



Design Excellence : Cool Technology

UK Price List 2013

Commercial Refrigeration Solutions

Williams Refrigeration



Refrigeration Excellence

The Home of Excellence

Williams Refrigeration is one of the world's leading manufacturers and suppliers of award winning commercial refrigeration and 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, coldrooms, back bar, front of house display and specialist bakery 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.

Since 1980 Williams has developed an enviable reputation for delivering global excellence.

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. These are backed by sales and service teams at the three UK contracting units Williams Refrigeration Southern, Central and Scotland, alongside a full network of distributors.

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.

Manufacturing is driven by a 'right first time' culture, within a framework of continuous improvement, based on international principles. Product integrity is assured through sophisticated functional and electrical testing.

All products are built for performance, reliability and durability, even in the toughest and most arduous of conditions.

Manufacturing strategy is driven by best practice and investment in the latest technology. Processes are optimised by automation where appropriate, carefully balanced with manual assembly at critical points. Our manufacturing achievements are underpinned by a programme of personnel development, training, team building and problem solving.

Williams 'right first time' philosophy means that its products provide years of trouble free operation and are easy to service and maintain. But if things do go wrong, they can quickly be repaired with minimal delays and disruption to the working environment.

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Reducing our environmental impact Increasing environmental awareness

www.greenlogic.info



Hydrocarbon extraction



Williams Refrigeration have achieved zero to landfill status



Hydrocarbon charging station

Williams Environmental Initiative

Through Greenlogic Williams sets out its criteria for ensuring commitment is given to providing the most energy efficient and sustainable refrigeration equipment for today's market.

In doing so we provide details of this pledge through the manufacturing processes we employ, the management systems adhered to, as well as the careful selection of components used.

Williams has achieved ISO14001 certification across all of its manufacturing plants (UK, Australia, China), for the design, manufacture and installation of refrigeration products – showing our commitment to reducing its environmental footprint and long term dedication toward decreasing the pollution and waste produced during the manufacturing processes.

Components are carefully selected using the most stringent design criteria, giving the utmost consideration to their environmental impact and the overall sustainability of our products.

Through Greenlogic Williams also offers practical advice on how to save energy, time, resources and money, while creating a better working environment.

The Energy Technology List

A number of Williams' products are listed on the ECA's Energy Technology List (ETL). Having been independently assessed the products meet the criteria set by the Carbon Trust for their energy efficiency and as such are eligible for 100% tax relief through the ECA scheme. Contact Williams for further details.



Authorised User No. 00435



Greener Refrigeration Glycol and Hydrocarbon.

Simplified Glycol Setup



Glycol

The award winning glycol system links independently controlled refrigeration equipment on to a 'ring main' with glycol being pumped round the system's pipes, thereby cooling all connected equipment.

Why Glycol?

Because it reduces running costs... up to 25% less to run than other systems

Because it saves energy... and helps reduce your carbon footprint

Because it's quiet... reducing noise levels in the kitchen

Because it's reliable

Because it's totally safe, for you and the environment...no health risks and very low environmental impact

Because it's more effective... providing seemingly instant temperature control

Hydrocarbon

Hydrocarbon Refrigerant reduces energy consumption by up to 15% due to it's excellent thermodynamic properties.

It also almost eliminates the environmental impact due to its low Global Warming Potential (GWP) and zero Ozone Depletion Potential (ODP). The refrigerant charge on all Williams hydrocarbon equipment is below the 150g threshold, enabling it to be placed in any size of room without the need for specific volume calculations thereby eliminating any potentially costly charges by insurance providers.

Refrigerant

Refrigerant	GWP	ODP
R290 HC (Hydrocarbon)	3	0
R134a HFC (Hydrofluorocarbon)	1300	0
R404A HFC (Hydrofluorocarbon)	3780	0

DESIGN EXCELLENCE

for front of house displays



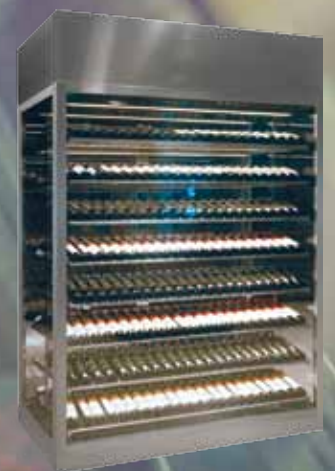
Williams' high-quality Front of House display range can be tailored to suit your footprint and application.

Display Range includes:

- Sushi, Pâtisserie, Ice Cream
- Jewellery box style Chocolate display
- Beverage Coolers
- Wine Towers

Our experience ensures we maximise the display area whilst delivering high performance refrigeration.

Our premium display cabinets offer the highest standard in manufacture with refined v-cut bending, 45° cut glass for all round visibility, concealed handles and controllers.



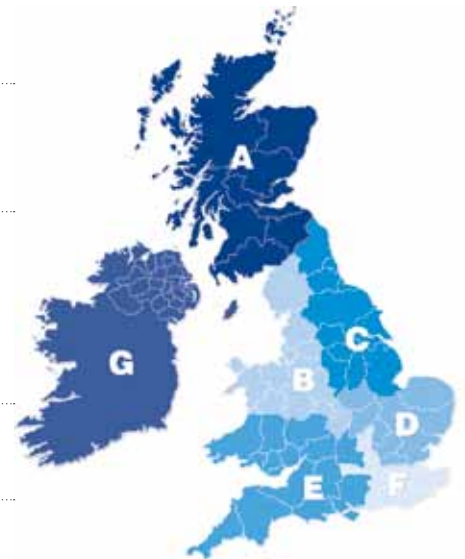
Contact Information

HEAD OFFICE

Enquiries	Sales	Spares	Accounts
T 01553 817 000	T 01553 817 000	T 01553 817 017	T 01553 817 120
F 01553 817 111	F 01553 817 111	F 01553 817 020	F 01553 817 034

AREA SALES

(A) Alan Cumming	07748 180 020	Scotland
(B) Dave Wynne	07879 431 240	Cumbria, Lancashire, Greater Manchester, Merseyside, Cheshire, Clwyd, Staffordshire, Shropshire, Warwickshire, West Midlands
(C) Garry Allitt	07774 182 750	Northumberland, Tyne & Wear, Durham, Cleveland, Yorkshire, Nottinghamshire, Derbyshire, Lincolnshire
(D) Mark Todhunter	07768 006 134	Bedfordshire, Leicestershire, Cambridgeshire, Essex, Hertfordshire, Norfolk, Northamptonshire, North London, Suffolk
(E) Andy Ward	07760 172 125	Avon, Cornwall, Devon, Dorset, Hampshire, Gwent, Glamorgan, Gloucester, Guernsey, Hereford, Isle of Wight, Jersey, Oxon, Pembrokeshire, Powys, Somerset, Swansea, Wiltshire, Worcestershire,
(F) Tim Parrett	07876 545 851	Kent, South London, Surrey, East & West Sussex, Berkshire, Buckinghamshire
(G) Warren Giffen	07970 796 698	Northern Ireland & Eire



REGIONAL OFFICES

Williams Refrigeration Head Office Bryggen Road North Lynn Industrial Estate King's Lynn Norfolk PE30 2HZ	Williams Refrigeration Scotland 25 Peffer Place Edinburgh EH16 4BB	Williams Refrigeration Central Rands Lane Industrial Estate Armthorpe Doncaster DN3 3EW	Williams Refrigeration Southern 44 Eldon Way Paddock Wood Kent TN12 6BE
T 01553 817 000 F 01553 817 111 E info@williams-refrigeration.co.uk	T 0131 659 6500 F 0131 652 0666 E sales@williams-scotland.co.uk	T 01302 830 130 F 01302 830 131 E sales@williams-central.co.uk	T 01892 835 525 F 01892 835 535 E sales@williams-southern.co.uk

Useful Information

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TEMPERATURES °C

H Refrigerator	+1/+4	X Heated	+78/+82	BC Blast Chiller	+1/+3
M Meat	-2/+2	R Retarder	-5/+3	+90°C to +3°C in 90 mins	
L Freezer	-18/-22	P Prover	+38/+40	BCF Blast Chiller/Blast Freezer	+1/+3
F Fish	-2/+2	MP Mobile Prover	+38/+40	+90°C to +3°C in 90 mins	-18/-22
CF Chilled Food	0/+3	RP Retarder Prover	-5/+3	+90°C to -18°C in 240mins	
HL Refrigerator Freezer	+1/+4 -18/-22		+38/+40	BF Blast Freezer	-18/-22
				+90°C to -18°C in 90mins	

CONSTRUCTION

SA Stainless steel exterior / Aluminium interior

WA White PVC exterior / Aluminium interior

S3 Stainless steel exterior / Stainless steel interior

BS Black exterior / Stainless steel interior

ORDERING IN FOUR SIMPLE STEPS

STEP ONE - CHOOSE A PRODUCT

At the heart of our ordering process is the product code - here we'll choose a two door Jade (J2)

J2

STEP TWO - CHOOSE A TEMPERATURE

Our products come in a range of temperatures suitable for any application - here we'll choose a standard +1/+4 refrigeration unit (H)

H

+

J2

STEP THREE - CHOOSE A FINISH

We've a range of standard finishes designed to match any environment - here we'll choose Stainless steel exterior / Aluminium interior (SA)

HJ2

+

SA

STEP FOUR - BOLT ON SOME EXTRAS

Finally add on any of our optional extras - here we'll choose Glass doors & light (GD-IL)

HJ2-SA

+

GD-IL

ORDERING

When ordering please be sure to provide the following information:

- Purchase order number
- Quantity and model number
- Any options
- Required delivery date & delivery address including postcode
- Site contact details

Before ordering any modular items, we strongly recommend that a site survey is carried out by ourselves.

SERVICING

For all service and maintenance enquiries please contact the Head Office

All technical datasheets, CAD symbols and brochures can be downloaded easily and free of charge from www.williams-refrigeration.co.uk

Garnet Range

FEATURES AND BENEFITS

- Gastronorm range of cabinets
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- Self closing lockable door with magnetic balloon gaskets
- 75mm polyurethane insulation for excellent thermal efficiency
- Easy to clean stainless steel dished base with radiused corners
- Heavy duty, non marking swivel and brake castors



Garnet Cabinets		Code	G1T-S3	G1T-SA	G2T-S3	G2T-SA
Refrigerator	+1 / +4°C	H	£2,642	£2,337	£3,816	£3,469
Chilled food	0 / +3°C	CF	£2,960	£2,774	£4,342	£4,028
Meat	-2 / +2°C	M	£3,017	£2,692	£4,214	£3,909
Freezer	-18 / -22°C	L	£3,301	£2,910	£4,657	£4,209
Fish	-2 / +2°C	F	£4,173	-	£6,878	-
Heated	+78 / +82°C	X	£3,581	-	£5,225	-
Dual temp	+1 / + 4°C & -18 / -22°C	HL	£4,535	-	£5,794	-

Options & Accessories	Code	G1T-S3	G1T-SA	G2T-S3	G2T-SA
Hydrocarbon - not available on X and HL	HDC	£100	£100	£100	£100
Trayslides per pair	SL	£22	£22	£22	£22
Shelf & slides - 1 shelf / 2 slides	SH-SL	£58	£58	£58	£58
Basket & slides	BK-SL	£81	£81	£81	£81
Stainless steel back	SB	£126	£126	£252	£252
Half doors per pair	HD	£224	£224	£456	£456
Glass doors & light - H models only	GD-IL	£420	£420	£788	£788
Left hand hung door	LH	foc	foc	-	-
Pass thru - H & CF add 38mm to depth	PT	£779	£779	£1,153	£1,153

Technical Specification	Temp	G1T-S3	G1T-SA	G2T-S3	G2T-SA
Dimensions mm (D824 X H1960)		W737	W737	W1400	W1400
Capacity (ltrs / cu.ft)		611 / 21.5	611/21.5	1288/45.5	1288/45.5
Shelves		4	4	8	8
Weight (kg) unpacked	H / CF	129	129	204	204
	M	131	131	208	208
	L	141	141	220	220
	F	137	-	290	-
	X / HL	145	-	218	-

NB: Fish cabinet requires connection to a main drain.

