




WILLIAMS REFRIGERATION

BAKERY EQUIPMENT

REACH-IN & ROLL-IN RETARDERS, PROVERS, RETARDER PROVERS, REFRIGERATORS AND FREEZERS

WWW.WILLIAMS-REFRIGERATION.CO.UK



The dedicated range of dough conditioning equipment and bakery refrigeration from Williams

Williams has supplied its range of retarders, provers and dedicated refrigerators and freezers to many of the UK's leading supermarket chains and independent craft bakers for many years.

Williams is a leading manufacturer and supplier of professional refrigeration for the food service and bakery markets, with a global reputation for delivering excellence.

Our extensive product range includes high performance, energy efficient and environment-friendly refrigerated cabinets and counters, blast chillers, coldrooms, back bar and specialist bakery equipment.

Our customer commitment helps you meet the demands of food safety and energy efficiency legislation. Our competitive pricing, professional advice, innovative design and after sales service support attracts customers from all sectors of the market – including many of the world's leading bakery, hospitality and retail organisations.

Williams 'right first time' philosophy means that its products provide years of trouble-free operation and are easy to service and maintain.

Greenlogic:

Through the Greenlogic initiative, Williams is committed to supplying the most energy efficient and sustainable commercial refrigeration in today's market. For more information visit www.greenlogic.info

WILLIAMS' BAKERY RANGE AT A GLANCE

✓ Standard - Not available o Option	Reach In	Modular
Stainless steel exterior and interior	✓	✓
Stainless steel or aluminium base	✓	✓
Zero ODP/GWP low foam insulation	✓	✓
Heavy duty swivel castors with brakes	✓	-
CoolSmart controller*	✓	-
Touch screen controller**	✓	✓
Barrel locks	✓	-
Designed to 43°C ambient	✓	✓
Self closing doors	✓	✓
Internal bumper bars	-	✓
15mm insulated floor with ramp	-	✓
Pass-through configurations	-	o
Adjustable humidity levels**	✓	✓
Variable prove temperature**	✓	✓
Intelligent steam calculation**	✓	✓
Economy mode**	✓	✓

* Refrigerator / Freezer models only

**Prover or Retarder Prover temperatures only





BAKERY RANGE

Our specialist bakery equipment leads the way in dough conditioning and bakery refrigeration. Williams has supplied the baking industry with an extensive range of dedicated equipment for many years, including refrigerated cabinets and modular storage, dough retarders, provers and retarder provers.

Designed specifically for both independent craft and in-store bakeries, our products are equipped to take 18' x 30' or 600mm x 400mm bakery trays and to operate effectively in the toughest of conditions, even in high ambient 43°C environments.

In recent years bakers have seen the huge benefits associated with Retarder Provers and have embraced the technology. Williams is meeting this demand by continually improving its range of equipment, using the best available technology, to ensure consistency of results.

Refrigeration for the real world.



TOUCH SCREEN BAKING

The DoughMaster can significantly reduce wasted energy and will always ensure the very best dough quality.

The simple-to-program DoughMaster controller allows fermented goods to be retarded and stored overnight or longer, before proving and making it ready for baking automatically. It can be fully adjusted to suit the needs of your business.

The DoughMaster helps to provide perfect production in a variety of situations and with almost any type of bread. The results are more flexible production runs, the ability to plan for bottlenecks, faster overall production, lower production costs, and above all, improved quality of product. In addition, the DoughMaster controller is easy for staff to use and manage.

The DoughMaster is a robust, intelligent controller offering an improved user experience. It offers easy to follow, intuitive on-screen instructions, a contemporary touch screen display and PC quality graphics, guiding you through simple steps with minimum effort.

It provides the ability to precisely adjust humidity and temperature, and to 'bank' temperature and humidity settings, thereby creating a smooth and controlled 'microstep' transition from cold to warm. The controller is equipped with a seven day timer allowing it to switch automatically from retard to recovery and prove cycle.

Many regular bakery controllers will flood the chamber with steam, much of which is wasted energy. The DoughMaster's innovative Economy Mode not only regulates steam generation but also calculates the exact volume required, only supplying this precise amount, thereby significantly reducing energy consumption.

The DoughMaster can also provide informative feedback and diagnostics to assist an engineer. It can also be expanded and developed with firmware updates as technology progresses or your bakery expands.



DOUGHMASTER CONTROLLER

Easy to follow, step by step instructions provide users with complete control over the process.

