

Counter Series

General Features



01.

Condensing Unit



- **Removable cassette type condensing unit and evaporator**
 - Zero down time, whole unit with evaporator can be replaced with new one immediately
 - Interchangeable temperature cassette unit allows flexible application
 - Easy for maintenance on-site if necessary
 - Allows ventilation and service maintenance at front, and thus enabling the compact equipment set up

02.

CoolSmart Controller



- **Automatic internal condition detecting to ensure efficient energy use**
Energy saving up to 15%
- **Intelligent defrost function**
Ensures the evaporator working to its optimum performance
- **The interval of compressor start and rest time can be limited**
Reduces wear and tear and prolonging compressor life
- **Self-diagnostics**
Self performance check to indicate the operational condition
- **Failsafe device for failure of thermocouple**
Minimises the loss of food products and reduces wear and tear of the compressor due to the sensors failed
- **Audible and visual Hi/Lo, door open (over 5 minutes) alarm for freezer**
Ensures food quality and minimises energy consumption
- **HACCP compliant**
Ensures the food safety of Williams products

03.

304 Grade stainless steel exterior and interior finish

Foodsafe, durable and easy cleaning

04.

High density insulation foam with zero ODP (Ozone Depletion Potential) and low GWP (Global Warming Potential)

Provides excellent thermal efficiency and is environmental-friendly

05.

Accurate helium leak detection system for entire refrigeration system

Quality guaranteed

06.

Automatic vaporising the defrost water in remote type

No drain connection is required

07.

Air release point on magnetic door gaskets

Excellent sealing and avoids slitting caused by door closing pressure

08.

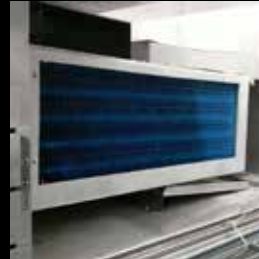
Designed and engineered to operate up to 43°C ambient

Effective in the harshest environment

09.

HACCP compliant

Ensures the food safety of Williams products



10.

Evaporator with Hydrophilic coated aluminum

Provides high corrosion resistance properties



11.

Varied table top profiles

Flexible for different customers' needs



12.

Adjustable racking system

Allows flexible storage and ease of cleaning



13.

Anti-tilt trayslides

Prevents tipping but easy to remove for cleaning



14.

Cylindrical door locks

Added security and stock control



15.

Door mullion heaters

Anti-condensation and prevents potential dirt traps



20.

Hygienic one-piece stainless steel dished base with radiused corners

Easy for cleaning and prevents potential dirt traps



16.

Optional Heated film glass door

Anti-condensation and clear visibility



21.

Air ducting for two sections or above

Ensures the cool air can spread to everywhere inside the counter



17.

Removable balloon type magnetic door gaskets

Prevents dirt traps and ensures easy replacement



22.

Forced air circulation system

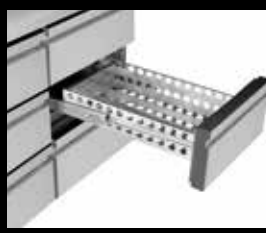
Ensures fast and even cool air distribution



18.

Self-closing doors

Avoids heat ingress and reduces energy consumption



23.

Optional fully extendable work out drawer

Allows vertical access (without bullnose at front) of the full-loaded GN pan



19.

Over 90° door opening

For easy loading and stock checking



24.

Adjustable legs or castors (optional)

Maximises flexibility and stability

Williams Refrigeration is renowned for its
innovative designs
and quality of
product build

as well as its ability to provide tailor-made
solutions. We have the technical know-how
and expertise to design and create bespoke
solutions.



Opal, Emerald & Bakery Key Features

Ergonomic counter design with different Gastronorm size and configurations to suit any application



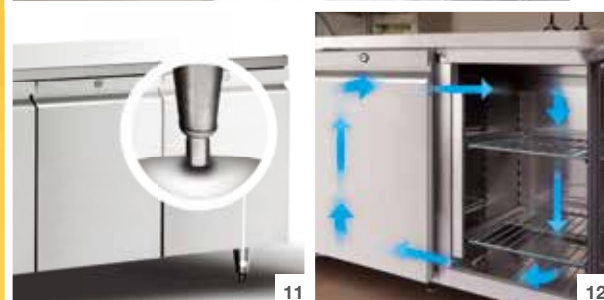
01. Removable cassette type condensing unit and evaporator for easy servicing with zero down time
02. Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
03. Adjustable racking system allows flexible storage
04. Anti-condensation door mullion heaters
05. Removable anti-tilt trayslides to prevent tipping *
06. Self-closing doors minimise cool air loss and reduce energy consumption
07. Over 90° door opening allows easy loading and stock checking
08. Hygienic one-piece dished base with radiused corners avoids potential dirt traps *
09. Removable balloon type magnetic door gasket with air release points provides an excellent seal to prevent heat ingress, easy replacement and avoiding dirt traps

