# HOST 2025: WILLIAMS AND FALCON SHOW GUIDE

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DESIGN EXCELLENCE : COOL TECHNOLOGY

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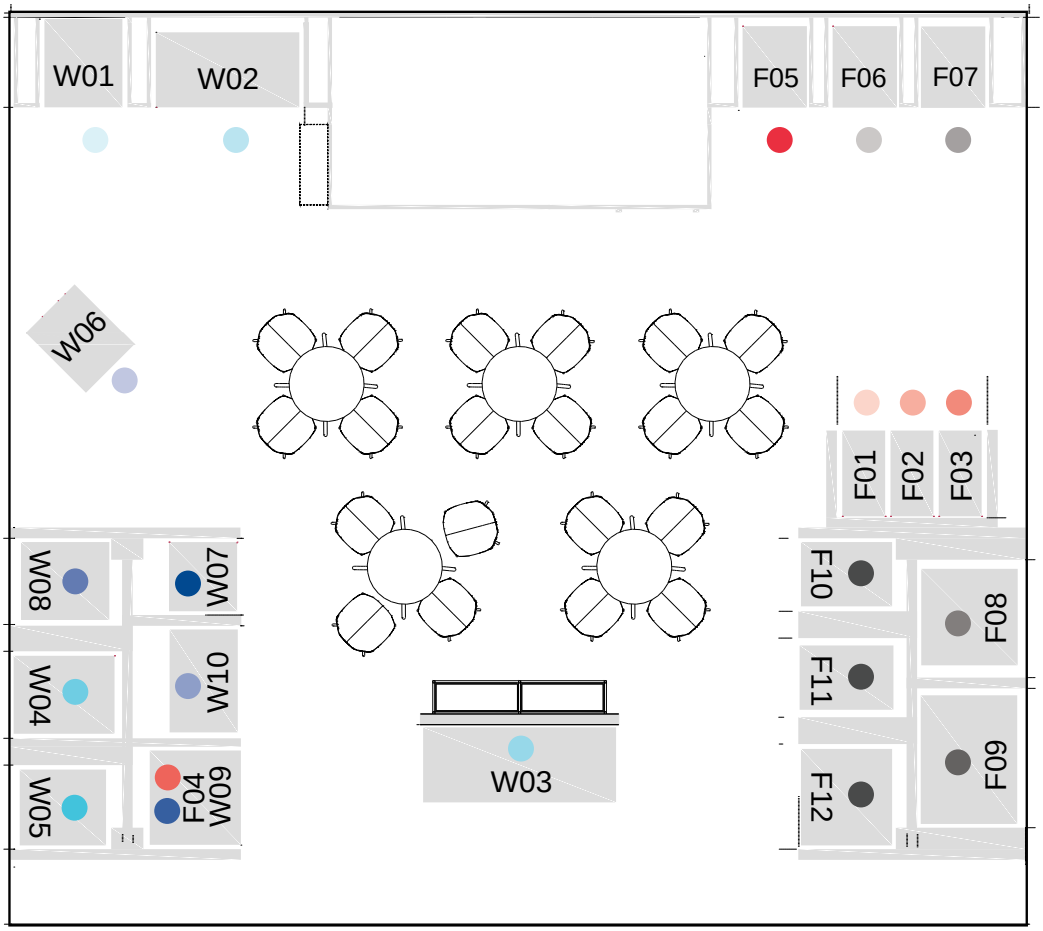
# WILLIAMS AND FALCONS STAND LAYOUT – PAVILION 5, STAND P24




## UNITS FEATURED

- W01 : NEW Garnet VG1
- W02 : NEW Opal VO2U11
- W03 : Jade HJC3
- W04 : ThawSafe WTS75
- W05 : Blast Chiller WBC30
- W06 : Keg Chiller
- W07 : Wine Cabinet BC95W
- W08 : Meat Ageing Refrigerator MAR1
- W09 : Chef's Drawer VRWCD1
- W10 : Gem Multideck R100 HFD

