



STEP-UP RANGE



JBRE-3-3-36 with optional casters.

MODEL NO.	DESCRIPTION	
<input type="checkbox"/> JBRE-3-3-36	3 FRONT, 3 REAR OPEN BURNERS WITH OVEN	
<input type="checkbox"/> JBRE-3-3-36C	3 FRONT, 3 REAR OPEN BURNERS WITH CONVECTION OVEN	
<input type="checkbox"/> JBRE-3-3	3 FRONT, 3 REAR OPEN BURNERS WITH CABINET BASE	
<input type="checkbox"/> JBRE-4-3-36	4 FRONT, 3 REAR OPEN BURNERS WITH OVEN	
<input type="checkbox"/> JBRE-4-3-36C	4 FRONT, 3 REAR OPEN BURNERS WITH CONVECTION OVEN	
<input type="checkbox"/> JBRE-4-3	4 FRONT, 3 REAR OPEN BURNERS WITH CABINET BASE	
<input type="checkbox"/> JBRE-3-4-36	3 FRONT, 4 REAR OPEN BURNERS WITH OVEN	
<input type="checkbox"/> JBRE-3-4-36C	3 FRONT, 4 REAR OPEN BURNERS WITH CONVECTION OVEN	
<input type="checkbox"/> JBRE-3-4	3 FRONT, 4 REAR OPEN BURNERS WITH CABINET BASE	
<input type="checkbox"/> JBRE-4-4-36	4 FRONT, 4 REAR OPEN BURNERS WITH OVEN	
<input type="checkbox"/> JBRE-4-4-36C	4 FRONT, 4 REAR OPEN BURNERS WITH CONVECTION OVEN	
<input type="checkbox"/> JBRE-4-4	4 FRONT, 4 REAR OPEN BURNERS WITH 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).
 *15,000 BTU burner on 9" grates, 20,000 BTU burner on 12" grates

DESCRIPTION:

To be model #JBRE _____ manufactured by Jade. Cast iron top grates with highly polished 5/8" thick steel plate. Provide with 15,000 BTU/20,000 BTU open burners controlled by infinite gas valves. To have 14 gauge all welded body with stainless steel front, sides and stub back. All gas tubing to be stainless steel throughout. Unit to be provided with 3/4" gas regulator and 6" stainless steel adjustable legs.

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, 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 28" W x 14" H x 24" D.

CONVECTION OVEN

To have 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 1/4 HP 115/60/1 blower motor. Oven interior 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.

STANDARD FEATURES

- Stainless steel front, stub back and sides
- 14 gauge fully welded stainless steel construction
- Stainless steel removable oven interior
- One chrome plated oven racks (wires curled and welded around main frame with no sharp ends) to prevent separation
- Oven control located in cool zone
- Heavy steel top plate with easy lift off cast iron top grates
- Cast iron open burner available in 15,000 or 20,000 BTU
- Stainless steel gas tubing throughout
- Stainless steel pilot tips
- 3/4" gas regulator
- 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)



