DESIGN EXCELLENCE:COOL TECHNOLOGY

PROFESSIONAL

Refrigeration Solutions

Design Excellence
Cool Technology

Williams is one of the world's leading
designers and manufacturers
of professional refrigeration equipment.

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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.

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.

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.

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.

Our facilities are independently certified to ISO9001:2008, 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.

Our Core Value:

Reliability

Food Safety and Hygiene

Best Performance and Quality

Innovative and Execellent Design

Energy and Environmental Awareness

Reducing Our Environmental Impact

Increasing Environmental Awareness

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**

Accreditations

DESIGN EXCELLENCE:COOL TECHNOLOGY

Our Production Plant in China

ISO9001:2015 (Quality Management System)
ISO14001:2015 (Environment Management System)
ISO22000:2018 (Food Safety Management System)
ISO45001:2018 (Occupational Health & Safety Management System)

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Our Products

CCC (China Compulsory Certification)
SASO (Saudi Arabian Standard Organization Certificate)
KC (Korea Certification)
CE, WEEE and RoHS

Williams
Professional Refrigeration

Upright Cabinet Series

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

Professional Refrigeration

Upright Cabinet Series

General Features

01.

CoolSmart Controller

- **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

02.

304 grade stainless steel exterior and interior finish

Foodsafe, durable and easy cleaning

03.

High density 75mm thick insulation foam with zero ODP (Ozone Depletion Potential) and low GWP (Global Warming Potential)

Provides excellent thermal efficiency and is environmental-friendly

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04.

Accurate helium leak detection system for entire refrigeration system

Quality guaranteed

05.

Automatic vaporising the defrost water

No drain connection is required

06.

Air release point on magnetic door gaskets

Excellent sealing and avoids slitting caused by door closing pressure

07.

Reversible door hinge

Able to change on site to ensure smooth work flow

08.

Designed and engineered to operate up to 43°C ambient

Effective in the harshest environment

09.

HACCP compliant

Ensures the food safety of Williams products

11.

Front and top vented refrigeration system

Space saving and allows compact refrigeration equipment set up

12.

Top-mounted refrigeration system with hidden evaporator

Maximises the internal capacity and easy servicing

13.

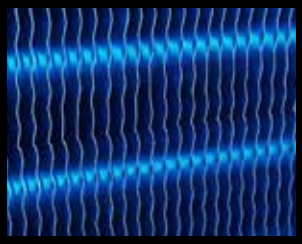
Adjustable racking system

Allows flexible storage and ease of cleaning

14.

Anti-tilt trayslides

Prevents tipping but easy to remove for cleaning



10.

Condenser and evaporator with Hydrophilic aluminium fins

Provides high corrosion resistance properties

15.

Cylindrical door locks

Added security and stock control

16.

Door mullion heaters

Anti-condensation and prevents potential dirt traps

17.

Optional Heated film glass door

Anti-condensation and clear visibility

18.

Removable balloon type magnetic door gaskets

Prevents dirt traps and ensures easy replacement

19.

Self-closing doors

Avoids heat ingress and reduces energy consumption

20.

Over 90° door opening

For easy loading and stock checking

21.

Hygienic one-piece stainless steel dished base with radiused corners

Easy for cleaning and prevents potential dirt traps

22.

Automatic fan cut out switch for freezer models

Avoids loss of cool air and reducing energy consumption

23.

Forced air circulation system

Ensures fast and even cool air distribution

24.

Optional fully extendable work out drawer

Allows vertical access of the full-loaded GN pan

25.

Adjustable legs or castors (Optional)

Maximises flexibility and stability

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.

Garnet Key Features

Hygienic optimised design with top-mounted refrigeration system

01. Top-mounted refrigeration system with hidden evaporator to maximise the internal capacity

02. Excellent thermal efficiency, high density 75mm thick polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

03. Adjustable racking system allows flexible storage *

04. Anti-condensation door mullion heaters

05. Removable anti-tilt trayslides to prevent tipping *

06. Reversible door hinge allows to change on site to ensure smooth work flow

07. Self-closing doors minimise cool air loss and reduce energy consumption

08. Over 90° door opening allows easy loading and stock checking

09. Hygienic one-piece dished base with radiused corners avoids potential dirt traps

10. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps

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11. 145Hmm adjustable legs to ensure stability on an uneven floor

12. Forced air refrigeration system ensures effective air circulation *

13. Static-cooled refrigeration system for FG1T(J) & FG2T(J) to keep fish moist and fresh

14. CoolSmart controller with clear digital display is designed for easy operation

15. Imported, durable and energy-efficient compressor

16. Automatic fan cut out switch for freezer models avoids cool air loss and reduces energy consumption

17. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties *

18. Accurate helium leak detection system ensures the quality of the entire refrigeration system

19. Automatic defrost ensures the evaporator working to its optimum performance *

20. Automatically vaporises defrost water, drainage is not required *

21. Designed and engineered to operate up to 43°C ambient

22. Environmental-friendly CFC-free refrigerant (R134a or R404a)

23. HACCP compliant

11

12

14

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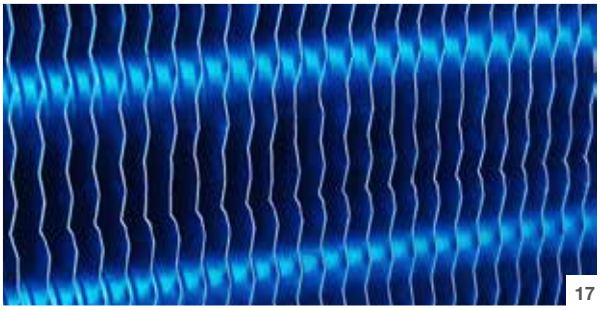
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* Not available for FG1T(J) and FG2T(J)

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

Garnet 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

Garnet Options

02

04, 05

08

01. 304 grade stainless steel exterior back / base

02. Heated film glass door

03. Pass through door (add 37mm to depth)

04. 2 or 3 drawers bank for low half section *

05. Cylindrical lock for drawer(s)

06. Internal LED for door type

07. Lock plate

08. Castors in lieu of legs

09. Accommodate 400 x 600mm size

10. Additional shelving / trayslides

11. 220V / 60HZ / 1PH

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

Professional Refrigeration > Upright Cabinet Series

Garnet Product Code

Example:

HG2T(J)-SS-HGD

1 2 3 4 5 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)	=	New 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

* Fish cabinet (static-cooled system)

Garnet Product List

G1T(J)-SEA

G2T(J)-SEA

G1T(J)-SS

G2T(J)-SS

Garnet Technical Data

Model	HG1T(J)	MG1T(J)	FG1T(J)	LG1T(J)	HLG1T(J)
Temp Range (°C)	+1 / +4	-2 / +2	-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
Thickness of 304 grade stainless steel (mm)					
Exterior	0.7				
Interior	0.6				
Door or drawer	0.8				
Opening Depth (mm)					
Door type	1510				
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) & 1550 (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	-2 / +2	-19 / -22
External Dimension (mm)				
Width	1400			
Depth	824			
Height	1975			
Internal Dimension (mm)				
Width	1250			
Depth	683			
Height	1370			
Thickness of 304 grade stainless steel (mm)				
Exterior	0.7			
Interior	0.6			
Door or drawer	0.8			
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

Overnight Thaw Key Features

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

01. 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

02. 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

03. 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

04. Cooking thawed food is quicker and safer than cooking frozen food, eliminating the risk of cold spots once cooking has been finished

05. Fitted with digital thermometer for clear temperature display

06. Excellent thermal efficiency, high density 75mm thick polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

07. Anti-condensation door mullion heaters

08. Adjustable racking system allows flexible storage

09. Removable anti-tilt trayslides to prevent tipping

10. Self-closing doors minimise cool air loss and reduce energy consumption

11. Over 90° door opening allows easy loading and stock checking

12. Hygienic one-piece dished base with radiused corners avoids potential dirt traps

13. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps

14. 135Hmm heavy duty, non-marking swivel and braked castors for easy positioning

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

Options

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

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15 Forced air refrigeration system ensures effective air circulation