## UNITS FEATURED

- F01 : Coming Soon - E4840FX Fryer
- F02 : Coming Soon - E4840FXT Fryer
- F03 : Coming Soon - E4845FX Fryer
- F04 : Electric Chargrill E9490
- F05 : NEW Cook and Hold Double Oven
- F06 : NEW Cook and Hold Double Oven
- F07 : NEW Cook and Hold Single Oven
- F08 : Induction Range i91105C
- F09 : F900 Suite
- F10 : Electric Chargrill E3625
- F11 : Glass Top Electric Oven E3164
- F12 : Induction Range E3917i

# NEW GARNET VG1T

| | |
|---|---|
| **Operating Temperature** | +1 / +4°C & -18 / -22°C |
| **Dimensions mm (w x d x h)** | 727 x 824 x 1960 |
| **Capacity (litres / cu.ft)** | 620 / 21.9 |
| **Shelves (2/1 GN)** | 4 |

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*Introducing the Garnet - a premium, innovative cabinet designed for maximum flexibility, with a variable temperature function that switches between chilled and frozen storage.*

## FEATURES / BENEFITS

- Available in one-door, two-door and half-door configurations to suit all kitchen layouts
- Variable temperature function allows all models to be switched from a refrigerator to a freezer
- The CoolSmart capacitive touch controller features a clear white display, visual alarms and intelligent energy saving operation
- Foodsafe stainless steel exterior and interior
- Full length integral 'easy grab' door handle
- Self-closing lockable door with magnetic balloon gaskets ensures a 100% seal
- Designed to operate efficiently up to a 43°C ambient
- Natural hydrocarbon refrigerant
- Up to 80mm polyurethane insulation for excellent thermal efficiency
- Heavy duty, non-marking swivel and brake castors

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# NEW OPAL VO2U11

| | |
|---|---|
| **Operating Temperature** | +1 / +4°C & -18 / -22°C |
| **Dimensions mm (w x d x h)** | 1338 x 700 x 857 |
| **Capacity (litres / cu.ft)** | 317 / 11.2 |
| **Shelves (2/1 GN)** | 4 |

*Introducing the Opal - a premium, innovative counter designed for maximum flexibility, with a variable temperature function that switches between chilled and frozen storage.*

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## FEATURES / BENEFITS

- Two-door, three-door and four-door models available
- Variable temperature function allows all models to be switched from a refrigerator to a freezer
- The CoolSmart capacitive touch controller features an IP 55 rated clear white display, visual alarms and intelligent energy saving operation
- Full width integral 'easy grab' door handle
- Self-closing, lockable door with magnetic balloon gaskets ensures a 100% seal
- Foodsafe stainless steel exterior and interior
- Designed to operate efficiently up to a 43°C ambient
- Natural hydrocarbon refrigerant
- Up to 80mm polyurethane insulation for excellent thermal efficiency
- Heavy duty, non-marking swivel and brake castors

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# JADE HJC3 U113

| | |
|---|---|
| **Operating Temperature** | +1 / +4°C |
| **Dimensions mm (w x d x h)** | 1800 x 700 x 857 |
| **Capacity (litres / cu.ft)** | 469 / 16.6 |
| **Shelves (2/1 GN)** | 6 |

*With market-leading energy efficiency and a large usable capacity, Jade counters help operators cut energy costs, maximise storage, and ensure food safety.*

## FEATURES / BENEFITS

- A energy grade (A+ for door only models)
- Two, three and four door models available, with 2 or 3 drawer configurations available
- Range includes meat, refrigerated and freezer temperature models
- Enhanced airflow ensures uniform air distribution
- The CoolSmart capacitive touch controller features a IP 55 rated clear white display, visual alarms and intelligent energy saving operation
- Foodsafe stainless steel exterior and aluminium interior
- Low noise levels
- Front breathing refrigeration system – no ventilation gaps required at back, top or sides
- Self-closing, lockable door with an easy-to-clean, full width integral door handle
- Designed to operate efficiently up to a 43°C ambient
- Natural hydrocarbon refrigerant
- Up to 80mm polyurethane insulation for excellent thermal efficiency
- Raised pan holder and cut out well options

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# THAWSAFE WTS75

| | |
|---|---|
| **Operating Temperature** | 0 / +5°C |
| **Dimensions mm (w x d x h)** | 727 x 941 x 1960 |
| **Maximum Load Capacity (kg)** | 75 |
| **Shelves (2/1 GN)** | 8 |

