DESIGN EXCELLENCE : COOL TECHNOLOGY

Williams Refrigeration Hong Kong

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an Ali Group Company

the spirit of excellence

WILLIAMS REFRIGERATION

WILLIAMS REFRIGERATION

Professional Refrigeration Solutions

design excellence

cool technology

since 1980

WILLIAMS

PROFESSIONAL REFRIGERATION SOLUTION

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Williams Refrigeration

Williams Refrigeration was established in 1980 and is now one of the world's leading designers and manufacturers of innovative and award winning professional refrigeration. Our commitment is to help customers meet the demands of complex legislation for food safety and energy efficiency, together with competitive pricing, professional advice and innovative design. Williams' focus on service and support has led us to attract some of the world's leading companies as customers.

Front of house

Williams has built a global reputation over the years for performance, quality and value for money. Our vast product range includes high performance, energy efficient and sustainable refrigerated cabinets and counters, blast chillers, back bar, front of house display and mobile banqueting equipment.

Driven from our global headquarters in the UK, we have established manufacturing facilities in China and Australia and sales facilities around the world. At the heart of the Williams business is its reputation for excellence. The global business is driven by the vision and inspiration of the Head Office team in Kings Lynn and the resources and expertise offered by the technical teams at Williams' manufacturing locations. Williams has one of the industry's most highly skilled and experienced design teams, delivering new concepts and solutions that continue to lead the market.

Williams Refrigeration Hong Kong Limited supplies a vast range of professional refrigeration equipment to the Asian market from its manufacturing plant in Dongguan. Backed up by a national distribution network and sales offices in Hong Kong, Shanghai and Beijing it is well equipped for serving its local market.

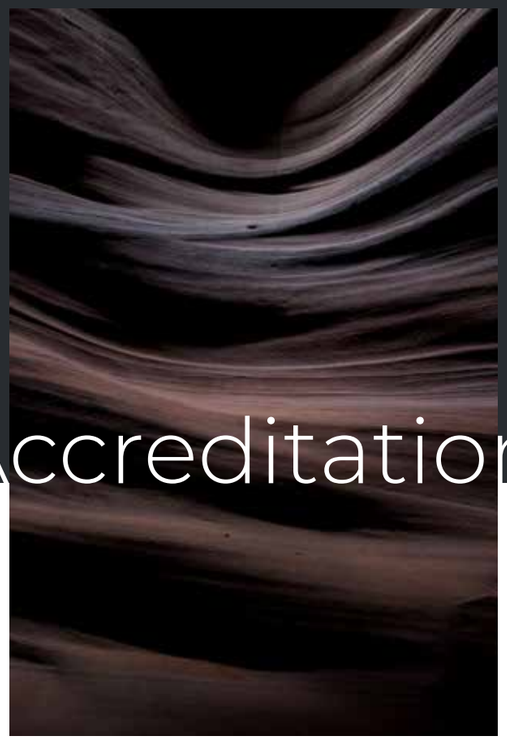
Back of house

Our facilities are independently certified to ISO9001, ISO14001, ISO22000 and China Compulsory Certification (CCC) and comply with CE, WEEE and RoHS. Our plant in Dongguan is equipped with the latest advanced production machinery and test equipment and operates from a common platform with our UK head office to deliver a consistent design, manufacturing and quality standard.

All products are built for performance, reliability and durability, even in the toughest and most arduous of conditions. We use Williams UK and European brand standard components to give you a global product assurance with the benefit of experienced local service support.

Williams Hong Kong boasts a prestigious client list throughout the region and has supplied many of its premium hotels, prestigious clubs, restaurants and fast food chains as well as Hong Kong and Chinese Government projects.

Accreditation



At Williams Refrigeration, our dedication to excellence is not just a promise, it is a certified commitment. We take immense pride in our reputable accreditations, which stand as a testament to our unwavering pursuit of quality, reliability, and industry-leading standards. Through rigorous assessments and adherence to stringent criteria, our company has earned ISO9001, ISO14001, ISO22000, among others, underscoring our unwavering commitment to delivering products and services that meet the highest benchmarks in the industry. Explore our catalogue and experience the assurance that comes with our accredited excellence.

Our production plant in China

FM 60021
ISO 9001:2015
OHS 615160
ISO 45001:2018

EMS 556157
ISO 14001:2015

220167
ISO 22000:2018

ISO9001 - Quality Management System
ISO14001 - Environment Management System
ISO22000 - Food Safety Management System
ISO45001 - Occupational Health & Safety Management System

Our products

MEPS

CCC - China Compulsory Certification
SABER - certificated by SASO
MEPS - Minimum Energy Performance Standards
CE, WEEE and RoHS

minimum energy performance standards

models available as an option

meps

Minimum Energy Performance Standard (MEPS) is one of the energy efficiency standards to regulate the energy usage in a country. It can prohibit the sales of products that are less efficient than the minimum requirement of the standard while in operation. The temperature and energy performance of products are tested and ranked on a scale against the agreed Test Standard. And the minimum efficiency is based on the specified testing protocol such as ISO.

The temperature and energy performance of products are tested and ranked on a scale from (1) - (5) against the agreed Test Standard. China MEPS is mandatory and became legislation since June 2018.

The MEPS is to help reducing energy consumption and CO2 release in the foodservice industry by ensuring manufacturers are challenged to bring to market ever environmental friendly products.

THE SAME REFRIGERATION – JUST DIFFERENT

Williams' new designed cabinets and counters are built to meet the new Minimum Energy Performance Standard (MEPS) and available to the China market from in 2018.

Our team of innovative engineers have been busy using best available technology, to make sure our latest range of cabinets and counters are our most energy efficient to date.

They may look the same but what you see, is not all you get.

We've improved everything you can't see, such as compressor and condenser type; airflow design as well as gaskets, self-closing door and hinge mechanisms. Through clever design we've even increased the usable space while at the same time increasing the thickness of the insulation...But we've kept what you've told us you love about these products, including their sleek looks and functional design.

We've kept external dimensional changes to a minimum and made sure that our popular upright cabinets and counters ranges still fit through a standard doorway - essential for kitchens where space is premium or access difficult.

50% energy saving make 50% cost saving

Williams engineers have done much on improving the energy efficiency and conform to our commitment which is to help customers meet the demands of complex legislation for food safety and energy efficiency, together with competitive pricing, professional advice and innovative design.

According to our testing result, most of the new developed Williams products achieved 50% - 60% improvement on the energy consumption, and help save around 50% energy charge to your refrigeration equipment. Is it an encouraging result for using the new equipment?

For further information and to check for further updates please go to below website.

www.williams-refrigeration.com.hk

meps

Environmental Commitment

by Williams Refrigeration

Hydrocarbon refrigerant **R290**

Models available as an option

SUSTAINABLE

refrigerant which is naturally occurring and almost no negative impact on the environment with very low Global Warming Potential

Why R290 ?

With better cooling performance, it reduces energy consumption by up to 15% compared to standard refrigerants, leading to lower long-term energy costs. The condensing unit can be built smaller, generating less heat and noise, resulting in a more comfortable and quieter working environment.

Why Williams ?

Williams Refrigeration's R290 refrigerant equipment is designed with a minimal refrigerant charge, keeping it below the 150g threshold for safety and efficiency. Our products undergo comprehensive testing and third-party audits to ensure top-notch quality and performance.

Safety and Reliability

- **Component Compatibility:** Each component is meticulously tested to ensure no sparks are generated, complying with explosive environment tests.
- **Detailed Risk Assessments:** All cabinets undergo rigorous risk analysis in accordance with BS EN 60335 standards.
- **Certification:** Relevant components carry their respective accreditation certifications, guaranteeing their reliability and safety.
- **Leak Simulation Tests:** Each generic design is individually tested for potential leaks.
- **Annual Burst Pressure Tests:** We conduct yearly burst pressure tests to ensure the durability and safety of our systems.
- **Independent Approvals:** Our refrigeration systems and cabinet risk assessments receive independent approval from third-party entities.

Choosing Williams Refrigeration's R290 refrigerant equipment means opting for cutting-edge technology, unparalleled safety, and verified performance, ensuring a reliable and efficient refrigeration solution.

ConetChill

by **Williams Refrigeration**

ConetChill in YouTube

The New Williams Mobile App

Williams ConetChill system is a cloud based IoT solution, user can acquire real-time data of Williams refrigerators everywhere through the wireless connection with internet and showing on mobile device instantaneously.

User is allowed to monitor the real-time temperature, extract temperature records, review and modify parameter setting, etc. This all ensures complete control over the equipment and helps maximise user productivity, and even the after-sales service is also facilitated.

App **Features**

- Connect to Cloud based IoT system through Wi-Fi
- Browse real-time data anywhere anytime
- Remote support by technicians
- User friendly App design

- Monitor real-time temperature and status
- Receive instant pop-up alert
- Adjust parameter setting
- Export temperature records

Download on the App Store

GET IT ON Google Play

App **Benifits**

- Minimise **Downtime**
- Prompt **Support**
- Maximise **Productivity**
- Enhanced **HACCP**
- Clear **Records**

Upright Cabinet

Williams cabinet fridges and freezers are built to the highest of standards. Using our innovative CoolSmart technology, our chilled cabinets and freezer cabinets are available in various temperature options to suit any application. These include chilled, freezer, fish and meat.

Williams Refrigeration

Upright Cabinet

Garnet
Overnight Thaw
Zircon Fish
Meat Ageing
Duck Drying

Williams provides different types of upright refrigerated cabinets which are essential to a professional kitchen

Upright Cabinet

General Features

CoolSmart Controller with ConetChill

Automatic internal condition detecting to ensure efficient energy use
- Energy saving up to 15%

Intelligent defrost function
- Ensures the evaporator working to its optimum performance

The interval of compressor start and rest time can be limited
- Reduces wear and tear and prolonging compressor life

Self-diagnostics
- Self performance check to indicate the operational condition

Failsafe device for failure of thermocouple
- Minimises the loss of food products and reduces wear and tear of the compressor due to the sensors failed

Audible and visual Hi/Lo, door open (over 5 minutes) alarm for freezer
- Ensures food quality and minimises energy consumption

HACCP compliant
- Ensures the food safety of Williams products

304 grade stainless steel finish

- Includes exterior and interior, foodsafe, durable and easy cleaning

High density 75mm thick insulation foam

- Zero ODP (Ozone Depletion Potential) and low GWP (Global Warming Potential)
- Provides excellent thermal efficiency and is environmental-friendly

Accurate helium leak detection system for entire refrigeration system

- Quality guaranteed

Automatic vaporising the defrost water

- No drain connection is required

Air release point on magnetic door gaskets

- Excellent sealing and avoids slitting caused by door closing pressure

Reversible door hinge

- Able to change on site to ensure smooth work flow

Designed and engineered to operate up to 43°C ambient

- Effective in the harshest environment

HACCP compliant

- Ensures the food safety of Williams products

Upright Cabinet

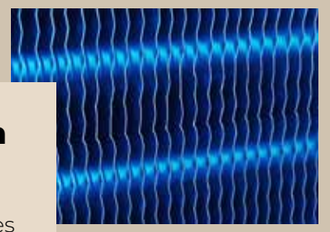
General Features

Front and top vented refrigeration system

- Space saving and allows compact refrigeration equipment set up

Top-mounted refrigeration system with hidden evaporator

- Maximises the internal capacity and easy servicing



Condenser and evaporator with Hydrophilic aluminium fins

- Provides high corrosion resistance properties

Adjustable racking system

- Allows flexible storage and ease of cleaning

Anti-tilt trayslides

- Prevents tipping but easy to remove for cleaning

Cylindrical door locks

- Added security and stock control

Door mullion heaters

- Anti-condensation and prevents potential dirt traps

Forced air circulation system

- Ensures fast and even cool air distribution

Hygienic one-piece S/S dished base with radiused corners

- Easy for cleaning and prevents potential dirt traps

Removable balloon type magnetic door gaskets

- Prevents dirt traps and ensures easy replacement

Upright Cabinet

General Features

Automatic fan cut out switch for freezer models

- Avoids loss of cool air and reducing energy consumption

Self-closing doors

- Avoids heat ingress and reduces energy consumption

Over 90° door opening

- For easy loading and stock checking

Optional Heated film glass door

- Anti-condensation and clear visibility

Optional fully extendable work out drawer

- Allows vertical access of the full-loaded GN pan

Optional adjustable legs or castors

- Maximises flexibility and stability

Upright Cabinet

Garnet

Hygienic optimised design with top-mounted refrigeration system

Garnet

Upright Cabinet

ConetChill

specification

- Accommodates 2/1 GN size
- Foodsafe 304 grade stainless steel exterior and interior
- Galvanised steel exterior back and base
- Fitted with cylindrical lock for door(s)
- FG1T(J) and FG2T(J) are fitted with 38ømm drainage for maximum cleanliness

features

- Top-mounted refrigeration system with hidden evaporator to maximise the internal capacity
- Excellent thermal efficiency, high density 75mm thick polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Adjustable racking system allows flexible storage *
- Anti-condensation door mullion heaters
- Removable anti-tilt trayslides to prevent tipping *
- Reversible door hinge allows to change on site to ensure smooth work flow
- Self-closing doors minimise cool air loss and reduce energy consumption
- Over 90° door opening allows easy loading and stock checking
- Hygienic one-piece dished base with radiused corners avoids potential dirt traps
- Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
- 145Hmm adjustable legs to ensure stability on an uneven floor
- Forced air refrigeration system ensures effective air circulation *
- Static-cooled refrigeration system for FG1T(J) & FG2T(J) to keep fish moist and fresh

- CoolSmart controller with clear digital display is designed for easy operation
- Imported, durable and energy-efficient compressor
- Automatic fan cut out switch for freezer models avoids cool air loss and reduces energy consumption
- Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties *
- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Automatic defrost ensures the evaporator working to its optimum performance *
- Automatically vaporises defrost water, drainage is not required *
- Designed and engineered to operate up to 43°C ambient
- Environmental-friendly CFC-free refrigerant (R134a or R404a)
- HACCP compliant

* Not available for FG1T(J) and FG2T(J)
Note: Products are NOT designed for outdoor application, please contact Williams team for any special requirement.

Garnet options

1. 304 grade stainless steel exterior back / base
2. Heated film glass door
3. Pass through door (add 37mm to depth)
4. 2 or 3 drawers bank for low half section*
5. Cylindrical lock for drawer(s)
6. Internal LED for door type
7. Lock plate
8. Castors in lieu of legs
9. Accommodate 400 x 600mm size
10. Additional shelving / trayslides
11. 220V / 60HZ /1PH
12. MEPS models available
13. R290 refrigerant models available
14. ConetChill

*Available for HG1T(J) and HG2T(J) only

Upright Cabinet

Garnet product code

1. 2. 3. 4. 5.

HG2T(J)-SS-HGD

6. 7.

1. Temperature Range

H = +1/+4°C

M = -2/+2°C

F* = -2/+2°C

L = -19/-22°C

HL = +1/+4°C & -19/-22°C

2. Series

G = Garnet

3. Number of Compartment

1 = 1 compartment

2 = 2 compartments

4. Type of Condensing Unit

T = Top mounted condensing unit

5. Type of Handle

(J) = Integral handle

6. Configuration

SEA = Half door

SS = Full door

7. Options

HGD = Heated film glass door

PT = Pass through door

N = 2 drawers bank

W = 3 drawers bank

GARNET

Upright Cabinet

A refrigerator is the only essential piece of catering equipment to keep operating 24 hours a day, 365 days a year.

Reliability and sustainability are highly significant to a professional refrigerator. They are also the product commitments of Williams Refrigeration.

