



PRICE
CATALOGUE
2018



RANGES
WALDORF ISLAND SUITES
REFRIGERATION
SPECIALTY EQUIPMENT

Effective October 1st, 2018





TABLE OF CONTENTS

Terms and Conditions of Sale 2
 Warranty Policy 3

TITAN™

Waldorf Island Suites 4
 Accessories and Options 5 - 9
 High Risers and High Shelves 10 - 11
 Heavy-Duty Ranges – Combination 12 - 20
 “Space Saver” Heavy-Duty Ranges 21 - 24
 Heavy-Duty Ranges – Cabinet Base 25 - 33
 Heavy-Duty Ranges – Modular 34 - 42
 Fire and Ice™ 43 - 47
 Salamanders and Cheese Melters 48
 Heavy-Duty Upright Broilers 49 - 52
 Heavy-Duty Specialty Broilers 53 - 55
 Specialty Equipment 56 - 64

BISTRO

Heavy-Duty Ranges 65 - 77
 High Risers and High Shelves 78 - 79
 Salamanders and Cheese Melters 80
 Range Match Char Broilers 81
 Modular Tops 82 - 85
 Fire and Ice™ 86 - 87
 Chitwood™ Smoke Broilers 88
 Heavy-Duty Ranges – Counter Top Equipment 89 - 94
 Heavy-Duty Stock Pots and Equipment Stands 95 - 96



TERMS AND CONDITIONS OF SALE

TERMS

Net 30 from date of invoice (if credit is established). Note: A service charge of 1-1/2% per month will be charged on any unpaid balance over 30 days.

PRICES

All prices are F.O.B. Brea, CA, and are subject to change without notice. Prices do not include any state, federal or other taxes.

ORDERS

All orders are subject to factory acceptance and are accepted subject to strikes, walkouts, accidents, fire, acts of God, acts of government or other causes, beyond the control of the company.

RETURNS AND CANCELLATIONS

Jade Range products cannot be returned without prior written factory authorization. The restocking charge is 25% plus any costs to recondition the equipment. No returns accepted after 90 days from the date of invoice. Returns for credit must be freight prepaid. Orders canceled or changed after production has started are subject to a charge of up to 25%. Any special merchandise built to a buyer's specifications may not be returned or canceled. This includes but is not limited to: combination broiler ranges, grooved griddle plates, special stainless steel panels, construction or layout, etc.

SHIPMENTS AND FREIGHT DAMAGE

Title passes to the consignee when the merchandise is accepted by the carrier and thereafter travels at the risk of the purchaser. In case of freight damage, call this to the attention of the carrier and make note of damages on delivery receipt before accepting shipment. File claim for damages with the freight company (all claims must be filed by consignee with carrier, not by or with Jade Range). In cases of concealed damage, save all packaging, immediately notify carrier of your findings and intention to file claim. All orders for replacement parts or units due to freight damage will be invoiced under our regular terms. Any reimbursements or credit must come from the freight company.

WILL CALL AND CUSTOMER DELAYED SHIPMENT POLICY

Jade Range is a "Built to Order" manufacturer. Will Call and completed orders must be picked up within 3 business days from notification of completion. Due to a lack of storage, any order failed to be picked-up after third day from notification will be charged a storage fee of \$50.00/pallet per day.



2018 JADE COMMERCIAL WARRANTY POLICY

LIMITED WARRANTY

The liability of Jade Range LLC (hereinafter referred to as "Jade") under this warranty is limited to the products sold to the original commercial user and is non-transferrable. Commercial equipment sold for and/or used in residential applications is EXCLUDED from this warranty.

When installed, operated, and maintained according to all instructions supplied with the product, will replace any parts which fails due to a defect in materials or workmanship as approved. During this limited Warranty, Jade will provide, free of charge, normal labor and related service costs to replace the defective part by an Authorized Service Agency.

- **Jade Titan Ranges – Two (2) years parts and labor**
 - Door – Five (5) years parts only
 - Frame – Ten (10) years parts only
 - Standard steel open burner grates – Lifetime parts only
- **Custom Suites/Line-Ups – Two (2) years parts and labor**
- **Beech Ovens – Two (2) years parts and labor**
- **Jade Bistro Ranges and all other – One (1) year parts and labor**
- **International (except Canada) – One (1) year parts only**
- **JSB and JCM mounted over open broilers – Thirty (30) days**
- **Refrigeration compressors and coils - Four (4) years parts only**
- **Broiler radiants and Briquettes – One Hundred Eighty (180) days parts only**
- **All other new components provided by Jade Range – One (1) year parts and labor**

From the date of original installation, not to exceed Six (6) months from the date of shipment from Jade's distribution point.

LIMITATIONS/EXCLUSIONS

Jade shall have no obligation as to any damage due to any Product(s) which have been unmaintained, improperly maintained, misapplied, mishandled, abused, misused, modified by unauthorized service personnel, improper installation, insufficient gas or electrical supply, improper ventilation, removal or altering of Serial #, damaged during transit (freight damage), and/or any acts of God. Installation, maintenance, customization and wearable items are not covered by this Warranty.

THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS, AND CONSTITUTES THE ENTIRE LIABILITY OF JADE.

The specific warranties expressed above are the ONLY warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

***EFFECTIVE ON ALL NEW PURCHASES AS OF OCTOBER 1, 2018**

**RANGE TOPS WITH REFRIGERATED BASES, INTEGRATED WATER SYSTEMS, BROILERS, FRYERS OR OVENS... THE POSSIBILITIES ARE ENDLESS!
YOU PICK THE COMBINATION WHEN YOU DESIGN A WALDORF ISLAND SUITE.**

For highest productivity levels, you need equipment that works as hard as you do... equipment that maximizes your time, effort and kitchen space. Jade can help you operate more efficiently with a customized island of equipment built to your specifications. We understand that your needs are unique ... that's why you design your own Waldorf Suite from the ground up with quality Jade equipment that you can count on for years of performance, accuracy, and durability.

Choose from a wide variety of options such as open-burner ranges, griddle tops, broilers, fryers and refrigerated bases, and combine them to put everything you need at your fingertips. Water systems can even be incorporated so you won't have to take a single step to fill a pot. The possibilities are endless, so use your imagination.



You bring the challenge; we solve it for you with the best in-custom cooking systems. Enjoy your Waldorf Island Suite by designing it with the following available combination options:

- Open-burner ranges
- Step-up ranges
- Griddles
- Hot tops
- French tops
- Two-, four- and six-drawer refrigerated bases
- Freezer bases
- Stainless steel oven bases
- Planchas
- Convection ovens
- Bain Marie
- Broilers
- Fryers
- Cheese melters
- Integrated water systems/faucets
- Speed rails for sauces and condiments
- Plate shelves
- Cabinets
- Induction
- Woks

CALL OUR DESIGN CENTER DIRECTOR SERGIO FORCATTO (714) 494-3456 OR OUR PROJECT MANAGER JASON ADKINS (714) 961-2505 FOR DETAILS ON ORDERING YOUR OWN WALDORF ISLAND SUITE

ACCESSORIES AND OPTIONS

OPTION	DESCRIPTION	LIST PRICE	OPTION AVAILABILITY	
			TITAN	BISTRO
	Battery - Common Plate Shelf	\$466 per unit	x	x
	Stainless Steel Burner Box (includes traybed, drip tray, tray guides and deflectors)	N/C	Standard	Standard

PANELS (BACK, BOTTOM OR DRIP TRAY, EACH)



OPTION	DESCRIPTION	LIST PRICE	OPTION AVAILABILITY	
			TITAN	BISTRO
SSP-12	12" Stainless Steel Panel (must specify desired panel and exact model)	\$366	x	x
SSP-18	18" Stainless Steel Panel (must specify desired panel and exact model)	\$508	x	x
SSP-24	24" Stainless Steel Panel (must specify desired panel and exact model)	\$659	x	x
SSP-36	36" Stainless Steel Panel (must specify desired panel and exact model)	\$915	x	x
SSP-48	48" Stainless Steel Panel (must specify desired panel and exact model)	\$1,244	x	x
SSP-60	60" Stainless Steel Panel (must specify desired panel and exact model)	\$1,537	x	x
SSP-72	72" Stainless Steel Panel (must specify desired panel and exact model)	\$1,830	x	x

FLAME FAILURE OPTION

OPTION	DESCRIPTION	LIST PRICE	OPTION AVAILABILITY	
			TITAN	BISTRO
FF	Flame Failure Valve (no electrical required) per pilot	\$200	x	x
	Spark igniter, per pilot. (The spark igniter is no additional charge if ordered with the flame failure option.)	\$150	x	x

