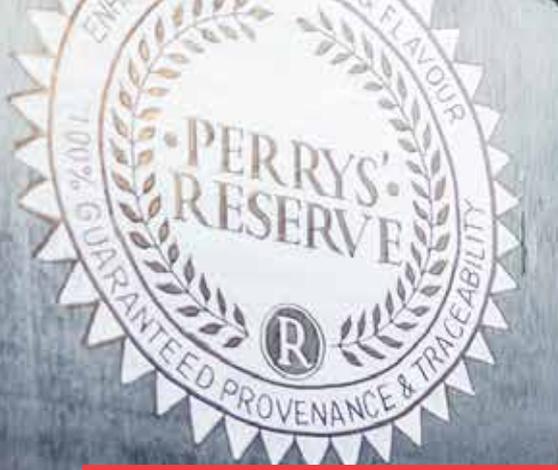




WILLIAMS REFRIGERATION

REFRIGERATED CABINETS

HIGH PERFORMANCE REFRIGERATED CABINETS
WWW.WILLIAMS-REFRIGERATION.CO.UK



The comprehensive range of refrigerated cabinets from Williams

Williams' range of cabinets offers a variety of options, temperatures and sizes meaning there is always a Williams cabinet for you.

Williams Refrigeration is a leading manufacturer of professional refrigeration with a global reputation for delivering excellence.

Our extensive product range includes high performance, energy efficient and environment friendly refrigerated cabinets and counters, blast chillers, coldrooms, backbar and specialist bakery equipment.

Our customer commitment helps you meet the demands of food safety and energy efficiency legislation. Our competitive pricing, professional advice, innovative design and after sales service support attracts customers from all sectors of the market – including many of the world's leading hospitality and retail organisations.

Williams 'right first time' philosophy means that our products provide years of trouble-free operation and are easy to service and maintain.



WILLIAMS' CABINETS AT A GLANCE

✓ Standard - Not available o Option	Garnet	Jade	Zircon	Amber	Banqueting	Aztra	Meat Ager	Ruby
Stainless steel exterior and interior base	✓	✓	✓	✓	✓	✓	✓	✓
Zero ODP/ low GWP foam insulation	✓	✓	✓	✓	✓	✓	✓	✓
Anti-tilt shelving and racking supports	✓	✓	✓	✓	✓	✓	✓	-
Left hand door hang	o	o	o	o	o	o	o	-
Heavy duty swivel brake castors	✓	✓	*	-	✓	-	✓	-
Bottom mounted refrigeration	-	✓	✓	✓	✓	✓	-	-
Top mounted refrigeration	✓	✓	-	-	-	-	✓	✓
Front vented	-	-	-	✓	-	✓	-	-
CoolSmart controller	✓	✓	✓	✓	✓	✓	✓	✓
Automatic defrost	✓	✓	✓	**	✓	✓	✓	✓
Anti-condensation heaters	✓	✓	✓	✓	✓	✓	✓	✓
Waste heat recovery vapouriser	✓	✓	✓	✓	✓	✓	✓	✓
Adjustable operating temperature	✓	✓	✓	-	✓	✓	✓	✓
Barrel locks	✓	✓	✓	✓	✓	-	✓	-
Designed to 43°C ambient	✓	✓	✓	-	✓	✓	✓	✓
Designed to 32°C ambient	-	-	-	✓	-	-	-	-
Two drawer bank set	-	-	-	-	-	o	-	-
Meat hanging rails	-	-	-	-	-	-	✓	-
Waste catch pans	-	-	-	-	-	-	✓	-
Glass door and light**	-	o	-	o	-	-	✓	-

*Low level swivel & brake castors

**H models only





WILLIAMS CABINETS

Robust and Reliable Refrigeration

Kitchens are constantly evolving. From complex spaces to innovations in equipment, Williams is committed to developing sustainable cabinets that feature the latest components, technology and manufacturing processes.

It's vital that refrigeration equipment is robust, reliable and consistent in performance to handle the day-to-day kitchen environment. Our range of cabinets are designed to this detail, while also delivering an attractive look, whether that's for front-of-house or theatre-style kitchens.

Specialising in a wide variety of cabinets, available in various temperature options to suit any application from chilled, freezer, fish and meat, there is a huge choice of sizes and configurations. From space saving Aztra undercounters and Jade Slimline cabinets to larger two-door models, our superior range of cabinets offers flexibility, food safety and efficient performance.

