



# Price Guide 13.1

Commercial Refrigeration Solutions

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# Williams Refrigeration Australia

Williams Refrigeration Australia is part of the global Williams Refrigeration group, which is a major refrigeration division within the international ALI Group SpA. With a reputation for innovation and excellence, Williams Refrigeration is the first choice for quality refrigeration solutions for the foodservice and bakery industries in many countries across the globe.

Williams Refrigeration Australia specialises in designing and manufacturing specifically for Australian conditions and for local market requirements. All products are built for performance, reliability and durability, even in the toughest and most arduous of conditions.



With access to global design and development resources, Williams Australia's mission is to employ this global technology in our Australian products, backed up by excellent customer service. Established in 1986, the modern equipped manufacturing operations based in Dandenong, Victoria is ISO9001 and 14001 accredited.

The range of Williams foodservice refrigeration equipment available through our extensive Australia wide dealer network includes upright refrigerators and freezers, blast chillers/freezers, gastrorm cabinets, back bars, merchandising cabinets, sandwich bars, pizza preparation counters, under counter storage units and bakery cabinets including dough retarder provers.

Williams Australia also supplies a wide range of national and international corporate clients with purpose built refrigerated storage solutions tailored to their specific foodservice processing needs.

Our commitment to ongoing product development, excellent customer service and product performance, quality and reliability is second to none.

Williams 'right first time' philosophy means that its products provide years of trouble free operation and are easy to service and maintain. But if things do go wrong, they can quickly be repaired with minimal delays and disruption to the working environment.



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## Williams Refrigeration Australia Pty Ltd

ABN 25 006 630 084  
RTA AU3467

Head Office Administration:  
38-42 Gaine Road  
Dandenong South  
Victoria 3175  
PO Box 4195  
Dandenong South BC  
Victoria 3164

Phone **03 8787 4747**  
Fax **03 8787 4787**  
Free Call **1800 338 148**

Email [sales@williamsref.com.au](mailto:sales@williamsref.com.au)  
Web [www.williamsref.com.au](http://www.williamsref.com.au)

## Warranty 03 8787 4712

## Spare Parts 03 8787 4713

## Sales Representatives:

### Shane Stirling

Mob 0417 059 383  
Email [shanestirling@williamsref.com.au](mailto:shanestirling@williamsref.com.au)

### Victoria/Tasmania

### Christian Lee Archer

Mob 0452 073 466  
Email [christianleearcher@williamsref.com.au](mailto:christianleearcher@williamsref.com.au)

### Victoria Project Sales

### Ross Willcocks

Mob 0418 734 358  
Email [rosswillcocks@williamsref.com.au](mailto:rosswillcocks@williamsref.com.au)

### Queensland/ Northern Territory

### Martin Healy

Mob 0419 560 767  
Email [martin@williamsref.com.au](mailto:martin@williamsref.com.au)

### New South Wales/ South Australia

### Darren Brown

Mob 0430 306 437  
Email [darrenbrown@williamsref.com.au](mailto:darrenbrown@williamsref.com.au)

### Western Australia

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SPECIALISED



# Foodservice Uprights



Garnet



Crystal



Sapphire



**Garnet 2/1 Gastronorm Upright Cabinet**

**Features:**

- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- Four 2/1 Gn plastic coated shelves/door
- Accommodates 2/1 gastronorm pans on shelves or dedicated anti tilt tray slides
- Top mounted self contained cabinet
- Auto defrost
- Waste heat recovery vaporiser
- Coved internal liners
- Cylindrical locks fitted
- Self closing doors with easy to clean handles
- Swivel and brake castors
- Hermetique compressor
- Coolsmart energy efficient controller

Garnet



Model	G1	G2
Capacity	610 litre	1270 litre
<b>Finish – Stainless steel interior &amp; exterior*</b>		
Refrigerator Solid door +1°/+4°	<b>HG1SDSS</b> \$5,129	<b>HG2SDSS</b> \$6,899
Freezer Solid Door -18°/-22°	<b>LG1SDSS</b> \$6,505	<b>LG2SDSS</b> \$8,873
Dual Temperature Solid Door H +1°/+4°/L -18°/-22°	<b>HLG1SDSS</b> \$9,305	<b>HLG2SDSS</b> \$11,709

\*Refer notes page 8

Options (see page 8):



Prices do not include GST. Prices and specifications are subject to change without notice.

# Sapphire

## **Sapphire 2/1 Gastronorm Upright Cabinet**



**Features:**

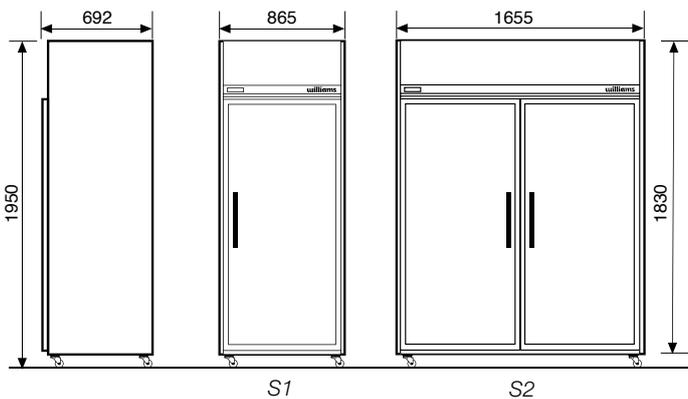
- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- Four 2/1 Gn plastic coated shelves/door
- Accommodates 2/1 gastronorm pans on shelves or dedicated anti tilt tray slides
- Top mounted self contained cabinet
- Auto defrost
- Waste heat recovery vaporiser
- Coved internal liners
- Self closing doors with easy to clean handles
- Swivel and brake castors
- Hermetique compressor
- Coolsmart energy efficient controller

Model	S1	S2
Capacity	610 litre	1270 litre
<b>Finish – Stainless steel interior &amp; exterior*</b>		
Refrigerator Solid door +1°/+4°	<b>HS1SDSS</b> \$5,358	<b>HS2SDSS</b> \$7,208
Freezer Solid Door -18°/-22°	<b>LS1SDSS</b> \$7,080	<b>LS2SDSS</b> \$9,656

\*Refer notes page 8

Options (see page 8):

- Stainless steel shelf 
- Light to solid doors 
- Cylindrical locks 
- Glass door 



## Crystal Bakery Upright

### Features:

- Designed for 43°C ambient environment
- State of the art control panel with easy to read LED display for temperature control and diagnostics
- Top mounted removable refrigeration system for easy service and maintenance
- Forced air refrigeration system
- Auto defrost
- Waste heat recovery vaporizer
- Automatic door fan cut off switch on all freezer models
- Self closing doors with easy to clean handles
- Heavy duty swivel and brake castors
- Supplied with 20 x 18" x 30" tray slides or 16" x 30" tray slides to suit bakers trays (trays and shelves excluded)
- Can accommodate 600mm x 400mm trays
- 75mm spacing between slides
- Can be fitted with shelf stripping
- Hermetique compressor

## Crystal

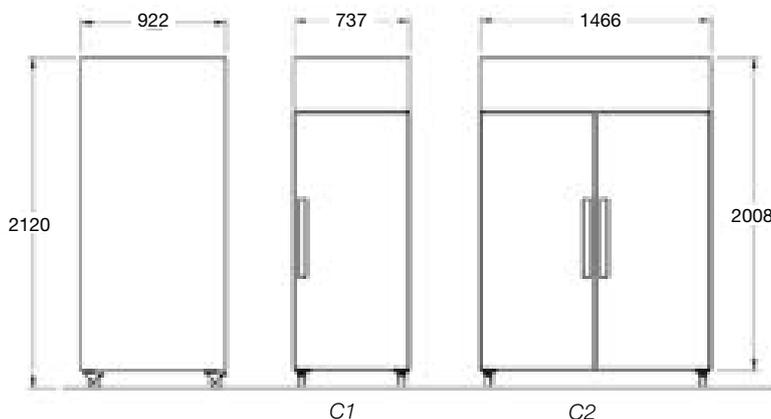


Model	C1	C2
Capacity	20 tray: 730 litres	40 tray: 1630 litres
<b>Finish: Stainless steel interior and exterior*</b>		
Refrigerator Solid Door +1°/+4°C	<b>HC1TSS</b> \$6,667	<b>HC2TSS</b> \$9,411
Freezer Solid door -18°/-22°C	<b>LC1TSS</b> \$8,905	<b>LC2TSS</b> \$11,663
<b>Finish: White Colorbond® interior and exterior with stainless steel internal floor*</b>		
Refrigerator Solid Door +1°/+4°	<b>HC1TCB</b> \$5,625	<b>HC2TCB</b> \$7,959
Freezer Solid door -18°/-22°C	<b>LC1TCB</b> \$7,863	<b>LC2TCB</b> \$10,228

\*Refer notes page 8

Options (see page 8):

Cylindrical locks



## Options for Garnet, Sapphire and Crystal models

MODEL	Garnet		Sapphire		Crystal	
	G1	G2	S1	S2	C1	C2
<b>Options:</b>						
430 grade stainless steel rear & under	\$295	\$590	\$295	\$590	\$295	\$590
304 grade stainless steel interior & exterior excluding rear and under	\$450	\$900	\$450	\$900	\$450	\$900
304 grade stainless steel rear & under	\$355	\$710	\$355	\$710	\$355	\$710
430 grade stainless steel exterior 304 grade stainless steel interior	\$295	\$590	\$295	\$590	\$295	\$590
Cylindrical locks	incl.	incl.	\$135	\$270	\$135	\$270
Light to solid doors	\$185	\$185	\$185	\$185	n/a	n/a
Extra plastic coated shelf (require extra slides)	\$65	\$130	\$65	\$130	\$95	\$160
Extra pair slides (for shelf or Gn pan)	\$55	\$110	\$55	\$110	\$55	\$110
Stainless steel shelf upgrade (each)	\$195	\$390	\$195	\$390	\$390	\$780
Different temperature ranges: -2°C to +2°C (meat – solid door only) 0°C to +3°C (chilled food) +5°C to 10°C (wine)	\$245	\$329	\$245	\$329	n/a	n/a
<b>Full glass door options:</b> (refrigerator only, includes light)						
Double glazed door	\$345	\$690	\$345	\$690	n/a	n/a
Double glazed Argon E doors	\$495	\$990	\$495	\$990		
Double glazed heated doors	\$685	\$1,370	\$685	\$1,370		
<b>Half doors in lieu of full door:</b>						
Solid doors	\$285	\$570	\$285	\$570		
Double glazed half doors (fridge only)	\$595	\$1,190	\$595	\$1,190	n/a	n/a
Double glazed Argon E half doors (fridge only)	\$670	\$1,340	\$670	\$1,340		
Double glazed heated half doors (fridge only)	\$970	\$1,940	\$970	\$1,940		
Cylindrical locks	\$270	\$540	\$270	\$540		
<b>Pass Through:</b> (refrigerator only)						
Solid doors	\$1,185	\$2,370				
Double glazed doors both sides**	\$1,350	\$2,700	n/a	n/a	n/a	n/a
Double glazed Argon E doors both sides**	\$1,775	\$3,550				
Double glazed heated doors both sides**	\$2,555	\$5,110				
Cylindrical locks	\$270	\$540				
<b>Remote application:</b>						
Refrigerator (Deduct)	- \$265	- \$330	- \$265	- \$330	- \$265	- \$330
Freezer (Deduct)	- \$365	- \$480	- \$365	- \$480	- \$365	- \$480
<b>Notes:</b>	<p>No models available as glass door freezer.                      Total height includes castors.                      Optional adjustable legs (supplied loose) in lieu of castors adds 30mm to overall height.                      ** Includes larger condenser.                      Optional doors may lower ambient rating.                      Pass thru model may increase depth of cabinet by 50mm.                      Optional door hang on single door (must be advised at time of order).                      Standard hinge on single door models; SD-RHS, GD-LHS.                      Glass door option fitted with shelf stripping, clips and light as standard (no gastronorm slides).                      Crystal cabinets supplied with 20 x 18" x 30" tray slides or 16" x 30" tray slides (457 x 762mm or 406 x 762mm). Must be advised at time of order, trays excluded.                      Gas Type: Refrigerator – 134a; Freezer – 404a.                      Remote (refrigerator and freezer) 404a.</p>					

\* Finish – except rear and under.

# General Uprights

## Diamond Star



## Quartz



## Quartz Star



## Pearl Star



## Ruby



# Diamond Star

## Diamond Star Upright Cabinet

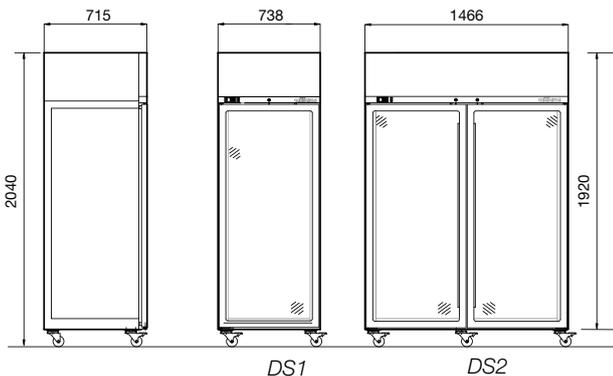


### Features:

- Designed for 43°C ambient environment (38°C glass door freezer models)
- Adjustable electronic controller with digital temperature display
- High efficiency, long life LED strip lighting (lights are optional on solid door models)
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Top mounted self contained cabinet
- Auto defrost
- Optimised ducted air flow system
- Waste heat recovery vaporiser
- Large storage capacity
- Four adjustable plastic coated shelves/door
- Triple glazed heated glass door standard on all freezers
- Split shelves on two door models
- Self closing doors with easy to clean handles
- Hermetique compressor

Model	DS1	DS2
Capacity	520 litres	1100 litres
<b>Finish: White Colorbond® interior and exterior with stainless steel internal floor*</b>		
Refrigerator Glass Door +1°/+4°	<b>HDS1GDCB</b> \$3,378	<b>HDS2GDCB</b> \$5,333
Refrigerator Solid Door +1°/+4°	<b>HDS1SDCB</b> \$3,214	<b>HDS2SDCB</b> \$4,974
Freezer Glass Door -18°/-22°	<b>LDS1GDCB</b> \$5,997	<b>LDS2GDCB</b> \$7,885
Freezer Solid Door -18°/-22°	<b>LDS1SDCB</b> \$5,242	<b>LDS2SDCB</b> \$6,819
<b>Finish: Stainless Steel interior and exterior*</b>		
Refrigerator Glass Door +1°/+4°	<b>HDS1GDSS</b> \$4,479	<b>HDS2GDSS</b> \$6,728
Refrigerator Solid Door +1°/+4°	<b>HDS1SDSS</b> \$4,167	<b>HDS2SDSS</b> \$6,274
Freezer Glass Door -18°/-22°	<b>LDS1GDSS</b> \$7,118	<b>LDS2GDSS</b> \$9,519
Freezer Solid Door -18°/-22°	<b>LDS1SDSS</b> \$6,361	<b>LDS2SDSS</b> \$8,639

\*Refer notes page 15



Options (see page 15):



## Pearl Star Upright Cabinet

### Features:

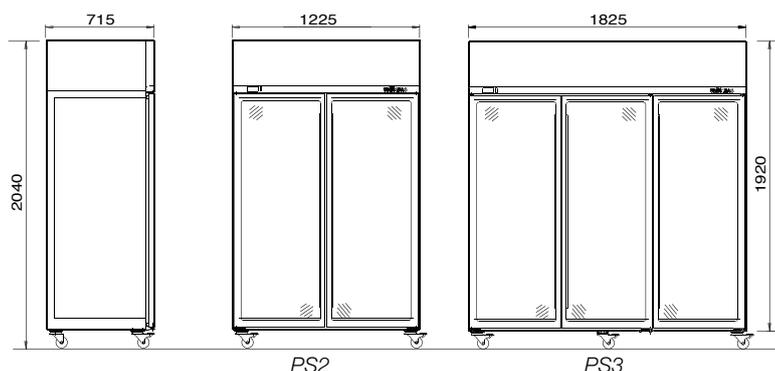
- Designed for 43°C ambient environment (38°C glass door freezer models)
- Adjustable electronic controller with digital temperature display
- High efficiency, long life LED strip lighting (lights are optional on solid door models)
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Top mounted self contained cabinet
- Auto defrost
- Optimised ducted air flow system
- Waste heat recovery vaporiser
- Large storage capacity
- Four adjustable plastic coated shelves/door
- Triple glazed heated glass door standard on all freezers
- Self closing doors with easy to clean handles
- Hermetique compressor

## Pearl Star



Model	PS2	PS3
Capacity	950 litre	1510 litre
<b>Finish: White Colorbond® interior and exterior with stainless steel internal floor*</b>		
Refrigerator Glass Door +1°/+4°	<b>HPS2GDCB</b> \$4,204	<b>HPS3GDCB</b> \$6,222
Refrigerator Solid Door +1°/+4°	<b>HPS2SDCB</b> \$3,873	<b>HPS3SDCB</b> \$5,634
Freezer Glass Door -18°/-22°	<b>LPS2GDCB</b> \$7,753	N/A
Freezer Solid Door -18°/-22°	<b>LPS2SDCB</b> \$6,555	<b>LPS3SDCB</b> \$9,366
<b>Finish: Stainless Steel interior and exterior*</b>		
Refrigerator Glass Door +1°/+4°	<b>HPS2GDSS</b> \$6,006	<b>HPS3GDSS</b> \$8,836
Refrigerator Solid Door +1°/+4°	<b>HPS2SDSS</b> \$5,360	<b>HPS3SDSS</b> \$8,268
Freezer Glass Door -18°/-22°	<b>LPS2GDSS</b> \$8,827	N/A
Freezer Solid Door -18°/-22°	<b>LPS2SDSS</b> \$7,572	<b>LPS3SDSS</b> \$11,935

\*Refer notes page 15



Options (see page 15):



# Quartz Star

## Quartz Star Upright Cabinet **Bottom Mounted**



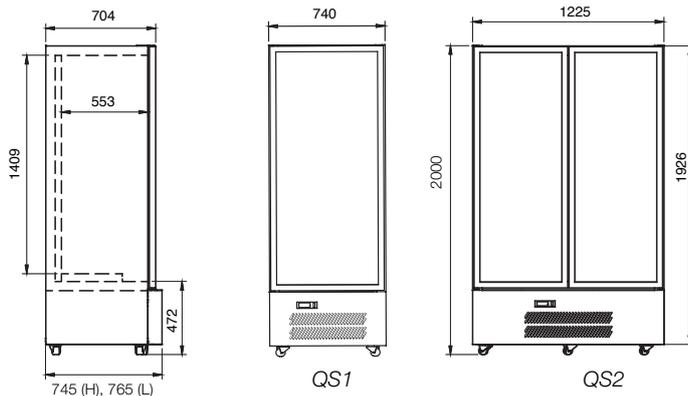
**Features:**

- Designed for 43°C ambient environment (38°C glass door freezer models)
- Adjustable electronic controller with digital temperature display
- High efficiency, long life LED strip lighting (lights are optional on solid door models)
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Self contained cabinet with warm air from condenser blown up the face of door to reduce condensation.
- Bottom mounted removable cassette system
- Auto defrost utilising waste heat recovery vaporiser
- Optimised ducted air flow system
- Four adjustable plastic coated shelves/door
- Triple glazed doors for higher efficiency and reduced condensation
- Triple glazed heated glass door standard on all freezers
- Hermetique compressor

Model	QS1	QS2
Capacity	500 litres	900 litres
<b>Finish: White Colorbond® interior and exterior with stainless steel internal floor*</b>		
Refrigerator Glass Door +1°/+4°	<b>HQS1GDCB</b> \$3,378	<b>HQS2GDCB</b> \$4,204
Refrigerator Solid Door +1°/+4°	<b>HQS1SDCB</b> \$3,214	<b>HQS2SDCB</b> \$3,873
Freezer Glass Door -18°/-22°	<b>LQS1GDCB</b> \$6,505	<b>LQS2GDCB</b> \$7,753
Freezer Solid Door -18°/-22°	<b>LQS1SDCB</b> \$6,305	<b>LQS2SDCB</b> \$7,353
<b>Finish: Stainless Steel interior and exterior*</b>		
Refrigerator Glass Door +1°/+4°	<b>HQS1GDSS</b> \$4,479	<b>HQS2GDSS</b> \$6,006
Refrigerator Solid Door +1°/+4°	<b>HQS1SDSS</b> \$4,167	<b>HQS2SDSS</b> \$5,360
Freezer Glass Door -18°/-22°	<b>LQS1GDSS</b> \$7,385	<b>LQS2GDSS</b> \$8,827
Freezer Solid Door -18°/-22°	<b>LQS1SDSS</b> \$7,185	<b>LQS2SDSS</b> \$8,427