Sapphire Range

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FEATURES AND BENEFITS

- Wide entry 2/1 gastronorm cabinet
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- Self closing lockable door with magnetic balloon gaskets
- 75mm polyurethane insulation for excellent thermal efficiency
- Heavy duty, non marking, swivel and brake castors
- Easy to clean, stainless steel dished base with radiused corners



Sapphire Cabinets		Code	S1T-S3	S1T-SA	S2T-S3	S2T-SA
Refrigerator	+1 / +4°C	H	£2,692	£2,501	£4,007	£3,715
Meat	-2 / +2°C	M	£3,045	£2,853	£4,466	£4,142
Freezer	-18 / -22°C	L	£3,241	£3,114	£4,890	£4,640

Options & Accessories		Code	S1T-S3	S1T-SA	S2T-S3	S2T-SA
Hydrocarbon - H, L & M only		HDC	£100	£100	£100	£100
Trayslides per pair		SL	£22	£22	£22	£22
Shelf & slides - 1 shelf / 2 slides		SH-SL	£58	£58	£58	£58
Basket & slides - 1 basket / 2 slides		BK-SL	£81	£81	£81	£81
Stainless steel back		SB	£126	£126	£252	£252
Half doors per pair		HD	£224	£224	£456	£456
Glass doors & light - H models only		GD-IL	£420	£420	£788	£788
Pass through - H models - add 38mm to depth*		PT	£779	£779	£1,153	£1,153
Left hand hung door		LH	foc	foc	-	-

Technical Specification		Temp	S1T-S3	S1T-SA	S2T-S3	S2T-SA
Dimensions mm (D701 x H1960)			W865	W865	W1655	W1655
Capacity (ltrs / cu.ft)			605 / 21	605 / 21	1288 / 45.5	1288 / 45.5
Shelves			4	4	8	8
Weight (kg) unpacked	H		133	133	192	192
	M		133	133	192	192
	L		142	142	226	226

* Not available with glass doors

Zircon Range

FEATURES AND BENEFITS

- Slimline bottom mounted cabinet
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- Self closing lockable door with magnetic balloon gaskets
- 75mm polyurethane insulation for excellent thermal efficiency
- Low level, non marking, swivel and brake castors
- Easy to clean stainless steel dished base with radiused corners



Zircon Cabinets		Code	Z12-SA	Z16-SA	Z18-S3	Z24-SA	Z32-SA
Refrigerator	+1 / +4°C	H	£1,821	£1,915	-	£2,636	£2,841
Meat	-2 / +2°C	M	£2,085	£2,182	-	£2,922	£3,169
Freezer	-18 / -22°C	L	£2,334	£2,487	-	£3,148	£3,360
Fish	-2/ +2°C	F	-	-	£3,007	-	-

Options & Accessories		Code	Z12-SA	Z16-SA	Z18-S3	Z24-SA	Z32-SA
Hydrocarbon - some H, L & M models		HDC	£100	£100	-	£100	£100
Trayslides per pair		SL	£22	£22	-	£22	£22
Shelf & slides - 1 shelf / 2 slides		SH-SL	£58	£58	-	£58	£58
Stainless steel back		SB	£109	£109	-	£218	£218
Half doors - per pair		HD	£227	£227	-	£455	£455
Glass doors & light - H models only		GD-IL	£351	£351	-	£701	£701
Left hand hung door		LH	foc	foc	foc	-	-

Technical Specification		Temp	Z12-SA	Z16-SA	Z18-S3	Z24-SA	Z32-SA
Dimensions mm (D722 x H1906)			W595	W737	W595	W1115	W1400
Capacity (ltrs / cu.ft)			312 / 11	416 / 14.7	312 / 11	680 / 24	878 / 31
Shelves			3	3	polyprop containers (7)	6	6
Weight (kg) unpacked	H		90	119	-	128	153
	M		90	119	-	128	153
	L		105	125	-	143	168
	F		-	-	-	-	-

NB: FZ18 requires connection to a main drain.

Jade Range

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FEATURES AND BENEFITS

- Gastronorm range of cabinets
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- Full length integral 'easy grab' door handle
- 75mm polyurethane insulation for excellent thermal efficiency
- Self closing lockable doors with magnetic gaskets
- Easy to clean stainless steel dished base with radiused corners
- Heavy duty, non marking swivel and brake castors



Jade Cabinets			J1-SA	J2-SA
		Code		
Refrigerator	+1 / +4°C	H	£1,890	£2,783
Meat	-2 / +2°C	M	£2,090	£3,045
Freezer	-18 / -22°C	L	£2,342	£3,665

Options & Accessories		Code		
Hydrocarbon		HDC	£100	£100
Shelf & slides - 1 shelf / 2 slides		SH-SL	£68	£68
Glass doors & light - H models only		GD-IL	£420	£788
Left hand hung door		LH	foc	-

Technical Specification		Temp		
Dimensions mm (D824 x H1960)			W737	W1400
Capacity			611 / 21.5	1288 / 45.5
Shelves			3	6
Weight (kg) unpacked	H		137	164
	M		137	164
	L		142	169

Amber Range

FEATURES AND BENEFITS

- High performance, front vented refrigeration system
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 32°C ambient, exceeding Climate Class 4
- Barrel locked doors for added security
- Low GWP, zero ODP polyurethane insulation
- Adjustable feet fitted as standard
- Designed for noise sensitive areas



Amber Cabinets		Code	A135-SA	A135-WA	A280-SA	A400-SA	A400-WA
Refrigerator	+1 / +4°C	H	£1,045	£810	£1,700	£1,785	£1,490
Freezer	-18 / -22°C	L	£1,086	£836	-	£1,918	£1,747

Options & Accessories		Code	A135-SA	A135-WA	A280-SA	A400-SA	A400-WA
Hydrocarbon		HDC	£100	£100	£100 (H only)	£100 (H only)	£100 (H only)
Shelf & clips - 1 shelf / 4 clips - H temp only		SH-SL	£38	£38	£38	£69	£69
50mm castors		CA	£29	£29	£29	£29	£29
Glass door - H temp		GD	£103	£103	£288	£288	£288
Interior light - H temp, SA models only		IL	£79	£79	£79	£79	£79
Left hand hung door		LH	foc	foc	-	foc	foc

Technical Specification		Temp	A135-SA	A135-WA	A280-SA	A400-SA	A400-WA
Dimensions (mm)			W606	W606	W1210	W645	W645
			D577	D577	D577	D650	D650
			H805	H805	H792	H1770	H1770
Capacity (ltrs / cu.ft)		133 / 5	133 / 5	280 / 10	406 / 14.3	406 / 14.3	
Shelves		2 - Adjustable (H)	2 - Adjustable (H)	4 - Adjustable	4 - Adjustable (H)	4 - Adjustable (H)	
		2 - Fixed (L)	2 - Fixed (L)		6 - Fixed (L)	6 - Fixed (L)	
Weight (kg) unpacked	H	50	50	125	75	75	
	L	50	50	-	115	115	

Banqueting Range

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FEATURES AND BENEFITS

- Transports heated (MHC) or chilled (MRC) food from kitchen to banqueting area safely
- In-built, easy grab side handles for manoeuvrability
- All round bumper for added protection during transit
- Environment friendly polyurethane insulation
- Heavy duty, non-marking, swivel castors with brakes



Mobile Heated Cabinets		Code	MHC-10-S3	MHC-16-S3
Heated	+78 / +82°C	X	£2,388	£3,081

Technical Specification

Dimensions mm (W807 X D885)	H1372	H1770
Trayslides	10	16
Capacity (ltrs / cu.ft)	390 / 13.77	549 / 19.4
Weight (kg) unpacked	108	145

Mobile Refrigerated		Code	MRC16-S3
Refrigerator	+1 / +4°C	H	£2,893

Technical Specification

Dimensions mm (W807 x D885)	H1994
Trayslides	16
Capacity (ltrs / cu.ft)	495 / 17.5
Weight (kg) unpacked	135

NB: Power supply - 220V/240V/50Hz/1Ph. 13 amp plug

Opal Range

FEATURES AND BENEFITS

- Stylish, high performance gastronorm counter
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- Removable cassette refrigeration system for easy servicing
- Self closing lockable doors with magnetic balloon gaskets



Opal Counters	Temp		02U-S3	03U-S3	04U-S3
Refrigerator	+1 / +4°C	H	£3,082	£3,606	£4,026
Meat	-2 / +2°C	M	£3,334	£3,721	-
Freezer	-18 / -22°C	L	£3,713	£4,265	-
Fish	-2/ +2°C	F	£3,992	£4,868	-

Fitted with legs as standard & 4 pans per section - requires connection to a main drain

Technical Specification	Temp		02U-S3	03U-S3	04U-S3
Dimensions (D659 x H860 mm)			W1370	W1835	W2300
Capacity (ltrs / cu.ft)			354 / 12.5	510 / 18	680 / 24
Shelves			4	6	8
Weight (kg) unpacked	H		124	152	182
	M		128	154	-
	L		129	181	-
	F		131	155	-

Remote Systems		02R-S3	03R-S3	04R-S3
Remote H		£2,822	£3,346	£3,766
Remote M		£3,074	£3,461	
Remote L		£3,344	£3,896	
Remote F		£3,732	£4,608	
Solenoid valve		£147	£147	£147

Price excludes condensing unit - Additional cost for selection and installation

Technical Specification		02R-S3	03R-S3	04R-S3
Dimensions (D659 x H860 mm)		W1210	W1675	W2140
Capacity (ltrs / cu.ft)		287 / 10	510 / 18	680 / 24
Shelves		4	6	8

NB: Fish cabinet requires connection to a main drain.

FEATURES AND BENEFITS

- Heavy duty, non marking, swivel and brake castors
- Easy to clean, stainless steel dished base with radiused corners



Options & Accessories	Code	02	03	04
Hydrocarbon - H, L & M only	HDC	£100	£100	£100
Trayslides per pair	SL	£22	£22	£22
Shelf & slides - 1 shelf / 2 slides	SH-SL	£44	£44	£44
Stainless steel back	SB	£109	£147	£180
Reverse unit cassette system (fitted to right)	RU	£92	£92	£92
Splashback	SC	£60	£88	£88
Coved splashback	CO	£233	£353	£467
2-Drawer bank set - H temp only	DR2	£525	£525	£525
3-Drawer bank set - H temp only	DR3	£788	£788	£788
Raised pan holder - 1/3 GN pans 150mm	RPH	£521	£672	£805

Countertop Wells	Code	02	03	04
Standard wells	SW	£321	£467	£620
Dimensions (mm)		630 x 510	1280 x 510	1605 x 510
Full wells	FW	£379	£547	£693
Dimensions (mm)		1270 x 510	1605 x 510	1930 x 510
Special wells	SPW	£1,058	£1,058	£1,058
Well base	WE	£97	£116	£150
Hinged cover	HC	£85	£108	£144

Emerald Range

FEATURES AND BENEFITS

- Stylish, high performance 2/1 gastronorm counter
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- Removable cassette refrigeration system for easy servicing
- Self closing lockable doors with magnetic balloon gaskets
- Heavy duty, non marking, swivel and brake castors
- Easy to clean, stainless steel dished base with radiused corners



Emerald Counters		Temp	E2U-S3	E3U-S3
Refrigerator	+1 / +4°C	H	£3,460	£4,321
Meat	-2 / +2°C	M	£3,847	£4,706
Freezer	-18 / -22°C	L	£4,166	-

