williams

WILLIAMS REFRIGERATION
PRICE LIST 2021

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 UK contracting offices in Edinburgh, Doncaster, Maidstone and Basingstoke, working 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.

CONTENTS

Useful Information 4

Contact Information 6

F Gas Update 8

Cabinets 10

Counters Well and Drawer Configurations 18

Counters 22

Preparation Equipment 32

Blast Chillers and Thaw Cabinets 38

Back bar 42

GEM Merchandisers 43

Bakery 47

Coldrooms 49

Front of House Display 51

FAQ's 52

Delivery & Installation Terms 53

Warranty Terms 56

Terms & Conditions 58

USEFUL INFORMATION

Temperatures °C

H	Refrigerator	+1/+4	**X**	Heated	+78/+83	**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		
F	Fish	-2/+2	**MP**	Mobile Prover	+38/+40		
CF	Chilled Food	0/+3	**RP**	Retarder Prover	-5/+3 +38/+40	**BF**	Blast Freezer +90°C to -18°C in 240mins

Construction

SA	Stainless steel exterior / Aluminium interior	**BS**	Black exterior / Stainless steel interior
SS	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

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
- Completion of online Site Survey provided with Order Acknowledgement

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 & Maintenance

Please contact our Head Office for all enquiries.

Spare Parts

Just provide the serial number of your appliance and we will do the rest to ensure you receive the right part first time.

Don't compromise on performance or safety. Genuine parts are carefully designed & selected to optimise the life of your appliance and save energy too.

Our spare parts are carefully packed & delivered to your door. Our logistics partners are selected to offer the very best assurances of time critical service and support.

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 x298	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

A wealth of information is available on the Williams website – such as online guides, brochures and technical datasheets.

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 SPECIFI - free to use for designers and specifiers. www.specifiglobal.com

2D / 3D CAD symbols can be downloaded from;
www.williams-refrigeration.co.uk/info-centre

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

Regional Offices

Williams Refrigeration Head Office
Bryggen Road
North Lynn Industrial Estate
King's Lynn, Norfolk,
PE30 2HZ

T 01553 817 000
F 01553 817 111
E info@williams-refrigeration.co.uk

Scotland Office
25 Peffer Place
Edinburgh
EH16 4BB

T 0131 659 6500
F 0131 652 0666
E sales@williams-scotland.co.uk

Central Office
Rands Lane Industrial Estate
Armthorpe
Doncaster
DN3 3EW

T 01302 830 130
F 01302 830 131
E sales@williams-central.co.uk

Southern Office
Holly Bank Chambers
Oasts Business Village
Red Hill, Wateringbury
Maidstone, Kent
TN12 6BE

T 01892 835 525
F 01892 835 535
E sales@williams-southern.co.uk

Southern Office
Unit D, The Loddon Centre
Stroudley Road, (Off Wade Road)
Basingstoke, Hampshire
RG24 8FL

T 01256 591 591
E sales@williams-southern.co.uk

Williams Sales Team

Malcolm Harling	07774 981 960	Sales and Marketing Director
Garry Allitt	07774 182 750	National Sales Manager
Kaj Sandom	07768 558 357	National Account Manager
Leon Espley	07884 117 988	Retail Account Manager

Area Sales

A Alan Cumming	07748 180 020	Scotland
B Dave Wynne	07879 431 240	Cumbria, Lancashire, Greater Manchester, Merseyside, Cheshire, Staffordshire, West Midlands, Warwickshire, Shropshire, Gwynedd, Isle of Anglesey, Conwy, Flintshire, Denbighshire, Wrexham
C Haydon Hendry	07768 751 526	Northumbria, Tyne and Wear, Durham, North Yorkshire, West Yorkshire, East Riding of Yorkshire, South Yorkshire, Derbyshire, Nottinghamshire, Lincolnshire
D Tony Prince	07769 671 783	Leicestershire, Northamptonshire, Cambridgeshire, Norfolk, Suffolk, Essex, Hertfordshire, Buckinghamshire, Bedfordshire,
E Andy Ward	07760 172 125	Cornwall, Devon, Somerset, Dorset, Isle of Wight, Wiltshire, Hampshire, Berkshire, Oxfordshire, Gloucestershire, Swansea, Worcestershire, Herefordshire, Powys, Ceredegion, Carmarthenshire, Pembrokeshire, Guernsey, Jersey
F Alex Beaton	07876 545 851	London, Surrey, West Sussex, East Sussex, Kent
G Warren Giffen	07970 796 698	Northern Ireland, Eire & Isle of Man

CONTACT INFORMATION

Malcolm Harling

Garry Allitt

Kaj Sandom

Leon Espley

A Alan Cumming

B Dave Wynne

C Haydon Hendry

D Tony Prince

E Andy Ward

F Alex Beaton

G Warren Giffen

F-GAS Update

WHAT ARE F-GAS REGULATIONS?

The overall objectives of the F-Gas Regulations are to reduce emissions of greenhouse fluorinated gases (F-Gases used in refrigeration and air conditioning).

F-Gases are man-made refrigerants which are being used instead of ozone depleting substances such as chlorofluorocarbons (CFCs). However, F-Gases are powerful greenhouse gases, with a global warming effect of up to 23,000 times greater than Carbon Dioxide.

The original F-Gas regulation in 2006 focussed on controlling emissions through improved installations, F-Gas recovery and engineering training. The updated regulation in 2014 aimed to achieve a 79% cut in emissions across the EU from 2015 to 2030.

From 2015 revised F-Gas regulations saw further measures taken to contain the gas e.g. leak checks and regular record keeping.

To further help achieve the 79% target legislation now includes the ban on some F-Gases and encourages the use of technologies operating on refrigerants with a significantly lower Global Warming Potential (GWP).

KEY DATES

From 2020
All refrigeration equipment running on HFCs with a GWP of 2,500 or more have been banned since 1st January 2020. This includes R404A refrigerant.

From 2022
All F-Gases with a GWP of more than 150 will be banned in the sale of reach-in models. This includes R134a refrigerant.

From 2030
Reclaimed and/or recovered refrigerants with a GWP of more than 2,500 for service and maintenance for refrigeration and freezer equipment will be banned. This includes R404A refrigerant.

AFTER SALES / SERVICE

Regulation guidelines state that an F-gas with a GWP of more 2,500 can be used only if it has been reclaimed or recovered (non virgin) from similar equipment up until 2030.

'Retrofilling' is encouraged that sees the F-Gas removed from the system and replaced with an alternative with the lowest possible GWP, or to fully replace the refrigeration system with new equipment that uses a refrigerant with a lower GWP.

THE WILLIAMS RESPONSE

Williams first developed the use of R290 hydrocarbon refrigerant in 2007 and began introducing it to many of our ranges in the subsequent years, while also incorporating other natural refrigerants R600a and R452A in reach-in models and modular and blast cabinets respectively.

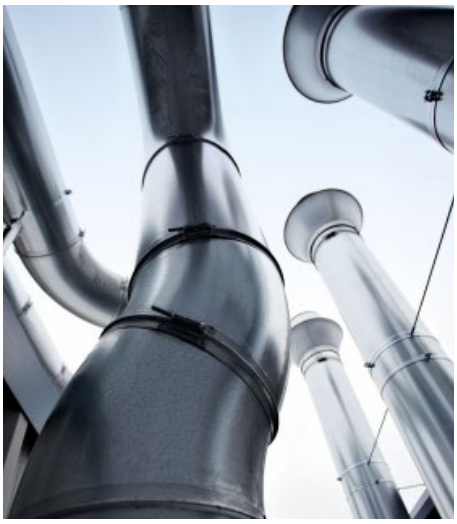
Williams is actively monitoring current regulation where models require more than 150g of hydrocarbon refrigerant as well as continuing to introduce natural refrigerants as standard across our ranges, where feasible to do so.

SUSTAINABLE SUCCESS

Williams has achieved ISO14001 certification across all of its manufacturing plants (UK, Australia and China), for the design, manufacture and installation of refrigeration products.

Furthermore, Williams currently recycles 99% of product waste, with 0% ending up at landfill, as well as maintaining that 99% of materials used in manufacture are also recyclable.

Sustainable practices are key to the ongoing success at Williams, with further eco-initiatives continually being developed.



Perfect Match

As part of our approach to New Product Development, Williams engineering always look to go that extra mile, considering the best combined solutions for the kitchen designer and operator.

Here are such examples of Williams equipment working in perfect unison with prime cooking equipment.

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
- Up to 80mm polyurethane insulation for excellent thermal efficiency
- Self closing lockable doors with magnetic gaskets
- Heavy duty, non marking swivel and brake castors

Jade Cabinets		Temp	J1-SA	J2-SA	J300U-SA	J400U-SA	J500U-SS
Refrigerator	+1 / +4°C	H	£2,469	£3,633	£2,261	£2,400	£2,541
Meat	-2 / +2°C	M	£2,730	£3,973	-	-	-
Freezer	-18 / -22°C	L	£2,997	£4,690	£3,004	£3,075	£3,148

Options & Accessories	Code					
Helicoil	HE	£75	£75	£75	£75	£75
Trayslides per pair	SL	£32	£32	£32	£32	£32
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	£570	£1,069	£457	£515	£570

Technical Specification					
Dimensions mm	W727	W1400	W595	W695	W727
	D824	D824	D684	D684	D837
	H1960	H1960	H1956	H1956	H1940
Capacity (ltrs / cu.ft)	620/21.9	1295/45.7	335.5/11.8	410/14.5	523/18.5
Shelves	3	6	3	3 - Adjustable (H) 6 - Fixed (L)	3

Energy Grade	HJ1	MJ1	LJ1	HJ2	MJ2	LJ2	HJ300U	LJ300U	HJ400U	LJ400U	HJ500U	LJ500U
R290	B	C	D	C	D	D	C	D	C	-	C	D

*Does not apply to the J300U/J400U (Non-gastronorm models)

NB: LJ400U has a static evaporator and is non fan assisted and is out of the scope of MEPS

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
- Up to 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

G1T

G2T

Garnet Cabinets		Temp	G1T-SA	G1T-SS	G2T-SA	G2T-SS
Refrigerator	+1 / +4°C	H	£3,141	£3,550	£4,662	£5,126
Chilled food	0 / +3°C	CF	£3,729	£4,055	£5,414	£5,834
Meat	-2 / +2°C	M	£3,618	£3,978	£5,254	£5,663
Freezer	-18 / -22°C	L	£3,833	£4,349	£5,545	£6,137
Fish	-2 / +2°C	F	-	£5,608	-	£9,242
Heated*	+78 / +83°C	X	-	£4,813	-	£7,022

