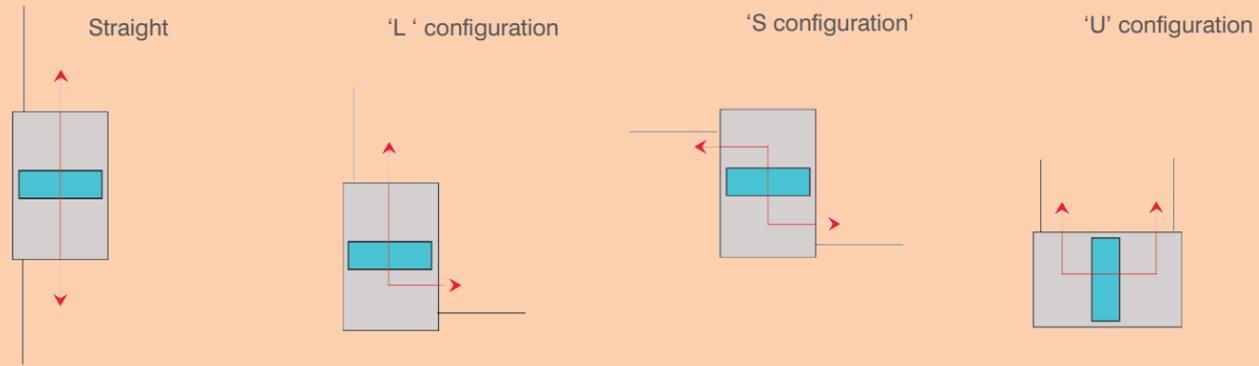
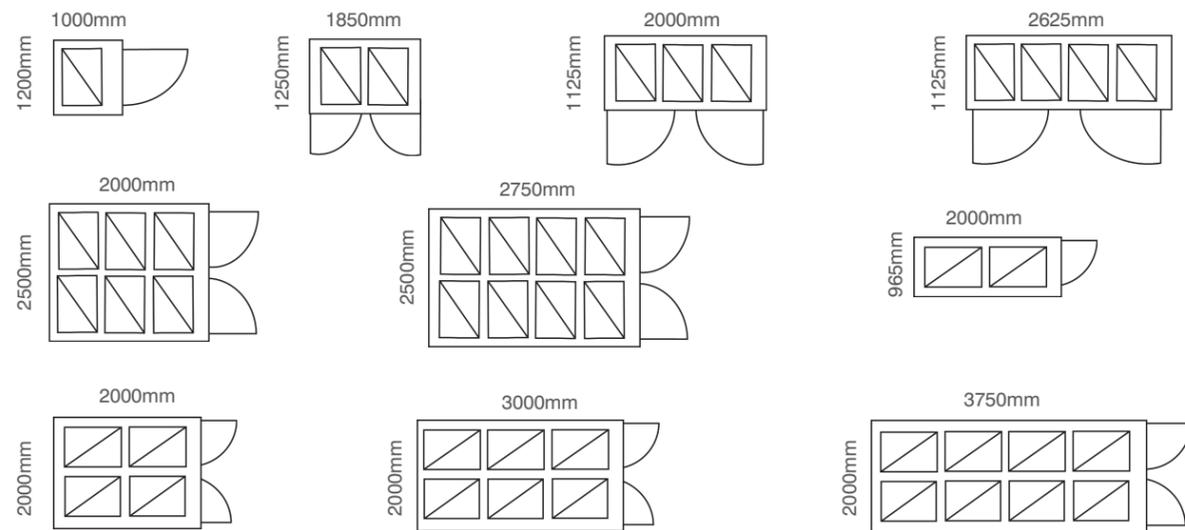


Modular Pass Through Configurations



www.williams-refrigeration.com

Modular Front Entry Configurations



This is a selection of sizes. Others are available - ask for further information



Installation of all William's products requires adequate ventilation. Williams reserves the right to modify the design, materials and finish in accordance with its progressive development policy

MK/Lit/Bakery0310

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Design Excellence : Cool Technology

Bakery Range

Crystal Cabinets
Crystal Counters
Crystal Modular Chambers
Modular Dough Retarder Provers

High performance refrigerated bakery equipment

The widest range of dedicated professional dough conditioning equipment on the market



Crystal Range

Williams Refrigeration is one of the world's leading manufacturers and suppliers of commercial refrigeration with a reputation for delivering global excellence.

