

W.PIP200 food warmers

APPLICATIONS

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

CAPACITY GUIDE

- Can hold up to 200 pies

FEATURES & BENEFITS

- Fan forced heat circulation & humidity trays for maintaining your product at its best
- Heat resistant high impact low voltage lighting for enhanced product display
- Adjustable shelf supports (8 pairs supplied) to hold standard 29" x 16" bakers trays
- Large dial thermometer with thermostat control
- Designed for easy cleaning including removable bottom track
- Air insulated stainless steel construction
- Removable stainless steel crumb tray
- Insulated stainless steel swing doors to rear
- Supplied with 10 Amp plug & lead

OPTIONS

- WPIP200S - Sliding glass doors to front of unit with insulated stainless steel swing doors to rear
- WPIP200B - Double skin air insulated stainless steel back toughened glass swing doors to front
- WPIP200D - Insulated stainless steel swing doors to front and rear
- Bakers 29" x 16" chrome shelves with food stop edges

WPIP200 SPECIFICATIONS

kW 2.1 Amps 10 Weight 78kg

W 869 D 531 H 912

Dealer:

woodson
PROFESSIONAL FOOD SERVICE EQUIPMENT

FOOD WARMERS

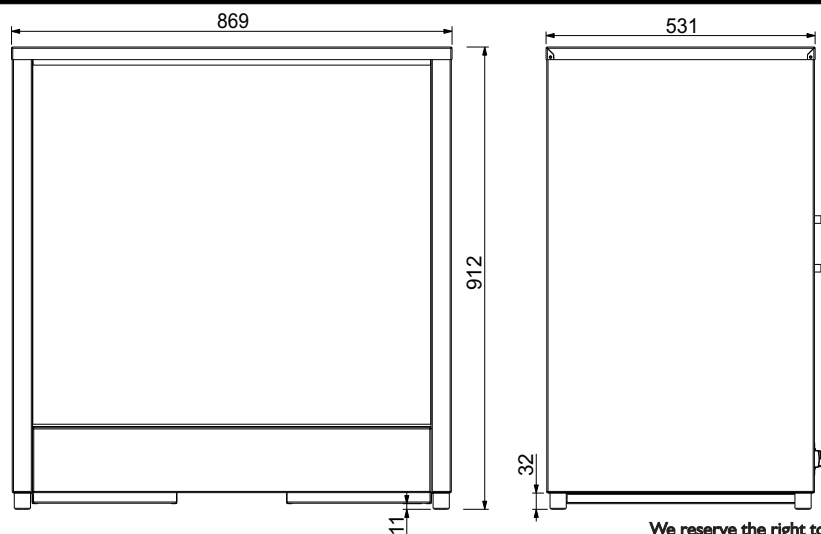


Heat resistant high impact low voltage lighting



Ventilated air is blown through the unit

W.PIP200



We reserve the right to alter specifications of products without notice

**For details of
your local
dealer, contact:**

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