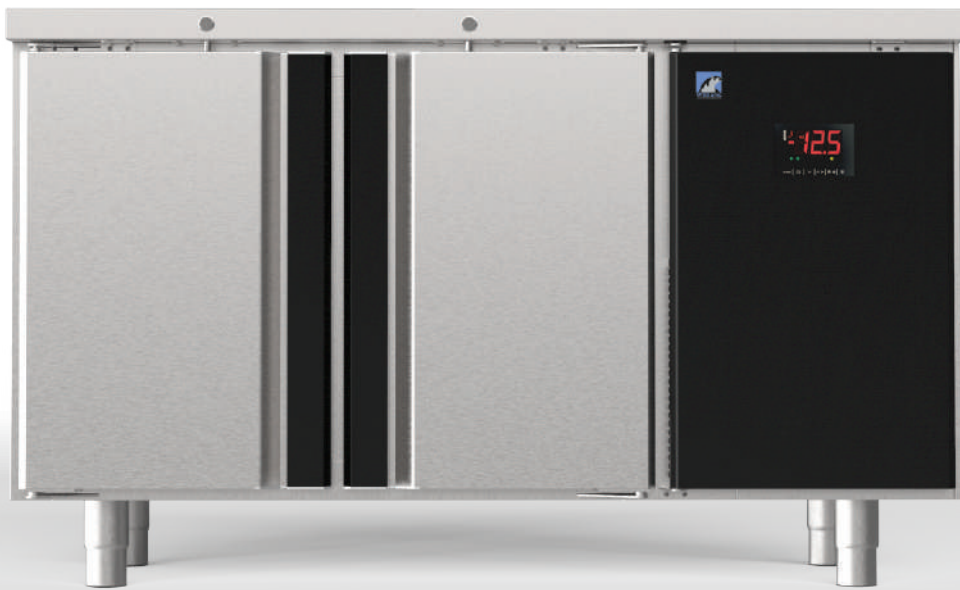


R290

REFRIGERATED COUNTERS



Williams
Refrigerated Counters
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.



Refrigerated Counters

The refrigerated counters are appliances designed to fit under your counters and between cabinets to store food and other beverages. Both chiller and freezer models are available for the same cabinet dimension. Undercounters are available in single, double and triple door variants as well as in multiple drawer variants. This equipment is completely made of AISI 304 food-grade stainless steel interior and exterior with PU foam thermal insulation.

Forced air circulation system

Aids in quick and even circulation of cool air.

Anti - tilt tray slides

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



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.

Removable and washable gasket

Prevents the infiltration of outside air into the refrigerated space.

Removable Monoblock cooling system

The monoblock is easy to remove and service.

Caster wheels

Provides flexibility and mobility.

105° door opening

This helps during loading and stock verification.

Adjustable bullet feet

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

Mullion heaters at the door

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

Refrigerated Counters

The refrigerated counters are appliances designed to fit under your counters and between cabinets to store food and other beverages. Both chiller and freezer models are available for the same cabinet dimension. Undercounters are available in single, double and triple door variants as well as in multiple drawer variants. This equipment is completely made of AISI 304 food-grade stainless steel interior and exterior with PU foam thermal insulation.

Diverse table top profiles

The table top is available in different profiles suitable for varying requirements.

Forced air circulation system

Aids in quick and even circulation of cool air /hot 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).

Retractable drawers with telescopic channel

This helps in easy closing of the drawer

Digital controller

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

Ventilation

The monoblock is easy to remove and service.

Removable Monoblock cooling system

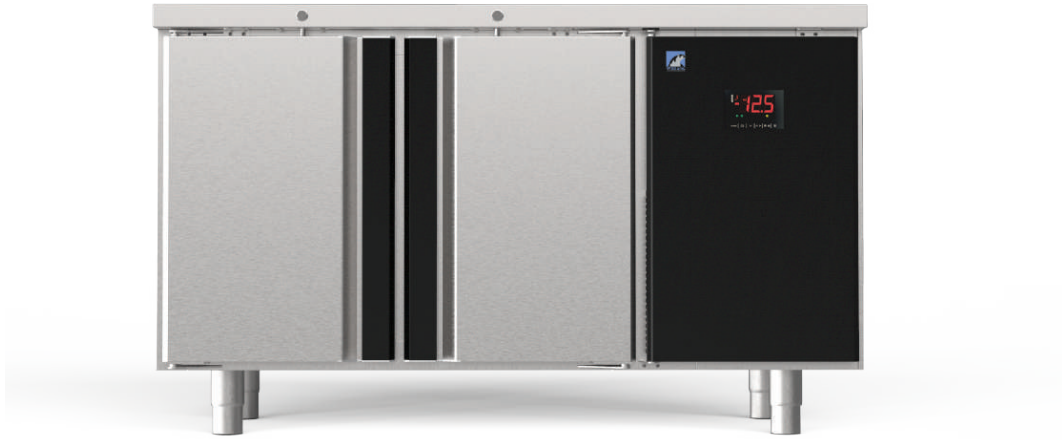
This helps during loading and stock verification.

