

Price guide

DESIGN EXCELLENCE: COOL TECHNOLOGY

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Above: Members of the Williams Australia team, manufacturing cabinets at our Dandenong South (Victoria) factors



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Williams Refrigeration Australia is part of the global Williams Refrigeration Group, which is a major refrigeration division within the international ALI Group Srl. With a reputation for innovation and excellence, Williams Refrigeration is the first choice for quality refrigeration solutions for the foodservice and bakery industries in many countries across the globe.

Williams Refrigeration Australia specialises in designing and manufacturing specifically for Australian conditions and for local market requirements. All products are built for performance, reliability and durability, even in the toughest and most arduous of conditions. With access to global design and development resources, Williams Australia's mission is to employ this global technology in our Australian products, backed up by excellent customer service.

Established in 1986, the modern equipped manufacturing operations based in Dandenong, Victoria is ISO 9001, ISO 14001 and ISO 45001 accredited. The range of Williams foodservice refrigeration equipment available through our extensive Australia wide dealer network includes upright refrigerators and freezers, blast chillers/freezers,

gastronorm cabinets, back bars, merchandising cabinets, sandwich bars, pizza preparation counters, under counter storage units and bakery cabinets.

Williams Australia also supplies a wide range of national and international corporate clients with purpose built refrigerated storage solutions tailored to their specific foodservice processing needs.

Our commitment to ongoing product development, excellent customer service and product performance, quality and reliability is second to none. Williams 'right first time' philosophy means that its products provide years of trouble free operation and are easy to service and maintain. But if things do go wrong, they can quickly be repaired with minimal delays and disruption to the working environment.



How to navigate the PDF Price Guide

There are multiple ways to explore the Price Guide. Choose whichever method suits you best. The book has been designed with usability in mind to make finding the right information simpler and faster.

To jump to a section or page

- In Acrobat, open the bookmarks panel [View>Show/Hide>Side Panels>Bookmarks].
 The bookmarks panel functions like a linked Table of Contents. Search for the product name and click the relevant link to skip to that page OR
- Click the relevant Product name on the CONTENTS page which is also linked to each associated page.

To return to the contents page

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- Click the small Williams logo on the bottom of each product page.

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When it comes to commercial refrigeration solutions for businesses in Australia, choosing locally manufactured cabinets from Williams offers a multitude of benefits for dealers, specifiers, and end-users alike. From enhanced quality control to tailored design features—learn why locally manufactured cabinets stand out as the preferred choice for the Australian market.

O1 Quality Assurance

Australian manufacturing standards are renowned worldwide for their rigor and adherence to strict quality control measures. By opting for refrigerated cabinets manufactured in Australia, customers can rest assured that they are investing in products that meet the highest quality standards, ensuring reliability and longevity in demanding commercial environments.

02 Local Support and Service

Partnering with a local manufacturer means easier access to support and service. Dealers, specifiers, and end-users can benefit from faster response times, readily available spare parts, and comprehensive after-sales support. This ensures minimal downtime in case of any issues, ultimately contributing to uninterrupted business operations.

O3 Customisation Options

As an Australian manufacturer Williams understands the unique requirements of various industries such as hospitals, pubs, clubs, schools, restaurants, cafes and more. We offer customisable solutions tailored to the specific needs of our customers. Whether it's size adjustments; specialised drawer and door configurations; or unique aesthetic preferences of colour and finish—Australianmade refrigerated cabinets can be designed to perfectly fit the intended space and purpose.

04 Adaptation to Local Conditions

Australia's diverse climate conditions present unique challenges for refrigeration equipment. Locally manufactured cabinets are designed and built with these conditions in mind, ensuring optimal performance even in extreme temperatures. From tropical climates in the north to cooler climates in the south, Australian-made refrigerated cabinets are engineered to maintain precise temperature control regardless of external factors.

O5 Energy Efficiency and Compliance

Australian manufacturers are committed to sustainability and energy efficiency. Refrigerated cabinets produced locally must adhere to strict energy efficiency regulations and standards set by Australian authorities. By choosing Australian-made cabinets, customers can reduce their environmental footprint while also enjoying potential cost savings on energy bills.

O6 Supporting Local Economy

By opting for Australian-made refrigerated cabinets, customers contribute to the growth of the local economy. Supporting local manufacturing industries fosters job creation, skills development, and economic resilience within the community. It also reinforces a sense of trust and reliability in the supply chain, knowing that products are sourced and manufactured domestically.



Australian manufactured refrigerated cabinets offer unparalleled quality, customisation options, local support, energy efficiency, adaptation to local conditions, and contribute to the growth of the local economy. Choosing Williams ensures peace of mind and satisfaction with your refrigeration solutions.



The Greenhouse and Energy Minimum Standards Act (GEMS) requires commercial fridges and freezers to be tested and then registered on the government GEMs website. In part, it is a national law to regulate energy efficiency and support the development and adoption of equipment that use less energy in the commercial refrigeration sector.

Williams has many models registered since 2012, under the previous MEPs requirements, which was primarily glass door units. The new 2021 legislation required that many other products including solid door units must now be registered. Certain units are currently exempt from requiring registration such as medical, open top, saladette, and blast chiller types.

To register a product, it needs to be fully tested in a test chamber at certain conditions. For Williams products there are two main standards to which units must be tested.

- ISO 23953 Display (glass door or open units); or
- EN16825 Professional units (storage)

Laboratory testing using predetermined parameters, results primarily in measuring the electrical energy used. This figure is then used to determine a Star Rating, which is familiar to Australian consumers.

Williams has a continuous program to upgrade our range to incorporate many energy efficiency improvements and is always adding to the list of approved cabinets.

These new requirements can be confusing, so please do not hesitate to contact us for further clarification.







greenlogic

As refrigeration equipment runs 24-7 and 365 days a year its energy consumption is of increasing focus. Through *greenlogic* Williams sets out its criteria for ensuring commitment is given to providing the equipment for today's market—along with assurances as to its professional business standards, accreditation and social responsibility.

Regulation is constantly evolving to further drive environmental compliance and transformation; and through *greenlogic* Williams hope to gain awareness specifying and selecting equipment, recognising Regulation raises the bar for product development and innovation and can offer tax benefits.

Operating in a social and environmentally aware landscape is critical for all our futures and this we see as underscored by third party verification of systems, the business and product itself.

Greenlogic is Williams' commitment to supplying the most energy efficient and sustainable commercial refrigeration in today's market. It's not limited to product design—greenlogic covers our plant, manufacturing and management processes too. Our greenlogic Customer Support gives advice on making the right decisions for our customers business and the environment.

Williams' commitment to green refrigeration stretches back decades. In the 1980's we were the first manufacturer to develop CFC-free insulation. In the 1990's we developed the first catering refrigeration to use an environment-friendly refrigerant (glycol) with an Ozone Depletion Potential (ODP) of zero. We've pioneered a raft of greener technologies, ranging from energy-saving Smart Controllers to systems using eco-friendly refrigerants.

Greenlogic Products

Our products are 98% recyclable with the remaining 2% treatable for heat recovery.

But to ensure our products are the most sustainable in today's market means considering each and every component. Not just the contribution they make the products over energy efficiency but the impact they have on the environment, and ensuring they have been produced in a sustainable and ethical manner.

Williams follow an Ethical Trading Code and ensure compliance with it by our suppliers— assessing and grading each of them on the environmental management of their product and plant.

Greenlogic Manufacturing

Williams holds ISO14001 Environmental Management certification throughout its global operations for the design, manufacture and servicing of refrigeration products—showing our commitment to reducing its environmental footprint and long term dedication toward decreasing the pollution and waste produced during the manufacturing processes.

We are committed to reducing our environmental footprint:

- All wood pallets are re-used and waste wood recycled.
- Packaging is 100% recyclable, although the bulk of it is reused.
- Shredded office paper is re-used for spare parts packaging.
- Waste and by products are dispatched to specialist waste processors.
- Williams have adopted a zero tolerance refrigerant leak strategy.
- We only use chemicals that are strictly required by our processes.
- Staff are fully trained in Spillage Procedures.
- Investment has been made in energy-saving technologies.
- Energy-saving procedures include function-testing cabinets overnight using off-peak electricity.

Staff are encouraged to think about sustainability at all times—to switch off equipment that's not being used, to avoid unnecessary use of resources such as paper, to order products made from recycled materials, and so on. Through *greenlogic* Williams also offers practical advice on how to save energy, time, resources and money, while creating a better working environment.

Hydrocarbon + Glycol systems

Hydrocarbon is a natural, non-toxic refrigerant that's environmentally safer and heavily reduces energy costs.

Hydrocarbon

Hydrocarbon refrigerant reduces energy consumption by up to 15% due to its excellent thermodynamic properties. It also almost eliminates the environmental impact due to its low Global Warming Potential (GWP) and zero Ozone Depletion Potential (ODP).

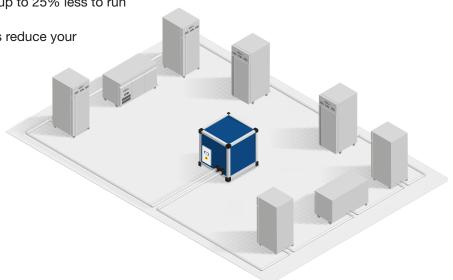
The refrigerant charge on all Williams hydrocarbon equipment is below the 150g threshold, enabling it to be placed in any size of room without the need for specific volume calculations thereby eliminating any potentially costly charges by insurance providers.

Refrigerant	GWP	ODP
R290 HC (Hydrocarbon)	3	0
R134a HFC (Hydrofluorocarbon)	1300	0
R404A HFC (Hydrofluorocarbon)	3780	0

Glycol

The award winning glycol system links independently controlled refrigeration equipment on to a 'ring main' with glycol being pumped round the system's pipes, thereby cooling all connected equipment.

- Glycol reduces running costs up to 25% less to run than other systems.
- Glycol saves energy and helps reduce your carbon footprint.
- Glycol is quiet reducing noise levels in the kitchen.
- Glycol is reliable and totally safe for you and the environment. No health risks and very low environmental impact.
- Glycol is more effective providing seemingly instant temperature control.





Pearl

self contained







Electronic controller



Top mounted



Choice of finishes



LED lighting



10 Amp power

An Australian made cabinet with a choice of a solid or glass door models. A popular and proven performer in many areas of operation.

Available in one door, two door or three door models with a generous 1510 Litre capacity in the latter—and your choice or refrigerator or freezer models.





- 43°C ambient rating for hard working environments (38°C for glass door freezers)
- CoolSmart electronic controller for energy efficiency and even temperatures
- Top mounted refrigeration system for simple maintenance and easy servicing
- Waste heat recovery vaporiser system no need for external drain
- Long life and energy efficient 12 volt cool white LED lights
- Threaded castors allow simple leg changeover if required

- Four sets of plastic coated shelves per door
- Peace of mind auto defrost (electric on freezer models)
- Designed and built to international quality standards for reliability and performance
- Triple glazed glass doors as standard on fridge models
- Optional heated glass doors for reduced condensation and clear view (fridge only) (standard on glass door freezer models)

General uprights

2040		740		1000		1225		1825	
MODEL		4.00) O D	0.0000	OL INA	0.00	0.0	0.0	202
MODEL H (REFRIGERATOR		1 DC		2 D00R	_	2 DC		3 D	
+1°/+4°C)	WHITE, GLASS DOOR	HP1GW	\$4,701	HPR2GW	\$5,227	HP2GW	\$5,851	HP3GW	\$8,658
H (REFRIGERATOR +1°/+4°C)	WHITE, SOLID DOOR	HP1SW	\$4,260	HPR2SW	\$4,691	HP2SW	\$5,134	HP3SW	\$7,466
L (FREEZER -18°/-22°C)	WHITE, GLASS DOOR	LP1GW	\$7,947	N/A	N/A	LP2GW	\$10,275	N/A	N/A
L (FREEZER -18°/-22°C)	WHITE, SOLID DOOR	LP1SW	\$6,948	LPR2SW	\$7,599	LP2SW	\$8,688	LP3SW	\$12,412
H (REFRIGERATOR +1°/+4°C)	STAINLESS STEEL, GLASS DOOR	HP1GS	\$5,937	HPR2GS	\$6,955	HP2GS	\$7,961	HP3GS	\$11,710
H (REFRIGERATOR +1°/+4°C)	STAINLESS STEEL, SOLID DOOR	HP1SS	\$5,522	HPR2SS	\$6,611	HP2SS	\$7,103	HP3SS	\$10,956
L (FREEZER -18°/-22°C)	STAINLESS STEEL, GLASS DOOR	LP1GS	\$9,434	N/A	N/A	LP2GS	\$11,697	N/A	N/A
L (FREEZER -18°/-22°C)	STAINLESS STEEL, SOLID DOOR	LP1SS	\$8,430	LPR2SS	\$9,310	LP2SS	\$9,545	LP3SS	\$15,816
SPECIFICATIONS									
CAPACITY LITRES		520		750		950		1510	
DIMENSIONS - W X D X H (O MM	N 120MM H CASTORS)	740 W x 720 D x 2040 H		1000 W x 720 D x 2040 H		1225 W x 204		1825 W x 72	0 D x 2040 H
WEIGHT UNPACKED (KG)		160 200		220		29	90		
STANDARD INCLU	USIONS ***								
DOOR TYPE			G	(Glass Door), S	S (Solid Door	r), Optional: PT	(Pass-Throug	jh) HD (Half Door)	
FINISH (INTERIOR AND EXTE AND UNDER, STAINLESS STE		W (White), B (Black), S (Stainless Steel)							
SHELVES/DOOR		4		4		4		4	
ELECTRICAL									
POWER SUPPLY		10 amp		10 amp		10 amp		10 amp	
FRIDGE MODELS - GLASS DOORS	RUNNING AMPS	2.	8	3.0		3.8		5.4	
FRIDGE MODELS - SOLID Doors	RUNNING AMPS	2.	8	2.7		3.2		3.8	
FREEZER MODELS - GLASS DOORS	RUNNING AMPS	4.	7	N/A	A	7.5		N	/A
FREEZER MODELS - SOLID DOORS	RUNNING AMPS	3.0		2.8	3	3.	7	6	.1
GAS TYPE									
DEEDICEDANT	FRIDGE MODELS	R13	34a	R134	4a	R134a		R1:	34a
REFRIGERANT FREEZER MODELS		R40)4a	R404	4a	R40	4a	R40)4a
REFRIGERATION WATTAGES FOR		OPTION	VAL RE	MOTE L	INITS				
FRIDGE MODELS - GLASS DO		620 @ -		760 @ -5		850 @ -5°C SST			-5°C SST
FRIDGE MODELS - SOLID DO		440 @ -		530 @ -5		580 @ -	5°C SST		5°C SST
FREEZER MODELS - GLASS I		1050 @ -:		N/A		1480 @ -3			/A
FREEZER MODELS - SOLID DOORS		580 @ -30°C SST		710 @ -30°C SST		950 @ -30°C SST		1550 @ -30°C SST	

^{***} For **Pearl OPTIONS** see page 13

Quartz Star

self contained







Electronic controller



Bottom mounted



Choice of finishes



LED lighting



10 Amp power

An Australian made cabinet with a choice of a one, two and three door models and optional glass door types.

A proven performer in many areas of operation this range comes with energy efficient triple glazed doors as a standard.

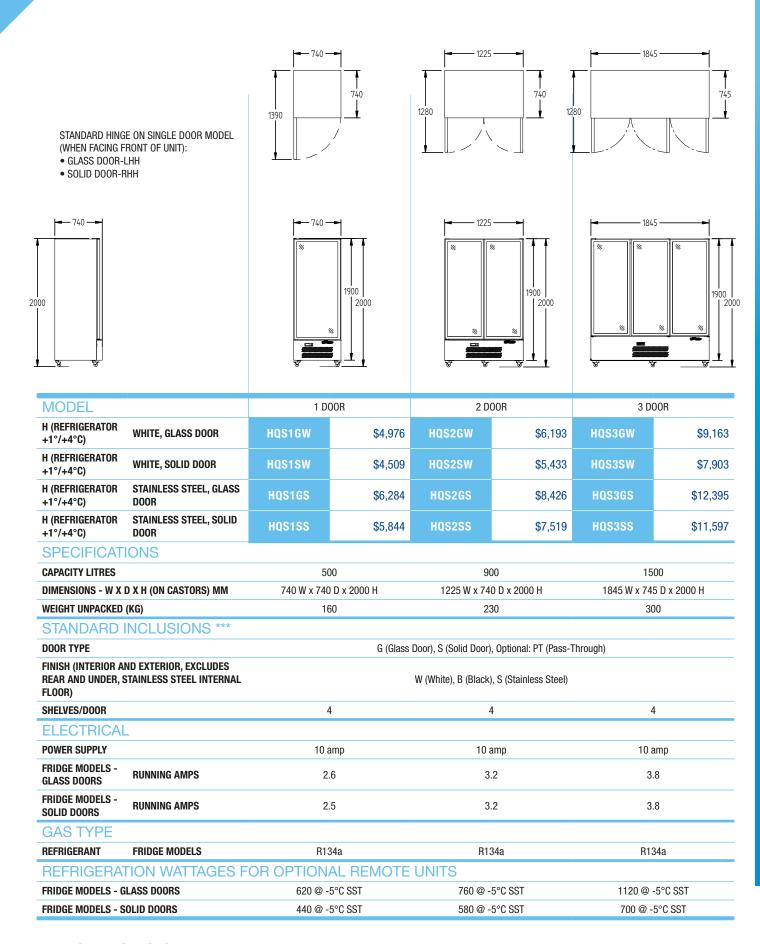
The refrigeration cassette system is removable for simple maintenance and servicing, giving this model and all round tick of approval.





- 43°C ambient rating for hard working environments (38°C for the HQS3GD Model)
- CoolSmart electronic controller for energy efficiency and even temperatures
- Bottom mounted removable refrigeration cassette system for simple maintenance and easy servicing
- Warm waste air from the evaporator blows up the front of the glass to help reduce condensation
- Waste heat recovery vaporiser system no need for external drain

- Long life and energy efficient 12 volt cool white LED lights
- Threaded castors allow simple leg changeover if required
- Four sets of plastic coated shelves per door
- Peace of mind auto defrost
- Designed and built to international quality standards for reliability and performance
- Triple glazed glass doors are standard
- Optional heated glass doors for reduced condensation and clear view



^{***} For **Quartz OPTIONS** see page 13

Options General uprights













LED lighting

glass doors

Cylindrical locks

Pass-through

Locking tabs

Stainless steel shelves

		PEA	RL	QUARTZ STAR			
OPTIONS	P1	PR2	P2	P3	QS1	QS2	QS3
	1 D00R	2 DOOR SLIM	2 D00R	3 D00R	1 D00R	2 D00R	3 D00R
430 grade stainless steel rear & under	\$313	\$625	\$625	\$938	\$313	\$625	\$938
4622 stainless steel interior & exterior excluding rear and under	\$477	\$954	\$954	\$1,431	\$477	\$954	\$1,431
4622 stainless steel rear & under	\$313	\$625	\$625	\$938	\$313	\$625	\$938
430 grade stainless exterior 4622 stainless interior	\$295	\$590	\$590	\$885	\$295	\$590	\$885
Cylindrical locks	\$143	\$286	\$286	\$429	\$143	\$286	\$429
Locking tabs	\$32	\$64	\$64	\$96	N/A	N/A	N/A
Light to solid doors	\$91	\$186	\$186	\$371	\$91	\$186	\$371
Extra plastic coated shelf with clips	\$60	\$120	\$120	\$180	\$60	\$120	\$180
Punched stainless steel shelf upgrade (each)	\$207	\$413	\$413	\$620	\$207	\$413	\$620
Lower castors (2005 high, QS 1965)	\$106	\$159	\$159	\$159	\$106	\$159	\$159
Adjustable legs (150 mm high)	\$64	\$64	\$64	\$96	\$64	\$96	\$96
DOOR OPTIONS (refrigerator only)							
Triple glazed heated glass doors	\$685	\$1,370	\$1,370	\$2,055	\$685	\$1,370	\$2,055
PASS-THROUGH (refrigerator only)							
Solid doors	\$1,256	\$1,691	\$1,691	\$2,512	\$1,256	\$1,691	N/A
Triple glazed Argon doors to both sides	\$1,882	\$2,523	\$2,523	\$3,737	N/A	N/A	N/A
Triple glazed heated doors to both sides	\$2,708	\$4,187	\$4,187	\$6,281	N/A	N/A	N/A
Cylindrical locks	\$286	\$572	\$572	\$859	\$286	\$572	N/A
REMOTE APPLICATION (condensing unit excluded)							
Refrigerator (deduct)	\$281	\$350	\$350	\$519	\$281	\$350	\$519
Freezer (deduct)	\$387	\$509	\$509	\$567	N/A	N/A	N/A
NOTES							

- Optional adjustable legs (supplied loose) in lieu of castors adds 30 mm to overall height (QS +50 mm) Standard hinge on single door model: GD-LHH, SD-RHH when facing front of unit Optional door hang on single door (must be advised at time of order, new build only) Glass door freezer models include triple glazed heated glass doors as standard

- Optional doors may lower ambient rating
 Pass-through model may increase cabinet depth by 50 mm
 Light (with on/off switch) as standard on glass door models only
 SS material options above in addition to base S unit prices
 Gas type: Refrigerator—134a: Freezer—404a: Optional Remote (refrigerator and freezer) 404a



Garnet

self contained





Electronic controller



Top mounted



GN pan compatible



Hydrocarbon



10 Amp power

The Hydrocarbon (R290) Garnet range is designed for the toughest kitchen environments and offers outstanding performance, efficiency and reliability. These storage cabinets come in a one or two door configuration with your choice of both fridge and freezer. The advanced temperature control ensures easy-to-manage operation in even the most demanding high-ambient environments.