Options & Accessories	Code				
Helicoil	HE	£75	£75	£75	£75
Trayslides per pair	SL	£32	£32	£32	£32
Shelf & slides - 1 shelf / 2 slides	SH-SL	£80	£80	£80	£80
Basket & slides	BK-SL	£109	£109	£109	£109
Stainless steel back	SB	£171	£171	£343	£343
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
R290	B	C	D	B	-	-	C	D	D	C	-	-

NB: Fish cabinet requires connection to a main drain and is supplied with 8 2x1GN 100mm pans and 16 fixed trayslide positions (FG1T) 16 2x1GN 100mm and 32 fixed trayslide positions (FG2T)

*Heated G1T has an increased width of 737mm

Fish and Heated models are out of the scope of MEPS

AMBER CABINETS

FEATURES AND BENEFITS

- 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

A135

A280

A400

Amber Cabinets		Temp	A135-SA	A280-SA	A400-SA
Refrigerator	+1 / +4°C	H	£1,333	£2,277	£2,391
Freezer	-18 / -22°C	L	£1,387	-	£2,569

Options & Accessories	Code			
Helicoil	HE	£75	£75	£75
Shelf & clips - 1 shelf / 4 clips - H temp only	SH-SL	£50	£50	£50
50mm castors	CA	£41	£41	£41
Interior light - H temp only	IL	£107	£107	£107
Left hand hung door	LH	foc	-	foc
Glass doors & light - H models only	GD-IL	£195	£392	£392

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

Energy Grade	HA135	LA135	HA280	HA400	LA400
R290	-	-	C	C	-
R600a	A	-	-	-	-

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

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		Temp	AZ5UC-SA	AZ5CT-SA	AZ10CT-SA
Refrigerator	+1 / +4°C	H	£1,783	£1,783	£2,664
Freezer	-18 / -22°C	L	£2,132	£2,132	£3,186

Options & Accessories	Code			
Helicoil	HE	£75	£75	£75
Trayslides per pair	SL	£32	£32	£32
Shelf & slides - 1 shelf / 2 slides	SH-SL	£59	£59	£59
2-Drawer bank set	DR2	£1,048	-	£1,099 (H only)
Left hand hung door	LH	foc	foc	-

Technical Specification			
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
R290	-	D	-	C	A	D
R600a	A+	-	A+	-	-	-

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
- Up to 75mm polyurethane insulation for excellent thermal efficiency
- Low level, non marking, swivel and brake castors
- Easy to clean stainless steel dished base

FZ18

Zircon Cabinet		Temp	Z18-SS
Fish	-2 / +2°C	F	£4,079

Options & Accessories	Code	
Helicoil	HE	£75
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 are out of the 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 polyurethene insulation
- Heavy duty, non-marking, swivel castors with brakes
- Accepts gastronorm (GN 2/1) pans

MHC10

MHC16

MRC16

Banqueting Cabinets		Temp	MHC10-SS	MHC16-SS	MRC16-SS
Heated	+78 /+83°C	X	£3,239	£4,179	-
Refrigerator	+1 / +4°C	H	-	-	£3,924

Technical Specification			
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-SS	MHC16-SS	MRC16-SS
R290	-	-	C

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

RMR1T

RMR2T

RMR3T

Ruby Roll-In		Temp	RMR1T-SS	RMR2T-SS	RMR3T-SS
Refrigerator	+1 / +4°C	H	£5,463	£7,651	£10,535
Chilled food	0 / +3°C	CF	£5,569	£8,144	£10,665
Meat	-2 / +2°C	M	£5,729	£8,518	£11,660
Freezer	-18 / -22°C	L	£5,914	£8,879	£12,159

Options & Accessories	Code			
Roll through (increases depth by 57mm)	PT	£986	£2,030	£2,821
2/1 GN trolley (each)	TR2	£1,136	£1,136	£1,136
Viewing panel with light - H temp only	VP-IL	£477	£905	£1,356
90mm insulated floor (standard on L model)*	FL	£278	£458	£746
15mm insulated floor (except L models)	FL15	£547	£1,038	£1,553
Ramp (external)	RA	£938	£1,044	£1,159
Delivery & installation	DI	POA	POA	POA

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

NB: The modular Ruby range requires a qualified electrician for installation and a single phase 25 amp, RCD protected electrical connection.
Please contact Williams for further information / pricing.
Modular cabinets are out of the scope of MEPS.
*Requires 90mm recess for flush entry.

MEAT AGEING CABINETS

FEATURES AND BENEFITS

- Ideal operating temperature of +1 to +6°C and humidity between 60-90%
- CoolSmart controller designed for easy operation and clear digital display
- Full length, heavy duty, robust handle
- Foodsafe professional stainless steel interior/exterior provides hygienic, durable and easy to clean surfaces
- 4 off 2/1 GN perforated stainless steel shelves with anti-tilt tray slides. Load capacity per shelf: Max. 20kg
- Himalayan salt block to assist with moisture management and improve flavour
- Self-closing glass door
- Precision injected, high density 80mm polyurethane insulation provides maximum thermal properties with low GWP and zero ODP
- Heavy duty, non-marking swivel castors with roller bearings and brakes for improved mobility and stability
- Designed and engineered to operate in environments of up to 43°C ambient
- Internal bright, low heat, LED lighting offering great energy savings and clear visibility of produce
- Available in various colours / textures using Williams Chameleon service

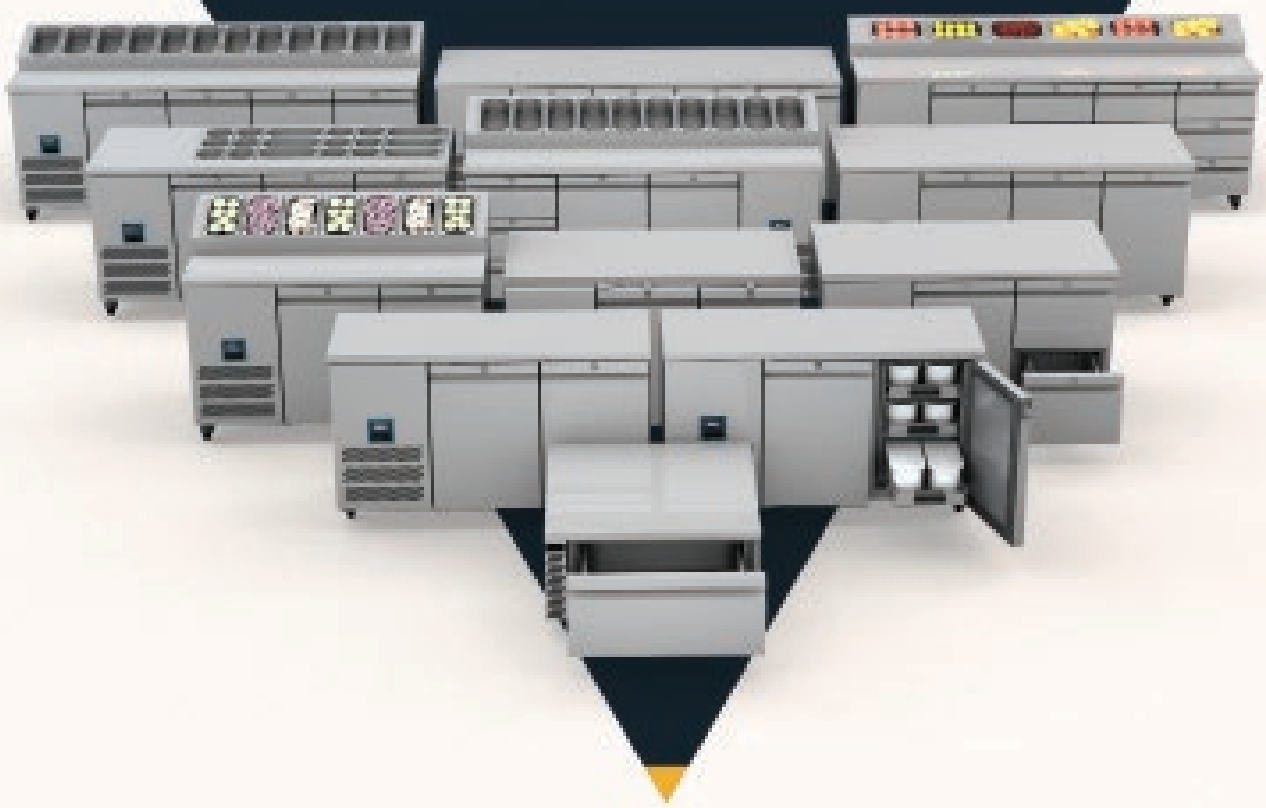
MAR1

Meat Ageing Cabinets	MAR1
Meat Ageing +1 / +6°C	£4,906

Options & Accessories	Code	
Helicoil	HE	£75
Trayslides per pair	SL	£32
Shelf & slides - 1 shelf / 2 slides	SH-SL	£129
Left hand hung door	LH	foc
Meat hanging rails (2)	MR	£162
Waste catch pans	WCP	POA
Stainless steel back	SB	£171

Technical Specification	
Dimensions mm (D824 x H1960)	W727
Capacity (ltrs / cu.ft)	620/21.9
Shelves (2/1GN perforated)	4

NB: Meat ageing cabinets are out of the scope of MEPS



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.

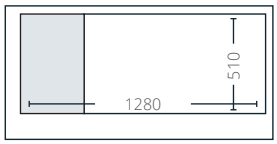
Boasting the latest in energy saving technology the standard range of counters can be further enhanced with optional raised pan holders, wells and freezer drawers to ensure everything is on hand when you need it.

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.

