



FRENCH TOP RANGE

TITAN FRENCH TOP RANGE



JTRH-2FHT-36

MODEL NO.	DESCRIPTION
<input type="checkbox"/> JTRH-2FHT-36	2 FRENCH TOPS WITH OVEN
<input type="checkbox"/> JTRH-2FHT-36C	2 FRENCH TOPS WITH CONVECTION OVEN

STANDARD FEATURES

- Two highly polished cast iron french tops
- Two 35,000 BTU/hr cast iron burners
- Variable size multi-point gas connection—see utility information for details
- Cast iron rings and lids easily removable to deliver direct flame
- 14 gauge all welded body construction
- Stainless steel oven interior (bottom and sides removable without tools on standard oven)
- 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 front, sides and stub back
- Stainless steel 6" plate shelf
- Stainless steel adjustable 6" legs
- Stainless steel tray bed
- 3/4" gas regulator (shipped loose, must be installed for proper operation)

DESCRIPTION:

Heavy duty french top range, with oven below. To be model #JTRH _____ manufactured by Jade Range. Top section to consist of two highly polished reinforced cast iron sections. Case iron rings and lids easily removable to deliver direct flame. Provide two 30,000 BTU/hr. cast iron ring burners controlled by infinite gas valves. All pilot tips to be stainless steel. To have 14 gauge all welded body with stainless steel front and sides. All gas tubing to be stainless steel throughout. To have 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 two oven racks. Thermostat to adjust from 150°F to 550°F with 35,000 BTU burner. Oven interior 28-1/4" W x 14" H x 27-3/4" D.

Convection Oven

To have convection base with 14 gauge stainless steel interior. Provide with two oven racks. Thermostat to adjust from 150°F to 550°F with 30,000 BTU burner. Provide with 1/4 HP 115/60/1 blower motor. Oven interior 28" W x 13-3/4" H x 24-1/2" D.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 ft.

AVAILABLE OPTIONS

- Stainless steel high riser
- Stainless steel double high riser
- Stainless steel high shelf
- Stainless steel double high shelf
- Stainless steel tubular high shelf
- Stainless steel tubular double high shelf
- Common plate shelf with Item(s) Model(s) _____
- 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)
- Additional oven rack (two supplied with range)



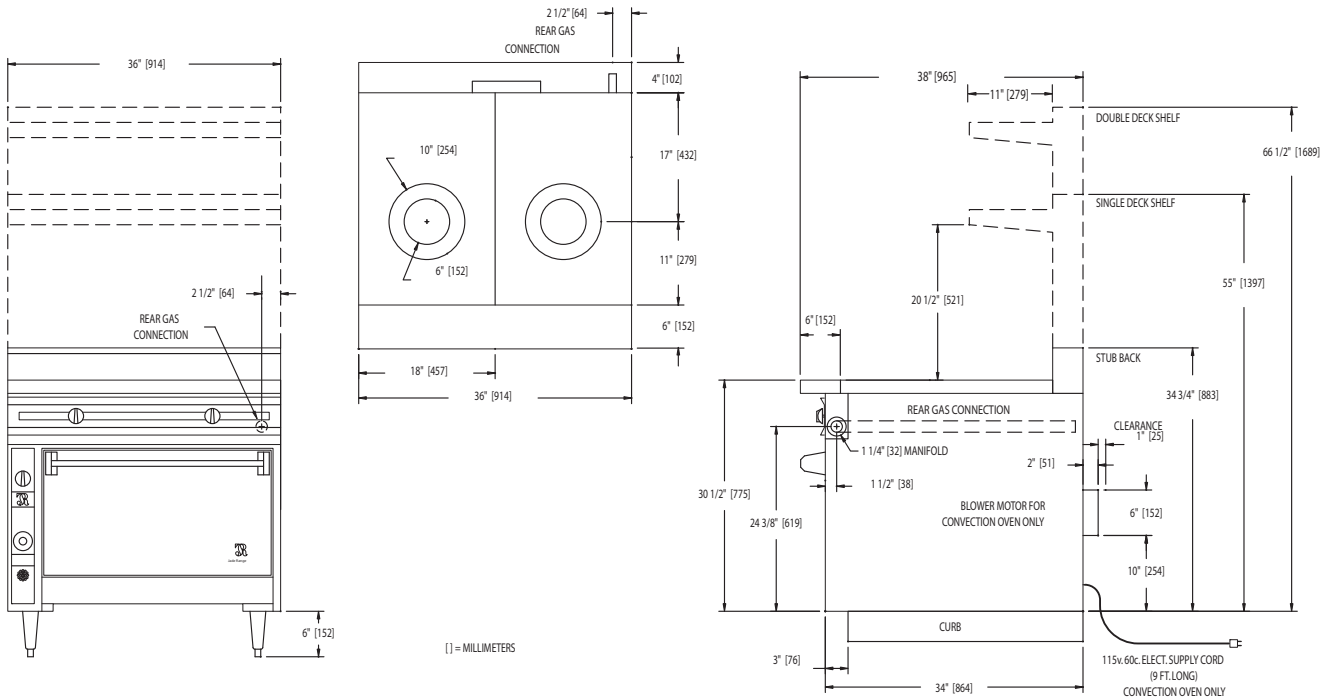
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 Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA





FRENCH TOP RANGE



MODEL	BTUS	WIDTH	DEPTH	HEIGHT	APPX. SHP. WT.
JTRH-2FHT-36	95,000	36"	38"	SEE DRAWING	710 LBS.
JTRH-2FHT-36C	90,000	36"	38"	SEE DRAWING	760 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:

- 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.