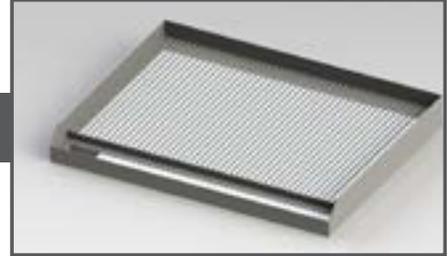
GRATES



OPTION	DESCRIPTION	LIST PRICE	OPTION AVAILABILITY	
			TITAN	BISTRO
	"S" Grate – Stainless Steel TITAN & BISTRO (2-Piece, 12" wide, front and rear burner section)	\$366/ft.	x	x
	Fish Grates – available on all char broilers in lieu of standard cast iron grates	\$417/ft.	x	x

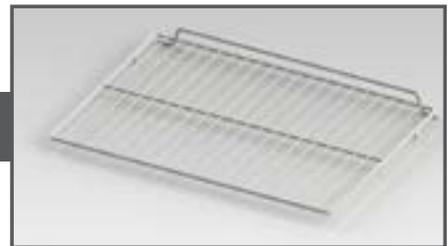
RANGE TOP OPTIONS

OPTION	DESCRIPTION	LIST PRICE	OPTION AVAILABILITY	
			TITAN	BISTRO
	Stainless steel insulated work top in lieu of open burners	N/C	x	x
	Char broiler sections in lieu of 2 open burners	\$3,770/ft.	N/A	x
	Hot Top in lieu of 2 open burners (BISTRO)	\$915/ft.	N/A	x



GRIDDLE OPTIONS

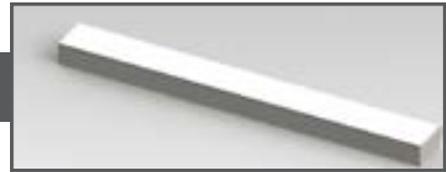
OPTION	DESCRIPTION	LIST PRICE	OPTION AVAILABILITY	
			TITAN	BISTRO
	Grooved Griddle: add "G" to model number (i.e. JTRH-36GG-36)	\$1,662/ft.	x	x
	Thermostatic Griddle (add 'T' to model number)	\$739/ft.	x	x
	Common Griddle Plate (72" max width)	\$1,479	x	x
	Lift-Off Griddle Plate (Must Specify Applied Model)			
	12" Wide, 1/2" Thick	\$813	x	x
	18" Wide, 1/2" Thick	\$997	x	x
	24" Wide, 1/2" Thick	\$1,183	x	x
	Chrome Plated Griddle Surface, adds additional time to unit leadtime			
	12" Ultra durable hard chrome. Available on thermostatic models only	\$3,345	x	x
	18" Ultra durable hard chrome. Available on thermostatic models only	\$3,774	x	x
	24" Ultra durable hard chrome. Available on thermostatic models only	\$4,203	x	x
	36" Ultra durable hard chrome. Available on thermostatic models only	\$5,902	x	x
	48" Ultra durable hard chrome. Available on thermostatic models only	\$7,492	x	x
	60" Ultra durable hard chrome. Available on thermostatic models only	\$8,970	x	x
	72" Ultra durable hard chrome. Available on thermostatic models only	\$10,556	x	x



OVEN OPTIONS

OPTION	DESCRIPTION	LIST PRICE	OPTION AVAILABILITY	
			TITAN	BISTRO
	Additional Oven Rack (must specify)	\$257	x	x
	Convection in Lieu of Standard Oven (add a 'C' to end of model number)	\$4,722	x	x
	High Mass Finishing Oven (Titan only, 30" or 36" models)	\$2,779	x	x

PLATE SHELF



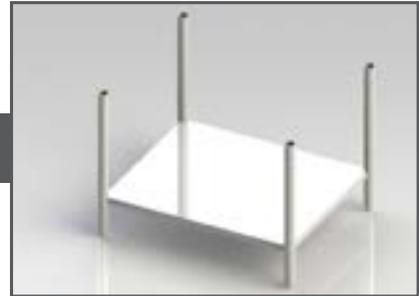
OPTION	DESCRIPTION	LIST PRICE	OPTION AVAILABILITY	
			TITAN	BISTRO
SPS-6	6" Solid Plate Shelf (standard on all Titan, additional charge on Bistro only)	\$397/ft. on Bistro	x	x
SPS-8	8" Solid Plate Shelf	\$467/ft.	x	x
SPS-10	10" Solid Plate Shelf	\$539/ft.	x	x
SPS-12	12" Solid Plate Shelf	\$717/ft.	x	x
WPS-6	6" Waldorf style plate shelf (w/ stainless steel mirror finish belly rail)	\$687/ft.	x	N/A
WPS-8	8" Waldorf style plate shelf (w/ stainless steel mirror finish belly rail)	\$749/ft.	x	N/A

CORRECTIONAL PACKAGE

Note: Correctional Package includes piano hinges.

OPTION	DESCRIPTION	LIST PRICE	OPTION AVAILABILITY	
			TITAN	BISTRO
12" - 18" Units		\$1,363	x	x
24" - 36" Units		\$1,514	x	x
48" - 60" Units		\$1,816	x	x
72" Units		\$2,421	x	x

INTERMEDIATE SHELF / CABINET DOORS



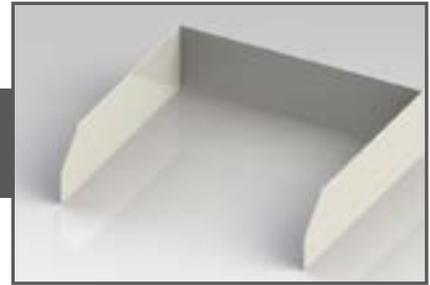
OPTION	DESCRIPTION	LIST PRICE	OPTION AVAILABILITY	
			TITAN	BISTRO
IS-12	12" Intermediate Shelf for Cabinet	\$319	x	x
IS-18	18" Intermediate Shelf for Cabinet	\$477	x	x
IS-24	24" Intermediate Shelf for Cabinet	\$621	x	x
IS-30	30" Intermediate Shelf for Cabinet	\$758	x	x
IS-36	36" Intermediate Shelf for Cabinet	\$955	x	x
IS-48	48" Intermediate Shelf for Cabinet	\$1,240	x	x
IS-60	60" Intermediate Shelf for Cabinet	\$1,757	x	x
IS-72	72" Intermediate Shelf for Cabinet	\$2,016	x	x
CD-12	12" - Cabinet Door	\$544	x	x
CD-18	18" - Cabinet Door	\$797	x	x
CD-24	24" - Cabinet Door	\$1,088	x	x
CD-30	30" - Cabinet Door	\$1,354	x	x
CD-36	36" - Cabinet Door	\$1,595	x	x
CD-48	48" - Cabinet Door	\$1,994	x	x
CD-60	60" - Cabinet Door	\$2,442	x	x

DOLLY FRAMES W/CASTERS (STAINLESS STEEL)



OPTION	DESCRIPTION	LIST PRICE	OPTION AVAILABILITY	
			TITAN	BISTRO
36" Wide w/ 4 casters		\$2,520	x	x
48" Wide w/ 4 casters		\$3,078	x	x
60" Wide w/ 6 casters		\$3,907	x	x
72" Wide w/ 6 casters		\$5,012	x	x
84" Wide w/ 8 casters		\$5,745	x	x
96" Wide w/ 8 casters		\$7,220	x	x

3" - 9" SIDE SPLASH KITS FOR ALL BROILER MODELS (6" STANDARD)



OPTION	DESCRIPTION	LIST PRICE	OPTION AVAILABILITY	
			TITAN	BISTRO
SSK-12	12" Side Splash Kit (must specify broiler model when ordering)	\$416	x	x
SSK-18	18" Side Splash Kit (must specify broiler model when ordering)	\$490	x	x
SSK-24	24" Side Splash Kit (must specify broiler model when ordering)	\$566	x	x
SSK-30	30" Side Splash Kit (must specify broiler model when ordering)	\$622	x	x
SSK-36	36" Side Splash Kit (must specify broiler model when ordering)	\$697	x	x
SSK-42	42" Side Splash Kit (must specify broiler model when ordering)	\$753	x	x
SSK-48	48" Side Splash Kit (must specify broiler model when ordering)	\$828	x	x
SSK-54	54" Side Splash Kit (must specify broiler model when ordering)	\$904	x	x
SSK-60	60" Side Splash Kit (must specify broiler model when ordering)	\$980	x	x
SSK-72	72" Side Splash Kit (must specify broiler model when ordering)	\$1,056	x	x

REGULATORS



OPTION	DESCRIPTION	LIST PRICE	OPTION AVAILABILITY	
			TITAN	BISTRO
3/4" Reg. (Max 250,000 BTU)	supplied standard on all equipment	N/C	x	x
1" Reg. (Max 600,000 BTU)		\$814	x	N/A
1 1/4" Reg. (Max 1,500,000 BTU)		\$1,071	x	N/A

FLEX HOSE / INTERCONNECT GAS LINE



OPTION	DESCRIPTION	LIST PRICE	OPTION AVAILABILITY	
			TITAN	BISTRO
	36" long w/quick disconnect (3/4")	\$844	x	x
	48" long w/quick disconnect (3/4")	\$905	x	x
	Interconnect Gas Line (Salamander or Cheesemelter)	\$765	x	x

CASTERS & FLANGED FEET



OPTION	DESCRIPTION	LIST PRICE	OPTION AVAILABILITY	
			TITAN	BISTRO
	Set of Four (2 locking / 2 non-locking)	\$732	x	x
	Set of Six (3 locking / 3 non-locking)	\$988	x	x
	Set of Eight (4 locking / 4 non-locking)	\$1,280	x	x
	Flanged Feet w/ anchor bolt holes	\$147/per leg	x	x

MISC.

