



WILLIAMS REFRIGERATION
PRICE LIST 2017

WILLIAMS REFRIGERATION

THE HOME OF EXCELLENCE

Williams Refrigeration is one of the world's leading manufacturers and suppliers of award winning professional 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, driven by the vision and inspiration of the Head Office team in King's Lynn and the resources and expertise offered by the technical teams at Williams' manufacturing locations.

These are backed by sales and service teams at our three UK contracting offices Williams Southern, Central and Scotland, work alongside our 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 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.

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.

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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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	Northumbria, Tyne & Wear, Durham, Cleveland, East Yorkshire, North Yorkshire
D Mark Todhunter	07768 006 134	South Yorkshire, Derbyshire, Nottinghamshire Leicestershire Lincolnshire Northamptonshire, Cambridgeshire, Norfolk, Suffolk, Essex, Hertfordshire, Bedfordshire, Buckinghamshire
E Andy Ward	07760 172 125	Cornwall, Devon, Somerset, Dorset, Isle of White, Wiltshire, Berkshire, Oxfordshire, Gloucestershire, Swansea, Herefordshire, Worcestershire, Carmarthen, Cerdgn, Avon
F Simon Eames	07876 545 851	Kent, London, Surrey, East & West Sussex,
G Warren Giffen	07970 796 698	Northern Ireland & Eire



Regional Offices

Williams Refrigeration Head Office	Williams Refrigeration Scotland	Williams Refrigeration Central	Williams Refrigeration Southern
Bryggen Road North Lynn Industrial Estate King's Lynn Norfolk PE30 2HZ	25 Peffer Place Edinburgh EH16 4BB	Rands Lane Industrial Estate Armthorpe Doncaster DN3 3EW	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

Temperatures °C

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

Construction

SA	Stainless steel exterior / Aluminium interior		BS	Black exterior / Stainless steel interior	
S3	Stainless steel exterior / Stainless steel interior		WA	White PVC exterior / Aluminium 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 Garnet (G2T)

G2T

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

+

G2T

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)

HG2T

+

SA

Step Four - Add Some Extras

Finally add on any of our optional extras - here we'll choose Stainless Steel Back (SB)

HG2T-SA

+

SB

Ordering

When ordering please be sure to provide the following information:

- Purchase order number
- Quantity and model number
- Any options including door hinge side
- 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.

If you need a quotation, please call one of our Contracting Offices for help.

Servicing

Please contact our Head Office for all service and maintenance enquiries.

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

USEFUL INFORMATION

Gastronorm Pans



Dimensions (mm)	2/1	1/1	2/3	1/2	1/3	1/4	1/6	1/9
Outside Dimensions	530 x 650	530 x 325	352 x 325	265 x 325	176 x 325	265 x 162	176 x 162	176 x 108
Inside Dimensions	503 x 623	503 x 298	325 x 298	238 x 298	149 x 298	238 x 135	149 x 135	149 x 81
Capacities (ltrs)	2/1	1/1	2/3	1/2	1/3	1/4	1/6	1/9
150mm	46	22	14	9½	5¾	4⅓	2½	-
100mm	31	15	9	5½	3¾	2⅔	1¾	1
65mm	19	9½	6	4	2½	1¾	1	⅔
40mm	11	5½	3½	2½	1½	-	-	-

NB: GN Pans are not included with any product but can be purchased via Williams Spares Office



Online Videos

Williams offer further useful information online. Our 'How To' instructional videos offer useful practical advice, such as maintaining your Williams equipment. Others outline key product features while our case studies give testimony to great installations. All our videos can be found online at;

www.williams-refrigeration.co.uk/info-centre



Guides and Information

Also available is a wealth of further information in the form of online guides. e.g. Energy Saving Tips, Choosing Refrigeration for Compact Kitchens, A Guide to Cook Chill;

www.williams-refrigeration.co.uk/guides



BIM Models/CAD Symbols

Fully compliant BIM models for all Williams products are available now.

Models are available via CESABIM (www.cesabim.com) - free to use for designers and specifiers.

2D / 3D CAD symbols can be downloaded from;

www.williams.refrigeration.co.uk/info-centre

GREENLOGIC



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.

HYDROCARBON

Hydrocarbon refrigerant reduces energy consumption due to its 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.



MINIMUM ENERGY PERFORMANCE STANDARD (MEPS)

The Minimum Energy Performance Standard came into effect on July 1st 2016, set by The European Commission to limit the maximum amount of energy that may be consumed by a product, while in operation.

The temperature and energy performance are tested and ranked from A-G against the Test Standard and is displayed in the form of an energy label.

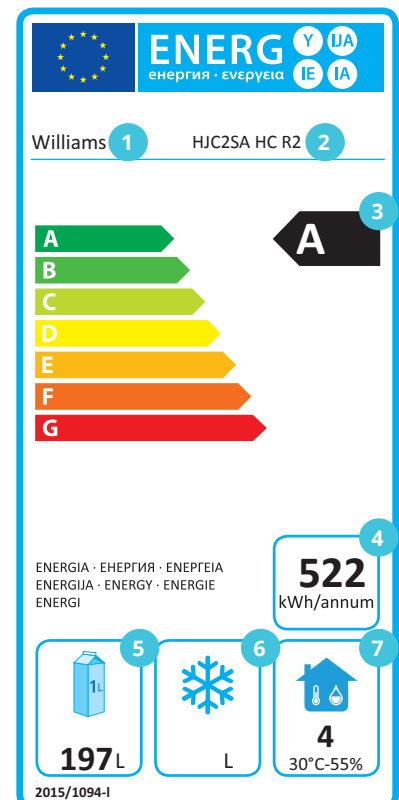
Initially the new EU legislation affects all professional refrigerated storage cabinets and counters only. It does not apply to products such as blast chillers, bottle coolers, display refrigeration and prep counters with ingredient wells, although these will follow at a later date, still to be determined.

Latest energy grades, MEPS guide and technical information available at www.williams-refrigeration.com/info-centre

NB: Energy grades are shown on relevant product pages only within this Price List. i.e. Those models for which there is no grade shown are currently out of MEPS scope.

Energy Labels explained

1. Suppliers Name or trademark: Williams Refrigeration
2. Model Identifier: i.e. HJC2 SA HC
3. Energy Efficiency Class: i.e. A
4. Annual energy Consumption: i.e. 522kWh/annum
5. Net volume at chilled operating temperature. i.e. 197 L
6. Net volume at frozen operating temperature. i.e. 197 L
7. Climate Class: 4





REFRIGERATION FOR THE REAL WORLD

During the course of 2016 Williams redesigned its ranges of cabinets and counters, undertaking significant design changes to further improve performance and efficiency.

Our team of innovative engineers have been busy using best available technology, to ensure these ranges are our most energy efficient to date.

We've improved everything you can't necessarily see, such as compressor and condenser type. Other additions include new, tougher hinges; a more robust self-closing door system; and an energy-efficient mullion heater that prevents condensation. A new gasket and thermal break for doors saves further energy by providing a superior seal.

Other changes range from superior castors, which enhance manoeuvrability, to a radical re-think of the internal airflow, improving efficiency and food safety further still.

We've even increased the thickness of the insulation for improved energy efficiency and further robustness - yet remarkably the footprint has remained the same whilst the amount of interior usable space has even increased for many products.

The insulation may be thicker but crucially the products still fit through a standard doorway so there's still no need for a two person delivery, and replacing an existing unit will avoid any costly kitchen redesigns.

As well as enhancing our standard range of cabinets and counters we've also been busy developing completely new models which are ideal for compact kitchens.

The J400U and J500U Jade cabinets both feature bottom-mounted refrigeration systems and increase the 'Jade choice' by offering new storage capacities of 410 and 523 litres respectively.

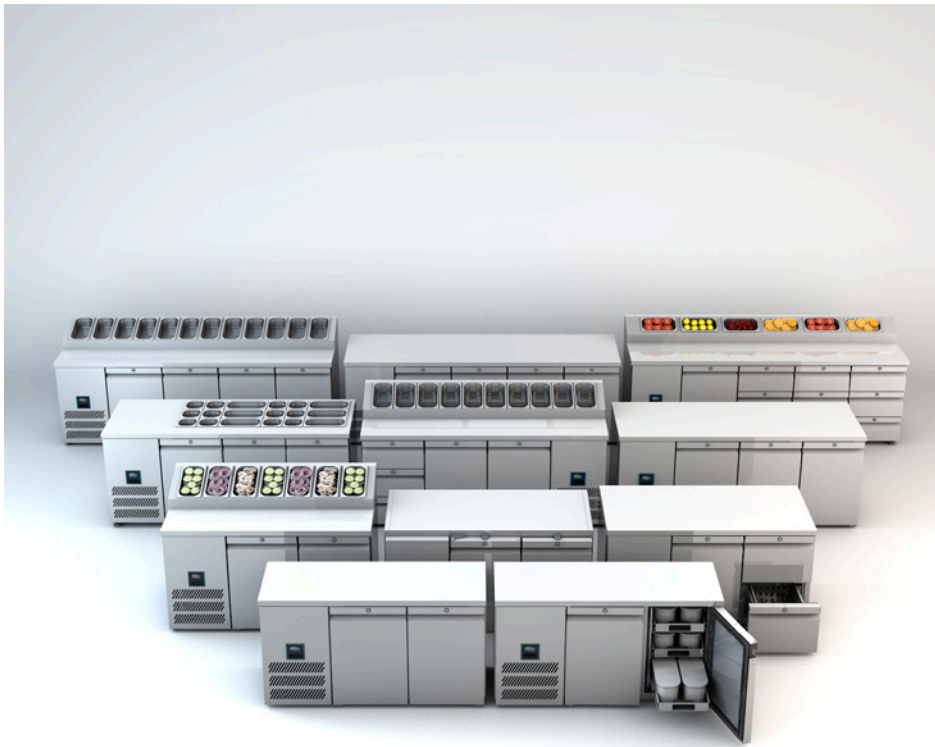
The new models, developed in direct response to customer demand mean we can offer an even wider choice of cabinet sizes, allowing customers to choose the model that best fits their kitchen space.

