# PRODUCT OVERVIEW

## Professional Refrigeration from Williams

williams

www.williams-refrigeration.co.uk

# CABINETS

## Williams' range of refrigerated cabinets offers a wide variety of options, temperature settings and sizes, ensuring there's a cabinet for every need.

Williams' range of refrigerated cabinets are built to the highest standards and feature the latest in CoolSmart technology, effective in high ambient environments.

Our cabinets are offered in a choice of temperature range to suit your application including refrigerator, freezer, fish and meat.

They are also available in a variety of sizes and configurations to suit any application. From space saving Aztra undercounters and Jade Slimline cabinets to larger two-door models, our superior range of cabinets offers flexibility, food safety and efficient performance.

- **Durability** - Robust, easy to clean, foodsafe, professional stainless steel exterior
- **43°C Ambient** - Designed for the harshest of environments, effective in a 43°C ambient
- **Zero ODP** - Up to 80mm precision injected, high density polyurethane insulation with low GWP and zero ODP
- **Enhanced Airflow** - Ensures uniform air distribution, eliminating warm spots while maintaining a constant temperature
- **Cool and Smart** - Save energy with our CoolSmart Controller
- **Flexible Storage** - Flexible storage and ease of cleaning with versatile, removable racking system and nylon coated shelving
- **Anti-Tilt Shelving** - Easy to remove anti-tilt shelving stops shelves from tipping
- **Ease of Positioning** - Height with castors designed to fit through a standard doorway
- **Self-Closing Doors** - Avoids heat ingress and reduces energy consumption
- **Heavy Duty, Magnetic Balloon Door Gaskets** - Provide durability and 100% tight seal
- **115° and 180° Door Dwell** - For loading large trays and pans - beneficial where walkways are limited
- **Reversible Doors** - Reversible hanging doors offer more flexibility and encourage an efficient work flow
- **Integral Door Handle** - Full length, non-slip, 'grab' on the door – a must in a busy kitchen environment

G2

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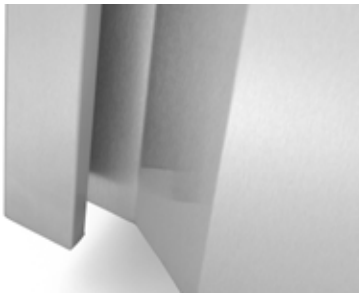
J1



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MAR1

- **Barrel locked doors** - Increases security and stock control
- **Door Frame Heaters** - Prevent condensation from forming
- **Fan Switch** - Maintain a constant temperature when the door is open with a fan cut-out switch
- **Radiused Corners** - One piece stainless steel dished base with radiused corners reduces potential dirt traps and is easy to clean
- **Heavy Duty Castors** - Delivered to site with heavy duty, non-marking swivel castors with brakes

## CABINETS IN FOCUS

### Jade
With a wide range of models, including our slimline version, Jade cabinets offer an unrivaled combination of robust, energy efficient refrigeration, flexibility and sleek design.

### Garnet
Garnet cabinets are high-performance, reliable units built with a robust design and engineered to the highest specifications to meet international quality standards.

### Amber
When space is at a premium, Amber provides the low-to-medium duty solution thanks to its front breathing refrigeration system. There is a choice of upright and undercounter models in three sizes.

### Zircon
Designed for the storage of fish, the Zircon is a single door, slimline upright cabinet and is supplied with polypropylene containers.

### Aztra
Available as one or two door or drawer units, accommodates GN 1/1 shelves and pans and is built to deliver the best in performance and reliability. Fry Station Drawer option available.

### Banqueting
Designed to ensure the safe transfer and storage of hot/cold food from the kitchen to banqueting areas. Features all round bumper rails for added protection during transit.

### Meat Ageing Refrigerator
Stylish design is combined with a robust, all stainless steel construction. The perfect meat ageing conditions are maintained by providing humidity between 60-90% and the inclusion of Himalayan salt blocks.

