

*“My  
Woodson..  
is  
indispensable.”*



contact toasters



grills & griddles



fryers



food displays



grillers & toasters



food warmers

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WOODSON COUNTERTOP  
FOOD SERVICE EQUIPMENT

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*“My  
Woodson<sup>®</sup>...*

...café equipment  
has lasted a lifetime.

Why would I buy  
anything else?”

[www.woodsonsales.com.au](http://www.woodsonsales.com.au)



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## IMPORTANT NOTES

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 240 volts, 50HZ. Amperage figures refer to plug type, not actual amps. Listed dimensions refer to physical size of equipment, please consult your sales representative for recommended bench space requirements. Variations may occur under different conditions or where voltage variations occur.

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Raised basket for easy removal



Tilt heads locks into safe draining position



Night lid fits fryer and basket

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

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



single pan fryers

twin pan fryers

auto lift fryers



WFRS50

- Unique tilt-back fryer heads can be removed or locked in upright position, allowing safe & clean draining back into the pan
- Precise thermostat control 60°C to 205°C
- Designed for 180°C frying
- Tight fitting cover encloses fryer even with the basket in frying position
- Includes GN1/2 sized oil pan which is easy to remove and clean
- All stainless steel including slide-out drip tray
- Over-temperature cut-out for safety

<b>WFRS50</b>	Heating time (25-180°C): 11 minutes		
Capacity	5 litres	kW 2.4	Amps 10
Width	285	Depth 610	Height 320

<b>WFRS80</b>	Heating time (25-180°C): 13 minutes		
Capacity	8 litres	kW 3.2	Amps 15
Width	285	Depth 610	Height 370



WFRT80

<b>WFRT50</b>	Heating time (25-180°C): 11 minutes		
Capacity	5 litres	kW 2.4	Amps 2 x 10
Width	550	Depth 610	Height 315

<b>WFRT80</b>	Heating time (25-180°C): 13 minutes		
Capacity	8 litres	kW 3.2	Amps 2 x 15
Width	550	Depth 610	Height 370



WFAS80

- Auto-lift fry head removes food product from oil after pre-set time has elapsed, allowing ease of operation
- Precise thermostat control 60°C to 205°C
- Designed for 180°C frying
- Tight fitting cover encloses fryer even with the basket in frying position
- Includes GN1/2 sized oil pan which is easy to remove and clean
- All stainless steel including slide-out drip tray
- Over-temperature cut-out for safety

<b>WFAS80</b>	Heating time (25-180°C): 13 minutes		
Capacity	8 litres	kW 2.9	Amps 15
Width	285	Depth 700	Height 384

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.



WCHD750



Includes fluorescent lighting



Multiple speed fan selection

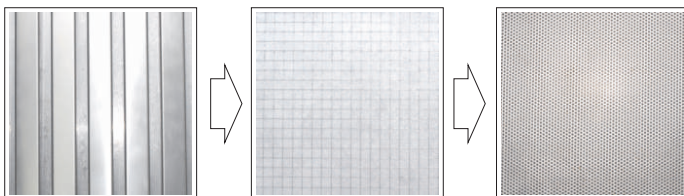


Designed for use over benchtop equipment

counter-top exhausts

- 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 multiple speed fan
- 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 gas appliances up to 29mj and electric appliances up to 8kW
- Supplied with 10 amp plug and lead

The unique 3 stage filter process



**Stainless steel baffle:**  
Removes majority of grease particulate

**Washable fabric:**  
prolongs filter life

**Activated carbon:**  
controls odour



WCHD750

kW 0.5 Amps 10

Width 750 Depth 660 Height 1150

WCHD1000

kW 1.0 Amps 10

Width 1000 Depth 660 Height 1150

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

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

## Features

- Bottom and top hot plates for fast, flavourful toasted sandwiches & kebabs
- Spring balanced machined aluminium plates to form optimum seal around food
- Insulated stainless steel lifting handle
- Removable grease drain box
- Thermostat control
- Extra heavy duty construction with stainless steel body
- Heat proof cable and stainless steel fittings



WCT6



WCT8



Perfectly grilled sandwich



Lifting mechanism of the contact grill

## Specifications

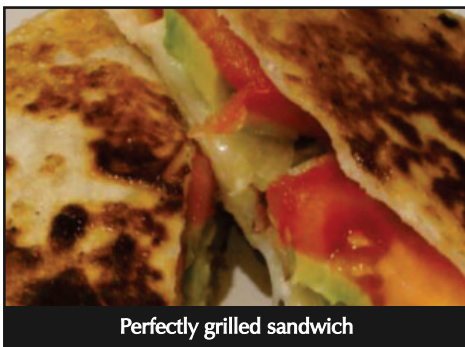
MODEL	Description	Plate Size	Dimensions	Power
WCT6	4-6 slice contact grill	390 x 335	415 x 540 x 230	2.2kW - 10 Amp
WCT8	6-8 slice contact grill	470 x 290	495 x 475 x 230	2.2kW - 10 Amp



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

## Features

- Incredibly even toasting across entire surface
- Computer controlled programme timer
- 3 mode operation - Both plates, bottom plate only and standby - For increased energy efficiency
- Single piece stainless steel plate and protective upstand
- Complete stainless steel body
- Easily removable protective heat shields for increased operational safety - dishwasher safe
- Smooth internal corners for easy cleaning
- Front positioned removable drip tray
- Adjustable height setting to suit