Williams' new models meet the Minimum Energy Performance Standard (MEPS) which became effective on July 1st 2016.

FLEXIBILITY IN DESIGN

In a real kitchen, chefs want to be able to access ingredients instantly. They also need to keep them refrigerated, for food safety. And in today's kitchen, the job has to be done in the smallest space.

Another recent addition to our range of counters and under counter cabinets are flexible freezer drawers. Now available as part of our Aztra and Jade ranges they're made to the same tough design as our standard drawers but feature powerful freezer systems.



Drawers are a great solution for all types of applications, allowing you to organise produce in the order that you'll need it.

The drawers benefit from 'easy grab' full width handles for ease of use. This means that the drawers are easy to access even in very small, busy kitchens.

An innovative new addition to our Jade Slimline counters range is the option of internal drawers, allowing gastronorm pans to be easily lifted in and out. The entire drawer assembly is also removable and dishwasher safe. This is perfect for applications such as ice cream service.

Developing new products for the real world means ensuring that they are not only energy efficient, but also answer the precise needs of today's foodservice operator.

The recently launched Onyx CPC2 is a case in point – it uses less energy, it's reliable, tough, good looking, easy to work with, and perfect for the compact kitchen.

Customers can customise their Onyx CPC2 with a range of options such as drawers instead of doors, a hinged cover, a choice of worktops including granite and polypropylene, and a stainless steel back.

The Onyx CPC2 delivers a prep solution that's both practical and energy efficient and ideal for a wide range of food prep including pizza, sandwiches, salads, tapas and desserts.



GARNET CABINETS

FEATURES AND BENEFITS

- Gastronorm (GN 2/1) range of cabinets
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient
- Self closing lockable door with magnetic balloon gaskets
- 80mm 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-SA	G1T-S3	G2T-SA	G2T-S3
Refrigerator	+1 / +4°C	H	£2,719	£3,074	£4,036	£4,439
Chilled food	0 / +3°C	CF	£3,228	£3,444	£4,687	£5,051
Meat	-2 / +2°C	M	£3,132	£3,511	£4,549	£4,903
Freezer	-18 / -22°C	L	£3,385	£3,841	£4,897	£5,420
Fish	-2 / +2°C	F	-	£4,856	-	£8,003
Heated*	+78 / +82°C	X	-	£4,167	-	£6,080

Options & Accessories	Code				
Hydrocarbon - not available on X	HC	£118	£118	£118	£118
Helicoil	HE	£65	£65	£65	£65
Trayslides per pair	SL	£27	£27	£27	£27
Shelf & slides - 1 shelf / 2 slides	SH-SL	£69	£69	£69	£69
Basket & slides	BK-SL	£94	£94	£94	£94
Stainless steel back	SB	£148	£148	£297	£297
Left hand hung door	LH	foc	foc	-	-

Technical Specification

Dimensions mm (D824 X H1960)	W727	W727	W1400	W1400
Capacity (ltrs / cu.ft)	620 / 21.9	620 / 21.9	1295/45.7	1295/45.7
Shelves (GN 2/1)	4	4	8	8

Energy Grade	HG1T	MG1T	LG1T	CFG1T	FG1T	XG1T	HG2T	MG2T	LG2T	CFG2T	FG2T	XG2T
R134a refrigerant	C	-	-	C	-	-	D	-	-	D	-	-
R290 refrigerant	C	-	D	C	-	-	C	-	D	-	-	-
R404A refrigerant	-	-	D	-	-	-	-	-	D	-	-	-

NB: Fish cabinet requires connection to a main drain and is supplied with 16 trayslides (FG1) 32 trayslides (FG2T)

*Heated G1T has an increased width of 737mm

Meat, Fish and Heated models are out of the scope of MEPS

JADE CABINETS

FEATURES AND BENEFITS

- Gastronorm (GN 2/1) range of cabinets*
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient
- Full length integral 'easy grab' door handle
- 80mm 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		Code	J1-SA	J2-SA	J300U-SA	J400U-SA	J500U-SA
Refrigerator	+1 / +4°C	H	£2,156	£3,173	£2013	£2,138	£2,263
Meat	-2 / +2°C	M	£2,384	£3,471	-	-	-
Freezer	-18 / -22°C	L	£2,670	£4,179	£2676	£2,740	£2,804

Options & Accessories		Code					
Hydrocarbon		HC	£118	£118	£118	£118	£118
Helicoil		HE	£65	£65	£65	£65	£65
Trayslides per pair		SL	£27	£27	£27	£27	£27
Shelf & slides - 1 shelf / 2 slides		SH-SL	£80	£80	£80	£80 (H only)	£80
Left hand hung door		LH	foc	-	foc	foc	foc
Glass doors & light - H models only**		GD-IL	£494	£926	-	-	-

Technical Specification

		W727	W1400	W595	W695	W727
Dimensions mm						
		D824	D824	D684	D684	D837
		H1960	H1960	H1956	H1956	H1940
Capacity (ltrs / cu.ft)		620 / 21.9	1295/45.7		410/14.5	523/18.5
Shelves		3	6	3 - Adjustable (H) 6 - Fixed (L)		3

Energy Grade	HJ1	MJ1	LJ1	HJ2	MJ2	LJ2	HJ300U	LJ300U	HJ400U	LJ400U	HJ500U	LJ500U
R134a refrigerant	C	-	-	D	-	-	***	-	D	-	D	D
R290 refrigerant	C	-	D	C	-	D	***	***	D	-	D	D
R404A refrigerant	-	-	D	-	-	D	-	***	-	-	-	-

*Does not apply to the J300U/J400U

** Glass door (display refrigeration) and meat models are out of scope of MEPS.

***Product available from Feb 2017

LJ400U has a static evaporator and is non fan assisted - out of scope of MEPS.

AMBER CABINETS

FEATURES AND BENEFITS

- High performance, refrigeration system
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 32°C ambient
- Barrel locked doors for added security
- Low GWP, zero ODP polyurethane insulation
- Adjustable feet fitted as standard with rear castors for easy placement on the A135



Amber Cabinets		Code	A135-SA	A280-SA	A400-SA
Refrigerator	+1 / +4°C	H	£1,227	£1,997	£2,096
Freezer	-18 / -22°C	L	£1,277	-	£2,253

Options & Accessories		Code	A135-SA	A280-SA	A400-SA
Hydrocarbon		HC	£118	£118 (H only)	£118 (H only)
Helicoil		HE	£65	£65	£65
Shelf & clips - 1 shelf / 4 clips - H temp only		SH-SL	£44	£44	£81
50mm castors		CA 50	£35	£35	£35
Interior light - H temp, SA models only		IL	£92	£92	£92
Left hand hung door		LH	foc	-	foc
Glass doors & light - H models only*		GD-IL	£121	£339	£339

Technical Specification

	A135	A280	A400
Dimensions mm	W606 D577 H805	W1210 D577 H805	W695 D684 H1896
Capacity (ltrs / cu.ft)	135/4.8	267/9.4	410/14.5
Shelves (GN 2/1)	2 - Adjustable (H) 2 - Fixed (L)	4 - Adjustable	3 - Adjustable (H) 6 - Fixed (L)

Energy Grade	HA135	LA135	HA280	HA400	LA400
R134a refrigerant	C	-	D	D	-
R290 refrigerant	C	-	C	D	-
R404A refrigerant	-	-	-	-	-

NB: Freezer (L) models have a static evaporator and are non fan assisted - currently out scope of MEPS

*Glass door (display refrigeration) - currently out of MEPS scope

AZTRA CABINETS

FEATURES AND BENEFITS

- Front vented, space saving cabinet
- Designed to operate efficiently up to a 43°C ambient
- 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
- Accepts gastronorm (GN 1/1) pans



Aztra Cabinets		Code	AZ5UC-SA	AZ5CT-SA	AZ10CT-SA
Refrigerator	+1 / +4°C	H	£1,551	£1,551	£2,318
Freezer	-18 / -22°C	L	£1,855	£1,855	£2,772

Options & Accessories		Code	AZ5UC-SA	AZ5CT-SA	AZ10CT-SA
Hydrocarbon		HC	£118	£118	£118
Helicoil		HE	£65	£65	£65
Trayslides per pair		SL	£27	£27	£27
Shelf & slides - 1 shelf / 2 slides		SH-SL	£51	£51	£51
2-Drawer bank set		DR2	£908	-	£951
Left hand hung door		LH	foc	foc	-

