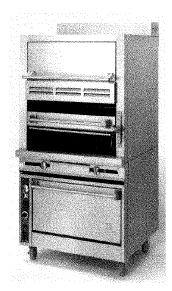
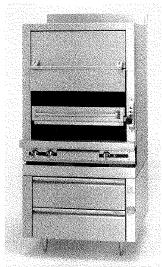


TITAN Radiant Broiler



JSHBR-36H-36



JMHBR-36H With JRLH-02R-T-36

Model No.	Description
☐ JSHBR-36H-36	Radiant broiler with standard oven and warming oven
☐ JSHBR-36H-36C	Radiant broiler with convection oven and warming oven
☐ JSHBR-36H	Radiant broiler with cabinet base and warming oven
☐ JSHBR-36 -36	Radiant broiler with standard oven
☐ JSHBR-36-36C	Radiant broiler with convection oven
☐ JSHBR-36	Radiant broiler with cabinet base
☐ JMHBR-36	Modular Radiant Broiler

STANDARD FEATURES

- Six 15,000 BTU/hr. Stainless steel burners
- Variable size multi point gas connection see utility information for details
 - Ceramic radiants
 - Large 26 1/2" X 28 1/4" lift out broiler grid
 - Grid carriage glides on roller bearing
- Vew Counter balance mechanism
- Menul #304 Stainless steel front & sides
 - 14 Gauge all welded body construction
 - #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
 - Stainless steel gas tubing throughout
 - Stainless steel adjustable 6" legs

OPTIONS

☐ Cap and cover manifold. Left ☐ Right ☐ ☐ Stainless steel doors (cabinet base models)

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)

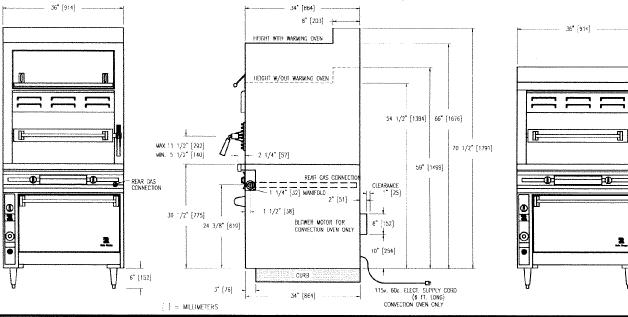








TITAN Radiant Broiler



MODEL	BTU's	HTOIW	DEPTH	HEIGHT	APPX. SHP. WT.
JSHBR-36H-36	125,000	36"	36 1/4"	SEE DRAWING	1000 lbs
JSHBR-36H-36C	120,000	36'	36 1/4"		1050 lbs
JSHBR-36H	90,000	36"	36 1/4"		800 lbs
JSHBR-36-36	125,000	36"	36 1/4"		850 lbs
JSHBR-36-36C	120,000	36"	38 1/4"		900 lbs
JSHBR-36	90,000	36"	36 1/4"		700 lbs
JMHBR-36	90,000	36"	36 1/4"		500 lbs

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)

SPECIFICATIONS

Heavy duty radiant gas broiler. To be Model No. JSHBR-______. Provide with six 15,000 BTU/hr. stainless steel burners and ceramic radiants. Provide large lift out 26 1/2" X 28 1/4" cook grid. Furnish carriage complete with rolling bearings and multi-action handle. To have 14 gauge all welded body with #304 stainless steel front and sides. Back and bottom to be finished with heat resistant black paint. Stainless steel plate shelf to be adjustable. All gas tubing to be stainless steel throughout. To have 6" Stainless steel adjustable legs.

NOTE: Specify type of gas when ordering

JADE RANGE JADE REFRIGERATION UTILITY REFRIGERATOR 7355 East Slauson Avenue

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

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

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 $3/4^{\circ}$ h x 24 $1/2^{\circ}$ d.

☐ CABINET BASE

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