Perfectly grilled sandwich



Now with more control of the cooking process

## Specifications

MODEL	Description	Plate Size	Dimensions	Power
WGPC350	Single head unit	300 x 300	410 x 630 x 330	2.2kW - 10 Amp
WGPC61ASC	Single head unit	300 x 300	360 x 580 x 330	2.2kW - 10 Amp
WGPC62ASC	Double head unit	2 plates 188 x 300	468 x 580 x 330	2.2kW - 10 Amp

Not to be mistaken for a “pop-up toaster”, these Woodson 5 & 6 slice units 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

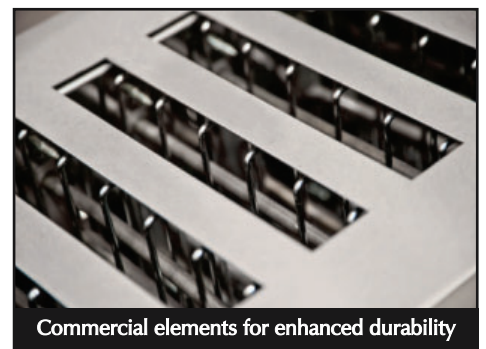
- Switch allows choice of 2, 4 or all slice operation
- Operates with element timer
- Easy-to-clean removable crumb tray
- Heavy duty commercial elements for durability & an extended long life
- 15mm thick slice capacity



Adaptable settings for each application



Keep your toast warm until needed



Commercial elements for enhanced durability

## Specifications

MODEL	Description	Dimensions	Power
WTOV5	5 slice vertical toaster	350 x 260 x 290	2.4kW - 10 Amp
WTOV6	6 slice vertical toaster	350 x 260 x 290	2.8kW - 15 Amp





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

## ***I-SERIES***

### *Features*

- Unique infrared glass elements with increased strength and durability providing long lasting reliability
- Incredibly even heat distribution for consistent cooking results
- Energy saving top element only operation
- Automatic element operation - saving time and energy. Simply move the tray back from the inserted position to deactivate
- New multiple position slides and rack for easier and safer loading and unloading
- Easy-to-clean removable crumb tray



WGTSQI15

### **Specifications**

MODEL	Description	Rack size	Dimensions	Power
WGTSQI15	<i>i-series</i> salamander	575 x 345mm	725 x 536 x 375	3.5kW - 15 Amp

Incaloy element salamander

### *Features*

- Large capacity griller and warmer
- Top element with simmerstat controls
- Pilot light to indicate when elements are on
- Easy-to-clean removable crumb tray
- Optional wall mounting kit



WGLS30

### **Specifications**

MODEL	Description	Rack size	Dimensions	Power
WGLS30	Salamander	595 x 255mm	700 x 480 x 365	3.2kW - 15 Amp



WGTQI4

## I-SERIES

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

No costly and lengthy heat up times and we've also eliminated the need for a thermostat. The new heating system saves you power and stops sending heat into your work space.

## Features

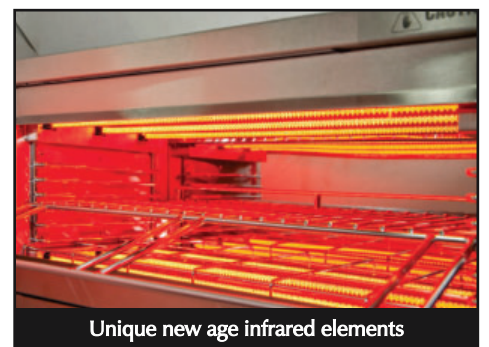
- Unique infrared glass elements with increased strength and durability providing long lasting reliability
- Incredibly even heat distribution for consistent cooking results
- 5 minute timer (15 minute for WGTQI15)
- Top & bottom heat or top only operation
- Complete stainless steel construction with brushed stainless finish
- Easy-to-clean removable crumb tray
- Multiple rack positions



Easy to use controls



Express cooking with the *i-series*



Unique new age infrared elements

## Specifications

MODEL	Description	Rack size	Dimensions	Power
WGTQI4	4 slice <i>i-series</i> griller	465 x 165mm	615 x 360 x 335	2.2kW - 10 Amp
WGTQI8	8 slice <i>i-series</i> griller	465 x 245mm	615 x 436 x 375	3.3kW - 15 Amp
WGTQI15	15 slice <i>i-series</i> griller	575 x 345mm	725 x 536 x 375	3.5kW - 15 Amp



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

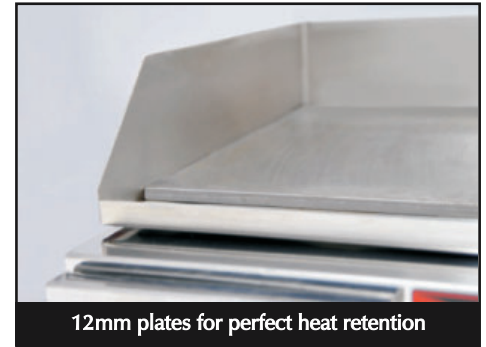
Extra versatility is available with the additional rack toaster which efficiently makes use of the existing element to toast bread and buns. We also now have an extra large griddle for even greater capacity.