*The ThawSafe is a safe, and effective solution for thawing frozen food – essential for kitchens where time and food quality is crucial.*

## FEATURES / BENEFITS

- Delivers safe thawing of frozen food in a compact design
- Controlled airflow from four fans ensures uniform cabinet temperature throughout
- Food is maintained safely between 0°C to +5°C at all times
- Intuitive touchscreen controller with simple to operate menu with 4 programmes – presets for common loads, plus a customisable option
- Automatic switch to chilled storage mode at the end of each cycle for added food safety
- Foodsafe stainless steel exterior and interior
- Self-closing, lockable door with an easy-to-clean, full length integral door handle
- Designed to operate efficiently up to a 43°C ambient
- Natural hydrocarbon refrigerant
- Heavy duty, non-marking swivel and brake castors

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# BLAST CHILLER WBC30

| | |
|---|---|
| **Operating Temperature** | +90 to +3°C in 90 minutes |
| **Dimensions mm (w x d x h)** | 707 x 805 x 1720 |
| **Capacity (kg)** | 30 |
| **Shelves / pan capacity (1/1 GN)** | 10 (not included) |

*Williams Blast Chillers safely and rapidly chill hot food to safe storage temperatures, helping operators improve kitchen efficiency, reduce waste, extend menus and guarantee food safety.*

## FEATURES / BENEFITS

- Rapidly chills hot food from +90°C to +3°C in 90 minutes or less
- Maintains the taste, aroma, texture and overall quality of the food
- Choice of 5 models with capacities from 10 to 50 kg food capacity, also available as Blast Chiller Freezers
- Easy-to-use 1-2-3 control panel - three simple steps to initiate blast cycle
- Choice of probe controlled cycles with audible alarm indicating end of cycle
- Unique AirSmart airflow design for even chilling across entire load
- Automatic switch to storage mode at +3°C at the end of each cycle
- Foodsafe stainless steel exterior and interior
- Self-closing, lockable door with an easy-to-clean, full length integral door handle
- Natural hydrocarbon refrigerant
- All models accept the maximum product weight in both chill and blast freeze modes

*Take a closer look at the design of our Blast Chiller.*

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# CHEFS DRAWER VRWCD1

| | |
|---|---|
| **Operating Temperature** | 1 / 4°C & -18 / -22°C |
| **Dimensions mm (w x d x h)** | 880 x 850 x 528 |
| **Capacity (litres / cu.ft)** | 94 / 3.3 |
| **Pans (2/1 GN)** | 1 |

*Chef's Drawers provide bulk storage of fresh or frozen food on the cookline, with stacking capabilities for maximum flexibility.*

## FEATURES / BENEFITS

- Variable temperature function allows switching from a refrigerator to a freezer
- Large, space saving drawer unit (150mm maximum depth) keeps ingredients organised and accessible
- Stackable design enables convenient refrigerator / freezer combination, maximising storage capacity
- VRWCD1 models feature a removable refrigeration system for easy on-site service and maintenance
- CoolSmart controller with clear display for simple operation
- Foodsafe stainless steel exterior and interior
- Designed to operate efficiently up to a 43°C ambient
- Natural hydrocarbon refrigerant
- Heat resistant worktop option available (increases height by 9mm)

## FLEXIBLE CHEF'S DRAWER CONFIGURATION

**STACKED FORMATION**

**FITS PERFECTLY WITH PRIME COOKING EQUIPMENT**

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# MEAT AGEING REFRIGERATOR

| | |
|---|---|
| **Operating Temperature** | +1 / +6°C |
| **Humidity** | 60-90% |
| **Dimensions mm (w x d x h)** | 727 x 824 x 1960 |
| **Capacity (litres / cu.ft)** | 620 / 21.9 |
| **Shelves (2/1 GN)** | 4 |

*Designed to create the perfect conditions for meat ageing, combining precise control with a stylish design.*