- Economy mode to save energy when system is on stand-by
- Automatic control of retarding temperature to ensure products remain in prime condition
- Intelligent steam calculation and generation - measures exact amount required and distributes it precisely and evenly to minimise energy consumption, save you money and improve your profits
- Adjustable seven day controller - automatically varies retard, recovery and prove cycles
- Adjustable humidity levels
- Variable prove temperature
- Adjustable retard temperature
- Automatic defrost
- Three Programmable operations per day using the 'Auto Cycle' mode, with the ability to auto select the next available programme from memory

C2T



RPC1T



CRYSTAL BAKERY CABINETS

The ideal solution for producing perfect dough, every time.

Our Crystal range of reach-in cabinets is available in a choice of temperature ranges to fully cover specific applications.

CRYSTAL REFRIGERATORS AND FREEZERS

Many bakers now use a variety of methods in production. Our freezer models, for example, are perfect for the storage of frozen dough products, helping to cope with customer demand during busy periods, or in the supply of frozen batched items to larger retailers.

Our refrigerated models are ideally located close to production, where they will safely store the raw materials needed prior to mixing, as well as keeping those delicate pastries and desserts in top condition.

CRYSTAL RETARDERS AND PROVERS

Although Williams has manufactured bakery equipment for over thirty years our dough retarder and prover models have never been in such demand. They have become essential equipment for any bakery, whatever the size of operation.

Our retarders have been built to control the correct level of humidity, which is crucial in preventing skinning of the dough.

Our provers allow yeasted dough products to ferment in the perfect environment, by precisely controlling temperature and humidity until the ideal volume is achieved. This ensures the quality of the finished baked product.

Available in a choice of temperature ranges to suit specific requirements

- -5°/+3°C retarder mode
- -13°/-21°C frozen storage
- +25°/+40°C prover mode

FEATURES AND BENEFITS

Designed and engineered to operate efficiently in the harshest of environments such as in a 43°C ambient

Accommodates industry standard 18"x 30" (or 400 x 600mm) trays

115° and 180° door dwell for loading large trays and pans, beneficial where walkways are limited

Heavy duty, PVC, magnetic balloon gaskets with welded corners provide durability and 100% tight seal, preventing heat ingress

Foodsafe professional stainless steel interior and exterior provides robust, hygienic and easy to clean surfaces



Easy to clean, one piece stainless steel dished base with radiused corners reduces potential dirt traps

Precision injected, high density 75mm polyurethane insulation provides maximum excellent thermal efficiency with low GWP and zero ODP

Versatile, removable racking system provides flexible storage and ease of cleaning

Self-closing doors avoid heat ingress and reduce energy consumption



Barrel locks on doors for added security and stock control



Williams CoolSmart controller for easy operation and clear digital display

Delivered to site with heavy duty, non-marking swivel castors with brakes for improved mobility and stability

Energy saving DoughMaster controller – touchscreen, easy on screen instructions and PC quality graphics (DRP only)

High performance helium leak testing is carried out on the entire system to guarantee efficiency



MODULAR RETARDERS / PROVERS

Maximise your footprint and add flexibility to your production schedule.

With their wide choice of widths and depths our modular retarders, provers and retarder provers are designed for flexibility. Whatever your available space we have a model that will maximise your footprint, accommodating from one to eight bakery trolleys, or even more.

Many bakers have embraced retarder provers, as the concept has developed significantly over recent years, both in terms of technology and consistency of results.

Our door-mounted DoughMaster controller is fixed at eye-level for ease of use. It allows you to precisely set the temperature and humidity for the proofing cycle, and to set the retarding temperature to meet your requirements.

Unsocial hours can be reduced with this easy to programme controller. 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.

Our modular retarder provers also have an adjustable airflow pattern, checked and adjusted at the time of commissioning to suit the working environment and production requirements of the baker. For perfect results the air should be directed down the side of the chamber and drawn up through the centre.

By choosing Williams, bakers can be confident that they can deliver the best quality dough consistently for many trouble free years.

Available in a choice of temperature ranges to suit specific requirements

- -5°/+3C retarder
- +38°/+40°C prover
- -5°/+3C & +25°/+40°C retarder prover



FEATURES AND BENEFITS

Designed and engineered to operate efficiently in the harshest of environments such as in a 43°C ambient

Internal bumper bars for added protection

Accommodates 18" x 30" trays on bakery trolleys - from single rack up to eight racks or more

Choice of 18" or 30" (600mm x 400mm) access for added flexibility

Foodsafe professional stainless steel interior and exterior provides robust, hygienic and easy to clean surfaces

Precision injected, high density 90mm polyurethane insulation provides maximum thermal properties with low GWP and zero ODP

Heavy duty, PVC, magnetic balloon gaskets with welded corners provide durability and 100% tight seal, preventing heat ingress

Heavy duty self-closing doors with snubbers avoid heat ingress and reduce energy consumption

15mm insulated floor with ramp - no excavation required



Energy saving DoughMaster controller - touch screen and PC quality graphics. (DRP only)

Pass-through 'L', 'S' and 'U' shape configurations available



FRONT OF HOUSE DISPLAY

Maximise your retail potential with a Gem Merchandiser.