Working with consultants, dealers and customers to create solutions to meet individual requirements, our success lies in a commitment to research, development and innovation.

Williams is the UK's market leader in dough conditioning and bakery refrigeration. Manufacturing an extensive range of cabinet, counter and modular storage, dough retarders, provers and retarder provers.

With the latest technology and over thirty years of industry experience Williams ensure excellent dough quality and provide the perfect baking environment.

Save time

controlled dough conditioning cuts proving time in half



2 and 3 door

counter models available in varying temperatures and sizes

Designed

to accept British and European tray sizes



Features / Benefits

- An extensive range including retarders, refrigerated storage, freezers, provers and retarder/provers
- 1 and 2 door cabinets, 2 and 3 door counters and modular models all available
- Easy to clean one piece stainless steel dished base with radiused corners for reduced potential dirt traps
- Accommodates 18"x30" trays on adjustable trayslides
- Precision injected, high density 75mm polyurethane insulation. Provides excellent thermal efficiency with low GWP and zero ODP
- Removable racking system with nylon coated shelving for flexibility and ease of cleaning
- Anti-tilt trayslides stops shelves from tipping
- Barrel locked doors for added security and stock control

Features / Benefits

- Magnetic balloon door gaskets with 100% tight seal to prevent heat loss
- CoolSmart controller is designed for easy operation and features clear digital display and audio / visual alarms for failsafe performance
- Self-closing doors avoid heat loss and reduce energy consumption
- Heavy duty, non-marking swivel castors with brakes – designed to fit through a standard door for ease of positioning



Refrigeration

- Available in a choice of temperature ranges to suit specific requirements.
 - +1°/+4°C: refrigerated storage
 - 5°/+5°C: retarder mode
 - 18°/-22°C: frozen storage
 - +25°/+40°C: prover mode
- Designed and engineered to operate efficiently in a 43°C ambient, Climate Class 5 operation
- The refrigeration systems are removable for easy servicing and maintenance
- Automatic defrost – off cycle 0°C and above, electric below 0°C
- Anti-condensation heaters on models operating below 0°C
- Waste heat recovery vapouriser
- High performance helium leak testing is carried out on the entire system to guarantee system efficiency
- Standard retarder: +3°C for overnight storage and -5°C retard for up to 72hrs

Controls

Refrigerator, Retarder & Prover

- Adjustable operating temperature for maximum effectiveness, even in the hottest environments
- Compressor running indicator
- Defrost indicator
- Hi-lo alarm and on/off switch

Retarder Prover (Combination Control)

- Adjustable seven day controller - automatically varies retard, recovery and prove cycles
- Adjustable humidity levels
- Variable prove temperature
- 'One-Shot' - creates a single recovery cycle at the touch of a button
- Hi-lo alarm and on/off switch
- Hold button - delays product at end of cycle if oven not ready
- Auto/manual selections

Prover

- Adjustable thermostat
- Temperature display
- Heat and humidity indicator

Cabinet Options

- Additional shelving / trayslides (18" x 30")
- Left-hand door hang
- Adjustable legs in lieu of castors – add 10mm
- Glass door (high temp only)
- Stainless steel back
- Viewing panel with light (high temp cabinets only)
- Metric tray kit (600 x 400)

Counter Options

- Additional shelving / trayslides (18" x 30")
- Left-hand door hang
- Adjustable legs in lieu of castors – add 10mm
- Stainless steel back



One Piece

easy to clean stainless steel dished base

DRP Range

Reduce the number of unsocial hours you work with an easy to programme Modular Retarder Prover. Fermented goods can be retarded and stored overnight or through the weekend, automatically proving, ready for baking at a pre-set time. Flexible configurations and a choice of trolley sizes make Williams Modular Provers the popular choice

Williams new intelligent controller offers an improved user experience with easy to follow, intuitive on screen instruction.