\*Refer notes page 15

Options (see page 15):



## Ruby Upright Cabinet

### Features:

- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- High efficiency, long life LED strip lighting (lights are optional on solid door models)
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Top mounted self contained cabinet
- Auto defrost
- Waste heat recovery vaporiser
- Four adjustable plastic coated shelves – shelves are one piece
- Self closing doors with easy to clean handles
- Hermetique compressor

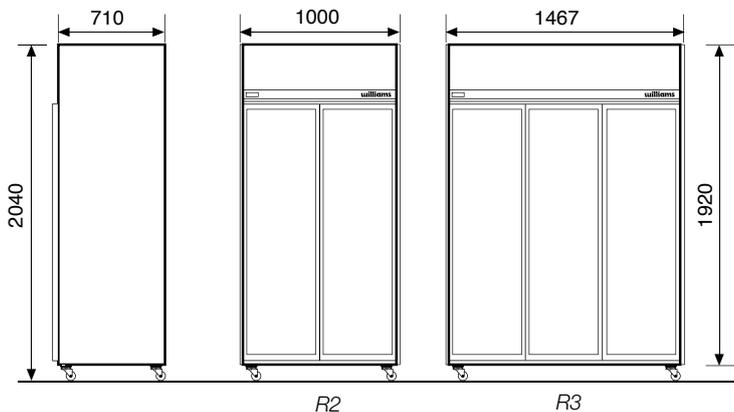
## Ruby



Model	R2	R3
Capacity	750 litres	1160 litres
<b>Finish: White Colorbond® interior and exterior with stainless steel internal floor*</b>		
Refrigerator Glass Door +1°/+4°	<b>HR2GDCB</b> \$3,756	<b>HR3GDCB</b> \$5,412
Refrigerator Solid Door +1°/+4°	<b>HR2SDCB</b> \$3,538	<b>HR3SDCB</b> \$5,032
Freezer Solid Door -18°/-22°	<b>LR2SDCB</b> \$5,734	<b>LR3SDCB</b> \$7,219
<b>Finish: Stainless Steel interior and exterior*</b>		
Refrigerator Glass Door +1°/+4°	<b>HR2GDSS</b> \$5,247	<b>HR3GDSS</b> \$7,187
Refrigerator Solid Door +1°/+4°	<b>HR2SDSS</b> \$4,989	<b>HR3SDSS</b> \$6,785
Freezer Solid Door -18°/-22°	<b>LR2SDSS</b> \$7,277	<b>LR3SDSS</b> \$8,969

\*Refer notes page 15

Options (see page 15):



# Quartz

## Quartz Upright Cabinet **Bottom Mounted**



### Features:

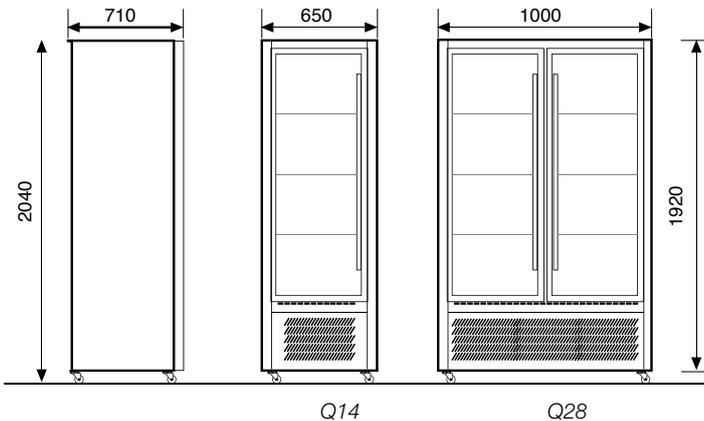
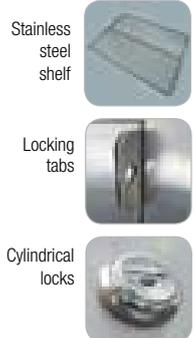
- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- High efficiency, long life LED strip lighting
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Bottom mounted self contained cabinet
- Auto defrost
- Waste heat recovery vaporiser
- Four adjustable plastic coated shelves – shelves are one piece
- Self closing doors with easy to clean handles
- Hermetique compressor

Model	Q14	Q28
Capacity	400 litres	670 litres
<b>Finish: White Colorbond® interior and exterior with stainless steel internal floor*</b>		
Refrigerator Glass Door +1°/+4°	<b>HQ14GDCB</b> \$3,068	<b>HQ28GDCB</b> \$3,434
<b>Finish: Stainless Steel interior and exterior*</b>		
Refrigerator Glass Door +1°/+4°	<b>HQ14GDSS</b> \$3,979	<b>HQ28GDSS</b> \$5,368

Solid door (SD) models same price as above

\*Refer notes page 15

Options (see page 15):



Q14

Q28

**Options for Diamond Star, Pearl Star, Quartz Star, Ruby and Quartz**

MODEL	Diamond Star		Pearl Star		Quartz Star		Ruby		Quartz	
	D1	D2	P2	P3	Q1	Q2	R2	R3	Q14	Q28
<b>Options:</b>										
430 grade stainless steel rear & under	\$295	\$590	\$590	\$885	\$295	\$590	\$590	\$885	\$295	\$590
304 grade stainless steel interior & exterior excluding rear and under	\$450	\$900	\$900	\$1,350	\$450	\$900	\$900	\$1,350	\$450	\$900
304 grade stainless steel rear & under	\$355	\$710	\$710	\$1,065	\$355	\$710	\$710	\$1,065	\$355	\$710
430 grade stainless steel exterior 304 grade stainless steel interior	\$295	\$590	\$590	\$885	\$295	\$590	\$590	\$885	\$295	\$590
Colorbond® finish other than black and white	\$170	\$340	\$340	\$510	\$170	\$340	\$340	\$510	\$170	\$340
Powdercoat exterior only, black or white	\$770	\$1540	\$1540	\$1,955	\$770	\$1540	\$1540	\$1,955	\$770	\$1540
Cylindrical locks	\$135	\$270	\$270	\$405	\$135	\$270	\$270	\$405	\$135	\$270
Locking tabs	\$30	\$60	\$60	\$90	\$30	\$60	\$60	\$90	n/a	n/a
Light to solid doors	\$85	\$175	\$175	\$350	\$85	\$175	\$175	\$350	\$85	\$175
Extra plastic coated shelf with clips	\$57	\$114	\$114	\$171	\$57	\$114	\$114	\$171	\$57	\$114
Stainless steel shelf upgrade (each)	\$195	\$390	\$390	\$585	\$195	\$390	\$390	\$585	\$195	\$390
Lower castors (2005 high)	\$100	\$150	\$100	\$150	n/a	n/a	\$100	\$150	\$100	\$100
Illuminated Sign Housing	\$230	\$460	\$460	\$690	\$230	\$460	\$460	\$690	n/a	n/a
<b>Door options:</b>										
Double glazed Argon E doors	\$295	\$590	\$590	\$885	n/a	n/a	\$590	\$885	\$295	\$590
Double glazed heated doors	\$685	\$1,370	\$1,370	\$2,055	\$685	\$1,370	\$1,370	\$2,055	\$685	\$1,370
<b>Pass through:</b> (refrigerator only)										
Solid Doors	\$1,185		\$1,595	\$2,370			\$1,595			
Double glazed doors to both sides	\$1,350	n/a	\$1,850	\$2,792	n/a		\$1,850	n/a	n/a	n/a
Double glazed Argon E doors both sides	\$1,775		\$2,380	\$3,525			\$2,380			
Double glazed heated doors both sides	\$2,555		\$3,950	\$5,925			\$3,950			
Cylindrical locks	\$270		\$540	\$810			\$540			
<b>Remote application:</b>										
Refrigerator (Deduct)	-\$265	-\$330	-\$330	-\$490	-\$265	-\$330	-\$330	-\$490	-\$265	-\$330
Freezer (Deduct)	-\$365	-\$480	-\$480	-\$535	-\$365	-\$480	-\$480	-\$535		
<b>Notes:</b>	<p>Total height includes castors.                      Optional adjustable legs (supplied loose) in lieu of castors adds 30mm to overall height (QS +70mm).                      Optional door hang on single door (must be advised at time of order, new build only).                      Standard hinge on single door models; SD-RHS, GD-LHS.                      Glass Door freezer models include triple glazed heated doors as standard.                      Optional doors may lower ambient rating.                      Pass through model may increase depth of cabinet by 50mm.                      Light (with on/off switch) is standard on glass door models only.                      Gas Type: Refrigerator – 134a; Freezer – 404a                      Remote (refrigerator and freezer) 404a.</p>									

\* Finish – except rear and under.

# Foodservice Counters



**Opal** – 1/1 Gn



**Emerald** – 2/1 Gn

**Opal 1/1 Gastronorm Under Counter Self Contained**

Opal

**Features:**

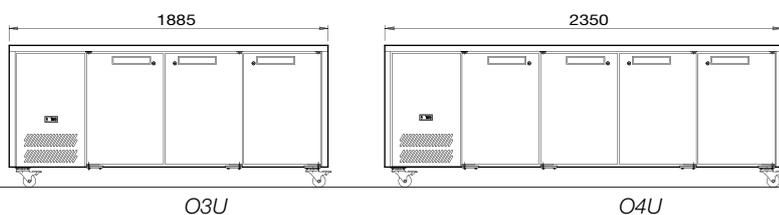
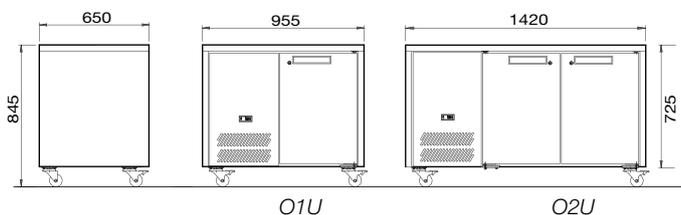
- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- Coved internal liner
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Forced air refrigeration system contained in a FRONT BREATHING (FB model only) removable cassette for easy servicing and maintenance
- Auto defrost
- Waste heat recovery vaporiser
- Two adjustable plastic coated 1/1 Gn shelves and two pairs of dedicated anti tilt slides per door
- Easy to remove shelf support, drawers and complete runner system to make cleaning and maintenance simple
- Heavy duty swivel and brake castors
- Self closing doors with easy to clean handles
- Hermetique compressor
- Face-mounted hinges (plinth mount ready)
- Anti corrosive evaporator coil coating



MODEL	O1U	O2U	O3U	O4U
Capacity	190 litres	350 litres	510 litres	670 litres
<b>Finish: Stainless Steel interior and exterior*</b>				
H – Refrigerator Solid Door +1°/+4°	<b>HO1UFB</b> \$3,930	<b>HO2UFB</b> \$5,240	<b>HO3UFB</b> \$6,777	<b>HO4UFB</b> \$7,864
BA – Blown Air Well Refrigerator +1°/+4° Pans 100mm deep (included) Gn	<b>HO1UBA</b> \$5,534 4 X 1/3	<b>HO2UBA</b> \$7,264 7 X 1/3	<b>HO3UBA</b> \$8,679 9 X 1/3	<b>HO4UBA</b> \$10,459 12 X 1/3
L – Freezer Solid Door -18°/-22°	<b>LO1UFB</b> \$5,334	<b>LO2UFB</b> \$7,396	<b>LO3UFB</b> \$8,240	N/A

\*Refer notes page 21

Options (see page 21):



BA – Blown Air Well

# Opal Wide

## Opal 1/1 Gastronorm Under Counter Remote



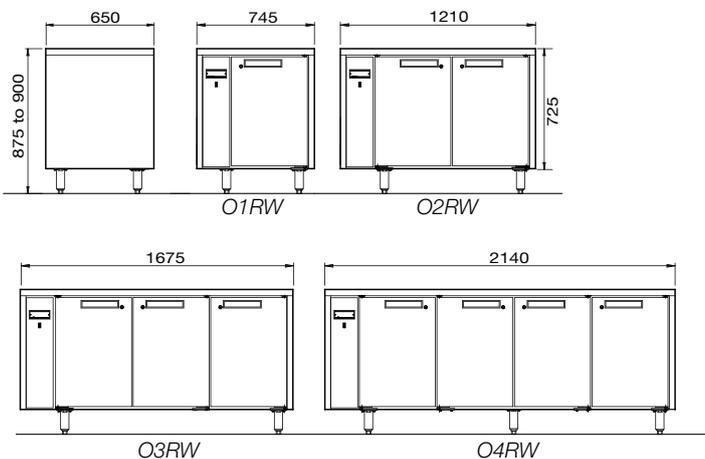
### Features:

- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- Covered internal liner
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Fitted with evaporator, TX valve, controller, fitted plug and condensate drain
- Auto defrost
- Accommodates 1/1 gastronorm pans on shelves or dedicated anti tilt tray slides
- Two adjustable plastic coated 1/1 Gn shelves per door
- Easy to remove shelf support, drawers and complete runner system to make cleaning and maintenance simple
- Self closing doors with easy to clean handles
- Face-mounted hinges (plinth mount ready)
- Easy connection access (3 sides)
- Anti corrosive evaporator coil coating

MODEL	O1RW	O2RW	O3RW	O4RW
Capacity	190 litre	350 litre	510 litre	670 litre
<b>Finish: Stainless Steel interior and exterior*</b>				
H – Refrigerator Solid Door +1°/+4°	<b>HO1RW</b> \$3,552	<b>HO2RW</b> \$4,844	<b>HO3RW</b> \$5,872	<b>HO4RW</b> \$6,645
BA – Blown Air Well Refrigerator +1°/+4° Pans 100mm deep (included) Gn	<b>HO1RWBA</b> \$5,176 2 X 1/3	<b>HO2RWBA</b> \$6,703 4 X 1/3	<b>HO3RWBA</b> \$8,551 7 X 1/3	<b>HO4RWBA</b> \$9,240 10 X 1/3
L – Freezer Solid Door -18°/-22°	<b>LO1RW</b> \$4,854	<b>LO2RW</b> \$6,302	<b>LO3RW</b> \$7,574	N/A

\*Refer notes page 21

Options (see page 21):



BA – Blown Air Well

**Emerald – 2/1 Gastronorm Under Counter Self Contained**

**Emerald**

**Features:**

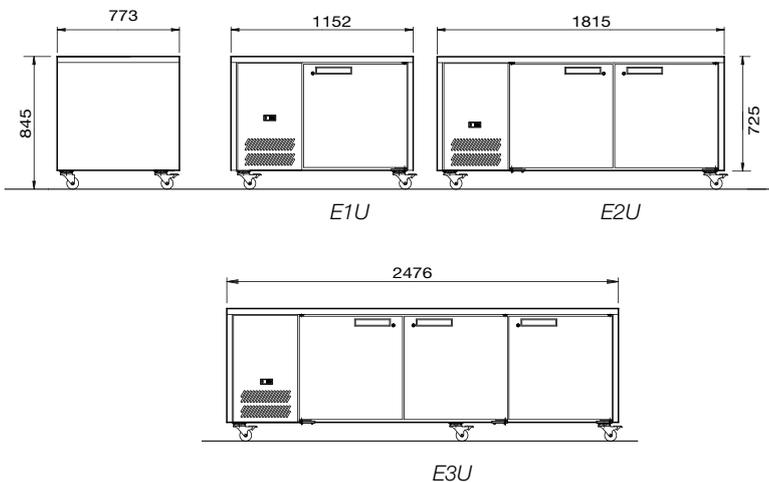
- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- Coved internal liner
- Forced air refrigeration system contained in a removable cassette for easy servicing and maintenance
- Auto defrost
- Waste heat recovery vaporiser
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Accommodates 2/1 gastronorm pans on shelves or dedicated anti tilt tray slides
- Two adjustable plastic coated 2/1 Gn shelves and two pairs of shelf slides per door
- Easy to remove shelf support, drawers and complete runner system to make cleaning and maintenance simple
- Heavy duty swivel and brake castors
- Self closing doors with easy to clean handles
- Hermetique compressor
- Face-mounted hinges (plinth mount ready)
- Anti corrosive evaporator coil coating



MODEL	E1U	E2U	E3U
Capacity	310 litres	610 litres	900 litres
<b>Finish: Stainless Steel interior and exterior*</b>			
H – Refrigerator Solid Door +1°/+4°	<b>HE1U</b> \$4,312	<b>HE2U</b> \$5,778	<b>HE3U</b> \$7,338
BA – Blown Air Well Refrigerator +1°/+4° Pans 100mm deep (included) Gn	<b>HE1UBA</b> \$5,482 5X 1/3	<b>HE2UBA</b> \$7,207 9 X 1/3	<b>HE3UBA</b> \$9,243 12 X 1/3
L – Freezer Solid Door -18°/-22°	<b>LE1U</b> \$5,930	<b>LE2U</b> \$8,044	N/A

\*Refer notes page 21

Options (see page 21):



BA – Blown Air Well

# Emerald Wide

## Emerald - 2/1 Gastronorm Under Counter Remote



• Shown with optional drawers

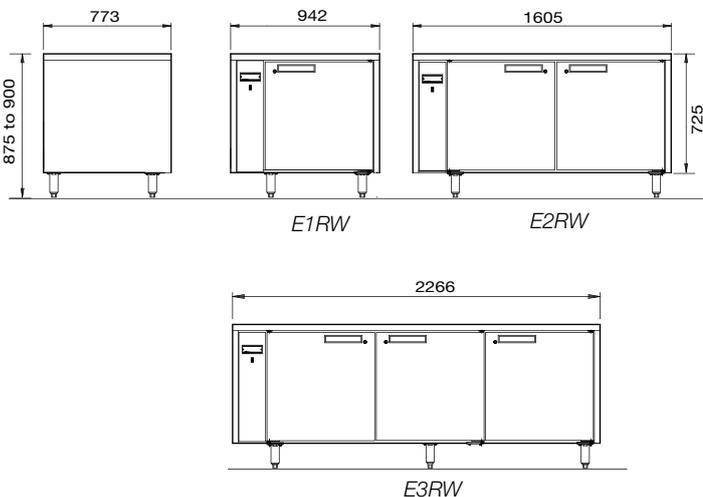
### Features:

- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- Coved internal liner
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Fitted with evaporator, TX valve, controller, fitted plug and condensate drain
- Auto defrost
- Accommodates 2/1 gastronorm pans on shelves or dedicated anti tilt tray slides
- Two adjustable plastic coated 2/1 Gn shelves
- Easy to remove shelf support, drawers and complete runner system to make cleaning and maintenance simple
- Self closing doors with easy to clean handles
- Face-mounted hinges (plinth mount ready)
- Easy connection access (3 sides)
- Anti corrosive evaporator coil coating

MODEL	E1RW	E2RW	E3RW
Capacity	310 litres	610 litres	900 litres
<b>Finish: Stainless Steel interior and exterior*</b>			
H – Refrigerator Solid Door +1°/+4°	<b>HE1RW</b> \$4,135	<b>HE2RW</b> \$5,396	<b>HE3RW</b> \$7,052
BA – Blown Air Well Refrigerator +1°/+4° Pans 100mm deep (included) Gn	<b>HE1RWBA</b> \$4,818 3 X 1/3	<b>HE2RWBA</b> \$7,084 7 X 1/3	<b>HE3RWBA</b> \$8,708 10 X 1/3
L – Freezer Solid Door -18°/-22°	<b>LE1RW</b> \$5,698	<b>LE2RW</b> \$6,934	<b>LE3RW</b> \$10,220

\*Refer notes page 21

Options (see page 21):



BA – Blown Air Well

## Foodservice Counter Options

MODEL	Opal				Emerald		
	O1	O2	O3	O4	E1	E2	E3
<b>Options:</b>							
430 grade stainless steel rear & under	\$185	\$370	\$555	\$740	\$185	\$370	\$555
304 grade stainless steel interior & exterior excluding rear and under	\$385	\$770	\$1,155	\$1,540	\$385	\$770	\$1,155
304 grade stainless steel rear & under	\$285	\$570	\$855	\$1,140	\$285	\$570	\$855
430 grade stainless steel exterior 304 grade stainless steel interior	\$255	\$510	\$765	\$1,020	\$255	\$510	\$765
Cylindrical locks	\$135	\$270	\$405	\$540	\$135	\$270	\$405
Locking tabs	\$30	\$60	\$90	\$120	\$30	\$60	\$90
Light to solid doors	\$155	\$155	\$310	\$465	\$155	\$155	\$310
Extra plastic coated shelf (requires extra slides)	\$57	\$114	\$171	\$228	\$57	\$114	\$171
Extra pair of slides for shelf/pan	\$55	\$110	\$165	\$220	\$55	\$110	\$165
Stainless steel shelf upgrade (each)	\$195	\$390	\$585	\$780	\$195	\$390	\$585
Special well sizes (BA only)	\$550	\$1,140	\$1,630	\$2,210	\$550	\$1,140	\$1,630
<b>Glass Door options:</b> (refrigerator only, includes light)							
Double glazed doors	\$225	\$450	\$675	\$900	\$225	\$450	\$675
Double glazed Argon E doors	\$445	\$890	\$1,335	\$1,780	\$445	\$890	\$1,335
Double glazed Heated doors	\$595	\$1,190	\$1,785	\$2,380	\$595	\$1,190	\$1,785
<b>Pass thru:</b> (refrigerator only) **							
Solid doors	\$845	\$1,690	\$2,535	\$3,380	\$845	\$1,690	\$2,535
Triple glazed doors	\$1,360	\$2,300	\$3,240	\$4,180	\$1,360	\$2,300	\$3,240
Triple glazed Argon E doors	\$1,855	\$3,290	\$4,725	\$6,160	\$1,855	\$3,290	\$4,725
Triple glazed heated doors	POA	POA	POA	POA	POA	POA	POA
Side venting	n/a				\$225		
RH services (services to right hand side)					\$195		
Solenoid fitted (remote only)					\$295		
Hand valves fitted (remote only)					\$250		
Remote application in self contained body (deduct)					Deduct \$185		
Larger castors (900mm bench height)					\$110		
<b>Drawers (per door equivalent):</b>							
2 Bank drawer set per door (150mm deep pans included)	\$820 Refrigerator/\$1060 Freezer						
3 Bank drawer set per door (100mm deep pans included)	\$1080 Refrigerator/\$1560 Freezer (n/a for BA)						
BA model with drawers – two drawer version only (check pan depths)							
<b>Notes:</b>							
Not available as glass door freezer models.							
Total height includes castors or legs (remote).							
Adjustable legs in lieu of castors adds 30mm to height of self-contained cabinet.							
Optional door hang on single door (must be advised at time of order).							
Blown air well, glass door, light and PT models fitted with shelf stripping, shelves and clips (non gastronorm).							
Glass door models only include light (with on/off switch).							
Optional doors may lower ambient rating.							
** May add 33mm to cabinet depth.							
Supplied with polycarbonate lids to all BA – air blown wells.							
Gas Type: Refrigerator – 134a; Freezer – 404a; Remote (refrigerator and freezer) 404a.							

