

# JAMIE'S ITALIAN

**CASE STUDY // JAMIE'S ITALIAN (CWB, HONG KONG)**

WILLIAMS REFRIGERATION //

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# JAMIE'S ITALIAN Causeway Bay, Hong Kong



The first Jamie's Italian in Hong Kong was opened in 2014 on Tang Lung Street in Causeway Bay. It can seat 200 diners in its 12,155 ft<sup>2</sup> restaurant and strives to deliver the freshest produce available in the market to their guests every day.

"We strive to source the best possible food and ingredients available. It is important then that we are able to maintain these important ingredients once they are brought in to the restaurant and, to achieve that, we purchase high quality sustainable refrigeration that we know we can rely on, from Williams Refrigeration" says Philip Neil, Jamie's Italian HK Head Chef.

Williams' Opal counters with raised pan holders are perfectly suited to help in the preparation needed for Jamie's Italian style food.

"Most definitely, I think it is key to delivering the best possible meals to our customers. As well as sourcing ingredients, and having a team that can deliver them, having the right tools and equipment to do the job and deliver premium quality is most important, and Williams

Refrigeration is a part of that."

The Opal counter is available in various configurations and with a raft of options to suit any application.

For example, other options include a saladette opening, table top extension; pass through door and drawers instead of doors.

As well as the Opal counter, Williams also supplied its Garnet upright refrigerated cabinet as well as Bottle Coolers to the restaurant.

Philip says "Part of the Jamie's philosophy has always been to have the best produce available, having sustainable products that are ecologically sourced. Having Williams equipment in our kitchens goes hand in hand with that philosophy"

All the Williams products have been developed under the company's Greenlogic initiative, providing the most energy efficient refrigeration on the market. Williams CoolSmart controller reduces energy consumption by up to 15%. Its high density polyurethane insulation has a zero Ozone Depletion

Potential (ODP) and low Global Warming Potential (GWP). "I have loved using Williams products for many years, not only at Causeway Bay Jamie's Italian but also in other restaurants including in London. I have always been happy with the products and their reliability" says Philip.

## Equipment Includes

- 2 Opal Undercounter refrigerators
- 3 Opal Undercounter refrigerators with raised pan holders
- 2 Garnet Upright refrigerators
- 3 Bottle Coolers



Design Excellence : Cool Technology

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