williams

WILLIAMS REFRIGERATION
PRICE LIST SEPTEMBER 2026

WILLIAMS REFRIGERATION

REFRIGERATION EXCELLENCE

As one of the world's leading manufacturers of refrigeration, Williams has a reputation for excellence. For over 45 years our award-winning products have been used by professional operators in industries including foodservice, bakery, pharmaceutical, medical and retail. Our comprehensive range includes energy efficient and sustainable refrigerated cabinets and counters, blast chillers, coldrooms, back bar, front of house display and specialist equipment - all developed around the core principles of performance, reliability, quality and value.

Customer service is another core principle. Williams is committed to helping operators meet the increasingly complex legislation and regulations covering areas such as food safety and energy efficiency, both by developing innovative product solutions and by offering expertise and advice. As a result we have attracted some of the world's leading companies as customers.

From our UK headquarters in King's Lynn, we have established manufacturing facilities in China and Australia and sales operations around the world. Inspired by a united vision and drive, the technical teams at all Williams' operations have the resources and expertise to enhance the company's global reputation.

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.

In the UK, our customer support in King's Lynn is backed by sales and service teams at our contracting offices in Edinburgh, Doncaster, Maidstone and Basingstoke, working alongside our network of distributors.

Manufacturing is driven by a 'right first time' culture, within a framework of continuous improvement, based on international principles. We invest in the latest technology, optimising processes by carefully balancing automation with manual assembly at critical points. Our manufacturing excellence is underpinned by a programme of personnel development, training, team building and problem solving.

Quality control is guaranteed through sophisticated functional and electrical testing of all products to ensure they deliver the best performance, reliability, durability and sustainability, even in the toughest environments. Consequently, our products provide years of trouble free operation - and they are easy to look after, service and maintain. But if things do go wrong, their smart design means they can quickly be repaired, with minimal disruption.

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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	**BF**	Blast Freezer +90°C to -18°C in 240mins
F	Fish	-2/+2	**MP**	Mobile Prover	+38/+40		
CF	Chilled Food	0/+3	**RP**	Retarder Prover	-5/+3 +38/+40		
V	Variable	-22/+8*					

* NB: Chef's Drawer -22/+4°C

Construction

SA Stainless steel exterior / Aluminium interior

SS Stainless steel exterior / Stainless steel 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 Jade (J2)

J2

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 + J2

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)

HJ2 + SA

Step Four - Add Some Extras
Finally add on any of our optional extras - here we'll choose Stainless Steel Back (SB)

HJ2-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.

For a quotation, please call your local Williams Contracting Office or email estimating@williams-refrigeration.co.uk

Customer orders that are cancelled after Williams has issued acknowledgement will give rise to a cancellation fee where bespoke or customised design and manufacturing requirements are incurred.

These include:

- Counters with Wells or Reverse Unit
- Remote, special voltage and special finish / special option appliances
- All Heated and Modular products

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.

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 Team

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:

Guides and Information

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

BIM Models/CAD Symbols

Fully compliant BIM, CAD and Revit files for all Williams products are freely available on our website via Specifi.

2D and 3D CAD symbols remain accessible via our Downloads page.

CONTACT INFORMATION

Head Office

Enquiries & General Sales
T 01553 817 000
E info@williams-refrigeration.co.uk

Spares
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Accounts
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Regional Offices

Williams Refrigeration Head Office
Bryggen Road
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E info@williams-refrigeration.co.uk

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25 Peffer Place
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Rands Lane Industrial Estate
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Doncaster
DN3 3EW

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E sales@williams-central.co.uk

Southern Office
Holly Bank Chambers
Oasts Business Village
Red Hill, Wateringbury
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ME18 5NN

T 01892 835 525
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Southern Office
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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 Oliver Brumby	07768 006 134	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 Jonathan Davies	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 Simon Eames	07876 545 851	London, Surrey, West Sussex, East Sussex, Kent
G Warren Giffen	07970 796 698	Northern Ireland, Eire & Isle of Man

CONTACT INFORMATION

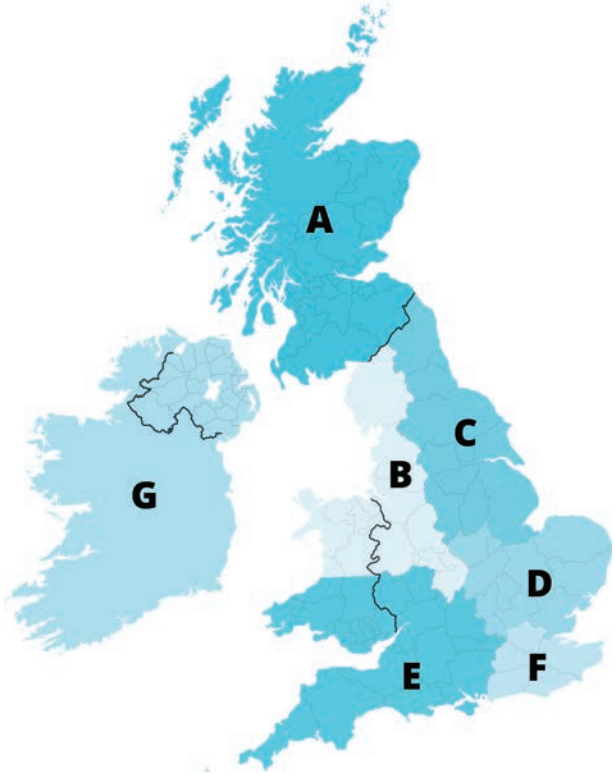
Malcolm Harling

Garry Allitt

Kaj Sandom

Leon Espley

A Alan Cumming



B Oliver Brumby

C Haydon Hendry

D Jonathan Davies

E Andy Ward

F Simon Eames

G Warren Giffen

EMBODIED CARBON DATA

WHAT IS EMBODIED CARBON?

Embodied Carbon refers to the total greenhouse gas emissions associated with the whole lifecycle of a product, building or infrastructure.

It therefore includes: material extraction, transport to manufacturer, manufacturing, transport to site, construction, use phase maintenance, repair, replacement, refurbishment, deconstruction, transport to end of life facilities, processing and disposal.

IMPACT ON THE FOODSERVICE SECTOR

Embodied Carbon is becoming an essential consideration in foodservice design, as the industry moves toward more sustainable practices.

Having access to embodied carbon data allows consultants, designers and operators to make more informed, environmentally responsible choices.

WILLIAMS' EMBODIED CARBON DATA

Our calculations have been produced using the CIBSE TM65 mid-level method and are verified by CIBSE.

They are available within Revit symbols in Specifi, or by contacting our Sales Team, reflecting our commitment to transparency, accountability and sustainability.

greenlogic

Our Commitment to sustainable refrigeration

SCAN HERE FOR MORE INFORMATION ON OUR GREENLOGIC INITIATIVE

Sustainable Sourcing

To ensure our products are sustainable we apply active consideration for every component. We not only consider their contribution to the product's energy efficiency, but also the impact they have on the environment, ensuring they have been manufactured using a sustainable and ethical process.

CABLES
78% of the plastic coating, copper, and aluminium come from recycled sources.

RECYCLED ELEMENT PERCENTAGE
Stainless steel 95%
Aluminium 69.11%
Galvanised steel 15-25%

REFRIGERANTS
Reach-in products use natural R290 refrigerant with GWP of 3 and which can be reclaimed for reuse.

COILS
Made from recycled copper and aluminium, using 95% less energy than producing new materials for aluminium and 10-15% less for copper.

PLASTICS
Our products contain 70% post-consumer recycled plastics, equivalent to virgin material, sourced 15 miles from our factory.

FOAM
Produced by reacting di-isocyanates with polyols derived from either crude oil or renewable natural oils. Made from 100% recycled polyols, ensuring no waste through reuse.

STAINLESS STEEL
100% recyclable and made from 95% recycled materials in a Biocoke and Biomethane plant.

COMPRESSOR OILS
Our compressors use 100% recyclable mineral and synthetic oil.

GASKETS
Made from salt and mineral oil. Fully recyclable magnetic bead is lead and cadmium free and manufactured from recycled stainless steel.

GLASS
Glass is made from natural resources – sand, soda ash, limestone and recycled glass. Our display refrigeration glass is locally sourced, made with 40% recycled material (cullet).

greenlogic

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MEDI+

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
- Compact undercounter units and upright cabinets
- Stainless steel construction with secure door locks
- Self-closing doors
- 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:

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

SCAN FOR MORE INFORMATION

JADE MULTITEMP CABINETS AND COUNTERS

One unit. Multiple temperatures. Complete flexibility.

- UK industry first multi-temperature cabinet and counter range
- Operates from +8°C to -22°C within a single unit
- Ideal for menu changes, seasonal specials and backup cover
- Quick, accurate temperature control to within 0.1°C
- WiFi enabled for remote monitoring and HACCP logging
- Five models available

T +44 (0) 1553 817 000
info@williams-refrigeration.co.uk
www.williams-refrigeration.co.uk

MORE ON
JADE MULTITEMPS

JADE CABINETS

FEATURES AND BENEFITS

- Gastronorm (GN 2/1) range of cabinets
- Foodsafe stainless steel exterior and aluminium interior*
- IP55 rated CoolSmart capacitive touch controller - sleek design with clear white display (J1/J2 models only)
- 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

J1

J2

J1SS GD PT

Jade Cabinets		Temp		J1-SA	J2-SA	NEW J1SS GD PT
Refrigerator	+1 / +4°C	H		£3,370	£4,960	£5,710
Meat	-2 / +2°C	M		£3,740	£5,440	-
Freezer	-18 / -22°C	L		£4,110	£6,030	-
Fish***	-2 / +2°C	F	NEW	£7,720	-	-
Heated****	+78 / +83°C	X	NEW	£6,620	-	-

Options & Accessories	Code			
Helicoil	HE	£130	£130	£130
Trayslides per pair	SL	£90	£90	£90
Shelf & slides - 1 shelf / 2 slides	SH	£140	£140	£140
Stainless steel back	SB	£280	£280	-
Left hand hung door	LH	foc	-	foc
Glass doors & light - H models only	GD	£810	£1,480	-

Technical Specification			
Dimensions mm (D824 X H1960)	W727	W1400	W727
Capacity (ltrs / cu.ft)	620/21.9	1295/45.7	620/21.9
Shelves (GN 2/1)	3	6	4

Energy Grade	HJ1	MJ1	LJ1	FJ1	XJ1	HJ2	MJ2	LJ2	J1SS GD PT
R290	A	C	C	-	-	B	D	D	-

NB: *Except the Fish and Heated cabinets which have a stainless steel exterior and interior
**Except the J1SS GD PT which is designed to operate efficiently up to a 32°C ambient
**Fish cabinet requires connection to a main drain and is supplied with 8 of 2x1GN 100mm pans with slime trays and 16 fixed trayslides (8 per side)
***Heated J1 has an increased width of 737mm
Fish, Heated and Pass-through models are out of scope of professional MEPS

Energy Technology List

JADE MULTITEMP CABINETS

FEATURES AND BENEFITS

- Temperature Range: -22/+8°C.
  Can be set to suit specific food types e.g.
  Refrigerator +1/+4°C
  Chilled Food 0/+3°C
  Meat -2/+2°C
  Cheese +5/+8°C
  Ice Cream -10/-21°C
  Freezer -18/-22°C
- Wi-Fi enabled. Williams Connectivity provides real time performance data including remote temperature monitoring and diagnostic capabilities.
- VVJ1 features two independently temperature controlled sections with two half doors. Each section can be independently set between -22/+8°C.
- All other features as standard Jade J1 / J2 cabinets

VJ1

VVJ1

VJ2

NEW : INDUSTRY FIRST

Jade MultiTemp Cabinets		Temp	VJ1-SA	VVJ1-SS	VJ2-SA
MultiTemp	-22 / +8°C	V	£4,530	£8,430	£6,610

Options & Accessories	Code			
WiFi Module	WIFI	£310	£620	£310
Helicoil	HE	£130	£130	£130
Trayslides per pair	SL	£90	£90	£90
Shelf & slides - 1 shelf / 2 slides	SH	£140	£140	£140
Left hand hung door	LH	foc	foc	-

Technical Specification			
Dimensions mm	W727	W727	W1400
	D824	D880	D824
	H1960	H1960	H1960
Capacity (ltrs / cu.ft)	620/21.9	189/6.7 (per section)	1295/45.7
Shelves	3	4	6

Energy Grade	VJ1	VVJ1	VJ2
R290	C	D	C

NB: VVJ1-SS has a stainless steel exterior and interior

JADE UNDERMOUNT CABINETS

FEATURES AND BENEFITS

- Non-gastronorm range of cabinets*
- Foodsafe stainless steel exterior and aluminium interior
- 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

J300U

J400U

J500U

Jade Undermount Cabinets		Temp	J300U-SA	J400U-SA	J500U-SA
Refrigerator	+1 / +4°C	H	£2,920	£3,290	£3,480
Freezer	-18 / -22°C	L	£3,870	£4,200	£4,320

Options & Accessories	Code			
Helicoil	HE	£130	£130	£130
Trayslides per pair	SL	£90	£90	£90
Shelf & slides - 1 shelf / 2 slides	SH	£140	£140	£140
Left hand hung door	LH	foc	foc	foc
Glass doors & light - H models only	GD	£650	£730	£810

Technical Specification			
Dimensions mm	W595	W695	W727
	D684	D684	D837
	H1956	H1956	H1940
Capacity (ltrs / cu.ft)	335.5/11.8	410/14.5	523/18.5
Shelves	3	3	3

Energy Grade	HJ300U	LJ300U	HJ400U	LJ400U	HJ500U	LJ500U
R290	C	D	C	D	C	D

NB: *Does not apply to the J500U, which is a 2/1 gastronorm model

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	£5,620

Options & Accessories	Code	
Helicoil	HE	£130
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

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		Temp	MAR1
Meat Ageing	+1 / +6°C	H	£6,690

Options & Accessories	Code	
Helicoil	HE	£130
Trayslides per pair	SL	£90
Shelf & slides - 1 shelf / 2 slides	SH	£190
Left hand hung door	LH	foc
Meat hanging rails (2)	MR	£260
Waste catch pans	WCP	£200
Stainless steel back	SB	£280

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

LEARN MORE ON MEAT AGEING

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

MHC16

MRC16

Banqueting Cabinets		Temp	MHC16-SS	MRC16-SS
Heated	+78 /+83°C	X	£5,780	-
Refrigerator	+1 / +4°C	H	-	£5,410

Technical Specification		
Dimensions mm	W807	W803
	D885	D900
	H1770	H2013
Capacity (ltrs / cu.ft)	549/19.4	523/18.5
Trayslides	16	16

Energy Grade	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	£7,520	£10,530	£14,470
Chilled food	0 / +3°C	CF	£7,680	£11,210	£14,660
Meat	-2 / +2°C	M	£7,900	£11,720	£16,010
Freezer	-18 / -22°C	L	£8,140	£12,210	£16,710

Options & Accessories	Code			
Roll through (increases depth by 57mm)	PT	£1,380	£2,810	£3,900
2/1 GN trolley (each)	TR2	£1,590	£1,590	£1,590
Viewing panel with light - H temp only	VP	£680	£1,270	£1,900
90mm insulated floor (standard on L model)*	FL	£420	£660	£1,060
15mm insulated floor (except L models)	FL15	£800	£1,460	£2,170
Ramp (external)	RA	£1,300	£1,470	£1,620
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: All models except RMR3T-SS have a 13amp plug top.
The 3 door RMR3T-SS requires a qualified electrician for installation and a single phase 25 amp, RCD protected electrical connection.
For a delivery & Installation quotation, please call your local Contracting Office or email estimating@williams-refrigeration.co.uk
Modular cabinets are out of the scope of MEPS.
*Requires 90mm recess for flush entry.
** L temp height in 2460mm.
500mm air gap should be left between the top of the storage pod and ceiling