WGDT60



Large removable grease drawers



12mm plates for perfect heat retention

**griddle toaster**

- Combined hot plate griddle with toaster
- 6mm thick steel plate - 522mm x 338mm
- Six slice toaster rack
- Easy-clean removable crumb tray
- Detachable side-mounted drain gutter

**WGDT60**

Capacity	6 slice rack	kW	2.4	Amps	10
Width	570	Depth	450	Height	330

**WGDT65**

Capacity	6 slice rack	kW	3.6	Amps	15
Width	570	Depth	450	Height	330



**WGDT75**

- Larger version of WGDT60 / 65
- 12 mm thick steel plate - 670mm x 465mm

Capacity	8 slice rack	kW	4.8	Amps	20
Width	720	Depth	630	Height	330

**griddle**



**WGDA50**

- 8mm thick steel hot plate - 522mm x 338mm
- Removable grease drain drawer
- Thermostat control and pilot light to indicate power on
- Stainless steel construction
- 10 amp plug - operates from a standard power point

Capacity	8 x 7oz steaks	kW	2.4	Amps	10
Width	525	Depth	450	Height	235

**large griddle**



**WGDA60**

- Extra large 12mm thick steel hot plate - 670mm x 420mm
- Removable grease drain drawer
- Thermostat control and pilot light to indicate power on
- Stainless steel construction
- 20 amp plug and lead

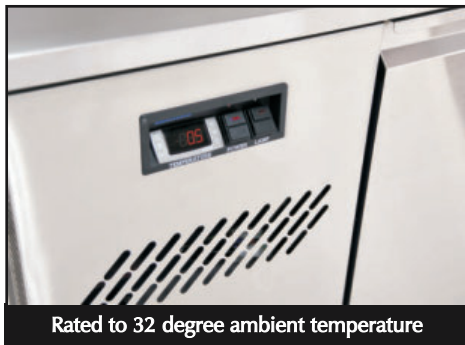
Capacity	15 x 7oz steaks	kW	4.8	Amps	20
Width	675	Depth	600	Height	236



Double glazed glass



Blown air unit



Rated to 32 degree ambient temperature

The Woodson sandwich preparation display enables and integrated front counter arrangement utilising Woodson hot & cold displays. The complete stainless steel sandwich fridge combines a refrigerated ingredient well, display and under-counter storage with a preparation area to the rear. The fridge lines up with the Woodson hot and cold counter-line display range.



WSMS1885

## sandwich preparation refrigerators



WSM-1885  
model shown

- ❑ Refrigerated ingredient well with cold air blowing under and over 100mm 1/3 gastronorm pans
- ❑ Undercounter refrigerator with 2 shelves per door
- ❑ Unique full-length back mounted evaporator coil
- ❑ Self contained refrigeration system using R-404a refrigerant, slides out for easy servicing
- ❑ Double glazed gantry with front profile to match hot and cold food displays; available in straight glass (WSMS series), curved glass (WSMC series) or without gantry (WSM series)
- ❑ All stainless steel construction including interior surfaces in 2B finish and fridge doors with magnetic gaskets
- ❑ Supplied on 130mm removable castors for ease of cleaning
- ❑ Adjustable micro-processor control with digital temperature display

### OPTIONS

- ❑ Polycarbonate cutting boards, additional shelves, runners & gastronorm pans available

**WSM/S/C-914:** 4 x 1/3 pans wide, 1 door  
kW 1.0 Amps 10

Width 914    Depth 800    Height 1365

**WSM/S/C-1330:** 7 x 1/3 pans wide, 2 door  
kW 1.0 Amps 10

Width 1330    Depth 800    Height 1365

**WSM/S/C-1885:** 10 x 1/3 pans wide, 3 door  
kW 1.0 Amps 10

Width 1885    Depth 800    Height 1365

**WSM/S/C-2286:** 13 x 1/3 pans wide, 4 door  
kW 1.0 Amps 10

Width 2286    Depth 800    Height 1365

**NOTE:** subtract 480mm from overall height for WSM models

Woodson cold food display cabinets offer market leading product display, appearance and hygiene. Whether you choose straight or curved glass you can be sure that your food will always look at its best with Woodson. risk choosing anything less than the one and only Woodson.



Cold air blown over pans



Easy to read & operate controls



Top illumination



WCFS23  
(shown with optional pan combination)

counter-line cold food displays



WCFS23

- High quality refrigeration with both top mounted cross fin coil and 90mm refrigerated plate - ensuring food is kept at required temperature

- Double glazed toughened glass for improved condensation protection
- Top illumination
- Centre slung refrigeration unit
- Stainless steel welded tank with large 15mm drain
- Full size gastronorm cavity to take 65mm deep pan combinations
- Digital thermometer on all models as standard
- Rear sliding glass doors as standard in order to meet health requirements

**CURVED GLASS MODELS**

**WCFC23 - 3 pans wide, 2 rows**

kW 1.0 Amps 10

Width 1030 Depth 600 Height 690

**WCFC24 - 4 pans wide, 2 rows**

kW 1.0 Amps 10

Width 1355 Depth 600 Height 690

**WCFC25 - 5 pans wide, 2 rows**

kW 1.0 Amps 10

Width 1680 Depth 600 Height 690

**WCFC26 - 6 pans wide, 2 rows**

kW 1.0 Amps 10

Width 2005 Depth 600 Height 690

**STRAIGHT GLASS MODELS**

**WCFS23 - 3 pans wide, 2 rows**

kW 1.0 Amps 10

Width 1030 Depth 600 Height 690

**WCFS24 - 4 pans wide, 2 rows**

kW 1.0 Amps 10

Width 1355 Depth 600 Height 690

**WCFS25 - 5 pans wide, 2 rows**

kW 1.0 Amps 10

Width 1680 Depth 600 Height 690

**WCFS26 - 6 pans wide, 2 rows**

kW 1.0 Amps 10

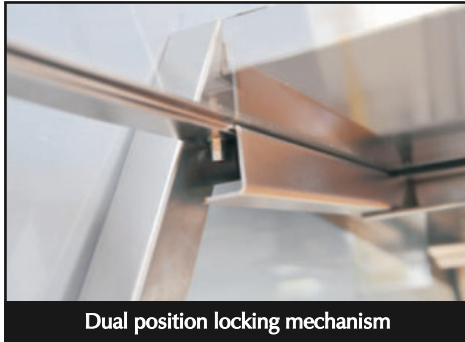
Width 2005 Depth 600 Height 690

To add a standard combination of two 1/2 size 65 mm pans per well to your order place a 65 after the code number (ie. WCFC24-65)