## FEATURES / BENEFITS

- Himalayan salt blocks enhance moisture control and intensify flavour
- Carbon filter is designed to reduce odours inside the cabinet
- Foodsafe professional stainless steel interior and exterior
- CoolSmart controller for simple control of temperature
- Internal bright, low heat, LED strip lighting reduces energy use while showcasing meat clearly
- Robust, easy to grab, full length, stainless steel handle
- Self-closing lockable door with magnetic balloon gaskets ensures a 100% seal
- Natural hydrocarbon refrigerant
- Up to 80mm polyurethane insulation for excellent thermal efficiency
- Optional robust meat hanging rails and removeable waste catch pans
- Available in a choice of colours with Williams' Chameleon service

*Discover why Aktar Islam relies on Williams' meat ageing refrigerators to support his kitchen at the 2 Michelin-starred restaurant Opheem.*

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# KEG CHILLER

| | |
|---|---|
| **Operating Temperature** | +1 / +4°C |
| **Dimensions mm (w x d x h)** | 790 x 640 x 1100 |
| **Capacity (litres / cu.ft)** | 20 |

*Our mobile keg chiller delivers perfectly chilled draft drinks with style and convenience, ideal for creating a premium experience in any environment.*

## FEATURES / BENEFITS

- Self-contained dispenser for draft lager, ale or cider
- Robust, easy to pour, top mounted beer dispensing tap
- Built-in drip tray for mess-free operation
- Fitted with electrical wheel and controls on the handle, making it simple to move
- LED strip lighting underneath the cabinet adds a modern flair
- Foodsafe 304 grade stainless steel champagne gold finish with orange leather look vinyl, adding a 'touch of class' for any front-of-house event
- Natural hydrocarbon refrigerant

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# WINE CABINET BC95

| | |
|---|---|
| **Operating Temperature** | +4 / +22°C |
| **Dimensions mm (w x d x h)** | 645 x 635 x 1770 |
| **Capacity (litres / cu.ft)** | 70 |

*Stylish and reliable, the BC95 Wine Cabinet is ideal for showcasing wines front of house.*

## FEATURES / BENEFITS

- Foodsafe 304 grade stainless steel exterior with champagne gold finish
- Diamond style wooden wine rack to maximise wine storage capacity, while keeping bottles secure and organised
- Anti-condensation, double-glazed ultra-clear glass door for optimal visibility
- Bright, low energy LED lighting for excellent product display and easy customer selection
- Digital controller for simple, accurate operation
- Forced air refrigeration ensures consistent temperature across the cabinet
- Fitted with barrel lock for added security
- Designed to operate efficiently up to a 43°C ambient
- Levelling feet to ensure stability on an uneven floor
- Galvanised steel exterior back and base

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# GEM MULTIDECK R100 SCD-HFD-LOC

| | |
|---|---|
| **Operating Temperature** | +3 / +5°C |
| **Dimensions mm (w x d x h)** | 960 x 636 x 1765 |
| **Capacity (litres / cu.ft)** | 272 / 9.6 |
| **Shelves (2/1 GN)** | 3 |

*Gem Multidecks maximise grab and go sales with clear product visibility, while its hinged doors provide significant energy savings.*

## FEATURES / BENEFITS

- Hinged doors offer over 60% energy saving compared to open fronted models
- Slimline design provides maximum display in minimal footprint
- Advanced, uniform air circulation ensures food safety and product freshness
- Flat touch controller with clear display
- Bright, LED strip lighting offers great energy savings and superb visibility
- Door locks fitted as standard
- Adjustable shelving and removable ticket strips
- Natural hydrocarbon refrigerant
- Double wheel castors provide easy positioning
- A wide range of slimline, standard, or heated Multidecks with doors, shutters, or night blinds – all available in a wide variety of colours.

## THE MOST CUSTOMISABLE MULTIDECKS ON THE UK MARKET

These are just a few examples - many more options are available to tailor the Multideck to specific requirements.

