

Design Excellence: Cool Technology



Gem Sandwich and Pastry Chillers

SC Series
PC Series

Grab & Go Refrigerated Display Merchandiser



Perfectly suited to the fast-growing 'grab & go' sector, with standard and slimline multidecks, sandwich chillers and pastry chillers.

Williams Refrigeration is a leading manufacturer of commercial refrigeration 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, backbar 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 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





GEM SANDWICH AND PASTRY CHILLERS

Williams' Gem Sandwich and Pastry Chillers are eye-catching refrigerated merchandisers - ideal for front of house display in coffee shops, supermarkets, hotels, universities, delicatessens, restaurants and hospitals.

Their designer style improves your front of house, while their clever layout maximises every millimetre of retail space.

As well as maximising retail display space, the units will enhance food safety. They have a robust construction that will deliver a long service life – a practical and sustainable solution for the Grab & Go sector.

The Gem Sandwich and Pastry Chillers are part of Williams' range for the Grab & Go sector, which includes a variety of merchandisers and a choice of back of house refrigeration cabinets and counters.





Sandwich Chiller

Designed for sandwiches, dairy, drinks and other pre-packed products, our Gem Sandwich Chillers are a popular choice that can help increase sales by enhancing presentation and giving customers open, easy access to your Grab & Go menu.

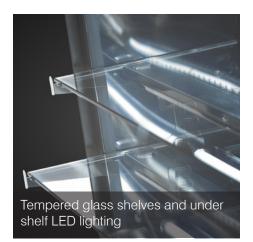
Pastry Chiller

Specifically designed to chill and hold cakes, croissants, open sandwiches and similar goods in top condition, Williams' Gem Pastry Chiller provides the practical, safe solution.

Features at a glance

✓ Standard - Not available	Sandwich Chiller	Pastry Chiller		
Attractive brushed stainless steel finish	✓	✓		
Glass rear loading doors	-	✓		
Canopy LED lighting	✓	✓		
Under shelf LED lighting	✓	✓		
Operating temperature in 25°C ambients (Climate Class 3)	2 to 5°C	5 to 8°C		
Removable adjustable shelves	✓	✓		
Tempered glass sides	✓	✓		
Tempered curved glass front	-	✓		
Hot gas defrost system	✓	✓		
Self-retracting night blind	0	-		









GEMS THAT SET NEW STANDARDS....

"Practical, attractive and sustainable alternatives for the Grab & Go sector."

For the new Gem Sandwich and Pastry Chillers we set about developing display units that would set new standards in the three key areas that matter in the Grab & Go sector: food safety, energy efficiency and display capacity.

Food safety first

The combination of effective refrigeration and high performance insulation means that temperature pull down times are very fast – so that the cabinet temperature is always within set parameters (2 to 5°C for the Sandwich Chiller, 5 to 8°C for the Pastry Chiller), even in ambients of 25°C.

This is further helped by Williams' hot gas defrost system, which means the unit is only in defrost for a short period, compared to traditional electrical element defrost systems.

Every last millimetre of display space...

The trick of getting more display space from the same footprint is accomplished by a variety of clever design features. For example, the Gem Sandwich Chiller's night blind is positioned in such a way that it leaves the whole of the top shelf clear for display, which is often not the case with standard designs.

Meanwhile staff can use the full depth of its shelves to display product. With most designs, there needs to be a gap between the food product and the cabinet's back wall, to ensure airflow passes through. The Sandwich Chiller's Air Wall means product can be loaded right up to the rear of the cabinet, with no gap and no risk of compromising food safety. This feature also makes life easier for staff restocking the unit, and avoids the risk of customers inadvertently moving stock and blocking the airflow.

Long lasting good looks

The Chillers' 50mm polyurethane insulation not only minimises temperature loss but also makes them very strong and robust. The stainless steel body and tempered glass sides and shelves (and front, in the case of the Pastry Chiller) add to this durability and make the units easy to clean.

TECHNICAL DATA

Sandwich Chillers

Model	Temp °C	Width (mm)	Depth (mm)	Height (mm)	HP	Running Amps	Shelves	Capacity Itrs(cu.ft)
SC900	+2/+5	900	780	1500	1	8	3	216 (7.26)
SC1200	+2/+5	1200	780	1500	11/4	8.5	3	296(10.5)

Pastry Chiller

Model	Temp °C	Width (mm)	Depth (mm)	Height (mm)	HP	Running Amps	Shelves	Capacity Itrs(cu.ft)
PC900	+5/+8	900	780	1500	1/3	3.6	3	205 (7.2)









www.williams-refrigeration.co.uk

Installation of all Williams products requires adequate ventilation.

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

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