



JADE RANGE

ITEM #: _____

QTY: _____

JOB NAME: _____

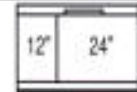
TITAN 36" Range (12" and 24" Sections)



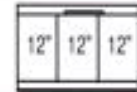
JTRH-12G-4-36 With Optional High Riser

To obtain model #; Complete configuration chart by inserting the corresponding suffix (from suffix guide) in blanks provided

JTRH - ___ - ___ - ()



JTRH - ___ - ___ - ___ - ()



JTRH - ___ - ___ - ()



★ **Note:** Combinations that include griddle must have griddle on left

STANDARD FEATURES

- New!** ■ Variable size multi-point gas connection - see utility information for details
- #304 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 controls located in cool zone
- One stainless steel pilot per burner
- Stainless steel gas tubing throughout
- #304 Stainless steel front and stub back
- #304 Stainless steel adjustable plate shelf
- Stainless steel adjustable 6" legs

OPTIONS

- Stainless steel high riser
- Stainless steel double high riser
- Stainless steel high shelf
- Stainless steel double high shelf
- Stainless steel tubular high shelf
- New!** Stainless steel tubular double high shelf
- Stainless steel sides
- Stainless steel doors (cabinet base models)
- Common plate shelf (except fryers) 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)

SUFFIX GUIDE			
	SUFFIX	DESCRIPTION	
12"	-2	2 OPEN BURNERS	
	-1HT	12" HOT TOP	
	-12G	12" GRIDDLE ★	
	-12GT	12" THERMOSTAT GRIDDLE ★	
	-1ST	12" SPLIT TOP	
24"	-4	4 OPEN BURNERS	
	-2HT	2-12" HOT TOPS	
	-24G	24" GRIDDLE ★	
	-24GT	24" THERMOSTAT GRIDDLE ★	
	-2ST	2-12" SPLIT TOPS	
Base	(no suffix)	OPEN CABINET	
	-36	STANDARD OVEN	
	-36C	CONVECTION OVEN	



JADE RANGE JADE REFRIGERATION UTILITY REFRIGERATOR

7355 East Slauson Avenue • Commerce, CA 90040
(323) 728-5700 (800) 884-5233 FAX (323) 728-2318



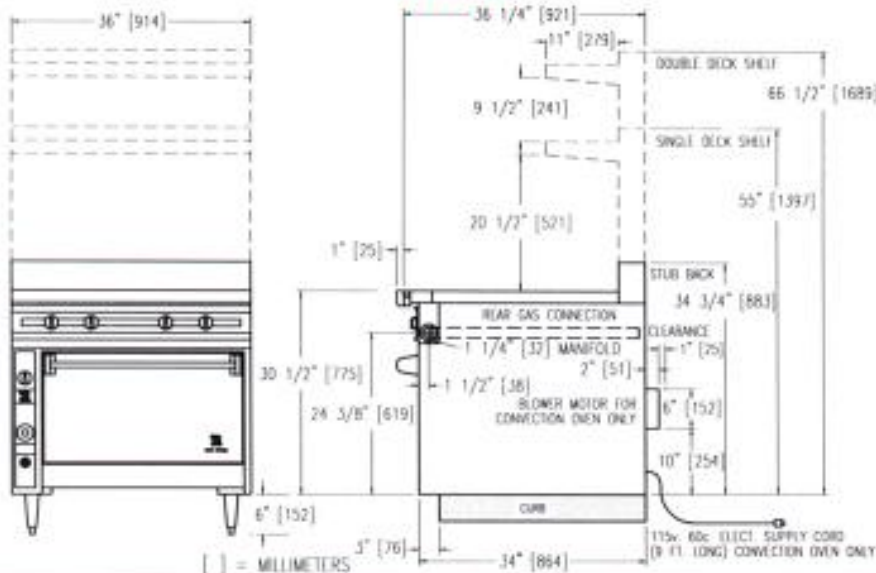
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TITAN 36" Range (12" and 24" Sections)



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.
Propane Gas 10" W.C.

Note: This unit must be connected with an adequately sized pressure regulator (see accessories)

ELECTRIC - CONVECTION OVEN ONLY

- Power Supply: 115/60/1 - 6 ft. cord with 3 prong plug
- Total maximum amps 4.0
- Electronic Spark Ignitor: activated by power switch, ignites standing pilot
- Power Switch: controls power to oven
- Fan Switch: three positions, on for normal operation, on for quick cool down, off

	SUFFIX	DESCRIPTION	BTU's		SHIP WT.	
12"	-2	2 OPEN BURNERS	60,000	_____	90 lbs	_____
	-1HT	12" HOT TOP	35,000	_____	82 lbs	_____
	-12G	12" GRIDDLE	35,000	_____	120 lbs	_____
	-12GT	12" THERMOSTAT GRIDDLE	30,000	_____	120 lbs	_____
	-1ST	12" SPLIT TOP	45,000	_____	86 lbs	_____
24"	-4	4 OPEN BURNERS	120,000	_____	180 lbs	_____
	-2HT	2-12" HOT TOPS	70,000	_____	164 lbs	_____
	-24G	24" GRIDDLE	70,000	_____	240 lbs	_____
	-24GT	24" THERMOSTAT GRIDDLE	60,000	_____	240 lbs	_____
	-2ST	2-12" SPLIT TOPS	90,000	_____	172 lbs	_____
Base	(NO SUFFIX)	OPEN CABINET	0	_____	225 lbs	_____
	-36	STANDARD OVEN	35,000	_____	425 lbs	_____
	-36C	CONVECTION OVEN	30,000	_____	475 lbs	_____
			TOTAL BTU's	_____	TOTAL WT.	_____

SPECIFICATIONS

Heavy duty combination range, with oven below. To be Model No. JTRH_____, manufactured by Jade Range. Open top section to have cast iron 30,000 BTU/hr. burners with 12" x 28" cast iron grates over two burners. Hot tops to have cast iron even heat top with one 35,000 BTU/hr. burner per section. Griddles are to have high polished 1" steel plate with (35,000 BTU/hr.) (30,000 BTU/hr.) burners controlled by infinite gas valves (thermostat). Split tops to have one piece cast iron top with open burner front polished hot top rear. Open burner to be 30,000 BTU/hr. Rear hot top burner to be 15,000 BTU/hr.

NOTE: Specify type of gas when ordering

SPECIFY BASE

STANDARD OVEN

To have conventional oven base with #304 stainless steel lining. Oven sides and bottom to be removable without tools. Provide with two oven racks, with wires curled around main frame and chrome plated. Thermostat to adjust from 150° to 550° F to have 35,000 BTU/hr. burner. Oven interior dimensions 28 1/4" w x 14" h x 27 3/4" d.

CONVECTION OVEN

To have convection oven base with 14 gauge #304 stainless steel interior. Provide with two oven racks, with wires curled around main frame and chrome plated. Thermostat to adjust from 150° to 550° F. To have 30,000 BTU/hr. burner. Provide with 1/3 HP 115/60/1 blower motor. Oven interior dimensions: 28" w x 13 3/4" h x 24 1/2" d.

CABINET BASE

Stainless steel cabinet - Interior and exterior
Option - Stainless steel doors

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