

Counters and Preparation

Refrigerated counter, undercounter and preparation systems

Opal and Emerald Counters ●

Onyx Preparation Counters ●

Aztra Undercounters ●

Under Broiler Counters ●

Salad Counters ●

Biscuit Top Counters ●

Thermowell ●

Coral Wall Mounted ●



Williams Refrigeration is one of the world's leading manufacturers and suppliers of commercial refrigeration with a reputation for delivering global excellence. Working with consultants, dealers and customers to create solutions to meet individual requirements, our success lies in a commitment to research, development and innovation.

Save time and energy with the best in gastronomy counters - offering a combination of storage and preparation work space. Technically advanced refrigeration systems and easy to use control panels make the Opal and Emerald range your first choice



Benefits

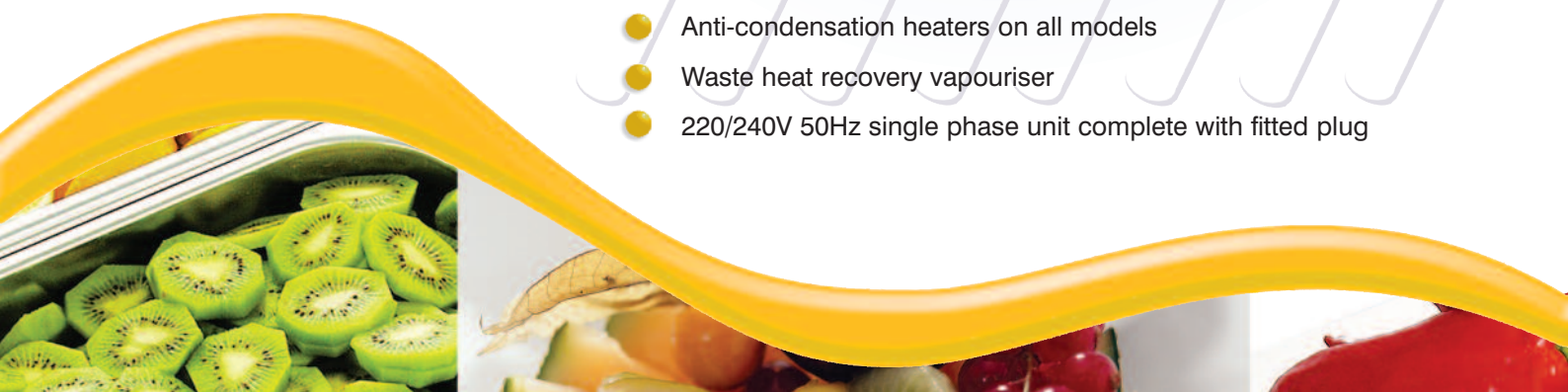
- Built to suit any catering environment with four temperature ranges, several capacities and a wide range of options
- Compatible with a wide range of temperature monitoring systems
- Stainless steel exterior and interior with radiused corners and removable fittings
- Enhanced refrigeration system with CoolSmart controller for increased energy efficiency and quieter, improved performance - save up to 15% on energy costs
- Designed and built to international quality standards for reliability and performance - HACCP compliant

Construction

- Environmentally friendly GWP low foam insulation
- Easy to adjust, removable shelving, racking, supports and drawers
- Lockable, self-closing doors with magnetic balloon gaskets and 115° opening
- Heavy duty swivel and brake castors - non marking, easy to position
- Stain resistant coated shelving - longer life, easy to clean
- Stylish design, moulded handles and sleek stainless finish

Refrigeration

- Forced air refrigeration system contained in a lockable, removable cassette for easy servicing
- CoolSmart energy efficient controller - save up to 15% on energy costs
- Automatic defrost - off cycle above +1°C, electric below +1°C
- Anti-condensation heaters on all models
- Waste heat recovery vapouriser
- 220/240V 50Hz single phase unit complete with fitted plug





Combination Control



Bullnose counter top



Cut out wells

Controls

- Adjustable operating temperature for maximum effectiveness even in the hottest environments
- Audible and visual Hi/Lo alarm
- Audible and visual door open alarm
- Auto/manual defrost indicator
- Standby switch
- Condenser cleaning light for timely servicing



