

woodson®
STARLINE*



Stoddart was founded in 1959 by Tom Stoddart and his brother Albert in a small workshop in Coorparoo, Queensland, Australia. From these humble beginnings the business has grown to become a market leading foodservice equipment and plumbing fixture supplier employing over 450 staff throughout Australia. The company continues today as a 100% Australian family owned business.









Stoddart's headquarters are located in Brisbane, where it has a state of the art manufacturing, distribution and warehouse facility utilising over 25,000m² of floor space. Stoddart also operate warehouses and sales offices in Sydney, Melbourne, Perth and Adelaide. Through this strategically located infrastructure and together with its national, third party dealer and service network, Stoddart is able to provide solutions to businesses throughout Australia and the Asia Pacific region.

Stoddart currently manufacture, import and distribute a wide range of food service equipment and plumbing fixtures. The breadth of its product offering is unrivalled in the industry. Stoddart's brands are considered to be leaders in their respective markets and we pride ourselves on the ability to not only provide innovative premium quality products, but also back this with the appropriate pre and post sales technical advice and customer service. Stoddart have always been known to provide "Innovative Solutions".

Woodson is Stoddart's countertop food service equipment brand and has led this market space since 1954. Designed and manufactured in Australia for Australian conditions, Woodson is renowned for its quality, functionality and reliability. You can rest assured that your Woodson will be there for your business everyday you open - year in year out.


 Stoddart Since 1959



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We reserve the right to alter specifications of products without notice.
Continuous improvements means specifications may vary. All dimensions are in mm.

Australia's most comprehensive range of Conveyor Ovens

The Woodson Starline range combines only the best techniques across its range of conveyor ovens. In addition to the ease and perfection of conveyors, other features across the range include pulse power heating, in-built fans and individual top & bottom element controls.

Fan forcing hot air evenly throughout an oven interior reduces cooking time and energy consumption, providing perfect, even cooking results. This helps to create the external crust many prefer in grilled foods.

Infrared glass elements heat up instantly and utilise less energy than traditional metal elements in quick use situations, saving the operator money. However, metal elements require less energy once heated so are ideal for extended use operation. While each method of heating provides its own benefits, Woodson Starline units utilise metal elements for their long life, extended use advantage.

The unique feature that allows individual control of both the top and bottom elements has enormous advantages when cooking moist products such as pizza or melts. This benefit comes into focus where thin moist toppings require a totally different heat application to the fresh bread base. These ovens allow the operator to fine-tune their baking and cooking requirements to produce a perfect product, which is exactly how it should be.

Several units in the range recover heat from around the oven and recycle this into the cooking chamber, saving energy and increasing performance. Less aggressive than "impinged air", using and re-circulating the moist heated air rising from the cooking product within the conveyor cooking chamber provides better moisture retention in the finished product time after time.





*Provides
3 in 1
Operation*

Why Conveyors?

- Ease of use
- Set and forget operation
- Perfect product every time
- Low / Little spoilage
- Lower costs
- Variable speed conveyor for different products
- Temperature control of both top & bottom elements
- Fan forced air circulation

Perfect For...

- Fast food outlets
- Cafes
- Restaurants
- Coffee Shops
- Hotels
- Aged Care
- Production Kitchens
- Clubs
- Pizza Stores

Toast

Focaccias
Melts
Pizzas
Burger Buns

Grill

Vegetable Marinades
Chicken
Fish
Ribs
Patties

Bake

Breads
Pastries
Savouries
Biscuits

Buffet Conveyor Toaster



W.CVT.D.xx

The Buffet Conveyor Toaster is Woodson Starline's revolutionary conveyor, capable of producing up to 300 slices of toast per hour with the ability to operate as either a front or rear exiting unit.

Showcasing excellent functionality and efficiency the Buffet Conveyor Toaster delivers steaming, hot freshly baked toast.

This unit accommodates individual preferences with the function of variable element control, as variable speed belt control

The tunnel toaster is a vital piece for any buffet scenario.

FEATURES & BENEFITS

- Front loading conveyor toaster for sliced bread with 254mm belt width
- Configurable to operate as either a front or rear exit unit
- Long life metal incaloy elements for continuous use
- Available in 10/15 Amp models
- Capacity of up to 300 slices of toast per hour* and 500 per hour on 15 Amp unit.
- Energy saving controls for element selection
- Variable speed belt control
- Complete stainless steel construction
- Chamber clearance of 40mm
- Tamper proof cover for speed controller



Tamper proof cover for speed controller



Angled front loading entry

Model	Dimension W x D x H (mm)	Belt Width	Chamber Clearance	Power	Electrical Connection
W.CVT.D.10	379 x 628 x 446	254mm	40mm	2.1kW	10A
W.CVT.D.15	379 x 628 x 446	254mm	40mm	3.3kW	15A

Bun 25 Conveyor Toaster



Front loading / exiting



Belt and temperature control

The Bun 25 is Starline's reliable countertop unit, designed especially for toasting hamburger buns. It creates a more accessible and functional workspace for your kitchen.