Perfectly suited to the 'grab & go' sector, our Gem merchandisers are perfect for the modern high street baker, ensuring goods are displayed in the most eye catching, safe and energy efficient way.

GEM MULTIDECKS

Our Gem Multidecks lead the way in energy saving. Not only is there a completely new range of energy saving multidecks (the G Series), but also many energy saving features are fitted as standard across our other models, including bright LED lighting and new innovative aerofoil ticket strips.

With display often competing with space for tables and chairs out front, Williams models come in a wide range of formats and sizes to fit your available space perfectly.

Their designer style will help to improve your front of house, while their clever layout maximises every millimetre of retail space.

The choice of size ranges from the slimline R70, with its compact footprint, up to the M180, which has a capacity of over 32 cubic litres.

The ranges are available in any RAL colour to suit your decor, or you could choose a bespoke design using Williams' Chameleon service to truly stand out from the crowd.

Many other options are available to make Williams' Multidecks the most flexible range in today's market, including sliding front and rear loading doors, impulse snack baskets and remote systems that allow for a run of several multiplexed units.

GEM PASTRY AND SANDWICH CHILLERS

Williams Gem Display Chillers combine superior visibility and durable construction. Their tempered glass shelves and curved glass surrounds ensure all-round clear visibility, while the bright white LED lighting delivers extra eye appeal.

The Sandwich Chiller is open fronted, allowing for quick grab & go access, while our Pastry Chiller's closed curved glass front makes it ideal for displaying all types of fresh cakes and pastries in a assisted service operation.

FEATURES AND BENEFITS



Enhanced panoramic glass side panels for all round visibility and improved merchandising

Remote refrigeration – for multiplexing of units and noise sensitive areas

Chameleon wrapping available for bespoke designs

Wide choice of models available : R (Slimline); M (Large capacity); G(Green)

Adjustable shelving for flexible display



Impulse Snack Basket for maximising merchandising potential

Designed to operate efficiently, even in ambient temperatures up to 25°C



Innovative new aerofoil ticket strips fitted as standard and offer up to 15% energy savings

Available in a full range of colours



Available with Night Blind; Double Lock Security Shutter or new super-efficient thermal Sliding or Hinged Front Doors, offering substantial energy savings

New Green Series range fitted with a raft of energy saving features as standard

Ceiling and undershelf mounted, energy saving LED strip lighting

Solid or glass rear loading doors for quick and easy restocking

Natural hydrocarbon refrigerant with low GWP / zero ODP. NB: Refrigerant charge is under the 150g limit, removing the need for site inspections



Advanced airflow ensures produce is kept fresh and safe, while your business conforms to HACCP guidelines with minimal effort

TECHNICAL DATA

Crystal One Door Reach in Cabinets

Model	Width	Depth	Height	Temp °C	Capacity (18"x30") Trays
RC1T	737(587)	941(800)	2140(1390)	-5/+3	20
LC1T	737(587)	941(800)	2140(1390)	-13/-21	20
PC1T	737(587)	941(800)	2140(1503)	+38/+40	17

Crystal Two Door Reach in Cabinets

Model	Width	Depth	Height	Temp °C	Capacity (18"x30") Trays
RC2T	1400(1250)	941(800)	2140(1550)	-5/+3	40
LC2T	1400(1250)	941(800)	2140(1550)	-13/-21	40
PC2T	1400(1250)	941(800)	2140(1550)	+38/+40	40

Crystal One Door Retarder Provers

Model	Width	Depth	Height	Temp °C	Capacity (18"x30") Trays
RPC1T	737(587)	941(800)	2140(1390)	-5/+3°C Retard +38/+40°C Prove	17

Crystal Two Door Retarder Provers

Model	Width	Depth	Height	Temp °C	Capacity (18"x30") Trayslides
RPC2T	1400(1250)	941(800)	2140(1550)	-5/+3°C Retard +38/+40°C Prove	40

Crystal Mobile Prover

Model	Width	Depth	Height	Temp °C	Capacity (18"x30") Trays
C1MP20	737(587)	941(800)	2140(1503)	+38/+40	19