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	£1,710	£2,920	£3,250
Freezer	-18 / -22°C	L	£1,780	-	£3,490

Options & Accessories	Code			
Helicoil	HE	£130	£130	£130
Shelf & clips - 1 shelf / 4 clips	SH	£110	£110	£110
Low level (76mm) castors	C76	£100	£100	£100
Interior light - H temp only	IL	£170	£170	£170
Left hand hung door	LH	foc	-	foc
Glass doors & light - H models only	GD	£390	£550	£550

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

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

NB: LA135 has a static evaporator and is 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	£2,430	£2,430	£3,610
Freezer	-18 / -22°C	L	£2,910	£2,910	£4,320

Options & Accessories	Code			
Helicoil	HE	£130	£130	£130
Trayslides per pair	SL	£90	£90	£90
Shelf & slides - 1 shelf / 2 slides	SH	£120	£120	£120
2-Drawer bank set	DR2	£800	£800	£800 (H only)
Left hand hung door	LH	foc	foc	-
Glass door & light - H model only	GD	£290	-	-

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	-	C	-	C	A	D
R600a	A+	-	A+	-	-	-

NB: Add an extra 50mm to the depth for rear air-spacer bracket

FRY STATION DRAWER

VAZ5CTDR1-FBH

VAZ5CTDR2-FBH

Fry Station Drawer		Temp	VAZ5CTDR1	VAZ5CTDR2
Variable Temperature	-22°C / +4°C	V	£3,520	£4,000

Options & Accessories	Code		
Fry basket hanger & drip tray	FBH	£490	£490
Low level castors (76mm)	C76	£100	£100
High level castors (106mm)	C106	£100	£100

Technical Specification		
Dimensions mm	W455	W455
	D734	D734
	H870	H870
Capacity (ltrs / cu.ft)	109/3.8	109/3.8
Drawers	1	2

Energy Grade	VAZ5CTDR1	VAZ5CTDR2
R290	D	D

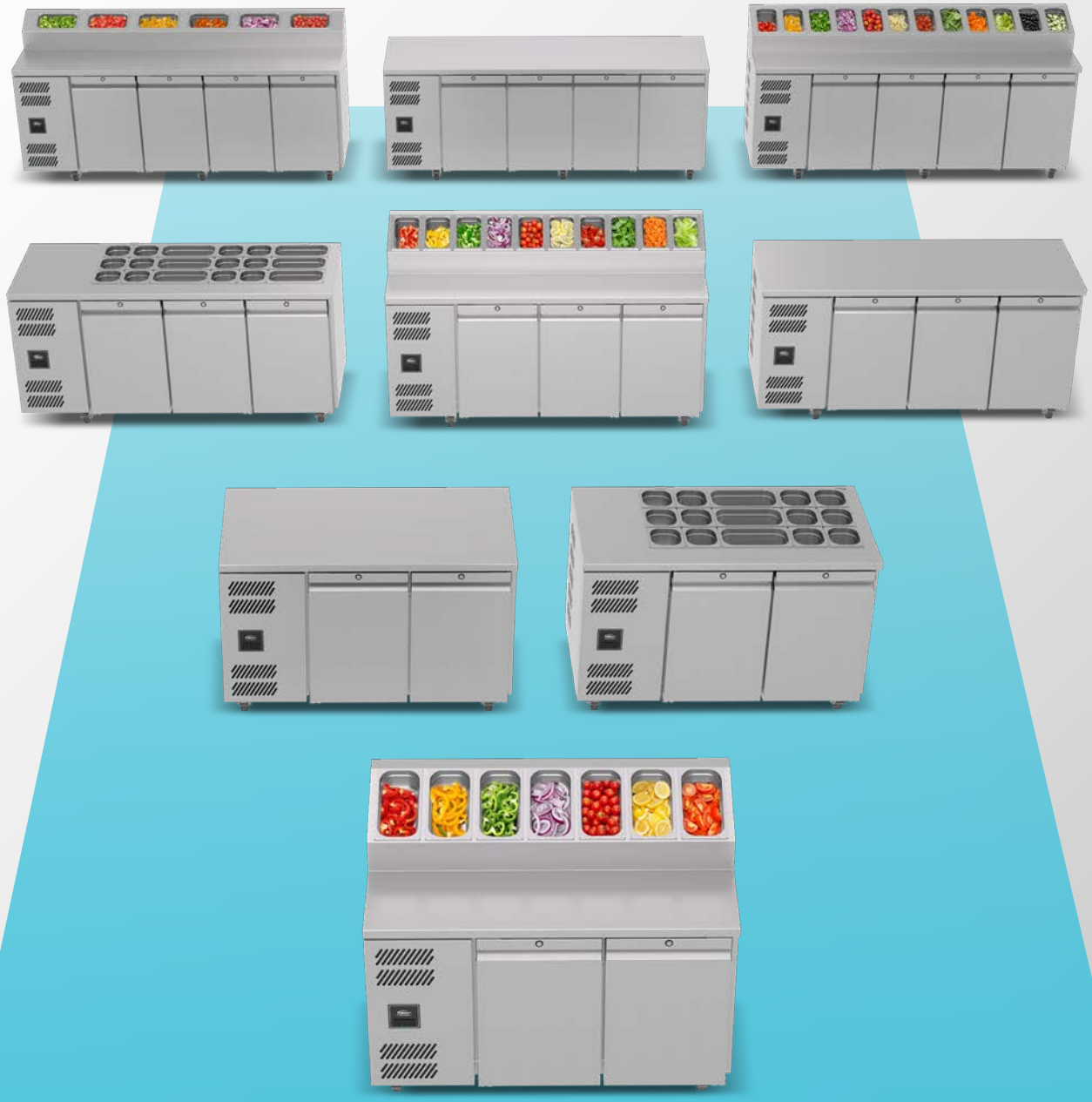
FEATURES AND BENEFITS

- Front vented, compact one or two drawer unit
- Variable temperature
- One drawer model is the perfect partner for a Basket Fryer, and can hold up to 35kg of food product
- Fryer basket hanger option holds up to 4 baskets. The 'hang time' for frozen goods allows ice crystals to drop off, thus enhancing cooking quality
- Integral 'easy grab' drawer handle
- Designed and engineered to operate efficiently up to 43°C ambient
- Height options available

VAZ5CTDR1-FBH

NB: Add an extra 50mm to the depth for rear air-spacer bracket

COMPLETE CONTROL



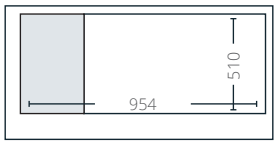
Williams' range of Jade counters offer an unparalleled choice of high quality refrigerated, freezer and meat temperature storage solutions. Built to withstand the demands of professional kitchens, they deliver exceptional reliability, food safety and energy efficiency.

Boasting the latest technology our standard counters can be further enhanced with raised pan holders, wells and drawers ensuring caterers get the perfect solution for their needs.

For kitchens with limited space, the Jade slimline models offer all the same benefits of the standard units, but with a reduced depth, offering a space-saving solution without compromising on performance.

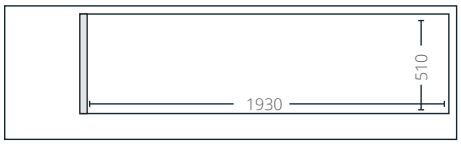
COUNTER WELL CONFIGURATIONS

2 door Full Well (FW)

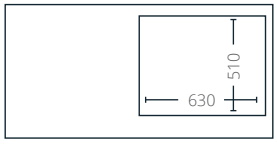


3 door Full Well (FW)

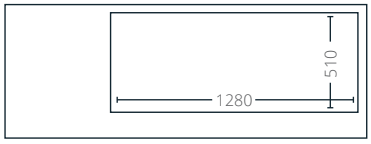
4 door Full Well (FW)



2 door Standard Well (SW)

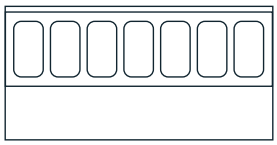


3 door Standard Well (SW)

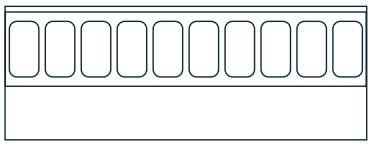


4 door Standard Well (SW)

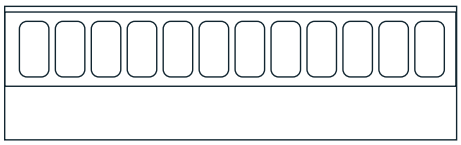
2 door raised pan holder (V)



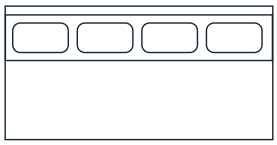
3 door raised pan holder (V)



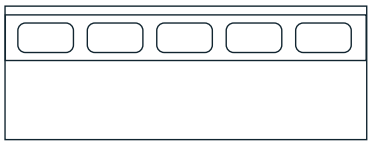
4 door raised pan holder (V)



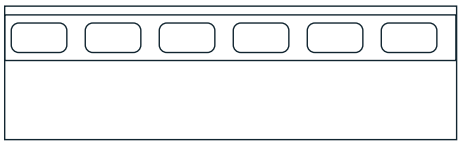
2 door raised pan holder (H)



3 door raised pan holder (H)



4 door raised pan holder (H)



Code	Well Type	HJC2	HJC3	HJC4
RPH-V RPH-H	Raised Pan Holder	£5,700	£6,710	£7,990
SW	Standard Well	£5,290	£6,330	£7,640
FW	Full Well	£5,430	£6,480	£7,750
SPW	Special Well (Bespoke)	£5,510	£6,250	£7,270

65mm pans only; all other pans maximum of 150mm depth

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

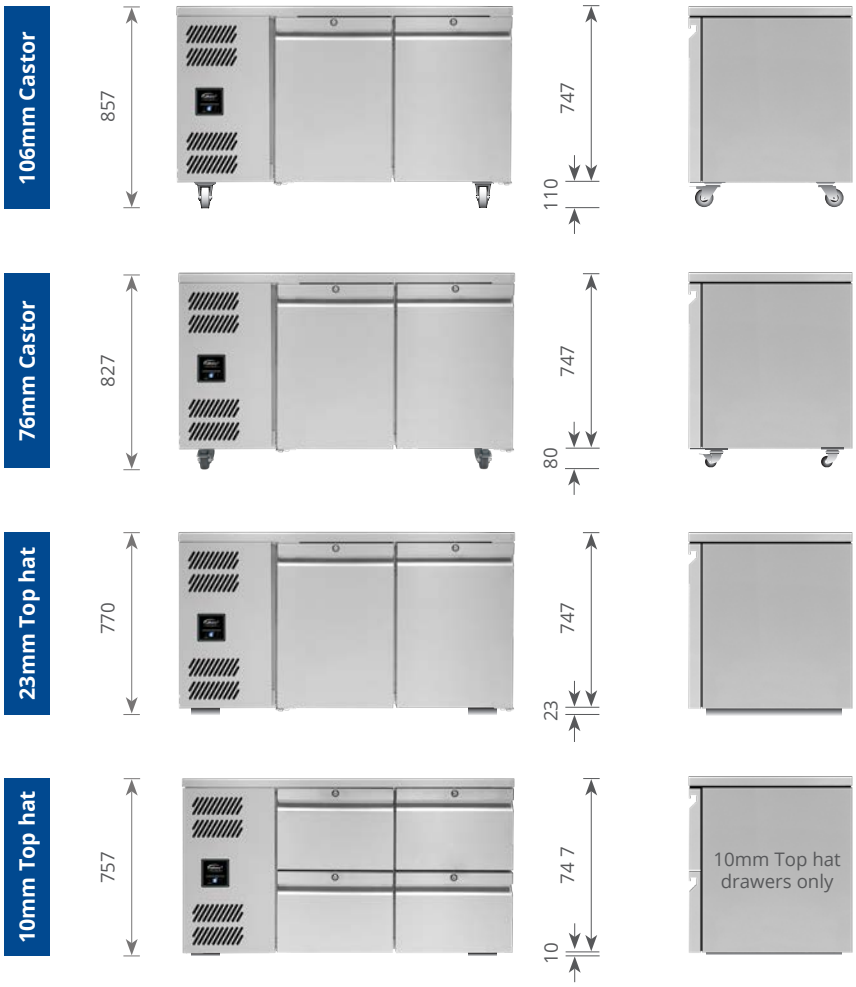
COUNTER DRAWER CONFIGURATIONS

NB: Jade MultiTemp Counters available with U12 and 21U configurations only.

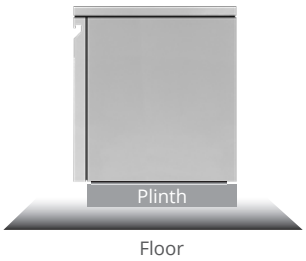
COUNTER HEIGHT OPTIONS

(Standard height is 857mm*, using 106mm castors)

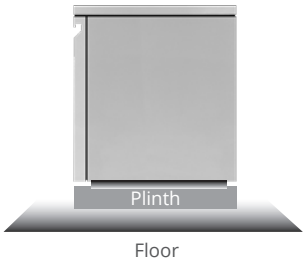
Drawers	Temp	Jade Counter
Two Door Counters		
		R290
U12	H +1 / +4°C	£5,510 (A)
U13	H +1 / +4°C	£6,110 (A)
U22	H +1 / +4°C	£6,320 (A)
U23	H +1 / +4°C	£6,920 (A)
U33	H +1 / +4°C	£7,520 (A)
13U	H +1 / +4°C	£6,300 (A)
31U	H +1 / +4°C	£6,300 (A)
33U	H +1 / +4°C	£7,710 (A)
U12	L -18 / -22°C	£6,110 (C)
U22	L -18 / -22°C	£6,920 (C)
21U	L -18 / -22°C	£6,300 (C)
Three Door Counters		
U112	H +1 / +4°C	£6,250 (A)
U113	H +1 / +4°C	£6,850 (A)
U122	H +1 / +4°C	£7,060 (A)
U123	H +1 / +4°C	£7,660 (A)
U131	H +1 / +4°C	£6,850 (A)
U133	H +1 / +4°C	£8,260 (A)
U222	H +1 / +4°C	£7,870 (A)
U223	H +1 / +4°C	£8,470 (A)
U233	H +1 / +4°C	£9,070 (A)
U311	H +1 / +4°C	£6,850 (A)
U333	H +1 / +4°C	£9,670 (A)
122U	H +1 / +4°C	£7,250 (A)
211U	H +1 / +4°C	£6,440 (A)
222U	H +1 / +4°C	£8,060 (A)
311U	H +1 / +4°C	£7,040 (A)
331U	H +1 / +4°C	£8,450 (A)
333U	H +1 / +4°C	£9,860 (A)
Four Door Counters		
U1112	H +1 / +4°C	£7,270 (A)
U1113	H +1 / +4°C	£7,870 (A)
U1131	H +1 / +4°C	£7,870 (A)
U3333	H +1 / +4°C	£12,100 (B)
1313U	H +1 / +4°C	£9,470 (A)
3321U	H +1 / +4°C	£10,280 (A)



If plinth does not protrude past the front of the cabinet shell 10mm Top hats will be required.



If plinth comes to the front of the door 23mm Top hats will be required.



All dimensions in mm.

*We can add top hats to increase the height even further.

