



- WILLIAMS REFRIGERATION -

# JADE RANGE

HIGH PERFORMANCE CABINETS, COUNTERS AND BLAST CHILLERS WWW.WILLIAMS-REFRIGERATION.CO.UK



# Our bestselling range of counters, cabinets and blast chillers

Williams' Jade range of cabinets, counters and blast chillers offers a dazzling array of options, temperatures and sizes, meaning there is always a Williams for you.

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 Greenlogic Williams is committed to supplying the most energy efficient and sustainable refrigeration in today's market.

During 2016 we redesigned our entire range of cabinets and counters, to further improve performance and efficiency.

Our new models meet the Minimum **Energy Performance Standard** (MEPS). Latest energy grades and technical information available at www.williams-refrigeration.com/ info-centre



# WILLIAMS' JADE RANGE AT A GLANCE

✓ Standard - Not available o Option	Cabinets	Counters	Blast Chillers
Stainless steel exterior and interior base	✓	✓	✓
Zero ODP/GWP low foam insulation	✓	✓	✓
Anti-tilt shelving, racking supports	✓	✓	✓
Left hand door hang	✓	-	-
Heavy duty swivel castors with brakes	✓	✓	✓
Bottom mounted refrigeration	<b>√</b> *	-	-
Top mounted refrigeration	<b>√</b> **	-	✓
CoolSmart controller	✓	✓	-
Automatic defrost	✓	✓	✓
Anti-condensation heaters	✓	✓	✓
Waste heat recovery vapouriser	✓	✓	-
Adjustable operating temperature	✓	✓	-
Barrel locks	✓	✓	-
Designed to 43°C ambient	✓	✓	✓
Reverse unit cassette system	-	0	-
Splashback	-	0	-
2 Drawer bank set	-	0	-
B Drawer bank set	-	0	-
Raised pan holders	-	0	-
Cut out wells	-	0	-
Slimline version	-	0	-
Biscuit Top version	-	0	-
Refrigerant Choices			
R290	✓	✓	-
R134A	✓	✓	-
R404A	✓	✓	✓

<sup>\*</sup> J300, J400 and J500 only

<sup>\*\*</sup> J1 and J2 only





# **FEATURES** AND BENEFITS

Foodsafe professional stainless steel exterior / interior base and back of door / aluminium walls provide hygienic, durable and easy to clean surfaces.

Designed and engineered to operate efficiently in the harshest of environments such as in a 43°C ambient.

Precision injected, high density polyurethane insulation provides maximum thermal properties with low GWP and zero ODP and further strengthens the cabinet.

Reversible door hanging on cabinets encourages efficient workflow reducing the risk of accidents and providing the ability to change in-situ.

#### 180° Self-closing doors

avoid heat ingress and reduce energy consumption and are ideal for loading large trays and pans, beneficial where walkways are limited. **Improved thermal break** on all cabinets

**break** on all cabinets and counters, reduces heat gain through the door gasket and provides added protection for it – reducing wear and tear.

Heavy duty, PVC, magnetic balloon gaskets with welded corners provide durability and 100% tight seal preventing heat ingress. Door balloon gaskets designed with air release points avoid slitting caused by compression when door is closed.



Millillilli



New, improved airflow design provides uniform air distribution around the cabinet with no potential warm spots and maintains constant temperature.

#### Integral door handle

provides non-slip, 'grab' on the door - a must in a busy kitchen environment whilst being easy to clean with no potential dirt traps.

Fan cut out switch stops warm air being circulated within the cabinet, conserving energy.

Williams CoolSmart controller, featured on our Jade cabinets and counters, is designed for easy operation and features clear digital display and visual alarms for failsafe performance.

- **Reduces energy** by detecting changing situations, instigating economy mode when use is low while ensuring total food safety at all times.
- **Intelligent defrost function** ensures the evaporator works more efficiently. Compressor starts can be limited, thereby reducing wear and tear and prolonging compressor life.
- **Safe cleaning** with an extra low voltage controller.
- **Easy servicing** with clear diagnostics.
- **HACCP** compliant.



Low wattage mullion heaters use low amounts of energy but effectively prevents condensation forming.

### Slimline and biscuit top counter models

are reduced depth and height models, allowing for seamless integration with any kitchen layout.

#### Raised pan holders

and cut out wells makes advanced preparation of ingredients easy by combining powerful counter storage with table top prep areas.

### **Counter freezer drawers** and pull out internal

drawers offer increased flexibility ensuring ingredients are to hand when needed regardless of temperature.

### **EC** evaporator fans

provide improved heat rejection for greater efficiency and reduced energy consumption.

