




woodson®

Food Service
Equipment
Product Guide

 STODDART®

*innovative
solutions*

 woodson®



“My Woodson ...

always provides the perfect solution.”



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Every effort has been made to ensure the accuracy of the contents of this document at the time of publication. Woodson reserves the right to remove and add products from its range as it sees fit. Constant product development may mean that the specifications of some products may vary from those published. Performance data is based on test conditions of 230-240 volts, 50HZ. Wattage figures refer to the rated electrical power of the unit. Amperage figures refer to electrical connection type, not actual amps. Variations may occur under different conditions or where voltage variations occur. Listed dimensions refer to physical size of equipment, please consult your sales representative for recommended bench space requirements. Woodson is a registered Trademark of Tom Stoddart Pty Ltd.

Stoddart was founded in 1959 by Tom Stoddart and his brother Albert in a small workshop in Coorparoo, Queensland, Australia. From these humble beginnings the business has grown to become a market leading foodservice equipment and plumbing fixture supplier employing over 430 staff throughout Australia. The company continues today as a 100% Australian family owned business.

Stoddart's headquarters are located in Brisbane, where it has a state of the art manufacturing, distribution and warehouse facility utilising over 25,000m of floor space. Stoddart also operate warehouses and sales offices in Sydney, Melbourne, Perth and Adelaide. Through this strategically located infrastructure and together with its national, third party dealer and service network, Stoddart is able to provide solutions to businesses throughout Australia and the Asia Pacific region.

Stoddart currently manufacture, import and distribute a wide range of food service equipment and plumbing fixtures. The breadth of its product offering is unrivalled in the industry. Stoddart's brands are considered to be leaders in their respective markets and we pride ourselves on the ability to not only provide innovative premium quality products, but also back this with the appropriate pre and post sales technical advice and customer service. Stoddart have always been known to provide "Innovative Solutions".

Woodson is Stoddart's countertop food service equipment brand and has led this market space since 1954. Designed and manufactured in Australia for Australian conditions, Woodson is renowned for its quality, functionality and reliability. You can rest assured that your Woodson will be there for your business everyday you open - year in year out.

A low-angle photograph of a modern glass skyscraper against a blue sky with light clouds. The text "Stoddart Since 1959" is overlaid in white on the right side of the image.

Countertop fryers are the ideal product for short orders of all deep fried foods, including chips and fish.

The Woodson range of fryers include the latest features for better cooking, easy cleaning and maximum safety.

Choose from 5 litre or 8 litre pans in single or twin footprints.

FEATURES & BENEFITS

- Mechanical thermostat temperature control
- Designed for 180°C frying
- Suitable for use with liquid oil only
- Over temperature safety cut-out as standard
- Stainless steel element covers
- Basket holder at rear for draining
- Removable tilting element assembly
- Removable oil tank
- Snug fitting stainless steel tank cover
- Drip tray supplied complete with basket(s)
- Auto-lift fryer head (W.FAS80 only) lifts food product from oil after preset time has elapsed, allowing for ease of operation, stress free consistent results



W.FRT50



Easy storing of baskets

Never worry about cooking too much with a Woodson Countertop Chip Dump.

Ideal for storing chips and other fried foods, this bench mounted unit works perfectly as a pass-through system to keep production running.

FEATURES & BENEFITS

- Single heater pad underneath pan and 2 heat lamps above
- Supplied with 1 x 1/1 GN 100mm deep perforated pan



W.CD.B.P.11

Model	Description	Heating Time (25-180°C)	Dimension W x D x H (mm)	Power	Electrical Connection
W.FRS50	Single Pan - 5 Litre	11 minutes	285 x 610 x 315	2.2kW	10 Amp
W.FRS80	Single Pan - 8 Litre	15 minutes	285 x 610 x 370	3.2kW	15 Amp
W.FAS80	Single Pan Autolift	15 minutes	285 x 700 x 384	2.9kW	15 Amp
W.FRT50	Double Pan - 2 x 5 Litre	11 minutes	550 x 610 x 315	2 x 2.2kW	2 x 10 Amp
W.FRT80	Double Pan - 2 x 8 Litre	15 minutes	550 x 610 x 370	2 x 3.2kW	2 x 15 Amp
W.CD.B.P.11	Countertop Chip Dump	N / A	600 x 390 x 664	1.2kW	10 Amp



W.CT6

Woodson contact grills are ideal for focaccia, toasted sandwiches and kebabs.

Our perennial best sellers offer large and medium sized cooking platens.

FEATURES & BENEFITS

- Evenly heated bottom and top hot plates for fast, flavourful toasted sandwiches & kebabs
- Spring balanced machined aluminium plates allow for easy lifting of the top plate and form optimum seal around food without flattening contents
- Ribbed top plate models also available
- Removable grease tray to front
- Thermostat control, 50° - 250°C
- Complete stainless steel body & arms
- Easy clean design with fully enclosed lifting assembly
- Heat proof cable and stainless steel fittings



W.CT6R



Complete stainless steel body with aluminium plates



Lifting mechanism on the contact grills



Precise thermostat control

Model	Description	Plate Size (mm)	Dimension W x D x H (mm)	Power	Electrical Connection
W.CT6	4-6 slice contact grill	390 x 335	415 x 540 x 230	2.2kW	10 Amp
W.CT6R	4-6 slice ribbed plate contact grill	390 x 335	415 x 540 x 230	2.2kW	10 Amp
W.CT8	6-8 slice contact grill	470 x 290	495 x 475 x 230	2.2kW	10 Amp
W.CT8R	6-8 slice ribbed plate contact grill	470 x 290	495 x 475 x 230	2.2kW	10 Amp

The Pro-Series contact toasters are equipped with a host of features that improve performance, functionality and ease of cleaning.

Used in quick service restaurants around the globe, these are the true professionals' choice.

FEATURES & BENEFITS

- Incredibly even toasting across entire surface
- Optional computer controlled programmable timer with 8 settings (SC models only)
- 3 mode operation for increased energy efficiency and control - Both plates, Bottom plate only and Standby
- Single piece stainless steel plate and fully welded upstand
- Complete stainless steel body
- Easily removable dishwasher safe protective heat shields for increased operational safety
- Smooth internal corners for easy cleaning
- Front positioned removable drip tray
- Gas strut balanced top plate for easy lifting and controlled pressure
- LED timer display



W.GPC350



W.GPC61SC



W.GPC62SC



More control of the cooking process



Heat shields for increased operational safety



Smooth single piece cooking plate

Model	Description	Plate Size (mm)	Dimension W x D x H (mm)	Power	Electrical Connection
W.GPC350	Single head unit - Thermostat controlled	350 x 350	410 x 630 x 331	2.2kW	10 Amp
W.GPC61SC	Single head unit - Thermostat controlled	300 x 300	360 x 578 x 331	2.2kW	10 Amp
W.GPC62SC	Double head unit - Computer controlled	2 plates 187 x 300	468 x 578 x 331	2.2kW	10 Amp



W.GTQI4

Woodson toaster grillers have always prided themselves on being a functional, flexible and reliable piece of commercial kitchen equipment. Woodson's i-series toaster grillers provide the same functionality, however are now faster and provide exceptionally even heat distribution.

There is no costly and lengthy heat up times and the need for a thermostat has been eliminated. The new heating system saves energy and creates a more comfortable work space.

FEATURES & BENEFITS

- Energy efficient 'instant' heat glass infrared elements
- Fast, exceptionally even grilling and toasting through 105mm internal height opening (65mm on W.GTQI4)
- Timer controlled operation
- Select top & bottom or top only heat
- Multiple position slides and rack for safer loading
- Easy to clean removable crumb tray
- Stainless steel construction
- Variable top & bottom independent temperature controls with timer bypass switch (Supertoast models only)



W.GTQI8S.10



Unique infrared elements



Individual element control on Supertoast models



Express cooking with the i-series

Model	Description	Rack size (mm)	Dimensions W x D x H (mm)	KW	Electrical Connection
W.GTQI4	4 slice i-series toaster griller	465 x 165	615 x 360 x 335	2.2kW	10 Amp
W.GTQI8	8 slice i-series toaster griller	465 x 245	615 x 436 x 375	3.3kW	15 Amp
W.GTQI15	15 slice i-series toaster griller	575 x 345	725 x 536 x 375	3.5kW	15 Amp
W.GTQI8S.10	8 slice Supertoast toaster griller	465 x 245	595 x 436 x 342	2.4kW	10 Amp
W.GTQI8S.15	8 slice Supertoast toaster griller	465 x 245	595 x 436 x 342	3.6kW	15 Amp

*Depth includes rack handle.

Depth not including rack handle is 272mm for the Q.GTQI4 unit, 332mm for the Q.GTQI8 unit, 422mm for the Q.GTQI15 unit and 331mm for the Supertoast units.

The Woodson salamander utilises top heat only and is perfect for grilling, browning and gratinating.

FEATURES & BENEFITS

- Energy efficient 'instant' heat glass infrared top elements
- 2 operation modes - timer or simple "in is on" mode (All power to top elements only with simmerstat control)
- Multiple position slides and rack for safer loading
- Easy to clean removable crumb tray
- Stainless steel construction
- Extra large 110mm opening



W.GTSQI15



Toggle between timer operation or "in is on" mode

Model	Description	Rack size (mm)	Dimensions W x D x H (mm)	Power	Electrical Connection
W.GTSQI15	15 Slice i-series salamander	575 x 345	725 x 536 x 375	3.5kW	15 Amp

*Depth includes rack handle. Depth not including rack handle is 390mm.

