WILLIAMS REFRIGERATION

REFRIGERATED CABINETS

HIGH PERFORMANCE REFRIGERATED CABINETS

WWW.WILLIAMS-REFRIGERATION.CO.UK

The comprehensive range of refrigerated cabinets from Williams

Williams' range of cabinets offers a variety of options, temperatures and sizes meaning there is always a Williams cabinet for you.

Williams Refrigeration is a leading manufacturer of professional refrigeration with a global reputation for delivering excellence.

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

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

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

WILLIAMS' CABINETS AT A GLANCE

✓ Standard - Not available o Option	Jade	Zircon	Amber	Banqueting	Aztra	Meat Ager	Ruby
Stainless steel exterior and interior	*	✓	-	✓	o	✓	✓
Stainless steel exterior and aluminium interior	✓	-	✓	-	✓	-	-
Zero ODP/ low GWP foam insulation	✓	✓	✓	✓	✓	✓	✓
Anti-tilt shelving and racking supports	✓	✓	✓	✓	✓	✓	-
Left hand door hang	o	o	o	o	o	o	-
Heavy duty swivel brake castors	✓	**	-	✓	-	✓	-
Bottom mounted refrigeration	✓	✓	✓	✓	✓	-	-
Top mounted refrigeration	✓	-	-	-	-	✓	✓
Front vented	-	-	✓	-	✓	-	-
CoolSmart controller	✓	✓	✓	✓	✓	✓	✓
Automatic defrost	✓	✓	***	✓	✓	✓	✓
Anti-condensation heaters	✓	✓	✓	✓	✓	✓	✓
Waste heat recovery vapouriser	✓	✓	✓	✓	✓	✓	✓
Adjustable operating temperature	✓	✓	-	✓	✓	✓	✓
Barrel locks	✓	✓	✓	✓	-	✓	-
Designed to 43°C ambient	✓	✓	-	✓	✓	✓	✓
Designed to 32°C ambient	-	-	✓	-	-	-	-
Two drawer bank set	-	-	-	-	o	-	-
Glass door and light	***	-	***	-	-	✓	-

** FJ1, HJ1 and VVJ1 only. SS available as option on all other Jade models*
*** Low level swivel and brake castors*
**** H models only*

williams
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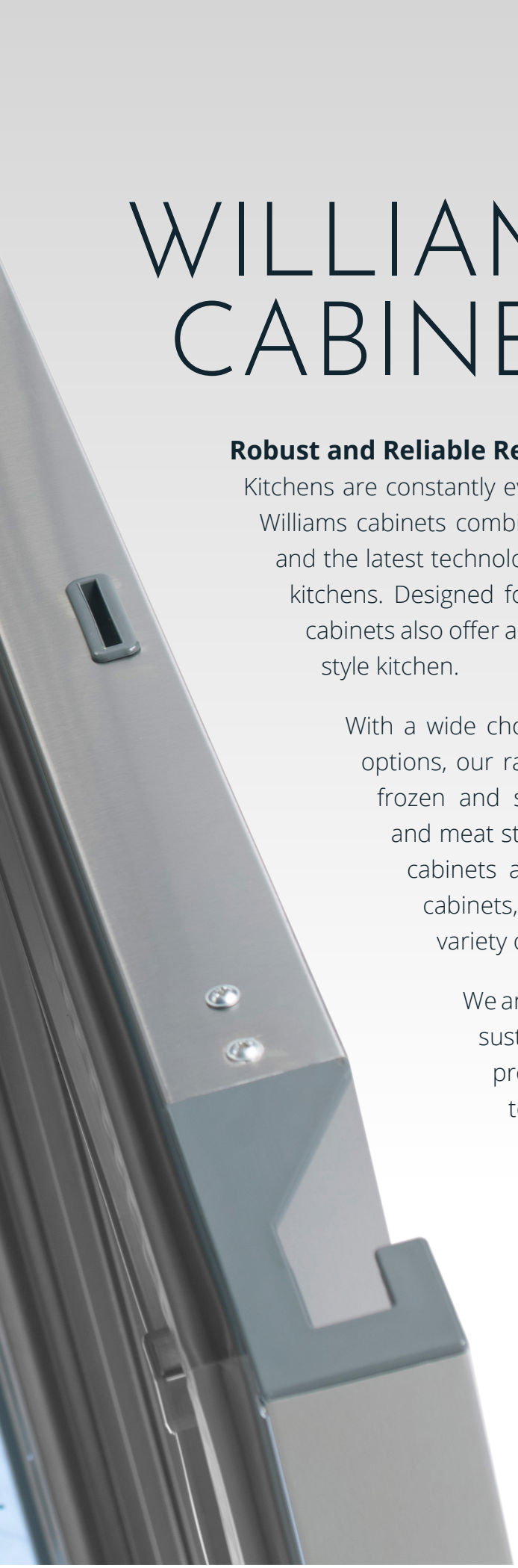
SET
FNC
AUX



