williams

WILLIAMS REFRIGERATION

BAKERY EQUIPMENT

REACH-IN & ROLL-IN RETARDERS, PROVERS, RETARDER PROVERS AND FREEZERS

WWW.WILLIAMS-REFRIGERATION.CO.UK

The dedicated range of dough conditioning equipment and bakery refrigeration from Williams

Williams has supplied its range of retarders, provers and dedicated refrigerators and freezers to the UK's leading supermarket chains and independent craft bakers for many years.

Williams is a leading manufacturer and supplier of professional refrigeration for the food service and bakery markets, with a global reputation for delivering excellence.

Our extensive product range includes high performance, energy efficient and environment-friendly refrigerated cabinets and counters, blast chillers, coldrooms, back bar and specialist bakery equipment.

Our customer commitment helps you meet the demands of food safety and energy efficiency. Our competitive pricing, professional advice, innovative design and after sales service support attracts customers from all sectors of the market – including many of the world's leading bakery, hospitality and retail organisations.

Williams 'right first time' philosophy means that its products provide years of trouble-free operation and are easy to service and maintain.

Greenlogic:
Through the Greenlogic initiative, Williams is committed to supplying the most energy efficient and sustainable commercial refrigeration in today's market. For more information visit www.greenlogic.info

WILLIAMS' BAKERY RANGE AT A GLANCE

✓ Standard - Not available o Option	Reach In	Modular
Accomodates 18" x30" bakery trays	✓	✓
Metric tray kit (600 x 400)	o	-
DoughMaster 5 Menu driven touch screen controller **	✓	✓
Plug and play Prover and Retarder Prover models (13 amp supply)	✓	-
Stainless steel exterior and interior	✓	✓
CoolSmart controller*	✓	-
Door locks	✓	✓
Heavy duty swivel castors with brakes	✓	-
Designed to 43°C ambient	✓	✓
Zero ODP/GWP low foam insulation	✓	✓
Self closing doors	✓	✓
Internal bumper bars	-	✓
15mm insulated floor with ramp	-	✓
Pass-through configurations	-	o
Adjustable humidity levels**	✓	✓
Variable prove temperature**	✓	✓
Intelligent steam calculation**	✓	✓
Economy mode**	✓	✓
Natural hydrocarbon refrigerant	✓	✓***

** Retarder, Prover and Freezer models only*
***Retarder Prover models only*
****Unavailable on 4 trolley model*

BAKERY RANGE

For decades Williams has supplied the baking industry with an extensive range of specialist equipment, helping bakers improve efficiency, reduce waste and achieve consistent results. From refrigerated cabinets and modular storage to dough retarders, provers and retarder provers, our equipment supports every stage of production.

Designed for both independent craft and in-store bakeries, our products can accommodate 18″ x 30″ or 600mm x 400mm trays and perform reliably even in the toughest of conditions, including high ambient 43°C environments.

As demand for retarder provers grows, Williams leads the way by continually improving its range of equipment with the best available technology to ensure excellence in every bake.

Refrigeration for the real world.

C1T

C2T

CRYSTAL BAKERY CABINETS

The ideal solution for producing perfect dough, every time.

All the Crystal cabinets are available in one and two-door formats and all operate on natural refrigerant, which not only enhances their energy efficiency but also make them a greener choice.

CRYSTAL FREEZERS, RETARDERS AND PROVERS

Many bakers now use a variety of methods in production. Our Freezer models, for example, are perfect for the storage of frozen dough products, helping to cope with customer demand during busy periods, or in the supply of frozen batched items to larger retailers.

Our Crystal Retarders will help to slow down the fermentation process of the dough, preventing it from rising too quickly and providing better control of the baking process. They have been built to maintain consistent temperature and humidity levels, which is crucial in preventing skinning of the dough.