Counter continues to function even if the Control Probe fails

Options

- Bullnosed counter top
- Extra shelves
- Choice of 2-drawer or 3-drawer banks for increased energy efficiency
- Glass doors (high temperature models only +1°/+4°C)
- Pass through (high temperature models only)
- Raised pan holder (high temperature models only)
- Cut out wells (high temperature models only)*



- Marine specification
- Remote refrigeration system with electric vapourisation **
- Glycol refrigeration

* modifications to counters such as cut out wells may affect the overall efficiency of the counter

** remote cabinets features different control panel layout but offers the same functionality and can be connected to temperature monitoring systems

Installation of all Williams products requires adequate ventilation

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

O2U (with drawer bank)



Internal H600 x D560 x W390 (each compartment)

Available with low height castors (reduces height by 70mm)

Door opening depth 1090mm

Model	Temp °C	HP	Amps	Shelves	Net Capacity 1/1GN Trays
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O2U Two Door - 354 litres (12.5 cu.ft)

External dimensions W1420 x D659 x H860mm For remote models W1210 x D659 x H860mm

HO2U	+1/+4	1/4	3.0	4	16
MO2U	-2/+2	1/4	3.0	4	16
LO2U	-18/+22	1/2	4.0	4	16
* FO2U	-2/+2	1/4	3.5		
** Well sizes	Standard 630 x 510mm		Full 1270 x 510mm		

O3U Three Door - 510 litres (18 cu.ft)

External dimensions W1885 x D659 x H860mm For remote models W1675 x D659 x H860mm

HO3U	+1/+4	1/3	3.5	6	24
MO3U	-2/+2	1/3	3.5	6	24
LO3U	-18/+22	1/2	4.5	6	24
* FO3U	-2/+2	1/3	3.5		
** Well sizes	Standard 1280 x 510mm		Full 1605x 510mm		

O4U Four Door - 680 litres (24 cu.ft)

External dimensions W2350 x D659 x H860mm For remote models W2140 x D659 x H860mm

HO4U	+1/+4	1/3	3.5	8	32
** Well sizes	Standard 1605 x 510mm		Full 1930 x 510mm		

E2U



Internal H600 x D684 x W587 (each compartment)

Available with low height castors (reduces height by 70mm)

Door opening depth 1410mm

Model	Temp °C	HP	Amps	Shelves	Net Capacity 1/1GN trays 2/1GN trays
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E2U Two Door - 623 litres (22 cu.ft)

External dimensions W1815 x D782 x H860mm For remote models W1605 x D782 x H860mm

HE2U	+1/+4	1/4	3.0	4	32	16
ME2U	-2/+2	1/4	3.0	4	32	16
LE2U	-18/+22	1/2	4.0	4	32	16
Well sizes	Standard 1280 x 510mm		Full 1605 x 510mm			

E3U Three Door - 906 litres (32 cu.ft)

External dimensions W2476 x D782 x H860mm For remote models W2266 x D782 x H860mm

HE3U	+1/+4	1/3	3.5	6	48	24
ME3U	-2/+2	1/3	3.5	6	48	24
LE3U	-18/+22	1/2	4.5	6	48	24
** Well sizes	Standard 1930 x 510mm		Full 2255 x 510mm			

* Fish counters have adjustable legs and must be connected to a drain
Fish counters include 4 x 100mm trays per section

** Cut out wells/salad wells are optional extras for high temperature models only

1. Only standard wells available for remote counters
2. Maximum depth of full well with base is 75mm
3. Standard wells with base are 75mm

The best in cold food preparation counters - ideal for a wide range of environments including pizza, sandwich, tapas, salad and dessert make-up

Benefits

- Designed to accommodate 1/3 & 1/6 GN containers in panholders and interior storage accepts 1/1 GN containers
- Increased work area for accommodating large pizzas
- Lift off night cover, removable pan holder covers and removable, easy to clean crumb catchers
- Unique air flow design with protective air curtain to ensure a 4°C food storage temperature



Construction

- Tough stainless steel exterior and interior
- Environmentally friendly GWP low foam insulation
- Easy clean coated shelving
- Non-marking swivel and brake castors for easy positioning
- Self closing doors with 90° dwell and magnetic balloon gaskets



Refrigeration

- Auto defrost and evaporation
- Coated evaporator coils for increased hygiene and extended life
- Unique airflow design cools pans from below and above by low velocity stream of cool air
- 220/240V 50Hz single phase unit complete with fitted plug

