WILLIAMS REFRIGERATION

REFRIGERATED COUNTERS

HIGH PERFORMANCE REFRIGERATED COUNTERS

WWW.WILLIAMS-REFRIGERATION.CO.UK

The comprehensive range of refrigerated counters from Williams

Williams' range of counters offers a variety of options, temperatures and sizes meaning there is always a Williams counter 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' COUNTERS AT A GLANCE

✓ Standard - Not available o Optional	Jade	Under Broiler	Chef's Drawers
Stainless steel exterior and interior	o*	✓	✓
Stainless steel exterior and aluminium interior	✓	-	-
Zero ODP / low GWP foam insulation	✓	✓	✓
Anti-tilt shelving and racking supports	✓	-	-
Heavy duty swivel brake castors	✓	✓	✓
CoolSmart controller	✓	✓	✓
Automatic defrost	✓	✓	✓
Anti-condensation heaters	✓	✓	✓
Waste heat recovery vapouriser	✓	✓	✓
Adjustable operating temperature	✓	✓	✓
Barrel locks	✓	-	-
Designed to 43°C ambient	✓	✓	✓
Reverse unit cassette system	o	-	-
Splashback	o	-	-
2 Drawer bank set	o	-	-
3 Drawer bank set	o	-	-
Raised pan holders (H Temp only)	o	-	-
Cut out wells (H Temp only)	o	-	-
Slimline version	o	-	-
Remote version	o	-	-

**SS interior not available as option on MultiTemp models.*

WILLIAMS COUNTERS

Robust and Reliable Refrigeration

Kitchens are constantly evolving, and refrigeration needs to keep pace. Williams counters combine robust construction, reliable performance and the latest technology to meet the demands of busy professional kitchens, with flexible configurations to suit different kitchen layouts and workflows.

Our range offers a wide choice of sizes, configurations and temperature options. From standard, slimline and wide counters to the MultiTemp range, operators can choose from different door and drawer configurations to maximise space, accessibility and efficiency.

Drawers or doors? Chilled or freezer? Williams offers the flexibility to create the right refrigeration solution for every kitchen, while supporting food safety.

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

FEATURES AND BENEFITS

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

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

High performance leak testing of entire system guarantees system efficiency, reducing energy consumption. F-Gas & PED compliant.

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

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

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

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

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

CoolSmart is a capacitive touch controller designed for easy operation and features a clear digital 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

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.

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

Front breathing refrigeration system with fully automated air-cooled condensing unit. No need for ventilation gaps at the back, top or side.

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

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

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

Barrel locked doors for added security and stock control.

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

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

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

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

Raised pan holders and cut out wells make advanced preparation of ingredients easy by combining powerful counter storage with table top prep areas.

Slimline models feature a reduced depth, ideal for kitchens where space is at a premium.

Wide models accommodate GN 2/1 containers, providing flexible storage for higher volume kitchens.

Freezer drawers and pull out internal drawers offer increased flexibility ensuring ingredients are to hand when needed regardless of temperature.

JADE

Our top-of-the-range Jade counters are available in standard, slimline and wide configurations with optional freezer or refrigerated drawers.

Williams Jade counters offer an unrivalled combination of reliability, flexibility, standout design, and energy efficient refrigeration.

BUILT TO LAST

With their tough, foodsafe stainless steel exterior and high performance refrigeration system, Jade counters have proven themselves in the hottest and most stressful kitchen environments. Natural hydrocarbon refrigeration with precision injected, high-density polyurethane insulation gives extra strength while providing superior thermal efficiency with low GWP and Zero ODP.

ENERGY EFFICIENCY

Performance and efficiency are at the heart of every Williams product and Jade counters have a range of technologies designed to minimise energy consumption.

Heavy duty balloon gaskets, combined with an enhanced thermal break, provide a 100% tight door seal.

Energy efficient anti-condensation mullion door heaters are fitted as standard on all models, eliminating condensation build up and potential slip hazards.

The Jade counter also features self-closing doors to minimise temperature gain and reduce energy consumption. The doors 180° opening allow for easy loading and reduce the risk of accidents when space is limited.

The counters feature our sleek, CoolSmart controller with a capacitive touch screen, ensuring easy operation whilst minimising energy by only running the refrigeration system when required.

Features like waste heat recovery vaporisers and automatic defrost reduce energy consumption further while maximising operational efficiency.

PRACTICAL FEATURES

All Jade counters are supplied with heavy duty, non-marking swivel castors for easy movement and positioning. The front brakes provide total stability once the counter is in place.

The Jade's easy grab, non-slip door handle is easy to clean with no potential dirt traps – a must in a busy kitchen environment.

Inside, 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 counters can also fit into the tightest spaces as they need no ventilation gaps at the back, top or side thanks to their front breathing refrigeration system.

Adjustable shelving provides flexibility and the anti-tilt mechanism ensures product stability and minimises the risk of accidents.

The barrel locked doors offer complete piece of mind providing additional security and stock control.