\* Stainless steel interior and exterior except rear and under is standard.

Thermowell

# Preparation Counters



Jade PC



# Banksia



Jade SC



Removable cassette  
- easy service



BA - Blown Air Well - less spoilage



Removable  
blown air ducts for  
easy cleaning,  
SC/PC

**ba Jade – Sandwich & Preparation Counter with Canopy Blown Air Well**

**Jade – SC**

**Features:**

- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- Square glass canopy
- Refrigerated blown air over and under ALL pans – maximizes food holding capacity and refrigeration efficiency
- Polycarbonate sliding lids over blown air well
- Fully enclosed stainless steel well under food pans – prevents food from dropping into cabinet
- Polypropylene cutting board (10mm thick)
- One plastic coated shelf per door
- Forced air refrigeration system contained in a removable cassette for easy servicing and maintenance
- Auto defrost
- Waste heat recovery vaporiser
- Self closing doors with easy to clean handles
- 304 stainless worktop
- Swivel and brake castors
- Anti corrosive evaporator coil coating
- Hermetique compressor



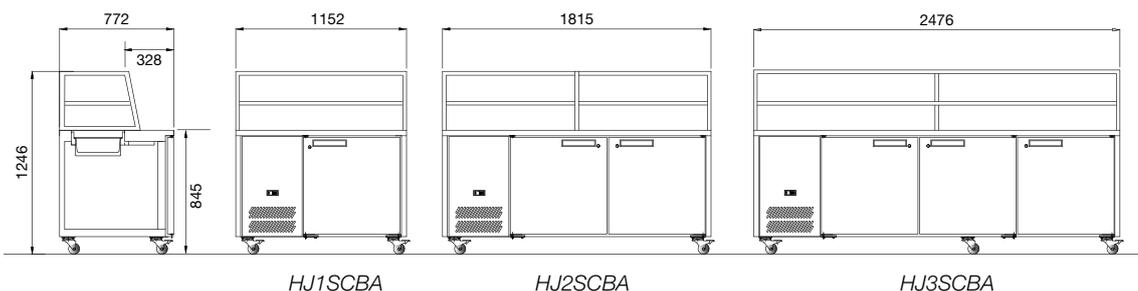
MODEL	HJ1SCBA	HJ2SCBA	HJ3SCBA
Capacity	250 litres 10 x 1/6 x 100mm deep Pans	500 litre 18 x 1/6 x 100mm deep Pans	750 litre 24 x 1/6 x 100mm deep Pans
<b>Finish: White Colorbond® interior and exterior with stainless steel internal floor, pan and preparation area*</b>			
Refrigerator Solid Door +1°/+4°	<b>HJ1SCBA</b> \$5,761	<b>HJ2SCBA</b> \$6,779	<b>HJ3SCBA</b> \$7,977
<b>Finish: Stainless Steel interior and exterior*</b>			
Refrigerator Solid Door +1°/+4°	<b>HJ1SCBASS</b> \$6,729	<b>HJ2SCBASS</b> \$8,508	<b>HJ3SCBASS</b> \$10,570

\*Refer notes page 26

Options (see p. 26)



- Stainless steel shelf 
- Locking tabs 
- Cylindrical locks 
- Right Hand services 
- Pan modules 



Prices do not include GST. Prices and specifications are subject to change without notice.

# Jade – PC

## ba Jade – Pizza & Preparation Counter Blown Air Well



### Features:

- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- Refrigerated blown air over and under ALL pans – maximizes food holding capacity and refrigeration efficiency
- Polycarbonate sliding lids over blown air well
- Fully enclosed stainless steel well under food pans – prevents food from dropping into cabinet
- Raised ergonomically angle pots
- Removable wire grid for easy tray sliding
- One plastic coated shelf per door
- Forced air refrigeration system contained in a removable cassette for easy servicing and maintenance
- Auto defrost
- Waste heat recovery vaporiser
- Removable blown air ducts for easy cleaning
- Self closing doors with easy to clean handles
- 304 stainless worktop
- Swivel and brake castors
- Anti corrosive evaporator coil coating
- Hermetique compressor

MODEL	HJ1PCBA	HJ2PCBA	HJ3PCBA
Capacity	400 litre 5 x 1/3 x 150mm deep Pans	710 litre 9 x 1/3 x 150mm deep Pans	1072 litre 13 x 1/3 x 150mm deep Pans
<b>Finish: White Colorbond® interior and exterior with stainless steel internal floor, pan and preparation area*</b>			
Refrigerator Solid door +1°/+4°	<b>HJ1PCBA</b> \$5,384	<b>HJ2PCBA</b> \$6,619	<b>HJ3PCBA</b> \$7,618
<b>Finish: Stainless Steel interior and exterior*</b>			
Refrigerator Solid Door +1°/+4°	<b>HJ1PCBASS</b> \$6,529	<b>HJ2PCBASS</b> \$8,333	<b>HJ3PCBASS</b> \$10,186

\*Refer notes page 26



Options (see p. 26)

Stainless steel shelf



Locking tabs



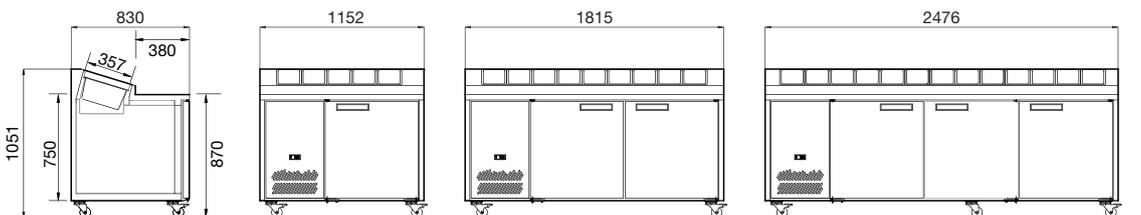
Cylindrical locks



Right Hand services



Pan modules



HJ1PCBA

HJ2PCBA

HJ3PCBA

**Banksia Preparation Counter  
Blown Air Well**

**Banksia**

**Features:**

- Designed for 32°C ambient environment
- Adjustable electronic controller with digital temperature display
- Square Glass canopy with rear sliding polycarbonate covers
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Forced air refrigeration system contained in a removable cassette for easy servicing and maintenance
- Auto defrost
- Refrigerated blown air over and under ALL pans – maximizes food holding capacity and refrigeration efficiency
- Waste heat recovery vaporiser
- Large under counter storage capacity
- Fully enclosed stainless steel well under food pans – prevents food from dropping into cabinet
- Polypropylene cutting board (10mm thick)
- One adjustable plastic coated shelf
- 304 stainless worktop
- Self closing doors with easy to clean handles
- Anti corrosive evaporator coil coating
- Hermetique compressor



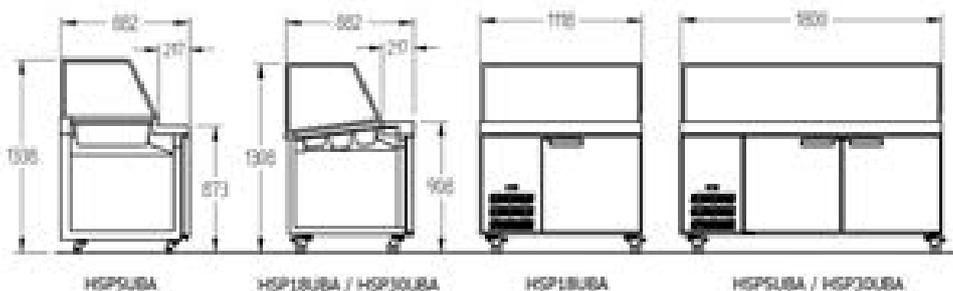
MODEL	HSP18UBA	HSP30UBA	HSP5UBA
Capacity	250 litres 18 x 1/6 pans (8 x 65mm, 10 x 100mm deep)	500 litres 30 x 1/6 pans (12 x 65mm, 18 x 100mm deep)	500 litres 5 x 1/1 pans x 150mm deep
<b>Finish: White Colorbond® interior and exterior with stainless steel internal floor, pan &amp; preparation area*</b>			
Refrigerator Solid Door +1/+4	<b>HSP18UBA</b> \$7,734	<b>HSP30UBA</b> \$9,214	<b>HSP5UBA</b> \$9,214
<b>Finish: Stainless Steel interior and exterior*</b>			
Refrigerator Solid Door +1/+4	<b>HSP18UBASS</b> \$8,366	<b>HSP30UBASS</b> \$10,603	<b>HSP5UBASS</b> \$10,603

\*Refer notes page 26



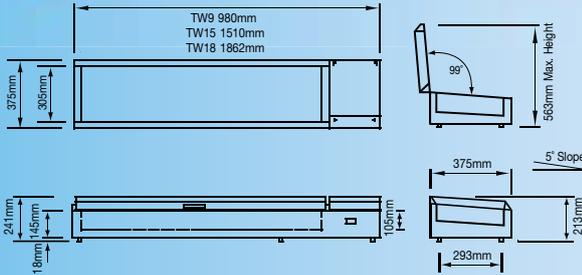
Options (see p. 26)

- Stainless steel shelf 
- Locking tabs 
- Cylindrical locks 
- Right Hand services 
- Pan modules 



# Thermowell

## Thermowell Countertop Preparation Unit



### Features:

- Designed for 32°C ambient environment
- Hinged pan lid (pans excluded)
- Adjustable thermostat
- Rubber feet

MODEL	TW9	TW15	TW18
Capacity**	4 x 1/3 x 100mm	7 x 1/3 x 100mm	9 x 1/3 x 100mm
<b>Finish: Stainless Steel interior and exterior*</b>			
Refrigerator +4°/+8°	<b>TW9</b> \$3,554	<b>TW15</b> \$3,873	<b>TW18</b> \$4,062
<b>Options:</b>			
Wall mounting	\$154		

\*\*Pans not included.

### Preparation Counter Options:

MODEL	Jade - SC			Jade - PC			Banksia	
	HJ1SC	HJ2SC	HJ3SC	HJ1PC	HJ2PC	HJ3PC	HSP18	HSP30/5
Options:								
304 grade s/s inter. & exter. excluding under	\$550	\$770	\$1,155	\$550	\$770	\$1,155	\$770	\$1,155
304 grade stainless under	\$210	\$270	\$405	\$210	\$270	\$405	\$270	\$405
Locking tabs	\$30	\$60	\$90	\$30	\$60	\$90	\$30	\$60
Cylindrical locks	\$135	\$270	\$405	\$135	\$270	\$405	\$135	\$270
Extra plastic coated shelf with clips	\$57	\$114	\$171	\$57	\$114	\$171	\$57	\$114
Stainless steel shelf upgrade (each)	\$195	\$390	\$585	\$195	\$390	\$585	\$195	\$390
RH services (services to right hand side)	\$195	\$195	\$195	\$195	\$195	\$195	\$195	\$195
Side venting	incl	incl	incl	incl	incl	incl	\$225	\$225
Delete Canopy (deduct)	-\$240	-\$300	-\$360	n/a			-\$240	-\$300
Bank of two drawers in lieu of door		n/a		\$820	\$1,640	\$2,460	n/a	
2 x 1/6 with pan module	\$75 per module						poa	
3 x 1/9 with pan module	\$90 per module						poa	
Larger castor (bench height ≈ 900mm)	\$110 per cabinet						n/a	
Polypropylene board in lieu of wire grid	n/a			\$54	\$76	\$114	n/a	
Remote application in self contained body (deduct)	-\$185							

### Notes:

150mm deep pans are included in Pizza Prep (PC) cabinet.  
 100mm deep pans are included in Sandwich Prep (SC) cabinet.  
 150mm deep pans are included in HSP5UBA. Varying pan depths in HSP18UBA and HSP30UBA cabinet.  
 Height includes castors. Optional adjustable legs (supplied loose) in lieu of castors adds 30mm to overall height.  
 Gas Type: Refrigerator – 134a. Remotes – 404a.

\* Finish – except under

# General Counters & Back Bars

## Boronia Star



## Cameo Star



## Bottle Cooler



## Glass Chiller

# Boronia Star

## Boronia Star Self Contained



### Features:

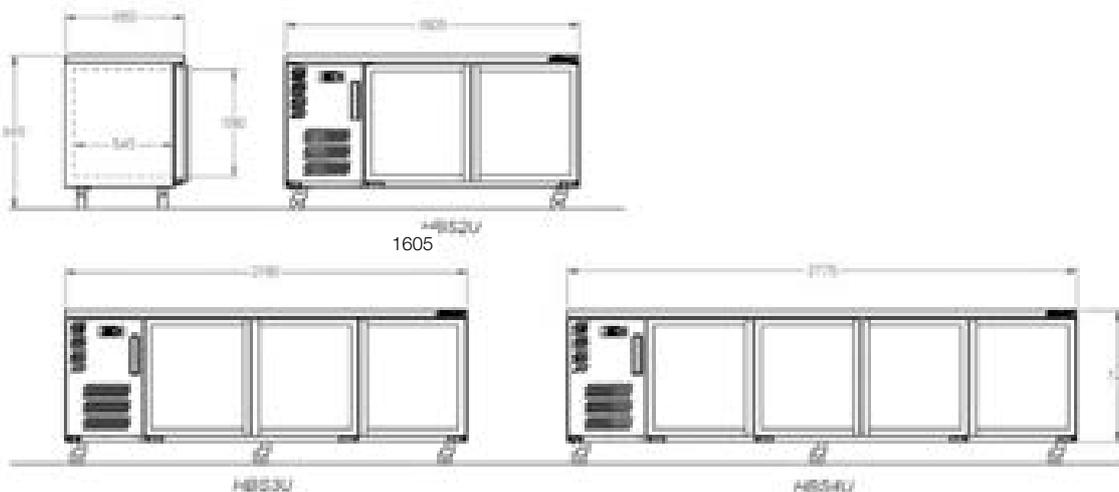
- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- 430 grade stainless steel interior & exterior except rear & under
- Black colorbond interior & exterior except rear & under
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Front breathing ventilation
- Forced air refrigeration system contained in a removable cassette for easy service and maintenance
- Optimised ducted air flow
- Auto defrost utilising waste heat recovery vapouriser
- Two adjustable plastic coated shelves per door
- Heavy duty swivel and brake castors
- On/off switch for internal lights (glass door only)
- Fitted with triple glazed self closing doors with high efficiency long life LED strip lighting
- Optional solid or double glazed heated doors
- Face mounted hinges (plinth mount ready)
- Hermetique compressor
- Anti corrosive evaporator coil coating

MODEL	HBS2U	HBS3U	HBS4U
Capacity	360 litres	560 litres	760 litres
<b>Finish: Stainless Steel interior and exterior*</b>			
H – Refrigerator +1°/+4°	<b>HBS2UGDSS</b> \$5,345	<b>HBS3UGDSS</b> \$6,438	<b>HBS4UGDSS</b> \$8,105
<b>Finish: Black Colorbond® interior and exterior with stainless steel counter top and internal floor*</b>			
H – Refrigerator +1°/+4°	<b>HBS2UGDCB</b> \$4,766	<b>HBS3UGDCB</b> \$5,914	<b>HBS4UGDCB</b> \$7,235

Solid door (SD) models same price as above

\*Refer notes page 35

Options (see p. 35)



**Boronia Star**  
**Remote**

**Boronia Star**

**Features:**

- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- 430 grade stainless steel interior & exterior except rear & under
- Black colorbond interior & exterior except rear & under
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Fitted with evaporator, Tx valve, digital controller, three pin plug and condensate drain
- Optimised ducted air flow
- Two adjustable plastic coated shelves per door
- Large display capacity (500mm x 500mm glass basket capacity)
- On castors for mobility – legs are supplied with cabinet
- On/off switch for internal lights (glass door only)
- Fitted with triple glazed self closing doors with high efficiency long life LED strip lighting
- Optional solid or double glazed heated doors
- Face mounted hinges (plinth mount ready)
- Anti corrosive evaporator coil coating
- Easy connection access (3 sides)

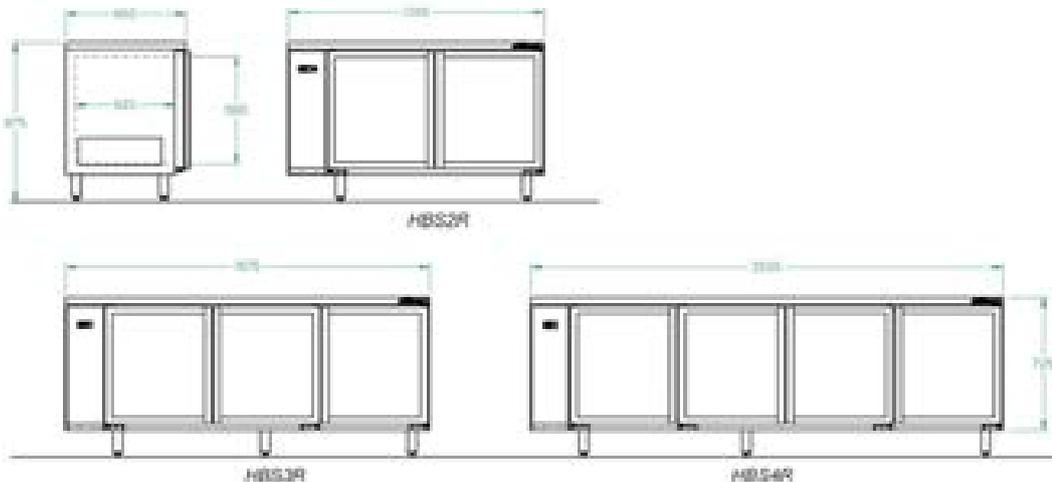


MODEL	HBS2R	HBS3R	HBS4R
Capacity	360 litre	560 litre	760 litre
<b>Finish: Stainless Steel interior and exterior*</b>			
Refrigerator +1°/+4°	<b>HBS2RGDSS</b> \$4,273	<b>HBS3RGDSS</b> \$5,342	<b>HBS4RGDSS</b> \$7,365
<b>Finish: Black Colorbond® interior and exterior with stainless steel counter top and internal floor*</b>			
Refrigerator +1°/+4°	<b>HBS2RGDCB</b> \$3,644	<b>HBS3RGDCB</b> \$4,894	<b>HBS4RGDCB</b> \$6,450

Solid door (SD) models same price as above

\*Refer notes page 35

Options (see p. 35)



Prices do not include GST. Prices and specifications are subject to change without notice.