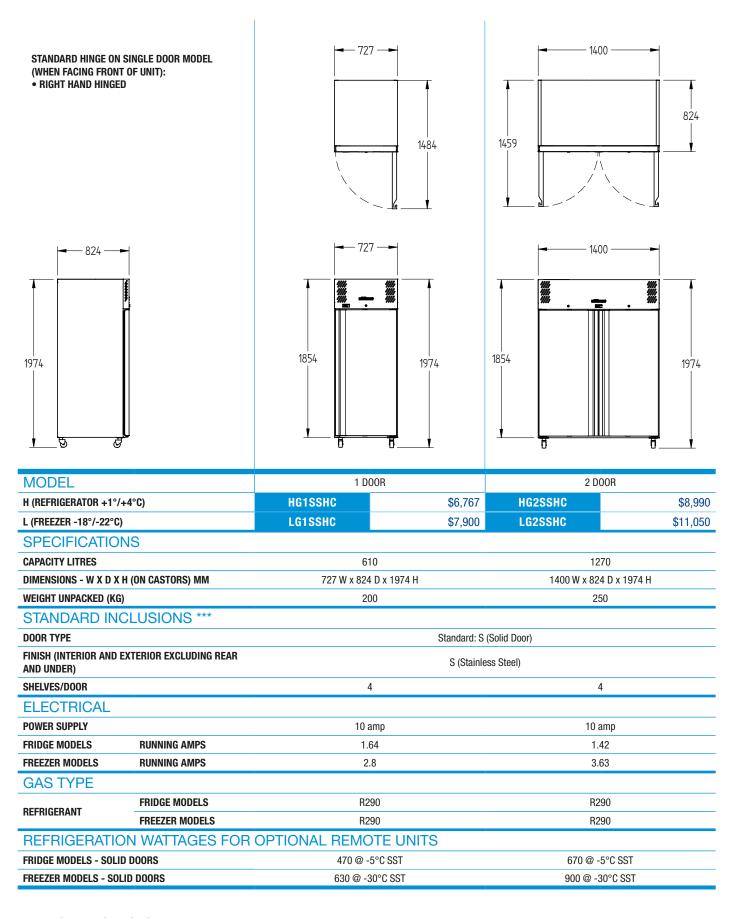


- R290 natural refrigerant
- Reduced running costs
- 40°C ambient rating for hard working environments
- 2/1 Gn cabinet
- CoolSmart electronic controller for energy efficiency and even temperatures
- Easy clean coved internal liner
- Top mounted refrigeration system for simple maintenance and easy servicing
- Waste heat recovery vaporiser system no need for external drain





- Threaded castors allow simple leg changeover if required
- Four 2/1 Gn plastic coated shelves/door
- Accommodates 2/1 Gn pans on shelves or dedicated anti tilt tray slides
- Full length door handle
- Cylindrical locks fitted as standard
- Peace of mind auto defrost (electric on freezer models)
- Designed and built to international quality standards for reliability and performance
- 75 mm spacing between slides



^{***} For **Garnet OPTIONS** see page 23

Meat Aging Refrigerator

self contained







Digital controller



Hydrocarbon



Activated charcoal



Pink Himalayan salt blocks



10 amp power

Stylish design is combined with a robust, all stainless-steel construction along with running on environmentally friendly R290 gas. The meat ageing refrigerator can operate in environments of up to 40°C and its interior is brightly lit with energy saving LEDs, making it ideal for front of house display. The perfect meat ageing conditions are maintained by providing humidity between 60-90% and the inclusion of Himalayan salt blocks that assist with moisture management and improves the flavour of the meat.

Capacity and versatility are well managed—the cabinet has four 2/1 GN perforated stainless steel



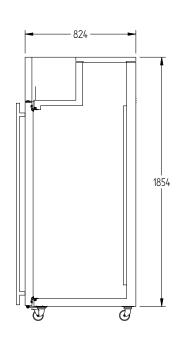
shelves with anti-tilt tray slides, each able to hold a maximum of 20 kg per shelf.

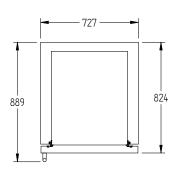
- R290 natural refrigerant
- Designed for effective operation in high ambient 40°C environments, and built to withstand the rigours of day-to-day operation
- Operating temperature of +1 to +6°C and humidity between 60-90%
- Himalayan salt blocks to assist with moisture management and improvement of flavour
- Food-safe professional stainless-steel interior and exterior
- Four 2/1 Gn perforated stainless steel shelves with anti-tilt tray slides
- Robust, easy to grab, full length, stainless steel door handle
- Self-closing door fitted with easy to clean, replaceable magnetic balloon gaskets for 100% seal

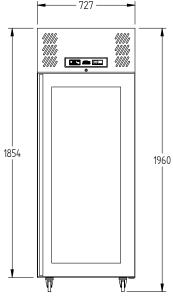




- Energy saving CoolSmart controller ensures excellent temperature control and easy to manage operation.
- Enhanced airflow design for uniform cooling
- Internal bright, low heat, LED strip lighting offer great energy savings and clear visibility of meat
- Construction includes 80 mm polyurethane insulation with zero ODP and low GWP and provides excellent thermal efficiency
- Delivered to site with heavy duty, non-marking swivel castors with brakes for superior mobility and stability.
 Fits through a standard door for ease of positioning







MODEL	1 D00R					
H (REFRIGERATOR +1°/+6°C)	MAR1-HC	\$12,975				
SPECIFICATIONS						
CAPACITY LITRES	620					
DIMENSIONS - W X D X H (ON CASTORS) MM	727 W x 889 D x 1960 H					
WEIGHT UNPACKED (KG)	230					
STANDARD INCLUSIONS						
DOOR TYPE	Standard: GD (Glass Door)					
FINISH (INTERIOR AND EXTERIOR EXCLUDING REAR AND UNDER)	SS (Stainless Steel)					
SHELVES/DOOR	4					
ELECTRICAL						
POWER SUPPLY	10 amp					
RUNNING AMPS	1.65					
GAS TYPE						
REFRIGERANT	R290					

Ruby Roll-in

self contained





Electronic controller



Top mounted self contained



Gn trolley compatible



Heavy duty door handle



10 Amp power

The self contained Ruby Roll-in series is a fixed modular cabinet that can be configured for a variety of different uses.

Featuring the latest CoolSmart technology, Ruby refrigerated cabinets can operate efficiently in ambient temperatures of up to 43°C. They are designed to roll in 2/1 Gn trolleys.





- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- Heavy duty door latch
- Forced air refrigeration system to ensure effective air circulation
- Auto defrost and waste heat recovery vaporizer
- Accommodates 1 x 2/1 Gn size trolley (trolley excluded)
- Top mounted POD refrigeration system for easy installation and servicing

- Cam-locked modular panels ensure each section fits tightly together
- Removable balloon type magnetic door gasket
- Freezer fitted with 90 mm insulated floor
- Optional 90 mm insulated floor available for fridges
- Longer life anti corrosive evaporator coil coating
- A choice of one, two and three door configurations
- Self-closing doors

Foodservice uprights

		905	PASTIC PULL HANDLE: # 2370	1850	# 2370		- 2795 2	
MODEL		1 DOC	1 D00R		2 D00R		DOOR	
H (REFRIGERATOR +1°/+4°C)	STAINLESS STEEL, SOLID DOOR	HRMR1T	\$15,782	HRMR2T	\$24,695	HRMR3T	\$35,114	
L (FREEZER -18°/- 22°C)	STAINLESS STEEL, SOLID DOOR	LRMR1T	\$18,174	LRMR2T	\$27,700	LRMR3T	\$38,793	
SPECIFICATI	IONS							
CAPACITY 2/1 GN TF	CAPACITY 2/1 GN TROLLEY/DOOR			2			3	
DIMENSIONS - W X I (HRMR MODELS)*#	D X H MM	905 W x 982 D	905 W x 982 D x 2370 H		1850 W x 982 D x 2370 H		982 D x 2370 H	
DIMENSIONS - W X I (LRMR MODELS)**#		905 W x 982 D	905 W x 982 D x 2460 H		1850 W x 982 D x 2460 H		982 D x 2460 H	
DOOR OPENING HEIG	ЭНТ ММ	1776	1776		6		1776	
STANDARD I	INCLUSIONS *	**						
DOOR TYPE			SD (S	Solid Door), Optional:	GD (Glass Door - Vie	ew Panel only)		
FINISH (INTERIOR AI EXCLUDES REAR AN STEEL INTERNAL FL	D UNDER, STAINLESS			SS (St	ainless Steel)			
DOORS		1		2		3		
ELECTRICAL	_					· · · · · · · · · · · · · · · · · · ·		
POWER SUPPLY - H/	L	10/10 a	mp	15/15 amp		15/25 amp		
FRIDGE MODELS - SOLID DOORS	RUNNING AMPS	7.0		9.0	9.0		10	
FREEZER MODELS - SOLID DOORS	RUNNING AMPS	6.5	6.5		8.0		20	
GAS TYPE								
REFRIGERANT	FRIDGE MODELS		R134a		la .	·	R134a	
	FREEZER MODELS R404a				la .	F	R404a	
	FION WATTAGI							
FRIDGE MODELS - S		890 @ -5°		1320 @ -5°C SST		1750 @ -5°C SST		
FREEZER MODELS -		650 @ -30	°C SST	870 @ -30)°C SST	650 @ -	30°C SST x 2	
* does not include floo	or (HRMR Models)							

*** For **Ruby Roll-in OPTIONS** see page 23

^{**} L temp height includes 90mm floor (LRMR Models)

All models with internal floors are require to be recessed or an external ramp used

[#] Modular construction—needs to be assembled on site (all models)

Garnet Roll-in

self contained







Electronic controller



Top mounted self contained



Gn trolley compatible



Heavy duty door handle



10 Amp power

The Garnet Roll-in series is a fixed mono block roll-in cabinet that can be configured for a variety of different uses.

Featuring the latest CoolSmart technology, Garnet refrigerated cabinets can operate efficiently in ambient temperatures of up to 43°C.

They are designed to accommodate 1/1 Gn trolleys.

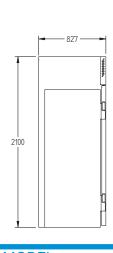


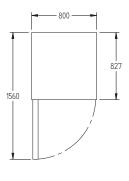


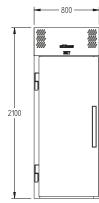
- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- Self-closing solid door
- Forced air refrigeration system to ensure effective air circulation
- Auto defrost and waste heat recovery vaporiser
- Accommodates 1 x 1/1 Gn size trolley (trolley excluded)

- Top mounted refrigeration system for easy installation and servicing
- Mono block polyurethane construction
- Removable balloon type magnetic door gasket
- Fridge model supplied without floor
- Freezer model supplied with 90 mm insulated floor
- Hydrophilic coated evaporator for higher corrosion resistance properties

Foodservice uprights







MODEL		1 D00R					
H (REFRIGERATOR +1°/+4°C)	STAINLESS STEEL, SOLID DOOR	HRG1	\$15,531				
L (FREEZER -18°/-22°C)	STAINLESS STEEL, SOLID DOOR	LRG1	\$19,567				
SPECIFICATIONS							
CAPACITY 1/1 GN TROLLEY		1					
DIMENSIONS - W X D X H MM (HRG1 MODEL)*	800 W x 827	D x 2100 H					
DIMENSIONS - W X D X H MM (LRG1 MODELS)**		800 W x 827 D x 2190 H					
DOOR OPENING HEIGHT MM		169	95				
STANDARD INCLUSION	IS						
DOOR TYPE		SD (Solid Door)					
FINISH (304 GRADE STAINLESS STEEL REAR AND UNDER, STAINLESS STEEL		SS (Stainless Steel)					
DOORS		1					
ELECTRICAL							
POWER SUPPLY - H/L		10 amp					
FRIDGE MODELS - SOLID DOORS	RUNNING AMPS	3.8	8				
FREEZER MODELS - SOLID DOORS	RUNNING AMPS	4.3	3				
GAS TYPE							
REFRIGERANT	FRIDGE MODELS	R134a					
HEI HIGERANI	FREEZER MODELS	R404a					
REFRIGERATION WATTA	AGES FOR OPTIONAL REM	OTE UNITS					
FRIDGE MODELS - SOLID DOORS		500 @ -5°C SST					
FREEZER MODELS - SOLID DOORS		650 @ -3	0°C SST				
* I I town do so not include floor / ICD1 Ma	1 B						

^{*} H temp does not include floor (HGR1 Model)
** L temp height includes 90mm floor (LGR1 Model)

All models with internal floors are require to be recessed or an external ramp used

[#] Mono block construction—no assembly on site required (all models)

















Half doors

Adjustable legs

Cylindrical locks

Shelves

Pass-through

Remote

Stainless steel

	GARNET		R	RUBY ROLL-IN					
OPTIONS	1 DOOR	2 DOOR	1 D00R	2 DOOR	3 D00R				
430 grade stainless steel rear & under	\$313	\$625			N/A				
4622 stainless steel interior & exterior excluding rear and under	\$477	\$954			N/A				
4622 stainless steel rear & under	\$376	\$753			N/A				
430 grade stainless exterior 4622 stainless interior	\$313	\$625			N/A				
Extra plastic coated shelf (requires extra slides)	\$60	\$120			N/A				
Extra pair of slides for shelf OR Gn pan	\$58	\$116			N/A				
Stainless steel shelf upgrade (each)	\$207	\$413			N/A				
Different temperature ranges: -2°/+2°C M (meat solid door only) 0°/+3°C C (chilled food) +5°/+10°C W (wine)	\$260	\$349			N/A				
Adjustable legs (150 mm high)	\$64	\$64			N/A				
90mm high floor - H models		N/A	\$318	\$530	\$848				
Ramp for 90mm floor (metal checker plate)		N/A	\$1,060	\$1,908	\$2,650				
Internal Light		N/A	\$297	\$477	\$689				
Roll through (increases depth by 57mm)		N/A	\$1,855	\$3,392	\$5,088				
HALF DOORS IN LIEU OF FULL DOOR - ONLY AVAILABLE	ON NON HYDROCARBON	GAS TYPES							
Solid doors	\$302	\$604			N/A				
Cylindrical locks	\$286	\$572			N/A				
PASS-THROUGH (refrigerator only) - ONLY AVAILABLE ON NON HYDROCARBON GAS TYPES									
Solid doors	\$1,256	\$1,691			N/A				
REMOTE APPLICATION									
Refrigerator (deduct)	\$281	\$350			N/A				
Freezer (deduct)	\$387	\$509			N/A				

- Optional adjustable legs (supplied loose) in lieu of castors adds 30 mm to overall height
- Pass-Through model may increase depth of cabinet by 50 mm
- Standard hinge on single door model: RHH (right hand hinged) when facing front of unit
 Optional door hang on single door (must be advised at time of order, new build only)
 Garnet Gas Type: Standard Refrigerator—r290: Standard Freezer—r290: Optional Remote (refrigerator and freezer) r404a
- Garnet Roll In and Ruby Roll In Gas Type For Optional Remote (refrigerator and freezer) r404a Solenoids are not fitted or supplied with remote units



self contained







Electronic controller



Front breathing



Removable refrigeration cassette



Hydrocarbon



10 Amp power

Opal cabinets are designed to perform in the harshest environments that kitchens can dish up. Through superior design and technology the Opal front breathing range doesn't miss a beat. Whether the cabinet has a blown air well or drawers it is the pinnacle of foodservice refrigerated cabinets.

The Opal front breathing range is designed for the toughest kitchen environments and offers outstanding performance, efficiency, and reliability. These 1/1 Gastronorm (Gn) storage cabinets come in a two, three, or four door configuration. The advanced temperature control ensures easy-to-manage operation in even the most demanding high-ambient environments. The standard range of fridges and freezers also run on natural hydrocarbon refrigerant (R290).





- and freezer models only
- 40°C ambient rating for hard working environments
- CoolSmart electronic controller for energy efficiency and even temperatures
- Easy clean coved internal liner
- Front breathing removable refrigeration cassette system for simple maintenance and easy servicing
- No need for external drain
- Face mounted hinges for plinth mounted
- Longer life anti corrosive evaporator coil coating
- Threaded castors allow simple leg changeover if required
- Intelligent ducted airflow distribution for greater even temperatures



Peace of mind auto defrost

- Two adjustable shelves on adjustable strips and clips per door. (Blown air well models come with one shelf per door)
- Designed and built to international quality standards for reliability and performance—HACCP compliant
- Optional 1/1 Gn racking system with antitilt slides for total flexibility
- Optional long life heavy duty drawer systems with two and three drawer modules in both refrigerator and freezer
- Optional blown air well system (on refrigerator only) with directional air flow above and below the pan gives consistent temperatures
- Blown air well models supplied with one shelf per door as standard
- Hot gas defrost on all freezer models

Foodservice counters

BA MODEL TOP VIEW STANDARD MODEL TOP VIEW		1418	1145	1910	2401				
MODEL		2 D00	R	3 D	00R	4 DO	OR		
H (REFRIGERATOR +1°/+4°C)	(Front Breathing)	HO2USSHC	\$6,781	HO3USSHC	\$8,569	H04USSHC	\$9,784		
H (REFRIGERATOR +1°/+4°C)	BA (Blown Airwell) Pans 100 mm deep Gn (included)	H02USSBA 4 X 1/3	\$9,398	H03USSBA 7 X 1/3	\$10,995	H04USSBA 10 X 1/3	\$13,531		
L (FREEZER -18°/- 22°C)	(Front Breathing)	L02USSHC	\$9,201	L03USSHC	\$10,252	_	_		
SPECIFICA	TIONS								
CAPACITY LITRES		350		5	10	67	0		
DIMENSIONS - W 1 120MM H CASTOR		1418 W x 700	D x 850 H	1910 W x 70	00 D x 850 H	2401 W x 700	D x 850 H		
WEIGHT UNPACKE		130		10	60	19	0		
STANDARD DOOR TYPE	INCLUSI	ONS ***		Champland, C	(Calid Daan)				
FINISH (INTERIOR EXTERIOR EXCLUI AND UNDER)					Standard: S (Solid Door) S (Stainless Steel)				
SHELVES/DOOR		2/1(BA	A)	2/1	(BA)	2/1(BA)			
ELECTRICA	AL.	·							
POWER SUPPLY		10 am	р	10 :	amp	10 amp			
FRIDGE MODELS	RUNNING AMPS	1.68		1.	68	1.6	8		
BLOWN AIRWELL MODELS	RUNNING AMPS	3.9		4	.6	5.0			
FREEZER MODELS	RUNNING AMPS	2.6		2.	58	N//			
GAS TYPE		-							
	FRIDGE MODELS	R290		R2	290	R29	00		
REFRIGERANT	FREEZER MODELS	R290		R2	290	R29	00		
	BLOWN AIRWELL Models	R134a	1	R1:	34a	R134a			

^{***} For **Opal OPTIONS** see page 45

Opal

remote







Electronic controller



Three-sided service connection



Easy access service compartment



Stainless steel workton



10 Amp power

Opal Remote cabinets are designed to perform in the harshest environments that kitchens can dish up. Through superior design and technology and with a focus on a hassle free installation process the Opal remote range is a perfect fit. Whether the cabinet has a blown air well or drawers it is the pinnacle of foodservice refrigerated cabinets.





- 43°C ambient rating for hard working environments
- CoolSmart electronic controller for energy efficiency and even temperatures
- Easy clean coved internal liner
- Simple hassle free installation with three access points on the cabinet body
- Generous service compartment allows flexibility for services location
- Face mounted hinges for plinth mounted
- Longer life anti corrosive evaporator coil coating
- Intelligent ducted airflow distribution for greater even temperatures
- Peace of mind auto defrost (electric on freezer models)

- Two adjustable shelves on adjustable strips and clips per door. (Blown air well models come with one shelf per door)
- Designed and built to international quality standards for reliability and performance—HACCP compliant
- Optional 1/1 Gastronorm (Gn) racking system with anti-tilt slides for total flexibility
- Optional long life heavy duty drawer systems with two and three drawer modules in both refrigerator and freezer
- Optional blown air well system (on refrigerator only) with directional air flow above and below the pan gives consistent temperatures
- Blown air well models supplied with one shelf per door as standard

Foodservice counters

BA MODEL TOP VIEW		700		1728	1145	2219		
STANDARD MODEL Top View	_	700		1728		2219		
700 - 700 -		730		1728	880		880	
MODEL		2 DO	OR	3 D	00R	4 DOOR		
H (REFRIGERATOR +1°/+4°C)		H02RSS	\$6,179	H03RSS	\$7,489	H04RSS	\$8,475	
H (REFRIGERATOR +1°/+4°C)	BA (Blown Airwell) Pans 100 mm deep (included) Gn	HO2RSSBA 4 X 1/3	\$8,548	H03RSSBA 7 X 1/3	\$10,906	HO4RSSBA 10 X 1/3	\$11,784	
L (FREEZER -18°/- 22°C)		L02RSS	\$8,036	LO3RSS	\$9,659	L04RSS	\$11,405	
SPECIFICAT	ΓΙΟΝS							
CAPACITY LITRES		35	0	5	10	67	0	
DIMENSIONS - W X 150MM H LEGS)	(D X H (ON	1237 W x 70	D x 880 H	1728 W x 70	00 D x 880 H	2219 W x 700 D x 880 H		
WEIGHT UNPACKED		120		15	50	18	30	
STANDARD	INCLUSION	S ***						
DOOR TYPE								
FINISH (INTERIOR A EXCLUDING REAR A								
SHELVES/DOOR		2/1(I	BA)	2/1	(BA)	2/1(BA)		
ELECTRICA	L							
POWER SUPPLY		10 a			amp	10 amp		
FRIDGE MODELS	RUNNING AMPS	0.8	5	0.6		0.	7	
FREEZER MODELS	RUNNING AMPS	2.4		2	.6	2.	8	
GAS TYPE								
DEEDLOCDANT	FRIDGE MODELS	R40	4a	R4	04a	R40)4a	
REFRIGERANT	FREEZER Models	R40	4a	R40	04a	R40)4a	
REFRIGERA	ATION WATTA	AGES FOR STA	ANDARD REN	MOTE UNITS				
FRIDGE MODELS -	SOLID DOOR	400 @ -5	5°C SST	500 @ -	5°C SST	650 @ -	5°C SST	
FRIDGE MODELS -	SOLID DOOR BA	600 @ -1	0°C SST	750 @ -	10°C SST	850 @ -10°C SST		
FREEZER MODELS	- SOLID DOOR	450 @ -3	0°C SST	600 @ -3	30°C SST	680 @ -3	0°C SST	

^{***} For **Opal Remote OPTIONS** see page 45

Emerald

self contained







Electronic controller



Front breathing



Removable refrigeration cassette



Stainless steel workton



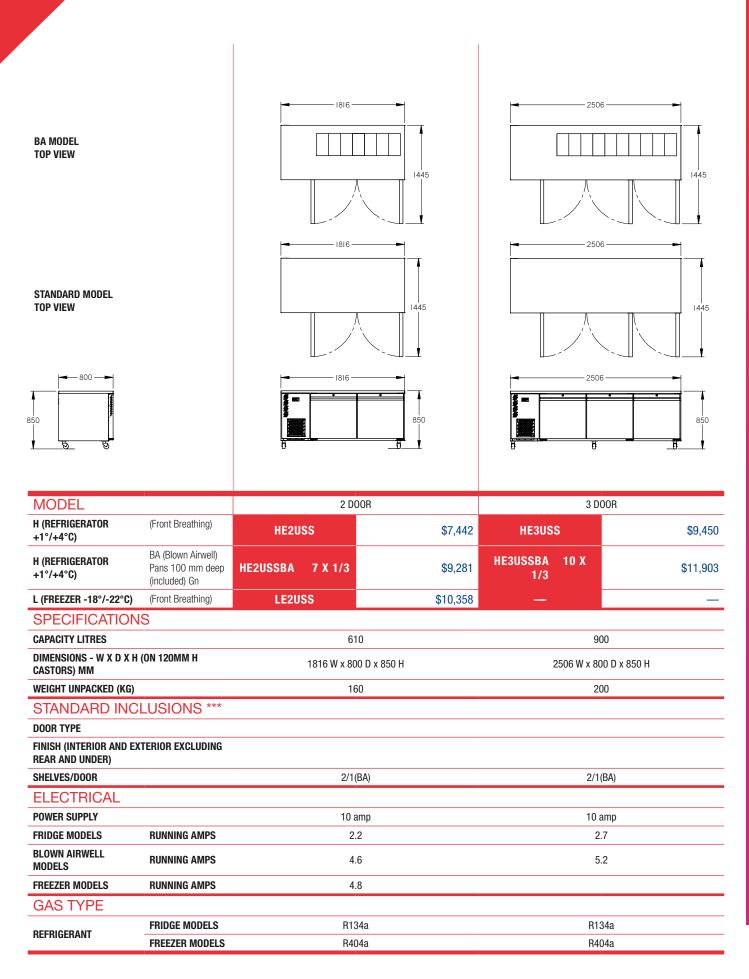
10 Amp power

Emerald cabinets are designed to perform in the harshest environments that kitchens can dish up. Through superior design and technology the Emerald front breathing range doesn't miss a beat. Whether the cabinet has a blown air well or drawers it is the pinnacle of foodservice refrigerated cabinets.



