

Prep Station



Williams 
Prep Station
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.

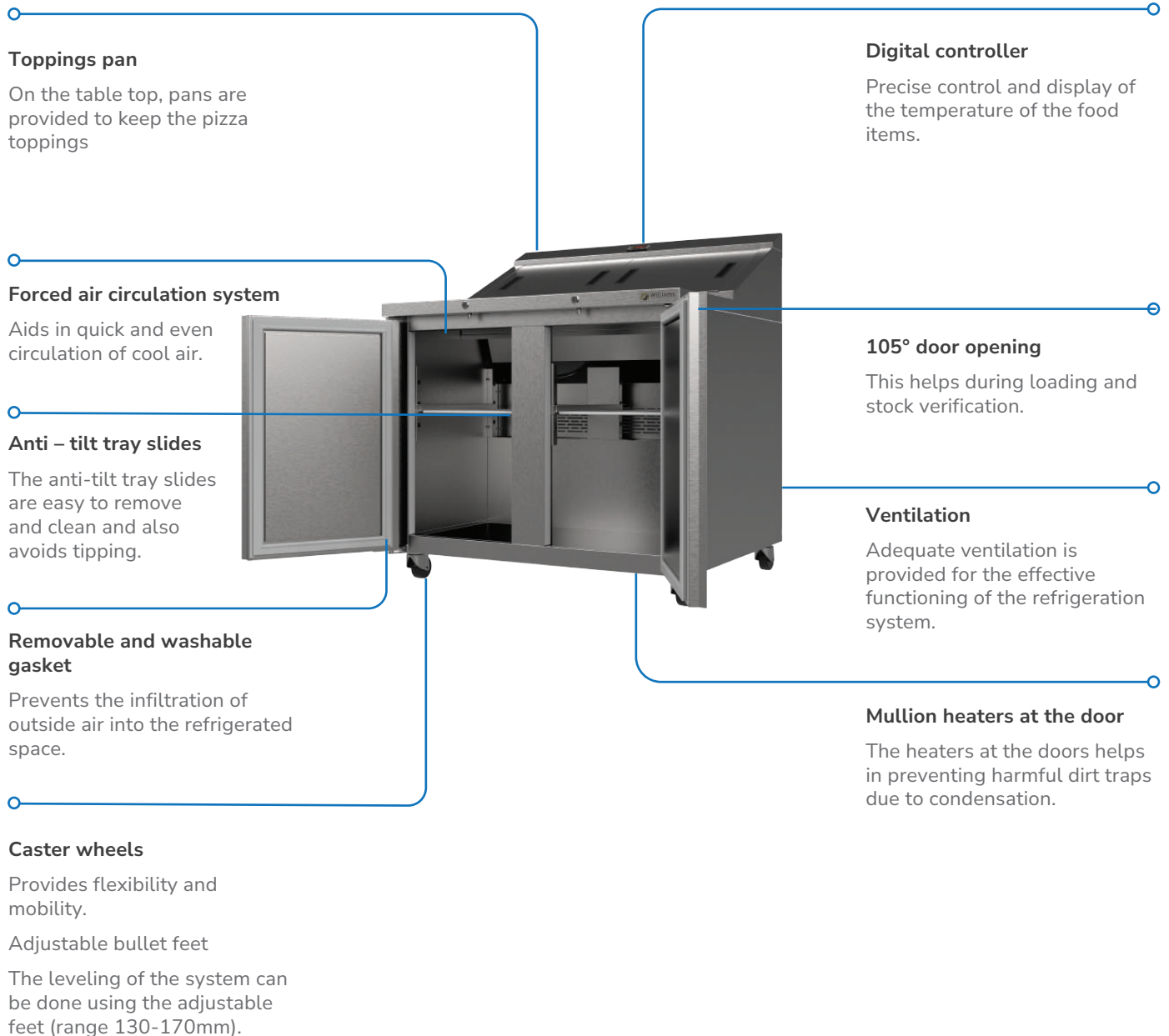
We offer comprehensive solutions with durable fabrication and refrigeration customized to your pastry shops, ice cream shops, bars, breweries, restaurants and supermarkets.