Options

- Hinged pan holder lid
- Bank of 2-drawers
- Choice of marble or granite worktop
- Stainless steel back cover for front of house applications
- Glycol refrigeration compatible

Controls

- Adjustable operating temperature
- Defrost indicator
- Compressor running indicator



Model	Temp °C	HP	Amps	Shelves	Capacity 1/3 GN Pans / Litres
CPC3	+1°/+4°C	3/4	7	6	7 / 320
CPC4	+1°/+4°C	3/4	7.5	8	10 / 420
CPC5	+1°/+4°C	1	8	10	12 / 540

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Aztra Undercounters

Space saving design - rich in benefits



Counter continues to function
even if the Control Probe fails

Benefits

- A choice of three innovative space saving designs
- Accommodates 1/1 GN shelves or pans
- Designed and built to international quality standards for reliability and performance - HACCP compliant

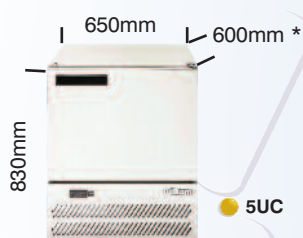


Construction

- Environmentally friendly GWP low foam insulation
- Easy to adjust removable shelving, racking, supports and drawers
- Self-closing doors with magnetic balloon gaskets and 90° opening
- Castors at rear, adjustable feet to front
- 5CT & 10CT models fitted with stainless steel worktop as standard
- 5UC is designed for undercounter installation



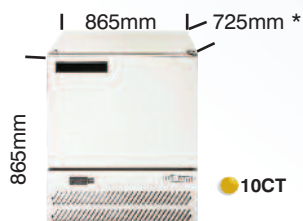
5UC with drawers



5UC



5CT



10CT

Refrigeration

- Fully commercial forced air refrigeration system with automatic defrost - off cycle above 0°C, hot gas below 0°C
- CoolSmart energy efficient controller - save up to 15% on energy costs
- Waste heat recovery vapouriser
- 220/240V 50Hz single phase unit complete with fitted plug

Control

- Adjustable operating temperature
- Defrost and compressor running indicator

Model	Temp °C	HP	Amps	Shelves	Capacity Litres / Cubic Feet
H5UC	+1°/+4°C	1/4	2	2	141L / 5 cu.ft
L5UC	-18°/+4°C	3/8	2	2	141L / 5 cu.ft
H5CT	+1°/+4°C	1/4	2	2	141L / 5 cu.ft
L5CT	-18°/+4°C	3/8	2	2	141L / 5 cu.ft
H10CT	+1°/+4°C	1/4	2.5	4	283L / 10 cu.ft
L10CT	-18°/+4°C	3/8	2.5	4	283L / 10 cu.ft

* allow an additional 50mm for spacing bracket fixed to rear



The best in cold food preparation counters - ideal for a wide range of environments including pizza, sandwich, tapas, salad and dessert make-up

Benefits

- A choice of three innovative space saving designs
- Accommodates 1/1 GN shelves or pans
- Designed and built to international quality standards for reliability and performance - HACCP compliant



Chrome Griddle (G2942) and Radiant Chargrill (G2625) selected from the Falcon Foodservice Equipment range of prime cooking solutions

www.falconfoodservice.com

Construction

- Stainless steel interior and exterior
- Environmentally friendly GWP Low foam insulation
- Removable cassette refrigeration system for easy servicing
- Fitted with swivel and brake castors

Refrigeration

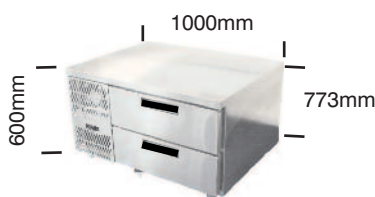
- Forced air refrigeration system contained in a removable cassette
- 220/240V 50Hz single phase unit complete with fitted plug

Control

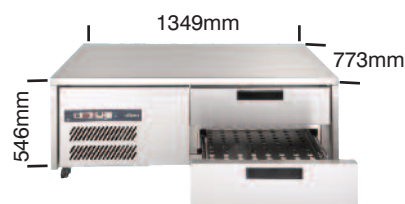
- Adjustable electronic controller with digital display
- Audible Hi-Lo alarm
- Automatic off cycle defrost