# Cameo Star

## Cameo Star Self Contained



### Features:

- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Forced air refrigeration system contained in a removable cassette for easy servicing and maintenance
- Auto defrost
- Waste heat recovery vaporiser
- Two adjustable plastic coated shelves per door
- On/off switch for internal lights (glass door only)
- Coved internal floor
- On castors
- Fitted with double glazed self closing doors and high efficiency long life LED strip lighting
- Choice of doors:
  - Double glazed (standard)
  - Double glazed Argon E (optional)
  - Double glazed heated (optional)
- Front breathing ventilation
- Face mounted hinges (plinth mount ready)
- Anti corrosive evaporator coil coating

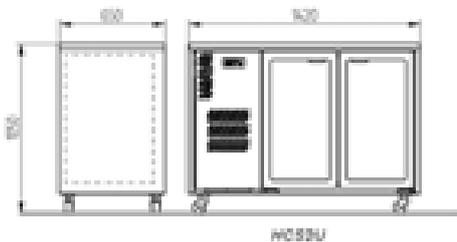
MODEL	HCS2	HCS3	HCS4
Capacity	370 litres	575 litres	775 litres
<b>Finish: Stainless Steel interior and exterior*</b>			
Refrigerator +1°/+4°	<b>HCS2UGDSS</b> \$5,593	<b>HCS3UGDSS</b> \$7,134	<b>HCS4UGDSS</b> \$8,682
<b>Finish: Black Colorbond® with stainless Steel counter top and internal floor*</b>			
Refrigerator +1°/+4°	<b>HCS2UGDCB</b> \$4,671	<b>HCS3UGDCB</b> \$5,831	<b>HCS4UGDCB</b> \$7,330

Solid door (SD) models same price as above

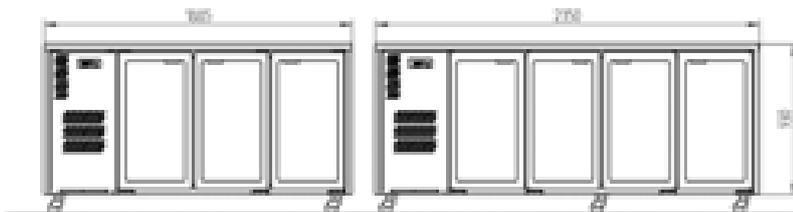
\*Refer notes page 35

Options (see page 35):

- Stainless steel shelf 
- Cylindrical locks 
- Locking tabs 
- Right Hand services 
- Solid doors 



HCS2U



HCS3U

HCS4U

## Cameo Star Remote

### Features:

- Designed for 43°C ambient environment
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Fitted with evaporator, TX valve, digital controller, three pin plug and condensate drain
- Two adjustable plastic coated shelves per door
- On/off switch for internal lights (glass door only)
- Coved internal floor
- On castors for mobility – legs are supplied with cabinet
- Fitted with double glazed self closing doors and high efficiency long life LED lighting
- Choice of doors:
  - Double glazed (standard)
  - Double glazed Argon E (optional)
  - Double glazed heated (optional)
- Face mounted hinges (plinth mount ready)
- Anti corrosive evaporator coil coating
- Easy connection access (3 sides)

## Cameo Star



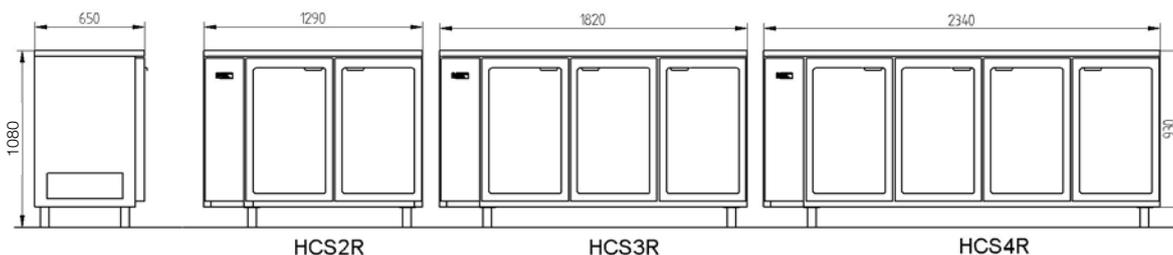
• Shown with optional RH services

MODEL	CS2R	CS3R	CS4R
Capacity	420 litre	640 litre	870 litre
<b>Finish: Stainless Steel interior and exterior*</b>			
Refrigerator +1°/+4°	<b>HCS2RGDSS</b> \$4,897	<b>HCS3RGDSS</b> \$5,950	<b>HCS4RGDSS</b> \$7,555
<b>Finish: Black Colorbond® interior and exterior with stainless steel counter top and internal floor*</b>			
Refrigerator +1°/+4°	<b>HCS2RGDCB</b> \$3,729	<b>HCS3RGDCB</b> \$4,693	<b>HCS4RGDCB</b> \$6,193

Solid door (SD) models same price as above

\*Refer notes page 35

Options (see page 35):



# Glass Chiller

## Glass Chiller Self Contained



### Features:

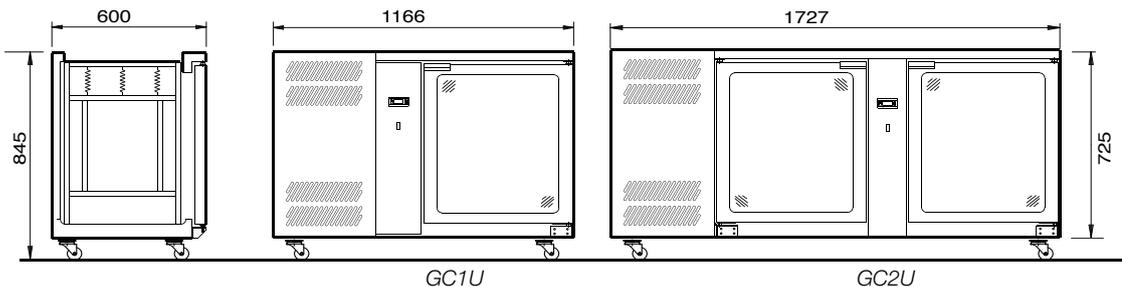
- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- Forced air refrigeration system
- Auto defrost
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Spring loaded lifting mechanism or adjustable shelves accommodates 355mm x 355mm or 355mm x 431mm baskets
- Shelf model fitted with two plastic coated shelves per door
- Self closing doors with easy to clean handles
- On castors
- Hermetique compressor
- Face mounted hinges (plinth mount ready)
- Polycarbonate night lid
- Drain thru floor for clean out

MODEL	GC1U	GC2U
Capacity – Baskets (not included)	4	8
<b>Finish: Stainless steel interior &amp; exterior*</b>		
Refrigerator Glass Door Spring Loaded +1°/+4°	<b>GC1USL</b> \$5,646	<b>GC2USL</b> \$7,348
<b>Finish: Stainless steel interior &amp; exterior*</b>		
Refrigerator Glass Door Adjustable shelf configuration +1°/+4°	<b>GC1U</b> \$5,003	<b>GC2U</b> \$6,421

\*Refer notes page 35

Options (see page 35):

Stainless steel shelf



GC1U

GC2U

## Glass Chiller Remote

### Features:

- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- Forced air refrigeration system
- Fitted with evaporator, TX valve, controller, fitted plug, junction box and condensate drain
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Spring loaded lifting mechanism or adjustable shelves accommodates 355mm x 355mm or 355mm x 431mm baskets
- Shelf model fitted with two plastic coated shelves per door
- Refrigerant pipes exit thru left hand end as standard
- Self closing doors with easy to clean handles
- On castors for mobility – legs are supplied with cabinet
- Face mounted hinges (plinth mount ready)
- Polycarbonate night lid
- Drain thru floor for clean out

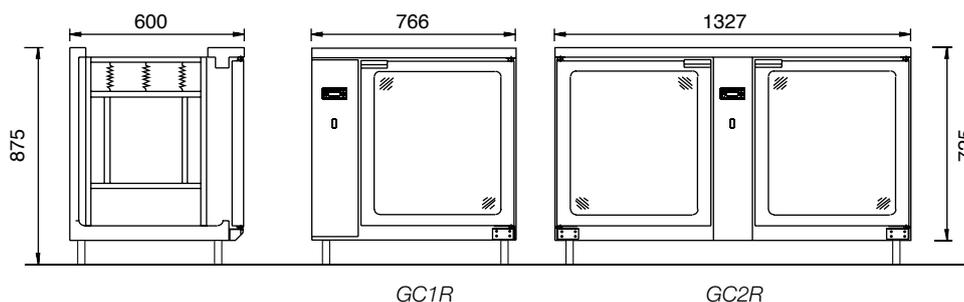
## Glass Chiller



MODEL	GC1R	GC2R
Capacity – Baskets (not included)	4	8
<b>Finish: Stainless steel interior &amp; exterior*</b>		
Refrigerator Glass Door Spring Loaded +1°/+4°	<b>GC1RSL</b> \$4,202	<b>GC2RSL</b> \$5,355
<b>Finish: Stainless steel interior &amp; exterior*</b>		
Refrigerator Glass Door Adjustable shelf configuration +1°/+4°	<b>GC1R</b> \$3,672	<b>GC2R</b> \$4,918

\*Refer notes page 35

Options (see page 35):



# Bottle Cooler

## Bottle Cooler Self Contained

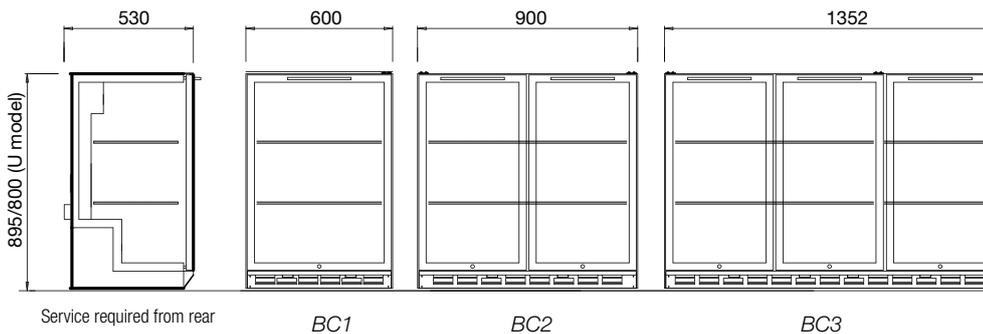


### Features:

- Designed for 32°C ambient environment
- Forced air refrigeration system
- Front breathing refrigeration system
- Adjustable electronic controller with digital temperature display
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Two adjustable shelves (one piece) per door
- Locks
- Self closing double glazed doors with easy to clean handles
- On leveling feet – roller castor to rear
- On/off switch for interior light
- Hermetique compressor

MODEL	BC1	BC2	BC3
Capacity (330ml bottles)	112	182	278
<b>Finish: Stainless Steel interior and Black PVC exterior*</b>			
Refrigerator +2°/+10°	<b>BC1BS</b> \$2,841	<b>BC2BS</b> \$4,274	<b>BC3BS</b> \$5,787
<b>Finish: Stainless Steel interior and exterior*</b>			
Refrigerator +2°/+10°	<b>BC1SS</b> \$3,193	<b>BC2SS</b> \$4,682	<b>BC3SS</b> \$5,852
Refrigerator – 800mm high +2°/+10°	<b>BC1USS</b> \$3,193	<b>BC2USS</b> \$4,682	<b>BC3USS</b> \$5,852

\*Refer notes page 35



## General Counters & Back Bars Options

MODEL	Boronia Star		Cameo/Cameo Star			Glass Chiller	
Options:	BS2	BS3	C6502/CS2R	C6503/CS3R	C6504/CS4R	GC1	GC2
430 grade stainless steel rear & under	\$370	\$740	\$370	\$555	\$740	\$185	\$370
304 grade stainless steel interior & exterior excluding rear and under	\$770	\$1,155	\$770	\$1,155	\$1,540	\$365	\$770
304 grade stainless steel rear & under	\$570	\$855	\$570	\$855	\$1,140	\$285	\$570
Colorbond® finish other than black	POA	POA	POA	POA	POA	POA	POA
Powdercoat exterior only black, or white	\$1,540	\$1,995	\$1,540	\$1,995	\$2,450	n/a	n/a
Cylindrical/block locks	\$380	\$570	\$270	\$405	\$540	n/a	n/a
Locking tabs	\$60	\$90	\$60	\$90	\$120	n/a	n/a
Lights to solid doors	\$155	\$310	\$155	\$310	\$465	n/a	n/a
Extra PVC shelf with clips	\$114	\$171	\$114	\$171	\$228	\$57	\$114
Stainless steel shelf upgrade (each)	\$390	\$585	\$390	\$585	\$780	\$195	\$390
Solenoid fitted (remote only)	\$295	\$295	\$295	\$295	\$295	\$295	\$295
Hand valves fitted (remote only)	\$250	\$250	\$250	\$250	\$250	\$250	\$250
RH service (service to right hand side)	\$235	\$235	\$235	\$235	\$235	\$235	\$235
Service panel (Remotes only – adds 250mm to length of cabinet)	n/a	n/a	n/a	n/a	n/a	\$235	\$235
<b>Door options:</b>							
Double glazed Argon E doors	n/a	n/a	\$390	\$585	\$780	\$195	\$390
Double glazed Heated doors	\$1,190	\$1,785	\$1,190	\$1,785	\$2,380	n/a	n/a
<b>Notes:</b>							
Total height includes castors – self contained.							
Total height includes legs – remote.							
Adjustable legs in lieu of castors adds 30mm to height of cabinet.							
Heated door options may lower ambient rating.							
Light with on/off switch is standard on glass door cabinets only (excludes solid door and GC models).							
Refrigerant pipes and condensate drain exit through base of cabinet at the rear.							
Gas Type: Refrigerator – 134a;							
Remote cabinets – 404a.							

\* Finish – except rear and under.

# Topaz Cafe Range



**Upright Display**

**Under Counter**



**Cake & Food Display**



**Milk**



## Topaz Star Upright Cabinet

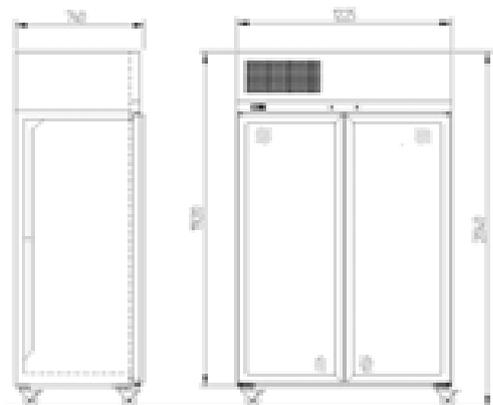
### Features:

- Designed for 38°C ambient operating environment (35°C glass door freezer models)
- Adjustable electronic controller with digital temperature display
- High efficiency, long life LED strip lighting
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Top mounted self contained cabinet
- Auto defrost
- Waste heat recovery vaporiser
- Optimised ducted air flow system
- Large storage capacity
- Four adjustable plastic coated shelves/door
- Self closing triple glazed doors for higher efficiency and reduced condensation
- Heated doors and door switch on freezer model
- Barrel locks to doors as standard

## Topaz Star



Model	TS2
Capacity	950 litres
<b>Finish: White interior and exterior with stainless steel internal floor</b> except rear and under	
Refrigerator Glass Door +1°/+4°	<b>HTS2GDCB</b> \$3,295
Freezer Glass Door -18°/-22°	<b>LTS2GDCB</b> \$5,900



TS2

# Topaz Under Counter

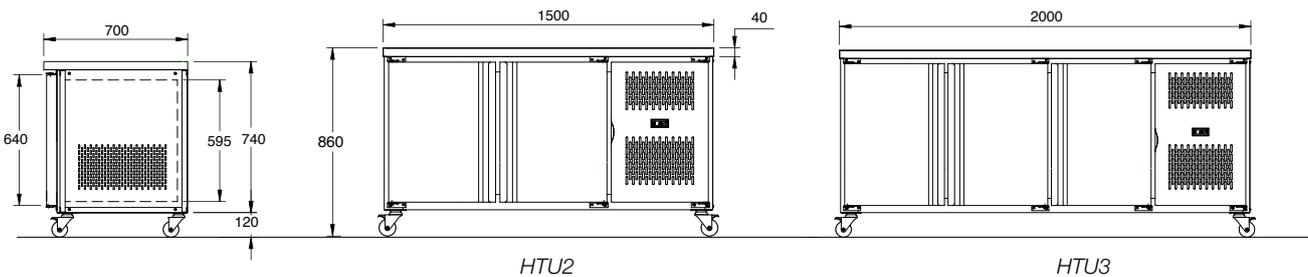
## Topaz Under Counter Cabinet

### Features:

- Designed for 38°C ambient environment
- Adjustable electronic controller with digital temperature display
- High efficiency, long life LED strip lighting
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Front breathing ventilation
- Forced air refrigeration system
- Auto defrost utilising waste heat recovery vaporiser
- Large storage capacity
- One adjustable plastic coated shelf per door
- Self closing solid doors for higher efficiency
- Face mounted hinges (ready for installation on plinths)



Model	TU2	TU3
Capacity	320 litre	475 litre
<b>Finish: Stainless steel interior and exterior except rear and under</b>		
Refrigerator Solid Door +1°/+4°	<b>HTU2SDSS</b> \$3,400	<b>HTU3SDSS</b> \$4,200



## Topaz Cake and Food Display Cabinet

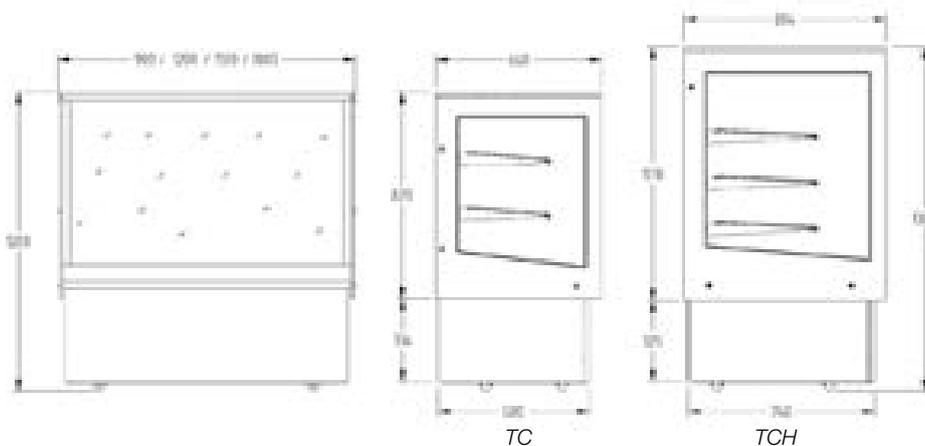
### Features:

- Designed for 32°C/65% ambient operating environment
- Adjustable electronic controller with two digital temperature displays
- High efficiency, long life LED strip lighting under each shelf and glass top
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Ventilation at rear of cabinet
- Auto defrost utilising waste heat recovery vaporiser
- Double glazed flat top glass for easy cleaning
- Double glazed Heated glass panels on front and both sides (HTC/H only)
- Two adjustable shelves (height and angle) plus base (three for HTCH model)
- Sliding double glazed rear doors (s/s mesh grid doors for ambient)
- Packed for shipping in a crate (forklift required)
- Supplied on castors

## Topaz Cake Display



Model	900mm	1200mm	1500mm	1800mm
Capacity – two shelves plus base				
<b>Finish – Stainless steel exterior base</b>				
H – Refrigerated +1°/+4°C	<b>HTC9</b> \$3,886	<b>HTC12</b> \$4,326	<b>HTC15</b> \$4,881	<b>HTC18</b> \$5,719
HH – Refrigerated High version +1°/+4°C	<b>HTCH9</b> \$5,122	<b>HTCH12</b> \$5,562	n/a	n/a
B – Heated +40°/+75°C	<b>BTC9</b> \$3,502	<b>BTC12</b> \$3,914	n/a	n/a
A – Ambient	<b>ATC9</b> \$3,107	<b>ATC12</b> \$3,595	n/a	n/a



# Topaz Milk

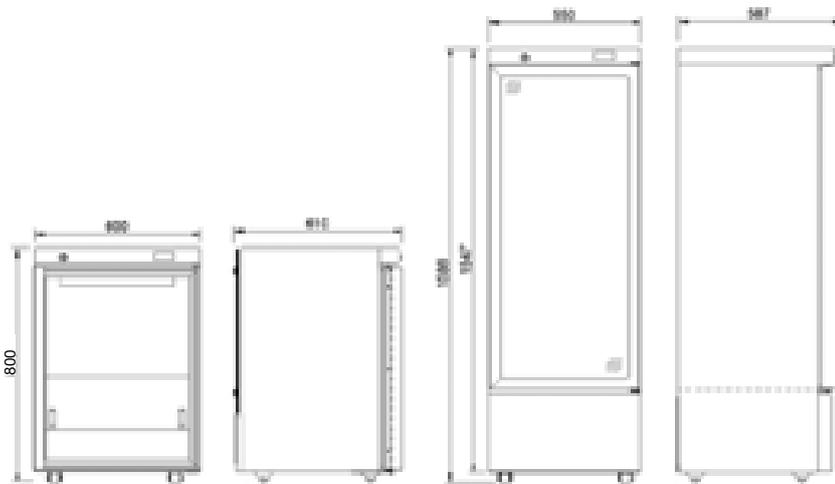
## Topaz Milk Cabinet



### Features:

- Designed for 32°C/65% ambient operating environment
- Adjustable electronic controller with digital display
- High efficiency, long life LED strip lighting
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Self contained cabinet
- Auto defrost utilising waste heat recovery vaporiser
- On/off switch for interior light
- Forced fan evaporator air flow
- Large storage capacity
- Self closing triple glazed doors for higher efficiency and reduced condensation
- Barrel lock to door as standard
- Adjustable shelves (2-HTM145, 3-HTM220)
- Fitted with castors
- Holds up to 30 x 2 litre containers (HTM145)

Model	TM145	TM220
Capacity	145 litre	220 litre
<b>Finish – White interior and exterior with internal floor*:</b>		
Refrigerator Glass Door +1/+4°C	<b>HTM145GDCB</b> \$1,500	<b>HTM220GDCB</b> \$2,200



HTM145

Service required from rear

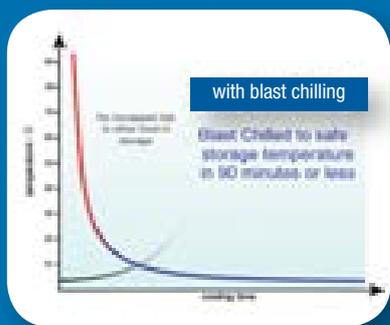
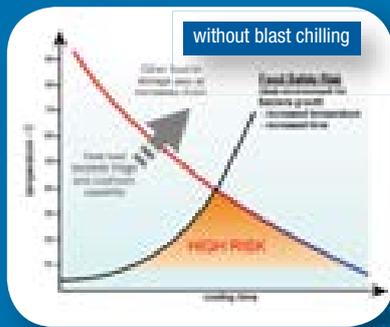
HTM220

# Blast Chiller Freezers



**Reach In  
WBCF**

The only way to rapidly chill cooked food safely is by using a blast chiller.



