

# MODELS: WPIA50; WPIA100

#### **APPLICATIONS**

 Displays and maintains food (pies, sausage rolls, pastries etc) at serving temperature

#### **CAPACITY GUIDE**

- □ WPIA50 4 racks approximately 50 pies
- □ WPIA100 5 racks approximately 100 pies

#### STANDARD FEATURES

- □ Toughened glass sliding doors
- □ Double skin stainless steel cabinet
- □ Removable stainless steel crumb tray
- □ Thermostat controls
- □ Supplied with 10 amp plug & lead

#### **OPTIONS**

All Woodson pie ovens can be made with the following options:

- □ Stainless steel back
- □ Sliding glass doors both sides

WPIA50	WPIA100
Kw 1.25	K <b>w</b> 1.3
<b>W</b> 600 <b>D</b> 350 <b>H</b> 495	<b>W</b> 760 <b>D</b> 350 <b>H</b> 645

#### Dealer:

# WOODSON® PROFESSIONAL FOOD SERVICE EQUIPMENT

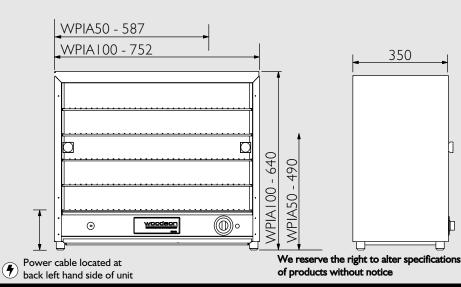
# food warmers



Model shown WPIA100

www.TotalCommercialEquipment.com.au 08 8363 5282

## WPIA



### For details of your local dealer contact:

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