**PANORAMIC GLASS ENDS**

**REAR LOADING DOORS**

**IMPULSE SNACK BASKET**

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# NEW ELECTRIC FRYERS E4840FX, E4840FXT & E4845FX

Reduced oil, reduced energy use, reduced power, easier to use, easier to clean but same great performance

*For operators who demand power and precision, our electric fryers deliver fast performance with lower running costs.*

COMING 2026

## FEATURES / BENEFITS

- Choose single or twin pan, with optional in-built filtration and the Angel Fryer safety sensor for added protection
- Reduced oil and power consumption through efficient design cuts operating costs without compromising output
- Lower energy usage due to advanced heating elements delivering maximum performance using less energy
- Rapid heat transfer ensures fast recovery between batches
- High output makes these fryers perfect for peak service times, maintaining consistent frying quality
- Faster heat up and recovery minimises downtime and maximises throughput
- Pressed hob with rounded corners and integrated filtration makes cleaning easy

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# ELECTRIC CHARGRILL E9490

| | |
|---|---|
| **Electrical Rating (kW)** | 13.4 |
| **Dimensions mm (w x d x h)** | 900 x 900 x 350 |
| **Cooking Area mm (w x d)** | 730 x 590 |

*Mounted on Williams' VRWCD1 and ideal for gas-free kitchens, the E9490 delivers rapid performance and easy cleaning in one robust electric unit.*

## FEATURES / BENEFITS

- Elements heat up within 5 minutes so can just be turned on when needed rather than being on all day like gas alternatives
- Cook directly on the elements for authentic results
- Even heat distribution across the cooking area
- Magnetic side screens protect adjacent equipment from splatter and remove easily for cleaning
- Removable drip tray catches grease and debris – no water required
- PTFE lining sheets protect the chamber below for ease of cleaning
- Cleaning heat setting quickly carbonises remaining debris for simple cleaning
- Is perfect for mounting on refrigerated base for a self-contained cooking station

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# NEW COOK AND HOLD OVENS CH15-11P & CH30-11P

**Single Chamber** 600 x 760 x 1080 • 15 shelf positions

**Double Chamber** 600 x 760 x 1840 • 30 shelf positions

*Introducing our Cook & Hold ovens - precision, performance and peace of mind for outstanding results.*

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## FEATURES / BENEFITS

- Available in single or double chamber models
- Cooks, roasts and holds food at tightly controlled temperatures
- Dynamic Delta T cooking ensures precision and maximises yield
- Twin independent controls on double models — if one oven stops, the other keeps working
- 5" digital touch screen per oven with zoomed display, positioned away from steam path
- Easy to use, intuitive operation
- Recipe sharing via USB for consistent results across sites
- Download HACCP data remotely or via USB
- Store up to 48 recipes, with a favourites list for quick access
- Energy monitoring system records daily, weekly and monthly usage
- Easily replaceable heating elements means fast servicing onsite and minimal downtime
- Grade 316 stainless steel chamber and castors provide superior resistance to salt and moisture

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# INDUCTION RANGE I91105C

| | |
|---|---|
| **Electrical Rating (kW)** | 26.4 |
| **Dimensions mm (w x d x h)** | 1000 x 900 x 900 |
| **Heat Zone Diameter mm** | 270 |
| **Gastronorm compatibility** | 2/1 |

*Delivers the speed chefs need, with the energy efficiency and precise control only induction can offer.*

## FEATURES / BENEFITS

- 4 x 5kW induction heat zones deliver instant heat and rapid heat up
- In-built pan detection delivers energy savings - No wasted energy as no pan = no energy generated
- Versatile as smaller pots can share zones while larger pots can straddle zones
- Low heat emissions means a much cooler working environment
- Precise temperature control means chefs can move from gentle boil to rolling boil instantly
- 6mm toughened glass hob is robust enough for the toughest kitchen environments
- Glass hob simply wipes clean, no waiting to cool down and no scrubbing after service
- 2/1 GN fan-assisted oven and oven temperature range of 80 - 300°C is ideal to prepare a wide variety of food
- Even cooking throughout the oven chamber
- Fully pressed metal to metal door seal keeps heat where it's needed - in the oven chamber

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# F900 SUITE

| | |
|---|---|
| **Dimensions mm (w x d x h)** | 1200 x 900 x 900 |
| **Pasta Cooker** | Ideal for bulk production or individual portions |
| **Induction Hob** | Available in 3.5 or 5kW zones |
| **Griddle** | 260 x 640 mm cooking area |