## Roll In WMBC/F



# WBCF



## Blast Chiller Freezer Reach In – Self Contained

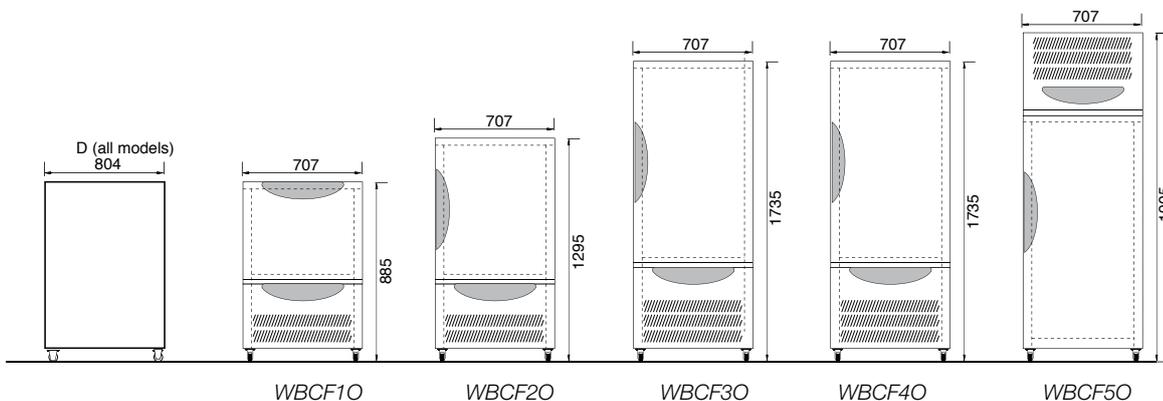
### Features:

- Designed for 43°C ambient environment
- Choice of hard or soft chill and freeze cycles
- Fitted with slides to suit 1 x 1 gastronorm containers and shelves (not supplied)
- 10 amp power requirements for WBCF10 and WBCF20
- 15 amp power requirements for WBCF30 and WBCF40
- 3 phase power and drain required for WBCF50
- Easy to use unique Williams Easy Blast 1-2-3 state of the art control panel – 3 simple steps to initiate blast cycles
- 75mm space between slides
- Coved internal liner
- One core food temperature probe for accurate measurement and control
- Large, energy efficient, high velocity fans and large surface area evaporator – easy access
- Advanced airflow design enabling uniform freezing across the product for consistent product quality

MODEL	WBCF10	WBCF20	WBCF30	WBCF40	WBCF50
Capacity*	10kg chilling/freezing per 90/240 min cycle	20kg chilling/freezing per 90/240 min cycle	30kg chilling/freezing per 90/240 min cycle	40kg chilling/freezing per 90/240 min cycle	50kg chilling/freezing per 90/240 min cycle
1/1 Gn Pan Capacity	3	6	10	10	13
<b>Finish: Stainless steel interior and exterior except rear and under</b>					
Reach in Blast chiller freezer	<b>WBCF10</b> \$13,278	<b>WBCF20</b> \$15,535	<b>WBCF30</b> \$17,100	<b>WBCF40</b> \$20,031	<b>WBCF50</b> \$22,728

\*Notes: Based on Blast chilling of 50mm max depth of uncovered dense food such as mashed potato. Times will vary depending on the container and food types as well as the thermal conductivity of the food.

Refer Notes and Options page 45.



## Blast Chiller Freezer Roll In Remote, 700mm Door

WMBC  
WMBCF, WMBF

### Features:

- Easy to use, unique Williams Easy Blast 1-2-3 state of the art control panel – 3 simple steps to initiate blast cycles
- 100% CFC free polyurethane foam for greater insulation properties and strength
- Three core food temperature probes for accurate measurement and control
- Automatic defrost at the end of every blast cycle or every 6 hours ensuring efficient and effective performance
- Automatic switching to storage mode at the end of each cycle offering additional storage capacity
- High quality thermal printer for blast cycle data storage and printout for full HACCP compliance
- Large, energy efficient, high velocity fans and large surface area evaporator – easy access
- Advanced airflow design enabling uniform freezing across the product for consistent product quality
- Three phase power requirement to cabinet



Blast Chiller Freezers

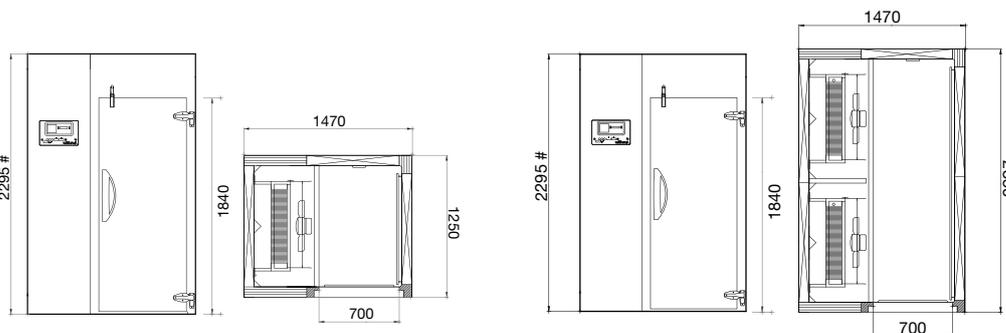
MODEL	90kg	120kg	160kg	200kg	240kg	320kg
Capacity*	90kg chilling per 90 minute cycle	120kg chilling per 90 minute cycle	160kg chilling per 90 minute cycle	200kg chilling per 90 minute cycle	240kg chilling per 90 minute cycle	320kg chilling per 90 minute cycle
<b>Finish: Stainless steel interior and exterior</b>						
Blast Chiller Roll In	<b>WMBC90</b> \$39,997	<b>WMBC120</b> \$40,726	<b>WMBC160</b> \$41,582	<b>WMBC200</b> \$42,455	<b>WMBC240</b> \$72,258	<b>WMBC320</b> \$76,921

Capacity*	90kg chilling/90 min cycle, 90kg freezing/240 min cycle	120kg chilling/90 min cycle, 120kg freezing/240 min cycle	160kg chilling/90 min cycle, 160kg freezing/240 min cycle	200kg chilling/90 min cycle, 200kg freezing/240 min cycle	240kg chilling/90 min cycle, 240kg freezing/240 min cycle	320kg chilling/90 min cycle, 320kg freezing/240 min cycle
Blast Chiller/Freezer Roll In	<b>WMBCF90</b> \$43,432	<b>WMBCF120</b> \$44,092	<b>WMBCF160</b> \$45,270	<b>WMBCF200</b> \$46,102	<b>WMBCF240</b> \$75,991	<b>WMBCF320</b> \$81,502

MODEL	100kg	200kg
Capacity*	100kg freezing per 90 minute cycle	200kg freezing per 90 minute cycle
Blast Freezer – Roll in	<b>WMBF100</b> \$44,759	<b>WMBF200</b> \$78,413

\*Based on Blast chilling of 50mm max depth of uncovered dense food such as mashed potato. Times will vary depending on the container and food types as well as the thermal conductivity of the food.

# Refer notes page 45.



WMBC90 to WMBC200  
WMBCF90 to WMBCF200  
WMBF100

WMBC240 & WMBC320  
WMBCF240 & WMBCF320  
WMBF200

**Also available in  
load capacities  
from 400kg up to  
1,000 kg**

Prices do not include GST. Prices and specifications are subject to change without notice.

[www.williamsref.com.au](http://www.williamsref.com.au)

**williams**  
Refrigeration Australia

# WMBCC WMBFCFC, WMBFC

## Blast Chiller Freezer **Roll In** Combi - Remote, **900mm Door**



### Features:

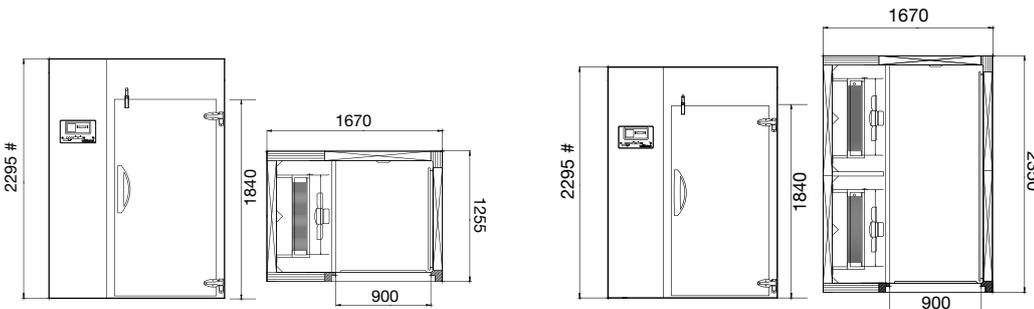
- Easy to use, unique Williams Easy Blast 1-2-3 state of the art control panel – 3 simple steps to initiate blast cycles
- 100% CFC free polyurethane foam for greater insulation properties and strength
- Three core food temperature probes for accurate measurement and control
- Automatic defrost at the end of every blast cycle or every 6 hours ensuring efficient and effective performance
- Automatic switching to storage mode at the end of each cycle offering additional storage capacity
- High quality thermal printer for blast cycle data storage and printout for full HACCP compliance
- Large, energy efficient, high velocity fans and large surface area evaporator – easy access
- Advanced airflow design enabling uniform freezing across the product for consistent product quality
- Three phase power requirement to cabinet

MODEL	90Kg	120Kg	160Kg	200Kg	240Kg	320Kg
Capacity*	90kg chilling per 90 minute cycle	120kg chilling per 90 minute cycle	160kg chilling per 90 minute cycle	200kg chilling per 90 minute cycle	240kg chilling per 90 minute cycle	320kg chilling per 90 minute cycle
<b>Finish: Stainless Steel interior and exterior</b>						
Blast Chiller – Roll in	<b>WMBC90C</b> \$43,147	<b>WMBC120C</b> \$43,932	<b>WMBC160C</b> \$44,762	<b>WMBC200C</b> \$45,539	<b>WMBC240C</b> \$76,630	<b>WMBC320C</b> \$81,340
Capacity*	90kg chilling per 90 minute cycle/90kg freezing per 240 minute cycle	120kg chilling per 90 minute cycle/120kg freezing per 240 minute cycle	160kg chilling per 90 minute cycle/160kg freezing per 240 minute cycle	200kg chilling per 90 minute cycle/200kg freezing per 240 minute cycle	240kg chilling per 90 minute cycle/240kg freezing per 240 minute cycle	320kg chilling per 90 minute cycle/320kg freezing per 240 minute cycle
Blast Chiller/Freezer – Roll in	<b>WMBFC90C</b> \$46,479	<b>WMBFC120C</b> \$47,324	<b>WMBFC160C</b> \$48,450	<b>WMBFC200C</b> \$49,183	<b>WMBFC240C</b> \$79,492	<b>WMBFC320C</b> \$85,089

MODEL	100kg	200kg
Capacity*	100kg freezing per 90 minute cycle	200kg freezing per 90 minute cycle
Blast Freezer – Roll in	<b>WMBF100C</b> \$47,996	<b>WMBF200C</b> \$82,109

\*Based on Blast chilling of 50mm max depth of uncovered dense food such as mashed potato. Times will vary depending on the container and food types as well as the thermal conductivity of the food.

# Refer notes page 45.



WMBC90C to WMBC200C  
WMBFC90C to WMBFC200C  
WMBFC100C

WMBC240C & WMBC320C  
WMBFC240C & WMBFC320C  
WMBFC200C

**Also available in  
load capacities  
from 400kg up to  
1,000 kg**

## Blast Chiller/Freezer & Blast Freezer Options

MODEL	10	20	30	40	50	90	120	160	200	240	320	100	200
	Reach In					Roll In						Freezer	
Stainless steel rear	\$370	\$370	\$370	\$370	\$370	n/a							
Plastic coated shelf	\$107	\$107	\$107	\$107	\$107	n/a							
Stainless steel shelf	\$240	\$240	\$240	\$240	\$240	n/a							
Extra pair of slides for shelf/pan	\$55	\$55	\$55	\$55	\$55	n/a							
TAB4 Network & Software	n/a	n/a	n/a	n/a	n/a	\$1,760	\$1,760	\$1,760	\$1,760	\$1,760	\$1,760	\$1,760	\$1,760
Pass through	n/a	n/a	n/a	n/a	n/a	\$1,500	\$1,500	\$1,500	\$1,500	\$1,500	\$1,500	\$1,500	\$1,500
Storage Pod – Chiller****	n/a					\$4,200	\$4,200	\$4,200	\$4,200	\$5,800	\$5,800	n/a	n/a
Chiller/Freezer	n/a					\$5,800	\$5,800	\$5,800	\$5,800	\$6,800	\$6,800	n/a	n/a
Freezer	n/a					n/a	n/a	n/a	n/a	n/a	n/a	\$6,800	\$7,800
External ramp	n/a	n/a	n/a	n/a	n/a	\$1,290	\$1,290	\$1,290	\$1,290	\$1,290	\$1,290	\$1,290	\$1,290
<p><b>Notes (Reach In):</b>                      Height includes castors.                      Adjustable legs in lieu of castors adds 30mm to height of cabinet.                      WBCF10 and WBCF20 models require 10 amp power.                      WBCF30 and WBCF40 models require 15 amp power.                      WBCF50 model requires 3 phase power and a tundish for condensate water.                      *Based on Blast chilling of 50mm max depth of uncovered dense food such as mashed potato.                      Times will vary depending on the container and food types as well as the thermal conductivity of the food.</p>													
<p><b>Notes (Roll In):</b>                      Models WMBC90 thru to WMBC200 accepts 1 x 2/1 Trolley (not included)                      Models WMBC240 &amp; WMBC320 accept 2 x 2/1 Trolley (not included)                      Model WMBF100 accepts 1 x 2/1 Trolley (not included)                      Model WMBF200 accepts 2 x 2/1 Trolley (not included)</p> <p># All freezer and chiller freezer models supplied with additional 90mm floor - adds 90mm to overall height.                      A 90mm insulated floor requires maximum 100mm recess or optional external ramp.                      All models are constructed from modular panels delivered flat packed for erection and installation on site by others.</p> <p>All roll in blast chillers, blast chiller/freezers and blast freezers require 3 phase 415 Volt power at the control panel.</p> <p>The evaporator section is supplied in one piece. Safe handling should be considered when planning installation procedure                      All of the above prices exclude main condensing unit and storage pod refrigerator system                      ****Storage pod adds 200mm to height of cabinet                      *Based on Blast chilling of 50mm max depth of uncovered dense food such as mashed potato.                      Times will vary depending on the container and food types as well as the thermal conductivity of the food.</p>													
<p><b>Recommendation for sizing of condensing unit and advice on electrical requirements available on request</b></p>													

# Specialised

Jarrah / UBC



Mobile  
Heated Cabinet  
Refrigerated Cabinet



Amber



Glycol / Hydrocarbon



Front of House

## Mobile Banquet Cart

# Mobile Heated or Refrigerated Cabinet

Specialised

### Features:

- Designed to keep food above +70°C for up to 4 hours after switching off (not a regeneration oven)
- Designed to keep food between +1°C to +4°C (MRC model)
- Adjustable electronic controller (with digital temperature display) for greater temperature control
- Fan motors located outside cabinet for longer service and easy maintenance (MHC model)
- Fitted with 2 x 150mm fans with extended shafts for excellent air circulation (MHC model)
- Fast warm up in +25°C ambient from cold to +82°C in approx 15 minutes (MHC model)
- 100% CFC free polyurethane foam for greater insulation properties and added strength
- Self closing doors with easy to clean handles
- Swivel and brake castors for easy mobility and stability
- All round bumper for added protection during cabinet movement
- Hermetic Compressor (MRC model only)



MODEL	MHC10	MHC16-10
Capacity	10 tray slides **	16 tray slides ***
<b>Finish: Stainless steel interior &amp; exterior except under</b>		
Heated Cabinet +78°/+82°	<b>MHC10</b> \$7,119	<b>MHC16-10 *</b> \$8,765
Refrigerated Cabinet +1°/+4°	n/a	<b>MRC16</b> \$8,765
<b>Options:</b>		
Stainless steel shelf (each)		\$240
2/1 Gastronorm tray slides (per pair)		\$55
Notes: Height includes castors. ** Cabinet is supplied with 10 pairs of tray slides which will accommodate 2/1 gastronorm pans 50mm deep (pans not included). *** Cabinet is supplied with 16 pairs of tray slides which will accommodate 2/1 gastronorm pans 50mm deep (pans not included). * MHC16-10 is designed to use 10 amp single phase power.		



