

Dual Temp Cabinets



Williams
Dual Temp Cabinets
Built to Last



About us

Williams refrigeration has been an Indian expert for over two decades, serving the HORECA industry providing premium fabrication and refrigeration solutions adapting recent trends in design and utilizing advanced technology equipment.

We offer comprehensive solutions with durable fabrication and refrigeration customized to your pastry shops, ice cream shops, bars, breweries, restaurants and supermarkets.

We align closely with our customer's requirements by delivering environment friendly products alongside exceptional service. Our foremost priority is continuous innovation, integrating novel technologies into our product line.



Dual Temp Cabinets

The Dual Temp Cabinets are refrigerated appliances designed to conveniently store food and other beverages. Here in this product both chiller and freezer models are present in the same cabinet. Dual Temp Cabinets are available in double semi and double full door variants. This equipment is completely made of AISI304 food-grade stainless steel interior and exterior with PU foam thermal insulation.

Refrigeration system

Cooling is done by refrigeration process.

Ventilation

Adequate ventilation is provided for the effective functioning of the refrigeration system.

Digital controller

Precise control and display of the temperature of the food items.

Anti – tilt tray slides

The anti-tilt tray slides are easy to remove and clean and also avoids tipping.

Mullion heaters at the door

The heaters at the doors helps in preventing harmful dirt traps due to condensation.

Forced air circulation system

Aids in quick and even circulation of cool air.

Removable and washable gasket

Prevents the infiltration of outside air into the refrigerated space

Caster wheels

Provides flexibility and mobility.

Adjustable bullet feet

The leveling of the system can be done using the adjustable feet (range 130-170mm).

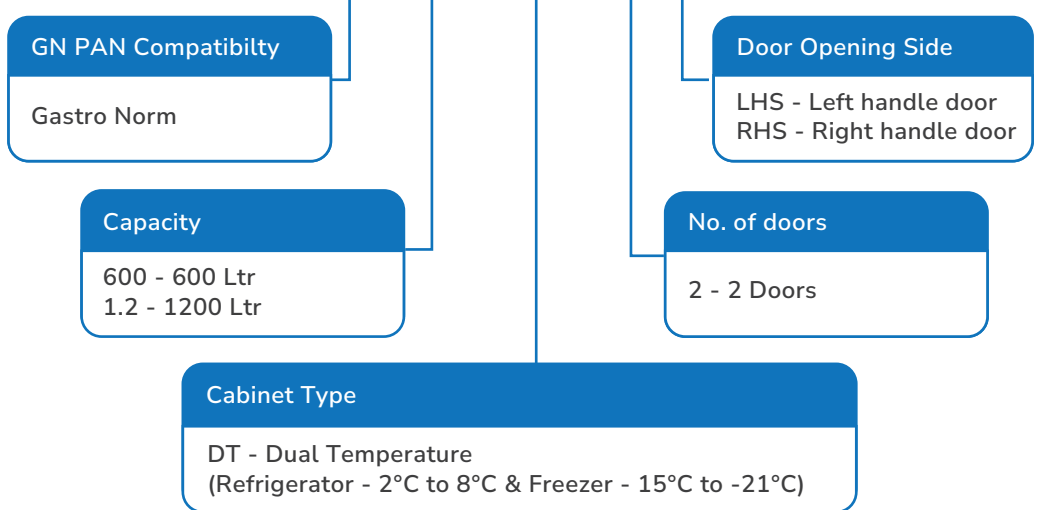
105° door opening

This helps during loading and stock verification.



Product Code

GN 600 DT2- RHS



Dual Temp Cabinet

Both the chiller and freezer are in the same cabinet



Adjustable racks

The racks are adjustable as per the requirement.



Removable gaskets

Removable and washable gasket in the door



Self-Closing door

Prevents the loss of cooling from the system, also helps when both the hands are loaded.