Technical Specification		Temp	E2U-S3	E3U-S3
Dimensions (D782 x H860 mm)			W1765	W2426
Capacity (ltrs / cu.ft)			573/20.2	906/32
Shelves			4	6
Weight (kg) unpacked		H	167	198
		M	169	210
		L	198	-

Remote Systems		E2R-S3	E3R-S3
Remote H M		£3,200	£4,061
		£3,587	£4,446
Remote L		£3,797	-
Solenoid valve		£147	£147

Price excludes condensing unit - Additional cost for selection and installation

Technical Specification		E2R-S3	E3R-S3
Dimensions (D782 x H860 mm)		W1605	W2266
Capacity (ltrs/cu.ft)		593 / 20.9	864 / 30.5
Shelves		4	6

E2U-SW-RU



Options & Accessories	Code	E2	E3
Hydrocarbon - H temp only	HDC	£100	£100
Trayslides per pair	SL	£22	£22
Shelf & slides - 1 shelf / 2 slides	SH-SL	£44	£44
Stainless steel back	SB	£171	£254
Reverse unit cassette system (fitted to right)	RU	£92	£92
Splashback	SC	£88	£88
Coved splashback	CO	£348	£528
2-Drawer bank set - H temp only	DR2	£578	£578
3-Drawer bank set - H temp only	DR3	£840	£840
Raised pan holder - 1/3 gn pans 150mm	RPH	£521	£672

Countertop Wells	Code	E2	E3
Standard wells	SW	£321	£467
Dimensions (mm)		1280 x 510	1930 x 510
Full wells	FW	£379	£547
Dimensions (mm)		1605 x 510	2255 x 510
Special wells	SPW	£1,058	£1,058
Well base	WE	£97	£116
Hinged cover	HC	£85	£108

Biscuit Top Range

FEATURES AND BENEFITS

- Gastronorm counter with no worktop - designed to fit under a stainless steel fabricated worktop
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- Removable cassette refrigeration system for easy servicing
- Storage drawer - ideal for knife/ utensil storage



Biscuit Top	Temp	BTC2U-S3	BTC3U-S3	
Refrigerator	+1 / +4°C	H	£3,103	£3,553
Meat	-2 / +2°C	M	£3,357	£3,808
Freezer	-18 / -22°C	L	£3,740	£5,420

Options & Accessories	Code	BTC2U-S3	BTC3U-S3
Trayslides per pair	SL	£22	£22
Shelf & slides - 1 shelf / 2 slides	SH-SL	£44	£44
Stainless steel back	SB	£109	£153
Reverse unit cassette system (fitted to right)	RU	£92	£92
2-Drawer bank set - H temp only	DR2	£578	£578
3-Drawer bank set - H temp only	DR3	£840	£840

Technical Specification	Temp	BTC2U-S3	BTC3U-S3
Dimensions (D659 x H835 mm)		W1480	W1920
Capacity (ltrs / cu.ft)		342/12	487/17
Shelves		4	6
Weight (kg) unpacked	H	116	158
	M	140	165
	L	145	175

JADE BISCUIT TOP COUNTERS - NOW AVAILABLE SEE PAGE 22

Onyx Range

21

FEATURES AND BENEFITS

- High performance, spacious preparation counter with Gastronorm storage
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- Unique airflow design ensures consistent temperature of food in pans
- Self closing lockable doors with magnetic balloon gaskets
- Heavy duty, non marking, swivel and brake castors



Onyx	Temp	CPC3-S3	CPC4-S3	CPC5-S3	
Refrigerator	+1 / +4°C	H	£4,876	£5,849	£6,401
Prep Well temp	+1 / +4°C				

Options & Accessories	Code	CPC3-S3	CPC4-S3	CPC5-S3
Trayslides per pair	SL	£22	£22	£22
Shelf & slides - 1 shelf / 2 slides	SH-SL	£44	£44	£44
Granite worktop	WTG	£727	£948	£1170
Stainless steel back	SB	£391	£527	£660
Hinged cover	HC	£111	£137	£169
2-drawer bank set	DR2	£418	£418	£418
1/3 GN pans - per set, with lids	PN	£229 (7)	£294 (10)	£392 (12)
Polypropelene cutting board	WTP	poa	poa	poa

Technical Specification

Dimensions (D859 x H1100mm)	W1420	W1885	W2350
Worktop height from floor (mm)	H860	H860	H860
Worktop space (mm)	W1420 x D394	W1885 x D394	W2350 x D394
1/3 GN containers max 150mm depth	7	10	12
Shelves	6	8	10
Weight (kg) unpacked	230	306	383

NB: Add an extra 50mm for rear air-spacer bracket

Jade Range

**SLIMLINE
COUNTER NOW
AVAILABLE**

FEATURES AND BENEFITS

- Gastronorm counters range
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- Full integral 'easy grab' door handle
- 75mm polyurethane top insulation for excellent thermal efficiency
- Self closing lockable doors with magnetic gaskets
- Easy to clean stainless steel dished base with radiused corners



Jade	Temp		Standard			Slimline	
			JC2-SA	JC3-SA	JC4-SA	JSC2-SA	JSC3-SA
Refrigerator	+1 / +4°C	H	£2,625	£3,045	£3,623	£2,625	£3,045
Meat	-2 / +2°C	M	£2,888	£3,287	-	-	-
Freezer	-18 / -22°C	L	£3,035	£3,518	-	£3,035	£3,518

Options & Accessories	Code						
Hydrocarbon - H temp only	HDC	£100	£100	£100	£100	£100	
Shelf & slides - 1 shelf / 2 slides	SH-SL	£47	£47	£47	£47	£47	
Splashback	SC	£68	£88	£88	£68	£88	
2-Drawer bank set - H temp only	DR2	£420	£420	£420	£420	£420	
3-Drawer bank set - H temp only	DR3	£751	£751	£751	£751	£751	
Reverse unit	RU	£92	£92	£92	£92	£92	
Raised pan holder	RPH	£521	£672	£805	-	-	
Biscuit top counter* H	BTJ	£131	£152	£181	-	-	
M	BTJ	£145	£164	-	-	-	
L	BTJ	£152	£176	-	-	-	

Technical Specification	Temp						
Dimension (H860 mm)		D659 W1370	D659 W1835	D659 W2300	D500 W1345	D500 W1810	
Capacity (ltrs / cu.ft)		354 / 12.5	510 / 18	670 / 24	242 / 8.5	354 / 12.5	
Shelves		4	6	8	4	6	
Weight (kg) unpacked	H	115	140	150	-	-	
	M	115	140	-	-	-	
	L	120	145	-	-	-	

*Not available as Hydrocarbon

Aztra Range

23

FEATURES AND BENEFITS

- Front vented, space saving counter
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- Full width integral 'easy grab' door handle
- Self closing doors with magnetic balloon gaskets
- Castors to rear, adjustable feet to front for mobility and stability
- Low GWP, Zero ODP polyurethane insulation



Aztra	Temp	AZ5UC-SA	AZ5CT-SA	AZ10CT-SA	
Refrigerator	+1 / +4°C	H	£1,320	£1,320	£1,974
Freezer	-18 / -22°C	L	£1,580	£1,580	£2,360

Options & Accessories	Code	AZ5UC-SA	AZ5CT-SA	AZ10CT-SA
Hydrocarbon	HDC	£100	£100	£100
Trayslides per pair	SL	£22	£22	£22
Shelf & slides - 1 shelf / 2 slides	SH-SL	£44	£44	£44
2-Drawer bank set - H temp only	DR2	£773	-	-
Left hand hung door	LH	foc	foc	-

Technical Specification	Temp	AZ5UC-SA	AZ5CT-SA	AZ10CT-SA
Dimensions		W650 x D609 x H830	W445 x D734 x H860	W865 x D734 x H860
Capacity (ltrs/cu.ft)		141 / 5	141 / 5	283 / 10
Shelves		2	2	4
Weight (kg) unpacked	H	54	55	81
	L	61	62	81

NB: Add an extra 50mm for rear air-spacer bracket

Under Broiler Range

FEATURES AND BENEFITS

- Space saving, low height Under Broiler Counter
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient
- Exceeds Climate Class 5
- Accommodates 600 or 900mm chargrills and griddles
- Removable cassette refrigeration system for easy servicing
- Heavy duty, low level, non marking swivel and brake castors



Under Broiler		Temp	UBC5-S3	UBC7-S3	UBC20-S3
Refrigerator	+1 / +4°C	H	£3,804	£4,135	£4,934

Options & Accessories		Code			
Hydrocarbon		HDC	£100	£100	£100

Technical Specification		Temp			
Dimensions (D782 mm)			W1000 x H600	W1300 x H546	W1962 x H546
Drawers (2/1 GN)			2	2	4
drawer spacer bracket = 1 per drawer					
Weight (kg) unpacked		H	100	130	160

Salad Unit Range

25

FEATURES AND BENEFITS

- Front vented space saving, preparation counter with cut-out wells
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- Full width integral 'easy grab' door handle
- Extendable worktop (cutting board) for increased prep space
- Wells accommodate 1/3 or 1/6 gastronorm pans
- Self closing doors with magnetic balloon gaskets



Salad Unit	Temp	SU5CT-S3	SU10CT-S3	SU15CT-S3	
Refrigerator	+1 / +4°C	H	£2,080	£2,755	£2,963
Prep well temp	+4 / +8°C				

Options & Accessories	Code	SU5CT-S3	SU10CT-S3	SU15CT-S3
Hydrocarbon	HDC	£100	£100	£100
2-Drawer bank set	DR2	£773	£773	£773
Left hand hung door	LH	foc	-	-

Technical Specification	SU5CT-S3	SU10CT-S3	SU15CT-S3
Dimensions (D734 X H865 mm)	W699	W865	W1226
Capacity (ltrs / cu.ft)	181 / 6.4	231 / 8.2	336 / 11.9
Shelves	2	2	4
Weight (kg) unpacked	60	65	70

NB: Add an extra 50mm for rear air-spacer bracket
Polypropelene cutting board extends worktop by 95mm
GN pans are not included. To discuss and order pan options please contact the Williams Sales Office

Thermowell Range

FEATURES AND BENEFITS

- Refrigerated preparation well
- Hinged lid designed to stay open for easy access
- Designed to operate efficiently up to a 32°C ambient exceeds Climate Class 4
- Fitted with non-slip rubber feet
- Accepts 100mm deep 1/3 and 1/6 Gastronorm pans
- Space saving, wall mount option available



Thermowell	Temp	TW9-S3	TW15-S3	TW18-S3	
Refrigerator	+4 / +8°C	H	£1,061	£1,172	£1,236

Options & Accessories	Code	TW9-S3	TW15-S3	TW18-S3
Wall brackets - per set	WB	£72(2)	£111 (3)	£111 (3)
Counter brackets - per pair	CB	£134	£134	£134
Bridging bars - each	BB	£7	£7	£7
1/3 GN pans - per set	PN3	£113 (4)	£198 (7)	£257 (9)
1/6 GN pans - per set	PN6	£144 (8)	£250 (14)	£322(18)

Technical Specification

Dimensions (D385 x H241mm)	W980	W1510	W1862
(depth includes hinge & lid stops)			
1/3 GN containers max 100mm depth	4	7	9
Weight (kg) unpacked	29	37	44

NB: GN pans are not included

Prep Well

27

FEATURES AND BENEFITS

- Highly flexible, mobile and compact.
- Foodsafe stainless steel exterior and interior
- Designed to accommodate 1/3 and 1/6 GN containers in pan holders
- Includes space saving worktop / chopping board
- Environment friendly Hydrocarbon refrigerant with low GWP / zero ODP
- Low level castors with brakes for ease of positioning next to existing wall benches and tables
- Unique air flow design with protective 1°C air curtain ensures food temperature in pans is maintained



