



W+COMBO Display

The W+ COMBO DISPLAY maximizes space utilization through its innovative design, featuring both a top display and a front display to showcase fresh, ready-to-eat foods with style and efficiency, keeping products fresh while enhancing your customers' experience

Hydrocarbon
refrigerant **R290** inverter
available for 900mm and 1200mm models



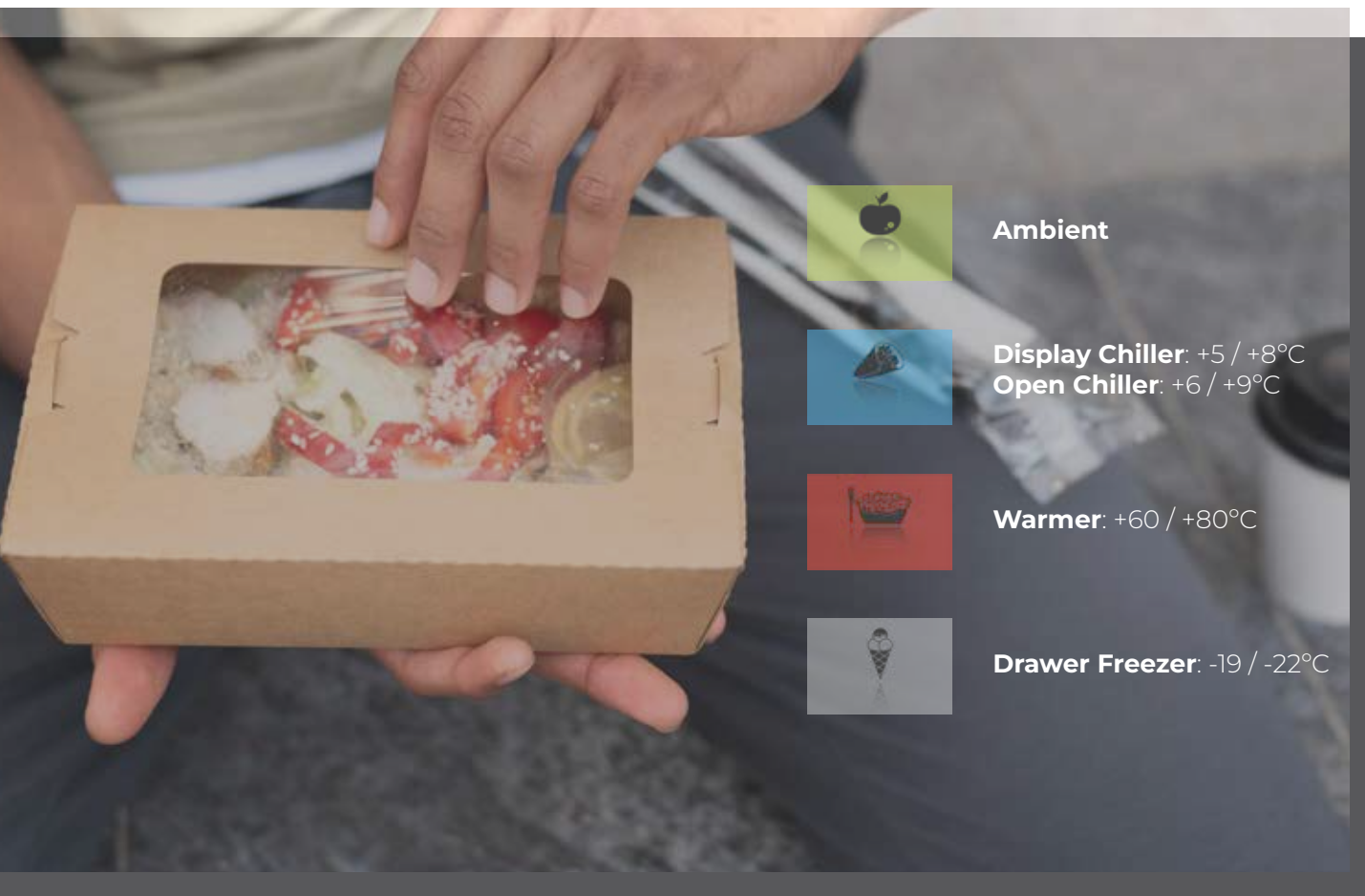
Enhance Your Space with the W+ COMBO

Available for 900mm, 1200mm and 1500mm length

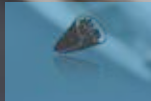


W+COMBO Display is a versatile solution, offering two different functions within a single unit, making it adaptable for various food service operations. The unit may include a warmer to keep hot foods ready to serve, a display chiller to showcase cold items, an open chiller for easy access to chilled products, or a drawer freezer for frozen storage.

This multi-functional design provides flexibility and efficiency, catering to diverse temperature and storage requirements in one compact system. Whether you're storing hot, cold, or frozen items, this display unit meets a wide range of operational needs.



Ambient



Display Chiller: +5 / +8°C
Open Chiller: +6 / +9°C



Warmer: +60 / +80°C



Drawer Freezer: -19 / -22°C

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Available Combination

	WCD-900/1200/1500-TC/FC	WCD-900/1200/1500-TA/FC	WCD-900/1200/1500-TW/FC
Upper section Operator served			
Lower section Customer self-served			
Upper section Operator served			
Lower section Customer self-served			
Upper section Operator served			
Lower section Customer self-served			

Product Code

Model	WCD (W+Combo)
Equipment Length	900 (900mm), 1200 (1200mm), 1500 (1500mm)
Upper section type	TC (Top Chiller), TA (Top Ambient), TW (Top Warmer)
Lower section type	FC (Front Chiller), FW (Front Warmer), FF (Front Drawer Freezer)
Hydrocarbon Refrigerant	HCR-IVT (R290 inverter compressor)
Optional Configuration	FB (Front Baskets)

900W/1200W/1500W · 700D · 1200H

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Features

Optimized Product Placement