### Barrel locked doors for added security.



Anti-tilt tray slides stop shelves from tipping - easy to remove and reposition.

Filler shelf increases the usable volume in two door cabinets.



### Versatile, removable racking system with nylon coated shelving

provides flexible storage and ease of cleaning.

Easy to clean, one piece stainless steel dished base with radiused corners reduces potential dirt traps.

### Delivered to site with heavy duty swivel castors with roller bearings and brakes

for improved mobility and stability.

### **High performance** leak testing of entire system guarantees system efficiency, reducing energy consumption. F-Gas & PED compliant.



# **JADE CABINETS**

Williams' Jade range of one and two door refrigerated cabinets give you better energy efficiency and more storage than ever before.

#### **ROBUST REFRIGERATION**

The entire Jade range of cabinets has recently been upgraded, enhancing robustness, functionality, food safety and energy efficiency. The upgrades range from a radical rethink on internal airflow to the use of thicker insulation.

They incorporate up to 80mm polyurethane insulation with zero ODP and low GWP, providing excellent thermal efficiency and allowing them to maintain internal temperatures in high ambient environments.

Options include additional shelving or trayslides, left door hang, stainless steel interior and adjustable legs in lieu of castors.

The Jade family of cabinets are manufactured and designed to the very highest standards, meaning you can be confident that we have the right solution for your operation. Featuring the latest in CoolSmart technology, the cabinets are effective in high ambient environments.

So no matter how hard you need your equipment to work, a Jade won't let you down.

Jades are offered in a choice of temperatures to suit your application including refrigerator and freezer. All the Jade cabinets feature adjustable castors, making them easy to position and manoeuvre. They are also available in a variety of practical configurations to suit any space such as the Jade J300U.

#### STANDARD & SLIMLINE

We have recently launched three new models: J300U; Jade Slimline (J400U) and J500U. We designed the new Jade Slimline cabinet to match the popular Jade Slimline Counter. We released the even slimmer model for those extra tight spaces.

The new Jade single door models both increase the 'Jade choice' by offering new storage capacities. All Jade cabinets comply with latest advances and are designed to handle working in the toughest environments.

So you can choose which model best reflects your kitchen space, and your business.

### **TOP & BOTTOM MOUNTED**

By offering a variety of both top and bottom mounted refrigeration systems on our Jade cabinets, you can truly tailor your purchase to your catering operation. For example, bottom mounted refrigeration systems are perfect for buildings with low ceilings, since it gives more room for heat expelled from the system to circulate.

However in a top mounted refrigeration system, the top shelf is lower, making access much easier if this is an issue. Whichever system you choose, the associated features and benefits ensure that your kitchen space is optimised for best use.



**HEAVY DUTY CASTORS** 



















# JADE COUNTERS

Built to withstand the toughest working environments while meeting all foodservice requirements, the Jade range of counters combines reliability, efficiency, performance and great value.

Our range of two, three and four door counters offer a high level of customisability meaning that you get the perfect product for your kitchen. Combining powerful cooling capability with ultra-efficient refrigeration systems, our Jade counters are a great solution for low level storage and preparation.

An essential in any kitchen, our counters are made of robust stainless steel and designed to operate in the harshest of environments, so you can be sure that they are built to last. You can also choose from chilled, freezer or specific meat chilling models to help maximise your offering.

#### **SLIMLINE & BISCUIT TOP**

As part of the Jade range we offer a two and three door refrigerated Slimline Counter that provides the same features as the standard Jade refrigerated counter but with a reduced depth of only 500mm. With no compromise on performance, reliability and efficiency, it is ideal for foodservice operations where space is at a premium.

In the instance where you have a pre-fabricated worktop and need equipment to fit into an existing space, Jade biscuit top models are the perfect solution. Fitting perfectly underneath the work surface to allow for low level storage, you needn't redesign your kitchen to fit in a Jade counter.

### **WELLS AND PAN HOLDERS**

It is essential to ensure that food preparation areas are accessible, hygienic and fit for purpose. All of our Jade counters, made of foodsafe stainless steel, can be customised to act as preparation stations for a wide variety of uses. Be it dessert prep, pizza assembly, sandwiches or tapas, Jade counters can be engineered for any such application. Using raised pan holders or cut out wells, gastronorm pans can be accommodated to make food prep quick and easy

#### **DRAWER OPTIONS**

Drawers are a great solution for all types of applications, allowing you to organise produce in the order that you'll need it. This means less time searching through the counter as everything is pre-organised in the drawers for you. Freezer drawers are also great for access as it is not necessary to reach right into the counter with heavy produce.