G1T(J)-SS

G1T(J)-SEA

G2T(J)-SS

G2T(J)-SEA

product list

Garnet technical data

Model	HG1T(J)	MG1T(J)	FG1T(J)	LG1T(J)	HLG1T(J)
Temp Range (°C)	+1 / +4	-2 / +2		-19 / -22	+1 / +4 & -19 / -22
External Dimension (mm)					
Width	737				
Depth	824				
Height	1975				
Internal Dimension (mm)					
Width	587				
Depth	683				
Height	1370				Top: 525 Bottom: 565
Opening Depth (mm)					
Door type	1520				
Drawer type	1515			N/A	
Maximum loading height of drawer (mm per drawer)					
2 drawers bank	215			N/A	
3 drawers bank	100			N/A	
Capacity (cu.ft / litres)	21.7 / 616				18.5 / 525
Power Supply	220V / 50HZ / 1PH				
	13 amp plug				2 x 13 amp plug
Power Input - Running (amps) *					
Door or drawer type	3			4	3 (H) & 2.5 (L)
Rating Power (watts) *	660			880	660 (H) & 550 (L)
Compressor (HP)					
Door or drawer type	1/4			5/8	1/4 (H) & 1/2 (L)
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)					
Door or drawers bank	485			1844	485 (H) & 1319 (L)
Refrigerant	R134a			R404a	R134a (H) & R404a (L)
Standard fittings for door type					
PE coated shelves	4		N/A	4	
Trayslides (pair)	4		8 for -SS 7 for -SEA	4	

* 20% increase for 60HZ power supply
Note: FG1T(J) is fitted with 38ømm drainage for maximum cleanliness

Garnet technical data

Model	HG2T(J)	MG2T(J)	FG2T(J)	LG2T(J)
Temp Range (°C)	+1 / +4	-2 / +2		-19 / -22
External Dimension (mm)				
Width	1400			
Depth	824			
Height	1975			
Internal Dimension (mm)				
Width	1250			
Depth	683			
Height	1370			
Opening Depth (mm)				
Door type	1487			
Drawer type	1515			N/A
Maximum loading height of drawer (mm per drawer)				
2 drawers bank	215			N/A
3 drawers bank	100			N/A
Capacity (cu.ft / litres)	45.9 / 1301			
Power Supply	220V / 50HZ / 1PH			
	13 amp plug		2 x 13 amp plug	13 amp plug
Power Input - Running (amps) *				
Door or drawer type	3.5		3 (x2)	4.5
Rating Power (watts) *	770		660 (x2)	990
Compressor (HP)				
Door or drawer type	1/3		1/4 (x2)	1
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)				
Door or drawers bank	623		970	3389
Refrigerant	R134a			R404a
Standard fittings for door type				
PE coated shelves	8		N/A	8
Trayslides (pair)	8		16 for -SS 14 for -SEA	8

* 20% increase for 60HZ power supply
Note: FG2T(J) is fitted with 38ømm drainage for maximum cleanliness

thawing

Upright Cabinet

Overnight Thaw

Designed for thawing frozen foods in a controlled condition to ensure food safety

specification

- Accommodates 427 x 550mm size
- Foodsafe 304 grade stainless steel exterior and interior
- Galvanised steel exterior back and base
- Fitted with 38ømm drainage for maximum cleanliness

Upright Cabinet
Overnight Thaw
features

- Designed with forced air heating and cooling circuits which cycle alternatively keeping the food within the correct temperature range of 0°C to +3°C
- Product does not exceed 3°C throughout the thawing process, therefore it can be safely stored in a refrigerated cabinet for up to 5 days after defrosting
- Continual supply of thawed food can be achieved, additional food can be placed in the cabinet with no detrimental effect on those products already inside
- Cooking thawed food is quicker and safer than cooking frozen food, eliminating the risk of cold spots once cooking has been finished
- Fitted with digital thermometer for clear temperature display
- Excellent thermal efficiency, high density 75mm thick polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Anti-condensation door mullion heaters
- Adjustable racking system allows flexible storage
- Removable anti-tilt trayslides to prevent tipping
- Self-closing doors minimise cool air loss and reduce energy consumption
- Over 90° door opening allows easy loading and stock checking
- Hygienic one-piece dished base with radiused corners avoids potential dirt traps
- Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
- 135Hmm heavy duty, non-marking swivel and braked castors for easy positioning
- Forced air refrigeration system ensures effective air circulation
- Imported, durable and energy-efficient compressor
- Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties
- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Automatic defrost ensures the
- evaporator working to its optimum performance
- Automatically vaporises defrost water, drainage is not required
- Designed and engineered to operate up to 43°C ambient
- Environmental-friendly CFC-free refrigerant (R134a)
- HACCP compliant

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

Overnight Thaw
options

1. 304 grade stainless steel exterior back / base
2. Cylindrical lock
3. Lock plate
4. Additional shelving / trayslides
5. 220V / 60HZ / 1PH
6. R290 refrigerant models available

product list

OT1

OT2

Upright Cabinet

Overnight Thaw
technical data

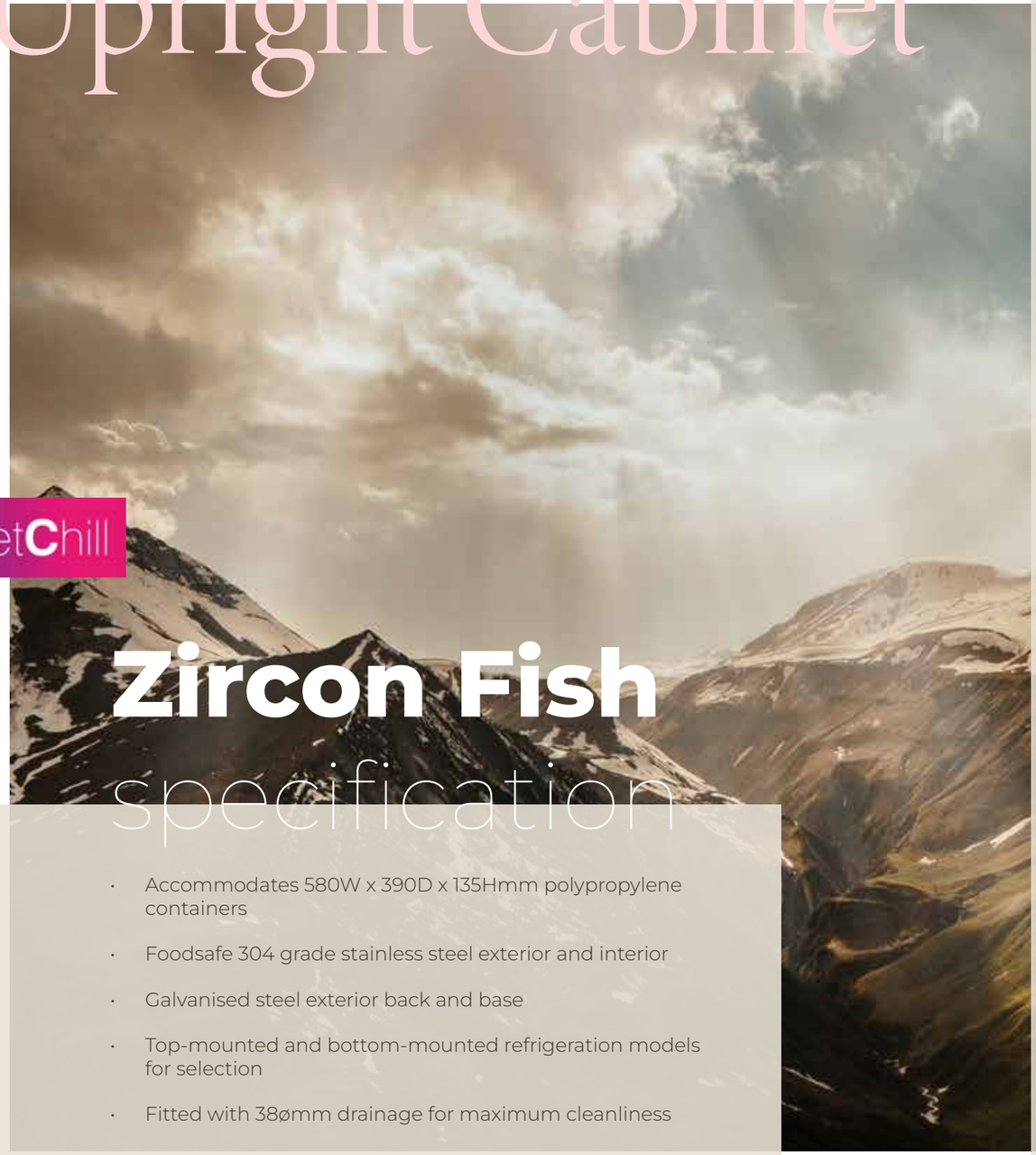
Model	OT1	OT2
Temp Range (°C)	0 / +3	
External Dimension (mm)		
Width	865	1655
Depth (including 100mm vaporizing tray)	792	
Height	1965	
Internal Dimension (mm)		
Width	487	1045
Depth	560	
Height	1385	
Opening Depth (mm)	1320	
Capacity (cu.ft / litres)	19.3 / 554	40.7 / 1167
Power Supply	220V / 50HZ / 1PH	
	13 amp plug	
Power Input - Running (amps) *	4.7	8.9
Rating Power (watts) *	1034	1958
Compressor (HP)	1/3	1/2
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	623	950
Refrigerant	R134a	
Standard fittings		
PE coated shelves	7	14
Trayslides (pair)	7	14

* 20% increase for 60HZ power supply
Note: all models are fitted with 38ømm drainage for maximum cleanliness

Upright Cabinet
Zircon Fish

Specifically designed for the storage of fish, static cooling system avoids drying out of fish

Upright Cabinet



ConetChill

Zircon Fish specification

- Accommodates 580W x 390D x 135Hmm polypropylene containers
- Foodsafe 304 grade stainless steel exterior and interior
- Galvanised steel exterior back and base
- Top-mounted and bottom-mounted refrigeration models for selection
- Fitted with 38ømm drainage for maximum cleanliness

Zircon Fish features

- Static cooling system to keep fish moist and fresh
- Fitted with 7 polypropylene containers for easy cleaning, lightness and durability, each with a removable slime tray
- Excellent thermal efficiency, high density 75mm thick polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Anti-condensation door mullion heaters
- Self-closing doors minimise cool air loss and reduce energy consumption
- Over 90° door opening allows easy loading and stock checking
- Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
- CoolSmart controller with clear digital display is designed for easy operation
- FZ18 is fitted with 20Hmm levelling feet and FZ18T is fitted with 100Hmm adjustable legs to ensure stability on an uneven floor
- Imported, durable and energy-efficient compressor
- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Designed and engineered to operate up to 43°C ambient
- Environmental-friendly CFC-free refrigerant (R134a)
- HACCP compliant

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

Zircon Fish options

1. 304 grade stainless steel exterior back / base
2. Cylindrical lock
3. 220V / 60HZ / 1PH
4. MEPS models available
5. R290 refrigerant models available
6. ConetChill

Zircon Fish
product list

FZ18

FZ18T

Upright Cabinet

Zircon Fish
technical data

Model	FZ18	FZ18T
Temp Range (°C)	-2 / +2	
External Dimension (mm)		
Width	571	
Depth	698	
Height	1690	1770
Internal Dimension (mm)		
Width	450	
Depth	605	
Height	1198	
Opening Depth (mm)	1180	
Capacity (cu.ft / litres)	11.3 / 321	
Power Supply	220V / 50HZ / 1PH	
	13 amp plug	
Power Input - Running (amps) *	2.5	
Rating Power (watts) *	550	
Compressor (HP)	1/4	
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	485	
Refrigerant	R134a	
Standard fittings for door type		
Polypropylene containers	7	
Trayslides (pair)	7	

* 20% increase for 60HZ power supply
Note: all models are fitted with 38ømm drainage for maximum cleanliness

Upright Cabinet

MEAT AGEING

Dry ageing steak gives a fabulous end product - a steak that's tender, full of flavour and delivers a greatly enhanced dining experience

Upright Cabinet
Meat Ageing
features

- Activated carbon filter removes any organic molecules which cause odour from air circulated within the cabinet
- Forced air refrigeration system with UVC anti-germicidal light keeps air flow clean
- Himalayan salt blocks assist with moisture management, improve flavour and enhance the looks and theatre of the meat ageing display
- Removable hanging rods support the flexible arrangement in cabinet for the changeable operation flow
- Excellent thermal efficiency, high density 75mm thick polyurethane insulation with Zero Ozone Depletion Potential and Low Global Warming Potential
- Anti-condensation door mullion heaters
- Adjustable and removable anti-tilt trayslides to prevent tipping
- Self-closing doors minimise cool air loss and reduce energy consumption
- Over 90° door opening allows easy loading and stock checking
- Hygienic one-piece dished base with radiused corners avoids potential dirt traps
- 145Hmm adjustable legs to ensure stability on an uneven floor
- Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
- Smart controller with clear temperature and humidity digital display
- Imported, durable and energy-efficient compressor

- Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties
- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Automatic defrost ensures the evaporator working to its optimum performance
- Automatically vaporises defrost water, drainage is not required
- Designed and engineered to operate up to 43°C ambient
- Environmental-friendly CFC-free refrigerant (R134a)
- HACCP compliant

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

Meat Ageing
specification

- Accommodates 2/1 GN size
- Foodsafe 304 grade stainless steel exterior and interior
- Galvanised steel exterior back and base
- Fitted with foodsafe 316 grade stainless steel drip tray for salt blocks
- Fitted with cylindrical lock for door(s)

Upright Cabinet

Meat Ageing
options

1. 304 grade stainless steel exterior back / base
2. Castors in lieu of legs
3. Additional shelving / trayslides
4. 220V / 60HZ / 1PH
5. R290 refrigerant models available

Meat Ageing
product list

BOH-MAR1

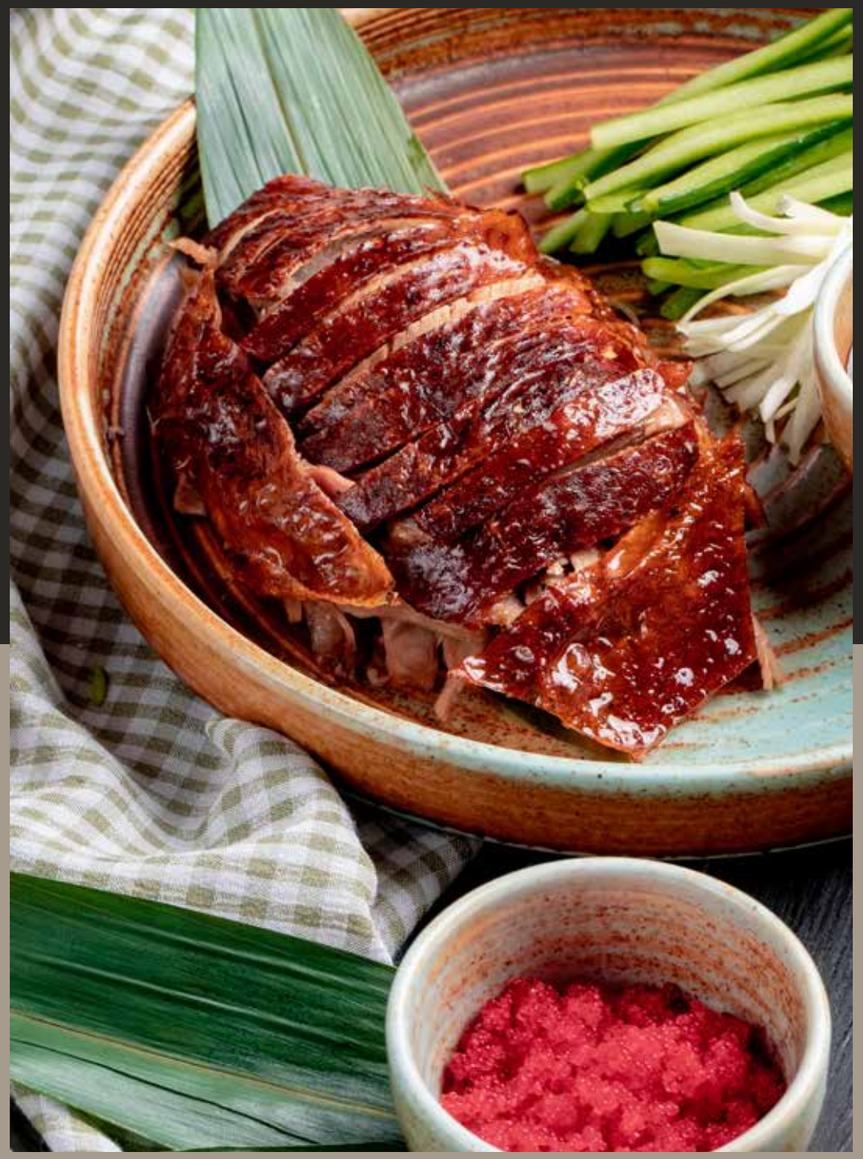
BOH-MAR2

MEAT AGEING
technical data

Model	BOH-MAR1	BOH-MAR2
Temp Range (°C)	+1 / +4	
Relative Humidity (%)	60 - 85	
External Dimension (mm)		
Width	737	1400
Depth (including 100mm vaporizing tray)	824	
Height	1975	
Internal Dimension (mm)		
Width	587	1250
Depth	683	
Height	1370	
Opening Depth (mm)	1440	
Capacity (cu.ft / litres)	21.7 / 616	45.9 / 1301
Power Supply	220V / 50HZ / 1PH	
	13 amp plug	
Power Input - Running (amps) *	3.5	4.5
Rating Power (watts) *	770	990
Compressor (HP)	7/16	1/2
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	964	1478
Refrigerant	R134a	
Standard fittings		
Stainless steel wire shelves	2	4
Trayslides (pair)	2	4
Hanging rods	3	6
Himalayan salt block with 316 S/S tray	1	2

* 20% increase for 60HZ power supply

Upright Cabinet



Duck Drying

Mastering the art of duck drying by meticulous control of temperature and relative humidity, ensuring an optimal condition for achieving perfect texture and crispy skin.