COUNTER WELL CONFIGURATIONS

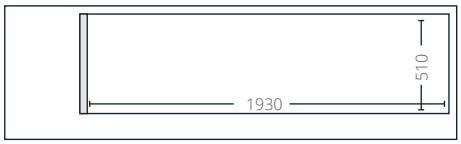
OPAL AND JADE COUNTERS

2 door Full Well (FW)

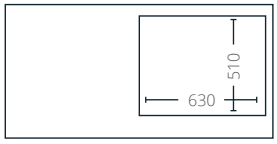


3 door Full Well (FW)

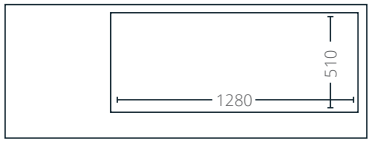
4 door Full Well (FW)



2 door Standard Well (SW)

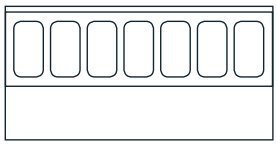


3 door Standard Well (SW)

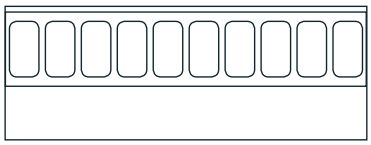


4 door Standard Well (SW)

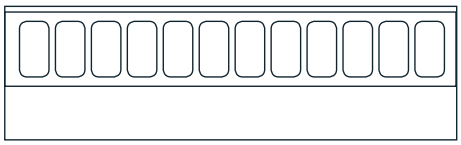
2 door raised pan holder (V)



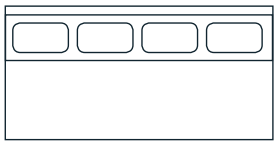
3 door raised pan holder (V)



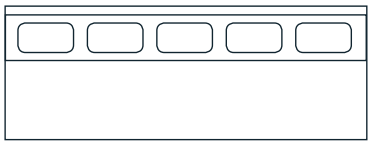
4 door raised pan holder (V)



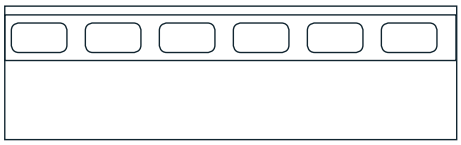
2 door raised pan holder (H)



3 door raised pan holder (H)



4 door raised pan holder (H)

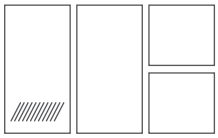


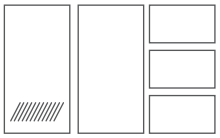
Code	Well Type	HJC2	HO2U	HJC3	HO3U	HJC4	HO4U
RPH-V RPH-H	Raised Pan Holder	£4,135	£4,843	£4,885	£5,756	£5,822	£6,502
SW	Standard Well	£3,865	£4,579	£4,606	£5,478	£5,572	£6,252
FW	Full Well	£3,943	£5,080	£4,717	£5,588	£5,669	£6,348
SPW	Special Well (Bespoke)	£4,864	£5,578	£5,409	£6,280	£6,166	£6,845

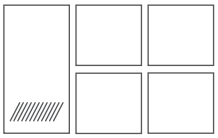
65mm pans only

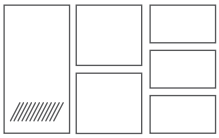
NB: Well configurations are shown price. GN pans are not included but can be purchased from our spares office
All dimensions shown in mm

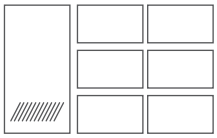
COUNTER DRAWER CONFIGURATIONS

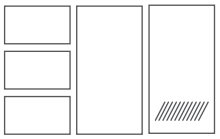

U12

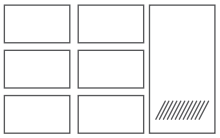

U13

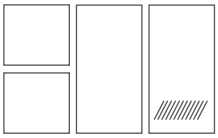

U22

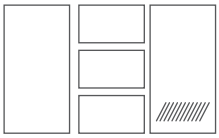

U23

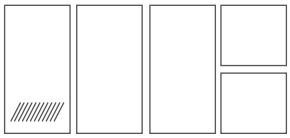

U33

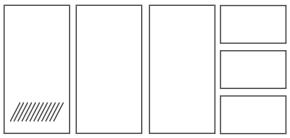

31U

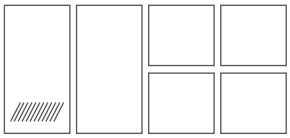

33U

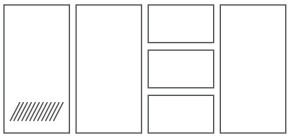

21U

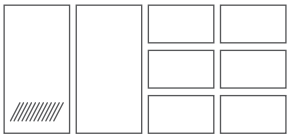

13U

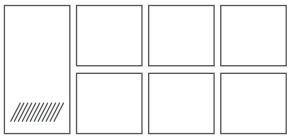

U112

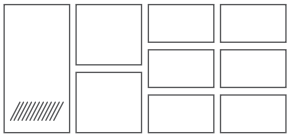

U113

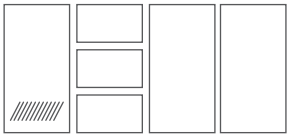

U122

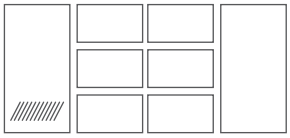

U131

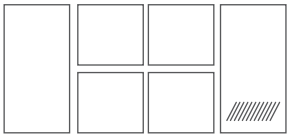

U133

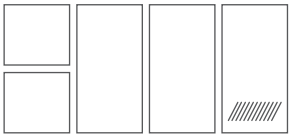

U222

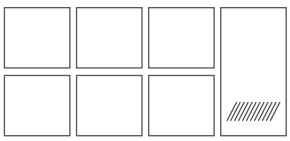

U233

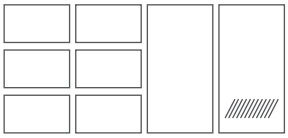

U311


U331

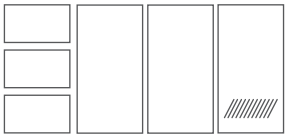

122U

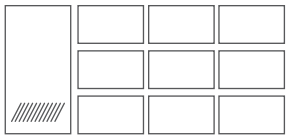

211U

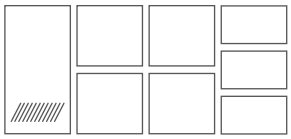

222U

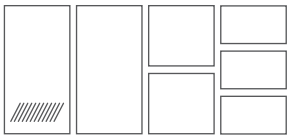

331U

333U


311U

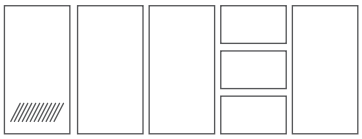

U333


U223

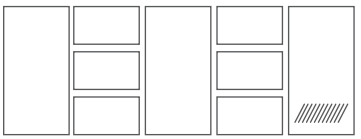

U123

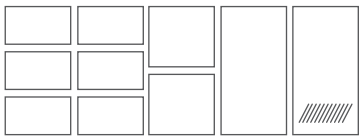
U1112

U1113


U1131

U3333


1313U


3321U

COUNTER DRAWER CONFIGURATIONS

Drawers	Temp	Jade Counter	Jade Biscuit Top	Opal Counter
Two Door Counters				
		R290	**R290**	**R290**
U12	H +1 / +4°C	£3,998 (A)	£4,174 (A)	£4,854 (A)
U13	H +1 / +4°C	£4,448 (A)	£4,624 (A)	£5,212 (A)
U22	H +1 / +4°C	£4,568 (A)	£4,744 (A)	£5,566 (A)
U23	H +1 / +4°C	£5,018 (A)	£5,194 (A)	£5,924 (A)
U33	H +1 / +4°C	£5,468 (A)	£5,644 (A)	£6,282 (A)
13U	H +1 / +4°C	£4,573 (A)	£4,749 (A)	£5,337 (A)
31U	H +1 / +4°C	£4,573 (A)	£4,749 (A)	£5,337 (A)
33U	H +1 / +4°C	£5,593 (A)	£5,769 (A)	£6,407 (A)
U12	L -18 / -22°C	£4,454 (D)	£4,656 (D)	£5,603 (D)
U22	L -18 / -22°C	£5,024 (D)	£5,226 (D)	£6,315 (D)
21U	L -18 / -22°C	£4,579 (D)	£4,781 (D)	£5,728 (D)
Three Door Counters				
U112	H +1 / +4°C	£4,543 (B)	£4,750 (B)	£5,557 (B)
U113	H +1 / +4°C	£4,993 (C)	£5,200 (C)	£5,915 (C)
U122	H +1 / +4°C	£5,113 (C)	£5,320 (C)	£6,269 (C)
U123	H +1 / +4°C	£5,563 (C)	£5,770 (C)	£6,627 (C)
U131	H +1 / +4°C	£4,993 (C)	£5,200 (C)	£5,915 (C)
U133	H +1 / +4°C	£6,013 (C)	£6,220 (C)	£6,985 (C)
U222	H +1 / +4°C	£5,683 (C)	£5,890 (C)	£6,981 (C)
U223	H +1 / +4°C	£6,133 (C)	£6,340 (C)	£7,339 (C)
U233	H +1 / +4°C	£6,583 (C)	£6,790 (C)	£7,697 (C)
U311	H +1 / +4°C	£4,993 (C)	£5,200 (C)	£5,915 (C)
U333	H +1 / +4°C	£7,033 (C)	£7,240 (C)	£8,055 (C)
122U	H +1 / +4°C	£5,238 (C)	£5,445 (C)	£6,394 (C)
211U	H +1 / +4°C	£4,668 (C)	£4,875 (C)	£5,682 (C)
222U	H +1 / +4°C	£5,808 (C)	£6,015 (C)	£7,106 (C)
311U	H +1 / +4°C	£5,118 (C)	£5,325 (C)	£6,040 (C)
331U	H +1 / +4°C	£6,138 (C)	£6,345 (C)	£7,110 (C)
333U	H +1 / +4°C	£7,158 (C)	£7,365 (C)	£8,180 (C)
Four Door Counters				
U1112	H +1 / +4°C	£5,300 (C)	-	£6,122 (C)
U1113	H +1 / +4°C	£5,750 (C)	-	£6,480 (C)
U1131	H +1 / +4°C	£5,750 (C)	-	£6,480 (C)
U3333	H +1 / +4°C	£8,810 (C)	-	£9,690 (C)
1313U	H +1 / +4°C	£6,895 (C)	-	£7,675 (C)
3321U	H +1 / +4°C	£7,465 (C)	-	£8,387 (C)

NB: Drawer Configurations are shown price *(energy grade)*

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

JC2

JC3

Jade Counters		Temp	JC2-SA	JC3-SA	JC4-SA
Refrigerator	+1 / +4°C	H	£3,428	£3,973	£4,730
Meat	-2 / +2°C	M	£3,771	£4,292	-
Freezer	-18 / -22°C	L	£3,884	£4,503	-

Technical Specification			
Dimensions mm (D700 x H857)	W1400	W1880	W2360
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
R290	A	A	D	A	B	D	B