### Ruby
High capacity modular storage storage cabinets, available in 3 sizes, compatible with 2/1 GN trolleys.

# COUNTERS

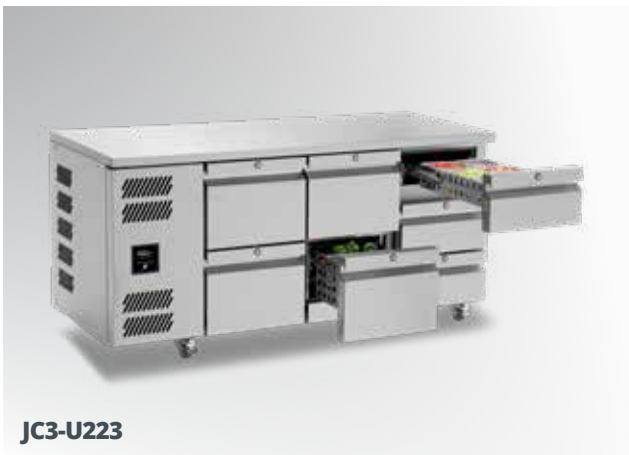
Williams' refrigerated counters are essential in any kitchen environment, combining valuable low level storage with effective preparation space.

Our range of refrigerated counters offers an unrivalled choice of options, combining powerful cooling capability with various energy saving technologies to minimise energy consumption. Built to last, our models are made of robust stainless steel and designed to operate in the harshest of environments.

Our counters come in a range of temperatures to suit any application including chilled food, freezer, fish or meat.

We've ensured our counters can adapt to any needs. From stackable and variable temperature Chefs Drawers, to raised pan holders or slimline versions of our Jade range, we always have a solution.

- **Durability** - Robust, easy to clean, foodsafe, professional stainless steel exterior
- **43°C Ambient** - Designed for the harshest of environments, effective in a 43°C ambient
- **Zero ODP** - Up to 80mm precision injected, high density polyurethane insulation with low GWP and zero ODP
- **Enhanced Airflow** - Ensures uniform air distribution, eliminating warm spots while maintaining a constant temperature
- **Cool and Smart** - Save energy with our CoolSmart Controller, as it adapts to changing situations
- **Flexible Storage** - Flexible storage and ease of cleaning with versatile, removable racking system and nylon coated shelving
- **Anti-Tilt Shelving** - Easy to remove anti-tilt shelving stops shelves from tipping
- **Integral Door Handle** - Full length, non-slip, 'grab' on the door – a must in a busy kitchen environment
- **Self-Closing Doors** - Avoids heat ingress and reduces energy consumption



JC3-U223

O2U

VSWCD1

HJC2-U11 RPH

- **Heavy Duty, Magnetic Balloon Door Gaskets** - Provide durability and 100% tight seal
- **180° Door Dwell** - For loading large trays and pans - beneficial where walkways are limited
- **Banks of Drawers** - Two and three banks of drawers available for added flexibility
- **Barrel locked doors** - Increases security and stock control
- **Door Frame Heaters** - Prevent condensation from forming
- **Fan Switch** - Maintain a constant temperature when the door is open with a fan cut-out switch
- **Radiused Corners** - One piece stainless steel dished base with radiused corners reduces potential dirt traps and is easy to clean
- **Heavy Duty Castors** - Delivered to site with heavy duty, non-marking swivel castors with brakes

## COUNTERS IN FOCUS

### Jade

With a wide range of options, including slimline and models without worktops (biscuit top) versions, the Jade range delivers the very best in energy efficiency, quality and flexibility.

### Opal and Emerald

Advanced refrigeration systems and easy to use controllers make the Opal and Emerald range a quality choice.

### Under Broiler

A choice of space-saving models suitable for a wide variety of applications. Able to accommodate a range of heavy-duty cooking equipment.

### Chef's Drawers

Available in two models, each featuring variable temperature control for easy switching between fridge and freezer modes. Each 2 x 1 GN drawer features an impressive depth of 150mm and can be stacked for added flexibility.