Upright Cabinet **Duck Drying** features

- Forced air refrigeration system with enhanced fans to ensure effective air circulation for drying duck
- The relative humidity is maintained between 45% to 65%
- Activated carbon filter removes any organic molecules which cause odour from air circulated within the cabinet
- Built-in UVC light that regularly disinfects the carbon filter, ensuring hygienic operation and reducing maintenance
- Removable hanging rods support the flexible arrangement in cabinet for the changeable operation flow
- Excellent thermal efficiency, high density 75mm thick polyurethane insulation with Zero Ozone Depletion Potential and Low Global Warming Potential
- Anti-condensation door mullion heaters
- Adjustable and removable anti-tilt trayslides to prevent tipping
- Self-closing doors minimise cool air loss and reduce energy consumption
- Over 90° door opening allows easy loading and stock checking
- Hygienic one-piece dished base with radiused corners avoids potential dirt traps
- 145Hmm adjustable legs to ensure stability on an uneven floor
- Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps

- Smart controller with clear temperature and humidity digital display
- Imported, durable and energy-efficient compressor
- Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties
- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Automatic defrost ensures the evaporator working to its optimum performance
- Automatically vaporises defrost water, drainage is not required
- Designed and engineered to operate up to 43°C ambient
- Environmental-friendly CFC-free refrigerant (R134a)
- HACCP compliant

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

Duck Drying specification

- Foodsafe 304 grade stainless steel exterior and interior
- Galvanised steel exterior back and base
- Fitted with foodsafe 304 grade stainless steel hanging rods
- Fitted with foodsafe 304 grade stainless steel oil trays
- Fitted with cylindrical lock for door(s)
- Fitted with 38ømm drainage for maximum cleanliness

Duck Drying
options

1. 304 grade stainless steel exterior back / base
2. Castors in lieu of legs
3. Additional shelving / trayslides
4. 220V / 60HZ / 1PH
5. R290 refrigerant models available

Upright Cabinet

DUCK DRYING
technical data

Model	BOH-DDR1	BOH-DDR2
Temp Range (°C)	+1 / +4	
Relative Humidity (%)	45 - 65	
External Dimension (mm)		
Width	737	1400
Depth (including 100mm vaporizing tray)	824	
Height	1975	
Internal Dimension (mm)		
Width	587	1250
Depth	572	
Height	1370	
Opening Depth (mm)	1510	1487
Capacity (no. of ducks)	12	28
Power Supply	220V / 50HZ / 1PH	
	13 amp plug	16 amp direct connection
Power Input - Running (amps) *	5.2	12.5
Rating Power (watts) *	1144	2750
Compressor (HP)	7/16	5/8
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	1108	1446
Refrigerant	R134a	
Standard fittings		
Stainless steel wire shelves	1	2
Trayslides (pair)	1	2
Stainless steel hanging rods	4	8
Oil trays	2	4

* 20% increase for 60HZ power supply

Counter

Opal, Emerald & Bakery
Varitemp Drawer
Aztra
Underbroiler
Pearl
Onyx
Maxiprep Station
Aztra Salad
Thermowell

Williams present a series of ergonomic counter type refrigerators, built to maximise storage space and available with a variety of options for greater user flexibility

Counter General Features

CoolSmart Controller with ConetChill

Automatic internal condition detecting to ensure efficient energy use
- Energy saving up to 15%

Intelligent defrost function
- Ensures the evaporator working to its optimum performance

The interval of compressor start and rest time can be limited
- Reduces wear and tear and prolonging compressor life

Self-diagnostics
- Self performance check to indicate the operational condition

Failsafe device for failure of thermocouple
- Minimises the loss of food products and reduces wear and tear of the compressor due to the sensors failed

Audible and visual Hi/Lo, door open (over 5 minutes) alarm for freezer
- Ensures food quality and minimises energy consumption

HACCP compliant
- Ensures the food safety of Williams products

Removable cassette type condensing unit and evaporator

- Zero down time, whole unit with evaporator can be replaced with new one immediately
- Interchangeable temperature cassette unit allows flexible application
- Easy for maintenance on-stie if necessary
- Allows ventilation and service maintenance at front, and thus enabling the compact equipment set up

304 grade stainless steel finish

- Includes exterior and interior, foodsafe, durable and easy cleaning

High density 75mm thick insulation foam

- Zero ODP (Ozone Depletion Potential) and low GWP (Global Warming Potential)
- Provides excellent thermal efficiency and is environmental-friendly

Accurate helium leak detection system for entire refrigeration system

- Quality guaranteed

Automatic vaporising the defrost water

- No drain connection is required

Air release point on magnetic door gaskets

- Excellent sealing and avoids slitting caused by door closing pressure

Designed and engineered to operate up to 43°C ambient

- Effective in the harshest environment

HACCP compliant

- Ensures the food safety of Williams products

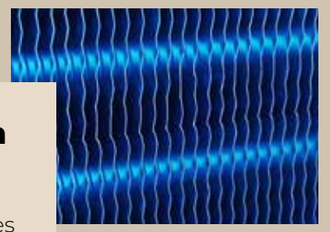
Counter General Features

Varied table top profiles

- Flexible for different customers' needs

Air ducting for two sections or above

- Ensures the cool air can spread to everywhere inside the chamber



Condenser and evaporator with Hydrophilic aluminium fins

- Provides high corrosion resistance properties

Adjustable racking system

- Allows flexible storage and ease of cleaning

Anti-tilt trayslides

- Prevents tipping but easy to remove for cleaning

Cylindrical door locks

- Added security and stock control

Door mullion heaters

- Anti-condensation and prevents potential dirt traps

Forced air circulation system

- Ensures fast and even cool air distribution

Hygienic one-piece S/S dished base with radiused corners

- Easy for cleaning and prevents potential dirt traps

Removable balloon type magnetic door gaskets

- Prevents dirt traps and ensures easy replacement

Counter

General Features

Self-closing doors

- Avoids heat ingress and reduces energy consumption

Over 90° door opening

- For easy loading and stock checking

Optional Heated film glass door

- Anti-condensation and clear visibility

Optional fully extendable work out drawer

- Allows vertical access of the full-loaded GN pan

Optional adjustable legs or castors

- Maximises flexibility and stability

Counter

Opal, Emerald & Bakery

Ergonomic counter design with different Gastronorm size and configurations to suit any application

Opal, Emerald & Bakery

specification

- Accommodates 1/1 GN size for Opal
- Accommodates 2/1 GN size for Emerald
- Accommodates 400 x 600mm EN size for Bakery
- Foodsafe 304 grade stainless steel exterior and interior
- 1.5mm thick durable 304 grade stainless steel table top
- Galvanised steel exterior back and base
- Fitted with cylindrical lock for door(s)

ConetChill

features

- Removable cassette type condensing unit and evaporator for easy servicing with zero down time
- Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Adjustable racking system allows flexible storage
- Anti-condensation door mullion heaters
- Removable anti-tilt trayslides to prevent tipping *
- Self-closing doors minimise cool air loss and reduse energy consumption
- Over 90˚ door opening allows easy loading and stock checking
- Hygienic one-piece dished base with radiused corners avoids potential dirt traps *
- Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
- Air ducting for two sections or above ensures the cool air is spread to everywhere inside the counter
- 150Hmm adjustable legs to ensure stability on an uneven floor
- Forced air refrigeration system ensures effective air circulation
- CoolSmart controller with clear digital display is designed for easy operation
- Imported, durable and energy-efficient compressors
- Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties
- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Automatic defrost ensures the evaporator working to its optimum performance
- Automatically vaporises defrost water, drainage is not required and applied to self-contain and remote type condensing unit
- Designed and engineered to operate up to 43°C ambient
- Environmental-friendly CFC-free refrigerant (R134a or R404a)
- HACCP compliant

* Not available for Opal and Emerald only
Note: Products are NOT designed for outdoor application, please contact Williams team for any special requirement.

Counter

Opal, Emerald & Bakery options

1. 304 grade stainless steel exterior back / base
2. Heated film glass door
3. Pass through door (add 10mm to depth for Emerald)
4. Saladette opening *
5. Raised pan holder *
6. Wooden board under table top
7. Table top extension
8. Biscuit top (for chiller only)
9. 2mm thick 304 grade stainless steel table top
10. 2, 3 or 1/3 + 2/3 drawers bank *#
11. Cylindrical lock for drawer(s) *#
12. Lock plate
13. Internal LED for door type
14. Right-hand-side condensing unit
15. Remote type condensing unit
16. Back / side splash
17. Front / side skirting
18. Castors in lieu of legs
19. 50Hmm skirting with louvre for sitting on plinth
20. Additional shelving/ trayslides for door type
21. 220V / 60HZ / 1PH
22. Pillarless models available (for Opal chiller only)
23. Plinth models available
24. MEPS models available
25. R290 refrigerant models available
26. ConetChill

* Available for Opal and Emerald only

\# Not available for LO3U/R(J) and LE2U/R(J)

Counter

Opal, Emerald & Bakery product code

1. 2. 3. 4. 5.

HO3U(J)-XDNW-B-S

6. 7.

1. Temperature Range

H = +1/+4°C

M = -2/+2°C

L = -19/-22°C

2. Series

O = Opal

E = Emerald

B = Bakery

3. Number of Compartment

1 = 1 compartment

2 = 2 compartments

3 = 3 compartments

4 = 4 compartments

4. Type of Condensing Unit

U = Self-contained condensing unit

R = Remote condensing unit

5. Type of Handle

(J) = Integral handle

6. Configuration

X = Location of the condensing unit / evaporator

D = Door

N = 2 drawers bank

W = 3 drawers bank

T = 1/3 + 2/3 drawers bank

7. Options

S = 304 grade stainless steel back

HGD = Heated film glass door

PT = Pass through door

B = Back splash

product list

OPAL

O1U(J)-XD

O2U(J)-XDD

O3U(J)-XDDD

O4U(J)-XDDDD

O1U(J)-XN

O2U(J)-XNN

O3U(J)-XNNN

O4U(J)-XNNNN

O1U(J)-XT

O2U(J)-XTT

O3U(J)-XTTT

O4U(J)-XTTTT

O1U(J)-XW

O2U(J)-XWW

O3U(J)-XWWW

O4U(J)-XWWWW

Counter

Williams Refrigeration is renowned for its innovative designs and quality of product build as well as its ability to provide tailor-made solutions. We have the technical know-how and expertise to design and create bespoke solutions.

Opal technical data

Model	HO1U(J)	MO1U(J)	LO1U(J)	HO2U(J)	MO2U(J)	LO2U(J)
Temp Range (°C)	+1 / +4	-2 / +2	-19 / -22	+1 / +4	-2 / +2	-19 / -22
External Dimension (mm)						
Width	905			1370		
Depth	670					
Height	850					
Internal Dimension (mm)						
Width	390			855		
Depth	560					
Height	570					
Opening Depth (mm)						
Door type	1100					
Drawer type	1270					
Maximum loading height of drawer (mm per drawer)						
2 drawers bank	215					
3 drawers bank	115					
1/3 + 2/3 drawers bank	1/3 drawer: 120 2/3 drawer: 343					
Capacity (cu.ft / litres)	6.3 / 180			11.7 / 333		
Power Supply	220V / 50HZ / 1PH					
	13 amp plug					
Power Input - Running (amps) *						
Door type	3.5	2.6	4	3.5	2.6	4.5
Drawer type	3.5	2.6	4	3.5	2.6	4.5
Rating Power (watts) *						
Door type	770	572	880	770	572	990
Drawer type	770	572	880	770	572	990
Compressor (HP)						
Door	1/4		1/2	1/4		5/8
2 drawers bank	1/4		1/2	1/4		5/8
3 drawers bank	1/4		1/2	1/3		5/8
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)						
Door	485		1319	485		1844
2 drawers bank	485		1319	485		1844
3 drawers bank	485		1319	623		1844
Refrigerant	R134a		R404a	R134a		R404a
Standard fittings for door type						
PE coated shelves	2			4		
Trayslides (pair)	2			4		

* 20% increase for 60HZ power supply

Opal technical data

Model	HO3U(J)	MO3U(J)	LO3U(J)	HO4U(J)	MO4U(J)
Temp Range (°C)	+1 / +4	-2 / +2	-19 / -22	+1 / +4	-2 / +2
External Dimension (mm)					
Width	1835			2300	
Depth	670				
Height	850				
Internal Dimension (mm)					
Width	1320			1785	
Depth	560				
Height	570				
Opening Depth (mm)					
Door type	1100				
Drawer type	1270		N/A	1270	
Maximum loading height of drawer (mm per drawer)					
2 drawers bank	215		N/A	215	
3 drawers bank	115		N/A	115	
1/3 + 2/3 drawers bank	1/3 drawer: 120 2/3 drawer: 343		N/A	1/3 drawer: 120 2/3 drawer: 343	
Capacity (cu.ft / litres)	17.1 / 485			22.5 / 637	
Power Supply	220V / 50HZ / 1PH				
	13 amp plug				
Power Input - Running (amps) *					
Door type	3.5		4.5		
Drawer type	4.5		N/A	4.5	
Rating Power (watts) *					
Door type	770		990		
Drawer type	990		N/A	990	
Compressor (HP)					
Door	1/3		3/4	1/2	
2 drawers bank	1/2		N/A	5/8	
3 drawers bank	1/2		N/A	5/8	
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)					
Door	623		2229	950	
2 drawers bank	950		N/A	1025	
3 drawers bank	950		N/A	1025	
Refrigerant	R134a		R404a	R134a	
Standard fittings for door type					
PE coated shelves	6			8	
Trayslides (pair)	6			8	

* 20% increase for 60HZ power supply

Opal technical data

Model	HO1R(J)	MO1R(J)	LO1R(J)	HO2R(J)	MO2R(J)	LO2R(J)
Temp Range (°C)	+1 / +4	-2 / +2	-19 / -22	+1 / +4	-2 / +2	-19 / -22
External Dimension (mm)						
Width	680			1145		
Depth	670					
Height	850					
Internal Dimension (mm)						
Width	390			855		
Depth	560					
Height	570					
Opening Depth (mm)						
Door type	1100					
Drawer type	1270					
Maximum loading height of drawer (mm per drawer)						
2 drawers bank	215					
3 drawers bank	115					
1/3 + 2/3 drawers bank	1/3 drawer: 120 2/3 drawer: 343					
Capacity (cu.ft / litres)	5.9 / 168			11.3 / 321		
Power Supply	220V / 50HZ / 1PH					
	13 amp plug					
Power Input - Running (amps) *						
Door type	5	7		5		7
Drawer type	5	7		5		7
Rating Power (watts) *						
Door type	1100	1540		1100		1540
Drawer type	1100	1540		1100		1540
Compressor (HP)						
Door	1/3	1/2		1/3		3/4
2 drawers bank	1/3	5/8		1/3		3/4
3 drawers bank	1/3	5/8		1/3		3/4
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)						
Door	623	1539		623		2229
2 drawers bank	623	1844		623		2229
3 drawers bank	623	1844		623		2229
Remote condensing unit with housing (Width x Depth x Height) (mm)						
Door type	530 x 350 x 335					580 x 350 x 335
Drawer type	530 x 350 x 335	580 x 350 x 335		530 x 350 x 335		580 x 350 x 335
Refrigerant Pipe Size (inch)						
Door type - Suction pipe	3/8					1/2
Door type - Liquid pipe	1/4					
Drawer type - Suction pipe	3/8					1/2
Drawer type - Liquid pipe	1/4					
Maximum pipe length work (m)	8					
Refrigerant	R134a	R404a		R134a		R404a
Standard fittings for door type						
PE coated shelves	2			4		
Trayslides (pair)	2			4		

* 20% increase for 60HZ power supply

Opal technical data

Model	HO3R(J)	MO3R(J)	LO3R(J)	HO4R(J)	MO4R(J)
Temp Range (°C)	+1 / +4	-2 / +2	-19 / -22	+1 / +4	-2 / +2
External Dimension (mm)					
Width	1610			2075	
Depth	670				
Height	850				
Internal Dimension (mm)					
Width	1320			1785	
Depth	560				
Height	570				
Opening Depth (mm)					
Door type	1100				
Drawer type	1270		N/A	1270	
Maximum loading height of drawer (mm per drawer)					
2 drawers bank	215		N/A	215	
3 drawers bank	115		N/A	115	
1/3 + 2/3 drawers bank	1/3 drawer: 120 2/3 drawer: 343		N/A	1/3 drawer: 120 2/3 drawer: 343	
Capacity (cu.ft / litres)	16.7 / 473			22 / 625	
Power Supply	220V / 50HZ / 1PH				
	13 amp plug				
Power Input - Running (amps) *					
Door type	5		7		
Drawer type	7		N/A	7	
Rating Power (watts) *					
Door type	1100		1540		
Drawer type	1540		N/A	1540	
Compressor (HP)					
Door	7/16	1/2	3/4	5/8	
2 drawers bank	3/4		N/A	3/4	
3 drawers bank	3/4		N/A	3/4	
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)					
Door	887	950	2229	1025	
2 drawers bank	1289		N/A	1289	
3 drawers bank	1289		N/A	1289	
Remote condensing unit with housing (Width x Depth x Height) (mm)					
Door type	530 x 350 x 335	580 x 350 x 335			
Drawer type	730 x 495 x 400		N/A	730 x 495 x 400	
Refrigerant Pipe Size (inch)					
Door type - Suction pipe	3/8				
Door type - Liquid pipe	1/4				
Drawer type - Suction pipe	1/2		N/A	1/2	
Drawer type - Liquid pipe	3/8		N/A	3/8	
Maximum pipe length work (m)	8				
Refrigerant	R134a		R404a	R134a	
Standard fittings for door type					
PE coated shelves	6			8	
Trayslides (pair)	6			8	