- 43°C ambient rating for hard working environments
- CoolSmart electronic controller for energy efficiency and even temperatures
- Easy clean coved internal liner
- Front breathing removable refrigeration cassette system for simple maintenance and easy servicing
- No need for external drain
- Face mounted hinges for plinth mounted
- Longer life anti corrosive evaporator coil coating
- Threaded castors allow simple leg changeover if required
- Intelligent ducted airflow distribution for greater even temperatures
- Peace of mind auto defrost

- Two adjustable shelves on adjustable strips and clips per door. (Blown air well models come with one shelf per door)
- Designed and built to international quality standards for reliability and performance—HACCP compliant
- Optional 2/1 Gastronorm (Gn) racking system with anti-tilt slides for total flexibility
- Optional long life heavy duty drawer systems with two and three drawer modules in both refrigerator and freezer
- Optional blown air well system (on refrigerator only) with directional air flow above and below the pan gives consistent temperatures
- Blown air well models supplied with one shelf per door as standard
- Hot gas defrost on all freezer models



^{***} For **Emerald OPTIONS** see page 45

Emerald

remote







Electronic controller



Three-sided service connection



Easy access service compartment



Stainless steel workton



10 Amp power

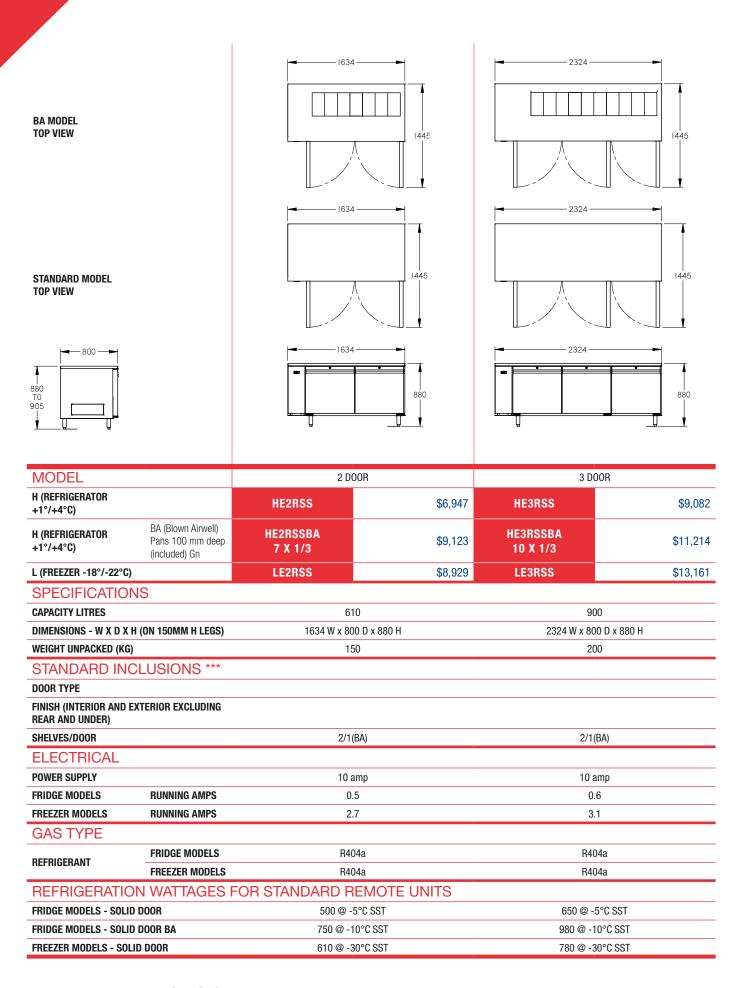
Emerald Remote cabinets are designed to perform in the harshest environments that kitchens can dish up. Through superior design and technology and with a focus on a hassle free installation process the Emerald remote range is a perfect fit. Whether the cabinet has a blown air well or drawers it is the pinnacle of foodservice refrigerated cabinets.





- 43°C ambient rating for hard working environments
- CoolSmart electronic controller for energy efficiency and even temperatures
- Easy clean coved internal liner
- Simple hassle free installation with three access points on the cabinet body
- Generous service compartment allows flexibility for services location
- Face mounted hinges for plinth mounted
- Longer life anti corrosive evaporator coil coating
- Intelligent ducted airflow distribution for greater even temperatures
- Peace of mind auto defrost (electric on freezer models)

- Two adjustable shelves on adjustable strips and clips per door. (Blown air well models come with one shelf per door)
- Designed and built to international quality standards for reliability and performance—HACCP compliant
- Optional 2/1 Gastronorm racking system with anti-tilt slides for total flexibility
- Optional long life heavy duty drawer systems with two and three drawer modules in both refrigerator and freezer
- Optional blown air well system (on refrigerator only) with directional air flow above and below the pan gives consistent temperatures
- Blown air well models supplied with one shelf per door as standard



^{***} For Emerald Remote OPTIONS see page 45

Under Broiler Counter





Electronic controller



Heavy duty drawer runners



Gastronorm pan compatible



Use under cooking equipment



10 Amp power

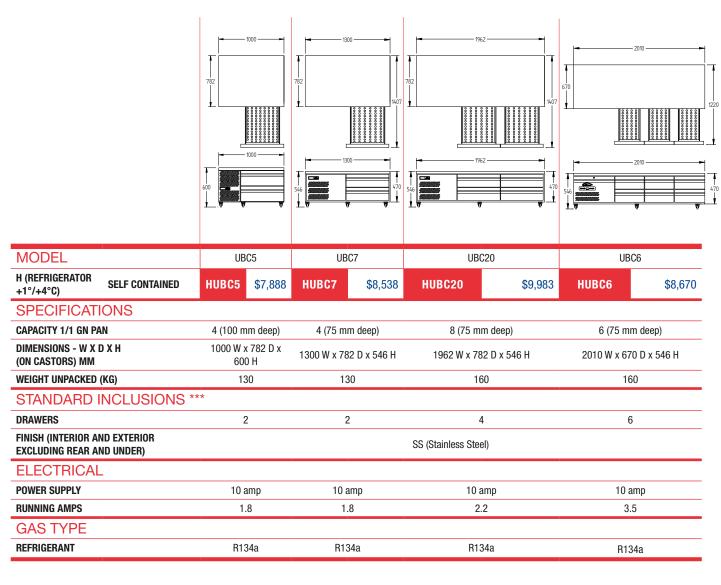
Space saving, low height refrigerated counter designed specifically to accommodate chargrills and griddles.







- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- FC sheet incorporated into top
- Forced air refrigeration system
- Auto defrost and waste heat recovery vaporizer
- Accommodates 2 x 1/1 OR 1 x 2/1 x 75 mm deep Gn pans (pans excluded)
- Heavy duty drawer runners with reinforced nylon and stainless bushes
- Coved internal floor
 - On castors



Jarrah

remote







Electronic controller



Heavy duty drawer runners (optional full drawer shown)



Gastronorm pan compatible



Use under cooking equipment



10 Amp power

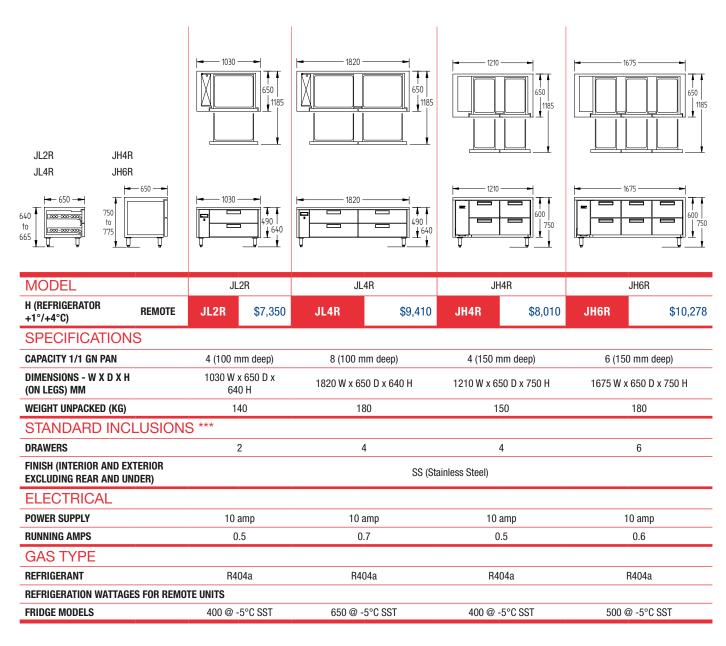
Space saving, low height remote refrigerated counter designed specifically to accommodate chargrills and griddles.





- Designed for 43°C ambient environment
- Fitted with evaporator, TX valve, controller, fitted plug and condensate drain
- Adjustable electronic controller with digital temperature display
- Forced air refrigeration system
- FC sheet incorporated into top
- JL models—accommodate 2 x 1/1 x 100 mm deep Gastronorm (Gn) pans (pans included). A 2/1 x 100 mm deep Gn can be used (not supplied)
- JH models accommodate 1/1 x 150 mm deep Gn pans (pans included)

- Heavy duty drawer runners with reinforced nylon and stainless bushes
- Coved internal floor
- On castors for mobility—legs are supplied with cabinet
- Optional rear exiting pipes available for JL models (must be notified at time of order)
- JH models can be bottom or rear exiting pipes as standard
- Optional—JH models only available in freezers POA



^{***} For Jarrah Remote OPTIONS see page 45

Vari Temp drawer





Digital controller



Hydrocarbon



GN pan compatible



Variable temperature



10 amp power

The Vari Temp Drawer is the ultimate in convenience, providing bulk storage of fresh or frozen food right where you need it the most. The low level single height unit or its double stacked option is perfect for suiting any situation. It is a large, space saving refrigerator/freezer drawer units and is an ideal solution for pubs, steakhouses, and catering facilities where space is often limited. These units also run on environmentally friendly R290 refrigerant.

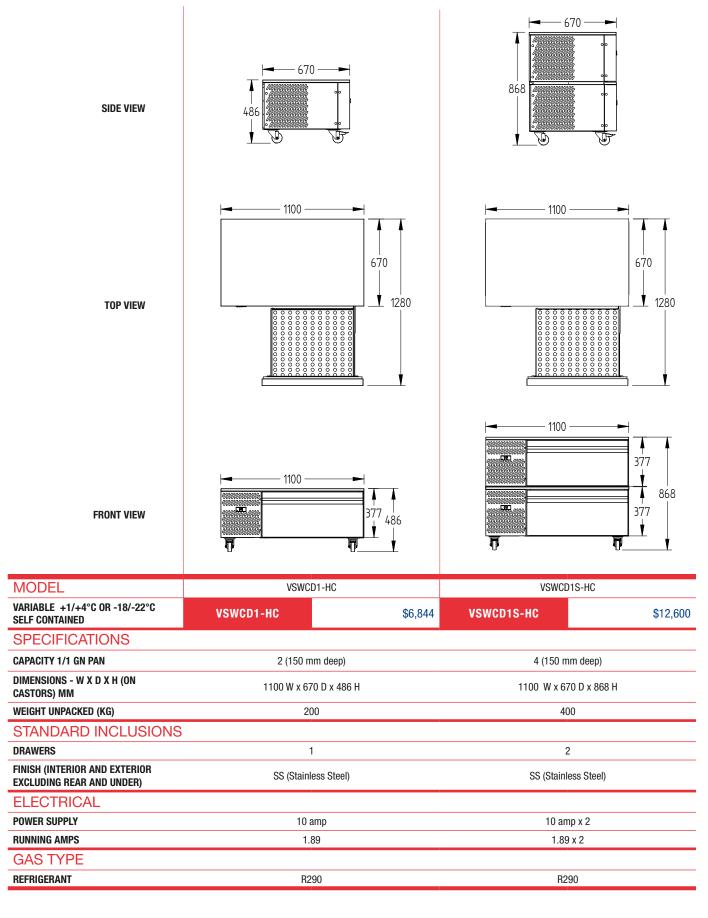






- R290 natural refrigerant
- Designed and engineered to operate efficiently up to a 40°C ambient
- Can be adjusted between Fridge and Freezer temperatures according to what is required
- Large capacity drawer size 2 x 1 GN (150mm maximum depth)
- Stacking capability for convenient refrigerator / freezer combination
- Easy to access built in refrigeration system

- Foodsafe stainless steel exterior and interior
- Heavy duty, non-marking swivel castors with brakes
- Magnetic balloon door gaskets with 100% tight seal
- CoolSmart controller
- Precision injected, high density polyurethane insulation with low GWP (Global Warming Potential) and zero ODP (Ozone Depletion Potential)
- High performance helium leak testing



Vari Temp compact





Digital controller



Hydrocarbon



GN pan compatible



Variable temperature



10 amp power

The Compact Vari Temp Drawer units are the ultimate in convenience. The units are is available in one and two drawer versions, and thanks to its variable temperature function can safely store a variety of frozen or refrigerated foods, right where they're needed at the point of cooking. These space saving refrigerator/freezer drawer units are an ideal solution for cafes, pubs, clubs, restaurants, and catering facilities where space is often limited. These units also run on environmentally friendly R290 refrigerant.

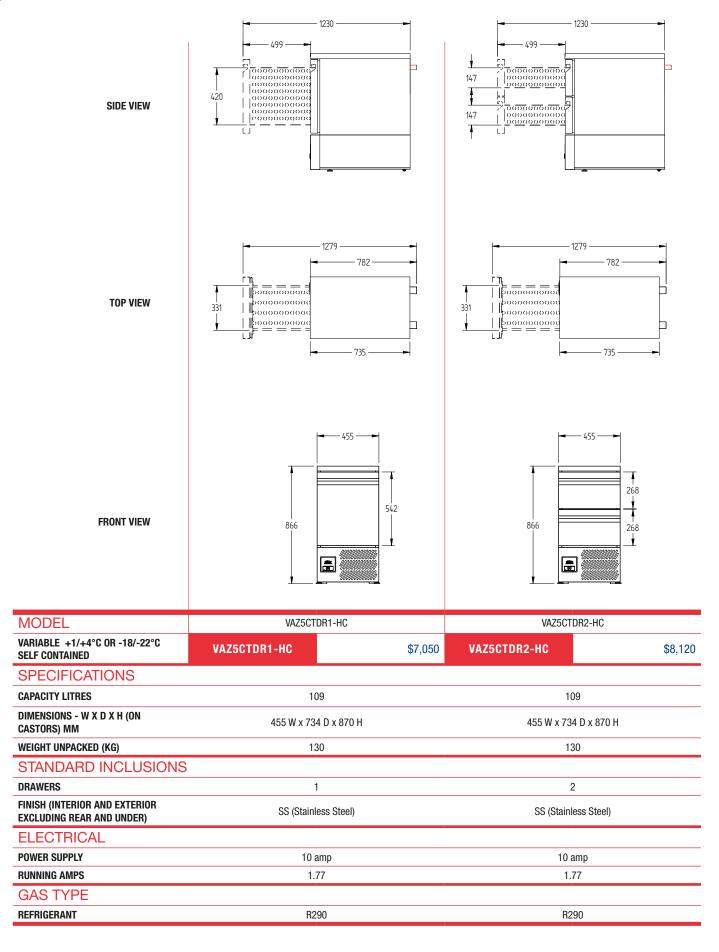






- R290 natural refrigerant
- Designed and engineered to operate efficiently up to a 40°C ambient
- Variable temperature feature allows switching from refrigerator to freeze mode
- Integral 'easy grab' drawer handle
- Option of single or double drawer units
- Easy to access built in refrigeration system
- Food-safe stainless steel exterior and interior
- Castors to rear, adjustable feet to front for cabinet stability.

- Magnetic balloon door gaskets with 100% tight seal
- CoolSmart controller
- Precision injected, high density polyurethane insulation with low GWP (Global Warming Potential) and zero ODP (Ozone Depletion Potential)
- Fully automatic air cooled condensing unit
- Defrost water is vaporised using recycled heat from compressor
- High performance helium leak testing
- Large drawer capacity VAZ5CTDR1-HC can hold up to 35kg of food product.



Aztra





Digital controller



Hydrocarbon



GN pan compatible



Easy grab door handle



10 amp power

The Aztra range is a compact front-vented, energy efficient undercounter, that is ideal for environments where space is at a premium. Despite its small footprint it has a little over 113 Litres of storage and is capable of holding 1/1 Gastronorm (Gn) trays. The units also runs on environmentally friendly natural refrigerants (R290).



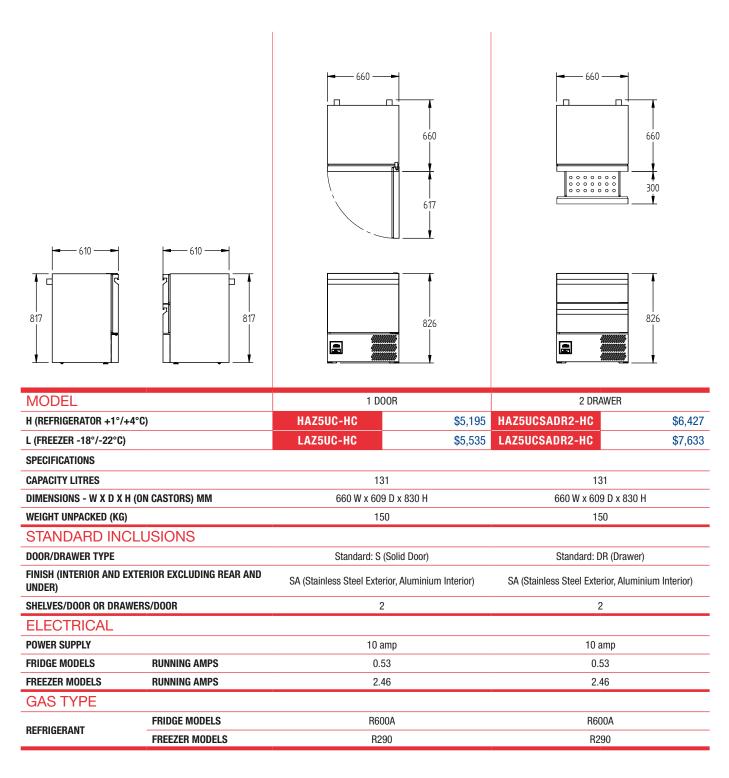






- Natural hydrocarbon refrigerant
- Designed for effective operation in high ambient 40°C environments, and built to withstand the rigours of day-to-day operation
- Reduced running costs
- 1/1 Gn cabinet
- Integral handle for an easy 'grab' on the door
- Fitted with two of 1/1 Gn nylon coated wire shelves per section as standard or tray slides to accommodate 1/1 Gn containers
- Anti-tilt tray slides
- Removable racking system
- Self-closing door
- Optional two x 1/1 Gn drawer models

- Energy saving CoolSmart controller ensures excellent temperature control and easy-to-manage operation
- Designed for effective operation in high ambient 43°C environments, and built to withstand the rigours of day-to-day operation
- Self-closing door fitted with easy to clean, replaceable magnetic balloon gasket for 100% seal Low GWP, Zero ODP polyurethane insulation. Defrost water is vaporised using recycled heat from compressor
- Castors to rear, adjustable feet to front for mobility and stability
- Enhanced airflow design for uniform cooling, with no potential warm spots



Amber





Digital controller



Hydrocarbon



Cylindrical locks



Low noise design



10 amp power

The Amber range is compact and ideal for small venues where space is a premium. The unit has an impressive 135 litres of storage space and is a robust energy efficient undercounter cabinet running on natural refrigerants.



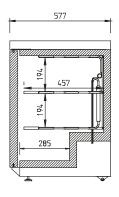




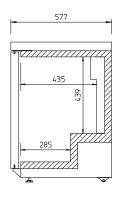
- Natural hydrocarbon refrigerants
- Reduced running costs
- High performance, front vented refrigeration system
- CoolSmart controller
- Integral handle for an easy 'grab' on the door
- Designed to operate efficiently up to 32°C ambient
- Fitted with nylon coated, adjustable wire shelves on refrigerator models and static shelves on freezers.

