

# JADE BLAST CHILLER TECHNICAL DATASHEET

## J1BC JADE BLAST CHILLER



### J1BC

Dimensions (mm)	External	Internal
Width	865	482
Depth	801	560
Height	1960	1370
Door Opening		1353
<b>Capacity</b>		
Capacity (kg)		23

## KEY FEATURES

- Designed to Blast Chill 23kg from +90°C to +3°C in 90 minutes
- Foodsafe stainless steel exterior and interior
- Easy to clean dished base with radiused corners
- 1-2-3 state of the art control pane;
- Designed and engineered to operate efficiently up to a 43°C ambient
- Self closing doors
- Precision injected, high density 75mm polyurethane insulation
- Anti-tilt, stain resistant coated shelving
- Cabinet designed and fitted with heavy-duty, non-marking swivel castors with brakes to front
- Easy to access refrigeration system
- Choice of hard, soft, store and core food temperature probe controlled system with audible alarm indicating end of cycle
- Automatic defrost at the end of every blast cycle or every 6 hours in store mode
- Automatically switches to storage mode at 3°C at the end of each cycle
- Unique advanced airflow design
- Can be connected to a Williams temperature monitoring TAB system

## OPTIONS

- Printer



# JADE BLAST CHILLER TECHNICAL DATA

Jade Blast Chiller	J1BC
Temperature (°C)	+90/+3 in 90 mins
Power Supply	220V/240V 50Hz/1Ph
Fuse (Amps)	13
Defrost	Auto electric Door mullion heaters
<b>Fittings</b>	
Trayslides	7 pairs
<b>Electrical Data - Standard Refrigerant</b>	
Refrigerant	R134a
Start Up (Amps)	29
Running (Amps)	5.0
Heat Rejection (kW / 24hrs)*	2100

## IMPORTANT NOTES:

\*Heat rejection is evaporating at -10°C in 32°C Ambient

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.

All refrigeration equipment requires adequate ventilation for efficient and effective performance.

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