

# glycolrefrigeration

greenlogic: energy saving refrigeration



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For the ultimate in environmentally friendly refrigeration systems, that also offer enhanced performance and significantly reduced energy consumption - choose Williams' unique Glycol Refrigeration System.

*Take a look how a Glycol System could benefit you....*



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GLYCOL REFRIGERATION SYSTEM

The Glycol System consists of the unique linking of a number of independently controlled refrigerated cabinets, counters, bottle coolers or coldrooms together. A chilled glycol solution is circulated within a closed loop ring using an externally located pump and a single refrigeration charge.

Glycol is a totally foodsafe, non hazardous liquid, which retains its properties throughout the process resulting in a number of performance and user benefits including increased performance, energy efficiency and cost savings.

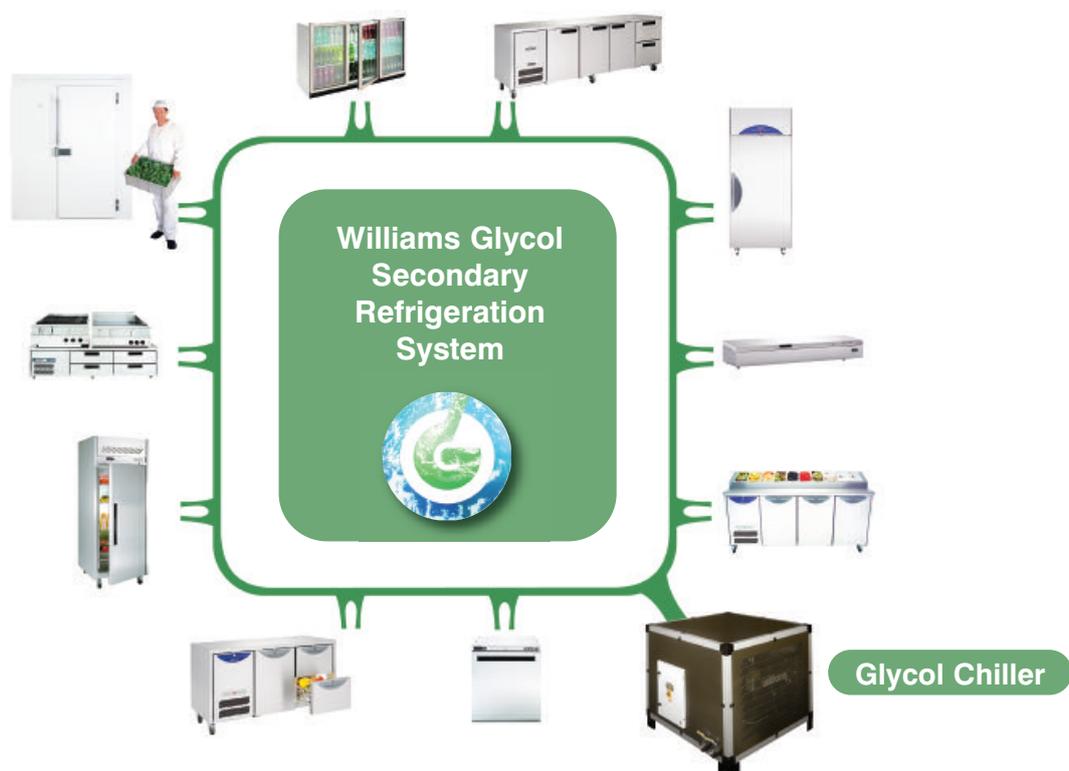
The main chiller units are designed to be located externally (or internally in a plant room) and chill the glycol solution via a plate heat exchanger connected to a direct expansion refrigeration system with a common enclosure. The individual cabinets and coldrooms are independently controlled by their own digital controller to achieve their preset temperature.

Williams Glycol Refrigeration System is excellent for all equipment running at 1°C and above. Many of our products can be specified to operate on glycol and we are also able to modify certain other equipment such as servery counters to also operate on the system.

Williams offer a choice of two types of Glycol Systems:

- **100% Back-up system** - made up of two chiller units fitted with an auto-changeover system, with independent refrigeration systems, controls and safety features providing complete assurance to the user. Ideal for larger, busy kitchen installations such as restaurants and hotels.
- **Single chiller system** - a more cost effective solution suitable for smaller environments such as breweries, pubs and small to medium catering facilities.

Both systems feature a high performance control panel with a comprehensive diagnostic system for ease of servicing.



# The Benefits



The Glycol Chiller units are designed to be located externally (or internal plant room) with a weather resistant casing - locations include rooftops; courtyards and basements. Williams offer a wide selection of chiller sizes to suit all types of professional catering requirements.

**With the combination of the externally located chiller and the liquid properties of glycol, this unique system offers a wide range of benefits**



- Highly efficient temperature control
- Reliability
- Length of temperature holding time
- Ability to keep ambient temperatures to a minimum
- Increased efficiency and performance for reduced wastage and improved stock turnaround
- 100% fully flooded coils for almost instant pull down of temperature versus 65% in traditional refrigeration systems



## Environmental Benefits

- Glycol is totally foodsafe, with no health risks to users and installers
- Little or no heat emissions into the kitchen - reducing ventilation and air conditioning requirements
- Reduced noise levels in the kitchen improving the working environment
- Reduced energy consumption meets Climate Levy demands



## Cost Benefits

- Up to **25%** reduction in running costs
- Reduced heat extraction and ventilation costs
- Reduced food wastage
- Reduced risk of failure when compared with integral refrigeration systems

## What our customers say

***“With the type and amount of product we use in our menu Glycol offers an excellent storage solution - particularly with the speed of pull down and length of holding time. The ease of servicing Glycol has also been very important.”***

*Mark Edwards – Executive Chef, Nobu*



After a period of approximately twenty four hours the **100% back up chiller system** will automatically switch between system A and system B. If any faults were to arise, the dominant system running the control (A) would then automatically switch on to the standby system (B) bringing up a fault indicator on the panel and in the kitchen.

Further consideration should be given to the specification and installation process as the equipment is installed on a remote application basis when compared to self contained refrigeration systems. Williams offer a full site survey, pipework calculations and two installation fixes - the first for pipework and chillers to include pressure and leak tests, the second for equipment installation and commissioning. All surveys and site visits are carried out by Williams qualified engineers, thereby ensuring minimal disruption to business - part of the complete Glycol System package.

Model	Size (kW)	Nominal Supply	Dimensions (WxDxH - mm)	Weight (kg)	Sound (dBA)
WGC4500	4.5	415V / 32A / 50hZ	1150 x 1150 x 905	230	81 *
WGC7500	7.5	415V / 32A / 50hZ	1150 x 1150 x 905	267	85 *
WGC11000	11	415V / 45A / 50hZ	1600 x 1300 x 1005	420	90 *
WGC18000	18	415V / 45A / 50hZ	1600 x 1300 x 1105	420	90 *

For larger installations additional chiller sizes can be offered to suit individual applications

\* sound ratings for compressor only



## Williams Refrigeration

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