* Available for Opal and Emerald only

10. Air ducting for two sections or above ensures the cool air is spread to everywhere inside the counter
11. 150Hmm adjustable legs (± 15 Hmm) to ensure stability on an uneven floor
12. Forced air refrigeration system ensures effective air circulation
13. CoolSmart controller with clear digital display is designed for easy operation
14. Imported, durable and energy-efficient compressors
15. Evaporator with Hydrophilic coated aluminum provides high corrosion resistance properties
16. Accurate helium leak detection system ensures the quality of the entire refrigeration system
17. Automatic defrost ensures the evaporator working to its optimum performance
18. Automatically vaporises defrost water, drainage is not required and applied to self-contain and remote type condensing unit
19. Designed and engineered to operate up to 43°C ambient
20. Environmental-friendly CFC-free refrigerant (R134a or R404a)
21. HACCP compliant



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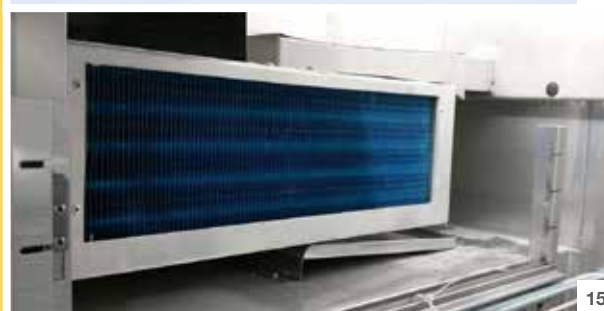


11

12



13



15

Professional Refrigeration > Counter Series

Opal, Emerald & Bakery Specification

- Accommodates 1/1 GN size for Opal
- Accommodates 2/1 GN size for Emerald
- Accommodates 400 x 600mm EN size for Bakery
- Foodsafe 304 grade stainless steel exterior and interior
- 1.5mm thick durable 304 grade stainless steel table top
- Galvanised steel exterior back and base
- Fitted with cylindrical lock for door(s)



Opal, Emerald & Bakery Options



02



10



04



13



05



14



07



15



17



09



18

- 01. 304 grade stainless steel exterior back / base
- 02. Heated film glass door
- 03. Pass through door
- 04. Saladette opening *
- 05. Raised pan holder *
- 06. Wooden board under table top
- 07. Table top extension
- 08. 2mm thick 304 grade stainless steel table top
- 09. 2, 3 or 1/3 + 2/3 drawers bank **
- 10. Cylindrical lock for drawer(s) **
- 11. Lock plate
- 12. Internal LED for door type
- 13. Right-hand-side condensing unit
- 14. Remote type condensing unit
- 15. Back / side splash
- 16. Front / side skirting
- 17. Castors in lieu of legs
- 18. 50Hmm skirting with louvre for sitting on plinth
- 19. Additional shelving/ trayslides for door type
- 20. 220V / 60HZ / 1PH

* Available for Opal and Emerald only
 # Not available for LO3U/R(J) and LE2U/R(J)

Opal, Emerald & Bakery

Product Code

Example:

HO3U(J)-XDNW-B-S



1. Temperature Range

H	=	+1 / +4 °C
M	=	-2 / +2°C
L	=	-18 / -22 °C

2. Series

O	=	Opal
E	=	Emerald
B	=	Bakery

3. Number of compartment

1	=	1 compartment
2	=	2 compartments
3	=	3 compartments
4	=	4 compartments

4. Type of condensing unit

U	=	Self-contained condensing unit
R	=	Remote condensing unit

5. Type of handle

(J)	=	New integral handle
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6. Configuration

X	=	Location of the condensing unit / evaporator
D	=	Door
N	=	2 drawers bank
W	=	3 drawers bank
T	=	1/3 + 2/3 drawers bank

7. Options

S	=	304 grade stainless steel back
HGD	=	Heated film glass door
PT	=	Pass through door
B	=	Back splash

Bakery Product List



B1U(J)-XD



B2U(J)-XDD



B3U(J)-XDDD



Bakery Technical Data

Model	HB1U(J)	HB2U(J)	HB3U(J)	HB1R(J)	HB2R(J)	HB3R(J)
Temp Range (°C)	+1 / +4	+1 / +4	+1 / +4	+1 / +4	+1 / +4	+1 / +4
External Dimension (mm)						
Width	970	1500	2030	745	1275	1805
Depth	760					
Height	850					
Internal Dimension (mm)						
Width	455	985	1513	455	985	1513
Depth	650					
Height	570					
Thickness of 304 grade stainless steel (mm)						
Exterior	0.7					
Interior	0.6					
Door	0.8					
Opening Depth (mm)	1243					
Capacity (cu.ft / litres)	8.1 / 230	15.1 / 428	22 / 625	8.1 / 230	15.1 / 428	22 / 625
Power Supply	220V / 50HZ / 1PH					
	13 amp plug					
Power Input - Running (amps)	2.5	4.5	3.5	7		
Rating Power (watts) *	550	990	770	1540		
Compressor (HP)	1/4	1/2	1/4	1/3	1/2	
Heat Rejection (watts) (Evaporating at -10°C at 32°C ambient)	485	950	485	623	950	
Remote condensing unit with housing (Width x Depth x Height) (mm)	N/A		530 x 350 x 335		580 x 350 x 335	
Refrigerant Pipe Size (inch)						
Suction pipe	N/A			3/8		
Pressure pipe	N/A			1/4		
Maximum pipe length work (m)	N/A			8		
Refrigerant	R134a					
Standard fittings						
PE coated shelves	2	4	6	2	4	6
Trayslides (pair)	2	4	6	2	4	6

* 20% increase for 60HZ power supply

V4