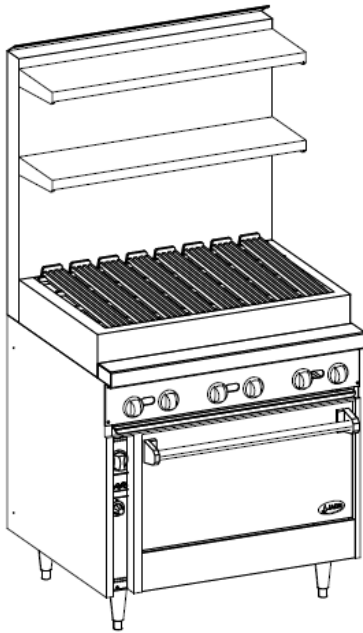




CHARBROILER RANGE WITH SINGLE OVEN

Bistro

CHARBROILER RANGE WITH SINGLE OVEN



*JBR-36B-36C
with optional double
deck high shelf*

DESCRIPTION:

Charbroiler range, to be model # JBR-_____ manufactured by Jade Range, LLC. Furnished with 14 gauge all welded body construction and stainless steel front, top and high riser. Provide 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. Sides, back and bottom of unit to be finished with heat resistant Silvertone paint. To have 6" stainless steel adjustable legs. Open top sections are to have cast iron 27,500 BTU/hr. burners with 12" x 24" cast iron grate over two burners. Griddles are to have high polished 1" steel plate with 24,000/BTU/hr burner every 12". Hot Tops to have cast iron even heat top with one 24,000 BTU/hr burner per section. Unit to be provided with a 3/4" gas regulator.

MODEL NO.

| MODEL NO. | DESCRIPTION |
|-------------------------------------|--------------------------------|
| <input type="checkbox"/> JBR-36B-36 | 36" BROILER WITH 36" OVEN |
| <input type="checkbox"/> JBR-46B-36 | 48" BROILER WITH 36" OVEN |
| <input type="checkbox"/> JBR-_____ | COMBINATIONS (CONSULT FACTORY) |

Note: Combinations that include Charbroilers, Open Burners, Hot Tops and Griddles available, consult factory for Model #. For one convection oven in lieu of standard oven, add "C" to model number. Example: JBR-36B-36C.

STANDARD FEATURES

- 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 front, sides and high riser
- 14 gauge all welded body construction
- Stainless steel removable oven interior
- One chrome plated oven rack (wires curled and welded around main frame with no sharp ends)
- Oven controls located in cool zone
- Stainless steel gas tubing throughout
- Stainless steel pilot tips
- Stainless steel 6" adjustable legs
- 3/4" gas regulator

AVAILABLE OPTIONS

- Stainless steel cabinet - interior and exterior
- Stainless steel stub back
- Stainless steel sides
- Stainless steel wrap around broiler splash. 3" High 6" High

ACCESSORIES

- 4" casters, front two locking (3" diameter wheel)
- 6" casters, front two locking (5" diameter wheel)
- 36" flex hose with quick disconnect & restraining device
- 48" flex hose with quick disconnect & restraining device
- Additional oven rack (one supplied per oven)

