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MESQUITE BROILERS

MODELS JMB & JMBR

INSTALLATION, OPERATION AND MAINTENANCE INSTRUCTIONS

The Mesquite Broiler you have purchased derives its name from the fuel it uses – Mesquite. Mesquite is found in certain areas of Mexico, and besides being a long burning fuel, it also helps to provide a delicious flavor to the product.

This food processing appliance does not need gas or electricity to broil with. However, to speed up the firing of the Mesquite to the ready stage, Jade Range has provided a separate “Starter Lighter” assembly. As shown in Figure 1, the Starter Lighter assembly consists of the following items:

- Quick disconnect
- Shut-off valve
- Flex hose (connector)
- Starter Lighter

NOTE: Instructions must be posted in a prominent location.

FOR YOUR SAFETY

Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.



WARNING

Improper installation, adjustment, alteration, service or maintenance can cause damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

RETAIN THIS MANUAL FOR FUTURE REFERENCE



NOTE: ALL GAS CONNECTIONS, ETC., MUST BE DONE BY A LICENSED INSTALLER OR SERVICE PERSON AND MUST CONFORM WITH LOCAL CODES, OR IN THE ABSENCE OF LOCAL CODES, WITH THE NATIONAL FUEL CODE, ANSI Z223.1-1984 (OR LATEST EDITION).

INSTALLATION

- Read these instructions carefully before starting the installation.
- Upon receipt of your equipment, thoroughly inspect it for any damage. If any damage is noted, immediately file a claim with the trucking company. Failure to contact the trucking company immediately may result in their refusal of your claim.
- After checking for damage, examine the markings on the equipment to ensure that type of gas is correct.
- The quick disconnect comprises two valves, e.g., a male and female. The female half is plumbed into the gas supply line, at an accessible and convenient position to the appliance, as shown in Figure 2.

OPERATION

1. Raise broiler rack to its full elevation by squeezing the trigger and pushing the handle to the lowest position. Release trigger lever and hold the handle until the trigger lock pin has engaged firmly in the hole on the quadrant.
2. Confirm that cleaning hatch covers at front of body are closed and latched.
3. Connect quick disconnect on starter lighter assembly to female quick disconnect in supply line, making sure the two connecting halves of quick disconnect are completely locked together.
4. Position starter lighter in body of appliance. See Figure 2. Open gas valve gradually, immediately lighting perforated end with match. When flame is suitable, proceed as follows.
5. Carefully place bag of Mesquite (or loose Mesquite pieces) over lighter flames.

****** MAKE SURE THAT FLAMES ARE NOT SMOTHERED ******

6. When sufficient Mesquite has caught and burning efficiently, close gas valve and remove Starter Lighter from broiler, being careful not to bring hot Mesquite out with it.
7. Remove quick disconnect from female disconnect in supply line and store lighter in safe place.
8. When Mesquite is at a desirable temperature (color), the Mesquite should be spread where needed, and the rack lowered to proper broiling height.



9. A hatch has been provided at the front of the appliance to enable the burnt discarded Mesquite, etc., to be brushed out into a suitable container at the conclusion of the work shift.
10. Do not bank Mesquite in one particular position regularly. This will cause warping of the broiler rack. Mesquite thickness (MASS) should be even as possible. Use rack mechanism to arrive at zone temperature levels.

NOTE

Should no gas be available, it is possible to proceed as in the instruction above, but instead of the gas Starter Lighter being used, the Mesquite can remain in the bag it was obtained in, and the paper bag ignited.

MAINTENANCE

It is important to keep this appliance clean. Due to high temperatures generated by the Mesquite during "CLEAN OUT," a build-up of a hard "skin" could occur on the rack and moving parts.

THE FOLLOWING CLEANING SUGGESTIONS SHOULD BE PRACTICED AT THE CLOSE OF EACH WORK SHIFT.

1. When reasonably cool and manageable, and with rack raised to its highest position, remove rack.
2. Using a wire brush or any hard bristle brush and mild detergent in warm water, thoroughly clean rack on all surfaces. Rinse well with clean water. Dry and oil lightly with vegetable oil.
3. With container of suitable size position below cleaning hatch, open cleaning hatch cover. With push tool and brush, proceed to remove burned Mesquite from broiler body. **LARGE PIECES OF UNBURNED MESQUITE CAN BE PUT ASIDE AND REUSED.**
4. Lightly scrape off any "baked on" grease and cinder residue, which may have built up on the center post. When satisfied that the post is free and clear of build-up and dusts, lower and raise the post several times.
5. Depending on usage the center post should be removed occasionally for a thorough cleaning. Use a strong cleaning solution or oven cleaner to remove burned-on grease and carbon. Emory cloth may be used to polish the shaft. At this time, it is suggested that the center tube also be cleaned. This is best accomplished by applying a degreasing type cleaner to the inside of the shaft tube and using the special stainless brush provided. **RINSE OR WIPE CLEAN AND REPLACE SHAFT.**

BE CAREFUL TO USE EYE PROTECTION.



INSERT FIGURE 1

INSERT FIGURE 2