*F900 equipment joins seamlessly to create a single piece top. Featured is the E9241 pasta cooker, i9042 induction and E9541 griddle.*

## FEATURES / BENEFITS

- The F900 Series combines style, versatility, and practicality to deliver a true five-star cooking experience
- Designed to give chefs flexibility, capacity, and functionality in any kitchen environment
- Precision-built using modern manufacturing processes such as projection welding for a clean, distinctive finish
- Built from 304 culinary-grade stainless steel with a robust 2 mm thick hob for exceptional durability
- Offers a comprehensive selection of electric, gas and unheated models to suit every kitchen setup
- Optional accessories including kick strips and end panels make it ideal for front-of-house presentation
- High-power burners deliver rapid heat-up times for fast, efficient service
- Fryers include built-in filtration systems to extend oil life and reduce running costs
- Gas units can be converted on-site between natural, propane, or butane operation for ultimate flexibility
- Front-access servicing and multiple gas connection options simplify installation and maintenance, minimising downtime

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# ELECTRIC CHARGRILL E3625

| | |
|---|---|
| **Electrical Rating (kW)** | 8.4 |
| **Dimensions mm (w x d x h)** | 600 x 850 x 890 |
| **Cooking Area mm (w x d)** | 450 x 590 |

*The E3625 delivers classic chargrilled results, fast heat-up and easy cleaning for gas-free kitchens.*

## FEATURES / BENEFITS

- Elements heat up within 5 minutes so can just be turned on when needed rather than being on all day like gas alternatives
- Cook directly on the elements for authentic results
- Even heat distribution across the cooking area
- Magnetic side screens protect adjacent equipment from splatter and remove easily for cleaning
- Removable drip tray catches grease and debris – no water required
- PTFE lining sheets protect the chamber below for ease of cleaning
- Cleaning heat setting quickly carbonises remaining debris for simple cleaning
- Is perfect for mounting on refrigerated base for a self-contained cooking station
- Can be mounted on an optional fixed or mobile stand, or on a refrigerated base for a convenient self-contained grilling station

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# GLASS TOP ELECTRIC OVEN E3164

| | |
|---|---|
| **Electrical Rating (kW)** | 12.4 |
| **Dimensions mm (w x d x h)** | 600 x 875 x 890 |
| **Heat Zone Size mm (w x h)** | 230 x 230 |
| **Oven Operating Temperature** | 100° - 250°C |

*The E3164 makes the switch from gas to electric effortless, combining efficient performance with easy operation and cleaning.*

## FEATURES / BENEFITS

- Four 230 mm heat zones with 2.3 kW elements provide fast, even heat distribution
- Ceramic glass hob heats rapidly and wipes clean easily after service
- Multi-zone flexibility – use separate pans or straddle larger pots across zones
- Hot surface warning light stays illuminated until the hob is safe to touch
- 1/1 GN fan-assisted oven with five shelf positions and a temperature range of 100 – 250°C
- Glass-panelled oven door and internal light let you monitor cooking progress without losing heat
- Robust glass surface withstands heavy pan work and daily use
- There are four models in the portfolio – 4 and 6 zone ranges and boiling tops

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# INDUCTION RANGE E3917i

| | |
|---|---|
| **Electrical Rating (kW)** | 27.5 |
| **Dimensions mm (w x d x h)** | 900 x 850 x 890 |
| **Oven Operating Temperature** | 100° - 250°C |

*Solid-top flexibility with induction efficiency - ideal for operators lowering their carbon footprint while maximising performance.*

## FEATURES / BENEFITS

- 5-zone induction hob in gas solid-top style provides multi-pot cooking with targeted power: centre 7.5 kW, rear 3 kW, front 5 kW, side zones 3 kW
- Full surface cooking area accommodates any pot size
- Instant heat & precise control – from simmer to rolling boil in seconds
- Over 90% of energy goes to the pot, reducing load on extraction systems
- In-built pan detection prevents energy waste
- Heavy-duty, 6 mm ceramic glass top for high-volume service
- Fan-assisted 1/1 GN oven with twin glass-panel doors
- Also available as a boiling top and within the F900 series

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