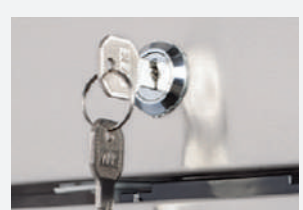
Digital Controller

Digital controller of Italian make is used for precise control and display of the temperature of the food



Cylindrical Lock

This prevents the condensation of atmospheric moisture



Standard Features

- Top ventilation provided in this system is suitable for enclosed areas.
- Door locks provide added security.
- High-quality washable magnetic door gasket.
- Easy to use microprocessor control with digital display for easy visual reference.
- Stainless steel interior & exterior finish.
- The doors are easy to open and are also self-closing.
- Removable anti-tilt tray slides to prevent tipping.
- Air ducting for two sections or above ensures the cool air is spread to everywhere inside the counter.
- Adjustable legs to ensure stability on an uneven floor.
- Efficient, durable and energy efficient compressor.
- Automatic defrost ensures the evaporator working to its optimum performance.
- Designed and engineered to operate up to 43° C ambient.

Optional Features

- Models with caster wheels are available.
- Adjustable racking system allows flexible storage.
- Accommodates GN 1/1, 1/2.

Key Features

- AISI 304 food grade stainless steel is used.
- Balanced, forced air refrigeration system enables rapid product pull down and even temperature throughout.
- 60mm low density Polyurethane foam is used for thermal insulation.
- Anti condensation door mullion heaters.
- Environmental friendly CFC free refrigerant (R134a or R404A)



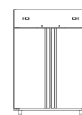
Cabinet comes with standard colour



Tech Specs



2 SS HALF DOOR



2 SS FULL DOOR

Structural

Model	GN600DT2 - LHS / GN600DT2 - RHS	GN1.2DT2
Dimension(WxDxH)	700 × 850 × 2050mm	1400x850x2050mm
Gross Volume	280 / 270L	280 / 270L
Doors	2 Semi Doors	2 Semi Doors
Shelf Size	530x612mm	530x612mm
No. of GN 1/1 shelves	4	8
GN 1/1 pan accommodation per shelf	2	2
Weight	130kg	190kg

Refrigeration

Temperature R/F*	2° C to 8° C / -15°C to - 21°C	2° C to 8° C / -15°C to - 21°C
Climate Class	T	T
Cooling System	Dynamic cooling	Dynamic cooling
Defrost	Auto	Auto
Testing Standard	ISO/FDIS 22041	ISO/FDIS 22041
Operating Ambient	10°C to 43°C	10°C to 43°C
Refrigerant	R134a / R404A	R134a / R404A

Electrical @ 43°C Ambient

Power	360/707W	582/786W
Current	2A/3.52A	2.42/3.52A
Voltage	1ph / 230V / 50Hz	1ph / 230V / 50Hz
Power consumption 24hrs R/F*	2.88/5.6kWh	4.6/5.6kWh
Power Plug type	Type D	Type D

*R/F - Refrigerator / Freezer

Performance, Reliability and Quality

- Fibre optic laser is used in manufacturing, which provides more accurate and precise joins for improved product quality, performance and safety.
- The doors are held using reinforced 3 mm stainless hinges at the top and bottom for added durability and to eliminate the risk of door sag (tested to standard ISO/FDIS 22041).
- Self closing doors help to reduce the cooling loss due to infiltration.
- Anti tilt heavy duty racking system is provided, with each shelf capable of holding 40kg.

Energy Efficiency and Sustainability

- High thermal resistive Polyurethane foam is used which has high resistance to heat transfer increasing the energy efficiency, also lasts for longer period of time.
- The self closing door in-turn increases the energy efficiency, low cooling loss equals to low power consumption.
- The system is sustainable that zero ODP refrigerants are used .

Value

- Food grade high quality AISI 304 Stainless Steel is used with the finish suitable for handling food and beverages.

Hygiene & Safety

- Flush handle in the door which is easy for opening and cleaning.
- Hygienic and contactless magnetic fan cut-out door switch with no moving parts.

Common Features



43° C Ambient



Hermetic Compressor



Forced Air Circulation



Defrosting by Heating Element



Evaporated by Hot Gas




R134a / R404a





Williams Refrigeration

UNIT-I
111 'C', KIADB Industrial Area
1st Phase, Bommasandra,
Hosur Main Road, Bangalore-560099, INDIA

UNIT-II
Plot No. 127&128, Bommasandra IV Phase,
Yarandahally, Bangalore-560099,
Karnataka, India.

 +91-9844013768

 sales@williamsrefrigeration.in
info@williamsrefrigeration.in

 www.williamsrefrigeration.co.in



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