WILLIAMS CABINETS

Robust and Reliable Refrigeration

Kitchens are constantly evolving, and refrigeration needs to keep pace. Williams cabinets combine robust construction, reliable performance and the latest technology to meet the demands of busy professional kitchens. Designed for consistent performance day after day, our cabinets also offer an attractive finish for front-of-house or theatre-style kitchen.

With a wide choice of sizes, configurations and temperature options, our range of cabinets provide solutions for chilled, frozen and specialist storage applications, including fish and meat storage. From space-saving Aztra undercounter cabinets and Jade Slimline models to larger two-door cabinets, Williams offers the flexibility to meet a wide variety of kitchen requirements.

We are committed to manufacturing energy efficient, sustainable refrigeration, with a continued focus on product improvement. Our cabinets are designed to be easy to control and operate efficiently, while maintaining the reliable temperatures needed to support food safety.

FEATURES AND BENEFITS

Foodsafe professional stainless steel exterior / interior base and back of door / aluminium walls provide hygienic, durable and easy to clean surfaces.

Designed and engineered to operate efficiently in the harshest of environments such as in a 43°C ambient.

Precision injected, high density polyurethane insulation provides maximum thermal properties with low GWP and zero ODP and further strengthens the cabinet.

Reversible door hanging encourages efficient workflow reducing the risk of accidents and providing the ability to change in-situ.

Self-closing doors avoid heat ingress and reduce energy consumption.

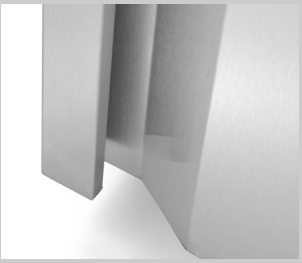
115° and 180° door dwell for loading large trays and pans, beneficial where walkways are limited.

Thermal break reduces heat gain through the door gasket and provides added protection, reducing wear and tear.

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

Door balloon gaskets designed with air release points avoid slitting caused by compression when door is closed.

Full length integral door handle provides a non-slip 'grab' - essential in a busy kitchen - while being easy to clean with no potential dirt traps.



Fan cut out switch stops warm air being circulated within the cabinet, conserving energy.

Low wattage mullion heaters use low amounts of energy but effectively prevents condensation forming.

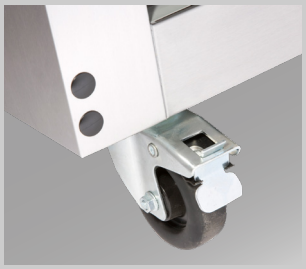
Filler shelf increases the usable volume in two door cabinets.

NB: All Jade models fitted with 3 shelves as standard

CoolSmart is a capacitive touch controller designed for easy operation and features a clear digital display* and visual alarms for safe performance.

- **Sleek** design
- **Easy** to wipe clean
- **IP 55** rated (can be exposed to water)
- **Easy servicing** with clear diagnostics
- **HACCP** compliant

Natural hydrocarbon refrigerant with low GWP/ zero ODP that respects the environment.



EC evaporator fans provide a reduced heat rejection for greater efficiency and reduced energy consumption.

Barrel locked doors for added security and stock control.

Enhanced airflow design ensures uniform air distribution, eliminating warm spots while maintaining a constant temperature.

