



# "FIRE AND ICE" SAUTÉ STATIONS



*JMSS-03-T-36 mounted above  
JRLH-02R-T-36 remote refrigerated base*

MODEL NO.	DESCRIPTION
<input type="checkbox"/> JMSS-03-T-36	36" W 3 OPEN BURNERS FRONT, REFRIGERATED RAIL AT REAR
<input type="checkbox"/> JMSS-04-T-48	48" W 4 OPEN BURNERS FRONT, REFRIGERATED RAIL AT REAR
<input type="checkbox"/> JMSS-05-T-60	60" W 5 OPEN BURNERS FRONT, REFRIGERATED RAIL AT REAR
<input type="checkbox"/> JMSS-06-T-72	72" W 6 OPEN BURNERS FRONT, REFRIGERATED RAIL AT REAR

**Note:** Sauté stations must be ordered in conjunction with Titan™ refrigerated bases.

### STANDARD FEATURES

- Remote cold rail - constructed with stainless steel and wrapped with refrigerated coils to maintain NSF-7 standards
- Remote cold rails are supplied with R-404 expansion valve with thermostat control
- All units are 100% polyurethane "Shot-In-Place" foam insulated at raised rail
- Unit is designed to range match with all Jade Range, LLC. heavy duty equipment
- Each unit includes a stainless steel removable night cover
- Each cold rail is supplied with 1/2" I.P.S. brass drain
- Individual polished steel lift-off top grates
- Each open burner is a 20,000 BTU/hr cast iron burner
- Variable size multi point gas connection - see utility information for details
- Stainless steel front, sides and stub back
- Stainless steel 6" plate shelf

**Note:** For condensing units - ordered with self contained refrigerated base.

### 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
- Common plate shelf with Item(s) Model(s) \_\_\_\_\_
- Cap and cover manifold. Left  Right

### ACCESSORIES

- 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)



*For refrigeration*



*For cooking*

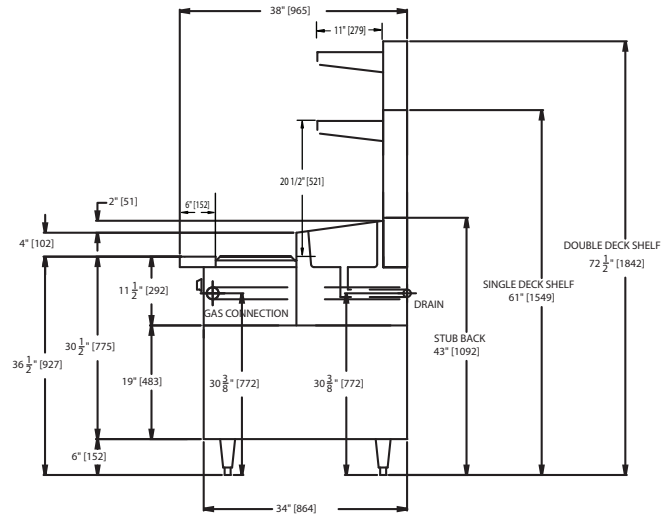
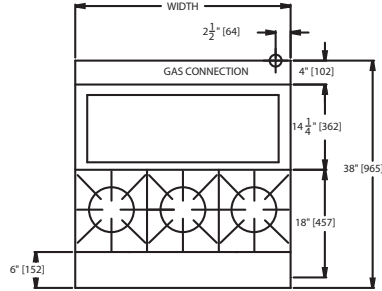
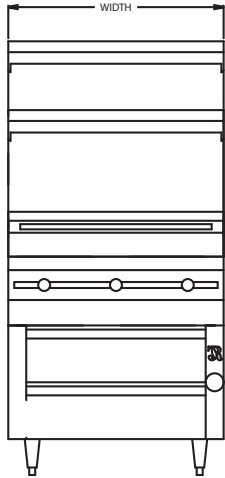
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 Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA





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**Note:** Sauté station mounted above remote refrigerated base. For refrigerated bases, see remote and self contained refrigerated bases (pages FI-1 & FI-2).

MODEL	WIDTH	DEPTH	HEIGHT*	1/4 SIZE PAN CAPACITY	REFRIG. BTUS	BTUS	APPX. AMPS	SUGGESTED SHP. WT.	H.P.*
SAUTÉ STATIONS/REMOTE									
JMSS-03-T-36	36"	38"	30-1/4"	5	1,150	60,000	2	250 LBS.	1/5
JMSS-04-T-48	48"	38"	30-1/4"	6	2,600	80,000	2	275 LBS.	1/4
JMSS-05-T-60	60"	38"	30-1/4"	8	2,600	100,000	2	350 LBS.	1/4
JMSS-06-T-72	72"	38"	30-1/4"	10	2,900	120,000	2	375 LBS.	1/3

**Note:** For condensing units: 1) Ordered with self contained refrigerated base.  
2) Consult factory for condensing unit, supplied with cabinet base.

\* For condensing unit (not to exceed 20 ft. run)

**DESCRIPTION:**

Sauté Stations exclusively range matches with Jade Range, LLC. Titan™ heavy duty equipment. To be Model #\_\_\_\_\_, manufactured by Jade Range, LLC. Top, stub back and front face to be stainless steel. Balance to be galvanized steel. Unit to be 100% polyurethane "Shot-In-Place" foam insulated. Provide easily removable night stainless steel cover. Unit supplied with R-404 expansion valve. Unit must be mounted on Jade Range, LLC. refrigerated bases.

**SPECIFY TYPE OF GAS WHEN ORDERING.**

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

**UTILITY INFORMATION - ELECTRICAL:**

- Standard: 115V/60/1 (for other electrical requirements consult factory)

**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  
Propane Gas 10" W.C. minimum  
14" W.C. maximum

**Note:** This unit must be connected with the gas appliance regulator supplied.