OPTION	DESCRIPTION	LIST PRICE	OPTION AVAILABILITY	
			TITAN	BISTRO
	Poly cutting board (must be used with optional solid plate shelf)	\$183/ft.	x	x
	Single cut-out on spreader cabinet top or plate shelf (must specify location and size)	\$732	x	N/A
	Correctional padlock hasp kit (one hasp lock kit will work for two refrigerator drawers)	\$223	x	x
	Fryer tank cover	\$353	x	N/A
	Shelf deflector (coved bottom/Michigan-style), per ft.	\$573	x	x
	Condensate evaporator for remote refrigeration	\$376	x	x

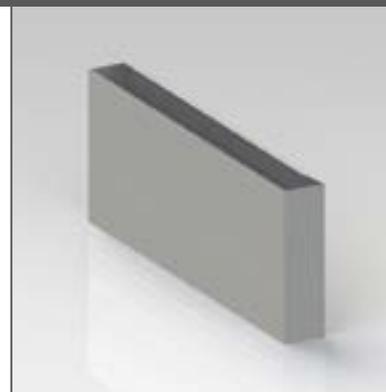
TITAN™ HIGH RISERS AND HIGH SHELVES

All Back Shelves are reinforced

TITAN™ HIGH RISERS AND HIGH SHELVES

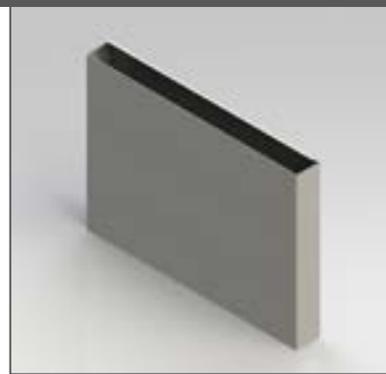
STAINLESS STEEL SHORT BACK RISER, 12" HIGH

MODEL	WIDTH	WT. (LBS.)	LIST PRICE
SR-12	12" Wide	15	\$544
SR-18	18" Wide	25	\$700
SR-24	24" Wide	40	\$966
SR-30	30" Wide	45	\$966
SR-36	36" Wide	55	\$1,084
SR-42	42" Wide	70	\$1,286
SR-48	48" Wide	80	\$1,327
SR-60	60" Wide	95	\$1,458
SR-72	72" Wide	105	\$1,610



STAINLESS STEEL HIGH BACK RISER 24.5" HIGH

MODEL	WIDTH	WT. (LBS.)	LIST PRICE
R-12	12" Wide	20	\$674
R-18	18" Wide	30	\$856
R-24	24" Wide	45	\$1,040
R-30	30" Wide	50	\$1,130
R-36	36" Wide	60	\$1,276
R-48	48" Wide	85	\$1,481
R-54	54" Wide	95	\$1,627
R-60	60" Wide	110	\$1,772
R-72	72" Wide	125	\$1,991



SINGLE DECK STAINLESS STEEL HIGH SHELF

MODEL	WIDTH	WT. (LBS.)	LIST PRICE
S-12	12" Wide	25	\$944
S-18	18" Wide	35	\$1,124
S-24	24" Wide	50	\$1,305
S-30	30" Wide	60	\$1,531
S-36	36" Wide	70	\$1,726
S-48	48" Wide	90	\$1,940
S-54	54" Wide	105	\$2,195
S-60	60" Wide	115	\$2,333
S-72	72" Wide	145	\$2,581



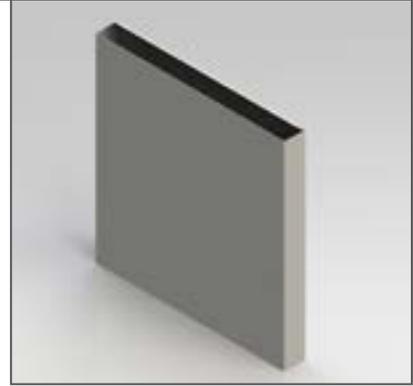
SINGLE DECK STAINLESS STEEL TUBULAR HIGH SHELF

MODEL	WIDTH	WT. (LBS.)	LIST PRICE
TS-12	12" Wide	25	\$964
TS-18	18" Wide	35	\$1,294
TS-24	24" Wide	50	\$1,670
TS-30	30" Wide	60	\$1,980
TS-36	36" Wide	70	\$2,382
TS-48	48" Wide	90	\$2,737
TS-54	54" Wide	105	\$3,069
TS-60	60" Wide	115	\$3,400
TS-72	72" Wide	145	\$3,732



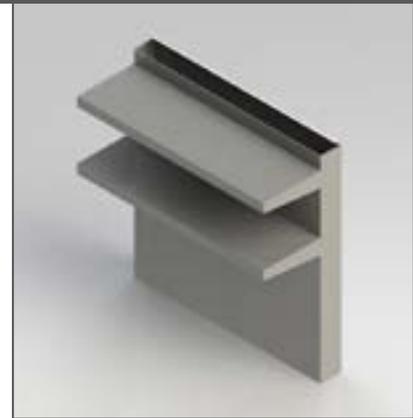
DOUBLE HIGH STAINLESS STEEL BACK RISER, 36" HIGH

MODEL	WIDTH	WT. (LBS.)	LIST PRICE
DR-12	12" Wide	30	\$1,033
DR-18	18" Wide	40	\$1,284
DR-24	24" Wide	50	\$1,549
DR-30	30" Wide	60	\$1,819
DR-36	36" Wide	70	\$2,046
DR-48	48" Wide	90	\$2,314
DR-54	54" Wide	110	\$2,661
DR-60	60" Wide	120	\$2,854
DR-72	72" Wide	145	\$3,128



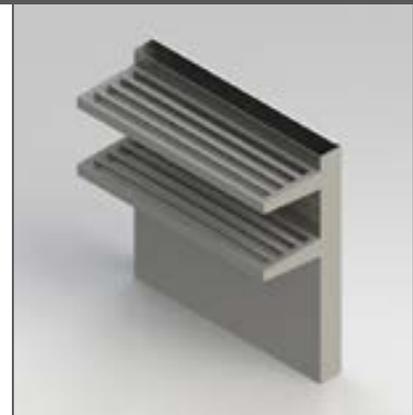
DOUBLE DECK STAINLESS STEEL HIGH SHELF

MODEL	WIDTH	WT. (LBS.)	LIST PRICE
DS-12	12" Wide	35	\$1,314
DS-18	18" Wide	40	\$1,680
DS-24	24" Wide	60	\$1,972
DS-30	30" Wide	80	\$2,241
DS-36	36" Wide	90	\$2,607
DS-48	48" Wide	110	\$2,968
DS-54	54" Wide	120	\$3,237
DS-60	60" Wide	130	\$3,658
DS-72	72" Wide	150	\$3,837



DOUBLE DECK STAINLESS STEEL TUBULAR HIGH SHELF

MODEL	WIDTH	WT. (LBS.)	LIST PRICE
DTS-12	12" Wide	35	\$1,357
DTS-18	18" Wide	40	\$1,708
DTS-24	24" Wide	60	\$1,995
DTS-30	30" Wide	80	\$2,333
DTS-36	36" Wide	90	\$2,708
DTS-48	48" Wide	110	\$3,174
DTS-54	54" Wide	120	\$3,376
DTS-60	60" Wide	130	\$3,784
DTS-72	72" Wide	150	\$4,193



ALL BACKGUARDS AND SHELVES ARE SHIPPED ASSEMBLED ON EQUIPMENT
(must specify if back-guards and shelves to be shipped loose)

Options: For additional options refer to the "Accessories and Options" information on pages 5-9.

TITAN™ HEAVY-DUTY RANGES AND COMBINATION RANGES

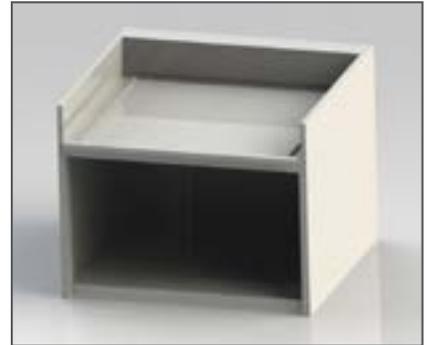
Combination Ranges provide you with the ability to choose from a variety of different tops and oven bases at the same time. Combinations mix and match open burners, hot tops, French hot tops, griddles, and planchas with cabinet bases, standard ovens, convection ovens, and high mass ovens.

