss through the fan forced humidifier. Available in a three or four module 1/1GN compatible variation, each unit is constructed of toughened front curved glass and toughened rear sliding doors with stainless steel rollers. Individual element design, dry well with multiple water trays, overhead infra-red heat lamps, paired with a illuminated light box and "Hot & Tasty" decal make these units an efficient solution for the quick service sector.



### W.HFH.23

**3 x 1/1GN**

1120 x 794 x 660

2.2kW

10A plug & lead fitted



### W.HFH.24

**4 x 1/1GN**

1460 x 794 x 660

2.9kW

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 - Curved Glass

The curved glass profile hot food displays are identical to the straight glass unit. Also available in two to six modules, each unit is equipped with an air insulated tank and double skin stainless steel construction. Designed to operate at 70°C - 80°C the mechanical thermostat control and multiple elements ensure for reliable operation and even temperature holding. The curved glass displays have also been engineered to be easily dropped into a bench cut-out.

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



**W.HFC22**

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



**W.HFC23**

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



**W.HFC24**

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



**W.HFC25**

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



**W.HFC26**

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



## Hot Food Displays - Square Glass

Just like the straight and curved glass hot food displays, the square profile display offers two to six sized modules. With the modern square design, these units are guaranteed to create a sleek line-up whether that be countertop, drop in or mobile applications. Constructed of double skin stainless steel, an air insulated tank, rear sliding doors on rollers as well as improved infra-red heat lamps providing optimum heat and light throughout the display. Operating at 70°C-80°C with a mechanical thermostat control and multiple elements, these units are designed for wet operation.

