



# 60" RESTAURANT RANGE

60" RESTAURANT RANGE



## DESCRIPTION:

To be model #JSR \_\_\_\_\_ manufactured by Jade. Open top sections are to have cast iron 27,500 BTU burners with 12" x 24" cast iron grate over two burners. 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) (2) conventional oven base with #304 stainless steel lining. Oven sides and bottom to be removable without tools. Provide with two oven racks. Thermostat to adjust from 150°F to 550°F with 30,000 BTU burner. Oven interior (20" W x 14" H x 24" D) (28" W x 14" H x 24" D).

☐ CONVECTION OVEN

To have (1) (2) convection base with 14 gauge #304 stainless steel interior. Provide with two oven racks. Thermostat to adjust from 150°F to 550°F with 30,000 BTU burner. 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 stainless steel

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

## MODEL NO.

## DESCRIPTION

<input type="checkbox"/> JSR-10-2436	10 open burners w/ 2 ovens	
<input type="checkbox"/> JSR-10-36	10 open burners w/ oven and cabinet base	
<input type="checkbox"/> JSR-24G-6-2436	24" griddle, 6 open burners w/ 2 ovens	
<input type="checkbox"/> JSR-24G-6-36	24" griddle, 6 open burners, oven cabinet base	
<input type="checkbox"/> JSR-36G-4-2436	36" griddle, 4 open burners w/ 2 ovens	
<input type="checkbox"/> JSR-36G-4-36	36" griddle, 4 open burners, oven, cabinet base	
<input type="checkbox"/> JSR-48G-2-2436	48" griddle, 2 open burners w/ 2 ovens	
<input type="checkbox"/> JSR-48G-2-36	48" griddle, 2 open burners, oven, cabinet base	
<input type="checkbox"/> JSR-6-24G-2436	6 open burners, 24" griddle w/ 2 ovens	
<input type="checkbox"/> JSR-6-24G-36	6 open burners, 24" griddle, oven, cabinet base	
<input type="checkbox"/> JSR-4-36G-2436	6 open burners, 36" griddle w/ 2 ovens	
<input type="checkbox"/> JSR-4-36G-36	6 open burners, 36" griddle, oven, cabinet base	
<input type="checkbox"/> JSR-2-48G-2436	2 open burners, 48" griddle w/ 2 ovens	
<input type="checkbox"/> JSR-2-48G-36	2 open burners, 48" griddle, oven, cabinet base	
<input type="checkbox"/> JSR-60G-2436	60" griddle w/ 2 ovens	
<input type="checkbox"/> JSR-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: JSR-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: JSR-1HT-6-36 (1 hot top, 6 open burners with oven base).

## STANDARD FEATURES

- #304 stainless steel front and high shelf
- 14 gauge all welded construction
- #304 stainless steel removable oven interior
- Two chrome plated oven racks (wires curled and welded around main frame with no sharp ends)
- Oven control located in cool zone
- Stainless steel gas tubing throughout
- Stainless steel pilot tips
- Stainless steel legs welded
- 3/4" gas regulator

## GRIDDLE

- 1" thick highly polished steel plate
- One 24,000 BTU burner every 12"

## OPEN BURNERS

- 27,500 BTU cast iron open burner
- 12" x 24" lift-off cast iron top grates

## AVAILABLE OPTIONS

- ☐ Stainless steel stub back
- ☐ Stainless steel high riser
- ☐ Thermostat griddle control (add T to Model #)
- ☐ Grooved griddle surface (add G to Model #)



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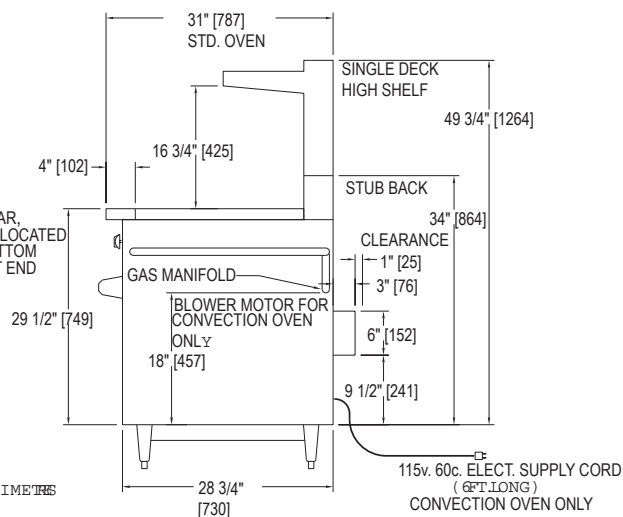
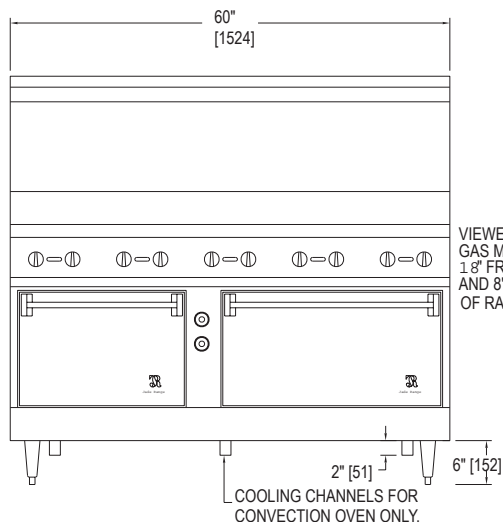
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Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. Printed in



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MODEL	BTUS	WIDTH	DEPTH	HEIGHT	APPX. SHP. WT.
JSR-10-2436	335,000	60"	see drawing	see drawing	820 lbs.
JSR-10-36	335,000	60"	" "	" "	735 lbs.
JSR-24G-6-2436	273,500	60"	" "	" "	865 lbs.
JSR-24G-6-36	243,500	60"	" "	" "	780 lbs.
JSR-36G-4-2436	242,000	60"	" "	" "	895 lbs.
JSR-36G-4-36	212,000	60"	" "	" "	810 lbs.
JSR-48G-2-2436	211,000	60"	" "	" "	905 lbs.
JSR-48G-2-36	181,000	60"	" "	" "	820 lbs.
JSR-6-24G-2436	263,000	60"	" "	" "	865 lbs.
JSR-6-24G-36	233,500	60"	" "	" "	780 lbs.
JSR-4-36G-2436	242,000	60"	" "	" "	895 lbs.
JSR-4-36G-36	212,000	60"	" "	" "	810 lbs.
JSR-2-48G-2436	211,000	60"	" "	" "	905 lbs.
JSR-2-48G-36	181,000	60"	" "	" "	820 lbs.
JSR-60G-2436	180,000	60"	" "	" "	925 lbs.
JSR-60G-36	150,000	60"	" "	" "	840 lbs.

## 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.