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.



Prep Station

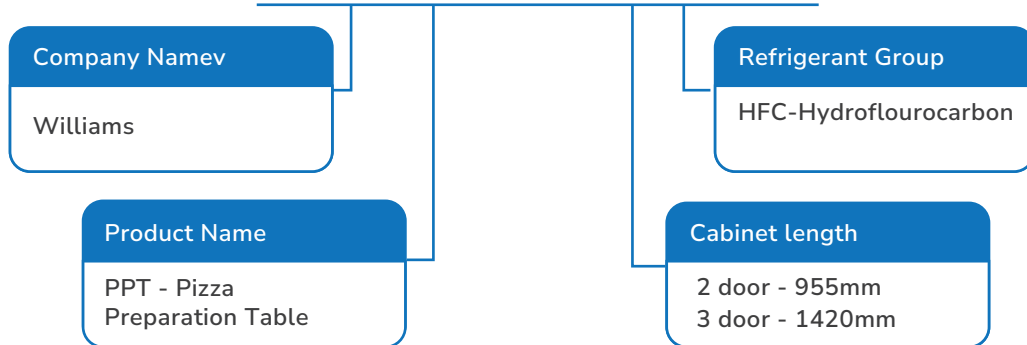
The PrepStations are refrigerated appliances designed to prepare pizza on the table top and the ingredients can be stored in the undercounter and also there are toppings in which the pizza toppings can be kept. PrepStation is available in double and triple door variants. This equipment is completely made of AISI 304 food-grade stainless steel interior and exterior with PU foam thermal insulation.



Product Code



W PPT 995 HFC



WPPT995HFC



WPPT1420HFC



Standard Features

- 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.
- Caster wheels are provided to easily move the product.
- **Efficient, durable and energy efficient** compressor.
- **Automatic defrost** ensures the evaporator working to its optimum performance.
- Designed and engineered to operate up to 32° C ambient.

Optional Features

- Models with caster adjustable legs are available.
- Adjustable racking system allows flexible storage.
- Accommodates GN 1/1, 1/2 inside the cabinet and GN 1/3 for toppings.

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)

Adjustable racks

The racks are adjustable as per the requirement.



Flush type handles

Flush type handles provided for easy opening of the doors



Self-Closing door

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



Cylindrical Lock

The lock facilitates safety and control over the stock.



Digital Controller

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

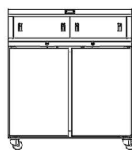


Toppings Pan

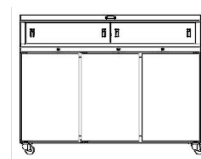
GN pans are provided to keep the toppings.



Tech Specs



2 SOLID DOOR



3 SOLID DOOR

Structural

Model	WPPT955HFC	WPPT1420HFC
Dimension(WxDxH)	955 × 860 × 1100mm	1420x 860 x 1100mm
Gross Volume	355L	610L
Doors	2	3
No of GN 1/3 shelves (Topings)	5	7
Shelf Size	530x325mm	530x325mm
Weight	125kg	185kg

Refrigeration

Temperature R/F*	0.5° C to 5° C	0.5° C to 5° C
Climate Class	NT	NT
Cooling System	Dynamic cooling	Dynamic cooling
Defrost	Auto	Auto
Testing Standard	ISO/FDIS 22041	ISO/FDIS 22041
Operating Ambient	10°C to 32°C	10°C to 32°C
Refrigerant	R134a	R134a

Electrical @ 43°C Ambient

Power	555W	900W
Current	2.5A	5A
Voltage	1ph / 230V / 50Hz	1ph / 230V / 50Hz
Power consumption 24hrs R/F*	4.4kWh	7.2kWh
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 joints 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.
- Frost free evaporator and condenser of copper tube and aluminium fins are used. (enhances better heat transfer)

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

Common Features



32° C Ambient



Hermetic Compressor



Forced Air Circulation



Defrosting by Heating Element



Evaporated by Hot Gas



R134a



Williams Refrigeration


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