* 20% increase for 60HZ power supply

Counter product list

EMERALD

E1U(J)-XD

E2U(J)-XDD

E3U(J)-XDDD

E1U(J)-XN

E2U(J)-XNN

E3U(J)-XNNN

E1U(J)-XT

E2U(J)-XTT

E3U(J)-XTTT

E1U(J)-XW

E2U(J)-XWW

E2U(J)-XWWW

Emerald technical data

Model	HE1U(J)	ME1U(J)	LE1U(J)	HE2U(J)	ME2U(J)	LE2U(J)	HE3U(J)	ME3U(J)	LE3U(J)
Temp Range (°C)	+1 / +4	-2 / +2	-19 / -22	+1 / +4	-2 / +2	-19 / -22	+1 / +4	-2 / +2	-19 / -22
External Dimension (mm)									
Width	1102			1765			2426		
Depth	770								
Height	850								
Internal Dimension (mm)									
Width	587			1250			1911		
Depth	660								
Height	570								
Opening Depth (mm)									
Door type	1392								
Drawer type	1470					N/A	1470		N/A
Maximum loading height of drawer (mm per drawer)									
2 drawers bank	215					N/A	215		N/A
3 drawers bank	115					N/A	115		N/A
1/3 + 2/3 drawers bank	1/3 drawer: 120 2/3 drawer: 343					N/A	1/3 drawer: 120 2/3 drawer: 343		N/A
Capacity (cu.ft / litres)	10.1 / 288			19.2 / 544			28.2 / 799		
Power Supply	220V / 50HZ / 1PH								
	13 amp plug								
Power Input - Running (amps) *									
Door type	3		4	3	3.5	4	3.5	4.5	4.5
Drawer type	3		4	3	3.5	N/A	3.5	4.5	N/A
Rating Power (watts) *									
Door type	660		880	660	770	880	770	990	990
Drawer type	660		880	660	770	N/A	770	990	N/A
Compressor (HP)									
Door	1/4		1/2	1/4		5/8	1/2		3/4
2 drawers bank	1/4		1/2	1/4		N/A	1/2		N/A
3 drawers bank	1/4		1/2	1/3		N/A	1/2		N/A
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)									
Door	485		1319	485		1844	950		1981
2 drawers bank	485		1319	485		N/A	950		N/A
3 drawers bank	485		1319	623		N/A	950		N/A
Refrigerant	R134a		R404a	R134a		R404a	R134a		R404a
Standard fittings for door type									
PE coated shelves	2			4			6		
Trayslides (pair)	2			4			6		

* 20% increase for 60HZ power supply

Emerald technical data

Model	HE1R(J)	ME1R(J)	LE1R(J)	HE2R(J)	ME2R(J)	LE2R(J)	HE3R(J)	ME3R(J)	LE3R(J)
Temp Range (°C)	+1 / +4	-2 / +2	-19 / -22	+1 / +4	-2 / +2	-19 / -22	+1 / +4	-2 / +2	-19 / -22
External Dimension (mm)									
Width	877			1540			2201		
Depth	770								
Height	850								
Internal Dimension (mm)									
Width	587			1250			1911		
Depth	660								
Height	570								
Opening Depth (mm)									
Door type	1392								
Drawer type	1470					N/A	1470		N/A
Maximum loading height of drawer (mm per drawer)									
2 drawers bank	215					N/A	215		N/A
3 drawers bank	115					N/A	115		N/A
1/3 + 2/3 drawers bank	1/3 drawer: 120 2/3 drawer: 343					N/A	1/3 drawer: 120 2/3 drawer: 343		N/A
Capacity (cu.ft / litres)	9.6 / 274			18.7 / 530			27.7 / 785		
Power Supply	220V / 50HZ / 1PH								
	13 amp plug								
Power Input - Running (amps) *									
Door type	5		7	5		7			
Drawer type	5		7	5		N/A	7		N/A
Rating Power (watts) *									
Door type	1100		1540	1100		1540			
Drawer type	1100		1540	1100		N/A	1540		N/A
Compressor (HP)									
Door	1/3		5/8	1/3		3/4	5/8		1
2 drawers bank	1/3		5/8	1/3		N/A	3/4		N/A
3 drawers bank	1/3		5/8	1/3		N/A	3/4		N/A
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)									
Door	623		1844	623		2229	1025		2851
2 drawers bank	623		1844	623		N/A	1289		N/A
3 drawers bank	623		1844	623		N/A	1289		N/A
Remote condensing unit with housing (Width x Depth x Height) (mm)									
Door type	530 x 350 x 335		580 x 350 x 335	530 x 350 x 335		580 x 350 x 335			730 x 495 x 400
Drawer type	530 x 350 x 335		580 x 350 x 335	530 x 350 x 335		N/A	730 x 495 x 400		N/A
Refrigerant Pipe Size (inch)									
Door type - Suction pipe	3/8								1/2
Door type - Liquid pipe	1/4								3/8
Drawer type - Suction pipe	3/8					N/A	1/2		N/A
Drawer type - Liquid pipe	1/4					N/A	3/8		N/A
Maximum pipe length work (m)	8								
Refrigerant	R134a		R404a	R134a		R404a	R134a		R404a
Standard fittings for door type									
PE coated shelves	2			4			6		
Trayslides (pair)	2			4			6		

* 20% increase for 60HZ power supply

Counter product list

BAKERY

B1U(J)-XD

B2U(J)-XDD

B3U(J)-XDDD

Bakery technical data

Model	HB1U(J)	HB2U(J)	HB3U(J)	HB1R(J)	HB2R(J)	HB3R(J)
Temp Range (°C)	+1 / +4					
External Dimension (mm)						
Width	970	1500	2030	745	1275	1805
Depth	760					
Height	850					
Internal Dimension (mm)						
Width	455	985	1515	455	985	1515
Depth	650					
Height	570					
Opening Depth (mm)	1253					
Capacity (cu.ft / litres)	8.2 / 234	15.3 / 435	22.5 / 637	7.8 / 221	14.9 / 422	22 / 624
Power Supply	220V / 50HZ / 1PH					
	13 amp plug					
Power Input - Running (amps) *	2.5		4.5	3.5		7
Rating Power (watts) *	550		990	770		1540
Compressor (HP)	1/4		1/2	1/4	1/3	5/8
Heat Rejection (watts) (Evaporating at -10°C at 32°C ambient)	485		950	485	623	1025
Remote condensing unit with housing (Width x Depth x Height) (mm)	N/A			530 x 350 x 335		580 x 350 x 335
Refrigerant Pipe Size (inch)						
Suction pipe	N/A			3/8		
Pressure pipe	N/A			1/4		
Maximum pipe length work (m)	N/A			8		
Refrigerant	R134a					
Standard fittings						
PE coated shelves	2	4	6	2	4	6
Trayslides (pair)	2	4	6	2	4	6

* 20% increase for 60HZ power supply

Varitemp Drawer

Size should not limit the creativity. Small foodprint with the innovative designs refrigeration equipmnet can also serve as undercounter or counter units to provide infinite possibility to the compact kitchen design.

Counter

Varitemp Drawer

Adjustable Chill-freeze temperature range and effective drawer design with durable worktop provide the greatest flexibility with its small footprint

specification

- Accommodates 2/1 GN size
- Foodsafe 304 grade stainless steel exterior and interior
- 1.2mm thick durable 304 grade stainless steel table top
- Galvanised steel exterior back and base
- Fitted with cylindrical lock

ConetChill

Varitemp Drawer

features

- Chill-freeze storage temperature range covered -22°C to +4°C and can be easily adjusted to be a chiller or freezer
- Special cooling system configuration maintains the small footprint especially for compact kitchen design
- Designed for serving as undercounter units or counter units with tough, durable and heat resistant worktop
- Easy servicing condensing unit and evaporator
- Fully extendable work out drawer fitted as standard for easy accessing and better organising the food products
- Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Anti-condensation drawer mullion heaters
- Removable balloon type magnetic drawer gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
- 75Hmm heavy duty, non-marking swivel and braked castors for easy positioning (50Hmm for stacking model)
- Forced air refrigeration system ensures effective air circulation from the top
- Clear digital display is designed for easy operation, it also features with built-in alert and fail safe run facility
- Imported, durable and energy-efficient compressor

- Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties
- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Automatic defrost ensures the evaporator working to its optimum performance
- Automatically vaporises defrost water, drainage is not required
- Designed and engineered to operate up to 43°C ambient
- Environmental-friendly CFC-free refrigerant (R134a)
- HACCP compliant

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

Counter

Varitemp Drawer
options

1. 304 grade stainless steel exterior back / base
2. Right-hand-side condensing unit
3. Adjustable legs in lieu of castors
4. 220V / 60HZ / 1PH
5. R290 refrigerant models available
6. ConetChill

product list

UBC-VT-21-1(150H)

UBC-VT-21-2(150H)

UBC-VT-21-1(200H)

Counter

Varitemp Drawer
technical data

Model	UBC-VT-21-1(150H)	UBC-VT-21-2(150H)	UBC-VT-21-1(200H)
Temp Range (°C)	-22 / +4		
External Dimension (mm)			
Width	1090		
Depth	670	670 + 50 (rear bracket)	670
Height (include castors)	470	840	520
Internal Dimension (mm)			
Width	740	740 (x2)	740
Depth	560		
Height	192	192 (x2)	242
Opening Depth (mm)	1275		
Capacity (cu.ft / litres)	4.1/ 117	4.1/ 117 (x2)	4.9 / 138
Power Supply	220V / 50HZ / 1PH		
	13 amp plug	13 amp plug (x2)	13 amp plug
Power Input - Running (amps) *	2	2 (x2)	2
Rating Power (watts) *	440	440 (x2)	440
Compressor (HP)	1/6	1/6 x (x2)	1/6
Heat Rejection (watts) (Evaporating at -10°C at 32°C ambient)	826	826 (x2)	826
Refrigerant	R404a		

* 20% increase for 60HZ power supply

Aztra

Space saving design allows compact refrigeration equipment set up

specification

- Accommodates 1/1 GN size
- Foodsafe 304 grade stainless steel exterior and interior
- Fitted with 1.2mm thick durable 304 grade stainless steel table top *
- Galvanised steel exterior back and base

* Available for 5CT(J), 10CT(J) only

product list

5UC(J)

5CT(J)

10CT(J)

ConetChill

Counter

Aztra features

- 5UC model is designed for under counter installation with lower height (840mm)
- Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Adjustable racking system allows flexible storage
- Anti-condensation door mullion heaters fitted for freezer models
- Removable anti-tilt trayslides to prevent tipping
- Self-closing doors minimise cool air loss and reduce energy consumption
- Over 90° door opening allows easy loading and stock checking
- Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
- 20mm levelling feet at front to ensure stability on an uneven floor and 15mm castors at rear
- Forced air refrigeration system ensures effective air circulation
- Imported, durable and energy-efficient compressor
- Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties
- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Automatic defrost ensures the evaporator working to its optimum performance
- Automatically vaporises defrost water, drainage is not required
- Designed and engineered to operate up to 43°C ambient
- Environmental-friendly CFC-free refrigerant (R134a or R404a)
- HACCP compliant

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

options

1. 304 grade stainless steel exterior back / base
2. 2 drawers bank #
3. Cylindrical lock
4. Lock plate
5. Internal LED for door type
6. Additional shelving / trayslides for door type
7. 220V / 60HZ / 1PH
8. MEPS models available
9. R290 refrigerant models available
10. ConetChill

Available for 5UC(J) only

Aztra technical data

Model	H5UC(J)	L5UC(J)	H5CT(J)	L5CT(J)	H10CT(J)	L10CT(J)
Temp Range (°C)	+1 / +4	-19 / -22	+1 / +4	-19 / -22	+1 / +4	-19 / -22
External Dimension (mm)						
Width	650		445		865	
Depth (including 50mm rear bracket)	659		784			
Height	840		865			
Internal Dimension (mm)						
Width	577		375		795	
Depth	388		528			
Height	464		460			
Opening Depth (mm)						
Door type (including 50mm rear bracket)	1271		1185		1170	
Drawer type (including 50mm rear bracket)	1059		N/A			
Maximum loading height of drawer (mm per drawer)						
2 drawers bank	160		N/A			
Capacity (cu.ft / litres)	4.6 / 132		3.8 / 109		8.1 / 231	
Power Supply	220V / 50HZ / 1PH					
	13 amp plug					
Power Input - Running (amps) *						
Door type	2	4	2.15		2.23	2.5
Drawer type	2	4	N/A			
Rating Power (watts) *						
Door type	440	880	473		491	550
Drawer type	440	880	N/A			
Compressor (HP)						
Door	1/5	1/2	1/5	1/2	1/4	1/2
2 drawers bank	1/5	1/2	N/A			
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)						
Door	287	1319	287	1319	485	1319
2 drawers bank	287	1319	N/A			
Refrigerant	R134a	R404a	R134a	R404a	R134a	R404a
Standard fittings for door type						
PE coated shelves	2				4	
Trayslides (pair)	2				4	

* 20% increase for 60HZ power supply

Under Broiler

Space saving, low height refrigerated counter designed for accommodating chargrills and griddles

specification

- Accommodates 1/1 GN size or 2/1 GN size (UBC7(J) and UBC20(J) only)
- Foodsafe 304 grade stainless steel exterior and interior
- 1.2mm thick durable 304 grade stainless steel table top
- Galvanised steel exterior back and base

ConetChill

product list

UBC2(J)

UBC4(J)

UBC6(J)

UBC7(J)

UBC20(J)

Counter

Under Broiler

features

- Fully extendable work out drawer fitted as standard for easy accessing and better organising the food products
- Removable cassette type condensing unit and evaporator for easy servicing with zero down time
- Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
- 75Hmm heavy duty, non-marking swivel and braked castors for easy positioning
- Forced air refrigeration system ensures effective air circulation
- CoolSmart controller with clear digital display is designed for easy operation
- Imported, durable and energy-efficient compressor
- Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties
- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Automatic defrost ensures the evaporator working to its optimum performance

- Automatically vaporises defrost water, drainage is not required
- Designed and engineered to operate up to 43°C ambient
- Environmental-friendly CFC-free refrigerant (R134a)
- HACCP compliant

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

options

1. 304 grade stainless steel exterior back / base
2. Cylindrical lock
3. Lock plate
4. Right-hand-side condensing unit
5. Remote type condensing unit
6. Adjustable legs in lieu of castors
7. 220V / 60HZ / 1PH
8. MEPS models available
9. R290 refrigerant models available
10. ConetChill

Counter

Under Broiler

technical data

Model	UBC2(J)	UBC4(J)	UBC6(J)	UBC7(J)	UBC20(J)
Temp Range (°C)	+1 / +4				
External Dimension (mm)					
Width	1095	1552	2010	1300	1962
Depth	670			782	
Height	546				
Internal Dimension (mm)					
Width	468	925	1302	590	1253
Depth	570			682	
Height	345				
Opening Depth (mm)	1270			1480	
Maximum loading height of drawer (mm per drawer)	95				
Capacity (cu.ft / litres)	4.1 / 118	7.3 / 208	10.5 / 298	6.7 / 190	12.2 / 346
Power Supply	220V / 50HZ / 1PH				
	13 amp plug				
Power Input - Running (amps) *	3.5				
Rating Power (watts) *	770				
Compressor (HP)	1/4		1/3	1/4	
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	485		623	485	
Refrigerant	R134a				
Standard fittings					
GN pan bridging bar	2	4	6	2	4

* 20% increase for 60HZ power supply

Pearl

Front-vented refrigeration counter design with raised pan holder for quick and easy food preparation

ConetChill

specification

- Accommodates 1/1 GN size in under counter
- Accommodates 1/3 GN size (150mm depth) in raised pan holder
- Foodsafe 304 grade stainless steel exterior and interior
- Foodsafe 304 grade stainless steel flip up cover for raised pan holder
- 1.2mm thick durable 304 grade stainless steel table top
- Galvanised steel exterior back and base
- Fitted with cylindrical lock for door(s)