Equipped with our innovative CoolSmart technology, our cabinets are easy to control, monitor and maintain, making a Williams the ideal product for any kitchen.

FEATURES AND BENEFITS

Foodsafe professional stainless steel exterior / interior base and back of door / aluminium walls provide hygienic, durable and easy to clean surfaces.

Reversible door hanging encourages efficient workflow reducing the risk of accidents and providing the ability to change in-situ.

Improved thermal break reduces heat gain through the door gasket and provides added protection for it – reducing wear and tear.

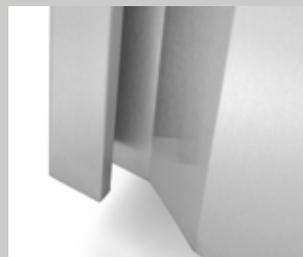
Full length integral door handle provides a non-slip 'grab' - essential in a busy kitchen - while being easy to clean with no potential dirt traps.

Low wattage mullion heaters use low amounts of energy but effectively prevents condensation forming.

Designed and engineered to operate efficiently in the harshest of environments such as in a 43°C ambient.

Self-closing doors avoid heat ingress and reduce energy consumption.

Heavy duty, PVC, magnetic balloon gaskets with welded corners provide durability and 100% tight seal preventing heat ingress.



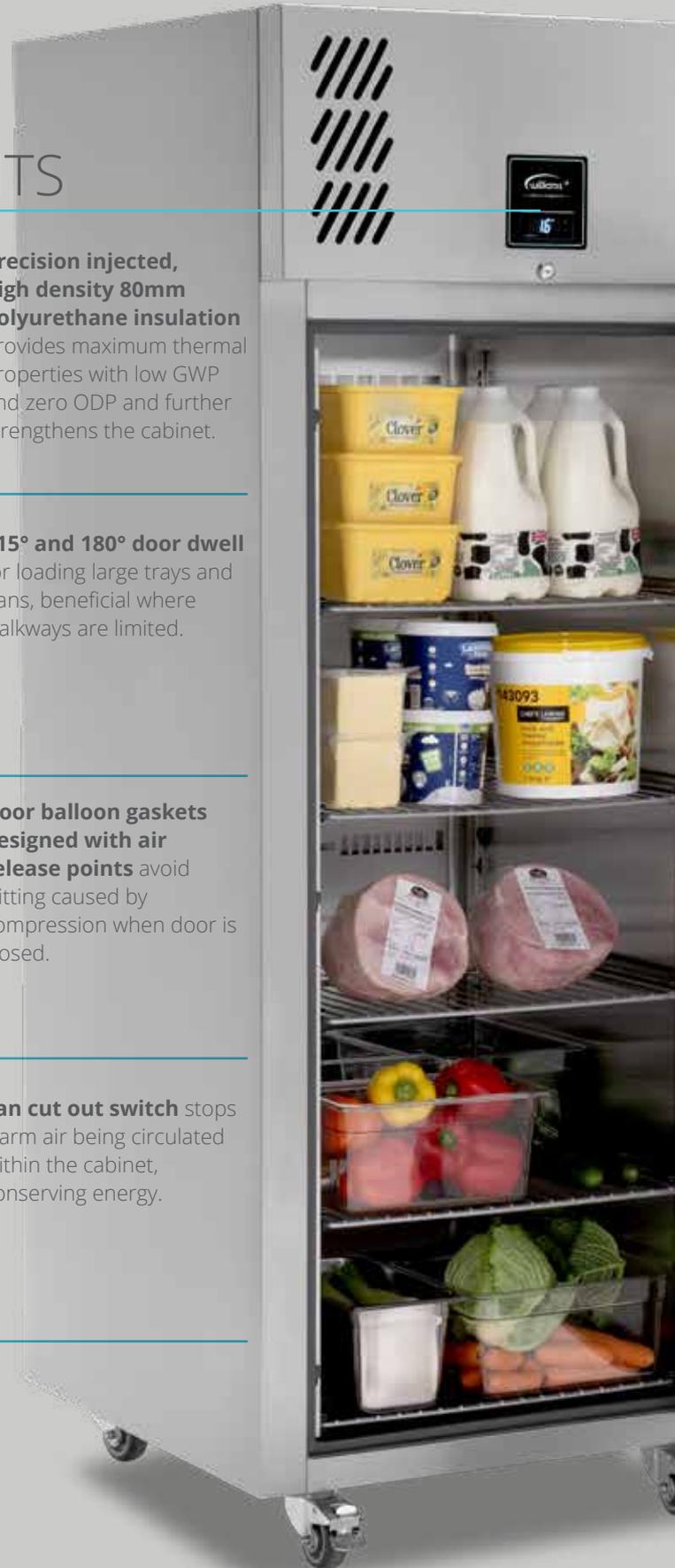
Filler shelf increases the usable volume in two door cabinets.