Mullion heaters at the door

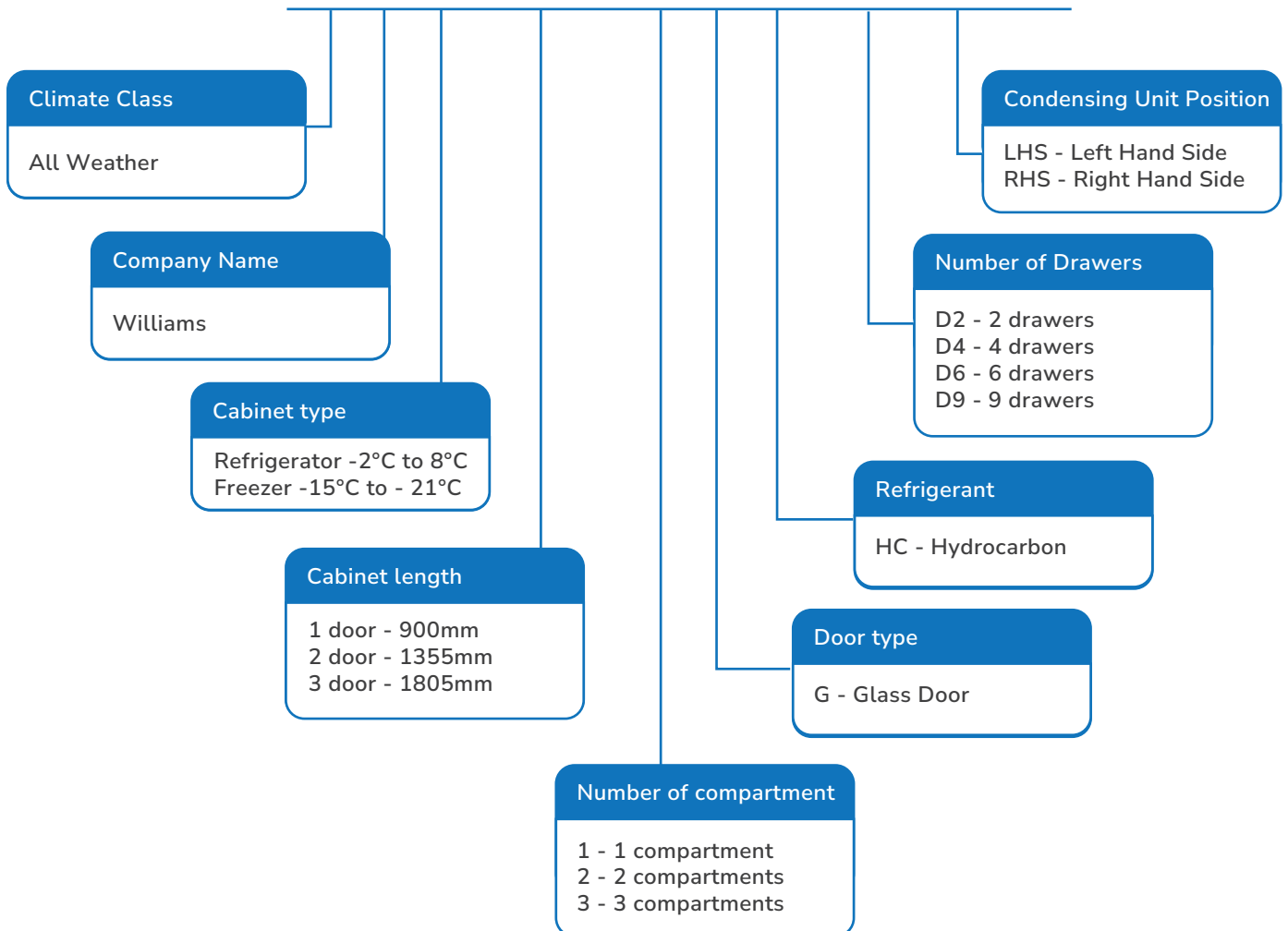
The heaters at the doors helps in preventing harmful dirt traps due to condensation.



