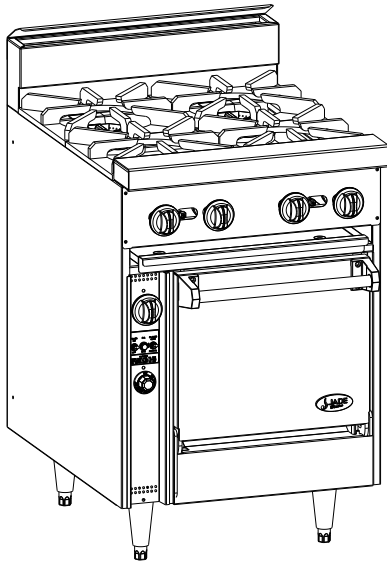




# 24" SHALLOW DEPTH HEAVY-DUTY

*Bistro*

24" SHALLOW DEPTH HEAVY-DUTY



JBR-4-24C  
shown with stub back

**DESCRIPTION:**

To be model #JBR \_\_\_\_\_ manufactured by Jade. Open top sections are to have cast iron 30,000 BTU burners with 12" x 12" steel grate per 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 with one oven rack. Thermostat to adjust from 150°F to 550°F with 30,000 BTU burner. Oven interior 20" W x 14" H x 24" D.

**CONVECTION OVEN**

To have convection base with 14 gauge stainless steel interior. Provide with one oven rack. Thermostat to adjust from 150°F to 550°F with 30,000 BTU burner. Oven interior 15" W x 13-1/2" H x 21-3/4" D.

**CABINET BASE**

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

**SPECIFY TYPE OF GAS WHEN ORDERING.**

**SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.**

**MODEL NO. DESCRIPTION**

<input type="checkbox"/> JBR-4-24	4 OPEN BURNERS W/ OVEN	
<input type="checkbox"/> JBR-4-24C	4 OPEN BURNERS W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-4	4 OPEN BURNERS W/ CABINET BASE	
<input type="checkbox"/> JBR-12G-2-24	12" GRIDDLE, 2 OPEN BURNERS W/ OVEN	
<input type="checkbox"/> JBR-12G-2-24C	12" GRIDDLE, 2 OPEN BURNERS W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-12G-2	12" GRIDDLE, 2 OPEN BURNER W/ CABINET BASE	
<input type="checkbox"/> JBR-2-12G-24	2 OPEN BURNERS, 12" GRIDDLE W/ OVEN	
<input type="checkbox"/> JBR-2-12G-24C	2 OPEN BURNERS, 12" GRIDDLE W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-2-12G	2 OPEN BURNERS, 12" GRIDDLE W/ CABINET BASE	
<input type="checkbox"/> JBR-24G-24	24" GRIDDLE W/ OVEN	
<input type="checkbox"/> JBR-24G-24C	24" GRIDDLE W/ CONVECTION OVEN	
<input type="checkbox"/> JBR-24G	24" GRIDDLE W/ CABINET BASE	

**Note:** For hot top section in lieu of 2 open burners, add 1HT and delete 2 open burners from model number. For example: JBR-1HT-2-24 (1 hot top, 2 open burners with oven base).

**STANDARD FEATURES**

- Stainless steel front, sides, tray bed and stub back
- 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
- Stainless steel stub back

**GRIDDLE**

- 1" thick highly polished steel plate
- One 24,000 BTU burner ever 12"

**OPEN BURNERS**

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

**AVAILABLE OPTIONS**

- Stainless steel high shelf
- Stainless steel high riser
- Thermostatic griddle control (add T to Model #)
- Grooved griddle surface (add G to Model #)
- Casters

