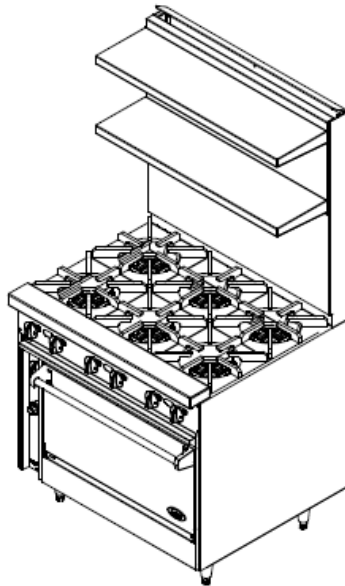




36" JADE BISTRO RANGE

Bistro



JBR-6-36 shown with optional double high shelf

MODEL NO.	DESCRIPTION	
◇ JBR-6-36	6 OPEN BURNERS W/ STANDARD OVEN	
◇ JBR-6-36C	6 OPEN BURNERS W/ CONVECTION OVEN	
◇ JBR-24T-2-36	2 OPEN BURNERS W/ GRIDDLE & STANDARD OVEN	
◇ JBR-24T-2-36C	2 OPEN BURNERS W/ GRIDDLE & CONVECTION OVEN	
◇ JBR-36T-36	GRIDDLE W/ STANDARD OVEN	
◇ JBR-36T-36C	GRIDDLE W/ CONVECTION OVEN	

STANDARD FEATURES

- Stainless steel front, sides, tray bed and stub riser
- 14 gauge stainless steel all welded construction
- Stainless steel removable oven interior
- One chrome plated oven rack per oven (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
- 3/4" gas regulator

ACCESSORIES

- ◇ 6" casters, front two locking (5" diameter wheel)
- ◇ 36" flex hose with quick disconnect and restraining device
- ◇ 48" flex hose with quick disconnect and restraining device
- ◇ Additional oven rack (one supplied per oven)
- ◇ Stainless steel 24" riser with single shelf
- ◇ Stainless steel 36" riser with double shelf
- ◇ Grooved griddle surface

DESCRIPTION

To be model #JBR _____ manufactured by Jade Range. Open top sections are to have cast iron 30,000 BTU burners with two 12" x 12" steel grate over each burner. Griddles are to have polished 1" steel plate with 24,000 BTU burner every 12". Unit to be provided with 3/4" gas regulator.

SPECIFY BASE

◇ STANDARD OVEN

To have conventional oven base with stainless steel lining. Oven sides and bottom to be removable without tools. Provide one oven rack, with wires curled around main frame and chrome plated. Thermostat to adjust from 150°F to 500°F and have 30,000 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 and 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.

OPEN BURNERS

- ◇ 30,000 BTU easy-clean cast iron open burner
- ◇ 12" x 12" lift-off steel grates

GRIDDLE

- ◇ 1" thick highly polished steel plate
- ◇ One 24,000 BTU burner every 12"
- ◇ Thermostatically controlled
- ◇ Griddle must be on left

SPECIFY TYPE OF GAS WHEN ORDERING

SPECIFY ALTITUDE WHEN ABOVE 2,000 ft.



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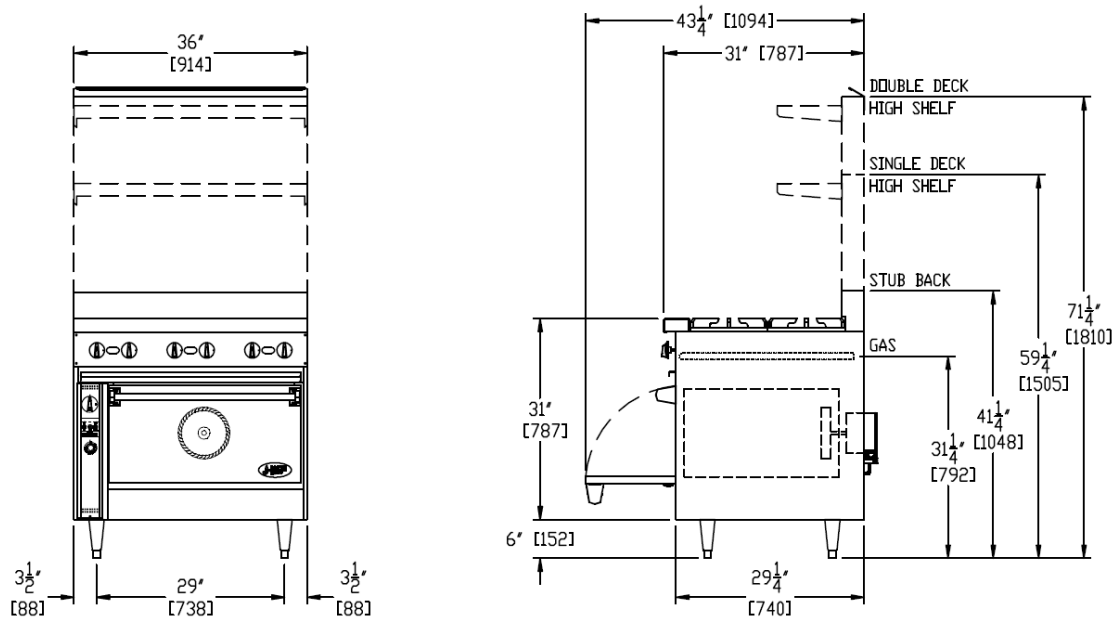
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Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. Printed in USA



36" JADE BISTRO RANGE

Bistro



MODEL	BTU'S	WIDTH	DEPTH	HEIGHT	APPX. SHIP WT.
JBR-6-36	210,000	36"	31"	SEE DRAWING	575 LBS.
JBR-6-36C	210,000	36"	33"	SEE DRAWING	600 LBS.
JBR-24T-2-36	138,000	36"	31"	SEE DRAWING	580 LBS.
JBR-24T-2-36C	138,000	36"	33"	SEE DRAWING	605 LBS.
JBR-36T-36	102,000	36"	31"	SEE DRAWING	650 LBS.
JBR-36T-36C	102,000	36"	33"	SEE DRAWING	675 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.

SPECIFY TYPE OF GAS WHEN ORDERING

SPECIFY ALTITUDE WHEN ABOVE 2,000 ft.

UTILITY INFORMATION

- * 3/4" Connection—see drawing for location
- * 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.

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