JADE COUNTERS

JC4

HJC3-311U RPH

Options & Accessories	Code	JC2-SA	JC3-SA	JC4-SA
Helicoil	HE	£75	£75	£75
Trayslides per pair	SL	£32	£32	£32
Shelf & slides - 1 shelf / 2 slides	SH-SL	£63	£63	£63
Stainless steel back	SB	£148	£200	£245
Splashback (H - 150mm)	SC	£92	£120	£149
2-Drawer bank set - H temp*	DR2	£570	£570	£570
2-Drawer bank set - L temp*	DR2	£570	-	-
3-Drawer bank set - H temp only*	DR3	£1,020	£1,020	£1,020
Reverse unit	RU	£125	£125	£125
Raised pan holder - 1/3 GN pans 150mm H Temp only	RPH	£707 (7)	£911 (10)	£1,091 (12)

Countertop Wells	Code			
Standard wells - H Temp only	SW	£437	£633	£841
Dimensions (mm)		*630 x 510*	*1280 x 510*	*1605x 510*
Full wells - H Temp only	FW	£515	£743	£938
Dimensions (mm)		*1280 x 510*	*1605 x 510*	*1930 x 510*
Special wells - H Temp only	SPW	£1,435	£1,435	£1,435
Well base - H Temp only	WE	£131	£158	£205
Hinged cover - H Temp only	HCV	£116	£146	£194

NB: GN pans are not included but can be purchased via our Spares Office
Countertop wells and raised pan holders are out of the scope of MEPS
*Refer to page 20 for drawer code/configurations

JADE SLIMLINE COUNTERS

FEATURES AND BENEFITS

- Gastronorm (GN 2/3GN) 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
- Hydrocarbon refrigerant as standard

JSC2-ID

JSC2

JSC3

Jade		Temp	JSC2-SA	JSC3-SA
Refrigerator	+1 / +4°C	H	£3,428	£3,973
Freezer	-18 / -22°C	L	£3,884	£4,503

Options & Accessories	Code		
Helicoil	HE	£75	£75
Trayslides per pair	SL	£32	£32
Shelf & slides - 1 shelf / 2 slides	SH-SL	£63	£63
Splashback (H - 150mm)	SC	£92	£120
Reverse unit	RU	£125	£125
Internal Drawers (Bank of 3 - L only)	ID	£570	-

Technical Specification		
Dimensions mm (D500 x H857)	W1400	W1880
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
R290	B	D	D	B	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

JBTC2

JBTC3

Jade		Temp	JBTC2-SA	JBTC3-SA
Refrigerator	+1 / +4°C	H	£3,604	£4,180
Meat	-2 / +2°C	M	£3,964	£4,513
Freezer	-18 / -22°C	L	£4,086	£4,736

Options & Accessories	Code		
Helicoil	HE	£75	£75
Trayslides per pair	SL	£32	£32
Shelf & slides - 1 shelf / 2 slides	SH-SL	£63	£63
2-Drawer bank set - H temp*	DR2	£570	£570
2-Drawer bank set - L temp*	DR2	£570	-
3-Drawer bank set - H temp only*	DR3	£1,020	£1,020
Reverse unit	RU	£125	£125

Technical Specification		
Dimensions mm (D700 x H827)	W1400	W1880
Capacity (ltrs / cu.ft)	374/13.2	545/19.2
Shelves	4	6

Energy Grade	HJBTC2-SA	MJBTC2-SA	LJBTC2-SA	HJBTC3-SA	LJBTC3-SA
R290	A	A	D	A	-

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

*Refer to page 20 for drawer code/configurations

OPAL COUNTERS

FEATURES AND BENEFITS

- Stylish, high performance gastronorm 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

O2U

O3U

Opal Counters		Temp	O2U-SS	O3U-SS	O4U-SS
Refrigerator	+1 / +4°C	H	£4,142	£4,845	£5,410
Meat	-2 / +2°C	M	£4,480	£5,001	-
Freezer	-18 / -22°C	L	£4,891	£5,620	-
Fish	-2 / +2°C	F	£5,364	£6,542	-

Technical Specification			
Dimensions mm (D700 x H857)	W1400	W1880	W2360
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
R290	A	A	D	-	A	B	D	-	B

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

OPAL COUNTERS

O4U

O3-U122-SW

Options & Accessories	Code	O2U-SS	O3U-SS	O4U-SS
Helicoil	HE	£75	£75	£75
Trayslides per pair	SL	£32	£32	£32
Shelf & slides - 1 shelf / 2 slides	SH-SL	£63	£63	£63
Stainless steel back	SB	£148	£200	£245
Reverse unit cassette system (fitted to right)	RU	£125	£125	£125
Splashback (H - 150mm)	SC	£92	£120	£149
Coved splashback (H - 150mm)	CO	£315	£479	£633
2-Drawer bank set - H temp*	DR2	£712	£712	£712
2-Drawer bank set - L temp*	DR2	£712	-	-
3-Drawer bank set - H temp only*	DR3	£1,070	£1,070	£1,070
Raised pan holder - 1/3 GN pans 150mm H Temp only	RPH	£707 (7)	£911 (10)	£1,091 (12)

Countertop Wells	Code			
Standard wells - H Temp only	SW	£437	£633	£841
Dimensions (mm)		*630 x 510*	*1280 x 510*	*1605 x 510*
Full wells - H Temp only	FW	£515	£743	£938
Dimensions (mm)		*1280 x 510*	*1605 x 510*	*1930 x 510*
Special wells - H Temp only	SPW	£1,435	£1,435	£1,435
Well base - H Temp only	WE	£131	£158	£205
Hinged cover - H Temp only	HCV	£116	£146	£194

NB: GN pans are not included but can be purchased via our Spares Office
Countertop wells and raised pan holders are out of the scope of MEPS
*Refer to page 20 for drawer code/configurations

REMOTE COUNTERS

FEATURES AND BENEFITS

- High performance Jade and Opal gastronorm (GN 1/1) versions available
- Designed to operate efficiently up to a 43°C ambient
- CoolSmart controller for reduced energy consumption
- Self-closing lockable doors with magnetic balloon gaskets
- Easy clean stainless steel dished base
- Reduced energy and noise levels

JC2R

JC3R

O2R

O3R

Remote Counters		Temp	JC2R	JC3R	O2R	O3R
Refrigerator	+1 / +4°C	H	£3,131	£3,677	£3,845	£4,549
Meat	-2 / +2°C	M	£3,450	£3,996	£4,164	£4,868
Freezer	-18 / -22°C	L	£3,550	£4,096	£4,264	£4,968

Technical Specification					
Dimensions mm (D700 x H887)		W1231	W1711	W1231	W1711
Shelves		4	6	4	6
Capacity (ltrs / cu.ft)		374/13.2	545/19.2	374/13.2	545/19.2

Options & Accessories	Code				
Helicoil	HE	£75	£75	£75	£75
Trayslides per pair	SL	£32	£32	£32	£32
Shelf & slides - 1 shelf / 2 slides	SH-SL	£63	£63	£63	£63
Stainless steel back	SB	£148	£200	£148	£200
Splashback (H - 150mm)	SC	£92	£120	£92	£120
2-Drawer bank set - H temp	DR2	£570	£570	£712	£712
2-Drawer bank set - L temp	DR2	£570	£570	£712	£712
3-Drawer bank set - H temp only	DR3	£1,020	£1,020	£1,070	£1,070

NB: Remote counters are out of the scope of MEPS
Remote condensing unit, interconnecting pipework and installation will be quoted separately from product - please contact us

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

E2U

E3U

Emerald Counter		Temp	E2U-SS	E3U-SS
Refrigerator	+1 / +4°C	H	£4,649	
Meat	-2 / +2°C	M	£5,169	£6,276
Freezer	-18 / -22°C	L	£5,488	

Options & Accessories	Code		
Helicoil	HE	£75	£75
Trayslides per pair	SL	£32	£32
Shelf & slides - 1 shelf / 2 slides	SH-SL	£80	£80
Stainless steel back	SB	£232	£343
Reverse unit cassette system (fitted to right)	RU	£125	-
Splashback (H - 150mm)	SC	£120	£177
Coved splashback (H - 150mm)	CO	£471	£722
Raised pan holder - 1/3 GN pans 150mm H temp only	RPH	£707 (9)	

Technical Specification		-
Dimensions mm (D800 x H857)	W1810	W2495
Capacity (ltrs / cu.ft)	611/21.6	750/26.5
Shelves	4	6

Counter Top Wells	Code		
Standard wells - H temp only	SW	£437	
Dimensions (mm)		*1280 x 510*	-
Full wells - H temp only	FW	£515	
Dimensions (mm)		*1605 x 510*	-
Special wells - H temp only	SPW	£1,435	-
Well base - H temp only	WE	£131	-
Hinged cover	HCV	£116	-

Energy Grade	HE2U	ME2U	LE2U	ME3U
R290	B	C	D	D

NB: GN pans are not included but can be purchased via our Spares Office
Countertop wells and raised pan holders are out of the scope of MEPS

CHEF'S DRAWER

VSWCD1

VRWCD1

Chef's Drawer		VSWCD1	VSWCD1S	VRWCD1	VRWCD1S
Variable Temperature	+1/+4°C & -18/-22°C	£2,415	£4,725	£2,684	£5,268

Options & Accessories	Code				
Stacking Kit	SK	£85	(included)	£85	(included)

Technical Specification				
Dimensions mm	W1100 x D670 x H486	W1100 x D670 x H838	W880 x D850 x H528	W880 x D850 x H928
Capacity (ltrs / cu.ft)	105/3.7	210/7.4	94/3.3	188/6.6
Drawers (2/1 GN)	1	2	1	2

Energy Grade	VSWCD1	VSWCD1S	VRWCD1	VRWCD1S
R290	D	D	D	D

FEATURES AND BENEFITS

- Large capacity drawer size 2 x 1 GN (150mm deep)
- Stacking capability for convenient refrigerator / freezer combination
- Removable refrigeration system designed for easy on-site service and maintenance
- Environmental friendly natural refrigerant has a low GWP / zero ODP
- Foodsafe stainless steel exterior and interior
- Heavy duty, low level, non-marking swivel castors with brakes

VRWCD1S (Stacked)

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

UNDER BROILER COUNTERS

UBC5

UBC7

UBC20

Under Broiler Counters		Temp	UBC5-SS	UBC7-SS	UBC20-SS
Refrigerator	+1 / +4°C	H	£5,035	£5,474	£6,529

Technical Specification			
Dimensions mm (D782)	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