Technical Specification

	AZ5UC-SA	AZ5CT-SA	AZ10CT-SA
Dimensions mm	W660	W455	W885
	D609	D734	D734
	H830	H870	H870
Capacity (ltrs / cu.ft)	131/4.6	109/3.8	234/8.3
Shelves	2	2	4

Energy Grade	HAZ5UC	LAZ5UC	HAZ5CT	LAZ5CT	HAZ10CT	LAZ10CT
R134a refrigerant	B	-	B	-	C	-
R290 refrigerant	B	D	A	C	C	D
R404A refrigerant	-	D	-	D	-	D

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

ZIRCON FISH CABINET

FEATURES AND BENEFITS

- Slimline bottom mounted cabinet
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient
- 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 Cabinet	Code	Z18-S3
Fish -2 / +2°C	F	£3,532

Options & Accessories	Code	
Helicoil	HE	£65
Left hand hung door	LH	foc

Technical Specification

Dimensions mm	W595
	D722
	H1906
Capacity (ltrs / cu.ft)	323/11.4
Containers	Polypropylene containers with removable slime tray (7)

NB: FZ18 requires connection to a main drain
Fish cabinet out of scope of MEPS

BANQUETING CABINETS

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
- Accepts gastronorm (GN 2/1) pans



Banqueting Cabinets		Code	MHC10-S3	MHC16-S3	MRC16-S3
Heated	+78 / +82°C		£2,805	£3,618	-
Refrigerator	+1 / +4°C		-	-	£3,398

Technical Specification

	MHC10-S3	MHC16-S3	MRC16-S3
Dimensions mm	W807	W807	W803
	D885	D885	D900
	H1372	H1770	H2013
Capacity (ltrs / cu.ft)	390/13.77	549/19.4	523/18.5
Trayslides	10	16	16

Energy Grade	MHC10-S3	MHC16-S3	MRC16-S3
R134a refrigerant	-	-	D

NB: Power supply - 220V-240V/50Hz/1Ph. 13 amp plug
Heated cabinets out scope of MEPS

OPAL COUNTERS

FEATURES AND BENEFITS

- Stylish, high performance gastronomic counter (GN 1/1)
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient
- 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



Opal Counters		Code	O2U-S3	O3U-S3	O4U-S3
Refrigerator	+1 / +4°C	H	£3,586	£4,195	£4,684
Meat	-2 / +2°C	M	£3,879	£4,330	-
Freezer	-18 / -22°C	L	£4,320	£4,963	-
Fish	-2 / +2°C	F	£4,645	£5,664	-

Technical Specification

Dimensions mm		W1400	W1880	W2360
		D700	D700	D700
		H857	H857	H857
Capacity (ltrs / cu.ft)		374 / 13.2	545 / 19.2	715 / 25.2
Shelves		4	6	8

Energy Grade	HO2U	MO2U	LO2U	FO2U	HO3U	MO3U	LO3U	FO3U	HO4U
R134a refrigerant	A	-	-	-	B	-	-	-	C
R290 refrigerant	A	-	D	-	B	-	D	-	B
R404A refrigerant	-	-	D	-	-	-	D	-	-

NB: Fish counter is fitted with 4 pans per section
 Requires connection to a main drain
 Meat and Fish models are out of the scope of MEPS

OPAL COUNTERS



Options & Accessories	Code	O2U-S3	O3U-S3	O4U-S3
Hydrocarbon - H, L & M only	HC	£118	£118	£118
Helicoil	HE	£65	£65	£65
Trayslides per pair	SL	£27	£27	£27
Shelf & slides - 1 shelf / 2 slides	SH-SL	£51	£51	£51
Stainless steel back	SB	£127	£173	£212
Reverse unit cassette system (fitted to right)	RU	£108	£108	£108
Splashback (H - 150mm)	SC	£80	£104	£128
Coved splashback (H - 150mm)	CO	£273	£415	£548
2-Drawer bank set - H temp*		£617	£617	-
2-Drawer bank set - L temp*		£617	-	-
3-Drawer bank set - H temp only*		£926	£926	-
Raised pan holder - 1/3 GN pans 150mm H Temp only	RPH	£612 (7)	£789 (10)	£945 (12)

Countertop Wells	Code	O2U-S3	O3U-S3	O4U-S3
Standard wells - H Temp only	SW	£378	£548	£728
<i>Dimensions (mm)</i>		630 x 510	1280 x 510	1605 x 510
Full wells - H Temp only	FW	£445	£643	£813
<i>Dimensions (mm)</i>		1280 x 510	1605 x 510	1930 x 510
Special wells - H Temp only	SPW	£1,243	£1,243	£1,243
Well base - H Temp only	WE	£114	£136	£177
Hinged cover - H Temp only	HCV	£100	£126	£168

NB: GN pans are not included but can be purchased via our Spares Office.

Countertop wells and raised pan holders are out of scope of MEPS.

*Refer to page 22 for drawer code/configurations

JADE COUNTERS

FEATURES AND BENEFITS

- Gastronorm (GN 1/1) counters range
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient
- Full integral 'easy grab' door handle
- 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
- Removable cassette refrigeration system for easy servicing



Jade Counters		Temp	JC2-SA	JC3-SA	JC4-SA
Refrigerator	+1 / +4°C	H	£2,994	£3,471	£4,131
Meat	-2 / +2°C	M	£3,293	£3,749	-
Freezer	-18 / -22°C	L	£3,460	£4,012	-

Technical Specification		Temp	JC2-SA	JC3-SA	JC4-SA
Dimension (mm)	Width		W1400	W1880	W2360
	Depth		D700	D700	D700
	Height		H857	H857	H857
Capacity (ltrs / cu.ft)			374 / 13.2	545 / 19.2	715 / 25.2
Shelves			4	6	8

Energy Grade	HJC2	MJC2	LJC2	HJC3	MJC3	LJC3	HJC4
R134a refrigerant	A	-	-	B	-	-	C
R290 refrigerant	A	-	D	B	-	D	B
R404A refrigerant	-	-	D	-	-	D	-

NB: Meat models out of the scope of MEPS

JADE COUNTERS



Options & Accessories	Code	JC2-SA	JC3-SA	JC4-SA
Hydrocarbon - H temp only	HC	£118	£118	£118
Helicoil	HE	£65	£65	£65
Trayslides per pair	SL	£27	£27	£27
Shelf & slides - 1 shelf / 2 slides	SH-SL	£54	£54	£54
Stainless steel back	SB	£127	£173	£212
Splashback (H - 150mm)	SC	£80	£104	£128
2-Drawer bank set - H temp*		£494	£494	-
2-Drawer bank set - L temp*		£494	-	-
3-Drawer bank set - H temp only*		£882	£882	-
Reverse unit	RU	£108	£108	£108
Raised pan holder - 1/3 GN pans 150mm H Temp only	RPH	£612(7)	£789(10)	£945(12)

Countertop Wells	Code	JC2-SA	JC3-SA	JC4-SA
Standard wells - H Temp only	SW	£378	£548	£728
<i>Dimensions (mm)</i>		630 x 510	1280 x 510	1605 x 510
Full wells - H Temp only	FW	£445	£643	£813
<i>Dimensions (mm)</i>		1280 x 510	1605 x 510	1930 x 510
Special wells - H Temp only	SPW	£1,243	£1,243	£1,243
Well base - H Temp only	WE	£114	£136	£177
Hinged cover - H Temp only	HCV	£100	£126	£168

NB: GN pans are not included but can be purchased via our Spares Office.

Countertop wells and raised pan holders are out of scope of MEPS.

*Refer to page 22 for drawer code/configurations

JADE SLIMLINE COUNTERS

FEATURES AND BENEFITS

- Gastronorm (GN 1/1) counters range
- Reduced depth of 500mm - ideal for compact kitchens
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient
- Full integral 'easy grab' door handle
- Self closing lockable doors with magnetic gaskets
- Removable cassette refrigeration system for easy servicing



Jade	Temp	JSC2-SA	JSC3-SA
Refrigerator	+1 / +4°C	£2,994	£3,471
Freezer	-18 / -22°C	£3,460	£4,012

Options & Accessories	Code	JSC2-SA	JSC3-SA
Hydrocarbon	HC	As Standard	As Standard
Helicoil	HE	£65	£65
Trayslides per pair	SL	£27	£27
Shelf & slides - 1 shelf / 2 slides	SH-SL	£54	£54
Splashback (H - 150mm)	SC	£80	£104
Reverse unit	RU	£108	£108
Internal Drawers (Bank of 3)	ID	£494	£741

Technical Specification	Temp	JSC2-SA	JSC3-SA
Dimension (mm)		W1400	W1880
		D500	D500
		H857	H857
Capacity (ltrs / cu.ft)		244 / 8.6	374 / 13.2
Shelves		4	6

Energy Grade	HJSC2-SA HC	LJSC2-SA HC	LJSC2_ID-SA HC	HJSC3-SA HC	LJSC3-SA HC	LJSC3-ID-SA HC
R290 refrigerant	B	D	D	B	D	D