Versatile, removable racking system with nylon coated shelving provides flexible storage and ease of cleaning.

Anti-tilt tray slides stop shelves from tipping - easy to remove and reposition.

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

Delivered to site with heavy duty swivel castors with roller bearings and brakes for improved mobility and stability.

Height with castors designed to fit through a standard doorway for ease of positioning.

**J300U / J400U & J500U have non capactive touch controller*

JADE

Setting the standard in refrigeration performance and build.

With a wide range of models, including slimline versions, Williams' Jade cabinets offer an unrivalled combination of robust, energy efficient refrigeration, flexibility and stand out design.

BUILT TO LAST

The tough stainless steel exterior is designed specifically for the rigours of day-to-day operation in the busiest kitchens, while Williams' high-performance refrigeration system delivers totally consistent temperature control, even in 43°C ambient.

Precision-injected, high-density 80mm polyurethane insulation gives extra strength while providing superior thermal efficiency with low GWP and Zero ODP.

ENERGY EFFICIENCY

Jade cabinets feature a range of technologies designed to minimise energy consumption, including waste heat recovery vaporisers, automatic defrost, the CoolSmart controller and self-closing doors, with the latter featuring heavy-duty balloon gaskets to provide a 100% tight seal. This reduces heat ingress whilst the air release points reduce wear and tear on the gasket.

Some models feature energy efficient anti-condensation mullion door heaters, eliminating condensation build-up and potential slip hazards.

The CoolSmart controller features a sleek touchscreen ensuring easy operation whilst minimising energy by only running the refrigeration system when required.

PRACTICAL FEATURES

All Jade cabinets are supplied with heavy-duty, non-marking swivel castors and are designed to fit through a standard doorway for ease of movement and positioning. Front brakes provide total stability once the cabinet is in place.

The Jade's easy-grab, non-slip door handle is easy-to-clean with no potential dirt traps. The easy-to-clean one-piece stainless steel dished base with radiused corners, along with the removable racking and shelving system, make it easy to maintain the highest hygiene standards.

JADE MULTITEMP

A single, flexible solution that adapts to changing kitchen storage needs.

The MultiTemp range offers caterers a single solution to meet the specific temperature requirements of different food types, operating from +8°C to - 22°C.

TOTAL FLEXIBILITY

For any chef wanting to keep food in top condition, the correct temperature is essential. Traditionally, best quality storage requires a dedicated unit for each food type – from meat at -2°C to +2°C, ice cream at -10°C to -21°C to cheese at +5°C to +8°C.

Jade MultiTemp units offer a fully flexible alternative. When menus change or seasonal specials are introduced, units can be quickly adjusted to meet the specific temperature requirements of different food types.

They can also provide reliable backup should a fridge or freezer break down, ensuring your kitchen stays operational 24/7.

Three Jade MultiTemp Cabinets are available: one- and two-door cabinets; and a one- door cabinet featuring two independently controlled half door sections.

PRECISE CONTROL

The intuitive control panel allows temperature adjustment by simply scrolling through the range.

Units maintain precise temperature control to within 0.1°C accuracy across the entire temperature range, guaranteeing optimal conditions for any food type.

The VVJ1 single-door cabinet features two independently controlled sections with dual controllers.

This allows you to run fridge and freezer temperatures simultaneously within a single footprint for ultimate flexibility.

CONNECTIVITY

All Jade MultiTemps are WiFi enabled, allowing operators to connect to either their own system or to a dedicated Williams connectivity platform.

Connectivity allows for remote monitoring and temperature adjusting, HACCP logging and trend analysis of individual units.

Built to the same high specifications as the popular Jade range, MultiTemps feature robust stainless steel construction, energy efficient refrigeration systems and natural refrigerant.

AZTRA

Compact design that delivers high performance.

The Aztra range of single and double door undercounter gastronorm cabinets save space while offering practical storage solutions, even in ambients up to 43°C.

SPACE-SAVING

The Aztra range accommodates 1/1GN trays and offers capacities up to 234 litres – the smallest model has a footprint of just 455mm x 734mm deep, yet holds up to 109 litres.