Precision injected, high density 80mm polyurethane insulation provides maximum thermal properties with low GWP and zero ODP and further strengthens the cabinet.

115° and 180° door dwell for loading large trays and pans, beneficial where walkways are limited.

Door balloon gaskets designed with air release points avoid slitting caused by compression when door is closed.

Fan cut out switch stops warm air being circulated within the cabinet, conserving energy.



NB: All Jade models fitted with 3 shelves as standard



CoolSmart is a capacitive touch controller designed for easy operation and features clear (white) digital display and visual** alarms for safe performance

- **Sleek** design
- **Easy** to wipe clean
- **IP 55** rated (can be exposed to water)
- **Easy servicing** with clear diagnostics
- **HACCP** compliant

NB: Garnet models & J300U / J400U & J500U have non capacitive touch controller with red digital display. Garnet controller also includes audible alarms.



EC evaporator fans provide a reduced heat rejection for greater efficiency and reduced energy consumption.

Barrel locked doors for added security and stock control.

Enhanced airflow design ensures uniform air distribution, eliminating warm spots while maintaining a constant temperature.

Versatile, removable racking system with nylon coated shelving provides flexible storage and ease of cleaning.



Anti-tilt tray slides stop shelves from tipping - easy to remove and reposition.



Easy to clean, one piece stainless steel dished base with radiused corners reduces potential dirt traps.

Delivered to site with heavy duty swivel castors with roller bearings and brakes for improved mobility and stability.

Height with castors designed to fit through a standard doorway for ease of positioning.



JADE

Setting the standard in refrigeration performance and build.

With a wide range of models, including our slimline version, Williams' Jade cabinets offer an unrivalled combination of robust, energy efficient refrigeration, flexibility and stand out design.

BUILT TO LAST

The tough stainless steel exterior is designed specifically for the rigours of day-to-day operation in the busiest kitchens, while Williams' high-performance refrigeration system delivers totally consistent temperature control, even in 43°C ambient. Precision-injected, high-density 80mm polyurethane insulation gives extra strength while providing superior thermal efficiency with low GWP and Zero ODP.

ENERGY EFFICIENCY

Jade cabinets have a range of technologies designed to minimise energy consumption, including waste heat recovery vaporisers, automatic defrost, the CoolSmart controller and self-closing doors, with the latter featuring heavy-duty balloon gaskets to provide a 100% tight seal. This reduces heat ingress whilst the air release points reduce wear and tear on the gasket.

Some models feature energy efficient anti-condensation mullion door heaters, eliminating condensation build-up and potential slip hazards.

The CoolSmart controller features a sleek touchscreen controller, ensuring easy operation whilst minimising energy by only running the refrigeration system when required.

PRACTICAL FEATURES

All Jade cabinets are supplied with heavy-duty, non-marking swivel castors and are designed to fit through a standard doorway for ease of movement and positioning.

The front brakes provide total stability once the cabinet is in place.

The Jade's easy-grab, non-slip door handle is easy-to-clean with no potential dirt traps. The easy-to-clean one-piece stainless steel dished base with radiused corners, along with the removable racking and shelving system, make it easy to maintain the highest hygiene standards.

Adjustable and anti-tilt shelving provides flexibility and ensures product stability and minimises the risk of accidents.



GARNET AND ZIRCON

The gastronorm choice: meeting the highest specifications and international quality standards.

Garnet and Zircon cabinets combine superior performance and energy efficiency with stylish design. They offer the choice of gastronorm storage in the Garnet and bespoke fish storage in the Zircon.

