



CHARBROILER WITH OVEN BASE

TITAN CHARBROILER WITH OVEN BASE



JTRH-36B-36 with optional high riser.

DESCRIPTION:

Charbroiler range. To be model #JTRH _____ manufactured by Jade Range. Furnished with 14 gauge all welded body construction and stainless steel front, top, sides and high riser. Provide with heavy duty cast iron top grates and burner radiants. To have one individually controlled 15,000 BTU/hr. burner for every 6" of broiler. Provide 12 gauge firebox with all welded construction. Furnish two separate 14 gauge drip pans. 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-36B-36	36" BROILER WITH STANDARD OVEN
<input type="checkbox"/> JTRH-36B-36C	36" BROILER WITH CONVECTION OVEN

STANDARD FEATURES

- Variable size multi-point gas connection—see utility information for details
- Heavy duty cast iron top grates with built-in grease guides that channel away excess fat and reduce flaring
- One 15,000 BTU/hr. burner every 6" broiler
- Infinite control manual gas valves at each burner for precise heat control
- Heavy duty cast iron burner radiants
- 12 gauge all welded firebox construction
- Two separate 14 gauge steel drip pans to control flare ups
- Stainless steel 6" plate shelf
- Stainless steel front, sides and stub back
- 14 gauge stainless steel all welded body construction
- 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 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 ☐
- ☐ Floor length legs

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)

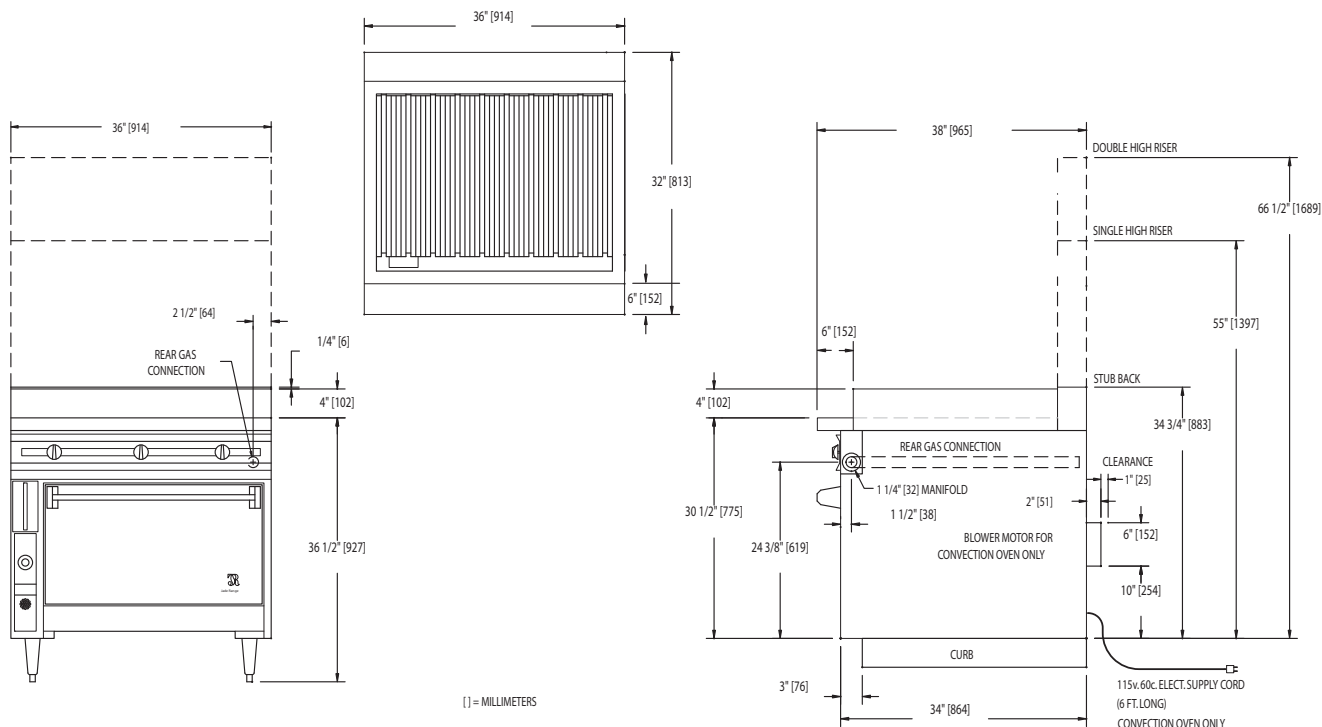


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Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA



CHARBROILER WITH OVEN BASE



MODEL	BTUS	WIDTH	DEPTH	HEIGHT	APPX. SHP. WT.
JTRH-36B-36	125,000	36"	38"	SEE DRAWING	750 LBS.
JTRH-36B-36C	120,000	36"	38"	SEE DRAWING	775 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.