The added introduction of an energy saving Economy Mode launches bakery technology into the next generation.'



Control

Doughmaster touchscreen controller - PC graphics



Save energy

intelligent economy mode and steam calculators reduce wasted energy



Simple

easy to programme - minimal training required



Features / Benefits

- A flexible modular bakery range including retarders, provers and retarder/provers
- Touchscreen bakery controller - easy to use with on screen instructions and PC quality graphics
- Easy to clean stainless steel interior and exterior. One piece stainless steel base available on various models
- Accommodates 18" x 30" trays on bakery trolleys - from single rack up to eight racks or more
- 15mm insulated floor with ramp - no excavation required
- Precision injected, high density 90mm polyurethane insulation. Provides excellent thermal efficiency with low GWP and zero ODP
- Heavy duty self closing doors complete with door snubbers

- Protective internal bumper bars
- Pass-through 'L', 'S' and 'U' shape configurations
- Larger capacity models available - tailored to your bakery

Refrigeration

- Available in a choice of temperature ranges to suit specific requirements.
 - 5°/+3C: retarder
 - +38°/+40°C: prover
 - 5°/+5C & +25°/+40°C: retarder prover
- Designed and engineered to operate efficiently in a 43°C ambient, Climate Class 5 operation
- NEW Economy mode to save wasted energy when system on stand-by

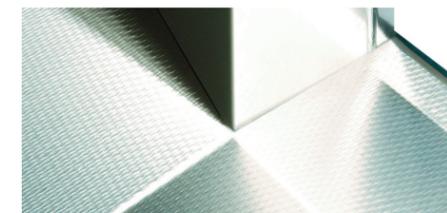
- Automatic defrost – off cycle 0°C and above, electric below 0°C
- Anti-condensation heaters on models operating below 0°C
- High performance helium leak testing is carried out on the entire system to guarantee system efficiency
- Standard retarder: +3°C for overnight storage and -5°C retard for up to 72hrs
- Automatic control of retarding temperature ensure products remain in prime condition
- Intelligent steam calculation and generation - measures exact amount required and distributed both precisely and evenly to reduce wasted energy, save you money, improve your product and help your carbon footprint

Controls

- Touchscreen, menu driven control
- User friendly step-by-step instruction
- Adjustable humidity control
- Adjustable Prove temperature
- Adjustable Retard temperature
- Automatic defrost
- Single recovery cycle at the touch of a button

Modular Options

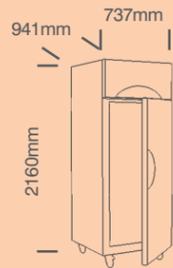
- Pass through entry - 'L', 'S' and 'U' configurations
- Glazed viewing panel available on any additional doors
- Interior light
- Exterior bumper bars



Hygiene

easy to clean, insulated stainless steel floor

Model	Temp C°	Power Input HP	Running Amps	Net capacity trays (not inc.)
Crystal – One Door Cabinet Internal dimensions W??? x D??? x H???mm, Door Opening ???mm				
RC1T	+5/+3	1/3	3.5	20
HC1T	+1/+4	1/5	3.5	20
LC1T	-18/-22	1/5	4.0	20
LLC1T	-22/-25	1/5	5.0	20
RPC1T	-5/+3 (Ret) +38/+40 (Prov)	1/2	17.0	17

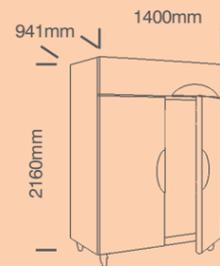


Model	Temp C°	Power Input HP	Running Amps	Net capacity trays (not inc.)
Modular Crystal – One Door Internal dimensions W??? x D???x H???mm, Door Opening ???mm				
HMC1T	+1/+4	1/2	7.0	20
RMC1T	-5/+3	1/2	7.0	20
LMC1T	-18/-22	3/4	7.0	20
PMC1T	-38/+40	2 x 4.0	20.0	20
RPMC1T	-5/+3 (Ret) +38/+40 (Prov)	1/2	20.0	20

