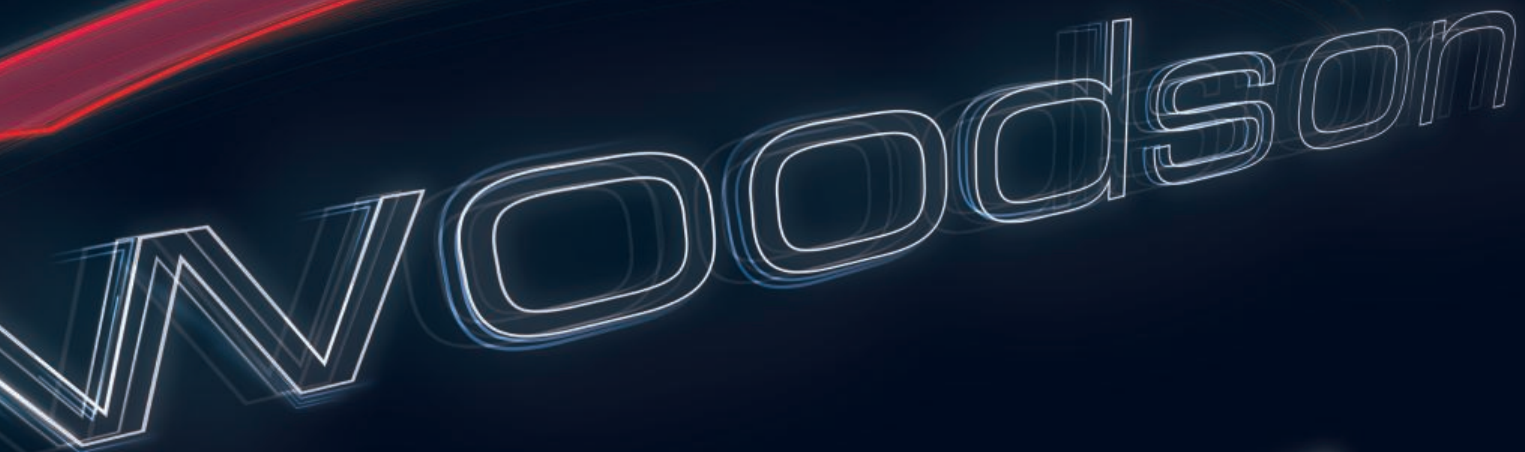




woodson[®]

SINCE 1954



WOODSON





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

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

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

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

Contents.