Counter

Pearl features

- Easy servicing and cleaning the condenser at front
- Unique design with effective air flow under the raised pan holder to enhance food safety
- Fitted with foodsafe 304 stainless steel flip up cover for the raised pan holder and the working table top is sufficient for a 12" pizza dough
- Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Adjustable racking system allows flexible storage
- Anti-condensation door mullion heaters
- Removable anti-tilt trayslides to prevent tipping
- Self-closing doors minimise cool air loss and reduce energy consumption
- Over 90° door opening allows easy loading and stock checking
- Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
- 135Hmm heavy duty, non-marking swivel and braked castors for easy positioning
- Forced air refrigeration system ensures effective air circulation
- CoolSmart controller with clear digital display is disgned for easy operation

- Imported, durable and energy-efficient compressor
- Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties
- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Automatic defrost ensures the evaporator working to its optimum performance
- Automatically vaporises defrost water, drainage is not required
- Designed and engineered to operate up to 43°C ambient
- Environmental-friendly CFC-free refrigerant (R404a)
- HACCP compliant

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

Pearl options

1. 304 grade stainless steel exterior back / base
2. Lock plate
3. Cylindrical lock for drawer(s)
4. Internal LED
5. Right-hand-side condensing unit
6. Adjustable legs in lieu of castors
7. Front/ side skirting for optional legs
8. Additional shelving / trayslides
9. 220V / 60HZ / 1PH
10. R290 refrigerant models available
11. ConetChill

product list

PC2(J)-XDD

PC2(J)-XNN

PC2(J)-XWW

PC3(J)-XDDD

PC3(J)-XNNN

PC3(J)-XWWW

Counter

Pearl technical data

Model	HPC2(J)	HPC3(J)
Temp Range (°C)	+1 / +4	
External Dimension (mm)		
Width	1765	2426
Depth	865	
Height	1055	
Internal Dimension (mm)		
Width	1241	1902
Depth	545	
Height	600	
Opening Depth (mm)		
Door type	1286	
Drawer type	1356	
Capacity (cu.ft / litres)	26 / 736	38 / 1084
Capacity (1/3 GN pan)	9	13
Power Supply	220V / 50HZ / 1PH	
	13 amp plug	
Power Input - Running (amps) *	5	7
Rating Power (watts) *	1100	1540
Compressor (HP)	1/2	3/4
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	2817	3261
Refrigerant	R404a	
Standard fittings		
PE coated shelves	4	6
Trayslides (pair)	4	6
GN pan bridging bar	8	12

* 20% increase for 60HZ power supply

Onyx

Innovative counter with raised pan holder - ideal for quick and easy food preparation

specification

- Accommodates 1/1 GN size in under counter
- Accommodates 1/3 GN size (150mm depth) in raised pan holder
- Foodsafe 304 grade stainless steel exterior and interior
- Fitted with 304 grade stainless steel lift off cover
- 1.2mm thick durable 304 grade stainless steel table top
- Galvanised steel exterior back and base
- Fitted with cylindrical lock for door(s)

ConetChill

Counter

Onyx

features

- Unique airflow design with protective air curtain to ensure a 4°C food storage temperature of ingredients in raised pan holder
- The working table top is sufficient for a 15" pizza dough
- Removable, easy to clean crumb tray fitted
- Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Adjustable racking system allows flexible storage
- Anti-condensation door mullion heaters
- Removable anti-tilt trayslides to prevent tipping
- Self-closing doors minimise cool air loss and reduce energy consumption
- Over 90° door opening allows easy loading and stock checking
- Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
- 135Hmm heavy duty, non-marking swivel and braked castors for easy positioning
- Forced air refrigeration system ensures effective air circulation
- Imported, durable and energy-efficient compressor

- Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties
- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Automatic defrost ensures the evaporator working to its optimum performance
- Automatically vaporises defrost water, drainage is not required
- Designed and engineered to operate up to 43°C ambient
- Environmental-friendly CFC-free refrigerant (R134a)
- HACCP compliant

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

Onyx options

1. 304 grade stainless steel exterior back / base
2. 2 drawers bank (Non GN size)
3. Cylindrical lock for drawer(s)
4. Lock plate
5. Internal LED for door type
6. Adjustable legs in lieu of castors
7. Additional shelving / trayslides for door type
8. 220V / 60HZ / 1PH
9. R290 refrigerant models available
10. ConetChill

product list

CPC3(J)

CPC4(J)

CPC5(J)

Counter

Onyx technical data

Model	CPC3(J)	CPC4(J)	CPC5(J)
Temp Range (°C)			
Under counter	+1 / +4		
Raised pan holder with cover	+4		
External Dimension (mm)			
Width	1420	1885	2350
Depth (including 50mm rear bracket)	909		
Height	1100		
Internal Dimension (mm)			
Width	1320	1785	2250
Depth	575		
Height	605		
Opening Depth (mm)			
Door type (including 50mm rear bracket)	1340		
Drawer type (including 50mm rear bracket)	1410		
Maximum loading height of drawer (mm per drawer)			
2 drawers bank	225		
Capacity			
Under counter (cu.ft / litres)	22.6 / 642	30.8 / 868	38.6 / 1094
Raised pan holder (1/3 GN pan)	7	10	12
Power Supply	220V / 50HZ / 1PH		
	13 amp plug		
Power Input - Running (amps) *			
Door or drawer type	5.7	7.5	8
Rating Power (watts) *	1254	1650	1760
Compressor (HP)			
Door or 2 drawers bank	3/4		1
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)			
Door or 2 drawers bank	1289		1816
Refrigerant	R134a		
Standard fittings			
PE coated shelves #	6	8	10
Trayslides (pair) #	6	8	10
Cover	2		3
GN pan bridging bar	6	9	11

* 20% increase for 60HZ power supply
# Not applicable for drawer type

Maxiprep Station

The ultra-flexible PREP-AND-STORE solution for the chefs on the frontline

specification

- Accommodates 1/1 GN size in under counter
- Accommodates 1/3 GN size (100mm depth) in drop-in well
- Foodsafe 304 grade stainless steel exterior and interior
- Fitted with lids/ chopping boards
- Galvanised steel exterior back and base

ConetChill

Counter

features

- Open wells with a clever air curtain that keeps ingredients safe, fresh and easy for chefs to access
- The number of different ingredients that can be stored at once - up to 36 separately
- The worktop to the unit's front can be used with the chopping boards, which can be slid from side to side over the ingredients wells, to give an extensive prep area
- A handy compartment, mounted on the side of the unit, stores the removable lids/ chopping boards and keeps them in easy reach
- Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Adjustable racking system allows flexible storage
- Anti-condensation door mullion heaters
- Removable anti-tilt trayslides to prevent tipping in the under counter
- Self-closing doors minimise cool air loss and reduce energy consumption
- Over 90° door opening allows easy loading and stock checking
- Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps

- 135Hmm heavy duty, non-marking swivel and braked castors for easy positioning
- Forced air refrigeration system ensures effective air circulation
- Imported, durable and energy-efficient compressor
- Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties
- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Automatic defrost ensures the evaporator working to its optimum performance
- Automatically vaporises defrost water, drainage is not required
- Designed and engineered to operate up to 43°C ambient
- Environmental-friendly CFC-free refrigerant (R134a)
- HACCP compliant

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

Maxiprep options

1. 304 grade stainless steel exterior back / base
2. Overshelf for preparation
3. Extendable worktop
4. Cylindrical lock for door(s)
5. Internal LED for door type
6. Adjustable legs in lieu of castors
7. Additional shelving / trayslides for door type
8. 220V / 60HZ / 1PH
9. R290 refrigerant models available
10. ConetChill

product list

Counter

Maxiprep technical data

Model	MPS3
Temp Range (°C)	
Under counter	+1 / +4
Drop-in well	+4
External Dimension (mm)	
Width	1482
Depth (including 50mm rear bracket)	911
Height	864
Internal Dimension (mm)	
Width	1320
Depth	614
Height	487
Opening Depth (including 50mm rear bracket)	1301
Capacity	
Under counter (cu.ft / litres)	11.8 / 336
Drop-in well (1/3 GN pan)	12
Power Supply	220V / 50HZ / 1PH
	13 amp plug
Power Input - Running (amps) *	7
Rating Power (watts) *	1540
Compressor (HP)	3/4
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	1289
Refrigerant	R134a
Standard fittings	
PE coated shelves	6
Trayslides (pair)	6
Lids/ Chopping Board	4
GN pan bridging bar	4

* 20% increase for 60HZ power supply

Aztra Salad

specification

- Accommodates 1/1 GN size for SU10CT(J) and 505 x 530mm size for SU15CT(J) in under counter
- Accommodates 1/3 GN size (100mm depth) in saladette well
- Foodsafe 304 grade stainless steel exterior and interior
- 1.2mm thick durable 304 grade stainless steel table top
- Galvanised steel exterior back and base

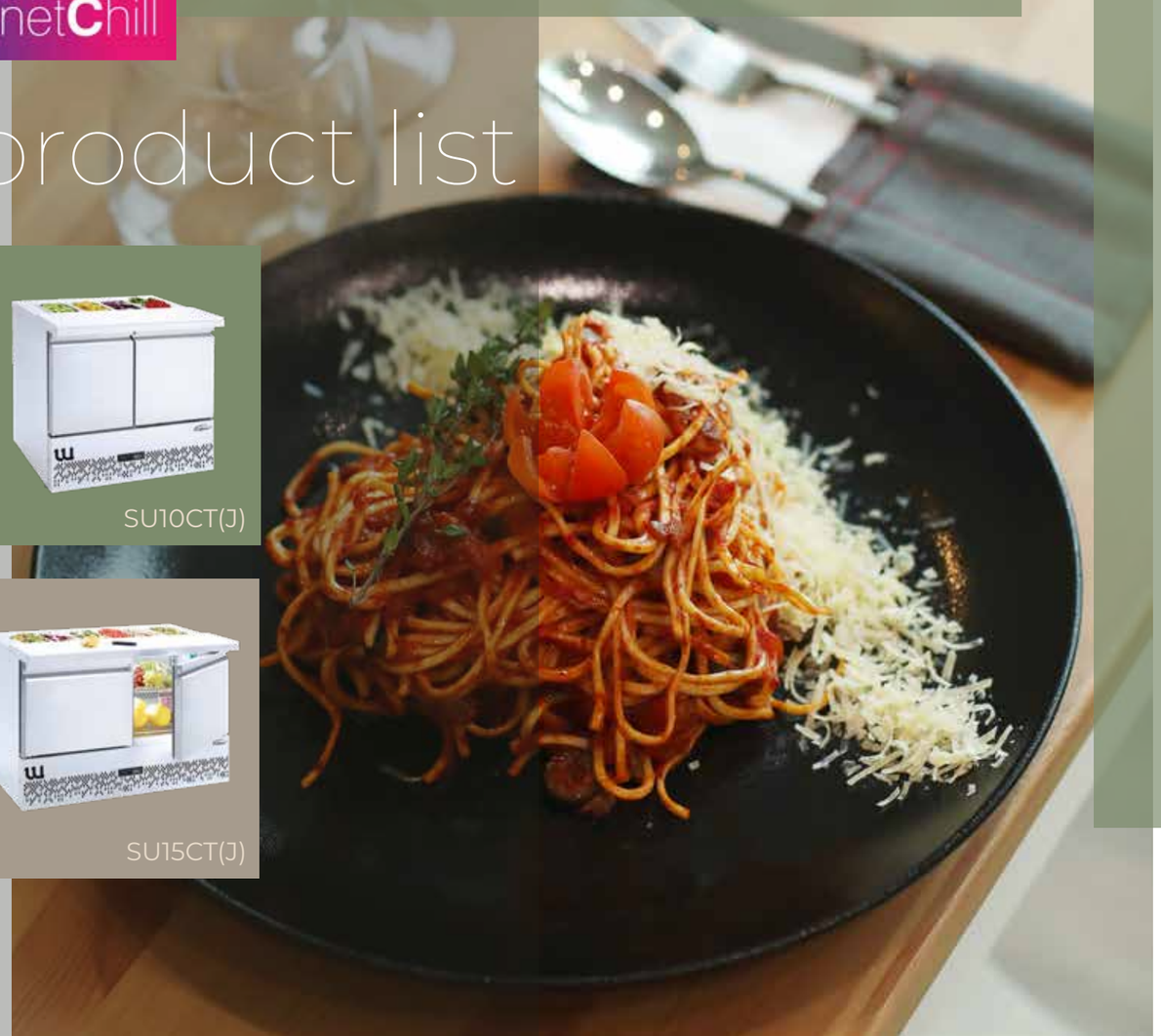
Counter

ConetChill

product list

SU10CT(J)

SU15CT(J)



Aztra Salad

features

Space saving design with saladette wells and extended work-top for food preparation

- Fitted with 91mm overhang white polypropylene worktop to maximise preparation area
- Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Adjustable racking system allows flexible storage
- Removable anti-tilt trayslides to prevent tipping
- Self-closing doors minimise cool air loss and reduce energy consumption
- Over 90° door opening allows easy loading and stock checking
- Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
- 20mm levelling feet at front to ensure stability on an uneven floor and 15mm castors at rear
- Forced air refrigeration system ensures effective air circulation
- Imported, durable and energy-efficient compressor
- Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties
- Accurate helium leak detection system ensures the quality of the entire refrigeration system

- Automatic defrost ensures the evaporator working to its optimum performance
- Automatically vaporises defrost water, drainage is not required
- Designed and engineered to operate up to 43°C ambient
- Environmental-friendly CFC-free refrigerant (R134a)
- HACCP compliant

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

options

1. 304 grade stainless steel exterior back / base
2. 2 drawers bank
3. Cylindrical lock
4. Lock plate
5. Internal LED for door type
6. Additional shelving / trayslides for door type
7. 220V / 60HZ / 1PH
8. R290 refrigerant models available
9. ConetChill

Aztra Salad technical data

Model	SU10CT(J)	SU15CT(J)
Temp Range (°C)		
Under counter	+1 / +4	
Saladette Well with cover	+5 / +8	
External Dimension (mm)		
Width	865	1226
Depth (incl. 91mm overhang & 50mm rear bracket)	875	
Height	865	
Internal Dimension (mm)		
Width	795	1156
Depth	528	
Height	460	
Opening Depth (mm)		
Door type (including 50mm rear bracket)	1175	1355
Drawer type (including 50mm rear bracket)	1234	
Maximum loading height of drawer (mm per drawer)		
2 drawers bank	150	
Capacity		
Under counter (cu.ft / litres)	8.2 / 231	11.8 / 336
Saladette well (1/3 GN Pan)	4	6
Power Supply	220V / 50HZ / 1PH	
	13 amp plug	
Power Input - Running (amps) *		
Door or drawer type	2.23	2.4
Rating Power (watts) *		
Door or drawer type	491	528
Compressor (HP)		
Door or 2 drawers bank	1/4	
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)		
Door or 2 drawers bank	485	
Refrigerant	R134a	
Standard fittings		
PE coated shelves #	2	4
Trayslides (pair) #	2	4
GN pan bridging bar	3	5

* 20% increase for 60HZ power supply
# Not applicable for drawer type

Counter **Thermowell**

Table top food preparation well designed to ensure a flexible workflow planning

specification

- Accommodates 1/3 GN size (100mm depth)
- Foodsafe 304 grade stainless steel exterior (including back) and interior
- Galvanised steel exterior base
- Fitted with adjustable thermostat

ConetChill

product list

TW9

TW15

TW18

Counter Thermowell

features

- Removable condensing unit cover for easy servicing and maintenance
- Hinged lid designed to stay open for easy access and the ease of cleaning
- Fitted with digital thermometer for clear temperature display
- Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Fitted with rubber feet offering non-slip placement
- Imported, durable and energy-efficient compressor
- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Designed and engineered to operate up to 32°C ambient
- Environmental-friendly CFC-free refrigerant (R134a)
- HACCP compliant

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

options

1. 304 grade stainless steel exterior base
2. Air-blown system *
3. Acrylic sliding cover
4. Glass hood in lieu of hinged lid
5. Wall / counter mounting kit
6. GN pan bridging bar
7. 220V / 60HZ / 1PH
8. R290 refrigerant models available
9. ConetChill

* Dimension and capacity are different, please check with Williams

Thermowell technical data

Model	TW9	TW15	TW18
Temp Range (°C)	+4 / +8		
External Dimension (mm)			
Width	980	1510	1862
Depth	375		
Height	241		
Internal Dimension (mm)			
Width	685	1212	1565
Depth	305		
Height	105		
Opening Height (mm)	575		
Capacity (1/3 GN pan)	4	7	9
Power Supply	220V / 50HZ / 1PH		
	13 amp plug		
Power Input - Running (amps) *	1.25		
Rating Power (watts) *	275		
Compressor (HP)	1/6		
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	204		
Refrigerant	R134a		