Not to be mistaken for a "pop-up toaster", the Woodson 5 & 6 slice units are high-capacity and are continuously running.

Simply drop your bread in and set the timer. The toast will remain in the unit, keeping warm, until manual elevation for service.

FEATURES & BENEFITS

- Switch allows choice of 2, 4 or all slice operation
- Complete stainless steel construction
- Timer controlled operation
- Easy-to-clean removable crumb tray
- Heavy duty commercial elements for durability & extended life
- 15mm thick slice capacity



W.TOV6

Model	Description	Dimension W x D x H (mm)	Power	Electrical Connection
W.TOV5	5 slice vertical toaster	350 x 260 x 290	2.4kW	10 Amp
W.TOV6	6 slice vertical toaster	350 x 260 x 290	2.8kW	10 Amp



Increase your versatility in the kitchen with Woodson boiling plates.

FEATURES & BENEFITS

- Available in single or double plate units
- Heats and boils when using a saucepan
- High speed recovery
- Cast iron boiling plate in stainless steel housing
- Non slip feet
- 6 position switch control
- Separate controls for each plate on twin model

W.BPD20

Model	Description	Plate Dimensions	Dimension W x D x H (mm)	Power	Electrical Connection
W.BPS10	Single boiling plate	1 x 190mm diameter	295 x 275 x 120	2.0kW	10 Amp
W.BPD20	Double boiling plate	2 x 155mm diameter	505 x 275 x 100	2.0kW	10 Amp



Manufactured for bain maries and plate up areas, Woodson heat lamps and assemblies are designed to sit above food to maintain temperature.

Our infra-red lamps provide a warm light and glow as well as keeping the products underneath warm.

FEATURES & BENEFITS

- Overhead heat lamp assemblies for pass-through applications
- Includes complete stainless steel channel and on/off switch
- Replaceable 300W infra-red lamps wired in parallel
- Not to be used in enclosed gantries

W.HLA900



W.HLU1



Heat lamp in use

Model	Description	Dimension W x D x H (mm)	Power	Electrical Connection
W.HLU1	Heat Lamp only	230 x 120 x 75	0.3kW	10 Amp
W.HLA900	2 x heat lamps and assembly - 900mm long	900 x 120 x 110	0.6kW	10 Amp
W.HLA1200	3 x heat lamps and assembly - 1200mm long	1200 x 120 x 110	0.9kW	10 Amp
W.HLA1500	3 x heat lamps and assembly - 1500mm long	1500 x 120 x 110	0.9kW	10 Amp

Australia's most comprehensive range of Conveyor Ovens



The Woodson Starline range combines only the best techniques across its range of conveyor ovens. In addition to the ease and perfection of conveyors, other features across the range include pulse power heating, in-built fans and individual top & bottom element controls.

Fan forcing hot air evenly throughout an oven interior reduces cooking time and energy consumption, providing perfect, even cooking results. This helps to create the external crust many prefer in grilled foods.

Infrared glass elements heat up instantly and utilise less energy than traditional metal elements in quick use situations, saving the operator money. However, metal elements require less energy once heated so are ideal for extended use operation. Luckily, the Woodson Starline range offers both styles of elements for varying applications.

The unique feature that allows individual control of both the top and bottom elements has enormous advantages when cooking moist products such as pizza or melts. This benefit comes into focus where thin moist toppings require a totally different heat application to the fresh bread base. These ovens allow the operator to fine-tune their baking and cooking requirements to produce a perfect product, which is exactly how it should be.

Several units in the range recover heat from around the oven and recycle this into the cooking chamber, saving energy and increasing performance. Less aggressive than "impinged air", using and re-circulating the moist heated air rising from the cooking product within the conveyor cooking chamber provides better moisture retention in the finished product time after time.

Why Conveyors?

- Ease of use
- Set and forget operation
- Perfect product every time
- Low / Little spoilage
- Lower costs
- Variable speed conveyor for different products
- Temperature control of both top & bottom elements
- Fan forced air circulation

Perfect For...

- Fast food outlets
- Cafes
- Restaurants
- Coffee Shops
- Hotels
- Aged Care
- Production Kitchens
- Clubs
- Pizza Stores

Toast

Foccacias
Melts
Pizzas
Burger Buns

Grill

Vegetable Marinades
Chicken
Fish
Ribs
Patties

Bake

Breads
Pastries
Savouries
Biscuits

Buffet 88 Conveyor Toaster



W.CVT.B.xxx

Buffet 88 is Woodson Starline's smallest conveyor toaster, providing any buffet with a functional, reliable and easily accessible unit that is capable of producing up to 575 slices of toast per hour.

Designed for a buffet environment, the Buffet 88's front loading and back exiting function will eliminate excess wait time. Complete with adjustable heat and conveyor belt controls to suit individual preferences, the Starline Buffet 88 makes for an ideal buffet toaster.

FEATURES & BENEFITS

- Front loading, back exiting conveyor toaster for sliced bread
- Long life metal elements for continuous use
- Available in 15/20 Amp models (20 amp model comes with three flat pin plug)
- Capacity of up to 575 slices of toast per hour (W.CVT.15 - depends on size of bread slice)
- Variable top and bottom independent temperature controls
- Variable speed belt control
- Stainless steel construction
- Chamber clearance of 60mm



Front loading, back exiting belt



Individual element control

TT3 Tunnel Toaster



W.CVT.T.xx

The Tunnel Toaster is Star Line's slightly larger front loader and front exit conveyor, it is capable of producing up to 444 slices of toast per hour. Showcasing extreme functionality and efficiency the TT3 delivers steaming, hot freshly baked toast.

This unit accommodates individual preferences with the function of variable temperature and belt control, while maintaining easy functionality with the "set and forget" operation. The tunnel toaster is a vital piece for any commercial kitchen.

FEATURES & BENEFITS

- Front loading, front exiting conveyor toaster for sliced bread
- Long life metal elements for continuous use
- Available in 10/15 Amp models
- Capacity of up to 444 slices of toast per hour (W.CVT.T.15 - depends on size of bread slice)
- Variable top and bottom independent temperature controls
- Variable speed belt control
- Stainless steel construction
- Chamber clearance of 55mm



Top and bottom temperature control



Landing tray for cooked toast

Bun 25 Conveyor Toaster



Front loading / exiting



Belt and temperature control

The Bun 25 is Starline's reliable countertop unit, designed especially for toasting hamburger buns. It creates a more accessible and functional workspace for your kitchen.

With variable top and bottom temperature control as well as belt speed control, and turbo fan cooled features, the Bun 25 is a commercial kitchens ultimate high output hamburger bun toasting unit.



W.CVT.BUN.25

FEATURES & BENEFITS

- Front loading, front exiting conveyor toaster ideal for hamburger buns
- Long life metal elements for continuous use
- Available in 25 Amp model
- Variable top and bottom independent temperature controls
- Variable speed belt control
- Stainless steel construction
- Chamber clearance of 55mm
- Capable of producing over 250 buns per hour
- Supplied with 2 metre lead for hard wiring on site by a qualified electrician. Optional factory fitted plug is available, see across*

- *OPTIONS
- Optional factory fitted single phase 32 Amp 3 round pin plug (must be selected at time of order)

Model	Dimension W x D x H (mm)	Belt Width (inches)	Chamber Clearance	Power	Electrical Connection
W.CVT.B.15	528 x 445 x 465	305mm (12")	60mm	3.6kW	15 Amp
W.CVT.B.20	528 x 445 x 465	305mm (12")	60mm	4.8kW	20 Amp
W.CVT.T.10	445 x 570 x 485	305mm (12")	55mm	2.4kW	10 Amp
W.CVT.T.15	445 x 570 x 485	305mm (12")	55mm	3.6kW	15 Amp
W.CVT.BUN.25	510 x 570 x 485	356mm (14")	55mm	6.0kW	25A



W.CVS.S.xx

The Snackmaster Small is sized to fit on any benchtop, allowing for perfect toasting.

This super-efficient, easy loading compact conveyor has individual controls for temperature adjustments and features a turbo fan cooling.

Toasting has never been easier.



Belt extension

Snackmaster Small

FEATURES & BENEFITS

- 305mm belt width conveyor oven, ideal for toasting/cooking open snacks
- Smallest footprint of the Snackmaster range
- Available in either 10/15/20 Amp models (20 amp model comes with three flat pin plug)
- Long life metal incaloy elements for continuous use
- Long cooking conveyor for easy loading
- Fan cooled controls and fan forced heat technology
- Independent temperature controls for top and bottom elements
- Variable speed belt control with automatic tensioning
- Stainless steel construction
- All models supplied with suitable plug and lead
- Chamber dimensions of 350mm wide, 500mm long, with a 90mm clearance

S25 Snackmaster Medium



W.CVS.M.25

The Snackmaster Medium is Starline's second largest compact unit in the Snack Master range. Demonstrating extreme durability and functionality, it is ideal for prolonged use.

Utilising metal elements and fan forced technology with a longer and wider cooking chamber alongside the standard "set and forget" control system, the mid-range Snackmaster equates to increased output, making it ideal for any commercial kitchen.

