



WILLIAMS REFRIGERATION

## GEM CHILLED & HEATED MULTIDECKS

GRAB & GO DISPLAY MERCHANDISER  
[WWW.WILLIAMS-REFRIGERATION.CO.UK](http://WWW.WILLIAMS-REFRIGERATION.CO.UK)





## Gem from Williams: the comprehensive range of front of house display multidecks

Our chilled multidecks are perfectly suited to the ever increasing 'grab & go' market

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 its products provide years of trouble-free operation and are easy to service and maintain.



# CHILLED GEM MULTIDECKS **AT A GLANCE**

✓ Standard - Not available ○ Options	R-Series	M-Series
TUV Certified	✓	✓
Hydrocarbon refrigerant	✓	✓
Operating temperature +3/+5°C in 25°C ambient (Climate Class 3)	✓	✓
Security shutter	○	○
Night blind	○	○
Front hinged doors	○	○
Front sliding doors	○	○
Solid rear loading doors	○	○
Glass rear loading doors	○	○
Panoramic glass	○	○
Chrome impulse snack basket	○	○
Food tray slide	○	○
Adjustable shelves	✓	✓
Can holder shelves	✓	✓
Ceiling mounted LED lighting	✓	✓
Undershelf LED lighting	○	○
Full range of RAL colours	○	○
Multiplexed units	○	○
Remote refrigeration	○	○
Double wheel castors	✓	✓







# GEM MULTIDECKS

Williams' Gem Multidecks have proven so popular over recent years for the grab & go market, that they can be found in all types of establishments - from coffee shops and delicatessens, farm shops and supermarkets, to schools, universities, airports and hospitals.

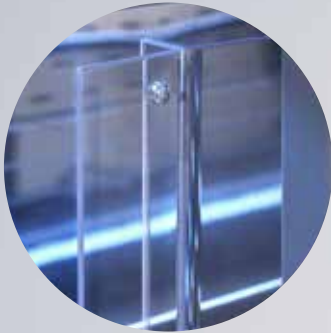
Their designer style improves your front of house, while their clever layout maximises every millimetre of retail space.

Williams offers the Multideck range in a choice of slimline or standard versions, to suit the available space.

Both formats are perfect for front of house display, enhancing presentation and giving customers easy access to drinks, pre-packed snacks and dairy products.



# CHILLED MULTIDECKS FEATURES AND BENEFITS



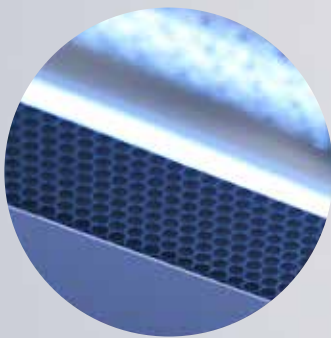
## AIR CURTAIN

Clear vertical profiles to further improve the air curtain protection. They help to minimise cold air leakage during active service, thus reducing energy consumption & provide a complete cabinet front protection when stretching the night-blind.



## ACT ON IMPULSE

Chrome impulse snack basket to maximise and improve merchandising potential.



## HONEYCOMB PROFILE

Honeycomb shaped profile at discharge level reduces air impurities and humidity - improving the front air curtain protective function.



## TOUCH CONTROLLER

A minimal, flat full touch interface with clear display and HACCP features for system data monitoring and remote recording.



## SLIDING FRONT DOORS

Keep produce fresh and in clear view, while reducing energy consumption.

## EASY POSITIONING

Double wheel castors for easy positioning and levelling feet for guaranteed stability.

## SUIT YOUR DECOR

Multidecks can be personalised with Williams' Chameleon vinyl wrap service. This uses hard wearing, food-safe vinyl to cover the unit, allowing the use of bespoke graphics to create an eye catching design statement.



CHAMELEON



## ENHANCED DISPLAY

Enhanced panoramic glass side panels for all round visibility. Also provides greater Total Display Area (TDA) and an improved Energy Efficiency Index.



## ULTRA BRIGHT DISPLAY

LED strip lighting fitted as standard – offering great energy savings and superb visibility of merchandise.



## EASY ACCESS

Rear loading doors provide easy access for quick restocking of merchandise.



## ADVANCED TECHNOLOGY

Advanced airflow technology guarantees consistent temperature control, between +3°C / +5°C.