16. Imported, durable and energy-efficient compressor

17. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties

18. Accurate helium leak detection system ensures the quality of the entire refrigeration system

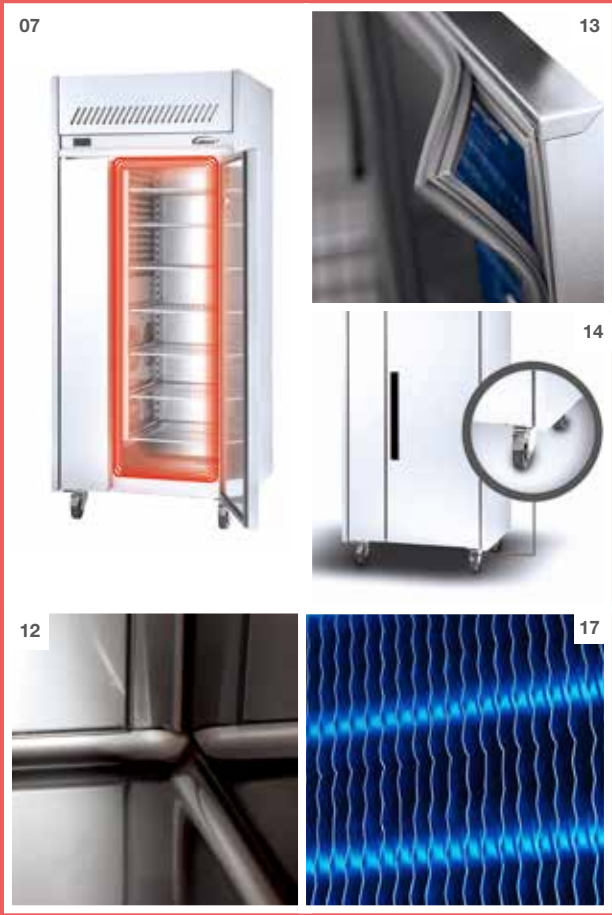
19. Automatic defrost ensures the evaporator working to its optimum performance

20. Automatically vaporises defrost water, drainage is not required

21. Designed and engineered to operate up to 43°C ambient

22. Environmental-friendly CFC-free refrigerant (R134a)

23. HACCP compliant



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

Product List

OT1	OT2

Overnight Thaw Technical Data

Model	OT1	OT2
Temp Range (°C)	0 / +3	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	
Thickness of 304 grade stainless steel (mm)		
Exterior	0.7	
Interior	0.6	
Door	Exterior: 0.8 Interior: 0.6	
Opening Depth (mm)	1320	
Capacity (cu.ft / litres)	19.3 / 548	40.7 / 1153
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

Zircon Fish Key Features

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

01

02

04

07

01. Static cooling system to keep fish moist and fresh

02. Fitted with 7 polypropylene containers for easy cleaning, lightness and durability, each with a removable slime tray

03. Excellent thermal efficiency, high density 75mm thick polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

04. Anti-condensation door mullion heaters

05. Self-closing doors minimise cool air loss and reduce energy consumption

06. Over 90° door opening allows easy loading and stock checking

07. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps

08. CoolSmart controller with clear digital display is designed for easy operation

09. FZ18 is fitted with 20Hmm levelling feet and FZ18T is fitted with 100Hmm adjustable legs to ensure stability on an uneven floor

10. Imported, durable and energy-efficient compressor

11. Accurate helium leak detection system ensures the quality of the entire refrigeration system

12. Designed and engineered to operate up to 43°C ambient

13. Environmental-friendly CFC-free refrigerant (R134a)

14. HACCP compliant

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

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

Options

1. 304 grade stainless steel exterior back / base
2. Cylindrical lock
3. 220V / 60HZ / 1PH

Product List

FZ18	FZ18T

Zircon Fish Technical Data

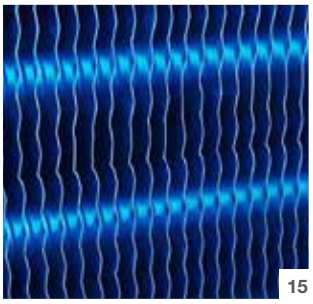
Model	FZ18	FZ18T
Temp Range (°C)	-2 / +2	-2 / +2
External Dimension (mm)		
Width	571	
Depth	698	
Height	1690	1770
Internal Dimension (mm)		
Width	450	
Depth	605	
Height	1198	
Thickness of 304 grade stainless steel (mm)		
Exterior	0.7	
Interior	0.6	
Door	Exterior: 0.8 Interior: 0.6	
Opening Depth (mm)	1180	
Capacity (cu.ft / litres)	11.5 / 327	11.4 / 324
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

Meat Ageing Key Features

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



01. Activated carbon filter removes any organic molecules which cause odur from air circulated within the cabinet

02. Himalayan salt blocks assist with moisture management, improve flavour and enhance the looks and theatre of the meat ageing display

03. Removable hanging rods support the flexible arrangement in cabinet for the changeable operation flow

04. Excellent thermal efficiency, high density 75mm thick polyurethane insulation with Zero Ozone Depletion Potential and Low Global Warming Potential

05. Anti-condensation door mullion heaters

06. Adjustable and removable anti-tilt trayslides to prevent tipping

07. Self-closing doors minimise cool air loss and reduce energy consumption

08. Over 90° door opening allows easy loading and stock checking

09. Hygienic one-piece dished base with radiused corners avoids potential dirt traps

10. 145Hmm adjustable legs to ensure stability on an uneven floor

11. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps

12. Forced air refrigeration system with UVC anti-germicidal light keeps air flow clean

13. Smart controller with clear temperature and humidity digital display

14. Imported, durable and energy-efficient compressor

15. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties

16. Accurate helium leak detection system ensures the quality of the entire refrigeration system

17. Automatic defrost ensures the evaporator working to its optimum performance

18. Automatically vaporises defrost water, drainage is not required

19. Designed and engineered to operate up to 43°C ambient

20. Environmental-friendly CFC-free refrigerant (R134a)

21. HACCP compliant

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)

Options

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

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)	1510	
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)	3/7	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

* 20% increase for 60HZ power supply

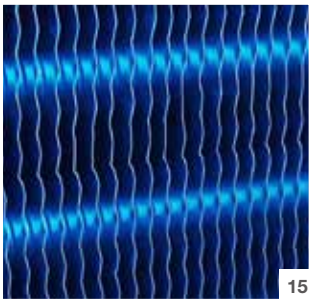
Williams has market-leading expertise in meat ageing equipment. For over a decade the company has been

working with butchers, Michelin star chefs and casual dining operators

who specialise in offering their customers dry aged beef.

Duck Drying Key Features

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.



01. Forced air refrigeration system with enhanced fans to ensure effective air circulation for drying duck

02. The relative humidity is maintained between 45% to 65%

03. Removable hanging rods support the flexible arrangement in cabinet for the changeable operation flow

04. Excellent thermal efficiency, high density 75mm thick polyurethane insulation with Zero Ozone Depletion Potential and Low Global Warming Potential

05. Anti-condensation door mullion heaters

06. Adjustable and removable anti-tilt trayslides to prevent tipping

07. Self-closing doors minimise cool air loss and reduce energy consumption

08. Over 90° door opening allows easy loading and stock checking

09. Hygienic one-piece dished base with radiused corners avoids potential dirt traps

10. 145Hmm adjustable legs to ensure stability on an uneven floor

11. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps

12. Smart controller with clear temperature and humidity digital display

13. Imported, durable and energy-efficient compressor

14. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties

15. Accurate helium leak detection system ensures the quality of the entire refrigeration system

16. Automatic defrost ensures the evaporator working to its optimum performance

17. Automatically vaporises defrost water, drainage is not required

18. Designed and engineered to operate up to 43°C ambient

19. Environmental-friendly CFC-free refrigerant (R134a)

20. HACCP compliant

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

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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

Options

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

Duck Drying Technical Data

BOH-DDR1-SEA

BOH-DDR2-SEA

BOH-DDR1-SS

BOH-DDR2-SS

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

Williams
Professional Refrigeration

Counter Series

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

Professional Refrigeration

Counter Series

General Features

01.

Condensing Unit

- **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*

02.

CoolSmart Controller

- **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

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03.

304 Grade stainless steel exterior and interior finish

Foodsafe, durable and easy cleaning

04.

High density insulation foam with zero ODP (Ozone Depletion Potential) and low GWP (Global Warming Potential)

Provides excellent thermal efficiency and is environmental-friendly

05.

Accurate helium leak detection system for entire refrigeration system

Quality guaranteed

06.

Automatic vaporising the defrost water in remote type

No drain connection is required

07.