Upper Section: Perfectly designed for products that require operator assistance, ensuring a seamless customer experience.

Lower Section: Designed for self-service, empowering guests to help themselves. This not only boosts business but also enhances operational efficiency by reducing the workload on staff.

Versatile Temperature Zones

Offers various combinations of temperature zones, making it ideal for diverse applications in restaurants, cafés, and lounges. Tailor your display to meet the unique needs of your establishment and delight your customers

Premium Construction: Foodsafe 304 grade stainless steel with anti-fingerprint black No.4 finish on both exterior and interior.

Advanced Glass Design: Double-layer, ultra-clear toughened heated film glass with smooth sliding doors for easy access.

Warm LED Lighting: Internal warm white LED light (2700K) with an on/off switch to enhance food presentation.

V-Cut Edge Bending: All visible edges feature precision V-Cut bending for a sleek, modern look.

Superior Insulation: High-density polyurethane insulation, providing excellent thermal efficiency with low GWP and zero ODP.

Easy-to-Use Controls: Digital controller with a clear display for simple operation and reliable performance.

Efficient Cooling: Forced air refrigeration system with automatic defrost for hassle-free maintenance.

High-Quality Components: Equipped with imported, durable, energy-efficient compressors.

Corrosion-Resistant: Hydrophilic aluminum fin evaporator for enhanced corrosion resistance.

No Drainage Required: Defrost water is automatically vaporized, eliminating the need for drainage.

Eco-Friendly Refrigerant: Powered by R290 natural refrigerant and energy-saving inverter technology.

HACCP Compliant: Fully compliant with HACCP standards for safe food handling.

Optional front basket is available



Williams Refrigeration Hong Kong Limited

Address: Unit C, 12/F., Roxy Industrial Centre, 58-66 Tai Lin Pai Road, Kwai Chung, New Territories, Hong Kong

Phone no.: +852 2407 5422

Website: www.williams-refrigeration.com.hk