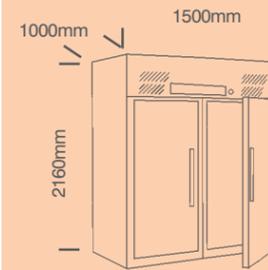


crystal range

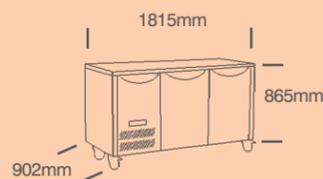
Model	Temp C°	Power Input HP	Running Amps	Net capacity trays (not inc.)
Crystal – Two Door Cabinet Internal dimensions W??? x D???x H???mm, Door Opening ???mm				
RC2T	+5/+3	1/2	4.5	40
HC2T	+1/+4	1/2	4.5	40
LC2T	-18/-22	3/4	4.0	40
LLC2T	-22/-25	2 x 1/5	2 x 4.0	40
RPC2T	-5/+3 (Ret) +38/+40 (Prov)	1/2	21.0	34



Model	Temp C°	Power Input HP	Running Amps	Net capacity trays (not inc.)
Modular Crystal – Two Door Internal dimensions W??? x D???x H???mm, Door Opening ???mm				
HMC2T	+1/+4	1/2	4.5	40
RMC2T	-5/+3	3/4	4.5	40
LMC2T	-18/-22	1 1/2	5.0	40
PMC2T	-38/-40	2 x 4.0	21.0	40
RPMC2T	-5/+3 (Ret) +38/+40 (Prov)	3/4	21.0	40



Model	Temp C°	Power Input HP	Running Amps	Net capacity trays (not inc.)
Crysta I – Two Door Counter - 18U Internal dimensions W??? (section) x D??? x H???mm, Door Opening ???mm				
HCC2-18U	+1/+4	1/4	3	10
RCC2-18U	-5/+3	1/4	3	10
LCC2-18U	-18/-22	1/2	4	10



Model	Temp C°	Power Input HP	Running Amps	Net capacity trays (not inc.)
Crystal – Two Door Counter - 400U Internal dimensions W??? (section) x D??? x H???mm, Door Opening ???mm				
HCC2-400U	+1/+4	1/4	3	10
RCC2-400U	-2/+2	1/4	3	10
RPCC2018U	-5/+3 (Ret) +38/+40 (Prov)	1/2	21.0	34



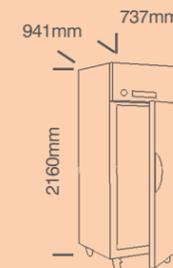
Model	Temp C°	Power Input HP	Running Amps	Net capacity trays (not inc.)
Crystal – Three Door Counter - 18U Internal dimensions W??? (section) x D???x H???mm, Door Opening ???mm				
HCC3-18U	+1/+4	1/2	4.5	15
RCC3-18U	-5/+3	1/2	4.5	15



Model	Temp C°	Power Input HP	Running Amps	Net capacity trays (not inc.)
Crystal – Three Door Counter - 400U Internal dimensions W??? (section) x D??? x H???mm, Door Opening ???mm				
HCC3-400U	+1/+4	1/3	3.5	15
RCC3-400U	-5/+3	1/3	3.5	15



Model	Temp C°	Power Input HP	Running Amps	Net capacity trays (not inc.)
Crystal – Mobile Prover Internal dimensions W??? x D???x H???mm, Door Opening ???mm				
C1MP20	+38/+40	2 x 400W	9.5	20



18" x 30"
trays accepted as standard



Flexible
16" x 30" trays also accommodated
models available for 600mm x 800mm