Product Code



A W R 1350L 2 G HC D4 RHS





AWR900L1 HC LHS/RHS /
AWF900L1 HC LHS/RHS

REFRIGERATOR /
FREEZER 155L



AWR1350L2HC -LHS/RHS /
AWF1350L2 HC -LHS/RHS

REFRIGERATOR /
FREEZER 310L

AWR900L1G HC -LHS/RHS
REFRIGERATOR 155L



AWR1800L3-LHS/RHS/
AWF1800L3-LHS/RHS

REFRIGERATOR /
FREEZER 460L



AWR1350L2G HC -LHS/RHS
REFRIGERATOR 310L



AWR1800L3G HC -LHS/RHS
REFRIGERATOR 460L



AWR900D2 HC -LHS /
AWR900D2 HC -RHS

AWF900D2 HC -LHS /
AWF900D2 HC -RHS

REFRIGERATOR /
FREEZER 155L



AWR1350D4 HC -LHS /
AWR1350D4 HC -RHS

AWF1350D4 HC -LHS /
AWF1350D4 HC -RHS

REFRIGERATOR /
FREEZER 310L



AWR1800D9 HC -LHS /
AWR1800D9 HC -RHS

AWF1800D9 HC -LHS /
AWF1800D9 HC -RHS

REFRIGERATOR/ FREEZER 470L



AWR1800D6 HC -LHS/
AWR1800D6 HC -RHS

AWF1800D6 HC -LHS/
AWF1800D6 HC -RHS

REFRIGERATOR/ FREEZER 470L



AWR1350D6 HC -LHS /
AWR1350D6 HC -RHS

AWF1350D6 HC -LHS /
AWF1350D6 HC -RHS

REFRIGERATOR/ FREEZER 310L

Standard Features

- Front 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.
- Retractable drawers with telescopic channels. This helps in the easy closing of the drawer.
- Air ducting for two sections or above ensures the cool air is spread to everywhere inside the counter.
- 150 mm **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

For Drawer Models

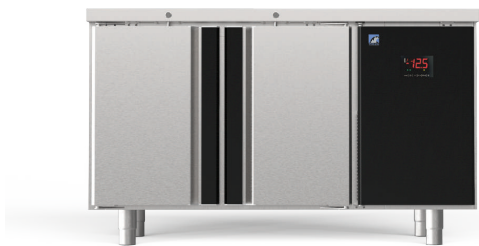
- Models with caster wheels are available.
- Left / Right-hand side condensing unit.
- Back / side splash.
- Front / side skirting.
- Accommodates GN 1/1, 1/2.

For Door Models

- Models with caster wheels are available.
- LED is provided in glass door models.
- Left / Right-hand side condensing unit.
- Back / side splash.
- Front / side skirting.
- Accommodates GN 1/1, 1/2.
- Combination of drawers and doors options are available

Key Features

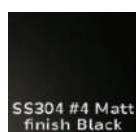
- **AISI 304** food grade stainless steel is used.
- **Balanced, forced air refrigeration system** enables rapid product pull down and even temperature throughout.
- **85mm low density Polyurethane** foam is used for thermal insulation.
- **Anti condensation** door mullion heaters.
- **Natural refrigerant** R290 refrigerant is used with zero ODP and GWP 3.



Cabinet comes with standard colour



SS304 #4
Matt Finish



SS304 #4 Matt
finish Black

Tech Specs



Structural

Model R/F*	AWR900L1 HC-LHS/RHS AWF900L1 HC-LHS/RHS	AWR900L1G HC-LHS/RHS	AWR1350L2 HC-LHS/RHS AWF1350L2 HC-LHS/RHS	AWR1350L2G HC-LHS/RHS	AWR1800L3 HC-LHS/RHS AWF1800L3 HC-LHS/RHS	AWR1800L3G HC-LHS/RHS
Dimension(WxDxH)	900 × 700 × 850mm	900 × 700 × 850mm	1350 × 700 × 850mm	1350 × 700 × 850mm	1800 × 700 × 850mm	1800 × 700 × 850mm
Gross Volume	155L	155L	310 L	310 L	460L	460L
Doors	1	1	2	2	3	3
No. of GN 1/1 shelves	2	2	4	4	6	6
Shelf Size	530x325mm	530x325mm	530x325mm	530x325mm	530x325mm	530x325mm
Weight	85kg	85kg	100kg	121kg	121kg	121kg

Refrigeration

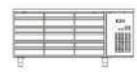
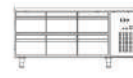
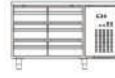
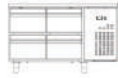
Temperature R/F*	2° C to 8° C / -15° C to - 21° C	2° C to 8° C	2° C to 8° C / -15° C to - 21° C	2° C to 8° C	2° C to 8° C / -15° C to - 21° C	2° C to 8° C
Climate Class	T	T	T	T	T	T
Cooling System	Dynamic cooling	Dynamic cooling	Dynamic cooling	Dynamic cooling	Dynamic cooling	Dynamic cooling
Defrost	Auto	Auto	Auto	Auto	Auto	Auto
Testing Standard	ISO/FDIS 22041	ISO/FDIS 22041	ISO/FDIS 22041	ISO/FDIS 22041	ISO/FDIS 22041	ISO/FDIS 22041
Operating Ambient	10°C to 43°C	10°C to 43°C	10°C to 43°C	10°C to 43°C	10°C to 43°C	10°C to 43°C
Refrigerant R/F*	R290	R290	R290	R290	R290	R290