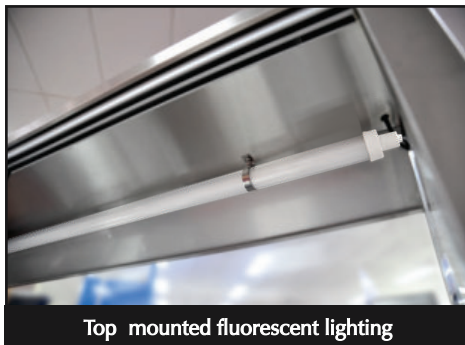
All Woodson Cold Food Displays include glass doors with stainless steel rollers as standard



Cold air blown above & below pans

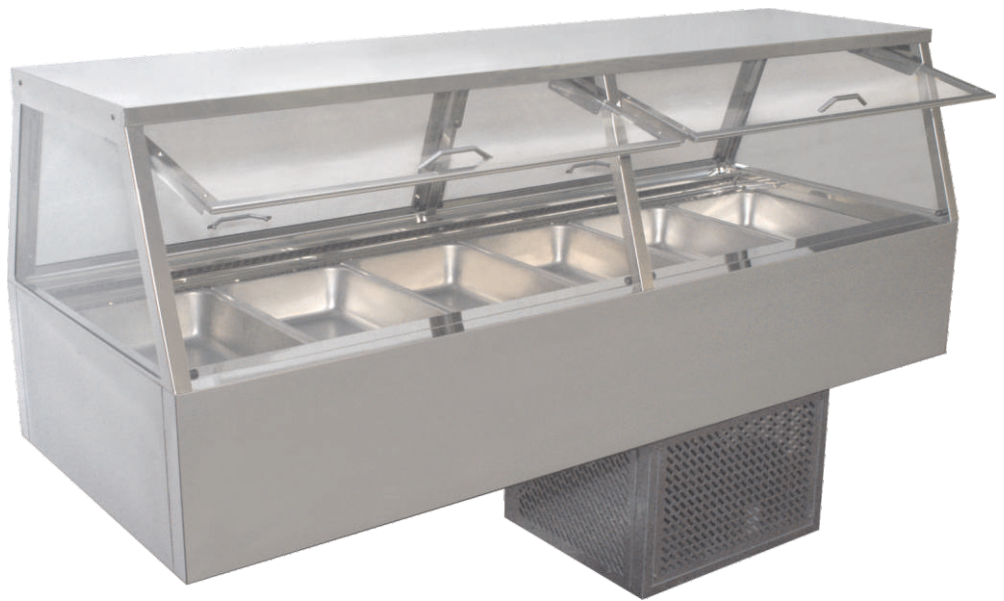


Dual position locking mechanism



Top mounted fluorescent lighting

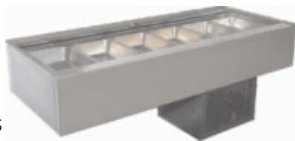
Available in a full range of sizes, they can either be placed on a bench, on a trolley or dropped into a cabinet. We also offer self-serve design which uses unique refrigeration principles to ensure food is kept at required temperatures, in a buffet style display. With our ultra-competitive prices, there is no need to risk choosing anything less than the one and only Woodson.



WCFS26.SS  
shown with optional pan combination

## self service cold food displays

- ❑ Buffet-style salad or cold food well can be accessed from both sides
- ❑ Refrigerated ingredient well with cold air blowing below and over 100mm deep gastronorm pans (supplied separately)
- ❑ Designed to meet the strictest food hygiene standards
- ❑ Front & rear lexan doors (light-weight shatter-proof plastic) can be lifted and locked into upright position to act as sneeze guards - (WCFS.SS series) or can be supplied without gantry (WCFN.SS series)
- ❑ Toughened glass panels at gantry ends
- ❑ Unique full-length evaporator coil
- ❑ Self contained end mounted refrigeration
- ❑ All stainless steel body construction in satin finish.



WCFN25.SS

**WCFS/N-23SS - 3 pans wide, 2 rows**

kW 1.0 Amps 10

Width 1070 Depth 800 Height 1200

**WCFS/N-24SS - 4 pans wide, 2 rows**

kW 1.0 Amps 10

Width 1395 Depth 800 Height 1200

**WCFS/N-25SS - 5 pans wide, 2 rows**

kW 1.4 Amps 10

Width 1720 Depth 800 Height 1200

**WCFS/N-26SS - 6 pans wide, 2 rows**

kW 1.4 Amps 10

Width 2045 Depth 800 Height 1200

**NOTE:** subtract 450mm from overall height for WCFN models

## food bar options

### STEAM PANS

Steam pans can be added and supplied with your food display. For our standard pan configuration of 1/2 size 65mm deep pans add "65" to the end of the code (eg. WCFS24-65). Other pan combinations can be ordered - see page 17 or ask your Woodson reseller for details.

