



ONYX CPC2 COUNTER

The smallest member of our Onyx range, the CPC2 prep counter allows for storage and preparation of fresh ingredients. Its compact size makes it the perfect choice for smaller kitchens.



IDEAL PREPARATION OF SALADS, DESSERTS, PIZZA AND SANDWICHES

Our range of refrigerated preparation counters is complemented by the sleek two door Onyx CPC2. Combining a preparation work surface with top-mounted ingredients wells, undercounter storage and Williams' advanced refrigeration technology, the Onyx CPC2 delivers a prep solution that's both practical and energy efficient. It's ideal for a wide range of food prep including pizza, sandwiches, salads, tapas and desserts.

The Onyx CPC2 comprises a two-door, 355 litre storage counter with four GN 1/1 shelves. Its top mounted wells can hold up to four 1/3 Gastronorm pans. The unit measures just 955mm wide by 859mm deep by 1110mm high. The worktop space is 955mm by 394mm. The CPC2 joins the established Onyx range which features three-, four- and five-door models.

A critical aspect of prep stations with ingredients wells is maintaining the chill in the pans. Many models chill from below – but if the pans are open, warm air from the kitchen can compromise food safety.

An alternative is to blow a curtain of cold air across the top of the pans, but in conventional designs this wastes energy. However, in the Williams system the internal airflow plus the air curtain circulate cold air around the ingredients pan, ensuring absolute temperature control. The air is then drawn back into the refrigeration system, where it is recycled to save energy.

The tough construction features an easy to clean stainless steel interior and exterior and 75mm polyurethane foam insulation, which has excellent thermal efficiency, with zero ODP and low GWP. Williams' CoolSmart controller adapts to changing conditions, such as quiet periods, to minimise energy use and maximise service life. The Onyx can be connected to a variety of temperature monitoring systems for HACCP compliance.

Practical features include self-closing doors, a night cover for ingredients wells, and barrel locks for security. Removable racking and shelving and a removable crumb tray make the Onyx easy to clean.

Its high performance refrigeration system means it can operate safely in ambients as high as 43°C.

Options include drawers instead of doors, a hinged cover, a choice of worktops including granite and polypropylene, and a stainless steel back.

- Foodsafe stainless steel exterior and interior
- Designed to accommodate 4 of 1/3 Gastronorm pans
- 75mm polyurethane insulation provides excellent thermal efficiency and zero ODP
- Same performance as a standard Onyx but with 2 doors, perfect for small kitchens
- Unique air flow design with air curtain - maintains food temperature by circulating cool air around the food rather than just underneath to ensure a consistent core temperature of +1/4°C

TECHNICAL DATA

CPC2	Width	Depth	Height	Capacity	Power Supply
Width (mm)	955	859	1110	4 of 1/3GN Pans 355 litres	220V/240V 50Hz/1Ph 13 amp plug