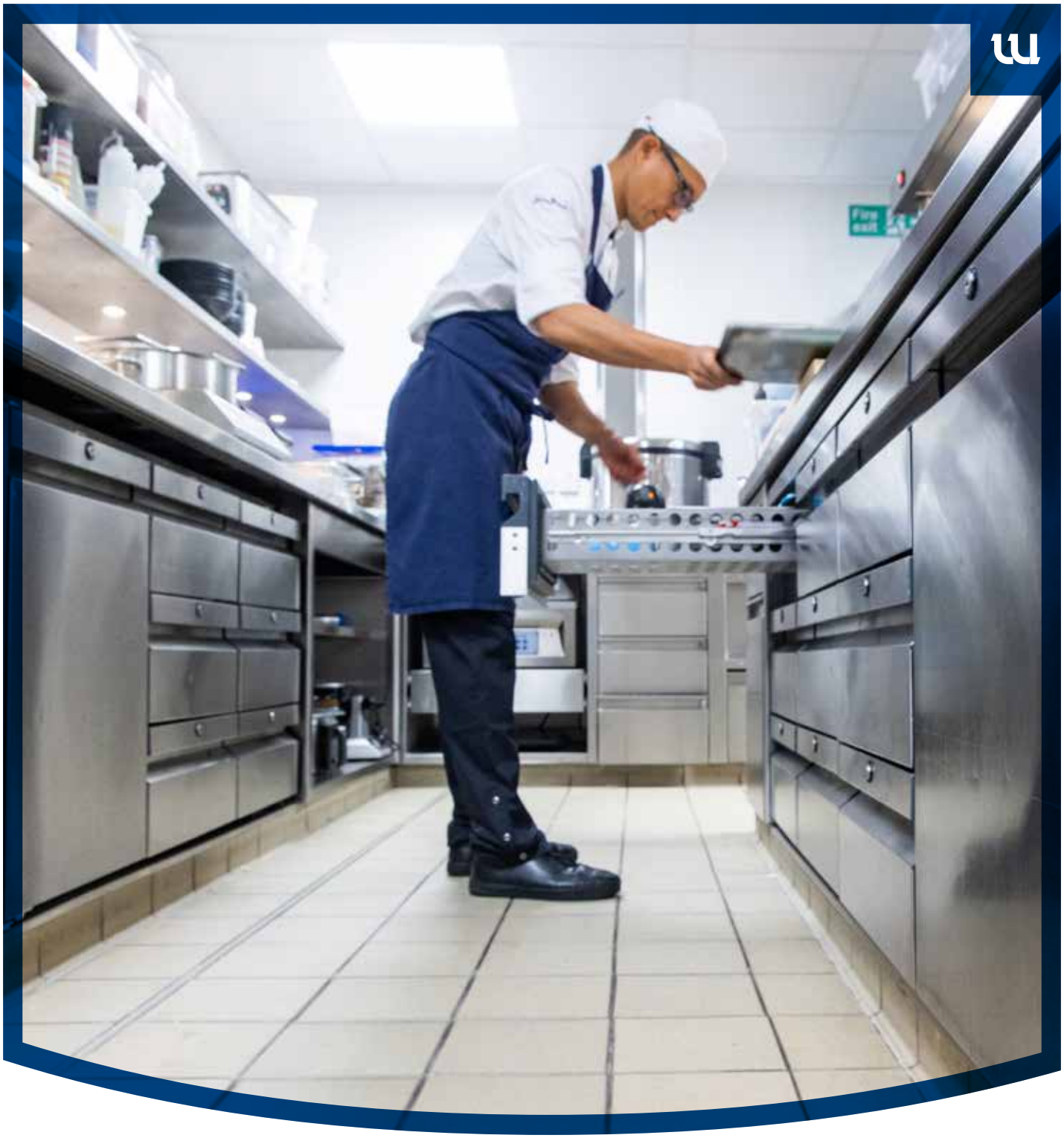

williams

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	Opal	Emerald	Jade	Under Broiler	Chefs Drawers
Stainless steel exterior and interior	✓	✓	*	✓	✓
Stainless steel base	✓	✓	✓	-	-
Zero ODP/GWP low foam insulation	✓	✓	✓	✓	✓
Anti-tilt shelving, racking supports	✓	✓	✓	-	-
Heavy duty swivel castors with brakes	✓	✓	✓	✓	✓
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	**	o	-	-
Splashback	o	o	o	-	-
2 Drawer bank set	o	-	o	-	-
3 Drawer bank set	o	-	o	-	-
Raised pan holders (H Temp only)	o	o	o	-	-
Cut out wells (H Temp only)	o	o	o	-	-
Slimline version	-	-	o	-	-
Biscuit Top version	-	-	o	-	-
Remote version	o	-	o	-	-