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

Countertop Fryers & Chip Dumps

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

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

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

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



W.FRS50

5 Litre Pan

285 x 483 x 335

5kg of frozen 10mm chips per/hr

2.2kW 10A plug & lead fitted



W.FRT50

2 x 5 Litre Pans

550 x 483 x 335

10kg of frozen 10mm chips per/hr

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



W.FAS80

Autolift Fryer - 8 Litre Pan

285 x 530 x 431

11.5kg of frozen 10mm chips per/hr

2.9kW 15A plug & lead fitted

W.FRS80

8 Litre Pan

285 x 483 x 384

11.5kg of frozen 10mm chips per/hr

3.2kW 15A plug & lead fitted

W.FRT80

2 x 8 Litre Pans

550 x 483 x 384

23kg of frozen 10mm chips per/hr

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

W.FRSA110

Autolift Fryer - 11 Litre Pan

272 x 666 x 456

15kg of frozen 10mm chips per/hr

4.8kW 20A plug & lead fitted



W.CD.B.11

1 x 1/1GN 100mm Deep Pan

405 x 619 x 636

1.0kW

10A plug & lead fitted



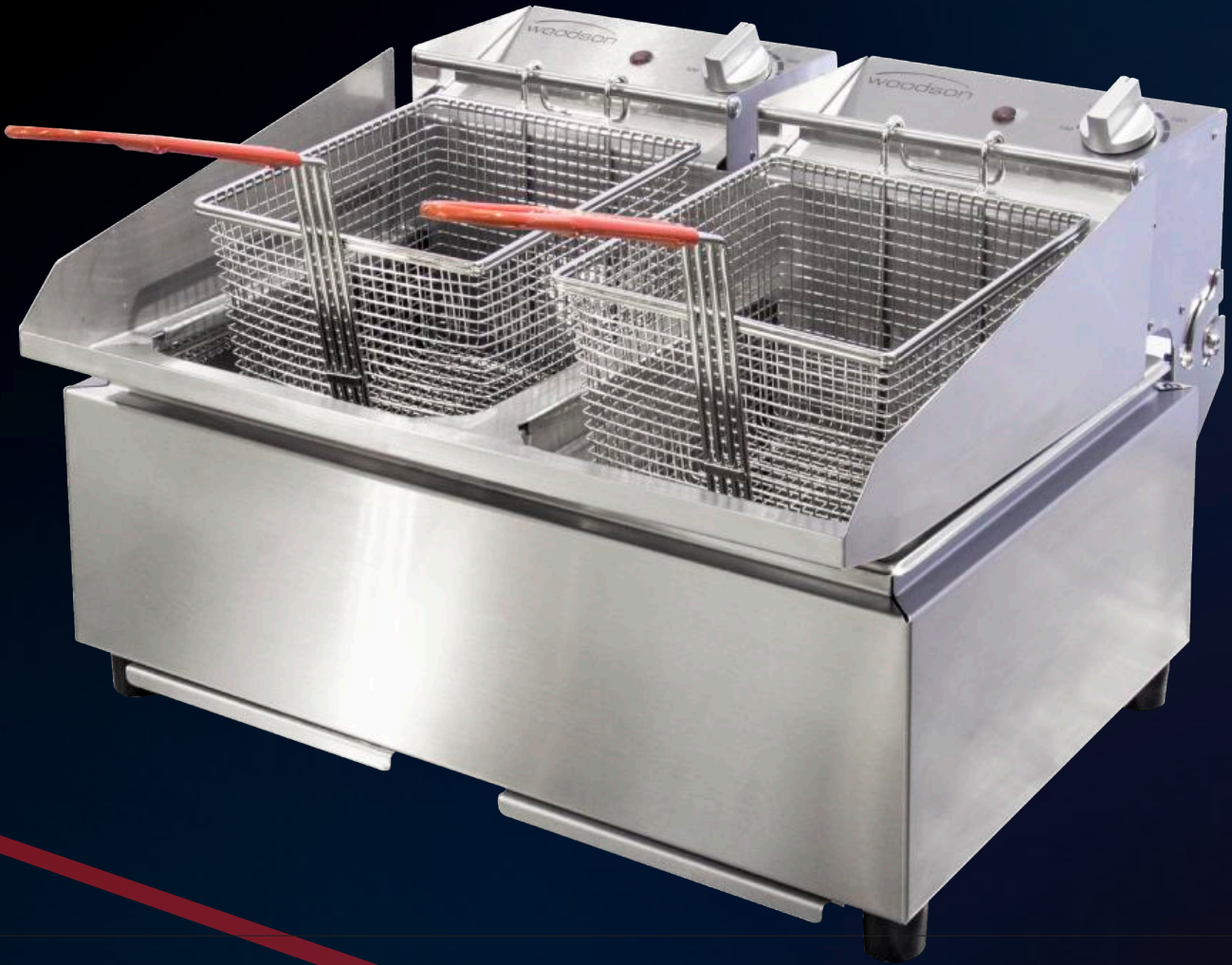
W.CD.B.P.11

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

600 x 390 x 664

1.0kW

10A plug & lead fitted



Contact Grills

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

The CT and GPC350 models have a thermostat control of 50°C – 250°C.

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



W.CT6
4-6 Slice Capacity
 415 x 518 x 231
 2.2kW
 10A plug & lead fitted



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



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

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

W.CT8R
Ribbed Top Plate
 495 x 473 x 231
 2.2kW
 10A plug & lead fitted



W.GPC61SC
Computer Controlled
- Stainless Steel Plates
 362 x 578 x 331
 2.2kW
 10A plug & lead fitted



W.GPC61SC.R.A
Computer Controlled
- Anodised Ribbed Top Plate
- Stainless Steel Bottom Plate
 362 x 578 x 331
 2.2kW
 10A plug & lead fitted



W.GPC62SC
Computer Controlled
- 2 Top Stainless Steel Plates
 474 x 578 x 331
 2.2kW
 10A plug & lead fitted



Griddles & Griddle Toasters

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

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



W.GDA50.10

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



W.GDA50.15

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



W.GDA60

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



W.GDT65.15

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



W.GDT65.20

8mm thick steel Griddle Plate
540 x 417 x 338
6 slice capacity
4.3kW 20A plug & lead fitted



W.GDT75

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



Griller's & Salamanders

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

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

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

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



W.GTQI4.CUB
4 Slice Capacity Griller
 412 x 339 x 363
 2.2kW
 10A plug & lead fitted



W.GTQI8.10
8 Slice Capacity Griller
 563 x 339 x 363
 2.2kW
 10A plug & lead fitted



W.GTQI15
15 Slice Capacity Griller
 673 x 429 x 363
 3.3kW
 15A plug & lead fitted

W.GTQI8.15
8 Slice Capacity Griller
 563 x 339 x 363
 3.3kW
 15A plug & lead fitted



W.GTQI8S.10
8 Slice Capacity Griller
 563 x 339 x 362
 2.2kW
 10A plug & lead fitted