JADE COUNTERS

FEATURES AND BENEFITS

- Gastronorm (GN 1/1) counters range
- IP55 rated CoolSmart capacitive touch controller - sleek design with clear white display
- Designed to operate efficiently up to a 43°C ambient
- Low noise levels
- Full integral 'easy grab' door handle
- Self closing lockable doors with magnetic gaskets
- Front breathing refrigeration system - no need for ventilation gaps at the back, top or side
- Heavy duty, non marking swivel and brake castors
- Full removable racking system for ease of cleaning

JC2

JC3

Jade Counters		Temp	JC2-SA	JC3-SA	JC4-SA
Refrigerator	+1 / +4°C	H	£4,700	£5,440	£6,460
Meat	-2 / +2°C	M	£5,150	£5,870	-
Freezer	-18 / -22°C	L	£5,300	£6,150	-

Options & Accessories	Code	JC2-SA	JC3-SA	JC4-SA
Helicoil	HE	£130	£130	£130
Trayslides per pair	SL	£90	£90	£90
Shelf & slides - 1 shelf / 2 slides	SH	£120	£120	£120
Stainless steel back	SB	£230	£310	£360
Screw on splashback (H - 150mm)	SC	£150	£180	£230
Integral splashback (H - 150mm)	ISC	£680	£1,010	£1,200
2-Drawer bank set - H temp*	DR2	£810	£810	£810
2-Drawer bank set - L temp*	DR2	£810	-	-
3-Drawer bank set - H temp only*	DR3	£1,410	£1,410	£1,410
Reverse unit	RU	£190	£190	£190
1/3 GN 100mm pan without lid - each	PN3	£30	£30	£30
1/3 GN 150mm pan without lid - each	PN3	£40	£40	£40
1/6 GN 100mm pan without lid - each	PN6	£20	£20	£20
1/6 GN 150mm pan without lid - each	PN6	£30	£30	£30
Bridging bars - each (BB305)	BB	£20	£20	£20
Bridging bars - each (BB510)	BB	£30	£30	£30
Raised pan holder - 1/3 GN pans 150mm H Temp only	RPH	£1,000 (7)	£1,270 (10)	£1,530 (12)

JADE COUNTERS

JC4

HJC3-U111 RPH

Options & Accessories	Code	JC2-SA	JC3-SA	JC4-SA
Low height castors (Total height 827mm)	C76	FOC	FOC	FOC
Low height 10mm Top Hat (Total height 757mm)	H757	FOC	FOC	FOC
Low height 23mm Top Hat (Total height 770mm)	H770	FOC	FOC	FOC
Bespoke Top Hat heights available	TH	£300	£300	£300

Countertop Wells	Code	JC2-SA	JC3-SA	JC4-SA
Standard wells - H Temp only	SW	£620	£890	£1,180
Dimensions (mm)		*630 x 510*	*1280 x 510*	*1605x 510*
Full wells - H Temp only	FW	£730	£1,040	£1,290
Dimensions (mm)		*954 x 510*	*1446 x 510*	*1930 x 510*
Special wells - H Temp only	SPW	£810	£810	£810
Well base - H Temp only	WE	£190	£240	£310
Hinged cover - H Temp only	HCV	£180	£220	£300

Technical Specification			
Dimensions mm (D700 x H857)	W1338	W1800	W2262
Capacity (ltrs / cu.ft)	317/11.2	469/16.56	622/22
Shelves	4	6	8

Energy Grade	HJC2	MJC2	LJC2	HJC3	MJC3	LJC3	HJC4
R290	A+	B	C	A+	C	C	A+

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 24 for drawer code/configurations

JADE MULTITEMP COUNTERS

FEATURES AND BENEFITS

- Temperature Range: -22/+8°C.
  Can be set to suit specific food types e.g.
  Refrigerator +1/+4°C
  Chilled Food 0/+3°C
  Meat -2/+2°C
  Cheese +5/+8°C
  Ice Cream -10/-21°C
  Freezer -18/-22°C
- Wi-Fi enabled. Williams Connectivity provides real time performance data including remote temperature monitoring and diagnostic capabilities.
- All other features as standard Jade JC2 / JC3 counters

VJC2

VJC3

NEW : INDUSTRY FIRST

Jade MultiTemp Counters		Temp	VJC2-SA	VJC3-SA
MultiTemp	-22 / +8°C	V	£5,830	£6,760

Options & Accessories	Code	VJC2-SA	VJC3-SA
WiFi Module	WIFI	£310	£310
Helicoil	HE	£130	£130
Trayslides per pair	SL	£90	£90
Shelf & slides - 1 shelf / 2 slides	SH	£120	£120
Stainless steel back	SB	£230	£310
Screw on splashback (H - 150mm)	SC	£150	£180
2-Drawer bank set*	DR2	£810	-
Reverse unit	RU	£190	£190
1/3 GN 100mm pan without lid - each	PN3	£30	£30
1/3 GN 150mm pan without lid - each	PN3	£40	£40
Low height castors (Total height 827mm)	C76	FOC	FOC
Low height 10mm Top Hat (Total height 757mm)	H757	FOC	FOC
Low height 23mm Top Hat (Total height 770mm)	H770	FOC	FOC
Bespoke Top Hat heights available	TH	£300	£300

Technical Specification		
Dimensions mm (D700 x H857)	W1338	W1800
Capacity (ltrs / cu.ft)	317/11.2	469/16.56
Shelves	4	6

Energy Grade	VJC2	VJC3
R290	C	C

NB: GN pans are not included but can be purchased via our Spares Office
*Refer to Jade Counters Technical Datasheet for configurations available

JADE REMOTE COUNTERS

FEATURES AND BENEFITS

- High performance Jade gastronorm (GN 1/1) counters
- 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
- Adjustable stainless steel 304 legs with flange for deck fixing

JC2R

JC3R

Remote Counters		Temp	JC2R	JC3R
Refrigerator	+1 / +4°C	H	£4,280	£5,040
Meat	-2 / +2°C	M	£4,720	£5,460
Freezer	-18 / -22°C	L	£4,860	£5,590

Options & Accessories	Code		
Helicoil	HE	£130	£130
Trayslides per pair	SL	£90	£90
Shelf & slides - 1 shelf / 2 slides	SH	£120	£120
Stainless steel back	SB	£230	£310
Screw on splashback (H - 150mm)	SC	£150	£180
2-Drawer bank set - H temp	DR2	£810	£810
2-Drawer bank set - L temp	DR2	£810	-
3-Drawer bank set - H temp only	DR3	£1,410	£1,410
1/3 GN 100mm pan without lid - each	PN3	£30	£30
1/3 GN 150mm pan without lid - each	PN3	£40	£40
1/6 GN 100mm pan without lid - each	PN6	£20	£20
1/6 GN 150mm pan without lid - each	PN6	£30	£30
Bridging bars - each (BB305)	BB	£20	£20
Bridging bars - each (BB510)	BB	£30	£30

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

NB: Remote counters are out of the scope of MEPS
Remote condensing unit, interconnecting pipework and installation will be quoted separately from product - please call your local Contracting Office or email estimating@williams-refrigeration.co.uk

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

JSC2-ID

JSC2

JSC3

Jade		Temp	JSC2-SA	JSC3-SA
Refrigerator	+1 / +4°C	H	£4,700	£5,440
Freezer	-18 / -22°C	L	£5,300	£6,150

Options & Accessories	Code		
Helicoil	HE	£130	£130
Trayslides per pair	SL	£90	£90
Shelf & slides - 1 shelf / 2 slides	SH	£120	£120
Screw on splashback (H - 150mm)	SC	£150	£180
Reverse unit	RU	£190	£190
2-Drawer bank set (H temp only)	DR2	£810	£810
Internal Drawers (Bank of 3 - L only)	ID	£810	-
1/3 GN 100mm pan without lid - each	PN3	£30	£30
1/3 GN 150mm pan without lid - each	PN3	£40	£40
1/6 GN 100mm pan without lid - each	PN6	£20	£20
1/6 GN 150mm pan without lid - each	PN6	£30	£30
Bridging bars - each (BB305)	BB	£20	£20
Low height 10mm Top Hat (Total height 757mm)	H757	FOC	FOC
Low height 23mm Top Hat (Total height 770mm)	H770	FOC	FOC
Bespoke Top Hat heights available	TH	£300	£300

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 WIDE COUNTERS

FEATURES AND BENEFITS

- Stylish, high performance gastronorm (GN 2/1) counters
- CoolSmart controller for reduced energy consumption
- Designed to operate efficiently up to a 43°C ambient
- Self closing lockable doors with magnetic balloon gaskets
- Heavy duty, non marking, swivel and brake castors

JWC2

JWC3

NEW

Jade Wide Counter		Temp	JWC2-SA	JWC3-SA
Refrigerator	+1 / +4°C	H	£6,400	£7,930
Meat	-2 / +2°C	M	£7,120	£8,640
Freezer	-18 / -22°C	L	£7,560	-

Options & Accessories	Code		
Helicoil	HE	£130	£130
Trayslides per pair	SL	£90	£90
Shelf & slides - 1 shelf / 2 slides	SH	£140	£140
Stainless steel back	SB	£340	£500
Reverse unit cassette system (fitted to right)	RU	£190	-
Screw on splashback (H - 150mm)	SC	£180	£280
Integral splashback (H - 150mm)	ISC	£680	£1,010
Raised pan holder - 1/3 GN pans 150mm H temp only	RPH	£1,000 (9)	-
Low height 10mm Top Hat (Total height 757mm)	H757	FOC	FOC
Low height 23mm Top Hat (Total height 770mm)	H770	FOC	FOC
Bespoke Top Hat heights available	TH	£300	£300

Counter Top Wells	Code		
Standard wells - H temp only	SW	£620	-
Dimensions (mm)		*1280 x 510*	-
Full wells - H temp only	FW	£730	-
Dimensions (mm)		*1605 x 510*	-
Special wells - H temp only	SPW	£810	-
Well base - H temp only	WE	£190	-
Hinged cover	HCV	£180	-

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

Energy Grade	HJWC2	MJWC2	LJWC2	HJWC3	MJWC3
R290	B	C	C	C	D

NB: Please refer to Page 26 for options and prices of pans and bridging bars.
Countertop wells and raised pan holders are out of the scope of MEPS

CHEF'S DRAWER

VRWCD1S (Stacked)

VSWCD1

VRWCD1

Chef's Drawer		Temp	VSWCD1	VSWCD1S*	VRWCD1	VRWCD1S*
MultiTemp	-22 / +4°C	V	£3,070	£5,970	£3,400	£6,640

Options & Accessories	Code				
Stacking Kit	SK	£150	(included)	£150	(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

Height Options	Castors (106mm)	Castors (128mm)	Low Level Castors (76mm)	Legs (100mm -150mm)
VRWCD1	506	528**	476	500 to 550
VRWCD1S - Stacked	906	928**	876	900 to 950
VSWCD1	486**	508	456	480 to 530
VSCWD1S - Stacked	868	890	838**	862 to 912

*** Size of castor fitted as standard*

FEATURES AND BENEFITS

- Temperature Range: -22/+4°C.
  Can be set to suit specific food types e.g.
  Refrigerator +1/+4°C
  Chilled Food 0/+3°C
  Meat -2/+2°C
  Ice Cream -10/-21°C
  Freezer -18/-22°C
- 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 (R model only)
- 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

NB: GN pans are not included but can be purchased via our Spares Office.
* Stacked units have a separate power supply per drawer section

UNDER BROILER COUNTERS

UBC5

UBC7

UBC16

UBC20

Under Broiler Counters		Temp	UBC5-SS	UBC7-SS	UBC16-SS	UBC20-SS
Refrigerator	+1 / +4°C	H	£6,300	£6,840	£7,490	£8,150

Technical Specification				
Dimensions mm (D782)	W1000 x H600	W1300 x H546	W1600 x H546	W1962 x H546
Drawers drawer spacer bracket = 2 per drawer	2 x 2/1 GN	2 x 2/1 GN	2 x 1/1 GN + 2 x 2/1 GN	4 x 2/1 GN
Capacity (ltrs / cu.ft)	160/5.7	195.5/6.9	249/8.8	355/12.5

Energy Grade	UBC5	UBC7	UBC16	UBC20
R290	C	C	B	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

CPC5-21122

Onyx Prep Counters		Temp	CPC2-SS	CPC3-SS	CPC4-SS	CPC5-SS
Refrigerator	+1 / +4°C	H	£6,550	£7,470	£8,700	£10,590
Well temp	+1 / +4°C					

Options & Accessories	Code				
Trayslides per pair	SL	£90	£90	£90	£90
Helicoil	HE	£130	£130	£130	£130
Shelf & slides - 1 shelf / 2 slides	SH	£120	£120	£120	£120
Granite worktop	WTG	£860	£1,340	£1,730	£2,130
Stainless steel back	SB	£540	£730	£980	£1,230
2-drawer bank set	DR2	£810	£810	£810	£810
1/3 GN 150mm pan - price per pan, lid not included (capacity)	PN3	£40 (4)	£40 (7)	£40 (10)	£40 (12)
Polypropylene cutting board	WTP	£520	£650	£710	£840
Hinged cover	HCV	N/A	£220	£260	£320
Bespoke Top Hat heights available	TH	£300	£300	£300	£300

Technical Specification				
Dimensions mm (D860 x H1100)	W955	W1420	W1885	W2350
Worktop height from floor (mm)	H857	H857	H857	H857
Worktop space (mm)	W955 x D394	W1420 x D394	W1885 x D394	W2350 x D394
Capacity (ltrs / cu.ft)	355/12.5	613/21.6	828/29.2	1043/36.8
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

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

TW4

TW9

TW15

TW18

Thermowell		Temp	TW4-SS	TW9-SS	TW15-SS	TW18-SS
Well temp	+4 / +8°C	H	£1,690	£1,960	£2,150	£2,260

Options & Accessories	Code				
Wall brackets - per set	WB	£160 (2)	£160 (2)	£250 (3)	£250 (3)
Counter brackets - per pair	CB	£300	£300	£300	£300
Bridging bars - each (BB305)	BB	£20	£20	£20	£20
1/3 GN 100mm pan - price per pan, lid not included (capacity)	PN3	£30 (2)	£30 (4)	£30 (7)	£30 (9)
1/6 GN 100mm pan - price per pan, lid not included (capacity)	PN6	£20 (4)	£20 (8)	£20 (14)	£20 (18)

Technical Specification				
Dimensions mm (D385 x H241) (depth includes hinge & lid stops)	W638	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	£3,730

Options & Accessories	Code	
1/3 GN 150mm pan - price per pan, lid not included (capacity)	PN3	£40 (4)
1/6 GN 150mm pan - price per pan, lid not included (capacity)	PN6	£30 (8)

Technical Specification	
Dimensions mm (D769 x H882)	W450

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	£4,910	£5,280
Well temp	+4 / +8°C			

Options & Accessories	Code		
Helicoil	HE	£130	£130
Insulated hinged lid**	HL	£650	-
1/3 GN 100mm pan without lid - each	PN3	£30	£30
1/3 GN 150mm pan without lid - each	PN3	£40	£40
1/6 GN 100mm pan without lid - each	PN6	£20	£20
1/6 GN 150mm pan without lid - each	PN6	£30	£30

