



**Williams**  
**Professional Refrigeration**

# Mobile Banqueting Series

Williams mobile banqueting trollies are ideal for safely transferring large quantities of food products away from a kitchen to a banqueting area

# Heated & Refrigerated Key Features

Designed for safely transporting food from a kitchen to a serving/ banqueting area



01. All round non-marking bumper for added protection during transfer of cabinet
02. Built-in handles at four sides for easy mobility
03. Excellent thermal efficiency, high density 75mm thick polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
04. Removable anti-tilt trayslides to prevent tipping
05. Self-closing doors minimise cool air loss and reduce energy consumption
06. Over 90° door opening allows easy loading and stock checking
07. 155Hmm heavy duty, non-marking swivel and braked castors for easy positioning
08. CoolSmart controller with clear digital display is designed for easy operation
09. Fitted with circulation fans to ensure even temperature and fast warm-up throughout the cabinet \*
10. Equipped with manual re-set safety cut-out switch to prevent overheating \*
11. Anti-condensation door mullion heaters #
12. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps #
13. Forced air refrigeration system ensures effective air circulation #
14. Imported, durable and energy-efficient compressor #
15. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties #
16. Accurate helium leak detection system ensures the quality of the entire refrigeration system #
17. Automatic defrost ensures the evaporator working to its optimum performance #
18. Automatically vaporises defrost water, drainage is not required #
19. Designed and engineered to operate up to 43°C ambient #
20. Environmental-friendly CFC-free refrigerant (R134a) #
21. HACCP compliant

\* Available for MHC only

# Available for MRC only

Note: Products are NOT designed for outdoor application, please contact Williams team for any special requirement.

# Heated & Refrigerated

## Specification

- Accommodates 2/1 or 1/1 GN size
- Foodsafe 304 grade stainless steel exterior (including back and base) and interior
- Fitted with cylindrical lock

## Options

1. Freezer type \*
2. 220V / 60HZ / 1PH

\* Available for MRC only



# Heated & Refrigerated Product List

Accommodates 2/1 GN size

MHC10SS	MHC16SS	MHC32SS
 A compact, stainless steel mobile banqueting unit with a single door and two vertical handles. It sits on four casters.	 A medium-sized, stainless steel mobile banqueting unit with a single door and two vertical handles. It sits on four casters.	 A large, stainless steel mobile banqueting unit with two doors and four vertical handles. It sits on four casters.
MRC10SS	MRC16SS	MRC32SS
 A compact, stainless steel mobile banqueting unit with a single door and two vertical handles. It features a perforated metal base and sits on four casters.	 A medium-sized, stainless steel mobile banqueting unit with a single door and two vertical handles. It features a perforated metal base and sits on four casters.	 A large, stainless steel mobile banqueting unit with two doors and four vertical handles. It features a perforated metal base and sits on four casters.

# Heated & Refrigerated Technical Data

## Accommodates 2/1 GN size

Model	MHC10SS	MHC16SS	MHC32SS	MRC10SS	MRC16SS	MRC32SS
<b>Temp Range (°C)</b>	+78 / +82	+78 / +82	+78 / +82	+1 / +4	+1 / +4	+1 / +4
<b>External Dimension (mm)</b>						
Width	807		1470		807	1470
Depth	885					
Height	1371		1768		1603	2000
<b>Internal Dimension (mm)</b>						
Width	590		1250		590	1250
Depth	650					
Height	918		1315		833	1230
<b>Thickness of 304 grade stainless steel (mm)</b>						
Exterior	0.7					
Interior	0.6					
Door	0.8					
<b>Opening Depth (mm)</b>	1480					
<b>Capacity (cu.ft / litres)</b>	13.8 / 391	19.4 / 550	41.3 / 1172	13.5 / 384	19.2 / 544	40.9 / 1159
<b>Power Supply</b>	220V / 50HZ / 1PH					
	13 amp plug		32 amp 3p IP67 plug	13 amp plug		
<b>Power Input - Running (amps) *</b>	6	13	18	2.4	3	3.5
<b>Rating Power (watts) *</b>	1320	2860	3960	528	660	770
<b>Compressor (HP)</b>	N/A			1/4		1/3
<b>Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)</b>	N/A			485		623
<b>Refrigerant</b>	N/A			R134a		
<b>Standard fittings</b>						
Trayslides (pair)	10	16	32	10	16	32

\* 20% increase for 60HZ power supply

# Heated & Refrigerated Product List

Accommodates 1/1 GN size

With its slim design and the height of only 1500mm, the Mobile Banqueting **GN1/1** series enhances the mobility between banqueting areas and kitchen, offering more flexible operation arrangements with utmost care

MHC13SS (GN1/1)	MRC10SS (GN1/1)
	

# Heated & Refrigerated Technical Data

## Accommodates 1/1 GN size

Model	MHC13SS (GN1/1)	MRC10SS (GN1/1)
<b>Temp Range (°C)</b>	+78 / +82	+1 / +4
<b>External Dimension (mm)</b>		
Width	700	
Depth	765	
Height	1500	
<b>Internal Dimension (mm)</b>		
Width	385	
Depth	530	
Height	779	730
<b>Thickness of 304 grade stainless steel (mm)</b>		
Exterior	0.7	
Interior	0.6	
Door	0.8	
<b>Opening Depth (mm)</b>	1155	
<b>Capacity (cu.ft / litres)</b>	8.3 / 236	6.4 / 183
<b>Power Supply</b>	220V / 50HZ / 1PH	
	13 amp plug	
<b>Power Input - Running (amps) *</b>	6	2.4
<b>Rating Power (watts) *</b>	1320	528
<b>Compressor (HP)</b>	N/A	1/4
<b>Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)</b>	N/A	485
<b>Refrigerant</b>	N/A	R134a
<b>Standard fittings</b>		
Trayslides (pair)	13	10

\* 20% increase for 60HZ power supply