JADE BISCUIT TOP COUNTERS

FEATURES AND BENEFITS

- Gastronorm (GN 1/1) counters range
- Ideal for placement under a pre-fabricated worktop
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient
- Full integral 'easy grab' door handle
- Self closing lockable doors with magnetic gaskets
- Easy to clean stainless steel dished base with radiused corners
- Removable cassette refrigeration system for easy servicing



Jade	Temp	JBTC2-SA	JBTC3-SA
Refrigerator	+1 / +4°C	£3,147	£3,650
Meat	-2 / +2°C	£3,462	£3,941
Freezer	-18 / -22°C	£3,640	£4,218

Options & Accessories	Code	JBTC2-SA	JBTC3-SA
Hydrocarbon - H temp only	HC	£118	£118
Helicoil	HE	£65	£65
Trayslides per pair	SL	£27	£27
Shelf & slides - 1 shelf / 2 slides	SH-SL	£54	£54
2-Drawer bank set - H temp*		£494	£494
2-Drawer bank set - L temp*		£494	-
3-Drawer bank set - H temp only*		£882	£882
Reverse unit	RU	£108	£108

Technical Specification	Temp	JBTC2-SA	JBTC3-SA
Dimension (H827 mm)		W1400 D700	W1880 D700
Capacity (ltrs / cu.ft)		374 / 13.2	545 / 19.2
Shelves		4	6

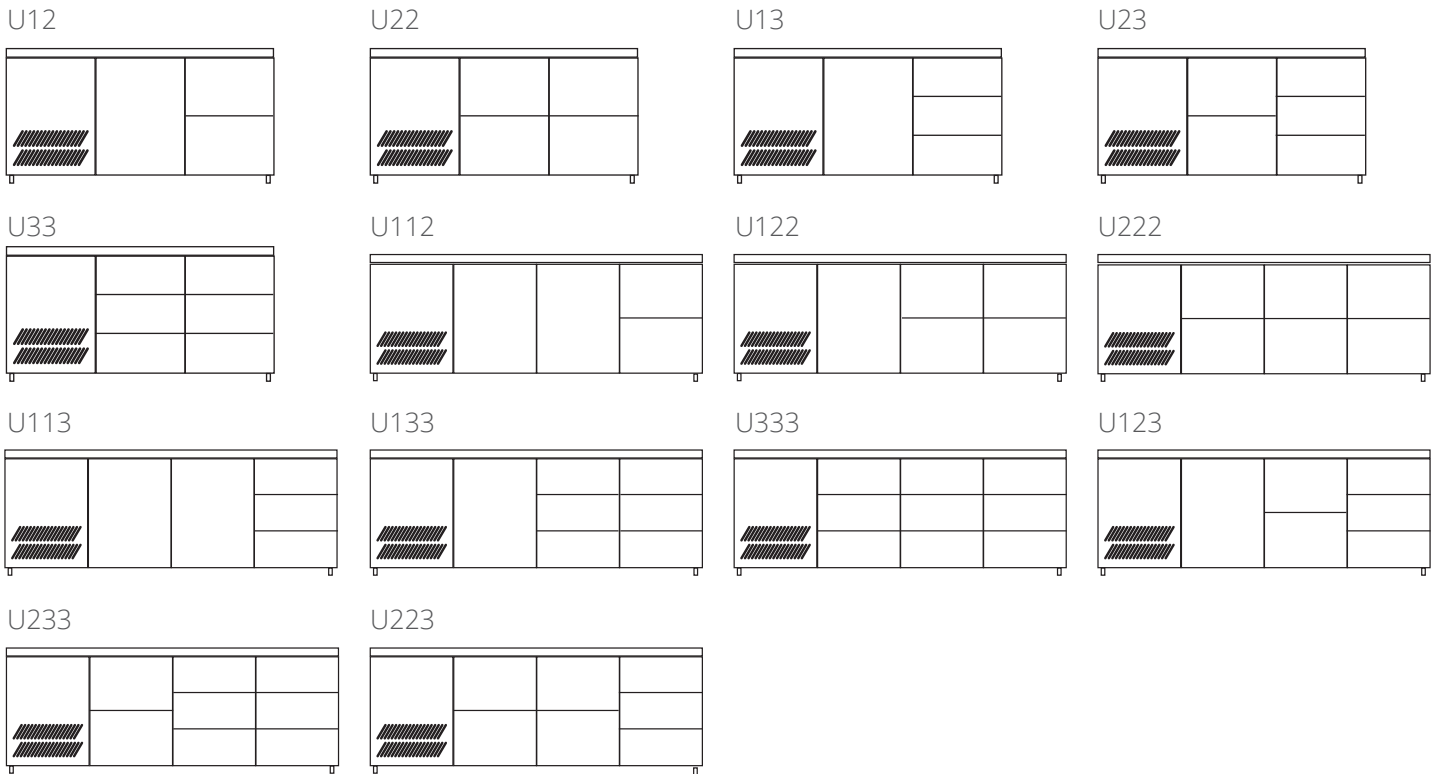
Energy Grade	HJBTC2-SA	MJBTC2-SA	LJBTC2-SA	HJBTC3-SA	MJBTC3-SA	LJBTC3-SA
R134a refrigerant	A	-	-	B	-	D
R290 refrigerant	A	-	D	B	-	-
R404A refrigerant	-	-	D	-	-	-

NB: GN pans are not included but can be purchased via our Spares Office.

Meat models out of the scope of MEPS

*Refer to page 22 for drawer code/configurations

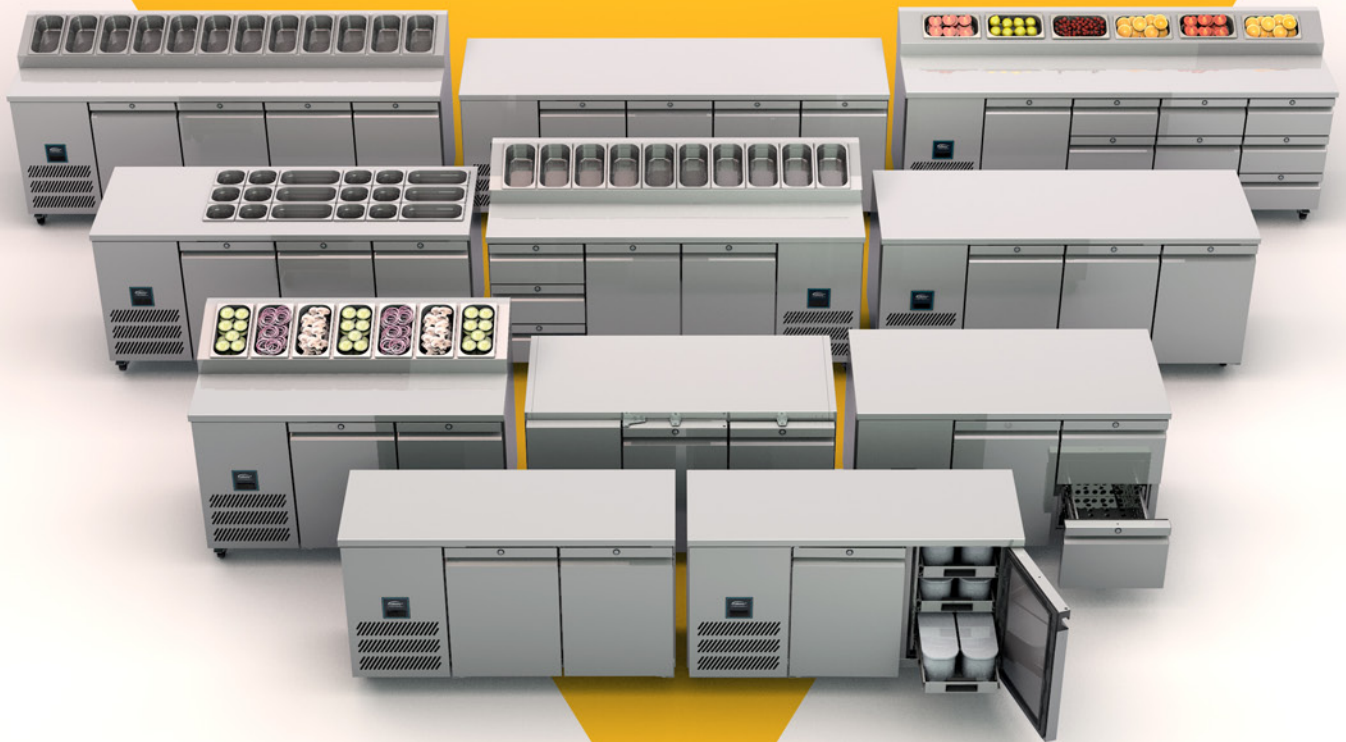
COUNTER DRAWER CONFIGURATIONS



	R134a Refrigeration				R404A Refrigeration			R290 Refrigeration				
Two Door	HJC2	HO2	HJBTC2	LJC2	LJBTC2	LO2	HJC2	HO2	HJBTC2	LJC2	LJBTC2	LO2
U12	£3,488(B)	£4,203(B)	£3,641(B)	£3,954(D)	£4,134(D)	£4,937(D)	£3,606(B)	£4,321(B)	£3,759(B)	£4,072(D)	£4,252(D)	£5,055(D)
U22	£3,982(B)	£4,820(B)	£4,135(B)	£4,448(E)	-	£5,554(E)	£4,100(B)	£4,938(B)	£4,253(B)	£4,566(D)	-	£5,672(D)
U13	£3,876(B)	£4,512(B)	£4,029(B)	-	-	-	£3,994(B)	£4,630(B)	£4,147(B)	-	-	-
U23	£4,370(B)	£5,129(B)	£4,523(B)	-	-	-	£4,488(B)	£5,247(B)	£4,641(B)	-	-	-
U33	£4,758(B)	£5,438(B)	£4,911(B)	-	-	-	£4,876(B)	£5,556(B)	£5,029(B)	-	-	-

