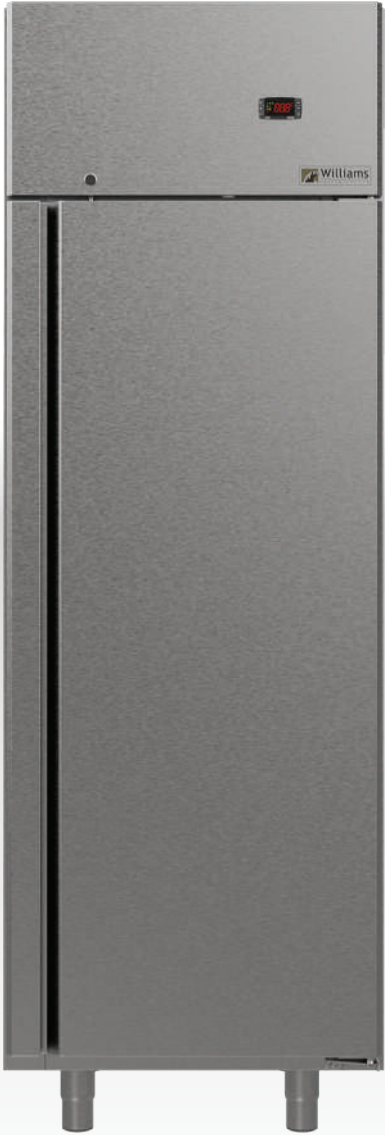


# Thawing Cabinets



**Williams**   
Pan Coolers  
*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.

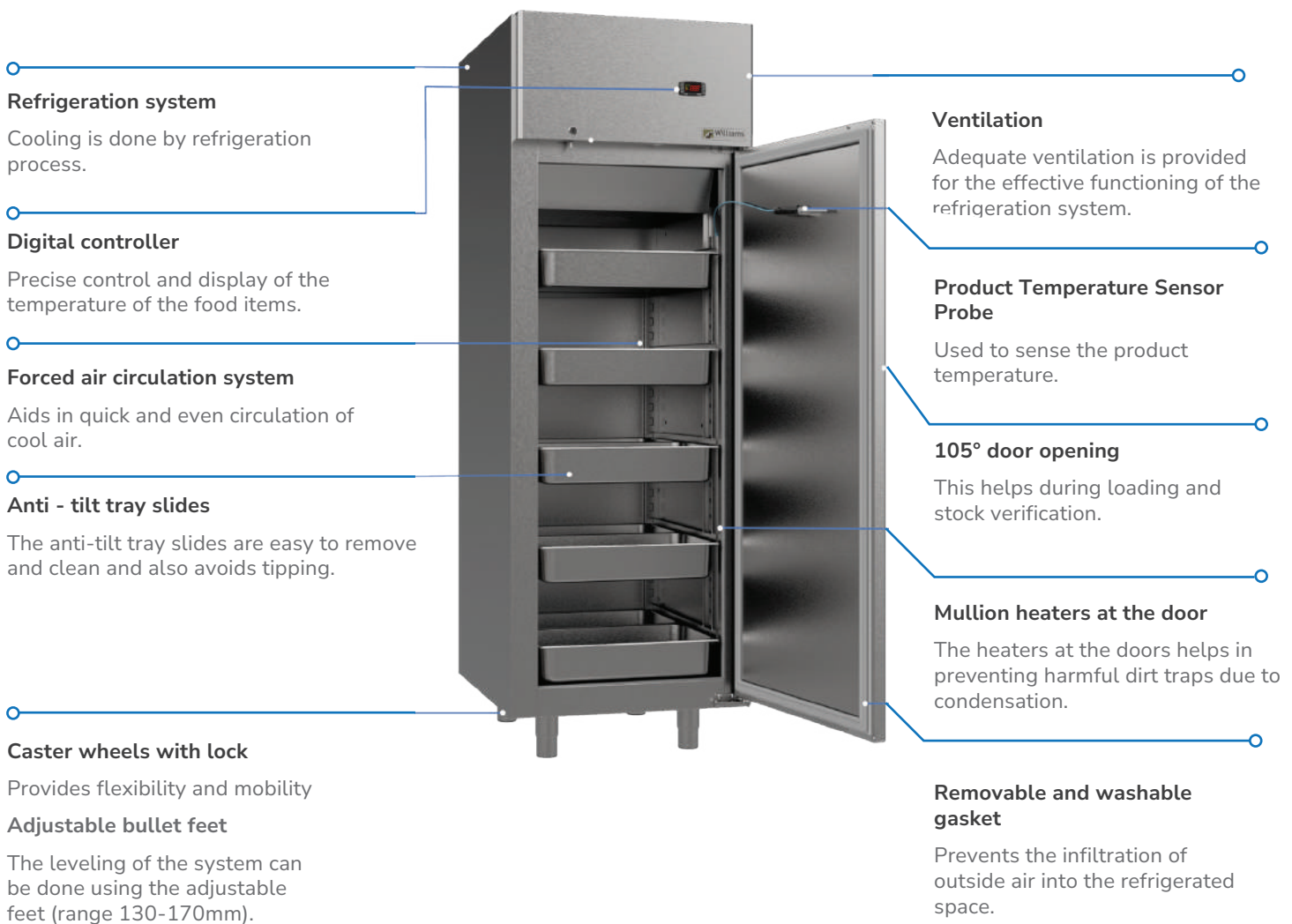
We offer comprehensive solutions with durable fabrication and refrigeration customized to your pastry shops, ice cream shops, bars, breweries, restaurants and supermarkets.

