



ELEVATED GRIDDLE BROILER RANGE



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JBRB-24G-24G-6-2436

MODEL NO.	DESCRIPTION	
<input type="checkbox"/> JBRB-12G-4-36	12" RAISED GRIDDLE BROILER, 4 OPEN BURNERS W/ OVEN	
<input type="checkbox"/> JBRB-4-12G-36	4 OPEN BURNERS AND 12" RAISED GRIDDLE BROILER W/ OVEN	
<input type="checkbox"/> JBRB-24G-6-2436	24" RAISED GRIDDLE BROILER, 6 OPEN BURNERS W/ TWO OVENS	
<input type="checkbox"/> JBRB-24G-6-36	24" RAISED GRIDDLE BROILER W/ ONE 36" OVEN & 6 OPEN BURNERS	

Note: For one convection oven in lieu of standard oven, add "C" to model number. Example: JBRB-12G-4-36C. For two convection ovens in lieu of standard oven add "CC" to model number. Example: JBRB-24G-6-2436CC. For hot top section in lieu of two open burners, add "IHT" and delete two open burners from model number. Example: JBRB-24G-IHT-4-2436 (24" griddle, 1 hot top and 4 open burners with ovens.)

BROILER

- Broiler has individually controlled straight steel tube burners with radiants
- Multi position lift out broiler grid complete with drip tray

GRIDDLE

- 1" thick highly polished steel plate
- Large capacity removable grease drawer

OPEN BURNERS

- 27,500 BTU cast iron open burner
- 12" x 24" lift-off cast iron top grates
- One stainless steel pilot per burner

DESCRIPTION:

Charbroiler range, to be model # JBRB-_____ manufactured by Jade Range, LLC. Griddle plate to be highly polished 1" thick plate with stainless steel splash guard and large capacity removable grease drawer with 15,000/BTU/hr burner every 6". Furnished with 14 gauge all welded body construction and stainless steel front, top and high riser. Broiler to have multi position lift out broiler grid complete with drip tray. Include individually controlled straight steel tube burners with radiants. Open top sections are to have cast iron 30,000 BTU/hr. burners with 12" x 12" steel grate per burners. Hot Tops to have cast iron even heat top with one 24,000 BTU/hr burner per section. Unit to be provided with a 3/4" gas regulator.

STANDARD FEATURES

- Griddle/Broiler available on either left or right side
- Stainless steel front, sides and high shelf
- 14 gauge all welded body 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 controls located in cool zone
- Stainless steel gas tubing throughout
- Stainless steel pilot tips
- 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 stub back
- Stainless steel high riser

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)

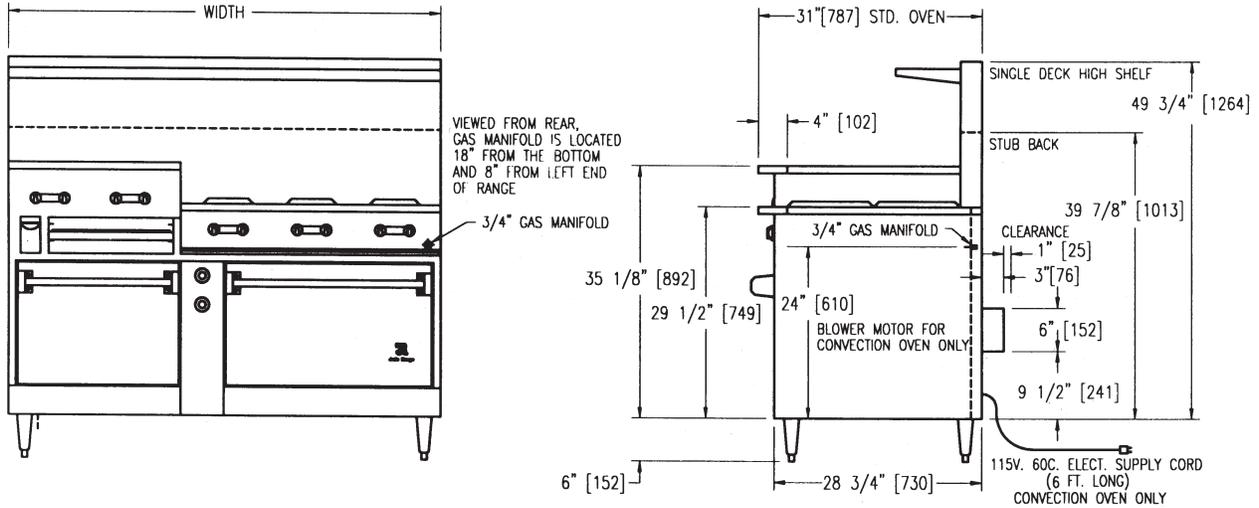
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 Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA





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MODEL	BTUS	WIDTH	DEPTH	HEIGHT	APPX. SHP. WT.
JBRB-12G-4-36	170,000	36"	31"	SEE DRAWING	550 LBS.
JBRB-4-12G-36	170,000	36"	31"	SEE DRAWING	550 LBS.
JBRB-24G-6-2436	285,000	60"	31"	SEE DRAWING	750 LBS.
JBRB-24G-6-36	250,000	60"	31"	SEE DRAWING	700 LBS.

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 per oven, with wires curled around main frame and chrome plated. Thermostat to adjust from 150°F to 500°F to have 35,000 BTU/hr burner. 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 per oven, 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).

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.

ELECTRIC CONVECTION OVEN ONLY:

- Power Supply: 115/60/1 - 6 foot cord with 3 prong plug
- Total maximum amps 8.0/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.