- Cabinet base is simply an empty cabinet below ranges used as a storage area.

- Standard Oven is a regular oven that is set up to cook at a 150 – 550 degree Fahrenheit.
 - 35,000 BTU, 28 ¼" interior width
 - Removable stainless steel interior: side panels, top, and hearth

- Convection Oven has a ventilator in its center back helping on providing better heat circulation inside the oven base.
 - 30,000 BTU, 28" interior width
 - 3 Position fan: normal, quick cool, and off
 - One piece stainless steel oven tank: motor holds oven tank, 4 mounting bolts, rear plug

- High Mass Oven is an oven that includes a ½" steel plate helping on radiating and distributing heat evenly in the base and reducing the heat recovery time when the oven door is opened.
 - Two shelves, Chrome plated, wires curled and welded, dual function rack stops, full oven capacity, ¾" elevated rack



36" WIDE HEAVY-DUTY RANGES

FOUR 35,000 BTU OPEN BURNER RANGES



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-4-36	Standard Oven	175,000	680	\$13,613
JTRH-4-36C	Convection Oven	170,000	705	\$18,268
JTRH-4	Cabinet Base	140,000	480	\$13,268

SIX 35,000 BTU OPEN BURNER RANGES



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-6-36	Standard Oven	245,000	690	\$13,613
JTRH-6-36C	Convection Oven	240,000	740	\$18,268
JTRH-6	Cabinet Base	210,000	490	\$13,268

SIX 30,000 BTU OPEN BURNER STEP-UP RANGES



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRHE-3-3-36	Standard Oven	215,000	690	\$16,174
JTRHE-3-3-36C	Convection Oven	210,000	740	\$20,830
JTRHE-3-3	Cabinet Base	180,000	490	\$15,879

SEVEN 30,000 BTU OPEN BURNER STEP-UP RANGES



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRHE-4-3-36	Standard Oven	185,000	700	\$16,672
JTRHE-4-3-36C	Convection Oven	180,000	750	\$21,373
JTRHE-4-3	Cabinet Base	150,000	500	\$14,609

TWO 18" HOT TOP RANGES



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-2HT-36	Standard Oven	105,000	660	\$15,393
JTRH-2HT-36C	Convection Oven	100,000	710	\$20,093
JTRH-2HT	Cabinet Base	70,000	460	\$14,930

THREE 12" HOT TOP RANGES



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-3HT-36	Standard Oven	140,000	670	\$15,542
JTRH-3HT-36C	Convection Oven	135,000	720	\$20,287
JTRH-3HT	Cabinet Base	105,000	470	\$14,930

TWO 18" FRENCH TOP RANGES



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-2FHT-36	Standard Oven	95,000	710	\$15,828
JTRH-2FHT-36C	Convection Oven	90,000	760	\$20,572
JTRH-2FHT	Cabinet Base	60,000	510	\$15,542

36" GRIDDLE TOP – MANUAL RANGES



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-36G-36	Standard Oven	140,000	790	\$14,733
JTRH-36G-36C	Convection Oven	35,000	840	\$19,480
JTRH-36G	Cabinet Base	105,000	530	\$14,121

36" GRIDDLE TOP - THERMOSTATICALLY CONTROLLED RANGES



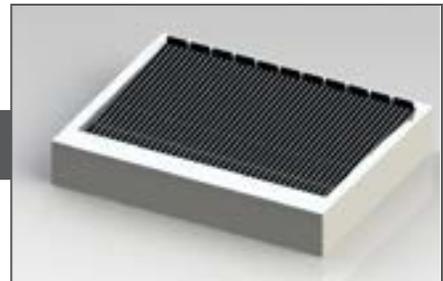
MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-36GT-36	Standard Oven	125,000	790	\$16,491
JTRH-36GT-36C	Convection Oven	120,000	840	\$20,238
JTRH-36GT	Cabinet Base	90,000	530	\$15,879

36" WIDE PLANCHA TOP RANGES



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-36IP-36	Standard Oven	70,000	790	\$19,801
JTRH-36IP-36C	Convection Oven	65,000	840	\$24,237
JTRH-36IP	Cabinet Base	35,000	530	\$19,045

36" CHAR-BROILER RANGES



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-36B-36	36" Wide Broiler with Standard Oven	125,000	750	\$21,514
JTRH-36B-36C	36" Wide Broiler with Convection Oven	120,000	775	\$26,261

36" WIDE S/S WORKTOP RANGES



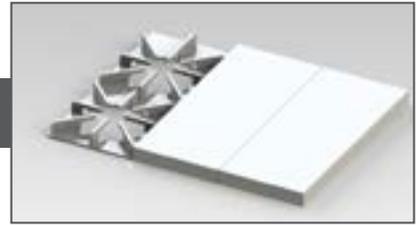
MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-36WT-36	Standard Oven	35,000	690	\$13,613
JTRH-36WT-36C	Convection Oven	30,000	740	\$18,268

36" SPLIT TOP RANGE, 3 OPEN BURNERS FRONT, 3 HOT TOPS REAR



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-3ST-36	Standard Oven	170,000	685	\$15,369
JTRH-3ST-36C	Convection Oven	165,000	735	\$20,206
JTRH-3ST	Cabinet Base	135,000	485	\$14,468

2 OPEN BURNERS, TWO 12" HOT TOPS



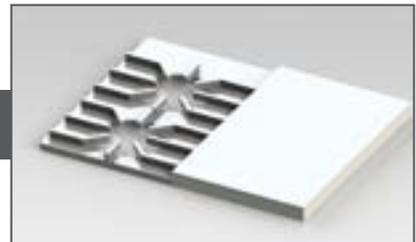
MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-2-2HT-36	Standard Oven	175,000	680	\$15,542
JTRH-2-2HT-36C	Convection Oven	170,000	730	\$20,287
JTRH-2-2HT	Cabinet Base	140,000	480	\$14,930

4 OPEN BURNERS, ONE 12" HOT TOP



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-4-1HT-36	Standard Oven	210,000	690	\$15,393
JTRH-4-1HT-36C	Convection Oven	205,000	740	\$20,098
JTRH-4-1HT	Cabinet Base	175,000	490	\$14,786

2 OPEN BURNERS, ONE 18" TOP



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-2-1HT-36	Standard Oven	140,000	675	\$15,393
JTRH-2-1HT-36C	Convection Oven	135,000	725	\$20,093
JTRH-2-1HT	Cabinet Base	105,000	475	\$14,786

12" GRIDDLE, 4 OPEN BURNERS



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-12G-4-36	Standard Oven	200,000	725	\$14,685
JTRH-12G-4-36C	Convection Oven	195,000	775	\$19,386
JTRH-12G-4	Cabinet Base	165,000	525	\$14,079

18" GRIDDLE, 2 OPEN BURNERS



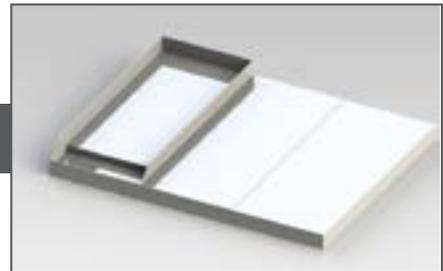
MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-18G-2-36	Standard Oven	140,000	735	\$15,393
JTRH-18G-2-36C	Convection Oven	135,000	785	\$20,093
JTRH-18G-2	Cabinet Base	105,000	535	\$14,786

24" GRIDDLE, 2 OPEN BURNERS



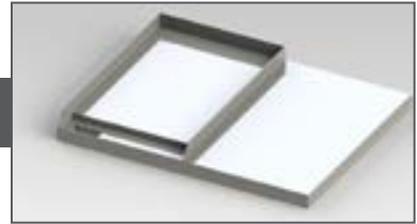
MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-24G-2-36	Standard Oven	135,000	755	\$15,542
JTRH-24G-2-36C	Convection Oven	130,000	805	\$20,287
JTRH-24G-2	Cabinet Base	100,000	555	\$14,930

12" GRIDDLE, TWO 12" HOT TOPS



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-12G-2HT-36	Standard Oven	175,000	710	\$15,393
JTRH-12G-2HT-36C	Convection Oven	170,000	760	\$20,093
JTRH-12G-2HT	Cabinet Base	140,000	510	\$14,786

18" GRIDDLE, ONE 18" HOT TOP



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-18G-1HT-36	Standard Oven	105,000	725	\$15,542
JTRH-18G-1HT-36C	Convection Oven	100,000	780	\$20,287
JTRH-18G-1HT	Cabinet Base	70,000	775	\$14,930

24" GRIDDLE, ONE 12" HOT TOP



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-24G-1HT-36	Standard Oven	140,000	750	\$15,693
JTRH-24G-1HT-36C	Convection Oven	135,000	800	\$20,482
JTRH-24G-1HT	Cabinet Base	105,000	700	\$15,071