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

** Does not include a polypropylene cutting board when this option is selected

REACH-IN BLAST CHILLERS

Built to increase food safety, efficiency, and profitability

- Chill food safely from +90°C to +3°C in 90 mins / Freeze +90°C to -18°C in 240 minutes with a choice of hard / soft chill or food probe
- Preserves quality, appearance, texture, taste and nutritional value
- Improves time management and productivity, enabling menu expansion. Reduces food waste
- Natural hydrocarbon refrigerant
- Flexible range of 5 blast chiller and 5 blast chiller / freezer models - capacities ranging from 10kg to 50kg
- Simple to operate Williams Easy Blast 1-2-3 controller
- Blast Chiller / Freezer models offer equal chilling and freezing capacities
- Roll-In models available from 70kg to 320kg capacity

T +44 (0) 1553 817 000
info@williams-refrigeration.co.uk
www.williams-refrigeration.co.uk

MORE ON
BLAST CHILLERS

REACH-IN BLAST CHILLERS

FEATURES AND BENEFITS

- Choice of models from 10 to 50kg food capacity. Accommodates 1/1 GN shelves or pans
- Chill food from *+90°C to +3°C in 90 minutes or less; Freeze from *+90°C to -18°C in 240 minutes or less
- Natural hydrocarbon refrigerant
- Includes hard, soft and core food temperature probe controlled cycles
- Automatically switches to storage mode at 3°C or -18°C at the end of each cycle
- Williams Easy Blast (WEB), simple to operate, 1-2-3 controller
- Designed to operate efficiently up to a 43°C ambient
- Unique advanced airflow design
- Foodsafe stainless steel exterior and interior

Blast Chiller	WBC10-SS	WBC20-SS	WBC30-SS	WBC40-SS	WBC50-SS
	£6,910	£8,440	£10,130	£10,910	£11,020

Blast Chiller Freezer	WBCF10-SS	WBCF20-SS	WBCF30-SS	WBCF40-SS	WBCF50-SS
	£7,470	£8,600	£10,370	£11,140	£11,560

Options & Accessories	Code	WBCF10-SS	WBCF20-SS	WBCF30-SS	WBCF40-SS	WBCF50-SS
Stainless steel back	SB	£290	£290	£290	£290	£290
1/1 GN shelf	SH	£50	£50	£50	£50	£50
Left hand hung door	LH	foc	foc	foc	foc	foc
Intuitive, menu driven touchscreen controller	TSC	£1,100	£1,100	£1,100	£1,100	£1,100

Technical Specification					
Dimensions mm (W707 x D805)	H887	H1274	H1720	H1720	H1880
Blast chill/freeze capacity (kg)	10	20	30	40	50
1 /1 GN pan capacity (not included)	3	6	10	10	13

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.
*Product entry temperature must be a maximum of 70°C for ambient temperatures >35°C

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	£22,220
Remote	WTBC70R	POA
(NB: separate 3ph supply required for condensing unit)		

Options & Accessories	Code	
Intuitive, menu driven touchscreen controller	TSC	£1,100

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).
For a remote installation quotation, please call your local Contracting Office or email estimating@williams-refrigeration.co.uk
Delivery / Installation: Please check dimensions of appliance and ensure it will fit through smallest doorway. Specialist installation required where unit is needed to be tipped / laid down.

JADE BLAST CHILLER

Jade Blast Chiller	J1BC-SS
	£9,950

Options & Accessories	Code	
Intuitive, menu driven touchscreen controller	TSC	£1,100

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
For a remote installation quotation, please call your local Contracting Office or email estimating@williams-refrigeration.co.uk

THAWSAFE

NEW

ThawSafe		WTS75
Refrigerator	+0 / +4°C	£8,620

Options & Accessories	Code	
Stainless steel back	SB	£260

Technical Specification	
Dimensions mm (D941 x H1960)	W727
Max load capacity (kg)	75
Shelves (427 x 550mm)	8

FEATURES AND BENEFITS

- Innovative design ensures food safety while maximising the speed of the thawing process
- Intuitive touchscreen controller with simple to operate icon based menu
- Designed to operate efficiently up to a 43°C ambient
- Efficient airflow from four interior fans ensures everything thaws at exactly the same rate
- Heavy duty, non marking swivel and brake castors
- Natural hydrocarbon refrigerant

NB: WTS75 requires connection to a main drain

ROLL-IN BLAST CHILLERS / BLAST FREEZERS

Delivering the performance demanded by larger catering operations, our roll-in models 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, offers a choice to suit all budgets.

Williams' AirSmart system ensures air flows evenly and efficiently 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 an intuitive, menu driven touchscreen controller, an external ramp and a storage mode pod for energy efficiency.

WMBF200

Technical Specification - Dimensions (mm)

Blast Chiller Blast Chiller Freezer	WMBC90 WMBCF90	WMBC120 WMBCF120	WMBC160 WMBCF160	WMBC200 WMBCF200	WMBC240 WMBCF240	WMBC320 WMBCF320
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 Blast Chiller Freezer - Wide Entry	**WMBC90C WMBCF90C**	**WMBC120C WMBCF120C**	**WMBC160C WMBCF160C**	**WMBC200C WMBCF200C**	**WMBC240C WMBCF240C**	**WMBC320C WMBCF320C**
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	Blast Freezer Wide Entry	WMBF100C	WMBF200C
Width	1470	1470		1670	1670
Depth	1250	2350		1250	2350
Height	2385	2385		2385	2385

INSTALLATION / ORDERING NOTES

*** All WMBCF models are 2385 in height.**
Intuitive, menu driven touchscreen controller is available as an option.
Remote condensing unit, interconnecting pipe work and installation will be quoted separately from product - please call your local Contracting Office or email estimating@williams-refrigeration.co.uk
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.
500mm air gap should be left between the top of the storage pod and ceiling.

BOTTLE COOLERS

FEATURES AND BENEFITS

- Choice of heights - 903mm (standard) or 853mm (option)
- Double glazed doors and bright, low energy LED lighting
- Hard wearing exterior with hygienic, easy to clean mirrored stainless steel interior
- CoolSmart controller
- Designed and engineered to operate efficiently up to a 32°C ambient
- Castors to rear, adjustable feet to front
- Barrel locked doors for added security
- Fully adjustable nylon coated wire shelves to suit stacking requirements

BC1

BC2

BC3

Bottle Coolers	Code	BC1 / BC1 H850	BC2 / BC2 H850	BC3 / BC3 H850
Stainless exterior / Stainless interior +4 /+10°C	SS	£1,600	£2,470	£3,150

Options & Accessories	Code			
Solid door (stainless)	SDS	£210	£330	£480
Wine shelves	WS	POA	POA	POA
Left hand hung door	LH	foc	-	-

Technical Specification			
Dimensions mm (D529 x H900)	W600	W900	W1352
Dimensions for the 850 Height model (D529 x H850)	W600	W900	W1352
Capacity (330ml bottles + cans)	96 + 21	143 + 36	231 + 54
Capacity: H850 models (330ml bottles + cans)	94 + 31	140 + 46	203 + 105

Energy Grade	BC1 / BC1 H850	BC2 / BC2 H850	BC3	BC3 H850
R290	-	-	E	F
R600a	E	D	-	-

GLASS FROSTER

FEATURES AND BENEFITS

- Stainless steel exterior
- Polished stainless steel interior
- Static evaporator shelving
- Barrel locked doors for added security
- CoolSmart controller
- Robust, heavy duty door

GF1

Glass Froster	Code	GF1
Stainless exterior / Stainless interior -10 /-20°C	SS	£2,840

Technical Specification	
Dimensions mm (D530 x H853)	W600
Capacity (275ml glasses)	55

NB: Glass Froster has a static evaporator and is non fan assisted - currently out of the scope of MEPS

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
- Sliding lid for quick restocking and easy cleaning
- Lockable lid for overnight storage
- Built in bottle opener with easy to remove catcher

BW600

BW900

Bottle Wells	Code	BW600	BW900
Stainless exterior / Stainless interior +4 /+10°C	SS	£2,290	£3,100

Options & Accessories	Code		
Additional bottle opener and top catcher	BO	£80	£80
Speed rails	SR	£220	£220
Additional dividers	AD	£160	£160

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

FREEZER WELLS

FEATURES AND BENEFITS

- High performance, top loading meat wells
- Easy access, higher volume, space saving storage
- Designed to operate efficiently up to a 32°C ambient
- Sliding lid for quick restocking and easy cleaning
- Lockable lid for overnight storage

F600

F900

Glass Froster Wells NEW	Code	GFF600	GFF900
Stainless exterior / Stainless interior -18 /-22°C	SS	£2,900	£3,800

Meat Freezer Wells		MWF600	MWF900
Stainless exterior / Stainless interior -18 /-22°C	SS	£2,900	£3,800

Technical Specification			
Dimensions mm (D634 x H903)		W608	W908

NB: Add an extra 25mm for rear air-spacer bracket. Well models are out of the scope of MEPS

GEM MULTIDECKS

Models to meet every application and budget

Our models are TUV certified, fully EcoDesign / MEPS compliant, and use improved airflow features, heat exchangers and green refrigerant to produce Williams' most energy efficient Multidecks to date.

- Natural hydrocarbon refrigerant
- Advanced air circulation and curtain protection
- Clear display controller
- Reduced energy consumption
- Available in a wide range of sizes & colour combinations, with a model to suit every site

Maximize energy savings with glass doors

Whilst our Gem Multidecks feature a wide range of energy efficient features, Multidecks with glass doors improve energy efficiency significantly, without compromising on product visibility.

- Over 60% energy saving on hinged doors compared to open fronted models
- Self-closing doors
- Doors can be retrofitted onto existing Multidecks
- Glass doors provide excellent product visibility
- Enhanced LED strip lighting

Annual Savings compared to open-fronted models

R100 HFD uses 1,066 kWh – saving £619.50

R150 HFD uses 2,122 kWh – saving £776.65

R180 HFD uses 2,278 kWh – saving £1,185.80

(rate of 35p per kWh)

MORE ON MULTIDECKS

THE MOST CUSTOMISABLE MULTIDECKS ON THE UK MARKET

Williams offers a huge range of customisation options meaning the Multideck can be specified exactly to the customer's requirement.

CUSTOMISATION **OPTIONS**

FRONT DOORS Hinged or sliding doors can minimise cold air loss into aisles and improve energy efficiency

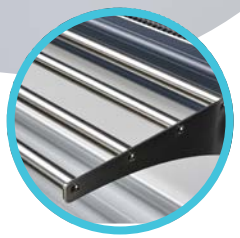
UNDERSHELF LED LIGHTING
Further enhance the display, while using minimal energy

CAN HOLDER SHELVES
Increase customer satisfaction and work efficiency by displaying cans more effectively

MULTIPLEXED UNITS
Units can be multiplexed seamlessly together, ideal for retailers who require more storage

PANORAMIC GLASS ENDS*
Enhanced panoramic glass panels provide all round visibility

IMPULSE SNACK BASKET
Maximise and improve merchandising potential



REAR LOADING DOORS*
Solid or glass door option provides easy access for quick restocking and improved stock rotation

CHAMELEON*
As well as offering a full range of RAL colours Multidecks can be personailised with Williams' Chameleon vinyl wrap service, allowing the use of bespoke graphics to create an eye-catching design statement.

FOOD TRAY SLIDES
Stainless steel tray holders, ideal for self-service retailers

GLASS SHELVES
Enhance product visibility with easy-to-clean, aesthetic glass shelves

REMOTE REFRIGERATION
Ideal for noise sensitive areas and provides easy access for servicing

***Also available for Scarlet heated Multideck**

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
- Available in a full range of colours

Night Blind	Code	R70	R100	R125	R150	R180
White finish	WCN	£4,310	£4,890	£5,280	£6,070	£6,750
Stainless finish	SCN	£5,240	£6,220	£6,870	£7,880	£8,710
Security Shutter	**Code**					
White finish	WCS	£4,700	£5,300	£5,680	£6,500	£7,170
Stainless finish	SCS	£5,590	£6,600	£7,250	£8,260	£9,080
Options & Accessories	**Code**					
Snack basket	SNB	£210	£230	£250	£290	£310
Additional shelf (White)	SHW	£120	£130	£130	£150	£200
Additional shelf (Stainless)	SHS	£150	£160	£180	£230	£300
Undershelf lighting (all shelves)	SH-UL	£430	£540	£610	£690	£1,040
Drinks Can Holder (per shelf)	DH1	£170	£200	£240	£270	£400
Drinks Can Holder (lieu of std shelf)	DH3	£510	£600	£720	£810	£1,200
Food tray slide	TS	-	£540	£620	£740	£870
Solid rear loading doors (White)	SRD (Nightblind models)	-	£2,360	£2,470	£2,590	£2,720
Solid rear loading doors (Stainless)	SRD (Nightblind models)	-	£2,430	£2,560	£2,690	£2,830
Glass rear loading doors	GRD (Nightblind models)	-	£2,910	£3,050	£3,220	£3,420
Installation and set to work (Nett)	STW	£290	£290	£290	£425	£425
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
Energy Grade						
R290		E	E	E	E	F

NB: The R180 has 2 power supply cords. Both power supply cords should be connected to the same double outlet socket.

Multidecks require a 100mm ventilation space behind the unit to operate correctly.

Other options include choice of coloured finishes, glass shelves, panoramic glass, meat temperature, remote refrigeration system - POA.

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

GEM MULTIDECKS WITH DOORS R-SERIES

FEATURES AND BENEFITS

- Significant energy savings over open fronted models
- Natural hydrocarbon refrigerant
- Flat full touch controller with clear display
- Door locks fitted as standard
- Bright, LED strip light
- Slimline design - maximum display in minimal footprint
- Wide range of colours available

Hinged Doors	Code	R70	R100	R125	R150	R180
White finish	WCD-HFD-LOC	£4,990	£5,960	£6,210	£7,070	£8,290
Stainless finish	SCD-HFD-LOC	£6,020	£7,340	£7,860	£8,810	£10,200
Sliding Doors	**Code**					
White finish	WCD-SFD-LOC	POA	POA	POA	POA	POA
Stainless finish	SCD-SFD-LOC	POA	POA	POA	POA	POA
Options & Accessories	**Code**					
Additional shelf (White)	SHW	£120	£130	£130	£150	£200
Additional shelf (Stainless)	SHS	£150	£160	£180	£230	£300
Undershelf lighting (all shelves)	SH-UL	£430	£540	£610	£690	£1,040
Drinks Can Holder (per shelf)	DH1	£170	£200	£240	£270	£400
Drinks Can Holder (lieu of std shelf)	DH3	£510	£600	£720	£810	£1,200
Solid rear loading doors (White)	SRD	-	£2,360	£2,470	£2,590	£2,720
Solid rear loading doors (Stainless)	SRD	-	£2,430	£2,560	£2,690	£2,830
Glass rear loading doors	GRD	-	£2,910	£3,050	£3,220	£3,420
Installation and set to work (Nett)	STW	£290	£290	£290	£425	£425
Technical Specification						
Dimensions	D636 x H1765mm	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
Energy Grade						
R290		B	B	C	C	C
R290 - Sliding Front Door Models		B	B	C	C	C

NB: The R180 has 2 power supply cords. Both power supply cords should be connected to the same double outlet socket.

Multidecks require a 100mm ventilation space behind the unit to operate correctly.

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

Snack basket and food tray slides are not available on hinged or sliding front door models.