FEATURES & BENEFITS

- 356mm belt width conveyor oven, ideal for toasting /cooking open snacks
- Medium footprint of the Snackmaster range
- Available in 25 Amp model
- Long life metal incaloy elements for continuous use
- Long cooking conveyor for easy loading
- Touchpad "set and forget" control system
- Fan cooled controls and fan forced heat technology
- Energy efficient **pulse power** independent temperature controls for top and bottom elements
- Variable speed belt control with automatic tensioning
- Stainless steel construction
- Chamber dimensions of 375mm wide, 600mm long, with a 90mm clearance
- Supplied with 2 metre lead for hard wiring on site by a qualified electrician. Optional factory fitted plug is available*
- Units configured for right to left conveyor operation as standard. Left to right operation can be selected at time of order by adding an "L" to end of the model number.
- *Optional factory fitted single phase 32 Amp 3 round pin plug (must be selected at time of order)



Belt extension for easy loading



Individual controls for extra efficiency

Snackmaster Large

Star line's largest compact unit, the Snackmaster Large, is designed to suit any bench space providing a durable, functional and accessible cooking environment.

With a longer and wider cooking chamber, this unit effortlessly increases output and results in a more efficient commercial kitchen.

FEATURES & BENEFITS

- 450mm wide conveyor oven, ideal for toasting/cooking open snacks
- Largest size of the Snackmaster range
- Available in 30 Amp model
- Long life metal elements for continuous use
- Long cooking conveyor for easy loading
- Touchpad "set and forget" control system
- Fan cooled controls and fan forced heat technology
- Energy efficient **pulse power** independent temperature controls for top and bottom elements
- Variable speed belt control with automatic tensioning
- Stainless steel construction
- Chamber dimensions of 480mm wide, 600mm long, with a 90mm clearance
- Supplied with 2 metre lead for hard wiring on site by a qualified electrician. Optional factory fitted plug is available*
- Units configured for right to left conveyor operation as standard. Left to right operation can be selected at time of order by adding an "L" to end of the model number.
- *Optional factory fitted single phase 32 Amp 3 round pin plug (must be selected at time of order)



W.CVS.L.30



Longer conveyor belt for easy loading



Touch pad "set and forget" control panel

Model	Dimension W x D x H (mm)	Belt Width (inches)	Chamber Clearance	Power	Electrical Connection
W.CVS.S.10	900 x 445 x 465	305mm (12")	90mm	2.4kW	10 Amp
W.CVS.S.15	900 x 445 x 465	305mm (12")	90mm	3.6kW	15 Amp
W.CVS.S.20	900 x 445 x 465	305mm (12")	90mm	4.8kW	20 Amp
W.CVS.M.25	1200 x 505 x 465	356mm (14")	90mm	6kW	25A
W.CVS.M.25L	1200 x 505 x 465	356mm (14")	90mm	6kW	25A
W.CVS.L.30	1200 x 610 x 465	450mm (17.7")	90mm	7.2kW	30A
W.CVS.L.30L	1200 x 610 x 465	450mm (17.7")	90mm	7.2kW	30A



W.CVP.C.18
&
W.CVP.C.24



Left and right side feed available

Starline's countertop pizza conveyor units provide a robust, user friendly and efficient way of cooking up to 45 x 9" & 30 x 12" pizzas per hour.

Complete with pulse power for electrical efficiency, time and temperature controls and a user friendly control board, Starline countertop pizza ovens can be used by anyone. The "set and forget" operation enables ease of use perfect for your commercial kitchen.

Countertop Pizza Conveyor

FEATURES & BENEFITS

- Robust, compact countertop pizza conveyor oven
- Available in 2 sizes and power capacities
- Long life metal elements for continuous use
- Longer and wider cooking conveyor for easy loading and higher production
- Touchpad "set and forget" control system
- Fan cooled controls and fan forced heat technology
- Energy efficient pulse power independent temperature controls for top and bottom elements
- Variable speed belt control with automatic tensioning
- Stainless steel construction
- Supplied with no plug or lead for 3PH hard wiring on site by a qualified electrician*
- Units configured for right to left conveyor operation as standard. Left to right operation can be selected at time of order by adding an "L" to end of the model number.

Capacity of Pizzas per hour (indicative only)

Model	9" Pizzas	12" Pizzas
W.CVP.C.18	38	18
W.CVP.C.24	45	30

*Variations may occur depending on type of pizza base and topping. Above is based on using raw dough and moderate topping with pizzas being continuously fed through the conveyor.



Freestanding Pizza Conveyor

Starline's Freestanding Pizza Conveyors offer a durable, large and mobile production unit designed to accommodate greater volume and generate profit. These units are also available in a custom built design to ensure its suitability to your commercial kitchen.

With a pulse power thermostat system ensuring a constant temperature, customers are provided with a quality end product. With individual time and temperature controls and recycling its own heat, the freestanding pizza conveyors provide efficient power use and product output.

FEATURES & BENEFITS

- Robust large freestanding pizza conveyor oven
- Available in several sizes and power capacities (custom built sizes available upon request)
- Long life metal elements for continuous use
- Longer and wider cooking conveyor for easy loading and higher production
- Touchpad "set and forget" control system
- Fan cooled controls and fan forced heat technology
- Energy efficient pulse power independent temperature controls for top and bottom elements
- Variable belt speed with automatic tensioning
- Stainless steel construction
- Supplied with no plug or lead for 3PH hard wiring on site by a qualified electrician*
- Units configured for right to left conveyor operation as standard. Left to right operation can be selected at time of order by adding an "L" to end of the model number



W.CVP.F.36.xx
&
W.CVP.F.48.xx

Capacity* of Pizzas per hour (indicative only)		
Model	9" Pizzas	12" Pizzas
W.CVP.F.36.24	55	34
W.CVP.F.36.36	93	52
W.CVP.F.48.24	73	46
W.CVP.F.48.36	123	82
W.CVP.F.48.48	165	94

*Variations may occur depending on type of pizza base and topping.
Above is based on using raw dough and moderate topping with pizzas being continuously fed through the conveyor.



User friendly control board



Side feed, left and right

Model	Dimension W x D x H (mm)	Belt Width (inches)	Chamber Clearance	Power	Electrical Connection	Entry / Exit
W.CVPC.18	1500 x 610 x 440	457mm (18")	65mm	10.8kW	15 Amp	Right to left
W.CVPC.18L	1500 x 610 x 440	457mm (18")	65mm	10.8kW	15 Amp	Left to Right
W.CVPC.24	1500 x 765 x 440	610mm (24")	65mm	14.4kW	24A	Right to left
W.CVPC.24L	1500 x 765 x 440	610mm (24")	65mm	14.4kW	24A	Left to Right
W.CVP.F.36.24	1800 x 770 x 1085	640mm (25.1")	100mm	18kW	25A	Right to left
W.CVP.F.36.24L	1800 x 770 x 1085	640mm (25.1")	100mm	18kW	25A	Left to Right
W.CVP.F.36.36	1800 x 1065 x 1085	940mm (37")	100mm	23.1kW	32A	Right to left
W.CVP.F.36.36L	1800 x 1065 x 1085	940mm (37")	100mm	23.1kW	32A	Left to Right
W.CVP.F.48.24	2105 x 770 x 1085	640mm (25.1")	100mm	23.1kW	32A	Right to left
W.CVP.F.48.24.L	2105 x 770 x 1085	640mm (25.1")	100mm	23.1kW	32A	Left to Right
W.CVP.F.48.36	2105 x 1065 x 1085	940mm (37")	100mm	36kW	50A	Right to left
W.CVP.F.48.36L	2105 x 1065 x 1085	940mm (37")	100mm	36kW	50A	Left to Right
W.CVP.F.48.48	2105 x 1370 x 1085	1240mm (48.8")	100mm	36kW	50A	Right to left
W.CVP.F.48.48L	2105 x 1370 x 1085mm	1240mm (48.8")	100mm	36kW	50A	Left to Right

Woodson griddles include heavy duty hot plates which ensure an even heat across the entire cooking surface and exceptional heat retention.

FEATURES & BENEFITS

- Countertop griddle with fully sealed splashback
- 8mm thick plate on 10 Amp or 12mm thick on 20 Amp model
- Easy-to-clean removable grease drain drawer
- Thermostat control and pilot light to indicate power on (from 40°C to 285°C)
- Complete stainless steel construction body with mild steel plate
- Half ribbed plate available on 20 Amp model



W.GDA60HR

Model	Description	Rack size (mm)	Dimensions W x D x H (mm)	Power	Electrical Connection
W.GDA50	Single control griddle	520 x 330	525 x 450 x 235	2.2kW	10 Amp
W.GDA60	Twin control griddle	670 x 484	675 x 600 x 236	4.4kW	20 Amp
W.GDA60HR	Half ribbed twin control griddle	670 x 484	675 x 600 x 236	4.4kW	20 Amp

If extra versatility is what you are after, the Woodson griddle toaster is just the unit for you.

Similar to the Woodson griddle, this unit is available with the additional rack toaster, effectively making use of the existing element to top toast bread and buns. There is now also an extra large griddle for even greater capacity cooking.