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



### W.HFSQ22

**2 Rows, 2 Bays**  
705 x 600 x 696  
1.5kW  
10A plug & lead fitted



### W.HFSQ23

**2 Rows, 3 Bays**  
1030 x 600 x 696  
2.4kW  
10A plug & lead fitted



### W.HFSQ24

**2 Rows, 4 Bays**  
1355 x 600 x 696  
3.0kW  
15A plug & lead fitted



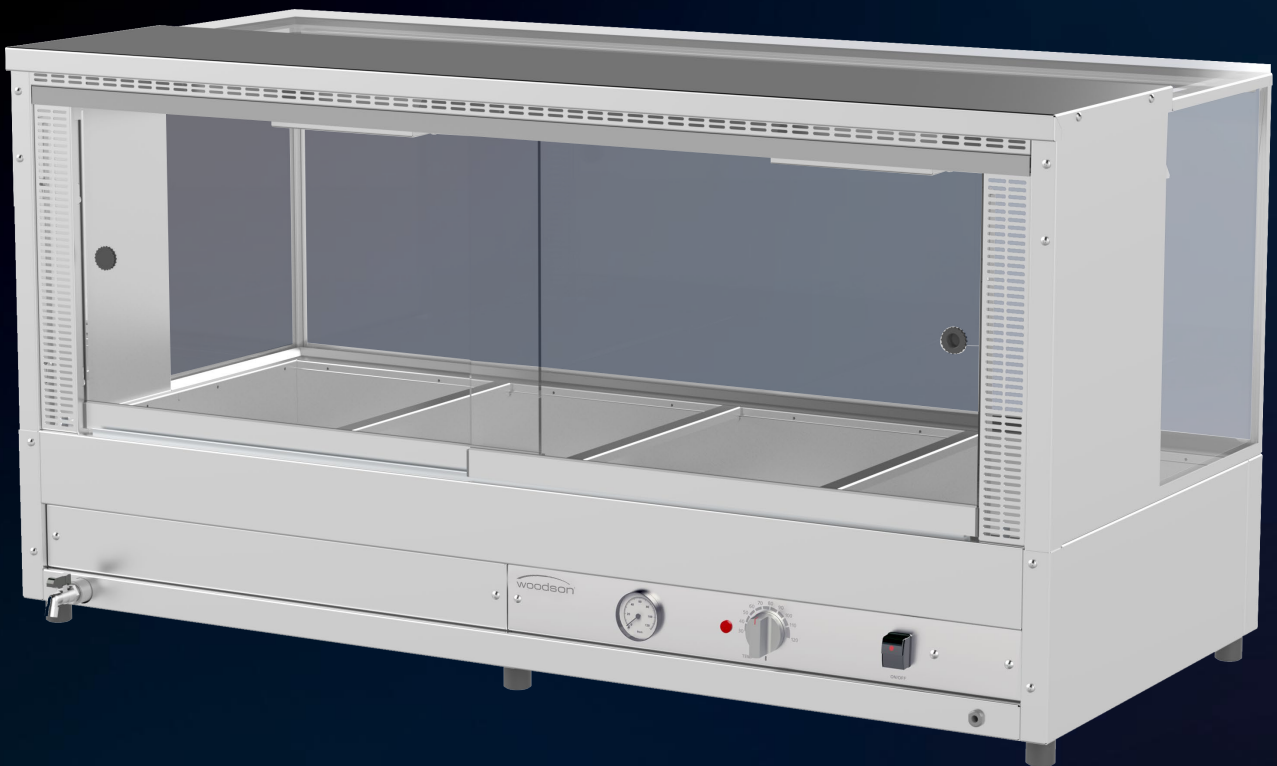
### W.HFSQ25

**2 Rows, 5 Bays**  
1680 x 600 x 696  
3.3kW  
15A plug & lead fitted



### W.HFSQ26

**2 Rows, 6 Bays**  
2005 x 600 x 696  
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.HFSS23

**2 Rows, 3 Bays**

1030 x 600 x 690

2.4kW

10A plug & lead fitted



### W.HFSS24

**2 Rows, 4 Bays**

1355 x 600 x 690

3.0kW

15A plug & lead fitted



### W.HFSS25

**2 Rows, 5 Bays**

1680 x 600 x 690

3.3kW

15A plug & lead fitted



### W.HFSS26

**2 Rows, 6 Bays**

2005 x 600 x 690

3.6kW

15A plug & lead fitted





## Cold Food Displays - Self Serve

The self serve cold food displays by Woodson are equipped with an insulated tank, double skin stainless steel construction and unique front and rear acrylic lift-up doors that can be manually locked into an upright position to act as sneeze guards. Available in three to six module sizes, each unit has been designed for a maximum of three hours continuous use with doors open (doors must be closed between service). The unique blown air design creates a consistent cooling effect around the food pans. Featuring a full-length evaporator coil and adjustable digital control, each unit has been specifically designed to hold temperature between 2°C – 5°C and operates in ambient temperatures up to 32°C.

Available accessories include pan kits, drop down work shelf, trolley and trolley panel kits.



### W.CFSS23

**2 Rows, 3 Bays**  
1070 x 800 x 787  
0.94kW  
10A plug & lead fitted



### W.CFSS24

**2 Rows, 4 Bays**  
1400 x 800 x 787  
0.99kW  
10A plug & lead fitted



### W.CFSS25

**2 Rows, 5 Bays**  
1720 x 800 x 787  
1.08kW  
10A plug & lead fitted



### W.CFSS26

**2 Rows, 6 Bays**  
2050 x 800 x 787  
1.08kW  
10A plug & lead fitted



## Cold Food Displays - Flat Deck

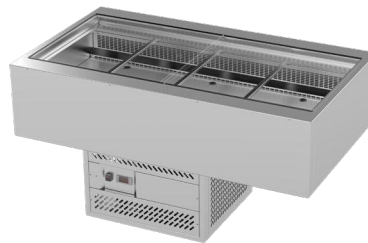
The flat deck cold food displays by Woodson are ideal for back of house use in plating and dish assembly. Supplied with a removable acrylic well cover to seal the cold well when not in use. The unique blown air design creates a cooling effect around food pans and is supplied with a hygienic stainless steel top for easy cleaning. Designed for continuous use for up to three hours with an open well (lids must be used between sessions) paired with an efficient full length evaporator coil and adjustable digital controller designed to hold temperature between 2°C – 5°C and operates in ambient temperatures up to 32°C.