18" PLANCHA TOP, 2 OPEN BURNERS



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-18IP-2-36	Standard Oven	122,500	735	\$18,544
JTRH-18IP-2-36C	Convection Oven	117,500	785	\$22,981
JTRH-18IP-2	Cabinet Base	87,500	535	\$17,631

24" PLANCHA TOP, 2 OPEN BURNERS



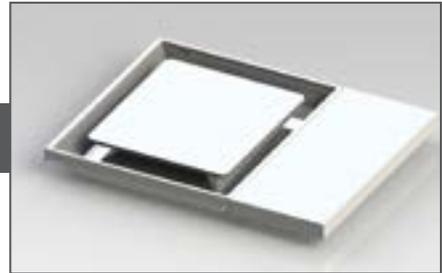
MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-24IP-2-36	Standard Oven	122,500	755	\$18,544
JTRH-24IP-2-36C	Convection Oven	117,500	805	\$22,981
JTRH-24IP-2	Cabinet Base	87,500	555	\$17,972

18" PLANCHA TOP, 18" HOT TOP



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-18IP-1HT-36	Standard Oven	87,500	725	\$19,237
JTRH-18IP-1HT-36C	Convection Oven	82,500	780	\$23,675
JTRH-18IP-1HT	Cabinet Base	52,500	775	\$18,666

24" PLANCHA TOP, 12" HOT TOP



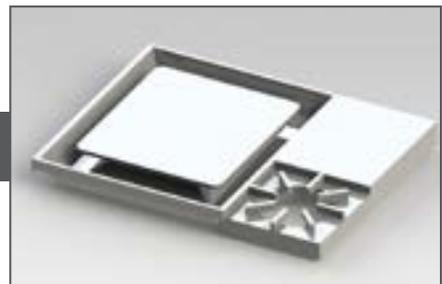
MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-24IP-1HT-36	Standard Oven	87,500	725	\$19,237
JTRH-24IP-1HT-36C	Convection Oven	82,500	780	\$23,675
JTRH-24IP-1HT	Cabinet Base	52,500	775	\$18,666

18" PLANCHA TOP, 18" FRENCH HOT TOP



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-18IP-1FHT-36	Standard Oven	82,500	755	\$19,237
JTRH-18IP-1FHT-36C	Convection Oven	77,500	805	\$23,675
JTRH-18IP-1FHT	Cabinet Base	47,500	555	\$18,666

24" PLANCHA TOP, 1 SPLIT TOP



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-24IP-1ST-36	Standard Oven	97,500	725	\$19,237
JTRH-24IP-1ST-36C	Convection Oven	92,500	780	\$23,675
JTRH-24IP-1ST	Cabinet Base	62,500	775	\$18,666

24" CHAR BROILER RANGE, 2 OPEN



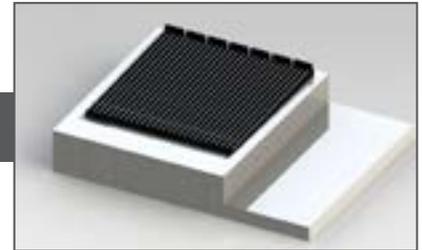
MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-24B-2-36	24" Broiler, 2 Open Burners, Oven	155,000	770	\$23,477
JTRH-24B-2-36C	24" Broiler, 2 Open Burners, Conv. Oven	150,000	770	\$28,223

18" CHAR BROILER RANGE, 2 OPEN BURNERS



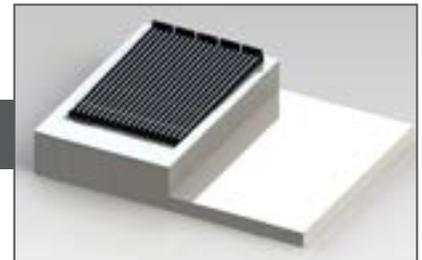
MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-18B-2-36	18" Broiler, 2 Open Burners, Oven	150,000	735	\$22,825
JTRH-18B-2-36C	18" Broiler, 2 Open Burners, Conv. Oven	145,000	735	\$27,573

24" CHAR BROILER RANGE, 12" HOT TOP



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-24B-1HT-36	24" Broiler, 12" Hot Top, Oven	135,000	760	\$23,477
JTRH-24B-1HT-36C	24" Broiler, 12" Hot Top, Conv. Oven	130,000	760	\$28,223

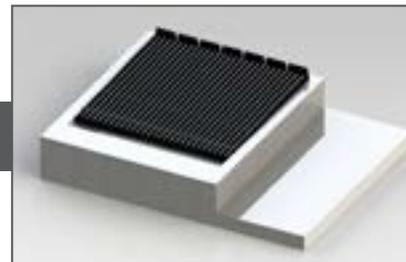
18" CHAR BROILER RANGE, 18" HOT TOP



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-18B-1HT-36	18" Broiler, 18" Hot Top, Oven	110,000	670	\$23,964
JTRH-18B-1HT-36C	18" Broiler, 18" Hot Top, Conv. Oven	105,000	670	\$28,711

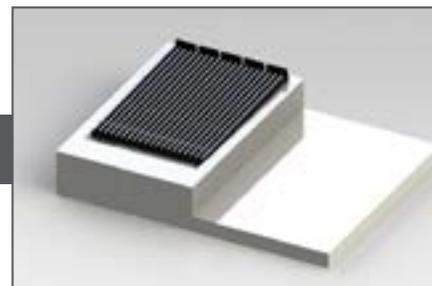
TITAN™ “SPACE SAVER” HEAVY-DUTY RANGES

24” CHAR BROILER RANGE, 12” S/S WORKTOP



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-24B-12WT-36	24" Broiler, 12" Work Top, Oven	95,000	680	\$23,477
JTRH-24B-12WT-36C	24" Broiler, 12" Work Top, Conv. Oven	90,000	680	\$28,223

18” CHAR BROILER RANGE, 18” S/S WORKTOP



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-18B-18WT-36	18" Broiler, 18" Work Top, Oven	80,000	580	\$22,825
JTRH-18B-18WT-36C	18" Broiler, 18" Work Top, Conv. Oven	75,000	580	\$27,573

18” CHAR BROILER RANGE, 18” FRENCH HOT TOP



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-18B-1FHT-36	18" Broiler, 18" French Hot Top, Oven	115,000	670	\$23,964
JTRH-18B-1FHT-36C	18" Broiler, 18" French Hot Top, Conv. Oven	110,000	670	\$28,711

30" WIDE "SPACE SAVER" HEAVY-DUTY RANGES

30" FOUR 35,000 BTU OPEN BURNER RANGES



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-4-30	Standard Oven	175,000	580	\$13,175
JTRH-4-30C	Convection Oven	175,000	605	\$17,876
JTRH-4T	Cabinet Base	140,000	450	\$13,268

30" WIDE FRENCH HOT TOP RANGES (SIDEWAYS)



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-1FHT-30	Standard Oven	65,000	650	\$14,947
JTRH-1FHT-30C	Convection Oven	60,000	700	\$19,647
JTRH-1FHTS	Cabinet Base	30,000	410	\$14,340

30" WIDE GRIDDLE RANGES



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-30G-30	Standard Oven	105,000	700	\$14,153
JTRH-30G-30C	Convection Oven	100,000	780	\$18,855
JTRH-30G	Cabinet Base	70,000	470	\$13,681

30" WIDE PLANCHA TOP RANGES



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-30IP-30	Standard Oven	52,500	670	\$15,228
JTRH-30IP-30C	Convection Oven	47,500	720	\$19,581
JTRH-30IP	Cabinet Base	17,500	450	\$14,811

30" WIDE CHAR BROILER RANGES



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-30B-30	Standard Oven	110,000	690	\$21,074
JTRH-30B-30C	Convection Oven	105,000	715	\$25,820
JTRH-30B	Cabinet Base	75,000	420	\$12,232

30" WIDE S/S WORKTOP RANGES



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-30WT-30	Standard Oven	35,000	580	\$13,175
JTRH-30WT-30C	Convection Oven	30,000	605	\$17,876

30" WIDE - 18" HOT TOP, TWO 12" OPEN BURNERS



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-1HT-2-30	Standard Oven	140,000	650	\$14,951
JTRH-1HT-2-30C	Convection Oven	135,000	700	\$19,652

30" WIDE - 18" FRENCH HOT TOP, TWO 12" OPEN BURNERS



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-1FHT-2-30	Standard Oven	130,000	650	\$15,238
JTRH-1FHT-2-30C	Convection Oven	125,000	700	\$19,939
JTRH-1FHT-2A	Cabinet Base	100,000	450	\$14,559

30" WIDE - 18" GRIDDLE, TWO 12" OPEN BURNERS



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-18G-2-30	Standard Oven	140,000	675	\$14,956
JTRH-18G-2-30C	Convection Oven	135,000	725	\$19,655
JTRH-18G-2A	Cabinet Base	105,000	475	\$13,894

30" WIDE - 18" PLANCHA, TWO 12" OPEN BURNERS



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-18IP-2-30	Standard Oven	122,500	675	\$17,786
JTRH-18IP-2-30C	Convection Oven	117,500	725	\$22,138
JTRH-18IP-2A	Cabinet Base	87,500	475	\$17,225

30" WIDE - 18" CHAR BROILER, TWO 12" OPEN BURNERS



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-18B-2-30	Standard Oven	150,000	675	\$22,385
JTRH-18B-2-30C	Convection Oven	145,000	695	\$27,130

HEAVY-DUTY RANGES – CABINET BASE

Titan™ Ranges are standard with 1-1/4" front manifold with 1" rear gas connection reduced to 3/4" and stainless steel front, sides and tray bed.

