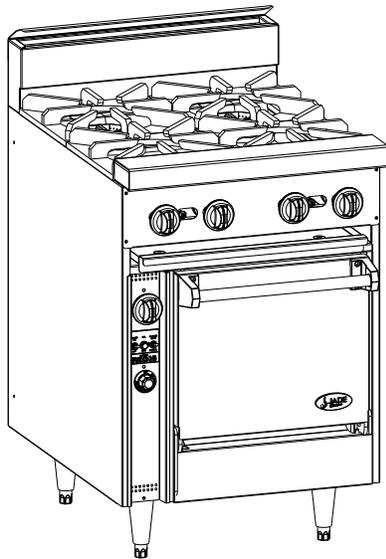




24" SHALLOW DEPTH HEAVY-DUTY

Bistro

24" SHALLOW DEPTH HEAVY-DUTY



JSR-4-24C
shown with stub back

DESCRIPTION:

To be model #JBR _____ manufactured by Jade. Open top sections are to have cast iron 30,000 BTU burners with 12" x 12" steel grate per burner. Griddles are to have polished 1" steel plate with 24,000 BTU burner every 12". Unit to be provided with 3/4" gas regulator.

SPECIFY BASE

STANDARD OVEN

To have conventional oven base with stainless steel lining. Oven sides and bottom to be removable without tools. Provide with one oven rack. Thermostat to adjust from 150°F to 550°F with 30,000 BTU burner. Oven interior 20" W x 14" H x 24" D.

CONVECTION OVEN

To have convection base with 14 gauge stainless steel interior. Provide with one oven rack. Thermostat to adjust from 150°F to 550°F with 30,000 BTU burner. Oven interior 15" W x 13-1/2" H x 21-3/4" D.

CABINET BASE

To have open cabinet base constructed of 14 gauge all welded stainless steel.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

MODEL NO. DESCRIPTION

<input type="checkbox"/> JBR-4-24	4 OPEN BURNERS W/ OVEN	
<input type="checkbox"/> JBR-4-24C	4 OPEN BURNERS W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-4	6 OPEN BURNERS W/ CABINET BASE	
<input type="checkbox"/> JBR-12G-2-24	12" GRIDDLE, 2 OPEN BURNERS W/ OVEN	
<input type="checkbox"/> JBR-12G-2-24C	12" GRIDDLE, 2 OPEN BURNERS W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-12G-2	12" GRIDDLE, 2 OPEN BURNER W/ CABINET BASE	
<input type="checkbox"/> JBR-2-12G-24	2 OPEN BURNERS, 12" GRIDDLE W/ OVEN	
<input type="checkbox"/> JBR-2-12G-24C	2 OPEN BURNERS, 12" GRIDDLE W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-2-12G	2 OPEN BURNERS, 12" GRIDDLE W/ CABINET BASE	
<input type="checkbox"/> JBR-24G-24	24" GRIDDLE W/ OVEN	
<input type="checkbox"/> JBR-24G-24C	24" GRIDDLE W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-24G	24" GRIDDLE W/ CABINET BASE	

Note: For hot top section in lieu of 2 open burners, add 1HT and delete 2 open burners from model number. For example: JBR-1HT-2-24 (1 hot top, 2 open burners with oven base).

STANDARD FEATURES

- Stainless steel front, sides, tray bed and stub back
- 14 gauge stainless steel all welded construction
- Stainless steel removable oven interior
- One chrome plated oven rack per oven (wires curled and welded around main frame with no sharp ends)
- Oven control located in cool zone
- Stainless steel gas tubing throughout
- Stainless steel pilot tips
- 3/4" gas regulator
- Stainless steel stub back

GRIDDLE

- 1" thick highly polished steel plate
- One 24,000 BTU burner ever 12"

OPEN BURNERS

- 30,000 BTU easy-clean cast iron open burner
- 12" x 12" lift-off steel grates

AVAILABLE OPTIONS

- Stainless steel high shelf
- Stainless steel high riser
- Thermostatic griddle control (add T to Model #)
- Grooved griddle surface (add G to Model #)
- Casters

ACCESSORIES

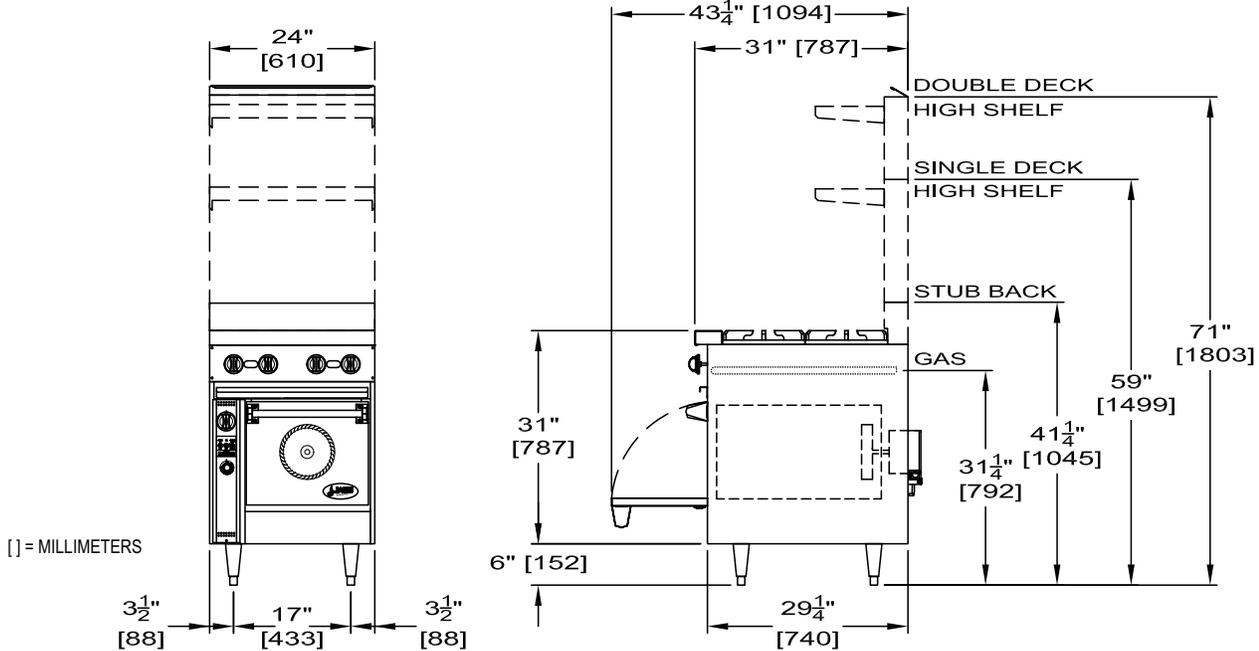
- 6" Casters, front two locking (5" diameter wheel)
- 36" flex hose with quick disconnect & restraining device
- 48" flex hose with quick disconnect & restraining device
- Additional oven rack (one supplied per oven)





24" SHALLOW DEPTH HEAVY-DUTY

Bistro



MODEL	BTUS	WIDTH	DEPTH	HEIGHT	APPX. SHP. WT.
JBR-4-24	150,000	24"	31"	SEE DRAWING	295 LBS.
JBR-4-24C	150,000	24"	35"	SEE DRAWING	320 LBS.
JBR-4	120,000	24"	31"	SEE DRAWING	210 LBS.
JBR-12G-2-24	114,000	24"	31"	SEE DRAWING	305 LBS.
JBR-12G-2-24C	114,000	24"	35"	SEE DRAWING	330 LBS.
JBR-12G-2	84,000	24"	31"	SEE DRAWING	220 LBS.
JBR-2-12G-24	114,000	24"	31"	SEE DRAWING	305 LBS.
JBR-2-12G-24C	114,000	24"	35"	SEE DRAWING	330 LBS.
JBR-2-12G	84,000	24"	31"	SEE DRAWING	220 LBS.
JBR-24G-24	78,000	24"	31"	SEE DRAWING	325 LBS.
JBR-24G-24C	78,000	24"	35"	SEE DRAWING	350 LBS.
JBR-24G	48,000	24"	31"	SEE DRAWING	240 LBS.

ELECTRIC CONVECTION OVEN ONLY:

- Power Supply: 115/60/1 - 6 foot cord with 3 prong plug
- Total maximum amps 4.0/oven
- Electronic Spark Ignitor: activated by power switch, ignites standing pilot
- Fan Switch: three positions, on for normal operation, on for quick cool down, off.

NOTE: SPECIFY TYPE OF GAS WHEN ORDERING.

UTILITY INFORMATION:

- 3/4" Connection - see drawing for location
- Required operating pressure:
 Natural Gas 5" W.C. minimum
 Propane Gas 10" W.C. minimum
 14" W.C. maximum

Note: This unit must be connected with the gas appliance regulator supplied.