Available accessories include pan kits, drop down work shelf, trolley and trolley panel kits.



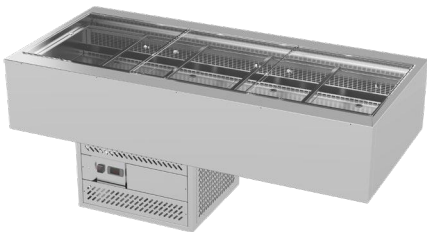
### W.CFSSN23

**2 Rows, 3 Bays**  
1070 x 800 x 342  
0.75kW  
10A plug & lead fitted



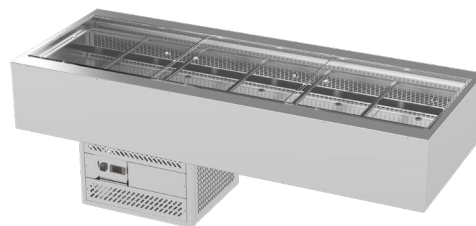
### W.CFSSN24

**2 Rows, 4 Bays**  
1400 x 800 x 342  
0.82kW  
10A plug & lead fitted



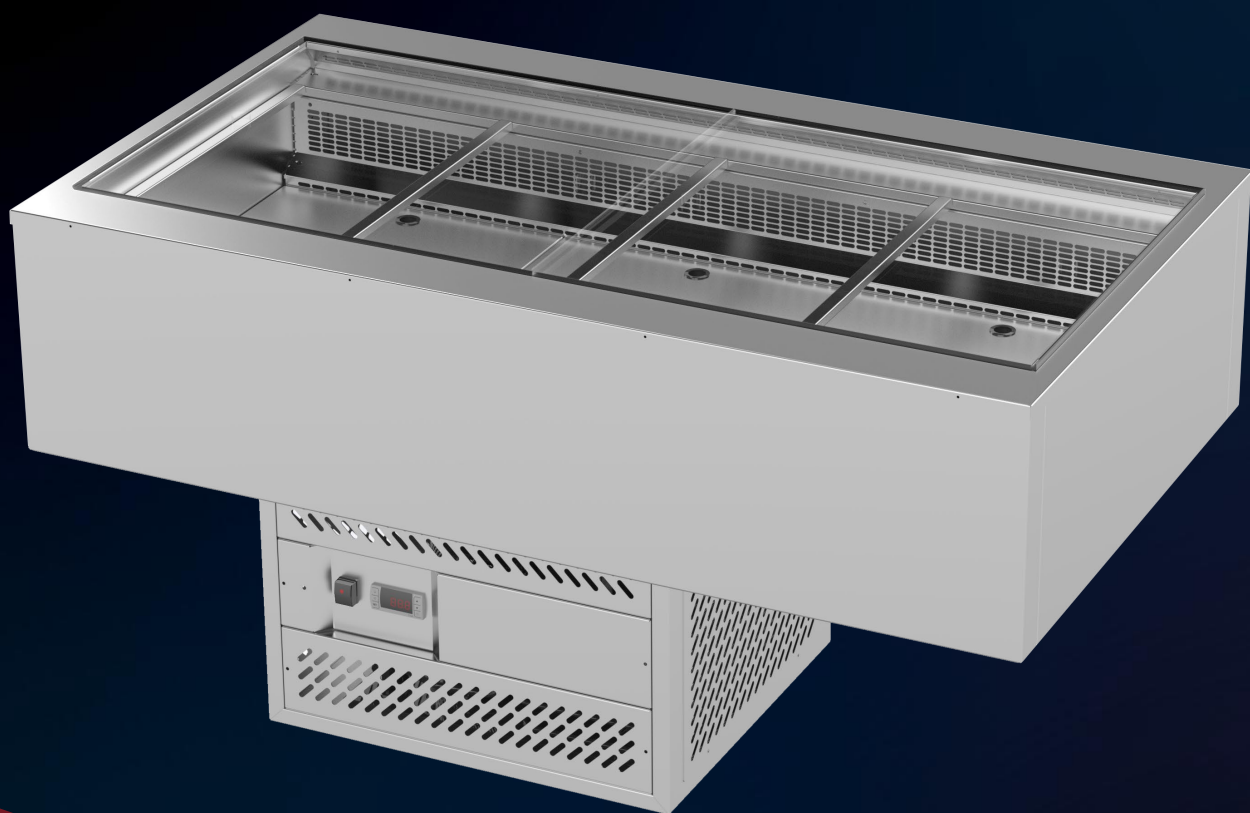
### W.CFSSN25

**2 Rows, 5 Bays**  
1720 x 800 x 342  
0.87kW  
10A plug & lead fitted



### W.CFSSN26

**2 Rows, 6 Bays**  
2050 x 800 x 342  
0.87kW  
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



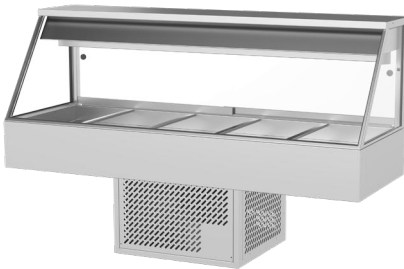
### WR.CFS24

#### 2 Rows, 4 Bays

1355 x 608 x 690

0.72kW

10A plug & lead fitted



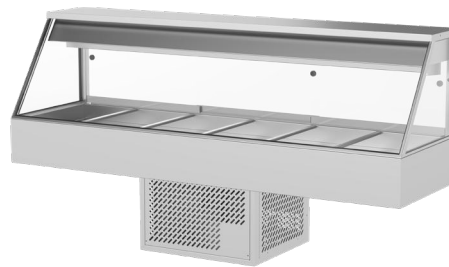
### WR.CFS25

#### 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



## Cold Food Displays - Square Glass

The square glass profile, cold food display provides optimal product display with a modern look. Identical to the straight glass profile 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. Also available in three to six modules, the square glass display will provide a seamless addition to any line-up.

