



RADIANT BROILER

TITAN RADIANT BROILER



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

DESCRIPTION:

Heavy duty radiant gas broiler. To be model #JSHBR _____ manufactured by Jade Range. 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 stainless steel front and sides. Stainless steel 6" plate shelf. 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 1/3 HP 115/60/1 blower motor. Oven interior 28" W x 13-3/4" H x 24-1/2" D.

CABINET BASE

To have stainless steel cabinet interior and exterior. Optional stainless steel doors.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

MODEL NO. DESCRIPTION

<input type="checkbox"/> JSHBR-36H-36	RADIANT BROILER W/ STANDARD OVEN & WARMING OVEN
<input type="checkbox"/> JSHBR-36H-36C	RADIANT BROILER W/ CONVECTION OVEN & WARMING OVEN
<input type="checkbox"/> JSHBR-36H	RADIANT BROILER W/ CABINET BASE & WARMING OVEN
<input type="checkbox"/> JSHBR-36-36	RADIANT BROILER W/ STANDARD OVEN
<input type="checkbox"/> JSHBR-36-36C	RADIANT BROILER W/ CONVECTION OVEN
<input type="checkbox"/> JSHBR-36	RADIANT BROILER W/ CABINET BASE
<input type="checkbox"/> 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
- Counter balance mechanism
- Stainless steel front, sides and top
- 14 gauge stainless steel all welded body construction
- Stainless steel removable oven interior
- Two chrome plated oven racks (wires curled and welded around main frame with no sharp ends)
- Oven control located in cool zone
- Stainless steel 6" plate shelf
- Stainless steel gas tubing throughout
- Stainless steel adjustable 6" legs
- Stainless steel tray bed

AVAILABLE 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)



For refrigeration



For cooking

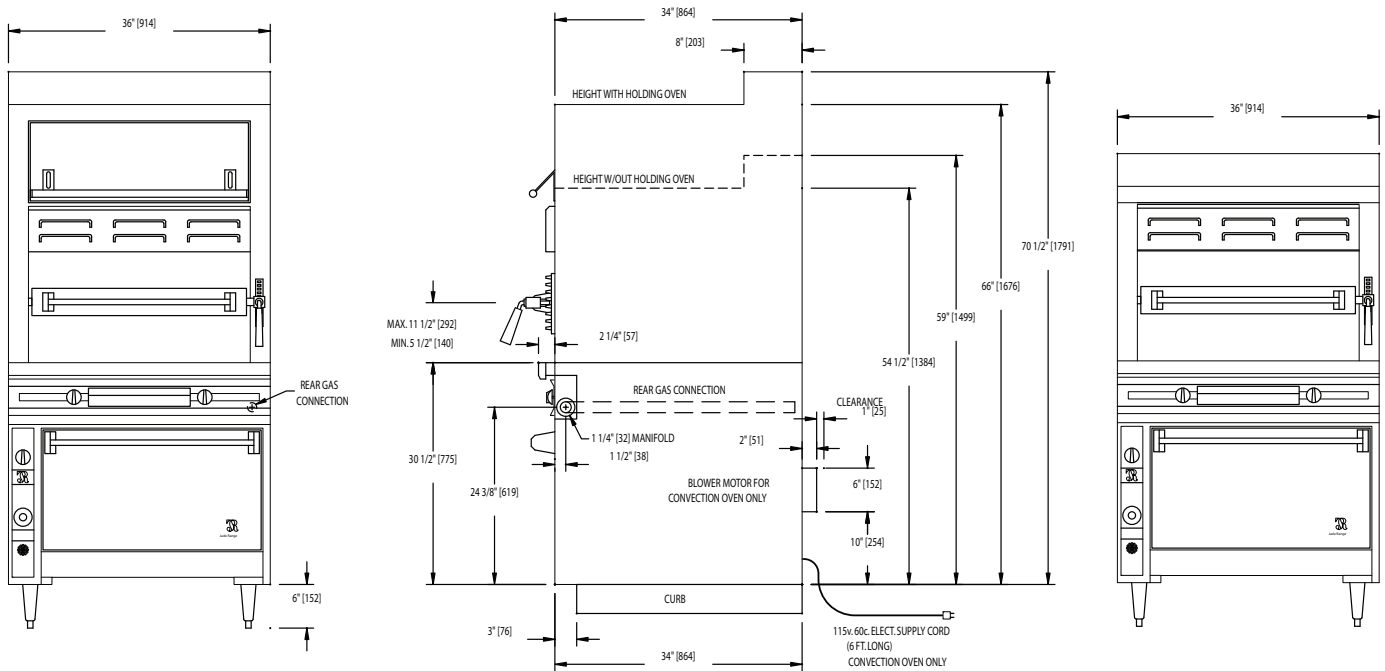
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 Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA





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MODEL	BTUS	WIDTH	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"	SEE DRAWING	1050 LBS.
JSHBR-36H	90,000	36"	36-1/4"	SEE DRAWING	800 LBS.
JSHBR-36-36	125,000	36"	36-1/4"	SEE DRAWING	850 LBS.
JSHBR-36-36C	120,000	36"	36-1/4"	SEE DRAWING	900 LBS.
JSHBR-36	90,000	36"	36-1/4"	SEE DRAWING	700 LBS.
JMHBR-36	90,000	36"	36-1/4"	SEE DRAWING	500 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.

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.