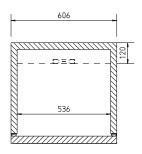
- Self-closing door fitted with easy to clean, replaceable magnetic balloon gasket for 100% seal
- Cylindrical door lock
- Low GWP, Zero ODP polyurethane insulation
- Defrost water is vaporised using recycled heat from compressor (fridge only)
- Castors to rear, adjustable feet to front for mobility and stability
- Enhanced airflow design for uniform cooling, with no potential warm spots

FREEZER SIDE VIEW



FRIDGE SIDE VIEW







MODEL		1 D00R					
H (REFRIGERATOR +1°/+4	I°C)	HA135-HC	\$3,999				
L (FREEZER -18°/-22°C)		LA135-HC	\$4,100				
SPECIFICATION	S						
CAPACITY LITRES		135					
DIMENSIONS - W X D X H	(ON CASTORS) MM	606 W x 577 D x 805 H					
WEIGHT UNPACKED (KG)		65					
STANDARD INC	LUSIONS						
DOOR TYPE		Standard: S (Solid Door)					
FINISH (INTERIOR AND EX UNDER)	TERIOR EXCLUDING REAR AND	SA (Stainless Steel Exterior, Aluminium Interior)					
SHELVES/DOOR		2					
ELECTRICAL							
POWER SUPPLY		10 amp					
FRIDGE MODELS	RUNNING AMPS	0.53					
FREEZER MODELS	RUNNING AMPS	1.3					
GAS TYPE		-					
REFRIGERANT	FRIDGE MODELS	R600A					
nerniuenani	FREEZER MODELS	R290					
		· · · · · · · · · · · · · · · · · · ·					

















Adjustable legs

Cylindrical locks

Pass-through

Locking tabs

Stainless steel

	OPAL EMERALD					JARRAH		
OPTIONS	2 D00R	3 DOOR	4 DOOR	2 D00R	3 DOOR	JL2R	JL4R/JH4R/JH6R	
430 grade stainless steel rear & under	\$392	\$588	\$784	\$392	\$588	\$392	\$588	
4622 stainless steel interior & exterior excluding rear and under	\$816	\$1,224	\$1,632	\$816	\$1,224	\$816	\$1,244	
4622 stainless steel rear & under	\$604	\$906	\$1,208	\$604	\$906	\$604	\$906	
430 grade stainless exterior 4622 stainless interior	\$541	\$811	\$1,081	\$541	\$811	\$541	\$811	
Cylindrical locks	\$286	\$429	\$572	\$286	\$429	\$286	\$572	
Locking tabs	\$64	\$96	\$128	\$64	\$96	\$64	\$128	
Extra plastic coated shelf	\$120	\$180	\$240	\$120	\$180	N/A	N/A	
GN ladder racking 2 pair of slides, 2 shelves per door	\$473	\$890	\$1,426	\$473	\$890	N/A	N/A	
Extra pair of slides for shelf/pan	\$116	\$174	\$232	\$116	\$174	N/A	N/A	
Stainless steel shelf upgrade (each)	\$413	\$620	\$827	\$413	\$620	N/A	N/A	
Special well sizes (BA only)	\$1,208	\$1,728	\$2,343	\$1,208	\$1,728	N/A	N/A	
Splashback to worktop (135 mm high from worktop)	\$530	\$742	\$954	\$530	\$742	N/A	N/A	
Adjustable legs (150 mm high, included on remotes)	\$64	\$64	\$96	\$64	\$96	INC	INC	
RH services (services to right hand side)				\$228				
Remote application in self contained body			\$200			N/A	N/A	
Larger castors (increases to 900 mm work bench height)			\$117			N/A	N/A	
PASS-THROUGH (refrigerator only) - ONLY AVAILA	BLE ON NON HY	DROCARBON	GAS TYPES *	**				
Solid doors	\$1,791	\$2,687	\$3,583	\$1,791	\$3,583	N/A	N/A	
DRAWERS (per door equivalent)(check configurati	on prior to ord	er)						
2 bank FULL drawer set per door (150 mm deep—pans excluded)	\$1,195	Fridge / \$1,42	ezer)	N/A	N/A			
3 bank FULL drawer set per door (100 mm deep—pans excluded)	\$1,448	Fridge only (N/	'A FOR Blown	Airwells & Free:	zers)	N/A	N/A	

IMPORTANT NOTES

- No models available as glass door option
- Total height of 850 mm on self contained models includes castors
- Self contained units are not suplied with adjustable legs as a standard
- Optional adjustable legs (supplied loose) in lieu of castors adds 30 mm to total height Total height on remote cabinets includes legs
- Optional door hang on single door (must be advised at time of order)
- BA models use a 100mm maximum depth G/N size pan
- BA models with drawers—two drawer version only, 100 mm deep top drawer and 150mm deep bottom drawer

 ** Pass-through models increases depth of cabinet by 70 mm
- ** Pass-through fridge modles are manufactured on R134a gas type (not available in a freezer or blown airwell)
- BA models are supplied with polycarbonate lids
- Gas Type: Remote (refrigerator and freezer) 404a
- Solenoids are not fitted or supplied with remote units
- Ramp not available on a Garnet Roll-in unit fridge or freezer
- Optional door hang on Amber and Aztra (must be advised at time of order). Right hand hinge is standard



Garnet Bakery

self contained





Electronic controller



Hydrocarbon



600mm x 400mm bakery tray compatible



Internal racking with trav slides



10 Amp power

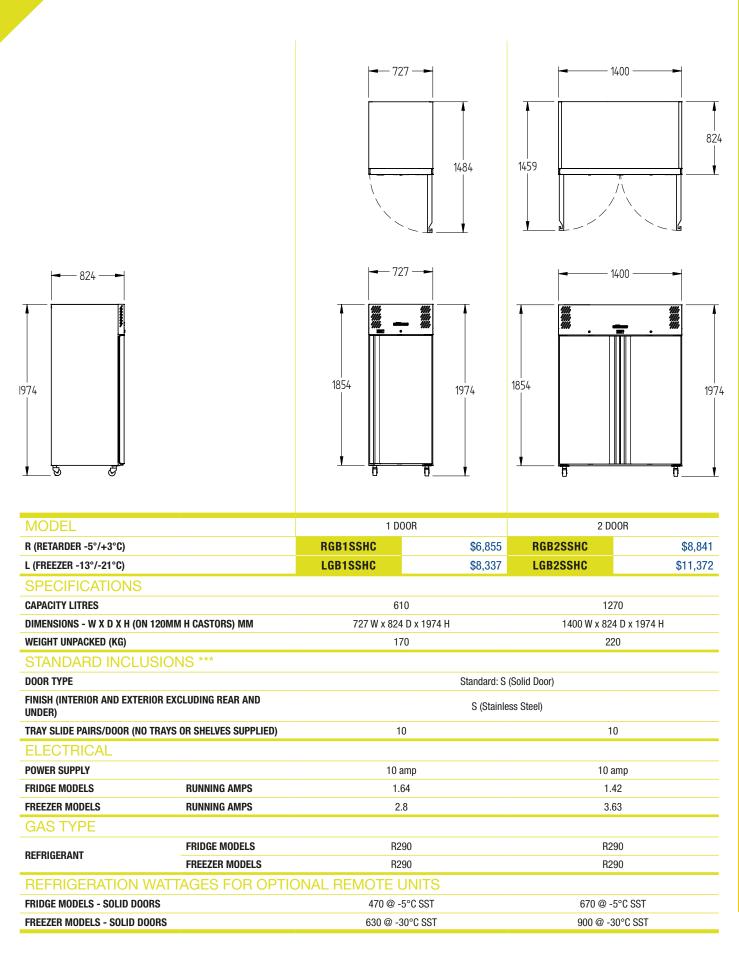
The hydrocarbon (R290) Garnet Bakery range is an Australian designed cabinet purpose built for the bakery industry with a choice of a one or two door models, These energy efficient units are manufactured specifically to fit 400 mm x 600 mm bakery trays in either a single door or double door, fridge or freezer option.







- R290 natural refrigerant
- 40°C ambient rating for hard working environments
- Reduced running costs
- CoolSmart electronic controller for energy efficiency and even temperatures
- Easy clean coved internal liner
- Top mounted removable refrigeration system for simple maintenance and easy servicing
- Waste heat recovery vaporiser system no need for external drain
- Threaded castors allow simple leg changeover if required
- Manufactured to accommodate ten x 600 mm x 400 mm trays per door
- 75 mm spacing between slides
- Designed and built to international quality standards for reliability and performance
- Peace of mind auto defrost (electric on freezer models)



^{***} For **Garnet Bakery OPTIONS** see page 51

Crystal Bakery

self contained







Electronic controller



Top mounted



16" or 18" bakery tray compatible



Internal racking with tray slides



10 Amp power

An Australian made cabinet purpose built for the bakery industry with a choice of a one or two door models with various options. Manufactured specifically to fit 16 inch or 18 inch bakery trays in either a single door or double door, fridge or freezer option.





- 43°C ambient rating for hard working environments
- CoolSmart electronic controller for energy efficiency and even temperatures
- Easy clean coved internal liner
- Top mounted refrigeration system for simple maintenance and easy servicing
- Waste heat recovery vaporiser system no need for external drain
- Threaded castors allow simple leg changeover if required
- Supplied with 20 x 18" x 30" tray slides, 16" x 30" tray slides or 400mm x 600mm tray slides per door (trays and shelves excluded)— size must be advised at time of order
- 75 mm spacing between slides
- Designed and built to international quality standards for reliability and performance

2128		922	1590 2008 2128	146	922
MODEL		1 D00R		2 DC	00R
R (RETARDER -5°/+3°C)	STAINLESS STEEL	RC1TSS	\$8,336	RC2TSS	\$11,766
L (FREEZER -13°/-21°C)	STAINLESS STEEL	LC1TSS	\$11,133	LC2TSS	\$14,581
SPECIFICATIONS			-		
CAPACITY LITRES		730		163	
CAPACITY LITRES DIMENSIONS - W X D X H (ON 120MM		737 W x 922 D x	2128 H	1466 W x 922	2 D x 2128 H
CAPACITY LITRES DIMENSIONS - W X D X H (ON 120MM WEIGHT UNPACKED (KG)	I H CASTORS) MM		2128 H		2 D x 2128 H
CAPACITY LITRES DIMENSIONS - W X D X H (ON 120MM WEIGHT UNPACKED (KG) STANDARD INCLUSION	I H CASTORS) MM	737 W x 922 D x		1466 W x 922 23	2 D x 2128 H
CAPACITY LITRES DIMENSIONS - W X D X H (ON 120MM WEIGHT UNPACKED (KG)	I H CASTORS) MM	737 W x 922 D x	2128 H Standard: S S (Stainle	1466 W x 922 23 (Solid Door)	2 D x 2128 H
CAPACITY LITRES DIMENSIONS - W X D X H (ON 120MM WEIGHT UNPACKED (KG) STANDARD INCLUSION DOOR TYPE	H CASTORS) MM NS *** DING REAR & UNDER)	737 W x 922 D x	Standard: S	1466 W x 922 23 (Solid Door)	2 D x 2128 H 0
CAPACITY LITRES DIMENSIONS - W X D X H (ON 120MM WEIGHT UNPACKED (KG) STANDARD INCLUSION DOOR TYPE FINISH (INTERIOR & EXTERIOR EXCLU	H CASTORS) MM US *** IDING REAR & UNDER)	737 W x 922 D x 160	Standard: S	1466 W x 922 23 (Solid Door) ess Steel)	2 D x 2128 H 0
CAPACITY LITRES DIMENSIONS - W X D X H (ON 120MM WEIGHT UNPACKED (KG) STANDARD INCLUSION DOOR TYPE FINISH (INTERIOR & EXTERIOR EXCLU TRAY SLIDE PAIRS/DOOR (NO TRAYS)	H CASTORS) MM US *** IDING REAR & UNDER)	737 W x 922 D x 160	Standard: S	1466 W x 922 23 (Solid Door) ess Steel)	2 D x 2128 H
CAPACITY LITRES DIMENSIONS - W X D X H (ON 120MM WEIGHT UNPACKED (KG) STANDARD INCLUSION DOOR TYPE FINISH (INTERIOR & EXTERIOR EXCLU TRAY SLIDE PAIRS/DOOR (NO TRAYS OF ELECTRICAL POWER SUPPLY FRIDGE MODELS	I H CASTORS) MM INS *** IDING REAR & UNDER) OR SHELVES SUPPLIED) RUNNING AMPS	737 W x 922 D x 160 20 10 amp 4.0	Standard: S	1466 W x 922 23 (Solid Door) ess Steel) 20 10 a 5.	2 D x 2128 H 00 00 00 00 00 00 00 00 00 00
CAPACITY LITRES DIMENSIONS - W X D X H (ON 120MM WEIGHT UNPACKED (KG) STANDARD INCLUSION DOOR TYPE FINISH (INTERIOR & EXTERIOR EXCLU TRAY SLIDE PAIRS/DOOR (NO TRAYS OF ELECTRICAL POWER SUPPLY FRIDGE MODELS FREEZER MODELS	I H CASTORS) MM IS *** IDING REAR & UNDER) OR SHELVES SUPPLIED)	737 W x 922 D x 160 20 10 amp	Standard: S	1466 W x 922 23 (Solid Door) ss Steel) 20	2 D x 2128 H 00 00 00 00 00 00 00 00 00
CAPACITY LITRES DIMENSIONS - W X D X H (ON 120MM WEIGHT UNPACKED (KG) STANDARD INCLUSION DOOR TYPE FINISH (INTERIOR & EXTERIOR EXCLU TRAY SLIDE PAIRS/DOOR (NO TRAYS OF ELECTRICAL POWER SUPPLY FRIDGE MODELS	H CASTORS) MM NS *** DING REAR & UNDER) OR SHELVES SUPPLIED) RUNNING AMPS RUNNING AMPS	737 W x 922 D x 160 20 10 amp 4.0 4.5	Standard: S	1466 W x 922 23 (Solid Door) ess Steel) 20 10 a 5.	D x 2128 H 0 mp 3
CAPACITY LITRES DIMENSIONS - W X D X H (ON 120MM WEIGHT UNPACKED (KG) STANDARD INCLUSION DOOR TYPE FINISH (INTERIOR & EXTERIOR EXCLU TRAY SLIDE PAIRS/DOOR (NO TRAYS OF ELECTRICAL POWER SUPPLY FRIDGE MODELS FREEZER MODELS	I H CASTORS) MM INS *** IDING REAR & UNDER) OR SHELVES SUPPLIED) RUNNING AMPS RUNNING AMPS FRIDGE MODELS	737 W x 922 D x 160 20 10 amp 4.0 4.5	Standard: S	1466 W x 922 23 (Solid Door) (SS Steel) 20 10 a 5.	D x 2128 H D mp 3 4
CAPACITY LITRES DIMENSIONS - W X D X H (ON 120MM WEIGHT UNPACKED (KG) STANDARD INCLUSION DOOR TYPE FINISH (INTERIOR & EXTERIOR EXCLU TRAY SLIDE PAIRS/DOOR (NO TRAYS OF ELECTRICAL POWER SUPPLY FRIDGE MODELS FREEZER MODELS GAS TYPE REFRIGERANT	H CASTORS) MM INS *** DING REAR & UNDER) OR SHELVES SUPPLIED) RUNNING AMPS RUNNING AMPS FRIDGE MODELS FREEZER MODELS	737 W x 922 D x 160 20 10 amp 4.0 4.5 R134a R404a	Standard: S S (Stainle	1466 W x 922 23 (Solid Door) ess Steel) 20 10 a 5.	D x 2128 H D mp 3 4
CAPACITY LITRES DIMENSIONS - W X D X H (ON 120MM WEIGHT UNPACKED (KG) STANDARD INCLUSION DOOR TYPE FINISH (INTERIOR & EXTERIOR EXCLU TRAY SLIDE PAIRS/DOOR (NO TRAYS OF ELECTRICAL POWER SUPPLY FRIDGE MODELS FREEZER MODELS GAS TYPE REFRIGERANT REFRIGERATION WATTE	H CASTORS) MM INS *** DING REAR & UNDER) OR SHELVES SUPPLIED) RUNNING AMPS RUNNING AMPS FRIDGE MODELS FREEZER MODELS	737 W x 922 D x 160 20 10 amp 4.0 4.5 R134a R404a DNAL REMOTE UN	Standard: S S (Stainle	1466 W x 922 23 (Solid Door) ss Steel) 20 10 a 5 5 R13 R40	D x 2128 H D mp 3 4
CAPACITY LITRES DIMENSIONS - W X D X H (ON 120MM WEIGHT UNPACKED (KG) STANDARD INCLUSION DOOR TYPE FINISH (INTERIOR & EXTERIOR EXCLU TRAY SLIDE PAIRS/DOOR (NO TRAYS OF ELECTRICAL POWER SUPPLY FRIDGE MODELS FREEZER MODELS GAS TYPE REFRIGERANT	H CASTORS) MM INS *** DING REAR & UNDER) OR SHELVES SUPPLIED) RUNNING AMPS RUNNING AMPS FRIDGE MODELS FREEZER MODELS	737 W x 922 D x 160 20 10 amp 4.0 4.5 R134a R404a	Standard: S S (Stainle	1466 W x 922 23 (Solid Door) (SS Steel) 20 10 a 5.	2 D x 2128 H 0 0 mp 3 4 44 44a 44a





	GARNET	BAKERY	CRYS	STAL
OPTIONS	1 D00R	2 D00R	1 D00R	2 D00R
Extra pair of slides	\$58	\$116	\$58	\$116
Adjustable legs (150 mm high)	\$64	\$64	\$64	\$64
REMOTE APPLICATION				
Refrigerator (deduct)	-\$281	-\$350	-\$281	-\$350
Freezer (deduct)	-\$387	-\$509	-\$387	-\$509

NOTES

- Optional adjustable legs (supplied loose) in lieu of castors adds 30 mm to overall height
 Standard hinge on single door upright models: SD-RHH when facing front of unit
 Optional door hang on single door (must be advised at time of order, new build only)

- Gas Type: Refrigerator—R290: Freezer—R290: Optional Remote (refrigerator and freezer) 404a
 Garnet Bakery are supplied with 600mm x 400mm tray slides to suit bakers trays per door (trays and shelves excluded)
 Crystal is supplied with 20 x 18" x 30" tray slides or 16" x 30" tray slides or 600mm x 400mm tray slides size must be advised at time of order



Jade Sandwich counter

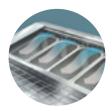
self contained







Electronic controller



Blown airwell



Removable air ducts



Removable cassette



10 Amp power

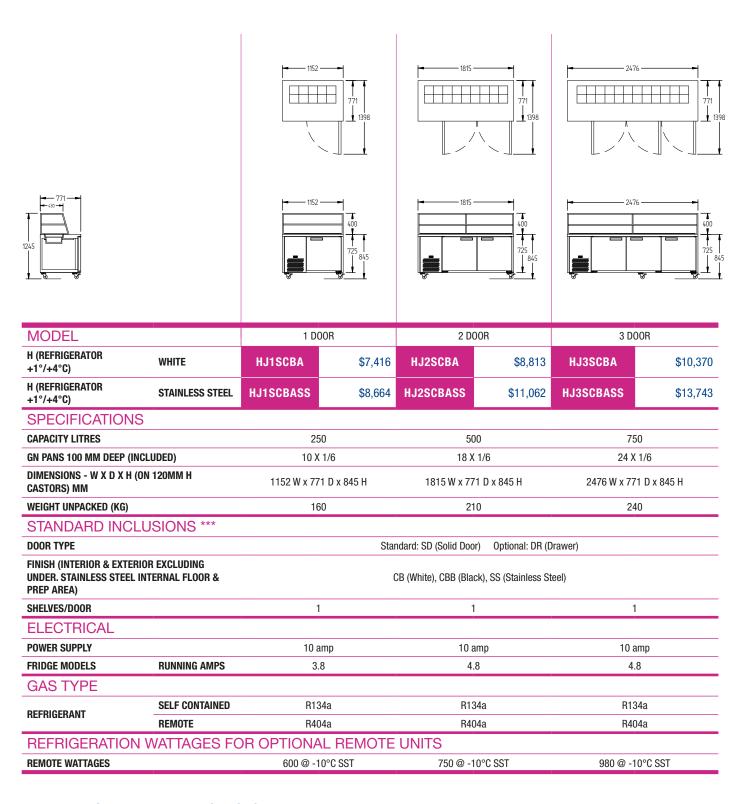
Our Australian made and designed sandwich counters are engineered to perform in the harshest environments that kitchens can dish up. They are designed to highlight your fresh ingredients while providing you quick access, a large preparation area and huge storage space for the busiest kitchen.





- High ambient rating for hard working environments
- CoolSmart electronic controller for energy efficiency and even temperatures
- Fully enclosed stainless steel well under food pans—prevents food from dropping into cabinet
- Front mounted condenser with removable grill for ease of cleaning
- Square glass canopy
- Polypropylene cutting board (10 mm thick)
- One plastic coated shelf per door
- Refrigerated blown air over and under ALL pans—maximises food holding capacity and refrigeration efficiency
- Removable blown air ducts for easy cleaning

- Polycarbonate sliding lids over blown air well
- 4622 grade stainless worktop
- Self closing doors
- Forced air refrigeration system contained in a removable cassette for easy servicing and maintenance
- Waste heat recovery vaporiser system no need for external drain
- Longer life anti corrosive evaporator coil coating
- Swivel and brake castors
- Threaded castors allow simple leg changeover if required
- Face mounted hinges for plinth mounting
- Designed and built to international quality standards for reliability and performance—HACCP compliant



^{***} For Jade Sandwich counter OPTIONS see page 61

Jade Pizza counter

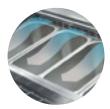
self contained







Electronic controller



Blown airwell



Removable air ducts



Removable cassette



10 Amp power

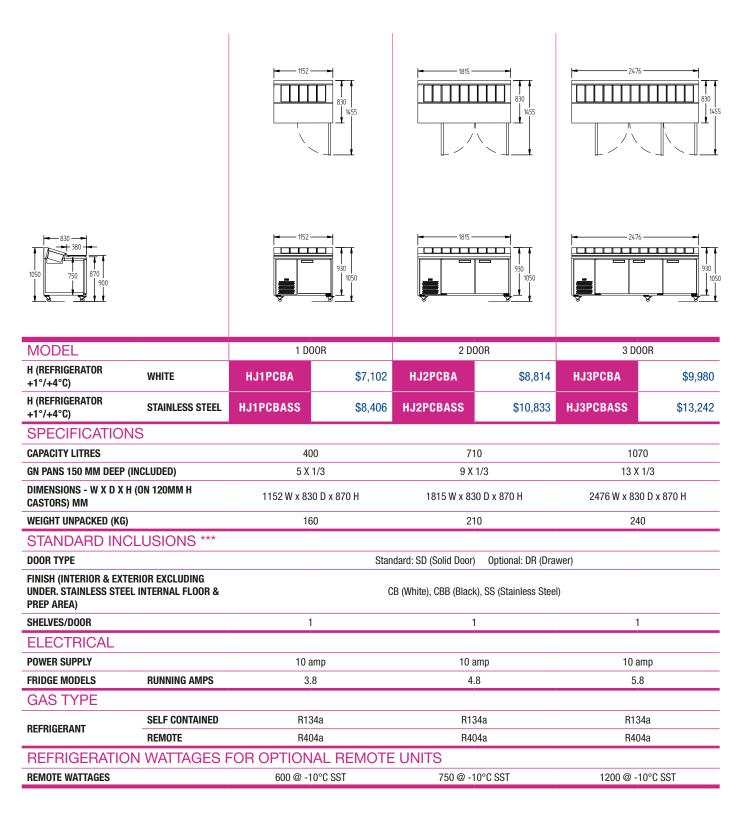
Our Australian made and designed pizza counters are engineered to perform in the harshest environments that kitchens can dish up. They are designed for quick access to fresh ingredients, combined with a large preparation area and huge storage space for the busiest kitchen.