**Stainless steel exterior / aluminum interior*
***not available for M temp*

WILLIAMS COUNTERS

Robust and Reliable Refrigeration

Kitchens are constantly evolving. From complex spaces to innovations in equipment, Williams is committed to developing sustainable counters that feature the latest components, technology and manufacturing processes.

It's vital that refrigeration equipment is robust, reliable and consistent in performance to handle the day-to-day kitchen environment. Our range of counters are designed to this detail, while also offering a variety of configurations, including standard, slimline and biscuit top, with a choice of two, three and four doors, at storage temperatures to suit any purpose. Drawers or doors? Chilled or freezer? The superior choice offers flexibility, food safety and efficient performance.

Equipped with our innovative CoolSmart technology, our counters are easy to control, monitor and maintain, making a Williams the ideal product for any kitchen.

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.

CoolSmart is a capacitive touch controller designed for easy operation and features clear (white) 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

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

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 and biscuit top models feature a reduced depth and height, allowing for seamless integration into any size kitchen.

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

*NB: Opal and Emerald controllers also includes audible alarms

JADE

Our top-of-the-range Jade counters are available in standard, slimline and biscuit top 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 can be customised with both two and three door drawer banks, ensuring easy access to produce. Freezer drawer models are also available on our two door counters.

Optional raised pan holders or cut out wells offer even more flexibility, allowing you to combine our powerful counter storage with easy to access ingredients.

When kitchen space is at a premium, our Jade Slimline model is the ideal solution, providing the same features as the standard Jade counter, but squeezed into a depth of only 500mm.

Furthermore, our 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.

For even greater flexibility the Jade Slimline freezer can be fitted with internal sliding drawers, making it ideal for both serving and storing ice cream at its optimum temperature.

Jade Biscuit Top counters are designed to seamlessly fit into an existing kitchen design and can slide easily under pre-fabricated worktops, giving you complete control over the kitchen aesthetics.

OPAL AND EMERALD

Save time and energy with the best in gastronorm counters - offering a combination of storage and preparation workspace.

ENERGY EFFICIENCY

Advanced refrigeration systems with Williams' Coolsmart controllers ensure the Opal and Emerald ranges lead the way in reliability and energy-efficiency.

Self-closing doors feature heavy duty balloon gaskets and an enhanced thermal break to provide a 100% tight door seal. The counters use polyurethane insulation, with zero ODP and low GWP, to deliver superior thermal efficiency.

Energy efficient anti-condensation mullion door heaters are fitted as standard on all models, eliminating condensation build up and potential slip hazards. All of which make the Opal and Emerald the first choice for energy efficiency and low running costs.

PRACTICAL FEATURES

Designed and built to international quality standards for reliability and performance, and fully HACCP compliant, the counters are compatible with a wide range of temperature monitoring systems.

Meanwhile their quiet operation makes them ideal workstations, even in noise-sensitive areas.

The removable cassette refrigeration system makes for easier servicing, minimising disruption in the kitchen.

Opal and Emerald counters are delivered on heavy duty, non-marking swivel castors that allow for easy movement and positioning. The front brakes then provide stability once the counter is locked in place.

Easy cleaning is a given, with features including stainless steel exterior and interior and radiused corners. Removable racking with nylon-coated shelving is also fully adjustable to provide maximum storage flexibility.

FITTING EVERY FUNCTION

Their high performance refrigeration systems make the Opal and Emerald perfect for every catering environment, even in ambients up to 43°C, and their stand out design make them ideal for both back and front-of-house.

Meanwhile the variety of capacities, three temperature choices and the extensive range of options mean there's a counter for every foodservice application.

Opal refrigerated counters can be customised with both two and three door drawer banks, ensuring easy access to produce. Freezer drawer models are also available on our Opal two door counters.

Optional raised pan holders or cut out wells offer even more flexibility, allowing you to combine our powerful counter storage with easy to access ingredients.