* 20% increase for 60HZ power supply

The ultimate hygienic solution for professional kitchens

Waste Disposal

Waste Storage Chiller is designed to prevent bad odours and contamination, this innovative system keeps food waste securely stored and ready for collection, ensuring a cleaner, fresher kitchen environment

specification

- Accommodates 240 litre wheelie bin (wheelie bin in not included)
- Foodsafe 304 grade stainless steel exterior and interior including back and base
- Fitted with 20mm floor panel with ramp

features

- Table-top refrigeration system for easy installation and servicing
- Fitted with 20mm thick floor panel with ramp ensures stability on uneven floor and effortless wheelie bin movement.
- Excellent thermal efficiency, high density thick polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Anti-condensation door mullion heaters
- Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
- Forced air refrigeration system ensures effective air circulation
- Imported, durable and energy-efficient compressor
- Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties
- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Automatic defrost ensures the evaporator working to its optimum performance
- Automatically vaporises defrost water, drainage is not required
- Designed and engineered to operate up to 43°C ambient
- Environmental-friendly natural refrigerant (R290)
- HACCP compliant

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

Waste Disposal

Counter

Waste Disposal
options

1. Roll through door
2. 220V / 60HZ / 1PH
3. ConetChill

product list

WSC-1-HCR

WSC-2-HCR

Counter

Waste Disposal
technical data

Model	WSC-1-HCR	WSC-2-HCR
Temp Range (°C)	+2 / +5	
External Dimension (mm)		
Width	965	1550
Depth	853	
Height (include CDU)	1550	
Internal Dimension (mm)		
Width	620	620 x2
Depth	748	748 x2
Height	1155	1155 x2
Opening Depth (mm)	1151	
Capacity (240L wheelie bin)	1	2
Power Supply	220V / 50HZ / 1PH	
	13 amp plug	
Power Input - Running (amps) *	2.5	3.5
Rating Power (watts) *	550	770
Compressor (HP)	1/1	1/2
Heat Rejection (watts) (Evaporating at -10°C at 32°C ambient)	808	1085
Refrigerant	R290	

* 20% increase for 60HZ power supply

Beverage Counter

Bottle Cooler
Bottle Well
Wine Cabinet

Drinks display and storage are essential to catering, Williams provides ranges of equipment to facilitate your business

Beverage Counter

Bottle Cooler

Designed for stylish, effective storage and display of bottles and cans for easy customer selection

Beverage Counter

Designed for stylish, effective storage and display of bottles and cans for easy customer selection

Bottle Cooler features

- Fitted with anti-condensation double glazed Argon gas glass door with aluminium alloy frame
- Bright low energy LED with on / off switch for excellent product display and easy customer selection
- Engineered with hidden condensing unit to fit with interior design and minimising the requested installation space
- Fully adjustable perforated 304 grade stainless steel shelves. Accomodates a vertical stacking capacity of three or six levels of 10" bottles
- Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Removable magnetic door gasket with air release points provides an excellent seal to prevent heat ingress
- BC1, BC2 and BC3: 10Hmm levelling feet at front to ensure stability on an uneven floor and 15Hmm castors at rear
- BC95 and BC200: 10Hmm levelling feet to ensure stability on an uneven floor
- Forced air refrigeration system ensures effective air circulation
- Imported, durable and energy-efficient compressor
- Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties
- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Automatic defrost ensures the evaporator working to its optimum performance
- Automatically vaporises defrost water, drainage is not required
- Designed and engineered to operate up to 32°C ambient
- Environmental-friendly CFC-free refrigerant (R134a)
- HACCP compliant

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

Bottle Cooler specification

- Foodsafe 304 grade stainless steel exterior and 304 grade BA mirror stainless steel interior
- Galvanised steel exterior back and base
- Fitted with cylindrical lock

Bottle Cooler
options

1. 304 grade stainless steel exterior back / base
2. Black colour bond exterior / back
3. 15mm thick table top for hidden the door hinge screw *
4. 304 grade stainless steel door
5. Left-hand-side door hinge
6. Additional shelving / shelf supporters
7. 220V / 60HZ / 1PH
8. Table-top models available
9. MEPS models available
10. R290 refrigerant models available
11. ConetChill

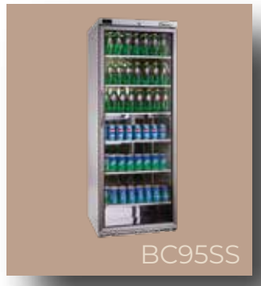
* Available for BC1SS, BC2SS and BC3SS only

Bottle Cooler
product list

BC1SS-U

BC2SS-U

BC3SS-U


BC95SS

BC200SS

Beverage Counter

Bottle Cooler
technical data

Model	BC1SS-U	BC2SS-U	BC3SS-U	BC95SS	BC200SS
Temp Range (°C)	+4 / +10				
External Dimension (mm)					
Width	600	900	1352	645	1290
Depth (including 27mm rear bracket)	530			635	
Height	800			1770	
Internal Dimension (mm)					
Width	530	830	1310	545	1190
Depth	378			460	
Height	650			1554	
Opening Depth	1073	923		1254	
Capacity (cu.ft / litres)	4.6 / 130	7.1 / 203	11.1 / 315	13.2 / 375	29 / 820
Capacity (cans @ 330ml)	122	204	309	266	558
Power Supply	220V / 50HZ / 1PH				
	13 amp plug				
Power Input - Running (amps) *	2		3.5	2	2.28
Rating Power (watts) *	440		770	440	502
Compressor (HP)	1/5		1/4	1/5	1/3
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	287		485	287	623
Refrigerant	R134a				
Standard fittings					
Stainless steel perforated shelves	2		6		12
Shelf supporters	8	10	24		48

* 20% increase for 60HZ power supply

Wall-mounted Bottle Cooler
Specification

- Foodsafe 304 grade stainless steel exterior (including base) and 304 grade BA mirror stainless steel interior
- Galvanised steel exterior back
- Fitted with cylindrical lock
- Fitted with wall mount bracket

options

1. 304 grade stainless steel exterior back
2. Black colour bond exterior / back
3. 304 grade stainless steel door
4. Left-hand-side door hinge
5. Additional shelving / shelf supporters
6. 220V / 60HZ / 1PH
7. R290 refrigerant models available
8. ConetChill

Wall-mounted BC
product list

BCWM1

BCWM2

BCWM3

Beverage Counter

Wall-mounted BC
technical data

Model	BCWM1	BCWM2	BCWM3
Temp Range (°C)	+4 / +10		
External Dimension (mm)			
Width	600	900	1352
Depth	450		
Height	835		
Internal Dimension (mm)			
Width	530	830	1275
Depth	310		
Height	490		
Opening Depth	1005	860	
Capacity (cu.ft / litres)	3.5 / 100	5.5 / 155	8.2 / 230
Capacity (cans @ 330ml)	96	120	180
Power Supply	220V / 50HZ / 1PH		
	13 amp plug		
Power Input - Running (amps) *	2		3.5
Rating Power (watts) *	440		770
Compressor (HP)	1/5		1/4
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	287		485
Refrigerant	R134a		
Standard fittings			
Stainless steel perforated shelves	2		6
Shelf supporters	8	12	24

* 20% increase for 60HZ power supply

Beverage Counter

Bottle Well features

Top sliding lid provides quick and easy access for restocking

- Removable lid for easy access of restocking and cleaning
- Sliding lid fitted with lock for overnight security
- Easy access to removable drip tray for emptying the drainage after cleaning interior*
- Built in bottle opener with easy access to remove and empty catcher *
- Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- 15Hmm levelling feet to ensure stability on an uneven floor
- Forced air-cooled refrigeration system for BW models and static-cooled refrigeration system for BFW models to ensure effective cool air distribution
- Imported, durable and energy-efficient compressor
- Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties *

- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Automatic defrost ensures the evaporator working to its optimum performance *
- Automatically vaporises defrost water *
- Designed and engineered to operate up to 32°C ambient
- Environmental-friendly CFC-free refrigerant (R134a or R404a)
- HACCP compliant

* Available for BW600 and BW900 only
Note: Products are NOT designed for outdoor application, please contact Williams team for any special requirement.

specification

- Foodsafe 304 grade stainless steel exterior and interior
- Galvanised steel exterior back and base
- Fitted with PE coated wire dividers *
- BFW600 and BFW900 fitted with 19ømm drainage for maximum cleanliness

* Available for BW600 and BW900 only

ConetChill

Bottle Well

options

1. 304 grade stainless steel exterior back / base
2. 220V / 60HZ/ 1PH
3. R290 refrigerant models available
4. ConetChill

Bottle Well
product list

BW600

BFW600

BW900

BFW900

Bottle Well technical data

Model	BW600	BW900	BFW600	BFW900
Temp Range (°C)	+4 / +10	+4 / +10	-19 / -22	-19 / -22
External Dimension (mm)				
Width	608	908	608	908
Depth (excluding bottle opener)	634			
Height	903			
Internal Dimension (mm)				
Width	525	825	458	758
Depth	485			
Height	555		485	
Capacity (cu.ft / litres)	5.6 / 160	8.9 / 252	3.9 / 112	6.4 / 185
Capacity (cans @ 330ml)	240	384	N/A	
Power Supply	220V / 50HZ / 1PH			
	13 amp plug			
Power Input - Running (amps) *	1.75	2		2.5
Rating Power (watts) *	385	440		550
Compressor (HP)	1/5		3/8	1/2
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	287		982	1550
Refrigerant	R134a			R404a
Standard fittings				
PE coated wire dividers	2		N/A	

* 20% increase for 60HZ power supply

Beverage Counter

Designed with industrial standard cooling system performance and contemporary design for reliability and stylish decor

Wine Cabinet specification

- Black colour bond exterior and foodsafe 304 grade BA mirror stainless steel interior
- Galvanised steel exterior back and base
- Fitted with cylindrical lock

ConetChill

Wine Cabinet features

- Fitted with anti-condensation double glazed Argon gas glass door with aluminium alloy frame
- Fully extendable pull-out type wooden wine rack to keep bottle canted at proper angle to keep corks moist and display wine in a decent way *
- Diamond type wooden wine rack to maximise wine storage capacity
- Bright low energy LED with on / off switch for excellent product display and easy customer selection
- Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Removable magnetic door gasket with air release points provides an excellent seal to prevent heat ingress
- Dual-temp zone, upper part is +7 /+10 ˚C for white wine and lower part is +12 / +16 ˚C for red wine #
- BC1W: 10Hmm levelling feet at front to ensure stability on an uneven floor and 15Hmm castors at rear
- BC95W and BC200W: 10Hmm levelling feet to ensure stability on an uneven floor
- Forced air refrigeration system ensures effective air circulation
- Imported, durable and energy-efficient compressor
- Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties
- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Automatic defrost ensures the evaporator working to its optimum performance
- Automatically vaporises defrost water, drainage is not required
- Designed and engineered to operate up to 32°C ambient
- Environmental-friendly CFC-free refrigerant (R134a)
- HACCP compliant

* Not applicable for BC200W
# Applicable for BC95W-PR-DT only
Note: Products are NOT designed for outdoor application, please contact Williams team for any special requirement.

Wine Cabinet
options

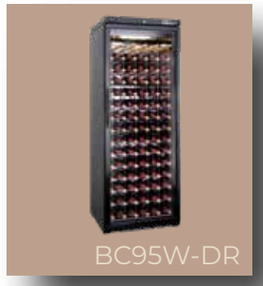
1. 304 grade stainless steel exterior / back / base
2. Black colour bond exterior back
3. Black PE coated wave shelves
4. 220V / 60HZ / 1PH
5. MEPS models available
6. R290 refrigerant models available
7. ConetChill

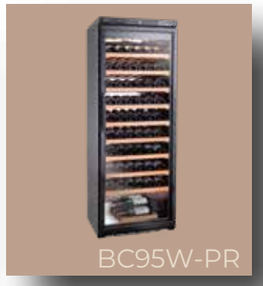
Wine Cabinet
product list

BC1W-PR-U

BC1W-DR-U

BC95W-PR-DT


BC95W-DR


BC95W-PR

BC200W-DR

Beverage Counter

Wine Cabinet
technical data

Model	BC1W-PR-U	BC1W-DR-U	BC95W-PR-DT	BC95W-PR	BC95W-DR	BC200W-DR
Temp Range (°C)	+4 / +22		+7 / +10 +12 / +16	+4 / +22		
External Dimension (mm)						
Width	600		645			1290
Depth	530		635			
Height	800		1770			
Internal Dimension (mm)						
Width	530		545			1190
Depth	378		510			
Height	650		1554			
Opening Depth	1073		1254			
Capacity (cu.ft / litres)	4.5 / 130		13.2 / 375			29 / 820
Capacity (bottles @ 750ml)	21	23	59		70	140
Power Supply	220V / 50HZ / 1PH					
	13 amp plug					
Power Input - Running (amps) *	2					2.28
Rating Power (watts) *	440					502
Compressor (HP)	1/5					1/3
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	287					623
Refrigerant	R134a					
Standard fittings						
Wooden Wine Rack	3	1	9	9	1	2

* 20% increase for 60HZ power supply

Mobile Banqueting

Heated & Refrigerated

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

Mobile Banqueting

ConetChill

Heated & Refrigerated features

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

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

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

Heated & Refrigerated options

1. Freezer type *
2. 220V / 60HZ / 1PH
3. MEPS models available
4. R290 refrigerant models available *
5. ConetChill

* Available for MRC only

Heated & Refrigerated product list

Accommodates 2/1 GN size

MHC10SS(GN2/1)

MHC16SS(GN2/1)

MHC32SS(GN2/1)

MRC16SS(GN2/1)

MRC16SS(GN2/1)

MRC32SS(GN2/1)

Accommodates 2/1 GN size

Heated & Refrigerated technical data

Model	MHC10SS (GN2/1)	MHC16SS (GN2/1)	MHC32SS (GN2/1)	MRC10SS (GN2/1)	MRC16SS (GN2/1)	MRC32SS (GN2/1)
Temp Range (°C)	+78 / +82	+78 / +82	+78 / +82	+1 / +4	+1 / +4	+1 / +4
External Dimension (mm)						
Width	807		1470	807		1470
Depth	885					
Height	1371	1768		1603	2000	
Internal Dimension (mm)						
Width	590		1250	590		1250
Depth	650					
Height	918	1315		833	1230	
Opening Depth (mm)	1480					
Capacity (cu.ft / litres)	13.8 / 391	19.4 / 550	41.3 / 1172	13.8 / 391	19.4 /550	41.3 / 1172
Power Supply	220V / 50HZ / 1PH					
	13 amp plug		32 amp 3p IP67 plug	13 amp plug		
Power Input - Running (amps) *	6	13	18	2.4	3	3.5
Rating Power (watts) *	1320	2860	3960	528	660	770
Compressor (HP)	N/A			1/4		1/3
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	N/A			485		623
Refrigerant	N/A			R134a		
Standard fittings						
Trayslides (pair)	10	16	32	10	16	32

* 20% increase for 60HZ power supply

Mobile Banqueting

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

Heated & Refrigerated product list

Accommodates 1/1 GN size

MHC13SS (GN1/1)

MRC10SS (GN1/1)

Accommodates 1/1 GN size

Heated & Refrigerated technical data

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

* 20% increase for 60HZ power supply

Modular
Ruby

Williams modular roll-in series provides high quality construction with excellent thermal insulation and installation flexibility. It is an ideal solution for larger catering requirements

Modular **Ruby** features

- Top-mounted POD refrigeration system for easy installation and servicing
- Fitted with latch door lock for added security
- Modular construction design provides ease of transportation, flexibility and facilitates installation in areas with restricted access
- Cam-locked modular panels ensure each section fits tightly together
- Fitted with 90mm thick insulated floor for uneven floor or avoid condensation occurring on the ceiling of lower floor
- Excellent thermal efficiency, high density 90mm thick polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Anti-condensation door mullion heaters
- Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
- Forced air refrigeration system ensures effective air circulation
- CoolSmart controller with clear digital display is designed for easy operation, it also features with built-in alarm and fail safe run facility
- Imported, durable and energy-efficient compressor
- Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties
- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Automatic defrost ensures the evaporator working to its optimum performance
- Automatically vaporises defrost water, drainage is not required
- Designed and engineered to operate up to 43°C ambient
- Environmental-friendly CFC-free refrigerant (R134a or R404a)
- HACCP compliant

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

Stainless steel modular roll-in food storage cabinet offers high quality construction with excellent insulation in a range of temperatures - ideal for larger catering requirements

specification

- Accommodates 2/1 GN size trolley (Trolley is not included)
- Foodsafe 304 grade stainless steel exterior (including back) and interior

ConetChill

options

1. Internal LED
2. Heated film glass door *
3. Roll through door (add 57mm to depth)
4. Ramp
5. Left-hand-side door hinge
6. 220V / 60HZ / 1PH
7. ConetChill

* Available for HRMR1T, HRMR2T and HRMR3T only

Ruby product list

RMR1T

RMR2T

RMR3T

Modular

Ruby technical data

Model	HRMR1T	MRMR1T	LRMR1T	HRMR2T	MRMR2T
Temp Range (°C)	+1 / +4	-2 / +2	-19 / -22	+1 / +4	-2 / +2
External Dimension (mm)					
Width	905			1850	
Depth	982				
Height	2460				
Internal Dimension (mm) (excluding bumpers)					
Width	689			707 x 2	
Depth	814				
Height	1890 (access height is 1840)				
Opening Depth (mm)	1780				
Capacity (cu.ft / litres)	44.5 / 1260			97.7 / 2765	
Capacity (2/1 GN trolley)	1			2	
Power Supply	220V / 50HZ / 1PH				
	13 amp plug				
Power Input - Running (amps) *	4			7	
Rating Power (watts) *	880			1540	
Compressor (HP)	1/2		1	3/4	
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	1056		2327	1289	
Refrigerant	R134a		R404a	R134a	

* 20% increase for 60HZ power supply

Ruby technical data

Model	LRMR2T	HRMR3T	MRMR3T	LRMR3T
Temp Range (°C)	-19 / -22	+1 / +4	-2 / +2	-19 / -22
External Dimension (mm)				
Width	1850	2795		
Depth	982			
Height	2460			
Internal Dimension (mm) (excluding bumpers)				
Width	707 x 2	707 x 3		
Depth	814			
Height	1890 (access height is 1840)			
Opening Depth (mm)	1780			
Capacity (cu.ft / litres)	97.7 / 2765	146 / 4131		
Capacity (2/1 GN trolley)	2	3		
Power Supply	220V / 50HZ / 1PH			
	20 amp direct connection	13 amp plug		20 amp direct connection
Power Input - Running (amps) *	9	11		20
Rating Power (watts) *	1980	2420		4400
Compressor (HP)	2	1		1 (x2)
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	4458	1816		6678
Refrigerant	R404a	R134a		R404a

* 20% increase for 60HZ power supply

Blast Chiller

From small sized caterers to large food service providers, Williams offers compact or modular roll-in type blast chillers

Why use Blast Chiller or Freezer ?