FEATURES & BENEFITS

- Combination hot plate griddle with toaster under
- Toasting rack with adjustable height settings
- 8mm thick plate on 15 Amp, with a 12mm plate on the 20 Amp model
- 6 slice toaster rack on 15 Amp model, with an 8 slice rack on the 20 Amp model
- Easy-to-clean removable crumb tray
- Thermostat control and pilot light to indicate power on (from 40°C to 285°C)
- Detachable side-mounted drain gutter
- Half ribbed plate available on 20 Amp model



W.GDT75HR

Model	Description	Rack size (mm)	Dimensions W x D x H (mm)	Power	Electrical Connection
W.GDT65	Single control griddle toaster	520 x 330	570 x 450 x 330	3.6kW	15 Amp
W.GDT75	Twin control griddle toaster	670 x 484	720 x 630 x 330	4.4kW	20 Amp
W.GDT75HR	Half ribbed twin control griddle toaster	670 x 484	720 x 630 x 330	4.4kW	20 Amp

In the fast pace QSR industry, delivering quality foods in the shortest time is key to customer satisfaction and retention.

The Woodson Pronto quick performance oven is compact, easy to operate and puts the power of impingement cooking at your fingertips.

FEATURES & BENEFITS

- Quick performance oven with upper impingement heat and lower infrared heat
- Close loop temperature control, temperature range 100°C - 275°C
- Circulating impingement air flow adjustable from 50% to 100%
- Adjustable bottom infrared heat to expedite cooking and help browning
- Touch screen control with 50 customisable menu recipe shortcuts or manual control
- USB and software for cook book recipe creation and upload
- 2 stage cooking with full control of oven temperature, cooking time, fan speed and lower element power
- Adjustable energy saving mode - idle time & temperature
- Clean assist program with integrated cool down function
- Removable support rack, impingement plate, crumb tray and front air filter for easy cleaning and maintenance
- Robust construction with stainless steel interior and heavy duty door hinges
- Catalytic converter helps erase the odour of cooking oil
- Easy to assemble, height adjustable legs



W.PO52



Touchscreen control operation



Upper impingement heat



Smooth stainless steel handle

Model	Description	Dimensions W x D x H (mm)	Power	Electrical Connection
W.PO52	Quick Performance Oven	520 x 689 x 613	5.28kW	32 Amp



W.PIA50

Woodson pie/food displays ensure pre-cooked food is held at a proper serving temperature whilst being displayed to enhance optimum sales.

FEATURES & BENEFITS

- Toughened glass front panel with toughened glass sliding rear doors
- Double skinned stainless steel cabinet
- Removable chrome wire racks
- Removable stainless steel crumb tray
- Mechanical thermostat control with temperature gauge
- Designed to hold product between 70 - 80°C. Product must be heated above 65°C prior to display.

OPTION - Sliding glass doors both sides (add "G" to code)

Model	Description	Dimensions W x D x H (mm)	Power	Electrical Connection
W.PIA50	50 pie capacity display	595 x 350 x 495	1.25kW	10 Amp
W.PIA100	100 pie capacity display	755 x 350 x 645	1.25kW	1 0 Amp



W.PIM.60

FEATURES & BENEFITS

- Steel construction with black powder coated finish
- Toughened glass sliding doors to front & back
- Removable angled chrome wire racks (4 off)
- Top light box for branding (branding not included)
- Full internal lighting for improved display
- Separate illuminated power & light switches
- Mechanical thermostat control with temperature gauge
- Removable stainless steel crumb tray & element guard
- Designed to hold product between 70 - 80°C. (Product must be heated above 65°C prior to display)

Model	Description	Dimensions W x D x H (mm)	Power	Electrical Connection
W.PIM.60	60 pie capacity display	665 x 465 x 650	1.55kW	10 Amp

The Woodson high impact pie/food displays are designed to increase the product's visual appeal and increase the volume of products displayed, while maintaining the quality of the product.

FEATURES & BENEFITS

- Capacity of over 200 pies on 18" size bakers trays/ wire racks (sold separately if required)
- Supplied with 8 adjustable shelf supports (shelves not supplied)
- Internal heat resistant high impact oven lighting for best illumination of product
- Fan forced heat circulation
- Mechanical thermostat control with temperature gauge
- Designed to hold product between 70 - 80°C. Product must be heated at above 65°C prior to display
- Includes humidity tray to keep product moist
- Removable stainless steel crumb tray
- Various combinations of doors/panels available

OPTIONS

- Multiple door configurations are available upon request. Please see below for door configuration options and refer to price guide for different model codes.



W.PIP200B



Adjustable stainless steel shelf supports



Ventilated air is blown through the unit



Heat resistant, high impact, low voltage lighting

Model	Control Side	Customer Side
W.PIP200	Stainless Steel Swing Doors	Solid Glass
W.PIP200SFB	Glass Sliding Doors	Glass Sliding Doors
W.PIP200B	Glass Swing Doors	Solid Stainless Steel
W.PIP200F	Glass Swing Doors	Solid Glass
W.PIP200N	Glass Sliding Doors	Solid Stainless Steel
W.PIP200R	Stainless Steel Swing Doors	Solid Stainless Steel
W.PIP200S	Stainless Steel Swing Doors	Glass Sliding Doors
W.PIP200T	Glass Sliding Doors	Solid Glass

Model	Description	Dimensions W x D x H (mm)	Power	Electrical Connection
W.PIP200	200 capacity pie display	870 x 530 x 915	2.1kW	10 Amp
CMWP.0005	Optional baker's chrome wire shelves (29" x 18")	740 x 460		



W.BMS11

The Woodson counter-top bain maries ensure that optimum temperature is always maintained to deliver food quality and safety.

Woodson Bain Maries have been the trusted choice for over 50 years.

It's not worth risking an alternative.

FEATURES & BENEFITS

- Designed to run between 70°C to 80°C
- Designed and recommended for wet operation
- Air insulated tank with double skinned stainless steel construction
- Designed and recommended for wet operation
- Mechanical thermostat control with temperature gauge
- Stainless steel welded tank with large 20mm drain
- Takes pan combinations up to 150mm deep
- Compatible with round and standard Woodson pan kits (refer to page 36)

Pan Kits (with lids) to suit	
Code	Description
PKL131003	3 x 1/3 size 100mm deep pans
PKL131503	3 x 1/3 size 150mm deep pans
PKL161006	6 x 1/6 size 100mm deep pans
PKLR2	2 x 210mm deep round pans
PKL131006	6 x 1/3 size 100mm deep pans
PKL131506	6 x 1/3 size 150mm deep pans
PKL121004	4 x 1/2 size 100mm deep pans
PKL121504	4 x 1/2 size 150mm deep pans
PKLR4	4 x 210mm deep round pans

Model	Description	Dimensions W x D x H (mm)	Power	Electrical Connection
W.BMS11	1/1GN capacity for pans up to 150mm deep	600 X 370 x 290	0.6kW	10 Amp
W.BML21	2 x 1/1GN capacity for pans up to 150mm deep	705 x 600 x 290	1.2kW	10 Amp

Woodson large bain maries offer double-skinned air insulated construction and a multiple element design.

The flush, smooth design allows these bain maries to fit easily into any custom bench space.

FEATURES & BENEFITS

- In-tank temperature probes for accurate measurement and lower running costs, designed to run between 70 - 80°C
- Designed and recommended for wet operation
- Air insulated tank with double skin stainless steel construction
- Stainless steel welded tank with large 15mm drain for safe and fast draining
- Multiple element design for increased energy efficiency & problem free operation
- Mechanical thermostat temperature control with temperature gauge
- Rectangular base for easy drop in to bench cut-out
- Takes pan combinations up to 100mm deep
- Compatible with round and standard Woodson pan kits (refer to page 36)
- Also compatible with Woodson trolleys, panels and drop in kits (refer to page 35-36)