STANDARD FEATURES

- Individual lift-off steel top grates
- 35,000 BTU/hr cast iron open burners
- Variable size multi-point gas connection
- One stainless steel pilot per burner
- 14 gauge all stainless steel welded body construction
- Stainless steel cabinet interior and exterior
- Stainless steel gas tubing throughout
- Stainless steel front, sides and stub back
- Stainless steel solid 6" plate shelf
- Stainless steel adjustable 6" legs
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold left and right

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
- Intermediate shelf
- Common plate shelf with Item(s) Model(s)

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)

CABINET BASE RANGES – 18" SECTIONS

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-2	18" Two Open Burners	70,000	240	\$7,496
JTRH-4	36" Four Open Burners	140,000	480	\$13,268
JTRH-8	72" Eight Open Burners	280,000	960	\$22,836



CABINET BASE RANGES – 12" SECTIONS

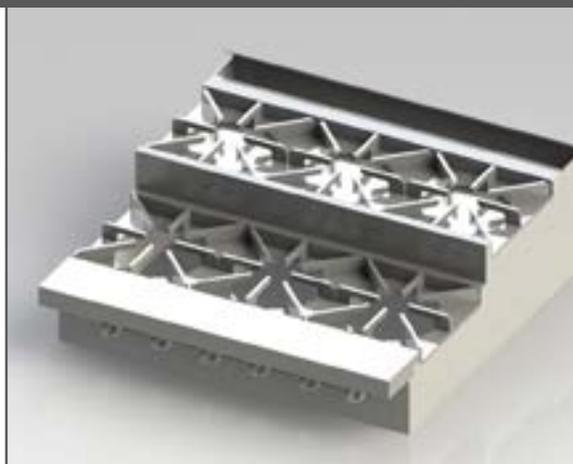
MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-2-A	12" Two Open Burners	70,000	190	\$5,790
JTRH-4-A	24" Four Open Burners	140,000	240	\$8,868
JTRH-6	36" Six Open Burners	210,000	500	\$13,268
JTRH-8-A	48" Eight Open Burners	280,000	700	\$15,544
JTRH-10	60" Ten Open Burners	350,000	750	\$19,139
JTRH-12	72" Twelve Open Burners	420,000	1000	\$21,745



STEP-UP CABINET BASE RANGES

STANDARD FEATURES

- Individual lift-off steel top grates
- 30,000 BTU/hr cast iron open burners
- Variable size multi-point gas connection
- One stainless steel pilot per burner
- 14 gauge all welded body construction
- Stainless steel cabinet interior and exterior
- Stainless steel gas tubing throughout
- Stainless steel front, sides, stub back and bottom
- Stainless steel 6" solid plate shelf
- Stainless steel adjustable 6" legs
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold left and right



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
- Intermediate shelf
- Common plate shelf with Item(s) Model(s)

ACCESSORIES

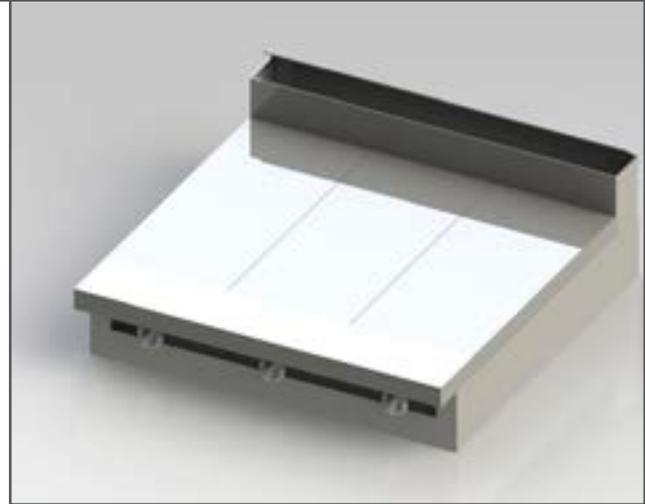
- 6" casters, front two locking (5" diameter wheel)
- 36" flex hose with quick disconnect (3/4" connection)
- 48" flex hose with quick disconnect (3/4" connection)
- 1" gas pressure regulator (specify gas type)
- 1-1/4" gas pressure regulator (specify gas type)

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRHE-1-1	12" Open Burners - 1 Front, 1 Rear	70,000	180	\$6,260
JTRHE-2-2	24" Open Burners, 2 Front, 2 Rear	140,000	265	\$9,676
JTRHE-3-3	36" Open Burners, 3 Front, 3 Rear	210,000	490	\$15,879
JTRHE-4-4	48" Open Burners, 4 Front, 4 Rear	280,000	650	\$17,466
JTRHE-5-5	60" Open Burners, 5 Front, 5 Rear	350,000	810	\$21,485
JTRHE-6-6	72" Open Burners, 6 Front, 6 Rear	420,000	980	\$25,542

HOT TOP RANGES CABINET BASE

STANDARD FEATURES

- Highly polished reinforced cast iron plates
- One 35,000 BTU/hr burner per section
- Variable size multi-point gas connection
- One stainless steel pilot per burner
- 14 gauge all welded body construction
- Stainless steel cabinet interior and exterior
- Stainless steel gas tubing throughout
- Stainless steel front, sides and stub back
- Stainless steel 6" solid plate shelf
- Stainless steel adjustable 6" legs
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold left and right



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
- Intermediate shelf
- Common plate shelf with Item(s) Model(s)

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)

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-1HT-A	12" One Hot Top Section	35,000	200	\$6,081
JTRH-1HT	18" One Hot Top Section	35,000	230	\$7,496
JTRH-2HT-A	24" Two Hot Top Sections	70,000	280	\$9,311
JTRH-2HT	36" Two Hot Top Sections	70,000	460	\$14,930
JTRH-3HT	36" Three Hot Top Sections	105,000	470	\$14,930
JTRH-4HT	48" Four Hot Top Sections	140,000	670	\$15,542
JTRH-5HT	60" Five Hot Top Sections	175,000	750	\$20,096
JTRH-6HT	72" Six Hot Top Sections	210,000	940	\$23,972

FRENCH HOT TOP RANGE CABINET BASE

STANDARD FEATURES

- Highly polished reinforced cast iron French top plates
- One 35,000 BTU/hr burner per section
- Variable size multi-point gas connection
- 14 gauge all welded body construction
- Stainless steel cabinet interior and exterior
- Stainless steel gas tubing throughout
- Stainless steel front, sides and stub back
- Stainless steel 6" solid plate shelf
- Stainless steel adjustable 6" legs
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold left and right



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
- Intermediate shelf
- Common plate shelf with Item(s) Model(s)

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)

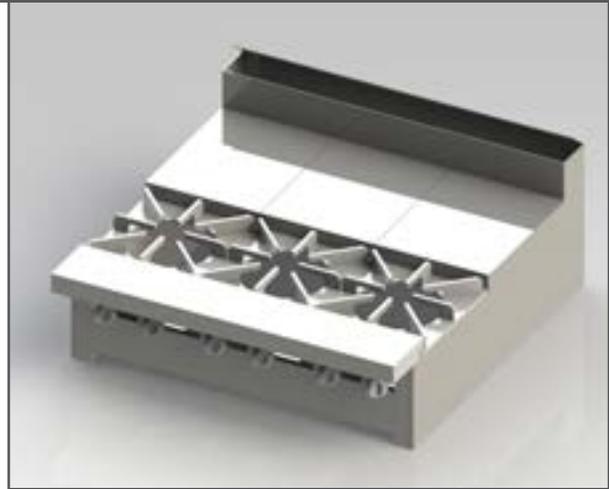
MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-1FHT	18" One French Top Section	30,000	230	\$7,496
JTRH-2FHT	36" Two French Top Sections	60,000	510	\$15,542



SPLIT TOP RANGE CABINET BASE

STANDARD FEATURES

- Individual cast iron top grates with open top front and polished hot top rear
- 15,000 BTU/hr per hot top section
- 35,000 BTU/hr per open burner section
- Variable size multi-point gas connection
- 14 gauge stainless steel all welded body construction
- Stainless steel gas tubing throughout
- Stainless steel front, sides and stub back
- Stainless steel 6" solid plate shelf
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold left and right



