



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

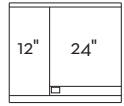
36" RANGE (12" & 24" SECTIONS)



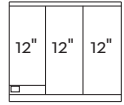
**JTRH-12G-4-36**  
with optional high riser

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

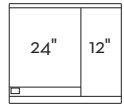
JTRH-\_\_\_\_\_ - \_\_\_\_\_ - ( \_\_\_\_\_ )



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.

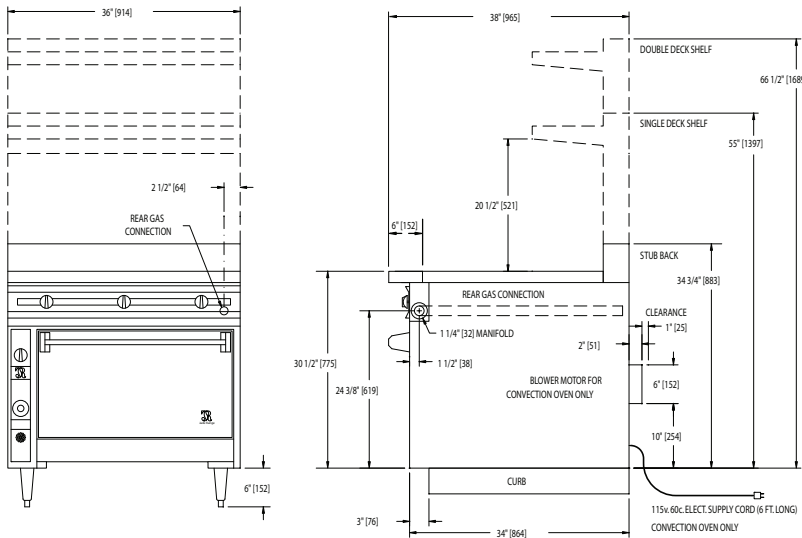
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JADE RANGE, LLC., A MIDDLEBY COMPANY • 2650 Orbiter Street • Brea, CA 92821 • PHONE: 800-884-5233 FAX: 714-961-2550  
Note: In line with their policy to continually improve products, Jade reserves the right to change materials and specifications without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





# 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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