PW4		Temp	PW4
Refrigerator	+1 / +4°C	H	£1,970
Options & Accessories		Code	
1/3 GN Pan Set (4)		PN3	£113
1/6 GN Pan Set (8)		PN6	£144
Technical Specification		Temp	
Dimension (D769 x H882 mm)			W450
Capacity (1/3GN Pans)			4
Weight (kg) unpacked		H	60kg

NB: GN pans are not included. To discuss and order pan options please contact the Williams Sales Office

28 Reach-In Blast Chiller Range

FEATURES AND BENEFITS

- Choice of cabinets from 10-50kg capacity
- Easy to use 1-2-3 control panel - 3 simple steps
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- 60mm polyurethane insulation for excellent thermal efficiency
- Accommodates 1/1 Gastronorm pans or shelves
- Heavy duty, non marking swivel and brake castors
- Self closing doors with magnetic gaskets
- Chiller +90°C to +3°C in 90 mins
- Freezers +90°C to -18°C in 240 mins



Blast Chiller	WBC10	WBC20	WBC30	WBC40	WBC50
	£3,963	£4,859	£5,831	£6,279	£6,661

Technical Specification

Dimensions (W707 x D804)	H885	H1290	H1740	H1740	H1915
Blast chill capacity (kg)	10	20	30	40	50
1/1 GN pan capacity pans (not included)	3	6	10	10	13
Weight (kg) unpacked	97	139	182	187	202

Blast Chiller Freezer	WBCF10	WBCF20	WBCF30	WBCF40	WBCF50
	£4,292	£4,943	£5,961	£6,409	£6,982

Technical Specification

Dimensions (W707 x D804)	H885	H1290	H1740	H1740	H1915
Blast chill/freeze capacity (kg)	10	20	30	40	50
1 /1 GN pan capacity (not included)	3	6	10	10	13
Weight (kg) unpacked	97	139	182	187	202

Options & Accessories

	Code					
Stainless steel back	SB	£132	£132	£132	£132	£132
1/1 GN shelves	SH	£46 (3)	£93 (6)	£155 (10)	£155 (10)	£201 (13)
Left hand hung door	LH	foc	foc	foc	foc	foc

NB: WBC/F 10 & 20 - 13 amp plug

WBC/F 30 & 40 - 16 amp hard wire

WBC/F 50 - 16 amp 3 phase and requires connection to a main drain

Jade Blast Chiller

29

FEATURES AND BENEFITS

- Designed for efficient performance in 43°C ambient - Climate Class 5
- Heavy duty non marking swivel and brake castors
- Chiller +90°C to +3°C in 90 mins
- Easy to use 1-2-3 control panel - 3 simple steps
- Foodsafe stainless steel exterior and interior



Jade Blast Chiller

J1BC

£5,665

Technical Specification

Dimensions (D801 x H1960 mm)	W865
Shelves (427X550mm)	7
Blast chill capacity (kg)	23
Weight (kg) unpacked	187

Thaw Cabinet Range

Thaw Cabinet

	Code	OT1-S3	OT2-S3
Refrigerator +1 / +4°C	H	£4,713	£7,587

Options & Accessories

	Code		
Stainless steel back	SB	£124	£288

Technical Specification

Dimensions (D701 x H1960 mm)	W865	W1655
Shelves (427 x 550mm)	7	14
Weight (kg) unpacked	155	230

FEATURES AND BENEFITS

- Overnight Thaw cabinet for safe, effective thawing of frozen foods
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- 75mm polyurethane insulation for excellent thermal efficiency
- Heavy duty, non marking swivel and brake castors

Roll-In Blast Chiller Range

FEATURES AND BENEFITS

- Choice of capacities from 90-320kg
- Easy to use 1-2-3 control panel - 3 simple steps
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- Advanced airflow design for uniform chilling

Blast Chiller	Code	WMBC90	WMBC120	WMBC160	WMBC200	WMBC240	WMBC320
White PVC exterior/ White PVC interior	WW	£10,549	£10,549	£10,902	£11,255	£20,333	£21,718
White PVC exterior / Stainless interior	WS	£10,967	£10,967	£11,309	£11,661	£20,894	£22,277
Stainless exterior/ Stainless interior	S3	£11,452	£11,452	£11,799	£12,152	£21,517	£22,901

Technical Specification

Dimensions mm (W1470 x H2295)	D1250	D1250	D1250	D1250	D2350	D2350
Blast chill capacity (kg) +90°C to +3°C in 90 mins	90	120	160	200	240	320
2/1 GN trolley capacity (not included)	1	1	1	1	2	2

Blast Chiller - Wide Entry	Code	WMBC90C	WMBC120C	WMBC160C	WMBC200C	WMBC240C	WMBC320C
White PVC exterior/ White PVC interior	WW	£11,452	£11,452	£11,792	£12,131	£21,407	£22,801
White PVC exterior / Stainless interior	WS	£11,869	£11,869	£12,212	£12,550	£21,949	£23,350
Stainless exterior/ Stainless interior	S3	£12,353	£12,353	£12,696	£13,034	£22,592	£23,978

Technical Specification

Dimensions (W1670 x H2295)	D1250	D1250	D1250	D1250	D2350	D2350
Blast chill capacity (kg) +90°C to +3°C in 90 mins	90	120	160	200	240	320
2/1 GN trolley capacity (not included)	1	1	1	1	2	2

Options & Accessories

	Code						
External ramp - per door	RA	£660	£660	£660	£660	£660	£660
Roll through	PT	£693	£693	£693	£693	£693	£693
Storage pod chiller add 200mm to height	PO	£1,655	£1,655	£1,655	£1,655	£2,321	£2,321
Storage pod chiller freezer add 200mm to height	POF	£2,433	£2,433	£2,433	£2,433	£2,829	£2,433
Chiller freezer upgrade add 90mm to height	CFU	£1,044	£1,044	£1,044	£1,044	£1,044	£1,044
Delivery & installation (chamber only)	DI	£857	£857	£857	£857	£1,111	£1,111
2/1 GN trolley - each	TR2	£838	£838	£838	£838	£838	£838

NB: Condensing unit not included with product. Separate panel and power supply required.

Unit requires connection to main drain. WBC Wide Entry Models will accommodate Combi-Trolleys

Roll-In Blast Freezer Range

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FEATURES AND BENEFITS

- Choice of 100 or 200kg capacity
- Easy to use 1-2-3 control panel - 3 simple steps
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- 90mm polyurethane insulation for excellent thermal efficiency
- Advanced airflow design for uniform freezing
- Accommodates 1/1 or 2/1 GN mobile rack



Blast Freezer	Code	WMBF100	WMBF200
White PVC exterior/ White PVC interior	WW	£11,937	£21,721
White PVC exterior / Stainless interior	WS	£12,353	£22,269
Stainless exterior/ Stainless interior	S3	£12, 226	£22,899

Options & Accessories	Code		
Storage pod - add 200mm to height	PO	£2,433	£2,829

Technical Specification

Dimensions (W1470 x H2385 mm)	D1250	D2350
Blast freeze capacity (kg)	100	200

Blast Freezer Wide Entry	Code	WMBF100C	WMBF200C
White PVC exterior/ White PVC interior	WW	£12,837	£22,802
White PVC exterior / Stainless interior	WS	£13,251	£23,351
Stainless exterior / Stainless interior	S3	£13,733	£23,978

Options & Accessories	Code		
Storage pod - add 200mm to height	PO	£2,433	£2,829

Technical Specification

Dimensions (W1670 x H2385 mm)	D1250	D2350
Blast freeze capacity (kg)	100	200

2/1 GN trolley capacity (not included)	1	2
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NB: Condensing unit not included with product. Separate panel and power supply required.

Unit requires connection to main drain. Reduction time depends on product type. Please enquire on application

Gem Multidecks R-Series

FEATURES AND BENEFITS

- Storage and display – ideal for retail environments
- Slimline models - maximum display from minimal footprint
- Designed to operate efficiently up to a 25°C ambient (Climate Class 3)
- Adjustable shelving with detachable ticket strips
- Energy saving LED strip lighting
- Up to 50% energy savings from new Sliding Front Door models
- Now available in a full range of colours



Night Blind	Code	R65	R100	R125	R150	R180
White finish	WCN	£1,850	£2,600	£2,900	£3,300	£3,700
Stainless finish	SCN	£2,950	£3,700	£4,000	£4,500	£4,950

Security Shutter	Code	R65	R100	R125	R150	R180
White finish	WCS	£2,050	£2,800	£3,200	£3,600	£4,000
Stainless finish	SCS	£3,150	£3,900	£4,300	£4,800	£5,250

Sliding Front Doors	Code	R65	R100	R125	R150	R180
Stainless finish	SFD	-	£4,800	£5,300	£5,950	£6,550

Technical Specification

Dimensions - Night Blind	D615 x H1825mm	W665	W960	W1250	W1510	W1856
Security Shutter	D670 x H1865mm	W665	W960	W1250	W1510	W1856
Sliding Front Doors	D615 x H1825mm	W665	W960	W1250	W1510	W1856
Shelves		3	3	3	3	3
Temperature		+3/+5°C	+3/+5°C	+3/+5°C	+3/+5°C	+3/+5°C

Options & Accessories

	Code	R65	R100	R125	R150	R180
Snack basket	SNB	£104	£121	£139	£156	£173
Additional shelf (White)	SH	£67	£78	£92	£112	£160
Additional shelf (Stainless)	SH	£118	£138	£162	£240	£282
Undershelf lighting (all shelves)	SH-UL	£735	£745	£835	£850	£1,490
Food tray slide	TS	-	£433	£503	£603	£703
Solid rear loading doors (White)	SRD	-	£1,411	£1,477	£1,549	£1,628
Solid rear loading doors (Stainless)	SRD	-	£1,454	£1,529	£1,609	£1,698
Glass rear loading doors	GRD	-	£1,741	£1,836	£1,931	£2,057
Choice of colours (RAL colours only)	RAL	poa	poa	poa	poa	poa
Installation and set to work (Nett)		£115	£115	£135	£135	£163

NB: Other options include Glass shelves; Panoramic Glass; Meat temperature; Remote refrigeration system - POA.

NB: Snack basket and Food tray slides are not available on Sliding Front Door models.