ENERGY EFFICIENCY

The CoolSmart controller ensures easy operation and features a clear digital display and audible and visual alarms for failsafe performance.

Self-closing doors feature heavy-duty balloon gaskets and an enhanced thermal break to provide a 100% tight door seal. The cabinets use 80mm polyurethane insulation, with zero ODP and low GWP, to deliver superior thermal efficiency.

THE PRACTICAL REFRIGERATION CHOICE

Garnet cabinets are available in a comprehensive choice of temperature ranges – refrigerator, meat, fish, freezer, chilled and heated versions.

Their high-performance refrigeration system operates efficiently in ambients up to 43°C. Practical features include easy-to-clean stainless steel dished bases with radiused corners, and heavy-duty swivel and brake castors.

Garnet and the Zircon FZ18 cabinets offer maximum storage whilst still fitting through a standard doorway with no need for tipping.

THE SPECIALIST CABINET FOR FISH STORAGE

The FZ18 is a dedicated fish cabinet which uses a piped liner evaporator, avoiding any potential corrosion issues and leaving a totally wipe clean interior. The cabinet is supplied with seven polypropylene containers complete with slime trays that are easy-to-clean, lightweight and durable. The cabinet also comes with standard waste fittings for connection to a main drain.



AZTRA

Compact design that delivers high performance.

The Aztra range of single and double door undercounter gastronorm cabinets save space while offering practical storage solutions, even in ambients up to 43°C.

SPACE-SAVING

The Aztra range accommodates 1/1GN trays and offers capacities up to 234 litres – the smallest model has a footprint of just 455mm x 734mm deep, yet holds up to 109 litres.

The front-venting refrigeration system means the Aztra can be fitted into the tightest space whilst its advanced airflow design keeps produce fresh by providing uniform air distribution with no potential warm spots.

Features on all Aztras include its easy-grab handle which minimises potential dirt traps and self-closing doors that avoids heat ingress and reduces energy consumption.

The energy-saving CoolSmart controller maximises service life while the zero ODP, low GWP foam insulation delivers excellent thermal efficiency and provides further strength and robustness to the cabinet.

The cabinets are supplied with rear castors and levelling feet for easy positioning and stability.

FREEZER DRAWERS

AZ5UC & AZ5CT models are available with two drawer sets in both standard and freezer temperatures, allowing for all applications.

FURTHER FLEXIBILITY

The AZ5CT now features a one drawer model, designed to offer further flexibility when partnering with frying stations.

This model includes an additional back fryer basket hanger option, which can hold up to four baskets, streamlining the process of frozen to fried foods.

The range, which also includes a two drawer model option, both offer variable-temperature configurations. For example, having a two drawer model either side of a cook or prep station allows for one to be in refrigerated mode and the other unit in freezer mode.

Adding further flexibility, either model could be partnered alongside griddle applications too, with various height options available. The possibilities are endless.



AMBER

The space-saving choice of upright and undercounter cabinets for low-to-medium duty use.

When space is at a premium, Amber provides the low-to-medium duty solution with a choice of one and two door undercounter and one door upright cabinets.

THE PRACTICAL AMBER

The space-saving Amber undercounter cabinets have a front-vented refrigeration system that's ideal for enclosed areas, as there is no need for air gaps to the sides and rear.

The A400 single door cabinet features a powerful bottom mounted refrigeration system and an advanced airflow which eliminates potential warm spots. Self closing doors on the A400 model make loading easy and can help reduce potential accidents where space is limited.

Designed for medium-duty use, its reliable refrigeration system functions consistently, even in ambients up to 32°C.

Practical features include adjustable feet for stability and barrel locked doors for security.

ENERGY EFFICIENCY

Low GWP and zero ODP insulation provide superior thermal efficiency and enhance its robust construction.

The Williams' energy-efficient CoolSmart controller is designed for easy operation and features clear digital display and visual alarms for failsafe performance.



MAR1



MEAT AGEING REFRIGERATOR

Creating the ideal conditions for meat ageing.

Williams has market-leading expertise in meat ageing equipment. For over a decade we have been working with butchers, Michelin star chefs and casual dining operators who specialise in offering their customers dry aged beef.

Led by their requirements and ideas, backed by our own expertise, the Williams engineering team developed the cabinet to store meat while it ages to get best yield, texture and flavour.