- High ambient rating for hard working environments
- CoolSmart electronic controller for energy efficiency and even temperatures
- Fully enclosed stainless steel well under food pans—prevents food from dropping into cabinet
- Front mounted condenser with removable grill for ease of cleaning
- Raised ergonomically angle pots
- Removable wire grid for easy tray sliding
- One plastic coated shelf per door
- Refrigerated blown air over and under ALL pans—maximises food holding capacity and refrigeration efficiency
- Removable blown air ducts for easy cleaning

- Polycarbonate sliding lids over blown air well
- 4622 grade stainless worktop
- Self closing doors
- Forced air refrigeration system contained in a removable cassette for easy servicing and maintenance
- Waste heat recovery vaporiser system no need for external drain
- Longer life anti corrosive evaporator coil coating
- Swivel and brake castors
- Threaded castors allow simple leg changeover if required
- Face mounted hinges for plinth mounting
- Designed and built to international quality standards for reliability and performance—HACCP compliant



Banksia

self contained







Electronic controller



Blown airwell



Removable air ducts



Removable cassette



10 Amp power

Our Australian made and designed Banksia counters are engineered to perform in the harshest environments that kitchens can dish up. They are designed to highlight your fresh ingredients while providing you quick and easy access.





- High ambient rating for hard working environments
- CoolSmart electronic controller for energy efficiency and even temperatures
- Fully enclosed stainless steel well under food pans—prevents food from dropping into cabinet
- Square glass canopy with rear sliding polycarbonate covers
- Polypropylene cutting board (10 mm thick)
- One plastic coated shelf per door
- Refrigerated blown air over and under ALL pans—maximises food holding capacity and refrigeration efficiency
- Removable blown air ducts for easy cleaning

- Large under counter storage capacity
- 4622 grade stainless worktop
- Self-closing solid doors
- Forced air refrigeration system contained in a removable cassette for easy servicing and maintenance
- Waste heat recovery vaporiser system no need for external drain
- Longer life anti corrosive evaporator coil coating
- Swivel and brake castors
- Threaded castors allow simple leg changeover if required
- Face mounted hinges for plinth mounting
- Designed and built to international quality standards for reliability and performance—HACCP compliant

HSP18 HSP30	HSP3 HSP5	1118	880 532	1800	880	120	880	1800	680
380 277 907 907	937	-1118	785	1800	400 400 7785 997	1120	859 937	1800	400 400 850 97
MODEL		1 D00R - HS	P18	2 DOOR - HS	SP30	1 D00R - H	ISP3	2 DOOR - HSP5	
H (REFRIGERATOR +1°/+4°C)	WHITE	HSP18UBA	\$10,152	HSP30UBA	\$12,094	HSP3UBA	\$10,152	HSP5UBA	\$12,094
H (REFRIGERATOR +1°/+4°C)	STAINLESS STEEL	HSP18UBASS	\$10,980	HSP30UBASS	\$13,919	HSP3UBASS	\$10,980	HSP5UBASS	\$13,919
SPECIFICATIO	NS								
CAPACITY LITRES		250		500		250		500	
GN PANS (INCLUDED)		18 X 1/6 (6 X 65 mm, 12 X 100 mm deep)		30 X 1/6 (10 X 65 mm, 20 X 100 mm deep)		3 x 1/1 (150 mm deep)		5 x 1/1 (150 m	m deep)
DIMENSIONS - W X D X CASTORS) MM	H (ON	1118 W x 880 D x 907 H		1800 W x 880 D x 907 H		1120 W x 880 D x 937 H		1800 W x 880 D x 937 H	
WEIGHT UNPACKED (KO	i)	160		210		160		210	
STANDARD IN	CLUSIONS	S ***							
DOOR TYPE				Standard: SD (Solid Door)					
FINISH (INTERIOR & EX EXCLUDING UNDER. ST. INTERNAL FLOOR & PR	AINLESS STEEL			CB (White)	, CBB (Black)	, SS (Stainless Stee	l)		
SHELVES/DOOR		1		1		1		1	
ELECTRICAL									
POWER SUPPLY		10 amp		10 amp		10 amp)	10 amp)
FRIDGE MODELS	RUNNING AMPS	4.2		5.0		4.2		5.0	
GAS TYPE									
SELF REFRIGERANT CONTAINED		R134a		R134a		R134a		R134a	
	REMOTE	R404a		R404a		R404a		R404a	
REFRIGERATION	ATTAW NC	GES FOR OF	TIONAL	REMOTE U	NITS				
REMOTE WATTAGES		750 @ -10°C	SST	980 @ -10°C SST		750 @ -10°C SST		980 @ -10°C SST	

^{***} For **Banksia OPTIONS** see page 61

Thermowell

self contained





Digital thermometer



Hinged lid



Accepts a variety of gastronorm pans



Stainless steel finish



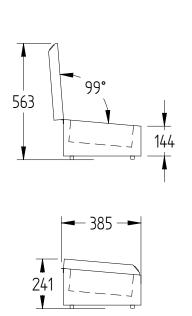
10 Amp power

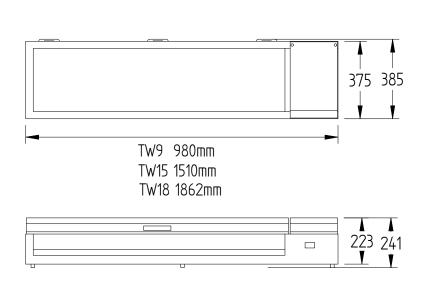
The Thermowell is a refrigerated prep well, designed to accommodate 1/3 or 1/6 Gastronorm pans. The versatile units can be wall mounted or free-standing. It's also designed with a hinged lid—to stay open during food preparation.





- Designed and engineered to operate efficiently in environments up to 32°C
- Digital thermometer and adjustable thermostat
- Stainless steel exterior and interior
- Hinged pan lid (pans excluded)
- Designed to accommodate 1/3 100 mm deep Gn pans
- Fitted with rubber feet offering nonslip placement
- Removable unit cover for easy access for servicing and maintenance





MODEL		TW9		TV	/ 15	TW18		
H (REFRIGERATOR +4°/+8°C)	STAINLESS STEEL	TW9	\$2,319	TW15	\$2,562	TW18	\$2,806	
SPECIFICATION	S							
CAPACITY (GN PANS EXCL	UDED)	4 X 1/3 X 100	mm Gn pans	7 X 1/3 X 100) mm Gn pans	9 X 1/3 X 100 mm Gn pans		
DIMENSIONS - W X D X H	ММ	980 W x 38	5 D x 241 H	1510 W x 38	35 D x 241 H	1862 W x 385 D x 241 H		
WEIGHT UNPACKED (KG)		3	0	4	10	50		
FINISH (INTERIOR AND EXUNDER)	TERIOR EXCLUDING	SS (Stainless Steel)						
ELECTRICAL								
POWER SUPPLY		10 a	10 amp		amp	10 amp		
FRIDGE MODELS	RUNNING AMPS	1.	1.3			1.3		
GAS TYPE								
REFRIGERANT	FRIDGE MODELS	R13	34a	R1	34a	R134a		

Options Preparation counters

















Right-hand services

Larger castors

Black finish

Different pan

Cylindrical locks

Locking tabs

Stainless steel

		JADE SC			JADE PC		BAN	KSIA
OPTIONS	HJ1SC	HJ2SC	HJ3SC	HJ1PC	HJ2PC	HJ3PC	HSP18/3	HSP30/5
	1 D00R	2 D00R	3 D00R	1 D00R	2 D00R	3 D00R	1 D00R	2 D00R
430 grade stainless steel under	\$191	\$254	\$392	\$191	\$254	\$392	\$191	\$254
4622 stainless steel interior & exterior excluding under	\$408	\$816	\$1,224	\$408	\$816	\$1,224	\$408	\$816
4622 stainless steel under	\$302	\$604	\$906	\$302	\$604	\$906	\$302	\$604
Extra plastic coated shelf with clips	\$60	\$120	\$180	\$60	\$120	\$180	\$60	\$120
Stainless steel shelf upgrade (each)	\$207	\$414	\$621	\$207	\$414	\$621	\$207	\$414
Adjustable legs (150 mm high)	\$64	\$64	\$96	\$64	\$64	\$96	\$64	\$64
Without canopy	-\$254	-\$318	-\$382		N/A		-\$254	-\$318
Polypropylene board in lieu of wire crumb grid		N/A		\$64	\$86	\$124	N/	A
RH services (services to right hand side)			·	\$22	28			
2 x 1/6 Gn pan module with pans (each)			\$80					
3 x 1/9 Gn pan module with pans (each)			\$95					
Larger castors (900 mm work bench height approx)				\$11	7			
Remote application in self contained body	-\$200							

NOTES

- 150 mm deep pans are included in Pizza Prep (PC) cabinet
 100 mm deep pans are included in Sandwich Prep (SC) cabinet
 150 mm deep pans are included in HSP3 & HSP5. Varying pan depths in HSP18 & HSP30 cabinets
 Height includes castors. Option legs (supplied loose) in lieu of castors adds 30 mm to overall height
 *Banksia models require canopy by WRA or others. If no canopy is fitted this will effect the warranty



Boronia

self contained







Electronic controller



Front breathing



Removable refrigeration cassette



Hydrocarbon



10 Amp power

The Australian made Boronia self-contained cabinets have been designed to operate efficiently with the demands of busy venues. The units have been engineered to maintain temperature during the continual opening and closing of doors, as when products are taken out, or stock is replenished. They also run on environmentally friendly R290 refrigerant, making these a greener choice.

The units are available in one to four door counters, manufactured in stainless steel or hardwearing black coated steel. The glass door units with LED lighting ensure an attractive display, while adjustable shelves enable different sized bottles and cans to be stored with flexibility.





- R290 natural refrigerant
- Designed for 40°C ambient environment
- Reduced running costs
- Adjustable electronic controller with digital temperature display
- Front breathing ventilation
- Removable refrigeration cassette
- Forced air refrigeration system contained in a removable cassette
- for easy service and maintenance
- Optimised ducted air flow
- Auto defrost utilising waste heat recovery vaporiser

- Two adjustable plastic coated shelves per door
- Anti-corrosive evaporator coil coating
- Heavy duty swivel and brake castors (legs optional)
- On/off switch for internal lights (glass door only)
- Fitted with triple glazed self closing doors
- Cool white LED strip lighting
- Optional triple glazed heated glass doors
- Choice of optional warm LED lights or dimmable
- Face mounted hinges (plinth mount ready)

General counters + back bars

045 - 650 - H	1600	725 345	2109	725 725 725 725		775	
MODEL	2 DO	OR .	3 D	00R	4 DC)OR	
H (Refrigerator +1°/+4°C) BLACK, GLASS DOOR	HB2UGBHC	\$6,700	нвзидвнс	\$8,100	HB4UGBHC	\$9,895	
H (Refrigerator +1°/+4°C) BLACK, SOLID DOOR	HB2USBHC	\$6,139	HB3USBHC	\$7,615	HB4USBHC	\$9,315	
H (Refrigerator +1°/+4°C) STEEL, GLASS DOOR	HB2UGSHC	\$6,882	HB3UGSHC	\$8,290	HB4UGSHC	\$10,437	
H (Refrigerator +1°/+4°C) STLID DOOR	HB2USSHC	\$6,882	HB3USSHC	\$8,290	HB4USSHC	\$10,437	
SPECIFICATIONS							
CAPACITY LITRES	360)		60	760		
DIMENSIONS - W X D X H (ON 120MM H CASTORS) MM	1603 W x 650			50 D x 845 H	2775 W x 650 D x 845 H		
WEIGHT UNPACKED (KG)	130	1	1:	50	170		
STANDARD INCLUS	SIONS ***						
DOOR TYPE FINISH	P (Pleak) with at	ainlana ataal aguntartar		door), S (Solid door)	and autoriar avaluding	cor and under	
SHELVES/DOOR	b (black) with st	airiless steel countertop		2	r and exterior excluding rear and under		
ELECTRICAL				_			
POWER SUPPLY	10 an	np	10:	amp	10 a	ımp	
FRIDGE MODELS - GLASS DOORS RUNNING AMPS	1.6	1.6		1.7		6	
FRIDGE MODELS - SOLID DOORS RUNNING AMPS	1.6		1.7		2.6		
GAS TYPE							
REFRIGERANT FRIDGE MODELS	R29	0	R2	290	R290		

^{***} For **Boronia self contained OPTIONS** see page 83

Boronia

remote







Electronic controller



Three-sided service connection



Easy access service compartment



LED lighting



10 Amp power

The Australian made Boronia remote cabinets have been designed to operate efficiently with the demands of busy venues. The units have been engineered to maintain temperature during the continual opening and closing of doors, as when products are taken out, or stock is replenished.

The units are available in one to four door counters, manufactured in stainless steel or hardwearing black coated steel. The glass door units with LED lighting ensure an attractive display, while adjustable shelves enable different sized bottles and cans to be stored with flexibility.





- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- Fitted with evaporator, Tx valve, digital controller, three pin plug and condensate drain
- Optimised ducted air flow
- Two adjustable plastic coated shelves per door
- Large display capacity
- On castors for mobility—legs are supplied with cabinet

- Anti-corrosive evaporator coil coating
- On/off switch for internal lights (glass door only)
- Fitted with triple glazed self closing doors
- Cool white LED strip lighting
- Optional triple glazed heated glass doors
- Choice of optional warm LED lights or dimmable
- Face mounted hinges (plinth mount ready)
- Easy connection access (three sides)

General counters + back bars

		1385			650	2555	650	
875 to 900		1385 725 875		1970 ————————————————————————————————————		2555	725 875	
MODEL H	BLACK,	2 DO	OOR	3 D(OOR	4 D0	OOR	
(REFRIGERATOR +1°/+4°C)	GLASS DOOR	HB2RGB	\$4,692	HB3RGB	\$6,302	HB4RGB	\$8,306	
H (REFRIGERATOR +1°/+4°C)	BLACK, SOLID DOOR	HB2RSB	\$4,692	HB3RSB	\$6,302	HB4RSB	\$8,306	
H (REFRIGERATOR +1°/+4°C)	STAINLESS STEEL, GLASS DOOR	HB2RGS	\$5,503	HB3RGS	\$6,879	HB4RGS	\$9,484	
H (REFRIGERATOR +1°/+4°C)	STAINLESS STEEL, SOLID DOOR	HB2RSS	\$5,503	HB3RSS	\$6,879	HB4RSS	\$9,484	
SPECIFICAT	TIONS							
CAPACITY LITRES		36	60	56	60	760		
DIMENSIONS - W X 150MM H LEGS) M		1385 W x 65	50 D x 875 H 1970 W x 650 D x 875 H			2555 W x 650 D x 875 H		
WEIGHT UNPACKE	D (KG)	12	20	14	10	160		
STANDARD	INCLUSI	ONS ***						
DOOR TYPE				Standard: G (Glass				
FINISH			tainless steel counterto					
SHELVES/DOOR		2	2	2	2	2	2	
ELECTRICA	\L							
POWER SUPPLY		10 a	amp	10 8	amp	10 8	amp	
FRIDGE MODELS - GLASS DOORS	RUNNING AMPS	0.	6	1.	.0	1.	6	
FRIDGE MODELS - SOLID DOORS	RUNNING AMPS	0.	6	1.	.0	1.6		
GAS TYPE								
REFRIGERANT		R40		R40		R40)4a	
REFRIGERA	ATION WA	TTAGES FOR	STANDARD RI	EMOTE UNITS	<u> </u>			
REMOTE WATTAGE	s	560 @ -	5°C SST	690 @ -	5°C SST	850 @ -	5°C SST	

Cameo Mini

self contained







Electronic controller



Front breathing



Removable refrigeration cassette



Hydrocarbon



10 Amp power

The Australian made Cameo Mini self-contained cabinets have been designed to operate efficiently with the demands of busy venues. The units have been engineered to maintain temperature during the continual opening and closing of doors, as when products are taken out, or stock is replenished. They also run on environmentally friendly R290 refrigerant, making these a greener choice.

The units are available in two to four door counters, manufactured in stainless steel or hardwearing black coated steel. These glass door units with LED lighting ensure an attractive display, while adjustable shelves enable different sized bottles and cans to be stored with flexibility.

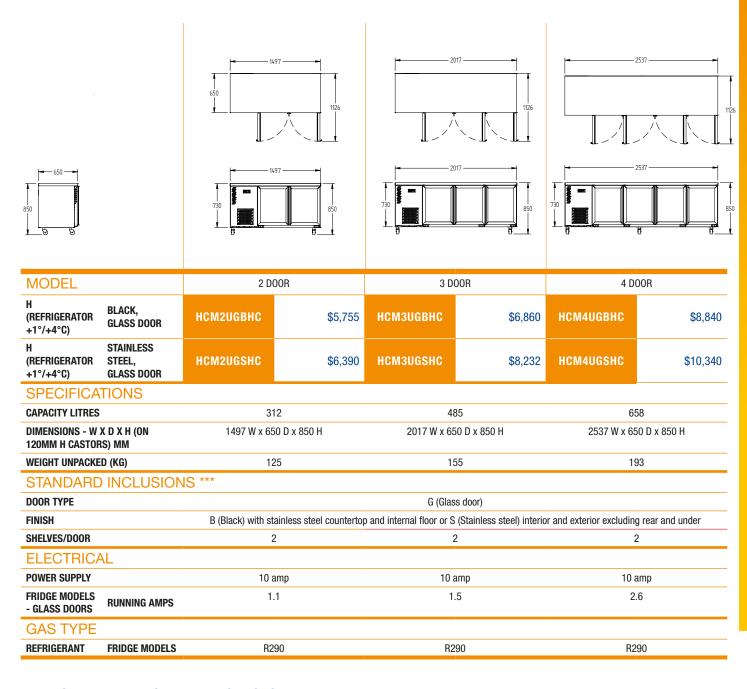




- R290 natural refrigerant
- Designed for 40°C ambient environment
- Reduced running costs
- Adjustable electronic controller with digital temperature display
- Front breathing ventilation
- Forced air refrigeration system contained in a removable cassette for easy service and maintenance
- Optimised ducted air flow
- Auto defrost utilising waste heat recovery vaporiser

- Two adjustable plastic coated shelves per door
- Anti-corrosive evaporator coil coating
- Heavy duty swivel and brake castors (legs optional)
- On/off switch for internal lights
- Fitted with triple glazed self closing glass doors
- Cool white LED lighting
- Choice of optional warm LED lights
- Face mounted hinges (plinth mount ready)

General counters + back bars



^{***} For Cameo Mini self contained OPTIONS see page 83

Cameo

self contained







Electronic controller



Front breathing



Removable refrigeration cassette



Hydrocarbon



10 Amp power

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- On/off switch for internal lights (glass door only)
- Fitted with triple glazed self closing doors
- Cool white LED lighting
- Optional triple glazed heated glass doors
- Choice of optional warm LED lights or dimmable
- Face mounted hinges (plinth mount ready)

			650	2017	650	2537				
1050		1,97	930 1050	2017	930 1050	253	930 1050			
MODEL		2 D0	OOR	3 D	00R	4 D0	OOR			
H (REFRIGERATOR +1°/+4°C)	BLACK, GLASS DOOR	HC2UGBHC	\$5,958	HC3UGBHC	\$7,733	HC4UGBHC	\$9,721			
H (REFRIGERATOR +1°/+4°C)	BLACK, SOLID DOOR	HC2USBHC	\$5,958	нсзиѕвнс	\$7,436	HC4USBHC	\$9,347			
H (REFRIGERATOR +1°/+4°C)	STAINLESS STEEL, GLASS DOOR	HC2UGSHC	\$7,133	HC3UGSHC	\$9,097	HC4UGSHC	\$11,071			
H (REFRIGERATOR +1°/+4°C)	STAINLESS STEEL, SOLID DOOR	HC2USSHC	\$7,133	HC3USSHC \$9,097		HC4USSHC	\$11,071			
SPECIFICA	TIONS									
CAPACITY LITRES		42	20	64	40	870				
DIMENSIONS - W 120MM H CASTOR		1497 W x 650	0 D x 1050 H	2017 W x 65	0 D x 1050 H	2537 W x 650 D x 1050 H				
WEIGHT UNPACKE	D (KG)	18	30	20	00	230				
STANDARD	INCLUSION	ONS ***								
DOOR TYPE				Standard: G (Glass door), S (Solid door)						
FINISH					(Stainless steel) interio					
SHELVES/DOOR ELECTRICA	\ I	2	2	i	2	2	2			
POWER SUPPLY	\ L	10 a	amp	10 :	amp	10 :	ımp			
FRIDGE MODELS - GLASS DOORS	RUNNING AMPS	1.			.8	10 amp				
FRIDGE MODELS - SOLID DOORS	RUNNING AMPS	1.	7	1	.8	2.8				
GAS TYPE			ı							
REFRIGERANT	FRIDGE MODELS	R2	90	R2	90	R290				

^{***} For Cameo self contained OPTIONS see page 83

Cameo

remote







Electronic controller



Three-sided service connection



Easy access service compartment



LED lighting



10 Amp power

The Australian made Cameo remote cabinets have been designed to operate efficiently with the demands of busy venues. The units have been engineered to maintain temperature during the continual opening and closing of doors, as when products are taken out, or stock is replenished.

The units are available in one to five door counters, manufactured in stainle ss steel or hardwearing black coated steel. The glass door units with LED lighting ensure an attractive display, while adjustable shelves enable different sized bottles and cans to be stored with flexibility.





- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- Fitted with evaporator, Tx valve, digital controller, three pin plug and condensate drain
- Optimised ducted air flow
- Two adjustable plastic coated shelves per door
- Large display capacity
- On castors for mobility—legs are supplied with cabinet

- Anti-corrosive evaporator coil coating
- On/off switch for internal lights (glass door only)
- Fitted with triple glazed self-closing doors
- Cool white LED lighting
- Optional triple glazed heated glass doors
- Choice of optional warm LED lights or dimmable
- Face mounted hinges (plinth mount ready)
- Easy connection access (three sides)

		1292		1812		2332		2852	650	
1080		1292	930	1812	930 10800	2332	930 1080	2852	930 1030	
MODEL		2 D00	OR	3 DC)OR	4 D0	OOR .	5 DO	0R	
H (REFRIGERATOR +1°/+4°C)	BLACK, GLASS DOOR	HC2RGB	\$4,754	HC3RGB	\$5,984	HC4RGB	\$7,898	HC5RGB	\$9,628	
H (REFRIGERATOR +1°/+4°C)	BLACK, SOLID DOOR	HC2RSB	\$4,754	HC3RSB	\$5,984	HC4RSB	\$7,898	HC5RSB	\$9,628	
H (REFRIGERATOR +1°/+4°C)	STAINLESS STEEL, GLASS DOOR	HC2RGS	\$6,543	HC3RGS	\$7,588	HC4RGS	\$9,634	HC5RGS	\$11,547	
H (REFRIGERATOR +1°/+4°C)	STAINLESS STEEL, SOLID DOOR	HC2RSS	\$6,543	HC3RSS	\$7,588	HC4RSS	\$9,634	HC5RSS	\$11,547	
SPECIFICA	TIONS									
CAPACITY LITRES		420)	64	0	870		1100		
DIMENSIONS - W 150MM H LEGS) N		1292 W x (1080		1812 W x 650	D x 1080 H	2332 W x 650 D x 1080 H		2852 W x 650 D x 1080 H		
WEIGHT UNPACKE	` '	170)	19	0	22	20	260		
STANDARD	INCLUSI	ONS ***								
DOOR TYPE						l: G (Glass door), S	· ,			
FINISH			with stainle		-			d exterior excluding re		
SHELVES/DOOR	^ I	2		2		,	2	2		
ELECTRICA	↑L	10	nn	10 -	mn	10.	ımn.	10		
POWER SUPPLY FRIDGE MODELS	RUNNING	10 ar		10 a		10 8		10 aı		
- GLASS DOORS	AMPS	0.7		1.	0	1.	3	1.7		
FRIDGE MODELS - SOLID DOORS	RUNNING AMPS	0.7		1.	0	1.	3	1.7	7	
GAS TYPE										
REFRIGERANT R404a			la	R40	14a	R40)4a	R404a		
REFRIGER	ATION WA	TTAGES	FOR ST	TANDARD	REMOTE	UNITS				
REMOTE WATTAG	ES	650 @ -5	°C SST	750 @ -	5°C SST	900 @ -	5°C SST	1300 @ -	5°C SST	

^{***} For **Cameo remote OPTIONS** see page 83

Glass Chiller

self contained







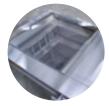
Electronic controller



Front breathing



Suits standard glass racks



Polycarbonate night lid



10 Amp power

Australian designed and constructed, the Glass Chiller self-contained model has been engineered to rapidly chill beer glasses for efficient, quick bar service. Available in one and two door models with spring and shelf loading options.

