



PRODUCT DOCUMENT PACK

Prepared and distributed by KW Commercial Kitchen

PRODUCT

Woodson W.HFW11 Dry Hot Food Well – 1/1 GN

Model / SKU: W.HFW11

KW COMMERCIAL KITCHEN

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DOCUMENT NOTICE

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Official supplier source: /home/sarah/kw_system/07_Content_Library/product_db/supplier raw data/stoddart_extracted/16_Woodson/Data Sheets/

w.hfw11 a3 datasheet

SKU: W.HFW11

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Manufacturer documentation - (c) Woodson

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<https://www.kwcommercial.com.au/product/w-hfw11-w-hfw11-a3-datasheet>

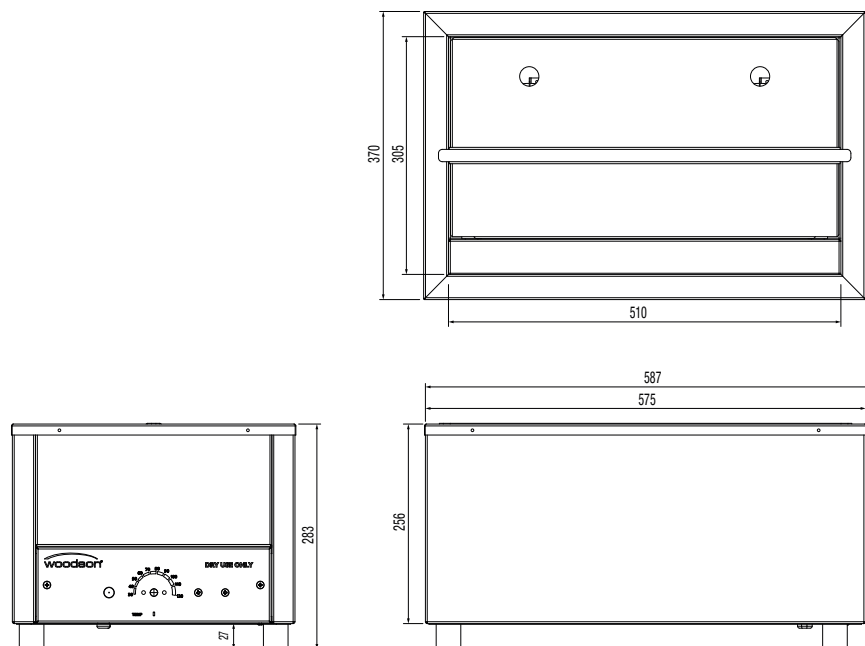
Product Information

- Designed and recommended for dry operation only
- Air insulated tank with double skinned stainless steel construction
- Fits gastronorm pans up to 150mm deep, pans must be bought separately
- Mechanical thermostat control with temperature gauge, adjustment from 30°C - 120°C
- NOTE: All Woodson Hot Food Wells are designed for use with Woodson pans. Other suppliers pans may fit, however this is not guaranteed
- 12-month onsite warranty



Specifications

Model	W.HFW11
W x D x H (mm)	370 x 575 x 283
Total Connected Load	0.6kW
Electrical Connection	240VAC / 50Hz (10A plug & lead)
Bian Marie Capacity	3 x 1/3 GN Pans 2 x 1/2 GN Pans 2 x 210mm deep round pans (pan kit required)



www.stoddart.com.au

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