# PREP STATIONS

## Williams' range of refrigerated prep stations combine powerful cooling capability with convenient access to prepared ingredients.

In kitchens, having fresh ingredients on hand is key. Our range of prep equipment allows for ingredients to be stored safely and prepared in advance, saving time during busy periods.

Our prep stations are manufactured to the highest standards, feature the latest in CoolSmart technology and are effective in high ambient environments.

Our range offers maximum flexibility whether it's the unique mobile prep well, or the wall mounted Thermowell. The dedicated Onyx Prep Station is available in a number of configurations from two door models to three, four and five door units.

- **Durability** - Robust, easy to clean, foodsafe, professional stainless steel interior and exterior
- **43°C Ambient** - Designed for the harshest of environments, effective in a 43°C ambient Climate Class 5 operation
- **Zero ODP** - Up to 80mm precision injected, high density polyurethane insulation with low GWP and zero ODP
- **Constant Temperature** - Air ducted to provide uniform air distribution and maintains a constant temperature
- **Cool and Smart** - Save energy with our CoolSmart Controller, as it adapts to changing situations
- **Flexible Storage** - Flexible storage and ease of cleaning with versatile, removable racking system and nylon coated shelving
- **Anti-Tilt Shelving** - Easy to remove anti-tilt shelving stops shelves from tipping
- **Self-Closing Doors** - Avoids heat ingress and reduces energy consumption
- **Heavy Duty, Magnetic Balloon Door Gaskets** - Provide durability and 100% tight seal
- **180° Door Dwell** - For loading large trays and pans - beneficial where walkways are limited
- **Banks of Drawers** - Two and three banks of drawers available for added flexibility

SU10CT

TW15

CPC4

PW4

- **Barrel Locked Doors** - Increases security and stock control
- **Door Frame Heaters** - Prevent condensation from forming
- **Fan Switch** - Maintain a constant temperature when the door is open with a fan cut-out switch
- **Radiused Corners** - One piece stainless steel dished base with radiused corners reduces potential dirt traps and is easy to clean
- **Heavy Duty Castors** - Delivered to site with heavy duty, non-marking swivel castors with brakes

## PREP STATIONS IN FOCUS

### Thermowell
A refrigerated counter top or wall mounted unit that is designed to keep ingredients chilled and easily accessible for chefs.

### Prep well
A unique, compact, mobile solution that can be moved around the kitchen to wherever it is needed, ensuring fresh ingredients are always on hand.

### Onyx
Combining undercounter refrigerated storage with chilled worktop wells, the Onyx is the best purpose built cold preparation station on the market.

### Salad Unit
Available in a variety of sizes that allows for easy preparation of ingredients. Their integral chopping board and undercounter storage for ingredients mean everything is conveniently at hand.

# BLAST CHILLERS/FREEZERS

## Blast chillers and freezers from Williams: making food safety as easy as 1-2-3.

Williams' Blast Chillers and Blast Freezers (WBCF) are the perfect choice for caterers in every sector who cook and then chill food.

Ranging from the compact WBC10 (10kg capacity) to the mighty WMBC320 (320kg capacity) Williams has a blast chiller to suit any space.

All Williams blast chillers/freezers have advanced air flow and easy-to-use controls making HACCP compliance as easy as 1,2,3.

### REACH-IN BLAST CHILLERS/FREEZERS

Specifically developed for small to medium-sized catering operations such as schools, as well as pubs and restaurants.

- **Choice of Cabinets** - from 10 to 50kg capacity
- **Easy-to-use** - 1-2-3 controller - 3 simple steps
- **43°C Ambient** - Designed for the harshest of environments, effective in a 43°C ambient Climate Class 5 operation
- **Zero ODP** - Precision injected, high density 75mm polyurethane insulation with low GWP and zero ODP
- **Self-Closing Doors** - Avoids heat ingress and reduces energy consumption
- **Heavy Duty, Magnetic Balloon Door Gaskets** - Provide durability and 100% tight seal
- **Heavy Duty Castors** - Delivered to site with heavy duty, non-marking swivel castors with brakes
- **Flexible Storage** - Accommodates 1/1 Gastronorm pans or shelves

### JADE BLAST CHILLER

Specifically developed for medium sized catering operations, our Jade reach-in blast chiller is designed to blast chill 23kg from +90°C to +3°C in 90 minutes.