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

Night Blind	Code	M70	M100	M125	M150	M180
White finish	WCN	£4,510	£5,350	£5,960	£7,230	£7,820
Stainless finish	SCN	£5,950	£6,980	£7,710	£9,180	£10,390
Security Shutter	**Code**					
White finish	WCS	£4,880	£5,770	£6,370	£7,640	£8,230
Stainless finish	SCS	£6,320	£7,360	£8,090	£9,560	£10,770
Options & Accessories	**Code**					
Snack basket	SNB	£210	£230	£250	£290	£310
Additional shelf (White)	SHW	£120	£130	£130	£150	£210
Additional shelf (Stainless)	SHS	£160	£180	£200	£330	£340
Undershelf lighting (all shelves)	SH-UL	£570	£700	£810	£930	£1,390
Drinks Can Holder (per shelf)	DH1	£190	£220	£270	£310	£440
Drinks Can Holder (lieu of std shelf)	DH4	£760	£880	£1,080	£1,240	£1,760
Food tray slide	TS	-	£540	£620	£740	£870
Solid rear loading doors (White)	SRD (Nightblind models)	-	£2,360	£2,470	£2,590	£2,720
Solid rear loading doors (Stainless)	SRD (Nightblind models)	-	£2,430	£2,560	£2,690	£2,830
Glass rear loading doors	GRD (Nightblind models)	-	£2,910	£3,050	£3,220	£3,420
Installation and set to work (Nett)	STW	£290	£290	£290	£425	£425
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
Energy Grade						
R290		E	E	E	E	F

NB: The M180 has 2 power supply cords. Both power supply cords should be connected to the same double outlet socket.

Multidecks require a 100mm ventilation space behind the unit to operate correctly.

Other options include choice of coloured finishes, glass shelves, panoramic glass, meat temperature, remote refrigeration system - POA.

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

GEM MULTIDECKS WITH DOORS M-SERIES

FEATURES AND BENEFITS

- Significant energy savings over open fronted models
- Natural hydrocarbon refrigerant
- Flat full touch controller with clear display
- Door locks fitted as standard
- Bright, LED strip lighting
- Large capacity models
- Wide range of colours available

Hinged Doors	Code	M70	M100	M125	M150	M180
White finish	WCD-HFD-LOC	£4,910	£6,060	£6,670	£7,880	£9,010
Stainless finish	SCD-HFD-LOC	£6,140	£7,480	£8,180	£9,600	£11,260
Sliding Doors	**Code**					
White finish	WCD-SFD-LOC	POA	POA	POA	POA	POA
Stainless finish	SCD-SFD-LOC	POA	POA	POA	POA	POA
Options & Accessories	**Code**					
Additional shelf (White)	SHW	£120	£130	£130	£150	£210
Additional shelf (Stainless)	SHS	£160	£180	£200	£330	£340
Undershelf lighting (all shelves)	SH-UL	£570	£700	£810	£930	£1,390
Drinks Can Holder (per shelf)	DH1	£190	£220	£270	£310	£440
Drinks Can Holder (lieu of std shelf)	DH4	£760	£880	£1,080	£1,240	£1,760
Solid rear loading doors (White)	SRD	-	£2,360	£2,470	£2,590	£2,720
Solid rear loading doors (Stainless)	SRD	-	£2,430	£2,560	£2,690	£2,830
Glass rear loading doors	GRD	-	£2,910	£3,050	£3,220	£3,420
Installation and set to work (Nett)	STW	£290	£290	£290	£425	£425
Technical Specification						
Dimensions	D795 x H2005mm	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
Energy Grade						
R290		C	C	C	C	C
R290 - Sliding Front Door Models		B	B	C	C	C

NB: The M180 has 2 power supply cords. Both power supply cords should be connected to the same double outlet socket.

Multidecks require a 100mm ventilation space behind the unit to operate correctly.

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

Snack basket and food tray slides are not available on hinged or sliding front door models.

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

Open Fronted	Code	XS70	XS100	XS125
White finish - Open fronted	WCO	£7,060	£8,170	£8,500
Stainless finish - Open fronted	SCO	£9,270	£10,460	£11,550

Hinged Front Door	Code	XS70	XS100	XS125
White finish - Hinged front doors	WCD-HFD	£7,950	£9,460	£9,910
Stainless finish - Hinged front doors	SCD-HFD	£10,190	£11,740	£12,950

Options & Accessories	Code			
Solid rear loading doors (White)	SRD	£1,770	£2,360	£2,480
Solid rear loading doors (Stainless)	SRD	£1,840	£2,430	£2,590
Panoramic glass ends	PG	£490	£490	£490
Installation and set to work (Nett)	STW	£290	£290	£290

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

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
- Plug and play Retarder Prover models (require 13 amp supply)
- Standard models are equipped to accommodate 18" x 30" trays. Conversion kit for metric 600 x 400 is available for all models (prices shown below).
- 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
- Simple to navigate menu driven DoughMaster 5 touch panel for RP models

Crystal Reach-In		Temp	C1T	C2T	RPC1T	RPC2T	C1MP20
			NEW				
Retarder	-5/+3°C	R	£5,950	£8,650	-	-	-
Freezer	-13/-21°C	L	£7,020	£9,710	-	-	-
Prover	+38/+40°C	P	£6,880	£10,030	-	-	-
Retarder Prover	-5/+3°C +38/+40°C	RP	-	-	£13,960	£17,050	-
Mobile Prover	+38/+40°C	MP	-	-	-	-	£6,160

Options & Accessories	Code					
Shelf & slides - 1 shelf / 2 slides (18" x 30")	SH	£140	£140	£140	£140	-
Stainless steel back	SB	£350	£470	£350	£470	-
Metric tray kit - 600 x 400	MTK	£340	£680	£340	£680	-

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	16	40	19
Capacity - Rack to accept 18" x 30" trays or shelves - Trayslides (pairs) P Temp	16	40	-	-	-

Please check size required. Standard models are 18" x 30". Conversion kit needed for 600 x 400.

NB: Trays are not included.
RP & P models require connection to water supply & drain. A standard flexible washing machine hose, BSP 3/4" thread is provided for connection to the water and flexible hose 19mm ID for routing to a drain.
All models require 13 Amp supply.
DRP's operating humidity 40% to 90% relative humidity.
Bakery cabinets are out of the scope of MEPS.

MODULAR DOUGH RETARDER PROVER

FEATURES AND BENEFITS

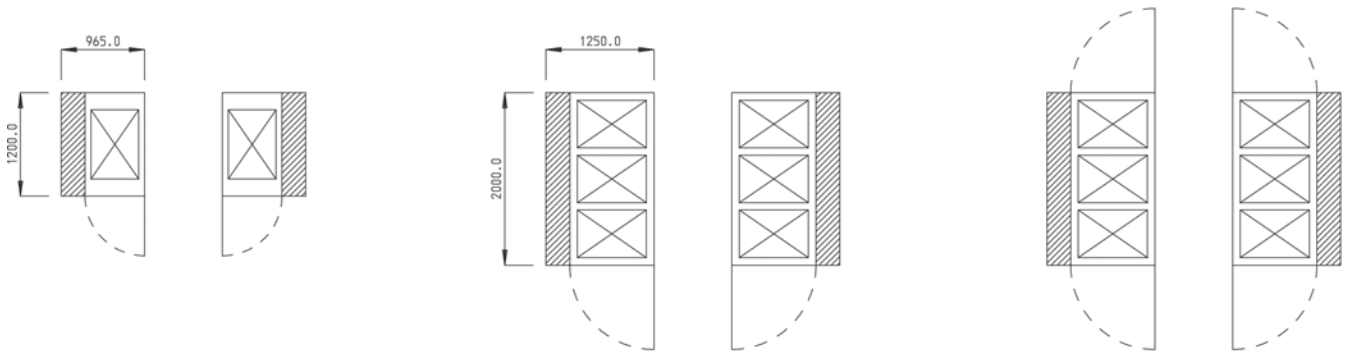
- Accommodates standard 18" x 30" bakery trolleys
- DoughMaster 5 graphic touchscreen controller for optimum auto cycle control, personalisation and multi-recipe function to suit application
- Foodsafe stainless steel interior and exterior
- Precise temperature and humidity control
- Smart airflow design provides an even prove throughout the bakery rack trolleys
- Designed to operate efficiently up to a 43°C ambient
- Natural hydrocarbon refrigerant with low GWP and zero ODP
- 90mm polyurethane insulation for excellent thermal efficiency
- Fully cam-locked panels
- Insulated 15mm thick floor complete with integral ramp
- Heavy duty self-closing doors
- Protective interior and exterior bumper bars
- Easy access to vital components for servicing - provides improved safety and eliminates the need for working at height

Modular Bakery

NEW

To discuss prices, configurations and applications, please contact the Williams Sales Office: 01553 817 000

Example of Combinations



NB: Drawings are not to scale
Bakery cabinets are out of the scope of MEPS

COLDROOM SOLUTIONS

ENGINEERED FOR PERFORMANCE & EFFICIENCY

SOLUTIONS
We deliver refrigeration and cold storage solutions for a wide range of applications and market sectors, from our traditional coldrooms used in commercial catering and the convenience market, to specialised systems designed for many sector applications, including agriculture, butchers, bakery, florists, food factories, pharmaceutical laboratories and healthcare environments.

We provide support from conceptual design through to formal specification and final delivery, ensuring each solution is tailored to the specific requirements of each application, backed by high quality workmanship and aftercare.

We offer tailored and flexible solutions to suit even the most unique environments, with robust systems engineered for optimal performance and efficiency, all delivered with a strong focus on environmental responsibility.

Our products incorporate a range of features and benefits that enable us to adapt each solution to specific requirements, ensuring the selection of the most suitable equipment, critical for delivering reliable, long-term cooling performance.

Whether you require an integral refrigeration system or a remote plant solution, we will assist you in selecting the most suitable option for your specific application.

PRODUCTS
Our coldroom insulated panel systems available in various widths and heights, with a standard 90mm thickness ODP-zero foam insulated panel providing outstanding thermal efficiency. The panels feature cam-lock tongue-and-groove joints to create a robust, tight-locking and stable structure for walls, roofs and floors. This results in a thermally efficient, weather-tight and hygienic finish that prevents moisture and bacterial penetration.

Our coldroom systems offer a variety of key features and options, including a wide selection of doors, ranging from fully rebated doors that sit flush to prevent potential trolley damage, to sliding doors ideal for space-constrained areas. Personnel doors with viewing windows are also available, making them well-suited for busy chilled preparation areas.

Our solutions also include external weatherproof coldrooms, an ideal choice for kitchens with limited space and a popular option across many sectors.

PROJECT SUPPORT
Our highly experienced Project Management Teams provide comprehensive national coverage, with geographically based support to manage installations locally. Our expertise in designing and installing coldrooms across a broad range of applications is unmatched.

Our Teams provide end-to-end project coordination, ensuring your coldroom solution is delivered to the highest standards.

SERVICE SUPPORT
We provide comprehensive after-sales support as part of our ongoing commitment to customer satisfaction. We're committed to building lasting partnerships with our customers, offering reliable service and expert advice whenever it's needed.

For more information about Williams coldrooms, visit our website to download a brochure, or contact the Williams Sales Office to arrange a free, no-obligation site survey. survey.

For Sales Support, please call our team on : 01553 817000

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

COLDROOM SOLUTIONS

SPECIFICATION OPTIONS

- PUR & PIR Panel Systems
- Foamed-in Heater Mats
- Hinged & Sliding Doors
- Personnel Access Doors
- Powered Roller Door Systems
- Door Vision Panels
- Heated Display Windows
- Access Ramping Solutions
- Reinforced Heavy-Duty Flooring
- Flush POD Coolers
- Back-up Refrigeration
- Custom Control Systems
- Person Trapped Alarms
- Remote Monitoring Capability
- Butchery Rail Systems
- Meat Ageing Salt Walls
- Stainless Steel Finishes
- PVC Colour Options
- Shelving Systems
- Roller Racking Systems
- Blast Chamber Solutions
- Weatherproof Coldrooms
- Protection Guards & Bollards
- Split Systems for Internal & External Use
- Low-Noise Options

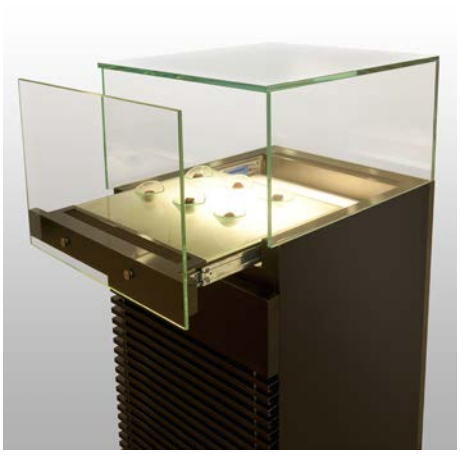
FRONT OF HOUSE DISPLAY

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.

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

nqa. ISO 9001 QUALITY MANAGEMENT
UKAS MANAGEMENT SYSTEMS 0015

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 dispatches across our transport zones. (see delivery zone map on page 59)

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 62 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 price on application (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 recommended 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 6.00pm.

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 price on application (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 £405. 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 £405 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 (POA).

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	£92 Nett
Two door	£112 Nett
Three door	£115 Nett
Four door	£126 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)	£224	£276	£398	£450

Modular - Price on Application (POA).

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.

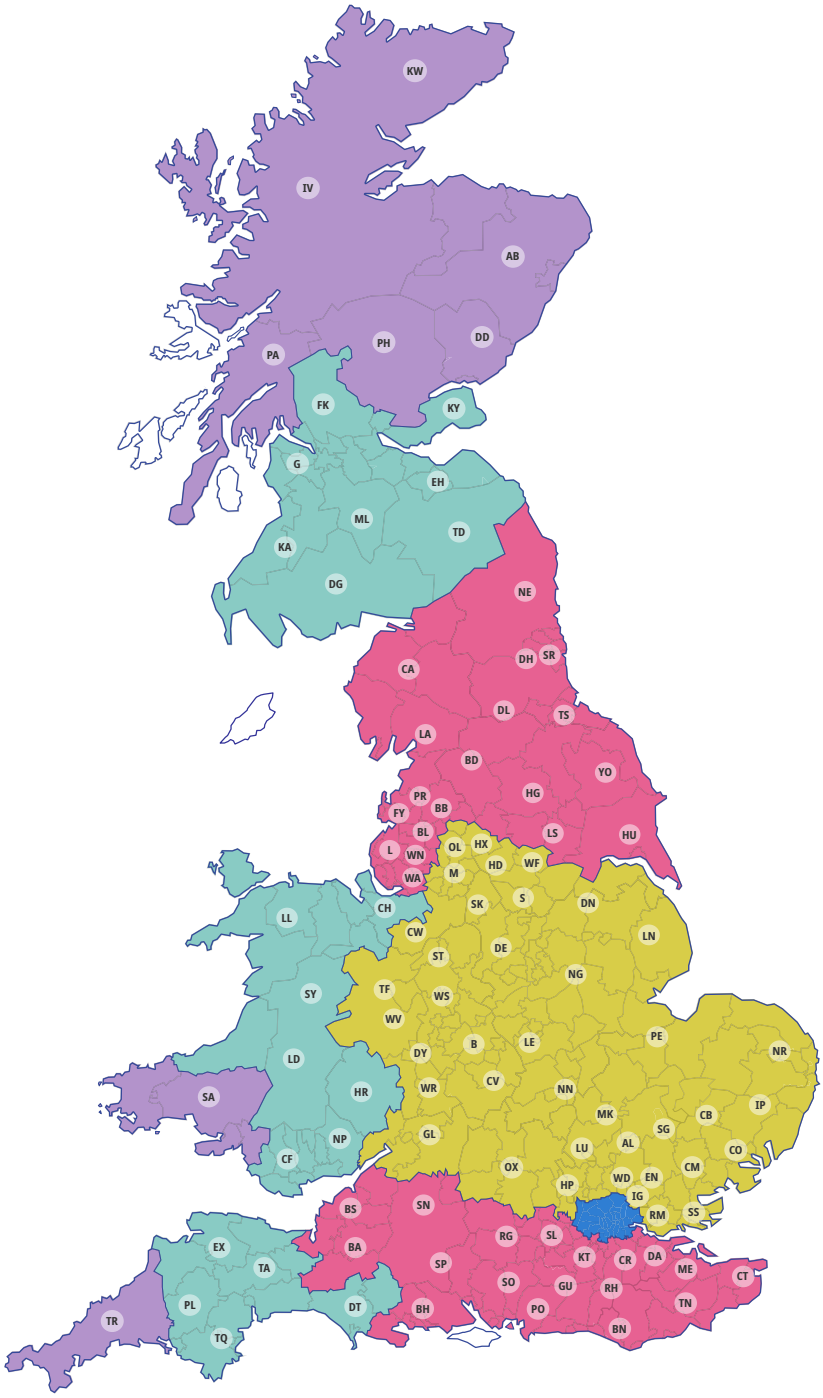
INSTALLATION TERMS

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 59). (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	£230
	2 sections	£255
	3 sections	£310
	4/5 sections	POA

