



FOUR OPEN BURNER RANGE

TITAN FOUR OPEN BURNER RANGE



JTRH-4-36 with optional high riser.

MODEL NO.	DESCRIPTION
<input type="checkbox"/> JTRH-4-36	4 OPEN BURNERS WITH OVEN
<input type="checkbox"/> JTRH-4-36C	4 OPEN BURNERS WITH CONVECTION OVEN

STANDARD FEATURES

- Four individual lift-off steel top grates
- Four 35,000 BTU/hr cast iron open burners
- 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 adjustable 6" legs
- Stainless steel tray bed
- Stainless steel 6" plate shelf
- 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)

DESCRIPTION:

Heavy duty open burner range, with oven below. To be model #JTRH _____ manufactured by Jade Range. Provided with four steel top grates. To have four 35,000 BTU/hr. cast iron open top burners controlled by infinite gas valves. One spill pan below all burners. 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.



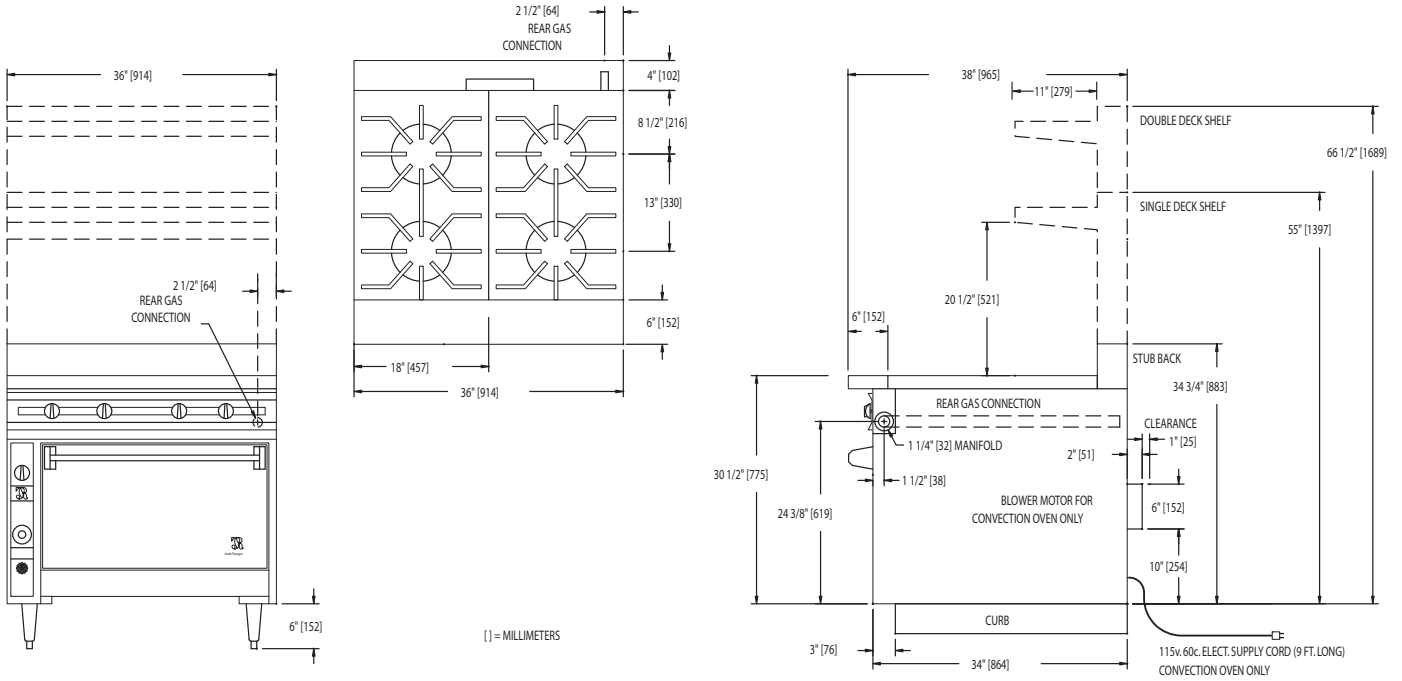
WWW.JADERANGE.COM

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





FOUR OPEN BURNER RANGE



MODEL	BTUS	WIDTH	DEPTH	HEIGHT	APPX. SHP. WT.
JTRH-4-36	175,000	36"	38"	SEE DRAWING	680 LBS.
JTRH-4-36C	170,000	36"	38"	SEE DRAWING	730 LBS.

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.