Our Jade Counters are available with drawers rather than doors as an option, benefitting from 'easy grab' full width handles for ease of use. This means that the drawers are easy to access even in very small, busy kitchens.

Also available is our fully extendable internal drawers, allowing gastronorm pans to be easily lifted in and out. The entire drawer assembly is also removable and dishwasher safe. This is perfect for applications such as ice cream service.









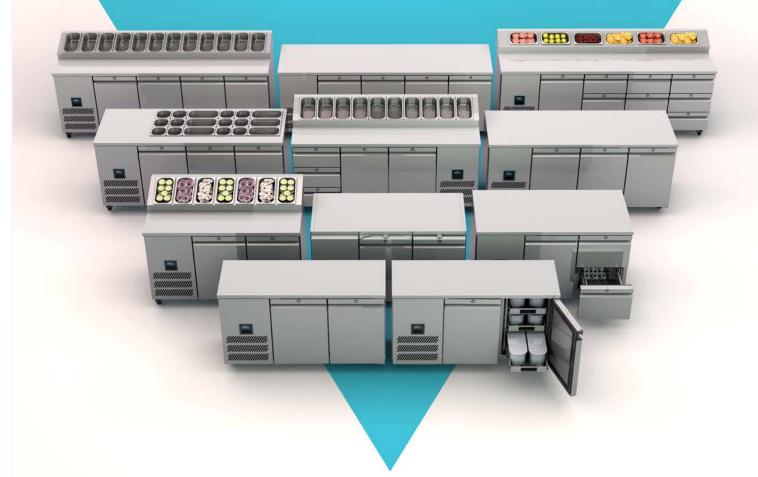












# **COMPLETE CONTROL**

Williams' range of Jade counters offer an unparrelled choice of robust, high quality refrigerated, freezer and meat temperature storage designed for the real world.

Boasting the latest in energy saving technology the standard range of counters can be further enhanced with optional raised pan holders, cut out wells and freezer drawers ensuring everything is on hand when you need it.

When space is at a premium the Jade range of counters include slimline and biscuit-top models offering all the same great features of the standard units but with reduced depth and height.



# JADE BLAST CHILLER

Blast chillers have been proven to effectively help extend caterers' offering by helping them to plan ahead and increase covers.

Cook-Chill is a simple, controlled method of cooling food that allows for extra flexibility and forward planning for many caterers. Thousands of establishments successfully use blast chillers for this process, which helps chill food down quickly, effectively and safely. Food quality, nutritional value, flavour and appearance are protected meaning that there is no compromise in the quality of your produce.

Packed with innovative technology designed to give caterers complete control over the chilling process, the Jade J1BC blast chiller cabinet rapidly reduces the temperature of hot food from +90°C to +3°C in just 90 minutes. Its sleek design makes it ideal for theatre-style kitchens.

The advanced airflow design ensures even, consistent product chilling, eliminating product dehydration and ensuring food is maintained in the best possible condition. A choice of hard or soft chilling allows users to blast chill both dense and delicate foods safely and without damage.

With performance that exceeds food safety legislation, is HACCP compliant and meets guidelines for cook/chill catering systems worldwide, the J1BC is a versatile addition to any caterer's arsenal.

### PERFECT ADDITION TO THE JADE RANGE

Specifically designed for medium sized catering operations, our Jade reach-in blast chiller has the same striking aesthetics as its standard counterparts.

Featuring a robust stainless steel interior and fully integral, easy grab handle the Jade design eliminates potential dirt traps.

The J1BC allows for even chilling of product load throughout the cabinet and the core temperature food probe helps ensure infallible food temperature readings.

For a comprehensive guide to blast chillers and the Cook-Chill process in general, our Guide to Cook-Chill brochure. can be downloaded at www.williams-refrigeration.co.uk/ guides/cook-chill-guide

# **TECHNICAL DATA**

# JADE J1 ONE DOOR CABINET

Model	Width	Depth	Height	Temp °C	Shelves	Gross Capacity
HJ1	727(567)	824(665)	1960(1411)	+ 1/+4	3	620(21.9)
MJ1	727(567)	824(665)	1960(1411)	-2/+2	3	620(21.9)
LJ1	727(567)	824(665)	1960(1411)	-18/-22	3	620(21.9)

### JADE J2 TWO DOOR CABINET

Model	Width	Depth	Height	Temp °C	Shelves	Gross Capacity
HJ2	1400(1240)	824(665)	1960(1411)	+ 1/+4	6	1295(45.7)
MJ2	1400(1240)	824(665)	1960(1411)	-2/+2	6	1295(45.7)
LJ2	1400(1240)	824(665)	1960(1411)	-18/-22	6	1295(45.7)