Air release point on magnetic door gaskets

Excellent sealing and avoids slitting caused by door closing pressure

08.

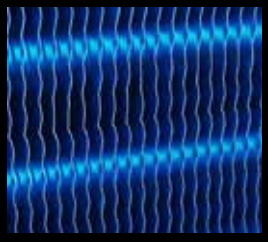
Designed and engineered to operate up to 43°C ambient

Effective in the harshest environment

09.

HACCP compliant

Ensures the food safety of Williams products



10.

Condenser and evaporator with Hydrophilic aluminium fins

Provides high corrosion resistance properties

11.

Varied table top profiles

Flexible for different customers' needs

12.

Adjustable racking system

Allows flexible storage and ease of cleaning

13.

Anti-tilt trayslides

Prevents tipping but easy to remove for cleaning

14.

Cylindrical door locks

Added security and stock control

15.

Door mullion heaters

Anti-condensation and prevents potential dirt traps

16.

Optional Heated film glass door

Anti-condensation and clear visibility

17.

Removable balloon type magnetic door gaskets

Prevents dirt traps and ensures easy replacement

18.

Self-closing doors

Avoids heat ingress and reduces energy consumption

19.

Over 90˚ door opening

For easy loading and stock checking

20.

Hygienic one-piece stainless steel dished base with radiused corners

Easy for cleaning and prevents potential dirt traps

21.

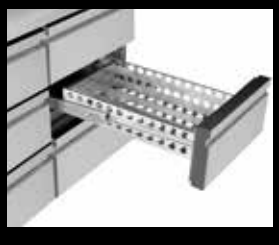
Air ducting for two sections or above

Ensures the cool air can spread to everywhere inside the counter

22.

Forced air circulation system

Ensures fast and even cool air distribution



23.

Optional fully extendable work out drawer

Allows vertical access (without bullnose at front) of the full-loaded GN pan

24.

Adjustable legs or castors (optional)

Maximises flexibility and stability

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, Emerald & Bakery Key Features

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

01. Removable cassette type condensing unit and evaporator for easy servicing with zero down time

02. Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

03. Adjustable racking system allows flexible storage

04. Anti-condensation door mullion heaters

05. Removable anti-tilt trayslides to prevent tipping *

06. Self-closing doors minimise cool air loss and reduse energy consumption

07. Over 90˚ door opening allows easy loading and stock checking

08. Hygienic one-piece dished base with radiused corners avoids potential dirt traps *

09. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps

* Available for Opal and Emerald only

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

10. Air ducting for two sections or above ensures the cool air is spread to everywhere inside the counter

11. 150Hmm adjustable legs to ensure stability on an uneven floor

12. Forced air refrigeration system ensures effective air circulation

13. CoolSmart controller with clear digital display is designed for easy operation

14. Imported, durable and energy-efficient compressors

15. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties

16. Accurate helium leak detection system ensures the quality of the entire refrigeration system

17. Automatic defrost ensures the evaporator working to its optimum performance

18. Automatically vaporises defrost water, drainage is not required and applied to self-contain and remote type condensing unit

19. Designed and engineered to operate up to 43°C ambient

20. Environmental-friendly CFC-free refrigerant (R134a or R404a)

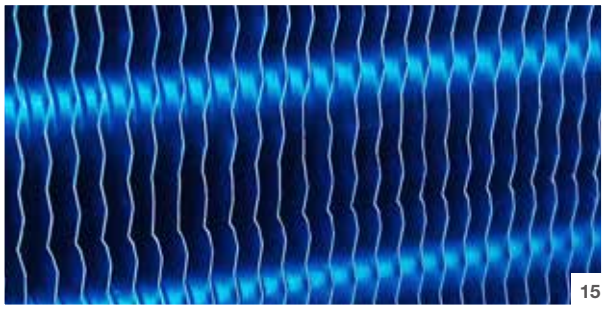
21. HACCP compliant

10

11

12

13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Professional Refrigeration > Counter Series

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)

Opal, Emerald & Bakery Options

* Available for Opal and Emerald only
\# Not available for LO3U/R(J) and LE2U/R(J)

01. 304 grade stainless steel exterior back / base
02. Heated film glass door
03. Pass through door
(add 10mm to depth for Emerald)
04. Saladette opening *
05. Raised pan holder *
06. Wooden board under table top
07. Table top extension
08. 2mm thick 304 grade stainless steel table top
09. 2, 3 or 1/3 + 2/3 drawers bank *#
10. Cylindrical lock for drawer(s) *#
11. Lock plate
12. Internal LED for door type
13. Right-hand-side condensing unit
14. Remote type condensing unit
15. Back / side splash
16. Front / side skirting
17. Castors in lieu of legs
18. 50Hmm skirting with louvre for sitting on plinth
19. Additional shelving/ trayslides for door type
20. 220V / 60HZ / 1PH

Professional Refrigeration > Counter Series

Opal, Emerald & Bakery
Product Code

Example:

HO3U(J)-XDNW-B-S

1 2 3 4 5 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)	=	New 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

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Opal Product List

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**

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					
Thickness of 304 grade stainless steel (mm)						
Exterior	0.7					
Interior	0.6					
Door or drawer	0.8					
Opening Depth (mm)						
Door type	1090					
Drawer type	1260					
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)	6.2 / 178			11.5 / 327		
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		1550	485		1844
2 drawers bank	485		1550	485		1844
3 drawers bank	485		1550	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				
Thickness of 304 grade stainless steel (mm)					
Exterior	0.7				
Interior	0.6				
Door or drawer	0.8				
Opening Depth (mm)					
Door type	1090				
Drawer type	1260		N/A	1260	
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)	16.8 / 476			22 / 625	
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	3/4	
3 drawers bank	1/2		N/A	3/4	
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)					
Door	623		2229	950	
2 drawers bank	950		N/A	1289	
3 drawers bank	950		N/A	1289	
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					
Thickness of 304 grade stainless steel (mm)						
Exterior	0.7					
Interior	0.6					
Door or drawer	0.8					
Opening Depth (mm)						
Door type	1090					
Drawer type	1260					
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)	6.2 / 178			11.5 / 327		
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		1/2	1/3		3/4
3 drawers bank	1/3		1/2	1/3		3/4
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)						
Door	623		1539	623		2229
2 drawers bank	623		1539	623		2229
3 drawers bank	623		1539	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
Refrigerant Pipe Size (inch)						
Door type - Suction pipe	3/8		1/2	3/8		1/2
Door type - Liquid pipe	1/4		3/8	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

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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				
Thickness of 304 grade stainless steel (mm)					
Exterior	0.7				
Interior	0.6				
Door or drawer	0.8				
Opening Depth (mm)					
Door type	1090				
Drawer type	1260		N/A	1260	
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)	16.8 / 476			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		
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	1289	
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		730 x 495 x 400	
Drawer type	730 x 495 x 400		N/A	730 x 495 x 400	
Refrigerant Pipe Size (inch)					
Door type - Suction pipe	1/2	3/8	1/2		
Door type - Liquid pipe	3/8	1/4		3/8	
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

Emerald Product List

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**	**E3U(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								
Thickness of 304 grade stainless steel (mm)									
Exterior	0.7								
Interior	0.6								
Door or drawer	0.8								
Opening Depth (mm)									
Door type	1387								
Drawer type	1460								N/A
Maximum loading height of drawer (mm per drawer)									
2 drawers bank	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
Capacity (cu.ft / litres)	10.2 / 290			19.3 / 547			28.3 / 803		
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	4	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	880	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		5/8	1/2		N/A
3 drawers bank	1/4		1/2	1/4		N/A	1/2		N/A
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)									
Door	485		1550	485		1844	950		1289
2 drawers bank	485		1550	485		1844	950		N/A
3 drawers bank	485		1550	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								
Thickness of 304 grade stainless steel (mm)									
Exterior	0.7								
Interior	0.6								
Door or drawer	0.8								
Opening Depth (mm)									
Door type	1387								
Drawer type	1460								N/A
Maximum loading height of drawer (mm per drawer)									
2 drawers bank	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
Capacity (cu.ft / litres)	10.2 / 290			19.3 / 547			28.3 / 803		
Power Supply	220V / 50HZ / 1PH								
	13 amp plug								
Power Input - Running (amps) *									
Door type	5		7	5		7			
Drawer type	5		7	5		7			N/A
Rating Power (watts) *									
Door type	1100		1540	1100		1540			
Drawer type	1100		1540	1100		1540			N/A
Compressor (HP)									
Door	1/3		5/8	1/3		3/4			1
2 drawers bank	1/3		5/8	1/3		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	1289		3389
2 drawers bank	623		1844	623		2229	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		730 x 495 x 420
Drawer type	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						3/8		1/4
Drawer type - Suction pipe	3/8						1/2		N/A
Drawer type - Liquid pipe	1/4						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

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Bakery Product List

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	+1 / +4	+1 / +4	+1 / +4	+1 / +4	+1 / +4
External Dimension (mm)						
Width	970	1500	2030	745	1275	1805
Depth	760					
Height	850					
Internal Dimension (mm)						
Width	455	985	1513	455	985	1513
Depth	650					
Height	570					
Thickness of 304 grade stainless steel (mm)						
Exterior	0.7					
Interior	0.6					
Door	0.8					
Opening Depth (mm)	1243					
Capacity (cu.ft / litres)	8.1 / 230	15.1 / 428	22 / 625	8.1 / 230	15.1 / 428	22 / 625
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	1/2
Heat Rejection (watts) (Evaporating at -10°C at 32°C ambient)	485		950	485	623	950
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

Size should not limit the creativity.