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



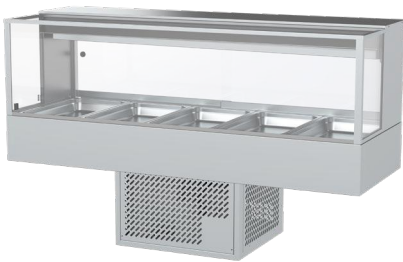
### WR.CFSQ23

**2 Rows, 3 Bays**  
1030 x 608 x 660  
0.75kW  
10A plug & lead fitted



### WR.CFSQ24

**2 Rows, 4 Bays**  
1355 x 608 x 660  
0.75kW  
10A plug & lead fitted



### WR.CFSQ25

**2 Rows, 5 Bays**  
1680 x 608 x 660  
0.84kW  
10A plug & lead fitted



### WR.CFSQ26

**2 Rows, 6 Bays**  
2005 x 608 x 660  
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.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

**1 YEAR  
ONSITE  
WARRANTY**





CAUTION HOT

woodson  
pro-series

power on

C P S

1 2 3 4

1 2 3 4

TEMP  
READY

OFF

STANDBY

woodson

Culinaire

ASADO

Halton

CookTek

airex

SYNERGY  
grill technology

ANETS

STODDART  
PLUMBING PRODUCTS

GIORIK

AMERICAN RANGE

STODDART  
INFRASTRUCTURE

METRO

SIMPLY  
STAINLESS

ADANDE

power soak

TOWN&PARK

Perf

Brisbane

Sydney

Melbourne

Perth

Adelaide

**1300 79 1954**  
[www.stoddart.com.au](http://www.stoddart.com.au)

Auckland

**0800 79 1954**  
[www.stoddart.co.nz](http://www.stoddart.co.nz)

Manufactured or Imported  
& distributed exclusively by:

