



J400U AND J500U CABINETS

Complementing the Jade range, these two new cabinets offer new storage capacities and are available in chilled and frozen storage versions.



UPRIGHT CABINETS FOR EVERY KITCHEN

Williams is delighted to announce two new additions to its popular Jade range of cabinets, for an even greater choice to suit your application.

The J400U and J500U both feature bottom-mounted refrigeration systems and increase the 'Jade choice' by offering new storage capacities of 410 and 523 litres respectively. Both are available in chilled and frozen storage versions. The two new cabinets mean the Jade family now features three single and one double door cabinet as well as a variety of counters and a blast chiller.

This wider choice means that customers can choose a model which best reflects their kitchen space. A key trend in kitchen design is space saving and the new Jade Slimline J400U, with a depth of just 684mm, is ideal for compact kitchens.

The bottom-mounted refrigeration system is a new departure for the Jade range. It will be especially practical in buildings with low ceilings, since it gives more room for heat expelled from the system to circulate.

Bottom mounted units also improves access for servicing 'in-situ.' Another benefit is that the bottom shelf of the cabinet is higher, making it easier for staff access.

As with all models in the Jade range, the exterior and the interior base are made using high quality foodsafe stainless steel. Williams' CoolSmart controller allows for precise temperature control and helps to reduce energy consumption

The entire Jade range was recently upgraded, enhancing robustness, functionality, food safety and energy efficiency. Part of our 'refrigeration for the real world' concept, the upgrades range from a radical rethink on internal airflow to the use of thicker insulation.

The new Jade cabinets comply with these latest advances and are designed to handle working in the toughest environments.

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 ambient environments of up to 43°C.

Options include additional shelving or trayslides, stainless steel interior and adjustable legs in lieu of castors (add +40mm to height):

- New improved airflow design provides uniform air distribution with no potential warm spots and maintains constant temperature
- Door balloon gaskets designed with air release points avoid slitting caused by compression when door is closed
- Designed and engineered to operate efficiently in the harshest environments such as in a 43° C ambient
- Height with castors designed to fit through a standard doorway for ease of positioning
- Barrel locked doors for added security
- Foodsafe professional stainless steel exterior/ interior base and back of door. Aluminium walls provide hygienic, durable and easy to clean surfaces
- Self-closing doors avoid heat ingress and reduce energy consumption
- Up to 80mm polyurethane insulation with zero ODP and low GWP, providing excellent thermal efficiency

TECHNICAL DATA

| | Width | Depth | Height | Capacity | Power Supply |
|-------|-------|-------|--------|-------------------|---------------|
| J400U | 695 | 684 | 1956 | 410ltrs/14.5cu.ft | 230V/50Hz/1Ph |
| J500U | 727 | 837 | 1940 | 523ltrs/18.5cu.ft | 230V/50Hz/1Ph |