UBC5



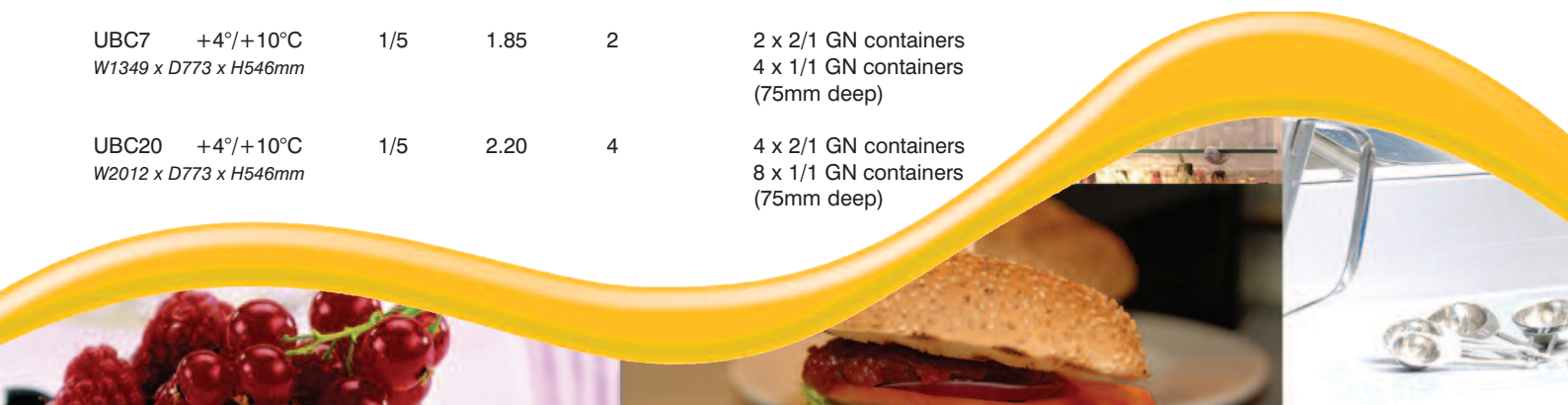
UBC7



UBC20



Model	Temp °C	HP	Amps	Drawers	Capacity
UBC5 W1000 x D773 x H600mm	+4°/+10°C	1/5	1.85	2	2 x 2/1 GN containers 4 x 1/1 GN containers (100mm deep)
UBC7 W1349 x D773 x H546mm	+4°/+10°C	1/5	1.85	2	2 x 2/1 GN containers 4 x 1/1 GN containers (75mm deep)
UBC20 W2012 x D773 x H546mm	+4°/+10°C	1/5	2.20	4	4 x 2/1 GN containers 8 x 1/1 GN containers (75mm deep)



Salad Counters

Range of stainless steel compact preparation counters with cut out wells and extended work top

Benefits

- Available in three sizes
- Over fitting polypropylene worktop with 100mm overhang to maximize preparation area
- Accommodates 1/3 or 1/6 GN pans
- Designed and built to international quality standards for reliability and performance - HACCP compliant



Construction

- Environmentally friendly GWP Low foam insulation
- Easy to adjust removable shelving, racking, supports and drawers
- Self-closing doors with magnetic balloon gaskets and 115° opening
- Stain resistant coated shelving - longer life, easy to clean
- Stainless steel interior and exterior

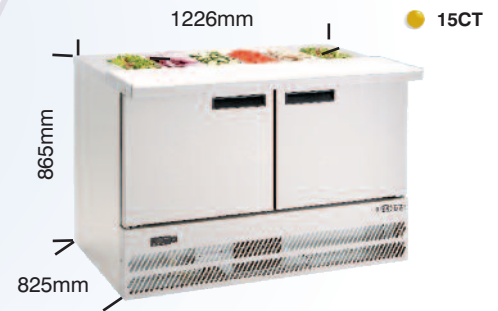
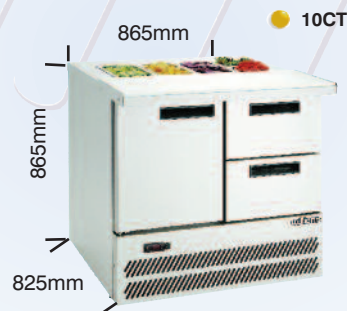


