



FRYERS AND DUMP STATIONS



JTFF-40-18 with stainless steel riser

| MODEL NO. | DESCRIPTION |
|--------------------------------------|----------------------------|
| <input type="checkbox"/> JTFF-40-18 | ONE 40 LB. TANK, 18" WIDE |
| <input type="checkbox"/> JTFF-240-36 | TWO 40 LB. TANKS, 36" WIDE |
| <input type="checkbox"/> JTDS-18 | DUMP STATION, 18" WIDE |

STANDARD FEATURES FRYERS

- Variable size multi-point gas connection—see utility information for details
- Stainless steel tank
- Stainless steel front, sides and top
- 1-1/4" quick drain port
- "ACCU-SENSE" thermostat for precise heat control
- Heavy gauge stainless steel fryer baskets
- Stainless steel adjustable 6" legs
- Stainless steel 6" plate shelf
- Stainless steel door
- "ASTRO-THERM" heating tubes allow fast recovery time, and lower frying temperatures

DUMP STATIONS

- Stainless steel door

AVAILABLE OPTIONS

- When stainless steel is specified, Jade Range, LLC. uses heavy gauge stainless steel
- Stainless steel high riser
- Stainless steel double high riser
- 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)

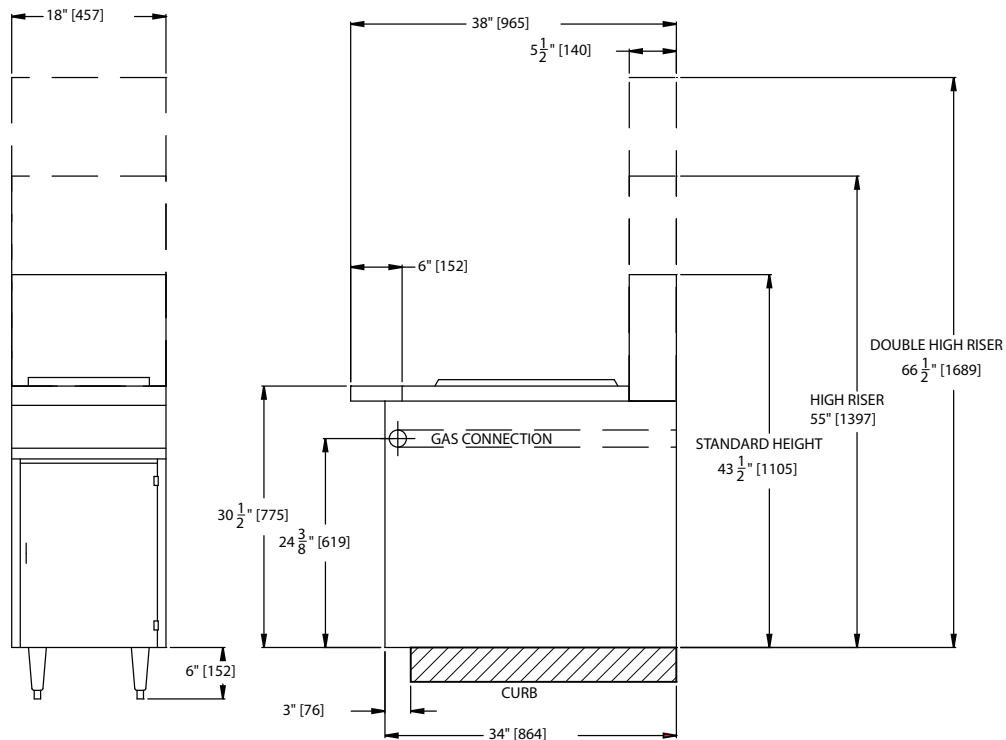


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JADE RANGE, LLC., A MIDDLEBY COMPANY • 2650 Orbiter Street • Brea, CA 92821 • PHONE: 800-884-5233 FAX: 714-961-2550
 Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without notice. PRINTED IN USA



FRYERS AND DUMP STATIONS



| MODEL | BTUS | WIDTH | DEPTH | HEIGHT | APPX. SHP. WT. |
|-------------|---------|-------|-------|--------|----------------|
| JTFF-40-18 | 110,000 | 18" | 38" | 36.5" | 280 LBS |
| JTFF-240-36 | 220,000 | 36" | 38" | 36.5" | 490 LBS |
| JTDS-18 | N/A | 18" | 38" | 36.5" | 100 LBS |

DESCRIPTION:

Fryers and Dump Stations. To be Model # _____, manufactured by Jade Range, LLC. Standard features include variable size multi-point gas connection—see utility information for details, stainless steel tank, stainless steel front, sides and top, 1-1/4" quick drain port, "ACCU-SENSE" thermostat for precise heat control, heavy gauge stainless steel fryer baskets, stainless steel adjustable 6" legs, stainless steel 6" plate shelf, stainless steel door, and "ASTRO-THERM" heating tubes that allow fast recovery time, and lower frying temperatures

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 ft.

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.



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