Food safety is of utmost importance in all food industries. Time and temperature relationship are critical to the growth and spread of contamination. Bacteria multiplies very fast between +8°C and +68°C (Danger Zone). The faster cooked foods chills and passes through this danger zone, the less chance there will be of bacteria growth. As a bacterium can split into 2 in every 20 minutes and multiply almost 69 million within 12 hours.

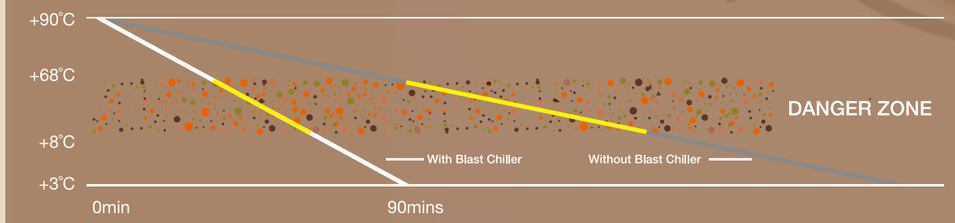
Standard storage fridges and cold rooms are designed for holding previously chilled foods, but not for chilling hot foods. To put hot food in a fridges or cold rooms already holding chilled foods is extremely dangerous, because of the rise of the fridge's temperature lifting the temperature of previously chilled foods and risking by bacterial contamination of all products in the fridge.

Blast Chilling

+90˚C ➡ +3˚C in 90 minutes

The only way to rapidly chill cooked foods safely is by using blast chillers. The principal feature of blast chillers is that they are capable of rapidly reducing the temperature of hot foods (+90°C) to a low, safe temperature (+3°C) in 90 minutes. This eliminates the risk of bacterial proliferation from slow cooling, and retains the foods' quality, nutritional value, flavour, appearance and also extends its shelf life.

Blast Chilling +90˚C ➡ +3˚C in 90 minutes



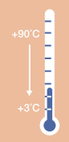
Williams Blast Chillers offer options of Soft Blast Chilling and Hard Blast Chilling for different types of foods.

SOFT BLAST CHILLING

Soft Blast Chilling is to gently chill delicate and light products from +90°C to +3°C in 90 minutes with the air temperature remaining above 0°C. Examples include fish, fruits, vegetables, cream, desserts and fried foods. It ensures the texture, flavour, aroma, appearance and nutritional value are preserved.

HARD BLAST CHILLING

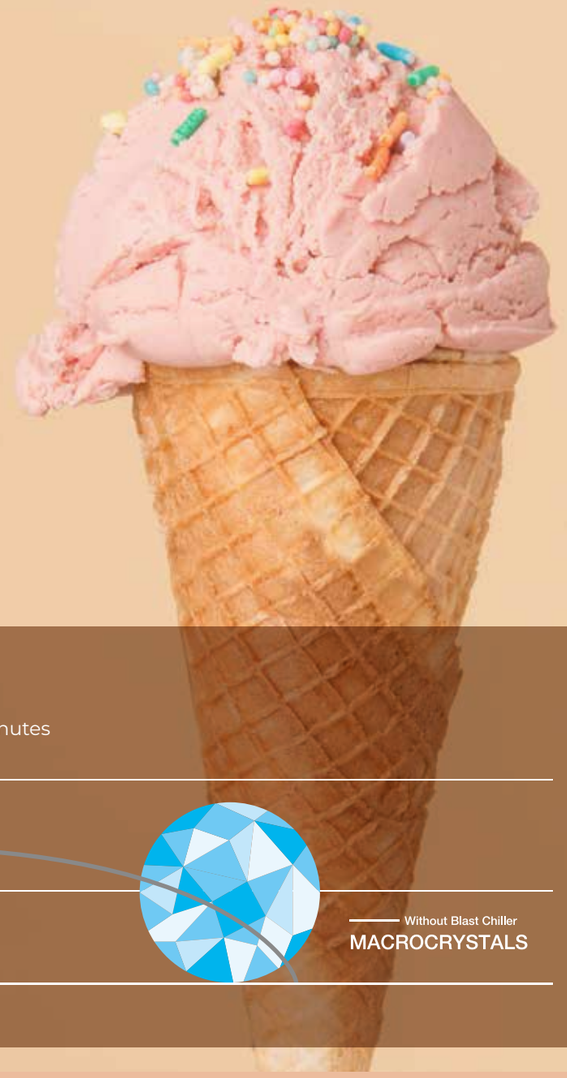
Hard Blast Chilling is to chill dense and large products with higher fat contents such as meat joints, meat based sauces, mashed potato and lasagne. The air temperature drops below freezing point during the cycle ensuring the products reach the required +3°C within 90 minutes without the risk of freezing or damaging the foods.



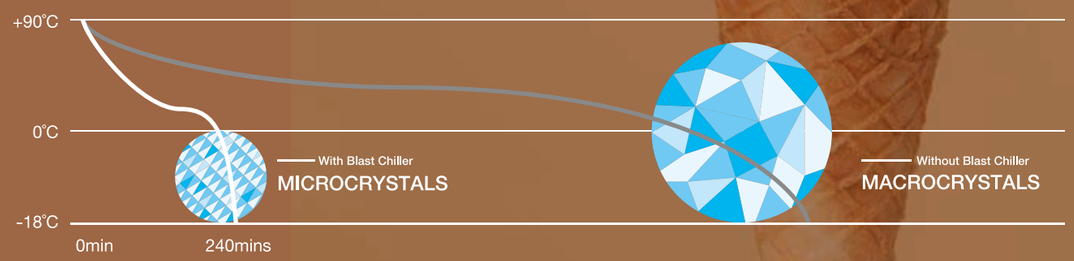
Blast Freezing

+90˚C ➡ -18˚C in 240 minutes

By using a blast freezer, the temperature of the foods can be rapidly reduced from +90°C to -18°C within the guideline time of 240 minutes. The blast freezing cycle transforms the liquid present in the foods into microcrystals (tiny crystals) which do not damage the tissue structure of the product and ensures the food does not lose its consistency and integrity. This enables you to store the foods ready for thaw, regeneration and service for up to several months. Blast freezing can also be applied for raw materials and semi manufactured products.



Blast Freezing +90˚C ➡ -18˚C in 240 minutes



The Benefits

All of the benefits can make the operation more efficient while offering customers greater choice and better quality. It allows the caterers to cope with large numbers of customers and at short notice. This will result in increased turnover and profitability.

Effective Time Management

Using the blast chiller, it is easy to prepare large quantities of foods in advance for later. Chefs no longer repeat the cooking process every day and it also helps the efficient use of other cooking equipment.

Enhanced Quality of Foods

Blast chilling immediately preserves the moisture level of goods and prevents bacterial growth. Blast freezing prevents the food molecules from being damaged by macro-crystallization. The moisture, firmness and flavour can be maintained after defrosting.

Effective Resource Management

Labour and equipment can be used more efficiently while ingredients can be brought in larger quantities, providing economies of scale.

Reduced Food Wastage

Food can be chilled safely with a longer shelf life. Portions can be made precisely and foods can then be regenerated as required.

Wider Menu

Using a blast chiller allows the chefs to prepare a greater selection of dishes, offering customers more choices while still maintaining the quality.

Prevents Food Weight Loss

The natural evaporation of moisture from cooked food would lead to weight loss. Using a blast chiller after the cooking process would stop evaporation and thus help to stop the loss of water and the foods weight.

Increased Profitability

If the meal turnover is limited by the number of meals you are able to cook and serve within your existing kitchen, using a blast chiller is a fast way to increase the business' capacity without necessarily expanding the kitchen or employing extra kitchen staff.

Why Williams?

Williams Easy Blast 1-2-3 Controller

The unique Williams Easy Blast 1-2-3 controller has been designed to make our equipment easy to operate with a clear and easy to read digital display and just 3 simple steps to initiate a blast chill or blast freeze cycle.

1 3 Simple Steps to start ...

(1) Select Soft Chill, Hard Chill or Freeze cycle (for blast chiller freezer model)

(2) Select time cycle (90 minutes for chill, 240 minutes for freeze) or food temperature probe controlled cycle

(3) Press to start cycle

2 Time Display

Displays the time elapsed during cycle, offering more flexibility, enabling the cycle to be stopped for half loads or delicate products

3 Temperature Display

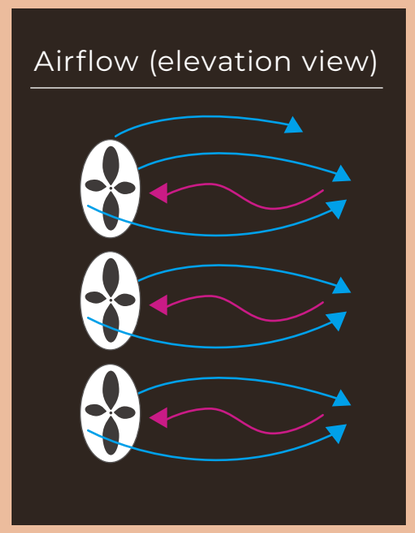
Shows the food probe/ air temperature

Williams Easy Blast Controller offers many users and engineering benefits:

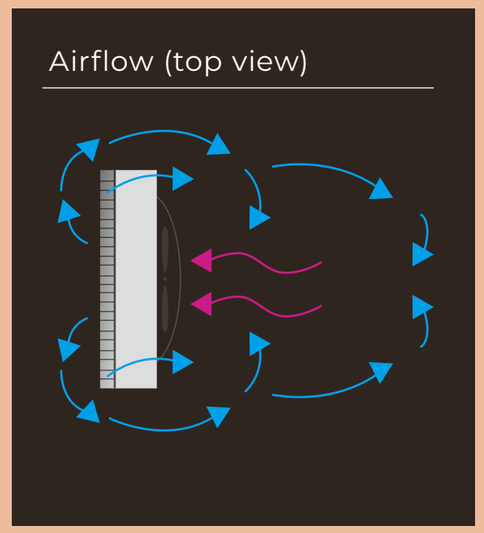
- Simple to repeat last programme
- Equipment can be customised locally by commissioning the control panel parameters to suit different product type or site requirements—for enhancing user flexibility
- Controller diagnostics enable quick fault finding for easy servicing and maintenance
- Audible alarm at the end of each cycle and when error occurs

Williams Unique AirSmart Advanced Airflow System

Airflow (elevation view)



Airflow (top view)



- Powerful, energy efficient fans and the equalised air pressure chamber design ensures that the air flows evenly over all products
- Guaranteed uniform rapid chilling prevents the risk of dehydrating or skinning of the products
- Ensures the food products stay in perfect condition by preserving their flavour, texture, aroma, appearance and nutritional value
- If using a blast chiller or freezer and a full load is not required, reducing the food thickness and distributing over more pans/ shelves can speed up chilling times

Features

Built-in Thermal Printer (Roll-in type only)

Standard on modular roll-in products, easy to print out blast cycle record for HACCP requirement. The high quality thermal IP65 rated printer with a protective cover, features longer lasting print quality and clear recording of all blast chill/ freeze and storage information with space for user to show specific product detail. The printer is designed to store up to 7-days worth of data, thus the data can be safely stored even if the printer paper runs out.

Core Food Temperature Probes

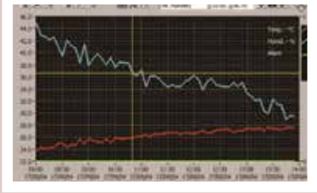
The precise food probes make it easy to monitor core temperature and ensures perfect temperature control every time.

High Velocity Fans

Large diameter energy efficient, high velocity fans offer advanced airflow for uniform chilling and freezing across all products thus preventing cell damage and dehydration, ensuring excellent product quality every time.

Easy Access Evaporator

Designed to make servicing and maintenance simple with easy access to fan for inspection, repair or replacement.



HACCP Control Software

The optional dedicated software is designed for temperature monitoring, blast cycle data storage and printing and alarm management.

Others:

- Full 304 grade stainless steel construction for assured food safety and hygiene
- Automatic defrost at the end of each cycle and every six hours in storage mode ensuring efficient and effective performance
- All models automatically switch to storage mode at the end of each blast chill cycle offering additional storage capacity
- Range of models to suit all types of requirements and environments

POD System (optional)

The Williams unique POD system offers an excellent energy efficient solution should the Roll-in type Blast Chillers, Chiller Freezers and Freezers be used for supplementary or overnight storage and reduces the wear and tear on the Blast Chiller system, extending its life.

Benefits:

- Designed to give maximum storage with no wasted refrigerated space – lower running costs
- Serviced from outside cabinet – door can remain closed during service and repairs
- Defrost heaters outside cabinet – minimal temperature increase on defrost
- Available with pre-installed condensing unit – reducing on site costs
- Low-level systems available where height is restricted – flexibility ensured

Thawing

Along with blast chilling, the thawing of frozen products can often be a food safety issue unless the correct equipment is used. While thawing the products in a warm kitchen for several hours or overnight, water molecules will concentrate and wet the surface of products. The warm temperature plus the high humidity will accelerate the growth of bacteria.

Using a standard refrigerator to thaw frozen products is also not effective. As the cool temperature keeps constant and without forced air circulation inside the cabinet, the temperature difference between the frozen products and the cabinet inside is not effective enough to bring the heat into the core of products.

In addition, cooking thawed food is quicker and safer than from frozen as it can eliminate the risk of cold spots once cooking has finished, making the cook-chill process more effective and energy efficient.

Please refer to the Overnight Thaw series to know more about our products.

