Pan Coolers









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 refrigetion 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.



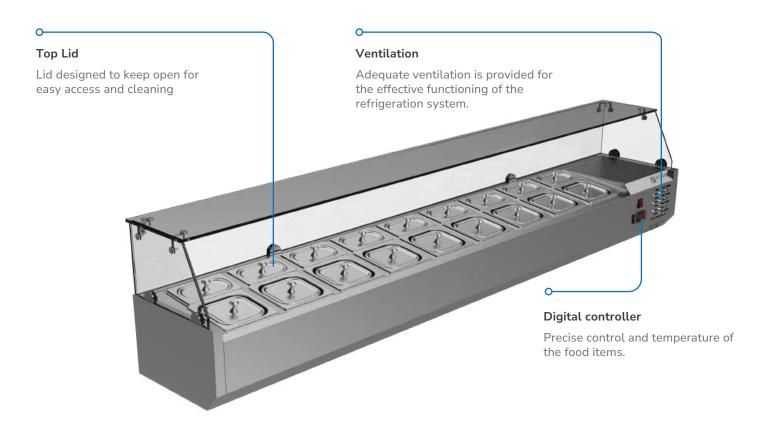




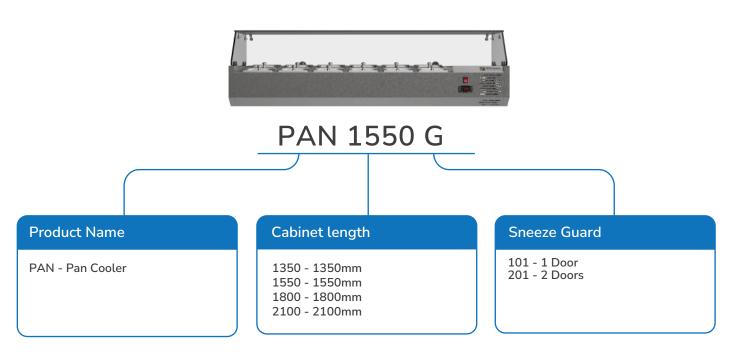


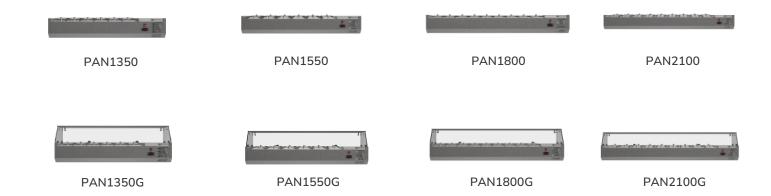
Pan Coolers

The Pan coolers are refrigerated appliances that keeps toppings fresh and clean. The pans are maintained at a temperature of 0 to 4 °C. Pan coolers are available for various GN pan sizes. This equipment is completely made of AISI 304 food-grade stainless steel interior and exterior with PU foam thermal insulation.



Product Code





Standard Features

- Easy to use microprocessor control with digital display for easy visual reference.
- Stainless steel interior & exterior finish.
- Static cooling performs noiseless operation.
- Efficient, durable and energy efficient compressor.
- Designed and engineered to operate up to 32° C ambient.

Optional Features

• Sneeze guard is provided as an optional feature.

Key Features

- AISI 304 food grade stainless steel is used.
- Balanced, forced air refrigeration system enables rapid product pull down and even temperature throughout.
- 80mm low density Polyurethane foam is used for thermal insulation.
- Anti condensation door mullion heaters.
- Environmental friendly CFC free refrigerant (R134a or R404A)



Sneeze Guard

Sneeze guard protects the food or people from the exposure to respiratory droplets.



Pan configuration

Can accomodate GN pan of various sizes

Cabinet comes with standard colour





Digital Controller

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



Tech Specs



Model	PAN1350	PAN1350G	PAN1550	PAN1550G
Dimension(WxDxH)	1355 × 335 x 225mm	1355 × 335 x 430mm	1550 × 335 × 225mm	1550 x 335 x 430mm
Gross Volume	40L	40L	50L	50L
GN pan Compatibility	1/4 - 6nos	1/4 - 6nos	1/4 (6") - 6nos and 1/9 (6") - 6nos	1/4 (6")- 6nos and 1/9 (6") - 6nos
Weight	32kg	47kg	32kg	50kg

Refrigeration

Temperature R/F*	0° C to 4° C			
Climate Class	NT	NT	NT	NT
Cooling System	Static cooling	Static cooling	Static cooling	Static cooling
Defrost	NA	NA	NA	NA
Testing Standard	ISO/FDIS 22041	ISO/FDIS 22041	ISO/FDIS 22041	ISO/FDIS 22041
Operating Ambient	10°C to 32°C	10°C to 43°C	10°C to 32°C	10°C to 43°C
Refridgerant	R134a	R134a	R134a	R134a

Electrical @ 43°C Ambient

Power R/F*	232W	232W	232W	232W
Current R/F*	1A	1A	1A	1A
Voltage	1ph / 230V / 50Hz			
Power consumption 24hrs	1.86kWh	1.86kWh	1.86kWh	1.86kWh
Power Plug type	Type D	Type D	Type D	Type D

Tech Specs

Structural	ů ·	ů ·		
Model	PAN1800	PAN1800G	PAN2100	PAN2100G
Dimension(WxDxH)	1803 × 335 x 225mm	1803 x 335 x 430mm	2100 x 345 x 225mm	2100 x 345 × 225mm
Gross Volume	60L	60L	72L	72L
GN pan Compatibility	1/4 - 9nos	1/4 - 9nos	1/6 (6") - 9nos and 1/9 (6") - 9nos	1/6 (6") - 9nos and 1/9 (6") - 9nos
Weight	58kg	70kg	65kg	50kg

Refrigeration

Temperature R/F*	0° C to 4° C			
Climate Class	NT	NT	NT	NT
Cooling System	Static cooling	Static cooling	Static cooling	Static cooling
Defrost	NA	NA	NA	NA
Testing Standard	ISO/FDIS 22041	ISO/FDIS 22041	ISO/FDIS 22041	ISO/FDIS 22041
Operating Ambient	10°C to 32°C	10°C to 43°C	10°C to 32°C	10°C to 43°C
Refridgerant	R134a	R134a	R134a	R134a

Electrical @ 43°C Ambient

Power R/F*	232W	232W	300W	300W
Current R/F*	1A	1A	1.3A	1.3A
Voltage	1ph / 230V / 50Hz			
Power consumption 24hrs	1.86kWh	1.86kWh	2.4kWh	2.4kWh
Power Plug type	Type D	Type D	Type D	Type D

Performance, Reliability and Quality

- Fibre optic laser is used in manufacturing, which provides more accurate and precise joints for improved product quality, performance and safety.
- High quaity imported compressor has been used which gives better performance.

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 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

- Sneeze guard provided as an option designed to protect food or people from the exposure to respiratory droplets
- Lid designed to keep open for easy access and cleaning.

Common Features



32º C Ambient









Williams Refrigeration

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