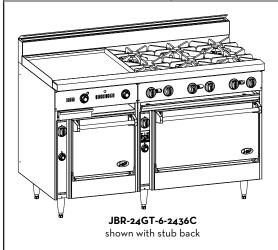


60" SHALLOW DEPTH HEAVY-DUTY





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 (1) or (2) conventional oven base with stainless steel lining. Oven sides and bottom to be removable without tools. Provide with one oven rack, with wires curled around main frame and chrome plated. Thermostat to adjust from 150°F to 500°F to have 30,000 BTU/hr burner per oven. Oven interior (20" W x 14" H x 24" D)(28" W x 14" H x 24" D).

CONVECTION OVEN

To have (1) or (2) convection oven base with 14 gauge stainless steel interior. Provide with one oven rack, with wires curled around main frame and chrome plated. Thermostat to adjust from 150°F to 500°F to have 30,000 BTU/hr burner. Provide with 1/3 HP 115/60/1 blower motor. Oven interior (19-3/4" W x 13-1/2" H x 20-1/2" D)(27-3/4" W x 13-1/2" H x 20-1/2" D).

CABINET BASE

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

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

MODEL NO.	DESCRIPTION	
🖵 JBR-10-2436	10 OPEN BURNERS W/ 2 OVENS	<u>999999</u>
JBR-10-36	10 OPEN BURNERS W/ OVEN AND CABINET BASE	
JBR-24G-6-2436	24" GRIDDLE, 6 OPEN BURNERS W/ 2 OVENS	
🖵 JBR-24G-6-36	24" GRIDDLE, 6 OPEN BURNERS, OVEN CABINET BASE	
JBR-36G-4-2436	36" GRIDDLE, 4 OPEN BURNERS W/ 2 OVENS	
🖵 JBR-36G-4-36	36" GRIDDLE, 4 OPEN BURNERS, OVEN, CABINET BASE	XX
JBR-48G-2-2436	48" GRIDDLE, 2 OPEN BURNERS W/ 2 OVENS	Ø
JBR-48G-2-36	48" GRIDDLE, 2 OPEN BURNERS, OVEN, CABINET BASE	X
JBR-6-24G-2436	6 OPEN BURNERS, 24" GRIDDLE W/ 2 OVENS	
🖵 JBR-6-24G-36	6 OPEN BURNERS, 24" GRIDDLE, OVEN,CABINET BASE	ØØØ
JBR-4-36G-2436	6 OPEN BURNERS, 36" GRIDDLE W/ 2 OVENS	
🖵 JBR-4-36G-36	6 OPEN BURNERS, 36" GRIDDLE, OVEN, CABINET BASE	ØØ
JBR-2-48G-2436	2 OPEN BURNERS, 48" GRIDDLE W/ 2 OVENS	Ø
JBR-2-48G-36	2 OPEN BURNERS, 48" GRIDDLE, OVEN, CABINET BASE	<u>¤</u>
🖵 JBR-60G-2436	60" GRIDDLE W/ 2 OVENS	
🖵 JBR-60G-36	60" GRIDDLE, OVEN, CABINET BASE	

Note: Add C to model number for one convection oven. Specify left or right location. Add two CC for two convection ovens. EXAMPLE: JBR-10-2436CC

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-6-36 (1 hot top, 6 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)

ACCESSORIES

per oven)

□ 6" Casters, front two locking

□ 36" flex hose with quick disconnect

 \Box 48" flex hose with quick disconnect

Additional oven rack (one supplied

(5" diameter wheel)

& restraining device

& restraining device

- 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

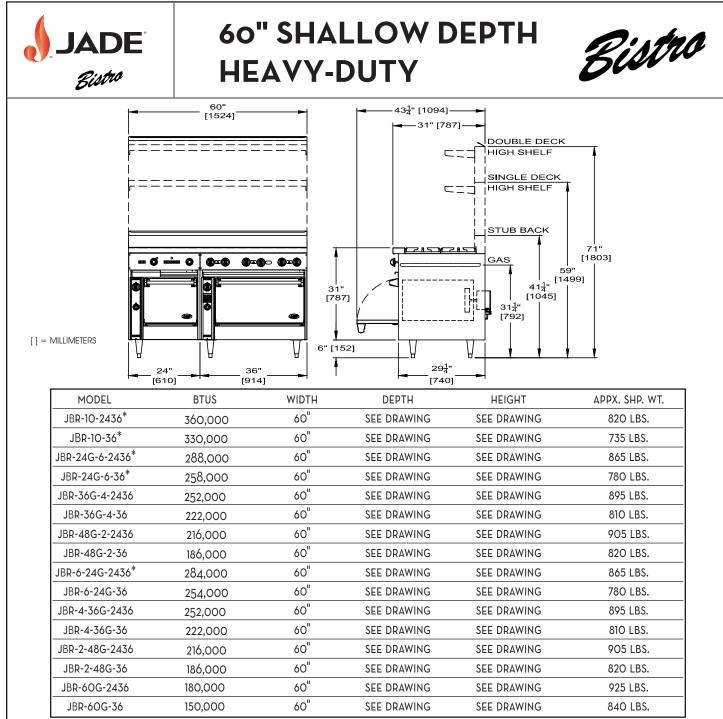
- ❑ Stainless steel high shelf
- □ Stainless steel high riser
- □ Thermostatic griddle control (add T to Model #)
- Grooved griddle surface (add G to Model #)
- Casters



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 $\textbf{Note:}~^*$ 1" regulator recommended for BTU's of 250K or higher

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.

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