Standard features include a full length integral, easy grab handle, energy saving, self-closing doors, swivel and brake castors for easy positioning, and 75mm zero ODP foam insulation.

Self diagnostics and the easy to access integral refrigeration system simplify service and maintenance.

The J1BC features a unique advanced airflow design for the even chilling of product load throughout the cabinet. It offers a choice of hard, soft, store and core food temperature probe-controlled cycles with audible alarm indicating end of cycle.

J1BC

WBC30

WBC10

WTBC70

WBC50

## ROLL-IN BLAST CHILLERS/FREEZERS

Delivering the performance demanded by larger catering operations, Williams modular blast chillers, freezers and chiller freezers are available in capacities from 90kg to 320kg, with larger systems available to order.

The range offers the flexibility to meet the needs of every sector including hospitals, large hotels, banqueting and event caterers, conference venues, CPUs, universities, the MOD, bakeries and food processors.

- **Robust Construction** - Ensures a long service life. Available in a variety of finishes, including stainless steel and white PVC coated galvanised steel, offers a choice to suit all budgets
- **Flexible Storage** - Units are designed to accommodate 2/1GN trays or combi trolleys
- **Zero ODP** - The 90mm ODP zero insulation delivers excellent thermal efficiency
- **Superior Performance** - High velocity, energy efficient fans and large-surface evaporator gives superior performance.

  Reduced defrost cycle time maximises operational efficiency and minimises turnaround time.
- **Ease of Maintenance** - Accessibility is built in for faster maintenance and servicing and the fans are easy to remove for inspection.

  Commissioning is simpler too, thanks to the easy-to-access expansion valve for superheat adjustment during installation.
- **Options** - Include the energy efficient Storage Mode Pod, insulated floors, internal lighting and pass-through models enabling quick transfer into cold storage facilities

### WTBC70

Designed to accept Rational or Lainox 1/1 trolleys, the WTBC70 can blast chill up to 70kg on a 1/1GN mobile trolley from +90°c to 3°C in 90 mins. A remote option is also available.

### Overnight Thaw

The S1OT cabinet ensures product never exceeds 3°C during the thaw process, providing a safe, effective solution for thawing frozen food.

# MERCHANDISERS

Williams chilled and heated multidecks come in a wide range of sizes with a raft of options available.

## GEM MULTIDECKS

Williams has been supplying its top of the range Gem Multidecks for many years.

Offered in both slimline and standard versions, they provide easy customer access while attractively displaying drinks, pre-packed snacks and other products.

Our latest Multidecks are our greenest to date, with hydrocarbon refrigerant as standard and a variety of energy saving features.

Enhanced air flow design, incorporating a honeycomb profile, guarantees consistent temperature, minimises air leakage and improves the overall refrigeration system.

To help optimise merchandising potential, a variety of features and options are also available. These include lockable security shutters, night blinds, energy saving hinged or sliding doors, snack baskets and illuminated shelving.

- **Innovative Airflow Design** - Minimises cold air leakage and improves system performance through new honeycomb profile
- **Clear Vertical Profiles** - Provides air curtain protection and reduced air leakage
- **Ticket Strips** - Can be provided with low voltage LED lighting to further enhance visibility
- **Energy Efficient Controller** - With clear digital display
- **NFC (Near Field Communication)** - As standard for system monitoring and setting-up purposes
- **Hinged or Sliding Front Doors** - Provide significant energy savings
- **A Full Range of Colours** - To suit your décor or to truly stand out from the crowd
- **LED Lighting** - Fitted as standard – offering great energy savings and improved visibility of merchandise
- **Rear Loading Doors** - To provide easy access for quick restocking
- **Chrome Plated Snack Baskets** - Designed for easy fitting
- **Fully Adjustable Shelving**
- **Double Wheel Castors** - As standard, with extra levelling feet for stability

R100-FSD

R70-WCN-SNB

R150-WCD-HFD

## SCARLET HEATED MULTIDECK

The Scarlet is designed to deliver an attractive display that will help maximise your grab & go sales, while also offering a solution to food delivery and takeaway demand through its hot-holding capabilities.