NB: To order or discuss options in more detail, contact the Williams Sales Office: 01553 817 000

Gem Multidecks M-Series

33

FEATURES AND BENEFITS

- Storage and display – ideal for retail environments
- Large capacity models
- Designed to operate efficiently up to a 25°C ambient (Climate Class 3)
- Adjustable shelving with detachable ticket strips
- Energy saving LED strip lighting
- Now available in a full range of colours
- Options such as panoramic glass and impulse snack basket helps maximise retail space



Night Blind	Code	M65	M100	M125	M150	M180
White finish	WCN	£2,600	£2,950	£3,350	£3,950	£4,250
Stainless finish	SCN	£3,800	£4,000	£4,450	£5,150	£5,950

Technical Specification

Dimensions (D770 x H2080 mm)	W665	W960	W1250	W1510	W1856
Shelves	4	4	4	4	4
Temperature	+3/+5°C	+3/+5°C	+3/+5°C	+3/+5°C	+3/+5°C

Security Shutter

	Code	M65	M100	M125	M150	M180
White finish	WCS	£2,800	£3,200	£3,600	£4,200	£4,500
Stainless finish	SCS	£4,000	£4,250	£4,700	£5,400	£6,200

Technical Specification

Dimensions (D825 x H2115 mm)	W665	W960	W1250	W1510	W1856
Shelves	4	4	4	4	4

Options & Accessories

Snack basket	SNB	£104	£121	£139	£156	£173
Additional shelf (White)	SH	£73	£85	£107	£123	£177
Additional shelf (Stainless)	SH	£130	£168	£198	£300	£333
Undershelf lighting (all shelves)	SH-UL	£1,307	£1,327	£1,487	£1,513	£2,653
Food tray slide	TS	-	£433	£503	£603	£703
Solid rear loading doors (White)	SRD	-	£1,411	£1,477	£1,549	£1,628
Solid rear loading doors (Stainless)	SRD	-	£1,454	£1,529	£1,609	£1,698
Glass rear loading doors	GRD	-	£1,741	£1,836	£1,931	£2,057
Choice of colours (RAL colours only)	RAL	poa	poa	poa	poa	poa
Installation and set to work (Nett)		£115	£115	£135	£135	£163

34 Gem Sandwich Chiller Range

FEATURES AND BENEFITS

- Ideal for front-of-house open display of drinks, snacks and other grab & go products
- Forced air refrigeration provides even distribution of air to hold temperature
- Foodsafe, mirrored stainless steel finish
- Full width, energy saving LED strip lighting, for clear visibility
- Adjustable glass shelving for maximum flexibility
- Castors for easy positioning
- Tempered glass sides for all round visibility
- Self-retracting night blind



Sandwich Chiller	SC900	SC1200
+2/+5°C	£4,200	£5,000

Technical Specification

Dimensions (H1500 x D780)	W900	W1200
Shelves	3	3
Installation and set to work (Nett)	£115	£135

Gem Pastry Chiller

FEATURES AND BENEFITS

- Ideal for front-of-house serve-assist display of cakes and pastries
- Foodsafe mirrored stainless steel exterior and interior
- Forced air refrigeration provides even distribution of air to hold temperature
- Full width, energy saving LED strip lighting, for clear visibility
- Adjustable glass shelving for maximum flexibility
- Castors for easy positioning
- Tempered glass sides for all round visibility
- Glass rear loading doors
- Glass front to keep pastries in optimum condition



Pastry Chiller	PC900
+5/+8°C	£4,400

Technical Specification

Dimensions (H1500 x D780)	W900
Shelves	3
Installation and set to work (Nett)	£115

Gem from Williams: the comprehensive range of front of house refrigerated display merchandisers

Recognising the growth in the grab & go sector for quality refrigeration, Williams has expanded its popular Gem range of front of house display merchandisers.

As well as offering a whole new raft of great new features and options for Multidecks, the Gem range has now been widened to include its all new Sandwich and Pastry Chillers.



Bottle Cooler Range

FEATURES AND BENEFITS

- Backbar refrigeration for improved merchandising
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 32°C ambient, exceeding Climate Class 4
- Choice of finishes
- Double glazed, barrel locked doors for improved display and security
- LED lighting
- Fully adjustable nylon coated wire shelving



Bottle Cooler	Code	BC1	BC2	BC3
Black exterior / Stainless interior +4 /+10°C	BS	£896	£1,407	£1,804
Stainless exterior / Stainless interior +4 /+10°C	S3	£930	£1,449	£1,852

Options & Accessories	Code	BC1	BC2	BC3
Solid door	SD	£72	£146	£217
Wine shelves	WS	poa	poa	poa
Left hand hung door	LH	poa	-	-

Technical Specification

Dimensions (D530 x H903 mm)	W600	W900	W1352
Capacity (330ml bottles)	112	182	278
Weight (kg) unpacked	58	86	116

NB: Add an extra 25mm for rear air-spacer bracket

Bottle Well Range

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FEATURES AND BENEFITS

- High performance, top loading bottle coolers
- Easy access, higher volume, space saving storage
- Designed to operate efficiently up to a 32°C ambient, exceeding Climate Class 4
- Removable lid for quick restocking and easy cleaning
- Lockable lid for overnight storage
- Built in bottle opener with easy to remove catcher
- Available as a freezer temperature (-18/-22°C)



Bottle Well	Code	BW600	BW900
Stainless exterior / Stainless interior +4 / +10°C	S3	£1,282	£1,746

Options & Accessories	Code		
Additional bottle opener and catcher	BO	£18	£18
Speed rails	SR	£110	£122
Additional dividers		poa	poa

Technical Specification		
Dimensions (D634 x H903 mm)	W608	W908
Capacity (330ml bottles/cans)	158 / 240	261 / 384
Weight (kg) unpacked	59	95

Crystal Cabinet Range

FEATURES AND BENEFITS

- Dedicated professional dough conditioning equipment
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- Self closing lockable doors with magnetic balloon gaskets
- 75mm polyurethane insulation for excellent thermal efficiency
- Heavy duty non marking swivel and brake castors



Crystal Reach-In	Code	C1T-SA	C2T-SA	RPC1T-S3	RPC2T-S3	C1MP20
Refrigerator +1 / +4°C	H	£2,870	£4,198	-	-	-
Retarder -5 / +3°C	R	£3,199	£4,657	-	-	-
Freezer -18 / -22°C	L	£3,784	£5,220	-	-	-
Prover +38/ +40°C	P	£3,687	£5,399	-	-	-
Retarder Prover -5 / +3°C	RP	-	-	£7,525	£9,203	-
Mobile Prover +38/ +40°C	MP	-	-	-	-	£3,310

Options and Accessories	hCode	C1T-SA	C2T-SA	RPC1T-S3	RPC2T-S3
Hydrocarbon - H, L & R models only	HDC	£100	£100	-	-
Shelf & slides - 1 shelf / 2 slides (18" x 30")	SH-SL	£58	£58	£58	£58
Stainless steel back	SB	£179	£233	£179	£233
Viewing panel with light - H temp only	VP-IL	poa	poa	poa	poa
Metric tray kit - 600 x 400	MTK	£174	£349	£174	£349

Technical Specification	Temp	C1T-SA	C2T-SA	RPC1T-S3	RPC2T-S3
Dimensions (D941 x H2140 mm)		W737	W1400	W737	W1400
Capacity (trayslides 18" x 30")		20	40	17	34
Weight (kg) unpacked	H/R	155	205	-	-
	L	175	230	-	-
	P	175	205	-	-
	RP	-	-	175	205

**NB: Retarder Provers require water supply and drain
16amp fused spur required. Trays are not included.**

Crystal Counter Range

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FEATURES AND BENEFITS

- Dedicated professional dough conditioning equipment
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- Self closing lockable doors with magnetic balloon gaskets
- 75mm polyurethane top insulation for excellent thermal efficiency
- Heavy duty non marking swivel and brake castors



Crystal Counter		Code	CC2U-18	CC3U-18	CC2U-400	CC3U-400
Refrigerator	+1 / +4°C	H	£3,912	£4,711	£3,914	£4,488
Retarder	-5 / +3°C	R	£4,066	£4,985	£4,066	£4,985
Freezer	-18 / -22°C	L	£4,979	-	-	-

Options and Accessories		Code				
Shelf & slides - 1 shelf / 2 slides (18" x 30")		SH-SL	£58	£58	£58	£58
Stainless steel back		SB	£179	£269	£179	£269
Splashback		SC	£61	£88	£61	£88

Technical Specification		Temp				
Dimensions (H860 mm)			W1765 x D902	W2426 x D902	W1505 x D782	W2036 x D782
Capacity (trayslides)			10 18 x 30"	15 18 x 30"	10 600 x 400mm	15 600 x 400mm
Weight (kg) unpacked		H	175	224	160	180
		R	175	224	160	180
		L	190	-	-	-

NB: Retarder Provers require water supply and drain

Crystal Modular Range

FEATURES AND BENEFITS

- Dedicated professional dough conditioning equipment
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- Environmentally friendly ODP Zero foam insulation
- Defrost water is vaporised using recycled heat from compressor
- Touchscreen DoughMaster controller – easy to use, with on-screen instructions and PC quality graphics (RP only)

Crystal Reach-In		Code	MC1T-S3	MC2T-S3
Refrigerator	+1 / +4°C	H	£4,299	£5,788
Retarder	-5 / +3°C	R	£4,534	£6,020
Freezer	-18 / -22°C	L	£5,095	£7,123
Retarder Prover	-5 / +3°C +38/ +40°C	RP	£10,499	£12,387

Options and Accessories		Code		
Viewing panel with light - H temp only		VP-IL	poa	poa
Delivery & installation nett (UK mainland)		DI	£695	£695
Left hand hung door		LH	poa	

Technical Specification

Dimensions (D1000 x H2160 mm)	W750	W1500
Capacity (trayslides 18" x 30")	20	40

Modular Bakery Range

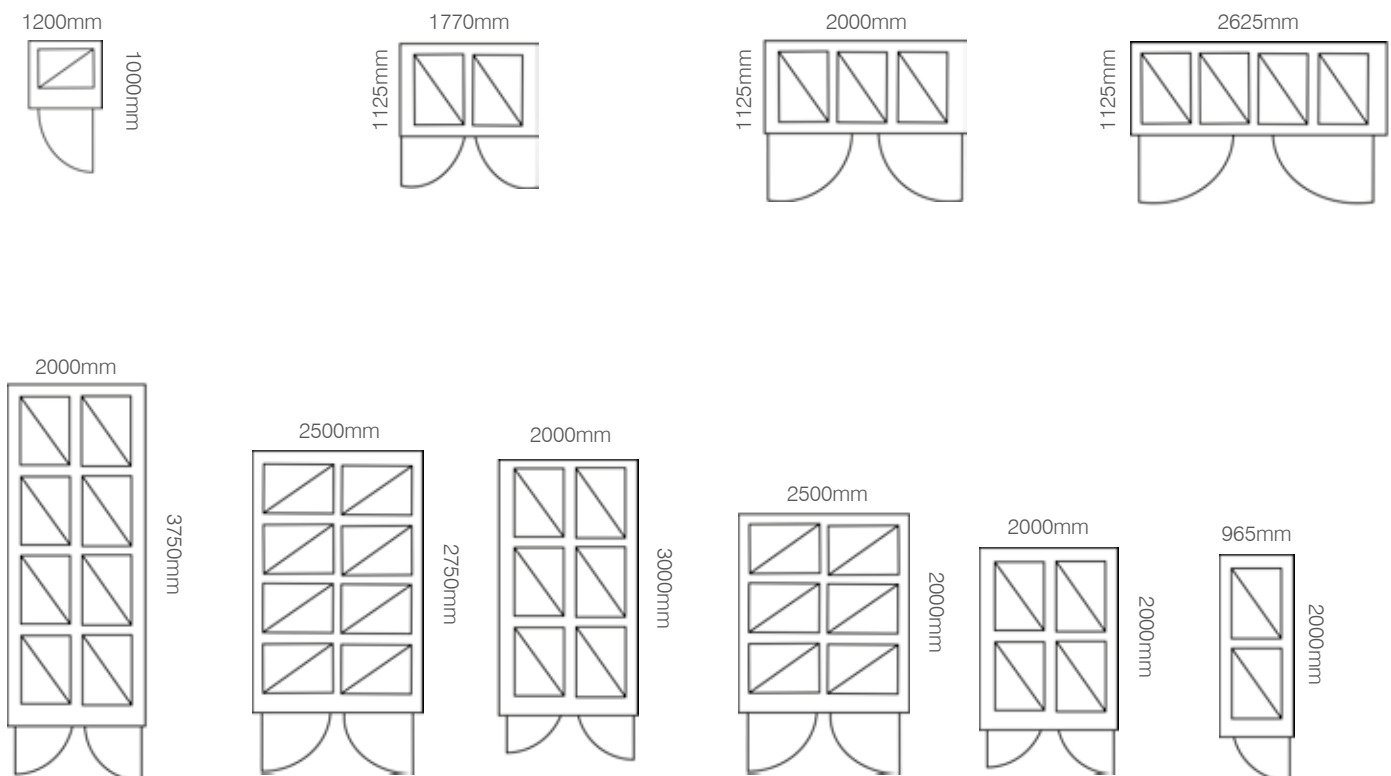
FEATURES AND BENEFITS

- Flexible modular dough conditioning equipment
- Energy saving DoughMaster touchscreen controller
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- Heavy duty self closing doors
- 90mm polyurethane insulation for excellent thermal efficiency
- Accommodates bakery trolleys - from single up to eight racks or more
- Insulated floor ramp – no floor recess required
- Choice of 18" or 30" entry



