

Prep Stations



Williams 
Prep Stations
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.

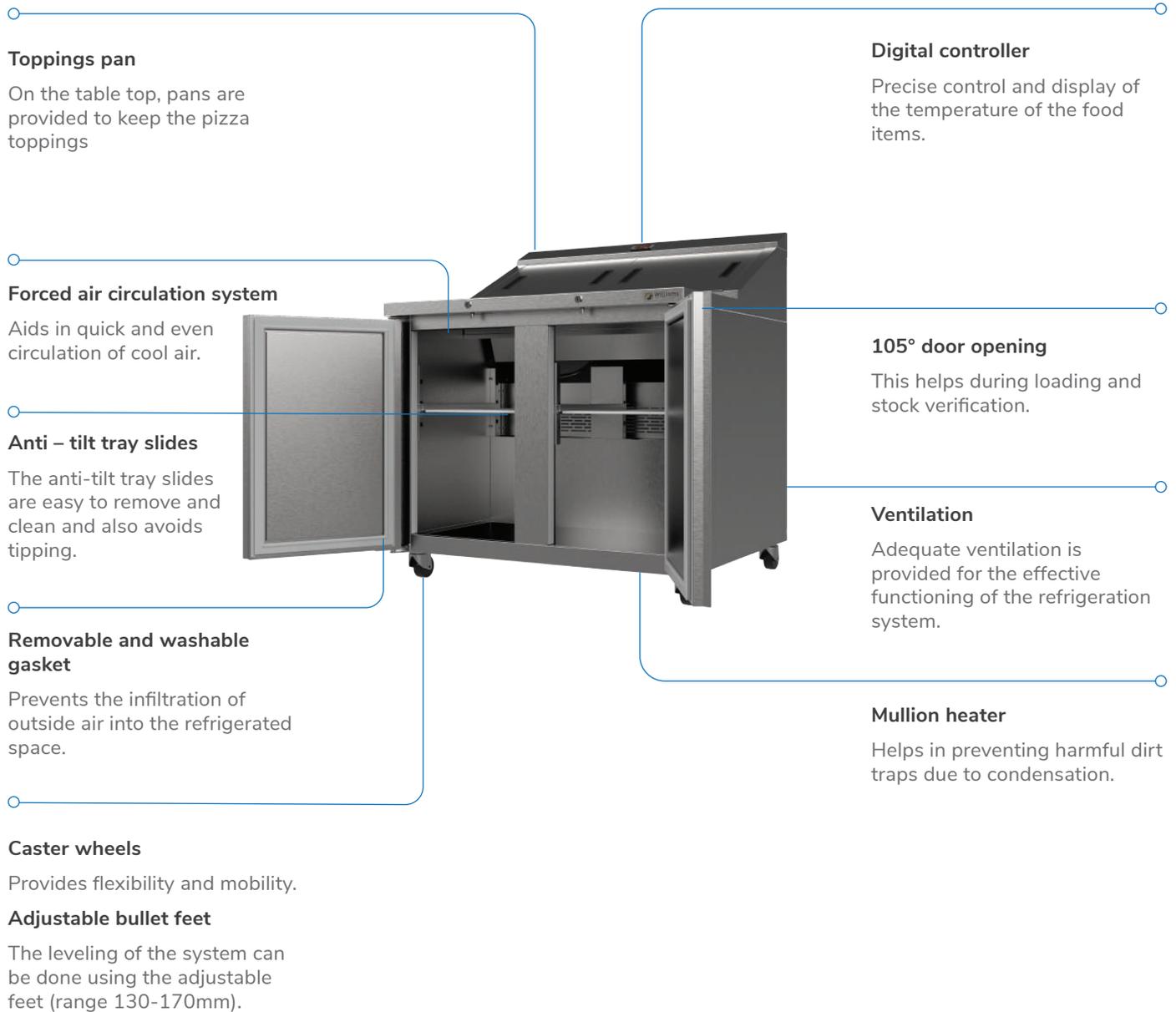
We offer comprehensive solutions with durable fabrication and refrigeration customized to your pastry shops, ice cream shops, bars, breweries, restaurants and supermarkets.

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 Stations

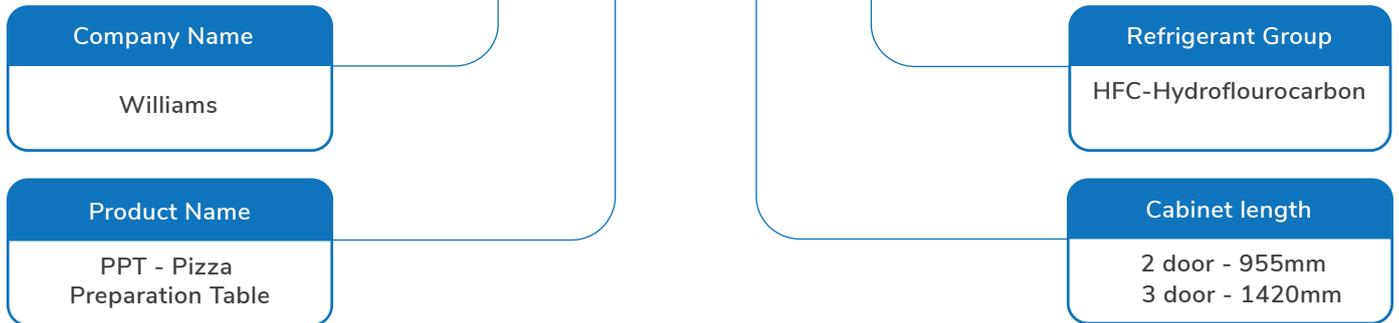
The PrepStations are refrigerated appliances designed to prepare pizza on the table top and the ingredients can be stored in the undercounter and also there are topping pans in which the pizza toppings can be kept. PrepStation is available in double and triple door variants. This equipment is completely 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.
- Efficient and durable 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)

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

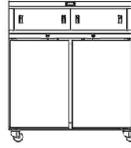
GN pans are provided to keep the toppings.



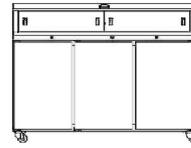
Cabinet comes with standard colour



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 (Toppings) | 5 | 7 |
| Shelf Size | 530x325mm | 530x325mm |
| Weight | 125kg | 185kg |

Refrigeration

| | | |
|-------------------|-----------------|-----------------|
| Temperature | 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 22041 | ISO 22041 |
| Operating Ambient | 10°C to 32°C | 10°C to 32°C |
| Refrigerant | R134a | R134a |

Electrical @ 32°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 |

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 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



R134a



Williams Refrigeration

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