FEATURES AND BENEFITS

Williams' Meat Ageing Refrigerator operates at the ideal temperature range of +1 to +6°C and provides humidity between 60-90%, ensuring that meat ages perfectly. The inclusion of Himalayan salt blocks

assists with moisture management and improves the flavour of the meat.

Stylish design is combined with a robust, all stainless steel construction, including its full length, heavy duty handle. The interior is brightly lit with energy saving LED strip lighting, making it perfect for front of house display, as well as featuring an activated Carbon Filter, which is designed to remove any organic molecules that cause odour from air circulated within the cabinet.

The perfect ageing conditions are maintained by the presence of a self-closing glass door, coupled with heavy duty, PVC magnetic balloon gaskets that provide a 100% tight seal.

A barrel lock also provides security, while the CoolSmart controller ensures energy efficiency and a clear digital display.

Capacity and versatility are well managed, with four 2/1 GN perforated stainless steel shelves with anti-tilt tray slides, each able to hold a maximum of 20kg per shelf. Alternatively the unit can be supplied with meat hanging rails.



BANQUETING AND RUBY MODULAR

High capacity storage cabinets with flexible options.

Williams Banqueting and Ruby Modular cabinets host a variety of practical features, while being designed to minimise energy consumption.

EASE OF TRANSPORT

The banqueting cabinet is available in both refrigerator or heated configuration and features large easy-grab side handles for ease of transport and positioning, which can easily fit through a standard doorway.

Their heavy-duty non-marking swivel castors are designed to work on a variety of surfaces and feature a front locking break for increased stability once the cabinet is positioned. All banqueting cabinets are supplied with a tough, all-round bumper bar, which protects both the cabinet and

your décor during transit, as well as barrel locked doors for added security and enhanced stock control.

Supplied with gastronorm tray slides these units are compatible with 2/1GN trays removing the need for additional shelving, while the door dwell is ideal for loading large trays and pans.

HIGH CAPACITY STORAGE

Meanwhile, the Ruby range, available in three sizes, offers high capacity storage and is compatible with a 2/1GN trolley. The modular panel construction allows for easy delivery and is ideal for awkward sites, or where space is limited.

Optional roll-through configurations, external ramps and viewing panels

adds further flexibility to meet any requirement.

As with all Williams cabinets, both the Banqueting and Ruby Modular models are constructed using environment-friendly, zero ODP, low GWP foam insulation which delivers excellent thermal efficiency.

Furthermore, both cabinets feature our CoolSmart controller.

TECHNICAL DATA

JADE J1 ONE DOOR

w727(567) x d824(665) x h1960(1411)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJ1	+1/+4	0.6	3	620(21.9)	A
MJ1	-2/+2	0.6	3	620(21.9)	C
LJ1	-18/-22	1.26	3	620(21.9)	C

JADE J2 TWO DOOR

w1400(1240) x d824(665) x h1960(1411)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJ2	+1/+4	1.2	6	1295(45.7)	B
MJ2	-2/+2	1.26	6	1295(45.7)	D
LJ2	-18/-22	2.65	6	1295(45.7)	D

JADE J300U ONE DOOR

w595(445) x d684(477) x h1956(1315)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJ300U	+1/+4	1.04	3	335.5(11.8)	C
LJ300U	-18/-22	2.47	3	335.5(11.8)	D

JADE J400U ONE DOOR

w695(545) x d684(477) x h1956(1315)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJ400U	+1/+4	0.99	3	410(14.5)	C
LJ400U	-18/-22	1.91	6	410(14.5)	-

JADE J500U ONE DOOR

w727(567) x d837(660) x h1940(1332)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJ500U	+1/+4	0.99	3	523(18.5)	C
LJ500U	-18/-22	2.59	3	523(18.5)	D

Note:

* Z18 Fish Zircon is supplied with polypropylene trays

NB: requires connection to a main drain

GARNET G1 ONE DOOR

w727(567) x d824(665) x h1960(1411)

XG1T - w737(587) x d824(665) x h1960(1411)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HG1T	+1/+4	1	4	620(21.9)	B
MG1T	-2/+2	1	4	620(21.9)	C
LG1T	-18/-22	2.8	4	620(21.9)	C
FG1T	-2/+2	1.93	8	620(21.9)	-
CFG1T	0/+3	1	4	620(21.9)	B
XG1T	+78/+83	11.5	4	611(21.5)	-