To discuss prices, configurations and applications, please contact the Williams Sales Office: 01553 817 000

Example of Modular Front Entry Configurations



Ruby Range

FEATURES AND BENEFITS

- Modular Roll-In cabinet
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient, exceeding Climate Class 5
- Self closing door with magnetic gaskets
- Environmentally friendly ODP Zero foam insulation
- From single rack up to No. 3 trolley maximum



Ruby Roll-In		Code	RMR1T-S3	RMR2T-S3	RMR3T-S3
Refrigerator	+1 / +4°C	H	£4,065	£5,695	£7,842
Chilled food	0 / +3°C	CF	£4,146	£6,063	£7,939
Meat	-2 / +2°C	M	£4,265	£6,340	£8,680
Freezer	-18 / -22°C	L	£4,402	£6,613	£9,050

Options and Accessories		Code	RMR1T-S3	RMR2T-S3	RMR3T-S3
Roll through (increases depth by 57mm)		PT	£727	£1,496	£2,080
2/1 GN trolley (each)		TR2	£838	£838	£838
Viewing panel with light - H temp only		VP-IL	£351	£666	£999
90mm insulated floor (standard on L model)*		FL	£206	£339	£549
15mm insulated floor		FL15	£404	£765	£1,145
Ramp - internal or external		RA	£693	£770	£855
Delivery & installation nett (UK mainland)		DI	£741	£741	£859

Technical Specification

Dimensions (D982 x H2370 mm)	W905	W1850	W2795
Capacity (2/1 GN trolleys)	1	2	3

***Requires 100mm recess for flush entry.**

Through-Wall Unit

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FEATURES AND BENEFITS

- CoolSmart controller for reduced energy consumption
- Removable front panel for easy maintenance
- 13 amp plug top power supply



Through Wall Unit		Code	Through-Wall SSU
Refrigerator	+1 / +4°C	H	£1,530
Meat	-2 / +2°C	M	£1,776
Freezer	-18 / -22°C	L	£2,007

NB: Add 335mm to depth for Through-Wall unit

SmartStore Modular Range

FEATURES AND BENEFITS

- Modular construction allows quick and easy assembly
- CoolSmart controller for reduced energy consumption
- Wipe clean foodsafe white PVC coated galvanised steel finish
- Cam locked panels ensuring a tight seal
- Lockable door with internal release for added security
- Price includes Through-Wall system
- Rigidised galvanised floor
- 90mm polyurethane insulation for excellent thermal efficiency
- Includes 3-tier nylon coated shelving

Model	W (mm)	D (mm)	H (mm)	H +1/+4°C	M -2/+2°C	L -18/-22°C
SS1312	1300	1250	2180	£3,916	£4,237	£4,375
SS1315	1300	1500	2180	£4,075	£4,468	£4,963
SS1317	1300	1750	2180	£4,527	£4,659	£5,071
SS1320	1300	2000	2180	£4,764	£4,877	£5,290
SS1322	1300	2250	2180	£4,939	£5,054	£5,471
SS1325	1300	2500	2180	£4,861	£5,471	£5,877
SS1327	1300	2750	2180	£5,636	£5,762	£6,180
SS1330	1300	3000	2180	£5,768	£6,124	£6,299
SS1512	1500	1250	2180	£4,104	£4,431	£4,852
SS1515	1500	1500	2180	£4,617	£4,726	£5,083
SS1517	1500	1750	2180	£4,806	£4,914	£5,337
SS1520	1500	2000	2180	£5,046	£5,163	£5,574
SS1522	1500	2250	2180	£5,211	£5,326	£5,737
SS1525	1500	2500	2180	£5,670	£6,022	£6,210
SS1527	1500	2750	2180	£5,889	£6,233	£6,421
SS1530	1500	3000	2180	£6,180	£6,402	£6,633
SS1712	1750	1250	2180	£4,764	£4,889	£5,229
SS1715	1750	1500	2180	£4,909	£5,031	£5,368
SS1717	1750	1750	2180	£5,343	£5,466	£5,798
SS1720	1750	2000	2180	£5,628	£5,974	£6,168
SS1722	1750	2250	2180	£5,980	£6,324	£6,508
SS1725	1750	2500	2180	£6,361	£6,591	£6,778

NB: Add 335mm to depth for Through-Wall unit

SmartStore Modular Range

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Model	W (mm)	D (mm)	H (mm)	H +1/+4°C	M -2/+2°C	L -18/-22°C
SS2012	2000	1250	2180	£4,951	£5,078	£5,410
SS2015	2000	1500	2180	£5,357	£5,477	£5,810
SS2017	2000	1750	2180	£5,574	£5,931	£6,047
SS2020	2000	2000	2180	£5,896	£6,247	£6,366
SS2022	2000	2250	2180	£6,282	£6,513	£6,754
SS2212	2250	1250	2180	£5,197	£5,326	£5,670
SS2215	2250	1500	2180	£5,562	£5,675	£6,029
SS2217	2250	1750	2180	£5,907	£6,247	£6,373
SS2220	2250	2000	2180	£6,222	£6,451	£6,611
SS2512	2500	1250	2180	£5,337	£5,466	£5,798
SS2515	2500	1500	2180	£5,737	£6,155	£6,204
SS2517	2500	1750	2180	£6,380	£6,611	£6,730
SS2712	2750	1250	2180	£5,676	£5,779	£6,125
SS2715	2750	1500	2180	£6,017	£6,361	£6,469
SS3012	3000	1250	2180	£6,319	£6,448	£6,227
SS3015	3000	1500	2180	£6,448	£6,555	£6,700

Options and Accessories

Code

Delivery, installation & commissioning (NETT)

DI

Contact your nearest regional office

NB: Add 335mm to depth for Through-Wall unit

Modular Cold Storage

FEATURES AND BENEFITS

Williams Refrigeration offer flexible solutions and bespoke designs to suit even the most unique environment.

- Range of panel widths and heights manufactured in our UK factory
- Williams Unique POD refrigeration system for enhanced storage capacity and hassle free maintenance
- 90mm ODP zero foam insulated panels for outstanding thermal efficiency
- Camlocks foamed in to tongue and groove joints for a tight locking stable structure - eliminates risk of ice build up in joints and ensures a 'thermal envelope' is achieved assisting with BREEAM accreditation
- Silicon sealed, waterproof and weathertight joints for neat hygienic fitting - prevents moisture and bacterial penetration
- Movable partition walls for dual compartment rooms - designed to be moved to increase or decrease space, depending on, for example, seasonal menu variations
- Foamed in heater mats for freezer rooms

There's also a wide variety of door options, from fully rebated ones that sit flush, avoiding potential damage by trolleys, to sliding doors, which are ideal in rooms where space is an issue. Personnel (flip/flap) doors with viewing panels are a suitable option for busy preparation areas.

With the ever-increasing pressure on kitchen space, weather-proof external coldrooms are becoming popular, we've supplied some to the Forestry Commission for storing game out in the wilds. We've also built vibration-proof coldrooms, humidity-controlled versions and even ones designed for a 'Zone 2' (explosion risk) area.

Fully project managed including site survey, detailed approval drawings, risk and method statements, installation, testing and commissioning. Williams continually strive to bring you the best quality, most energy efficient coldrooms for today's market.

PROFESSIONAL ADVICE

Computer Aided Design software, fast quotations, drawings, site surveys and 30 years experience in cold storage.

QUALITY PRODUCT

Unique POD system maximises on space, camlocked panels for security and thermal superiority, plus energy saving controllers.

SERVICE & SUPPORT

Full after sales support and an on-going commitment to all our customers.

For further information on Bespoke Modular Cold Storage, visit our website and download a brochure, or for a free and simple site survey, please contact Williams Sales Office.

Sales Office: 01553 817 000



Single rooms or flush fitting suites



Tailor made solutions



External room



Fully camlocked roof, floor & walls

Cooler / Evaporator Range

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NSC - EVAPORATORS

- Durable, light, compact design - easy to service
- High performance box coolers
- Powder coated finish
- 3 sizes available



WHU - CONDENSING UNITS

- Range of applications (R134a/R404A)
- Four sizes available
- Fully weatherproofed housing complete with built in wall or floor brackets
- High performance energy efficient fans
- Units can be fully dressed complete with HP/LP sight glass, drier, crank case heater and fan speed control from factory - all available as options

FLEXIBLE SOLUTIONS...

medical, foodservice, bakery, brewery, research. Our very own in-house Project Management Team

10% EXTRA...

storage space - externally mounted refrigeration system for increased capacity

SAVE ENERGY...

CoolSmart controllers, camlocked panels and excellent insulation

STRENGTH...

Camlocked panels employed during construction providing excellent strength and superb thermal insulation.

Delivery Terms

DELIVERY TERMS AND CONDITIONS

Plus 7 days

Next routine run to area, normally the following week

Plus 4 day

Will be delivered within 4 full working days, if ordered by 12pm

Plus 1 day

Will be delivered next full working day, if ordered by 12pm - may be palletised

Unless otherwise arranged, drops will be kerbside with vehicle and driver only. Will not include positioning inside premises or setting to work. Deliveries are subject to stock availability.

For full Terms and Conditions refer to Page 52

Delivery Only

Kerbside delivery is to external areas with clear access, and no double lines (enforced parking restrictions), vehicle size limitations, red routes, road or building works.

Plus Positioning

Positioning in addition to above is to internal areas with clear access, with no obstacles, stairs, restricted openings and to flat level ground floor. Positioning elsewhere is POA.

Plus Set to Work

Set to work will include unpacking, set in place, connection to standard UK 3-pin socket within 1 metre (240V 13amp supply). Set to run and removal of packaging.

Time

Timings are for UK (excluding Ireland, Highlands and Islands)

Working days are Monday to Friday inclusive 8.30am to 4.30pm

Delivery days and times are estimates only, and while Williams will take all reasonable actions to meet these estimates, these can vary without notice, due to conditions beyond our control.

Price

Prices are for UK mainland only. Ireland, Highlands and Islands are POA.

Cancellation on delivery

Cancelled orders of delivered product will be subject to a transport re-stocking fee of £120 delivery in addition to the cancellation charge.

Collection

Collection of cabinets - equipment must be ready for immediate removal. Collection of redundant equipment will be on a one for one basis. Collection only will be by specialised waste collection service. Ensure old cabinet is ready for immediate collection and despatch, at the time of delivery of new cabinet. Aborted collection will be charged

CANCELLATION CHARGE

Cancellation Charge

We reserve the right to charge an appropriate cancellation charge. No returned goods will be accepted at Williams Refrigeration Group offices or factories without prior agreement and authorisation.

PACKING

Packing

Normal delivery price includes cardboard packing suitable for UK mainland deliveries.

Increased packing specifications suitable for trans-shipping (standard cardboard packing banded to wooden pallet with heavy duty cardboard corners, packed single stack only), chargeable as follows;

Single section £69 nett

Double section £81 nett

Triple section £89 nett

Coldrooms 2.5% or £132 nett minimum.

For deep sea crating prices contact Williams Sales Office - Export Department

Price Changes

This price list supersedes all other UK versions. All prices are subject to change without notice. As part of our ongoing policy, we reserve the right to change specifications without prior notice

Ordering Information

Any item in this price list may be ordered from your Williams dealer. Details of your nearest supplier can be obtained by contacting our sales office. When ordering from your dealer, please make sure you provide the following information:

- Purchase order number
- Quantity and model number
- Any options
- Required delivery date & delivery address including postcode

Before ordering any modular items, we strongly recommend that you request a site survey.