Blast Chiller
Reach-in

Space saving and compact design for effective blast chilling

features

- Choice of models to accommodate 10 to 50 kg 1/1 GN and 400 x 600 EN containers with compact footprints
- Easy to use, 1-2-3 state of the art control panel - 3 simple steps to initiate blast cycle
- Clear LED display for the time and temperature
- Choice of hard chill, soft chill, blast freeze and core food temperature probe controlled cycles with audible alarm indicating end of cycle
- Unique advanced airflow design for even chilling of product load throughout cabinet
- One core food temperature probe for simple operation, accurate measurement and control
- Easy to access refrigeration system for servicing and maintenance
- Automatic defrost at the end of every blast cycle and every 6 hours in storage mode ensuring efficient and effective performance
- Automatically switches to storage mode at the end of each cycle before transferring to appropriate storage cabinet, maximising the efficient working practices
- Fitted with heavy duty, non-marking swivel and braked castors for easy positioning
- Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Anti-condensation door mullion heaters
- Self-closing doors minimise cool air loss and reduce energy consumption
- Over 90° door opening allows easy loading
- Hygienic one-piece dished base with radiused corners avoids potential dirt traps

- Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
- Imported, durable and energy-efficient compressor
- Condenser and evaporator with Cataphoresis plated coils provides high corrosion resistance properties
- Accurate helium leak detection system ensures the quality of the entire refrigeration system
- Automatically vaporises defrost water, drainage is not required *
- Designed and engineered to operate up to 43°C ambient
- Environmental-friendly CFC-free refrigerant (R404a)
- HACCP compliant

* Available for WMBCF and WMBF only

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

Reach-in
specification

- Accommodates 1/1 GN size and 400 x 600mm EN size
- Foodsafe 304 grade stainless steel exterior and interior
- Galvanized steel exterior back and base
- Blast Chiller blast chill from +90°C to +3°C in 90 minutes
- Blast Chiller Freezer blast freeze from +90°C to –18°C in 240 minutes
- Fitted with 19øMM drainage for defrost water #

Applicable to WBC/F50UR only

Reach-in options

1. 304 grade stainless steel exterior back / base
2. Cylindrical lock
3. Left-hand-side door hinge
4. 220V / 60HZ / 1PH *
5. 380V / 60HZ / 3PH #
6. R290 refrigerant models available

* Applicable to WBC/F10UR - 40UR only

Applicable to WBC/F50UR only

Reach-in product list

WBC/F10UR

WBC/F20UR

WBC/F30UR

WBC/F40UR

WBC/F50UR

Blast Chiller

Reach-in technical data

Model	WBC/F10UR	WBC/F20UR	WBC/F30UR	WBC/F40UR	WBC/F50UR
Temp Range (°C)					
Blast Chill	+90 to +3 in 90 mins				
Blast Freeze	+90 to -18 in 240 mins				
External Dimension (mm)					
Width	777				
Depth	879				
Height	885	1290	1735		1905
Internal Dimension (mm)					
Width	657				
Depth	425				
Height	380	700	1020		1195
Opening Depth (mm)	1615				
Capacity (kg)	10	20	30	40	50
Evaporator Fans	1	2		3	
Power Supply	220V / 50HZ / 1PH				380V / 50HZ / 3PH
	13 amp plug		16 amp direct connection		
Power Input - Running (amps) *	3.8	5	9.9		5.8
Rating Power (watts) *	836	1100	2178		3817
Compressor (HP)	9/16	1-1/8	1-3/4		2
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	1286	2221	3482		3804
Refrigerant	R404a				
Standard fittings					
Trayslides (pair)	3	6	10		13

* 20% increase for 60HZ power supply

Note: WBC/F50UR is fitted with 19ømm drainage for defrost water

Blast Chiller Roll-in

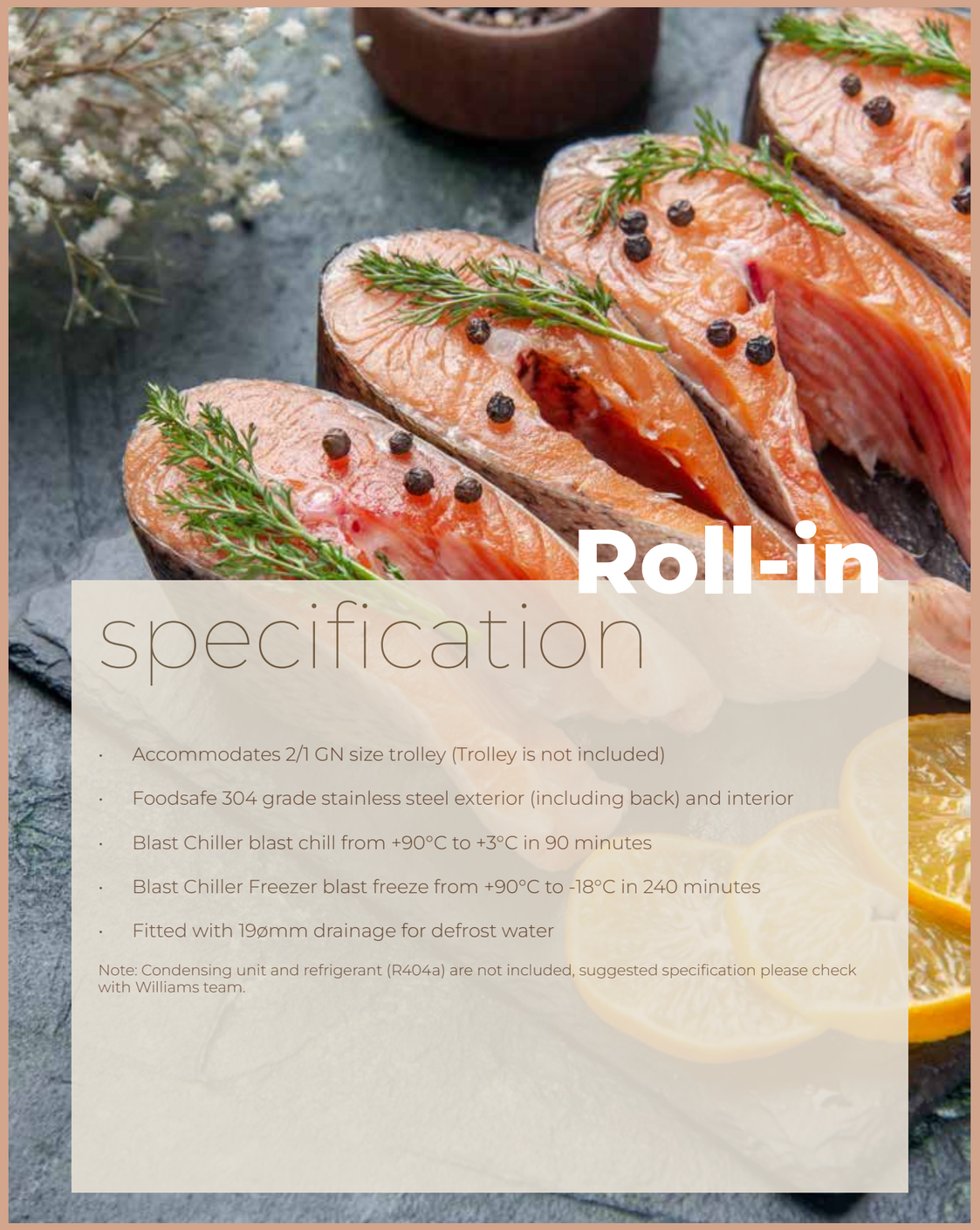
Modular construction design blast chiller / freezer allows easy transportation, flexible installation and easy access of trolley

features

- Choice of Blast Chiller Freezer models (90kg to 320kg) and Blast Freezer models (100kg and 200kg) to accommodate 2/1 GN size trolley to suit any catering requirement (Optional combi size models accommodate most of the combi trolleys in the market)
- Easy to use, 1-2-3 state of the art control panel - 3 simple steps to initiate blast cycle
- Clear LED display for the time and temperature
- Choice of hard chill, soft chill, blast freeze and core food temperature probe controlled cycles with audible alarm indicating end of cycle
- Cam-lock modular panels allow the ease of on-site installation and disassembly for delivery
- High quality thermal printer for blast cycle data storage and print out for full HACCP compliance (IP65 protected)
- Large, high velocity fans and large area evaporator offering advanced airflow design enabling uniform freezing across the product for consistent product quality
- Three core food temperature probes for simple operation, accurate measurement and control
- Easy to access expansion valve for superheat adjustment making commissioning easier
- Easy to access evaporator for servicing and maintenance
- Automatic defrost at the end of every blast cycle and every 6 hours in storage mode ensuring efficient and effective performance
- Automatically switches to storage mode at the end of each cycle before transferring to appropriate storage cabinet, maximising the efficient working practices

- Optional energy efficient POD refrigeration system designed for overnight storage and reducing the wear and tear on the refrigeration system, extending its life
- Fitted with 90mm thick insulated floor for an uneven floor or avoid condensation occurring on the ceiling of lower floor *
- Excellent thermal efficiency, high density 90mm thick polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Anti-condensation door mullion heaters
- Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
- Evaporator with Cataphoresis plated coils provides high corrosion resistance properties
- Accurate helium leak detection system ensures the quality of the evaporator
- Designed for environmental-friendly CFC-free refrigerant (R404a)
- HACCP compliant

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



Roll-in specification

- Accommodates 2/1 GN size trolley (Trolley is not included)
- Foodsafe 304 grade stainless steel exterior (including back) and interior
- Blast Chiller blast chill from +90°C to +3°C in 90 minutes
- Blast Chiller Freezer blast freeze from +90°C to -18°C in 240 minutes
- Fitted with 19ømm drainage for defrost water

Note: Condensing unit and refrigerant (R404a) are not included, suggested specification please check with Williams team.

Blast Chiller

Roll-in options

1. Storage POD system (add 200mm to height)
2. Roll through door
3. Ramp
4. 90mm thick insulated floor (with heater) *
5. Accomodate combi size trolley (add 200mm to width)
6. 380V / 60HZ / 3PH

* Included as standard for WMBCF

Roll-in technical data

Model	WMBC/F90	WMBC/F120	WMBC/F160	WMBC/F200
Temp Range (°C)				
Blast Chill	+90 to +3 in 90 mins			
Blast Freeze	+90 to -18 in 240 mins			
External Dimension (mm)				
Width	1470 (1670 for combi size)			
Depth	1250			
Height	2295 (WMBC) 2385 (WMBCF)			
Internal Dimension (mm)				
Width	680 (880 for combi size)			
Depth	1036			
Height	1875			
Opening Depth (mm)	2095			
Capacity (kg)	90	120	160	200
Capacity (2/1 GN trolley)	1			
Evaporator Fans	2		3	
Power Supply	380V / 50HZ / 3PH			
	16 amp direct connection			
Power Input - Running (amps) *				
Blast	4.3		5.2	
Defrost	13.7			
Rating Power (watts) *				
Blast	2830		3423	
Defrost	3014			
Refrigerant Pipe Size (inch)				
Suction pipe	1 1/8			
Pressure pipe	1/2			
Maximum pipe length work (m)	25			
Refrigerant	R404a			

* 20% increase for 60HZ power supply

Note:
1. All models are fitted with 19ømm drainage for defrost water
2. Suggested maximum food product thickness for blast chilling/ freezing is 40mm, and the elapsed time may vary based on the product type, size, density, entry temperature and environmental factors

Roll-in product list

WMBC/F90, 120, 160, 200

WMBC/F240, 320

Blast Chiller

Roll-in technical data

Model	WMBC/F240	WMBC/F320
Temp Range (°C)		
Blast Chill	+90 to +3 in 90 mins	
Blast Freeze	+90 to -18 in 240 mins	
External Dimension (mm)		
Width	1470 (1670 for combi size)	
Depth	2350	
Height	2295 (WMBC) / 2385 (WMBCF)	
Internal Dimension (mm)		
Width	680 (880 for combi size)	
Depth	2136	
Height	1875	
Opening Depth (mm)	3195	
Capacity (kg)	240	320
Capacity (2/1 GN trolley)	2	
Evaporator Fans	4	6
Power Supply	380V / 50HZ / 3PH	
	20 amp direct connection	
Power Input - Running (amps) *		
Blast	7.7	
Defrost	16.3	
Rating Power (watts) *		
Blast	5068	
Defrost	3586	
Refrigerant Pipe Size (inch)		
Suction pipe	1 1/8	
Pressure pipe	1/2	
Max. Pipe Length Work (m)	25	
Refrigerant	R404a	

* 20% increase for 60HZ power supply

Note:
1. All models are fitted with 19ømm drainage for defrost water
2. Suggested maximum food product thickness for blast chilling/ freezing is 40mm, and the elapsed time may vary based on the product type, size, density, entry temperature and environmental factors

Blast Chiller

Roll-in

WTBC70

Delivers flexibility through its design by accepting a choice of combi oven trolleys

specification

- Accommodates Rational or Lainox 201 1/1 GN combi oven trolleys
- Foodsafe 304 grade stainless steel exterior and interior
- Blast Chiller blast chill from +90°C to +3°C in 90 minutes
- Fitted with 19ømm drainage for defrost water

Blast Chiller Roll-in

features

- Easy to use, 1-2-3 state of the art control panel - 3 simple steps to initiate blast cycle
- Clear LED display for the time and temperature
- Choice of hard chill, soft chill, blast freeze and core food temperature probe controlled cycles with audible alarm indicating end of cycle
- Clever AirSmart airflow system that chills from two different directions
- Powerful, energy efficient fans and the equalised air pressure chamber ensure the air flows evenly and gently over all the products throughout the chamber
- Roburst and secure latch handle that keeps a 100% tight seal
- Easy to access refrigeration system for servicing and maintenance
- One core food temperature probes for simple operation, accurate measurement and control
- Automatic defrost at the end of every blast cycle and every 6 hours in storage mode ensuring efficient and effective performance
- Automatically switches to storage mode at the end of each cycle before transferring to appropriate storage cabinet, maximising the efficient working practices
- Excellent thermal efficiency, high density 75mm thick polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
- Self-closing doors minimise cool air loss and reduce energy consumption
- Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
- Evaporator with Cataphoresis plated coils provides high corrosion resistance properties
- Accurate helium leak detection system ensures the quality of the evaporator
- Designed for environmental-friendly CFC-free refrigerant (R404a)
- HACCP compliant

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

options

1. 304 grade stainless steel exterior back
2. Remote system (separate 3PH supply required for condensing unit)
3. 380V / 60HZ / 3PH

WTBC70 technical data

Model	WTBC70
Temp Range (°C)	
Blast Chill	+90 to +3 in 90 mins
External Dimension (mm)	
Width	990
Depth	882
Height	2300
Internal Dimension (mm)	
Width	531
Depth	740
Height	1465
Opening Depth (mm)	1504
Capacity (kg)	70
Evaporator Fans	3
Power Supply	380V / 50HZ / 3PH
	16 amp direct connection
Power Input - Running (amps) *	9
Rating Power (watts) *	5924
Compressor (HP)	3-1/2
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	7138
Refrigerant	R404a

* 20% increase for 60HZ power supply

Note:
1. All models are fitted with 19ømm drainage for defrost water
2. Suggested maximum food product thickness for blast chilling/ freezing is 40mm, and the elapsed time may vary based on the product type, size, density, entry temperature and environmental factors

greenlogic

Working towards a greener, more environmentally responsible future.

Saving Energy | Increasing Recycling | Reducing Waste | Reducing Emissions

Greenlogic is Williams' commitment to supplying the most energy efficient and sustainable professional refrigeration in today's market. It's not limited to product design, Greenlogic covers our plant, manufacturing and management processes too.

Williams' commitment to green refrigeration stretches back decades. In the 1980s we were the first manufacturer to develop CFC-free insulation. In the 1990s we developed the first catering refrigeration to use an environment-friendly refrigerant with an Ozone Depletion Potential (ODP) of zero.

We've pioneered a raft of greener technologies, ranging from energy-saving Smart Controllers to systems using eco-friendly refrigerants.

Greenlogic Products

Our products are 98% recyclable with the remaining 2% treatable for heat recovery. But to ensure our products are the most sustainable in today's market means considering each and every component.

Not just the contribution they make to the product's overall energy efficiency but the impact they have on the environment, and ensuring they have been produced in a sustainable and ethical manner.

Our CoolSmart Controllers minimise the cabinet's energy consumption through processes such as fan and heater pulsing, intelligent defrost and independent management of evaporator and condenser fans.

Our insulation delivers structural strength and superior thermal properties while minimising environmental impact, through low GWP (Global Warming Potential) and zero ODP
(Ozone Depletion Potential).

Recent innovations include low energy fans and bumper bars made from recycled materials, which resist corrosion to maximise service life. All coils are now electro deposition dipped - the most advanced cathodic coating technology available. The process has a lower environmental impact due to a reduction in the amount of solvents used.

A comprehensive choice of other energy saving features and options are available including self-closing doors, heavy duty gaskets, half doors and drawer packs.

Williams follow the AFE Group Ethical Trading Code and ensure compliance with it by our suppliers – assessing and grading each of them on the environmental management of their product and plant.

Greenlogic Manufacturing

Williams holds ISO14001 Environmental Management certification across all of its manufacturing plants in UK, Australia and China, for the design, manufacture, installation and servicing of refrigeration products.

We are committed to reducing our environmental footprint and to becoming a zero to landfill business.

- Pallets are re-used and waste wood recycled.
- Packaging is 100% recyclable, although the bulk of it is reused.
- Waste and by products are dispatched to specialist waste processors.
- Williams have adopted a zero tolerance refrigerant leak strategy. All coils are pretested and again when the refrigeration system has been assembled using industry-best helium sensors.
- Rigorous standards are applied to liquid waste. We only use chemicals that are strictly required by our processes.
- We apply energy-saving technologies, from low energy lighting to plastic curtains that conserve heat in production areas.
- We follow energy-saving procedures, from sharing office space to do function-testing overnight with off-peak electricity.
- Our transport's carbon footprint is minimised through planned deliveries and full loads.

Staff is encouraged to think about sustainability at all times – to switch off equipment that's not being used, to avoid unnecessary use of resources, etc.

To know more about Greenlogic,
Please visit: www.greenlogic.info

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Allow adequate space for maintenance and ventilation. All refrigeration equipment requires adequate ventilation for efficient and effective performance. Williams reserve the right to modify the design, materials and finish in accordance with its progressive development policy.

MKT/LIT/BOHFULL0325/V5.1