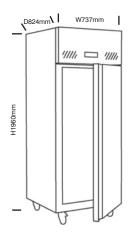
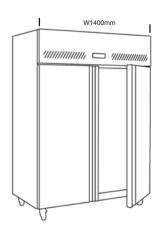




Jade Range

Model: J1SA & J2SA - Datasheet









Key Features

- Foodsafe stainless steel exterior, stainless steel interior base with radiused corners to reduce potential dirt traps and aluminium walls for hygiene and durability
- Full length integral 'easy grab' door handle - easy to clean with no potential dirt traps
- CoolSmart controller is designed for easy operation and features clear digital display
- Designed and engineered to operate efficiently up to a 43°C ambient, this exceeds Climate Class 5
- Self closing doors minimises temperature gain, reducing energy consumption
- Precision injected, high density 75mm polyurethane insulation.
 Provides excellent thermal efficiency with low GWP (Global Warming Potential) and zero ODP (Ozone Depletion Potential)
- Heavy duty, non-marking swivel castors with brakes – designed to fit through a standard door for ease of positioning
- Barrel locked doors for added security

- Easy to clean and replace magnetic balloon door gaskets with 100% tight seal to prevent heat loss
- Top mounted removable refrigeration system designed for easy service and maintenance
- Fitted with 3 2/1GN nylon coated wire shelves per section as standard or trayslides to accommodate 2/1GN containers
- Removable racking system for flexibility and ease of cleaning
- Anti-tilt trayslides
- Fully automatic air cooled condensing unit
- Defrost water is vaporised using recycled heat from compressor
- Can be connected to a Williams temperature monitoring TAB system
- High performance helium leak testing to guarantee system efficiency

Variant	Temp	Storage		
HJ1SA	+1/+4°C	General Produce		
MJ1SA	-2/+2°C	Meat		
LJ1SA	-18/-22°C	Frozen Food		
HJ2SA	+1/+4°C	General Produce		
MJ2SA	-2/+2°C	Meat		
LJ2SA	-18/-22°C	Frozen Food		

Options

- Stainless steel interior
- Additional shelving / trayslides
- Glass door (high temp only)
- · Left hand door hang
- Adjustable legs in lieu of castors (add 10mm)
- Hydrocarbon version available
- Glycol Secondary System

Dimensions						
	HJ1	MJ1	LJ1	HJ2	MJ2	LJ2
External (mm):	H1960 W737 D824	H1960 W737 D824	H1960 W737 D824	H1960 W1400 D824	H1960 W1400 D824	H1960 W1400 D824
Internal (mm):	H1370 W587 D683	H1370 W587 D683	H1370 W587 D683	H1370 W1250 D683	H1370 W1250 D683	H1370 W1250 D683
Door Opening (mm):	D1520	D1520	D1520	D1520	D1520	D1520
Packed:	H2070 W837 D924	H2070 W837 D924	H2070 W837 D924	H2070 W1500 D924	H2070 W1500 D924	H2070 W1500 D924
Weight: Add 5kg per product for packing	137kg	137kg	142kg	164kg	164kg	169kg

Important Information								
	HJ1	MJ1	LJ1	HJ2	MJ2	LJ2		
Capacity: cu.ft/litres	21.5/611	21.5/611	21.5/611	45.5/1288	45.5/1288	45.5/1288		
Construction								
Exterior	0.7mm stainless steel							
Interior	0.7mm aluminium	0.7mm aluminium	0.7mm aluminium	0.7mm aluminium	0.7mm aluminium	0.7mm aluminium		
Door	0.7mm stainless steel ext. 0.7mm aluminium int.							
Power Supply	220V/240V 50Hz/1Ph 13 amp plug							
Power Input Start Up Running	10.7 amps 3.0 amps	10.7 amps 3.0 amps	22.7 amps 4.0 amps	15.3 amps 3.5 amps	15.3 amps 3.5 amps	29.7 amps 4.5 amps		
Compressor HP	1/4	1/4	1/2	1/3	1/3	3/4		
Energy Consumption (Tested to EN153)	3.0kW in 24hrs	4.1kW in 24hrs	9.0kW in 24hrs	4.9kW in 24hrs	5.6kW in 24hrs	11.0kW in 24hrs		
Heat Rejection (Evaporating at -10°C in 32°C ambient)	565 watts	565 watts	1427 watts	665 watts	665 watts	3142 watts		
Refrigerant	R134a	R134a	R404a	R134a	R134a	R404a		
Defrost	Automatic off cycle	Automatic electric Door mullion heaters	Automatic electric Door mullion heaters	Automatic off cycle	Automatic electric Door mullion heaters	Automatic electric Door mullion heaters		
Insulation ODP Zero Polyurethane	75 mm							
Noise Output	58 dBa	58 dBa	60 dBa	61 dBa	61 dBa	65 dBa		
Fittings Shelves Trayslides	3 x 2/1GN (W530xD650) 6	3 x 2/1GN (W530xD650) 6	3 x 2/1GN (W530xD650) 6	6 x 2/1GN (W530xD650) 12	6 x 2/1GN (W530xD650) 12	6 x 2/1GN (W530xD650) 12		









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