GARNET G2 TWO DOOR

w1400(1240) x d824(665) x h1960(1411)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HG2T	+1/+4	2.2	8	1295(45.7)	C
MG2T	-2/+2	2.2	8	1295(45.7)	D
LG2T	-18/-22	3.63	8	1295(45.7)	D
FG2T	-2/+2	1.93	16	1295(45.7)	-
CFG2T	0/+3	1.42	8	1295(45.7)	C

ZIRCON Z18 ONE DOOR (FISH)

w595(445) x d722(598) x h1906(1250)

Model	Temp °C	Running Amps	Shelves	Capacity	Energy Grade
FZ18	-2/+2	1	7*	114kg	-

TECHNICAL DATA

AZTRA

AZ5CT - w455(375) x d734(585) x h870(460)

AZ10CT - w885(805) x d734(533) x h870(460)

AZ5UC - w660(580) x d609(445) x h830(460)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HAZ5CT	+1/+4	0.53	2	109(3.8)	A+
LAZ5CT	-18/-22	2.46	2	109(3.8)	C
HAZ10CT	+1/+4	1.06	4	234(8.3)	A
LAZ10CT	-18/-22	2.59	4	234(8.3)	D
HAZ5UC	+1/+4	0.53	2	131(4.6)	A+
LAZ5UC	-18/-22	2.46	2	131(4.6)	C

AMBER

A135 - w606(536) x d577(434) x h805(601)

A280 - w1210(1140) x d577(434) x h805(601)

A400 - w695(545) x d684(477) x h1896(1315)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HA135	+1/+4	0.53	2	135(4.8)	A+
LA135	-18/-22	1.3	2 Fixed	135(4.8)	-
HA280	+1/+4	1.23	4	267(9.4)	C
HA400	+1/+4	0.99	3	410(14.5)	C
LA400	-18/-22	1.91	6 Fixed	410(14.5)	-

MOBILE BANQUETING

MRC16 - w803(567) x d900(660) x h2013(1332)

MHC16 - w807(587) x d885(653) x h1770(1322)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
MRC16	+1/+4	1.67	16	523(18.5)	D
MHC16	+78/+83	11.5	16	549(19.4)	-

Note:

All dimensions are in mm unless otherwise stated.

Cabinet dimensions are shown external(internal).

*Internal width is per section.

Capacities are shown in litres(cubic feet).

NB: Freezer (L) models have a static evaporator and are non fan assisted - currently out of the scope of MEPS
Meat ageing; Fish; Heated and Modular cabinets are also out of the scope of MEPS.

Full Technical Details can be found at www.williams-refrigeration.co.uk/info-centre

MEAT AGEING REFRIGERATOR

w727(567) x d824(665) x h1960(1411)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
MAR1	+1/+6	1	4	620(21.9)	-

RUBY MODULAR

RMR1T - w905(689) x d982(814) x h2370(1840)*

RMR2T - w1850(707*) x d982(814) x h2370(1840)*

RMR3T - w2795(707*) x d982(814) x h2370(1840)*

Model	Temp °C	Running Amps	Capacity (2/1 GN Trolley)	Energy Grade
HRMR1T	+1/+4	7	1	-
CFRMR1T	0/+3	7	1	-
MRMR1T	-2/+2	7	1	-
LRMR1T	-18/-22	6.5	1	-
HRMR2T	+1/+4	9	2	-
CFRMR2T	0/+3	9	2	-
MRMR2T	-2/+2	9	2	-
LRMR2T	-18/-22	8	2	-
HRMR3T	+1/+4	10	3	-
CFRMR3T	0/+3	10	3	-
MRMR3T	-2/+2	10	3	-
LRMR3T	-18/-22	20	3	-

NB: Height of L models is 2460 (1890)



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Installation of all Williams products requires adequate ventilation.

Williams has recently upgraded its products. As such the 'on location' images used here, differ slightly to the new range. For true new model representation please refer to the individual product images.

Williams reserves the right to modify the design, materials and finish in accordance with its progressive development policy.

Williams Refrigeration is a trading name of AFE Group Limited.
 Registered in England & Wales under Registered Number 3872673.
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