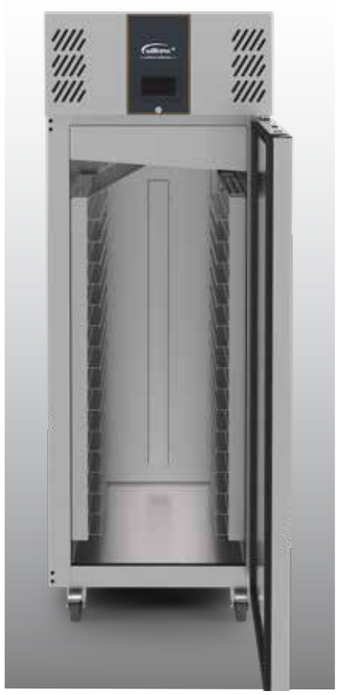
Further benefits include improvement in taste and texture from the slowing down of the fermentation process. They also allow bakers to prepare dough in advance and bake at a more convenient time without compromising quality.

Unlike Retarders, our Provers speed up the fermentation process by maintaining the ideal temperature and humidity to significantly increase yeast activity. The humid environment within the cabinet prevents the dough surface from drying out and cracking during its rise.

These cabinets are available in a choice of temperature ranges to suit specific requirements:

- -13°/-21°C frozen storage
- -5°/+3°C retarder mode
- +38°/+40°C prover mode
- +22°/+40°C retarder prover mode

RPC1T



RPC2T

CRYSTAL DOUGH RETARDER PROVERS

Although Williams has manufactured bakery equipment for over thirty years our dough retarder prover models have never been in such demand. They have become essential equipment for any bakery, whatever the size of operation.

Whilst in retard mode the DRP holds the dough at a cool temperature to slow down fermentation, then at the time chosen it gradually raises the temperature and humidity to increase the yeast's activity to begin the proving process and rise to the optimal point ready for baking.

Crystal Dough Retarder Prover reach in models (DRP's) are designed to make a baker's life easier. The new Williams DoughMaster 5 is an easy to navigate, menu driven touchscreen controller which features an intuitive menu system that makes it easy to select programmes. It allows users to customise programmes to suit their needs, with a range of bread types and other baked goods able to be specified, ideal for the craft baker or businesses with a high turnover of staff. (See page 13 for further details)

