

RADIANT CHAR BROILERS



JB-36

DESCRIPTION

Radiant Char broiler to be Model # JB-_____ manufactured by Jade Range. Provide heavy duty cast iron grates with built in grease guides. One 15,000 BTU/hr burner every 6" of broiler width controlled by infinite gas valves. Heavy duty cast iron burner radiants. Furnish 12 gauge all welded firebox. Provide two separate 14 gauge steel drip pans. To be of 14 gauge all welded construction with stainless steel front, plate shelf, gas tubing throughout and legs with adjustable feet. Each burner to be furnished with one stainless steel pilot. Provide 14 gauge welded drip tray. Unit to be provided with 3/4" gas regulator.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

MODEL NO.	DESCRIPTION
<input type="checkbox"/> JB-18	18" WIDE CHAR BROILER
<input type="checkbox"/> JB-24	24" WIDE CHAR BROILER
<input type="checkbox"/> JB-30	30" WIDE CHAR BROILER
<input type="checkbox"/> JB-36	36" WIDE CHAR BROILER
<input type="checkbox"/> JB-42	42" WIDE CHAR BROILER
<input type="checkbox"/> JB-48	48" WIDE CHAR BROILER
<input type="checkbox"/> JB-60	60" WIDE CHAR BROILER
<input type="checkbox"/> JB-72	72" WIDE CHAR BROILER
<input type="checkbox"/> FLOOR MODEL	ADD "-F" TO END OF MODEL NUMBER

Example: JB-36-F Floor model, 36" wide

STANDARD FEATURES

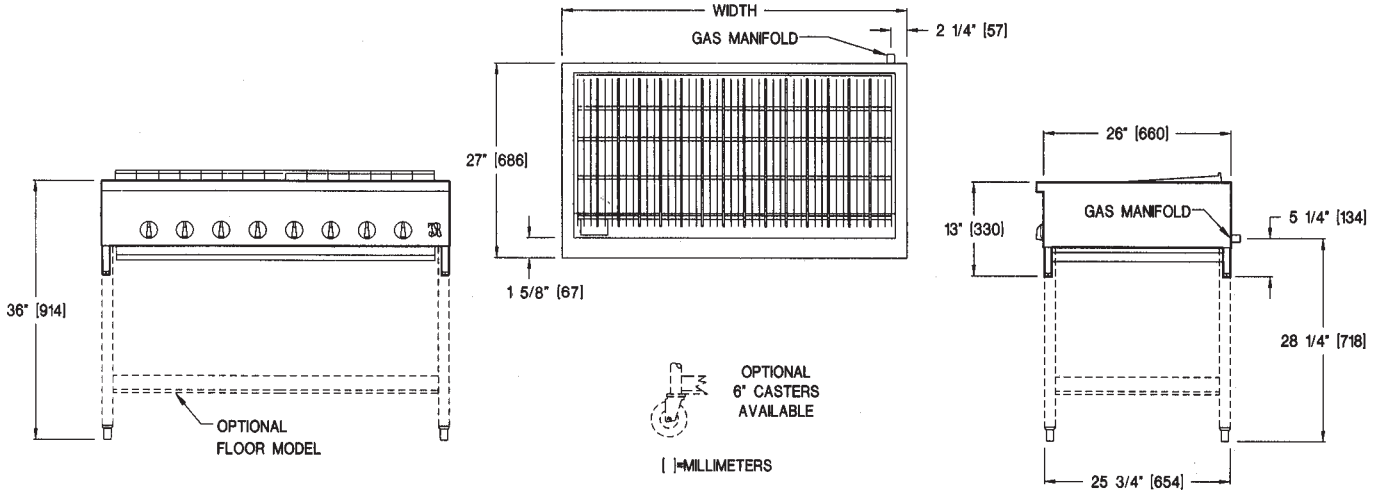
- Stainless steel sides, front, plate shelf
- Heavy duty 4 bar cast iron top grates with built in grease guides that channel away excess fat and reduce flaring
- One 15,000 BTU/hr burner every 6" broiler
- Infinite control manual gas valves at each burner for precise heat control
- Heavy duty cast iron burner radiants
- 12 gauge all welded firebox construction
- 2 separate 14 gauge steel drip pans to control flare ups
- Stainless steel gas tubing throughout
- Stainless steel pilot tips resist corrosion
- Stainless steel legs with adjustable feet welded to body
- 3/4" gas regulator (shipped loose, MUST be installed for proper operation.)

OPTIONS & ACCESSORIES

- Stainless steel wrap around splash 3" high 6" high
- Stainless steel 8" extended plate shelf
- 8" deep cutting board, Poly
- Fish grate
- 6" casters, front two locking (floor models only)
- 36" flex hose with quick disconnect & restraining device
- 48" flex hose with quick disconnect & restraining device



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MODEL	BURNERS	BTUS	WIDTH	DEPTH	HEIGHT	APPX. SHP. WT.	APPX. CUBE COUNTER/FLOOR
JB-18	3	45,000	18"	27"	SEE DRAWING	200 LBS.	11/20
JB-24	4	60,000	24"	27"	SEE DRAWING	250 LBS.	13/24
JB-30	5	75,000	30"	27"	SEE DRAWING	300 LBS.	17/31
JB-36	6	90,000	36"	27"	SEE DRAWING	350 LBS.	19/38
JB-42	7	105,000	42"	27"	SEE DRAWING	400 LBS.	24/43
JB-48	8	120,000	48"	27"	SEE DRAWING	570 LBS.	27/49
JB-60	10	150,000	60"	27"	SEE DRAWING	600 LBS.	33/62
JB-72	12	180,000	72"	27"	SEE DRAWING	700 LBS.	39/72

* For floor model add "-F" to end of Model #.

NOTE: SPECIFY TYPE OF GAS WHEN ORDERING.

UTILITY INFORMATION:

- 3/4" Connection
- 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.