### ACCESSORIES

See our range of accessories including trolleys, trolley panels, sneeze guards & tray races on page 18.



Woodson hot food display cabinets offer more benefits than any other bain maries. Our latest re-engineered hot food displays include a host of features that enhance safety, performance, efficiency and reliability.

With our ultra-competitive prices there is no need to risk choosing anything less than the one and only Woodson.



WHFSQ24



WHFS24



WHFC24

- Full stainless steel construction in a satin finish including double-skin air-insulated well - meaning the exterior is not hot to touch
- Toughened glass on all sides to Australian Standards to provide maximum safety
- Glass fits snugly into fabricated posts and hygienic, easy-wipe-out internal trim
- Multiple elements to provide even, responsive heat and greater reliability
- Thermostat controls for wet or dry operation with clear thermometer readout
- Unique large 15mm tap-style rear drain for fast and safe draining
- Overhead quartz infra-red heat lamps wired in parallel for optimum heat and light
- Full size gastronorm cavity to take choice of 65mm and 100mm deep pan combinations
- Standard pan dividing cross bars

\*All Hot Food Displays pictured include optional GN pan kits

hot food displays

**SQUARE GLASS MODELS**

**WHFSQ22 - 2 pans wide, 2 rows**

kW 1.5 Amps 10

**Width 705 Depth 600 Height 705**

**WHFSQ23 - 3 pans wide, 2 rows**

kW 2.4 Amps 10

**Width 1030 Depth 600 Height 705**

**WHFSQ24 - 4 pans wide, 2 rows**

kW 3.0 Amps 15

**Width 1355 Depth 600 Height 705**

**WHFSQ25 - 5 pans wide, 2 rows**

kW 3.3 Amps 15

**Width 1680 Depth 600 Height 705**

**WHFSQ26 - 6 pans wide, 2 rows**

kW 3.3 Amps 15

**Width 2005 Depth 600 Height 705**

**STRAIGHT GLASS MODELS**

**WHFS22 - 2 pans wide, 2 rows**

kW 1.5 Amps 10

**Width 705 Depth 600 Height 705**

**WHFS23 - 3 pans wide, 2 rows**

kW 2.4 Amps 10

**Width 1030 Depth 600 Height 705**

**WHFS24 - 4 pans wide, 2 rows**

kW 3.0 Amps 15

**Width 1355 Depth 600 Height 705**

**WHFS25 - 5 pans wide, 2 rows**

kW 3.3 Amps 15

**Width 1680 Depth 600 Height 705**

**WHFS26 - 6 pans wide, 2 rows**

kW 3.3 Amps 15

**Width 2005 Depth 600 Height 705**

**CURVED GLASS MODELS**

**WHFC22 - 2 pans wide, 2 rows**

kW 1.5 Amps 10

**Width 705 Depth 600 Height 705**

**WHFC23 - 3 pans wide, 2 rows**

kW 2.4 Amps 10

**Width 1030 Depth 600 Height 705**

**WHFC24 - 4 pans wide, 2 rows**

kW 3.0 Amps 15

**Width 1355 Depth 600 Height 705**

**WHFC25 - 5 pans wide, 2 rows**

kW 3.3 Amps 15

**Width 1680 Depth 600 Height 705**

**WHFC26 - 6 pans wide, 2 rows**

kW 3.3 Amps 15

**Width 2005 Depth 600 Height 705**

NOTE: Hot food display bars are suitable for short-term food display. They are not a suitable substitute for a chicken humidifier - Woodson unit WPHC recommended



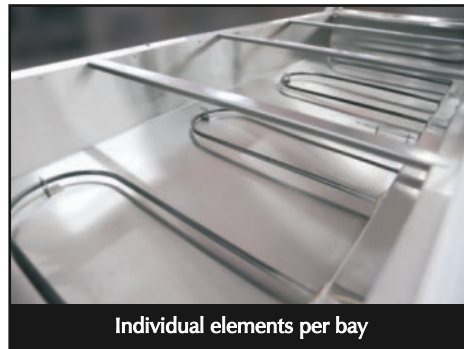
WHFS24SS



WPHC23



Toughened glass



Individual elements per bay



Infra-red heat lamps

self service

**SELF SERVE MODELS**

**WHFS23SS - 3 pans wide, 2 rows**

kW 2.4 Amps 10

Width 1030 Depth 600 Height 690

**WHFS24SS - 4 pans wide, 2 rows**

kW 3.0 Amps 15

Width 1355 Depth 600 Height 690

**WHFS25SS - 5 pans wide, 2 rows**

kW 3.3 Amps 15

Width 1680 Depth 600 Height 690

**WHFS26SS - 6 pans wide, 2 rows**

kW 3.3 Amps 15

Width 2005 Depth 600 Height 690

chicken display

- Fan forced humidified display cabinet specifically for merchandising chickens or roasted meats
- Keeps product at compliant temperatures whilst reducing moisture loss
- Gastronorm sized well (GN 1/1, 100mm deep)
- Toughened front curved glass and toughened rear sliding doors with stainless steel rollers as standard
- Overhead quartz infra-red heat lamps
- Multiple element design
- Option of illuminated light box for product advertising
- Pans and mid-shelves sold separately

**WPHC.23i - 3 pans wide, 2 rows**

kW 2.2 Amps 10

Width 1120 Depth 795 Height 660

**WPHC.24i - 4 pans wide, 2 rows**

kW 3.0 Amps 15

Width 1460 Depth 795 Height 660

food bar options

**SLIDING DOORS**

Woodson rear sliding doors improve hygiene and food storage. All our sliding doors use stainless steel roller wheels as standard.