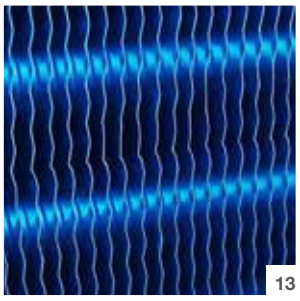
Small foodprint with the innovative designs

refrigeration equipmnet can also serve as undercounter or counter units to provide infinite possibility to the compact kitchen design.

Professional Refrigeration > Counter Series

Varitemp Drawer Key Features

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



01. Chill-freeze storage temperature range covered -22°C to +4°C and can be easily adjusted to be a chiller or freezer

02. Special cooling system configuration maintains the small footprint especially for compact kitchen design

03. Designed for serving as undercounter units or counter units with tough, durable and heat resistant worktop

04. Easy servicing condensing unit and evaporator

05. Fully extendable work out drawer fitted as standard for easy accessing and better organising the food products

06. Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

07. Anti-condensation drawer mullion heaters

08. Removable balloon type magnetic drawer gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps

09. 75Hmm heavy duty, non-marking swivel and braked castors for easy positioning (50Hmm for stacking model)

10. Forced air refrigeration system ensures effective air circulation from the top

11. Clear digital display is designed for easy operation, it also features with built-in alert and fail safe run facility

12. Imported, durable and energy-efficient compressor

13. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties

14. Accurate helium leak detection system ensures the quality of the entire refrigeration system

15. Automatic defrost ensures the evaporator working to its optimum performance

16. Automatically vaporises defrost water, drainage is not required

17. Designed and engineered to operate up to 43°C ambient

18. Environmental-friendly CFC-free refrigerant (R134a)

19. HACCP compliant

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

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Varitemp Drawer

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

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

Product List

UBC-VT-21-2(150H)	UBC-VT-21-1(150H)	UBC-VT-21-1(200H)

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	-22 / +4	-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	560 (x2)	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

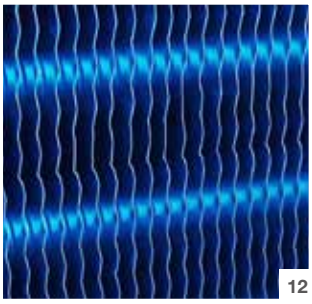
Aztra Key Features

Space saving design allows compact refrigeration equipment set up

01

05

08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01. 5UC model is designed for under counter installation with lower height (840mm)

02. Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

03. Adjustable racking system allows flexible storage

04. Anti-condensation door mullion heaters fitted for freezer models

05. Removable anti-tilt trayslides to prevent tipping

06. Self-closing doors minimise cool air loss and reduce energy consumption

07. Over 90° door opening allows easy loading and stock checking

08. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps

09. 20mm levelling feet at front to ensure stability on an uneven floor and 15mm castors at rear

10. Forced air refrigeration system ensures effective air circulation

11. Imported, durable and energy-efficient compressor

12. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties

13. Accurate helium leak detection system ensures the quality of the entire refrigeration system

14. Automatic defrost ensures the evaporator working to its optimum performance

15. Automatically vaporises defrost water, drainage is not required

16. Designed and engineered to operate up to 43°C ambient

17. Environmental-friendly CFC-free refrigerant (R134a or R404a)

18. HACCP compliant

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

Aztra

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

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

Available for 5UC(J) only

Product List

5UC(J)	5CT(J)	10CT(J)

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		792	
Depth	388		528			
Height	464		460			
Thickness of 304 grade stainless steel (mm)						
Exterior	0.7					
Interior	0.6					
Door	0.8					
Opening Depth (mm)						
Door type (including 50mm rear bracket)	1262		1175		1160	
Drawer type (including 50mm rear bracket)	1050		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	1550	287	1550	485	1550
2 drawers bank	287	1550	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 Key Features

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

01. Fully extendable work out drawer fitted as standard for easy accessing and better organising the food products

02. Removable cassette type condensing unit and evaporator for easy servicing with zero down time

03. Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

04. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps

05. 75Hmm heavy duty, non-marking swivel and braked castors for easy positioning

06. Forced air refrigeration system ensures effective air circulation

07. CoolSmart controller with clear digital display is designed for easy operation

08. Imported, durable and energy-efficient compressor

09. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties

10. Accurate helium leak detection system ensures the quality of the entire refrigeration system

11. Automatic defrost ensures the evaporator working to its optimum performance

12. Automatically vaporises defrost water, drainage is not required

13. Designed and engineered to operate up to 43°C ambient

14. Environmental-friendly CFC-free refrigerant (R134a)

15. HACCP compliant

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

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Under Broiler

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

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

Product List

UBC2(J)	UBC4(J)	UBC6(J)

UBC7(J)	UBC20(J)

Under Broiler Technical Data

Model	UBC2(J)	UBC4(J)	UBC6(J)	UBC7(J)	UBC20(J)
Temp Range (°C)	+1 / +4	+1 / +4	+1 / +4	+1 / +4	+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				
Thickness of 304 grade stainless steel (mm)					
Exterior	0.7				
Interior	0.6				
Door or drawer	0.8				
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				

* 20% increase for 60HZ power supply

Food preparation

Counters and wells in a variety of formats,

combining gastronorm storage with spacious preparation area, raising operation effectiveness along with food safety secured.

Onyx Key Features

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

01

02

06

07

01. Unique airflow design with protective air curtain to ensure a 4°C food storage temperature of ingredients in raised pan holder

02. The working table top is sufficient for a 15” pizza dough

03. Removable, easy to clean crumb tray fitted

04. Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

05. Adjustable racking system allows flexible storage

06. Anti-condensation door mullion heaters

07. Removable anti-tilt trayslides to prevent tipping

08. Self-closing doors minimise cool air loss and reduce energy consumption

09. Over 90° door opening allows easy loading and stock checking

10. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps

11. 135Hmm heavy duty, non-marking swivel and braked castors for easy positioning

12. Forced air refrigeration system ensures effective air circulation

13. Imported, durable and energy-efficient compressor

14. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties

15. Accurate helium leak detection system ensures the quality of the entire refrigeration system

16. Automatic defrost ensures the evaporator working to its optimum performance

17. Automatically vaporises defrost water, drainage is not required

18. Designed and engineered to operate up to 43°C ambient

19. Environmental-friendly CFC-free refrigerant (R134a)

20. HACCP compliant

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

08

09

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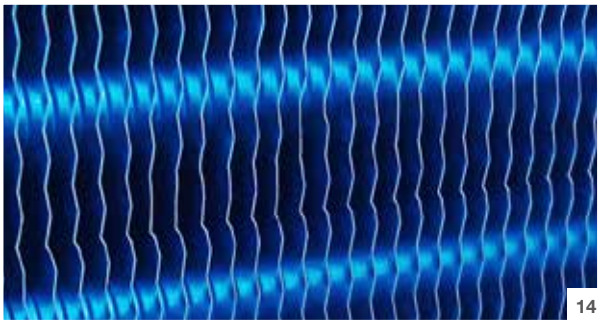
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Onyx

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)

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

Product List

CPC3(J)	CPC4(J)	CPC5(J)

