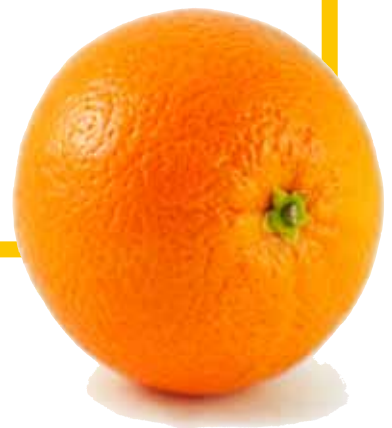


FRESHLY **SQUEEZED**

Refrigeration designed for small kitchens



Refrigeration solutions for small kitchens.

Responding to the demand for ever-decreasing kitchen space, Williams has developed a range of products that, while compact in size, are big in performance.

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, front of house display, 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 focus on service and 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.

Through the Greenlogic initiative, Williams is committed to supplying the most energy efficient and sustainable commercial refrigeration in today's market. For more information visit www.greenlogic.info





Planning a Small Kitchen

Professional refrigeration for any space.

It is becoming increasingly difficult for many chefs and restaurant owners to locate a prime site to set up their new ventures.

This can mean either making compromises in terms of space, or adapting an existing site that can lead to a less than practical layout of the kitchen space.

Add in the need to maximise the dining area, so as to increase the number of covers available, and the size of the kitchen could be seriously reduced.

What's required is refrigeration that fully exploits every last inch of available space.

Refrigeration is often seen as bulky, but by selecting the most suitable equipment for application, you can achieve a great deal in a small space.

The first step in maximising the space you have available is to plan your kitchen carefully.

Look at what's on your menu, how often you have food deliveries, the balance between refrigerated and frozen produce and how much advanced preparation is needed.

The final area to consider when selecting refrigeration is visibility.

Often when kitchen space is reduced a simple solution is to have a more open dining/kitchen area. This can be great for saving space, but not if you have unattractive equipment.

Selecting aesthetically appealing refrigeration is important, but you should also consider the height of your products if you want your customers to see clearly across your kitchen.

Williams Space Saving Equipment

Williams has developed a comprehensive range of equipment to meet the needs of the compact kitchen.

The range offers superb flexibility, thanks to our ability to adapt equipment to suit your application, precisely and in the smallest footprint possible.

All of which means Williams can help you maximise the efficiency of your kitchen - whatever its size.



Prep Stations

Flexible Solutions

The Williams PW4 Prep Well is a unique and innovative concept that provides the solution for kitchens without the space for a conventional prep station.

Compact and mobile, the PW4 can be moved around the kitchen to wherever it is needed, ensuring fresh ingredients are always on hand.

The Prep Well's removable polypropylene chopping board doubles as a lid for the unit, further reducing energy consumption.

Williams also offers a range of Thermowells, including the new TW4 model.

These reduced depth, light in weight units can be either placed on top of existing counters, or wall mounted to free up work space.



Jade

Slimline Counter

When space is at a premium, flexibility can be as important as simply reducing the size of the product.

The Jade Slimline counter packs all the punch of the popular Jade standard model but slimmed down to a depth of just 500mm.

Counter storage is great for low level refrigeration and with the Williams slimline model these can be squeezed into the smallest of spaces.

This not only reduces the footprint needed, but also minimises door openings - allowing more space in walkways.

Choosing models with drawers can help to create a more organised system, reducing wasted space and wasted food.



Amber *Slimline Cabinets*

The Amber range of slimline cabinets offer a 20% reduction in depth when compared to standard cabinets.

Despite it's streamlined figure the HA400 upright cabinet still accommodates over 400 litres of storage and will operate efficiently up to 32°C, exceeding Climate Class 4.

As with all of our cabinets the Amber range of products will fit through a standard door opening, allowing for easy positioning.

Completing the Amber range are two popular under counter cabinets, offering 133 litres and 280 litres of storage respectively.



Blast Chillers *Under Counter WBC10*

Typically blast chillers and freezers are considered to only suit large establishments with plenty of kitchen space.

This is no longer the case with Williams offering a complete range of reach-in cabinet blast chillers in various sizes to suit your cook chill system perfectly.

We've even designed a small under counter blast chiller with a capacity of 10kg to snugly fit under any standard counter top.

When the blast cycle has finished the unit automatically enters storage mode negating the need for a separate refrigerator or freezer.



Multidecks *Slimline Grab & Go*

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 energy saving LED strip lighting and is available with nightblinds, security shutters, rear loading doors and front sliding doors.

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



Coldrooms *Modular Cold Storage.*

Removing the bulk of your refrigeration from the kitchen is a great way to maximise available space.

This can be achieved through either modular cold storage or weather-proof external coldrooms.

Williams' innovative coldrooms have an optional unique space-saving pod refrigeration system. They're easy to live with, too, since they can be serviced without disturbing the room's contents.

All Williams coldrooms are fully project managed including site survey, detailed drawings for approval, risk and method statements, installation, testing and commissioning.



Design Excellence : Cool Technology



www.williams-refrigeration.co.uk

Installation of all Williams products requires adequate ventilation.

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

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