

Williams  
Professional Refrigeration

# Counter Series

Williams present a series of ergonomic counter type refrigerators, built to maximise storage space and available with a variety of options for greater user flexibility

## 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*

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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.

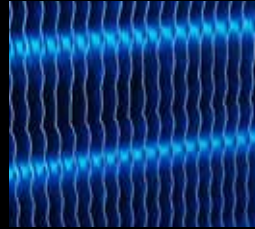
**Designed and engineered to operate up to 43°C ambient**

*Effective in the harshest environment*

09.

**HACCP compliant**

*Ensures the food safety of Williams products*



10.

**Condenser and evaporator with Hydrophilic aluminium fins**

*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**

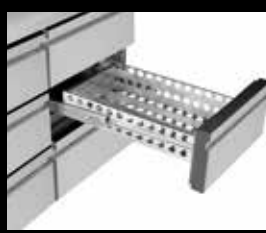
*Ensures fast and even cool air distribution*



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



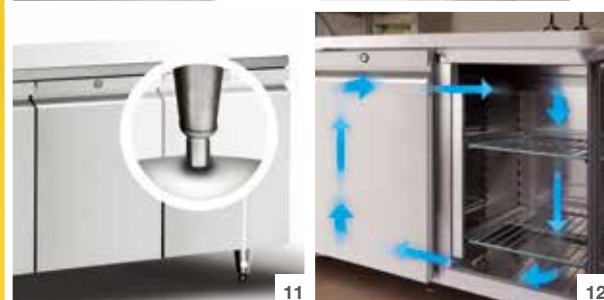
01. Removable cassette type condensing unit and evaporator for easy servicing with zero down time
02. Excellent thermal efficiency, high density polyurethane insulation with Zero ODP (Ozone Depletion Potential) and Low GWP (Global Warming Potential)
03. Adjustable racking system allows flexible storage
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 ( $\pm 15$  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. Condenser and evaporator with Hydrophilic aluminium fins 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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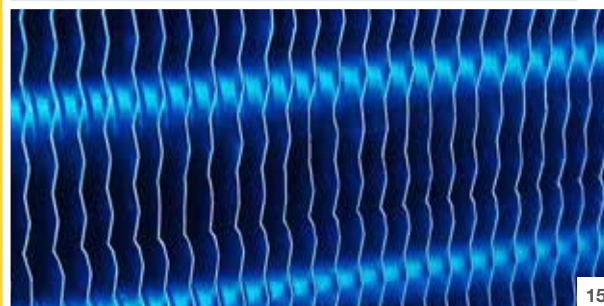


11

12



13



15

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# 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 (add 10mm to depth for Emerald)
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	=	-19 / -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
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)
<b>Temp Range (°C)</b>	+1 / +4	+1 / +4	+1 / +4	+1 / +4	+1 / +4	+1 / +4
<b>External Dimension (mm)</b>						
Width	970	1500	2030	745	1275	1805
Depth	760					
Height	850					
<b>Internal Dimension (mm)</b>						
Width	455	985	1513	455	985	1513
Depth	650					
Height	570					
<b>Thickness of 304 grade stainless steel (mm)</b>						
Exterior	0.7					
Interior	0.6					
Door	0.8					
<b>Opening Depth (mm)</b>	1243					
<b>Capacity (cu.ft / litres)</b>	8.1 / 230	15.1 / 428	22 / 625	8.1 / 230	15.1 / 428	22 / 625
<b>Power Supply</b>	220V / 50HZ / 1PH					
	13 amp plug					
<b>Power Input - Running (amps) *</b>	2.5	4.5	3.5	7		
<b>Rating Power (watts) *</b>	550	990	770	1540		
<b>Compressor (HP)</b>	1/4	1/2	1/4	1/3	1/2	
<b>Heat Rejection (watts) (Evaporating at -10°C at 32°C ambient)</b>	485	950	485	623	950	
<b>Remote condensing unit with housing (Width x Depth x Height) (mm)</b>	N/A		530 x 350 x 335		580 x 350 x 335	
<b>Refrigerant Pipe Size (inch)</b>						
Suction pipe	N/A			3/8		
Pressure pipe	N/A			1/4		
<b>Maximum pipe length work (m)</b>	N/A			8		
<b>Refrigerant</b>	R134a					
<b>Standard fittings</b>						
PE coated shelves	2	4	6	2	4	6
Trayslides (pair)	2	4	6	2	4	6

\* 20% increase for 60HZ power supply