Installation & Set To Work (Nett)		Per Item
Excludes DRPs; Thaw cabinets, hard wired,3ph units and modular equipment	1 section	£190
	2 sections	£210
	3 sections	£265
	4 sections	£315
	5 sections	£355
Multidecks	Up to 1250mm wide	£290
	Widths over 1251mm - 2 person delivery	£425

Collection & Disposal (Nett)	Collection at time of delivering new appliance	Collection only service
1 Door cabinet	£135	£230
2 Door cabinet/counter	£145	£250
3 Door cabinet, counter & multideck with a width up to 1000mm	£160	£275
4 Door cabinet, counter & multideck with a width from 1001mm - 1550mm	£180	£310
5 Door cabinet, counter & multideck with a width from 1551mm - 1875mm	£200	£345
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



DELIVERY ZONE MAP

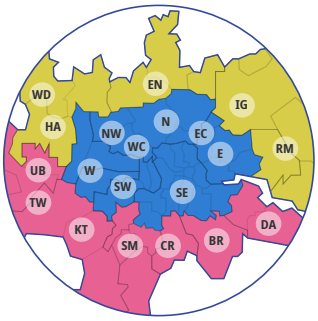
ZONE 1
MONDAY / WEDNESDAY / FRIDAY
AL, B, CB, CM, CO, CV, CW, DE, DN, DY, EN, GL, HA, HD, HP, HX, IG, IP, LE, LN, LU, M, MK, NG, NN, NR, OL, OX, PE, RM, S, SG, SK, SS, ST, TF, WD, WF, WR, WS, WV

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

ZONE 5 - LONDON
MONDAY / THURSDAY
E, EC, N, NW, SE, SW, W, WC



DELIVERY CUT OFF TERMS

Order Received By	FOC Delivery Day	Zones
Monday (12:00 noon)	Wednesday	Zone 1
Tuesday (12:00 noon)	Thursday	Zones 2 & 5
Tuesday (12:00 noon)	Friday	Zone 1
Thursday (12:00 noon)	Monday	Zones 1 & 5
Thursday (12:00 noon)	Tuesday	Zone 2
Thursday (12:00 noon)	Wednesday	Zones 3 & 4 (Scotland Tuesday – Thursday*)

*Scotland deliveries are Tuesday to Thursday, your delivery day will be confirmed by Transport nearer the time.

Deliveries take place between 8am and 6pm. If this is unacceptable, a chargeable timed delivery must be requested.
Please check with us if you are placing an order around bank holidays, as the cut offs will vary.
Delivery days and order cut-off times apply to items that are in stock at the time of ordering. If the requested cabinet(s) are not in stock, our lead times will apply and we will confirm the expected delivery date upon receipt of the order.

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. Zircon / Jade / Amber (stainless) / Mobile Heated / Mobile Refrigerated.
2. Reach-in Blast Chillers / Reach-in Blast Chiller Freezers / Blast Chiller WTBC70 / ThawSafe.
3. Onyx / Aztra / Prep Well / Salad Counters / UBC / Chef's Drawers / Fry Station Drawer.
4. Crystal Bakery Cabinets.
5. Meat Ageing Refrigerator.
6. Medi+ Cabinets
7. Gem Multidecks (including heated) and merchandiser cases.

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 / Glass Froster.
4. Bottle Well / Meat Freezer Well.
5. Thermowell.
6. Non standard and other products.
7. Front of House display cases.
8. 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 (every 60 days), 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

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The Customer's attention is particularly drawn to the provisions of clause 12 (Limitation of Liability).

If the Schedule applies, then the Contract shall include, and shall be subject to, the provisions in the Schedule annexed hereto.

1. DEFINITIONS AND INTERPRETATION

1.1 The following definitions and rules of interpretation apply in these Conditions:
Affected Party: has the meaning given to it in clause 16.2;
Bespoke Goods: means Goods which are made to the Customer's specification and which are not "off-the-shelf";
Business Day: means a day other than a Saturday, Sunday or public holiday in England, when banks in London are open for business;
Business Hours: means the period from 09:00 to 17:00 on any Business Day;
Cancellation Charges: has the meaning given to it in clause 14.2;
Charges: means the charges payable by the Customer for the supply of Goods and/or Services together with the Installation Price (if applicable) as set out in the Order Form;
Commencement Date: has the meaning given in clause 2.5;
Conditions: means these terms and conditions as amended from time to time in accordance with clause 20.1;
Confidential Information: means has the meaning given in clause 15.1;
Contract: means the contract between the Supplier and the Customer for the supply of Goods and/or Services and/or Installation Works in accordance with the Order Form, the Schedule (if applicable), and these Conditions;
Customer: as set out in the Order Form;
Customer Default: has the meaning given to it in clause 9.2;
Delivery Date: as set out in the Order Form (or such other date as the parties may agree in writing from time to time);
Delivery Location: as set out in the Order Form (or such other location as the parties may agree in writing from time to time);
Deposit: means the deposit payable by the Customer to the Supplier as set out in the Order Form;
Force Majeure Event: has the meaning given to it in clause 16;
Goods: means the goods (or any part of them) set out in the Order Form;
Installation Price: means the price payable for the Installation Works as set out in the Order Form (if applicable);
Installation Works: means the installation works as set out in the Order Form;
Intellectual Property Rights: means patents, rights to inventions, copyright and related rights, trade marks, business names and domain names, rights in get-up, goodwill and the right to sue for passing off, rights in designs, database rights, rights to use, and protect the confidentiality of, confidential information (including know-how and trade secrets), and all other intellectual property rights, in each case whether registered or unregistered and including all applications and rights to apply for and be granted, renewals or extensions of, and rights to claim priority from, such rights and all similar or equivalent rights or forms of protection which subsist or will subsist now or in the future in any part of the world;
Order Form: means the order form as issued by the Supplier to the Customer in accordance with clause 2.5;
Services: means the services supplied by the Supplier to the Customer, as set out in the Order Form;
Services End Date: means the date on which the Supplier shall cease supplying the Services to the Customer, as set out in the Order Form;
Services Start Date: means the date on which the Supplier shall start supplying the Services to the Customer, as set out in the Order Form;
Supplier: as set out in the Order Form;
Supplier Materials: has the meaning given in clause 9.1.9;
VAT: means value added tax (or any replacement or equivalent tax chargeable in the UK from time to time);
Warranty Period: means the warranty period in respect of the Goods as notified by the Supplier to the Customer in writing.

1.2 A reference to a statute or statutory provision is a reference to it as amended, extended or re-enacted from time to time and a reference to a statute or statutory provision includes any subordinate legislation made under that statute or statutory provision, as amended or re-enacted.

1.3 A reference to **writing** or **written** includes email but not fax.

1.4 A reference to **days** is a reference to any day of the year, including Saturdays, Sundays and public holidays.

1.5 Any words following the terms **including** and **include** or any similar expression shall be interpreted as illustrative and shall not limit the sense of the words preceding those terms.

2. BASIS OF CONTRACT

2.1 An order constitutes an offer by the Customer to purchase Goods and/or Services in accordance with the Contract.

2.2 Where the Goods are Bespoke Goods, the following process shall be followed:
2.2.1 The supplier shall provide the Customer with a quotation containing:
2.2.1.1 drawing(s) of the Goods;
2.2.1.2 the specification of the Goods;
2.2.1.3 the price of the Goods; and
2.2.1.4 details of any customer obligations applicable to the supply of the Goods, including minimum requirements in respect of:
(a) site preparation; and
(b) the availability of utility and other services at the site,
(Bespoke Quotation).

2.3 On receipt of the Bespoke Quotation, the Customer shall either:
2.3.1 confirm to the Supplier, in writing, its approval of the Bespoke Quotation; or
2.3.2 inform the Supplier of any errors or omissions in the Bespoke Quotation, in which case the Supplier shall issue an update Bespoke Quotation.

2.4 If the Customer confirms its approval of the Bespoke Quotation pursuant to clause 2.3.1, it shall be incorporated in to (or otherwise deemed to form part of) the Order Form.

2.5 The Customer's order shall only be deemed to be accepted when:
2.5.1 the Supplier issues the Customer with a completed copy of the Order Form; and
2.5.2 if applicable, the Supplier receives payment of the Deposit in full.
at which point, and on which date the Contract shall come into existence **(Commencement Date).**

2.6 Any samples, drawings, descriptive matter or advertising issued by the Supplier and any descriptions of the Goods or illustrations or descriptions of the Services contained in the Supplier's catalogues or brochures are issued or published for the sole purpose of giving an approximate idea of the Goods and Services described in them. They shall not form part of the Contract nor have any contractual force.

2.7 These Conditions apply to the Contract to the exclusion of any other terms that the Customer seeks to impose or incorporate, or which are implied by law, trade custom, practice or course of dealing.

2.8 Any quotation given by the Supplier shall not constitute an offer and is only valid for the period set out in the quotation, or, if no period is set out in the quotation, a period of 30 days from its date of issue.

2.9 All of these Conditions shall apply to the supply of both Goods and Services except where application to one or the other is specified.

2.10 The Customer waives any right it might otherwise have to rely on any term endorsed upon, delivered with or contained in any documents of the Customer that is inconsistent with these Conditions.

2.11 The Supplier reserves the right to amend the Order Form if required by any applicable statutory or regulatory requirement, or if the amendment will not materially affect the nature or quality of the Goods and/or the Services, and the Supplier shall notify the Customer in any such event.

2.12 If there is any conflict or ambiguity between: (i) the Order Form; (ii) these Conditions; and (iii) the Schedule (if appliable), a term contained in a document higher in this list set out as follows:
2.12.1 the Order Form;
2.12.2 the Schedule (if applicable); and
2.12.3 these Conditions,
shall have priority over a term contained in a document lower in this list.

3. DURATION

3.1 If the Contract is for the supply of Goods only, the Contract shall commence on the Commencement Date and shall continue, unless terminated in accordance with its terms, until the delivery of the Goods in accordance with clause 5.2 when it shall terminate automatically without notice.

3.2 If the Contract includes the supply of Services, the Contract shall commence on the Commencement Date and shall continue, unless terminated in accordance with its terms, until the Services End Date when it shall terminate automatically without notice.

4. DEPOSIT

4.1 The Supplier shall invoice the Customer the Deposit (if applicable) at the same time as issuing the Order Form pursuant to clause 2.5.1.

4.2 The Customer acknowledges that if the Contract is terminated (other than by the Customer pursuant to clause 13), the Deposit is non-refundable.

5. DELIVERY OF GOODS

5.1 The Supplier shall use reasonable endeavours to deliver the Goods to the Delivery Location by the Delivery Date, but such times and dates for delivery are an estimate only and time for deliver shall not be of the essence.

5.2 Delivery of the Goods shall be completed on the completion of unloading of the Goods at the Delivery Location.

5.3 The Supplier shall not be liable for any failure or delay in delivery of the Goods which is caused by:

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5.3.1 a Force Majeure Event; or
5.3.2 the Customer's failure to provide the Supplier with adequate delivery instructions or any other instructions that are relevant to the supply of the Goods.

5.4 If the Supplier fails to deliver the Goods, its liability shall be limited to the costs and expenses incurred by the Customer in obtaining replacement goods of similar description and quality in the cheapest market available, less the price of the Goods.

5.5 If the Customer fails to accept delivery of the Goods, then except where such failure is caused by a Force Majeure Event or by the Supplier's failure to comply with its obligations under the Contract in respect of the Goods:
5.5.1 delivery of the Goods shall be deemed to have been completed at 09:00 on the date the Supplier attempted to deliver the Goods; and
5.5.2 the Supplier shall store the Goods until actual delivery takes place and charge the Customer for all related costs and expenses (including insurance).

5.6 If ten Business Days after the date the Supplier attempted to deliver the Goods the Customer has not accepted actual delivery of them, the Supplier may resell or otherwise dispose of part of or all the Goods and, after deducting reasonable storage and selling costs, account to the Customer for any excess over the price of the Goods or charge the Customer for any shortfall below the price of the Goods.

5.7 The Supplier may deliver the Goods by instalments, which shall be invoiced and paid for separately. Each instalment shall constitute a separate contract. Any delay in delivery or defect in an instalment shall not entitle the Customer to cancel any other instalment.

6. QUALITY OF GOODS

6.1 The Supplier warrants that on delivery, and for the Warranty Period (if applicable), the Goods shall:
6.1.1 conform in all material respects with the Order Form;
6.1.2 be free from material defects in design, material and workmanship; and
6.1.3 be of satisfactory quality (within the meaning of the Sale of Goods Act 1979).

6.2 Subject to clause 6.3, if:
6.2.1 the Customer gives notice in writing to the Supplier during the Warranty Period within a reasonable time of discovery that some or all the Goods do not comply with the warranty set out in clause 6.1;
6.2.2 the Supplier is given a reasonable opportunity of examining such Goods; and
6.2.3 the Customer (if reasonably requested to do so by the Supplier) returns such Goods to the Supplier's place of business at the Customer's cost,
the Supplier shall, at its option, repair or replace the defective Goods, or refund the Charges in respect of the defective Goods in full.

6.3 The Supplier shall not be liable for the Goods' failure to comply with the warranty set out in clause 6.1 if:
6.3.1 the Customer makes any further use of such Goods after giving a notice in accordance with clause 6.2;
6.3.2 the defect arises because the Customer failed to follow the Supplier's oral or written instructions as to the storage, commissioning, installation, use or maintenance of the Goods or (if there are none) good trade practice regarding the same;
6.3.3 the defect arises as a result of the Supplier following any information, material, drawing, design or specification requested or supplied by the Customer;
6.3.4 the Customer alters or repairs such Goods without the written consent of the Supplier;
6.3.5 the defect arises as a result of fair wear and tear, wilful damage, negligence, or abnormal working conditions; or
6.3.6 the Goods differ from the Order Form as a result of changes made to ensure they comply with applicable statutory or regulatory requirements.

6.4 Except as provided in this clause 6, the Supplier shall have no liability to the Customer in respect of the Goods' failure to comply with the warranty set out in clause 6.1.

6.5 These Conditions shall apply to any repaired or replacement Goods supplied by the Supplier.

7. TITLE AND RISK

7.1 The risk in the Goods shall pass to the Customer on completion of delivery.

7.2 Title to the Goods shall not pass to the Customer until the Supplier receives payment in full (in cash or cleared funds) for the Goods and any other goods that the Supplier has supplied to the Customer, in which case title to the Goods shall pass at the time of payment of all such sums.

