

Refrigeration solutions for Pubs and Bars.

Pubs and bars represent a truly dynamic sector that's constantly diversifying and innovating, both in drinks and food service. Williams has developed a range that meets every application.

Williams 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, back bar 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









Pub and Bar Refrigeration: your one-stop shop Professional refrigeration for any application.

The pub and bar sector is incredibly diverse, covering a huge range of food and drink outlets – from the traditional local to the gastro pub, from the chic hostelry to the sports bar.

One thing they all need is refrigeration, and because their needs are so diverse Williams has developed a wide range of models that includes bottle coolers, bottle wells, kitchen storage and prep models, salad units, low level cabinets, under broiler counters and wine towers.

Many kitchens in pubs and bars have very limited space, that's why Williams slimmed down products have all the features and qualities of their conventional versions, but in a compact format. These innovative models deliver space saving solutions – fitting in where standard fridges would simply be too big.

Back of bar, it's essential that your refrigeration keeps bottles cold - even if doors are opened often. But the refrigeration also needs to look great. Williams' back bar range is efficient, stylish and eye-catching.

Williams: A comprehensive choice

Williams' comprehensive range of equipment is designed to meet the needs of every pub and bar kitchen, whatever the size, shape or budget.

The range offers superb flexibility, thanks to our ability to adapt equipment to suit your application.

All off which means Williams can help you maximise the efficiency of your kitchen.









Back Bar equipment

Stylish, efficient and hard-wearing bottle coolers and wells

In terms of refrigeration, the most essential piece of back bar equipment is the bottle cooler. Our back bar bottle coolers are designed to cope with the demands of a busy venue, operating efficiently to maintain temperature as doors continually open and close.

They are robust enough to survive a punishing level of wear and tear. However, they also look stylish and display premium bottled drinks to eyecatching effect.

They maintain an interior temperature of 4°C to 10°C, ensuring drinks are refreshing when served. They can be free standing, fitted under a back bar worktop or on shelving to give the impression of double stacking.

The bottle coolers are available as single, double and triple-door units, manufactured in stainless steel or hard-wearing black PVC-coated steel.

Glass doors and effective lighting ensure an attractive display, while adjustable shelves enable different sized bottles and cans to be stored efficiently.

Top loading bottle wells are ideal for back bar areas with high volume bottle sales, as they are designed for quick, efficient service and are easy to restock.

The Williams Bottle Well features a built-in bottle opener and cap catcher, as well as a security lock.

Product Details

Temperatures

BW600 +	-4 / +10°C
BC1 +	-4/+10°C
BC2 +	-4 / +10°C

Dimensions (mm)

BW600	W608 x D634 x H903
BC1	W600 x D530 x H903
BC2	W900 x D530 x H903

Capacity (330ml Bottles)

BW600	158
BC1	112
BC2	182









Preparation equipment

Flexible preparation solutions

In busy pub kitchens, having fresh ingredients on hand is key. Our range of prep equipment allows for ingredients to be stored safely and prepared in advance, saving time during busy periods.

Williams Salad Units come in a variety of sizes and allow for easy preparation of ingredients its integral chopping board and undercounter storage for ingredients mean everything is conveniently at hand.

What happens when you need a prep station but you don't have space for one?

The Williams PW4 Prep Well is a compact, mobile solution that can be moved around the kitchen to wherever it is needed, ensuring fresh ingredients are always on hand.

The Thermowell is a refrigerated countertop unit designed to keep ingredients chilled and easily accessible for chefs, including the new 'mini' TW4 model, which holds two 1/3 or four 1/6 Gastronorm containers.

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

Product Details Temperatures

PW4	+1/+4°C
TW4	+4/+8°C
SU10CT	+1/+4°C

Dimensions (mm)

PW4	W450 x D769 x H882
TW4	W638 x D385 x H241
SU10CT	W885 x D734 x H882

Capacity

PW4	8 x 1/6 GN pans
TW4	4 x 1/6 GN pans
SU10CT	252 ltrs and 8 x 1/6 GN pans









Back of house / kitchen refrigerated storage

Durable refrigerated storage for any application

For the professional pub kitchen, our Jade cabinets and counters are sleek and efficient kitchen workhorses. Available in a wide range of sizes and configurations, and they'll help reduce running costs too. In fact, the Jade HJC2 HDC is officially the UK's most energy-efficient counter, according to the Carbon Trust. Meanwhile, the Jade Slimline counters can be squeezed into the smallest of spaces.

Williams' innovative Smartstore coldrooms feature a space-saving pod refrigeration system. They're easy to live with, since they can be serviced without disturbing the room's contents. They can even be supplied as weather-proof, external coldrooms.

Our Under Broiler Counters offer space-saving, low-level refrigeration designed to hold chargrills and griddles – so the cooking appliance sits on top of the refrigeration, keeping everything to hand for the chef.

Blast chillers and freezers used to be thought of as only suitable for big kitchens. But Williams' WBC10 can blast chill or freeze 10kg of food and fits snugly under any standard counter top. It's the ideal model for pubs with limited space. Of course, we also offer a wide range of blast chiller freezers, so whatever size and application you need, we have it covered.

Product Details Temperature(s)

HJ1	+1 / +4°C
UBC5	+1/+4°C
WBC10	+90°C to +3°C in 90mins

Dimensions (mm)

HJ1	W727 x D824 x H1960
UBC5	W1000 x D782 x H600
WBC10	W707 x D804 x H885

Capacity

HJ1	620ltrs
UBC5	2 x 2/1GN Drawers
WBC10	10kg



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.

Williams Refrigeration

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