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
- Intermediate shelf
- Common plate shelf with Item(s) Model(s)

ACCESSORIES

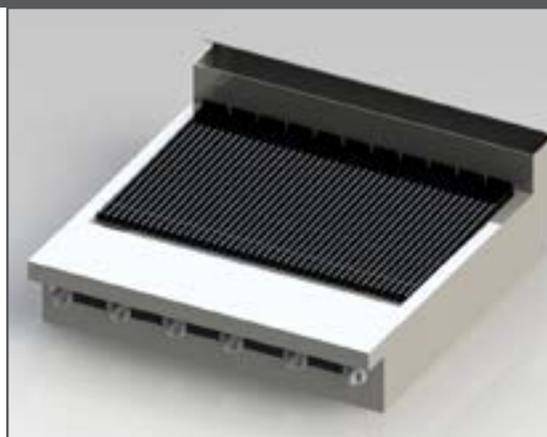
- 6" casters, front two locking (5" diameter wheel)
- 36" flex hose with quick disconnect (3/4" connection)
- 48" flex hose with quick disconnect (3/4" connection)
- 1" gas pressure regulator (specify gas type)
- 1-1/4" gas pressure regulator (specify gas type)

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-1ST	12" One Split Top Section	50,000	200	\$6,194
JTRH-2ST	24" Two Split Top Sections	100,000	340	\$9,486
JTRH-3ST	36" Three Split Top Sections	150,000	485	\$14,468
JTRH-4ST	48" Four Split Top Sections	200,000	985	\$17,021
JTRH-5ST	60" Five Split Top Sections	250,000	825	\$20,472
JTRH-6ST	72" Six Split Top Sections	300,000	970	\$24,427

CHAR BROILER RANGE W/ CABINET BASE

STANDARD FEATURES

- 14 gauge all welded body construction
- Stainless steel front, sides and stub back
- Heavy-duty cast iron burner radiants
- One 15,000 BTU/hr. burner every 6" broiler
- Variable size multi-point gas connection
- Infinite control manual gas valves at each burner for precise heat control
- 12 gauge all welded firebox construction
- Two separate 14 gauge steel drip pans to control flare ups
- Stainless steel 6" solid plate shelf
- Stainless steel cabinet interior and exterior
- Stainless steel gas tubing throughout
- Stainless steel adjustable 6" legs
- Stainless steel tray bed
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold left and right



AVAILABLE OPTIONS

- Stainless steel high riser
- Stainless steel double high riser
- Stainless steel tubular high shelf
- Stainless steel tubular double high shelf
- Stainless steel doors
- Intermediate shelf
- Fish grate (round bars)
- Common plate shelf with Item(s) Model(s)

ACCESSORIES

- 6" casters, front two locking (5" diameter wheel)
- 1" gas pressure regulator (specify gas type)
- 1-1/4" gas pressure regulator (specify gas type)

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-18B	18" Broiler, S/S Cabinet Base	45,000	300	\$10,301
JTRH-24B	24" Broiler, S/S Cabinet Base	60,000	360	\$10,971
JTRH-30B	30" Broiler, S/S Cabinet Base	75,000	420	\$12,232
JTRH-36B	36" Broiler, S/S Cabinet Base	90,000	475	\$13,476
JTRH-48B	48" Broiler, S/S Cabinet Base	120,000	620	\$17,771
JTRH-60B	60" Broiler, S/S Cabinet Base	150,000	750	\$18,828
JTRH-72B	72" Broiler, S/S Cabinet Base	180,000	880	\$20,945



GRIDDLE TOP RANGE CABINET BASE, THERMOSTATICALLY CONTROLLED

STANDARD FEATURES

- Polished 1" thick steel griddle plates
- Variable size multi-point gas connection
- 14 gauge stainless steel grease trough
- 14 gauge stainless side and rear splash
- Stainless steel cabinet interior and exterior
- Stainless steel front, sides and stub back
- Stainless steel 6" solid plate shelf
- Stainless steel adjustable 6" legs
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold left and right



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)

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)
- Grooved griddle surface (add "G" to model number)
- Stainless steel doors
- Intermediate shelf

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-12GT	12" Thermostatic Griddle	30,000	175	\$6,529
JTRH-18GT	18" Thermostatic Griddle	30,000	250	\$7,862
JTRH-24GT	24" Thermostatic Griddle	60,000	300	\$10,209
JTRH-30GT	30" Thermostatic Griddle	60,000	441	\$15,087
JTRH-36GT	36" Thermostatic Griddle	90,000	530	\$15,879
JTRH-48GT	48" Thermostatic Griddle	120,000	705	\$18,186
JTRH-60GT	60" Thermostatic Griddle	150,000	830	\$21,646
JTRH-72GT	72" Thermostatic Griddle	180,000	1060	\$26,859

GRIDDLE TOP RANGE CABINET BASE, MANUALLY CONTROLLED



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-12G	12" Manual Griddle	35,000	175	\$5,851
JTRH-18G	18" Manual Griddle	35,000	250	\$7,514
JTRH-24G	24" Manual Griddle	70,000	300	\$8,928
JTRH-30G	30" Manual Griddle	70,000	470	\$13,681
JTRH-36G	36" Manual Griddle	105,000	530	\$14,121
JTRH-48G	48" Manual Griddle	140,000	705	\$15,633
JTRH-60G	60" Manual Griddle	175,000	830	\$19,328
JTRH-72G	72" Manual Griddle	210,000	1060	\$23,050

PLANCHA TOP RANGE CABINET BASE

STANDARD FEATURES

- Polished 5/8" thick steel plancha plate
- Variable size multi-point gas connection
- 14 gauge stainless steel grease trough
- Stainless steel front, sides and stub back
- Stainless steel 6" solid plate shelf
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold left and right



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)

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)
- Stainless steel doors
- Intermediate shelf

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTRH-18IP	18" Plancha Top	17,500	250	\$10,024
JTRH-24IP	24" Plancha Top	17,500	300	\$12,656
JTRH-30IP	30" Plancha Top	17,500	450	\$14,811
JTRH-36IP	36" Plancha Top	35,000	530	\$19,045
JTRH-48IP	48" Plancha Top	52,500	610	\$23,278
JTRH-60IP	60" Plancha Top	70,000	690	\$27,512

Please note: All Plancha top units default to "U" Shaped, Spanish Style burner(s), standard. Round/Centered French style burner(s) is available upon special request, no difference in price.



SPREADER CABINET

STANDARD FEATURES

- 14 gauge stainless steel all welded body construction
- Stainless steel front, sides, top and stub back
- Stainless steel 6" solid plate shelf
- Stainless steel insulated double wall door(s) - SD Models Only
- Stainless steel cabinet interior and exterior
- Stainless steel adjustable 6" legs
- Cap and cover manifold left and right



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 intermediate shelf
- Common plate shelf with Item(s) Model(s)

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)
- 1-1/4" gas pressure regulator (specify gas type)
- 1" gas pressure regulator (specify gas type)

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JTPR-6	6" with stainless steel front	N/A	105	\$2,526
JTPR-12	12" with open front	N/A	135	\$4,023
JTPR-12SD	12" with door	N/A	145	\$4,655
JTPR-18	18" with open front	N/A	165	\$4,432
JTPR-18SD	18" with door	N/A	180	\$5,214
JTPR-24	24" with open front	N/A	190	\$4,809
JTPR-24SD	24" with door	N/A	205	\$5,815
JTPR-36	36" with open front	N/A	235	\$6,353
JTPR-36SD	36" with door	N/A	265	\$7,443

HEAVY-DUTY RANGES – MODULAR

Titan™ Modular Ranges come standard with tubular legs that feature adjustable feet for easy leveling. To order without legs, please specify when ordering. To build your own Fire and Ice™ cooking system, please see the Fire and Ice™ section.

