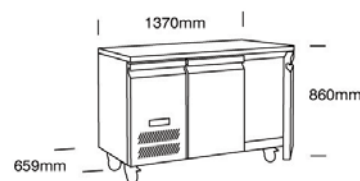
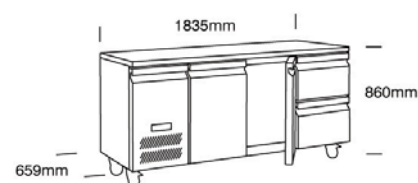
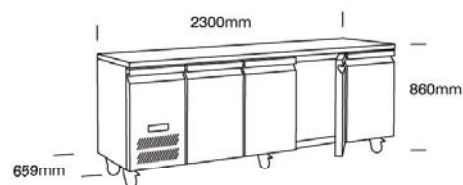


# Jade Range

Model: JC2SA, JC3SA & JC4SA - 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
- 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 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
- Removable refrigeration system designed for easy service and maintenance
- Fitted with 2 1/1GN 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
HJC2SA	+1/+4°C	General Produce
MJC2SA	-2/+2°C	Meat
LJC2SA	-18/-22°C	Frozen Food
HJC3SA	+1/+4°C	General Produce
MJC3SA	-2/+2°C	Meat
LJC3SA	-18/-22°C	Frozen Food
HJC4SA	+1/+4°C	General Produce
MJC4SA	-2/+2°C	Meat

## Options

- Stainless steel interior
- Additional shelving / trayslides
- Drawer banks (2 or 3)
- Raised pan holder
- Screw on splash-back
- Adjustable legs in lieu of castors (add 10mm)
- Hydrocarbon version available
- Glycol Secondary System
- Wells - full / standard / special

## Dimensions

	HJC2	MJC2	LJC2	HJC3	MJC3	LJC3	HJC4	MJC4
<b>External (mm):</b>	H860 W1370 D659	H860 W1370 D659	H860 W1370 D659	H860 W1835 D659	H860 W1835 D659	H860 W1835 D659	H860 W2300 D659	H860 W2300 D659
<b>Internal (mm):</b> w = per section	H600 W390 D560	H600 W390 D560	H600 W390 D560	H600 W390 D560	H600 W390 D560	H600 W390 D560	H600 W390 D560	H600 W390 D560
<b>Door Opening (mm):</b>	D1090	D1090	D1090	D1090	D1090	D1090	D1090	D1090
<b>Packed:</b>	H965 W1470 D750	H965 W1470 D750	H965 W1470 D750	H965 W1935 D750	H965 W1935 D750	H965 W1935 D750	H960 W2400 D750	H960 W2400 D750
<b>Weight:</b> Add 5kg per product for packaging	115kg	115kg	120kg	140kg	140kg	145kg	150kg	150kg

## Important Information

	HJC2	MJC2	LJC2	HJC3	MJC3	LJC3	HJC4	MJC4
<b>Capacity: cu.ft/litres</b>	12.5 / 354	12.5 / 354	12.5 / 354	18 / 510	18 / 510	18 / 510	24 / 670	24 / 670
<b>Construction</b>								
Exterior	0.7mm stainless steel	0.7mm stainless steel	0.7mm stainless steel	0.7mm stainless steel	0.7mm stainless steel	0.7mm stainless steel	0.7mm stainless steel	0.7mm stainless steel
Interior	0.7mm aluminium	0.7mm aluminium	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.	0.7mm stainless steel ext. 0.7mm aluminium int.	0.7mm stainless steel ext. 0.7mm aluminium int.	0.7mm stainless steel ext. 0.7mm aluminium int.	0.7mm stainless steel ext. 0.7mm aluminium int.	0.7mm stainless steel ext. 0.7mm aluminium int.	0.7mm stainless steel ext. 0.7mm aluminium int.	0.7mm stainless steel ext. 0.7mm aluminium int.
<b>Power Supply</b>	220V/240V 50Hz/1Ph 13 amp plug	220V/240V 50Hz/1Ph 13 amp plug	220V/240V 50Hz/1Ph 13 amp plug	220V/240V 50Hz/1Ph 13 amp plug	220V/240V 50Hz/1Ph 13 amp plug	220V/240V 50Hz/1Ph 13 amp plug	220V/240V 50Hz/1Ph 13 amp plug	220V/240V 50Hz/1Ph 13 amp plug
<b>Power Input</b>								
Start Up	10.7 amps	10.7 amps	22.7 amps	15.3 amps	15.3 amps	22.7 amps	15.3 amps	15.3 amps
Running	3.0 amps	3.0 amps	4.0 amps	3.5 amps	3.5 amps	4.5 amps	3.5 amps	3.5 amps
<b>Compressor HP</b>	1/4	1/4	1/2	1/3	1/3	1/2	1/3	1/3
<b>Energy Consumption</b> (Tested to EN153)	3.2kW in 24hrs	4.3kW in 24hrs	10.2kW in 24hrs	4.4kW in 24hrs	5.3kW in 24hrs	11.4kW in 24hrs	6.1kW in 24hrs	7.2kW in 24hrs
<b>Heat Rejection</b> (Evaporating at -10°C in 32°C ambient)	561 watts	561 watts	736 watts	665 watts	665 watts	1223 watts	665 watts	665 watts
<b>Refrigerant</b>	R134a	R134a	R404a	R134a	R134a	R404a	R134a	R134a
<b>Defrost</b>	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	Automatic off cycle	Automatic electric door mullion heaters
<b>Insulation</b>								
ODP Zero Polyurethane	75mm 50mm (sides)	75mm 50mm (sides)	75mm 50mm (sides)	75mm 50mm (sides)	75mm 50mm (sides)	75mm 50mm (sides)	75mm 50mm (sides)	75mm 50mm (sides)
<b>Noise Output</b>	51 dBA	51 dBA	52.5 dBA	51. dBA	51 dBA	52.5 dBA	51.0 dBA	51.0 dBA
<b>Fittings</b>	4 x 1/1 GN	4 x 1/1 GN	4 x 1/1 GN	6 x 1/1 GN	6 x 1/1 GN	6 x 1/1 GN	8 x 1/1 GN	8 x 1/1 GN
Shelves								
Trayslides	2 pairs of slides per door	2 pairs of slides per door	2 pairs of slides per door	2 pairs of slides per door	2 pairs of slides per door	2 pairs of slides per door	2 pairs of slides per door	2 pairs of slides per door



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Allow minimum of 500mm above cabinet for maintenance and ventilation. All refrigeration equipment requires adequate ventilation for efficient and effective performance. Williams are committed to a policy continuing product development and innovation and as such, we reserve the right to change product specifications stated without prior notice.

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