With variable top and bottom temperature control as well as belt speed control, and turbo fan cooled features, the Bun 25 is a commercial kitchen's ultimate high output hamburger bun toasting unit.



W.CVT.BUN.25

FEATURES & BENEFITS

- Front loading, front exiting conveyor toaster ideal for hamburger buns
- Long life metal elements for continuous use
- Variable top and bottom independent temperature controls
- Variable speed belt control
- Stainless steel construction
- Chamber clearance of 50mm
- Capable of producing over 250 buns per hour
- Supplied with 2 metre lead for hard wiring on site by a qualified electrician. Optional factory fitted plug is available

*OPTIONS

Optional factory fitted single phase 32 Amp 3 round pin plug (must be selected at time of order)

Model	Dimension W x D x H (mm)	Belt Width (inches)	Chamber Clearance	Power	Electrical Connection
W.CVT.BUN.25	510 x 570 x 485	356mm (14")	50mm	6.0kW	25A

Snackmaster Small



W.CVS.S.xx

The Snackmaster Small is sized to fit on any benchtop, allowing for perfect toasting.

This super-efficient, easy loading compact conveyor has individual controls for temperature adjustments and features a turbo fan cooling.

Toasting has never been easier.



W.CVS.SE.20

Left to Right Image Shown

FEATURES & BENEFITS

- 305mm belt width conveyor oven, ideal for toasting/cooking open snacks
- Smallest footprint of the Snackmaster range
- Long life metal incaloy elements for continuous use
- Long cooking conveyor for easy loading
- Fan cooled controls and fan forced heat technology
- Independent temperature controls for top and bottom elements
- Variable speed belt control with automatic tensioning
- Stainless steel construction
- Models supplied with suitable plug and lead*
- Chamber dimensions of 315mm wide, 500mm long, with a 85mm clearance
- Stacking kit for W.CVS.SE.20 available upon request



Belt extension



Electronic Controls
W.CVS.SE.20



Mechanical Controls
W.CVS.S.10 / W.CVS.S.15

Model	Dimension W x D x H (mm)	Belt Width (inches)	Chamber Clearance	Power	Electrical Connection
W.CVS.S.10	1000 x 445 x 465	305mm (12")	85mm	2.4kW	10 Amp
W.CVS.S.15	1000 x 445 x 465	305mm (12")	85mm	3.6kW	15 Amp
W.CVS.SE.20	1000 x 445 x 465	305mm (12")	85mm	4.8kW	20 Amp

* W.CVS.SE.20 supplied with 2 metre lead and 20 Amp single phase 3 round pin capture plug for fitting on site to a suitable industrial style outlet, connected to a 4mm² cable.

S25 Snackmaster Medium

The Snackmaster Medium is Starline's second largest compact unit in the Snack Master range. Demonstrating extreme durability and functionality, it is ideal for prolonged use.

Utilising metal elements and fan forced technology with a longer and wider cooking chamber alongside the standard "set and forget" control system, the mid-range Snackmaster equates to increased output, making it ideal for any commercial kitchen.

FEATURES & BENEFITS

- Ideal for toasting/cooking open snacks and a variety of other foods
- Long life metal elements for continuous use
- Long cooking conveyor for easy loading
- Touchpad "set and forget" control system
- Fan cooled controls and fan forced heat technology
- Fully insulated top and body retains heat inside where it should be
- Energy efficient pulse power independent temperature controls for top and bottom elements
- Variable speed belt control with automatic tensioning
- Stainless steel construction
- Supplied with 2 metre lead for hard wiring on site by a qualified electrician. Optional factory fitted plug is available, see below*
- Units configured for right to left conveyor operation as standard. Left to right operation is available upon request and can be selected at time of order by adding an "L" to end of the model number
- Chamber dimensions of 375mm wide, 600mm long, with a 85mm clearance
- Stacking kits available

*OPTIONS

Optional factory fitted single phase 32 Amp 3 round pin plug (must be selected at time of order)



W.CVS.M.25

Left to Right Image Shown



Belt extension for easy loading



Individual controls for extra efficiency

Model	Dimension W x D x H (mm)	Belt Width (inches)	Chamber Clearance	Power	Electrical Connection
W.CVS.M.25	1200 x 505 x 465	356mm (14")	85mm	6kW	25A

Snackmaster Large



Woodson Starline's largest compact unit, the Snackmaster Large, is designed to suit any bench space providing a durable, functional and accessible cooking environment.