Available in three sizes, the Scarlet delivers consistent, reliable and safe heat via infra-red quartz halogen lamps. The heat is instant and uniform – so you know that your food is not only safe, but also kept in prime condition at just the right temperature.

The Scarlet will maintain the ideal holding temperature of 65°C – 70°C for pre-cooked hot foods such as pies, sausage rolls, pasties, pizzas, soups and much more.

XS100-SCO

# BACK BAR

Williams' range of back bar equipment features  stylish, efficient and hard-wearing bottle coolers and wells.

Our back bar bottle coolers are designed to cope with the demands of a busy venue, operating efficiently to maintain temperature as doors continually open and close.

A robust build delivers a reliable performance in the toughest of environments. However, they also look stylish and display premium bottled drinks to eye-catching effect.

They maintain an interior temperature of 4ºC to 10ºC, ensuring drinks are refreshing when served. They can be free standing, fitted under a back bar worktop or on shelving to give the impression of double stacking.

The complete range is also now available with a reduced, low level height of 850mm.

The bottle coolers are available as single, double and triple door units, manufactured in stainless steel or hard-wearing black PVC-coated steel.

Glass doors and effective lighting ensure an attractive display, while adjustable shelves enable different sized bottles and cans to be stored efficiently.

Top loading bottle wells are ideal for back bar areas with high  volume bottle sales, as they are designed for quick, efficient service and are easy to restock.

The Williams Bottle Well features a built-in bottle opener and cap catcher, as well as a security lock.

## BOTTLE COOLER

Available as one, two or three door models the Williams refrigerated bottle coolers are capable of storing up to 231(330ml) bottles at 4°C to 10°C.

- **One, Two and Three Door** - Models available
- **Choice of Heights** - Standard Bottle Coolers are 900mm but low height option is available at 850mm
- **Double Glazed Doors** - With bright low energy lighting for excellent display
- **Fully Adjustable Shelving** - To suit loading requirements and accommodate vertical stacking

BC2

BC1

BW900

- **Lockable Glass Doors** - For added security
- **Hard Wearing Exterior** - With hygienic, easy to clean stainless steel interior
- **Adjustable Levelling Feet** - Ensure counter stability in any environment
- **Black Hard Wearing PVC** - Coated galvanised steel exterior with stainless interior available
- **LED Lighting** - Improved energy efficiency
- **CoolSmart Controller** - For reduced energy consumption

## BOTTLE WELL

Available in either 600mm or 900mm widths the hard wearing open-top bottle cooler is ideal for bars and restaurants with high volume bottle sales.

The Bottle Well range operates at +4°C/+10°C and can accommodate up to 384 cans or 261 of 330ml bottles (BW900).

- **Lockable Lid** - For overnight security
- **Removable Lid** - For easy access during restocking and cleaning
- **Adjustable Levelling Feet** - To ensure stability in any environment
- **Built in Bottle Opener** - With easy to remove catcher
- **Tough Durable** - Stainless steel exterior and interior
- **Environmentally Friendly** - Low GWP foam insulation
- **Nylon Coated Wire Dividers**
- **External Speed Rail** - For spirit bottle display

## GLASS FROSTER

Now there's no need to serve cold drinks in a warm glass and ruin the drink. To complement our Bottle Coolers range Williams now offer a robust stainless steel Glass Froster.

# BAKERY

Williams' specialist bakery equipment leads the way in dough conditioning and bakery refrigeration, ensuring the highest quality dough every time.