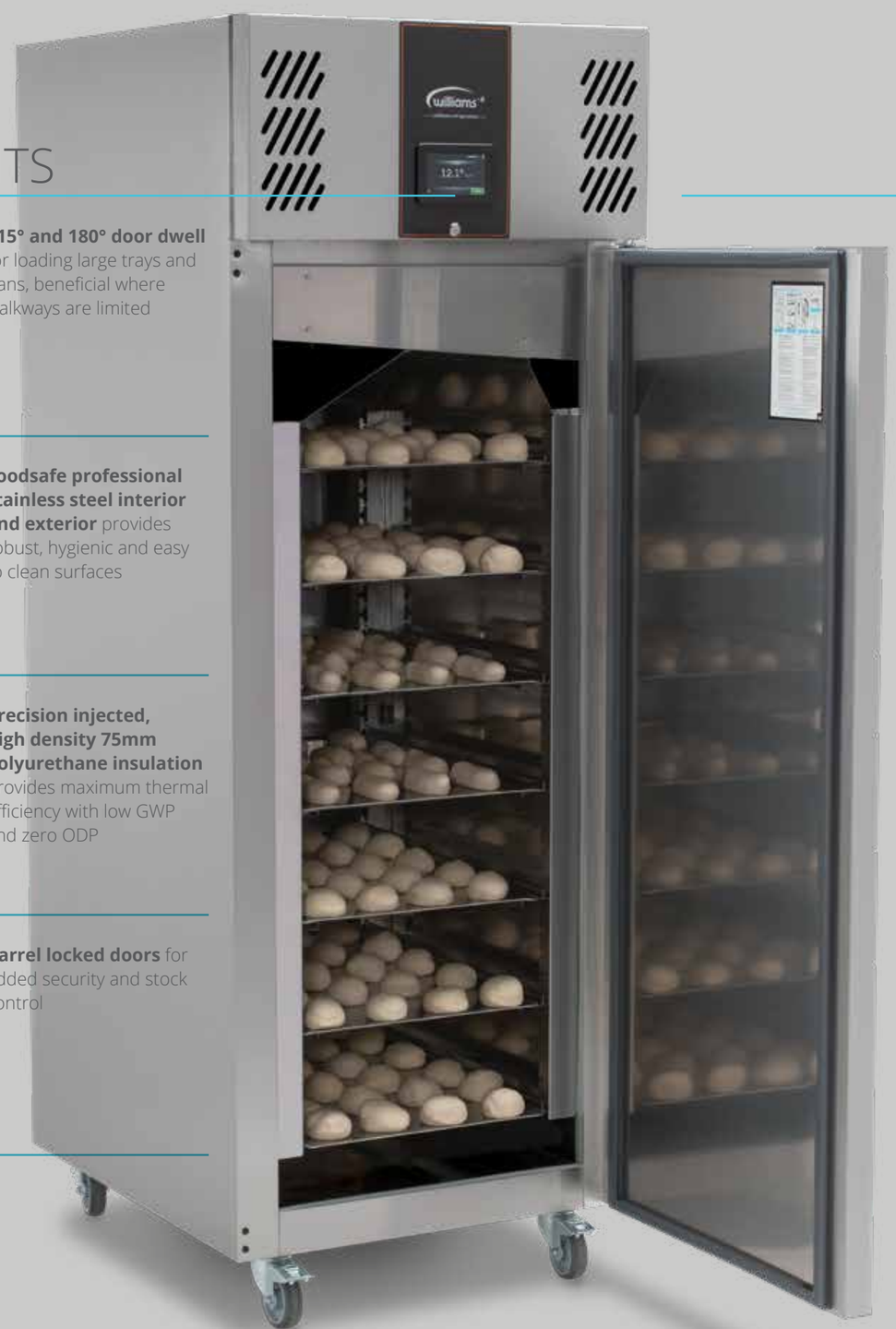
The enhanced energy efficiency of the latest DRP models has meant we have been able to reduce the power load to such an extent that they now run off a standard 13 amp supply. This makes installation simpler, allowing it to be easily integrated into existing kitchens and making it suitable for a diverse range of businesses.

FEATURES AND BENEFITS

Designed and engineered to operate efficiently in the harshest of environments up to 43°C ambient

Accommodates industry standard 18”x 30” (or 400 x 600mm) trays

115° and 180° door dwell for loading large trays and pans, beneficial where walkways are limited



Energy saving DoughMaster 5 touchscreen controller for optimum auto cycle control, personalisation and multi-recipe function**

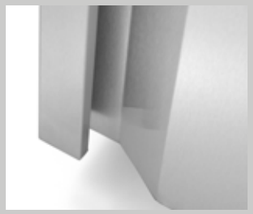
High performance helium leak testing of entire system to guarantee efficiency

Heavy duty, PVC, magnetic balloon gaskets with welded corners provide durability and 100% tight seal, preventing heat ingress

Plug & play (13 Amp Retarder Prover models

Foodsafe professional stainless steel interior and exterior provides robust, hygienic and easy to clean surfaces

Full length integral door handle provides a non-slip ‘grab’ while being easy to clean



Delivered to site with heavy duty, non-marking swivel castors with brakes for improved mobility and stability

Versatile, removable racking system provides flexible storage and ease of cleaning

Precision injected, high density 75mm polyurethane insulation provides maximum thermal efficiency with low GWP and zero ODP

Williams CoolSmart controller for easy operation and clear digital display*

Powerful and energy efficient refrigeration system with natural refrigerant

Self-closing doors avoid heat ingress and reduce energy consumption

Barrel locked doors for added security and stock control

Easy to clean, one piece stainless steel dished base with radiused corners reduces potential dirt traps

**Freezer, Retarders and Prover models only*
***Retarder Prover model only*

MODULAR DOUGH RETARDER PROVER

The game-changing modular bakery solution.