With a longer and wider cooking chamber, this unit effortlessly increases output and results in a more efficient commercial kitchen.

W.CVS.L.30

Left to Right Image Shown



Longer conveyor belt for easy loading



Touch pad "set and forget" control panel

FEATURES & BENEFITS

- 480mm wide conveyor oven, ideal for toasting/cooking open snacks
- Largest size of the Snackmaster range
- Available in 30 Amp model
- Long life metal elements for continuous use
- Long cooking conveyor for easy loading
- Touchpad "set and forget" control system
- Fan cooled controls and fan forced heat technology
- Energy efficient **pulse power** independent temperature controls for top and bottom elements
- Variable speed belt control with automatic tensioning
- Stainless steel construction
- Chamber dimensions of 480mm wide, 600mm long, with a 85mm clearance
- Supplied with 2 metre lead for hard wiring on site by a qualified electrician. Optional factory fitted plug is available*
- Units configured for right to left conveyor operation as standard. Left to right operation can be selected at time of order by adding an "L" to end of the model number.
- Stacking kits available

*OPTIONS

Optional factory fitted single phase 32 Amp 3 round pin plug (must be selected at time of order)

Model	Dimension W x D x H (mm)	Belt Width (inches)	Chamber Clearance	Power	Electrical Connection
W.CVS.L.30	1200 x 610 x 465	450mm (17.7")	85mm	7.2kW	30A

Countertop Pizza Conveyor

Starline's countertop pizza conveyor units provide a robust, user friendly and efficient way of cooking up to 30 x 12" pizzas per hour.

Complete with pulse power for electrical efficiency, time and temperature controls and a user friendly control board, Starline countertop pizza ovens can be used by anyone. The "set and forget" operation enables ease of use perfect for your commercial kitchen.

FEATURES & BENEFITS

- Robust, compact countertop pizza conveyor oven
- Available in 2 sizes and power capacities
- Long life metal elements for continuous use
- Longer and wider cooking conveyor for easy loading and higher production
- Touchpad "set and forget" control system
- Fan cooled controls and fan forced heat technology
- Energy efficient pulse power independent temperature controls for top and bottom elements
- Variable speed belt control with automatic tensioning
- Stainless steel construction
- Supplied with no plug or lead for 3PH hard wiring on site by a qualified electrician*
- Units configured for right to left conveyor operation as standard. Left to right operation can be selected at time of order by adding an "L" to end of the model number.
- Trolleys & Stacking kits available



W.CVP.C.18
&
W.CVP.C.24

Left to Right Image Shown



Left and right side feed available

Capacity of Pizzas per hour (indicative only)	
Model	12" Pizzas
W.CVS.SE.20	10
W.CVS.M.25	15
W.CVS.L.30	20
W.CVPC.18	25
W.CVPC.24	30

*Variations may occur depending on type of pizza base and topping. Above is based on using raw dough and moderate topping with pizzas being continuously fed through the conveyor.

Model	Dimension W x D x H (mm)	Belt Width (inches)	Chamber Clearance	Power	Electrical Connection	Entry / Exit
W.CVPC.18	1500 x 610 x 440	457mm (18")	55mm	10.8kW	3Ø + N + E	Right to left
W.CVPC.18L	1500 x 610 x 440	457mm (18")	55mm	10.8kW	3Ø + N + E	Left to Right
W.CVPC.24	1500 x 765 x 440	610mm (24")	55mm	14.4kW	3Ø + N + E	Right to left
W.CVPC.24L	1500 x 765 x 440	610mm (24")	55mm	14.4kW	3Ø + N + E	Left to Right

Woodson Starline's Snackmaster & Pizza conveyor ovens have a range of specially suited accessories which create an easier more versatile cooking experience.

All accessories have been designed for easy on site fitting and assembly making them a suitable addition to any environment.