The front-venting refrigeration system means the Aztra can be fitted into the tightest space whilst its advanced airflow design keeps produce fresh by providing uniform air distribution with no potential warm spots.

Features on all Aztras include its easy-grab handle which minimises potential dirt traps and self-closing doors that avoid heat ingress and reduces energy consumption.

The energy-saving CoolSmart controller ensures precise temperature control while the zero ODP, low GWP foam insulation delivers excellent thermal efficiency and provides further strength and robustness to the cabinet.

The cabinets are supplied with rear castors and levelling feet for easy positioning and stability.

FREEZER DRAWERS

Two drawer bank sets are available on the AZ5UC and AZ5CT models in refrigerator and freezer temperatures, and the refrigerated AZ10CT.

FRY STATION DRAWERS

The AZ5CT Fry Station Drawer is designed to provide convenient ingredient storage alongside frying and cooking stations. Available in one-and two-drawer configurations, its variable temperature operation from +4°C to -22°C allows refrigerated or frozen ingredients to be stored exactly where they are needed.

For example, a Fry Station Drawer can be installed either side of a cook or prep station with one to be in refrigerator mode and the other in freezer mode.

This model includes an additional back fryer basket hanger option, which can hold up to four baskets, streamlining the process of frozen to fried foods.

AMBER

When space is at a premium, Amber provides a practical solution for low-to-medium duty applications, with a choice of one and two-door undercounter and one-door upright cabinets.

When space is at a premium, Amber provides the low-to-medium duty solution with a choice of one and two door undercounter and one door upright cabinets.

THE PRACTICAL AMBER

The space-saving Amber A135 and A280 undercounter cabinets have a front-vented refrigeration system, making them ideal for enclosed areas, as there is no need for air gaps to the sides and rear.

Meanwhile the A400 single door cabinet features a powerful bottom mounted refrigeration system and an advanced airflow which eliminates potential warm spots. Self closing doors on the A400 model make loading easy and can help reduce potential accidents where space is limited.

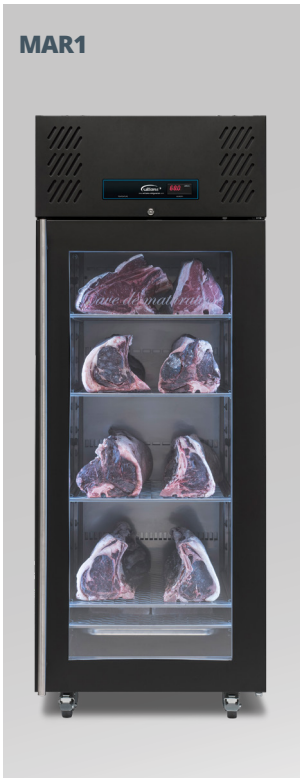
Designed for medium-duty use, their reliable refrigeration system functions consistently, even in ambients up to 32°C.

Practical features include adjustable feet for stability, easy to clean magnetic gaskets and barrel locked doors for security. A glass door can be fitted to 'H' temp models for easy stock visibility.

ENERGY EFFICIENCY

All Amber cabinets feature natural hydrocarbon refrigerant, low GWP and zero ODP insulation for excellent thermal efficiency. The A135 also incorporates Electronically Commutated (EC) condenser fans, which optimise cooling performance while reducing energy consumption and operating noise.

The energy efficient Williams CoolSmart controller provides easy operation, with a clear digital display and visual alarms to support reliable performance.



MEAT AGEING REFRIGERATOR & ZIRCON

Purpose-built refrigeration for specialist requirements.

The Meat Ageing Refrigerator and Zircon Fish Cabinet are designed to meet the specific storage requirements of meat ageing and fish preservation, combining reliable refrigeration with features tailored to each application.

CREATING THE IDEAL CONDITIONS FOR MEAT AGEING

Williams has over a decade of experience developing meat ageing equipment for butchers, chefs and operators specialising in dry aged meat. The Meat Ageing Refrigerator was designed to provide the controlled conditions needed to achieve the best yield, texture and flavour of meat, while its stylish design makes it ideal for front of house display.