For rear glass sliding doors add "G" to the end of the code (eg. WHFS24G)

**STEAM PANS**

Steam pans can be added and supplied with your food display. For our standard pan configuration of 1/2 size 65mm deep pans add "65" to the end of the code (eg. WHFS24-65). Other pan combinations can be ordered - ask your Woodson reseller for details.



Our large bain maries offer the unique advantages of double-skin air-insulated construction and multiple heating elements.

This means our units are not hot to touch on the outside and are reliable and responsive.



WBMA26



Individual elements per bay



Thermostatically controlled



Fits seamlessly into existing line up

large bain maries



WBMA26  
(shown with optional trolley  
- model WTRA26)

- Full stainless steel construction including double-skin air-insulated well, meaning the exterior is not hot to touch
- Multiple elements to provide even, responsive heat and greater reliability
- Thermostat controls for wet or dry operation with clear thermometer readout
- Large 15mm tap-style rear drain for fast safe draining
- Takes choice of 65mm and 100mm deep pan combinations

**WBMA22** - 2 pans wide, 2 rows  
(pans not included)

kW 1.2 Amps 10

Width 705 Depth 600 Height 245

**WBMA23** - 3 pans wide, 2 rows  
(pans not included)

kW 1.8 Amps 10

Width 1030 Depth 600 Height 245

**WBMA24** - 4 pans wide, 2 rows  
(pans not included)

kW 2.4 Amps 15

Width 1355 Depth 600 Height 245

**WBMA25** - 5 pans wide, 2 rows  
(pans not included)

kW 2.4 Amps 15

Width 1680 Depth 600 Height 245

**WBMA26** - 6 pans wide, 2 rows  
(pans not included)

kW 2.4 Amps 15

Width 2005 Depth 600 Height 245

**WBMA22A** - 2 pans wide, 2 rows  
(4 x ½ size 100mm pans & lids)

kW 1.2 Amps 10

Width 705 Depth 600 Height 245

**WBMA23A** - 3 pans wide, 2 rows  
(6 x ½ size 100mm pans and lids)

kW 1.8 Amps 10

Width 1030 Depth 600 Height 245

**WBMA24A** - 4 pans wide, 2 rows  
(8 x ½ size 100mm pans & lids)

kW 2.4 Amps 15

Width 1355 Depth 600 Height 245

**WBMA25A** - 5 pans wide, 2 rows  
(10 x ½ size 100mm pans & lids)

kW 2.4 Amps 15

Width 1680 Depth 600 Height 245

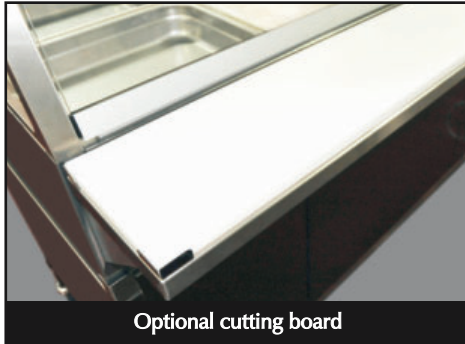
**WBMA26A** - 6 pans wide, 2 rows  
(12 x ½ size 100mm pans & lids)

kW 2.4 Amps 15

Width 2005 Depth 600 Height 245



Optional sneeze guard



Optional cutting board



Optional mid shelf

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

Options such as sneeze guards also ensure your food display meets local health requirements.



WHFS24  
(shown with optional pans, sneeze guard & tray race)

### steam table pans & lids

#### STEAM TABLE PANS & LIDS



- 18/8 stainless steel 0.8mm pans
- Designed to suit our range of bain maries & food displays, as well as any standard gastronomic food display
- GN steam size pans - also available as perforated pan in some sizes

Note: Contact your local representative to ensure suitable pan depth for your Woodson product

#### 1/1 SIZE

- PI1025 - 1/1 size 25mm deep
- PI1065 - 1/1 size 65mm deep
- PI1100 - 1/1 size 100mm deep
- PI1150 - 1/1 size 150mm deep
- PL11 - Lid to suit 1/1 pans

65, 100 & 150mm deep 1/1 pans also available as perforated. To order, add P to end of code.

#### 1/2 SIZE

- PI2065 - 1/2 size 65mm deep
- PI2100 - 1/2 size 100mm deep
- PI2150 - 1/2 size 150mm deep
- PI2200 - 1/2 size 200mm deep
- PL12 - lid to suit 1/2 size pans

65, 100 & 150mm deep 1/2 pans also available as perforated. To order, add P to end of code.

#### 1/3 SIZE

- PI3065 - 1/3 size 65mm deep
- PI3100 - 1/3 size 100mm deep
- PI3150 - 1/3 size 150mm deep
- PL13 - lid to suit 1/3 pan

For more accessories see page 17

#### 1/4 SIZE

- PI4065 - 1/4 size 65mm deep
- PI4100 - 1/4 size 100mm deep
- PI4150 - 1/4 size 150mm deep
- PL14 - lid to suit 1/4 pan

#### 1/6 SIZE

- PI6065 - 1/6 size 65mm deep
- PI6100 - 1/6 size 100mm deep
- PI6150 - 1/6 size 150mm deep
- PL16 - lid to suit 1/6 pan

#### 1/9 SIZE

- PI9065 - 1/9 size 65mm deep
- PI9100 - 1/9 size 100mm deep
- PL19 - lid to suit 1/9 pan

#### 2/3 SIZE

- P23065 - 2/3 size 65mm deep
- P23100 - 2/3 size 100mm deep
- P23150 - 2/3 size 150mm deep
- PL23 - lid to suit 2/3 pan

For more accessories see page 17

**STAINLESS STEEL TROLLEY**



- Just assemble and drop in food bar for full mobility. Comes with 4 castors ( 2 lockable) and stainless steel bottom tray
- To fit standard displays

- WTRA22 - for 2 row, 2 pan wide
- WTRA23 - for 2 row, 3 pan wide
- WTRA24 - for 2 row, 4 pan wide
- WTRA25 - for 2 row, 5 pan wide
- WTRA26 - for 2 row, 6 pan wide

**TROLLEY PANELS**



- Solid stainless steel panel for food trolleys
- To fit standard displays

- WTRP22 - to suit WTRA22
- WTRP23 - to suit WTRA23
- WTRP24 - to suit WTRA24
- WTRP25 - to suit WTRA25
- WTRP26 - to suit WTRA26

**STAINLESS STEEL TROLLEY (SELF SERVE)**



- Specifications as per WTRA series
- To fit self serve displays

- WTRA23SS - for 2 row, 3 pan wide
- WTRA24SS - for 2 row, 4 pan wide
- WTRA25SS - for 2 row, 5 pan wide
- WTRA26SS - for 2 row, 6 pan wide

**TROLLEY PANELS (SELF SERVE)**



- Specifications as per WTRA series
- To fit self serve displays

- WTRP23SSP - for 2 row, 3 pan wide
- WTRP24SSP - for 2 row, 4 pan wide
- WTRP25SSP - for 2 row, 5 pan wide
- WTRP26SSP - for 2 row, 6 pan wide

**SNEEZE GUARDS**



- Supplied loose for self-fitting on site
- To fit standard displays (not self serve)

- WBSG22 - for 2 pan wide food bars
- WBSG23 - for 3 pan wide food bars
- WBSG24 - for 4 pan wide food bars
- WBSG25 - for 5 pan wide food bars
- WBSG26 - for 6 pan wide food bars

**SNEEZE GUARDS (SELF SERVE)**



- Supplied loose for self-fitting on site
- To fit self serve displays

- WBSG22SS - for 2 pan wide food bars
- WBSG23SS - for 3 pan wide food bars
- WBSG24SS - for 4 pan wide food bars
- WBSG25SS - for 5 pan wide food bars
- WBSG26SS - for 6 pan wide food bars

**DROP-IN KIT**



- Kit to suit hot or cold food bars to be dropped into bench cut-out.

- WDIK.22 - for 2 pan wide food bars
- WDIK.23 - for 3 pan wide food bars
- WDIK.24 - for 4 pan wide food bars
- WDIK.25 - for 5 pan wide food bars
- WDIK.26 - for 6 pan wide food bars

**TRAY RACE**



- Supplied loose for self-fitting on site

- WBTR22 - for 2 pan wide food bars
- WBTR23 - for 3 pan wide food bars
- WBTR24 - for 4 pan wide food bars
- WBTR25 - for 5 pan wide food bars
- WBTR26 - for 6 pan wide food bars

**CUTTING BOARDS**



- To suit tray race (factory fitted on order)

- WCB22 - for 2 pan wide food bars
- WCB23 - for 3 pan wide food bars
- WCB24 - for 4 pan wide food bars
- WCB25 - for 5 pan wide food bars
- WCB26 - for 6 pan wide food bars

**MID SHELVES**



- Chrome wire construction

- WMS.22 - for 2 module food displays
- WMS.23 - for 3 module food displays
- WMS.24 - for 4 module food displays

**HOB COVERS**



- Various hobs for use with 7.25l round pots in bain maries and food bars

- WPH1 - Single Hob
- WPH2 - Double Hob
- WPH3 - Single raised Hob

**PAN SUPPORT BARS**



- Cross bars to subdivide food bars & bain maries to hold smaller pan sizes

- WPX1 - Divides GN 1/1 bays for smaller pots
- WPX2 - Creates GN 1/1 bays



Double skinned construction - not hot to touch



Functional design for multi operations



Thermostatically controlled

Our counter-top bain maries ensure that optimum temperature is maintained - to deliver food quality and hygiene. Woodson Bain Maries have been the trusted choice for over 50 years

It's not worth risking an alternative.



single pan size bain marie

**WBMS11**

- Dual wall, air insulated stainless steel construction
- Wet or dry operation
- Thermostat controls
- Stainless steel welded tank with large 20mm drain
- Full size gastronorm cavity to take choice of pan combinations up to 150mm deep



**WBMS11R**

Pan combination	A	B	E	R
Pan size (with lids)	1/3	1/3	1/6	7.25l round
Depth of pans	100	150	100	
No. of pans	3	3	6	2 (with hob)

Other combinations available

kW	0.75	Amps	10
Width	370	Depth	600
		Height	290

two pan size bain marie

**WBML21**

- Dual wall, air insulated stainless steel construction
- Wet or dry operation
- Thermostat controls
- Stainless steel welded tank with large 20mm drain
- 2/1 gastronorm size cavity to take choice of pan combinations up to 150mm deep



**WBML21A**

Pan combination	A	B	C	D	R
Pan size (with lids)	1/3	1/3	1/2	1/2	7.25l round
Depth of pans	100	150	100	150	
No. of pans	6	6	4	4	4

Other combinations available

kW	1.5	Amps	10
Width	705	Depth	600
		Height	290

Better displays sell more food.