Trolleys



Model	Description	Dimensions W x D x H (mm)
W.TRCV.C.18	Trolley to suit W.CVP.C.18	800 x 630 x 615
W.TRCV.C.24	Trolley to suit W.CVP.C.24	800 x 748 x 615

Stacking Kits



Model	Description
W.SKCV.SE	Double stack attachment to suit W.CVS.SE.20
W.SKCV.M.25	Double stack attachment to suit W.CVS.M.25
W.SKCV.L.30	Double stack attachment to suit W.CVS.L.30
W.SKCV.C.18	Double stack attachment to suit W.CVP.C.18
W.SKCV.C.24	Double stack attachment to suit W.CVP.C.24

Pizza Pans



Model	Description	Dimensions DIA
SPPO.PZT.A.9	Aluminized steel round pizza pan	9"
SPPO.PZT.A.12	Aluminized steel round pizza pan	12"
SPPO.PZTM.S.12	Steel mesh pizza tray	12"

Model	Belt Width	Chamber Clearance	Dimension (W x D x H)	Control Panel	Power	Entry / Exit	Elements
W.CVT.D.xx 	254mm (10")	40mm	379 x 628 x 446mm	Mechanical	2.1 / 3.3kW 10/15A	Front loading, front exiting & Front loading, rear exiting	Metal
W.CVT.BUN.25 	356mm (14")	50mm	510 x 570 x 485mm	Electronic	6kW 25A	Front loading, front exiting	Metal
W.CVS.S.xx Left to right feed model shown 	305mm (12")	85mm	1000 x 445 x 465mm	Mechanical	2.4 / 3.6kW 10 / 15A	Right to left	Metal
W.CVS.SE.20 Left to right feed model shown 	305mm (12")	85mm	1000 x 445 x 465mm	Electronic	4.8kW 20A	Right to left OR Left to right	Metal
W.CVS.M.25 Left to right feed model shown 	356mm (14")	85mm	1200 x 505 x 465mm	Electronic	6kW 25A	Right to left OR Left to right	Metal
W.CVS.L.30 Left to right feed model shown 	450mm (17.7")	85mm	1200 x 610 x 465mm	Electronic	7.2kW 30A	Right to left OR Left to right	Metal
W.CVPC.18 	457mm (18")	55mm	1500 x 610 x 440mm	Electronic	10.8kW 3PH x 15A	Right to left OR Left to right	Metal
W.CVPC.24	610mm (24")		1500 x 765 x 440mm		14.4kW 3PH x 25A		

Stoddart has been synonymous with food service equipment in Australia since 1959.

ENGINEERING & MANUFACTURE

Our state-of-the-art manufacturing and distribution centre in Brisbane, combines the latest design, manufacture and warehousing processes to ensure the best quality products at the best possible price.

Our research and development team are constantly examining ways to improve our products to ensure they maintain world leading status.



DEALER SERVICE

Stoddart prides itself on reliable products and after sales service, that's why we take great care to select dealers with the same philosophy. All our dealers are experienced professionals in food service equipment and can provide clear and impartial advice about the best products for your needs.

AVAILABILITY

Food equipment is a part of your business you can't afford to be without. That is why Stoddart maintain high stock and spare part levels at warehouses in Brisbane, Sydney, Melbourne & Perth to enable instant availability. Your local dealer will be able to help you get what you need as soon as possible.



WARRANTY

All Woodson products come with a 12 month on-site parts and labour warranty, subject to appropriate usage and our terms and conditions of trade. If you have any warranty concerns or would like to find the details of a local service agent please phone our national help line number on 1300 307 289.

FINANCE OPTIONS

If you have a tight budget or simply want to maintain easier cash flows, why not ask your distributor about finance options such as rental or leases.



Contact your local dealer for information on the complete range imported or manufactured exclusively by Stoddart



STODDART
INFRASTRUCTURE
Leader in the design, management & construction of all types of transport infrastructure across Australasia



Since 1954, Australia's best brand of counter-top and takeaway food equipment



The most versatile range of Australian made products for your commercial kitchen



Sophisticated furniture solutions for urban and landscape projects



The world's most innovative kitchen technology - ovens, modular cooking equipment, refrigeration and more



Unique drawers that double as refrigerators and freezers. Incredibly efficient, fully modular and so versatile



Kitchen exhaust systems that reduce costs, save energy and help the environment



Modular stainless steel benching and shelving - built to the highest specification



Shelving and materials handling with unrivalled qualities and warranty



Natural wood charcoal cooking with a modern twist - The Asado Parilla Grill



Maximise your coolroom product sales with Visualine cool-room doors and inserts



Stainless steel plumbing products that stand the test of time



Stoddart - since 1959



A complete range of conveyor toasters & ovens to provide solutions to every requirement.



Take the elbow grease out of potwashing with PowerSoak's continuous motion system



Superior fryers at a great price - American built quality and strength since 1937



Unique induction cooking and delivery technology that gives incredible advantages



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