**ACCESSORIES**

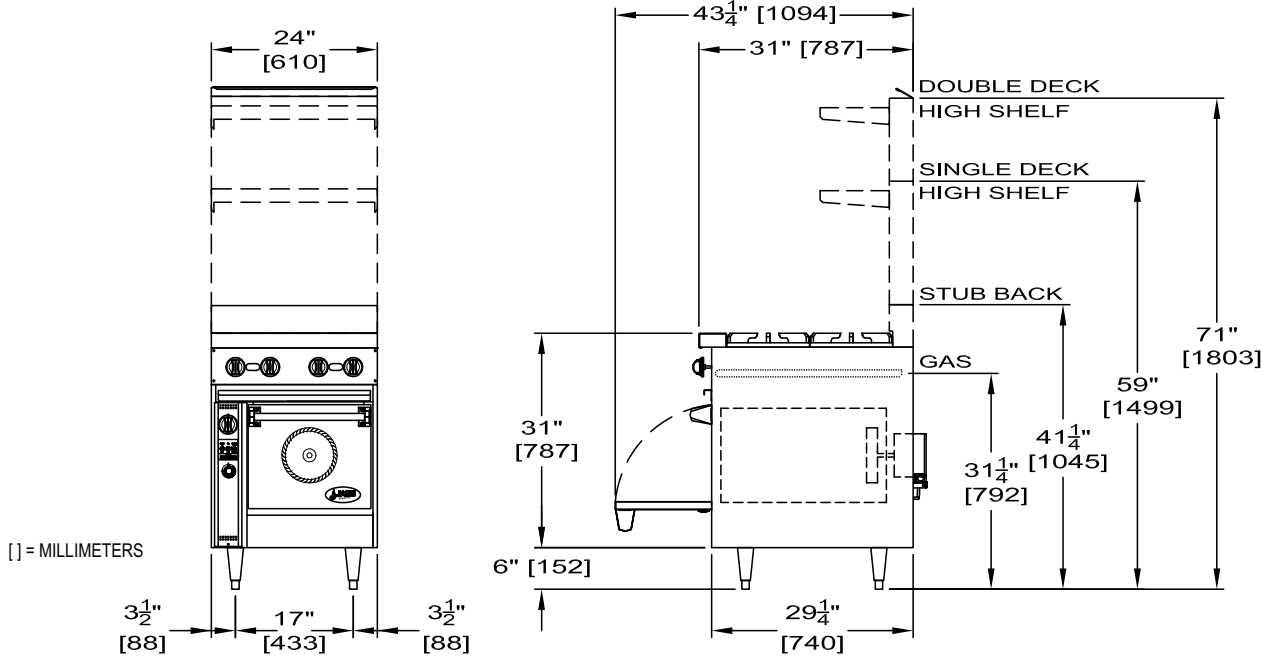
- 6" Casters, front two locking (5" diameter wheel)
- 36" flex hose with quick disconnect & restraining device
- 48" flex hose with quick disconnect & restraining device
- Additional oven rack (one supplied per oven)





# 24" SHALLOW DEPTH HEAVY-DUTY

*Bistro*



MODEL	BTUS	WIDTH	DEPTH	HEIGHT	APPX. SHP. WT.
JBR-4-24	150,000	24"	31"	SEE DRAWING	295 LBS.
JBR-4-24C	150,000	24"	35"	SEE DRAWING	320 LBS.
JBR-4	120,000	24"	31"	SEE DRAWING	210 LBS.
JBR-12G-2-24	114,000	24"	31"	SEE DRAWING	305 LBS.
JBR-12G-2-24C	114,000	24"	35"	SEE DRAWING	330 LBS.
JBR-12G-2	84,000	24"	31"	SEE DRAWING	220 LBS.
JBR-2-12G-24	114,000	24"	31"	SEE DRAWING	305 LBS.
JBR-2-12G-24C	114,000	24"	35"	SEE DRAWING	330 LBS.
JBR-2-12G	84,000	24"	31"	SEE DRAWING	220 LBS.
JBR-24G-24	78,000	24"	31"	SEE DRAWING	325 LBS.
JBR-24G-24C	78,000	24"	35"	SEE DRAWING	350 LBS.
JBR-24G	48,000	24"	31"	SEE DRAWING	240 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:**

- 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.

