




WILLIAMS REFRIGERATION

REFRIGERATED PREPARATION

HIGH PERFORMANCE REFRIGERATED PREP STATIONS

WWW.WILLIAMS-REFRIGERATION.CO.UK



The comprehensive range of refrigerated preparation counters from Williams

Williams' range of preparation equipment offers a dazzling array of options, temperatures and sizes meaning there is always a Williams unit 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 counters 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 its products provide years of trouble-free operation and are easy to service and maintain.

Greenlogic:

Through the Greenlogic initiative, Williams is committed to supplying the most energy efficient and sustainable commercial refrigeration in today's market. For more information visit www.greenlogic.info

WILLIAMS' PREPARATION AT A GLANCE

✓ Standard - Not available o Option	Onyx	Salad Counters	Thermowell	Prep Well
Stainless steel exterior and interior	✓	✓	✓	✓
Zero ODP / low GWP 75mm insulation	✓	✓	✓	✓
Removable ladder racking, anti-tilt shelving	✓	✓	-	-
Banks of drawers	0	0	-	-
Left hand door hang	-	✓	-	-
Heavy duty swivel brake castors	✓	-	-	-
Low level castors	-	-	-	✓
CoolSmart controller	✓	✓	-	✓
Automatic defrost	✓	✓	✓	✓
Anti-condensation heaters	✓	✓	-	✓
Waste heat recovery vapouriser	✓	✓	-	✓
Adjustable operating temperature	✓	✓	-	✓
Barrel locks	✓	-	-	-
Granite worktop	0	-	-	-
2-drawer bank set	0	0	-	-
Hydrocarbon refrigerant	✓	✓	-	✓
Polypropylene cutting board	0	✓	-	✓
Designed to 43°C ambient	✓	✓	-	-
Designed to 32°C ambient	-	-	✓	✓
Unique air flow design	✓	-	-	✓



PREPARATION COUNTERS

Every kitchen needs to have fresh ingredients on hand - yet every kitchen is different. That's why we've created a comprehensive range of refrigerated prep equipment, so you can make the choice that best suits your operation. All are designed to allow ingredients to be prepared in advance and stored safely, where chefs can access them instantly, saving time and effort.

From the mobile Prep Well to the class-leading Onyx prep station, all Williams products are built to the highest international quality standards and feature the latest CoolSmart technology. Energy efficiency is at the heart of our design focus, so our products feature advanced systems and components that minimise running costs.

It's all part of our commitment to make refrigeration that's practical, efficient, reliable, tough and fit for purpose.

Refrigeration for the real world.





CPC2



CPC3



CPC5

ONYX COUNTERS

The best purpose-built refrigerated prep station on the market.

Combining high-performance gastronorm undercounter refrigerated storage with eco-friendly natural hydrocarbon refrigerant, the Onyx is available in a wide range of sizes – from our compact two-door model right up to the large capacity five-door unit.

The Onyx's spacious work area makes all models ideal for a wide range of prep applications including pizza, sandwiches, tapas, salad and desserts.

SETTING THE FOOD SAFETY STANDARD AND SAVING ENERGY

The Onyx features newly designed honeycomb shaped air guide that guarantees storage temperatures and food safety – yet also saves energy.

It chills ingredients pans from below whilst directing a curtain of cool air straight down across the product. This

double action not only allows for tighter and more accurate control, keeping ingredients at 4°C, it also puts a cold air barrier between the ingredients and the warm kitchen air – whilst allowing chefs instant access to them.

After passing over the ingredients wells, the cold air curtain is drawn back into the Onyx and the energy is recycled.

Meanwhile other updates include the use of EC (Electrically Commutated) brushless fans, which allow for precise control with reduced power consumption.

The complete Onyx range has also been converted to natural hydrocarbon refrigerant... as well as a low GWP/zero ODP, it has excellent thermodynamic properties helping to reduce energy consumption even further.

PRACTICAL FEATURES

The Onyx is ergonomically designed, so it is the ideal working height, and ingredients pans are in comfortable reach.

A range of sizes are available, from the compact, space saving two door model to the large, 1043 capacity, five door model.

The ingredients wells can accommodate a selection of 1/3 and 1/6 GN containers, while the counter itself holds 1/1 GN shelves.

Standard features include a lift-off night cover, CoolSmart controller and removable, easy-clean crumb catchers.

Options include a hinged lid, granite worktop, 1/3 GN pan sets and polypropylene cutting board.

FEATURES AND BENEFITS

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

Innovative Air Curtain ensures food storage temperatures.

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

Foodsafe, professional stainless steel exterior provide hygienic, durable and easy to clean surfaces.

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.

EC brushless fans allow for precise temperature control with reduced energy consumption

Heavy duty, non marking, brake castors for mobility and ease of positioning.