## FRESH AND SAFE

Advanced airflow ensures produce is kept fresh and safe, while your business conforms to HACCP guidelines with minimal effort.

## CONNECTIVITY FEATURES

NFC (Near Field Communication) as standard for system monitoring.

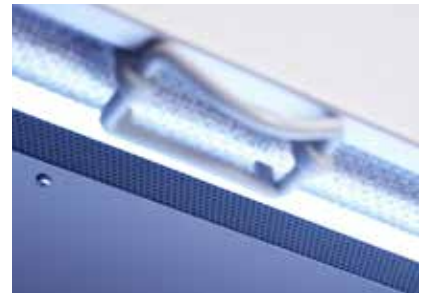
## MAXIMUM FLEXIBILITY

Adjustable shelving for maximum flexibility.

## REMOTE REFRIGERATION

Remote refrigeration for noise sensitive areas and easy access for servicing.





## R SERIES

Slimline Multidecks are ideal where space is at a premium

Moving refrigeration from the kitchen into the serving area is a great space saver for areas such as coffee shops and canteens. Our slimline Multidecks can also be located behind serving counters, or incorporated into 'pod' style kitchens.

The R-Series of Gem Multidecks offers superior product visibility with LED strip lighting and optional panoramic sides.

When your refrigeration is going to be on show, our choice of colours allows Williams Multidecks to blend seamlessly with your décor.

Security shutter models will give you piece of mind with double barrel locks for increased overnight protection.

Advanced airflow technology guarantees consistent temperature control, between +3°C / +5°C, so your business conforms to HACCP guidelines with minimal effort.

A variety of options are available, including impulse snack selection baskets for added merchandising potential, food tray slides, mirrored panels and illuminated shelving.

All models also feature fully adjustable shelving and an easy to use, clear display digital controller. They are supplied on castors as standard, with additional levelling feet for stability.





## M SERIES

### Standard sized Multidecks for maximum refrigerated storage

When product turnover is high, minimising the need for stock replenishment is key. The M series of Multidecks offers storage of up to 917ltrs with its M180 unit.

For retailers that require even more storage, these units can be seamlessly multiplexed together with remote refrigeration.

Optional rear loading doors provide easy access for quick restocking and improved stock rotation.

The M Series of Multidecks is available with night blinds and security shutters.

Advanced airflow technology guarantees consistent temperature control, between +3°C / +5°C, so your business conforms to HACCP guidelines with minimal effort.

A variety of options are available, including snack selection baskets for added merchandising potential, food tray slides, mirrored panels and illuminated shelving.

All models also feature fully adjustable shelving and an easy to use, clear display digital controller. They are supplied on castors as standard, with additional levelling feet for stability.

# CHILLED MULTIDECK **TECHNICAL DATA**

## R Series - Night Blind

Model	Temp °C (Class M2)	Width	Depth	Height	Shelves	Capacity ltrs( <i>cu.ft</i> )
R70-N	+3/5	710	636	1765	3	194(6.8)
R100-N	+3/5	960	636	1765	3	269(9.4)
R125-N	+3/5	1250	636	1765	3	356(12.5)
R150-N	+3/5	1510	636	1765	3	434(15.3)
R180-N	+3/5	1856	636	1765	3	538(18.9)

## R Series - Security Shutter

Model	Temp °C (Class M2)	Width	Depth	Height	Shelves	Capacity ltrs( <i>cu.ft</i> )
R70-S	+3/5	710	695	1810	3	194(6.8)
R100-S	+3/5	960	695	1810	3	269(9.4)
R125-S	+3/5	1250	695	1810	3	356(12.5)
R150-S	+3/5	1510	695	1810	3	434(15.3)
R180-S	+3/5	1856	695	1810	3	538(18.9)