Combining the latest technology with over 40 years of experience, Williams' bakery equipment ensures excellent dough quality and provides the perfect baking environment.

## CRYSTAL

The Crystal range includes retarders, freezers, provers and retarder provers and all are available in a one or two door configuration.

Models are available in a choice of temperature ranges to suit specific requirements including:

- -5°/+3°C: Retarder mode
- -13°/-21°C: Frozen storage
- +38°/+40°C: Prover mode

- **Easy-To-Clean** - One piece stainless steel dished base with radiused corners for reduced potential dirt traps
- **Added Flexibility** - Accommodating 18"x30" trays on adjustable trayslides
- **Precision Injected** - High density 75mm polyurethane insulation. Provides excellent thermal efficiency with low GWP and zero ODP
- **Removable Racking System** - With nylon coated shelving for flexibility and ease of cleaning
- **Anti-tilt Trayslides** - Stops shelves from tipping
- **Barrel-Locked Doors** - For added security and stock control
- **Magnetic Balloon Door Gaskets** - With 100% tight seal to prevent heat ingress
- **CoolSmart Controller** - Is designed for easy operation and features audio / visual alarms for failsafe performance
- **DoughMaster 5 Controller** - Advanced, intuitive controller with a user-friendly menu for effortless operation, ensuring precise control (DRP models only)
- **Self-closing Doors** - Avoid heat ingress and reduce energy consumption
- **Heavy Duty Castors** – Designed to fit through a standard door for ease of positioning

## MODULAR BAKERY

The flexible modular bakery range includes retarders, provers and retarder provers

Featuring Williams' advanced DoughMaster 5 touchscreen controller, DRP's (Dough Retarder Provers) offers users full control of the process on a full colour touch screen. The controller includes an energy-saving ECO mode and personalisation options to suit a variety of bakery processes.

Intelligent steam calculation and generation measures the exact amount required, distributing it both precisely and evenly to minimise energy use, save running costs, improve product quality and reduce your carbon footprint.

The Modular Retarder Prover allows goods to be retarded and stored overnight or through the weekend, automatically proving, ready for baking at a pre-set time. All units feature:

- **Easy-To-Clean Stainless Steel** - Interior and exterior. One piece stainless steel base available on various models
- **Accommodates 18" x 30" Trays** - On bakery trolleys - from single rack up to eight racks or more
- **15mm Insulated Floor** - With ramp - no excavation required
- **Precision Injected, High Density** - 90mm polyurethane insulation. Provides excellent thermal efficiency with low GWP and zero ODP
- **Heavy Duty Self Closing Doors** - Complete with door snubbers. Avoids heat ingress and reduces energy consumption.
- **Protective Internal Bumper Bars**

# COLDROOMS

Williams offers the market's most comprehensive range of modular coldrooms and modular freezer rooms with models to meet every application and every budget.

Modular Refrigeration is perfect for expanding cold storage areas and allows for increasingly customised solutions.

Williams has been manufacturing coldrooms for over 40 years and offers complete peace of mind.

Choosing the correct coldroom is key, and with Williams you can rest assured you're in safe hands from initial consultation to ongoing support and service.

Williams offers a fully project managed installation including site survey, detailed approval drawings, risk and method statements, installation, testing and commissioning.

## COLDROOM CONSTRUCTION

Increasingly coldrooms are not only being used for general storage of both fresh and frozen produce but are now making their way to front-of-house for dramatic displays of foodstuffs such as meat, cured fish and drinks. By utilising options such as bespoke cladding, customised racking and heated glass viewing panels, Williams is able to offer a truly unique coldroom.