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.



# Thawing Cabinets

The Thawing Cabinets are refrigerated appliances designed to thaw the frozen food slowly to the temperature required for further processing, without affecting the quality of the food item. This equipment is completely made of AISI304 food-grade stainless steel interior and exterior with PU foam thermal insulation.



# Product Code



GN 600 T W G

## GN PAN Compatibitty

Gastro Norm

## Capacity

600 - 600 Ltr  
1.2 - 1200 Ltr

## Product Name

TWG - Thawing

GN600TWG



## 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**.
- 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

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

Cabinet comes  
with standard colour



## Key Features

- **AIS 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)

## 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.

## Common Features



43° C Ambient



Hermetic Compressor



Forced Air Circulation



Defrosting by Heating  
Element



Evaporated by  
Hot Gas



R134a

# Tech Specs



1 SS DOOR

## Structural

Model	GN600TWG
Dimension(WxDxH)	700 × 850 × 2050mm
Gross Volume	600L
Doors	1
Shelf Size	530x612mm
No. of GN 1/1 shelves	5
GN 1/1 pan accommodation per shelf	2
Weight	136kg

## Refrigeration

Temperature R/F*	0° C to 3° C
Climate Class	T
Cooling System	Dynamic cooling
Defrost	Auto
Testing Standard	ISO/FDIS 22041
Operating Ambient	10°C to 43°C
Refrigerant	R134a

## Electrical @ 43°C Ambient

Power	280W
Current	1.7A
Voltage	1ph / 230V / 50Hz
Power consumption 24hrs R/F*	2.24kWh
Power Plug type	Type D

## 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 then 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 .



**Product sensor probe**

Used temperature to sense the product



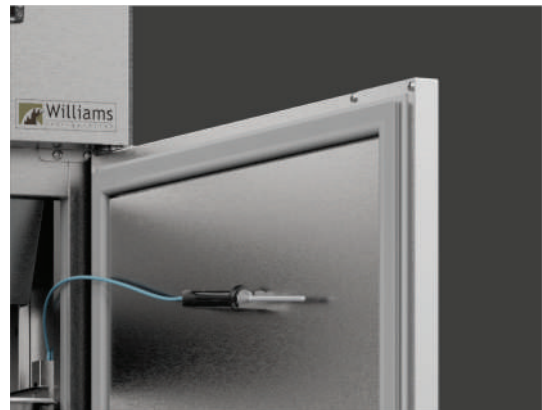
**Adjustable racks**

The racks are adjustable as per the requirement.



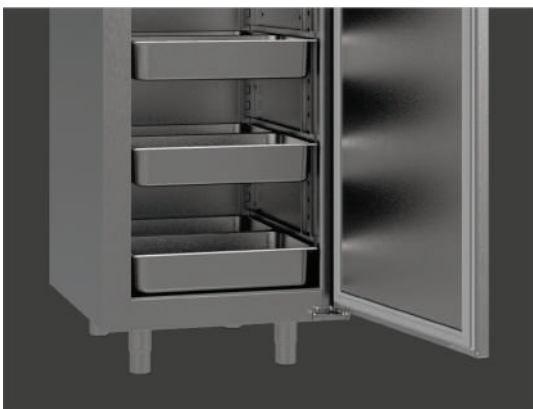
**Digital Controller**

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



**Removable gaskets**

Removable and washable gasket in the



**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,





## Williams Refrigeration

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