Onyx Technical Data

Model	CPC3(J)	CPC4(J)	CPC5(J)
Temp Range (°C)			
Under counter	+1 / +4	+1 / +4	+1 / +4
Raised pan holder with cover	+4	+4	+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		
Thickness of 304 grade stainless steel (mm)			
Exterior	0.7		
Interior	0.6		
Door or drawer	0.8		
Opening Depth (mm)			
Door type (including 50mm rear bracket)	1330		
Drawer type (including 50mm rear bracket)	1400		
Maximum loading height of drawer (mm per drawer)			
2 drawers bank	225		
Capacity			
Under counter (cu.ft / litres)	22.6 / 642	30.6 / 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

Jade Preparation Key Features

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

01

02

03

06

07

08

01. Removable cassette type condensing unit and evaporator for easy servicing with zero down time

02. Unique airflow design with protective air curtain in raised pan holder to ensure food safety

03. The working table top is sufficient for a 12” pizza dough

04. Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

05. Adjustable racking system allows flexible storage

06. Anti-condensation door mullion heaters

07. Removable anti-tilt trayslides to prevent tipping

08. Self-closing doors minimise cool air loss and reduce energy consumption

09. Over 90° door opening allows easy loading and stock checking

10. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps

11. 135Hmm heavy duty, non-marking swivel and braked castors for easy positioning

12. Forced air refrigeration system ensures effective air circulation

13. CoolSmart controller with clear digital display is disgned for easy operation

14. Imported, durable and energy-efficient compressor

15. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties

16. Accurate helium leak detection system ensures the quality of the entire refrigeration system

17. Automatic defrost ensures the evaporator working to its optimum performance

18. Automatically vaporises defrost water, drainage is not required

19. Designed and engineered to operate up to 43°C ambient

20. Environmental-friendly CFC-free refrigerant (R404a)

21. HACCP compliant

09

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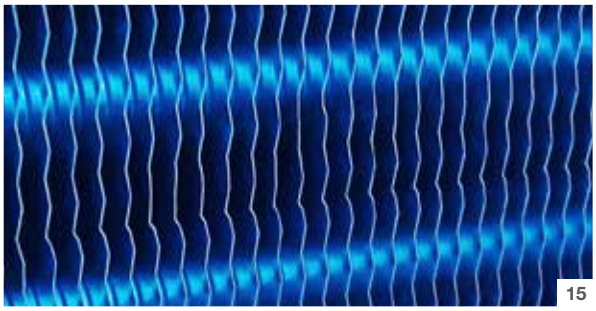
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Note: Products are NOT designed for outdoor application, please contact Williams team for any special requirement.

Jade 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
- Acrylic sliding 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)

Options

1. 304 grade stainless steel exterior back / base
2. Lock plate
3. Internal LED
4. Right-hand-side condensing unit
5. Adjustable legs in lieu of castors
6. Front/ side skirting for optional legs
7. Additional shelving / trayslides
8. 220V / 60HZ / 1PH

Product List

HJ2PCA(J)

Jade Preparation Technical Data

Model	HJ2PCA(J)
Temp Range (°C)	
Under counter	+1 / +4
Raised pan holder with flip up cover	+1 / +4
External Dimension (mm)	
Width	1765
Depth	820
Height	1055
Internal Dimension (mm)	
Width	1250
Depth	698
Height	595
Thickness of 304 grade stainless steel (mm)	
Exterior	0.7
Interior	0.6
Door	0.8
Opening Depth (mm)	1424
Capacity	
Under counter (cu.ft / litres)	26 / 737
Raised pan holder (1/3 GN pan)	9
Power Supply	220V / 50HZ / 1PH
	13 amp plug
Power Input - Running (amps) *	3.5
Rating Power (watts) *	770
Compressor (HP)	1/2
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	950
Refrigerant	R134a
Standard fittings	
PE coated shelves	4
Trayslides (pair)	4
S/S flip up cover	3
GN pan bridging bar	8

* 20% increase for 60HZ power supply

Professional Refrigeration > Counter Series

Aztra Salad Key Features

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

01. Fitted with 91mm overhang white polypropylene worktop to maximise preparation area

02. Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

03. Adjustable racking system allows flexible storage

04. Removable anti-tilt trayslides to prevent tipping

05. Self-closing doors minimise cool air loss and reduce energy consumption

06. Over 90° door opening allows easy loading and stock checking

07. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps

08. 20mm levelling feet at front to ensure stability on an uneven floor and 15mm castors at rear

09. Forced air refrigeration system ensures effective air circulation

10. Imported, durable and energy-efficient compressor

11. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties

12. Accurate helium leak detection system ensures the quality of the entire refrigeration system

13. Automatic defrost ensures the evaporator working to its optimum performance

14. Automatically vaporises defrost water, drainage is not required

15. Designed and engineered to operate up to 43°C ambient

16. Environmental-friendly CFC-free refrigerant (R134a)

17. HACCP compliant

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

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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

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

Product List

SU10CT(J)	SU15CT(J)

Professional Refrigeration > Counter Series

Aztra Salad Technical Data

Model	SU10CT(J)	SU15CT(J)
Temp Range (°C)		
Under counter	+1 / +4	+1 / +4
Saladette Well with cover	+5 / +8	+5 / +8
External Dimension (mm)		
Width	865	1226
Depth (including 91mm overhang & 50mm rear bracket)	875	
Height	865	
Internal Dimension (mm)		
Width	795	1156
Depth	528	
Height	460	
Thickness of 304 grade stainless steel (mm)		
Width	0.7	
Depth	0.6	
Height	0.8	
Opening Depth (mm)		
Door type (including 50mm rear bracket)	1168	1350
Drawer type (including 50mm rear bracket)	1225	
Maximum loading height of drawer (mm per drawer)		
2 drawers bank	150	
Capacity		
Under counter (cu.ft / litres)	8.7 / 247	12.7 / 360
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

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Thermowell Key Features

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

02

01. Removable condensing unit cover for easy servicing and maintenance

02. Hinged lid designed to stay open for easy access and the ease of cleaning

03. Fitted with digital thermometer for clear temperature display

04. Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

05. Fitted with rubber feet offering non-slip placement

06. Imported, durable and energy-efficient compressor

07. Accurate helium leak detection system ensures the quality of the entire refrigeration system

08. Designed and engineered to operate up to 32°C ambient

09. Environmental-friendly CFC-free refrigerant (R134a)

10. HACCP compliant

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

Thermowell

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

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

* Dimension and capacity are different, please check with Williams

Product List

TW9	TW15	TW18

Thermowell Technical Data

Model	TW9	TW15	TW18
Temp Range (°C)	+4 / +8	+4 / +8	+4 / +8
External Dimension (mm)			
Width	980	1510	1862
Depth	375		
Height	241		
Internal Dimension (mm)			
Width	685	1212	1565
Depth	305		
Height	105		
Thickness of 304 grade stainless steel (mm)			
Exterior	0.7		
Interior	0.6		
Lid	0.9		
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

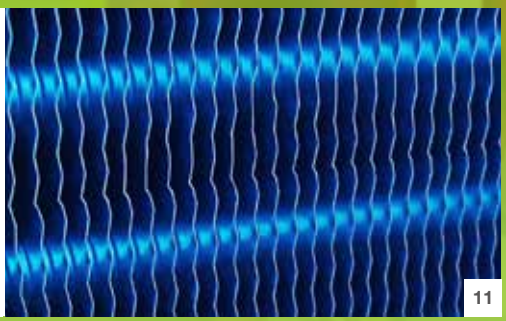
Williams
Professional Refrigeration

Beverage Counter Series

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

Bottle Cooler Key Features

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



01. Fitted with anti-condensation double glazed Argon gas glass door with aluminium alloy frame

02. Bright low energy LED with on / off switch for excellent product display and easy customer selection

03. Engineered with hidden condensing unit to fit with interior design and minimising the requested installation space

04. Fully adjustable perforated 304 grade stainless steel shelves. Accomodates a vertical stacking capacity of three or six levels of 10” bottles

05. Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

06. Removable magnetic door gasket with air release points provides an excellent seal to prevent heat ingress

07. BC1, BC2 and BC3: 10Hmm levelling feet at front to ensure stability on an uneven floor and 15Hmm castors at rear

08. BC95 and BC200: 10Hmm levelling feet to ensure stability on an uneven floor

09. Forced air refrigeration system ensures effective air circulation

10. Imported, durable and energy-efficient compressor

11. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties

12. Accurate helium leak detection system ensures the quality of the entire refrigeration system

13. Automatic defrost ensures the evaporator working to its optimum performance

14. Automatically vaporises defrost water, drainage is not required

15. Designed and engineered to operate up to 32°C ambient

16. Environmental-friendly CFC-free refrigerant (R134a)

17. HACCP compliant

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

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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

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

* Available for BC1SS, BC2SS and BC3SS only

02

03

04

Bottle Cooler Product List

BC1SS-U

BC2SS-U

BC3SS-U

BC95SS

BC200SS

Bottle Cooler Technical Data

Model	BC1SS-U	BC2SS-U	BC3SS-U	BC95SS	BC200SS
Temp Range (°C)	+4 / +10	+4 / +10	+4 / +10	+4 / +10	+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			510	
Height	650			1554	
Thickness of 304 grade stainless steel (mm)					
Exterior	0.7				
Interior	0.7				
Opening Depth	1073	923		1254	
Capacity (cu.ft / litres)	4.5 / 130	7.2 / 204	11.1 / 315	14.5 / 412	31.7 / 899
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	1/4
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	287		485	287	485
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
- 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

Product List

BCWM-1	BCWM-2	BCWM-3

Wall Mounted BC Technical Data

Model	BCWM-1	BCWM-2	BCWM-3
Temp Range (°C)	+4 / +10	+4 / +10	+4 / +10
External Dimension (mm)			
Width	600	900	1352
Depth	450		
Height	835		
Internal Dimension (mm)			
Width	530	830	1275
Depth	310		
Height	490		
Thickness of 304 grade stainless steel (mm)			
Exterior	0.7		
Interior	0.7		
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

Bottle Well Key Features

Top sliding lid provides quick and easy access for restocking

01. Removable lid for easy access of restocking and cleaning

02. Sliding lid fitted with lock for overnight security

03. Easy access to removable drip tray for emptying the drainage after cleaning interior*

04. Built in bottle opener with easy access to remove and empty catcher *

05. Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

06. 15Hmm levelling feet to ensure stability on an uneven floor

07. Forced air-cooled refrigeration system for BW models and static-cooled refrigeration system for BFW models to ensure effective cool air distribution

08. Imported, durable and energy-efficient compressor

09. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties *

10. Accurate helium leak detection system ensures the quality of the entire refrigeration system

11. Automatic defrost ensures the evaporator working to its optimum performance *

12. Automatically vaporises defrost water *

13. Designed and engineered to operate up to 32°C ambient

14. Environmental-friendly CFC-free refrigerant (R134a or R404a)

15. HACCP compliant

* Available for BW600 and BW900 only

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

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Bottle Well

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

Options

1. 304 grade stainless steel exterior back / base
2. 220V / 60HZ/ 1PH

Product List

BW600	BW900
BFW600	**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	
Thickness of 304 grade stainless steel (mm)				
Exterior	0.7			
Interior	0.6			
Door	0.8			
Capacity (cu.ft / litres)	5.6 / 160	8.9 / 252	3.8 / 110	6.4 / 183
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

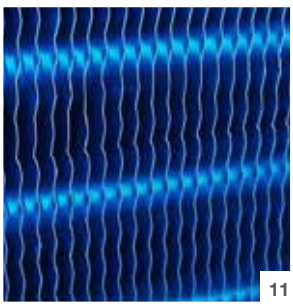
Glass Chiller Key Features

Designed for rapid chilling glasses straight from the washer

01

02

08


11

01. Spring loaded lifting mechanism which provide easy access for users

02. Fitted with double glazed Argon gas glass door to avoid condensing water

03. Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

04. Anti-condensation door mullion heaters

05. Self-closing doors minimise cool air loss and reduce energy consumption

06. Over 90° door opening allows easy loading and stock checking

07. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps

08. 150Hmm adjustable legs to ensure stability on an uneven floor

09. Forced air refrigeration system ensures effective air circulation

10. Imported, durable and energy-efficient compressor

11. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties

12. Accurate helium leak detection system ensures the quality of the entire refrigeration system

13. Automatic defrost ensures the evaporator working to its optimum performance

14. Designed and engineered to operate up to 43°C ambient

15. Environmental-friendly CFC-free refrigerant (R134a)

16. HACCP compliant

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

Glass Chiller

Specification

- Accomodates 500 x 500mm basket
- Foodsafe 304 grade stainless steel exterior and interior
- Galvanised steel exterior back and base
- Fitted with cylindrical lock
- Fitted with 19ømm drainage for defrost water

Options

1. 304 grade stainless steel exterior back / base
2. 220V / 60HZ / 1PH

Product List

WGC1RSL (500 x 500 basket)	WGC2RSL (500 x 500 basket)

Glass Chiller Technical Data

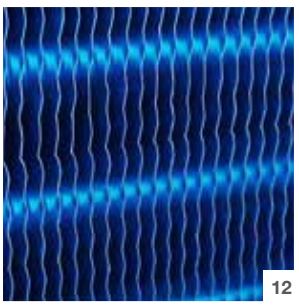
Model	WGC1RSL (500 x 500 basket)	WGC2RSL (500 x 500 basket)
Temp Range (°C)	+1 / +5	+1 / +5
External Dimension (mm)		
Width	900	1600
Depth	700	
Height	850	
Internal Dimension (mm)		
Width	620	620 x 2
Depth	600	
Height	575	
Thickness of 304 grade stainless steel (mm)		
Exterior	0.7	
Interior	0.6	
Opening Depth	1370	
Capacity (500 X 500mm basket)	2	4
Power Supply	220V / 50HZ / 1PH	
	13 amp plug	
Power Input - Running (amps) *	5	
Rating Power (watts) *	1100	
Compressor (HP)	1/3	
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	623	
Remote condensing unit with housing (Width x Depth x Height) (mm)	530 x 350 x 335	
Refrigerant Pipe Size (inch)		
Suction pipe	3/8	
Pressure pipe	1/4	
Maximum pipe length work (m)	8	
Refrigerant	R134a	

* 20% increase for 60HZ power supply

Note: all models are fitted with 19ømm drainage for defrost water

Wine Cabinet Key Features

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



01. Fitted with anti-condensation double glazed Argon gas glass door with aluminium alloy frame

02. 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 *

03. Diamond type wooden wine rack to maximise wine storage capacity

04. Bright low energy LED with on / off switch for excellent product display and easy customer selection

05. Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

06. Removable magnetic door gasket with air release points provides an excellent seal to prevent heat ingress

07. Dual-temp zone, upper part is +7 /+10˚C for white wine and lower part is +12 / +16˚C for red wine #

08. BC1W: 10Hmm levelling feet at front to ensure stability on an uneven floor and 15Hmm castors at rear

09. BC95W and BC200W: 10Hmm levelling feet to ensure stability on an uneven floor

10. Forced air refrigeration system ensures effective air circulation

11. Imported, durable and energy-efficient compressor

12. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties

13. Accurate helium leak detection system ensures the quality of the entire refrigeration system

14. Automatic defrost ensures the evaporator working to its optimum performance

15. Automatically vaporises defrost water, drainage is not required

16. Designed and engineered to operate up to 32°C ambient

17. Environmental-friendly CFC-free refrigerant (R134a)

18. 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.

