



36" TITAN RANGE (12" & 24" SECTIONS)

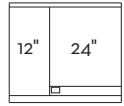
36" RANGE (12" & 24" SECTIONS)



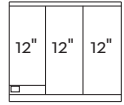
JTRH-12G-4-36
with optional high riser

Obtain model number by inserting the corresponding suffix
(from Suffix Guide) in blanks provided below.

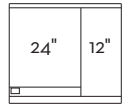
JTRH-_____ - _____ - (_____)



JTRH-_____ - _____ - _____ - (_____)



JTRH-_____ - _____ - (_____)



STANDARD FEATURES

- Variable size multi-point gas connection—see utility information for details
- 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 control located in cool zone
- One stainless steel pilot per burner
- Stainless steel gas tubing throughout
- Stainless steel front, sides and stub back
- Stainless steel 6" plate shelf
- Stainless steel adjustable 6" legs
- Stainless steel tray bed

AVAILABLE OPTIONS

- Stainless steel high riser
- Stainless steel double high riser
- Stainless steel high shelf
- Stainless steel double high shelf
- Stainless steel tubular high shelf
- Stainless steel tubular double high shelf
- Stainless steel doors (cabinet base models)
- Common plate shelf with Item(s) Model(s) _____
- Cap and cover manifold. Left Right

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)

SUFFIX GUIDE		
	SUFFIX	DESCRIPTION
12"	-2	2 OPEN BURNERS
	-1HT	12" HOT TOP
	-12G	12" GRIDDLE*
	-12GT	12" THERMOSTAT GRIDDLE*
	-1ST	12" SPLIT TOP
24"	-4	4 OPEN BURNERS
	-2HT	(2) 12" HOT TOPS
	-24G	24" GRIDDLE*
	-24GT	24" THERMOSTAT GRIDDLE*
	-2ST	(2) 12" SPLIT TOPS
BASE	(NO SUFFIX)	OPEN CABINET
	-36	STANDARD OVEN
	-36C	CONVECTION OVEN

*Note: Combinations that include griddle must have griddle on left.

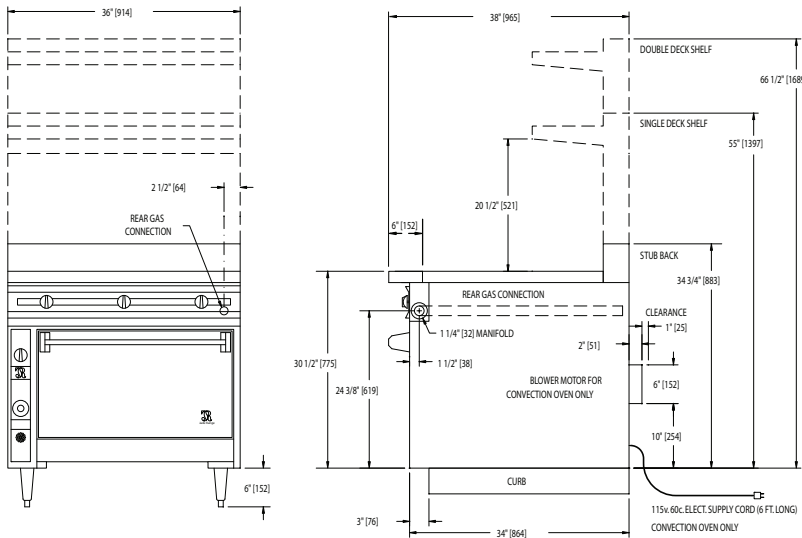
WWW.JADERANGE.COM

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





36" TITAN RANGE (12" & 24" SECTIONS)



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. 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.

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.

	SUFFIX	DESCRIPTION	BTU'S	APPX. SHP. WT.
12"	-2	2 OPEN BURNERS	70,000	90 LBS.
	-1HT	12" HOT TOP	35,000	82 LBS.
	-12G	12" GRIDDLE	35,000	120 LBS.
	-12GT	12" THERMOSTAT GRIDDLE	30,000	120 LBS.
	-1ST	12" SPLIT TOP	45,000	86 LBS.
24"	-4	4 OPEN BURNERS	140,000	180 LBS.
	-2HT	(2) 12" HOT TOPS	70,000	164 LBS.
	-24G	24" GRIDDLE	70,000	240 LBS.
	-24GT	24" THERMOSTAT GRIDDLE	60,000	240 LBS.
	-2ST	(2) 12" SPLIT TOPS	90,000	172 LBS.
BASE	(NO SUFFIX)	OPEN CABINET	0	225 LBS.
	-36	STANDARD OVEN	35,000	425 LBS.
	-36C	CONVECTION OVEN	30,000	475 LBS.
			TOTAL BTU'S	TOTAL WT.

DESCRIPTION:

Heavy duty combination range, with oven below. To be model #JTRH _____ manufactured by Jade Products, LLC. Open top section to have cast iron 35,000 BTU/hr. burners with individual lift-off steel top grates. Hot tops to have cast iron even heat top with one 35,000 BTU/hr. burner per section. Griddles are to have high polished 1" steel plate with (35,000 BTU/hr) (30,000 BTU/hr) burners controlled by infinite gas valves (thermostat).

Split tops to have one piece cast iron top with open burner front polished hot top rear. Open burner to be 30,000 BTU/hr. Rear hot top burner to be 15,000 BTU/hr.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

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

Stainless steel cabinet, interior and exterior.
Optional stainless steel doors.

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