W.GTQI8S.15
8 Slice Capacity Griller
 563 x 339 x 362
 3.3kW
 15A plug & lead fitted



W.GTSQI15
15 Slice Capacity Salamander
 673 x 429 x 372
 1/1GN pan compatible
 3.3kW 15A plug & lead fitted



Conveyor Toasters

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

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



W.CVT.D.10

300 slices per/hr*
379 x 502 x 446
2.1 kW
10A plug & lead fitted



W.CVT.BUN.25

250 buns per/hr*
510 x 570 x 485
6kW
25A lead only



W.CVT.BUN.30

420 buns per/hr*
630 x 908 x 485
7.2kW
30A lead only

W.CVT.D.15

500 slices per/hr*
379 x 502 x 446
3.3kW
15A plug & lead fitted

*Variation may occur due to bread types



Snackmaster & Pizza Conveyor Ovens

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

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

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



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



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



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



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



W.CVP.C.18
457mm belt width
 1500 x 610 x 440
 20 x 12" pizzas per/hr*
 10.8kW 30 + N + E - lead only



W.CVP.C.24
610mm belt width
 1500 x 765 x 440
 25 x 12" pizzas per/hr*
 14.4kW 30 + N + E - lead only

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



Ductless Filter Hoods

The unique Woodson ductless filter hoods are available in both mobile and countertop footprints. Ideal for kiosk operations or where a ducted system is impractical or uneconomical. Engineered with a unique ductless design, using a three-way filtering system, this includes a stainless-steel baffle to remove larger oil particles, a polyester filter to remove finer oil particles and activated carbon filters to provide a clean, safe and odour-controlled environment. The easily removable filters are ideal for cleaning (except carbon filter).

These units are designed for use with countertop electrical cooking appliances that do not exceed limits defined in the NCC (NCC-2019 Part F4.12) ie:

- The total maximum electrical power input of the cooking apparatus does not exceed 8kW; or
- The total maximum power input of more than one apparatus does not exceed 0.5kW electrical power per m² of the floor area of the room or enclosure