Operating at +1 to +6°C with humidity between 60–90%, the cabinet creates the ideal environment for meat ageing while Himalayan salt blocks assist with moisture management and flavour development. The interior is brightly lit with energy-saving LED strip lighting and features an activated Carbon Filter, which is designed to remove any organic molecules that cause odour from air circulated within the cabinet.

The robust, stainless steel construction is combined with four 2/1 GN perforated shelves, each supporting up to 20kg, with optional meat hanging rails available for added versatility.

THE SPECIALIST CABINET FOR FISH STORAGE

The Zircon Z18 is a slimline, single door refrigerated cabinet designed specifically for fish storage. Its piped liner evaporator helps avoid corrosion issues, while the wipe-clean interior supports easy cleaning and hygiene.

The 323 litre cabinet is supplied with seven durable polypropylene containers, each featuring a removable slime tray. Removable racking and nylon-coated shelving provide flexibility, while the bottom mounted refrigeration system allows easy servicing and makes the cabinet suitable for kitchens with low ceilings. The cabinet also comes with standard waste fittings for connection to a main drain.

RELIABLE PERFORMANCE

Both cabinets are designed for effective operation in ambient temperatures up to 43°C and feature Williams' CoolSmart controller for excellent temperature control and easy operation. Self-closing doors with magnetic balloon gaskets help maintain a secure seal, while high performance polyurethane insulation provides excellent thermal efficiency.

BANQUETING & RUBY MODULAR

High capacity storage cabinets with flexible options.

Williams Banqueting and Ruby Modular cabinets host a variety of practical features, while being designed to minimise energy consumption.

EASE OF TRANSPORT

The banqueting cabinet is available in both refrigerator or heated configuration and features large easy-grab side handles for ease of transport and positioning, which can easily fit through a standard doorway.

Their heavy-duty non-marking swivel castors are designed to work on a variety of surfaces and feature a front locking break for increased stability once the cabinet is positioned. All banqueting cabinets are supplied with a tough, all-round bumper bar, which protects both the cabinet and your décor during transit, as well as barrel locked doors for added security and enhanced stock control.

Supplied with gastronorm tray slides these units are compatible with 2/1GN trays removing the need for additional shelving, while the door dwell is ideal for loading large trays and pans.

HIGH CAPACITY STORAGE

Meanwhile, the Ruby range, available in three sizes, offers high capacity storage and is compatible with a 2/1GN trolley. The modular panel construction allows for easy delivery and is ideal for awkward sites, or where space is limited.

Optional roll-through configurations, external ramps and viewing panels adds further flexibility to meet any requirement.

As with all Williams cabinets, both the Banqueting and Ruby Modular models are constructed using environment-friendly, zero ODP, low GWP foam insulation which delivers excellent thermal efficiency.

Furthermore, both cabinets feature our CoolSmart controller for precise temperature control.

TECHNICAL DATA

JADE J1 ONE DOOR

w727(567)* x d824(665) x h1960(1411)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJ1	+1/+4	0.6	3	620*(21.9)*	A
MJ1	-2/+2	0.6	3	620*(21.9)*	C
LJ1	-18/-22	1.26	3	620*(21.9)*	C
VJ1	+18/-22	1.2	3	620*(21.9)*	C
VVJ1	+18/-22	3.89	6	192*(6.7)*	D
FJ1	-2/+2	1.93	3	620*(21.9)*	-
XJ1	+78/+83	11.5	3	620*(21.9)*	-

JADE J2 TWO DOOR

w1400(1240) x d824(665) x h1960(1411)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJ2	+1/+4	1.2	6	1295*(45.7)*	B
MJ2	-2/+2	1.26	6	1295*(45.7)*	D
LJ2	-18/-22	2.65	6	1295*(45.7)*	D
VJ2	+8/-22	2.04	6	1295*(45.7)*	C

JADE J300U ONE DOOR

w595(445) x d684(477) x h1956(1315)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJ300U	+1/+4	1.04	3	335.5*(11.8)*	C
LJ300U	-18/-22	2.47	3	335.5*(11.8)*	D