	R134a Refrigeration			R290 Refrigeration		
Three Door	HJC3	HO3	HJBTC3	HJC3	HO3	HJBTC3
U112	£3,965(B)	£4,812(B)	£4,144(B)	£4,083(C)	£4,930(C)	£4,262(C)
U122	£4,459(B)	£5,429(B)	£4,638(B)	£4,577(B)	£5,547(B)	£4,756(B)
U222	£4,953(B)	£6,046(B)	£5,132(B)	£5,071(B)	£6,164(B)	£5,250(B)
U113	£4,353(C)	£5,121(C)	£4,532(C)	£4,471(C)	£5,239(C)	£4,650(C)
U133	£5,235(B)	£6,047(B)	£5,414(B)	£5,353(B)	£6,165(B)	£5,532(B)
U333	£6,117(C)	£6,973(C)	£6,296(C)	£6,235(C)	£7,091(C)	£6,414(C)
U123	£4,847(C)	£5,738(C)	£5,026(C)	£4,965(C)	£5,856(C)	£5,144(C)
U233	£5,729(C)	£6,664(C)	£5,908(C)	£5,847(C)	£6,782(C)	£6,026(C)
U223	£5,341(C)	£6,355(C)	£5,520(C)	£5,459(C)	£6,473(C)	£5,638(C)

NB: Drawer Configurations are shown price(energy grade)



COMPLETE CONTROL

Williams range of Jade, Opal and Emerald Counters offer an unparalleled choice of robust, high quality refrigerated, freezer and meat temperature storage designed for the real world.

Boasting the latest in energy saving technology the standard range of counters can be further enhanced with optional raised pan holders, wells and freezer drawers to ensure everything is on hand when you need it.

When space is at a premium the Jade range of counters include slimline and biscuit-top models offering all the same great features of the standard units but with reduced depth and height.

EMERALD COUNTERS

FEATURES AND BENEFITS

- Stylish, high performance gastronorm counter (GN 2/1)
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient
- 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 Counter		Code	E2U-S3
Refrigerator	+1 / +4°C	H	£4,026
Meat	-2 / +2°C	M	£4,476
Freezer	-18 / -22°C	L	£4,848

Options and Accessories		Code	
Hydrocarbon - H temp only		HC	£118
Helicoil		HE	£65
Trayslides per pair		SL	£27
Shelf & slides - 1 shelf / 2 slides		SH-SL	£51
Stainless steel back		SB	£201
Reverse unit cassette system (fitted to right)		RU	£108
Splashback (H - 150mm)		SC	£104
Coved splashback (H - 150mm)		CO	£408
Raised pan holder - 1/3 GN pans 150mm H temp only		RPH	£612 (9)

Technical Specification

Dimensions (D800 x H857 mm)	W1810
Capacity (ltrs / cu.ft)	611/21.6
Shelves	4

Counter Top Wells		Code	
Standard wells - H temp only		SW	£378
Dimensions (mm)			1280 x 510
Full wells - H temp only		FW	£445
Dimensions (mm)			1605 x 510
Special wells - H temp only		SPW	£1,243
Well base - H temp only		WE	£114
Hinged cover		HCV	£100

Energy Grade	HE2U	ME2U	LE2U
R134a refrigerant	A	-	D
R290 refrigerant	A	-	D

NB: GN pans are not included but can be purchased via our Spares Office.
Meat models, countertop wells and raised pan holders are out of scope of MEPS.

UNDER BROILER COUNTERS

UBC5



UBC7



UBC20



Under Broiler Counters

Refrigerator	Temp	UBC5-S3	UBC7-S3	UBC20-S3
+1 / +4°C	H	£4,468	£4,857	£5,794

Options and Accessories

Options and Accessories	Code	UBC5-S3	UBC7-S3	UBC20-S3
Hydrocarbon	HC	£118	£118	£118

Technical Specification

Dimensions (D782 mm)	UBC5-S3	UBC7-S3	UBC20-S3
Dimensions (D782 mm)	W1000 x H600	W1300 x H546	W1962 x H546
Drawers (2/1 GN) drawer spacer bracket = 2 per drawer	2	2	4
Capacity (ltrs / cu.ft)	160/5.7	195.5/6.9	355/12.5
Max weight Supported (kg)	143	286	410

Energy Grade

Energy Grade	UBC5	UBC7	UBC20
R134a refrigerant	C	C	C
R290 refrigerant	C	-	C

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
- Accommodates 600 or 900mm chargrills and griddles
- Removable cassette refrigeration system for easy servicing
- Heavy duty, low level, non marking swivel and brake castors

UBC7



NB: GN pans are not included but can be purchased via our Spares Office.

ONYX PREP COUNTERS

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
- 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
- Lid for overnight storage of ingredients
- Accepts gastronorm (GN 1/1) pans



Onyx Prep Counters		Code	CPC2-S3	CPC3-S3	CPC4-S3	CPC5-S3
Refrigerator	+1 / +4°C	H	£4,644	£5,560	£6,475	£7,086
Well temp	+1 / +4°C					

Options and Accessories	Code	CPC2-S3	CPC3-S3	CPC4-S3	CPC5-S3
Trayslides per pair	SL	£27	£27	£27	£27
Helicoil	HE	£65	£65	£65	£65
Shelf & slides - 1 shelf / 2 slides	SH-SL	£51	£51	£51	£51
Granite worktop	WTG	£535	£853	£1,112	£1,374
Stainless steel back	SB	£329	£459	£619	£775
2-drawer bank set	DR2	£491	£491	£491	£491
1/3 GN 150mm pans - per set, without lids	PN3	£160 (4)	£280 (7)	£400 (10)	£480(12)
Polypropylene cutting board	WTP	£319	£400	£456	£514
Hinged cover	HCV	-	£123	£152	£188

Technical Specification

Dimensions (D859 x H1110mm)	W955	W1420	W1885	W2350
Worktop height from floor (mm)	H860	H860	H860	H860
Worktop space (mm)	W955 x D394	W1420 x D394	W1885 x D394	W2350 x D394
Capacity (ltrs / cu.ft)	355 / 12.5	616 / 21.8	835 / 29.5	1137/40.2
Shelves	4	6	8	10

NB: Add an extra 50mm to the depth for rear air-spacer bracket
 GN pans are not included. Accepts a pan depth of up to 150mm
 Preparation counters with ingredient wells are out of the scope of MEPS

SALAD COUNTERS

FEATURES AND BENEFITS

- Front vented space saving, preparation counter with cut-out wells
- Designed to operate efficiently up to a 43°C ambient
- 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 Counters		Code	SU5CT-S3	SU10CT-S3	SU15CT-S3
Refrigerator	+1 / +4°C	H	£2,372	£3,142	£3,378
Well temp	+4 / +8°C				

Options and Accessories		Code			
Hydrocarbon		HC	£118	£118	£118
2-Drawer bank set*		DR2	£908	£908	£908
Left hand hung door		LH	foc	-	-

Technical Specification

Dimensions (D734 X H882 mm)		W699	W885	W1226
Capacity (ltrs / cu.ft)		195 / 6.9	252 / 8.9	358 / 12.6
Shelves		2	4	4

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

Polypropylene cutting boards supplied in white unless otherwise advised on your order

Polypropylene cutting board extends worktop by 95mm

GN pans are not included but can be purchased via our Spares Office.

* Maximum depth of GN pan in wells is 65mm, when the unit is supplied with drawers

Preparation counters with ingredient wells are out of the scope of MEPS

THERMOWELLS

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
- Fitted with non-slip rubber feet
- Accepts 100mm deep 1/3 and 1/6 Gastronorm pans
- Space saving, wall mount option available



Thermowell	Code	TW4-S3	TW9-S3	TW15-S3	TW18-S3	
Well temp	+4 / +8°C	H	£1,083	£1,246	£1,376	£1,452

Options and Accessories	Code	TW4-S3	TW9-S3	TW15-S3	TW18-S3
Wall brackets - per set	WB	£86 (2)	£86 (2)	£129 (3)	£129 (3)
Counter brackets - per pair	CB	£158	£158	£158	£158
Bridging bars - each	BB	£9	£9	£9	£9
1/3 GN 100mm pans - per set without lids	PN3	£68 (2)	£136 (4)	£238 (7)	£306 (9)
1/6 GN 100mm pans - per set without lids	PN6	£88 (4)	£176 (8)	£308 (14)	£396 (18)

Technical Specification

Dimensions (D385 x H241mm) (depth includes hinge & lid stops)	TW4-S3	TW9-S3	TW15-S3	TW18-S3
	W638	W980	W1510	W1862