Electrical @ 43°C Ambient

Power R/F*	286/560W	300W	354W/690W	384W	404/1030W	424W
Current R/F*	1.1A/2.2A	1.4A	1.54A/3A	1.67A	1.76/4.5A	1.85A
Voltage	1ph / 230V / 50Hz	1ph / 230V / 50Hz	1ph / 230V / 50Hz	1ph / 230V / 50Hz	1ph / 230V / 50Hz	1ph / 230V / 50Hz
Power Consumption 24hrs R/F*	2.3/4.48kWh	1.8kWh	2.83/5.52kWh	2.3kWh	3.23/8.2kWh	2.6kWh
Power Plug type	Type D	Type D	Type D	Type D	Type D	Type D

Tech Specs

Structural



Model R/F*	AWR900D2 HC-LHS / RHS AWF900D2 HC-LHS / RHS	AWR1350D4 HC-LHS / RHS AWF1350D4 HC-LHS / RHS	AWR1350D6 HC-LHS / RHS AWF1350D6 HC-LHS / RHS	AWR1800D6 HC-LHS / RHS AWF1800D6 HC-LHS / RHS	AWR1800D9 HC-LHS /RHS AWF1800D9 HC-LHS / RHS
Dimension(WxDxH)	900 × 700 × 850mm	900 × 700 × 850mm	1350 × 700 × 850mm	1350 × 700 × 850mm	1800 × 700 × 850mm
Gross Volume	145L	300L	300L	400L	400L
Drawers (GN pan 1/1 compatible)	2	4	6	6	9
Drawer Size	530x325mm	530x325mm	530x325mm	530x325mm	530x325mm
Weight	115kg	165kg	175kg	175kg	175kg

Refrigeration

Temperature R/F*	2° C to 8° C / -15° C to - 21° C	2° C to 8° C / -15° C to -21° C	2° C to 8° C / -15° C to -21° C	2° C to 8° C / -15° C to -21° C	2° C to 8° C / -15° C to -21° C
Climate Class	T	T	T	T	T
Cooling System	Dynamic cooling	Dynamic cooling	Dynamic cooling	Dynamic cooling	Dynamic cooling
Defrost	Auto	Auto	Auto	Auto	Auto
Testing Standard	ISO/FDIS 22041	ISO/FDIS 22041	ISO/FDIS 22041	ISO/FDIS 22041	ISO/FDIS 22041
Operating Ambient	10°C to 43°C	10°C to 43°C	10°C to 43°C	10°C to 43°C	10°C to 43°C
Refrigerant R/F*	R290	R290	R290	R290	R290

Electrical @ 43°C Ambient

Power R/F*	286/560W	354W/690W	354W/690W	404/1030W	404/1030W
Current R/F*	1.1A/2.2A	1.54A/3A	1.54A/3A	1.76/4.5A	1.76/4.5A
Voltage	1ph / 230V / 50Hz	1ph / 230V / 50Hz	1ph / 230V / 50Hz	1ph / 230V / 50Hz	1ph / 230V / 50Hz
Power Consumption 24hrs R/F*	2.3/4.48kWh	2.83/5.52kWh	2.83/5.52kWh	3.23/8.2kWh	3.23/8.2kWh
Power Plug type	Type D	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.
- Full length retractable drawer fitted as standard for easy accessing and better organising the food products.
- The drawers are held using telescopic channel.
- The drawers slide ultra smoothly which helps in easy closure.
- Each drawer can accommodate GN pan 1/1 .
- Automatic defrost ensures the evaporator working to its optimum performance.
- 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



43°C Ambient



Hermetic Compressor



Forced Air Circulation



Defrosting by Heating Element



Evaporated by Hot Gas



R290 / R404a



Internal LED lamp (for glass door only)

Lamp aids in visual appeal of the product.



Adjustable Racks

The racks are adjustable as per the requirement.



Two pane glass with Argon Gas

Two pane Argon filled glass is provided which acts as an insulator.



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 items.



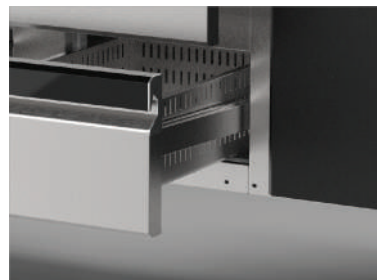
Cylindrical Lock

The lock facilitates safety and control over the stock.



Telescopic Retractable channel

High-Quality telescopic channels imported from Europe is used



Side Perforated drawers

Enhances proper flow of cool air throughout the drawer




Williams Refrigeration


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