# JADE J300U ONE DOOR CABINET

Model	Width	Depth	Height	Temp °C	Shelves	Gross Capacity
HJ300U	595(445)	684(477)	1956(1315)	+ 1/+4	3	-
LJ300U	595(445)	684(477)	1956(1315)	-18/-22	3	-

# JADE J400U ONE DOOR CABINET

Model	Width	Depth	Height	Temp °C	Shelves	Gross Capacity
HJ400U	695(545)	684(477)	1956(1315)	+ 1/+4	3	410(14.5)
LJ400U	695(545)	684(507)	1956(1470)	-18/-22	6	410(14.5)

# JADE J500U ONE DOOR CABINET

Model	Width	Depth	Height	Temp °C	Shelves	Gross Capacity
HJ500U	727(567)	837(660)	1940(1332)	+ 1/+4	3	523(18.5)
LJ500U	727(567)	837(660)	1940(1332)	-18/-22	3	523(18.5)

### JADE 2 DOOR COUNTER

Model	Width	Depth	Height	Temp °C	Shelves	Gross Capacity
HJC2	1400(870)	700(585)	857(600)	+1/+4	4	374(13.2)
MJC2	1400(870)	700(585)	857(600)	-2/+2	4	374(13.2)
LJC2	1400(870)	700(585)	857(600)	-18/-22	4	374(13.2)

# JADE 3 DOOR COUNTER

Model	Width	Depth	Height	Temp °C	Shelves	Gross Capacity
HJC3	1880(1350)	700(585)	857(600)	+1/+4	6	545(19.2)
MJC3	1880(1350)	700(585)	857(600)	-2/+2	6	545(19.2)
LJC3	1880(1350)	700(585)	857(600)	-18/-22	6	545(19.2)

# **TECHNICAL DATA**

### JADE 4 DOOR COUNTER

Model	Width	Depth	Height	Temp °C	Shelves	Gross Capacity
HJC4	2360(1830)	700(585)	857(600)	+1/+4	8	715(25.3)

### JADE SLIMLINE 2 DOOR COUNTER

Model	Width	Depth	Height	Temp °C	Shelves	Gross Capacity
HJSC2	1400(870)	500(385)	857(600)	+1/+4	4	244(8.6)
LJSC2	1400(870)	500(385)	857(600)	-18/-22	4	244(8.6)

### JADE SLIMLINE 3 DOOR COUNTER

Model	Width	Depth	Height	Temp °C	Shelves	Gross Capacity
HJSC3	1880(1350)	500(385)	857(600)	+1/+4	6	374(13.2)
LJSC3	1880(1350)	500(385)	857(600)	-18/-22	6	374(13.2)

### JADE BISCUIT TOP 2 DOOR COUNTER

Model	Width	Depth	Height	Temp °C	Shelves	Gross Capacity
HJBTC2U	1400(870)	700(585)	827(600)	+1/+4	4	374(13.2)
MJBTC2U	1400(870)	700(585)	827(600)	-2/+2	4	374(13.2)
LJBTC2U	1400(870)	700(585)	827(600)	-18/-22	4	374(13.2)

### JADE BISCUIT TOP 3 DOOR COUNTER

Model	Width	Depth	Height	Temp °C	Shelves	Gross Capacity
HJBTC3U	1880(1350)	700(585)	827(600)	+1/+4	6	545(19.2)
LJBTC3U	1880(1350)	700(585)	827(600)	-18/-22	6	545(19.2)

### **JADE BLAST CHILLER**

Model	Width	Depth	Height	Temp °C	Capacity
J1BC	865	801	1960	+90 to +3° in 90 mins	23kg

Note:

All dimensions are in mm unless otherwise stated.

Dimensions are shown external(internal).

Capacities are shown in litres(cubic feet) unless otherwise stated.

Full Technical Details including energy grades can be found at www.williams-refrigeration.co.uk/info-centre



### www.williams-refrigeration.co.uk

### **Williams Refrigeration**

Bryggen Road
North Lynn Industrial Estate
King's Lynn
Norfolk PE30 2HZ
T +44 (0) 1553 817 000
F +44 (0) 1553 817 111
E info@williams-refrigeration.co.uk





Installation of all Williams products requires adequate ventilation.

Williams has recently upgraded its products. As such the 'on location' images used here, differ slightly to the new range. For true new model representation please refer to the individual product images.

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

Williams Refrigeration is a trading name of AFE Group Limited.
Registered in England & Wales under Registered Number 3872673.
Registered Office Address - Bryggen Road, North Lynn Industrial Estate, Kings Lynn, Norfolk, PE30 2HZ

an Ali Group Company

