

Product Information

- Air insulated tank with double skin stainless steel construction
- All units complete with rear sliding doors on rollers for council compliance
- 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
- Rectangular base to easily drop in to bench cut-out
- Optimum visibility of product - no unsightly corner post to front
- 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 2-6 modules
- Available in a variety of other profiles, with matching cold food displays
- Wide range of functional accessories available
- **12-month onsite warranty**

Note

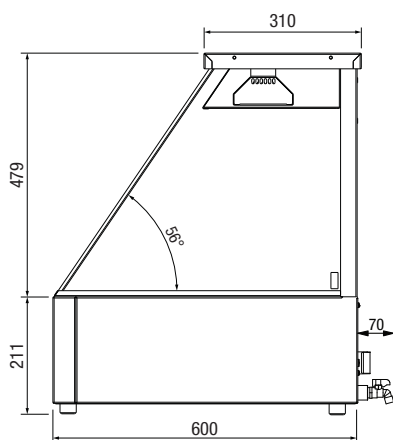
- Not recommended for the display of chickens or roast meats
- All Woodson units are designed for use with Woodson pans. Other suppliers pans may fit, however this is not guaranteed.

Specifications

Model	W.HFS22	W.HFS23	W.HFS24	W.HFS25	W.HFS26
W x D x H (mm)	705 x 600 x 722*	1030 x 600 x 722*	1355 x 600 x 722*	1680 x 600 x 722*	2005 x 600 x 722*
Number of Heat Lamps	1 Heat Lamp	2 Heat Lamps	2 Heat Lamps	3 Heat Lamps	4 Heat Lamps
Total Connected Load	1.5kW	2.4kW	3.0kW	3.3kW	3.6kW
Electrical Connection	240VAC / 50Hz (10A plug & lead)	240VAC / 50Hz (10A plug & lead)	240VAC / 50Hz (15A plug & lead)	240VAC / 50Hz (15A plug & lead)	240VAC / 50Hz (15A plug & lead)



Shown with optional trolley.



*Dimension does not include tap

