

JADE CABINET TECHNICAL DATASHEET



Dimensions (mm)	J1		J2		J300U		J400U		J500U	
	External	Internal	External	Internal	External	Internal	External	Internal	External	Internal
Width	727	567	1400	1240	595	445	695	545*	727	567
Depth	824	665	824	665	684	477	684	477*	837	660
Height	1960	1411	1960	1411	1956	1315	1956	1315*	1940	1332
Door Opening		567		567		445		545		567
Capacity	cu.ft/ltrs									
Capacity cu.ft/ltrs	21.9/620		45.7/1295		11.8/335.5		14.5/410		18.5/523	

KEY FEATURES

- Foodsafe stainless steel exterior and aluminium interior**
 - Full length integral 'easy grab' door handle
 - Radiused, easy clean, interior based corners
 - Self closing doors
 - Barrel locked doors
 - Magnetic balloon door gaskets with 100% tight seal
 - J1, J2 and J500 units are fitted with 3 of 2/1GN nylon coated wire shelves per section as standard or trayslides to accommodate 2/1GN containers
 - Anti-tilt trayslides
 - Removable racking system
- Precision injected, high density 80mm polyurethane insulation with low GWP (Global Warming Potential) and zero ODP (Ozone Depletion Potential)
 - Heavy duty, non-marking swivel castors with brakes
 - J1 and J2 have the NEW capacitive touch CoolSmart Controller, with an easy wipe clean IP 55 rated display.
 - J300, J400 and J500 have the CoolSmart Controller with electro-mechanical buttons. IP55 rated display.
 - Designed and engineered to operate efficiently up to 43°C ambient
 - Air cooled condensing unit
- Defrost water is vaporised using recycled heat from compressor
 - High performance helium leak testing
 - Connection to third party supervisory communication systems such as BMS is possible using proprietary equipment. Please contact Williams for more information.

OPTIONS

- Stainless steel interior
- Additional shelving / trayslides
- Left hand door hang
- Adjustable legs in lieu of castors (add 10mm to height, 40mm to the J300U/ J400U)

*Internal dimensions for the LJ400U is W545 x D507 x H1470mm

**J500 is constructed from stainless steel exterior and interior



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	HJ1	MJ1	LJ1	HJ2	MJ2	LJ2	HJ300U	LJ300U	HJ400U	LJ400U	HJ500U	LJ500U
Temperature (°C)	+1/+4°C	-2/+2°C	-18/-22°C	+1/+4°C	-2/+2°C	-18/-22°C	+1/+4°C	-18/-22°C	+1/+4°C	-18/-22°C	+1/+4°C	-18/-22°C
Climate Class	Class 5 (40°C)	Class 4 (30°C)	Class 5 (40°C)	Class 5 (40°C)	Class 4 (30°C)	Class 5 (40°C)	Class 5 (40°C)	Class 4 (30°C)	Class 5 (40°C)	-	Class 5 (40°C)	Class 4 (30°C)
Power Supply	230V/50Hz/1Ph											
Fuse (Amps)	13	13	13	13	13	13	13	13	13	13	13	13
Defrost	Automatic Off Cycle	Automatic Electric	Automatic Electric	Automatic Off Cycle	Automatic Electric	Automatic Electric	Automatic Off Cycle	Automatic Electric	Automatic Off Cycle	Manual	Automatic Off Cycle	Automatic Electric
Noise level (dBA)	63	63	63	65	65	70	63	61	63	61	63	61
Refrigeration System	Top Mounted						Bottom Mounted					

Fittings

Shelves	3	3	3	6	6	6	3	3	3	6	3	3
Trayslides per section	6	6	6	6	6	6	6	6	6	Fixed	6	6

Electrical / Energy Data - Standard Refrigerant

Refrigerant	R290	R290	R290	R290	R290	R290	R290	R290	R290	R290	R290	R290
Energy Efficiency Class	A	C	C	B	D	D	C	D	C	-	C	D
Energy Consumption (kW / 24hrs)*	0.82	1.83	4.48	2.07	4.3	9.16	1.32	4.82	1.19	-	1.77	6.85
Start Up (Amps)	4.8	4.8	10.3	6.6	6.6	21.5	6.6	9.5	6.6	9.5	6.6	9.5
Running (Amps)	0.6	0.6	1.26	1.2	1.26	2.65	1.04	2.47	0.99	1.91	0.99	2.59
Heat Rejection (Watts)**	499	499	504	910	910	1013	692	623	692	277	692	623

IMPORTANT NOTES:

*Energy consumption is tested to EN16825 in 24hrs

**Evaporating at -10°C in 32°C Ambient

Allow minimum of 500mm above cabinet for maintenance and ventilation. All refrigeration equipment requires adequate ventilation for efficient and effective performance.

Williams is committed to a policy of continual product development and innovation. As such, we reserve the right to change product specifications stated without prior notice.

Williams Refrigeration
Bryggen Road,
North Lynn Industrial Estate
King's Lynn, Norfolk. PE30 2HZ

T +44(0) 1553 817 000
Spares: +44(0) 1553 817 017
E info@williams-refrigeration.co.uk
W www.williams-refrigeration.co.uk

