



WILLIAMS REFRIGERATION

MAXIPREP STATION

HIGH PERFORMANCE REFRIGERATED PREP STATIONS

WWW.WILLIAMS-REFRIGERATION.CO.UK

THE NEW MAXIPREP STATION

Complementing the existing Williams prep range of products, this new model delivers added flexibility by being able to hold up to 36 different ingredients separately.



Williams Refrigeration is a leading manufacturer of professional refrigeration with a global reputation for delivering excellence.

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

Our customer commitment helps you meet the demands of food safety and energy efficiency legislation.

Our competitive pricing, professional advice, innovative design and after sales service support attracts customers from all sectors of the market – including many of the world's leading hospitality and retail organisations.

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

Greenlogic:

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

*Preparation overshef available as an option.

MAXIPREP STATION AT A GLANCE

✓ Standard features o Optional	MAXIPREP
Designed to operate up to 43°C ambient	✓
Operating temperature of +1 to +4°C	✓
12 drop-in wells holding up to 36 different ingredients	✓
Removable ladder racking, anti-tilt shelving	✓
CoolSmart Controller	✓
Foodsafe stainless steel exterior and interior	✓
Unique airflow design blows air at 1°C across the pans	✓
Overshelf for preparation	o
Each well can accommodate one of 1/3 GN, two of 1/6 GN or three of 1/9 GN containers	✓
Refrigerated storage counter below the wells	✓
Four sliding chopping/preparation boards	✓
Side mounted chopping/preparation board storage	✓
Extendable worktop/preparation area	o
Automatic defrost	✓
Heavy duty, PVC magnetic balloon door gasket	✓
Heavy duty, non-marking swivel castors with brakes	✓
Zero ODP / low GWP polyurethane insulation	✓
Chameleon vinyl wrap service	o

TECHNICAL DATA

	Temp	Width (mm)	Depth (mm)	Height (mm)	Capacity (ltrs / cu.ft)
MPS3	+1/+4°C	1420	861	864	336 / 11.9

NB: Depth increases by 50mm for the rear air-spacer bracket. Extendable worktop/preparation area increases height to 870mm & depth to 941mm
Overshelf preparation area increases height to 1057mm





THE ULTRA-FLEXIBLE PREP-AND-STORE SOLUTION

Constant innovation is high on the menu at Williams. Offering kitchens greater flexibility through our vast range of products, allows ultra-flexibility for those chefs on the frontline.

The new MaxiPrep Station features open wells with a clever air curtain that keeps ingredients safe, fresh and easy for chefs to access. It also has multiple work prep surface options, including an overshelf and sliding chopping boards that double as lids for the wells, providing an 'ultra-flexible' prep-and-store solution.

What sets the MaxiPrep Station apart is the number of different ingredients that can be stored at once – up to 36 separately. Its twelve drop-in wells can each accommodate one 1/3 GN container, or two 1/6 GNs, or 3 1/9 GNs, up to 100mm deep.

The three-door refrigerated storage counter below the wells can accommodate a usable capacity of 336 litres. Spare ingredients can be stored within, so that the pans on top can be quickly restocked as required.

Designed to work in ambient kitchen temperatures up to 43°C, practical features also include self-closing doors and the Williams air curtain.

This blows air at 1°C across the pans, sucking it back into the unit to recover the 'chill' and minimise energy waste, while keeping ingredients fresh and protected.

The worktop to the unit's front can be used with the chopping boards, which can be slid from side to side over the ingredients wells, to give an extensive prep area. A handy compartment, mounted on the side of the MaxiPrep, stores the removable lids/chopping boards and keeps them in easy reach.

In addition, the MaxiPrep's overshelf can be used as an additional prep area or as a place to hold prepared dishes.

As with all Williams prep stations, the exterior and interior base are made using high quality foodsafe stainless steel, as well as incorporating useful features such as automatic defrost and removable internal fittings to create a practical, robust and attractive unit that's equally suited to the kitchen or front of house.

Energy saving features include the Williams CoolSmart controller, which minimises power consumption, and a waste heat recovery vapouriser. Meanwhile, the high performance insulation delivers excellent thermal efficiency and has low GWP and zero ODP.



MPS3 MAXIPREP STATION



- 1 Overshelf prep surface (*available as an option*)
- 2 Sliding chopping boards
- 3 Removable prep shelves
- 4 Williams Air Curtain blows air at 1°C across the pans
- 5 12 drop-in wells. Can hold up to 36 different ingredients
- 6 Three-door refrigerated storage counter
- 7 Side-mounted chopping board storage
- 8 Foodsafe stainless steel exterior and interior
- 9 Heavy duty, non-marking swivel castors with brakes





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Installation of all Williams products requires adequate ventilation.

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

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The Spirit of Excellence