## M Series - Night Blind

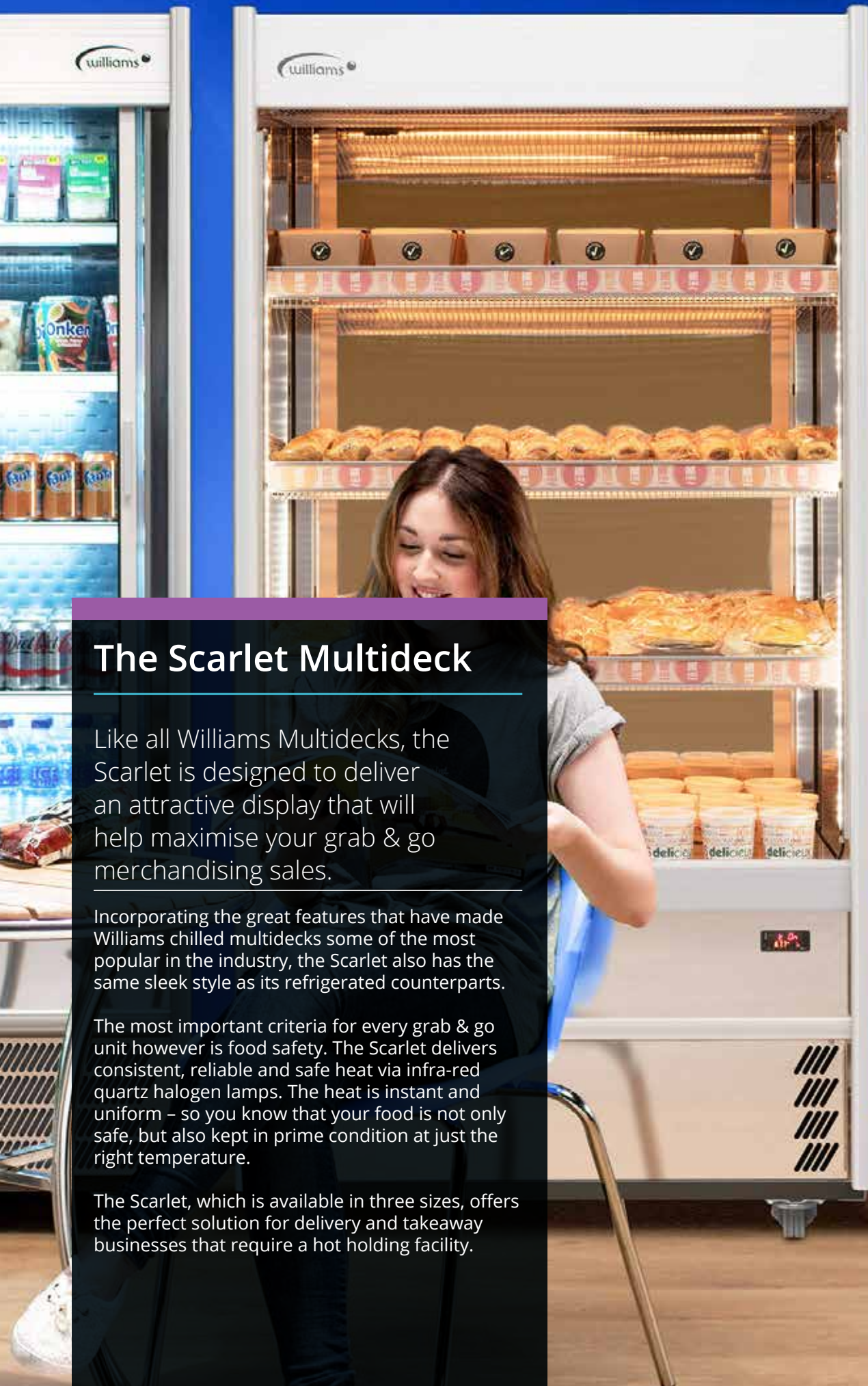
Model	Temp °C (Class M2)	Width	Depth	Height	Shelves	Capacity ltrs( <i>cu.ft</i> )
M70-N	+3/5	710	795	2005	4	320(11.3)
M100-N	+3/5	960	795	2005	4	444(15.6)
M125-N	+3/5	1250	795	2005	4	588(20.7)
M150-N	+3/5	1510	795	2005	4	717(25.3)
M180-N	+3/5	1856	795	2005	4	889(31.3)

## M Series - Security Shutters

Model	Temp °C (Class M2)	Width	Depth	Height	Shelves	Capacity ltrs( <i>cu.ft</i> )
M70-S	+3/5	710	850	2052	4	320(11.3)
M100-S	+3/5	960	850	2052	4	444(15.6)
M125-S	+3/5	1250	850	2052	4	588(20.7)
M150-S	+3/5	1510	850	2052	4	717(25.3)
M180-S	+3/5	1856	850	2052	4	889(31.3)

Full Technical Details can be found at [www.williams-refrigeration.co.uk/info-centre](http://www.williams-refrigeration.co.uk/info-centre)  
All Dimensions are in mm unless stated otherwise





## The Scarlet Multideck

Like all Williams Multidecks, the Scarlet is designed to deliver an attractive display that will help maximise your grab & go merchandising sales.