Energy Grade	UBC5	UBC7	UBC20
R290	C	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

CPC2

CPC3

CPC4

CPC5-12211

Onyx Prep Counters		Temp	CPC2-SS	CPC3-SS	CPC4-SS	CPC5-SS
Refrigerator	+1 / +4°C	H	£5,193	£5,922	£6,896	£7,923
Well temp	+1 / +4°C					

Options & Accessories	Code				
Trayslides per pair	SL	£32	£32	£32	£32
Helicoil	HE	£75	£75	£75	£75
Shelf & slides - 1 shelf / 2 slides	SH-SL	£63	£63	£63	£63
Granite worktop	WTG	£617	£986	£1,284	£1,587
Stainless steel back	SB	£381	£529	£715	£896
2-drawer bank set	DR2	£567	£567	£567	£567
1/3 GN 150mm pans - per set, without lids	PN3	£176 (4)	£308 (7)	£440 (10)	£529 (12)
Polypropylene cutting board	WTP	£368	£462	£526	£593
Hinged cover	HCV	-	£142	£175	£217

Technical Specification				
Dimensions mm (D859 x H1110)	W955	W1420	W1885	W2350
Worktop height from floor (mm)	H859	H859	H859	H859
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

MAXIPREP STATION

FEATURES AND BENEFITS

- Unique airflow design blows air at 1°C across the pans
- 12 drop-in wells holding up to 36 different ingredients
- Each well can accommodate one of GN 1/3, two of GN 1/6 or three of GN 1/9 pans
- Designed to operate efficiently up to a 43°C ambient
- Removable ladder racking, anti-tilt shelving
- Refrigerated storage counter below the wells
- Four sliding chopping / preparation boards
- Side mounted chopping / preparation board storage
- Optional extendable worktop / preparation area and over-shelf

MPS3

Maxiprep Station		Temp	MPS3
Refrigerator	+1 / +4°C	H	£6,510
Well temp	+1 / +4°C		

Options & Accessories	Code	
Stainless steel back	SB	£529
1 Shelf / 2 Slides	SH-SL	£63
Trayslides (per pair)	SL	£32
Extendable worktop / preparation area*	EW	£137
Overshelf preparation area**	OS	£158
1/3 GN 100mm pans - per set without lids	PN3	£432 (12)
1/6 GN 100mm pans - per set without lids	PN6	£570 (24)
1/9 GN 100mm pans - per set without lids	PN9	£720 (36)

Technical Specification	
Dimensions mm (D861 X H864)	W1420***
Capacity (ltrs / cu.ft) (Counter)	336/11.8
Capacity (ltrs / cu.ft) (12 x 1/3 100mm GN Pans)	45.6/1.61
Shelves	6

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

** Increases height to 870mm and depth to 941mm*

*** Increases height to 1057mm*

**** Width including side mounted lid storage is 1482mm*

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

TW9

TW15

TW18

Thermowell		Temp	TW9-SS	TW15-SS	TW18-SS
Well temp	+4 / +8°C	H	£1,440	£1,590	£1,677
Options & Accessories		**Code**			
Wall brackets - per set		WB	£99 (2)	£150 (3)	£150 (3)
Counter brackets - per pair		CB	£183	£183	£183
Bridging bars - each		BB	£9	£9	£9
1/3 GN 100mm pans - per set without lids		PN3	£150 (4)	£262 (7)	£337 (9)
1/6 GN 100mm pans - per set without lids		PN6	£194 (8)	£339 (14)	£435 (18)
Technical Specification					
Dimensions mm (D385 x H241) (depth includes hinge & lid stops)			W980	W1510	W1862

NB: The following applies to Thermowells, Salad Counters and Prep Wells
All are out of scope of MEPS
Polypropylene cutting boards are supplied in white unless otherwise advised on your order

PREP WELL/SALAD COUNTERS

FEATURES AND BENEFITS

- Mobile - ideal for positioning next to existing wall benches and tables
- Compact design accommodates GN 1/3 or GN 1/6 pans
- Unique airflow design blows air at 1°C across the pans
- Includes space saving worktop / removable chopping board

PW4

Prep Well		Temp	PW4-SS
Well temp	+1 / +4°C	H	£2,671

Options & Accessories	Code	
1/3 GN 150mm pans - per set without lids	PN3	£176 (4)
1/6 GN 150mm pans - per set without lids	PN6	£245 (8)

Technical Specification	
Dimensions mm (D769 x H882)	W450
Capacity (1/3 GN Pans)	4
Capacity (1/6 GN Pans)	8

FEATURES AND BENEFITS

- Front vented space saving, preparation counter with cut-out wells
- Designed to operate efficiently up to a 43°C ambient
- Extendable worktop (cutting board) for increased prep space
- Wells accommodate 1/3 or 1/6 gastronorm pans
- Self closing doors with magnetic balloon gaskets

SU10CT

SU15CT

Salad Counters		Temp	SU10CT-SS	SU15CT-SS
Refrigerator	+1 / +4°C	H	£3,597	£3,868
Well temp	+4 / +8°C			

Options & Accessories	Code		
Helicoil	HE	£75	£75

Technical Specification		
Dimensions mm (D734* X H882)	W885	W1226
Capacity (ltrs / cu.ft)	252/8.9	358/12.6
Shelves	4	4
Well size (mm)	307 x 686	307 x 1038

*Polypropylene cutting board extends worktop by 95mm. Add an extra 50mm for rear air-spacer bracket. Pans not included

Perfect storage conditions for high value pharmaceuticals

Williams Medi+ products are designed to meet the exacting needs of medical and laboratory applications.

We've put all our 40 years expertise into developing fridges and freezers that offer the most reliable and robust storage conditions for high-value pharmaceuticals.

- Precise and stable temperature control
- A choice of 17 models with solid or glass doors
- Self-closing doors
- Compact undercounter units and upright cabinets
- Stainless steel construction with secure door locks
- High and low temperature alarm
- Low noise emissions
- Internal LED lighting

We are high-value pharmaceuticals storage specialists, supplying many leading hospitals with bespoke coldrooms. UK hospital installations include:

Lister Hospital, Stevenage
Darlington Hospital
Forth Valley Hospital
Edinburgh Royal Infirmary
Dumfries and Galloway Hospital
Western General Hospital, Edinburgh
Borders General Hospital, Melrose
The Beatson Institute, Glasgow
Royal Hallamshire in Sheffield
Histopathology Laboratory, Sheffield
Clatterbridge Hospital, Birkenhead

MEDI+

VISIT US ON STAND F59

THE Clinical Pharmacy CONGRESS

24th - 25th September
ExCel London

www.pharmacycongress.co.uk

williams

A benchmark in versatility: **the Williams Chef's Drawer**

Williams Chef's Drawers – the truly versatile refrigeration solution, offering direct access to ingredients where they're needed most, at the 'cook face'.

Stainless steel throughout, the robust construction and ability to cope in ambient temperatures up to 43°C make the Chef's Drawer ideal for busy commercial kitchens.

At just 670mm deep, it's ideal for standard 700mm work-surfaces, leaving 30mm extra depth for plug sockets. You can even fit two stacked units under a 900mm high work-surface.

Each drawer can accommodate 2/1GN pans, up to an impressive depth of 150mm. Importantly, their height can be varied thanks to a choice of different sizes of swivel and brake castors, which deliver both mobility and stability when positioning.

Switching from chilled to frozen storage is easy with our Chef's Drawer range. Both variable temperature models, the VSWCD1 and VRWCD1, offer a versatile space-saving solution in any kitchen and are the perfect partner for locating below prime cooking equipment, such as chargrills and griddles.

The Chef's Drawer from Williams: practical, versatile convenience in a compact footprint.

SEE PAGE 30 FOR OPTIONS

Williams: Innovation at the Core

www.**williams-refrigeration**.co.uk

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
- Up to 60mm polyurethane insulation for excellent thermal efficiency
- Accommodates 1/1 Gastronorm pans or shelves
- Heavy duty, non marking swivel and brake castors
- Self closing doors with magnetic gaskets
- Chiller +90°C to +3°C in 90 mins
- Freezers +90°C to -18°C in 240 mins

Blast Chiller		WBC10-SS	WBC20-SS	WBC30-SS	WBC40-SS	WBC50-SS
		£5,006	£6,138	£7,366	£7,932	£8,014
Technical Specification						
Dimensions mm (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		WBCF10-SS	WBCF20-SS	WBCF30-SS	WBCF40-SS	WBCF50-SS
		£5,422	£6,243	£7,532	£8,097	£8,399
Technical Specification						
Dimensions mm (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 & Accessories	**Code**					
Stainless steel back	SB	£181	£181	£181	£181	£181
1/1 GN shelves	SH	£62 (3)	£126 (6)	£211 (10)	£211 (10)	£272 (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 within the scope of prEN17032 but no MEPS thresholds available to date.

JADE BLAST CHILLER

Jade Blast Chiller	J1BC-SS
	£7,301

Technical Specification	
Dimensions mm (D801 x H1960)	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-gastronrom storage

NB: Blast Chillers are within the scope of prEN17032 but no MEPS thresholds available to date. Thaw Cabinets are out of the scope of MEPS

THAW CABINET

Overnight Thaw		S1OT-SS	S2OT-SS
Refrigerator	+0 / +4°C	£6,256	£10,070

Options & Accessories	Code		
Stainless steel back	SB	£168	£392

Technical Specification		
Dimensions mm (D801 x H1960)	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
- Up to 75mm polyurethane insulation for excellent thermal efficiency
- Heavy duty, non marking swivel and brake castors

NB: S1OT/S2OT requires connection to a main drain

ROLL-IN BLAST CHILLERS / BLAST FREEZERS

Delivering the performance demanded by larger catering operations, our roll-in blast chillers, freezers and chiller freezers are designed to accommodate 2/1GN trays or combi trolleys, and can accomodate capacities from 90kg to 320kg, with larger systems also available.

The range offers the flexibility to meet the needs of every sector including hospitals, banqueting and event caterers, large hotels and conference venues.

Robust construction ensures a long service life while a variety of finishes, including stainless steel and white PVC coated galvanised steel, offers a choice to suit all budgets.

Williams' AirSmart system ensures air flows evenly and gently throughout the chamber. Chilling or freezing is uniform eliminating the risk of dehydration, skinning or damage so that food maintains taste, texture, aroma, appearance and nutritional value.

Pass-through models are available, enabling quick transfer into cold storage facilities. Other options include a storage mode pod for energy efficiency, external ramp and internal lighting.