NB: Thermowells are out of the scope of MEPS

PREP WELL

FEATURES AND BENEFITS

- Highly flexible, mobile and compact
- Foodsafe stainless steel exterior and interior
- Designed to accommodate gastronorm (GN 1/3 and 1/6 GN) containers in pan holders
- Includes space saving worktop / removable 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 pan s is maintained



Prep Well	Code	PW4-S3-HC
Well temp +1 / +4°C	H	£2,313

Options and Accessories	Code	
1/3 GN 150mm pans - per set without lids	PN3	£160 (4)
1/6 GN 150mm pans - per set without lids	PN6	£224 (8)

Technical Specification	
Dimension (D769 x H882 mm)	W450
Capacity (1/3GN Pans)	4

NB: GN pans are not included but can be purchased via our Spares Office
 Polypropylene cutting boards supplied in white unless otherwise advised on your order
 Prep Wells are out of the scope of MEPS

REACH-IN BLAST CHILLERS

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
- 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	Code	WBC10-S3	WBC20-S3	WBC30-S3	WBC40-S3	WBC50-S3
		£4,477	£5,489	£6,587	£7,093	£7,525

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 (not included)	3	6	10	10	13

Blast Chiller Freezer	Code	WBCF10-S3	WBCF20-S3	WBCF30-S3	WBCF40-S3	WBCF50-S3
		£4,849	£5,583	£6,735	£7,240	£7,887

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

Options and Accessories	Code	WBC10-S3	WBC20-S3	WBC30-S3	WBC40-S3	WBC50-S3
Stainless steel back	SB	£156	£156	£156	£156	£156
1/1 GN shelves	SH	£53 (3)	£109 (6)	£183 (10)	£183 (10)	£235 (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 single phase hard wire
 WBC/F 50 - 16 amp 3 phase and requires connection to a main drain
 Blast Chillers and Chiller Freezers are out of the scope of MEPS

JADE BLAST CHILLER



Jade Blast Chiller

J1BC-S3

£6,400

Technical Specification

Dimensions (D801 x H1960 mm)	W865
Shelves (427 X 550mm)	7
Blast chill capacity (kg)	23

FEATURES AND BENEFITS

- Designed for efficient performance in 43°C ambient
- 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
- Non-gastronom storage

NB: Blast Chillers and Thaw Cabinets are out of the scope of MEPS

THAW CABINET



Overnight Thaw

Code

S10T-S3

S20T-S3

Refrigerator

+0 / +4°C

£5,484

£8,828

Options and Accessories

Code

Stainless steel back	SB	£146	£339
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Technical Specification

Dimensions (D801 x H1960 mm)	W865	W1655
Max load capacity (kg)	35	70
Shelves (427 x 550mm)	7	14

FEATURES AND BENEFITS

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

NB: S10T/S20T requires connection to a main drain

ROLL-IN BLAST CHILLERS

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, depending on selected condensing unit
- Advanced airflow design for uniform chilling

NB: Remote condensing unit, interconnecting pipe work and installation is not included, please contact us

Blast Chiller	Code	WMBC90	WMBC120	WMBC160	WMBC200	WMBC240	WMBC320
White PVC exterior/ White PVC interior	WW	£11,917	£12,088	£12,316	£12,715	£22,970	£24,534
White PVC exterior / Stainless interior	WS	£12,388	£12,560	£12,775	£13,173	£23,603	£25,165
Stainless exterior/ Stainless interior	S3	£12,937	£13,109	£13,329	£13,728	£24,307	£25,870

Technical Specification

Dimensions mm (W1470 x H2295)	D1250	D1250	D1250	D1250	D2350	D2350
Blast chill capacity (kg)	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	£12,937	£13,098	£13,322	£13,703	£24,182	£25,757
White PVC exterior / Stainless interior	WS	£13,408	£13,569	£13,794	£14,178	£24,794	£26,378
Stainless exterior/ Stainless interior	S3	£13,955	£14,115	£14,342	£14,724	£25,522	£27,086

Technical Specification

Dimensions (W1670 x H2295)	D1250	D1250	D1250	D1250	D2350	D2350
Blast chill capacity	90	120	160	200	240	320
2/1 GN trolley capacity (not included)	1	1	1	1	2	2

Options and Accessories	Code						
External ramp - per door	RA	£775	£775	£775	£775	£775	£775
Roll through	PT	£813	£813	£813	£813	£813	£813
Storage pod chiller add 200mm to height	PO	£1,944	£1,944	£1,944	£1,944	£2,727	£2,727
Storage pod chiller freezer add 200mm to height*	POF	£2,858	£2,858	£2,858	£2,858	£3,322	£3,322
Chiller freezer upgrade add 90mm to height	CFU	£1,226	£1,226	£1,226	£1,226	£1,226	£1,226
Delivery & installation (chamber only)	DI	POA	POA	POA	POA	POA	POA
2/1 GN trolley - each	TR2	£984	£984	£984	£984	£984	£984

NB: Separate starter panel and power supply required.

Unit requires connection to main drain.

Models with the suffix 'C' have a wider door opening to accommodate Combi-Trolleys

Blast Chillers are out of the scope of MEPS

*We recommend the Storage Pod option for longer periods of storage after blast cycle is complete

ROLL-IN BLAST FREEZERS

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
- 90mm polyurethane insulation for excellent thermal efficiency
- Advanced airflow design for uniform freezing
- Accommodates 1/1 or 2/1 GN mobile rack

NB: Remote condensing unit, interconnecting pipe work and installation is not included, please contact us



Blast Freezer	Code	WMBF100	WMBF200
White PVC exterior/ White PVC interior	WW	£13,484	£24,537
White PVC exterior / Stainless interior	WS	£13,812	£25,156
Stainless exterior/ Stainless interior	S3	£13,955	£25,868

Options and Accessories	Code		
Storage pod - add 200mm to height*	POF	£2,858	£3,322

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	£14,502	£25,758
White PVC exterior / Stainless interior	WS	£14,969	£26,379
Stainless exterior / Stainless interior	S3	£15,514	£27,086

Options and Accessories	Code		
Storage pod - add 200mm to height*	POF	£2,858	£3,322

Technical Specification		
Dimensions (W1670 x H2385 mm)	D1250	D2350
Blast freeze capacity (kg)	100	200
2/1 GN trolley capacity (not included)	1	2

NB: Separate starter panel and power supply required.

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

Blast Freezers are out of the scope of MEPS.

*We recommend the Storage Pod option for longer periods of storage after blast cycle is complete

BOTTLE COOLERS

FEATURES AND BENEFITS

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



Bottle Coolers	Code	BC1	BC2	BC3
Black exterior / Stainless interior +4 /+10°C	BS	£1,053	£1,651	£2,119
Stainless exterior / Stainless interior +4 /+10°C	S3	£1,093	£1,701	£2,175

Options & Accessories	Code	BC1	BC2	BC3
Solid door (stainless)	SDS	£114	£202	£286
Solid door (black)	SDB	£84	£172	£256
Wine shelves	WS	poa	poa	poa
Left hand hung door	LH	foc	-	-

Technical Specification	BC1	BC2	BC3
Dimensions (D530 x H903 mm)	W600	W900	W1352
Capacity (330ml bottles)	112	182	278

NB: Add an extra 25mm for rear air-spacer bracket
Bottle Coolers are out of the scope of MEPS.

BOTTLE WELLS

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
- 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 model (-18/-22°C)



Bottle Wells	Code	BW600	BW900
Stainless exterior / Stainless interior +4 /+10°C	S3	£1,506	£2,050

Options & Accessories	Code		
Additional bottle opener and top catcher	BO	£23	£23
Speed rails	SR	£129	£144
Additional dividers	AD	£83	£83

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

NB: Bottle Wells are out of the scope of MEPS

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
- Adjustable shelving with detachable ticket strips
- Energy saving top mounted LED strip light
- Increased energy savings from new Sliding Front Door models
- Now available in a full range of colours



Night Blind	Code	R70	R100	R125	R150	R180
White finish	WCN	£2,208	£3,102	£3,460	£3,937	£4,414
Stainless finish	SCN	£3,296	£4,134	£4,469	£5,028	£5,531

Security Shutter	Code	R70	R100	R125	R150	R180
White finish	WCS	£2,446	£3,340	£3,817	£4,295	£4,772
Stainless finish	SCS	£3,520	£4,358	£4,805	£5,363	£5,865

Technical Specification

Night Blind	D636 x H1765mm	W710	W960	W1250	W1510	W1856
Security Shutter	D695 x H1810mm	W710	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	R70	R100	R125	R150	R180
Snack basket	SNB	£122	£143	£163	£184	£203
Additional shelf (White)	SH	£79	£91	£108	£131	£188
Additional shelf (Stainless)	SH	£139	£162	£190	£281	£330
Undershelf lighting (all shelves)	SH-UL	£864	£875	£981	£999	£1,751
Food tray slide	TS	-	£508	£591	£708	£826
Solid rear loading doors (White)	SRD	-	£1,657	£1,734	£1,819	£1,912
Solid rear loading doors (Stainless)	SRD	-	£1,709	£1,796	£1,890	£1,994
Glass rear loading doors	GRD	-	£2,044	£2,157	£2,268	£2,417
Installation and set to work (Nett)	STW	£132	£132	£156	£156	£188

NB: Multidecks require a 100mm ventilation space behind the unit to operate correctly.
Other options include sliding front doors, hinged front doors, choice of coloured finishes, glass shelves, panoramic glass, meat temperature, remote refrigeration system - POA.

