



HOT TOP RANGE

TITAN HOT TOP RANGE



JTRH-3HT-36

DESCRIPTION:

Heavy duty even heat top range, with oven below. To be model #JTRH _____ manufactured by Jade Range. Top sections to consist of highly polished reinforced cast iron plates. Provide with two 35,000 BTU/hr. (JTRH-2HT-36) or three 35,000 BTU/hr. (JTRH-3HT-36) 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 1/3 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.

MODEL NO.

DESCRIPTION

<input type="checkbox"/> JTRH-3HT-36	3 HOT TOP SECTIONS WITH OVEN
<input type="checkbox"/> JTRH-3HT-36C	3 HOT TOP SECTIONS WITH CONVECTION OVEN
<input type="checkbox"/> JTRH-2HT-36	2 HOT TOP SECTIONS WITH OVEN
<input type="checkbox"/> JTRH-2HT-36C	2 HOT TOP SECTIONS WITH CONVECTION OVEN

STANDARD FEATURES

- Highly polished reinforced cast iron plates
- One 35,000 BTU/hr burner per section
- Variable size multi-point gas connection—see utility information for details
- One stainless steel pilot per burner
- 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)

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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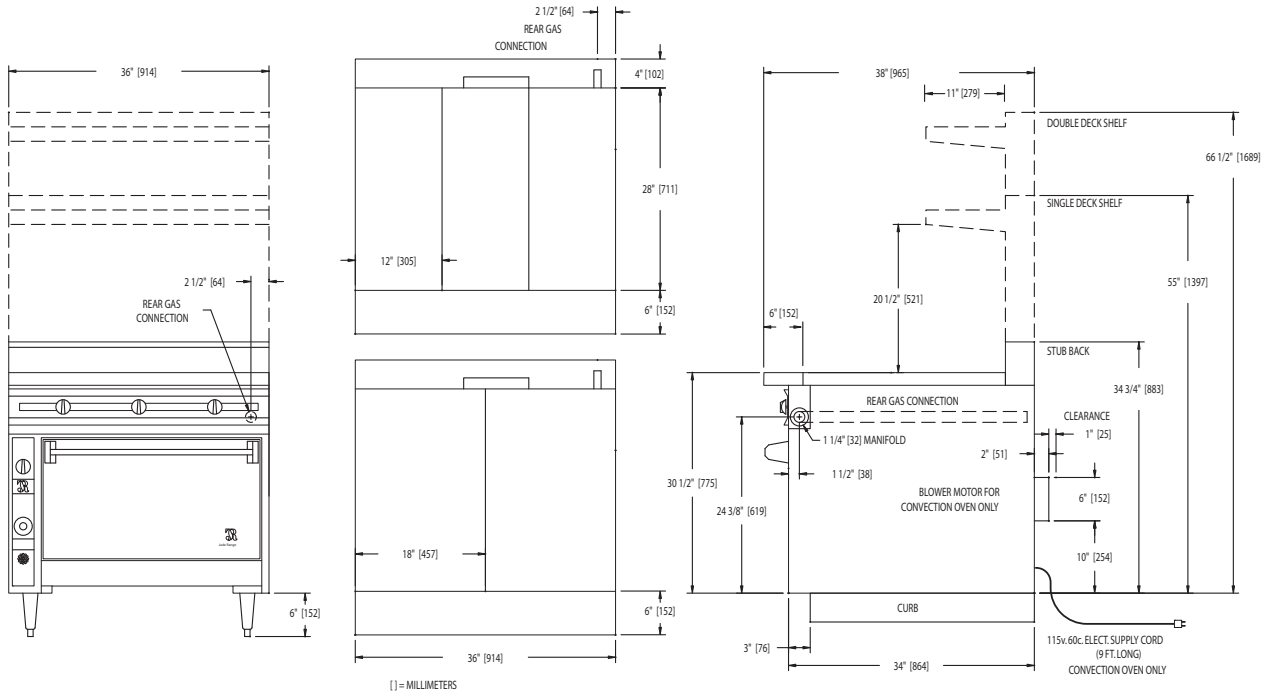
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JADE



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MODEL	BTUS	WIDTH	DEPTH	HEIGHT	APPX. SHP. WT.
JTRH-3HT-36	140,000	36"	38"	SEE DRAWING	670 LBS.
JTRH-3HT-36C	135,000	36"	38"	SEE DRAWING	720 LBS.
JTRH-2HT-36	105,000	36"	38"	SEE DRAWING	660 LBS.
JTRH-2HT-36C	100,000	36"	38"	SEE DRAWING	710 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.