WMBF200

Technical Specification - Dimensions (mm)

Blast Chiller	WMBC90	WMBC120	WMBC160	WMBC200	WMBC240	WMBC320
Width	1470	1470	1470	1470	1470	1470
Depth	1250	1250	1250	1250	2350	2350
Height	2295	2295	2295	2295	2295	2295

Blast Chiller - Wide Entry	WMBC90C	WMBC120C	WMBC160C	WMBC200C	WMBC240C	WMBC320C
Width	1670	1670	1670	1670	1670	1670
Depth	1250	1250	1250	1250	2350	2350
Height	2295	2295	2295	2295	2295	2295

Blast Freezer	WMBF100	WMBF200
Width	1479	1479
Depth	1250	2350
Height	2385	2385

Blast Freezer Wide Entry	WMBF100C	WMBF200C
Width	1670	1670
Depth	1250	2350
Height	2385	2385

INSTALLATION / ORDERING NOTES

Remote condensing unit, interconnecting pipe work and installation will be quoted separately from product - please contact Williams
2/1 GN trolley capacity (not included)
Separate starter panel and power supply required.
Unit requires connection to main drain. Reduction time depends on product type. Please enquire on application.

ROLL-IN BLAST CHILLER CABINET

FEATURES AND BENEFITS

- Blast Chills up to 70kg, from +90°C to +3°C in 90 minutes
- Designed to accept Rational or Lainox 1/1 GN combi oven trolleys (Up to 20 rack)
- Now upgraded to accept the trolley for the new Rational iCombi Pro
- Foodsafe stainless steel exterior and interior
- 'AirSmart' air flow system for even and consistent chilling
- Easy to use 1-2-3 control panel – 3 simple steps
- Core food temperature probe
- Designed and engineered to operate efficiently up to a 43°C ambient
- Self closing door
- Automatic defrost at the end of every blast cycle or every 6 hours in storage mode
- Automatically switches to storage mode at 3°C at the end of each cycle
- Energy efficient, high velocity fans and large surface area evaporator
- Easy access for service and maintenance
- Robust and secure latch handle that keeps a 100% tight seal
- Remote option available

WTBC70

NB: Remote condensing unit, interconnecting pipe work and installation will be quoted separately from product - please contact us

Blast Chiller	Code	WTBC70-SS
Integral	WTBC70	£16,170
Remote	WTBC70R	POA
(NB: separate 3ph supply required for condensing unit)		

Technical Specification	
Dimensions mm	W990 x D882 x H2300
Blast chill capacity (kg)	70
1/1 GN trolley capacity (not included)	Lainox NKS 201 1/1 GN Trolley
	Rational 201 (1/1 GN) Trolley Types
	(20 Racks - 60.21.054)
	(20 Racks - 60.21.331)
	(15 Racks - 60.21.156)
	(16 Racks - 60.21.172)

NB: 16 amp / 3 phase
This unit should be sited below an extraction canopy or to have adequate ventilation provided.
Blast Chillers are within the scope of prEN17032 but no MEPS thresholds available to date.
Requires connection to a main drain using a 19mm ID flexible 3m pipe (supplied loose).

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 (BC1, BC2, BC3 only), barrel locked doors for improved display and security
- Energy saving LED lighting
- Fully adjustable nylon coated wire shelving

BC1

BC2

BC3

BC1H850

BC2H850

BC3H850

Bottle Coolers	Code	BC1	BC2	BC3	BC1H850	BC2H850	BC3H850
Black exterior / Stainless interior +4 /+10°C	BS	£1,177	£1,846	£2,369	£1,274	£2,044	£2,664
Stainless exterior / Stainless interior +4 /+10°C	SS	£1,222	£1,903	£2,432	£1,353	£2,136	£2,763

Options & Accessories	Code						
Solid door (stainless)	SDS	£131	£233	£331	-	-	-
Solid door (black)	SDB	£97	£198	£295	-	-	-
Wine shelves	WS	POA	POA	POA	POA	POA	POA
Left hand hung door	LH	foc	-	-	foc	-	-

Technical Specification							
Dimensions mm (D530 x H903)	(D530 x H853)	W600	W900	W1352	W600	W900	W1352
Capacity (330ml bottles)		112	184	294	96	143	231

BC1, **BC2**, **BC3** - **900mm** high & **Glass Door** fitted as standard
BC1H850, **BC2H850**, **BC3H850** - **850mm** high & **Solid Door** fitted as standard
NB: Glass Froster is available. Please contact Williams for specification

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)

BW600

BW900

Bottle Wells	Code	BW600	BW900
Stainless exterior / Stainless interior +4 /+10°C	SS	£1,718	£2,338

Options & Accessories	Code		
Additional bottle opener and top catcher	BO	£26	£26
Speed rails	SR	£150	£166
Additional dividers	AD	£96	£96

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

NB: Add an extra 25mm for rear air-spacer bracket. 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
- Energy saving top mounted LED strip light
- Increased energy savings from new Sliding Front Door models
- Available in a full range of colours

R70-WCN

R100-WCN

R125-SCS

R150-WCN

R180-SCS

Night Blind	Code	R70	R100	R125	R150	R180
White finish	WCN	£2,906	£3,652	£4,072	£4,594	£5,150
Stainless finish	SCN	£3,903	£4,679	£5,057	£5,605	£6,172
Security Shutter	**Code**					
White finish	WCS	£3,198	£3,884	£4,437	£4,950	£5,498
Stainless finish	SCS	£4,076	£4,850	£5,349	£5,975	£6,534
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**					
Snack basket	SNB	£141	£165	£188	£212	£234
Additional shelf (White)	SHW	£70	£76	£82	£96	£150
Additional shelf (Stainless)	SHS	£100	£109	£123	£168	£217
Undershelf lighting (all shelves)	SH-UL	£324	£411	£468	£545	£821
Food tray slide	TS	-	£411	£477	£574	£675
Solid rear loading doors (White)	SRD (Nightblind models)	-	£1,874	£1,964	£2,058	£2,163
Solid rear loading doors (Stainless)	SRD (Nightblind models)	-	£1,931	£2,031	£2,137	£2,256
Glass rear loading doors	GRD (Nightblind models)	-	£2,309	£2,437	£2,564	£2,729
Installation and set to work (Nett)	STW	£170	£170	£190	£190	£305

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, plase contact the Williams Sales Office: 01553 817 000

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
- Energy saving top mounted LED strip light
- Now Available in a full range of colours

M70-WCN

M100-WCN

M125-SCS

M150-WCN

M180-SCS

Night Blind	Code	M70	M100	M125	M150	M180
White finish	WCN	£3,642	£4,034	£4,579	£5,347	£5,813
Stainless finish	SCN	£4,865	£5,124	£5,700	£6,597	£7,621
Security Shutter	**Code**					
White finish	WCS	£3,913	£4,259	£4,790	£5,588	£5,993
Stainless finish	SCS	£5,244	£5,439	£6,014	£6,910	£7,935
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	£141	£165	£188	£212	£234
Additional shelf (White)	SHW	£75	£79	£92	£101	£156
Additional shelf (Stainless)	SHS	£106	£127	£143	£245	£254
Undershelf lighting (all shelves)	SH-UL	£433	£548	£625	£727	£1,095
Food tray slide	TS	-	£411	£477	£574	£675
Solid rear loading doors (White)	SRD (Nightblind models)	-	£1,874	£1,964	£2,058	£2,163
Solid rear loading doors (Stainless)	SRD (Nightblind models)	-	£1,931	£2,031	£2,137	£2,256
Glass rear loading doors	GRD (Nightblind models)	-	£2,309	£2,437	£2,564	£2,729
Installation and set to work (Nett)	STW	£170	£170	£190	£190	£305

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

GEM MULTIDECKS G-SERIES

FEATURES AND BENEFITS

- New Green Series range fitted with a raft of energy saving features as standard
- Super-efficient thermal sliding or hinged doors
- Enhanced panoramic glass side panels offering greater TDA (Total Display Area) and an improved EEI (Energy Efficiency Index).
- Bright energy saving top mounted LED lighting
- Natural hydrocarbon refrigerant with low GWP / zero ODP
- Adjustable shelving
- Available in a full range of colours

G70-SCD-HFD

G100-SCD-HFD

G125-SCD-SFD

Hinged Front Door	Code	G70	G100	G125
White finish	WCD-HFD	POA	POA	POA
Stainless finish	SCD-HFD	POA	POA	POA
Sliding Front Door	**Code**			
White finish	WCD-SFD	-	POA	POA
Stainless finish	SCD-SFD	-	POA	POA
Technical Specification				
Dimensions mm (H1910 x D650)		W710	W960	W1250
Shelves		4	4	4
Temperature		+3/+5°C	+3/+5°C	+3/+5°C
Options & Accessories	**Code**			
Additional shelf (White)	SHW	POA	POA	POA
Additional shelf (Stainless)	SHS	POA	POA	POA
Undershelf lighting (all shelves)	SH-UL	POA	POA	POA
Installation and set to work (Nett)	STW	£170	£170	£190

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

GEM MULTIDECKS SCARLET

FEATURES AND BENEFITS

- Attractive hot display merchandiser
- Ideal for all pre-cooked hot foods
- Bright, eye-catching interior
- Quartz halogen lamps deliver safe, consistent temperature control (65°C – 70°C)
- Four individually controlled temperature zones
- Comprehensive range of finishes to fit any décor
- Ultra-quiet operation

XS70

XS100

XS125

Open Fronted	Code	XS70	XS100	XS125
White finish - Open fronted	WCO	£5,642	£6,539	£6,810
Stainless finish - Open fronted	SCO	£7,430	£8,369	£9,256

Hinged Front Door	Code	XS70	XS100	XS125
White finish - Hinged front doors	WCD-HFD	£6,364	£7,575	£7,925
Stainless finish - Hinged front doors	SCD-HFD	£8,152	£9,403	£10,372

Technical Specification				
Dimensions mm (D635 x H1910)		W710	W960	W1250
Shelves		3	3	3
Temperature		+65/+70°C	+65/+70°C	+65/+70°C

Options & Accessories	Code			
Solid rear loading doors (White)	SRD	£1,406	£1,874	£1,964
Solid rear loading doors (Stainless)	SRD	£1,448	£1,931	£2,031
Panoramic glass ends	PG	£372	£372	£372
Installation and set to work (Nett)	STW	£170	£170	£190

NB: XS100 requires a 16 Amp connection and the XS125 requires a 20 Amp connection