Our latest modular DRPs not only offer improved serviceability and accessibility but also significantly enhance energy efficiency and customer-focused controls.

Its intelligent controller provides bakers with precise and automated control over their baking process. This frees up staff, reduces labour costs, and guarantees consistent high-quality dough results.

The innovative solutions, user-centric features, and advanced technologies incorporated into the new DRP send it to the forefront of the essential bakery equipment market.

ENVIRONMENTAL DESIGN

Williams continues to pioneer and promote use of environmentally friendly refrigerants across its ranges. The DRP features natural hydrocarbon refrigerant, with low GWP (Global Warming Potential) and zero ODP (Ozone Depletion Potential).

This switch to hydrocarbon drastically reduced the refrigerant charge to just 0.095 kg per circuit, with a 99.8% reduction in GWP.

Furthermore, this ensures the DRP falls below the requirement for installation risk assessments, flammable zone control & insurance problems.

ENERGY EFFICIENCY

The new DRP offers significantly improved energy savings compared to its predecessor, along with reduced componentry. It's new simplified design has resulted in significant energy savings.
For example, there is a 40% energy saving in retard mode, and an impressive 66% energy saving during proving.

This design, combined with a uniform smart airflow, ensures even and consistent results throughout the bakery trolleys, giving perfect results while reducing energy consumption.

DURABILITY

The door gasket is designed to seal on the entry ramp, not the building floor, which improves hygiene and reduces wear and tear.

The polyurethane (PU) insulated floor features angled sides and an integral ramp, eliminating joints that could trap dirt.

To protect the unit from damage, the internal chamber is fitted with bumper rails that prevent damage from loading trolleys. Optional external bumper rails are also available to further enhance overall durability.

IMPROVED INSTALLATION & SERVICEABILITY

The new DRP is designed to fit into tight spaces with a width of just 1250 mm. Its compact, low-level condensing unit allows it to be installed next to ovens and under ventilation canopies without compromising performance.

The door opening is also wide enough to accommodate a variety of trolley sizes.

To improve serviceability and maintenance, components and wiring are easily accessible. All internal panels use simple latch and strike fittings that require minimal tools, and the condenser filter can be effortlessly removed for cleaning and servicing.

To further improve safety, vital components like the evaporator assembly and control panel isolator have been repositioned to eliminate the need for working at height.

MODULAR PROVERS

We also offer modular prover models that can be configured to maximise available space, accommodating anywhere from one to eight bakery trolleys - or more - to match the needs of any business.

FEATURES AND BENEFITS

Energy saving DoughMaster 5 touchscreen controller for optimum auto cycle control, personalisation and multi-recipe function

Precise temperature and humidity control for consistent dough results

Designed and engineered to operate efficiently in the harshest of environments up to 43°C ambient

Internal bumper bars for added protection

Accommodates 18" x 30" trays on bakery trolleys - from single rack up to eight racks or more

Insulated 15mm thick floor complete with integral ramp – no floor recess required

Powerful and energy efficient R290 refrigeration system

Smart airflow design provides a uniform prove throughout the racked trolleys

Choice of 18" or 30" (600mm x 400mm) entry access for added flexibility

Foodsafe professional stainless steel interior and exterior provides robust, hygienic and easy to clean surfaces

Easy access to vital components for servicing, eliminating the need for working at height

Precision injected, high density 90mm polyurethane insulation provides maximum thermal properties with low GWP and zero ODP

Heavy duty, PVC, magnetic balloon gaskets with welded corners provide durability and 100% tight seal, preventing heat ingress

TOUCH SCREEN BAKING WITH THE NEW DOUGHMASTER

Fitted to our Crystal and modular Dough Retarder Prover models, the new DoughMaster 5 Controller utilises the latest technology for optimum auto cycle control, connectivity, and adaptability to meet customer demands. It can significantly reduce potentially wasted energy and will always ensure the very best dough quality.