Note:

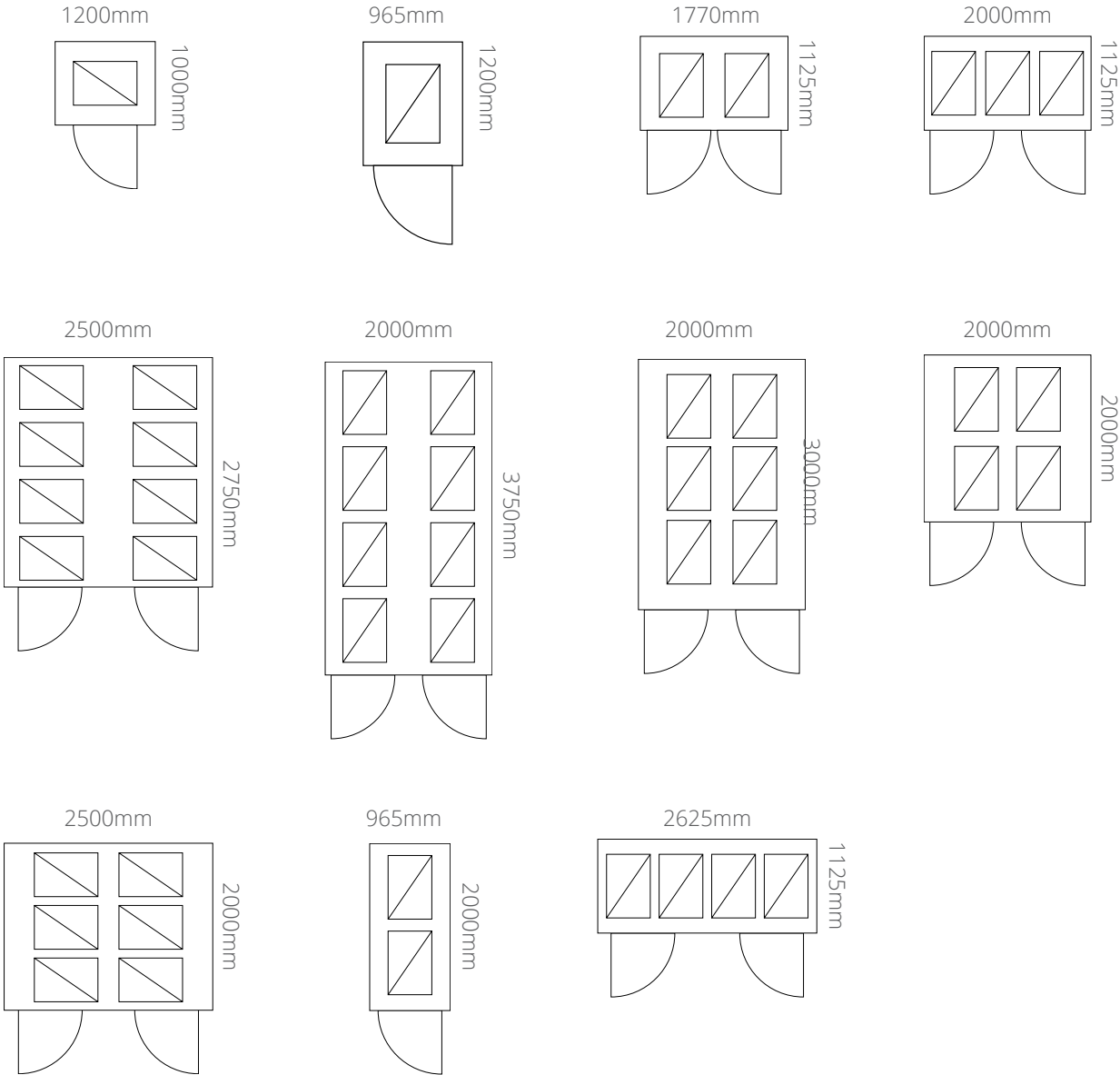
All dimensions are in mm unless otherwise stated.

Dimensions are shown external(internal).

Full Technical Details can be found at www.williams-refrigeration.co.uk/info-centre

TECHNICAL DATA

Examples of Crystal Modular Configurations





www.williams-refrigeration.co.uk

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Installation of all Williams products requires adequate ventilation.

Williams has recently upgraded its products. As such the 'on location' images used here, differ slightly to the new range. For true new model representation please refer to the individual product images.

Williams reserves the right to modify the design, materials and finish in accordance with its progressive development policy.

Williams Refrigeration is a trading name of AFE Group Limited.
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