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

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
- up to 75mm polyurethane insulation for excellent thermal efficiency
- Heavy duty non marking swivel and brake castors

Crystal Reach-In		Temp	C1T	C2T	RPC1T	RPC2T	C1MP20
Retarder	-5/+3°C	R	£4,318	£6,286	-	-	-
Freezer	-13/-21°C	L	£5,108	£7,046	-	-	-
Prover	+38/+40°C	P	£4,979	£7,288	-	-	-
Retarder Prover	-5/+3°C +38/+40°C	RP	-	-	£10,160	£12,423	-
Mobile Prover	+38/+40°C	MP	-	-	-	-	£4,468

Options & Accessories	Code					
Shelf & slides - 1 shelf / 2 slides (18" x 30")	SH-SL	£80	£80	£80	£80	-
Stainless steel back	SB	£244	£315	£244	£315	-
Metric tray kit - 600 x 400	MTK	£235	£473	£235	£473	-

Technical Specification					
Dimensions mm (D941 x H2140)	W737	W1400	W737	W1400	W737
Capacity - Rack to accept 18" x 30" trays or shelves - Trayslides (pairs) fitted	20	40	17	40	19
Capacity - Rack to accept 18" x 30" trays or shelves - Trayslides (pairs) P Temp	17	40	-	-	-

NB: Provers and Retarder Provers require water supply and drain. Trays are not included
R & L C1T/C2T & C1MP20 - 13amp fused spur required. RPC1T & PC1T - 20amp fused spur required. RPC2T & PC2T - 25amp fused spur required
DRP's operating humidity 40% to 90% relative humidity
Bakery cabinets are out of the scope of MEPS

MODULAR BAKERY

FEATURES AND BENEFITS

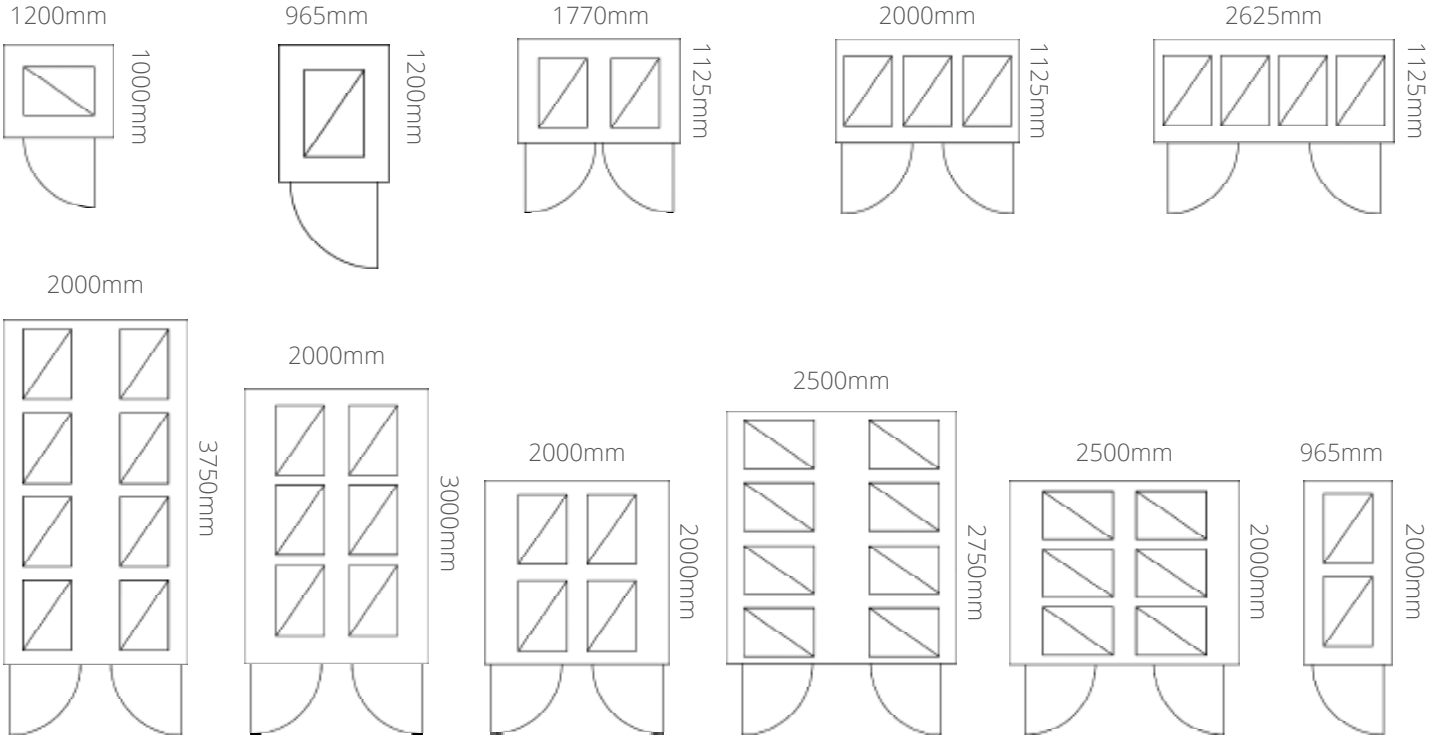
- Flexible modular dough conditioning equipment
- Energy saving DoughMaster touchscreen controller on DRP models
- Designed to operate efficiently up to a 43°C ambient
- Heavy duty self closing doors
- 90mm polyurethane insulation for excellent thermal efficiency
- Accommodates bakery trolleys - from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

Modular Bakery

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

COLDROOMS

THE COMPLETE COLDROOM SERVICE

We make sure you get the very best from your investment by helping you maximise your storage capacity and minimise your running costs.

We will support you on every level, from conceptual design through to formal specification and beyond with quality workmanship and aftercare.

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

- Range of panel widths and heights
- 90mm ODP zero foam insulated panels for outstanding thermal efficiency
- Camlocks foamed in to tongue and groove joints for a tight locking stable structure and used for roof, wall and floor panels.
- Silicon sealed, waterproof and weathertight joints for neat hygienic fitting - prevents moisture and bacterial penetration
- Foamed in heater mats available
- Williams Unique POD refrigeration system for enhanced storage capacity and hassle free maintenance

Selecting the most suitable refrigeration equipment is vital in providing efficient and reliable cooling for many years.

Whether you're looking for an integral refrigeration system or a remote unit, Williams will help you select the most suitable system for your application.

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, our weather-proof external coldrooms are becoming a popular choice.

Our vastly experienced Project Management Teams offer full national coverage and are geographically based to deal with any installation on a local basis. Our experience of designing and installing coldrooms for a wide variety of applications is unrivalled.

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

For further information on Williams coldrooms 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

Fully camlocked roof, floor & walls

External room

Tailor made solutions

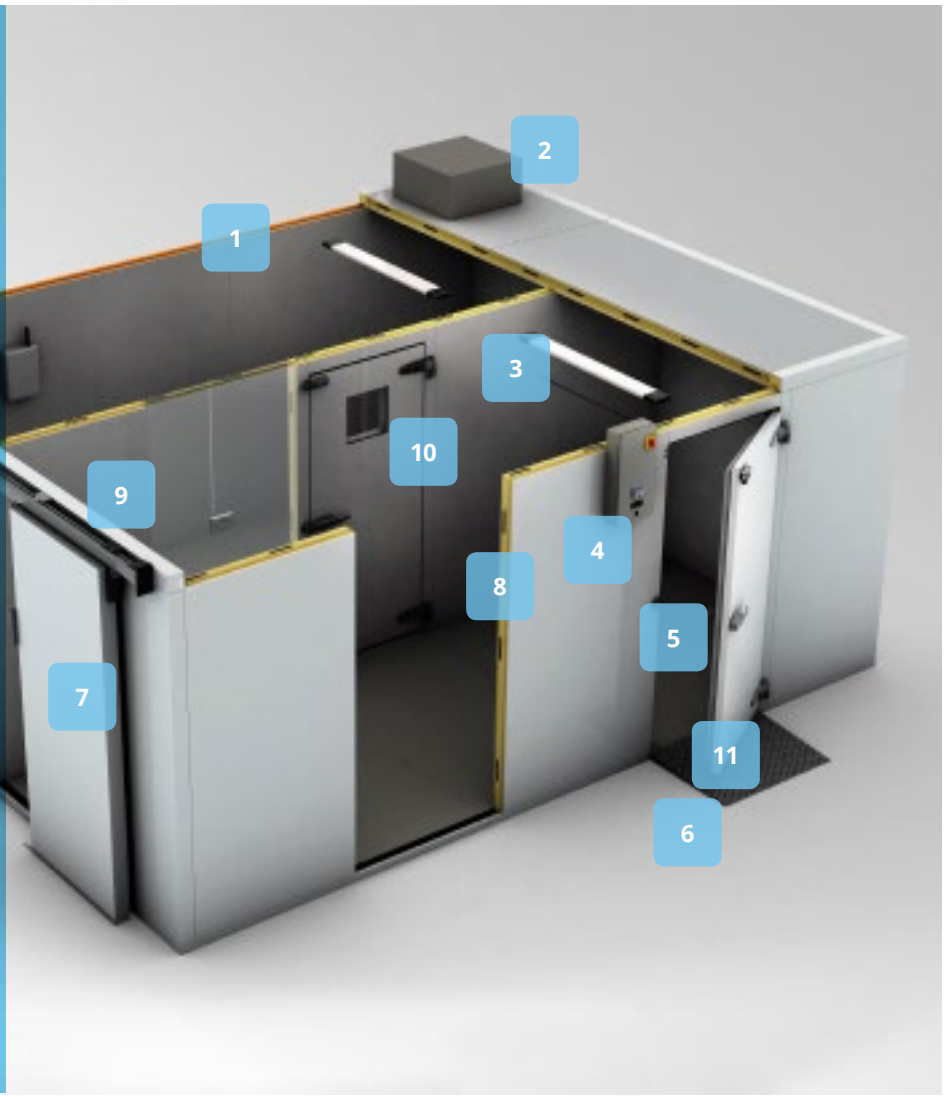
Single rooms or flush fitting suites

NB: Coldrooms are out of the scope of MEPS

COLDROOMS

SPECIFICATION OPTIONS

1. PIR Fire Rated Walls
2. POD Refrigeration System
3. LED Lighting
4. Control Panel
5. Internal Release
6. Access Ramps
7. Sliding Doors
8. Foamed in Conduit
9. Temperature Monitoring
10. Viewing Panel
11. Foot Operated Door Opener



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.

