



FRYERS AND DUMP STATIONS



JTFF-40-18 with stainless steel riser

MODEL NO.	DESCRIPTION
<input type="checkbox"/> JTFF-25-12	ONE 25 LB. TANK, 12" WIDE
<input type="checkbox"/> JTFF-225-24	TWO 25 LB. TANKS, 24" WIDE
<input type="checkbox"/> JTFF-40-18	ONE 40 LB. TANK, 18" WIDE
<input type="checkbox"/> JTFF-240-36	TWO 40 LB. TANKS, 36" WIDE
<input type="checkbox"/> JTDS-18	DUMP STATION, 18" WIDE

STANDARD FEATURES FRYERS

- Variable size multi-point gas connection—see utility information for details
- Stainless steel tank
- Stainless steel front, sides and top
- 1-1/4" quick drain port
- "ACCU-SENSE" thermostat for precise heat control
- Heavy gauge stainless steel fryer baskets
- Stainless steel adjustable 6" legs
- Stainless steel 6" plate shelf
- Stainless steel door
- "ASTRO-THERM" heating tubes allow fast recovery time, and lower frying temperatures

DUMP STATIONS

- Stainless steel door

AVAILABLE OPTIONS

- When stainless steel is specified, Jade Range, LLC. uses heavy gauge stainless steel
- Stainless steel high riser
- Stainless steel double high riser
- Cap and cover manifold. Left Right

ACCESSORIES

- 6" casters, front two locking (5" diameter wheel)
- 36" flex hose with quick disconnect (3/4" connection)
- 48" flex hose with quick disconnect (3/4" connection)
- 1" gas pressure regulator (specify gas type)
- 1-1/4" gas pressure regulator (specify gas type)

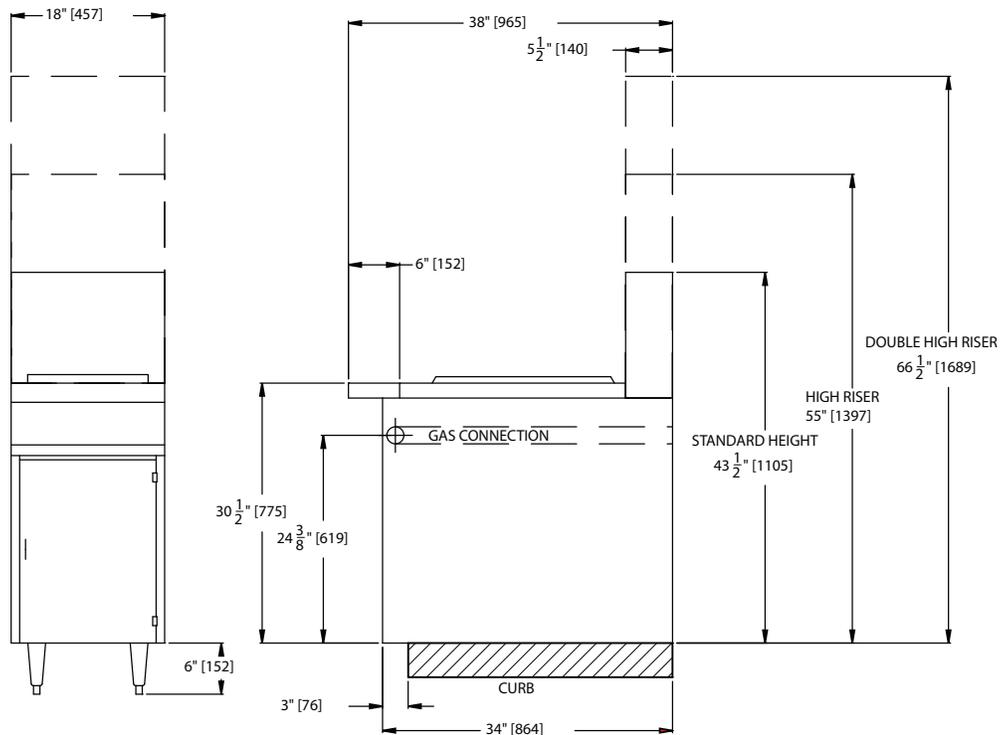


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JADE RANGE, LLC., A MIDDLEBY COMPANY • 2650 Orbiter Street • Brea, CA 92821 • PHONE: 800-884-5233 FAX: 714-961-2550
 Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA



FRYERS AND DUMP STATIONS



MODEL	BTUS	WIDTH	DEPTH	HEIGHT	APPX. SHP. WT.
JTFF-25-12	60,000	12"	38"	36.5"	240 LBS
JTFF-225-24	120,000	24"	38"	36.5"	300 LBS
JTFF-40-18	110,000	18"	38"	36.5"	280 LBS
JTFF-240-36	220,000	36"	38"	36.5"	490 LBS
JTDS-18	N/A	18"	38"	36.5"	100 LBS

DESCRIPTION:

Fryers and Dump Stations. To be Model # _____, manufactured by Jade Range, LLC. Standard features include variable size multi-point gas connection—see utility information for details, stainless steel tank, stainless steel front, sides and top, 1-1/4" quick drain port, "ACCU-SENSE" thermostat for precise heat control, heavy gauge stainless steel fryer baskets, stainless steel adjustable 6" legs, stainless steel 6" plate shelf, stainless steel door, and "ASTRO-THERM" heating tubes that allow fast recovery time, and lower frying temperatures

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 ft.

UTILITY INFORMATION - GAS:

- Ranges are supplied with 1-1/4" front manifold connection and a 1" or 3/4" capped rear manifold connection. For rear manifold connection, remove cap. Ranges are supplied with 3/4" gas pressure regulator. For 1-1/4" or 1" gas pressure regulator, see accessories. (Specify required front manifold cap and cover when ordering.)
- 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.



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