JADE J400U ONE DOOR

w695(545) x d684(477) x h1956(1315)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJ400U	+1/+4	0.99	3	410*(14.5)*	C
LJ400U	-18/-22	1.91	6	410*(14.5)*	D

JADE J500U ONE DOOR

w727(567) x d837(660) x h1940(1332)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJ500U	+1/+4	0.99	3	*523(18.5)*	C
LJ500U	-18/-22	2.59	3	*523(18.5)*	D

ZIRCON Z18 ONE DOOR (FISH)

w595(445) x d722(598) x h1906(1250)

Model	Temp °C	Running Amps	Shelves	Capacity	Energy Grade
FZ18	-2/+2	1	7**	114kg	-

Note:
**XJ1 Heated Jade width is 737(567)*
***Z18 Fish Zircon is supplied with polypropylene trays*
NB: requires connection to a main drain

TECHNICAL DATA

AZTRA

AZ5CT - w455(375) x d734(585) x h870(460)
AZ10CT - w885(805) x d734(533) x h870(460)
AZ5UC - w660(580) x d609(445) x h830(460)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HAZ5CT	+1/+4	0.53	2	109*(3.8)*	A+
LAZ5CT	-18/-22	2.46	2	109*(3.8)*	C
HAZ10CT	+1/+4	1.06	4	234*(8.3)*	A
LAZ10CT	-18/-22	2.59	4	234*(8.3)*	D
HAZ5UC	+1/+4	0.53	2	131*(4.6)*	A+
LAZ5UC	-18/-22	2.46	2	131*(4.6)*	C

AMBER

A135 - w606(536) x d577(434) x h805(601)
A280 - w1210(1140) x d577(434) x h805(601)
A400 - w695(545) x d684(477) x h1896(1315)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HA135	+1/+4	0.53	2	135*(4.8)*	A+
LA135	-18/-22	1.3	2	135*(4.8)*	-
HA280	+1/+4	1.23	4	267*(9.4)*	C
HA400	+1/+4	0.99	3	410*(14.5)*	C
LA400	-18/-22	1.88	6	410*(14.5)*	D

MOBILE BANQUETING

MRC16 - w803(567) x d900(660) x h2013(1332)
MHC16 - w807(587) x d885(653) x h1770(1322)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
MRC16	+1/+4	1.67	16	523*(18.5)*	D
MHC16	+78/+83	11.5	16	549*(19.4)*	-

MEAT AGEING REFRIGERATOR

w727(567) x d824(665) x h1960(1411)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
MAR1	+1/+6	1	4	620*(21.9)*	-

RUBY MODULAR

RMR1T - w905(689) x d982(814) x h2370(1840)*
RMR2T - w1850(707*) x d982(814) x h2370(1840)*
RMR3T - w2795(707*) x d982(814) x h2370(1840)*

Model	Temp °C	Running Amps	Capacity (2/1 GN Trolley)	Energy Grade
HRMR1T	+1/+4	7	1	-
CFRMR1T	0/+3	7	1	-
MRMR1T	-2/+2	7	1	-
LRMR1T	-18/-22	6.5	1	-
HRMR2T	+1/+4	9	2	-
CFRMR2T	0/+3	9	2	-
MRMR2T	-2/+2	9	2	-
LRMR2T	-18/-22	8	2	-
HRMR3T	+1/+4	10	3	-
CFRMR3T	0/+3	10	3	-
MRMR3T	-2/+2	10	3	-
LRMR3T	-18/-22	20	3	-

NB: Height of L models is 2460 (1890)

Note:
All dimensions are in mm unless otherwise stated.
Cabinet dimensions are shown external(internal).
**Internal width is per section.*
Capacities are shown in litres(cubic feet).
NB: Freezer (L) models have a static evaporator and are non fan assisted - currently out of the scope of MEPS
Meat ageing; Fish; Heated and Modular cabinets are also out of the scope of MEPS.

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

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

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Installation of all Williams products requires adequate ventilation.

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

Williams reserves the right to modify the design, materials and finish in accordance with its progressive development policy.

Williams Refrigeration is a trading name of AFE Group Limited.
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The Spirit of Excellence