

Hot Food Displays - Self Serve W.HFSSxx



Shown with optional Sneeze guard, tray race, cutting board, trolley and sliding doors

Product Information:

- Air insulated tank with double skin stainless steel construction
- In-tank temperature probes for accurate measurement and lower running costs
- Multiple element design for reliable operation and even temperature
- Designed for wet operation
- Improved infra-red heat lamp configuration for optimum heat & light
- Toughened glass on all sides for maximum safety with sliding doors available as an optional extra
- Rectangular base to easily drop in to bench cut-out
- Mechanical thermostat control with temperature gauge
- Designed to run between 70°C - 80°C
- Takes gastronorm pans up to 100mm deep (sold separately)
- Other pan sizes and combinations available
- Available in a range of sizes from 3-6 modules
- Available in a variety of other profiles, with matching cold food displays
- Wide range of functional accessories available

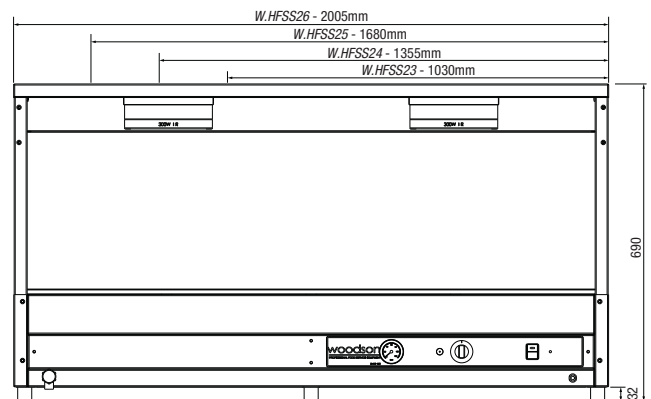
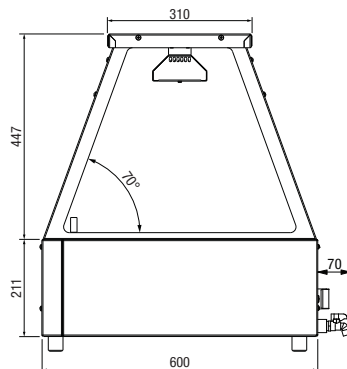
Note:

- Not recommended for the display of chickens or roast meats
- All Woodson units are designed for use with Woodson pans. Other suppliers pans may fit, however this is not guaranteed.

Specifications

| Model | W.HFSS23 | W.HFSS24 |
|--------|---------------------------------|---------------------------------|
| Height | 690mm | 690mm |
| Width | 1030mm | 1355mm |
| Depth | 600mm | 600mm |
| Power | 2.4kW 10A plug & lead fitted | 3.0kW 15A plug & lead fitted |

| Model | W.HFSS25 | W.HFSS26 |
|--------|---------------------------------|---------------------------------|
| Height | 690mm | 690mm |
| Width | 1680mm | 2005mm |
| Depth | 600mm | 600mm |
| Power | 3.3kW 15A plug & lead fitted | 3.6kW 15A plug & lead fitted |



Due to continuous product research and development, the information contained herein is subject to change without notice.

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