



williams

Takeaway
Refrigeration

Refrigeration solutions for Takeaways.

Responding to the increasing popularity of takeaways and street food, Williams has developed a comprehensive range of products that can meet 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, 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





Takeaway Refrigeration: your one-stop shop

Professional refrigeration for any application.

The takeaway sector is incredibly diverse, covering a huge range of cuisines and types of outlet – from the traditional fish and chip shop through to the street food vendor.

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

Many takeaways 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.

Take our PW4 mobile prep well, which can be moved around the kitchen to wherever it is needed, ensuring chilled, fresh ingredients are always on hand. It's the perfect space saver.

For larger kitchens Williams offer the Onyx range of prep stations, with ingredient wells mounted over storage counters.

Williams: A comprehensive choice

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

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

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



Multideck R100 SFD



Multideck R70 SCS



Bottle Cooler BC2

Front of house display and merchandisers

Eye-catching refrigeration with enhanced visibility

There's always going to be a demand for cool drinks, cakes and snacks in coffee shops, late night takeaways and sandwich bars.

Multideck merchandisers keep stock cool and fresh – and on display, where self-serve customers can see and buy them.

Our 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 fitted as standard and options including night blinds, security shutters, rear loading doors or front sliding doors.

Our choice of colours and graphic panels allows Williams Multidecks to blend seamlessly with your décor.

Williams Bottle Coolers come in a choice of one, two and three door models, all with double glazed doors and low energy LED lighting.

Available in chic black or stainless steel, with stainless steel interior, they chill effectively and look great, helping you sell more drinks to thirsty customers.

Plus, their CoolSmart controllers will save you around 15% in energy costs.

Product Details

Temperatures

R70 - SCS	+3 / +5°C
R100 - SFD	+3 / +5°C
BC2	+4 / +10°C

Dimensions (mm)

R70 - SCS	W710 x D670 x H1865
R100 - SFD	W960 x D615 x H1825
BC2	W900 x D530 x H903

Capacity (330ml Bottles)

R70 - SCS	149
R100 - SFD	221
BC2	182



Prep Well PW4



Thermowell TW4



Salad Unit SU10CT

Preparation equipment

Flexible preparation solutions

In the fast paced world of pizza preparation and made to order sandwiches, having fresh ingredients on hand is key.

The same is true in kebab shops, burger joints and tapas bars. Our range of takeaway prep equipment allows for ingredients to be stored safely and prepared in advance, saving time during busy periods.

Williams Salad Counters come in a variety of sizes and allow for easy preparation of ingredients with the integral chopping board and undercounter storage for ingredients waiting to be prepped.

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	W638x D385 x H241
SU10CT	W865 x D734 x H865

Capacity

PW4	8 x 1/6 GN pans
TW4	2 x 1/3 GN pans
SU10CT	231 ltrs and 8 x 1/6 GN pans



Amber cabinet A400



Amber under counter A135



Amber under counter A280

Back of house / kitchen refrigerated storage

Durable refrigerated storage for any application

In busy fish and chip shops, Indian and Chinese takeaways, chefs need ingredients close at hand, right in the heart of the kitchen.

Williams' choice of upright, counter and under counter cabinets deliver the ideal solution.

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

Despite its 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.

Designed to withstand the rigours of any situation, the Amber range comes in either tough stainless steel or white PVC finishes.

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

Product Details

Temperature(s)

A135	+1 / +4°C or -18/-22°C
A280	+1 / +4°C or -18/-22°C
A400	+1 / +4°C or -18/-22°C

Dimensions (mm)

A135	W606 x D577 x H806
A280	W1210 x D577 x H806
A400	W645 x D650 x H1770

Capacity (ltrs)

A135	133
A280	280
A400	406



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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