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## MILKSHAKE MIXERS

| Description   | Model  | Overall Unit Size<br>(mm) WxDxH | kW/<br>Amp | RRP<br>ex GST |
|---|--|---------------------------------|------------|---------------|
| <ul style="list-style-type: none"> <li>Robust metal construction</li> <li>Powerful and efficient motor</li> <li>15,000 rpm operation</li> <li>Auto switch for cup activation</li> <li>Adjustable height cup holder</li> <li>Variable speed selector (on V models)</li> <li>Stainless steel double thickshake spindle</li> <li>Supplied without cup (container)</li> </ul> | <h3>SINGLE MILKSHAKE MIXERS</h3>   |                                 |            |               |
|   |  <p>Single milkshake mixer</p> <p>WMSB01</p>   |                                 |            |               |
|   |  <p>Single milkshake mixer<br/>with variable speed control</p> <p>WMSB01V</p>        |                                 |            |               |
|   | <h3>DOUBLE MILKSHAKE MIXERS</h3>   |                                 |            |               |
|   |  <p>Double milkshake mixer</p> <p>WMSB02</p>  |                                 |            |               |
|   |  <p>Double milkshake mixer<br/>with variable speed control</p> <p>WMSB02V</p>       |                                 |            |               |
|   | <h3>WALL-MOUNTED MILKSHAKE MIXERS</h3>   |                                 |            |               |
|   |  <p>Wall mounted milkshake mixer</p> <p>WMSW01</p>                                  |                                 |            |               |
|   |  <p>Wall mounted milkshake mixer<br/>with variable speed control</p> <p>WMSW01V</p> |                                 |            |               |
|   | <p>Buy three Woodson Products over \$150 each for an extra 5% discount (see terms &amp; conditions)</p>  |                                 |            |               |

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## FRYERS - SINGLE AND DOUBLE PAN



| Description  | Model  | Overall Unit Size<br>(mm) WxDxH  | kW/<br>Amp                       | RRP<br>ex GST  |
|--|--------|--|----------------------------------|----------------|
| <b>SINGLE AND DOUBLE PAN FRYERS</b> <ul style="list-style-type: none"> <li>Thermostatically controlled - temperature 95°C- 205°C</li> <li>Designed for 180°C frying</li> <li>Over temperature safety cut-out as standard</li> <li>Stainless steel element covers</li> <li>Basket holder at rear for draining</li> <li>Removable tilting element assembly</li> <li>Removable oil tank</li> <li>Snug fitting stainless steel tank cover</li> <li>Drip tray</li> <li>Supplied with basket(s)</li> </ul> |        |  |                                  |                |
| <b>AUTO-LIFT FRYERS</b> <ul style="list-style-type: none"> <li>Timer operated basket lifter for cook and leave operations</li> </ul>   |        |  |                                  |                |
|  <p><b>WFAS80 - 8 litres</b><br/>Supplied with 1 basket, 1 x 200mm deep pan , 1 fryer head and 15 amp plug &amp; lead</p>  | WFAS80 | <b>285 x 529 x 384</b><br>(Packed in box<br>630 x 510 x 390mm<br>15kg) | <b>2.9</b><br>15A<br>plug        | <b>\$1,190</b> |
| <b>SINGLE PAN FRYERS</b>   |        |  |                                  |                |
|  <p><b>WFRS50 - 5 litres</b><br/>Supplied with 1 basket, 1 x 150mm deep pan , 1 fryer head and 10 amp plug &amp; lead</p>   | WFRS50 | <b>285 x 425 x 320</b><br>(Packed in box<br>630 x 510 x 390mm<br>10kg) | <b>2.4</b><br>10A<br>plug        | <b>\$460</b>   |
|  <p><b>WFRS80 - 8 litres</b><br/>Supplied with 1 basket, 1 x 200mm deep pan , 1 fryer head and 15 amp plug &amp; lead</p>   | WFRS80 | <b>285 x 425 x 370</b><br>(Packed in box<br>630 x 510 x 390mm<br>12kg) | <b>3.2</b><br>15A<br>plug        | <b>\$520</b>   |
| <b>DOUBLE PAN FRYERS</b>   |        |  |                                  |                |
|  <p><b>WFRT50 - 5.5 litres</b><br/>2 x 10 amp plug and leads<br/>Supplied with 2 baskets, 2 x 150mm deep pans &amp; 2 fryer heads. Requires 2 separate 10 amp circuits</p>  | WFRT50 | <b>550 x 425 x 315</b><br>(Packed in box<br>630 x 510 x 390mm<br>16kg) | <b>2.4</b><br>2x<br>10A<br>plug  | <b>\$790</b>   |
|  <p>WFRT80 shown with cover fitted</p> <p><b>WFRT80 - 8 litres</b><br/>2 x 15 amp plug and leads<br/>Supplied with 2 baskets, 2 x 200mm deep pans &amp; 2 fryer heads. Requires 2 separate 15 amp circuits</p>  | WFRT80 | <b>550 x 425 x 370</b><br>(Packed in box<br>630 x 510 x 390mm<br>17kg) | <b>3.2</b><br>2 x<br>15A<br>plug | <b>\$905</b>   |
| <b>FRYER BASKETS</b> <p>Chrome wire construction with plastic covered grip handle as standard</p>  | WFRB10 | <b>210 x 220 x 160</b>   |                                  | <b>\$50</b>    |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)   |        |  |                                  |                |
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## CONTACT TOASTERS

| Description  | Model                                      | Overall Unit Size<br>(mm) WxDxH   | kW/<br>Amp         | RRP<br>ex GST |
|--|--|---|--------------------|---------------|
| <b>CONTACT TOASTER 4-6 SLICE CAPACITY</b>  <ul style="list-style-type: none"> <li>4-6 slice capacity</li> <li>Spring balanced upper plate provides perfect toasting without crushing the sandwich</li> <li>Smooth finish aluminium plates</li> <li>Removable grease tray to front</li> <li>Thermostat control, 50°- 250°C</li> <li>All Stainless Steel body &amp; arms</li> <li>Easy clean design with fully enclosed lifting assembly</li> <li>390 x 335mm plate size</li> </ul>   | WCT6                                       | <b>415 x 505 x 240</b><br><i>(Packed in box<br/>630 x 510 x 390mm<br/>22kg)</i> | 2.1<br>10A<br>plug | \$923         |
| <b>CONTACT TOASTER 6-8 SLICE CAPACITY</b>  <ul style="list-style-type: none"> <li>6-8 slice capacity</li> <li>Spring balanced upper plate provides perfect toasting without crushing the sandwich</li> <li>Smooth finish aluminium plates</li> <li>Removable grease tray to front</li> <li>Thermostat control, 50°- 250°C</li> <li>All Stainless Steel body &amp; arms</li> <li>Easy clean design with fully enclosed lifting assembly</li> <li>470 x 290mm plate size</li> </ul>   | WCT8                                       | <b>520 x 475 x 290</b><br><i>(Packed in box<br/>630 x 510 x 390mm<br/>24kg)</i> | 2.1<br>10A<br>plug | \$1,060       |
| <b>PRO SERIES CONTACT TOASTER 4-6 SLICE</b><br><b>Computer controlled model</b>  <ul style="list-style-type: none"> <li>295 x 295mm stainless steel plate with aluminium core</li> <li>Full perimeter gutter drains to removable grease tray to front</li> <li>Adjustable multi-height settings to top plate</li> <li>Fully enclosed torsion arm (more robust &amp; easy to clean)</li> <li>8 x programmable settings</li> <li>Easy wipe clean control panel</li> <li>Special thermostat provides super accurate control and fast recovery</li> </ul> | WGPC41ASC<br>(with stainless steel plates) | <b>400 x 495 x 270</b><br><i>(Packed in box<br/>630 x 500 x 330mm<br/>25kg)</i> | 2.1<br>10A<br>plug | \$2,075       |
| <b>PRO SERIES CONTACT TOASTER 8-10 SLICE - DOUBLE HEAD</b><br><b>Computer controlled model</b>  <ul style="list-style-type: none"> <li>Split lid operation with separate electronic head timer functions for each</li> <li>Full perimeter gutter drains to removable grease tray to front</li> <li>Bottom plate size of 393 x 295mm, 2 x top plates of 182 x 295mm</li> <li>Counterbalanced heads with lock-up position for easy loading and optimum contact</li> </ul>   | WGPC52ASC<br>(with stainless steel plates) | <b>455 x 550 x 320</b><br><i>(Packed in box<br/>630 x 500 x 330mm<br/>25kg)</i> | 2.2<br>10A<br>plug | \$3,490       |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)   |  |   |                    |               |

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## TOASTERS

| Description   | Model | Overall Unit Size<br>(mm) WxDxH   | kW/<br>Amp                | RRP<br>ex GST |
|---|-------|---|---------------------------|---------------|
| <b>VERTICAL TOASTER (5 SLICE CAPACITY)</b>  <ul style="list-style-type: none"> <li>□ Fits 5 wide slices (115mm x 115mm x 15mm)</li> <li>□ Timer controlled operation</li> <li>□ Removable crumb tray</li> <li>□ Selector switch for 2, 4 or all slice operation</li> <li>□ Toast stays down to remain warm</li> </ul>  | WTOV5 | <b>350 x 260 x 290</b><br><i>(Packed in box<br/>630 x 500 x 310mm<br/>10kg)</i> | <b>2.4</b><br>10A<br>plug | <b>\$570</b>  |
| <b>VERTICAL TOASTER (6 SLICE CAPACITY)</b>  <ul style="list-style-type: none"> <li>□ Fits 6 wide slices (115mm x 115mm x 15mm)</li> <li>□ Timer controlled operation</li> <li>□ Removable crumb tray</li> <li>□ Selector switch for 2, 4 or all slice operation</li> <li>□ Toast stays down to remain warm</li> </ul> | WTOV6 | <b>350 x 260 x 290</b><br><i>(Packed in box<br/>630 x 500 x 310mm<br/>11kg)</i> | <b>2.8</b><br>15A<br>plug | <b>\$585</b>  |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)  |       |   |                           |               |

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## GRILLERS

| Description  | Model   | Overall Unit Size (mm) WxDxH                              | Energy load       | RRP ex GST |
|--|---------|---|-------------------|------------|
| <b>MULTI-FUNCTION GLASS ELEMENT TOASTER GRILLER</b>  |         |   |                   |            |
|   <ul style="list-style-type: none"> <li>□ 4 and 8 slice capacity</li> <li>□ Energy efficient 'instant' heat glass elements on top and bottom of unit - No need to leave running all day</li> <li>□ Fast, even grilling and toasting</li> <li>□ Timer controlled operation</li> <li>□ Stainless steel construction</li> <li>□ Power save switch for top element only operation</li> <li>□ Removable crumb tray</li> <li>□ 100mm internal height</li> </ul> | WGLI4   | 612 x 240 x 337<br>(Packed in box 890 x 480 x 550mm 16kg) | 2.4kW<br>10A plug | \$680      |
|  | WGLI8   | 612 x 280 x 337<br>(Packed in box 890 x 480 x 550mm 18kg) | 3kW<br>15A plug   | \$760      |
| <b>MULTI-FUNCTION TOASTER GRILLER</b>  |         |   |                   |            |
|  <ul style="list-style-type: none"> <li>□ 8 slice capacity rack size</li> <li>□ Grills, toasts and warms</li> <li>□ Top and bottom elements</li> <li>□ Timer controlled operation</li> <li>□ Stainless steel construction</li> <li>□ Power save switch for top element only operation</li> <li>□ Removable crumb tray</li> <li>□ 120mm height internal opening</li> <li>□ Simmerstat controlled</li> </ul>  | WGLI75  | 575 x 295 x 380<br>(Packed in box 620 x 500 x 580mm 16kg) | 3.2kW<br>15A plug | \$615      |
| <b>LARGE MULTI-FUNCTION TOASTER GRILLER</b>  |         |   |                   |            |
|  <ul style="list-style-type: none"> <li>□ Larger version of WGLI70/75</li> <li>□ 15 slice capacity rack size</li> <li>□ 120mm height internal opening</li> <li>□ Twin simmerstat for total control of top &amp; bottom element</li> </ul>   | WGLI150 | 680 x 390 x 380<br>(Packed in box 885 x 475 x 555mm 22kg) | 3.6kW<br>15A plug | \$790      |
| <b>SALAMANDER</b>  |         |   |                   |            |
|  <ul style="list-style-type: none"> <li>□ 10-12 slice capacity rack size</li> <li>□ Stainless steel construction</li> <li>□ Simmerstat control to top element</li> <li>□ Easy clean removable crumb tray</li> <li>□ 105mm internal height opening</li> </ul>  | WGLS30  | 700 x 480 x 365<br>(Packed in box 890 x 480 x 550mm 22kg) | 3.2kW<br>15A plug | \$730      |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)   |         |   |                   |            |




## GRIDDLES AND GRIDDLE TOASTERS

| Description   | Model  | Overall Unit Size<br>(mm) WxDxH                                   | kW/<br>Amp         | RRP<br>ex GST |
|---|--------|---|--------------------|---------------|
| <b>GRIDDLE</b>  <ul style="list-style-type: none"> <li>8mm thick steel griddle plate</li> <li>Integrated splashback</li> <li>Removable grease drawer</li> <li>Thermostat control - 40°C - 285°C</li> <li>522 x 338mm plate size</li> </ul>   | WGDA50 | 530 x 450 x 215<br>(Packed in box<br>630 x 500 x 390mm<br>20kg)   | 2.4<br>10A<br>plug | \$620         |
| <b>LARGE GRIDDLE</b>  <ul style="list-style-type: none"> <li>Extra large 12mm thick steel hot plate</li> <li>Integrated splashback</li> <li>Removable grease drain drawer</li> <li>Twin thermostat control (40°C - 285°C) allows half plate operation to save energy</li> <li>671 x 484mm plate size</li> </ul>  | WGDA60 | 675 x 600 x 215<br>(Packed in crate<br>820 x 660 x 430mm<br>65kg) | 4.8<br>20A<br>plug | \$960         |
| <b>GRIDDLE TOASTER</b>  <ul style="list-style-type: none"> <li>6mm thick steel griddle plate</li> <li>Six slice toasting rack with adjustable height settings</li> <li>Integrated splashback</li> <li>Grease channel to front of plate drains to removable side grease tray</li> <li>Thermostat control - 40°C - 285°C</li> <li>Easy clean removable crumb tray</li> <li>522 x 338mm plate size</li> </ul> | WGDT60 | 570 x 395 x 330<br>(Packed in box<br>630 x 500 x 390mm<br>21kg)   | 2.4<br>10A<br>plug | \$770         |
|   | WGDT65 | 570 x 395 x 330<br>(Packed in box<br>630 x 500 x 390mm<br>21kg)   | 3.6<br>15A<br>plug | \$790         |
| <b>LARGE GRIDDLE TOASTER</b>  <ul style="list-style-type: none"> <li>12mm thick steel griddle plate</li> <li>Integrated splashback</li> <li>Grease channel to front of plate drains to removable side grease tray</li> <li>Twin thermostat control (40°C - 285°C) allows half plate operation to save energy</li> <li>671 x 484mm plate size</li> </ul>  | WGDT75 | 720 x 540 x 330<br>(Packed in crate<br>820 x 660 x 500mm<br>65kg) | 4.8<br>20A<br>plug | \$1,150       |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)  |        |   |                    |               |

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## FOOD DISPLAYS

| Description   | Model   | Overall Unit Size<br>(mm) WxDxH  | kW/<br>Amp  | RRP<br>ex GST                               |
|---|---|--|---|---|
| <b>CHICKEN DISPLAY - HEATED</b> <ul style="list-style-type: none"><li>□ Fan forced humidified display cabinet specifically for storing chickens or roast meat</li><li>□ Keeps product at compliant temperatures whilst reducing moisture loss</li><li>□ Gastronorm sized well (GN 1/1)</li><li>□ Toughened front curved glass and toughened rear sliding doors with stainless steel rollers</li><li>□ Overhead infra-red heat lamps</li><li>□ Multiple element design</li><li>□ Illuminated light box for product advertising to lower front</li><li>□ Utilise with wire mid shelves for additional storage space</li><li>□ Pans and mid-shelves sold seperately</li><li>□ Complete with "Hot &amp; Tasty" decal - custom decal available P.O.A.</li></ul> <div><p>To suit 2 rows of 2 x 1/2 GN sized pans</p><p>To suit 2 rows of 3 x 1/2 GN sized pans</p><p>To suit 2 rows of 4 x 1/2 GN sized pans</p></div> | <p>WPHC.22i</p> <p>WPHC.23i</p> <p>WPHC.24i</p> | <p>750 x 795 x 660</p> <p>1120 x 795 x 660<br/><i>(Packed in crate<br/>1280 x 950 x 950mm<br/>155kg)</i></p> <p>1460 x 795 x 660<br/><i>(Packed in crate<br/>1280 x 950 x 950mm<br/>155kg)</i></p> | <p>2.1<br/>10A<br/>plug</p> <p>2.1<br/>10A<br/>plug</p> <p>2.1<br/>15A<br/>plug</p> | <p>P.O.A.</p> <p>\$4,390</p> <p>\$5,490</p> |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)  |   |  |   |   |

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## HOT FOOD DISPLAYS - STRAIGHT

| Description   | Model                              | Overall Unit Size<br>(mm) WxDxH | kW/<br>Amp                                     | RRP<br>ex GST |         |
|---|------------------------------------|---------------------------------|--|---------------|---------|
| <b>HOT FOOD DISPLAYS - STRAIGHT GLASS</b>   |                                    |                                 |  |               |         |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)  |                                    |                                 |  |               |         |
| <ul style="list-style-type: none"><li>□ Air insulated tank with double skin 304 stainless steel construction in satin finish</li><li>□ Multiple element design for reliable operation and even temperature</li><li>□ Improved infra-red heat lamp configuration for optimum heat &amp; light</li><li>□ Toughened glass on all sides for maximum safety</li><li>□ Rectangular base to easily drop in to bench cut-out</li><li>□ Optimum visibility of product - no unsightly corner post to front</li><li>□ Thermostat controlled - 30°C to 120°C</li><li>□ Designed to run between 70 - 80°C</li><li>□ Takes gastronorm pans up to 100mm deep (sold separately)</li><li>□ If other pan combinations are required, pans are to be bought separately (refer page 26)</li><li>□ Optional rear sliding doors with rollers</li><li>□ In-tank temperature probes for accurate measurement and lower running costs</li><li>□ Optional accessories available including drop-in kits (see pages 18-20)</li></ul> |                                    |                                 |  |               |         |
|  <p>WHFS24 model shown with optional pan combination</p>   | 2 rows, 2 bays (pans not included) | WHFS22                          | 705 x 600 x 725<br>(including feet)            | 1.5           | \$1,280 |
|   | With glass doors to rear           | WHFS22G                         | (Packed in box<br>820 x 710 x 1000mm<br>30kg)  | 10A<br>plug   | \$1,480 |
|   | With 4 x ½ size 65mm pans          | WHFS22.65                       |  |               | \$1,320 |
|   | With pans and glass doors to rear  | WHFS22G.65                      |  |               | \$1,520 |
|   | 2 rows, 3 bays (pans not included) | WHFS23                          | 1030 x 600 x 725<br>(including feet)           | 2.4           | \$1,430 |
|   | With glass doors to rear           | WHFS23G                         | (Packed in box<br>1160 x 710 x 1000mm<br>40kg) | 10A<br>plug   | \$1,650 |
|   | With 6 x ½ size 65mm pans          | WHFS23.65                       |  |               | \$1,490 |
|   | With pans and glass doors to rear  | WHFS23G.65                      |  |               | \$1,710 |
|   | 2 rows, 4 bays (pans not included) | WHFS24                          | 1355 x 600 x 725<br>(including feet)           | 3.0           | \$1,590 |
|   | With glass doors to rear           | WHFS24G                         | (Packed in box<br>1480 x 710 x 1000mm<br>50kg) | 15A<br>plug   | \$1,845 |
|   | With 8 x ½ size 65mm pans          | WHFS24.65                       |  |               | \$1,670 |
|   | With pans and glass doors to rear  | WHFS24G.65                      |  |               | \$1,925 |
|   | 2 rows, 5 bays (pans not included) | WHFS25                          | 1680 x 600 x 725<br>(including feet)           | 3.3           | \$1,740 |
|   | With glass doors to rear           | WHFS25G                         | (Packed in box<br>1800 x 710 x 1000mm<br>60kg) | 15A<br>plug   | \$1,990 |
|   | With 10 x ½ size 65mm pans         | WHFS25.65                       |  |               | \$1,840 |
|   | With pans and glass doors to rear  | WHFS25G.65                      |  |               | \$2,090 |
|   | 2 rows, 6 bays (pans not included) | WHFS26                          | 2005 x 600 x 725<br>(including feet)           | 3.3           | \$1,950 |
|   | With glass doors to rear           | WHFS26G                         | (Packed in box<br>2150 x 710 x 1000mm<br>70kg) | 15A<br>plug   | \$2,260 |
|   | With 12 x ½ size 65mm pans         | WHFS26.65                       |  |               | \$2,070 |
|   | With pans and glass doors to rear  | WHFS26G.65                      |  |               | \$2,380 |

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## HOT FOOD DISPLAYS - CURVED

| Description  | Model      | Overall Unit Size<br>(mm) WxDxH                | kW/<br>Amp  | RRP<br>ex GST |
|--|------------|--|-------------|---------------|
| HOT FOOD DISPLAYS - CURVED GLASS   |            |  |             |               |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)   |            |  |             |               |
| <ul style="list-style-type: none"> <li>Air insulated tank with double skin stainless steel construction in satin finish</li> <li>Multiple element design for reliable operation and even temperature</li> <li>Improved infra-red heat lamp configuration for optimum heat &amp; light</li> <li>Toughened glass on all sides for maximum safety</li> <li>Rectangular base to easily drop in to bench cut-out</li> <li>Optimum visibility of product - no unsightly corner post</li> <li>Thermostat controlled - 30°C to 120°C</li> <li>Designed to run between 70 - 80°C</li> <li>Takes gastronorm pans up to 100mm deep</li> <li>If other pan combinations are required, pans are to be bought separately (refer page 26)</li> <li>Optional rear sliding doors with rollers</li> <li>In-tank temperature probes for accurate measurement and lower running costs</li> <li>Optional accessories available including drop-in kits (see pages 18-20)</li> </ul> |            |  |             |               |
| 2 rows, 2 bays (pans not included)   | WHFC22     | 705 x 600 x 725<br>(including feet)            | 1.5         | \$1,850       |
| With glass doors to rear   | WHFC22G    | (Packed in box<br>820 x 710 x 1000mm<br>30kg)  | 10A<br>plug | \$1,950       |
| With 4 x ½ size 65mm pans  | WHFC22.65  |  |             | \$1,890       |
| With pans & glass doors to rear  | WHFC22G.65 |  |             | \$1,990       |
| 2 rows, 3 bays (pans not included)   | WHFC23     | 1030 x 600 x 725<br>(including feet)           | 2.4         | \$2,110       |
| With glass doors to rear   | WHFC23G    | (Packed in box<br>1160 x 710 x 1000mm<br>40kg) | 10A<br>plug | \$2,290       |
| With 6 x ½ size 65mm pans  | WHFC23.65  |  |             | \$2,160       |
| With pans & glass doors to rear  | WHFC23G.65 |  |             | \$2,340       |
| 2 rows, 4 bays (pans not included)   | WHFC24     | 1355 x 600 x 725<br>(including feet)           | 3.0         | \$2,430       |
| With glass doors to rear   | WHFC24G    | (Packed in box<br>1480 x 710 x 1000mm<br>50kg) | 15A<br>plug | \$2,630       |
| With 8 x ½ size 65mm pans  | WHFC24.65  |  |             | \$2,490       |
| With pans & glass doors to rear  | WHFC24G.65 |  |             | \$2,690       |
| 2 rows, 5 bays (pans not included)   | WHFC25     | 1680 x 600 x 725<br>(including feet)           | 3.3         | \$2,710       |
| With glass doors to rear   | WHFC25G    | (Packed in box<br>1800 x 710 x 1000mm<br>60kg) | 15A<br>plug | \$2,920       |
| With 10 x ½ size 65mm pans   | WHFC25.65  |  |             | \$2,790       |
| With pans & glass doors to rear  | WHFC25G.65 |  |             | \$2,990       |
| 2 rows, 6 bays (pans not included)   | WHFC26     | 2005 x 600 x 725<br>(including feet)           | 3.3         | \$2,970       |
| With glass doors to rear   | WHFC26G    | (Packed in box<br>2150 x 710 x 1000mm<br>70kg) | 15A<br>plug | \$3,220       |
| With 12 x ½ size 65mm pans   | WHFC26.65  |  |             | \$3,070       |
| With pans & glass doors to rear  | WHFC26G.65 |  |             | \$3,320       |



WHFC24 model shown with optional pan combination


## HOT FOOD DISPLAYS - SELF SERVE

| Description   | Model  | Overall Unit Size<br>(mm) WxDxH  | kW/<br>Amp         | RRP<br>ex GST                            |
|---|--|--|--------------------|--|
| HOT FOOD DISPLAYS - SELF SERVE  |  |  |                    |  |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)  |  |  |                    |  |
| <div><ul style="list-style-type: none"><li>□ Air insulated tank with double skin stainless steel construction</li><li>□ Multiple element design for reliable operation and even temperature</li><li>□ Improved infra-red heat lamp configuration for optimum heat &amp; light</li><li>□ Toughened glass on two ends for maximum safety</li><li>□ Rectangular base to easily drop in to bench cut-out</li><li>□ Thermostat controlled - 30°C to 120°C</li><li>□ Designed to run bewteen 70 - 80°C</li><li>□ Takes gastronorm pans up to 100mm deep (sold seperately)</li><li>□ If other pan combinations are required, pans are to be bought separately (refer page 26)</li><li>□ Optional rear sliding doors with rollers</li><li>□ In-tank temperature probes for accurate measurement and lower running costs</li><li>□ Optional accessories available including drop-in kits (see pages 18-20)</li></ul></div> <div><p>WHFS26SS shown with optional pan combination</p></div> |  |  |                    |  |
| 2 rows, 3 bays (pans not included)<br>With glass doors to rear<br>With 6 x ½ size 65mm pans<br>With pans & glass doors one side   | WHFS23SS<br>WHFS23GSS<br>WHFS23.65SS<br>WHFS23G.65SS | 1030 x 600 x 690<br>(including feet)<br>(Packed in box<br>1160 x 710 x 1000mm<br>40kg) | 1.5<br>10A<br>plug | \$1,490<br>\$1,730<br>\$1,550<br>\$1,790 |
| 2 rows, 4 bays (pans not included)<br>With glass doors to rear<br>With 8 x ½ size 65mm pans<br>With pans & glass doors one side   | WHFS24SS<br>WHFS24GSS<br>WHFS24.65SS<br>WHFS24G.65SS | 1355 x 600 x 690<br>(including feet)<br>(Packed in box<br>1480 x 710 x 1000mm<br>50kg) | 3.0<br>15A<br>plug | \$1,610<br>\$1,880<br>\$1,690<br>\$1,960 |
| 2 rows, 5 bays (pans not included)<br>With glass doors to rear<br>With 10 x ½ size 65mm pans<br>With pans & glass doors one side  | WHFS25SS<br>WHFS25GSS<br>WHFS25.65SS<br>WHFS25G.65SS | 1680 x 600 x 690<br>(including feet)<br>(Packed in box<br>1800 x 710 x 1000mm<br>60kg) | 3.3<br>15A<br>plug | \$1,760<br>\$2,050<br>\$1,860<br>\$2,150 |
| 2 rows, 6 bays (pans not included)<br>With glass doors to rear<br>With 12 x ½ size 65mm pans<br>With pans & glass doors one side  | WHFS26SS<br>WHFS26GSS<br>WHFS26.65SS<br>WHFS26G.65SS | 2005 x 600 x 690<br>(including feet)<br>(Packed in box<br>2150 x 710 x 1000mm<br>70kg) | 3.3<br>15A<br>plug | \$2,120<br>\$2,440<br>\$2,240<br>\$2,560 |


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## COLD FOOD DISPLAYS - STRAIGHT

| Description  | Model  | Overall Unit Size<br>(mm) WxDxH | kW/<br>Amp  | RRP<br>ex GST       |                    |
|--|--|---------------------------------|---|---------------------|--------------------|
| <b>COLD FOOD DISPLAYS - STRAIGHT GLASS</b>   |  |                                 |   |                     |                    |
| <ul style="list-style-type: none"><li>□ Double glazed glass front, sides &amp; doors for improved performance, display &amp; safety</li><li>□ Centre slung refrigeration unit with in-built heated evaporator tray - no drain connection required</li><li>□ 90mm deep cold plate well with cross fin coil over</li><li>□ Top mounted fluorescent light for illuminated interior</li><li>□ Rear glass roller doors as standard</li><li>□ Matching profile and finish to hot food bars</li><li>□ Suits gastronorm size pans (sold seperately)</li><li>□ For Woodson self service cold food bars see page 14</li><li>□ For Woodson sandwich-make benches see pages 15 to 17</li><li>□ If other pan combinations are required, pans are to be bought separately; refer page 26)</li><li>□ Optional accessories available (see pages 18-20)</li><li>□ Available as remote units. Ask your representative for prices, leadtimes and specifications</li></ul> |  |                                 |   |                     |                    |
|  <p>WCFS23-65<br/>shown</p>   | 2 rows, 3 bays (pans not included)<br>With 6 x ½ size 65mm pans  | WCFS23<br><br>WCFS23.65         | 1030 x 600 x 690<br>(Packed in crate<br>1160 x 710 x 1280mm<br>160kg) | 0.42<br>10A<br>plug | \$4,990<br>\$5,050 |
|  | 2 rows, 4 bays (pans not included)<br>With 8 x ½ size 65mm pans  | WCFS24<br><br>WCFS24.65         | 1355 x 600 x 690<br>(Packed in crate<br>1480 x 710 x 1280mm<br>191kg) | 0.65<br>10A<br>plug | \$5,240<br>\$5,320 |
|  | 2 rows, 5 bays (pans not included)<br>With 10 x ½ size 65mm pans | WCFS25<br><br>WCFS25.65         | 1680 x 600 x 690<br>(Packed in crate<br>1800 x 710 x 1280mm<br>230kg) | 0.72<br>10A<br>plug | \$5,820<br>\$5,920 |
|  | 2 rows, 6 bays (pans not included)<br>With 12 x ½ size 65mm pans | WCFS26<br><br>WCFS26.65         | 2005 x 600 x 690<br>(Packed in crate<br>2150 x 710 x 1280mm<br>284kg) | 0.72<br>10A<br>plug | \$6,360<br>\$6,480 |
|  |  |                                 |   |                     |                    |
|  |  |                                 |   |                     |                    |
|  |  |                                 |   |                     |                    |
|  |  |                                 |   |                     |                    |
|  |  |                                 |   |                     |                    |
|  |  |                                 |   |                     |                    |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)   |  |                                 |   |                     |                    |
| Retail Price List - September 08   |  |                                 |   |                     |                    |

## COLD FOOD DISPLAYS - CURVED

| Description  | Model  | Overall Unit Size<br>(mm) WxDxH | kW/<br>Amp  | RRP<br>ex GST       |         |
|--|--|---------------------------------|---|---------------------|---------|
| <b>COLD FOOD DISPLAYS - CURVED GLASS</b>   |  |                                 |   |                     |         |
| <ul style="list-style-type: none"><li>Double glazed glass on front &amp; sides for improved performance, display &amp; safety (subject to availability)</li><li>Centre slung refrigeration unit</li><li>90mm deep cold plate well with cross fin coil over</li><li>Top mounted fluorescent light for illuminated interior</li><li>Rear glass roller doors as standard</li><li>Matching profile and finish to hot food bars</li><li>Suits gastronorm size pans (sold separately)</li><li>For Woodson self service cold food bars see page 14</li><li>If other pan combinations are required, pans are to be bought separately; refer page 26)</li><li>For Woodson sandwich-make benches see pages 15 to 17</li><li>Optional accessories available (see pages 18-20)</li><li>Available as remote units. Ask your representative for prices, leadtimes and specifications</li></ul> |  |                                 |   |                     |         |
|  <p>WCFC23 shown with optional pan kit</p>  | 2 rows, 3 bays (pans not included)<br>With 6 x ½ size 65mm pans  | WCFC23                          | 1030 x 600 x 690<br>(Packed in crate<br>1160 x 710 x 1280mm<br>160kg) | 0.42<br>10A<br>plug | \$6,070 |
|  |  | WCFC23.65                       |   |                     | \$6,130 |
|  | 2 rows, 4 bays (pans not included)<br>With 8 x ½ size 65mm pans  | WCFC24                          | 1355 x 600 x 690<br>(Packed in crate<br>1480 x 710 x 1280mm<br>191kg) | 0.65<br>15A<br>plug | \$6,530 |
|  |  | WCFC24.65                       |   |                     | \$6,610 |
|  | 2 rows, 5 bays (pans not included)<br>With 10 x ½ size 65mm pans | WCFC25                          | 1680 x 600 x 690<br>(Packed in crate<br>1800 x 710 x 1280mm<br>230kg) | 0.72<br>15A<br>plug | \$7,070 |
|  |  | WCFC25.65                       |   |                     | \$7,170 |
|  | 2 rows, 6 bays (pans not included)<br>With 12 x ½ size 65mm pans | WCFC26                          | 2005 x 600 x 690<br>(Packed in crate<br>2150 x 710 x 1280mm<br>284kg) | 0.72<br>15A<br>plug | \$7,660 |
|  |  | WCFC26.65                       |   |                     | \$7,780 |
|  |  |                                 |   |                     |         |
|  |  |                                 |   |                     |         |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)   |  |                                 |   |                     |         |
| Retail Price List - September 08   |  |                                 |   |                     |         |

## COLD FOOD DISPLAYS - SELF SERVE


| Description   | Model   | Overall Unit Size<br>(mm) WxDxH   | kW/<br>Amp  | RRP<br>ex GST   |   |
|---|---|---|---|---|---|
| <b>COLD FOOD DISPLAYS - SELF SERVE</b>  |   |   |   |   |   |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)  |   |   |   |   |   |
| <ul style="list-style-type: none"><li>Features blown air well designed to hold food between 2°C &amp; 5°C</li><li>Rated to operate at ambient temperatures up to 32°C</li><li>Designed for a maximum of 3 hours continuous use with doors open</li><li>Takes gastronorm pans up to 100mm deep pans (sold separately)</li><li>If other pan combinations are required, pans are to be bought separately; refer page 26)</li><li>Top illumination with fluorescent tube cover</li><li>Microprocessor controlled with digital temperature gauge</li><li>Separate power and light switches</li><li>Matching style to self-serve hot food displays (dimensions differ)</li><li>Front &amp; rear lift-up doors can be manually locked into upright position to act as sneeze guards</li><li>Supplied with condensate drain hose for attaching to waste</li></ul> |   |   |   |   |   |
|  <p>WCFS24SS model shown</p>   | <p>2 rows, 3 bays (pans not included)<br/>With 6 x ½ size 65mm pans</p> <p>2 rows, 4 bays (pans not included)<br/>With 8 x ½ size 65mm pans</p> <p>2 rows, 5 bays (pans not included)<br/>With 10 x ½ size 65mm pans</p> <p>2 rows, 6 bays (pans not included)<br/>With 12 x ½ size 65mm pans</p> | <p>WCFS23SS<br/>WCFS23SS.65</p> <p>WCFS24SS<br/>WCFS24SS.65</p> <p>WCFS25SS<br/>WCFS25SS.65</p> <p>WCFS26SS<br/>WCFS26SS.65</p>   | <p>1070 x 800 x 1200<br/>(Packed on skid<br/>1160 x 810 x 1100mm<br/>160kg)</p> <p>1400 x 800 x 1200<br/>(Packed on skid<br/>1480 x 810 x 1100mm<br/>191kg)</p> <p>1720 x 800 x 1200<br/>(Packed on skid<br/>1800 x 810 x 1100mm<br/>230kg)</p> <p>2050 x 800 x 1200<br/>(Packed on skid<br/>2150 x 810 x 1100mm<br/>284kg)</p> | <p>0.9<br/>10A<br/>plug</p> <p>0.9<br/>10A<br/>plug</p> <p>1.0<br/>10A<br/>plug</p> <p>1.0<br/>10A<br/>plug</p> | <p>\$6,140<br/>\$6,190</p> <p>\$6,870<br/>\$6,960</p> <p>\$7,640<br/>\$7,760</p> <p>\$8,410<br/>\$8,550</p> |
| <b>COLD FOOD DISPLAYS - SELF SERVE - FLAT DECK MODELS</b>   |   |   |   |   |   |
| <ul style="list-style-type: none"><li>Features blown air well designed to hold food between 2°C &amp; 5°C</li><li>Rated to operate at ambient temperatures up to 32°C</li><li>Takes gastronorm pans up to 100mm deep pans (sold separately)</li><li>Microprocessor controlled with digital temperature gauge</li><li>Supplied with condensate drain hose for attaching to waste</li><li>Supplied with plastic well covers</li><li>Designed for a maximum of 3 hours continuous use with open well. Lids must be used between sessions</li></ul>   |   |   |   |   |   |
|  <p>WCFN26.SS model shown</p>  | <p>WCFN23.SS</p> <p>WCFN24.SS</p> <p>WCFN25.SS</p> <p>WCFN26.SS</p>   | <p>1070 X 800 X 755<br/>(Packed on skid<br/>1160 x 810 x 925mm)</p> <p>1400 X 800 X 755<br/>(Packed on skid<br/>1480 x 810 x 925mm)</p> <p>1720 X 800 X 755<br/>(Packed on skid<br/>1800 x 810 x 925mm)</p> <p>2050 X 800 X 755<br/>(Packed on skid<br/>2150 x 810 x 925mm)</p> | <p>0.9<br/>10A<br/>plug</p> <p>0.9<br/>10A<br/>plug</p> <p>1.0<br/>10A<br/>plug</p> <p>1.0<br/>10A<br/>plug</p>   | <p>\$5,710</p> <p>\$6,430</p> <p>\$7,130</p> <p>\$7,700</p>   |   |
| Retail Price List - September 08  |   |   |   |   |   |










## SANDWICH PREPARATION FRIDGE - CURVED GLASS

| Description   | Model  | Overall Unit Size<br>(mm) WxDxH | kW/<br>Amp  | RRP<br>ex GST      |          |
|---|--|---------------------------------|---|--------------------|----------|
| <b>SANDWICH PREPARATION FRIDGE</b>  |  |                                 |   |                    |          |
| <ul style="list-style-type: none"><li>❑ Refrigerated blown-air cold well with under-counter refrigerator</li><li>❑ Rated to operate at ambient temperatures up to 38°C</li><li>❑ Adjustable micro-processor control with digital temperature display</li><li>❑ Double glazed curved glass gantry to match hot &amp; cold food displays (subject to availability)</li><li>❑ Rear toughened glass doors to gantry</li><li>❑ Features air vents blowing cold air over gastronorm pans</li><li>❑ Unique full-length back mounted evaporator coil</li><li>❑ Self contained refrigeration system using R-404a refrigerant, slides out for easy servicing</li><li>❑ No drainage connection required</li><li>❑ Exterior &amp; interior made from 304 grade stainless steel. Door frame &amp; mullion are 430 grade stainless steel</li><li>❑ Fridge doors are stainless steel self-closing with magnetic gaskets</li><li>❑ If other pan combinations are required, pans are to be bought separately; refer page 26)</li><li>❑ Supplied on 130mm removable castors for ease of cleaning or plinth mounting</li><li>❑ Supplied with 2 plastic coated zinc-plated steel shelves per door</li><li>❑ Optional accessories include cutting boards (see page 17)</li></ul> | Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions) |                                 |   |                    |          |
| <br><br>WSMC-2286 model shown  | 1 Door, to suit 4 x 1/3 size pans  | WSMC.914                        | 914 x 800 x 1380<br>(including castors)<br>(Packed in crate<br>950 x 890 x 1570mm<br>120kg)   | 0.6<br>10A<br>plug | \$4,940  |
|   | 2 Door, to suit 7 x 1/3 size pans  | WSMC.1330                       | 1330 x 800 x 1380<br>(including castors)<br>(Packed in crate<br>1380 x 890 x 1570mm<br>160kg) | 0.6<br>10A<br>plug | \$6,460  |
|   | 3 Door, to suit 10 x 1/3 size pans   | WSMC.1885                       | 1885 x 800 x 1380<br>(including castors)<br>(Packed in crate<br>1960 x 890 x 1570mm<br>265kg) | 0.7<br>10A<br>plug | \$8,470  |
|   | 4 Door, to suit 13 x 1/3 size pans   | WSMC.2286                       | 2286 x 800 x 1380<br>(including castors)<br>(Packed in crate<br>2310 x 890 x 1570mm<br>290kg) | 0.7<br>10A<br>plug | \$10,360 |


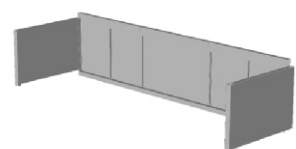

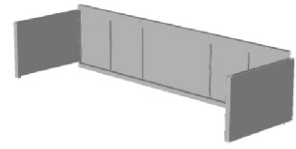
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| Retail Price List - September 08 |  |  |  |  |
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## SANDWICH PREPARATION FRIDGE - FLAT DECK



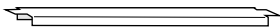

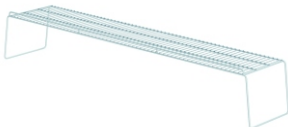
| Description  | Model  | Overall Unit Size<br>(mm) WxDxH | kW/<br>Amp                              | RRP<br>ex GST                 |
|--|--|---------------------------------|---|-------------------------------|
| <b>SANDWICH PREPARATION FRIDGE</b><br>Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)   |  |                                 |   |                               |
| <ul style="list-style-type: none"> <li>Refrigerated blown air cold well with under-counter refrigerator</li> <li>Rated to operate at ambient temperatures up to 38°C</li> <li>Adjustable micro-processor control with digital temperature display</li> <li>Features air vents blowing cold air over gastronorm pans</li> <li>Unique full-length back mounted evaporator coil</li> <li>Self contained refrigeration system using R-404a refrigerant, slides out for easy servicing</li> <li>No drainage connection required</li> <li>Exterior &amp; interior made from 304 grade stainless steel. Door frame &amp; mullion are 430 grade stainless steel</li> <li>Fridge doors are stainless steel self-closing with magnetic gaskets</li> <li>If other pan combinations are required, pans are to be bought separately; refer page 26)</li> <li>Supplied on 130mm removable castors for ease of cleaning or plinth mounting</li> <li>Supplied with 2 plastic coated zinc-plated steel shelves per door</li> <li>Optional accessories include cutting boards (see page 17)</li> <li>Supplied with acrylic covers for refrigerated well</li> </ul> |  |                                 |   |                               |
|   | 1 Door, to suit 4 x 1/3 size pans  | WSM.914                         | 914 x 800 x 883<br>(including castors)  | 0.6<br>10A<br>plug<br>\$4,720 |
|  | 2 Door, to suit 7 x 1/3 size pans  | WSM.1330                        | 1330 x 800 x 883<br>(including castors) | 0.6<br>10A<br>plug<br>\$6,280 |
|  | 3 Door, to suit 10 x 1/3 size pans   | WSM.1885                        | 1885 x 800 x 883<br>(including castors) | 0.7<br>10A<br>plug<br>\$8,020 |
|  | 4 Door, to suit 13 x 1/3 size pans   | WSM.2286                        | 2286 x 800 x 883<br>(including castors) | 0.7<br>10A<br>plug<br>\$9,900 |
| <b>ACCESSORIES FOR SANDWICH PREPARATION FRIDGES</b>  |  |                                 |   |                               |
|   | <ul style="list-style-type: none"> <li>Polycarbonate cutting boards</li> </ul>   | KT.PM.CB.914                    |   | \$180                         |
|  | <ul style="list-style-type: none"> <li>Fits on rear shelf</li> </ul>   | KT.PM.CB.1330                   |   | \$210                         |
|  |  | KT.PM.CB.1885                   |   | \$230                         |
|  |  | KT.PM.CB.2286                   |   | \$260                         |
|   | <ul style="list-style-type: none"> <li>Acrylic mid shelves</li> </ul>  | SM.MS.914                       |   | \$280                         |
|  | <ul style="list-style-type: none"> <li>Includes fixing brackets</li> </ul>   | SM.MS.1330                      |   | \$310                         |
|  | <ul style="list-style-type: none"> <li>Suits straight units only</li> </ul>  | SM.MS.1885                      |   | \$320                         |
|  | <ul style="list-style-type: none"> <li>Temperature on storage shelf may not meet local health guidelines for storage of refrigerated products</li> </ul> |                                 |   |                               |

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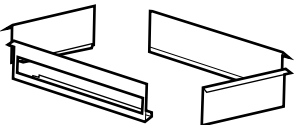
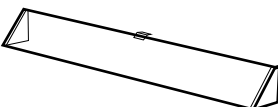
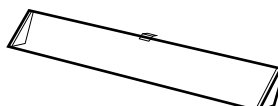
## FOOD DISPLAY TROLLEYS AND ACCESSORIES

| Description  |  | Model  | Overall Unit Size<br>(mm) WxDxH   | RRP<br>ex GST                             |
|--|--|--|---|---|
| FOOD DISPLAY TROLLEYS  |  |  |   |   |
| <ul style="list-style-type: none"><li>Suit hot &amp; cold food displays (except self serve)</li><li>Solid stainless steel trolley</li><li>Lift out bright annealed stainless steel undershelf panels</li><li>Four castors (2 lockable)</li><li>Supplied flat packed ready for assembly</li></ul>  | <p>For 2 row, 2 pan wide food bars</p> <p>For 2 row, 3 pan wide food bars</p> <p>For 2 row, 4 pan wide food bars</p> <p>For 2 row, 5 pan wide food bars</p> <p>For 2 row, 6 pan wide food bars</p> | WTRA22<br>WTRA23<br>WTRA24<br>WTRA25<br>WTRA26 | 700 x 605 x 690<br>1030 x 605 x 690<br>1355 x 605 x 690<br>1680 x 605 x 690<br>2005 x 605 x 690 | \$695<br>\$755<br>\$795<br>\$835<br>\$875 |
| FOOD DISPLAY TROLLEY PANELS  |  |  |   |   |
| <ul style="list-style-type: none"><li>Solid modular stainless steel panels for food trolleys</li><li>Supplied flat packed ready for assembly</li><li>To suit WTRA models</li></ul>    | <p>To suit WTRA22</p> <p>To suit WTRA23</p> <p>To suit WTRA24</p> <p>To suit WTRA25</p> <p>To suit WTRA26</p>  | WTRP22<br>WTRP23<br>WTRP24<br>WTRP25<br>WTRP26 |   | \$150<br>\$190<br>\$220<br>\$240<br>\$260 |
| SELF SERVE COLD DISPLAY TROLLEYS   |  |  |   |   |
|  <ul style="list-style-type: none"><li>Suit self serve cold food displays</li><li>Solid stainless steel trolley</li><li>Lift out bright annealed stainless steel undershelf panels</li><li>Four castors (2 lockable)</li><li>Supplied assembled - fully welded</li></ul>                        |  | WTRA23SS<br>WTRA24SS<br>WTRA25SS<br>WTRA26SS   | 1075 x 800 x 560<br>1400 x 800 x 560<br>1725 x 800 x 560<br>2050 x 800 x 560                    | \$735<br>\$790<br>\$820<br>\$870          |
| SELF SERVE COLD DISPLAY TROLLEY PANELS   |  |  |   |   |
|  <ul style="list-style-type: none"><li>Solid modular stainless steel panels for self-serve food trolleys</li><li>Supplied welded to trolley when ordered together</li><li>To suit WTRA.SS models</li></ul>  |  | WTRP23SS<br>WTRP24SS<br>WTRP25SS<br>WTRP26SS   |   | \$180<br>\$195<br>\$220<br>\$240          |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)   |  |  |   |   |
| Retail Price List - September 08   |  |  |   |   |



## FOOD DISPLAY ACCESSORIES

| Description  | Model  | Overall Unit Size<br>(mm) WxDxH | RRP<br>ex GST |
|--|--|---------------------------------|---------------|
| <b>TRAY RACE</b>   |  |                                 |               |
| <ul style="list-style-type: none"> <li>□ Solid modular stainless steel shelf for food displays</li> <li>□ Supplied loose for self-fitting to hot &amp; cold food displays</li> <li>□ 175mm deep shelf with fixing bracket</li> </ul>  | WBTR22   | 705 x 200 x 160                 | \$120         |
|  | WBTR23   | 1030 x 200 x 160                | \$130         |
|  | WBTR24   | 1355 x 200 x 160                | \$140         |
|  | WBTR25   | 1680 x 200 x 160                | \$150         |
|  | WBTR26   | 2005 x 200 x 160                | \$170         |
|  |  |                                 |               |
| <b>CUTTING BOARDS</b>  |  |                                 |               |
| <ul style="list-style-type: none"> <li>□ To suit tray race (factory fitted on order)</li> </ul>  <p>shown attached<br/>to tray race</p>  | For 2 row, 2 pan wide food bars<br>WCB22   | 705 x 175 x 16                  | \$120         |
|  | For 2 row, 3 pan wide food bars<br>WCB23   | 1030 x 175 x 16                 | \$160         |
|  | For 2 row, 4 pan wide food bars<br>WCB24   | 1355 x 175 x 16                 | \$220         |
|  | For 2 row, 5 pan wide food bars<br>WCB25   | 1680 x 175 x 16                 | \$240         |
|  | For 2 row, 6 pan wide food bars<br>WCB26   | 2005 x 175 x 16                 | \$270         |
|  |  |                                 |               |
| <b>PAN SUPPORT BARS</b>  |  |                                 |               |
|   | Short support bars (divide full bays)<br>WPX1  |                                 | \$8           |
|  | Long support bars (creates full bays)<br>WPX2  |                                 | \$10          |
| <b>HOB COVERS</b>  |  |                                 |               |
|   | Single hob (for use with a round pot in bain marie)<br>WPH1                                    |                                 | \$40          |
|  | Double hob (for use with round pots in bain marie)<br>WPH2                                     |                                 | \$48          |
|  | Single raised hob (for use with round pots in hot food displays and large bain maries)<br>WPH3 |                                 | \$52          |
|  | Self serve single raised hob<br>WPH3SS   |                                 | \$62          |
| <b>MID SHELVES</b>   |  |                                 |               |
| <ul style="list-style-type: none"> <li>□ Chrome wire construction for use in food displays</li> <li>□ Check health regulations regarding food suitable for storage on mid shelves</li> </ul>                                        | For 2 module food displays<br>CMGE.0984  | 700 x 250 x 210                 | \$150         |
|  | For 3 module food displays<br>CMGE.0985  | 1030 x 250 x 210                | \$220         |
|  | For 4 module food displays<br>CMGE.0986  | 1355 x 250 x 210                | \$280         |
|  |  |                                 |               |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)   |  |                                 |               |
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## FOOD DISPLAY ACCESSORIES



| Description  | Model    | Overall Unit Size<br>(mm) WxDxH | RRP<br>ex GST |
|--|----------|---------------------------------|---------------|
| <b>DROP-IN KITS</b> <ul style="list-style-type: none"> <li>Kit to enable hot food displays to drop-in to bench cut-out</li> <li>Self supporting - needs to be fitted to display bars using rivets (not supplied)</li> <li>All stainless steel construction</li> </ul>                  |          |                                 |               |
|  <p>For 2 bay food displays</p> <p>For 3 bay food displays</p> <p>For 4 bay food displays</p> <p>For 5 bay food displays</p> <p>For 6 bay food displays</p>   | WDIK.22  | 755 x 650 x 190                 | \$220         |
|  | WDIK.23  | 1080 x 650 x 190                | \$230         |
|  | WDIK.24  | 1405 x 650 x 190                | \$250         |
|  | WDIK.25  | 1730 x 650 x 190                | \$270         |
|  | WDIK.26  | 2055 x 650 x 190                | \$290         |
| <b>SNEEZE GUARDS</b> <ul style="list-style-type: none"> <li>Toughened glass sneeze guard with stainless steel bright annealed brackets</li> <li>Supplied loose for self-fitting on site</li> <li>Not for use on self-serve models</li> </ul>   |          |                                 |               |
|  <p>For 2 row, 2 pan wide food bars</p> <p>For 2 row, 3 pan wide food bars</p> <p>For 2 row, 4 pan wide food bars</p> <p>For 2 row, 5 pan wide food bars</p> <p>For 2 row, 6 pan wide food bars</p> | WBSG22   | 700 x 160                       | \$110         |
|  | WBSG23   | 1030 x 160                      | \$120         |
|  | WBSG24   | 1355 x 160                      | \$130         |
|  | WBSG25   | 1680 x 160                      | \$140         |
|  | WBSG26   | 2005 x 160                      | \$160         |
| <b>SELF SERVE SNEEZE GUARDS</b> <ul style="list-style-type: none"> <li>Toughened glass sneeze guard with stainless steel bright annealed brackets</li> <li>Supplied loose for shelf fitting on-site</li> <li>Designed for use on WHFS.SS (see hot food displays)</li> </ul>            |          |                                 |               |
|  <p>For 2 row, 2 pan wide food bars</p> <p>For 2 row, 3 pan wide food bars</p> <p>For 2 row, 4 pan wide food bars</p> <p>For 2 row, 5 pan wide food bars</p> <p>For 2 row, 6 pan wide food bars</p> | WBSG22SS | 700 x 270                       | \$120         |
|  | WBSG23SS | 1030 x 270                      | \$130         |
|  | WBSG24SS | 1355 x 270                      | \$140         |
|  | WBSG25SS | 1680 x 270                      | \$150         |
|  | WBSG26SS | 2005 x 270                      | \$170         |
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## PIE AND FOOD DISPLAYS

| Description  | Model    | Overall Unit Size<br>(mm) WxDxH  | kW/<br>Amp                | RRP<br>ex GST  |
|--|----------|--|---------------------------|----------------|
| <b>PIE DISPLAYS - 50 &amp; 100 CAPACITY</b> <ul style="list-style-type: none"> <li>Toughened glass front panel</li> <li>Toughened glass sliding rear doors</li> <li>Removable chrome wire racks</li> <li>Stainless steel double skin cabinet</li> <li>Removable stainless steel crumb tray</li> <li>Thermostat control - 30°C to 120°C, and temperature gauge</li> <li>Product must be above 65°C prior to display</li> </ul>  |          |  |                           |                |
|  <p><b>50 capacity pie warmer</b><br/>With sliding glass doors both sides<br/>Supplied with 4 shelves</p> <p><b>100 capacity pie warmer</b><br/>With sliding glass doors both sides<br/>Supplied with 5 shelves</p>  | WPIA50   | <b>595 x 350 x 495</b><br>(Packed in box<br>630 x 500 x 590mm<br>24kg)   | <b>1.3</b><br>10A<br>plug | <b>\$560</b>   |
|  | WPIA50G  |  |                           | <b>\$590</b>   |
|  | WPIA100  | <b>755 x 350 x 645</b><br>(Packed in box<br>890 x 480 x 770mm<br>36.5kg) | <b>1.3</b><br>10A<br>plug | <b>\$670</b>   |
|  | WPIA100G |  |                           | <b>\$730</b>   |
| <b>PIE DISPLAY - 60+ CAPACITY</b> <ul style="list-style-type: none"> <li>Steel construction with black powder coated finish</li> <li>Toughened glass sliding doors to front &amp; back</li> <li>Removable angled chrome wire racks (4 off)</li> <li>Top light box for branding (branding not included)</li> <li>Thermostat control - 30°C to 120°C, and temperature gauge</li> <li>Removable stainless steel crumb tray &amp; element guard</li> <li>Separate illuminated power &amp; light switches</li> <li>Full internal lighting for improved display</li> </ul> |          |  |                           |                |
|  <p><b>60+ capacity pie warmer</b></p>  | WPIM.60  | <b>665 x 465 x 650</b><br>(Packed in box<br>680 x 500 x 690mm<br>40kg)   | <b>1.6</b><br>10A<br>plug | <b>\$1,025</b> |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)   |          |  |                           |                |
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## PIE AND FOOD WARMERS



| Description  | Model            | Overall Unit Size<br>(mm) WxDxH   | kW/<br>Amp             | RRP<br>ex GST  |
|--|------------------|---|------------------------|----------------|
| <b>200 CAPACITY PIE DISPLAY - PRO SERIES</b>   |                  |   |                        |                |
| <ul style="list-style-type: none"> <li>Suits standard (16" &amp; 18") size bakers trays/wires (not supplied)</li> <li>Holds over 200 standard size pies with heat resistant high impact oven lighting</li> <li>Fan forced heat circulation</li> <li>Supplied with 8 adjustable shelf supports</li> <li>Large dial thermometer with Thermostat control - 30°C to 120°C</li> <li>Product must be above 65°C prior to display</li> <li>Easy cleaning</li> <li>Includes humidity tray to keep product moist</li> <li>Removable stainless steel crumb tray and toughened glass front panel</li> </ul>  <p>WPIP200 model shown</p> <p><b>FRONT COUNTER APPLICATIONS</b><br/>200 capacity pie warmer, solid glass front &amp; stainless steel swing doors to control side</p> <p><b>REAR-LOAD - SERVICE FROM FRONT</b><br/>Sliding glass doors to front of unit with stainless steel swing doors to control side</p> <p><b>BACK COUNTER APPLICATIONS</b><br/>Double skin stainless steel air insulated solid back with toughened glass swing doors to</p> <p><b>REAR-LOAD - VISIBLE FRONT TO BACK</b><br/>Sliding glass doors to front and glass swing doors to control side</p> <p>Optional baker's chrome wire shelves (29" x 18")</p> | <b>WPIP200</b>   | <b>870 x 530 x 910</b><br><i>Packed in insulated packaging</i><br>900 x 550 x 950mm | <b>1.5</b><br>10A plug | <b>\$2,960</b> |
|  | <b>WPIP200S</b>  | <b>869 x 498 x 899</b><br><i>Packed in insulated packaging</i><br>900 x 550 x 950mm | <b>1.5</b><br>10A plug | <b>\$2,960</b> |
|  | <b>WPIP200B</b>  | <b>869 x 498 x 899</b><br><i>Packed in insulated packaging</i><br>900 x 550 x 950mm | <b>1.5</b><br>10A plug | <b>\$2,960</b> |
|  | <b>WPIP200C</b>  | <b>869 x 498 x 899</b><br><i>Packed in insulated packaging</i><br>900 x 550 x 950mm | <b>1.5</b><br>10A plug | <b>\$2,960</b> |
|  | <b>CMGE.0626</b> | <b>740 x 460</b>  |                        | <b>\$46</b>    |
|  | <b>WPOF.625</b>  | <b>625 x 475 x 900</b>  |                        | <b>\$2,580</b> |
| <b>SELF SERVICE PIE DISPLAY WITH OVEN</b>  |                  |   |                        |                |
|  <ul style="list-style-type: none"> <li>Open self service display with its own oven under</li> <li>Heated shelves maintain temperature of pre-heated pies</li> <li>Oven under heats 30 thawed pies in less than an hour on 2 shelves</li> <li>Black exterior finish with branding light box at the top</li> <li>Stainless steel shelves illuminated by fluorescent lights</li> <li>Comes with 2 x on/off switch and 2 separate anti-tamper thermostats for shelves &amp; oven</li> </ul>  |                  |   |                        |                |
|  |                  |   |                        |                |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)   |                  |   |                        |                |
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## HEATING PRODUCTS

| Description  | Model     | Overall Unit Size<br>(mm) WxDxH   | kW/<br>Amp      | RRP<br>ex GST |
|--|-----------|---|-----------------|---------------|
| <b>BOILING PLATE SINGLE</b> <ul style="list-style-type: none"> <li>Heats and boils when using a saucepan</li> <li>High speed recovery</li> <li>Non slip feet</li> <li>6 position switch control</li> <li>190mm plate diameter</li> </ul>    | WBPS10    | 295 x 275 x 120<br>(Packed in insulated packaging 380 x 300 x 120mm 5kg)      | 2.0<br>10A plug | \$260         |
| <b>BOILING PLATE DOUBLE</b> <ul style="list-style-type: none"> <li>Heats and boils when using a saucepan</li> <li>High speed recovery with separate controls for each plate</li> <li>Non slip feet</li> <li>6 position switch control</li> <li>2 x 155mm diameter plates</li> </ul>  | WBPD20    | 505 x 275 x 120<br>(Packed in insulated packaging 600 x 300 x 120mm 6kg)      | 2.4<br>10A plug | \$335         |
| <b>HEAT LAMPS</b> <ul style="list-style-type: none"> <li>Overhead heating for food preparation and serving</li> <li>Replaceable 300w infra-red lamps for wiring in parallel</li> </ul>  <p>300 watts Infra-red - heat lamp only</p> <p>300 watts Infra-red - bulb</p>               | WHLU1     | 230 x 120 x 75  | 0.3<br>10A plug | \$80          |
| <b>HEAT LAMP ASSEMBLIES</b> <ul style="list-style-type: none"> <li>Overhead heating assemblies for passthrough applications</li> <li>Includes full stainless steel channel and on/off switch</li> <li>Replaceable 300w infra-red lamps wired in parallel</li> <li>Not to be used in enclosed gantries</li> </ul>   | CMEL.0885 |   |                 | \$14          |
| <p>900mm long - 2 lamps at 300w each</p>   | WHLA900   | 900 x 120 x 110<br>(Packed in insulated packaging 1000 x 150 x 200mm - 10kg)  | 0.6<br>10A plug | \$295         |
| <p>1200mm long - 3 lamps at 300w each</p>   | WHLA1200  | 1200 x 120 x 110<br>(Packed in insulated packaging 1300 x 200 x 200mm - 12kg) | 0.9<br>10A plug | \$335         |
| <p>1500mm long - 3 lamps at 300w each</p>  | WHLA1500  | 1500 x 120 x 110<br>(Packed in insulated packaging 1600 x 150 x 200mm - 14kg) | 0.9<br>10A plug | \$345         |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)   |           |   |                 |               |
| Retail Price List - September 08   |           |   |                 |               |

## BENCHTOP BAIN MARIES

| Description   | Model   | Overall Unit Size<br>(mm) WxDxH   | kW/<br>Amp         | RRP<br>ex GST                                      |
|---|---|---|--------------------|--|
| <b>BAIN MARIES</b> <ul style="list-style-type: none"> <li>Designed for wet operation (can be run dry according to instructions)</li> <li>Stainless steel construction with large 20mm drain</li> <li>Fits gastronorm pans up to 150mm deep</li> <li>If other pan combinations are required, pans must be bought separately; refer page 26</li> <li>Non slip feet</li> <li>Thermostatically controlled - 30°C to 120°C</li> <li>Designed to run between 70 - 80°C</li> <li>Temperature gauge</li> </ul><br><b>1/1 SIZE</b><br> <p>WBMS11 GN 1/1 Size</p> <p>WBMS11 with 3 x 1/3 100 pans &amp; lids.</p> <p>WBMS11 with 3 x 1/3 150 pans &amp; lids.</p> <p>WBMS11 with 6 x 1/6 100 pans &amp; lids.</p> <p>WBMS11 with 2 x round pans &amp; lids.</p> <p>WBMS11E model shown</p><br><b>2/1 SIZE</b><br> <p>WBML21 GN 2/1 pot size</p> <p>WBML21 with 6 x 1/3 100 pans &amp; lids.</p> <p>WBML21 with 6 x 1/3 150 pans &amp; lids.</p> <p>WBML21 with 4 x 1/2 100 pans &amp; lids.</p> <p>WBML21 with 4 x 1/2 150 pans &amp; lids.</p> <p>WBML21 with 4 x round pans &amp; lids.</p> <p>WBML21A model shown</p> |   |   |                    |  |
|   | WBMS11<br>WBMS11A<br>WBMS11B<br>WBMS11E<br>WBMS11R            | 600 x 370 x 290<br><i>(including feet)</i><br><i>(Packed in box 890 x 480 x 460mm 11kg)</i> | 0.6<br>10A<br>plug | \$590<br>\$640<br>\$660<br>\$680<br>\$690          |
|   | WBML21<br>WBML21A<br>WBML21B<br>WBML21C<br>WBML21D<br>WBML21R | 705 x 600 x 290<br><i>(including feet)</i><br><i>(Packed in box 890 x 770 x 480mm 14kg)</i> | 1.2<br>10A<br>plug | \$740<br>\$844<br>\$880<br>\$840<br>\$890<br>\$960 |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)  |   |   |                    |  |
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## BAIN MARIES

| Description   | Model                                   | Overall Unit Size<br>(mm) WxDxH | kW/<br>Amp                                    | RRP<br>ex GST      |         |
|---|---|---------------------------------|---|--------------------|---------|
| <b>LARGE BAIN MARIES</b>  |   |                                 |   |                    |         |
| <ul style="list-style-type: none"><li>Air insulated tank with double skin stainless steel construction</li></ul>  | 2 rows, 2 bays<br>(pans not included)   | WBMA22                          | 705 x 600 x 245<br>(including feet)           | 1.2<br>10A<br>plug | \$741   |
| <ul style="list-style-type: none"><li>Multiple element design for ongoing operation and even temperature</li></ul>  | With 4 x ½ size<br>100mm pans and lids  | WBMA22A                         | (Packed in box<br>820 x 710 x 400mm<br>28kg)  |                    | \$828   |
| <ul style="list-style-type: none"><li>Rectangular base to easily drop in to bench cut-out</li></ul>   | 2 rows, 3 bays<br>(pans not included)   | WBMA23                          | 1030 x 600 x 245<br>(including feet)          | 1.8<br>10A<br>plug | \$834   |
| <ul style="list-style-type: none"><li>Thermostat controlled - 30°C to 120°C</li></ul>   | With 6 x ½ size<br>100mm pans and lids  | WBMA23A                         | (Packed in box<br>1160 x 710 x 400mm<br>38kg) |                    | \$1,010 |
| <ul style="list-style-type: none"><li>Designed to run between 70 - 80°C</li></ul>   | 2 rows, 4 bays<br>(pans not included)   | WBMA24                          | 1355 x 600 x 245<br>(including feet)          | 2.4<br>15A<br>plug | \$910   |
| <ul style="list-style-type: none"><li>Takes gastronorm pans up to 100mm deep</li></ul>  | With 8 x ½ size<br>100mm pans and lids  | WBMA24A                         | (Packed in box<br>1480 x 710 x 400mm<br>48kg) |                    | \$1,140 |
| <ul style="list-style-type: none"><li>If other pan combinations are required, pans must be bought separately; refer page 26</li></ul>                                   | 2 rows, 5 bays<br>(pans not included)   | WBMA25                          | 1680 x 600 x 245<br>(including feet)          | 2.4<br>15A<br>plug | \$970   |
| <ul style="list-style-type: none"><li>In-tank temperature probes for accurate measurement and lower running costs</li></ul>   | With 10 x ½ size<br>100mm pans and lids | WBMA25A                         | (Packed in box<br>1800 x 710 x 400mm<br>58kg) |                    | \$1,270 |
|    | 2 rows, 6 bays<br>(pans not included)   | WBMA26                          | 2005 x 600 x 245<br>(including feet)          | 2.4<br>15A<br>plug | \$1,130 |
| WBMA25 model shown with optional pan combination  | With 12 x ½ size<br>100mm pans and lids | WBMA26A                         | (Packed in box<br>2150 x 710 x 400mm<br>68kg) |                    | \$1,430 |
| <b>ROUND STEAM TABLE PANS &amp; LIDS</b>  |   |                                 |   |                    |         |
| <ul style="list-style-type: none"><li>18/8 stainless steel</li><li>Combine with hob to suit bain maries</li><li>See page 19 for Hob covers to suit round pans</li></ul> |   |                                 |   |                    |         |
|   | Round pan 7.25 litre capacity           | P00725                          | 240 x 240 x 210                               |                    | \$38    |
|   | Lid to suit round 7.25 litre pan        | PL00725                         | 240 x 240 x 10                                |                    | \$14    |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)  |   |                                 |   |                    |         |
| Retail Price List - September 08  |   |                                 |   |                    |         |


## STEAM PANS & LIDS

| Description                        | Model  | Overall Unit Size<br>(mm) WxDxH | RRP<br>ex GST |
|------------------------------------|--------|---------------------------------|---------------|
| <b>STEAM TABLE PANS &amp; LIDS</b> |        |                                 |               |
| □ 18/8 stainless steel 0.8mm pans  |        |                                 |               |
| 1/1 size 25mm deep                 | P11025 | 530 x 325 x 25                  | \$19.60       |
| 1/1 size 65mm deep                 | P11065 | 530 x 325 x 65                  | \$21.20       |
| 1/1 size 100mm deep                | P11100 | 530 x 325 x 100                 | \$29.90       |
| 1/1 size 150mm deep                | P11150 | 530 x 325 x 150                 | \$38.80       |
| Lid to suit 1/1 pan                | PL11   | 530 x 325                       | \$22.40       |
| 1/2 size 65mm deep                 | P12065 | 325 x 265 x 65                  | \$13.50       |
| 1/2 size 100mm deep                | P12100 | 325 x 265 x 100                 | \$16.60       |
| 1/2 size 150mm deep                | P12150 | 325 x 265 x 150                 | \$24.50       |
| 1/2 size 200mm deep                | P12200 | 325 x 265 x 200                 | \$41.30       |
| Lid to suit 1/2 pan                | PL12   | 325 x 265                       | \$11.50       |
| 1/3 size 65mm deep                 | P13065 | 325 x 176 x 65                  | \$11.40       |
| 1/3 size 100mm deep                | P13100 | 325 x 176 x 100                 | \$14.90       |
| 1/3 size 150mm deep                | P13150 | 325 x 176 x 150                 | \$21.90       |
| Lid to suit 1/3 pan                | PL13   | 325 x 176                       | \$9.90        |
| 1/4 size 65mm deep                 | P14065 | 265 x 162 x 65                  | \$9.60        |
| 1/4 size 100mm deep                | P14100 | 265 x 162 x 100                 | \$12.40       |
| 1/4 size 150mm deep                | P14150 | 265 x 162 x 150                 | \$20.70       |
| Lid to suit 1/4 pan                | PL14   | 265 x 162                       | \$8.50        |
| 1/6 size 65mm deep                 | P16065 | 176 x 162 x 65                  | \$5.35        |
| 1/6 size 100mm deep                | P16100 | 176 x 162 x 100                 | \$8.10        |
| 1/6 size 150mm deep                | P16150 | 176 x 162 x 150                 | \$11.15       |
| Lid to suit 1/6 pan                | PL16   | 176 x 162                       | \$4.85        |
| 1/9 size 65mm deep                 | P19065 | 176 x 108 x 65                  | \$4.65        |
| 1/9 size 100mm deep                | P19100 | 176 x 108 x 100                 | \$6.00        |
| Lid to suit 1/9 pan                | PL19   | 176 x 108                       | \$4.30        |
| 2/3 size 65mm deep                 | P23065 | 352 x 325 x 65                  | \$21.90       |
| Lid to suit 2/3 pan                | PL23   | 352 x 325                       | \$24.00       |

## HOT WATER DISPENSERS

| Description  | Model             | Overall Unit Size<br>(mm) WxDxH | kW/<br>Amp   | RRP<br>ex GST               |
|--|-------------------|---------------------------------|--|-----------------------------|
| <b>HOT WATER URNS</b> <ul style="list-style-type: none"> <li>Quality stainless steel construction</li> <li>Sight glass to check water levels</li> <li>Heat resistant handles</li> <li>Thermostat control with pilot light</li> <li>Non drip tap</li> </ul> |                   |                                 |  |                             |
|   | 10 litre capacity | WWHU10                          | 230 x 375<br>(Packed in box<br>320 x 320 x 410mm<br>4kg) | 1.5<br>10A<br>plug<br>\$260 |
|  | 20 litre capacity | WWHU20                          | 320 x 375<br>(Packed in box<br>330 x 330 x 430mm<br>5kg) | 2.4<br>10A<br>plug<br>\$280 |
|  | 30 litre capacity | WWHU30                          | 320 x 495<br>(Packed in box<br>380 x 380 x 520mm<br>5kg) | 2.4<br>10A<br>plug<br>\$305 |
| Buy three Woodson Products over \$150 each for an extra 5% discount (see terms & conditions)   |                   |                                 |  |                             |
| Retail Price List - September 08   |                   |                                 |  |                             |

## FILTER HOODS

| Description   | Model      | Overall Unit Size<br>(mm) WxDxH                                      | kW/<br>Amp         | RRP<br>ex GST |
|---|------------|--|--------------------|---------------|
| <b>COUNTER TOP DUCTLESS FILTER HOOD</b> <ul style="list-style-type: none"> <li>Designed specifically for countertop equipment</li> <li>Unique ductless design using three-way filtering system including stainless steel baffle, polyester &amp; activated carbon filters to provide clean, safe &amp; odour controlled discharge over suitable countertop equipment</li> <li>Includes fluorescent lighting and variable speed fan</li> <li>Suitable for gas appliances up to 29mj and electric appliances up to 8kw where AS1668.2 does not stipulate exhaust</li> <li>1.2mm stainless steel construction, 304 satin finish</li> </ul>  <p>WCHD750 model shown</p>               |            |  |                    |               |
|   | WCHD750    | 750 x 700 x 1150<br>(Packed on skid<br>800 x 700 x 1270mm<br>70kg)   | 0.4<br>10A<br>plug | \$3,040       |
|   | WCHD1000   | 1000 x 700 x 1150<br>(Packed on skid<br>1050 x 700 x 1270mm<br>86kg) | 0.8<br>10A<br>plug | \$3,550       |
|   |            |  |                    |               |
|   |            |  |                    |               |
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| <b>POLYESTER FILTERS</b> <ul style="list-style-type: none"> <li>Easy-clean polyester filters for use with counter top exhaust hood</li> <li>Polyester filter requires regular cleaning</li> </ul> <b>ACTIVATED CARBON FILTERS</b> <ul style="list-style-type: none"> <li>Activated carbon filter, designed for use with counter exhaust hood</li> <li>Controls odour</li> </ul> <b>BAFFLE FILTERS</b> <ul style="list-style-type: none"> <li>Special design allows grease to continually drain off filter</li> <li>Easily removed for cleaning in standard dishwasher</li> <li>Full stainless steel construction</li> <li>To fit counter-top hoods - WCHD750 &amp; WCHD1000</li> <li>WCHD750 - 2 baffles required</li> <li>WCHD1000 - 3 baffles required</li> </ul> | WCHF750.P  |  |                    | \$64          |
|   | WCHF1000.P |  |                    | \$69          |
|   |            |  |                    |               |
|   | WCHF750.C  |  |                    | \$207         |
|   | WCHF1000.C |  |                    | \$313         |
|   |            |  |                    |               |
|   | WCHF750.B  |  |                    | \$74          |
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