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

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



W.MVS

700mm wide unit
700 x 775 x 1200
0.48kW
10A plug & lead fitted



W.MVS850

850mm wide unit
850 x 800 x 1200
0.48kW
10A plug & lead fitted



W.CHD750

750mm wide unit
750 x 660 x 1150
0.5kW
10A plug & lead fitted



W.CHD1000

1000 wide unit
1000 x 660 x 1150
1.0kW
10A plug & lead fitted



Countertop Bain Maries & Hot Food Wells

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

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

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



W.BMS11

1/1GN size bain marie

371 x 645 x 282

0.75kW

10A plug & lead fitted



W.BML21

2/1GN size bain marie

706 x 645 x 282

1.5kW

10A plug & lead fitted



W.HFW11

1/1GN size hot food well

370 x 587 x 283

0.6kW

10A plug & lead fitted



W.HFW21

2/1GN size hot food well

705 x 587 x 283

1.2kW

10A plug & lead fitted



Large Bain Maries

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



W.BMA22

2 Rows, 2 Bays

705 x 669 x 237

1.2kW

10A plug & lead fitted



W.BMA23

2 Rows, 3 Bays

1030 x 669 x 237

1.8kW

10A plug & lead fitted



W.BMA24

2 Rows, 4 Bays

1355 x 669 x 237

2.4kW

10A plug & lead fitted



W.BMA25

2 Rows, 5 Bays

1680 x 669 x 237

2.4kW

10A plug & lead fitted



W.BMA26

2 Rows, 6 Bays

2005 x 669 x 237

2.4kW

10A plug & lead fitted



Pie & Food Displays

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

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

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

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



W.PIA50 / W.PIA50G

50 Pie Capacity
591 x 350 x 487
1.25kW
10A plug & lead fitted



W.PIA100 / W.PIA100G

100 Pie Capacity
755 x 350 x 637
1.25kW
10A plug & lead fitted

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



W.PIP200

200 Pie Capacity
871 x 531 x 912
2.03kW
10A plug & lead fitted



W.PIM.60

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



Hot Chicken & Roast Meat Displays

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



W.HFHSQ.23

3 x 1/1GN

1120 x 794 x 660

2.2kW

10A plug & lead fitted



W.HFHSQ.24

4 x 1/1GN

1460 x 794 x 660

2.9kW

15A plug & lead fitted



Hot Food Displays - Straight Glass

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

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



W.HFS22

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



W.HFS23

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



W.HFS24

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



W.HFS25

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



W.HFS26

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



Hot Food Displays - Square Glass

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

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



W.HFSQ22

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



W.HFSQ23

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



W.HFSQ24

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



W.HFSQ25

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



W.HFSQ26

2 Rows, 6 Bays
2005 x 600 x 696
3.6kW
15A plug & lead fitted



Hot Food Displays - Self Serve

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

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



W.HFSS24

2 Rows, 4 Bays

1355 x 600 x 690

3.0kW

15A plug & lead fitted



W.HFSS26

2 Rows, 6 Bays

2005 x 600 x 690

3.6kW

15A plug & lead fitted



Cold Food Displays - Straight Glass

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

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



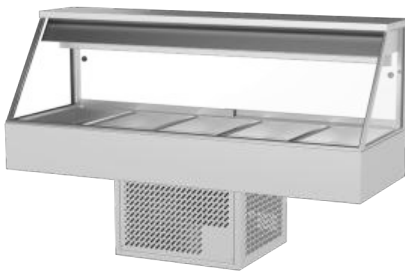
WR.CFS23

2 Rows, 3 Bays
1030 x 608 x 690
0.6kW
10A plug & lead fitted



WR.CFS24

2 Rows, 4 Bays
1355 x 608 x 690
0.72kW
10A plug & lead fitted



WR.CFS25

2 Rows, 5 Bays
1680 x 608 x 690
0.84kW
10A plug & lead fitted



WR.CFS26

2 Rows, 6 Bays
2005 x 608 x 690
0.84kW
10A plug & lead fitted



Cold Food Displays - Square Glass

The square glass profile, cold food display provides optimal product display with a modern look. Identical to the straight glass profile each unit is equipped with an adjustable digital controller designed to hold temperature between 2°C-5°C and operates in ambient temperatures up to 32°C. Constructed from double glazed toughened glass to both front and sides, insulated tank with double skin stainless steel to improve performance and efficiency. Each unit is refrigerated by a 90mm deep cold plate well with cross fin coil over. Also available in three to six modules, the square glass display will provide a seamless addition to any line-up.

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



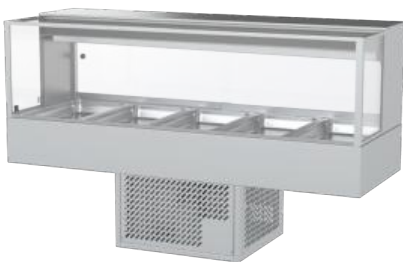
WR.CFSQ23

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



WR.CFSQ24

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



WR.CFSQ25

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



WR.CFSQ26

2 Rows, 6 Bays
2005 x 608 x 660
0.84kW
10A plug & lead fitted



Induction Cook Tops

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

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



WI.HBCT.1.2400

2400w Single Hob

340 x 440 x 122
2.4kW
10A plug & lead fitted
Pan Size - Ø120mm x Ø260mm



WI.HBCT.1.3500

3500w Single Hob

340 x 440 x 122
3.5kW
15A plug & lead fitted
Pan Size - Ø120mm x Ø260mm



WI.HBCT.1L.3500

3500w Single Hob Large

440 x 540 x 122
3.5kW
15A plug & lead fitted
Pan Size - Ø120mm x Ø360mm



WI.WKCT.1.3500.W

3500w Induction Wok Bowl

340 x 440 x 126
3.5kW
15A plug & lead fitted
Supplied with 14" induction Wok



WI.WKPN

Wok Pan

360mm Diameter
14" Stainless steel induction compatible wok



Urns

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



W.URN10

10 Litre Capacity - Stainless Steel

235 x 475

2.2kW

10A plug & lead fitted



W.URN20

20 Litre Capacity - Stainless Steel

325 x 500

2.2kW

10A plug & lead fitted



W.URN30

30 Litre Capacity - Stainless Steel

325 x 630

2.2kW

10A plug & lead fitted



W.URN10B

10 Litre Capacity - Matte Black

235 x 475

2.2kW

10A plug & lead fitted



W.URN20B

20 Litre Capacity - Matte Black

325 x 500

2.2kW

10A plug & lead fitted



W.URN30B

30 Litre Capacity - Matte Black

325 x 630

2.2kW

10A plug & lead fitted



Accessories.





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

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

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



CAUTION HOT

woodson
pro-series

power on
C- P- S-
1 2 3 4

1 2 3 4

TEMP
READY

OFF

STANDBY

woodson

Culinaire

ASADO

Halton

CookTek

SYNERGY
grill technology

airex

ANETS

STODDART
PLUMBING PRODUCTS

GIORIK

AMERICAN RANGE

STODDART
INFRASTRUCTURE

METRO

SIMPLY
STAINLESS

ADANDE

power soak

TOWN&PARK

Perf

Brisbane

Sydney

Melbourne

Perth

Adelaide

1300 79 1954
www.stoddart.com.au

Auckland

0800 79 1954
www.stoddart.co.nz

Manufactured or Imported
& distributed exclusively by:

