

CHARBROILERS WITH OPEN CABINET BASE





JBR-24B with optional high riser

MODEL NO.	DESCRIPTION	
☐ JBR-24B	24" CHARBROILER WITH OPEN CABINET	
☐ JBR-3OB	30" CHARBROILER WITH OPEN CABINET	
☐ JBR-36B	36" CHARBROILER WITH OPEN CABINET	
☐ JBR-48B	48" CHARBROILER WITH OPEN CABINET	
☐ JBR-6OB	60" CHARBROILER WITH OPEN CABINET	
☐ JBR-72B	72" CHARBROILER WITH OPEN CABINET	

STANDARD FEATURES

- 14 gauge stainless steel all welded body construction
- · Stainless steel front and sides
- · Stainless steel stub back
- Heavy duty cast iron top grates with built in grease guides that channel away excess fat and reduce flaring
- Stainless steel cabinet interior and exterior
- Heavy duty cast iron burner radiants
- One 15,000 BTU/hr burner every 6" broiler
- · Stainless steel gas tubing throughout
- Infinite control manual gas valves at each burner for precise heat control
- 12 gauge all welded firebox construction
- Two separate 14 gauge steel drip pans to control flare ups
- Stainless steel 6" adjustable legs
- 3/4" Gas regulator

AVAILABLE OPTIONS

- ☐ When stainless steel is specified, Jade Range uses heavy gauge stainless steel
- ☐ Stainless steel wrap around broiler splash. 3" High ☐ 6" High ☐
- ☐ 3 bar cast iron grate (no charge option)
- ☐ Stainless steel high shelf

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





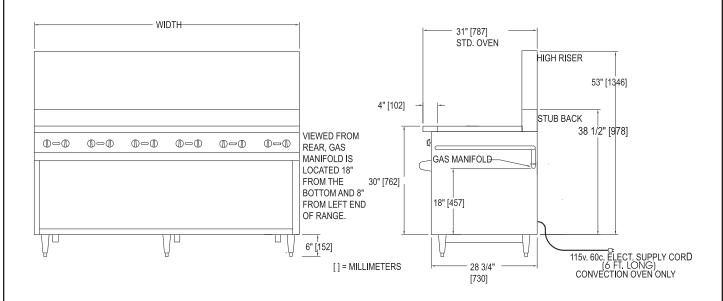






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MODEL	BTUS	WIDTH	DEPTH	HEIGHT	APPX. SHP. WT.
JBR-24B	60,000	24"	31"	SEE DRAWING	300 LBS.
JBR-3OB	75,000	30"	31"	SEE DRAWING	350 LBS.
JBR-36B	90,000	36"	31"	SEE DRAWING	400 LBS.
JBR-42B	105,000	42"	31"	SEE DRAWING	450 LBS.
JBR-48B	120,000	48"	31"	SEE DRAWING	500 LBS.
JBR-60B	150,000	60"	31"	SEE DRAWING	600 LBS.
JBR-72B	180,000	72"	31"	SEE DRAWING	700 LBS.

DESCRIPTION:

Charbroiler with open base, to be model # JBR-_____ manufactured by Jade Range, LLC. Furnished with 14 gauge all welded body construction and stainless steel front, sides and top. Provide heavy duty cast iron top grates and burner radiants. To have one individually controlled 15,000 BTU/hr burner for every 6" of broiler. Provide 12 gauge firebox with all welded construction. Furnish two separate 14 gauge drip pans. Sides, back and bottom of cabinet base to be finished with heat resistant Silvertone paint. To have 6" stainless steel adjustable legs.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

UTILITY INFORMATION:

- Ranges are supplied with 3/4" rear gas connection. Ranges are supplied with 3/4" gas pressure regulator. For 1-1/4" or 1" gas pressure regulator, see accessories.
- Required operating pressure:
 Natural Gas 5" W.C. minimum, 7" W.C. maximum
 Propane Gas 10" W.C. minimum, 14" W.C. maximum

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