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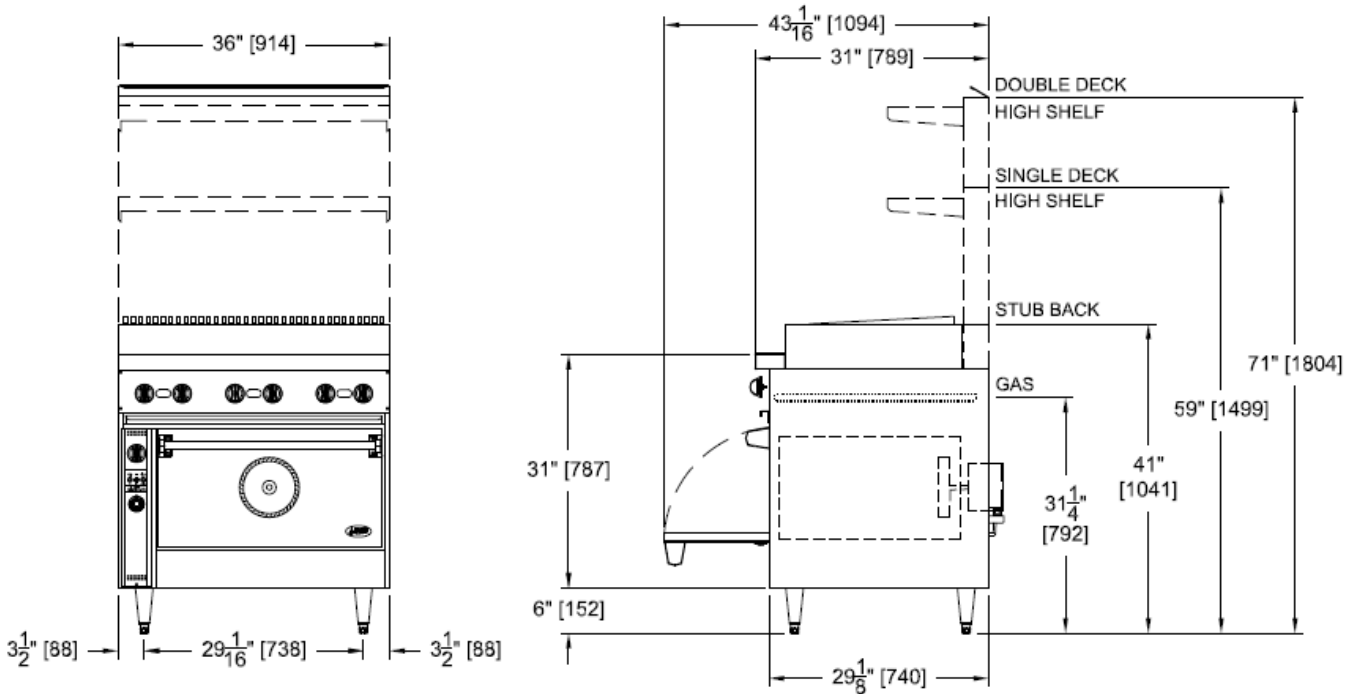
JADE RANGE, LLC., A MIDDLEBY COMPANY • 2650 Orbiter Street • Brea, CA 92821 • PHONE: 800-884-5233 FAX: 714-961-2550
Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA



JADE



CHARBROILER RANGE WITH SINGLE OVEN



| MODEL | BTUS | WIDTH | DEPTH | HEIGHT | APPX. SHP. WT. |
|------------|---------|-------|-------|-------------|----------------|
| JBR-36B-36 | 120,000 | 36" | 31" | SEE DRAWING | 600 LBS. |
| JBR-48B-36 | 150,000 | 48" | 31" | SEE DRAWING | 680 LBS. |
| JBR-_____ | | | | | |

SPECIFY BASE

STANDARD OVEN

To have conventional oven base with stainless steel lining. Oven sides and bottom to be removable without tools. Provide with one oven rack, with wires curled around main frame and chrome plated. Thermostat to adjust from 150°F to 500°F to have 35,000 BTU/hr burner. Oven interior 28" W x 14" H x 24" D.

CONVECTION OVEN

To have convection oven base with 14 gauge stainless steel interior. Provide with one oven rack, with wires curled around main frame and chrome plated. Thermostat to adjust from 150°F to 500°F to have 30,000 BTU/hr burner. Provide with 1/4 HP 115/60/1 blower motor. Oven interior 27-3/4" W x 13-1/2" H x 20-1/2" D.

CABINET BASE

To have open cabinet base constructed of 14 gauge all welded steel.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

UTILITY INFORMATION:

- Ranges are supplied 3/4" rear gas connection. Ranges are supplied with 3/4" gas pressure regulator. For 1-1/4" or 1" gas pressure regulator, see accessories.

- Required operating pressure:

Natural Gas 5" W.C. minimum, 7" W.C. maximum

Propane Gas 10" W.C. minimum, 14" W.C. maximum

Note: This unit must be connected with the gas appliance regulator supplied.

ELECTRIC CONVECTION OVEN ONLY:

- Power Supply: 115/60/1 - 6 foot cord with 3 prong plug
- Total maximum amps 8.0/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.