Low noise levels across the Jade counter range make them an ideal choice for open plan kitchens.

CUSTOMISE YOUR COUNTER

Jade counters are available in two-, three- or four-door configurations, and can be customised with both two and three door drawer banks, ensuring easy access to produce. Freezer drawers are also available on the two door counters.

Optional raised pan holders or cut out wells offer even more flexibility, allowing you to combine powerful counter storage with easy access ingredients, ideal for dessert prep, pizza assembly, sandwiches or tapas.

Jade counters can be customised to align with other equipment through a choice of castor sizes as well as top hats or plinths, allowing for different height options. In addition, bespoke top hats can be made to order Remote models are also available.

JADE SLIMLINE & WIDE

Flexible configurations to maximise kitchen space.

Jade Slimline and Jade Wide counters extend the Jade range with flexible configurations designed to make the most of available kitchen space. Whether depth is restricted or greater storage capacity is required, both provide high quality performance and functionality.

MAXIMISE SPACE WITH JADE SLIMLINE

When kitchen space is at a premium, Jade Slimline models provide the features and performance of the standard Jade counter in a compact 500 mm depth. Available in two- and three-door models, they offer an ideal solution where space is restricted.

Jade Slimline freezers can be fitted with internal sliding drawers, making them ideal for serving and storing ice cream at its optimum temperature, while refrigerated models are available with a two-drawer bank set. Both models can be customised with a screw-on splashback, reverse units or a range of counter heights.

MAXIMISE STORAGE WITH JADE WIDE

Jade Wide Counters are available in two- and three-door models, and accommodate GN 2/1 containers, providing significantly more storage than standard Jade counters. For example, the JWC2 model offers a total capacity of 611 litres compared to 317 litres in our standard two door Jade counter.

Each shelf can hold a 2/1 GN tray, allowing larger quantities of ingredients to be stored directly within the preparation area to support kitchen workflow.

Alongside standard refrigerator and freezer options, a dedicated meat storage model is available, operating at an optimum temperature range of -2/+2°C. Refrigerator models can additionally be customised with ergonomically angled raised pan holders or cut out wells for enhanced ingredient storage and preparation.

RELIABLE PERFORMANCE

Temperature is controlled by Williams' CoolSmart controller, which uses intelligent technology to maintain precise conditions while reducing energy consumption by operating only when required.

Further energy efficiency is achieved by self-closing, barrel locked doors with magnetic balloon gaskets, high density insulation and R290 hydrocarbon refrigerant.

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 counters 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.

Jade MultiTemp counters are available in two- and three-door models. The two-door model can be specified with a bank of two drawers for convenient access to frequently used ingredients. Reverse units with right-hand refrigeration are also available, along with a range of counter height options, providing greater flexibility when planning kitchen layouts.

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.

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.

CHEF'S DRAWER

A benchmark in versatility, providing bulk storage of fresh and frozen food.

The Chef's Drawer is a large, space saving refrigerated drawer unit, an ideal solution for pubs, steakhouses and catering facilities where space is often limited.

It has been designed to fit perfectly with popular prime cooking-suites. Available in two models, both feature multi-temperature control from +4°C to -22°C, so specific food products can be stored in exactly the right conditions.

They can also be stacked to offer the ultimate fridge / freezer flexible solution, doubling capacity and maximising product footprint.

The Chef's Drawer is robust and built using tough stainless steel both for its exterior and interior. It can accommodate 2/1 GN pans, up to a maximum depth of 150mm.

At just 670mm deep, the VSWCD1 is ideal for standard 700mm work-surfaces, and you can even fit two stacked units under a 900mm high worksurface.

Cleaning is straightforward, thanks to removable drawers and fittings. Meanwhile, the VRWCD1 cassette type refrigeration system is easily removable to help facilitate convenient on site servicing.

Heavy duty, non-marking swivel and brake castors ensure controlled mobility and stability when positioning. Importantly, their height can be varied too, thanks to a choice of different castor sizes, and the option of adjustable legs.

Built to last, they feature precision injected, high density polyurethane insulation with low GWP and zero ODP, and will perform in an ambient environment of up to 43°C.

UNDER BROILER

Refrigerated storage right where you need it, in the heart of the kitchen.

The space-saving, low-height Under Broiler Counter (UBC) offers refrigerated storage directly below the cooking station.

With robust, 'easy open' drawers capable of accommodating 2/1 GN containers the UBC range of products can help maximise efficiency.

They can accommodate a variety of heavy-duty appliances, including 600mm or 900mm chargrills and griddles, depending on the model.

There are four models in the range, offering a versatile range of storage solutions. For example, the UBC16 is a four drawer unit which is capable of storing 2 x 2/1 GN and 2 x 1/1 GN pans simultaneously.

THE CONVENIENT REFRIGERATED STORAGE SOLUTION

All models are designed and built to international quality standards and delivering totally reliable performance, even in ambients of 43°C.