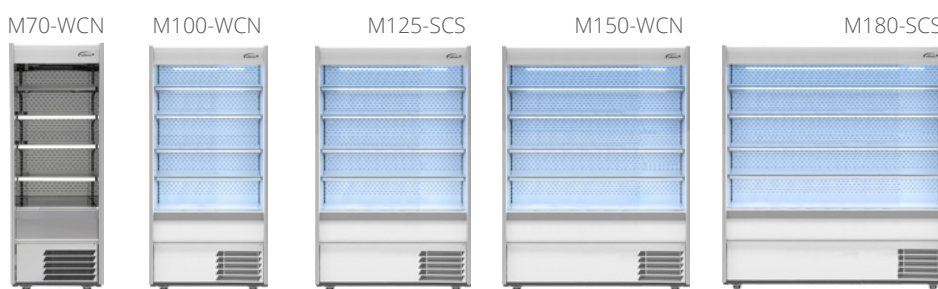
Snack basket and food tray slides are not available on sliding front door models.
To order or discuss options in more detail, please contact the Williams Sales Office: 01553 817 000

Display cabinets are out of the scope of MEPS

GEM MULTIDECKS M-SERIES

FEATURES AND BENEFITS

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



Night Blind	Code	M70	M100	M125	M150	M180
White finish	WCN	£3,102	£3,520	£3,997	£4,713	£5,070
Stainless finish	SCN	£4,373	£4,603	£5,122	£5,927	£6,847

Security Shutter	Code	M70	M100	M125	M150	M180
White finish	WCS	£3,340	£3,817	£4,295	£5,010	£5,369
Stainless finish	SCS	£4,603	£4,891	£5,409	£6,214	£7,135

Technical Specification

Night Blind	D795 x H2005mm	W710	W960	W1250	W1510	W1856
Security Shutter	D850 x H2052mm	W710	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

Options & Accessories

Snack basket	SNB	£122	£143	£163	£184	£203
Additional shelf (White)	SH	£85	£100	£125	£145	£207
Additional shelf (Stainless)	SH	£152	£197	£232	£352	£391
Undershelf lighting (all shelves)	SH-UL	£1,535	£1,558	£1,746	£1,777	£3,116
Food tray slide	TS	-	£508	£591	£708	£826
Solid rear loading doors (White)	SRD	-	£1,657	£1,734	£1,819	£1,912
Solid rear loading doors (Stainless)	SRD	-	£1,709	£1,796	£1,890	£1,994
Glass rear loading doors	GRD	-	£2,044	£2,157	£2,268	£2,417
Installation and set to work (Nett)	STW	£132	£132	£156	£156	£188



Energy Efficient Hydrocarbon Refrigeration available on models. Price on application.

NB: Multidecks require a 100mm ventilation space behind the unit to operate correctly.
Other options include sliding front doors, hinged front doors, choice of coloured finishes, glass shelves, panoramic glass, meat temperature, remote refrigeration system - POA.

Snack basket and food tray slides are not available on sliding front door models.
To order or discuss options in more detail, please contact the Williams Sales Office: 01553 817 000

Display cabinets are out of the scope of MEPS

SANDWICH CHILLER

PASTRY CHILLER



Sandwich Chiller	SC900	SC1200
+2/+5°C	£4,650	£5,535

Technical Specification		
Dimensions (H1500 x D780)	W900	W1200
Shelves	3	3

Options and Accessories		
Installation and set to work (Nett)	£132	£156

Pastry Chiller	PC900
+5/+8°C	£4,870

Technical Specification	
Dimensions (H1500 x D780)	W900
Shelves	3

Options and Accessories	
Installation and set to work (Nett)	£132

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 interior, brushed finished stainless steel exterior
- 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

FEATURES AND BENEFITS

- Ideal for front-of-house serve-assist display of cakes and pastries
- Foodsafe mirrored stainless steel interior, brushed finished stainless steel exterior
- 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

NB: Display cabinets are out of the scope of MEPS

CRYSTAL BAKERY CABINETS

FEATURES AND BENEFITS

- Dedicated professional dough conditioning equipment
- Designed to operate efficiently up to a 43°C ambient
- 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
Retarder -5/+3°C	R	£3,757	£5,470	-	-	-
Freezer -13/-21°C	L	£4,444	£6,130	-	-	-
Prover +38/+40°C	P	£4,331	£6,341	-	-	-
Retarder Prover -5/+3°C +38/+40°C	RP	-	-	£8,839	£10,808	-
Mobile Prover +38/+40°C	MP	-	-	-	-	£3,887

Options and Accessories	Code	C1T-SA	C2T-SA	RPC1T-S3	RPC2T-S3	C1MP20
Hydrocarbon - L & R models only	HC	£118	£118	-	-	-
Shelf & slides - 1 shelf / 2 slides (18" x 30")	SH-SL	£69	£69	£69	£69	-
Stainless steel back	SB	£211	£273	£211	£273	-
Metric tray kit - 600 x 400	MTK	£204	£409	£204	£409	-

Technical Specification	C1T-SA	C2T-SA	RPC1T-S3	RPC2T-S3	C1MP20
Dimensions (D941 x H2140 mm)	W737	W1400	W737	W1400	W737
Capacity (trayslides 18" x 30")	20	40	17	40	19

NB: Provers and Retarder Provers require water supply and drain. Trays are not included
 C1T/C2T - 16amp fused spur required. RPC1T - 20amp fused spur required. RPC2T - 25amp fused spur required
 DRP's operating humidity 40% to 90% relative humidity
 Bakery cabinets are out of the scope of MEPS

CRYSTAL MODULAR

FEATURES AND BENEFITS

- Dedicated professional dough conditioning equipment
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient
- 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 Modular		Code	MC1T-S3	MC2T-S3
Refrigerator	+1/+4°C	H	£5,049	£6,799
Retarder	-5/+3°C	R	£5,324	£7,071
Freezer	-18/-22°C	L	£5,983	£8,366
Retarder Prover	-5/+3°C +38/+40°C	RP	£12,329	£14,549

Options and Accessories	Code		
Viewing panel with light - H temp only	VP-IL	poa	poa
Delivery & installation	DI	poa	poa
Left hand hung door	LH	poa	-

Technical Specification

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

NB: Bakery cabinets are out of the scope of MEPS

MODULAR BAKERY

FEATURES AND BENEFITS

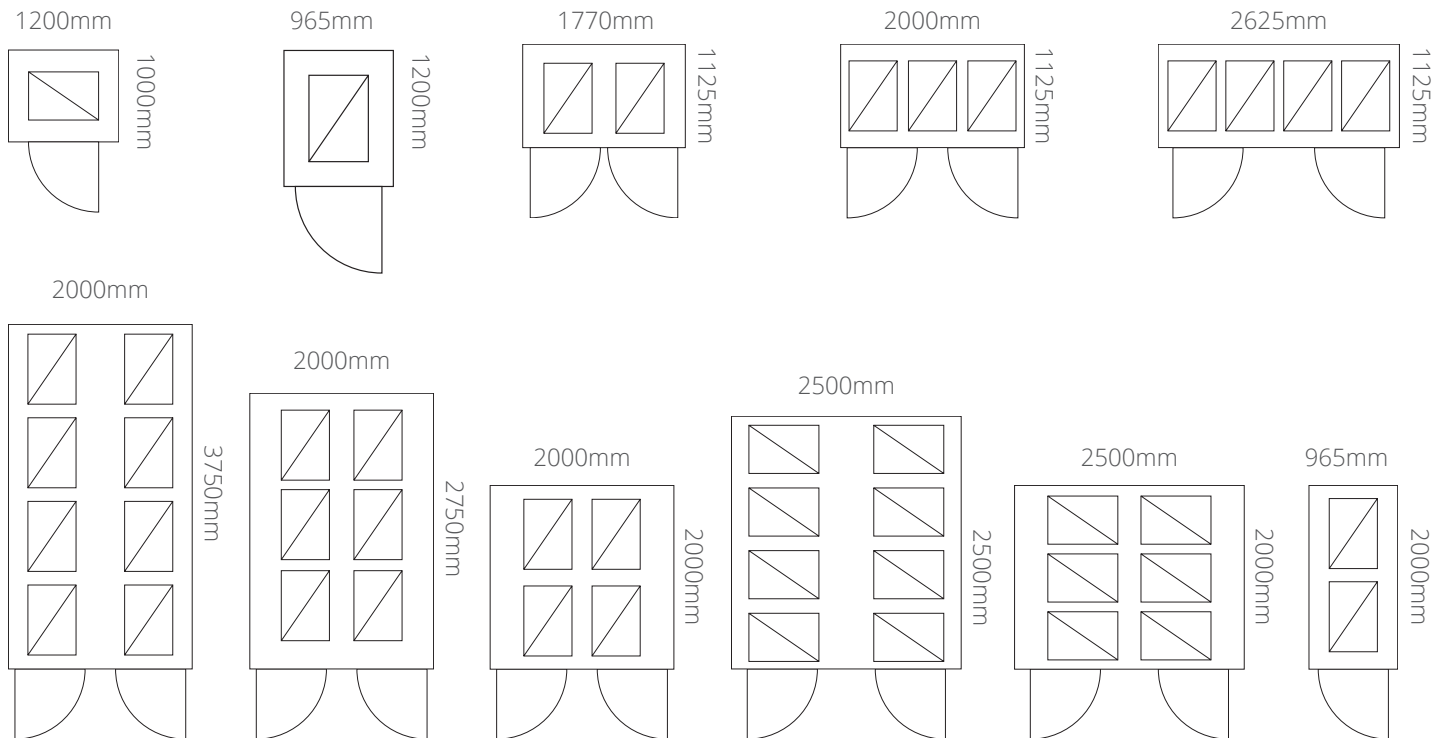
- Flexible modular dough conditioning equipment
- Energy saving DoughMaster touchscreen controller on DRP models
- Designed to operate efficiently up to a 43°C ambient
- Heavy duty self closing doors
- 90mm polyurethane insulation for excellent thermal efficiency
- Accommodates bakery trolleys - from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