# Amber

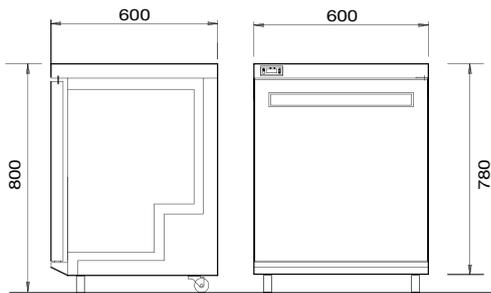
## Amber Under Counter Self Contained



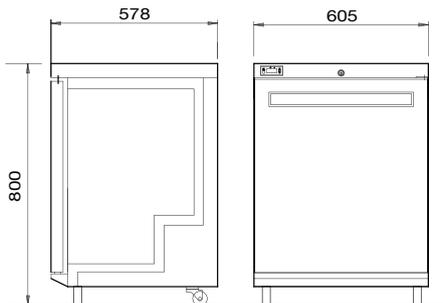
### Features:

- Designed for 32°C ambient environment
- Adjustable electronic controller with digital temperature display
- Two plastic coated shelves
- Front breathing refrigeration system
- Forced draught cooler in refrigerator model
- Manual defrost with static shelves on freezer model
- Low noise design
- Hermetique compressor

MODEL	A135
Capacity	133 litre
<b>Finish: Stainless steel interior and exterior except rear and under</b>	
Refrigerator +1°/+4°	<b>HA135LP</b> \$3,822
Refrigerator Glass Door +1°/+4°	<b>HA135LPGD</b> \$3,952
Freezer -18°/-22°	<b>LA135LP</b> \$4,072



HA135LP



LA135LP



## Jarrah - Lowline with Drawers Remote

### Features:

- Designed for 43°C ambient environment
- Fitted with evaporator, TX valve, controller, fitted plug and condensate drain
- Adjustable electronic controller with digital temperature display
- 100% CFC free polyurethane foam for greater insulation properties and added strength (FC sheet incorporated into top)
- Forced air refrigeration system
- Accommodates 2 x 1/1 OR 1 x 2/1 x 100mm deep Gn pans (pans included and must be notified at order)
- Heavy Duty drawer runners with reinforced nylon and stainless bushes
- Coved internal floor
- On castors for mobility – legs are supplied with cabinet

## Jarrah



Specialised

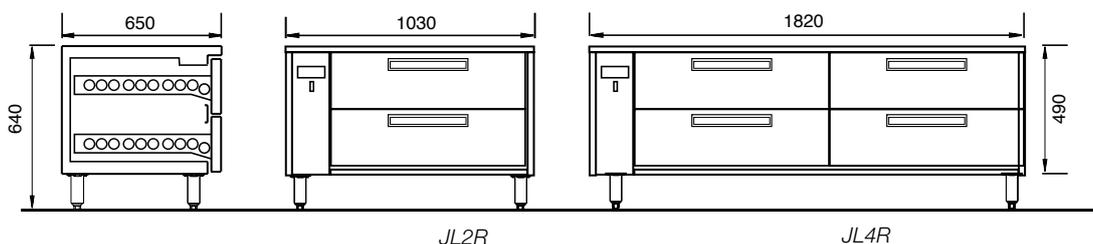
MODEL	JL2R	JL4R
Capacity 1/1 pan	4	8
<b>Finish: Stainless Steel interior and exterior except rear and under</b>		
Refrigerator +1°/+4°	<b>JL2R</b> \$5,763	<b>JL4R</b> \$7,403
<b>Options:</b>		
304 grade stainless steel rear & under	\$285	\$570
Cylindrical Locks	\$270	\$540
Locking tabs	\$60	\$120
Full drawer base in lieu of skeletal drawer frame	\$490	\$980
RH services (services to right hand side)	\$195	\$195
Notes: Not available as a freezer model. Height includes adjustable legs (suitable for plinth mounting). JL4R is available as remote only. Refrigerant pipes and evaporator drain exit thru base of cabinet at the rear as standard. Gas Type: Remote – 404a		

Options

Locking tabs



Full drawers



# UBC

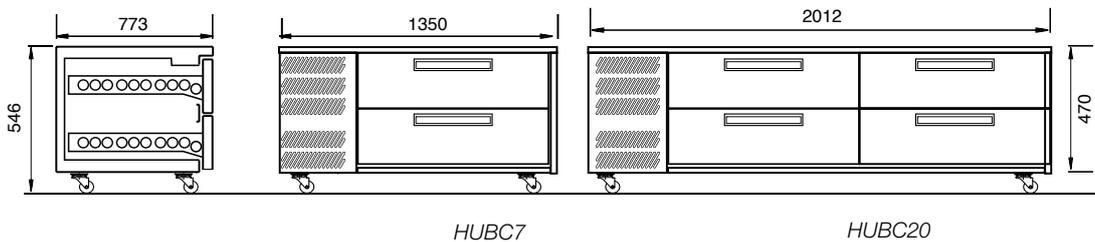
## UBC - Lowline with Drawers Self Contained

### Features:

- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- 100% CFC free polyurethane foam for greater insulation properties and added strength (FC sheet incorporated into top)
- Forced air refrigeration system
- Auto defrost and waste heat recovery vaporizer
- Accommodates 2 x 1/1 OR 1 x 2/1 x 75mm deep Gn pans (pans excluded)
- Heavy Duty drawer runners with reinforced nylon and stainless bushes
- Coved internal floor
- On castors
- Hermetique compressor



MODEL	HUBC7	HUBC20
Capacity 1/1 pan	4	8
<b>Finish: Stainless Steel interior and exterior except rear and under</b>		
Refrigerator +1°/+4°	<b>HUBC7</b> \$7,047	<b>HUBC20</b> \$7,985
Notes: Not available as a freezer model. Height includes castors (suitable for plinth mounting). JL4R is available as remote only. Refrigerant pipes and evaporator drain exit thru base of cabinet at the rear as standard. Gas Type: Refrigerator – 134a.		



## Glycol – remote systems

The award winning glycol system links independently controlled refrigeration equipment on to a 'ring main' with glycol being pumped round the system's pipes, thereby cooling all connected equipment.

The system eliminates from the ring main the need to use highly expensive HFC refrigerant with its associated Carbon Levy. It also greatly reduces refill costs due to leaks in the refrigeration loop.

## Why Glycol?

**Because it reduces running costs...** up to 25% less to run than other systems

**Because it saves energy...** and helps reduce your carbon footprint

**Because it's quiet...** reducing noise levels in the kitchen

**Because it's reliable**

**Because it's totally safe,** for you and the environment...no health risks and very low environmental impact

**Because it's more effective...** providing seemingly instant temperature control

## Simplified Glycol Setup



## Hydrocarbon – self contained

Hydrocarbon Refrigerant reduces energy consumption by up to 15% due to its excellent thermodynamic properties.

It also almost eliminates the environmental impact due to its low Global Warming Potential (GWP) and zero Ozone Depletion Potential (ODP).

The refrigerant charge on all Williams hydrocarbon equipment is below the 150g threshold, enabling it to be placed in any size of room without the need for specific volume calculations.

## Refrigerant

## GWP

## ODP

R290 HC (Hydrocarbon)

3

0

R134a HFC (Hydrofluorocarbon)

1300

0

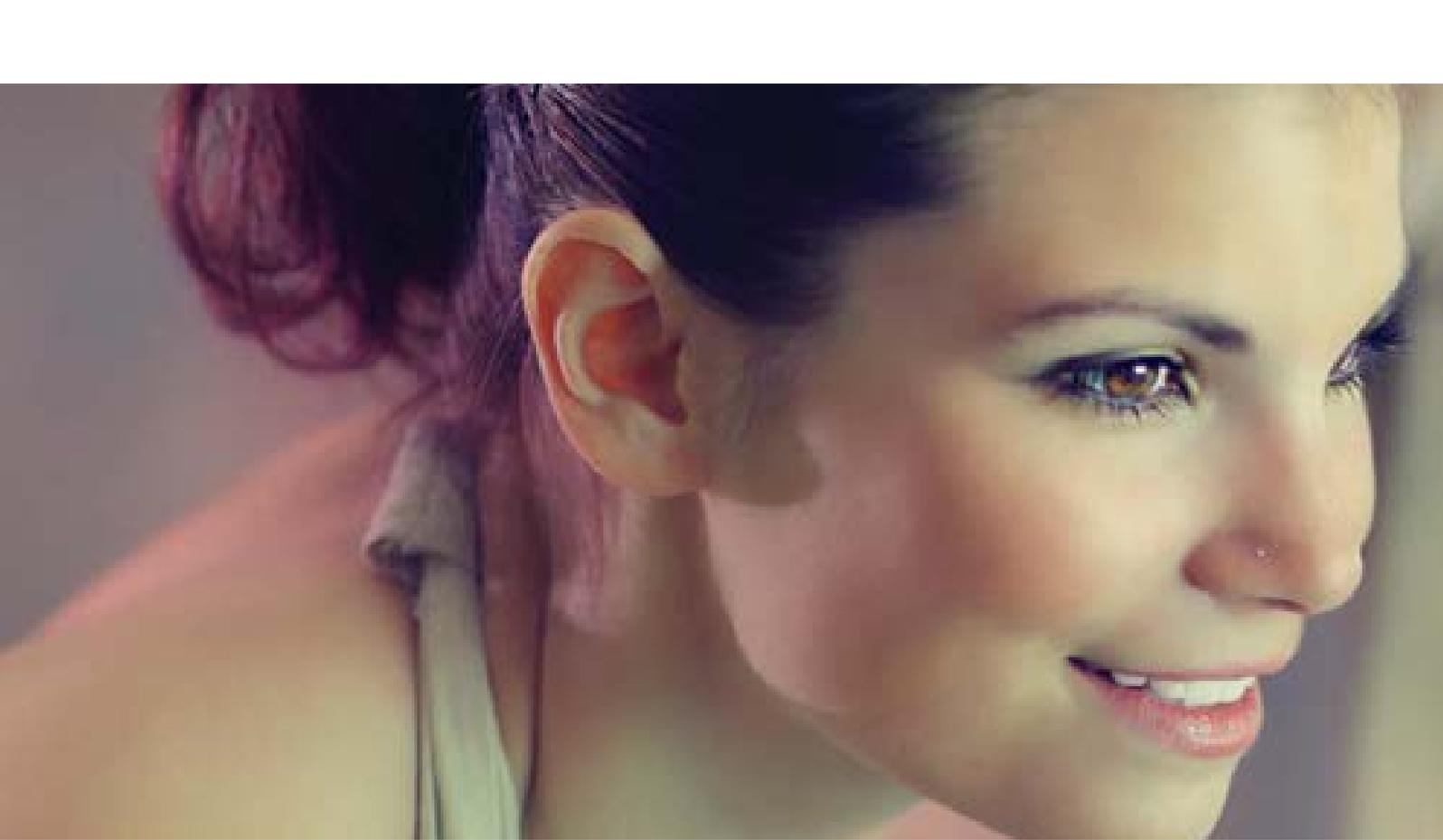
R404A HFC (Hydrofluorocarbon)

3780

0

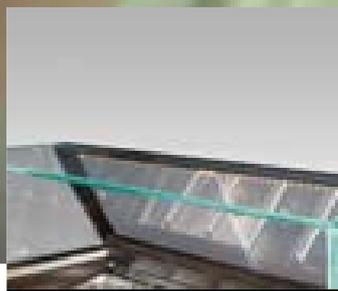
**Williams offer many models from our UK factory that are manufactured using Hydrocarbon refrigerant.**

**Please refer to Williams Refrigeration for further information on the above Green Solutions.**



# DESIGN EXCELLENCE

*for front of house displays*



Williams' high-quality Front of House display range can be tailored to suit your footprint and application.

**Display Range includes:**

- Sushi, Pâtisserie, Ice Cream
- Jewellery box style Chocolate display
- Beverage Coolers
- Wine Towers

Our experience ensures we maximise the display area whilst delivering high performance refrigeration.

Our premium display cabinets offer the highest standard in manufacture with refined v-cut bending, 45° cut glass for all round visibility, concealed handles and controllers.



## Warranty Claim Notes:

- All warranty claims must be logged with and authorised by Williams **prior to any work being carried out.**
- Williams approved warranty work undertaken by authorised service agents is arranged **during our normal working hours only** (generally Monday – Friday, 8am to 4.30pm, excluding public holidays).

## Policy – The use of Commercial refrigeration equipment in Domestic applications:

**From time to time our company is asked by dealers and other customers whether our equipment can be used in domestic applications.**

Please note the following:

All refrigeration products sold for domestic use in Australia and New Zealand must meet a range of **Mandatory and Legislated** standards. This is a legal requirement in all states and territories.

Many of the standards applicable to domestic appliances require independent, third party accreditation to a range of tests specifically and uniquely applicable to domestic equipment.

The specific legislation covering the sale and supply of equipment intended for domestic use differs substantially from that applicable to commercial refrigeration equipment in a wide number of areas from electrical safety requirements through to mandatory energy star rating schemes.

Similarly, Williams Refrigeration design envelopes and performance goals do not include the fit, finish, noise and other customer demands of domestic applications.

Williams Refrigeration Australia specifically does not warrant its commercial refrigeration equipment for use in domestic applications nor does it represent that it will comply with applicable standards requirements nor that it has any of the appropriate certifications or accreditations for domestic applications.

For this reason, it has always been, and remains the policy of Williams Refrigeration Australia that its commercial refrigeration **equipment should not be sold or supplied for use in any domestic applications.**

## TERMS AND CONDITIONS OF SALE

### 1. Definitions

In these conditions:

**"ACL"** means the Australian Consumer Law Schedule of the *Competition and Consumer Act 2010* (Cth) and its associated Regulations as amended;

**"Agreement"** means any agreement for the provision of goods and/or services by Williams to the Customer;

**"consumer"** is as defined in the ACL and in determining if the Customer is a consumer, the determination is made if the Customer is a consumer under the Agreement;

**"Customer"** means the person, jointly and severally if there is more than one, acquiring goods or services from Williams;

**"goods"** means goods supplied by Williams to the Customer;

**"GST"** means the Goods and Services tax as defined in *A New Tax System (Goods and Services Tax) Act 1999* as amended;

**"Intellectual Property"** means all copyright, patents, trade marks, designs, specifications, confidential information, manufacturing processes and all modifications, improvements and derivations (whether registrable or not) owned or licensed by Williams in respect of the goods and services;

**"PPSA"** means the *Personal Property Securities Act 2009* (Cth) and its associated Regulations as amended;

**"Price List"** means the price list issued by Williams from time to time;

**"services"** means services supplied by Williams to the Customer;

**"Terms"** means these Terms and Conditions of Sale; and

**"Williams"** means Williams Refrigeration Australia Pty Ltd (ABN 25 006 630 084) of 38-42 Gaine Road, Dandenong South, Victoria, 3175.

### 2. Basis of Agreement

2.1 Unless otherwise agreed by Williams in writing, these Terms and Conditions of Sale apply exclusively to every Agreement and cannot be varied or replaced by any other conditions, including the Customer's terms and conditions of purchase (if any).

2.2 Any quotation provided by Williams to the Customer for the proposed supply of goods or services is:

- (a) valid for 30 days;
- (b) an invitation to treat only;
- (c) only valid if in writing.

2.3 The Terms may include additional terms in Williams' quotation, which are not inconsistent with the Terms.

2.4 An Agreement is accepted by Williams when Williams accepts in writing or electronic means an offer from the Customer or provides the Customer with the goods or services.

2.5 Williams in its absolute discretion may refuse to accept any offer.

2.6 It is the Customer's responsibility to provide Williams with its specific requirements in relation to the goods and services.

2.7 Williams may vary or amend these Terms at any time, with any such changes or amendments notified at [www.williamsref.com.au](http://www.williamsref.com.au). The Customer acknowledges that they have read the latest Terms prior to placing any order for products.

### 3. Pricing

3.1 Prices quoted, whether in the Price List, by written quotation or verbally, for the supply of goods and services, exclude GST and any other taxes or duties imposed on or in relation to the goods and services. In addition to payment of the price of goods and services, the Customer must pay any GST and any other taxes or duties imposed on the goods and services.

3.2 If the Customer requests any variation to the Agreement, Williams may increase the price to account for the variation.

3.3 Where there is any change in the costs incurred by Williams in relation to the goods or services, Williams may vary its price to take account of any such change, by notifying the Customer.

### 4. Payment

4.1 Unless otherwise agreed in writing:

- (a) Payment for the goods and/or services must be made within 30 days of the end of month in which Williams' invoice is raised (Account holders only); and
- (b) Williams reserves the right to require payment in full prior to the delivery of the goods or completion of the services.

4.2 Williams, at its sole discretion, may offer a discount on the price of goods (excluding freight charges) for cash payment.

4.3 Payment by cheque is not deemed made until the proceeds of the cheque have cleared.

4.4 Merchant or other fees incurred as a result of payment by credit card will be charged to the Customer's account.

4.5 Payment terms may be revoked or amended at the sole discretion of Williams immediately upon giving written notice to the Customer.

### 5. Payment Default

5.1 If the Customer defaults in payment by the due date of any amount payable to Williams, then all money which would become payable by the Customer to Williams at a later date on any account, becomes immediately due and payable

without the requirement of any notice to the Customer, and Williams may, without prejudice to any of its other accrued or contingent rights:

- (a) charge the Customer interest on any sum due at the prevailing rate pursuant to the *Penalty Interest Rates Act 1983* (Vic) plus 2 per cent for the period from the due date until the date of payment in full;
- (b) charge the Customer for, and the Customer must indemnify Williams from, all costs and expenses (including without limitation all legal costs, collection agency costs and expenses) incurred by it resulting from the default or in taking action to enforce compliance with the Terms or to recover any goods;
- (c) cease or suspend supply of any further goods or services to the Customer; and
- (d) by notice in writing to the Customer, terminate any agreement with the Customer so far as unperformed by Williams.

5.2 Clauses 5.1(c) and (d) may also be relied upon, at the option of Williams:

- (a) where the Customer is a natural person and becomes bankrupt or enters into any scheme of arrangement or any assignment or composition with or for the benefit of his or her creditors or any class of his or her creditors generally; or
- (b) where the Customer is a corporation and, it enters into any scheme of arrangement or any assignment or composition with or for the benefit of its creditors or any class of its creditors generally, or has a liquidator, provisional liquidator, administrator, receiver or receiver and manager appointed, or any action is taken for, or with the view to, the liquidation (including provisional liquidation), winding up or dissolution without winding up of the Customer.

### 6. Passing of Property

6.1 Until full payment in cleared funds is received by Williams for all goods and services supplied by it to the Customer, as well as all other amounts owing to Williams by the Customer:

- (a) title and property in all goods remain vested in Williams and do not pass to the Customer;
- (b) the Customer must hold the goods as fiduciary bailee and agent for Williams;
- (c) the Customer must keep the goods separate from its goods and maintain the labelling of Williams;
- (d) the Customer is required to hold the proceeds of any sale of the goods on trust for Williams in a separate account with a bank to whom the Customer has not given security however failure to do so will not affect the Customer's obligation as trustee;
- (e) in addition to its rights under the PPSA, Williams may without notice, enter any premises where it suspects the goods may be and remove them, notwithstanding that they may have been attached to other goods not the property of Williams, and for this purpose the Customer irrevocably licences Williams to enter such premises and also indemnifies Williams from and against all costs, claims, demands or actions by any party arising from such action.

### 7. Personal Property Securities Act

7.1 Notwithstanding anything to the contrary contained in these Terms, the PPSA applies to these Terms.

7.2 For the purposes of the PPSA:

- (a) terms used in clause 7 that are defined in the PPSA have the same meaning as in the PPSA;
- (b) these Terms are a security agreement and Williams has a Purchase Money Security Interest in all present and future goods supplied by Williams to the Customer and the proceeds of the goods;
- (c) The security interest is a continuing interest irrespective of whether there are monies or obligations owing by the Customer at any particular time; and
- (d) the Customer must do whatever is necessary in order to give a valid security interest over the goods which is able to be registered by Williams on the Personal Property Securities Register.

7.3 The security interest arising under this clause 7 attaches to the goods when the goods are collected or dispatched from Williams' premises and not at any later time.

7.4 Where permitted by the PPSA, the Customer waives any rights to receive the notifications, verifications, disclosures or other documentation specified under sections 95, 118, 121(4), 130, 132(3)(d), 132(4), 135 and 157 of the PPSA.

7.5 Williams and the Customer agree to contract out of and nothing in the provisions of sections 96, 125, 129, 142 and 143 of the PPSA will apply to these Terms.

7.6 To the extent permitted by the PPSA, the Customer agrees that:

- (a) the provisions of Chapter 4 of the PPSA which are for the benefit of the Customer or which place obligations on Williams will apply only to the extent that they are mandatory or Williams agrees to their application in writing; and
- (b) where Williams has rights in addition to those in Chapter 4 of the PPSA, those rights will continue to apply.