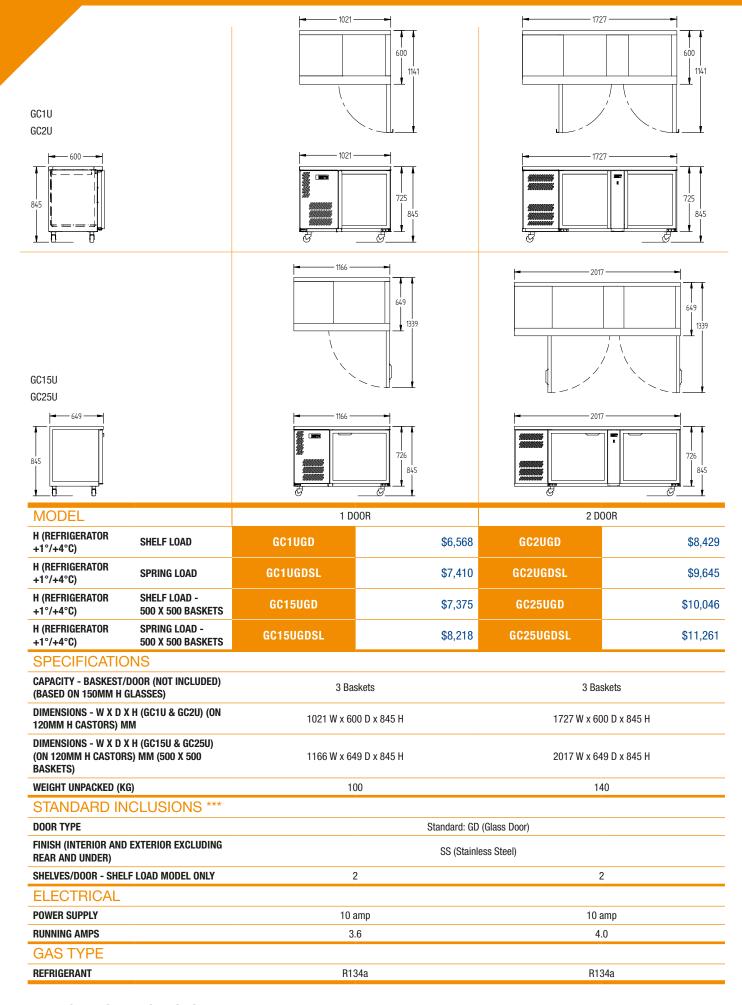




- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- Forced air refrigeration system
- Auto defrost
- GC1U and GC2U—Spring loaded lifting mechanism or adjustable shelves accommodates 355 mm x 355 mm or 355 mm x 431 mm baskets
- Polycarbonate night lid

- GC15U and GC25U—Spring loaded lifting mechanism or adjustable shelves accommodates 500 mm x 500 mm baskets
- Shelf model fitted with two plastic coated shelves per door
- Self-closing triple-glazed doors
- On castors (150 mm adjustable legs are an optional extra)
- Face mounted hinges (plinth mount ready)

General counters + back bars



^{***} For **Glass Chiller OPTIONS** see page 83

Glass Chiller

remote







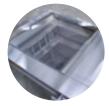
Electronic controller



Easy access service compartment



Suits standard glass racks



Polycarbonate night lid



10 Amp power

Australian designed and constructed, the Glass Chiller remote fridge models have been engineered to rapidly chill beer glasses for efficient, quick bar service. Available in one and two door models with spring and shelf loading options.





- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- Forced air refrigeration system
- Fitted with evaporator, TX valve, controller, fitted plug, junction box and condensate drain
- GC1R and GC2R—Spring loaded lifting mechanism or adjustable shelves accommodates 355 mm x 355 mm or 355 mm x 431 mm baskets
- Polycarbonate night lid

- GC15R and GC25R—Spring loaded lifting mechanism or adjustable
- shelves accommodates 500 mm x 500 mm baskets
- Shelf model fitted with two plastic coated shelves per door
- Self-closing triple glazed doors with easy to clean handles On castors for mobility—legs are supplied with cabinet
- Face mounted hinges (plinth mount ready)

General counters + back bars

GC1R GC2R		766	1141 1141 1725 1725 1875	1327	600	
GC15R GC25R		911	726 875	1617	726	
MODEL		1 D0	00R	2 D	00R	
H (REFRIGERATOR +1°/+4°C)	SHELF LOAD	GC1RGD	\$4,820	GC2RGD	\$6,456	
H (REFRIGERATOR +1°/+4°C)	SPRING LOAD	GC1RGDSL	\$5,519	GC2RGDSL	\$7,029	
H (REFRIGERATOR +1°/+4°C)	SHELF LOAD - 500 X 500 BASKETS	GC15RGD	\$5,628	GC25RGD	\$8,073	
H (REFRIGERATOR +1°/+4°C)	SPRING LOAD - 500 X 500 BASKETS	GC15RGDSL	\$6,326	GC25RGDSL	\$8,477	
SPECIFICATION						
CAPACITY - BASKETS/ (BASED ON 150MM H	/DOOR (NOT INCLUDED) GLASSES)	3 Bas	skets	3 Ba	skets	
	X H (GC1R & GC2R) (ON	766 W x 60) D x 875 H	1327 W x 600 D x 875 H		
DIMENSIONS - W X D (ON 150MM H LEGS) N BASKETS)		911 W x 64	9 D x 875 H	1617 W x 6	49 D x 875 H	
WEIGHT UNPACKED (K		6	0	1	00	
	ICLUSIONS ***		A:	(Ol D)		
DOOR TYPE	EXTERIOR EXCLUDING		Standard: GD			
REAR AND UNDER)			SS (Stainle	ess Steel)		
SHELVES/DOOR - SHEL	LF LOAD MODEL ONLY	2	!		2	
ELECTRICAL POWER CURRIN						
POWER SUPPLY RUNNING AMPS		10 a			amp 0.5	
GAS TYPE		Ü.	-	0		
REFRIGERANT		R40		R4	 04a	
	ON WATTAGES	FOR STANDARD F		11-1		
REMOTE WATTAGES		570 @ -		750 @ -	-5°C SST	
HEIVIUTE WAT TAGES		5/U @ -:) () () () () () () () () () () () () (750 @ -	-u u uu i	

^{***} For **Glass Chiller OPTIONS** see page 83

Glass Chiller slimline

remote







Electronic controller



Easy access service compartment



Suits standard glass racks



Top sliding polycarbonate lid



10 Amp power

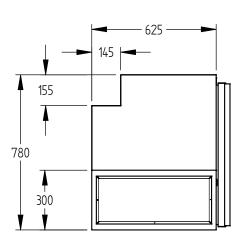
Australian designed and constructed, the Glass Chiller slimline remote model has been engineered to fit into common tight spaces. The unit rapidly chills beer glasses for efficient quick bar service. Available in one door models with a easy access from above via a sliding polycarbonate lid.

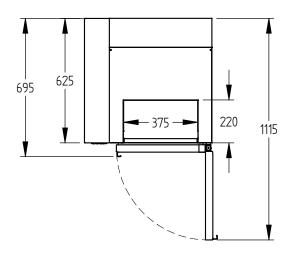


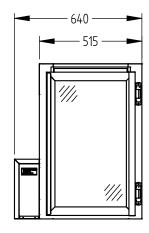


- Designed for 43°C ambient environment
- Adjustable electronic controller with digital temperature display
- Forced air refrigeration system
- Fitted with evaporator, Tx valve, controller, fitted plug, junction box and condensate drain
- 4622 grade stainless interior and exterior including rear and under
- Three x adjustable tray slides

- Shelves accommodates 355 mm x 355 mm or 355 mm x 431 mm baskets
- Self-closing triple glazed glass door
- 260 mm D x 375 mm W polycarbonate slide top lid with breaker strips fitted
- Removable rear cover—when drink pythons need to run behind the unit
- On castors for mobility—legs are supplied with cabinet
- Face mounted hinges (plinth mount ready)







MODEL		1 D	00R				
H (REFRIGERATOR +1°/+4°C)	TRAY SLIDE LOAD - LEFT HAND Services	FGC1-L	\$5,719				
H (REFRIGERATOR +1°/+4°C)	TRAY SLIDE LOAD - RIGHT HAND Services	FGC1-R	\$5,986				
SPECIFICATIO	NS						
CAPACITY - BASKETS/ 150MM H GLASSES)	DOOR (NOT INCLUDED) (BASED ON	3 Ba:	skets				
	K H (W INCLUDES 125MM W X 300MM H CE COMPARTMENT) (H IS BODY HEIGHT)	640 W x 695 D x 780 H					
WEIGHT UNPACKED (K	G)	60					
STANDARD IN	ICLUSIONS ***						
DOOR TYPE		Standard: GD (Glass Door)					
FINISH (304 GRADE ST EXTERIOR INCLUDING	AINLESS STEEL INTERIOR AND REAR AND UNDER)	SS (Stainless Steel)					
TRAY SLIDES (NO SHE	LVES SUPPLIED)	3					
ELECTRICAL							
POWER SUPPLY		10 amp					
RUNNING AMPS		0	4				
GAS TYPE							
REFRIGERANT		R40)4a				
REFRIGERATI	ON WATTAGES FOR STAN	IDARD REMOTE UNITS					
REMOTE WATTAGES		300 @ -	5° C SST				

Bottle Cooler

self contained





Electronic controller



Front breathing



Cylindrical locks



Low noise design



10 Amp power

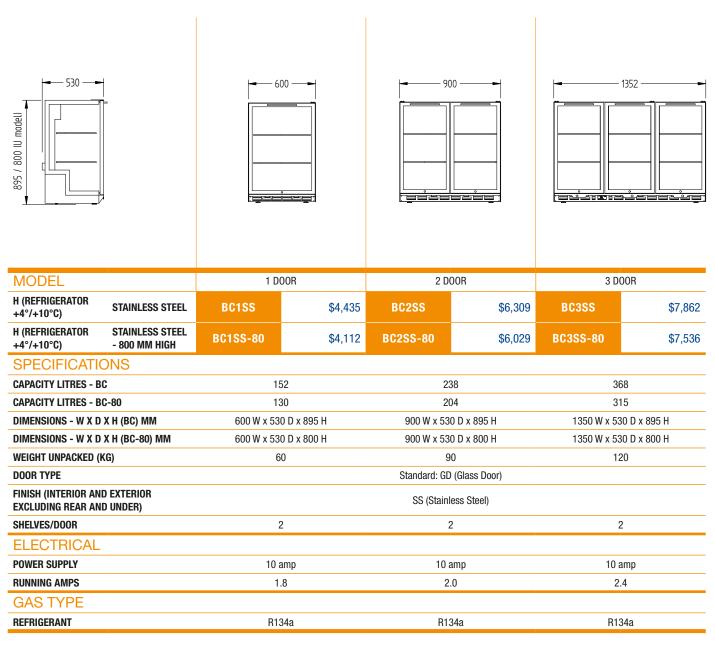
The Bottle Cooler model is available as a one, two or three door with 895 mm height or 800 mm height. The unit features a stainless steel exterior, mirror stainless interior, and is capable of storing up to 278 x 330 mL bottles at 4°C to 10°C. The units are self-contained and are great in a small sized venue where space is a premium.





- Designed for 32°C ambient environment
- Forced air refrigeration system
- Front breathing refrigeration system
- Adjustable electronic controller with digital temperature display
- Two adjustable shelves per door
- Cylindrical locks
- Self-closing double glazed, argon gas filled doors
- On levelling feet—roller castor to rear
- On/off switch for interior light

General counters + back bars



Wine Cabinet

self contained





Electronic controller



Front breathing



Cylindrical locks



Low noise design



10 Amp power

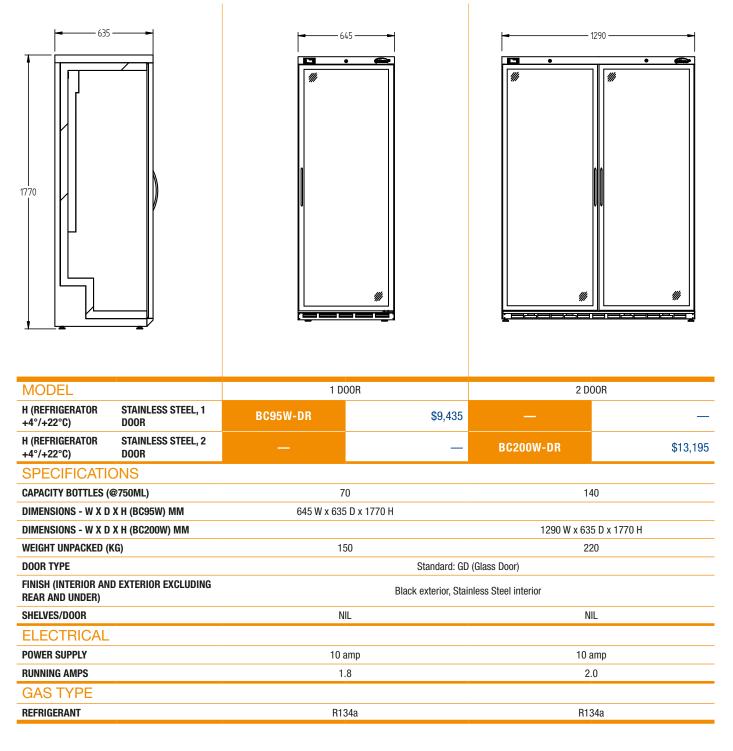
The upright Wine Cabinet has been designed with industrial standard, cooling performance and reliability. Its contemporary and stylish design complements all modern interior design. The units are available in one or two door models with eye-catching, internal diamond racking.





- Designed for 32°C ambient environment
- Adjustable electronic controller with digital temperature display
- Forced air refrigeration system
- Front breathing refrigeration system
- Auto defrost utilising waste heat recovery vaporiser
- Diamond racking for storing bottles
- On/off switch for internal lights
- Cylindrical locks
- Self-closing double glazed argon gas filled doors
- On levelling feet—roller castor to rear
- One and two door models available

General counters + back bars



Options

General counters + back bars

Glass Chiller Glass Chiller remote Glass Chiller slimline remote

Boronia Boronia remote Cameo Cameo remote

















		BORONIA		(CAMEO MINI			CAN	1EO		GLASS (HILLER
OPTIONS	B2	В3	B4	CM2	СМЗ	CM4	C2	C3	C4	C5R	GC1	GC2
	2 D00R	3 D00R	4 D00R	2 D00R	3 D00R	4 D00R	2 D00R	3 D00R	4 D00R	5 D00R*	1 D00R	2 D00R
Black rear	\$392	\$588	\$784	\$392	\$588	\$784	\$392	\$588	\$784	\$981	\$196	\$392
430 grade stainless steel rear & under	\$392	\$588	\$784	\$392	\$588	\$784	\$392	\$588	\$784	\$981	\$196	\$392
4622 stainless steel interior & exterior excluding rear and under	\$816	\$1,224	\$1,632	\$816	\$1,224	\$1,632	\$816	\$1,224	\$1,632	\$2,041	\$408	\$816
4622 stainless steel rear & under	\$604	\$906	\$1,208	\$604	\$906	\$1,208	\$604	\$906	\$1,208	\$1,511	\$302	\$604
Black countertop on black cabinet	\$318	\$477	\$636	\$318	\$477	\$636	\$318	\$477	\$636	\$795		
Powdercoat exterior only black and white excluding rear and under	\$1,632	\$2,115	\$2,597	\$1,632	\$2,115	\$2,597	\$1,632	\$2,115	\$2,597	\$3,079		
Cylindrical locks	\$286	\$429	\$572	\$286	\$429	\$572	\$286	\$429	\$572	\$715		
Locking tabs	\$64	\$96	\$128	\$64	\$96	\$128	\$64	\$96	\$128	\$160		
Warm LED lights	\$424	\$636	\$848	\$424	\$636	\$848	\$424	\$636	\$848	\$1,060		
Dimmable LED Lights	\$795	\$795	\$795	\$795	\$795	\$795	\$795	\$795	\$795	\$795		
Light to solid doors	\$164	\$329	\$493			N/A	\$164	\$329	\$493	\$657		
Extra plastic coated shelf with clips	\$120	\$180	\$240	\$120	\$180	\$240	\$120	\$180	\$240	\$300	\$60	\$121
Stainless steel shelf upgrade (each)	\$413	\$620	\$827	\$413	\$620	\$827	\$413	\$620	\$827	\$1,034	\$207	\$413
Adjustable legs (150 mm high, included on remotes)	\$64	\$96	\$96	\$64	\$64	\$96	\$64	\$64			\$64	\$64
RH services (services to right hand side)						\$2	228					
DOOR OPTIONS (refrigerator only) - ONLY AV	AILABLE ON	NON HYDF	ROCARBON	GAS TYPES							
Triple glazed heated glass doors	\$1,190	\$1,785	\$2,380	\$1,190	\$1,785	\$2,380	\$1,190	\$1,785	\$2,380	\$2,975		
PASS-THROUGH (refigerator only)	- ONLY AVA	ILABLE ON	NON HYDR	OCARBON G	AS TYPES	**						
Solid doors	\$1,791	\$2,687	\$3,583	\$1,791	\$2,687	\$3,583	\$1,791	\$2,687	\$3,583	\$4,367		
Triple glazed glass doors	\$2,438	\$3,434	\$4,441	\$2,438	\$3,434	\$4,441	\$2,438	\$3,434	\$4,441	\$5,353		
Heated triple glazed glass doors	\$2,904	\$4,357	\$5,809	\$2,904	\$4,357	\$5,809	\$2,904	\$4,357	\$5,809	\$7,261		
NOTES												

- Total height includes legs—remote
 Total height includes castors—self contained
 Self contained cabinets are not supplied with legs as standard legs are an optional extra and must be specified at time of order
 Optional adjustable legs (supplied loose) in lieu of castors adds 30 mm to overall height

 ** Heated doors are only available on a standard R134a gas tyoe

 ** Pass through options are only available on a standard R134a gas tyoe

 ** Heated and page, through doors may lower ambient rating

- ** Heated and pass-through doors may lower ambient rating

 ** Pass-through model will increase depth of cabinet by 70 mm

 Light with on/off switch is standard on glass door cabinets only (excludes solid door and GC models)





Blast Chiller roll-in

900mm remote





Thermal printer for HACCP compliance



Electronic control panel



90 kg – 1000 kg load capacities



Food probe



Gastronorm trolley compatible

Designed to give caterers complete control of the chilling and freezing processes, and to eliminate the hazards of slow-cooling. Our modular blast chillers and freezers deliver performance that exceeds food safety legislation standards.

They are HACCP compliant and meet guidelines for cook chill catering systems worldwide.

The AirSmart (advanced special air flow) design developed by Williams delivers even product chilling that eliminates product dehydration and ensures food is maintained in the best possible condition.

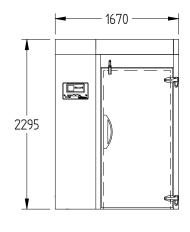


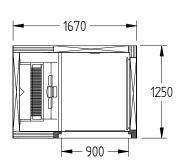


- Easy to use, unique Williams Easy Blast 1-2-3 state of the art control panel—three simple steps to initiate blast cycles
- Three core food temperature probes for accurate measurement and control
- Automatic defrost at the end of every blast cycle or every six hours ensuring efficient and effective performance
- Automatic switching to storage mode at the end of each cycle offering additional storage capacity
- High quality thermal printer for blast cycle data storage and printout for full HACCP compliance

- Large, energy efficient, high velocity fans and large surface area evaporator easy access
- Advanced airflow design enabling uniform freezing across the product for consistent product quality
- Designed for fast installation and commissioning, servicing and maintenance with easy to access fans
- Accommodates 1/1 or 2/1 Gn mobile rack to suit any catering requirement
- 900 mm door opening

Blast chiller freezers



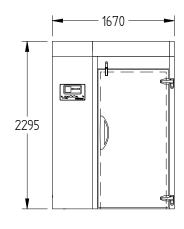


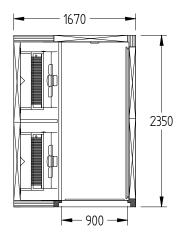
ROLL IN 900 MM REMOTE

MODEL		90 KC	G	100 K	G	120 KG	i	160 KG	ì	200 KG	i		
BLAST CHILLER	REMOTE	WMBC90C	\$48,756	_	N/A	WMBC120C	\$49,643	WMBC160C	\$50,528	WMBC200C	\$51,459		
BLAST CHILLER/ FREEZER	REMOTE	WMBCF90C	\$52,521	_	N/A	WMBCF120C	\$53,477	WMBCF160C	\$54,749	WMBCF200C	\$55,575		
BLAST FREEZER	REMOTE	-	N/A	WMBF100C	\$54,237	7 — N/A —		N/A	-	SEE NEXT PAGE			
SPECIFIC	SPECIFICATIONS												
CAPACITY - CH Freezing Per Min Cycle #		90 kç)	100 k	100 kg		120 kg		160 kg				
CAPACITY 2/1 COMBI	BLAST CHILLER/ FREEZER	1		_		1		1		1			
TROLLEY	BLAST 1 FREEZER 1					_	_	_					
DIMENSIONS BLAST FREEZER W X D X H	CHILLER/ 1670 W x 1250 D — x 2295 H**			1670 W x 1250 D x 2295 H**		1670 W x 1250 D x 2295 H**		1670 W x 1250 D x 2295 H**					
DIMENSIONS	BLAST FREEZER	_		1670 W x 1250 D x 2295 H**		_				_			
WEIGHT UNPA	CKED (KG)	650 k	g	650 kg		650 kg		650 kg		650 kg			
DOOR TYPE						SD (Solid Door)							
FINISH (INTER EXTERIOR)				SS (Stainless Steel)									
ELECTRI													
POWER SUPPL 3 PHASE*	Y -	16 am	np	16 am	р	16 amp)	16 amp)	16 amp)		
FRIDGE MODELS	BLAST RUNNING AMPS	4.3		5.0		4.3		5.2		5.2			
		ARE RATED FOR	R 415 V 50 H	IZ THREE PHASE									
GAS TYP	E												
REFRIGERANT		R404		R404		R404a		R404a		R404a			
		WATTAGE		REMOTE	JNITS	40.0144.6				0.00000			
CHILLER/FREE	ZER	8.6kW @ -1	5°C SS1	 12.2kW @ -3	0°C CCT	10.3kW @ -15°C SST		17.3kW @ -15°C SST		21.0kW @ -15°C SST			
FREEZER		_		12.2KVV @ -3	0 0 001	_		_		_			

 $[\]hbox{\ensuremath{^{\star\star}}All Freezer and Chiller/Freezer models are supplied with additional 90mm floor—adds 90 mm to overall height.}$

[#] Based on Blast chilling of 50 mm max depth of uncovered dense food such as mashed potato. Times will vary depending on the container and food types as well as the thermal conductivity of the food.