Williams CoolSmart controller is designed for easy operation and features clear digital display and visual alarms for failsafe performance.

Honeycomb profile allows for air curtain to concentrate cold air into ingredient wells.



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

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

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

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



Optional extras including a polypropylene cutting board, hinged lid and granite worktop.



SALAD COUNTERS

Practical, efficient and compact prep counters that make life easier.

Williams Salad Counters feature cut-out wells and extendable polypropylene cutting block, giving increased workspace for a truly efficient prep operation in a compact area.

Perfect for preparing salads, sandwiches and pizzas, the refrigerated salad counter wells hold produce at +4/+8°C, whilst the bulk storage area maintains temperatures of +1/+4°C.

PRACTICAL FEATURES

Everything is conveniently to hand to make life easier: ingredient wells on top, capable of accommodating 1/3 or 1/6 Gastronorm pans, undercounter storage for bulk supplies and an extended worktop.

The front-venting refrigeration system means the Salad Counter can fit into the tightest of spaces and operates effectively in the harshest of environments, up to a 43°C ambient.

Standard features include easy grab handles that are easy to clean and minimise potential dirt traps.

The Salad Counters are fully HACCP compliant.

Salad counters can be adapted to accommodate 2 drawer bank sets for fast ingredient pan changes .

With a wide range of sizes, capacities and pan configurations available, they can be tailored to suit your operation.

ENERGY EFFICIENCY

Salad counters now feature eco-friendly hydrocarbon refrigerant.

Meanwhile the low GWP, zero ODP high density foam insulation delivers superior thermal efficiency and ensures a robust construction.

Self closing doors and magnetic balloon door gaskets work together to create a 100% tight seal - minimising heat ingress and helping to reduce energy consumption.



FEATURES AND BENEFITS

Williams CoolSmart controller is designed for easy operation and features clear digital display and visual alarms for failsafe performance.



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

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

Foodsafe, professional stainless steel exterior provide hygienic, durable and easy to clean surfaces.

Easy grab handles to minimise potential dirt traps.

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

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

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

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

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

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

PW4



PW4



PREP WELL

Fully mobile prep station for kitchens with limited space.

While the concept of counters with wells and table tops is established in the foodservice market, the Williams Prep Well is the first to offer a mobile option. Its mobility is a key benefit, since it allows caterers to be more flexible with valuable floor space.

FRESH INGREDIENTS, JUST WHERE YOU NEED THEM

The Prep Well's ultra compact 'fit anywhere' design makes it the ideal food prep solution for small kitchens.

Accurate, reliable temperature control and the unit's special airflow design provides constant cooling to the chilled ingredients through a combination of convection cooling below the gastronorm pans and a protective 1°C air-curtain above the ingredients.

The Prep Well is fully HACCP compliant.

PRACTICAL PREP WELL

The integral chopping board/work top creates a fully functional prep station in the most compact space.

Low-level castors with locking brakes deliver manoeuvrability and stability, allowing the Prep Well to be positioned beside wall benches and tables.

The foodsafe stainless steel interior and exterior make cleaning easy. Ingredient wells can accommodate either 1/3 or 1/6 GN pans.

The use of the Prep Well rather than taking stored pans of ingredients directly from a coldroom will save staff time. For example, there's no need for the constant checking of ingredient temperatures and it avoids regular trips to the coldroom or other preparation areas to replenish supplies.

The Prep Well is designed to be easy to clean to ensure maximum hygiene. Thus it features many removable parts, including a removable overflow tray for the collection and disposal of spillages.

ENERGY SAVING

The Prep Well uses environment-friendly hydrocarbon refrigerant delivering excellent thermal properties with low GWP and zero ODP.



FEATURES AND BENEFITS

Many removable parts for easy cleaning including a removable overflow tray for the collection and disposal of spillages.



Foodsafe stainless steel interior and exterior for hygiene and durability.

Designed and engineered to operate efficiently in hard working kitchens such as in a 32°C ambient.

Precision injected, high density polyurethane insulation that provides excellent thermal efficiency.

Integral polypropylene chopping board/worktop for space-saving.

Unique air flow design with air curtain helps maintain 1°C temperature in pans.

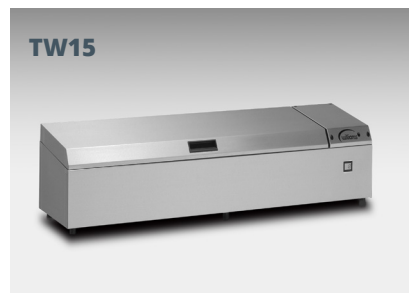


Hydrocarbon refrigerant with low GWP/ zero ODP that respects the environment.

CoolSmart controller is designed for easy operation and features clear digital display.

Low level castors with brakes for ease of positioning and flexibility.

Designed to accommodate gastronorm containers in pan holders for good kitchen organisation (max 150mm depth).