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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

Options

1. 304 grade stainless steel exterior / back / base
2. Black colour bond exterior back
3. 220V / 60HZ / 1PH

Wine Cabinet Product List

BC1W-PR-U

BC1W-DR-U

BC95W-PR-DT

BC95W-PR

BC95W-DR

BC200W-DR

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	+4 / +22	+7 / +10 +12 / +16	+4 / +22	+4 / +22	+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			
Thickness of black colour bond and 304 grade BA mirror stainless steel (mm)						
Exterior (black colour bond)	0.6					
Interior (BA mirror stainless steel)	0.7					
Opening Depth	1073		1254			
Capacity (cu.ft / litres)	4.5 / 130		14.5 / 412			31.7 / 899
Capacity (bottles @ 750ml)	18	20	54		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					1/4
Heat Rejection (watts) (Evaporating at -10°C in 32°C ambient)	287					485
Refrigerant	R134a					
Standard fittings						
Wooden Wine Rack	3	1	9	9	1	2

* 20% increase for 60HZ power supply

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Williams
Professional Refrigeration

Mobile Banqueting Series

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

Heated & Refrigerated Key Features

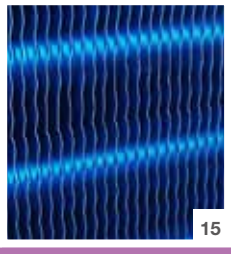
Designed for safely transporting food from a kitchen to a serving/ banqueting area

01

02

04

07


15

01. All round non-marking bumper for added protection during transfer of cabinet

02. Built-in handles at four sides for easy mobility

03. Excellent thermal efficiency, high density 75mm thick polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

04. Removable anti-tilt trayslides to prevent tipping

05. Self-closing doors minimise cool air loss and reduce energy consumption

06. Over 90° door opening allows easy loading and stock checking

07. 155Hmm heavy duty, non-marking swivel and braked castors for easy positioning

08. CoolSmart controller with clear digital display is designed for easy operation

09. Fitted with circulation fans to ensure even temperature and fast warm-up throughout the cabinet *

10. Equipped with manual re-set safety cut-out switch to prevent overheating *

11. Anti-condensation door mullion heaters #

12 Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps #

13. Forced air refrigeration system ensures effective air circulation #

14. Imported, durable and energy-efficient compressor #

15. Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties #

16. Accurate helium leak detection system ensures the quality of the entire refrigeration system #

17. Automatic defrost ensures the evaporator working to its optimum performance #

18. Automatically vaporises defrost water, drainage is not required #

19. Designed and engineered to operate up to 43°C ambient #

20. Environmental-friendly CFC-free refrigerant (R134a) #

21. HACCP compliant

* Available for MHC only

Available for MRC only

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

williams

Heated & Refrigerated

Specification

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

Options

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

* Available for MRC only

Heated & Refrigerated Product List

Accommodates 2/1 GN size

MHC10SS	MHC16SS	MHC32SS

MRC10SS	MRC16SS	MRC32SS

Heated & Refrigerated Technical Data

Accommodates 2/1 GN size

Model	MHC10SS	MHC16SS	MHC32SS	MRC10SS	MRC16SS	MRC32SS
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	
Thickness of 304 grade stainless steel (mm)						
Exterior	0.7					
Interior	0.6					
Door	0.8					
Opening Depth (mm)	1480					
Capacity (cu.ft / litres)	13.8 / 391	19.4 / 550	41.3 / 1172	13.5 / 384	19.2 /544	40.9 / 1159
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

Heated & Refrigerated Product List

Accommodates 1/1 GN size

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

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

Heated & Refrigerated Technical Data

Accommodates 1/1 GN size

Model	MHC13SS (GN1/1)	MRC10SS (GN1/1)
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
Thickness of 304 grade stainless steel (mm)		
Exterior	0.7	
Interior	0.6	
Door	0.8	
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

Williams
Professional Refrigeration

Modular Series

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

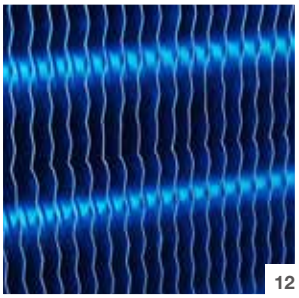
Ruby Key Features

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

01

02

10


12

01. Top-mounted POD refrigeration system for easy installation and servicing

02. Fitted with latch door lock for added security

03. Modular construction design provides ease of transportation, flexibility and facilitates installation in areas with restricted access

04. Cam-locked modular panels ensure each section fits tightly together

05. Fitted with 90mm thick insulated floor for uneven floor or avoid condensation occurring on the ceiling of lower floor

06. Excellent thermal efficiency, high density 90mm thick polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

07. Anti-condensation door mullion heaters

08. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps

09. Forced air refrigeration system ensures effective air circulation

10. CoolSmart controller with clear digital display is designed for easy operation, it also features with built-in alarm and fail safe run facility

11. Imported, durable and energy-efficient compressor

12 Condenser and evaporator with Hydrophilic aluminium fins provides high corrosion resistance properties

13. Accurate helium leak detection system ensures the quality of the entire refrigeration system

14. Automatic defrost ensures the evaporator working to its optimum performance

15. Automatically vaporises defrost water, drainage is not required

16. Designed and engineered to operate up to 43°C ambient

17. Environmental-friendly CFC-free refrigerant (R134a or R404a)

18. HACCP compliant

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

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Ruby

Specification

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

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

* Available for HRMR1T, HRMR2T and HRMR3T only

Product List

RMR1T	RMR2T	RMR3T

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)				
Thickness of 304 grade stainless steel (mm)					
Exterior	0.7				
Interior	0.6				
Door	0.8				
Opening Depth (mm)	1780				
Capacity (cu.ft / litres)	43.6 / 1237			98.9 / 2801	
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)			
Thickness of 304 grade stainless steel (mm)				
Exterior	0.7			
Interior	0.6			
Door	0.8			
Opening Depth (mm)	1780			
Capacity (cu.ft / litres)	98.9 / 2801	153.9 / 4359		
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

1
2
3
+3°C
90
240
28
-14
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Williams
Professional Refrigeration

Blast Chiller Series

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

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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.

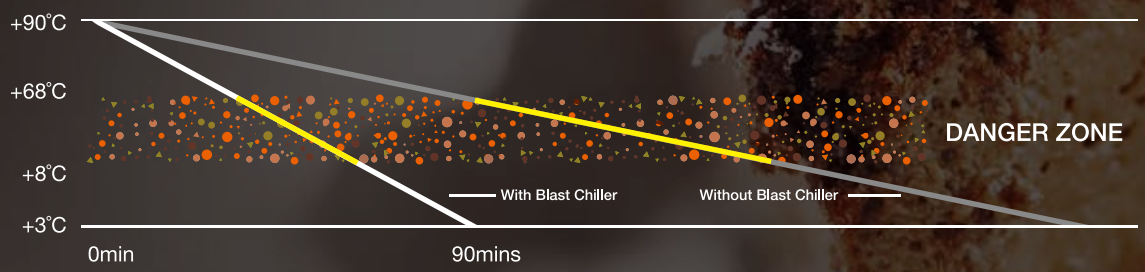
Standard storage fridges and cold rooms are designed for holding previously chilled foods, but not for chilling hot foods. To put hot food in a fridges or cold rooms already holding chilled foods is extremely dangerous, because of the rise of the fridge's temperature lifting the temperature of previously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



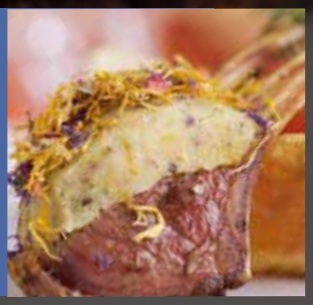
Williams Blast Chillers offer options of Soft Blast Chilling and Hard Blast Chilling for different types of foods.

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.



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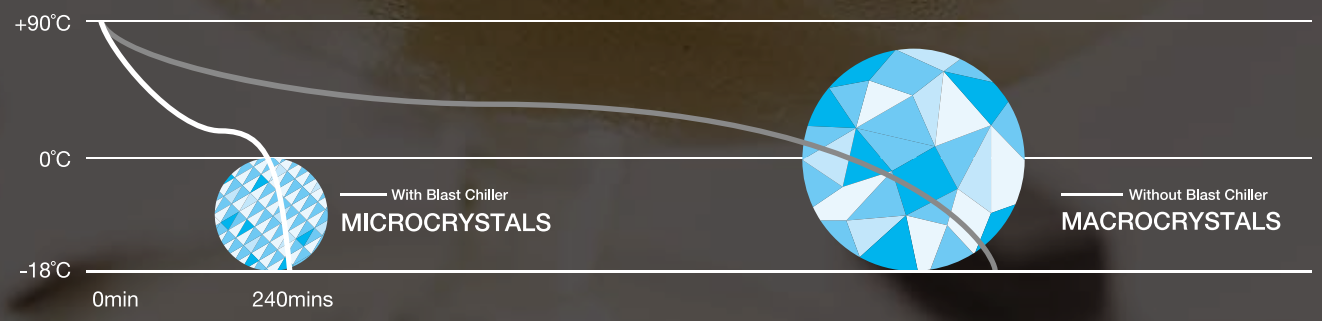
Blast Freezing

+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.

1 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.

2 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.

3 Effective Resource Management

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

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4 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.