ROLL IN 900 MM REMOTE

MODEL		200	KG	240	KG	320	KG	
BLAST CHILLER	REMOTE	_	N/A	WMBC240C	\$86,592	WMBC320C	\$91,915	
BLAST CHILLER/ FREEZER	REMOTE	_	N/A	WMBCF240C	\$89,826	WMBCF320C	\$96,151	
BLAST FREEZER	REMOTE	WMBF200C	\$92,783	_	N/A	_	N/A	
SPECIFICATI	ONS							
CAPACITY - CHILLING	CAPACITY - CHILLING/FREEZING PER 90/240 MIN CYCLE #) kg	240) kg	320 kg		
CAPACITY 2/1	BLAST CHILLER/FREEZER	_	_		2		2	
COMBI TROLLEY	BLAST FREEZER	2	2	_		_	_	
DIMENSIONS BLAST FREEZER W X D X H	BLAST CHILLER/FREEZER	_	_	1670 W x 235	0 D x 2295 H**	1670 W x 2350 D x 2295 H**		
DIMENSIONS	BLAST FREEZER	1670 W x 2350	D x 2295 H**	_	_	_	_	
WEIGHT UNPACKED (KG)	650) kg	650) kg	650 kg		
DOOR TYPE				SD (Sol	id Door)			
FINISH (INTERIOR AN	ID EXTERIOR)	SS (Stainless Steel)						
ELECTRICAL								
POWER SUPPLY - 3 P	HASE*	20 8	amp	20 :	amp	20 :	amp	
FRIDGE MODELS	BLAST RUNNING AMPS	ξ	9	7	.7	7	.7	
*BLAST CHILLER/FRE	EZERS ARE RATED FOR 415 V	50 HZ THREE PHAS	E					
GAS TYPE								
REFRIGERANT		R40)4a	R40	04a	R404a		
REFRIGERAT	ION WATTAGES FO	OR REMOTE	UNITS					
CHILLER/FREEZER		_	_	22.5kW @	-15°C SST	25.7kW @ -15°C SST		
FREEZER		18.2kW @	-30°C SST	_	_			

^{**}All Freezer and Chiller/Freezer models are supplied with additional 90mm floor—adds 90 mm to overall height.

[#] Based on Blast chilling of 50 mm max depth of uncovered dense food such as mashed potato. Times will vary depending on the container and food types as well as the thermal conductivity of the food.

Blast Chiller reach-in

self contained





Electronic control panel



Simple to operate



Gastronorm pan compatible



Food probe



75 mm slide clearance

Designed to give caterers complete control of the chilling/freezing process, and to eliminate the hazards of slow-cooling. Our blast chiller/freezers deliver performance that exceeds food safety legislation standards.

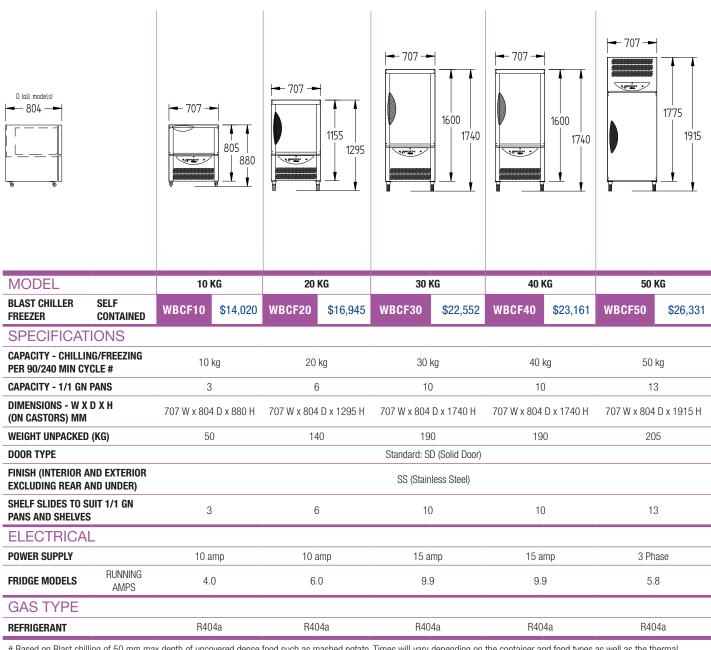
Our chillers are HACCP compliant and meet guidelines for cook chill catering systems worldwide.





- Easy to use unique Williams Easy Blast 1-2-3 state of the art control panel three simple steps to initiate blast cycles
- Choice of hard, soft, store and core food temperature probe controlled cycles with audible alarm indicating end of cycle
- Designed for 43°C ambient environment
- Fitted with slides to suit 1 x 1 Gastronorm containers and shelves (not supplied)
- Self closing door to minimises temperature gain, reducing energy consumption
- Foodsafe stainless steel exterior and interior

- 75 mm space between slides
- Coved internal liner
- One core food temperature probe for accurate measurement and control
- Large, energy efficient, high velocity fans and large surface area evaporator easy access
- Advanced airflow design enabling uniform freezing across the product for consistent product quality
- Automatically switches to storage mode at the end of each cycle



[#] Based on Blast chilling of 50 mm max depth of uncovered dense food such as mashed potato. Times will vary depending on the container and food types as well as the thermal conductivity of the food.

^{***} For **Blast chiller OPTIONS** see page 91











Stainless steel

Extra slides for

Plastic coated

Stainless steel

OPTIONS	REACH IN ROLL IN CHILLER/FREEZER									ROLL IN FREEZER			
MODEL	10	20	30	40	50	90	120	160	200	240	320	100	200
Stainless steel rear & under		\$392	N/A						N/A				
Plastic coated shelf (each)			\$ 113				N/A						
Stainless steel shelf (each)			\$254				N/A						
Extra pair of slides for shelf pan (each)	\$58					N/A						N/A	
Pass thru			N/A			\$2,120						\$2,120	

NOTES (Reach In):

- Height includes castors
- Optional adjustable legs (supplied loose) in lieu of castors adds 30 mm to overall height WBCF50 model requires tundish for drainage

- Based on blast chilling of 50 mm max depth of uncovered dense food such as mash potato
 Times will vary depending on the container and food types as well as the thermal conductivity of the food

NOTES (Roll In):

- # All freezer and chiller/freezer models supplied with additional 90 mm floor—adds 90 mm to overall height
- A 90 mm insulated and heated floor requires maximum 100 mm recess or optional external ramp
- All models are constructed from modular panels delivered flat packed for erection and installation on site by others
- All roll in blast chiller/freezers and blast freezers require 3 phase 415 volt power at the control panel
- The evaporator section is supplied in one piece. Safe handling should be considered when planning installation
- All of the above prices exclude main condensing unit
- Based on blast chilling of 50 mm max depth of uncovered dense food such as mash potato
- Times will vary depending on the container and food types as well as the thermal conductivity of the food Recommendation for sizing of condensing unit and advice on electrical requirements available on request



Topaz upright

self contained





Digital controller



Door cut out switch



Cylindrical locks



Internal LED lighting



10 Amp power

The Topaz Upright units are available in one or two door size fridges and freezers. The units have split doors with automatic cut out switches to turn off the internal fans when the doors are opened to help save power while using the units. These units are perfectly suited to the fast-growing foodservice market for those with a tighter budget. These units feature a stainless steel finish, internal lighting, adjustable shelving and are perfect for storage.

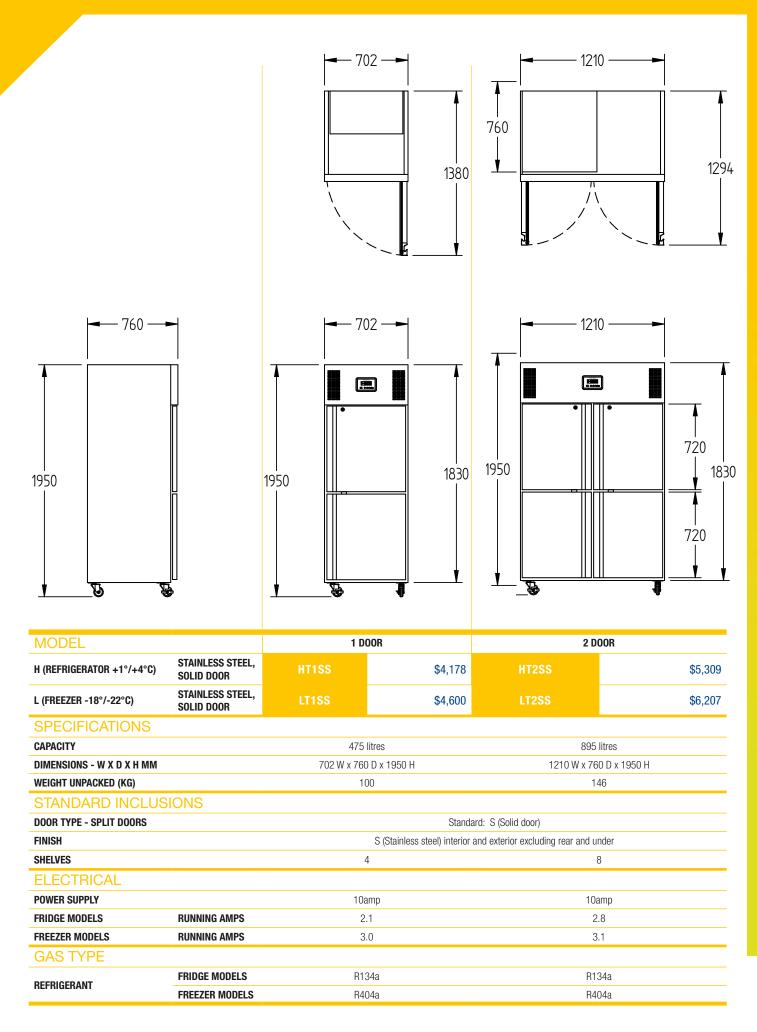
topaz



- Designed for 38°C ambient operating environment
- Adjustable electronic controller with digital temperature display
- Internal LED lights
- Top mounted self-contained cabinet
- Auto defrost utilising waste heat recovery vaporiser
- Optimised ducted air flow system

- Large storage capacity
- Four adjustable plastic coated shelves/ side
- Self-closing solid doors
- Split doors
- Automatic door open cut out switches
- Peace of mind auto defrost





Topaz under counter

self contained





Digital controller



Stainless steel finish



Easy access cleaning



Internal LED lighting



10 Amp power

Topaz two and three door quality stainless steel under counter fridges and freezers are perfectly suited to the fast growing food service market for the budget conscious. These units feature energy efficient and long life LED lighting and adjustable shelving.

topaz

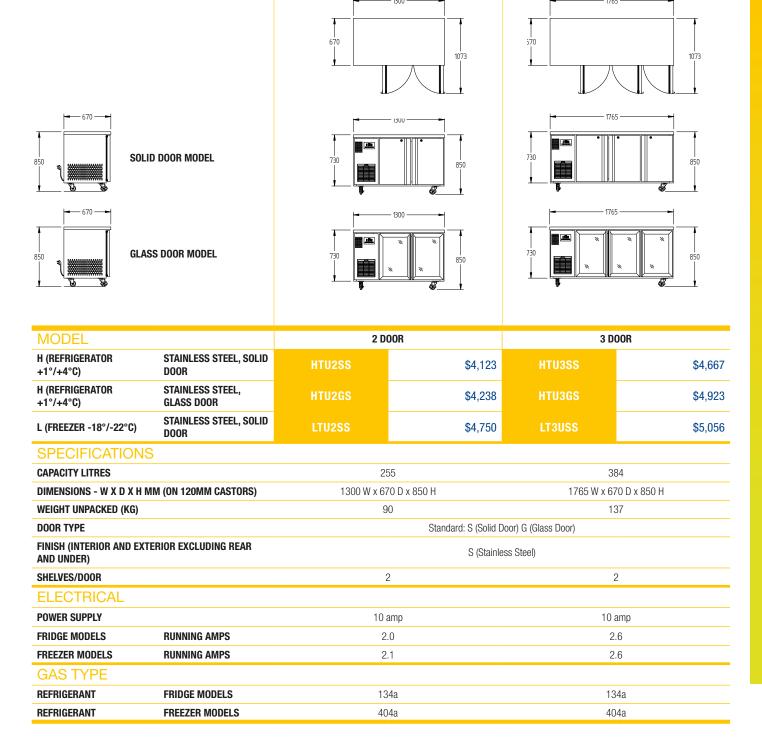






- Designed for 38°C ambient operating environment
- Adjustable electronic controller with digital temperature display
- High efficiency, long life LED strip lighting
- Digital controller for temperature accuracy
- Forced air refrigeration system
- Front breathing

- Auto defrost utilising waste heat recovery vaporiser
- Large storage capacity
- Two adjustable plastic coated shelf per door
- Self closing doors
 - Face mounted hinges (ready for installation on plinths)



Topaz cake & food display

self contained





Digital controller



Adjustable shelves



Double glazed, heated glass



Hairline edge 45° cut glass



10 Amp power

Topaz Cake And Food display cabinets are perfectly suited to the fast-growing foodservice market and for those with a tighter budget.

Cabinets are available in four widths from 900 mm to 1800 mm in two different heights. The standard height of the units is 1200 mm with two adjustable shelves and base, while the high units are 1380 mm with three adjustable shelves and base.

These units feature heated glass on the front, top and sides to minimise condensation and the adjustable shelves feature energy efficient and long life LED lighting. The rear sliding glass door is double glazed argon filled glass door that catches back to a magnetic strip helping the door to stay closed while keeping your product fresh.



topaz



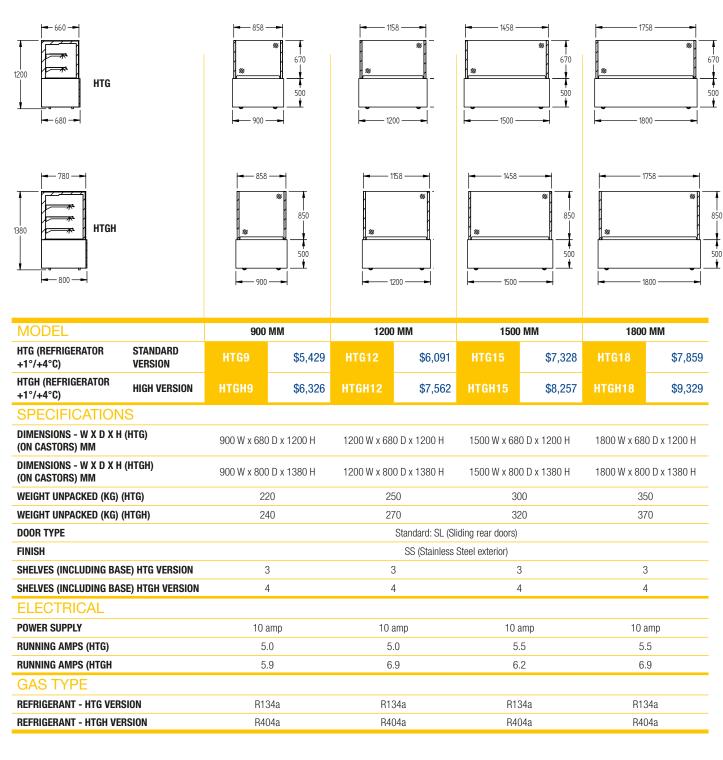
Advantages

- Designed for 38°C/65% ambient operating environment
- Adjustable electronic controller with two digital temperature displays
- High efficiency, long life LED strip lighting under each shelf and glass top
- Ventilation at rear of cabinet
- Auto defrost utilising waste heat recovery vaporiser
- Easy to clean condenser with a removable rear vent
- Double glazed heated glass panels on front, top and both sides

- On/off switches for lights and heated glass located on the rear of the cabinet for easy access
- Two adjustable shelves plus base for the HTG models (three for HTGF models)
- Two piece white frosted polycarbonate shelves – holds up to 40kg's per shelf
- Sliding Argon E rear sliding doors with magnetic catch
- Packed for shipping in a crate (forklift required)

williams

Supplied on castors



Topaz compact

self contained





Digital controller



Cylindrical locks



Adjustable plastic coated shelves



Large storage capacity



10 Amp power

Topaz Compact single door fridge models are an ideal under counter storage fridge for high use areas where space is limited. These units are perfectly suited to the fast-growing foodservice market or for the budget conscious.

topaz

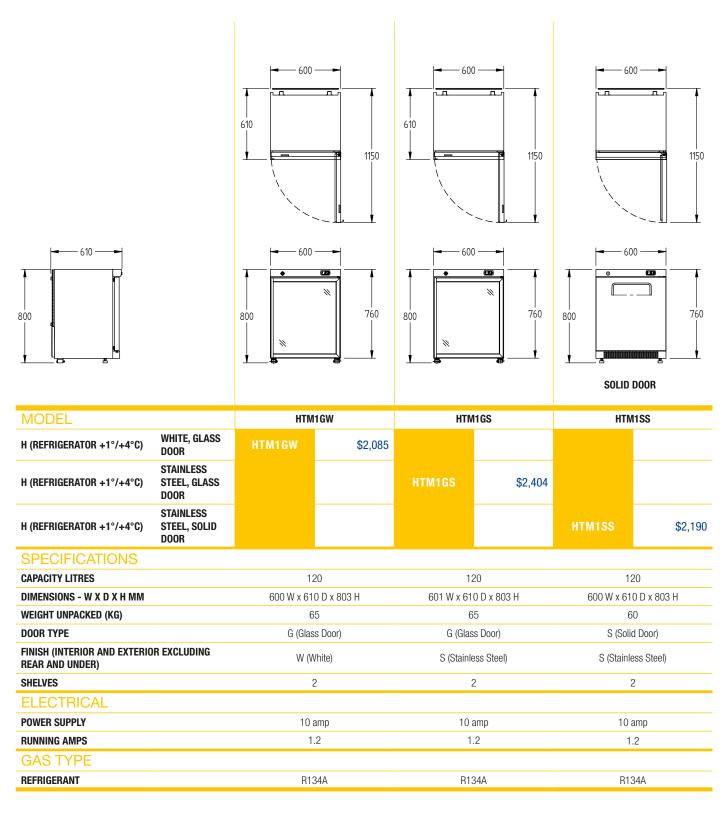






- Designed for 32°C ambient operating environment
- Adjustable electronic controller with digital display
- Self-contained cabinet
- Auto defrost utilising waste heat recovery vaporiser
- Forced fan evaporator air flow

- Large storage capacity
- Self closing solid door
- Cylindrical door lock
- 2 x Adjustable shelves
- Fitted with rollers at the rear, rubber feet at the front







Terms + Conditions

WILLIAMS REFRIGERATION AUSTRALIA PTY LTD

ACN 066 630 084

TERMS AND CONDITIONS OF SALE

1. Definitions

In these conditions:

- **"ACL"** means the Australian Consumer Law Schedule of the Competition and Consumer Act 2010 (Cth) and its associated Regulations as amended;
- "Agreement" means any agreement for the provision of goods and/or services by Williams to the Customer;
- "consumer" is as defined in the ACL and in determining if the Customer is a consumer, the determination is made if the Customer is a consumer under the Agreement;
- "Customer" means the person, jointly and severally if there is more than one, acquiring goods or services from Williams;
- "goods" means goods supplied by Williams to the Customer;
- "GST" means the Goods and Services tax as defined in A New Tax System (Goods and Services Tax) Act 1999 as amended;
- "Intellectual Property" means all copyright, patents, trade marks, designs, specifications, confidential information, manufacturing processes and all modifications, improvements and derivations (whether registrable or not) owned or licensed by Williams in respect of the goods and services;
- "PPSA" means the Personal Property Securities Act 2009 (Cth) and its associated Regulations as amended;
- "Price List" means the price list issued by Williams from time to time;
- "services" means services supplied by Williams to the Customer;
- "Terms" means these Terms and Conditions of Sale; and
- "Williams" means Williams Refrigeration Australia Pty Ltd (ABN 25 006 630 084) of 38-42 Gaine Road, Dandenong South, Victoria, 3175.

2. Basis of Agreement

- 2.1 Unless otherwise agreed by Williams in writing, these Terms and Conditions of Sale apply exclusively to every Agreement and cannot be varied or replaced by any other conditions, including the Customer's terms and conditions of purchase (if any).
- 2.2 Any quotation provided by Williams to the Customer for the proposed supply of goods or services is:
 - (a) valid for 30 days;
 - (b) an invitation to treat only;
 - (c) only valid if in writing.
- 2.3 The Terms may include additional terms in Williams' quotation, which are not inconsistent with the Terms.
- 2.4 An Agreement is accepted by Williams when Williams accepts in writing or electronic means an offer from the Customer or provides the Customer with the goods or services.
- 2.5 Williams in its absolute discretion may refuse to accept any offer.
- 2.6 It is the Customer's responsibility to provide Williams with its specific requirements in relation to the goods and services.
- 2.7 Williams may vary or amend these Terms at any time, with any such changes or amendments notified at www.williamsref.com.au. The Customer acknowledges that they have read the latest Terms prior to placing any order for products.

3. Pricing

3.1 Prices quoted, whether in the Price List, by written quotation or verbally, for the supply of goods and services, exclude GST and any other taxes or duties imposed on or in relation to the goods and services. In addition to payment of the price of goods and services, the Customer must pay any GST and any other taxes or duties imposed on the goods and services.

- 3.2 If the Customer requests any variation to the Agreement, Williams may increase the price to account for the variation.
- 3.3 Where there is any change in the costs incurred by Williams in relation to the goods or services, Williams may vary its price to take account of any such change, by notifying the Customer.