Refrigeration

- High performance, front vented commercial refrigeration system
- CoolSmart energy efficient controller - save up to 15%
- Automatic defrost - off cycle above +1°C, electric below +1°C
- Anti-condensation heaters on all models
- Waste heat recovery vapouriser
- 220/24V 50Hz single phase unit complete with fitted plug
- Well holding temperature +4/+8°C and cabinet +1/+4°C

Options

- Drawer bank
- Additional polypropylene block



Model	Temp °C	HP	Amps	Capacity
SU5CT	+4°/+10°C	1/4		2 x 2/1 GN containers
SU10CT	+4°/+10°C	1/4	1.85	2 x 2/1 GN containers 4 x 1/1 GN containers
SU15CT	+4°/+10°C	1/4	2.20	4 x 2/1 GN containers 8 x 1/1 GN containers



Biscuit Top Counter

Benefits

- Undercounter units without countertops designed to fit perfectly under prefabricated worksurfaces
- Create an hygienic, solid run of refrigerated counters and reduce “dirt traps”
- Ambient drawer as standard
- Three temperature ranges, a choice of capacities and wide range of options
- Accommodates 1/2 GN shelving and trays



Shelving and Racking

Construction

- Tough stainless steel interior and exterior
- Environmentally friendly GWP Low foam insulation
- Lockable self-closing doors with 115° opening and magnetic gaskets
- Heavy duty swivel and brake castors
- Easy to clean stain resistant coated shelving



Ambient Drawer and Removable Cassette Unit

Controls

- Adjustable operating temperature
- Audible and visual Hi/Lo alarm and door open alarm
- Auto/manual defrost indicator

Options

- Adjustable legs
- Plinth mounted - ready for positioning
- Choice of 2-drawer or 3-drawer banks for increased energy efficiency
- Glass doors (high temperature models only - +1°/+4°C)

Model	Temp °C	HP	Amps	Shelves	Capacity
BTC2U					
H	+1°/+4°C	1/4	3.0	4	16 trays / 12.2 cu ft
M	-2°/+2°C	1/4	3.0	4	16 trays / 12.2 cu ft
L	-18°/-22°C	1/2	4.5	4	16 trays / 12.2 cu ft

external dimensions: W1480 x D650 x H835mm
internal dimensions: W822 x D560 x H600mm

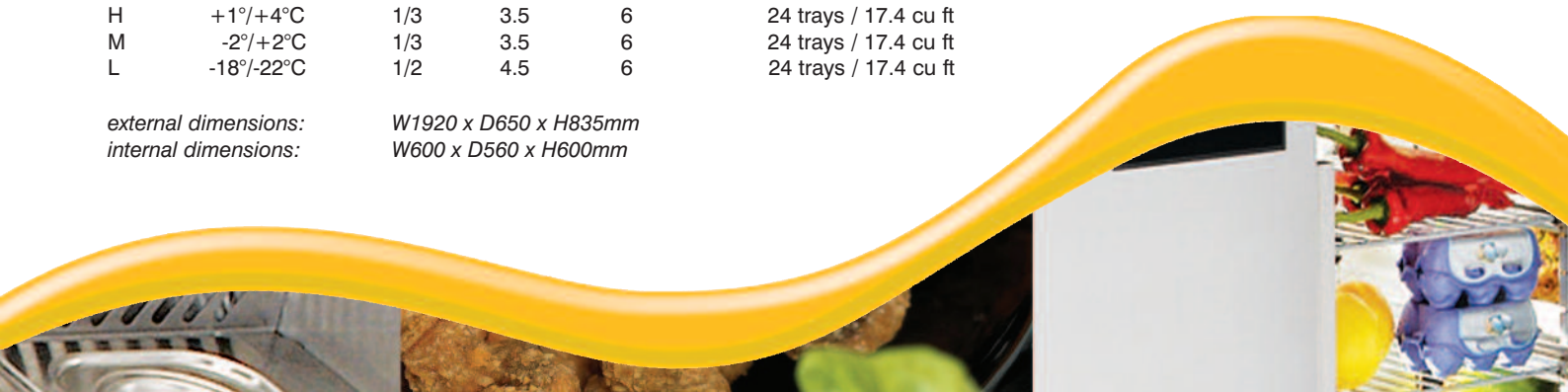
BTC3U					
H	+1°/+4°C	1/3	3.5	6	24 trays / 17.4 cu ft
M	-2°/+2°C	1/3	3.5	6	24 trays / 17.4 cu ft
L	-18°/-22°C	1/2	4.5	6	24 trays / 17.4 cu ft

external dimensions: W1920 x D650 x H835mm
internal dimensions: W600 x D560 x H600mm