W.BMA24

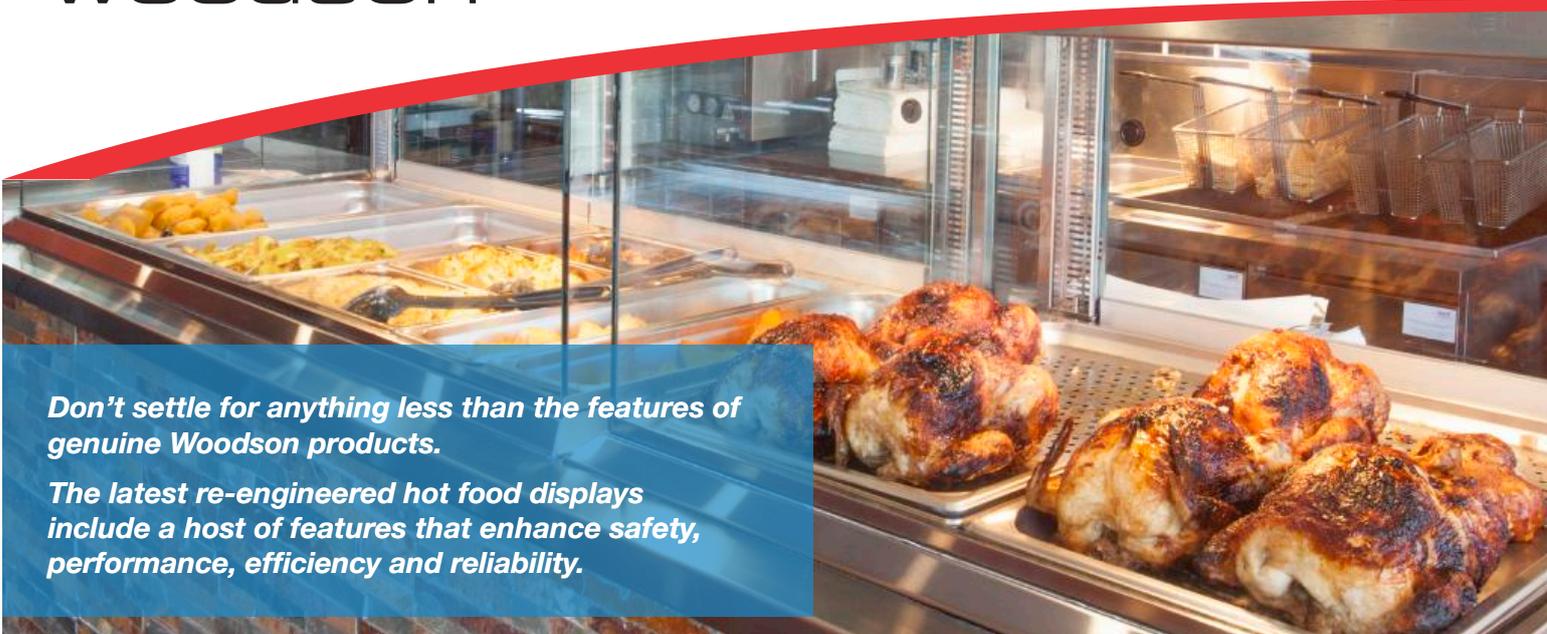


Individual elements per bay



Precise thermostat control

Model	Description	Pan kit to suit	Dimensions W x D x H (mm)	Power	Electrical Connection
W.BMA22	2 module unit	PKL22	705 x 600 x 245	1.2kW	10 Amp
W.BMA23	3 module unit	PKL23	1030 x 600 x 245	1.8kW	10 Amp
W.BMA24	4 module unit	PKL24	1355 x 600 x 245	2.4kW	10 Amp
W.BMA25	5 module unit	PKL25	1680 x 600 x 245	2.4kW	10 Amp
W.BMA26	6 module unit	PKL26	2005 x 600 x 245	2.4kW	10 Amp



Don't settle for anything less than the features of genuine Woodson products.

The latest re-engineered hot food displays include a host of features that enhance safety, performance, efficiency and reliability.



Multiple element design



Toughened glass exterior for optimal display and safety



Quartz infrared overhead heat lamps

FEATURES & BENEFITS

- Multiple element design to provide even, responsive heat, greater reliability and serviceability
- Complete stainless steel construction in satin finish including double skinned air insulated well exterior that is not hot to the touch
- Thermostat controls for wet and dry operation with clear thermostat reader
- Wide variety of profiles and sizes available to suit every application
- Wide variety of functional accessories and pan options
- Toughened glass on all sides to Australian standards to provide maximum safety
- Sliding glass doors included as standard to ensure council compliance
- Takes gastronorm pans up to 100mm deep
- Unique large 15mm tap style rear drain for safe, fast draining
- Overhead quartz infra-red LED heat lamps wired in parallel for optimum heat and light

NOTE: All Woodson Hot Food Displays are designed for use with Woodson pans. Other suppliers pans may fit, however this is not guaranteed. All accessories are supplied loose for easy on site assembly. Hot food displays are designed to be served around and not over. If units are to be used in a serve over capacity, protection from hot surfaces will need to be considered. Environmental influences will affect the operating performance of hot food displays. Consideration should be given to food types, air movement and ambient temperatures before specifying. For dry and fried foods, roller doors are highly recommended.

The Woodson straight glass hot food display presents products superbly in addition to all the standard bain marie features.

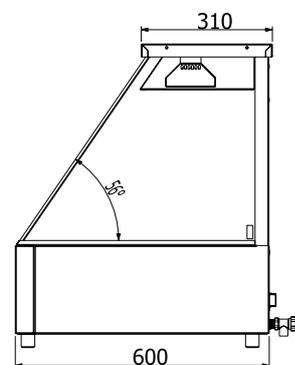
Having no front stainless steel supports, the straight glass profile display allows for maximum visibility of chosen product.

FEATURES & BENEFITS

- Air insulated tank with double skin stainless steel construction in satin finish
- All units complete with rear sliding doors on rollers for council compliance
- In-tank temperature probes for accurate measurement and lower running costs
- Multiple element design for reliable operation and even temperature
- Improved infra-red heat lamp configuration for optimum heat & lighting
- Toughened glass on all sides for maximum safety
- Rectangular base for easy drop-in to bench cut-out
- Optimum visibility of product with no unsightly front corner post
- Mechanical thermostat temperature control
- Designed to run between 70 - 80°C
- Compatible with round and standard Woodson pan kits (refer to page 36)
- Available with a wide range of functional accessories (refer to page 35-36)



W.HFS24



Side view



No corner post for optimum product visibility

NOTE: Hot food displays are suitable for short-term food display. They are not a suitable substitute for a chicken humidifier, where the W.HFHxx is recommended.

Model	Description	Dimension W x D x H (mm)	Power	Electrical Connection
W.HFS22	2 module straight glass hot food display	705 x 600 x 725	1.5kW	10 Amp
W.HFS23	3 module straight glass hot food display	1030 x 600 x 725	2.4kW	10 Amp
W.HFS24	4 module straight glass hot food display	1355 x 600 x 725	3.0kW	15 Amp
W.HFS25	5 module straight glass hot food display	1680 x 600 x 725	3.3kW	15 Amp
W.HFS26	6 module straight glass hot food display	2005 x 600 x 725	3.6W	15 Amp

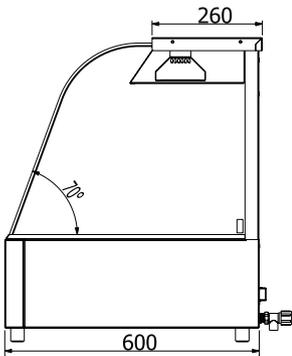


W.HFC24

The Woodson curved glass hot food display also focuses on visual display of produce with the added benefit of the popular curved profile.

FEATURES & BENEFITS

- Air insulated tank with double skin stainless steel construction in satin finish
- All units complete with rear sliding doors on rollers for council compliance
- In-tank temperature probes for accurate measurement and lower running costs
- Multiple element design for reliable operation and even temperature
- Improved infra-red heat lamp configuration for optimum heat & lighting
- Toughened glass on all sides for maximum safety
- Rectangular base for easy drop-in to bench cut-out
- Optimum visibility of product with no unsightly front corner post
- Mechanical thermostat temperature control
- Designed to run between 70 - 80°C
- Compatible with round and standard Woodson pan kits (refer to page 36)
- Available with a wide range of functional accessories (refer to page 35-36)



Side view

NOTE: Hot food displays are suitable for short-term food display. They are not a suitable substitute for a chicken humidifier, where the W.HFHxx is recommended.



Multiple element design

Model	Description	Dimension W x D x H (mm)	Power	Electrical Connection
W.HFC22	2 module curved glass hot food display	705 x 600 x 725	1.5kW	10 Amp
W.HFC23	3 module curved glass hot food display	1030 x 600 x 725	2.4kW	10 Amp
W.HFC24	4 module curved glass hot food display	1355 x 600 x 725	3.0kW	15 Amp
W.HFC25	5 module curved glass hot food display	1680 x 600 x 725	3.3kW	15 Amp
W.HFC26	6 module curved glass hot food display	2005 x 600 x 725	3.6W	15 Amp

The Woodson square profile hot food display is an exciting addition to the food display range with the aesthetically pleasing modern styling the market desires.

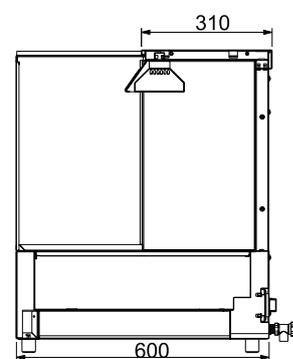
Combining these same market leading features, Woodson have also allowed for rear ventilation, reducing condensation build up on the front glass.

FEATURES & BENEFITS

- Air insulated tank with double skin stainless steel construction in satin finish
- All units complete with rear sliding doors on rollers for council compliance
- In-tank temperature probes for accurate measurement and lower running costs
- Multiple element design for reliable operation and even temperature
- Improved infra-red heat lamp configuration for optimum heat & lighting
- Toughened glass on all sides for maximum safety
- Rectangular base for easy drop-in to bench cut-out
- Mechanical thermostat temperature control
- Designed to run between 70 - 80°C
- Compatible with round and standard Woodson pan kits (refer to page 36)
- Available with a wide range of functional accessories (refer to page 35-36)



W.HFSQ24



Side view



Toughened glass on all sides for optimal display and safety

NOTE: Hot food displays are suitable for short-term food display. They are not a suitable substitute for a chicken humidifier, where the W.HFHxx is recommended.

Model	Description	Dimension W x D x H (mm)	Power	Electrical Connection
W.HFSQ22	2 module square glass hot food display	705 x 600 x 725	1.5kW	10 Amp
W.HFSQ23	3 module square glass hot food display	1030 x 600 x 725	2.4kW	10 Amp
W.HFSQ24	4 module square glass hot food display	1355 x 600 x 725	3.0kW	15 Amp
W.HFSQ25	5 module square glass hot food display	1680 x 600 x 725	3.3kW	15 Amp
W.HFSQ26	6 module square glass hot food display	2005 x 600 x 725	3.6W	15 Amp

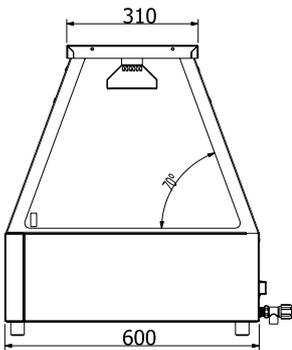


W.HFSS24

The Woodson self serve hot food display is perfect for buffet situations, back of house applications, or anywhere that serviceability is a key factor.