Doughmaster Controller

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

Example of Modular Front Entry Combinations



NB: Drawings are not to scale

Bakery cabinets are out of the scope of MEPS

RUBY MODULAR CABINETS

FEATURES AND BENEFITS

- Modular Roll-In cabinet
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient
- 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	£4,775	£6,688	£9,209
Chilled food	0 / +3°C	CF	£4,869	£7,120	£9,324
Meat	-2 / +2°C	M	£5,009	£7,446	£10,193
Freezer	-18 / -22°C	L	£5,170	£7,765	£10,629

Options and Accessories	Code			
Roll through (increases depth by 57mm)	PT	£853	£1,757	£2,442
2/1 GN trolley (each)	TR2	£984	£984	£984
Viewing panel with light - H temp only	VP-IL	£413	£783	£1,174
90mm insulated floor (standard on L model)*	FL	£241	£397	£645
15mm insulated floor	FL15	£474	£899	£1,344
Ramp (external) H and M only	RA	£813	£904	£1,004
Delivery & installation	DI	POA	POA	POA

Technical Specification

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

NB: Modular cabinets are out of the scope of MEPS.

*Requires 100mm recess for flush entry.

BESPOKE COLDROOMS

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 solution 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

NB: Coldrooms are out of the scope of MEPS

SMARTSTORE COLDROOMS

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	£4,465	£4,831	£4,989
SS1315	1300	1500	2180	£4,646	£5,094	£5,659
SS1317	1300	1750	2180	£5,162	£5,313	£5,782
SS1320	1300	2000	2180	£5,432	£5,561	£6,032
SS1322	1300	2250	2180	£5,543	£5,763	£6,238
SS1325	1300	2500	2180	£5,631	£6,238	£6,700
SS1327	1300	2750	2180	£6,426	£6,570	£7,046
SS1330	1300	3000	2180	£6,577	£6,983	£7,182
SS1512	1500	1250	2180	£4,680	£5,052	£5,533
SS1515	1500	1500	2180	£5,265	£5,389	£5,795
SS1517	1500	1750	2180	£5,480	£5,603	£6,085
SS1520	1500	2000	2180	£5,753	£5,887	£6,356
SS1522	1500	2250	2180	£5,941	£6,073	£6,542
SS1525	1500	2500	2180	£6,465	£6,867	£7,080
SS1527	1500	2750	2180	£6,715	£7,107	£7,321
SS1530	1500	3000	2180	£7,046	£7,300	£7,563
SS1712	1750	1250	2180	£5,432	£5,575	£5,963
SS1715	1750	1500	2180	£5,597	£5,737	£6,120
SS1717	1750	1750	2180	£6,092	£6,233	£6,611
SS1720	1750	2000	2180	£6,417	£6,812	£7,033
SS1722	1750	2250	2180	£6,818	£7,211	£7,421
SS1725	1750	2500	2180	£7,253	£7,516	£7,728

NB: Add 335mm to depth for Through-Wall unit
Coldrooms are out of the scope of MEPS

SMARTSTORE COLDROOMS



Model	W (mm)	D (mm)	H (mm)	H +1/+4°C	M -2/+2°C	L -18/-22°C
SS2012	2000	1250	2180	£5,646	£5,790	£6,168
SS2015	2000	1500	2180	£6,108	£6,245	£6,625
SS2017	2000	1750	2180	£6,356	£6,763	£6,895
SS2020	2000	2000	2180	£6,723	£7,123	£7,259
SS2022	2000	2250	2180	£7,163	£7,426	£7,701
SS2212	2250	1250	2180	£5,926	£6,073	£6,465
SS2215	2250	1500	2180	£6,342	£6,470	£6,874
SS2217	2250	1750	2180	£6,735	£7,123	£7,266
SS2220	2250	2000	2180	£7,095	£7,356	£7,537
SS2512	2500	1250	2180	£6,085	£6,233	£6,611
SS2515	2500	1500	2180	£6,542	£7,019	£7,074
SS2517	2500	1750	2180	£7,274	£7,537	£7,673
SS2712	2750	1250	2180	£6,471	£6,589	£6,984
SS2715	2750	1500	2180	£6,861	£7,253	£7,376
SS3012	3000	1250	2180	£7,206	£7,352	£7,450
SS3015	3000	1500	2180	£7,352	£7,475	£7,640

Options and Accessories

Code

Delivery, installation & commissioning (NETT)

DI

Contact your nearest regional office

NB: Add 335mm to depth for Through-Wall unit
Coldrooms are out of the scope of MEPS

THROUGH WALL UNIT

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	SSU
Refrigerator	+1 / +4°C	H	£1,797
Meat	-2 / +2°C	M	£2,085
Freezer	-18 / -22°C	L	£2,357

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

FRONT OF HOUSE DISPLAY

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

The standard range includes models for sushi; pâtisserie; ice cream, chocolate and wine display.

Each model is designed to deliver the optimum combination of aesthetics and functionality, maximising the display area while delivering high performance refrigeration.

Our premium display models offer the highest standards in manufacture, with v-cut bending, 45° cut glass for all round visibility and invisible handles and hidden controllers.



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 £160 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

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

Normal delivery price includes cardboard and stretch wrap packing suitable for direct mainland deliveries.

Palletised

Increased packing specification suitable for trans-shipping. Heavy duty cardboard corners banded to wooden pallet. Single stacking only.

One door	£40 Nett
Two door	£50 Nett
Three door	£60 Nett
Four door	£70 Nett

Crated

Deep sea crating using solid OSB (Oriented Strand Board) crates which are ISPM15 export compliant.

	S	M	L	XL
ULU Footprint	up to 0.5	up to 1.0	up to 1.5	up to 2.0
Size (mm)	500 x 600	1000 x 1200	1500 x 1800	2000 x 2400
Cost (Nett)	£97	£129	£208	£247

Modular - Price on Application.

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

Delivery Pricing - Direct Delivery	Products	Nett Price	Delivery Time
Direct to dealer (single man and tail lift)	all standard cabinets	FREE	Plus 7 days
	1 section	FREE	Plus 7 days
Route days, kerbside (single man and tail lift)	2 sections	FREE	Plus 7 days
	3/4/5 sections	FREE	Plus 7 days
Four day, kerbside (single man and tail lift)	1 section	£102	Plus 4 days
Order placed before 12 noon	2 sections	£121	Plus 4 days
	3/4/5 sections	£136	Plus 4 days
Next day kerbside delivery.	1 section	£112	Plus 1 day
Order placed before 12 noon.	2 sections	£132	Plus 1 day
Subject to availability at regional warehouse			

Delivery, Installation & Set To Work (Nett)	1st Product	& thereafter per item
Excludes DRPs; Thaw cabinets, hard wired, 3ph units and modular equipment	1 section	£76
	2 sections	£97
	3/4/5 sections	£132
Multidecks/Sandwich Chillers/Pastry Chiller	Width : up to 1000mm	£132
	Width : 1001mm - 1550mm	£156
	Width : 1551mm - 1875mm	£188

Collection & Disposal (Nett)	Nett Price	Delivery Time
Collection from Kings Lynn	per item	9am-4pm Monday-Friday 24 hours notice
Collection and safe disposal of old cabinet whilst delivering new cabinet	per item	£72
Collection of redundant cabinets only	per item	POA

Special Access	Nett Price
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 / 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.

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.

8. Non standard and other products.
9. Front of House display cases.
10. 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.

RESPONSE TIME

We aim to respond to all warranty calls within 3 working days and will endeavour to respond next working day where practical.

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.

WARRANTY TERMS

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)
- 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 invoiced 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.

TERMS AND CONDITIONS

- 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.
- iii) 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 anyone 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.
- v) Clause headings are for ease of reference only and do not effect construction.
- vi) A reference to a statute or statutory provision is a reference to it as amended, extended or re-enacted from time to time."

FAQs

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

Multideck Units
Deduct £200

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.



www.williams-refrigeration.co.uk

Williams Refrigeration
Bryggen Road
North Lynn Industrial Estate
King's Lynn
Norfolk PE30 2HZ
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F +44 (0) 1553 817 111
E info@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 is a trading name of AFE Group Limited.
Registered in England & Wales under Registered Number 3872673.
Registered Office Address - Bryggen Road, North Lynn Industrial Estate, Kings Lynn, Norfolk, PE30 2HZ

an Ali Group Company

