

Leaders In Coldroom Innovation...

Williams offer flexible solutions and bespoke designs to suit even the most unique environment. Fully project managed including site survey, detailed approval drawings, risk and method statements, testing, commissioning and installation. Williams continually strive to bring you the best quality, most energy efficient refrigeration in today's market

Take a look how these **Features** could **Benefit** you



in focus...

- *Special requirements*
- *Innovative solutions*
- *Bespoke designs*
- *Expert advice*
- *Leaders in coldroom technology*

why choose Williams...

F

Range of panel widths and heights all manufactured at our wholly owned UK factory

Dual compartment rooms with or without movable partition walls

Choice of roof finishes including PVC sloping box profile for external rooms

Roll-in and drive through access

B

Flexibility in design. Bespoke rooms made easy - virtually any size

Expert advice to help maximise storage space available

Increase storage space outside the kitchen

Ease of loading and holding especially for Central Processing Units



central processing unit - drive in chilled storage



external (white) with HGV loading bay



internal room with full height viewing window



colour range:

-  Forest Green
-  Brown
-  Gunmetal Grey
-  White

F

Flush fitting doors with heavy duty chrome fittings - standard 750mm opening

Viewing panels and strip curtains

Control panels, evaporators and weatherproof housed condenser units

Choice of plastisol finishes and colours

B

Fully rebate doors provide protection against damage (sliding door also available)

Reduces need for door opening and limits heat loss when opened

ISO14001 implementation - environmentally conscious production at our UK factory

Sympathetic to the surrounding environment

Williams have extensive experience in the design and manufacture of coldrooms, leading the way with innovative solutions for the foodservice, bakery, medical and research industry. Offering the complete package from site survey, through to production and installation - our project management team guarantee minimal disruption to business and ensure the perfect room to suit your environment.

vibration free - *The Beatson Institute (WoSCS) Cancer Research Glasgow University*

As one of Cancer Research UK's "core-funded" institutes, the Beatson Research Institute is committed to world-class research and the understanding of cancer cell behaviour.

Williams were selected to install seven temperature controlled rooms, one to a very specific brief - a vibration free room. Isolated from the vibrations of the building, a modified ceiling mounted cooler pod was designed and suspended on isolated drop rods with air conditioning air ducted via insulated, flexible ducts into the room. From here air is distributed using a "D" shaped textile cooling sock giving air movement of less than 0.5m/s.



waste control - *Hoste Arms, Norfolk*

Situated in picturesque Burnham Market, the Hoste Arms Hotel - originally built as a manor house in 1550 and even visited by Lord Nelson - is thought to be one of the first hotels in the UK to have such an advanced facility.

- Clad in hygienic stainless steel
- High efficiency housed condensing unit and a Williams' internal cooler
- Low noise fans so the hotel's patrons are not disturbed.
- Temperature kept at a cool 8°C



temperature simulation - *Diageo, Scotland*

Dedicated to improving their brand names, Diageo turned to temperature control specialists at Williams to provide a Whisky Conditioning Room which would be capable of simulating day and night temperatures and control humidity. Whisky itself naturally gives off Ethylene which would classify the storage room as a Zone 2 Risk of explosion area. Conventional refrigeration equipment was not suitable for such a project so Williams had to re-think the crucial elements and designed a purpose built system.

- Ventilated ceiling and multidirectional discharge vents
- Low level return plenum, fresh air inlet fan and flash back dampers
- all Class 2 compliant.



game larder - *Forestry Commission, Countrywide*

A purpose built, containerised unit for butchering and storing game safely on site. Easy to transport and can be up and running within four hours. The deer larder is divided into two sections, the prep area and the chill room. The prep area has tabling, sinks, sterilising equipment and a floor gully. After processing, an overhead winch carries the carcasses through to the chill room for storage. Williams has installed numerous game larders throughout the country on both national and private estates.



www.williams-refrigeration.com

Dealer Stamp

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