5 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.

6 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.

7 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

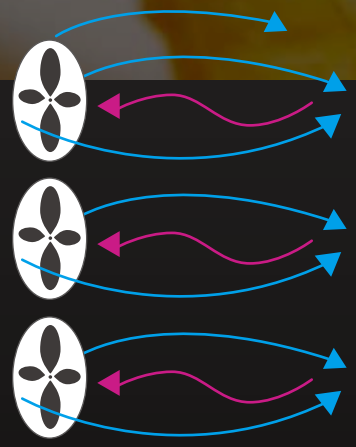
Shows the food probe/ air temperature

Williams Easy Blast Controller offers many users and engineering benefits:

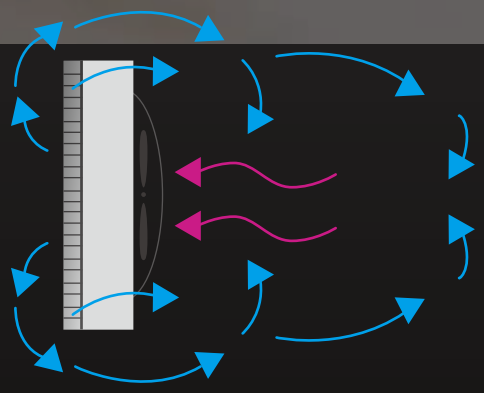
- Simple to repeat last programme
- Equipment can be customised locally by commissioning the control panel parameters to suit different product type or site requirements—for enhancing user flexibility
- Controller diagnostics enable quick fault finding for easy servicing and maintenance
- Audible alarm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

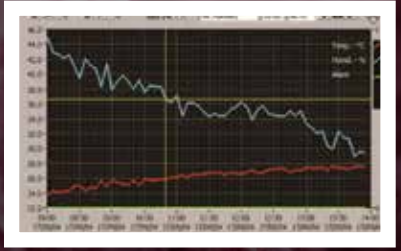
The precise food probes make it easy to monitor core temperature and ensures perfect temperature control every time.

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.

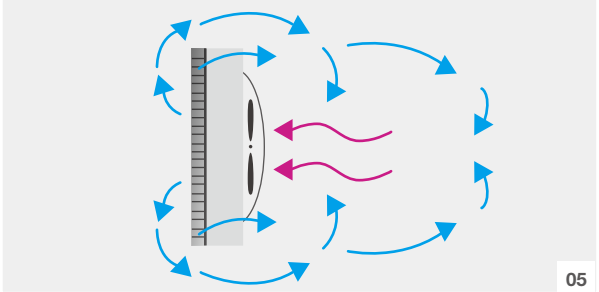
Please refer to the Overnight Thaw series to know more about our products.

Reach-in Key Features

Space saving and compact design for effective blast chilling

02

03


05

06

01. Choice of models to accommodate 10 to 50 kg 1/1 GN and 400 x 600 EN containers with compact footprints

02. Easy to use, 1-2-3 state of the art control panel - 3 simple steps to initiate blast cycle

03. Clear LED display for the time and temperature

04. Choice of hard chill, soft chill, blast freeze and core food temperature probe controlled cycles with audible alarm indicating end of cycle

05. Unique advanced airflow design for even chilling of product load throughout cabinet

06. One core food temperature probe for simple operation, accurate measurement and control

07. Easy to access refrigeration system for servicing and maintenance

08. Automatic defrost at the end of every blast cycle and every 6 hours in storage mode ensuring efficient and effective performance

09. Automatically switches to storage mode at the end of each cycle before transferring to appropriate storage cabinet, maximising the efficient working practices

10. Fitted with heavy duty, non-marking swivel and braked castors for easy positioning

11. Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

12. Anti-condensation door mullion heaters
13. Self-closing doors minimise cool air loss and reduce energy consumption
14. Over 90° door opening allows easy loading
15. Hygienic one-piece dished base with radiused corners avoids potential dirt traps
16. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps
17. Imported, durable and energy-efficient compressor
18. Condenser and evaporator with Cataphoresis plated coils provides high corrosion resistance properties
19. Accurate helium leak detection system ensures the quality of the entire refrigeration system
20. Automatically vaporises defrost water, drainage is not required *
21. Designed and engineered to operate up to 43°C ambient
22. Environmental-friendly CFC-free refrigerant (R404a)
23. HACCP compliant

10

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15

18

* Available for WBC/F10UR - 40UR 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/F10UR - 40UR only
\# Applicable to WBC/F50UR only

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 #

Product List

WBC/F10UR	WBC/F20UR	WBC/F30UR

WBC/F40UR	WBC/F50UR

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
Thickness of 304 grade stainless steel (mm)					
Exterior	0.7				
Interior	0.6				
Door	0.7				
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

Roll-in Key Features

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

01. 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)

02. Easy to use, 1-2-3 state of the art control panel - 3 simple steps to initiate blast cycle

03. Clear LED display for the time and temperature

04. Choice of hard chill, soft chill, blast freeze and core food temperature probe controlled cycles with audible alarm indicating end of cycle

05. Cam-lock modular panels allow the ease of on-site installation and disassembly for delivery

06. High quality thermal printer for blast cycle data storage and print out for full HACCP compliance (IP65 protected)

07. Large, high velocity fans and large area evaporator offering advanced airflow design enabling uniform freezing across the product for consistent product quality

08. Three core food temperature probes for simple operation, accurate measurement and control

09. Easy to access expansion valve for superheat adjustment making commissioning easier

10. Easy to access evaporator for servicing and maintenance

11. Automatic defrost at the end of every blast cycle and every 6 hours in storage mode ensuring efficient and effective performance

12. Automatically switches to storage mode at the end of each cycle before transferring to appropriate storage cabinet, maximising the efficient working practices

13. Optional energy efficient POD refrigeration system designed for overnight storage and reducing the wear and tear on the refrigeration system, extending its life

14. Fitted with 90mm thick insulated floor for an uneven floor or avoid condensation occurring on the ceiling of lower floor *

15. Excellent thermal efficiency, high density 90mm thick polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)

16. Anti-condensation door mullion heaters

17. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps

18. Evaporator with Cataphoresis plated coils provides high corrosion resistance properties

19. Accurate helium leak detection system ensures the quality of the evaporator

20. Designed for environmental-friendly CFC-free refrigerant (R404a)

21. HACCP compliant

* Available for WMBCF and WMBF only

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 Freezer blast freeze from +90°C to -18°C in 240 minutes
- Fitted with 22ømm drainage for defrost water

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

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 and WMBF

Product List

WMBC/F90, 120, 160, 200 and WMBF100	WMBC/F240, 320 and WMBF200

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			
Thickness of 304 grade stainless steel (mm)				
Exterior	0.7			
Interior	0.7			
Door	0.7			
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			
Maximum pipe length work (m)	25			
Refrigerant	R404a			

* 20% increase for 60HZ power supply

Note:
1. All models are fitted with 22ømm 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 Technical Data

Model	WMBC/F240	WMBC/F320	WMBF100 #	WMBF200 #
Temp Range (°C)				
Blast Chill	+90 to +3 in 90 mins		N/A	
Blast Freeze	+90 to -18 in 240 mins			
External Dimension (mm)				
Width	1470 (1670 for combi size)			
Depth	2350		1250	2350
Height	2295 (WMBC) / 2385 (WMBCF)		2385	
Internal Dimension (mm)				
Width	680 (880 for combi size)			
Depth	2136		1036	2136
Height	1875			
Thickness of 304 grade stainless steel (mm)				
Exterior 0.7	Interior 0.7		Door 0.7	
Opening Depth (mm)	3195		2095	3195
Capacity (kg)	240	320	100	200
Capacity (2/1 GN trolley)	2		1	2
Evaporator Fans	4	6	3	6
Power Supply	380V / 50HZ / 3PH			
	20 amp direct connection		16 amp direct connection	20 amp direct connection
Power Input - Running (amps) *				
Blast	7.7		5	9
Defrost	16.3		14	17
Rating Power (watts) *				
Blast	5068		3291	5924
Defrost	3586		3080	3740
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

The blast freeze cycle (from +90°C to -18°C) of WMBF models is within 90-240 minutes. The blast freezing efficiency of WMBF models are higher than WMBC/F models due to WMBF models are equipped with an extra evaporator fan in each chamber

Note:
1. All models are fitted with 22ømm 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

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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.

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