Installation Terms

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Delivery Pricing - Direct Delivery

	Products	Nett Price	Delivery Time
Direct to dealer (single man and tail lift)	all standard cabinets	FREE	Plus 7 days
Route days, kerbside (single man and tail lift)	1 section	FREE	Plus 7 days
	2 sections	FREE	Plus 7 days
	3/4/5 sections	FREE	Plus 7 days
Four day, kerbside (single man and tail lift) Order placed before 12 noon	1 section	£89	Plus 4 days
	2 sections	£105	Plus 4 days
	3/4/5 sections	£119	Plus 4 days
Next day kerbside delivery. Order placed before 12 noon. Subject to availability at regional warehouse	1 section	£98	Plus 1 days
	2 sections	£115	Plus 1 days

Delivery, Installation & Set To Work (Nett)

		1st Product	& thereafter per item
Excludes DRPs; Thaw cabinets, hard wired, 3ph units and modular equipment	1 section	£65	£15
	2 sections	£85	£20
	3/4/5 sections	£115	£25
Multidecks/Sandwich Chillers/Pastry Chiller	Width : up to 1000mm	£115	£35
	Width : 1001mm - 1550mm	£135	£40
	Width : 1551mm - 1875mm	£165	£45

Collection & Disposal (Nett)

Collection from Kings Lynn	per item	Less £20	9am-4pm Monday-Friday 24 hours notice
Collection and safe disposal of old cabinet whilst delivering new cabinet	per item	£45	
Collection of redundant cabinets only	per item	POA	

Special Access

First and any other floor with or without suitable access	POA		
Special delivery vehicles (ie 7.5 tons or smaller)	POA		
Multiple or quantity deliveries	POA		
Deliveries outside standard delivery times	POA		

Warranty Terms

PARTS & LABOUR WARRANTY: UK ONLY

Our Warranty applies to equipment manufactured by Williams Refrigeration and equipment bearing the Williams nameplate and serial number identification tag.

We undertake, in conjunction with the supplying agent, distributor or representative, to repair free of charge during our standard business hours any such piece of equipment or part thereof used which is found to be faulty in either materials or workmanship subject to the further conditions below:-

WARRANTY TERMS AND PRODUCTS COVERED

We offer a **24 months Warranty** from our original date of sale with the following Williams equipment:

1. Garnet / Sapphire / Zircon / Jade / Amber (stainless) / Mobile Heated / Mobile Refrigerated.
2. Reach-in Blast Chillers / Reach-in Blast Chiller Freezers.
3. Opal / Emerald / Onyx / Aztra / Salad Counters.
4. Crystal Bakery Cabinets and Counters.

We offer a **12 months Warranty** from our original date of sale for all other Williams equipment including:

1. All Modular Products (including coldrooms).
2. Remote Systems (including glycol).
3. Bottle Coolers.
4. Gem Multidecks and merchandiser cases.
5. Gem product range.
6. Bottle Well / Meat Freezer Well.
7. Thermowell.
9. Non standard and other products.
10. Front of House display cases.
11. White Goods.

WARRANTY TERMS

Our warranty is offered where the equipment has been installed correctly and has not been subject to misuse or abuse and is functioning incorrectly.

The equipment was purchased by the authorised supplying distributor direct from Williams Refrigeration and not through a wholesaler or other supplier whose warranty terms may be different.

The Warranty Policy shall be non-transferable.

Replacement of defective equipment can only be made with the approval of Williams Refrigeration.

Any repair under warranty will only be carried out with the product in its position of operation or in a suitable location on the customer's premises. If the product has to be removed for security or any other reason, this will be subject to additional charge (may include hydrocarbon charged equipment).

Warranty work will be covered by Williams Refrigeration or by one of its appointed service agents between the hours of 8.00am and 5.00pm Monday to Friday. Any works undertaken outside of these hours are chargeable.

CLAIMS PROCEDURE

If a customer wishes to make a claim under the terms of this warranty, the following procedure should be observed:

1. Contact the supplying agent, representative or distributor.
2. Quote the equipment model, serial number and date of installation. The serial number is located on the product identification plate

inside the cabinet, modular product door frame or similar location. It is recommended that operators should also record the serial number on the operating instruction booklet supplied with the product.

3. Contents risk and insurance responsibility remains at all times with the customer.

EXCEPTIONS TO STANDARD WARRANTIES

1. The Standard warranty applies to equipment located in Mainland GB only and excludes locations subject to restricted or secure access, offshore and marine applications. Additional time and travel charges may be applied to the following locations – Isle of Wight, Channel Islands, Isle of Man, Northern Ireland and Scottish Isles.
2. Any fault that is not reported within 10 working days of being discovered.
3. Service calls to equipment under warranty, or service calls made under chargeable arrangements will be carried out in accordance with standard conditions of sale. Unless otherwise specified, a maximum of 15 minutes of administrative time, not spent directly carrying out servicing work, is provided for within the supply. Any requirement for staff attending the call to spend greater time than 15 minutes due to administrative requirements, such as on waiting time or security clearance, or health and safety risk assessments, will be chargeable at our prevailing rate. We reserve the right to apply Time Travel & Call out charges if no fault is found with the product or access is either restricted or denied to our attending engineer.

4. No claim shall exceed the original selling price.
5. Claims for Food and / or contents stored in the equipment supplied (including pharmaceutical or other items) and any consequential loss how so ever arising are excluded under our warranty terms.
6. Components including gaskets, doors, drawers, handles, shelves, tray slides, all internal fixings, plug and lead, connectors, the outer shell, castors / legs, food probes, refrigerant and blockages as well as consumable items such as (but not limited to) batteries, fuses, light bulbs, printer cartridges, keys, glass and paper roll.
7. Equipment manufactured to the customers' own design, Williams Refrigeration will not be liable for any defect, non performance or improper operation of the equipment arising from any drawing design or specification supplied by the customer, their representative or agent
8. Second hand equipment.
9. The customer uses or installs the equipment in such a way that it exceeds its design envelope or operates the equipment at control parameters other than those provided as standard factory settings.
10. The customer fails to observe commonly accepted operating practices.
11. The customer has not properly cleaned or maintained the equipment or carried out necessary servicing, including cleaning of the condenser, in accordance with instructions, literature or directions issued by Williams Refrigeration. (Operating Instructions are supplied with all equipment but also available at www.williams-refrigeration.co.uk).
12. Equipment fails through improper installation by others, misuse, abuse, accidental damage, power loss or fluctuations, fire, flooding or acts of god.
13. Any third party item(s) connected to the equipment that may affect performance.
14. The customer permits persons other than those authorised by Williams Refrigeration to perform or affect repairs or adjustments to the equipment.
15. If authorised representatives of Williams Refrigeration are denied full and free rights of access to the equipment for inspection during normal business hours as previously stated.
16. If Repairs are made using spare parts or replacement items not supplied or preauthorised by Williams Refrigeration.
17. The initial equipment supply date shall apply for warranty validity for the subsequent supply of replacement of parts or products.

EXTENDED WARRANTY

Extended Warranty offers the opportunity to protect your equipment (subject to conditions outlined) for an additional period of up to 5 years inclusive of original warranty periods.

Should you require Extended Warranty, state on your order or notify the Dealer or Williams Sales Manager at the time of purchase and they will be able to arrange it for you.

To ensure your Extended Warranty Policy remains valid, at least one maintenance / service visit per year must take place in years 2, 3, 4 and 5.

For further information or clarification please call 01553 817000 or email to info@williams-refrigeration.co.uk or write to Williams Refrigeration, Bryggen Road, Kings Lynn, Norfolk, PE30 2HZ

Terms and Conditions

1. Application of Terms

- i) In these Conditions, unless the context requires otherwise:
Buyer: means the person, firm or company who had ordered or agreed to purchase Goods from the Seller.
Goods: means any goods to be supplied to the Buyer by the Seller (including any of them or any part of them).
Seller: means The AFE Group Limited trading as Williams Refrigeration (company no. 3872673) and Williams Refrigeration Central Limited (company no. 2608237).
- ii) These Conditions apply to all quotations issued, offers and orders received. No alterations shall take effect unless confirmed by the Seller in writing.
- iii) No term, condition or warranty not recorded herein shall be binding on the Seller, all terms of the Buyer are hereby excluded and no term or conditions delivered with or contained in the Buyer's purchase order or other document shall form part of the contract.

2. Prices

- i) Errors and omissions are subject to correction.
- ii) Unless otherwise stated in writing, prices charged will be those set out in the Seller's published price list in force at the date of despatch.
- iii) Unless otherwise specified, prices include costs for standard packing and the supply and standard delivery only of Goods but not for their off-loading, positioning or installation.
- iv) All prices are exclusive of V.A.T and any other applicable sales tax or duty which will be added where applicable.

3. Payment

- i) In respect of all initial orders and whenever else specified by the Seller, the Buyer shall pay in full as a condition precedent to dispatching the Goods. In all other cases payment must be made in full by no later than 30 days from the date of delivery.
- ii) The Buyer shall make all payments due under any contract in full without any deduction whether by way of set-off counterclaim, discount, abatement or otherwise.
- iii) Where payment is not received by due date the Seller reserves the right to charge interest on outstanding amounts for each month or part of a month that payment is overdue, at the rate of 2.5 per cent per month or part thereof and/or at the Seller's option, to suspend all deliveries of all goods to the Buyer.
- iv) Should the Seller be prevented by the Buyer from effecting delivery on the due date, the full price of the Goods shall become payable as if the Goods had been delivered.

4. Delivery

- i) Delivery of the Goods shall be completed on the Goods' arrival at the agreed delivery destination.
- ii) Any time expressed for delivery shall be deemed to be an estimate only, time not being of the essence of the contract unless separately agreed to in writing by the Seller. The Seller accepts no liability for any loss sustained by the Buyer through late delivery, and further where a time for delivery has been agreed but delivery is delayed for any reason beyond the control of the Seller or the Buyer's failure to give adequate delivery instructions, a reasonable

extension of time shall be allowed to the Seller.

- iii) Where working drawings have to be approved by either the Buyer or his agent then the estimated delivery period is to be calculated from the date of receipt in writing of this approval.
- iv) Where a time for delivery is agreed and the Buyer fails, for whatever reason, to accept delivery, the Seller reserves the right to make a reasonable charge for storage (including insurance). Should delivery not be possible after one week's delay the Seller shall be entitled to submit his invoice and the normal conditions of payment will apply.
- v) The Buyer shall provide adequate labour and unloading facilities at the place of delivery at his own risk and expense.
- vi) If advanced notice of the appropriate arrival time of delivery vehicle is required, this must be stated on the order.
- vii) A site delivery charge is made for all consignments delivered to addresses other than the Buyer's warehouse.

5. Cancellation of Order

- i) Standard Items – A cancellation charge of 25% of nett invoice value will be made to cover the Seller's administration and other costs.
- ii) Orders for Off Standard & Special Items – Once manufacture has commenced, cancellation of items made to a Buyer's specific requirements or specification will involve, in addition to the cancellation charge (referred to in clause 5i) all manufacturing and other costs incurred by the Seller up to the time of cancellation.
- iii) Once Goods have been delivered they are not in any circumstances returnable without the Seller's agreement in writing.

6. Damage or Loss in Transit

- i) The Seller's responsibility ends with the arrival of Goods at the designated delivery destination. The Seller is not liable for any damage or loss caused during unloading or thereafter.
- ii) Goods should be examined on arrival by the Buyer or his agent and details of any damage or loss entered on the Carrier's note.
- iii) Once Goods have been delivered they are not in any circumstances returnable without the Seller's agreement in writing.

7. Carriage

- i) An additional charge will normally be made for increased packing, express delivery or delivery outside the mainland of the United Kingdom.
- ii) Any special delivery arrangements by passenger train, carriers or similar requests by the Buyer will be charged at cost.
- iii) The Seller reserves the right to institute a fuel surcharge on some or all shipments without prior notice. The fuel surcharge will be applied to such services and for such periods as the Seller, in its sole discretion, may determine necessary.