A sleek 'easy grab' handle offers a superior grip - a must in a busy kitchen whilst reducing potential dirt traps and being easy to clean. The Under Broiler Counters are supplied with heavy duty, non-marking castors for ease of positioning.

A forced air refrigeration system is in a removable cassette for ease of service. UBCs are fully HACCP compliant.

The CoolSmart controller ensures easy operation whilst minimising energy use by only running the refrigeration system when required.

TECHNICAL DATA

JADE JC2 TWO DOOR

w1338(833) x d700(561) x h857(573)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJC2	+1/+4	0.68	4	317*(11.2)*	A+
MJC2	-2/+2	1.2	4	317*(11.2)*	B
LJC2	-18/-22	1.38	4	317*(11.2)*	C
VJC2	+8/-22	2.04	4	317*(11.2)*	C

JADE JC3 THREE DOOR

w1800(1295) x d700(561) x h857(573)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJC3	+1/+4	0.68	6	469*(16.56)*	A+
MJC3	-2/+2	1.24	6	469*(16.56)*	C
LJC3	-18/-22	1.38	6	469*(16.56)*	C
VJC3	+8/-22	1.38	6	469*(16.56)*	C

JADE JC4 FOUR DOOR

w2262(1758) x d700(561) x h857(573)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJC4	+1/+4	0.68	8	622*(22)*	A+

JADE SLIMLINE JSC2 TWO DOOR

w1400(870) x d500(385) x h857(600)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJSC2	+1/+4	1.07	4	244*(8.6)*	B
LJSC2	-18/-22	2.69	4	244*(8.6)*	D

JADE SLIMLINE JSC3 THREE DOOR

w1880(1350) x d500(385) x h857(600)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJSC3	+1/+4	1.07	6	374*(13.2)*	B
LJSC3	-18/-22	2.69	6	374*(13.2)*	D

JADE WIDE JWC2 TWO DOOR COUNTER

w1810(1280) x d800(684) x h857(600)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJWC2	+1/+4	1.01	4	611*(21.6)*	B
MJWC2	-2/+2	1.01	4	611*(21.6)*	B
LJWC2	-18/-22	2.58	4	611*(21.6)*	C

JADE WIDE JWC3 THREE DOOR COUNTER

w2495(1965) x d800(684) x h857(600)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJWC3	+1/+4	1.01	6	750*(26.5)*	C
MJWC3	-2/+2	1.01	6	750*(26.5)*	D

JADE REMOTE

JC2R - w1231(870) x d700(585) x h887(600)

JC3R - w1711(1350) x d700(585) x h887(600)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJC2R	+1/+4	0.5	4	374*(13.2)*	-
LJC2R	-18/-22	0.5	4	374*(13.2)*	-
HJC3R	+1/+4	0.5	6	545*(19.2)*	-
LJC3R	-18/-22	0.5	6	545*(19.2)*	-

TECHNICAL DATA

CHEF'S DRAWER

VRWCD1 - w880(677) x d850(522) x h528(268 per section)
VRWCD1S* - w880(677) x d850(522) x h928(268 per section)
VSWCD1 - w1100(690) x d670(553) x h486(190 per section)
VSWCD1S* - w1100(677) x d670(553) x h838(190 per section)

Model	Temp °C	Running Amps	Drawers	Gross Capacity	Energy Grade
VRWCD1	+4/-22	1.46	1	94*(3.3)*	D
VRWCD1S	+4/-22	1.46	2	188*(6.6)*	D
VSWCD1	+4/-22	1.89	1	105*(3.7)*	D
VSWCD1S	+4/-22	1.89	2	210*(7.4)*	D

UNDER BROILER

UBC5 - w1000(587) x d782(683) x h600(399)
UBC7 - w1300(589) x d782(683) x h546(345)
UBC16- w1600(1163) x d782(667) x h546(345)
UBC20 - w1962(1470) x d782(683) x h546(345)

Model	Temp °C	Running Amps	Drawers	Gross Capacity	Energy Grade
UBC5	+1/+4	1.8	2	160*(5.7)*	C
UBC7	+1/+4	1.2	2	195.5*(6.9)*	C
UBC16	+1/+4	1.1	4	266*(9.4)*	B
UBC20	+1/+4	1.2	4	355*(12.5)*	C

Note:
All dimensions are in mm unless otherwise stated.
Counter dimensions are external*(internal)*.
Capacities are in litres*(cubic feet)*.
Remote counters are out of the scope of MEPS
*Stacked

Full technical details can be found at www.williams-refrigeration.co.uk/info-centre

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

Williams Refrigeration
Bryggen Road
North Lynn Industrial Estate
King's Lynn
Norfolk PE30 2HZ
T +44 (0) 1553 817 000
E info@williams-refrigeration.co.uk

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.
Registered in England & Wales under Registered Number 3872673.
Registered Office Address - Bryggen Road, North Lynn Industrial Estate, Kings Lynn, Norfolk, PE30 2HZ

an Ali Group Company

The Spirit of Excellence