4. Payment

- 4.1 Unless otherwise agreed in writing:
 - (a) Payment for the goods and/or services must be made within 30 days of the end of month in which Williams' invoice is raised (Account holders only); and
 - (b) Williams reserves the right to require payment in full prior to the delivery of the goods or completion of the services.
- 4.2 Williams, at its sole discretion, may offer a discount on the price of goods (excluding freight charges) for cash payment.
- 4.3 Payment by cheque is not deemed made until the proceeds of the cheque have
- 4.4 Merchant or other fees incurred as a result of payment by credit card will be charged to the Customer's account.
- 4.5 Payment terms may be revoked or amended at the sole discretion of Williams immediately upon giving written notice to the Customer.

5. Payment Default

- 5.1 If the Customer defaults in payment by the due date of any amount payable to Williams, then all money which would become payable by the Customer to Williams at a later date on any account, becomes immediately due and payable without the requirement of any notice to the Customer, and Williams may, without prejudice to any of its other accrued or contingent rights:
 - (a) charge the Customer interest on any sum due at the prevailing rate pursuant to the Penalty Interest Rates Act 1983 (Vic) plus 2 per cent for the period from the due date until the date of payment in full;
 - (b) charge the Customer for, and the Customer must indemnify Williams from, all costs and expenses (including without limitation all legal costs, collection agency costs and expenses) incurred by it resulting from the default or in taking action to enforce compliance with the Terms or to recover any goods;
 - (c) cease or suspend supply of any further goods or services to the Customer;and
 - (d) by notice in writing to the Customer, terminate any agreement with the Customer so far as unperformed by Williams.
- 5.2 Clauses 5.1(c) and (d) may also be relied upon, at the option of Williams:
 - (a) where the Customer is a natural person and becomes bankrupt or enters into any scheme of arrangement or any assignment or composition with or for the benefit of his or her creditors or any class of his or her creditors generally; or
 - (b) where the Customer is a corporation and, it enters into any scheme of arrangement or any assignment or composition with or for the benefit of its creditors or any class of its creditors generally, or has a liquidator, provisional liquidator, administrator, receiver or receiver and manager appointed, or any action is taken for, or with the view to, the liquidation (including provisional liquidation), winding up or dissolution without winding up of the Customer.

6. Passing of Property

- 6.1 Until full payment in cleared funds is received by Williams for all goods and services supplied by it to the Customer, as well as all other amounts owing to Williams by the Customer:
 - (a) title and property in all goods remain vested in Williams and do not pass to the Customer:
 - (b) the Customer must hold the goods as fiduciary bailee and agent for Williams;
 - (c) the Customer must keep the goods separate from its goods and maintain the labelling of Williams;

For Williams most current terms and conditions of sale refer to williams-refrigeration.com.au

- (d) the Customer is required to hold the proceeds of any sale of the goods on trust for Williams in a separate account with a bank to whom the Customer has not given security however failure to do so will not affect the Customer's obligation as trustee;
- (e) in addition to its rights under the PPSA, Williams may without notice, enter any premises where it suspects the goods may be and remove them, notwithstanding that they may have been attached to other goods not the property of Williams, and for this purpose the Customer irrevocably licences Williams to enter such premises and also indemnifies Williams from and against all costs, claims, demands or actions by any party arising from such action.

7. Personal Property Securities Act

- 7.1 Notwithstanding anything to the contrary contained in these Terms, the PPSA applies to these Terms.
- 7.2 For the purposes of the PPSA:
 - (a) terms used in clause 7 that are defined in the PPSA have the same meaning as in the PPSA;
 - (b) these Terms are a security agreement and Williams has a Purchase Money Security Interest in all present and future goods supplied by Williams to the Customer and the proceeds of the goods;
 - (c) the security interest is a continuing interest irrespective of whether there are monies or obligations owing by the Customer at any particular time; and
 - (d) the Customer must do whatever is necessary in order to give a valid security interest over the goods which is able to be registered by Williams on the Personal Property Securities Register.
- 7.3 The security interest arising under this clause 7 attaches to the goods when the goods are collected or dispatched from Williams' premises and not at any later time.
- 7.4 Where permitted by the PPSA, the Customer waives any rights to receive the notifications, verifications, disclosures or other documentation specified under sections 95, 118, 121(4), 130, 132(3)(d), 132(4), 135 and 157 of the PPSA.
- 7.5 Williams and the Customer agree to contract out of and nothing in the provisions of sections 96, 125, 129, 142 and 143 of the PPSA will apply to these Terms.
- 7.6 To the extent permitted by the PPSA, the Customer agrees that:
 - (a) the provisions of Chapter 4 of the PPSA which are for the benefit of the Customer or which place obligations on Williams will apply only to the extent that they are mandatory or Williams agrees to their application in writing; and
 - (b) where Williams has rights in addition to those in Chapter 4 of the PPSA, those rights will continue to apply.
- 7.7 The Customer must immediately upon Williams' request:
 - (a) do all things and execute all documents necessary to give effect to the security interest created under this Agreement; and
 - (b) procure from any person considered by Williams to be relevant to its security position such agreements and waivers (including as equivalent to those above) as Williams may at any time require.
- 7.8 Williams may allocate amounts received from the Customer in any manner Williams determines, including in any manner required to preserve any Purchase Money Security Interest it has in goods supplied by Williams.
- 7.9 For the purposes of section 275(6) of the PPSA, the parties agree and undertake that these Terms and any information pertaining to the sale of goods and details of the goods shall be kept confidential at all times. Neither party may disclose any information pertaining to these Terms or the sale of the goods, except as otherwise required by law or that is already in the public domain.

8. Risk and Insurance

8.1 The risk in the goods and all insurance responsibility for theft, damage or otherwise will pass to the Customer immediately on the goods being delivered to the Customer from Williams' premises.

- 8.2 The goods are sold to the Customer on the basis that the Customer has obtained all necessary licenses or permits under all relevant laws and regulations in relation to the goods.
- 8.3 The Customer assumes all risk and liability for loss, damage or injury to persons or to property of the Customer, or third parties arising out of the use or possession of any of the goods sold by Williams, unless recoverable from Williams on the failure of any statutory guarantee under the ACL.

9. Acknowledgments

- 9.1 It has not made known, either expressly or by implication, to Williams any purpose for which it requires the goods or services and it has the sole responsibility of satisfying itself that the goods or services are suitable for the use of the Customer.
- 9.2 The Customer acknowledges that:
 - (a) it has not relied on any service involving skill and judgement, or on any advice, recommendation, information or assistance provided by Williams in relation to the goods or services or their use or application;
 - (b) any description of the goods provided in a quotation or invoice is given by way of identification only and the use of such description does not constitute a contract of sale by description.
 - (c) it must provide to Williams full particulars of its requirements, including but not limited to, its ABN, order number, quantity and model number and any options required, delivery date, delivery address, insurance instructions and freight instructions, before Williams will accept any order.

10.Performance of Agreement

- 10.1 Any period or date for delivery of goods or provision of services stated by Williams is intended as an estimate only and is not a contractual commitment. Williams will use its reasonable endeavours to meet any estimated dates for delivery of the goods or completion of the services but will in no circumstances whatsoever be liable for any loss or damage suffered by the Customer or any third party for failure to meet any estimated date.
- 10.2 A completed drivers manifest or delivery docket whether signed by the driver or by the Customer or its employee or agent will be proof of delivery of goods invoiced.

11.Delivery

- 11.1 Williams will nominate and coordinate a carrier on the Customer's behalf unless otherwise instructed by the Customer.
- 11.2 The Customer will inform Williams of all necessary details so that Williams can affect the delivery of the goods.
- 11.3 The Customer may nominate its own carrier, in which case it must coordinate the delivery with Williams.
- 11.4 Unless otherwise agreed in writing, the Customer will be responsible for all costs associated with delivery, including any special packaging or required crating, freight, insurance and other charges arising from the point of despatch of the goods to the Customer to the point of delivery.
- 11.5 The Customer must provide reasonable and proper access to the location specified for delivery.
- 11.6 Any extra carrier charges due to difficult access, wrong or misleading instructions provided by the Customer, frustrated delivery, or the requirement for extra personnel, will be charged to Customer at cost plus a 10% service fee plus GST charged by Williams.
- 11.7 The obligation of Williams to deliver goods shall be satisfied by the delivery by Williams of the quantity of goods ordered or if delivery is by instalments, by the delivery of the quantity of goods to be delivered in each instalment (+/- 10%). The Customer shall only be required to pay for the actual quantity of the goods delivered by Williams.
- 11.8 If Williams does not receive forwarding instructions sufficient to enable it to despatch the goods within 14 days of notification that the goods are ready, the Customer shall be deemed to have taken delivery of the goods from such date. The Customer shall be liable for storage charges payable monthly on demand.

Terms + Conditions

- 11.9 Where it is necessary for Williams to deliver the goods in other than a fully assembled condition (which facts will be stated in the quotation), the cost and responsibility of assembly and installation will fall to the Customer.
- 11.10 The Customer must advise Williams in writing within 3 days of receipt:
 - (a) of the non arrival of any or all of the goods;
 - (b) if there is damage to the goods;
 - (c) that the wrong goods have been received;
 - (d) that the quantity of the goods is incorrect; or
 - (e) the goods do not meet specifications.

12. Returns

- 12.1 Goods may only be returned to Williams:
 - (a) if the request to return is made in writing to Williams within 3 days of delivery to site, stating reason for the requested return;
 - (b) if the goods are not optioned or customised in any way or produced to a specific Customer requirement in part or in whole;
 - (c) with the prior written authority of Williams;
 - (d) if the Customer pays for all transport and handling costs to Williams' warehouse:
 - (e) if the goods are accompanied by a copy of the Williams GRA provided as proof of authorisation in accordance with clause 12.1(c):
 - (f) on the acceptance of the application of a restocking and handling charge, such charge being a minimum of 20% of the invoice value, except where the wrong goods were delivered by Williams, in which case there will be no restocking or handling charge; and
 - (g) if the goods are in an undamaged and unsoiled condition and in the original packaging, unless with the prior written consent of Williams.

13. Cancellation

- 13.1 If Williams is unable to deliver or provide the goods or services, then Williams may cancel the Customer's order (even if it has been accepted) by written notice to the Customer
- 13.2 No purported cancellation or suspension of an order or any part thereof by the Customer is binding on Williams after that order has been accepted.
- 13.3 Williams, in its absolute discretion may review, alter or terminate the Customer's credit limit or payment terms without notice.
- 13.4 If the Customer cancels the order after acceptance by Williams, then Williams will be entitled to damages for breach of contract. This includes, but is not limited to, compensation in accordance with Williams' Order Cancellation Policy as in effect at time of Order Confirmation.

14. Specifications

- 14.1 All specifications, drawings, illustrations descriptive matter and particulars contained in Williams' catalogues, website and marketing documents are indicative only, do not form part of this Agreement, and are not representations or warranties of any kind. Any discrepancy will not entitle the Customer to rescind this Agreement or seek compensation or damages.
- 14.2 Williams reserves the right to make minor modifications to its goods without notice to the Customer and deliver such modified goods against any existing order, unless such right is waived by Williams in writing to the Customer.
- 14.3 The Customer must not reverse engineer any goods provided to it by Williams.
- 14.4 All drawings, descriptive matter and particulars supplied, remain Williams' property and are to be returned to Williams on demand. The Customer must not publish or communicate any of them to any person or publish or permit them to be copied or communicate them to any other person without Williams' prior consent in writing.

15.Intellectual Property

- 15.1 The Customer acknowledges that it has no proprietary right or interest in the Intellectual Property.
- 15.2 The Customer must not register or record or attempt to register or record anywhere in the world the Intellectual Property or any part or any patents, inventions, trade marks or designs derived from or similar to the Intellectual Property or aid or abet anyone else in doing so.
- 15.3 The Customer must not at any time create, sell, manufacture or process any goods or services using or taking advantage of the Intellectual Property.
- 15.4 Any Intellectual Property provided to the Customer by Williams in connection with the goods and services remains the exclusive property of Williams and must be returned to Williams on demand and must not be copied or communicated to any third party without the express written consent of Williams.

16.Liability / Warranty

- 16.1 Except as the Terms specifically state, or as contained in any express warranty provided in relation to the goods or services, the Agreement does not include by implication any other term, condition or warranty in respect of the quality, merchantability, acceptability, fitness for purpose, condition, description, assembly, manufacture, design or performance of the goods or services or any contractual remedy for their failure.
- 16.2 Williams products are not designed for nor have the appropriate certifications, licences or accreditations for use in personal, domestic or household applications. The Customer warrants that Williams products will not be used for such applications. To the extent permitted by law, Williams specifically does not warrant its products used in such applications.
- 16.3 If the Customer is a consumer nothing in these Terms restricts, limits or modifies the Customer's rights or remedies against Williams for failure of a statutory guarantee under the ACL.
- 16.4 If the Customer on-supplies the goods to a consumer and:
 - (a) the goods or services are not of a kind ordinarily acquired for personal, domestic or household use or consumption, then the amount specified in section 276A(1) of the ACL is the absolute limit of Williams' liability to the Customer:
 - (b) the goods or services are of a kind ordinarily acquired for personal, domestic or household use or consumption, payment of any amount required under section 274 of the ACL is the absolute limit of Williams' liability to the Customer; howsoever arising under or in connection with the sale, installation, use of, storage or any other dealings with the goods or services by the Customer or any third party.
- 16.5 If clause 16.2 or 16.4 do not apply, then other than as stated in the Terms or any written warranty statement Williams is not liable to the Customer in any way arising under or in connection with the sale, installation, use of, storage or any other dealings with the goods or services by the Customer or any third party.
- 16.6 Williams is not liable for any indirect or consequential losses or expenses suffered by the Customer or any third party, howsoever caused, including but not limited to loss of perishables, loss of turnover, profits, business or goodwill or any liability to any other party except to the extent of any liability imposed by the ACL.
- 16.7 Nothing in the Terms is to be interpreted as excluding, restricting or modifying or having the effect of excluding, restricting or modifying the application of any State or Federal legislation applicable to the sale of goods or supply of services which cannot be excluded, restricted or modified.
- 16.8 Where the Customer is a consumer, the following mandatory statement applies: Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.
- 16.9 Williams warrants, subject to the exclusions and limitations below, the goods will be free from defects in materials and workmanship for the applicable warranty period set out below ("Warranty").

For Williams most current terms and conditions of sale refer to

williams-refrigeration.com.au

- 16.10 Subject to the remainder of clause 16, Williams, in its reasonable discretion if it deems necessary, will repair or replace any goods to remedy any fault covered by Warranty, provided that:
 - (a) the goods may have acceptable variance; and
 - (b) any replacement or repaired goods will only be warranted for the unexpired portion of the Warranty period attached to the original goods.
- 16.11 Unless stated otherwise, our standard warranty period and product covered is;
 - (a) Self-contained units, 24 months from our original invoice date;
 - (b) Units connected to a remote condenser, 12 months parts only warranty from our original invoice date;
 - (c) Spare parts, 12 months from our original invoice date.
- 16.12 Provision of the Warranty is subject to:
 - (a) the Customer not being in breach of these Terms or any additional Agreement as may be in place;
 - (b) proof of purchase of the goods being directly from Williams or an authorised distributor or agent of Williams;
 - (c) Williams' or its representative, at its option, having access to the goods for the purposes of inspection and verification of any claim;
 - (d) the Customer accepting an invoice for any replacement parts claimed under Warranty, which will be reimbursed, excluding freight costs, only after confirmation of the claim by Williams;
 - (e) the full payment of any invoices rendered by Williams to the Customer for non Warranty work;
 - (f) the Customer has not repaired or undertaken to repair the goods without prior authorisation from Williams nor altered the goods in any way;
 - (g) the Customer uses and maintains the goods in accordance with Williams' instructions and in accordance with commonly accepted operating practices;
 - (h) the Customer providing written notice within 3 days of delivery of any goods that it believes do not meet specifications or goods that are defective; and
 - (i) correct storage, siting and installation of the goods in accordance with Williams' instructions.
- 16.13 The following Warranty exclusions apply:
 - (a) any product which Williams publishes as excluded from application of this Warranty
 - (b) any product for which the Warranty period published by Williams (in advertising material or otherwise) differs from the Warranty period outlined above;
 - (c) defects or malfunctions that are the result of incorrect or poor maintenance by the Customer:
 - (d) damage or alteration to the goods arising from circumstances outside the direct control of Williams, including, without limitation, power surges, disruptions, flooding, fire or acts of god or where the goods are not used for their intended purpose;
 - (e) any part of a refrigeration cabinet which has been subject to misuse, neglect, alteration or changed in any manner, incorrect installation or accident that has been caused by the Customer or its invitee;
 - (f) the failure of goods that have been supplied to a Customer's specification or design and that failure was caused by a Customer specification or design fault;
 - (g) any problem that might arise due to poor installation or siting of the goods, including but not limited to, lack of sufficient fresh air circulation, marine or mobile applications;
 - (h) any problem that might arise out of the installation of remote cabinets, including but not limited to, blockages or leaks in the refrigeration system, replacement refrigerant and components including TX valves, and wiring issues with controllers;
 - (i) any third party equipment that the Customer might have specified;
 - (j) any installation or removal costs necessary to access or service the goods;

- (k) any time spent on security clearance, inductions and suchlike;
- (l) damage to, or breakage of: glass, glass doors, gaskets, power leads, hinges, lights or plastic components; and
- (m) the failure of gaskets, lights, hinges, locks, TX valves and batteries.
- 16.14 Williams reserves the right to replace defective parts of the goods with parts and components of similar quality, grade and composition where an identical part or component is not available.
- 16.15 Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods.
- 16.16 The Customer warrants to use the goods in accordance with:
 - (a) any instructions provided to it by Williams from time to time;
 - (b) all government and local regulations, including but not limited to all relevant environmental laws and regulations governing the storage, installation, use, handling, maintenance and disposal of the goods.
 - (c) all necessary and appropriate precautions and safety measures relating to the storage, installation, use, handling and maintenance of the goods.
 - (d) Williams' approved Warranty work undertaken by authorised service agents is arranged during our normal working hours only (generally Monday – Friday, 8am to 4.30pm, excluding public holidays).
- 16.17 The Customer bears the cost of making the Warranty claim.
- 16.18 Approved Warranty repair work will be conducted for free only on the Australian mainland and within 50kms of a Williams Authorised service agent premises. If the Customer is located more than 50km away, then any distance will be charged to the Customer on the excess at commercial rates.
- 16.19 Williams makes no express warranties or representations other than as set out in this clause 16
- 16.20 The repair or replacement of the goods or part of the goods is the absolute limit of Williams' liability under the Warranty.
- 16.21 The benefits of this Warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded.
- 16.22 In the case of goods not manufactured by Williams but are sourced from third parties and supplied by Williams, this Warranty will not operate to extend the terms of the original manufacturer of those goods.
- 16.23 Our contact details are:

Williams Refrigeration Pty Ltd

38-42 Gaine Road

Dandenong South, Victoria, 3175

Ph: 03-8787 4747

Fax: 03-8787 4787

Email: wrasupport@williamsref.com.au

17.Miscellaneous

- 17.1 The law of Victoria from time to time governs the Terms. The parties agree to the non-exclusive jurisdiction of the courts of Victoria, the Federal Court of Australia, and of courts entitled to hear appeals from those Courts.
- 17.2 Failure by Williams to enforce any of these Terms shall not be construed as a waiver of any of Williams' rights.
- 17.3 If any of the Terms are unenforceable it shall be read down so as to be enforceable or, if it cannot be so read down, the condition shall be severed from these Terms without affecting the enforceability of the remaining conditions.
- 17.4 A notice must be in writing and handed personally or sent by facsimile, email or prepaid mail to the last known address of the addressee. Notices sent by prepaid post are deemed to be received upon posting. Notices sent by facsimile or email are deemed received upon confirmation of successful transmission.

Policy Warranty Parts



Commercial Refrigeration Equipment in Domestic Applications Policy

From time to time our company is asked by dealers and other customers whether our equipment can be used in domestic applications.

Please note the following:

All refrigeration products sold for domestic use in Australia and New Zealand must meet a range of Mandatory and Legislated standards. This is a legal requirement in all states and territories.

Many of the standards applicable to domestic appliances require independent, third party accreditation to a range of tests specifically and uniquely applicable to domestic equipment.

The specific legislation covering the sale and supply of equipment intended for domestic use differs substantially from that applicable to Commercial Refrigeration equipment in a wide number of areas

from electrical safety requirements through to mandatory energy star rating schemes.

Williams Refrigeration Australia specifically does not warrant its commercial refrigeration equipment for use in these domestic applications nor does it represent that it will comply with applicable standards requirements or that it has any of the appropriate certifications or accreditations for these applications.

Similarly, Williams Refrigeration design envelopes and performance goals do not include the fit, finish, noise and other customer demands of domestic applications.

For this reason, it has always been, and remains the policy of Williams Refrigeration Australia that its Commercial Refrigeration equipment should not be sold or supplied for any such domestic applications.



Warranty Claims

Note that all repairs must be logged with and authorised by Williams prior to any work being carried out.

For all warranty claims please use the code to access our warranty webpage and follow the instructions carefully. https://williams.cool/warranty





Spare Parts

As a proud Australian manufacturer of refrigerated cabinets we carry a comprehensive range of spare parts locally. Don't compromise on performance or safety—genuine parts are carefully designed to optimise the life of your appliance and save energy as well.

This means that you're more likely to be able to repair your cabinet if needed, and if so, have it up and running quickly with minimal downtime! In some cases, cabinets may require parts that are manufactured or sourced from overseas.

Note that these will need to be ordered and will take a little longer to be transported to you.

To initiate a request for spare parts, simply provide the serial number of your cabinet and we'll do the rest to ensure you receive the right part first time.

Contact our dedicated spare parts team during business hours.

P 03 8787 4713 E customersupport@williamsref.com.au

Model Codes explained

Т	H EMPERATURE	MODEL		MODEL		MODEL		2 DOORS	C	ONDENSER	STAI	SSBA NDARD OPTIONS	VARIATIONS
Н	Fridge (1 / 4°C)	G	ENERAL UPRIGHTS	1	U	Self contained	G/GD S/SD	Glass Door Solid Door					
CF	Chilled food (0 / 3°C)	Р	Pearl	2	R	Remote	ВА	Blown Airwell (counters)					
М	Meat fridge (-2 / 2°C)	QS	Quartz Star	3			W/CB B/CBB S/SS	White Black Stainless Steel					
W	Wine (5 / 16°C)	F00	DSERVICE UPRIGHTS	4			SC/PC	Sandwich / Pizza Counter (Jade)					
L	Freezer (-18 / -22°C)	G	Garnet	5			НС	Hydrocarbon					
FL	Flower Fridge (1 / 4°C)	MAR	Meat Aging Refrigerator										
R	Retarder (-5 / 3°C)	RMR	Ruby Modular Roll-in										
V	Vari Temp (1 / -22°C)	RG	Garnet Roll in										
		F00											
		0	Opal										
		E	Emerald										





WILLIAMS-REFRIGERATION.COM.AU

Williams Refrigeration Australia Pty Ltd

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