THERMOWELLS

The ultimate in flexible food prep solutions: refrigerated ingredients, wherever you want them.

The range of self-contained, refrigerated wells, now make it even easier to safely store and retrieve vital ingredients during preparation - even in kitchens where space is at a premium.

All standard 1/3 and 1/6 Gastronorm pans held by the Thermowell are presented to caterers at a convenient angle for easy access and sight of the ingredients. The Thermowell range is suitable for all types of food preparation including pizza, salad, sandwiches, tapas, pasta and desserts.

Thermowell units enable caterers to store preparation ingredients at the right temperature and in prime condition.

THE FLEXIBLE THERMOWELL

For true flexibility, your Thermowell can be freestanding or wall mounted - so your fresh, safely refrigerated ingredients are where you want them to be, close at hand.

Plus, the Thermowell comes in a wide choice of sizes, from the TW18, which can hold up to 18 GN 1/6 pans, to the TW9, which holds 8 GN 1/6 pans and is the perfect solution for kitchens that are squeezed for space.

THE PRACTICAL THERMOWELL

Fully HACCP compliant, the Thermowell is designed to work in ambients up to 32°C.

The hinged lid locks open to ensure easy access and cuts energy consumption when closed. The unit is fitted with non-slip rubber feet.

The refrigerated wells feature a digital thermometer and adjustable thermostat for effective temperature control, hard wearing hygienic stainless steel construction and convenient hinged cover to protect the ingredients when not in use.



FEATURES AND BENEFITS

Designed and engineered to operate efficiently in hard working kitchens such as in a 32°C ambient.

Digital thermometer and adjustable thermostat for temperature control.

Suitable for many types of preparation including pizza, salad, sandwiches, pasta, tapas and desserts.

Precision injected, high density polyurethane insulation that provides excellent thermal efficiency.

Wall mount option available for space saving.

Foodsafe stainless steel construction for hygiene and durability.

Hinged lid that stays open for easy access.

Non-slip rubber feet for safety.



REFRIGERATED COUNTERS

Williams offers a range of flexible counters - the perfect companion to our preparation units.

Our counters are essential in any kitchen environment, providing valuable low level storage with effective preparation space.

Williams counters have been designed to stand up to the rigours of day-to-day operation and are available in 2,3 and 4 door formats.

These counters can be customised in order to maximise work space. We offer cut out wells and raised pan holders in a variety of models. This allows you to extend where you can prepare food, perfect for busy kitchens.

Our biscuit top models offer the same storage as our standard counters but with a reduced height, perfect for fitting under pre-existing workstations.

Williams also offer a range of slimline models, with all the standard features of our Jade range, but packed into a reduced depth of only 500mm.

Williams counters are manufactured to the highest standards and feature the latest in CoolSmart technology, effective in high ambient environments.

Our range of counters come in a variety of temperatures - refrigerator, freezer, meat and fish.

Flexible storage is supplied through a mixture of doors and drawers, with telescopic internal drawers, now offered on Jade freezer models. Perfect for applications such as ice cream service.

For ease of access and serviceability, the cassette refrigeration system is easily removed, meaning minimal disruption to your operation.

TECHNICAL DATA

Onyx CPC Prep Counters

Model	Width	Depth	Height	Temp °C	Running Amps	Shelves	Gross Capacity
CPC2	955(854)	860(583)	1110(647)	+ 1/+4	2.88	4	355(12.5)
CPC3	1420(1320)	860(583)	1110(647)	+ 1/+4	4.04	6	613(21.6)
CPC4	1885(1785)	860(583)	1110(647)	+ 1/+4	4.53	8	828(29.2)
CPC5	2350(2250)	860(583)	1110(647)	+ 1/+4	4.68	10	1043(36.8)

Salad Counters

Model	Width	Depth	Height	Temp °C	Running Amps	Shelves	Gross Capacity
SU10CT	885(805)	734(533)	882(460)	+ 1/+4	1.06	4	252(8.9)
SU15CT	1226(1146)	734(533)	882(460)	+ 1/+4	1.06	4	358(12.6)

Thermowells

Model	Width	Depth	Height	Temp °C	Running Amps	Pans 1/3GN
TW9	980(687)	385(305)	241(105)	+4/+8	0.53	4
TW15	1510(1217)	385(305)	241(105)	+4/+8	0.53	7
TW18	1862(1569)	385(305)	241(105)	+4/+8	0.53	9

Prep Well

Model	Width	Depth	Height	Temp °C	Running Amps	Pans 1/3GN
PW4	450(305)	769(709)	882*(179)	+ 1/+4	1.6	4

Note:

*Height includes lid

All dimensions are in mm unless otherwise stated.

Dimensions are shown external(internal).

Capacities are shown in litres(cubic feet).

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



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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.

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