8. Property and Risk

- i) Title to the Goods supplied by the Seller shall not pass to the Buyer until:
 - a) the purchase price and all other monies owing by the Buyer in relation to those Goods or the price (whether or not due) are paid in full; and
 - b) there are not monies owing by the Buyer to the

Seller on any account (whether or not due).

- ii) Notwithstanding this reservation of title the Buyer may resell any goods in the ordinary course of business which remain the property of the Seller in which event the Buyer shall remit the proceeds of sale to the Seller and until so doing shall hold such proceeds of sale on trust for the Seller and in such a way that they are kept separate and are readily identifiable.
- iii) The Seller shall be entitled (but not obliged) at any time to recover and dispose of any Goods to which it has retained title under this clause and the Buyer will be deemed to have granted to the Seller an irrevocable license for so long as any monies shall remain owing to it to enter the Buyer's premises to inspect and recover any such goods.
- iv) The Buyer agrees and undertakes in respect of all Goods that remain the property of the Seller:
 - a) to store the same in such a way that they are readily identifiable as the property of the Seller;
 - b) to insure the same to their full value; and
 - c) to hold the same in all respects as bailee for the Seller.
- v) Where the property in the goods has not passed the Seller may nevertheless maintain an action against the Buyer for the purchase price and all other monies then owing to the Seller in relation to the goods notwithstanding Section 49 of the Sale of Goods Act 1979.
- vi) If the Seller repossesses or resells its Goods it shall credit the Buyer in the Seller's accounts (in each case after deduction of all expenses of recovery and/or sale) with the lesser of (i) the net value or proceeds of the sale (as the Seller may elect) of the goods and (ii) the involved price (excluding value added tax) to the Buyer of the Goods.
- vii) Notwithstanding the provisions of Condition 8ii) above the Goods shall be at the risk of the Buyer from the time when they are tendered for delivery at an agreed destination or are available for collection by the Buyer or cease to be in the Seller's possession and in particular when they are delivered into the possession or custody of a carrier, forwarding agent, warehouseman or other bailee or agent for the purposes of transmission whether or not such person contracts with or is instructed by the Seller or the Buyer.

9. Drawings / Symbols

All drawings prepared by the Seller shall remain the Seller's property and copyright and therefore must not be wholly or partially used or copied without the Seller's written permission.

10. Description

Illustrations, descriptions and dimensions, in the Seller's catalogue or documents, although correct in general detail, shall not form part of the contract and do not constitute a sale by description. The Seller's policy is one of continuing improvement and the Seller reserves the right to vary or modify the design specification or surface finish without notice, unless written undertaking has been given to the contrary.

11. Replacement

Where the Goods supplied by the Seller are of the Seller's design and manufacture the Seller will make good any defects in those Goods subject to the following conditions:-

- i) The Buyer shall notify the Seller in writing at the Seller's address, Bryggen Road, North Lynn

Industrial Estate, King's Lynn, Norfolk PE30 2HZ, within 10 days of the date of delivery.

- ii) The Seller shall be provided with an adequate opportunity to examine the Goods.
- iii) The Seller shall not be obliged to replace any Goods or make any allowance or other arrangement if, in the reasonable opinion of the Seller, the defect has arisen from accident, misuse, neglect, incorrect installation, lack of reasonable maintenance, or any other cause beyond the control of the Seller.
- iv) Where the defect is reasonably attributable to the fault of the Seller, the Seller shall replace or repair the defective Goods, but shall not be liable for any costs of removal of the defective Goods, or of the installation of replacement Goods, nor any consequential loss or damage arising therefrom.
- v) The Seller will not accept any charges for remedial work which is carried out without its express authority and approval.
- vi) The Seller's liability shall be limited to the repair or replacement of materials and components manufactured by the Seller. No Goods are guaranteed by the Seller for any specific length of time but are warranted to be free from defect in workmanship and materials at the time of delivery. No liability can be accepted in respect of products that have become defective due to contact with corrosive liquids such as strong bleaching solutions and fluids, photographic developing liquids, immersion type silver cleaning fluids and the like which are injurious to any metals or plastics and components used in those Goods.
- vii) Where Goods and components supplied by the Seller are not of the Seller's design and manufacturer, the Seller's liability shall be limited to the guarantee provided by the manufacture of such Goods and components.
- viii) The Seller shall not be under any duty arising from clause 11 of these Conditions if the Buyer is in breach of any provision of the Contract with the Seller until the Buyer has remedied the breach.

12. Indemnity

- i) The Buyer shall indemnify the Seller against all damages, penalties, costs and expenses (including any direct, indirect or consequential losses, loss of profit, loss of reputation and all interest, penalties and legal and other professional costs and expenses) to which the Seller may be liable if any work done in accordance with the Buyer's specification infringes or allegedly infringes any third party property right.
- ii) The Buyer will keep the Seller indemnified against all actions, costs, claims and liability arising from faulty or unsuitable instructions given by the Buyer or from allegation of breach of the intellectual property rights of a third party arising out of the Seller's instructions.

13. Information

- i) All wiring data sheet diagrams and other information as to the construction, assembly, use, storage, or disposal of the Goods made available to the Buyer before, at the time of or after the time of supply of the Goods to the Buyer shall be supplied to the Buyer to any person to whom the Buyer supplies the Goods or any product in which the Goods are incorporated and the Buyer shall impose a similar requirement on such person. The Buyer shall indemnify the Seller in full against all liabilities, costs, claims, demands and expenses resulting from any failure by any person other than the Seller

to make such wiring datasheets diagrams and other information available to any other person.

- ii) Where an indication as to time limits for the use of goods has been supplied to the Buyer the Buyer shall procure that all persons into whose hands the Goods may come are aware of such time limits and shall not supply the Goods after such time limits have been exceeded.
- ii) The Buyer will notify the Seller of any intended application of the Goods other than that contemplated in the information referred to in sub-section i) above so as to enable the Seller to verify that the Goods will be safe for use in such application.

14. Liability

- i) The Seller's express liability under these Conditions shall be the Seller's only liability and the Buyer's only remedy for breach of any contract for the sale of Goods and all other liability of the Seller whether in contract, tort (including negligence), statute or otherwise is hereby excluded.
- ii) The Seller shall not be liable for any consequential loss or indirect loss suffered by the Buyer whether this loss arises from breach of a duty in contract or tort or in any other way (including loss arising from the Seller's negligence). Non-exhaustive illustrations of consequential or indirect loss would be:-
 - a) loss of profits;
 - b) loss of contracts;
 - c) damage to property of the Buyer or anyone else, and personal injury to the Buyer or anyone else (except so far as such injury is attributable to the Seller's negligence);
 - d) site labour costs including removal, replacement or making good or delay or disturbance to other works;
 - e) loss of contents and spoilage of products;
- iii) The Seller's total liability for any one claim or for the total of all claims (other than personal injury claims arising from the Seller's negligence) arising from any one act or default of the Seller in connection with any contract, whether in contract, tort (including negligence), breach of statutory duty, or otherwise, shall not exceed the contract price or sum of One Million Pounds (£1,000,000.00) whichever is the lesser.
- iv) In the case of Goods not manufactured by the Seller the Seller gives no representation, warranty or condition whatsoever that the sale or use of the Goods will not infringe patent, copyright or other intellectual property rights of any other person, firm or company.

15. Termination and Insolvency

If the Buyer commits any breach of these Conditions or the Buyer becomes insolvent if, in the opinion of the Seller, the financial standing of the Buyer becomes unsatisfactory the Seller may, without prejudice to its other rights and remedies, terminate any contract between the Buyer and the Seller forthwith by notice in writing to the Buyer and suspend or cancel further deliveries without incurring any liability to the Buyer. The Seller shall also be entitled to require immediate payment for all Goods delivered under any contracts subsisting between the parties or (at the Seller's option) security for payment satisfactory to the Seller.

16. Force Majeure

The Seller shall not be liable for any failure or delay in performing its obligations under any contract to

the extent that such failure or delay is caused by an event beyond its reasonable control including strikes, lock-outs or other industrial disputes (whether involving its own workforce or a third party's), failure of energy sources or transport network, acts of God, war, terrorism, riot, civil commotion, interference by civil or military authorities, national or international calamity, armed conflict, malicious damage, breakdown of plant or machinery, nuclear, chemical or biological contamination, sonic boom, explosions, collapse of building structures, fires, floods, storms, earthquakes, loss at sea, epidemics or similar events, natural disasters or extreme adverse weather conditions, or default of suppliers or subcontractors.

17. Law

These Conditions and all contracts to which they apply shall be subject to and construed in accordance with English Law and the parties hereby submit to the exclusive jurisdiction of the English courts.

18. General

- i) Any notice shall be in writing and sent by prepaid post sent first class, addressed to the party to be served at its registered office for the time being or the address for that party stated in any order, acknowledgment of order. Notices served by post shall (except where expressly provided otherwise) be deemed served on the second business day after the date of posting; 'business day' shall mean a day other than a Saturday and Sunday or an English Bank or Statutory Public holiday.
- ii) No failure or delay by the Seller in exercising any of its rights under these Conditions shall operate as a waiver thereof.
- iii) In the event that any of these Conditions shall become or shall be declared by any court of competent jurisdiction to be invalid or unenforceable in any way, such invalidity or unenforceability shall in no way impair or affect any of the other conditions hereof all of which shall remain in full force and effect.
- iv) The parties do not intend that any term of these Conditions shall be enforceable by virtue of the Contracts (Rights of Third Parties) Act 1999 by any person that is not a party to it.
- iv) Clause headings are for ease of reference only and do not effect construction.

SPECIAL VOLTAGES

Special voltages (220v 60Hz and 115v 60Hz) are available for cabinets, counters and modular products. Prices are available on application - please contact the Sales Office on T: 01553 817000.

DEDUCTIONS FOR CABINETS WITHOUT CONDENSING UNITS

Deduct the following costs from the standard cabinet price when ordering cabinets without the condensing unit but to include standard wiring, thermometer, thermostat and electric vapouriser and TEV.

1/4HP High Temperature
Deduct £103

3/8HP High Temperature
Deduct £109

1/2HP Meat/Frozen Food (14cu.ft+)
Deduct £174

3/4HP Meat/Frozen Food (21cu.ft+)
Deduct £382

The above information does not relate to Amber/Thermowell/Aztra/Salad Units or Backbar ranges.

For replacement systems please contact our Spares Department on T: 01553 817017.

TAB SOFTWARE

Williams TAB Software for temperature monitoring and blast cycle data monitoring.

WEEE COMPLIANCE

As enacted by the WEEE Directive, we offer the safe, legal and Environmentally friendly disposal of redundant refrigeration including cabinets, counters, display and modular products at the end of their

useful life. If, as the Buyer, you do not wish to take responsibility for this, we as the producer (the UK manufacturer or importer) will undertake disposal in accordance with the regulations. In this case a charge will be incurred.

For more information or to obtain a copy of the Williams WEEE Directive Statement please contact the Sales Office on T: 01553 817000.

SERVICE

Service requirements and spares must be arranged through the dealer supplying the equipment.

MARINE REFRIGERATION

Marine range of cabinets, counters and blast chillers are available - price and specifications are available on request.

HEALTH & SAFETY

Williams installation team and regional contracting units are registered with the Safe Contractor scheme.

CONTENTS INSURANCE

This is the responsibility of the user and is not covered by Williams Refrigeration.

QUALITY MANAGEMENT

Williams Refrigeration design and manufacture products according to Quality Management System ISO 9001:2008.

LEASING TERMS

Leasing terms of 3 and 5 years available.

Please contact Williams for current rates and terms.





Design Excellence : Cool Technology



www.williams-refrigeration.co.uk

Installation of all Williams products requires adequate ventilation.

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

Williams Refrigeration

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