Our hot food displays for pies and pastries ensure food is held at a proper serving temperature and displayed for optimum sales.



WPIP200S



Toughened safety glass



Removable chrome wire racks



Double skinned construction - not hot to touch

### high impact pie displays



#### WPIP200

- Can hold over 200 pies on 18" size bakers trays/wire racks (sold separately)
- Fan forced heat circulation
- Heat resistant high-impact low voltage lighting
- Supplied with 8 adjustable shelf supports
- Large dial thermometer with thermostat control
- Easy cleaning
- Removable stainless steel crumb tray and toughened glass
- Wide range of alternative configurations
- Standard unit WPIP200 includes solid glass front & stainless steel swing doors to rear

#### OPTIONS

**WPIP200S** - Sliding glass doors to front of unit with stainless steel swing doors to control side

**WPIP200B** - Double skin, stainless steel, air insulated, solid back with toughened glass swing doors to control side

**WPIP200C** - Sliding glass doors to front and swing glass doors to control side

- Bakers wire shelves (29" x 18)

Capacity	200 pies	kW	2.1	Amps	10
Width	870	Depth	530	Height	915

### pie displays

- Toughened glass sliding doors & back glass
- Double skin stainless cabinet
- Removable chrome wire racks
- Removable stainless crumb tray
- Thermostat controls & temperature gauge



WPIA50

#### WPIA50 - 50 Pie Capacity

Capacity	50 pies	kW	1.25	Amps	10
Width	595	Depth	350	Height	495

#### WPIA100 - 100 Pie Capacity

Capacity	100 pies	kW	1.25	Amps	10
Width	755	Depth	350	Height	645

#### OPTIONS

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

- Toughened glass on all sides
- Sliding glass doors to front & rear
- Black powder-coated finish
- Removable stainless crumb tray
- Illuminated front lightbox display
- Fully illuminated interior for improved product display
- Supplied with 4 tilting chrome wire racks
- Visible temperature gauge
- Humidity tray provided to maintain product quality



WPIM60

#### WPIM60 - 60 Pie Capacity

Capacity	60 pies	kW	1.55	Amps	10
Width	665	Depth	465	Height	650

NOTE: All food displays are designed to hold food pre-heated above 65 before being put in display. They are not designed to cook food from a frozen or refrigerated state.



150mm diameter heavy duty hotplate



Indicator lights for practicality



Perfect for product illumination



WBPD20

Woodson's range of food heating and warming accessories offer additional versatility at very little cost.

With the choice of boiling plates as an extra kitchen hob, heat lamps for overhead food warming or boiling water from our counter-top urn, the Woodson range has all the items you'll need.

**heat lamps**

- Overhead heating assemblies for food preparation & servings
- Replaceable quartz infra-red lamps also provide bright light to better present food



WHLA900

- Includes full stainless steel channel and on/off switch
- Supplied with 1450mm cord & plug

**WHLA900 - ASSEMBLY**

2 Lamps on channel	kW 0.6	Amps 10
Width 900	Depth 120	Height 110

**WHLA1200 - ASSEMBLY**

3 Lamps on channel	kW 0.9	Amps 10
Width 1200	Depth 120	Height 110

**WHLA1500 - ASSEMBLY**

3 Lamps on channel	kW 0.9	Amps 10
Width 1500	Depth 120	Height 110



WHLUI

- 300 watt to be wired in parallel
- Supplied with teflon coated cable for hard wiring (no plug supplied)

**WHLUI - LAMP**

kW 0.3	Amps 10	
Width 230	Depth 120	Height 75

**boiling plates**



WBPS10

- Ideal for use as a portable electric hob
- Cast iron boiling plate in stainless steel housing
- Six heat settings
- Separate controls for each plate (twin model only)

**WBPS10**

Size 1 Plate	kW 2.0	Amps 10
Width 295	Depth 275	Height 120

**WBPD20**

Size 2 Plates	kW 2.0	Amps 10
Width 505	Depth 275	Height 120

**bench top urns**



- Quality stainless steel construction in three sizes
- Sight glass to check water levels
- Heat resistant handles
- Simmerstat control with pilot light
- Non drip tap

**WURN10**

Capacity 10 litres	kW 2.2	Amps 10
Width 235	Height 475	

**WURN20**

Capacity 20 litres	kW 2.2	Amps 10
Width 325	Height 500	

**WURN30**

Capacity 30 litres	kW 2.2	Amps 10
Width 325	Height 630	

Woodson is just one of the many food equipment brands imported or manufactured by Stoddart Food Service Equipment.

Contact your local dealer for information on the complete product range:



**woodson**

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



**KOLDTECH**

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



**Culinaire**

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



**CookTek**

Unique induction cooking and delivery technology that gives incredible advantages



**Electrolux**

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



**Power Soak**

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



**METRO**

Shelving and materials handling with unrivalled qualities and warranty



**RAM**

Control the quality and portioning of fried food with Ram's famous dispensers



**SIMPLY STAINLESS**

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



**ADANDE**  
Cooler by design

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



**ANETS**

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



**STODDART MANUFACTURING**  
STAINLESS PLUMBING PRODUCTS

Stainless steel plumbing products that stand the test of time - Stoddart - since 1959



**Halton**  
FOODSERVICE

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



**Visualine**

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

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**Dealer**

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