FEATURES & BENEFITS

- Air insulated tank with double skin stainless steel construction in satin finish
- In-tank temperature probes for accurate measurement and lower running costs
- Multiple element design for reliable operation and even temperature
- Improved infra-red heat lamp configuration for optimum heat & lighting
- Comes with toughened glass ends for maximum safety. Sliding glass doors to either/both sides is an optional extra.
- Rectangular base for easy drop-in to bench cut-out
- Mechanical thermostat temperature control
- Designed to run between 70 - 80°C
- Compatible with round and standard Woodson pan kits (refer to page 36)
- Available with a wide range of functional accessories (refer to page 35-36)



Side view

NOTE: Hot food displays are suitable for short-term food display. They are not a suitable substitute for a chicken humidifier, where the W.HFHxx is recommended.



Multiple element design

Model	Description	Dimension W x D x H (mm)	Power	Electrical Connection
W.HFSS23	3 module self serve hot food display	1030 x 600 x 725	2.4kW	10 Amp
W.HFSS24	4 module self serve hot food display	1355 x 600 x 725	3.0kW	15 Amp
W.HFSS25	5 module self serve hot food display	1680 x 600 x 725	3.3kW	15 Amp
W.HFSS26	6 module self serve hot food display	2005 x 600 x 725	3.6W	15 Amp

The Woodson chicken display is designed specifically for cooked chickens and other roasted meats. Featuring an attractive large curved front glass, the cabinet is designed to keep the temperature consistent whilst reducing moisture loss.

FEATURES & BENEFITS

- Fan forced humidified display cabinet specifically for merchandising chickens and roasted meats
- Keeps product at compliant temperatures whilst reducing moisture loss
- Gastronorm sized well to suit pans up to 100mm deep
- Toughened front curved glass and rear sliding doors with stainless steel rollers
- Multiple element design with overhead infra-red heat lamps
- Overhead quartz infra-red heat lamps
- Illuminated front light box for custom product advertising
- Mechanical thermostat temperature control
- Compatible with round and standard Woodson pan kits (refer to page 36)
- Available with a wide range of functional accessories (refer to page 35-36)



W.HFH23



Design your own well light front signage



Fan forced humidified heating system



Top Illumination

Model	Description	Dimension W x D x H (mm)	Power	Electrical Connection
W.HFH23	3 module chicken display	1120 x 795 x 660	1.9kW	10 Amp
W.HFH23	4 module chicken display	1460 x 795 x 660	2.5kW	15 Amp



Don't settle for anything less than the features of genuine Woodson products.

The Woodson cold food displays contain numerous unique features, designed to improve efficiency and reliability as well as overall product display.



Top mounted fluorescent lighting



Toughened glass front and sides



Precise digital thermostat control



Blown air units circulate above and below the pans

FEATURES & BENEFITS

- Optimal cold food product display with modern styling, available in a variety of profiles that match the Woodson Hot Food Display Range
- Unique, reliable refrigeration design that provides even cooling in all conditions
- Adjustable digital controller designed to hold temperature accurately between 2°C and 5°C
- Toughened glass front and sides for improved performance and safety
- Rear toughened glass roller doors as standard to comply with council standards
- Undermount refrigeration unit supplied with condensate drain hose for connection to waste
- Top mounted lighting illuminates interior and ensures optimal display of products at all time
- Compatible with round and standard Woodson pan kits (refer to page 36)
- Available in a range of sizes from 3-6 modules, depending on profile
- Wide range of functional accessories available, supplied loose for easy on site assembly (see below and across)
- Available as remote units.

NOTE: All Cold Food Displays are designed for use with Woodson pans. Other suppliers pans may fit, however this is not guaranteed. All accessories are supplied loose for easy on site assembly. Environmental influences will affect the operating performance of Cold food displays. Consideration should be given to food types, air movement and ambient temperatures before specifying

The Woodson cold food display cabinets offer market leading product display, appearance and hygiene.

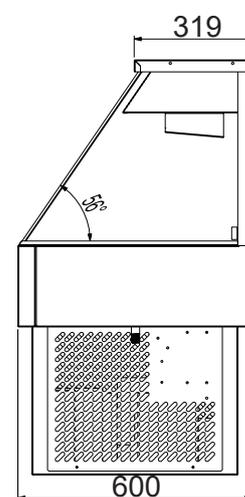
Woodson provide a matched profile to the hot food displays and sandwich preparation models to provide a seamless line-up in your service area.

FEATURES & BENEFITS

- Exceptional value for money cold food display in a traditional straight profile
- Double glazed toughened glass front and sides for improved performance and safety
- Refrigerated by a 90mm deep cold plate well with cross fin coil over
- Adjustable digital controller designed to hold temperature accurately between 2°C and 5°C
- Rear toughened glass roller doors as standard to ensure council compliance
- Undermount refrigeration unit supplied with condensate drain hose for connection to waste
- Top mounted fluorescent light for illuminated interior
- Compatible with round and standard Woodson pan kits (refer to page 36)
- Available with a wide range of functional accessories (refer to page 35-36)
- Available as remote units. Ask your representative for lead times and specifications



W.CFS24



Side view



Top mounted fluorescent lighting

Model	Description	Dimension W x D x H (mm)	Power	Electrical Connection
W.CFS23	3 module straight glass cold food display	1030 x 600 x 683	1.0kW	10 Amp
W.CFS24	4 module straight glass cold food display	1355 x 600 x 683	1.0kW	10 Amp
W.CFS25	5 module straight glass cold food display	1680 x 600 x 683	1.0kW	10 Amp
W.CFS26	6 module straight glass cold food display	2005 x 600 x 683	1.0kW	10 Amp

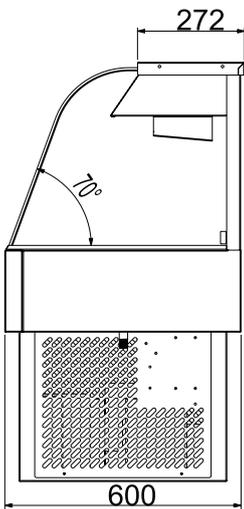


W.CFC23

As with the straight glass model, the curved cold food display match profiles with our hot food display models and sandwich preparation bench range, providing a complete line up.

FEATURES & BENEFITS

- Curved profile for optimal product display
- Single glazed toughened curved glass front and sides
- Refrigerated by a 90mm deep cold plate well with cross fin coil over
- Adjustable digital controller designed to hold temperature accurately between 2°C and 5°C
- Rear toughened glass roller doors as standard to ensure council compliance
- Undermount refrigeration unit supplied with condensate drain hose for connection to waste
- Top mounted fluorescent light for illuminated interior
- Compatible with round and standard Woodson pan kits (refer to page 36)
- Available with a wide range of functional accessories (refer to page 35-36)
- Available as remote units. Ask your representative for lead times and specifications



Side view



Precise digital thermostat control

Model	Description	Dimension W x D x H (mm)	Power	Electrical Connection
W.CFC23	3 module curved glass cold food display	1030 x 600 x 683	1.0kW	10 Amp
W.CFC24	4 module curved glass cold food display	1355 x 600 x 683	1.0kW	10 Amp
W.CFC25	5 module curved glass cold food display	1680 x 600 x 683	1.0kW	10 Amp
W.CFC26	6 module curved glass cold food display	2005 x 600 x 683	1.0kW	10 Amp

The ever popular square profile design provides optimal product display and suits modern styling, while LED lighting ensures maximum product display at all times.

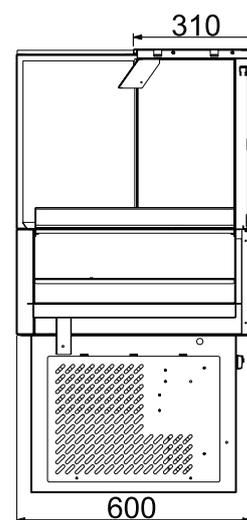
Additionally, the Woodson cold display utilises several unique design features that distinguish it from other displays in the market.

FEATURES & BENEFITS

- Square profile for optimal product display and modern look
- Double glazed toughened glass front and sides with 10mm toughened glass top for improved safety
- Unique blown air design passes a cold air blanket over the top of the food. The cold air then returns under and around the food pans creating an even cooling effect
- Adjustable digital controller designed to hold temperature accurately between 2°C and 5°C
- Rear toughened glass roller doors as standard
- Undermount refrigeration unit supplied with condensate drain hose for connection to waste
- Top mounted LED lighting illuminates interior and ensures optimal display of products at all time
- Single power and light switch
- Compatible with round and standard Woodson pan kits (refer to page 36)
- Available with a wide range of functional accessories (refer to page 35-36)
- Available as remote units. Ask your representative for lead times and specifications



W.CFSQ23



Side view



Cold air blown over pans

Model	Description	Dimension W x D x H (mm)	Power	Electrical Connection
W.CFSQ23	3 module square glass cold food display	1165 x 605 x 1144	2.4kW	10 Amp
W.CFSQ24	4 module square glass cold food display	1500 x 605 x 1144	2.4kW	10 Amp



W.CFSS24

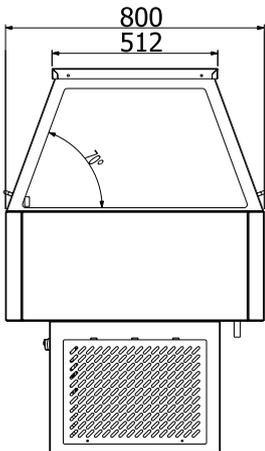
The Woodson buffet style cold well self serve unit uses unique refrigeration principles to ensure food is always kept at the required temperatures.