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 variable temperature control allowing you to switch to either fridge or freezer mode. 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 an impressive 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 work-surface.

The unit has removable drawers and fittings for ease of cleaning. Its cassette type refrigeration system is easily removable to help facilitate convenient on site servicing and maintenance.

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 sizes.

All models offer an adjustable electronic controller with digital display and have been designed to perform in an ambient environment of up to 43°C.

Built to last, they feature precision injected, high density polyurethane insulation with low GWP (Global Warming Potential) and zero ODP (Ozone Depletion Potential).

UBC20 WITH CHARGRILL AND GRIDDLE

UBC5

UBC7

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 chargrills and griddles.

The latest addition to the UBC range is the UBC16, a four-drawer unit which is capable of storing both 2/1 and 1/1 GN pans simultaneously.

THE CONVENIENT REFRIGERATED STORAGE SOLUTION

There are four innovative, space-saving models in our UBC range, all 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.

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

TECHNICAL DATA

OPAL 2 DOOR

w1400(870) x d700(585) x h857(600)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HO2U	+1/+4	1.01	4	374*(13.2)*	A
MO2U	-2/+2	1.01	4	374*(13.2)*	A
LO2U	-18/-22	2.58	4	374*(13.2)*	D

OPAL 3 DOOR

w1880(1350) x d700(585) x h857(600)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HO3U	+1/+4	1.01	6	545*(19.2)*	A
M03U	-2/+2	1.01	6	545*(19.2)*	B
LO3U	-18/-22	2.58	6	545*(19.2)*	D

OPAL 4 DOOR

w2360(1830) x d700(585) x h857(600)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HO4U	+1/+4	1.01	8	715*(25.3)*	B

EMERALD 2 DOOR

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

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HE2U	+1/+4	1.01	4	611*(21.6)*	B
ME2U	-2/+2	1.01	4	611*(21.6)*	C
LE2U	-18/-22	2.58	4	611*(21.6)*	C

EMERALD 3 DOOR

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

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HE3U	+1/+4	1.01	6	*750(26.5)*	C
ME3U	-2/+2	1.01	6	*750(26.5)*	D

JADE 2 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

JADE 3 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

JADE 4 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 2 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 3 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

TECHNICAL DATA

JADE BISCUIT TOP 2 DOOR

w1338(833) x d700(561) x h827(573)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJBTC2	+1/+4	0.68	4	317*(11.2)*	A+
MJBTC2	-2/+2	1.2	4	317*(11.2)*	B
LJBTC2	-18/-22	1.38	4	317*(11.2)*	C

JADE BISCUIT TOP 3 DOOR

w1800(1295) x d700(561) x h827(573)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HJBTC3	+1/+4	0.68	6	469*(16.56)*	A+
MJBTC3	-2/+2	1.24	6	469*(16.56)*	C
LJBTC3	-18/-22	1.38	6	469*(16.56)*	C

CHEF'S DRAWER

VRWCD1 - w880(677) x d850(522) x h528(268)
VRWCD1S* - w880(677) x d850(522) x h928(268 per section)
VSWCD1 - w110(690) x d670(553) x h486(190)
VSWCD1S* - w880(677) x d850(522) x h528(268)

Model	Temp °C	Running Amps	Drawers	Gross Capacity	Energy Grade
VRWCD1	+1/+4 or -18/-22	1.46	1	94*(3.3)*	D
VRWCD1S	+1/+4 or -18/-22	1.46	2	188*(6.6)*	D
VSWCD1	+1/+4 or -18/-22	1.89	1	105*(3.7)*	D
VSWCD1S	+1/+4 or -18/-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(6667) 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

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
JC2R	+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)*	-

OPAL REMOTE

O2R - w1231(870) x d700(585) x h887(600)
O3R - w1711(1350) x d700(585) x h887(600)

Model	Temp °C	Running Amps	Shelves	Gross Capacity	Energy Grade
HO2R	+1/+4	0.5	4	374*(13.2)*	-
LO2R	-18/-22	0.5	4	374*(13.2)*	-
HO3R	+1/+4	0.5	6	545*(19.2)*	-
LO3R	-18/-22	0.5	6	545*(19.2)*	-

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

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Installation of all Williams products requires adequate ventilation.

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

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

Williams Refrigeration is a trading name of AFE Group Limited.
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an Ali Group Company

The Spirit of Excellence