



THERMOSTATICALLY CONTROLLED GRIDDLES

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JGT-2436



JGT-2436-F

DESCRIPTION

Thermostatically controlled griddle to be Model #JGT-_____ manufactured by Jade. To have 24" deep highly polished steel plate 1" thick and one thermostatically controlled 24,000 BTU/hr. burner, each 12" of griddle. Provide stainless steel pitched gutter with full 2" x 3" drain. Furnish 3" high stainless steel rear and side splashes. To be of 14 gauge all welded construction with stainless steel front, plate shelf, pilot tips, gas tubing throughout and legs with adjustable feet. Unit will have a 3/4" gas regulator.

OPEN BURNERS

Two 20,000 BTU cast iron open burners per 12" section with one 12" x 24" Lift-off cast iron top grate, each to have one stainless steel pilot per burner.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

MODEL NO.

- JGT-2424
- JGT-2436
- JGT-2448
- JGT-2460
- JGT-2472
- JGT-2484

DESCRIPTION

- 24" wide thermo-griddle
- 36" wide thermo-griddle
- 48" wide thermo-griddle
- 60" wide thermo-griddle
- 72" wide thermo-griddle
- 84" wide thermo-griddle
- Floor Model Add "F" to end of model number
- 2 Open Burners Add "-2" to model number (increases width by 12")
- 4 Open Burners Add "-4" to model number (increases width by 24")
- 6 Open Burners Add "-6" to model number (increases width by 36")
- Burners on Left Add "L" behind number of burners added

Example: JGT-24362LF Floor model thermostatic griddle 36" wide with two open burners on left. (Burners are standard on right).

STANDARD FEATURES

- #304 stainless steel front, and plate shelf
- Full 24" deep highly polished steel plate 1" thick
- One thermostatically controlled 24,000 BTU/hr. burner every 12" of griddle.
- Stainless steel pitched gutter with 2" x 3" drain
- 3" high stainless steel rear and side splashes
- 14 gauge all welded construction
- Stainless steel legs welded into the frame
- High capacity 14 gauge welded drip tray
- Stainless steel gas tubing throughout
- Stainless steel pilot tips resist corrosion
- 3/4" gas regulator, pre-installed in manifold

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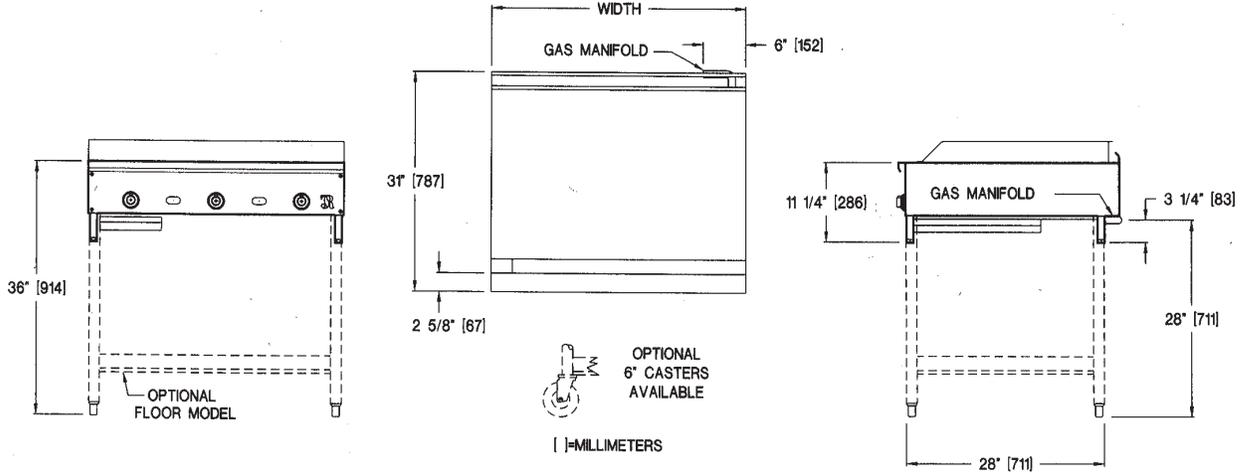
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Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. Printed in USA





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MODEL	BTUS	WIDTH	DEPTH	HEIGHT	APPX. SHP. WT.	APPX. CUBE COUNTER/FLOOR
JGT-2424	48,000	24"	31"	see drawing	260 lbs.	15/24
JGT-2436	72,000	36"	31"	" "	350 lbs.	21/38
JGT-2448	96,000	48"	31"	" "	450 lbs.	27/49
JGT-2460	120,000	60"	31"	" "	520 lbs.	33/62
JGT-2472	144,000	72"	31"	" "	630 lbs.	39/72
JGT-2484	168,000	84"	31"	" "	750 lbs.	45/83
OPEN BURNER SECTIONS						
-2	50,000*	12"*	31"	" "	80 lbs.*	
-4	100,000*	24"*	31"	" "	140 lbs.*	
-6	150,000*	36"*	31"	" "	210 lbs.*	

* Add to above units respective quantities.

NOTE: SPECIFY TYPE OF GAS WHEN ORDERING.

UTILITY INFORMATION:

- 3/4" Connection
- 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.