7.3 Subject to clause 7.4, until title to the Goods has passed to the Customer, the Customer shall:
7.3.1 store the Goods separately from all other goods held by the Customer so that they remain readily identifiable as the Supplier's property;
7.3.2 not remove, deface or obscure any identifying mark or packaging on or relating to the Goods;
7.3.3 maintain the Goods in satisfactory condition and keep them insured against all risks for their full price on the Supplier's behalf from the date of delivery;
7.3.4 notify the Supplier immediately if it becomes subject to any of the events listed in clause 13.1.2 or clause 13.1.3; and
7.3.5 give the Supplier such information as the Supplier may reasonably require from time to time relating to:
7.3.5.1 the Goods; and
7.3.5.2 the ongoing financial position of the Customer.

7.4 If the Supplier is responsible for installation of the Goods, the provisions of clause 7.3 shall not apply until such installation is completed.

8. SUPPLY OF SERVICES

8.1 The Supplier shall supply the Services to the Customer from the Services Start Date and in accordance with the Order Form in all material respects.

8.2 The Supplier shall use reasonable endeavours to meet any performance dates for the Services specified in writing, but any such dates shall be estimates only and time shall not be of the essence for the performance of the Services.

8.3 The Supplier warrants to the Customer that the Services will be provided using reasonable care and skill.

9. CUSTOMER'S OBLIGATIONS

9.1 The Customer shall:
9.1.1 ensure that the terms of the Order and any information and materials it provides or contributes to the Order Form are complete and accurate;
9.1.2 co-operate with the Supplier in all matters relating to the Services;
9.1.3 provide the Supplier, its employees, agents, consultants and subcontractors, with access to the Customer's premises, office accommodation and other facilities as reasonably required by the Supplier to provide the Services;
9.1.4 provide the Supplier with such information and materials as the Supplier may reasonably require in order to supply the Goods and the Services, and ensure that such information is complete and accurate;
9.1.5 prepare the Delivery Location and the Customer's premises for the delivery of Goods and the supply of the Services (including complying with any guidance and/or instructions issued by the Supplier from time to time);
9.1.6 be responsible for all utility connections at any location where Goods and/or Services are to be provided and ensure that all such utility connections are fully compliant with all applicable laws, regulations and codes from time to time in force;
9.1.7 obtain and maintain all necessary licences, permissions and consents which may be required for:
9.1.7.1 the Goods before the date the Goods are delivered; and
9.1.7.2 the Services, before the Services Start Date;
9.1.8 comply with all applicable laws, including health and safety laws;
9.1.9 keep all materials, equipment, documents and other property of the Supplier **(Supplier Materials)** at the Customer's premises in safe custody at its own risk, maintain the Supplier Materials in good condition until returned to the Supplier, and not dispose of or use the Supplier Materials other than in accordance with the Supplier's written instructions or authorisation; and
9.1.10 comply with any additional obligations as set out in the Order Form.

9.2 If the Supplier's performance of any of its obligations under the Contract is prevented or delayed by any act or omission by the Customer or failure by the Customer to perform any relevant obligation **(Customer Default)**:
9.2.1 without limiting or affecting any other right or remedy available to it, the Supplier shall have the right to suspend performance of the Services until the Customer remedies the Customer Default, and to rely on the Customer Default to relieve it from the performance of any of its obligations in each case to the extent the Customer Default prevents or delays the Supplier's performance of any of its obligations;
9.2.2 the Supplier shall not be liable for any costs or losses sustained or incurred by the Customer arising directly or indirectly from the Supplier's failure or delay to perform any of its obligations as set out in this clause 9.2; and
9.2.3 the Customer shall reimburse the Supplier on written demand for any costs or losses sustained or incurred by the Supplier arising directly or indirectly from the Customer Default.

10. CHARGES AND PAYMENT

10.1 The Charges for Goods and/or Services shall be the Charges as set out in the Order Form.

10.2 The Supplier reserves the right to increase the Charges applicable to the:
10.2.1 Goods, at any time prior to delivery; and,

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10.2.2 Services, at any time (whether prior to, or during performance), by giving notice to the Customer to reflect any increase in the cost of the Goods and/or the Services to the Supplier that is due to:
10.2.2.1 any factor beyond the control of the Supplier (including foreign exchange fluctuations, increases in taxes and duties, and increases in labour, materials and other manufacturing costs);
10.2.2.2 any request by the Customer to change the Delivery Date(s), quantities or types of Goods ordered, scope of Services, or any other information or specifications set out in the Order Form; or
10.2.2.3 any delay caused by any instructions of the Customer or failure of the Customer to give the Supplier adequate or accurate information or instructions.

10.3 The Supplier shall invoice the Customer in accordance with the payment terms as set out in the Order Form. If no terms are set out in the Order Form, then the Supplier shall:
10.3.1 in respect of the Goods, invoice the Customer on or at any time after completion of delivery; and
10.3.2 in respect of the Services, invoice the Customer monthly in arrears for Services supplied that month.

10.4 The Customer shall pay each invoice submitted by the Supplier in accordance with the payment terms as set out in the Order Form. If no such terms are set out in the Order Form, the Customer shall pay each invoice submitted by the Supplier:
10.4.1 within 30 days of the date of the invoice or in accordance with any credit terms agreed by the Supplier and confirmed in writing to the Customer; and
10.4.2 in full and in cleared funds to a bank account nominated in writing by the Supplier.

10.5 All amounts payable by the Customer under the Contract are exclusive VAT. Where any taxable supply for VAT purposes is made under the Contract by the Supplier to the Customer, the Customer shall, on receipt of a valid VAT invoice from the Supplier, pay to the Supplier such additional amounts in respect of VAT as are chargeable on the supply of all or any of the Services or Goods or Installation Works as applicable, at the same time as payment is due for the supply of such Services or Goods or Installation Works.

10.6 If the Customer fails to make a payment due to the Supplier under the Contract by the due date, then, without limiting the Supplier's remedies under clause 13, the Customer shall pay interest on the overdue sum from the due date until payment of the overdue sum, whether before or after judgment. Interest under this clause 10.6 will accrue each day at the rate as in force under The Late Payment of Commercial Debts (Interest) Act 1998.

10.7 All amounts due under the Contract shall be paid in full without any set-off, counterclaim, deduction or withholding (other than any deduction or withholding of tax as required by law).

10.8 If a dispute arises between the parties in respect of an invoice amount, the parties agree to refer the matter to an independent firm of accountants (appointed jointly by the parties), whose written decision on the matter shall be final and binding on the parties (in the absence of manifest error or fraud).

11. INTELLECTUAL PROPERTY RIGHTS

11.1 All Intellectual Property Rights in or arising out of or in connection with the Goods and the Services (other than Intellectual Property Rights in any materials provided by the Customer) shall be owned by the Supplier.

11.2 The Customer warrants that it shall not do, or permit to be done, any act which will or may weaken, damage or be detrimental to the Supplier's Intellectual Property Rights, or the reputation or goodwill associated with the Supplier's Intellectual Property Rights, or which may invalidate or jeopardise any of the Supplier's Intellectual Property Rights.

11.3 The Customer shall indemnify the Supplier against:
11.3.1 all losses (including but not limited to all direct, indirect and consequential losses), liabilities, costs, damages and expenses that the Supplier does or will incur or suffer; and
11.3.2 all claims or proceedings made or brought or threatened against the Supplier by any person and all losses, liabilities or costs (on a full indemnity basis), damages and expenses the Supplier does or will incur or suffer as a result of defending or settling any such actual or threatened claims or proceedings, in each case arising out of or in connection with any breach of the warranty contained in clause 11.2.

11.4 This clause 11 shall survive termination of the Contract.

12. LIMITATION OF LIABILITY

12.1 References to liability in this clause 12 include every kind of liability arising under or in connection with the Contract including liability in contract, tort (including negligence), misrepresentation, restitution or otherwise.

12.2 Nothing in the Contract shall limit or exclude any liability for:
12.2.1 death or personal injury caused by negligence;
12.2.2 fraud or fraudulent misrepresentation;
12.2.3 breach of the terms implied by section 12 of the Sale of Goods Act 1979 or section 2 of the Supply of Goods and Services Act 1982 (title and quiet possession); and
12.2.4 any other liability which cannot be limited or excluded by applicable law.

12.3 Nothing in the Contract shall limit or exclude:
12.3.1 a party's payment obligations under the Contract;
12.3.2 any liability to reimburse under clause 9.2.3; and
12.3.3 any liability for loss arising from the indemnity provisions under:
12.3.3.1 clause 11.2; and
12.3.3.2 paragraph 2.5 of the Schedule (if applicable).

12.4 Subject to clause 12.2 and clause 12.3, the Supplier shall not be liable for any loss arising from or in connection with:
12.4.1 any Goods produced or modified by the Supplier in accordance with any information, material, drawing, design or specification requested or supplied by the Customer; and
12.4.2 loss or damage to any inventory stored within any Goods supplied by the Supplier, for example, foodstuffs stored in any refrigeration unit supplied by the Supplier (so-called "contents loss").

12.5 Subject to clause 12.2, clause 12.3, and clause 12.4, each party's total liability to the other party in aggregate under the Contract shall not exceed 100% of the Charges paid or payable to the Supplier under the Contract.

12.6 Subject to clause 12.2 and clause 12.3, neither party shall be liable for:
12.6.1 loss of profits (including loss of anticipated profits);
12.6.2 loss of sales or business;
12.6.3 loss of agreements or contracts;
12.6.4 loss of anticipated savings;
12.6.5 loss of or damage to goodwill or reputation;
12.6.6 loss of use or corruption of software, data or information;
12.6.7 defects in the Installation Works (if any) arising in materials specified or chosen by the Customer;
12.6.8 defects in the Installation Works (if any) arising due to the fault of a contractor, subcontractor and/or supplier nominated by the Customer; and/or
12.6.9 any indirect or consequential loss.

12.7 The Supplier has given commitments as to compliance of the Goods and Services with relevant specifications in clause 6 and clause 8. In view of these commitments, the terms implied by sections 13 to 15 of the Sale of Goods Act 1979 and sections 3, 4 and 5 of the Supply of Goods and Services Act 1982 are, to the fullest extent permitted by law, excluded from the Contract.

12.8 This clause 12 shall survive termination of the Contract.

13. TERMINATION AND SUSPENSION

13.1 Without affecting any other right or remedy available to it, either party may terminate the Contract with immediate effect by giving written notice to the other party if:
13.1.1 the other party commits a material breach of any term of the Contract and (if such breach is remediable) fails to remedy that breach within a period of 30 days after being notified in writing to do so;
13.1.2 the other party takes any step or action in connection with its entering administration, provisional liquidation or any composition or arrangement with its creditors (other than in relation to a solvent restructuring), obtaining a moratorium, being wound up (whether voluntarily or by order of the court, unless for the purpose of a solvent restructuring), having a receiver appointed to any of its assets or ceasing to carry on business or, if the step or action is taken in another jurisdiction, in connection with any analogous procedure in the relevant jurisdiction; or
13.1.3 the other party suspends, or threatens to suspend, or ceases or threatens to cease to carry on all its business.

13.2 Without affecting any other right or remedy available to it, the Supplier may terminate the Contract:
13.2.1 with immediate effect by giving written notice to the Customer if the Customer fails to pay any amount due under the Contract on the due date for payment; or
13.2.2 by giving the Customer not less than 30 days' written notice.

13.3 Without affecting any other right or remedy available to it, the Supplier may suspend the supply of Services or all further deliveries of Goods under the Contract or any other contract between the Customer and the Supplier if the Customer fails to pay any amount due under

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the Contract on the due date for payment, the Customer becomes subject to any of the events listed in clause 13.1.2 or clause 13.1.3, or the Supplier reasonably believes that the Customer is about to become subject to any of them.

13.4 Without affecting any other right or remedy available to it and subject to paying the Cancellation Charges, the Customer may cancel an Order for Goods (in whole or in part) on written notice to the Supplier at any time prior to delivery of the Goods.

14. CONSEQUENCES OF TERMINATION

14.1 On termination or expiry of the Contract:

14.1.1 the Customer shall immediately pay to the Supplier all of the Supplier's outstanding unpaid invoices and interest and, in respect of Goods and Services supplied but for which no invoice has been submitted, the Supplier shall submit an invoice, which shall be payable by the Customer immediately on receipt; and

14.1.2 the Customer shall return all the Supplier Materials or Goods which have not been fully paid for. If the Customer fails to do so, then the Supplier may enter the Customer's premises and take possession of them. Until they have been returned, the Customer shall be solely responsible for their safe keeping and will not use them for any purpose not connected with the Contract.

14.2 If the Customer cancels an Order for Goods (whether in whole or in part) pursuant to clause 13.4, the following cancellation charges shall be payable by the Customer to the Supplier:

14.2.1 in respect of Goods which are not Bespoke Goods, a sum equal to the reasonable costs and/or losses incurred and/or suffered by the Supplier arising out of or in connection with such cancellation up to a maximum of 25% of the Charges paid or payable by the Customer for the Goods cancelled; and

14.2.2 in respect of Bespoke Goods, a sum equal to the reasonable costs incurred by the Supplier in connection with the supply of the Bespoke Goods up to the point of termination (including material and manufacturing costs), such amounts being not less than 25% of the Charges paid or payable by the Customer for the cancelled Bespoke Goods,

(Cancellation Charges).

14.3 On cancellation of an Order for Goods pursuant to clause 13.4, the Supplier shall refund to the Customer any amounts paid in advance by the Customer (including any Deposit), but shall deduct from such refund the Cancellation Charges. If there is any shortfall between amounts paid in advance by the Customer (including any Deposit) and the Cancellation Charges, the Supplier shall invoice the Customer such shortfall, such invoice being payable in full and by way of electronic bank transfer (to such bank account as the Supplier may nominate in writing) within seven days of the date of such invoice.

14.4 Termination or expiry of the Contract shall not affect any rights, remedies, obligations and liabilities of the parties that have accrued up to the date of termination or expiry, including the right to claim damages in respect of any breach of the Contract which existed at or before the date of termination or expiry.

14.5 Any provision of the Contract that expressly or by implication is intended to have effect after termination or expiry shall continue in full force and effect.

15. CONFIDENTIALITY

15.1 Each party undertakes that it shall not at any time, disclose to any person all information of a confidential nature concerning the business, assets, affairs, customers, clients, or suppliers of the other party **(Confidential Information)**, except as permitted by clause 15.2.

15.2 Each party may disclose the other party's Confidential Information:

15.2.1 to its employees, officers, representatives, contractors, subcontractors or advisers who need to know such information for the purposes of exercising the party's rights or carrying out its obligations under or in connection with the Contract and each party shall ensure that its employees, officers, representatives, contractors, subcontractors or advisers to whom it discloses the other party's Confidential Information materially comply with this clause 15; and

15.2.2 as may be required by law, a court of competent jurisdiction or any governmental or regulatory authority.

15.3 No party shall use any other party's Confidential Information for any purpose other than to exercise its rights and perform its obligations under or in connection with the Contract.

16. FORCE MAJEURE

16.1 Force Majeure Event means any circumstance not within a party's reasonable control, whether or not reasonably foreseeable, including:

16.1.1 acts of God, flood, drought, earthquake or other natural disaster;

16.1.2 epidemic or pandemic (including COVID-19);

16.1.3 terrorist attack, civil war, civil commotion or riots, war, threat of or preparation for war, armed conflict, imposition of sanctions, embargo, or breaking off of diplomatic relations;

16.1.4 nuclear, chemical or biological contamination or sonic boom;

16.1.5 any law or any action taken by a government or public authority, including without limitation imposing an export or import restriction, quota or prohibition, or failing to grant a necessary licence or consent;

16.1.6 collapse of buildings, fire, explosion or accident;

16.1.7 national emergency or period of national mourning;

16.1.8 malicious damage or theft; and/or

16.1.9 any labour or trade dispute, strikes, industrial action or lockouts (other than in each case by the party seeking to rely on this clause, or companies in the same group as that party).