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.

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

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.

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.

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 9001:2015

LEASING TERMS
Leasing terms of 3 and 5 years available. Please contact Williams for current rates and terms.

DELIVERY TERMS

DELIVERY TERMS AND CONDITIONS
We recently launched a new and improved delivery service to better meet the needs of the market. This new tailored service offers frequent despatches across our transport zones. (see delivery zone map on page 55)

In addition we offer a chargeable next day pallet service and a variety of specialised timed delivery and installation services.

For full Terms and Conditions refer to page 58 in the price list.

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 Installation and Set to Work
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.

Set to work will include unpacking, set in place, connection to standard UK 3-pin socket within 1 metre (240V 13amp supply). It is recommeneded that a RCD (Safety Trip) socket is used. Set to run and removal of packaging.

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

Working days are Monday to Friday inclusive 8.00am to 5.30pm

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 or after delivery
Cancelled orders of delivered product will be subject to a transport re-stocking fee of 25% of nett invoice value, subject to a minimum of £360. No returned goods will be accepted at Williams Refrigeration Group offices or factories without prior agreement and authorisation.

Should authorisation be granted, goods must be returned in accordance with our Returns policy.(please see our website)

Collection
Collection of redundant appliances. Please refer to the Williams website for full details.

Aborted Deliveries
Aborted delivery charges at a minimum of £360 per appliance will be incurred should delivery not be possible because of undisclosed restricted site and/or vehicle access or other restriction not notified, (multiple appliance / re-arranged services will be priced on application).

Timed Deliveries
All timed deliveries are Price on application

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	£48 Nett
Two door	£58 Nett
Three door	£69 Nett
Four door	£79 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)	£111	£146	£235	£272

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
- Completion of online Site Survey provided with Order Acknowledgement

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

INSTALLATION TERMS

Delivery Pricing - Direct Delivery	Products	Nett Price
Free of charge delivery day confirmed at the point of order. (Please see delivery zone map on page 55). (NB: Subject to unrestricted site access with delivery provided to kerb side ground floor locations)		
Route days, kerbside (single man and tail lift)	1 section	Free of charge
	2 sections	Free of charge
	3/4/5 sections	Free of charge
Next day kerbside delivery. **Order placed before 12 noon.** Subject to stock availability	1 section	£135
	2 sections	£160
	3/4/5 sections	£205

Installation & Set To Work (Nett)		Per Item
Excludes DRPs; Thaw cabinets, hard wired,3ph units and modular equipment	1 section	£100
	2 sections	£130
	3 sections	£165
	4 sections	£205
	5 sections	£245
Multidecks	Width : up to 1000mm (1 section)	£170
	Width : 1001mm - 1550mm (2 sections)	£190
	Width : 1551mm - 1875mm (3 sections - 2 man delivery required)	£305

Collection & Disposal (Nett)	Collection at time of delivering new appliance	Collection only service
1 Door cabinet	£120	£210
2 Door cabinet/counter	£150	£240
3 Door+ cabinet, counter & multideck	£190	£280
Modular product	POA	POA
Should the collection be aborted or we are unable to complete the collection for any reason, we will need to pass on the cost for our attendance.		

Special Access	Nett Price
First and any other floor with or without suitable access	POA
Special delivery vehicles	POA
Deliveries outside standard delivery times	POA
Restricted Access site (i,e Airport, Railway Station)	POA

DELIVERY ZONE MAP

ZONE 1
MONDAY / WEDNESDAY / FRIDAY

AL, B, CB, CM, CO, CV, CW, DE, DN, DY, EN, GL, HD, HP, HX, IG, IP, LE, LN, LU, M, MK, NG, NN, NR, OL, OX, PE, RM, S, SG, SK, SS, ST, TF, WD, WF, WR, WS, WV

ZONE 2
TUESDAY / THURSDAY

BA, BB, BD, BH, BL, BN, BR, BS, CA, CR, CT, DA, DH, DL, FY, GU, HG, HU, KT, L, LA, LS, ME, NE, PO, PR, RG, RH, SL, SM, SN, SO, SP, SR, TN. TS. TW, UB, WA, WN, YO

ZONE 3
WEDNESDAY

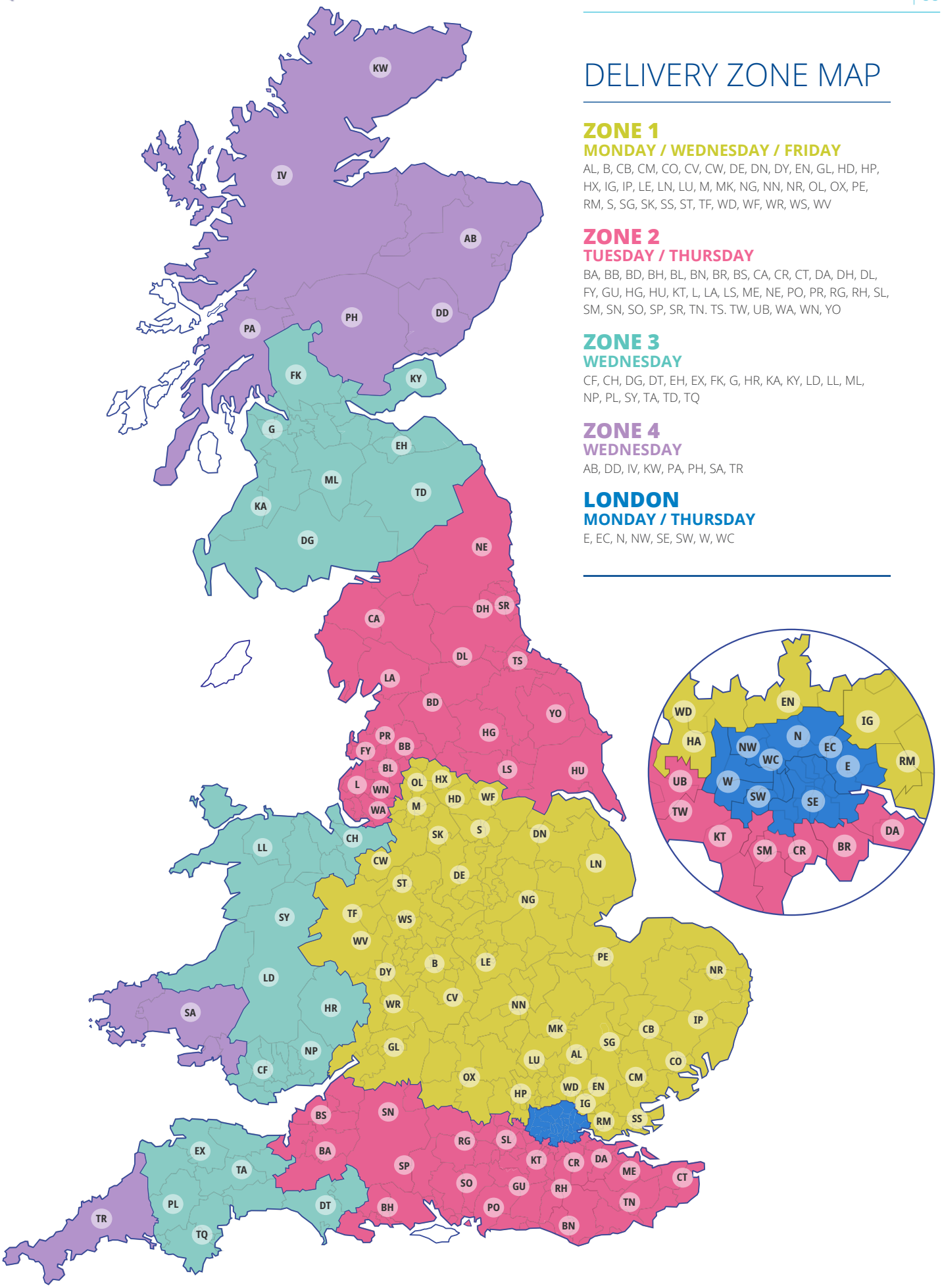
CF, CH, DG, DT, EH, EX, FK, G, HR, KA, KY, LD, LL, ML, NP, PL, SY, TA, TD, TQ

ZONE 4
WEDNESDAY

AB, DD, IV, KW, PA, PH, SA, TR

LONDON
MONDAY / THURSDAY

E, EC, N, NW, SE, SW, W, WC



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 / Blast Chiller WTBC70.
3. Opal / Emerald / Onyx / Aztra / Salad Counters / UBC / Chef's Drawers / MaxiPrep Station.
4. Crystal Bakery Cabinets.
5. Meat Ageing Refrigerator.
6. Medi+ 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.
3. Bottle Coolers.
4. Gem Multidecks (including heated) 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 Call out and site time 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 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 before Goods are dispatched. 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.

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 Modular, Raise Pan Holder Counters, 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.

iv) If seller is in agreement, return of goods must be in accordance with the seller's returns policy. (available from our website).

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 and notified to the seller immediately.

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.

TERMS AND CONDITIONS

11. Replacement

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

i) The Buyer shall notify the Seller in writing at the Seller's address, Bryggen Road, North Lynn Industrial Estate, King's Lynn, Norfolk PE30 2HZ, within 10 days of the date of delivery.

ii) The Seller shall be provided with an adequate opportunity to examine the Goods.

iii) The Seller shall not be obliged to replace any Goods or make any allowance or other arrangement if, in the reasonable opinion of the Seller, the defect has arisen from accident, misuse, neglect, incorrect installation, lack of reasonable maintenance, or any other cause beyond the control of the Seller.

iv) Where the defect is reasonably attributable to the fault of the Seller, the Seller shall replace or repair the defective Goods, but shall not be liable for any costs of removal of the defective Goods, or of the installation of replacement Goods, nor any consequential loss or damage arising therefrom.

v) The Seller will not accept any charges for remedial work which is carried out without its express authority and approval.

vi) The Seller's liability shall be limited to the repair or replacement of materials and components manufactured by the Seller. No Goods are guaranteed by the Seller for any specific length of time but are warranted to be free from defect in workmanship and materials at the time of delivery. No liability can be accepted in respect of products that have become defective due to contact with corrosive liquids such as strong bleaching solutions and fluids, photographic developing liquids, immersion type silver cleaning fluids, chloride cleaning solutions 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 for 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.

www.**williams-refrigeration**.co.uk

Williams Refrigeration
Bryggen Road
North Lynn Industrial Estate
King's Lynn
Norfolk PE30 2HZ
T +44 (0) 1553 817 000
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

The Spirit of Excellence