The self serve unit is supplied with the Woodson smart design gantry. The display doors on both sides simply lift up and lock into position acting as sneeze guards.

The flat deck model is designed specifically for back-of-house use, creating the perfect plating and dish assembly solution.

FEATURES & BENEFITS

- Unique front and rear acrylic lift-up doors can be manually locked into upright position to act as sneeze guards
- Designed for a maximum of 3 hours continuous use with doors open. Doors must be closed between sessions
- Unique blown air design passes a cold air blanket over the top of the food. The cold air then returns under and around the food pans creating an even cooling effect.
- Features a full length evaporator coil. Adjustable digital controller designed to hold temperature accurately between 2°C and 5°C
- Rated to operate at ambient temperatures up to 32°C
- Undermount refrigeration unit supplied with condensate drain hose for connection to waste
- Top mounted fluorescent light for illuminated interior
- Compatible with round and standard Woodson pan kits (refer to page 36)
- Available with a wide range of functional accessories (refer to page 35-36)
- Available as remote units. Ask your representative for lead times and specifications



Side view



Touch pad "set and forget" control panel



Flat deck model

Model	Description	Dimension W x D x H (mm)	Power	Electrical Connection
W.CFSS23	3 module self serve cold food display	1070 x 800 x 1200	1.0kW	10 Amp
W.CFSSN23	3 module back of house flat deck unit	1070 x 800 x 755	1.0kW	10 Amp
W.CFSS24	4 module self serve cold food display	1400 x 800 x 1200	1.0kW	10 Amp
W.CFSSN24	4 module back of house flat deck unit	1400 x 800 x 755	1.0kW	10 Amp
W.CFSS25	5 module self serve cold food display	1720 x 800 x 1200	1.0kW	10 Amp
W.CFSSN25	5 module back of house flat deck unit	1720 x 800 x 755	1.0kW	10 Amp
W.CFSS26	6 module self serve cold food display	2050 x 800 x 1200	1.0kW	10 Amp
W.CFSSN26	6 module back of house flat deck unit	2050 x 800 x 755	1.0kW	10 Amp

Woodson hot and cold food displays and bain maries have a range of specially suited accessories and options which improve their versatility.

All accessories are designed for simple on site fitting and assembly making them easy to purchase with the unit or retrofit at a later stage.



W.HFS24 (Shown with optional pans, sneeze guard & tray race)



Sneeze guard on a W.HFS24

Sneeze Guards

- An essential for self service areas, sneeze guards aid in the prevention of food contamination and add to the overall look of the display cabinet. With different models designed to suit standard hot, self serve and cold blown air displays in all profiles, Woodson have every application covered.



Tray race

Tray Race

- Manufactured to suit all size and profile food displays, tray races provide an optimal counter for plating services or food preparation areas. These 200mm deep completely stainless steel fabricated accessories offer a helping hand in every scenario.



Cutting board on a W.HFS24

Cutting Boards & Drop Down Work Shelves

- Ideal for back of house use, Woodson cutting boards are made to make life in the kitchen easier for everyone. Designed and sized to suit Woodson tray races, Woodson cutting boards create extra work and bench space. Additionally, a custom sized drop down work shelf serves the same purpose for the Woodson self serve cold displays.



Trolley to suit a 5 module display

Trolleys

- Designed to suit Woodson food displays and large bain maries, Woodson trolleys are constructed completely from stainless steel and are fitted with castors. This allows for added mobility and easy accessibility during cleaning. These trolleys have been designed to suit every profile and size food display.



Trolley panel to suit a 4 module trolley

Trolley Panels

- With solid stainless steel panels for hot food displays and perforated panels to suit cold displays, Woodson trolley panels have been manufactured to add the finishing touch to the lineup. Creating an enclosed storage space directly beneath the display cabinet or bain marie is both practical and necessary, fitting all Woodson trolleys.



Fitted drop in kit

Drop In Kits

- Adding a clean and smooth finish for front of house operation is vital when displaying fresh, cooked or refrigerated produce. Woodson drop in kits allow a display or bain marie to slot perfectly into an existing bench space, also simplifying the cleaning process.



Mid shelf in a W.HFS24

Mid Shelves

- Designed to ensure the usefulness of each display is fulfilled, mid shelves offer an extra storage solution for products that aren't required to be maintained at a strict temperature.



Pan support bar

Pan Support Bars

- Available in two lengths, the Woodson pan support bars subdivide food displays and bain maries to hold smaller pan sizes and other pan configurations. Constructed completely with stainless steel, these removable additions will enable the display cabinet to adapt and showcase whatever and however required.

In addition to other standard accessories, Stoddart offers a wide variety of gastronorm sized anti-jam pans, available for individual purchase or pre-assembled into kits for customer convenience. Whether fitting out a hot or cold buffet line, a salad bar or a simple countertop bain marie setup, these kits cater for every requirement.



Woodson anti-jam gastronorm pans on display

Pans

- Woodson anti-jam pans are constructed from 0.8mm stainless steel and are available in every size to suit every application. From the largest 1/1 GN size to sit across an entire double bank bain marie system in either 25mm, 65mm, 100mm, or 150mm deep pans, down to a 2/3 GN size pan for those delicate and rarely used items.

NOTE: 1/2 GN size pans available in 65, 100, 150 & 200mm depths. 1/3 GN size pans available in 65, 100, & 150mm depths. 1/4 GN size pans available in 65, 100 & 150mm depths. 1/6 GN size pans available in 65, 100 & 150mm depths. 1/9 GN size pans available in 65 & 100mm depths. 2/3 GN size pans available in 65, 100 & 150mm depths. Lids available for all sized pans.



1/2 GN pan kit in a W.CFSQ23

Pan Kits

- Not sure how many pans will fit in a food display? A feature of the Woodson range is the availability to order pan kits that have been configured to suit every food display line-up for increased customer convenience. Available with or without lids, take the worry out of accessorising food displays.



Round pan next to a 1/2 GN pan in a bain marie

Round Pans Kits & Hobs

- Useful for soups and other meals that require a deeper area, Woodson round pans and kits offer an innovative solution. With an extra large 210mm deep allowance, customers are able to dish out more of their favourite meals. These pans are also available as part of a kit that includes optional lids and hob covers.



The Woodson sandwich preparation display enables an integrated front counter arrangement matching Woodson hot & cold displays.

The complete stainless steel sandwich preparation fridge combines a refrigerated ingredient well, display and under-counter storage with a preparation area to the rear.



W.SMS1885

FEATURES & BENEFITS

- Refrigerated blown air cold well with under-counter refrigeration
- Features air vents blowing a cold air blanket over the cold well
- Rated to operate at ambient temperatures up to 38°C
- Adjustable digital controller designed to hold temperature accurately between 2°C and 5°C
- Unique full-length back mounted evaporator coil
- Double glazed, toughened straight glass gantry (flat deck supplied with acrylic well covers as standard)
- Rear toughened glass doors to gantry as standard
- Exterior & interior made from food grade stainless steel
- Undermount refrigeration unit with in built heated evaporator tray - no drain connection required. Entire unit slides out for easy servicing
- Undercounter fridge doors are stainless steel self-closing with magnetic gaskets
- Undercounter fridge supplied with 2 plastic coated zinc-plated steel shelves per door
- Supplied on 130mm removable castors for ease of cleaning or plinth mounting
- Cold well suits gastronorm pan sizes up to 150mm deep. Supplied as standard with 1/3 100mm deep gastronorm pans and support bars to suit
- Available with a wide range of functional accessories (refer to page 35-36)
- Available as remote units. Ask your representative for lead times and specifications

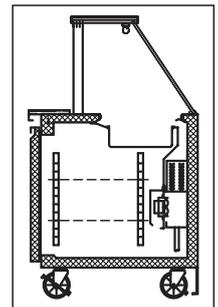


Blown air unit

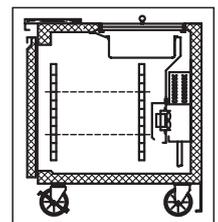


Precise digital thermostat control

NOTE: Flat deck units designed for a maximum 3 hours continuous use with open well. Lids must be closed between sessions



Straight glass profile



Flat deck profile

Model	Description	Dimensions W x D x H (mm)	Power	Electrical Connection
W.SMS.914	914mm wide 1 door straight glass unit	914 x 800 x 1380	1.0kW	10 Amp
W.SMS.1330	1330mm wide 2 door straight glass unit	1330 x 800 x 1380	1.0kW	10 Amp
W.SMS.1885	1885mm wide 3 door straight glass unit	1885 x 800 x 1380	1.0kW	10 Amp
W.SMS.2286	2286mm wide 4 door straight glass unit	2286 x 800 x 1380	1.0kW	10 Amp
W.SM.914	914mm wide 1 door flat deck unit	914 x 800 x 883	1.0kW	10 Amp
W.SM.1330	1330mm wide 2 door flat deck unit	1330 x 800 x 883	1.0kW	10 Amp
W.SM.1885	1885mm wide 3 door flat deck unit	1885 x 800 x 883	1.0kW	10 Amp
W.SM.2286	2286mm wide 4 door flat deck unit	2286 x 800 x 883	1.0kW	10 Amp



W.CHD750

This low-cost alternative to full in-ceiling hoods is ideal for the takeaway food market where in-ceiling exhaust systems are not always a realistic option.