The controller is designed to enhance production, allowing for more flexible production runs, the ability to plan for bottlenecks, and faster overall output. All of this leads to lower production costs and, most importantly, an improved quality of product.

The latest version is a robust, intelligent controller offering improved user experience. It's easy-to- follow on-screen instructions, guides users through simple steps with minimum effort, allowing complete control of the proving process at a simple touch of the screen. The DoughMaster can also be personalised to meet specific customer needs, including: customer branding, product type images, label terminology and user accessibility settings.

The DoughMaster 5 provides the ability to precisely adjust humidity and temperature and can 'bank' these settings. The Eco-mode is particularly innovative, calculating and supplying the exact volume of steam needed for each cycle, unlike many regular bakery controllers that flood the chamber with wasted steam. This significantly reduces energy consumption.

The DoughMaster can also provide informative feedback and diagnostics to assist an engineer, and it can be expanded with firmware updates as technology progresses, or your bakery expands.

We also offer an optional Wi-Fi device that links to a cloud-based portal, allowing remote access to HACCP data downloads.

TECHNICAL DATA

Crystal One Door Cabinets

Model	Width	Depth	Height	Temp °C	Capacity (18"x30") Trays
RC1T	737(587)	941(800)	2140(1390)	-5 / +3	20
LC1T	737(587)	941(800)	2140(1390)	-13 / -21	20
PC1T	737(587)	941(800)	2140(1503)	+38 / +40	16
RPC1T	737(587)	941(800)	2140(1503)	+5 / +3°C (retard) +38 / +40°C (prove)	16
C1MP20	737(587)	941(800)	2140(1503)	+38 / +40°C	19

Crystal Two Door Cabinets

Model	Width	Depth	Height	Temp °C	Capacity (18"x30") Trays
RC2T	1400(1250)	941(800)	2140(1550)	-5 / +3	40
LC2T	1400(1250)	941(800)	2140(1550)	-13 / -21	40
PC2T	1400(1250)	941(800)	2140(1550)	+38 / +40	40
RPC2T	1400(1250)	941(800)	2140(1550)	+5 / +3°C (retard) +38 / +40°C (prove)	40

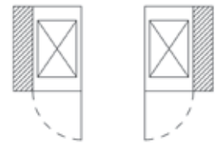
Note:
Drawings are not to scale
All dimensions are in mm unless otherwise stated.
Dimensions shown are external(internal).
Trays are not included
RP & P models require connection to a main drain.
All models require 13 Amp supply except PC1T (20 Amp) and PC2T (25 Amp)

Full Technical Details can be found at www.williams-refrigeration.co.uk/info-centre

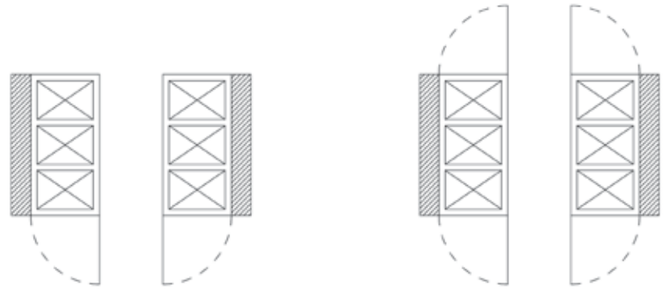
TECHNICAL DATA

Examples of Modular Dough Retarder Prover Configurations

w965 x d1200 x h2580



w1250 x d2000 x h2580



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Installation of all Williams products requires adequate ventilation.

Williams has recently upgraded its products. As such the 'on location' images used here, differ slightly to the new range. For true new model representation please refer to the individual product images.

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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an Ali Group Company

The Spirit of Excellence