16.2 If and to the extent a party is prevented, impeded, hindered, conditioned, or delayed in or from performing any of its obligations under the Contract by a Force Majeure Event **(Affected Party)**, the Affected Party shall not be in breach of the Contract or otherwise liable for any such failure or delay in the performance of such obligations. The time for performance of such obligations shall be extended accordingly.

16.3 If the Force Majeure Event prevents, impedes, hinders, conditions, or delays the Affected Party's performance of its obligations for a continuous period of more than 90 days, the corresponding obligations of the party not affected by the Force Majeure Event will be suspended, and it's time for performance of such obligations extended, to the same extent as those of the Affected Party.

16.4 The Affected Party shall as soon as reasonably practicable after the start of the Force Majeure Event, notify the party not affected by the Force Majeure Event of the Force Majeure Event and of its ability to perform any of its obligations under the Contract.

16.5 If the Force Majeure Event prevents, impedes, hinders, conditions, or delays the Affected Party's performance of its obligations for a continuous period of more than 6 months, either party may terminate the Contract by giving 30 days' written notice to the other party.

16.6 It is acknowledged and agreed that the party not affected by the Force Majeure Event shall be required to accept non-contractual performance offered by the Affected Party.

17. NOTICES

17.1 Any notice given to a party under or in connection with the Contract shall be sent by email to the relevant email address as set out in the Order Form (or an email address substituted in writing by the party to be served).

17.2 A notice shall be deemed to have been received at the time of transmission, or, if this time falls outside Business Hours in the place of receipt, when Business Hours resume.

17.3 The provisions of this clause 17 shall not apply to the service of any proceedings or other documents in any legal action.

18. ENTIRE AGREEMENT

18.1 The Contract constitutes the entire agreement between the parties and supersedes and extinguishes all previous and contemporaneous agreements, promises, assurances and understandings between them, whether written or oral, relating to its subject matter.

18.2 Each party acknowledges that in entering into the Contract it does not rely on, and shall have no remedies in respect of, any statement, representation, assurance or warranty (whether made innocently or negligently) that is not set out in the Contract.

18.3 Each party agrees that it shall have no claim for innocent or negligent misrepresentation based on any statement in the Contract.

19. ASSIGNMENT AND OTHER DEALINGS

19.1 Neither party shall assign, novate, transfer, mortgage, charge, subcontract, delegate, declare a trust over or deal in any other manner with any or all of its rights and obligations under the Contract without the prior written consent of the other party (such consent not to be unreasonably withheld or delayed).

20. GENERAL

20.1 No variation of these Conditions shall be effective unless it is in writing and signed by both parties (or their authorised representatives).

20.2 A waiver of any right or remedy is only effective if given in writing and shall not be deemed a waiver of any subsequent right or remedy.

20.3 A delay or failure to exercise, or the single or partial exercise of, any right or remedy shall not waive that or any other right or remedy, nor shall it prevent or restrict the further exercise of that or any other right or remedy.

20.4 Unless it expressly states otherwise, the Contract does not give rise to any rights under the Contracts (Rights of Third Parties) Act 1999 to enforce any term of the Contract.

20.5 If any provision or part-provision of the Contract is or becomes invalid, illegal or unenforceable, it shall be deemed deleted, but that shall not affect the validity and enforceability of the rest of the Contract.

20.6 If any provision or part-provision of the

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Contract is deemed deleted under clause 20.5, the parties shall negotiate in good faith to agree a replacement provision that, to the greatest extent possible, achieves the intended commercial result of the original provision.

20.7 Nothing in the Contract is intended to, or shall be deemed to, establish any partnership or joint venture between the parties, constitute either party the agent of the other, or authorise either party to make or enter into any commitments for or on behalf of the other party.

21. GOVERNING LAW AND JURISDICTION

21.1 The Contract and any dispute or claim (including non-contractual disputes or claims) arising out of or in connection with it or its subject matter or formation shall be governed by and construed in accordance with the law of England and Wales.

21.2 Each party irrevocably agrees that the courts of England and Wales shall have exclusive jurisdiction to settle any dispute or claim (including non-contractual disputes or claims) arising out of or in connection with the Contract or its subject matter or formation.

SCHEDULE - INSTALLATION TERMS AND CONDITIONS

If the Schedule is marked as 'applies' on the Order Form, then the following provisions shall be incorporated into the Contract and supplement the Contract as set out herein.

1. DEFINITIONS AND INTERPRETATION

1.1 The following definitions and rules of interpretation as set out in the Conditions shall apply in this Schedule, together with the following definitions and rule of interpretation:

Certificate of Practical Completion: means a written notice from the Supplier confirming that the works are deemed to have reached Practical Completion;

Consents: means any necessary approval, authorisation, consent, exemption, licence, permit, permission or registration by or from any governmental or other authority, landlords, funders, adjoining land owners or any other person in relation to the Installation Works or otherwise required to enable delivery of the Installation Works;

Defect: means defects, shrinkages or other faults in the Installation Works;

Defects Liability Period: means the 12 months immediately following Practical Completion;

Due Date: has the meaning given in paragraph 4.1 of this Schedule;

Practical Completion: means the date of completion of the Installation Works determined in accordance with paragraphs 8.1.1 and 8.1.2 of this Schedule;

Statutory Requirements: means the notices required by any statute, any statutory instrument, rule or order or any regulation or bylaw applicable to the Installation Works.

1.2 The **Completion Date** and the **Site** shall have the meanings shown in the Order Form.

2. THE INSTALLATION WORKS

2.1 The Supplier shall carry out the Installation Works in a good and workmanlike manner and complete the Installation Works in accordance with the Contract using materials and workmanship herein specified or otherwise of a good and suitable standard and which are not generally regarded as deleterious.

2.2 The Supplier may appoint sub-contractors to perform any or all of the Installation Works but shall be liable for the acts and defaults of all such sub-contractors as if they were its own acts and defaults and shall not be relieved of any obligation hereunder by reason of the use or appointment of sub-contractors.

2.3 The Supplier shall use reasonable endeavours to complete its obligations relating to the Installation Works at the times required by the Contract, but time will not be of the essence in the performance of these obligations.

2.4 The Customer shall be responsible for obtaining all Consents, and warrants that all Consents required for the Installation Works to proceed have been obtained and not withdrawn.

2.5 The Customer shall indemnify the Supplier against:

2.5.1 all losses (including but not limited to all direct, indirect and consequential losses), liabilities, costs, damages and expenses that the Supplier does or will incur or suffer; and

2.5.2 all claims or proceedings made or brought or threatened against the Supplier by any person and all losses, liabilities or costs (on a full indemnity basis), damages and expenses the Supplier does or will incur or suffer as a result of defending or settling any such actual or threatened claims or proceedings,

in each case arising out of or in connection with any loss or damage to any equipment (including that of third parties) caused by the Customer, or its agents or employees.

2.6 In accordance with clause 11 of the Conditions, all Intellectual Property Rights arising in any documents prepared by the Supplier connection with the Installation Works remain vested in the Supplier but, subject to the Supplier having been paid all sums due and payable in relation to the Installation Works under the Contract, the Customer shall have an irrevocable, royalty-free, non-exclusive licence to copy and use such documents for any purpose relating to the Installation Works. Such licence shall not include a right to reproduce the documents for any extension of the Installation Works and the Supplier shall not be liable for any use of the documents for any purpose other than that for which they were prepared.

3. INSTALLATION PRICE

3.1 The Customer agrees to pay the Installation Price in consideration of the Supplier carrying out the Installation Works at the times and in the manner specified in the Contract.

3.2 In addition the Supplier may recover from the Customer its reasonable incidental expenses for materials used and for third party goods and services supplied in connection with the provision of the Installation Works.

4. PAYMENT

4.1 In relation to the Installation Works and Installation Price only, the following payment provisions shall apply:

4.1.1 up to Practical Completion (subject to the sole discretion of the Supplier thereafter unless otherwise stated in this Schedule), the Supplier shall be entitled to interim payments and, unless otherwise agreed between the parties, the due dates for such interim payments shall be the Payment Dates (each being a **Due Date**);

4.1.2 the Supplier shall submit an invoice for payment on or before each Due Date identifying the amount due up to the relevant Due Date;

4.1.3 within 5 days of each Due Date the Customer shall give a payment notice in writing to the Supplier specifying the amount of the interim payment to be made and about the basis on which such amount is calculated (**Payment Notice**);

4.1.4 subject to any alternative payment terms as may be set out on the Order Form, the final date for payment shall be 14 days after the Due Date (**the Final Date for Payment**).

4.1.5 if the Customer intends to pay less than the amount stated in the Payment Notice then it shall give a pay less notice to the Supplier not later than 5 days before the Final Date for Payment identifying the amount to be paid and the basis on which such amount is calculated;

4.1.6 if any sum payable under the Contract for the Installation Works is not paid by the Final Date for Payment then, without prejudice to the Supplier's other rights or remedies under the Contract, the Customer shall pay interest on the overdue sum from the due date until payment of the overdue sum, whether before or after judgment and interest under this paragraph 4.1.6 will accrue each day at the rate as in force under The Late Payment of Commercial Debts (Interest) Act 1998; and

4.1.7 should the Customer fail to pay any invoice by the Final Date for Payment the Supplier may, following notice in writing, suspend all or part or the Installation Works and upon the ending of a suspension the Customer shall pay the Supplier's reasonable costs of the suspension and shall grant the Supplier an extension of time for the period of the suspension.

5. VARIATION AND AMENDMENTS

5.1 The Supplier will be entitled to an addition to the Installation Price and extension to the Completion Date if the Installation Works are varied in any way or are affected by matters outside of the Supplier's reasonable control, including where:

5.1.1 the Supplier varies any details of the Contract or issues an instruction (whether verbal or written) changing the Installation Works;

5.1.2 the Supplier impedes or prevents the execution of the Installation Works in any way or defers giving possession or prevents access to the Site;

5.1.3 the progress of the Installation Works is affected by the carrying out of work, or failure to carry out work, by a statutory undertaker or other supplier, contractor and/or subcontractor nominated by the Supplier in relation to the Site or Installation Works;

5.1.4 there is an inconsistency or ambiguity in any documents prepared for the purposes of the Installation Works;

5.1.5 the Supplier encounters inclement weather conditions, including adverse weather that may (at the Supplier's sole discretion) affect the health and safety of operating at the Site;

5.1.6 the Supplier encounters unforeseen Site conditions, ground conditions or obstructions that were not allowed for in the Installation Price; and/or

5.1.7 any other circumstances arise that are beyond the reasonable control of the Supplier.

5.2 Any addition to the Installation Price to be

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payable to the Supplier pursuant to paragraph 5.1 or paragraph 8.3 of this Schedule shall be valued by the Supplier on the basis of the Supplier's rates and prices plus reasonable direct and/or indirect loss and/or expense incurred by the Supplier and an estimate of the required adjustment to the Completion Date. The Supplier shall issue an invoice to the Customer for any additional costs. The Supplier shall not be required to carry out and complete any addition to the installation Works until such time as the relevant time and price adjustment have been agreed.

6. CONSEQUENCES OF TERMINATION

6.1 In the event of termination under clause 13.1 or clause 13.2 of the Conditions, the Customer shall pay to the Supplier the value of the Installation Works executed, based upon the Supplier's rates and prices, materials on Site and the cost of removal of its plant, tools and equipment by the Supplier.

6.2 In the event of termination by the Supplier under clauses 13.1 or clause 13.2.1 of the Conditions, the Customer shall also pay the Supplier its direct loss and expense and loss of profit on the Installation Works.

6.3 All payments made under this paragraph 6 shall be made in accordance with paragraph 4 of this Schedule.

7. LIMITATION PERIOD

7.1 No proceedings shall be commenced against the Supplier in relation to the Installation Works performed under the Contract more than 6 years after Practical Completion or earlier termination of the Supplier's engagement under the Contract.

8. PROGRAMME AND EXTENSION OF TIME

8.1 The Supplier shall use its reasonable endeavours to take possession of the Site on the Commencement Date and complete the Installation Works to the point where the Customer can assume occupation of the Site and the Installation Works by the Completion Date, as such date may be adjusted under the Contract. The Customer shall be regarded as being able to assume occupation of the Site and the Installation Works following the issue by the Customer of the Certificate of Practical Completion, which shall be issued when:

8.1.1 the Installation Works are completed in accordance with the Contract, save for small items of work which do not affect the compliance of the Installation Works with the Statutory Requirements or affect the intended use of the Installation Works and the Site, as such items are agreed in writing between the Customer and the Supplier (both acting reasonably) and set forth on a list of snagging items; and

8.1.2 applicable authorities have, if necessary, approved the Installation Works.

8.2 Practical Completion shall be regarded as having been achieved when the Certificate of Practical Completion is issued by the Supplier or the Customer takes possession of the Site or the requirements of paragraph 8.1.1 and paragraph 8.1.2 of this Schedule have been satisfied, whichever is earlier.

8.3 If it becomes apparent that the Installation Works will not be completed by the Completion Date (or any later date fixed under this paragraph from time to time) for reasons beyond the control of the Supplier, including a Force Majeure Event or compliance with any instruction of the Customer which is not due to the default of the Supplier, then the Supplier shall notify the Customer in writing confirming that the Completion Date has been amended. In the case of compliance with an instruction of the Customer, the Customer shall also make an allowance for the Supplier's direct loss and expense occasioned by the extension of time and such sum shall be added to the Installation Price.

9. RISK AND INSURANCE

9.1 The Customer will be responsible for maintaining adequate insurance in respect of the Installation Works and, where appropriate, the existing structures at the Site.

9.2 The Supplier will be responsible for insuring loss or damage caused to any materials on the Site. Where the value of any materials for use in the Installation Works has been included within an invoice issued by the Supplier and the Customer has not paid the amount due to the Supplier, the Customer will be responsible for insuring the materials but will not own the materials until the Supplier has received payment, in full, for them.

9.3 The Supplier will not be responsible for the security of the Site which will be entirely the responsibility of the Customer.

10. DEFECTS IN THE INSTALLATION WORKS

10.1 If any Defects appear during the Defects Liability Period due to the Supplier's failure to comply with its obligations in relation to the Installation Works under the Contract (and not as a result of any misuse and/or failure to maintain by the Customer), the Customer shall notify the Supplier of those Defects by sending a schedule of Defects to the Supplier at any time before the end of the Defects Liability Period. Subject to paragraph 10.2 of this Schedule, the Supplier shall make good the such Defects as soon as reasonably practicable after receiving that schedule.

10.2 Notwithstanding any other provision of the Contract, the Supplier shall have no liability under paragraph 10.1 of this Schedule to rectify any Defects or wants of repair which have arisen due to:

10.2.1 the Customer's failure to follow any oral or written instructions as to the storage, installation, commissioning, use or maintenance of the Installation Works or (if there are none) good trade practice regarding the same;

10.2.2 the Customer altering or repairing the Installation Works without the Supplier's written consent; or

10.2.3 fair wear and tear, wilful damage, negligence, abnormal working conditions and/or lack of regular maintenance.

11. ADJUDICATION

11.1 If any dispute or difference concerning the Installation Works shall arise between the Customer and the Supplier, such dispute or difference may be referred to adjudication to be conducted in accordance with the Scheme for Construction Contracts Regulations (England and Wales) 1998 (as amended). For the purposes of such adjudication the parties agree that the nominating body for appointment of the adjudicator shall be the President or Vice President of the Royal Institute of Chartered Surveyors.

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