As with all Williams products, our range of coldrooms is manufactured to the highest standards in our UK factory and features:

- **90mm ODP Zero Foam** - Insulated panels for thermal efficiency
- **Heater Mats** - For freezer rooms
- **Camlocks** - Securely foamed in to tongue and groove joints for a tight-locking, stable structure - eliminates risk of ice build up in joints and ensures 'thermal envelope' is 100%, assisting with BREEAM accreditation
- **Silicon Sealed** - Waterproof and weather tight joints for neat hygienic fitting - prevents moisture and bacterial penetration
- **Movable Partition Walls** - For dual compartment rooms - designed to be moved to increase or decrease space, depending on, for example, seasonal menu variations

- **Williams Unique POD Refrigeration** - System for enhanced storage capacity and hassle free maintenance

## SPECIFICATION OPTIONS

Williams coldrooms come with a variety of options, such as doors, from fully rebated designs that sit flush and avoid 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 an ideal option for busy preparation areas. Other options include:

- **PIR Fire Rated Walls**
- **LED Lighting**
- **Control Panel**
- **Internal Release**
- **Access Ramps**
- **Foamed in Conduit**
- **Temperature Monitoring**
- **Viewing Panel**
- **Foot Operated Door Opener**

## EXTERNAL COLDROOMS

Williams also offers external coldrooms in a range of colours and finishes, so that they can blend into the environment more easily, and adds further flexibility for smaller kitchens looking to increase capacity.

An important element to external coldrooms is being completely weatherproof, as models designed to be sited indoors won't cope with the heat, cold, rain or snow, whilst also being constructed on top of a purpose built concrete base.

Williams outdoor coldrooms have exteriors made from HPS plastisol coated galvanised steel, which is hardwearing and weatherproof. Their flat ceiling is overclad with an angled sheet to provide run off to the guttering.

The panels comprising the floor, walls and roof have tongue and groove joints that are camlocked together to form a robust structure and a tight thermal envelope that ensures constant temperature control.

The modular construction means they can be designed to fit a variety of sizes and shapes, helping take maximum advantage of available space.

# FRONT OF HOUSE

Williams' front of house display range offers superior, high quality refrigeration that can be tailored to suit any application.

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, such as v-cut bending, 45° cut glass for all round visibility, invisible handles and hidden controllers.

## WINE DISPLAY

Williams Refrigerated Wine Towers add a touch of visual drama to your restaurant, creating the kind of lasting impression so essential for today's fine dining experience.

With all sides finished in ultra-clear glass and a capacity of up to 248 bottles, our Wine Towers are sure to make an impact on your customers. Every feature is carefully optimised to ensure wine remains in optimum condition.

This includes stylish slanted chrome wine racks to prevent drying out and zero gap sliding doors to minimise heat ingress, while under-rack LED lighting improves product visibility.

## CHOCOLATE DISPLAY

Taking inspiration from jewellery shops and high end fashion boutiques, the Williams jewellery box type Chocolate Display showcase features ultra clear glass, internal illuminated base and invisible drawer handle design - perfect for when presentation matters.

## CAKE DISPLAY

Combining contemporary design and advanced technology, Williams' refrigerated Cake Display is the perfect union of form and function.

Specially developed air movement technology keeps product cool and prevents it from drying out, ensuring it stays looking and tasting its best.

From the double layered ultra clear cut glass to the LED light box in the base, everything is designed to display your product attractively, while the digital controller makes operation easy.

## BEVERAGE DISPLAY

Combining maximum visual impact and heavy-duty storage, Williams Beverage Display refrigerators are a fantastic way to add style and functionality to your bar area.

The frameless glass drawer is capable of holding up to 80kgs, while the mirror-finish stainless steel interior and exterior project a cool, modern look. The removable cassette type condensing unit makes servicing easy, while the state-of-the-art digital controller guarantees fail-safe performance.

## ICE CREAM DISPLAY

Featuring double layered, ultra-clear, heated film glass and 304 grade black stainless steel, the Williams Ice-Cream Display adds a contemporary feel to any establishment.

Designed to accommodate standard gastronorm pans, the Ice Cream Display effortlessly blends practicality with striking aesthetics. The sliding glass doors allow for easy access whilst helping to maintain temperatures.

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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.
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