Incorporating the great features that have made Williams chilled multidecks some of the most popular in the industry, the Scarlet also has the same sleek style as its refrigerated counterparts.

The most important criteria for every grab & go unit however is food safety. The Scarlet delivers consistent, reliable and safe heat via infra-red quartz halogen lamps. The heat is instant and uniform – so you know that your food is not only safe, but also kept in prime condition at just the right temperature.

The Scarlet, which is available in three sizes, offers the perfect solution for delivery and takeaway businesses that require a hot holding facility.

## HEATED MULTIDECKS **AT A GLANCE**

✓ Standard - Not available ○ Options	XS70	XS100	XS125
Stainless steel finish	✓	✓	✓
White finish	○	○	○
Operating / holding temperature +65°C to +70°C	✓	✓	✓
Infra-red quartz halogen lamps	✓	✓	✓
Four individually controlled temperature zones	✓	✓	✓
Rear loading doors	○	○	○
Panoramic glass ends	○	○	○
Tilted shelving for improved merchandising	✓	✓	✓
EPOS ticket strips	✓	✓	✓
Ceiling mounted LED lighting	✓	✓	✓
Undershelf (ticket strip holder) LED lighting	✓	✓	✓
Double wheel castors	✓	✓	✓
Ultra-quiet operation	✓	✓	✓

## HEATED MULTIDECK **TECHNICAL DATA**

### Gem - Scarlet

Model	Temp °C	Width	Depth	Height	Shelves
XS70	+65/+70	710	635	1910	3
XS100	+65/+70	960	635	1910	3
XS125	+65/+70	1250	635	1910	3

Full Technical Details can be found at [www.williams-refrigeration.co.uk/info-centre](http://www.williams-refrigeration.co.uk/info-centre)  
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# SCARLET

The Scarlet delivers consistent, reliable and safe heat

The Scarlet will maintain the ideal holding temperature of +65°C to 70°C for pre-cooked hot foods such as pies, sausage rolls, pasties and soups. Food is displayed on three tilted shelves and the interior base – each of which has its own, individually controlled temperature setting, which can be set to match the requirements of different food types.

Like all Williams Multidecks, the Scarlet is designed to deliver an attractive display that will help maximise your grab & go merchandising sales. The bright interior has polished foodsafe stainless steel shelves and full width energy saving LED lighting.

Designed for a wide range of customer requirements, the Scarlet has a slimline depth of just 635mm and comes in a choice of three widths: 710, 960 and 1250mm. All models are 1855mm high.

The Scarlet is designed to be easy to live with. Practical features range from the double wheel castors, for easy positioning, to the optional rear doors, which give staff access for restocking. Meanwhile its low operating noise level of 35dB is perfect for browsing customers.

The optional panoramic glass ends offer increased visibility, allowing customers to view the display from more angles.

The Scarlet is also available in a wide choice of colours and finishes, to match just about any décor and add that touch of style to the unit.

If you want to take things further, the Scarlet can be personalised with Williams' Chameleon vinyl wrap service. This uses hard wearing, food-safe vinyl to cover the unit, allowing the use of bespoke graphics to create an eye catching design statement.

The Scarlet also offers an ideal solution for hot holding food, essential for businesses providing a delivery and/or takeaway service.

# HEATED MULTIDECKS FEATURES AND BENEFITS



## PRECISE TEMPERATURE CONTROL

Quartz halogen lamps deliver safe, consistent temperature control (65°C – 70°C)



## GRAB & GO

Ideal for all pre-cooked hot foods such as pies, sausage rolls, pasties and soups



## FOUR TEMPERATURE ZONES

Three tilted shelves and the interior base provide four individually controlled temperature zones









[www.williams-refrigeration.co.uk](http://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.  
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 Registered Office Address - Bryggen Road, North Lynn Industrial Estate, Kings Lynn, Norfolk, PE30 2HZ

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