● **BTC3**

Door opening depth: 1054mm



Benefits

- Choice of sizes makes use of limited space
- Ideal for food preparation - pizza, salad, tapas, sandwiches, pasta
- Accepts variety of Gastronorm pans



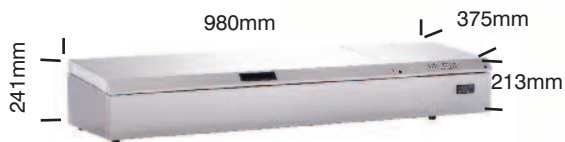
Construction

- Stainless steel interior and exterior
- Hinged pan cover
- Environmentally friendly GWP Low foam insulation
- Rubber feet

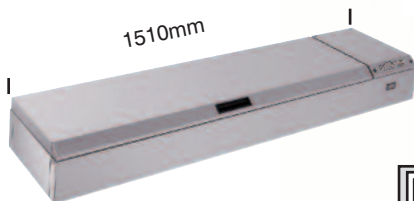


Refrigeration

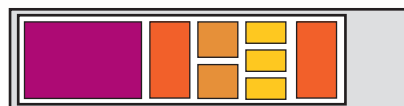
- 220/240V 50Hz single phase unit
- Fitted moulded 13 amp plug



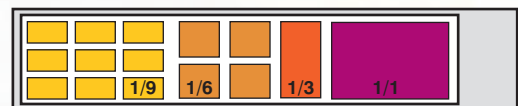
TW9



TW15



TW18



Controls

- Digital thermometer
- Adjustable thermostat

Options

- Wall brackets
- Counter mounting kit
- Free standing extended legs (350mm inc. feet)
- Bridging bars

Model	Temp °C	HP	Amps	Number of Gastronorm Containers	
TW9	+4°/+8°C	1/3 Ch	1.25	4	1/3 GN containers
TW15	+4°/+8°C	1/3 Ch	1.25	7	1/3 GN containers
TW18	+4°/+8°C	1/3 Ch	1.25	9	1/3 GN containers

Pans not included

*All Thermowell will take a variety of pans as illustrated
Williams reserve the right to change the specifications without notice.*



Benefits

- Maximise storage space and worksurface areas
- Accepts 1/6 GN containers or 7 tier pizza tray
- Two sizes to suit your environment

Construction

- Stainless steel interior and exterior
- Spring loaded, toughened glass sliding doors with rubber bumpers
- Environmentally friendly GWP Low foam insulation
- Lockable lid for overnight security
- Removable GN container cages

Controls

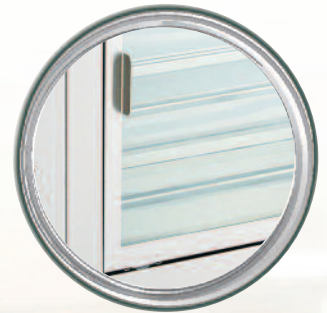
- Easy to adjust digital controller

Refrigeration

- 220/240V 50Hz single phase unit
- Fitted with a 13 amp moulded plug

Options

- Air Curtain to replace sliding doors



Spring loaded sliding doors



Digital controller



Wall mounted



● CWM1420

Model	Temp °C	Amps	Dimensions (WxDxH)	Capacity
CWM14	+1°/+4°C	1.25	1420 x 455 x 600 mm	186ltrs / 8 x 1/6 GN containers
CWM18	+1°/+4°C	1.25	1885 x 455 x 600 mm	274ltrs /12 x 1/6 GN containers

Installation of all Williams products requires adequate ventilation

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For downloadable copies of this brochure, datasheets or images of specific products, visit our website

www.williams-refrigeration.com



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Dealer Stamp

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