- 7.7 The Customer must immediately upon Williams' request:
- do all things and execute all documents necessary to give effect to the security interest created under this Agreement; and
  - procure from any person considered by Williams to be relevant to its security position such agreements and waivers (including as equivalent to those above) as Williams may at any time require.
- 7.8 Williams may allocate amounts received from the Customer in any manner Williams determines, including in any manner required to preserve any Purchase Money Security Interest it has in goods supplied by Williams.
- 7.9 For the purposes of section 275(6) of the PPSA, the parties agree and undertake that these Terms and any information pertaining to the sale of goods and details of the goods shall be kept confidential at all times. Neither party may disclose any information pertaining to these Terms or the sale of the goods, except as otherwise required by law or that is already in the public domain.
- 8. Risk and Insurance**
- 8.1 The risk in the goods and all insurance responsibility for theft, damage or otherwise will pass to the Customer immediately on the goods being delivered to the Customer from Williams' premises.
- 8.2 The goods are sold to the Customer on the basis that the Customer has obtained all necessary licenses or permits under all relevant laws and regulations in relation to the goods.
- 8.3 The Customer assumes all risk and liability for loss, damage or injury to persons or to property of the Customer, or third parties arising out of the use or possession of any of the goods sold by Williams, unless recoverable from Williams on the failure of any statutory guarantee under the ACL.
- 9. Acknowledgments**
- 9.1 It has not made known, either expressly or by implication, to Williams any purpose for which it requires the goods or services and it has the sole responsibility of satisfying itself that the goods or services are suitable for the use of the Customer.
- 9.2 The Customer acknowledges that:
- it has not relied on any service involving skill and judgement, or on any advice, recommendation, information or assistance provided by Williams in relation to the goods or services or their use or application;
  - any description of the goods provided in a quotation or invoice is given by way of identification only and the use of such description does not constitute a contract of sale by description.
  - it must provide to Williams full particulars of its requirements, including but not limited to, its ABN, order number, quantity and model number and any options required, delivery date, delivery address, insurance instructions and freight instructions, before Williams will accept any order.
- 10. Performance of Agreement**
- 10.1 Any period or date for delivery of goods or provision of services stated by Williams is intended as an estimate only and is not a contractual commitment. Williams will use its reasonable endeavours to meet any estimated dates for delivery of the goods or completion of the services but will in no circumstances whatsoever be liable for any loss or damage suffered by the Customer or any third party for failure to meet any estimated date.
- 10.2 A completed drivers manifest or delivery docket whether signed by the driver or by the Customer or its employee or agent will be proof of delivery of goods invoiced.
- 11. Delivery**
- 11.1 Williams will nominate and coordinate a carrier on the Customer's behalf unless otherwise instructed by the Customer.
- 11.2 The Customer will inform Williams of all necessary details so that Williams can affect the delivery of the goods.
- 11.3 The Customer may nominate its own carrier, in which case it must coordinate the delivery with Williams.
- 11.4 Unless otherwise agreed in writing, the Customer will be responsible for all costs associated with delivery, including any special packaging or required crating, freight, insurance and other charges arising from the point of despatch of the goods to the Customer to the point of delivery.
- 11.5 The Customer must provide reasonable and proper access to the location specified for delivery.
- 11.6 Any extra carrier charges due to difficult access, wrong or misleading instructions provided by the Customer, frustrated delivery, or the requirement for extra personnel, will be charged to Customer at cost plus a 10% service fee plus GST charged by Williams.
- 11.7 The obligation of Williams to deliver goods shall be satisfied by the delivery by Williams of the quantity of goods ordered or if delivery is by instalments, by the delivery of the quantity of goods to be delivered in each instalment (+/- 10%). The Customer shall only be required to pay for the actual quantity of the goods delivered by Williams.
- 11.8 If Williams does not receive forwarding instructions sufficient to enable it to despatch the goods within 14 days of notification that the goods are ready, the Customer shall be deemed to have taken delivery of the goods from such date. The Customer shall be liable for storage charges payable monthly on demand.
- 11.9 Where it is necessary for Williams to deliver the goods in other than a fully assembled condition (which facts will be stated in the quotation), the cost and responsibility of assembly and installation will fall to the Customer.
- 11.10 The Customer must advise Williams in writing within 3 days of receipt:
- of the non arrival of any or all of the goods;
  - if there is damage to the goods;
  - that the wrong goods have been received;
  - that the quantity of the goods is incorrect; or
  - the goods do not meet specifications.
- 12. Returns**
- 12.1 Goods may only be returned to Williams:
- if the request to return is made in writing to Williams within 3 days of delivery to site, stating reason for the requested return;
  - if the goods are not optioned or customised in any way or produced to a specific Customer requirement in part or in whole;
  - with the prior written authority of Williams;
  - if the Customer pays for all transport and handling costs to Williams' warehouse;
  - if the goods are accompanied by a copy of the Williams GRA provided as proof of authorisation in accordance with clause 12.1(c);
  - on the acceptance of the application of a restocking and handling charge, such charge being a minimum of 20% of the invoice value, except where the wrong goods were delivered by Williams, in which case there will be no restocking or handling charge; and
  - if the goods are in an undamaged and unsoiled condition and in the original packaging, unless with the prior written consent of Williams.
- 13. Cancellation**
- 13.1 If Williams is unable to deliver or provide the goods or services, then Williams may cancel the Customer's order (even if it has been accepted) by written notice to the Customer.
- 13.2 No purported cancellation or suspension of an order or any part thereof by the Customer is binding on Williams after that order has been accepted.
- 13.3 Williams, in its absolute discretion may review, alter or terminate the Customer's credit limit or payment terms without notice.
- 13.4 If the Customer cancels the order after acceptance by Williams, then Williams will be entitled to damages for breach of contract. This includes, but is not limited to, compensation in accordance with Williams' Order Cancellation Policy as in effect at time of Order Confirmation.
- 14. Specifications**
- 14.1 All specifications, drawings, illustrations descriptive matter and particulars contained in Williams' catalogues, website and marketing documents are indicative only, do not form part of this Agreement, and are not representations or warranties of any kind. Any discrepancy will not entitle the Customer to rescind this Agreement or seek compensation or damages.
- 14.2 Williams reserves the right to make minor modifications to its goods without notice to the Customer and deliver such modified goods against any existing order, unless such right is waived by Williams in writing to the Customer.
- 14.3 The Customer must not reverse engineer any goods provided to it by Williams.
- 14.4 All drawings, descriptive matter and particulars supplied, remain Williams' property and are to be returned to Williams on demand. The Customer must not publish or communicate any of them to any person or publish or permit them to be copied or communicate them to any other person without Williams' prior consent in writing.
- 15. Intellectual Property**
- 15.1 The Customer acknowledges that it has no proprietary right or interest in the Intellectual Property.
- 15.2 The Customer must not register or record or attempt to register or record anywhere in the world the Intellectual Property or any part or any patents, inventions, trade marks or designs derived from or similar to the Intellectual Property or aid or abet anyone else in doing so.
- 15.3 The Customer must not at any time create, sell, manufacture or process any goods or services using or taking advantage of the Intellectual Property.
- 15.4 Any Intellectual Property provided to the Customer by Williams in connection with the goods and services remains the exclusive property of Williams and must be returned to Williams on demand and must not be copied or communicated to any third party without the express written consent of Williams.
- 16. Liability / Warranty**
- 16.1 Except as the Terms specifically state, or as contained in any express warranty provided in relation to the goods or services, the Agreement does not include by implication any other term, condition or warranty in respect of the quality, merchantability, acceptability, fitness for purpose, condition, description, assembly, manufacture, design or performance of the goods or services or any contractual remedy for their failure.
- 16.2 Williams products are not designed for nor have the appropriate certifications, licences or accreditations for use in personal, domestic or household applications. The Customer warrants that Williams products will not be used for such applications. To the extent permitted by law, Williams specifically does not warrant its products used in such applications.
- 16.3 If the Customer is a consumer nothing in these Terms restricts, limits or modifies the Customer's rights or remedies against Williams for failure of a statutory guarantee under the ACL.
- 16.4 If the Customer on-supplies the goods to a consumer and:
- the goods or services are not of a kind ordinarily acquired for personal, domestic or household use or consumption, then the amount specified in section 276A(1) of the ACL is the absolute limit of

- Williams' liability to the Customer;
- (b) the goods or services are of a kind ordinarily acquired for personal, domestic or household use or consumption, payment of any amount required under section 274 of the ACL is the absolute limit of Williams' liability to the Customer;
- howsoever arising under or in connection with the sale, installation, use of, storage or any other dealings with the goods or services by the Customer or any third party.
- 16.5** If clause 16.2 or 16.4 do not apply, then other than as stated in the Terms or any written warranty statement Williams is not liable to the Customer in any way arising under or in connection with the sale, installation, use of, storage or any other dealings with the goods or services by the Customer or any third party.
- 16.6** Williams is not liable for any indirect or consequential losses or expenses suffered by the Customer or any third party, howsoever caused, including but not limited to loss of perishables, loss of turnover, profits, business or goodwill or any liability to any other party except to the extent of any liability imposed by the ACL.
- 16.7** Nothing in the Terms is to be interpreted as excluding, restricting or modifying or arising under or in connection with the sale, installation, use of, storage or any other dealings with the goods or services by the Customer or any third party.
- 16.8** Where the Customer is a consumer, the following mandatory statement applies: Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
- 16.9** Williams warrants, subject to the exclusions and limitations below, the goods will be free from defects in materials and workmanship for the applicable warranty period set out below ("Warranty").
- 16.10** Subject to the remainder of clause 16, Williams, in its reasonable discretion if it deems necessary, will repair or replace any goods to remedy any fault covered by Warranty, provided that:
- (a) the goods may have acceptable variance; and
- (b) any replacement or repaired goods will only be warranted for the unexpired portion of the Warranty period attached to the original goods.
- 16.11** Unless stated otherwise, our standard warranty period and product covered is:
- (a) Williams brand self contained cabinets, 24 months from our original invoice date;
- (b) Williams brand cabinets connected to a remote condenser, 12 months parts only warranty from our original invoice date;
- (c) Topaz brand cabinets, 12 months from our original invoice date;
- (d) Spare parts, 3 months from our original invoice date.
- 16.12** Provision of the Warranty is subject to:
- (a) the Customer not being in breach of these Terms or any additional Agreement as may be in place;
- (b) proof of purchase of the goods being directly from Williams or an authorised distributor or agent of Williams;
- (c) Williams' or its representative, at its option, having access to the goods for the purposes of inspection and verification of any claim;
- (d) the Customer accepting an invoice for any replacement parts claimed under Warranty, which will be reimbursed, excluding freight costs, only after confirmation of the claim by Williams;
- (e) The full payment of any invoices rendered by Williams to the Customer for non Warranty work;
- (f) the Customer has not repaired or undertaken to repair the goods without prior authorisation from Williams nor altered the goods in any way;
- (g) the Customer uses and maintains the goods in accordance with Williams' instructions and in accordance with commonly accepted operating practices;
- (h) the Customer providing written notice within 3 days of delivery of any goods that it believes do not meet specifications or goods that are defective; and
- (i) correct storage, siting and installation of the goods in accordance with Williams' instructions.
- 16.13** The following Warranty exclusions apply:
- (a) Any product which Williams publishes as excluded from application of this Warranty;
- (b) Any product for which the Warranty period published by Williams (in advertising material or otherwise) differs from the Warranty period outlined above;
- (c) defects or malfunctions that are the result of incorrect or poor maintenance by the Customer;
- (d) damage or alteration to the goods arising from circumstances outside the direct control of Williams, including, without limitation, power surges, disruptions, flooding, fire or acts of god or where the goods are not used for their intended purpose;
- (e) any part of a refrigeration cabinet which has been subject to misuse, neglect, alteration or changed in any manner, incorrect installation or accident that has been caused by the Customer or its invitee;
- (f) the failure of goods that have been supplied to a Customer's specification or design and that failure was caused by a Customer specification or design fault;
- (g) any problem that might arise due to poor installation or siting of the goods, including but not limited to, lack of sufficient fresh air circulation, marine or mobile applications;
- (h) any problem that might arise out of the installation of remote cabinets, including but not limited to, blockages or leaks in the refrigeration system, replacement refrigerant and components including TX valves, and wiring issues with controllers;
- (i) any third party equipment that the Customer might have specified;
- (j) any installation or removal costs necessary to access or service the goods;
- (k) any time spent on security clearance, inductions and suchlike;
- (l) damage to, or breakage of, glass doors, gaskets, power leads, hinges, lights or plastic components; and
- (m) the failure of gaskets, lights, hinges, locks, TX valves and batteries.
- 16.14** Williams reserves the right to replace defective parts of the goods with parts and components of similar quality, grade and composition where an identical part or component is not available.
- 16.15** Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods.
- 16.16** The Customer warrants to use the goods in accordance with:
- (a) any instructions provided to it by Williams from time to time;
- (b) all government and local regulations, including but not limited to all relevant environmental laws and regulations governing the storage, installation, use, handling, maintenance and disposal of the goods.
- (c) all necessary and appropriate precautions and safety measures relating to the storage, installation, use, handling and maintenance of the goods.
- (d) Williams' approved Warranty work undertaken by authorised service agents is arranged during our normal working hours only (generally Monday – Friday, 8am to 4.30pm, excluding public holidays).
- 16.17** The Customer bears the cost of making the Warranty claim.
- 16.18** Approved Warranty repair work will be conducted for free only on the Australian mainland and within 50kms of a Williams Authorised service agent premises. If the Customer is located more than 50km away, then any distance will be charged to the Customer on the excess at commercial rates.
- 16.19** Williams makes no express warranties or representations other than as set out in this clause 16.
- 16.20** The repair or replacement of the goods or part of the goods is the absolute limit of Williams' liability under the Warranty.
- 16.21** The benefits of this Warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded.
- 16.22** In the case of goods not manufactured by Williams but are sourced from third parties and supplied by Williams, this Warranty will not operate to extend the terms of the original manufacturer of those goods.
- 16.23** Our contact details are:  
Williams Refrigeration Pty Ltd  
38-42 Gaine Road  
Dandenong South, Victoria, 3175  
Ph: 03-8787 4747  
Fax: 03-8787 4787  
Email: wrasupport@williamsref.com.au
- 17. Miscellaneous**
- 17.1** The law of Victoria from time to time governs the Terms. The parties agree to the non-exclusive jurisdiction of the courts of Victoria, the Federal Court of Australia, and of courts entitled to hear appeals from those Courts.
- 17.2** Failure by Williams to enforce any of these Terms shall not be construed as a waiver of any of Williams' rights.
- 17.3** If any of the Terms are unenforceable it shall be read down so as to be enforceable or, if it cannot be so read down, the condition shall be severed from these Terms without affecting the enforceability of the remaining conditions.
- 17.4** A notice must be in writing and handed personally or sent by facsimile, email or prepaid mail to the last known address of the addressee. Notices sent by prepaid post are deemed to be received upon posting. Notices sent by facsimile or email are deemed received upon confirmation of successful transmission

**Please refer to our website  
www.williamsref.com.au  
for current Terms and Conditions of Sale**

## Williams Refrigeration Electrical, Refrigeration & Weight Guide

All cabinets rated for 240 Volts Single Phase, except some Blast Chiller/Freezers (per below)

1 DOOR					2 DOOR					3 DOOR				
Model	kg	Amps	Rem. Watts	Rem. Amps	Model	kg	Amps	Rem. Watts	Rem. Amps	Model	kg	Amps	Rem. Watts	Rem. Amps

### UPRIGHTS

<b>Garnet</b>	HG1SD	170	3.8	470 @ -5°C sst	0.3	HG2SD	220	5.3	670 @ -5°C sst	0.4					
	CFG1SD	170	4.1	500 @ -5°C sst	0.4	CFG2SD	220	5.7	700 @ -5°C sst	0.5					
	LG1SD	170	4.3	630 @ -30°C sst	2.4	LG2SD	220	5.4	900 @ -30°C sst	4.6					
	HLG1SD	180	6.5	310 @ -5°C sst 400 @ -30°C sst	3.4	HLG2SD	220	8.0	450 @ -5°C sst 600 @ -30°C sst	2.5					
<b>Sapphire</b>	HS1SD	160	3.8	470 @ -5°C sst	0.3	HS2SD	220	5.3	670 @ -5°C sst	0.4					
	CFS1SD	160	4.1	500 @ -5°C sst	0.4	CFS2SD	220	5.7	700 @ -5°C sst	0.5					
	LS1SD	160	4.3	630 @ -30°C sst	2.4	LS2SD	220	5.4	900 @ -30°C sst	4.6					
<b>Crystal</b>	HC1T	160	4.0	520 @ -5°C sst	0.4	HC2T	230	5.3	750 @ -5°C sst	1.0					
	LC1T	160	4.5	700 @ -30°C sst	2.4	LC2T	230	5.4	1020 @ -30°C sst	4.3					
<b>Diamond Star</b>	HDS1GD	160	3.8	620 @ -5°C sst	0.4	HDS2GD	250	4.8	940 @ -5°C sst	0.6					
	HDS1SD	160	3.8	440 @ -5°C sst	0.3	HDS2SD	250	4.7	630 @ -5°C sst	0.5					
	LDS1GD	160	4.3	1050 @ -30°C sst	3.4	LDS2GD	250	9.2	1650 @ -30°C sst	6.0					
	LDS1SD	160	3.3	580 @ -30°C sst	2.4	LDS2SD	250	7.6	1100 @ -30°C sst	3.9					
<b>Pearl Star</b>						HPS2GD	220	4.8	850 @ -5°C sst	0.6	HPS3GD	290	5.0	1120 @ -5°C sst	0.7
						HPS2SD	220	4.7	580 @ -5°C sst	0.5	HPS3SD	290	4.9	700 @ -5°C sst	0.6
						LPS2GD	220	9.0	1480 @ -30°C sst	5.4					
						LPS2SD	220	7.3	950 @ -30°C sst	3.6	LPS3SD	290	8.0	1550 @ -30°C sst	3.8
<b>Quartz Star</b>	HQS1GD	160	3.8	620 @ -5°C sst	0.4	HQS2GD	230	4.6	760 @ -5°C sst	0.4					
<b>Ruby</b>						HR2GD	200	4.6	760 @ -5°C sst	0.4	HR3GD	250	5.5	1000 @ -5°C sst	1.1
						HR2SD	200	4.6	530 @ -5°C sst	0.3	HR3SD	250	5.4	660 @ -5°C sst	1.0
						LR2SD	200	3.6	710 @ -30°C sst	2.3	LR3SD	250	5.3	960 @ -30°C sst	4.5
<b>Quartz</b>	HQ14GD	150	3.0			HQ28GD	200	4.8							

Model	kg	Rem. Watts	Amps
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### BLAST CHILLERS/FREEZERS

<b>WBCF 10</b>	50		4.0
<b>WBCF 20</b>	140		6.0
<b>WBCF 30</b>	185		16
<b>WBCF 40</b>	190		16
<b>WBCF 50</b>	205		<b>3 Phase:</b> 5.8
<b>WMBCF 90</b>		8.6 kW @ -15°C sst	16
<b>WMBCF 120</b>		10.1 kW @ -15°C sst	16
<b>WMBCF 160</b>		17.3 kW @ -15°C sst	16
<b>WMBCF 200</b>		21.0 kW @ -15°C sst	16
<b>WMBCF 240</b>		22.5 kW @ -15°C sst	20
<b>WMBCF 320</b>		25.7 kW @ -15°C sst	20
<b>BLAST FREEZERS</b>			
<b>WMBF 100</b>		12.2 kW @ -30°C sst	16
<b>WMBF 200</b>		18.2 kW @ -30°C sst	16

Amps = Electrical running current

Rem. Watts = Remote Refrigeration Wattage, for remote condensing unit applications  
Remote condensing unit is excluded. To be supplied and installed by others.

For remote systems, Amps exclude remote condensing unit

Amps exclude heated door options, and lights where optional

Door options may increase Rem. Watts required

Self-Contained (unitised) Refrigerators use R134a

Remote fridges are based on -5°C SST

Self-Contained (unitised) Freezers use R404a

Remote freezers are based on -30°C SST

Blast Chiller/Freezers operate on R404a

Remote Cabinets use R404a. Other gases available by request

Weights are approximate, unpacked

Remote cabinets require a suitably installed condensate drain

Other operating parameters to suit specific locations and conditions are available on request

Rem. Watts based on 43°C ambient (nom.)

Pipe run and refrigeration load should be taken into consideration when sizing condensing unit

**Equipment should only be selected and installed by a suitably qualified refrigeration engineer**

Heat rejection estimate for self contained cabinets:

Fridge – 1.4 x Rem. Watts, Freezer – 1.6 x Rem. Watts

Electrical Lead Length – 1.5m min.