These exhausts are bench mounted for easy installation in new or existing premises. They filter the air and recirculate it into the kitchen.

FEATURES & BENEFITS

- Unique ductless design incorporates baffle filters, polyester filters and activated carbon filters to clean dirty air discharged from counter-top equipment
- System helps control odour discharge
- Includes fluorescent lighting and variable speed fan
- Easily removable filters for simple cleaning, with 2 filters being dishwasher safe
- 1.2mm 304 stainless steel construction with satin finish
- Supplied with 32mm x 32mm stainless steel square tube supports for locating on existing benchtops
- Suitable for countertop electric appliances up to 8kW where AS1668.2 does not stipulate exhaust. This includes electric fryers with prior consultation with local council
- Supplied with 10 amp plug and lead



Includes fluorescent lighting



Multiple speed fan selection

The unique
3 stage
filter process



Stainless steel baffle:
Removes majority of
grease particulate



Activated carbon:
Controls odour



Washable fabric:
Prolongs filter life

Model	Description	Dimensions W x D x H (mm)	Power	Electrical Connection
W.CHD750	750mm wide countertop filter hood	750 x 660 x 1150	0.5kW	10 Amp
W.CHD1000	1000mm wide countertop filter hood	1000 x 660 x 1150	1.0kW	10 Amp

Perfect for situations where a ducted system is impractical or uneconomical, the Woodson Mobile Ventilation Station is your mobile kitchen solution.

Manufactured on heavy duty castors and utilising a 3-stage filtration system, you will never again be limited to where you can cook in your kitchen.

FEATURES & BENEFITS

- Unique ductless design incorporates stainless steel baffle filters, polyester filters and activated carbon filters to clean dirty air discharged from countertop equipment
- Air is drawn down the rear of the unit then returned back to the kitchen via base of unit
- Easily removable filters for simple cleaning, with 2 filters being dishwasher safe
- Suitable for countertop electric appliances up to 8kW where AS1668.2 does not stipulate exhaust. This includes electric fryers with prior consultation with local council
- Lockable swivel castors to front and fixed castors on rear of unit for extra mobility
- Available in 2 sizes; 700mm wide and 850mm wide, to suit user requirements
- Storage area below cooking zone with adaptable rack slides
- Supplied with 10 amp plug and lead



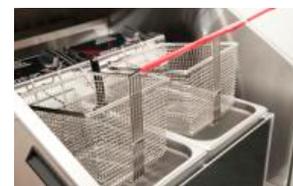
W.MVS
(Shown with W.FRT80)



Stainless steel baffles



Handles for easy mobility



Easily accommodates most counter-top equipment

Model	Description	Dimensions W x D x H (mm)	Power	Electrical Connection
W.MVS	700mm wide mobile ventilation station	700 x 775 x 1200	0.5kW	10 Amp
W.MVS850	850mm wide mobile ventilation station	850 x 800 x 1200	0.5kW	10 Amp



A reliable volume hot water dispenser, perfect for canteens, function rooms and catering facilities.

Available in 3 sizes for whichever event you're organising.

FEATURES & BENEFITS

- Quality stainless steel construction in three sizes
- Sight glass to check water levels
- Double skinned insulated tank for increased safety
- Heat resistant handles
- Twist lock lid for added safety
- Thermostat control with indicator light for heating and ready for use
- Overtemp cutout switch with manual reset
- Non drip tap

W.URN20



Complete stainless steel body construction



Twist lock lid for added safety

Photo is indicative only. Due to ongoing research and development, Stoddart reserve the right to alter specifications of products without notice. Please check with your representative to be notified of any changes.

Model	Description	Dimensions W x D x H (mm)	Power	Electrical Connection
W.URN10	10 litre capacity hot water urn	235 x 475	2.2kW	10 Amp
W.URN20	20 litre capacity hot water urn	325 x 500	2.2kW	10 Amp
W.URN30	30 litre capacity hot water urn	325 x 630	2.2kW	10 Amp

Stoddart has been synonymous with food service equipment in Australia since 1959.

ENGINEERING & MANUFACTURE

Our state-of-the-art manufacturing and distribution centre in Brisbane, combines the latest design, manufacture and warehousing processes to ensure the best quality products at the best possible price.

Our research and development team are constantly examining ways to improve our products to ensure they maintain world leading status.



DEALER SERVICE

Stoddart prides itself on reliable products and after sales service, that's why we take great care to select dealers with the same philosophy. All our dealers are experienced professionals in food service equipment and can provide clear and impartial advice about the best products for your needs.

AVAILABILITY

Food equipment is a part of your business you can't afford to be without. That is why Stoddart maintain high stock and spare part levels at warehouses in Brisbane, Sydney, Melbourne & Perth to enable instant availability. Your local dealer will be able to help you get what you need as soon as possible.



WARRANTY

All Starline products come with a 12 month on-site parts and labour warranty, subject to appropriate usage and our terms and conditions of trade. If you have any warranty concerns or would like to find the details of a local service agent please phone our national help line number on 1300 307 289.

FINANCE OPTIONS

If you have a tight budget or simply want to maintain easier cash flows, why not ask your distributor about finance options such as rental or leases.



Dimensions detailed in this brochure are nominal only and may vary within tolerances from machine to machine.

Alterations to machine specifications may occur at any time due to ongoing research and development. Please check details with our offices for the latest information and specifications.

Performance specification evaluations are carried out under test conditions of either 230V 50Hz or 240V 50Hz. All standard Woodson products are designed to run at 220-240V per phase, 50Hz. Equipment to suit other voltages can typically be manufactured to order. Variations to indicative machine performance may occur as a result of variances in the voltage delivered to an installed unit. Lower voltages will result in significant reductions in performance, particularly in radiant-heat toasters (griller toasters etc.). Should you have any concerns in this regard, please contact your local dealer.

Precautionary Note

We recommend that only demineralised water be used with our products, for both cleaning and (if applicable) operational purposes. Water with high mineral or chloride content (also referred to as "hard water") may lead to corrosion of the stainless steel surfaces over time. The durability and longevity of other components may also be adversely affected by water with a high mineral or chloride content.

Additionally we recommend against the use of spray applicators, chemical cleaners and water jets in the cleaning of electrical equipment. The use of direct spray applicators can promote moisture ingress inside electrical switches and cause electrical failures. Chemical cleaners with low PH levels, particularly chloride based cleaners can damage stainless steel, aluminium, plastics and polycarbonates and should be avoided to ensure the longevity of any equipment.

Earth Leakage

Tubular heating elements (as used in most commercial heating equipment) may be subject to moisture absorption during storage which can result in nuisance tripping of RCD's (Safety Switches). Although most cases can be solved easily by contacting your local dealer, this is nevertheless an inherent characteristic of such elements and is not covered by warranty. For further information regarding this or any other matter please contact your local dealer.

Warranty

Our machines are manufactured to the highest standards and every care is taken to ensure that all completed goods leave our factory in perfect working order and in condition.

All Woodson machines are backed by a 12 month parts and labour warranty from the date of purchase. Additionally all units come with a comprehensive manual, detailing installation, operation, safety and cleaning techniques. These instructions should be read in their entirety prior to operating any machine.

A written warranty request form also accompanies each machine. Additionally, details of the terms and conditions of sale are available at any time upon request. Typically, items such as glass, lamps and non-stick coating are excluded from the warranty. For full details please contact your local dealer.

Contact details for warranty:

Phone: 1300 307 289

Email for Warranty: service@stoddart.com.au

Contact your local dealer for information on the complete stable of products imported or manufactured exclusively by Stoddart



Leader in the design, management & construction of all types of transport infrastructure across Australasia



Since 1954, Australia's best brand of counter-top and takeaway food equipment



The most versatile range of Australian made products for your commercial kitchen



Sophisticated furniture solutions for urban and landscape projects



The world's most innovative kitchen technology - ovens, modular cooking equipment, refrigeration and more



Unique drawers that double as refrigerators and freezers. Incredibly efficient, fully modular and so versatile



Kitchen exhaust systems that reduce costs, save energy and help the environment



Modular stainless steel benching and shelving - built to the highest specification



Shelving and materials handling with unrivalled qualities and warranty



Natural wood charcoal cooking with a modern twist - The Asado Parrilla Grill



Maximise your cool-room product sales with Visualine cool-room doors and inserts



Stainless steel plumbing products that stand the test of time

Stoddart - since 1959



A complete range of conveyor toasters & ovens to provide solutions to every requirement



Take the elbow grease out of potwashing with PowerSoak's continuous motion system



Superior fryers at a great price - American built quality and strength since 1937



Unique induction cooking, holding and delivery technology that gives incredible advantages



Australia's most popular range of refrigerated and heated food displays





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