☐ = not available as a remote application

Specifications are subject to change without notice. E.&O.Excluded

1 DOOR				2 DOOR				3 DOOR				4 DOOR			
Model	kg	Amps	Rem. Watts	Model	kg	Amps	Rem. Watts	Model	kg	Amps	Rem. Watts	Model	kg	Amps	Rem. Watts

### COUNTERS

<b>Opal</b>	HO1U	100	2.8		HO2U	130	3.8		HO3U	160	4.0		HO4U	190	4.8	
	HO1UBA	100	2.8		HO2UBA	130	3.8		HO3UBA	160	4.0		HO4UBA	190	4.8	
	LO1U	100	3.0		LO2U	130	4.5		LO3U	160	4.7					
<b>Remote:</b>	HO1RW	90	0.4	280 @ -5°C sst	HO2RW	120	0.5	400 @ -5°C sst	HO3RW	150	0.6	500 @ -5°C sst	HO4RW	180	0.7	650 @ -5°C sst
	HO1RWBA	90	0.4	430 @ -5°C sst	HO2RWBA	120	0.5	600 @ -5°C sst	HO3RWBA	150	0.6	750 @ -5°C sst	HO4RWBA	180	0.7	850 @ -5°C sst
	LO1RW	90	2.2	320 @ -30°C sst	LO2RW	120	2.4	450 @ -30°C sst	LO3RW	150	2.6	600 @ -30°C sst				
<b>Emerald</b>	HE1U	120	3.8		HE2U	160	4.0		HE3U	210	4.8					
	HE1UBA	120	3.8		HE2UBA	160	4.0		HE3UBA	210	4.8					
	LE1U	120	3.6		LE2U	160	4.8									
<b>Remote:</b>	HE1RW	110	0.4	350 @ -5°C sst	HE2RW	150	0.5	500 @ -5°C sst	HE3RW	200	0.6	650 @ -5°C sst				
	HE1RWBA	110	0.4	600 @ -5°C sst	HE2RWBA	150	0.5	750 @ -5°C sst	HE3RWBA	200	0.6	980 @ -5°C sst				
	LE1RW	110	2.3	430 @ -30°C sst	LE2RW	150	2.7	610 @ -30°C sst	LE3RW	200	3.1	780 @ -30°C sst				

### PREPARATION COUNTERS

<b>Jade</b>	HJ1SCBA	160	3.8		HJ2SCBA	210	4.8		HJ3SCBA	240	4.8	
	HJ1PCBA	160	3.8		HJ2PCBA	210	4.8		HJ3PCBA	240	5.8	
<b>Remote:</b>	HJ1PC or SC	160	0.4	600 @ -5°C sst	HJ2PC or SC	210	0.4	750 @ -5°C sst	HJ3PC/SC	240	0.6	1200/980 @ -5°C sst
<b>Banksia</b>	HSP18UBA	160	4.2	750 @ -5°C sst	HSP30/5	210	5.0	980 @ -5°C sst				
<b>Thermowell</b>	TW9	30	1.3		TW15	40	1.3		TW18	50	1.3	

### BACK BARS

<b>Boronia Star</b>					HBS2U	130	3.8		HBS3U	150	4.6		HBS4U	170	5.5
	<b>Remote:</b>				HBS2R	120	0.6	560 @ -5°C sst	HBS3R	140	1.0	690 @ -5°C sst	HBS4R	160	1.3
<b>Cameo</b>					HCS2U	180	4.1		HCS3U	200	4.6		HCS4U	230	5.7
	<b>Star Remote:</b>				HCS2R	170	0.7	650 @ -5°C sst	HCS3R	190	1.0	750 @ -5°C sst	HCS4R	220	1.3
<b>Glass Chiller</b>	GC1U	100	3.6		GC2U	140	4.0								
	<b>Remote:</b>	GC1R	60	0.4	570 @ -5°C sst	GC2R	100	0.5	750 @ -5°C sst						
<b>Bottle Cooler</b>	BC1	60	1.8		BC2	90	2.0		BC3	120	2.4				

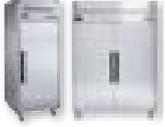
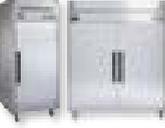
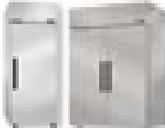
### SPECIALISED

<b>Amber</b>	HA135	65	1.5	
	LA135	55	1.2	
<b>Jarrah</b>	JL2R	140	0.5	400 @ -5°C sst
	JL4R	180	0.7	650 @ -5°C sst
<b>UBC</b>	HUBC7	130	1.8	
	HUBC20	160	2.2	
<b>MHC</b>	MHC10	110	5.5	
	MHC16-10	150	9.0	
	MRC16	140	3.0	

### TOPAZ CAFE RANGE

	1			2			3			4			
	Model	kg	Amps	Model	kg	Amps	Model	kg	Amps	Model	kg	Amps	
<b>Upright</b>				HTS2	200	3.8							
				LTS2	220	9.0							
<b>Undercounter</b>				HTU2	140	2.5	HTU3	170	2.7				
	<b>Cake</b>	HTC9	200	3.0	HTC12	220	3.4	HTC15	250	3.8	HTC18	300	4.6
	<b>High</b>	HTCH9	220	5.8	HTCH12	250	6.5						
	<b>Ambient</b>	ATC9	170	0.4	ATC12	200	0.6						
	<b>Heated</b>	BTC9	170	3.4	BTC12	200	4.5						
	<b>Milk</b>	HTM145	55	1.0									
		HTM220	90	2.2									

## Upright Fridges and Freezers Summary

Configuration			Dimensions mm				Available Models					Page	
			No. of Doors			H	D	W/Litres		Nomenclature (see guide below)			
1	2	3			1 Door	2 Door	3 Door	Temp	Model Desig.	No. Doors	Door Type	Exter. Finish	
<b>Foodservice (Gastronorm)</b>													
<b>GARNET</b> 2/1 Gn Litres			1950	815	737	1400		<b>H</b> <b>L</b> <b>HL</b>	<b>G</b>	<b>1</b> <b>2</b>	<b>SD</b> <b>GD</b> <b>PT</b> <b>HD</b>	<b>SS</b>	5
<b>SAPPHIRE</b> 2/1 Gn Litres			1950	692	865	1655		<b>H</b> <b>L</b>	<b>S</b>	<b>1</b> <b>2</b>	<b>SD</b> <b>GD</b> <b>HD</b>	<b>SS</b>	6
<b>CRYSTAL (BAKERY)</b> Litres			2120	922	737	1466		<b>H</b> <b>L</b>	<b>C</b>	<b>1</b> <b>2</b>	<b>SD</b> <b>SS</b> <b>CB</b>		7
<b>General Storage</b>													
<b>DIAMOND STAR</b> Litres			2040	715	738	1466		<b>H</b> <b>L</b>	<b>DS</b>	<b>1</b> <b>2</b>	<b>GD</b> <b>SD</b> <b>PT</b>	<b>CB</b> <b>SS</b>	10
<b>PEARL STAR</b> Litres			2040	715		1225	1825	<b>H</b> <b>L</b>	<b>PS</b>	<b>2</b> <b>3</b>	<b>GD</b> <b>SD</b>	<b>CB</b> <b>SS</b>	11
<b>TOPAZ STAR</b>			2040	740		1225		<b>H</b> <b>L</b>	<b>TS</b>	<b>2</b>	<b>GD</b>	<b>CB</b>	37
<b>RUBY</b> Litres			2040	710		1000	1467	<b>H</b> <b>L</b>	<b>R</b>	<b>2</b> <b>3</b>	<b>GD</b> <b>SD</b> <b>PT</b>	<b>CB</b> <b>SS</b>	13
<b>QUARTZ STAR (BOTTOM MOUNT)</b> Litres			2000	745	740	1225		<b>H</b> <b>L</b>	<b>QS</b>	<b>1</b> <b>2</b>	<b>GD</b> <b>SD</b>	<b>CB</b> <b>SS</b>	12
<b>QUARTZ (BOTTOM MOUNT)</b> Litres			2040	710	650	1000		<b>H</b>	<b>Q</b>	<b>1</b> <b>2</b>	<b>GD</b> <b>SD</b>	<b>CB</b> <b>SS</b>	14

**Model Code:** (further details see page 63 )

**TEMPERATURE:** **H** Fridge (1/4°C) **L** Freezer (-18/-22°C)

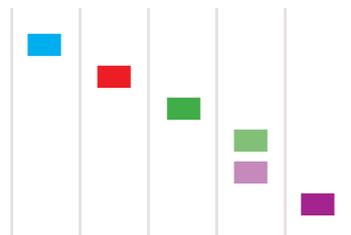
**MODEL:** **DS** Diamond Star

**NO. OF DOORS:** **1, 2, 3,** or **4**

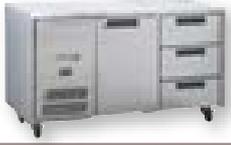
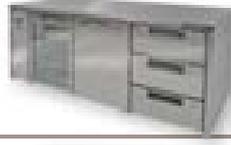
**REFRIGERATION:** **U** UNITISED (self contained) **R** REMOTE

**DOOR TYPE:** **SD** Solid Door **GD** Glass Door **DR** Drawer **PT** P/Thru **HD** Half Door

**EXTERIOR FINISH:** **SS** STAINLESS STEEL **CB** COLORBOND®



## Counter and Back Bar Summary

		Dimensions mm						Available Models					Page
		H	D	W/Litres				Nomenclature (see guide below)					
		(body)		1 Door	2 Door	3 Door	4 Door	Temp	Model Desig.	No. Doors	Door Type	Exter. Finish	
<b>Self Contained (U - Unitised)</b>												<b>U</b>	
<b>OPAL</b> 1/1 Gn Litres		845 (725)	650	955 190	1420 350	1885 510	2350 670	<b>H</b> <b>L</b>	<b>O</b>	<b>1</b> <b>2</b> <b>3</b> <b>4</b>	<b>SD</b> <b>DR</b> <b>GD</b> <b>PT</b>	<b>SS</b>	17
<b>EMERALD</b> 2/1 Gn Litres		845 (725)	773	1152 310	1815 610	2476 900		<b>H</b> <b>L</b>	<b>E</b>	<b>1</b> <b>2</b> <b>3</b>	<b>SD</b> <b>DR</b> <b>GD</b> <b>PT</b>	<b>SS</b>	19
<b>TOPAZ</b> Litres		860 (740)	700		1500 320	2000 475		<b>H</b>	<b>TU</b>	<b>2</b> <b>3</b>	<b>SD</b>	<b>SS</b>	38
<b>BORONIA STAR</b> Litres		845 (725)	650		1605 360	2190 560	2775 760	<b>H</b>	<b>BS</b>	<b>2</b> <b>3</b> <b>4</b>	<b>GD</b> <b>SD</b> <b>PT</b>	<b>SS</b> <b>CB</b>	28
<b>CAMEO STAR</b> Litres		1050 (930)	650	-	1420 370	1885 575	2350 775	<b>H</b>	<b>CS</b>	<b>2</b> <b>3</b> <b>4</b>	<b>GD</b> <b>SD</b> <b>PT</b>	<b>SS</b> <b>CB</b>	30
<b>BOTTLE COOLER</b> Litres		895	530	600 112	900 182	1352 278		<b>H</b>	<b>BC</b>	<b>1</b> <b>2</b> <b>3</b>	<b>GD</b>	<b>SS</b> <b>BS</b>	34
<b>AMBER</b> Litres		800	600 580	600 605 130				<b>H</b> <b>L</b>	<b>A</b>	<b>1</b>	<b>SD</b> <b>GD</b>	<b>SS</b>	48
<b>TOPAZ MILK</b> Litres		800	610	600 145				<b>H</b>	<b>TM</b>	<b>1</b>	<b>GD</b>	<b>CB</b>	40
<b>Remote Refrigeration (R)</b>												<b>R</b>	
<b>OPAL</b> 1/1 Gn Litres		875 (725)	650	745 190	1210 350	1675 510	2140 670	<b>H</b> <b>L</b>	<b>O</b>	<b>1</b> <b>2</b> <b>3</b> <b>4</b>	<b>SD</b> <b>DR</b> <b>GD</b> <b>PT</b>	<b>SS</b>	18
<b>EMERALD</b> 2/1 Gn Litres		875 (725)	773	942 310	1605 610	2266 900		<b>H</b> <b>L</b>	<b>E</b>	<b>1</b> <b>2</b> <b>3</b>	<b>SD</b> <b>DR</b> <b>GD</b> <b>PT</b>	<b>SS</b>	20
<b>BORONIA STAR</b> Litres		875 (725)	650		1385 360	1970 560	2555 760	<b>H</b>	<b>BS</b>	<b>2</b> <b>3</b> <b>4</b>	<b>GD</b> <b>SD</b> <b>PT</b>	<b>SS</b> <b>CB</b>	29
<b>CAMEO STAR</b> Litres		1080 (930)	650		1290 420	1820 640	2340 870	<b>H</b>	<b>CS</b>	<b>2</b> <b>3</b> <b>4</b>	<b>GD</b> <b>SD</b> <b>PT</b>	<b>SS</b> <b>CB</b>	31



As refrigeration equipment runs 24-7 and 365 days a year its energy consumption is of increasing focus. Through greenlogic Williams sets out its criteria for ensuring commitment is given to providing the most energy efficient and sustainable refrigeration equipment for today's market – along with assurances as to its professional business standards, accreditation and social responsibility.

Regulation is constantly evolving to further drive environmental compliance and transformation; and through greenlogic Williams hope to gain awareness among our customers as to the benefits when specifying and selecting equipment, recognising the value for money and whole life cost benefit. Regulation raises the bar for product development and innovation and can offer tax benefits.

Operating in a social and environmentally aware landscape is critical for all our futures and this we see as underscored by third party verification to systems, the business and product itself.

Greenlogic is Williams' commitment to supplying the most energy efficient and sustainable commercial refrigeration in today's market. It's not limited to product design, greenlogic covers our plant, manufacturing and management processes too. Our greenlogic Customer Support gives advice on making the right decisions for our customers business and the environment.

Williams' commitment to green refrigeration stretches back decades. In the 1980s we were the first manufacturer to develop CFC-free insulation. In the 1990s we developed the first catering refrigeration to use an environment-friendly refrigerant (glycol) with an Ozone Depletion Potential (ODP) of zero. We've pioneered a raft of greener technologies, ranging from energy-saving Smart Controllers to systems using eco-friendly refrigerants.

## Greenlogic Products

Our products are 98% recyclable with the remaining 2% treatable for heat recovery.

But to ensure our products are the most sustainable in today's market means considering each and every component. Not just the contribution they make to the product's overall energy efficiency but the impact they have on the environment, and ensuring they have been produced in a sustainable and ethical manner.

Williams follow an Ethical Trading Code and ensure compliance with it by our suppliers - assessing and grading each of them on the environmental management of their product and plant.

## Greenlogic Manufacturing

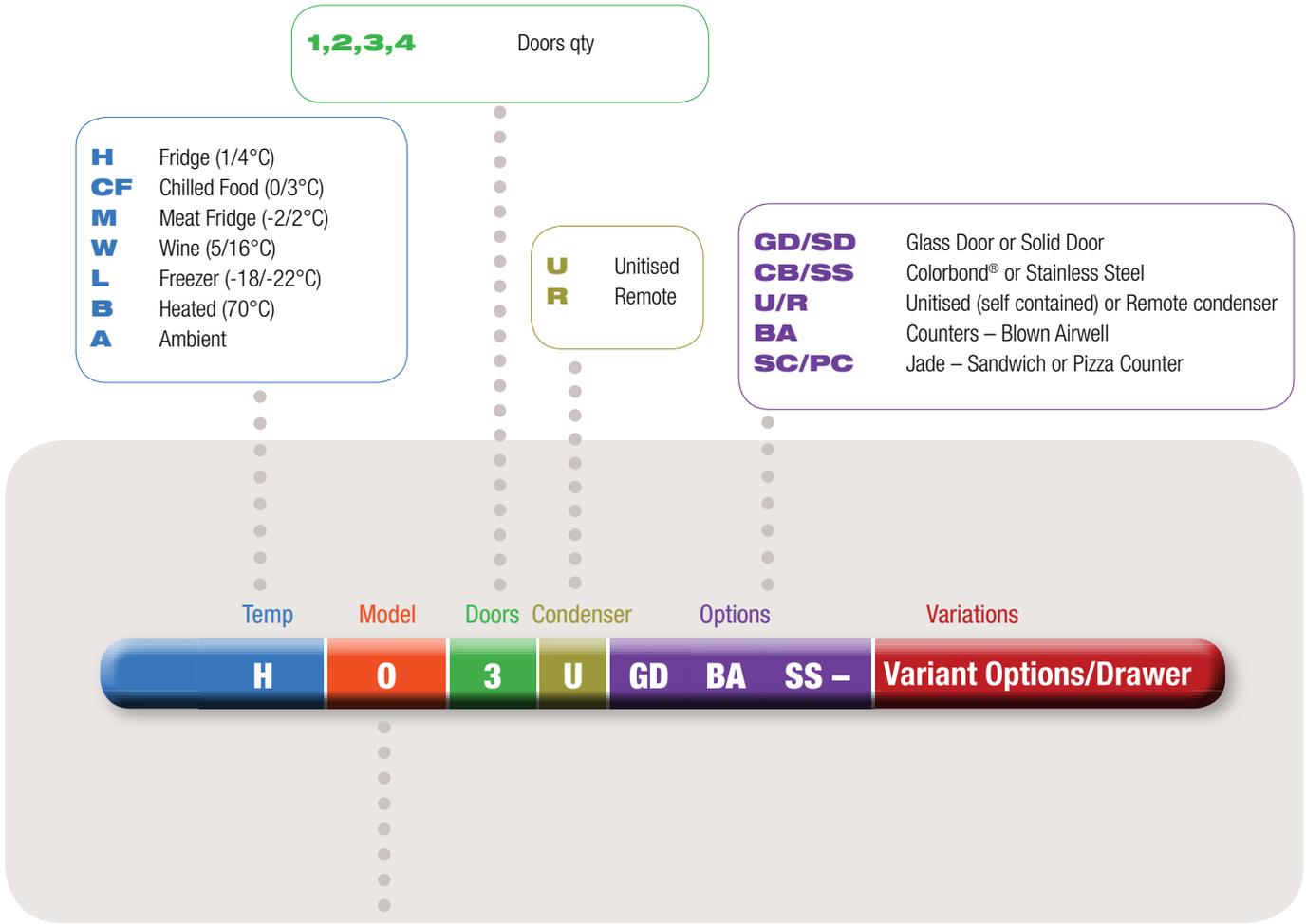
Williams holds ISO 14001 Environmental Management certification throughout its global operations for the design, manufacture and servicing of refrigeration products – showing our commitment to reducing its environmental footprint and long term dedication toward decreasing the pollution and waste produced during the manufacturing processes.

### We are committed to reducing our environmental footprint

- All wood pallets are re-used and waste wood recycled
- Packaging is 100% recyclable, although the bulk of it is reused
- Shredded office paper is re-used for spare parts packaging
- Waste and by products are dispatched to specialist waste processors
- Williams have adopted a zero tolerance refrigerant leak strategy
- We only use chemicals that are strictly required by our processes
- Staff are fully trained with Spillage Procedures
- Investment has been made in energy-saving technologies
- Energy-saving procedures include function-testing cabinets overnight using off-peak electricity.

Staff are encouraged to think about sustainability at all times – to switch off equipment that's not being used, to avoid unnecessary use of resources such as paper, to order products made from recycled materials, and so on. Through Greenlogic Williams also offers practical advice on how to save energy, time, resources and money, while creating a better working environment.

# Williams Refrigeration Model Codes explained



<p><b>Upright</b></p> <p><b>G</b> Garnet  <b>S</b> Sapphire  <b>PS</b> Pearl Star  <b>DS</b> Diamond Star  <b>R</b> Ruby  <b>QS</b> Quartz Star (bottom mount)  <b>Q</b> Quartz (bottom mount)  <b>CT</b> Crystal (Bakery)</p> <hr/> <p><b>Counters/Preparation</b></p> <p><b>O</b> Opal  <b>E</b> Emerald  <b>J</b> Jade  <b>SP</b> Banksia  <b>TW</b> Thermowell</p>	<p><b>General Counters &amp; Back Bars</b></p> <p><b>BS</b> Boronia Star  <b>CS</b> Cameo Star  <b>BC</b> Bottle Cooler  <b>GC</b> Glass Chiller</p> <hr/> <p><b>Specialised</b></p> <p><b>A</b> Amber  <b>JL</b> Jarrah  <b>UBC</b> Under Broiler Counter  <b>MHC</b> Mobile Banquet Heater  <b>WBCF</b> Blast Chiller Freezer  <b>WMBCF</b> Modular Blast Chiller Freezer</p> <hr/> <p><b>Topaz</b></p> <p><b>TC</b> Cake/ Food Display  <b>TS</b> Upright Star  <b>TU</b> Undercounter  <b>TM</b> Milk</p>
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# Williams Blast Chillers & Freezers...

## It took some of the best brains in the business to make it as simple as **1 2 3**

You shouldn't need a degree in engineering to operate a blast chiller or freezer. The simplicity of Williams' 1-2-3 system allows you to do what you do best... get the most out of your food business.

Williams blast chillers and freezers are designed to help you – so you can improve food safety, improve and maintain consistent quality of product, and exploit new profit opportunities, such as being able to safely process larger food batches.

A choice of chill cycles ensures texture, taste and nutritional quality is maintained in every dish produced. There is a Williams blast chiller or freezer to suit your food business – standard models handle loads from 10 kg to 320 kg, with models available to 1000kg!

To improve efficiency, performance and profitability, and reduce wastage, explore the superb Williams range of blast chillers and freezers now!