STANDARD FEATURES

- Individual lift-off steel top grates
- 35,000 BTU/hr cast iron open burners
- Variable size multi-point gas connection
- One stainless steel pilot per burner
- 14 gauge all stainless steel welded body construction
- Stainless steel cabinet interior and exterior
- Stainless steel gas tubing throughout
- Stainless steel front, sides and stub back
- Stainless steel 6" solid plate shelf
- Stainless steel adjustable 6" legs
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold left and right (if tied into a line-up)
- Floor length legs

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)

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)

MODULAR RANGES – 18" SECTIONS

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JMRH-2	18" Two Open Burners	70,000	190	\$5,854
JMRH-4	36" Four Open Burners	140,000	395	\$8,271
JMRH-8	72" Eight Open Burners	280,000	790	\$17,130



MODULAR RANGES – 12" SECTIONS

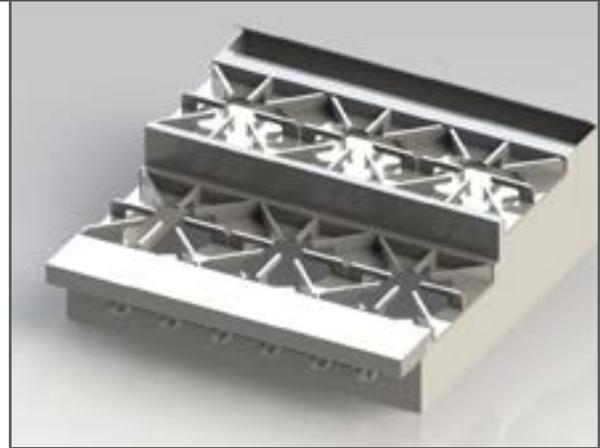
MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JMRH-2-A	12" Two Open Burners	70,000	140	\$4,934
JMRH-4-A	24" Four Open Burners	140,000	225	\$6,804
JMRH-6	36" Six Open Burners	210,000	450	\$9,350
JMRH-8-A	48" Eight Open Burners	280,000	590	\$11,550
JMRH-10	60" Ten Open Burners	350,000	675	\$13,762
JMRH-12	72" Twelve Open Burners	420,000	760	\$17,130



MODULAR STEP-UP RANGES

STANDARD FEATURES

- Individual lift-off steel top grates
- 35,000 BTU/hr cast iron open burners
- Variable size multi-point gas connection
- One stainless steel pilot per burner
- 14 gauge all welded body construction
- Stainless steel gas tubing throughout
- Stainless steel front, sides and stub back
- Stainless steel 6" solid plate shelf
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold left and right
- Floor length legs



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)

ACCESSORIES

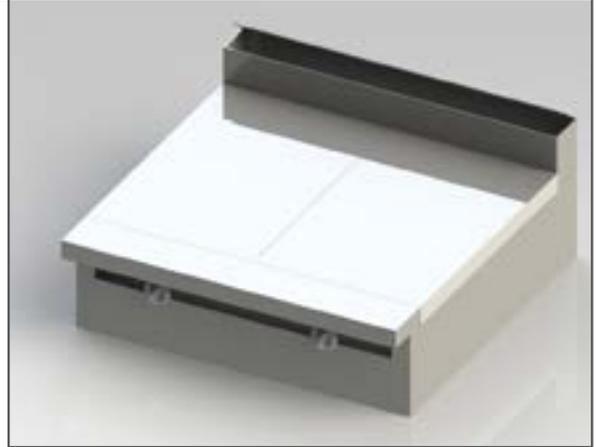
- 6" casters, front two locking (5" diameter wheel)
- 36" flex hose with quick disconnect (3/4" connection)
- 48" flex hose with quick disconnect (3/4" connection)
- 1" gas pressure regulator (specify gas type)
- 1-1/4" gas pressure regulator (specify gas type)

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JMRHE-1-1	1 Front Burner, 1 Rear	70,000	140	\$4,643
JMRHE-2-2	2 Front Burners, 2 Rear	140,000	225	\$7,520
JMRHE-3-3	3 Front Burners, 3 Rear	210,000	450	\$10,616
JMRHE-4-4	4 Front Burners, 4 Rear	280,000	590	\$15,016
JMRHE-5-5	5 Front Burners, 5 Rear	350,000	675	\$18,306
JMRHE-6-6	6 Front Burners, 6 Rear	420,000	760	\$21,551

HOT TOP MODULAR RANGE

STANDARD FEATURES

- Highly polished reinforced cast iron plates
- One 35,000 BTU/hr burner per section
- Variable size multi-point gas connection
- 14 gauge all welded body construction
- Stainless steel gas tubing throughout
- Stainless steel front, sides, and stub back
- Stainless steel 6" solid plate shelf
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold left and right
- Floor length legs



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)

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)

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JMRH-1HT-A	One 12" Hot Top	35,000	130	\$4,507
JMRH-1HT	One 18" Hot Top	35,000	210	\$5,181
JMRH-2HT-A	Two 12" Hot Tops	70,000	205	\$8,027
JMRH-2HT	Two 18" Hot Tops	70,000	400	\$8,734
JMRH-3HT	Three 12" Hot Tops	105,000	410	\$9,169
JMRH-4HT	Four 12" Hot Tops	140,000	540	\$11,364
JMRH-5HT	Five 12" Hot Tops	175,000	615	\$14,781
JMRH-6HT	Six 12" Hot Tops	210,000	690	\$17,418

FRENCH HOT TOP MODULAR RANGE

STANDARD FEATURES

- Highly polished reinforced cast iron French top plates
- One 35,000 BTU/hr burner per section
- Variable size multi-point gas connection
- 14 gauge all welded body construction
- Stainless steel gas tubing throughout
- Stainless steel front, sides and stub back
- Stainless steel 6" solid plate shelf
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold left and right
- Floor length legs



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)

ACCESSORIES

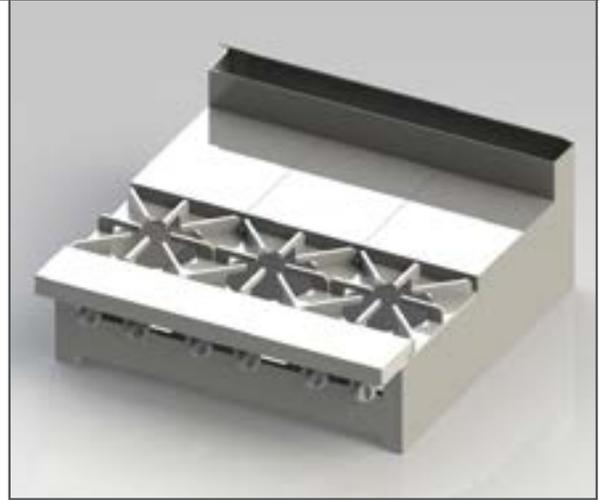
- 6" casters, front two locking (5" diameter wheel)
- 36" flex hose with quick disconnect (3/4" connection)
- 48" flex hose with quick disconnect (3/4" connection)
- 1" gas pressure regulator (specify gas type)
- 1-1/4" gas pressure regulator (specify gas type)

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JMRH-1FHT	One 18" French Hot Top	30,000	225	\$5,969
JMRH-2FHT	Two 18" French Hot Top	60,000	450	\$9,476

SPLIT TOP MODULAR RANGE

STANDARD FEATURES

- Individual lift-off steel top grate(s) with open top front and polished hot top(s) rear
- 15,000 BTU/hr per hot top section
- 35,000 BTU/hr per open burner section
- Variable size multi-point gas connection
- 14 gauge stainless steel all welded body construction
- Stainless steel gas tubing throughout
- Stainless steel front, sides and stub back
- Stainless steel 6" solid plate shelf
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold left and right
- Floor length legs



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)

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)

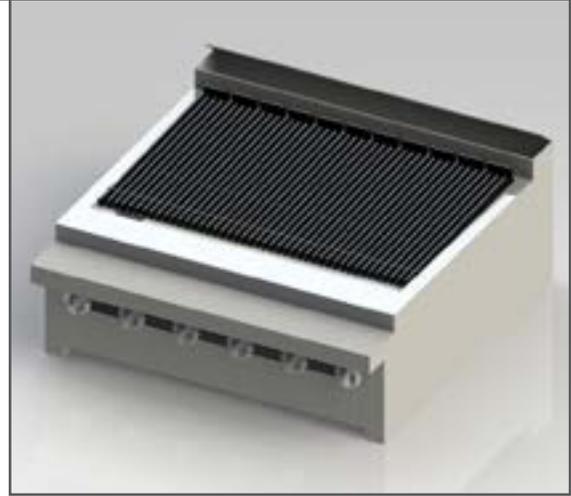
MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JMRH-1ST	1 Open Burner, 1 Hot Top Rear	50,000	150	\$4,859
JMRH-2ST	2 Open Burners, 2 Hot Tops Rear	100,000	265	\$5,894
JMRH-3ST	3 Open Burners, 3 Hot Tops Rear	150,000	430	\$9,081
JMRH-4ST	4 Open Burners, 4 Hot Tops Rear	200,000	580	\$11,267
JMRH-5ST	5 Open Burners, 5 Hot Tops Rear	250,000	695	\$14,338
JMRH-6ST	6 Open Burners, 6 Hot Tops Rear	300,000	860	\$17,452



CHAR BROILER MODULAR RANGE

STANDARD FEATURES

- 14 gauge all welded body construction
- Stainless steel front, top, sides and stub back
- Heavy-duty cast iron top grates with built-in grease guides that channel away excess fat and reduce flaring
- Heavy-duty cast iron burner radiants
- One 15,000 BTU/hr. burner every 6" broiler
- Variable size multi-point gas connection—see utility information for details
- Infinite control manual gas valves at each burner for precise heat control
- 12 gauge all welded firebox construction
- Two separate 14 gauge steel drip pans to control flare ups
- Stainless steel 6" solid plate shelf
- Stainless steel gas tubing throughout
- Stainless steel front, sides and stub back
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold left and right
- Floor length legs



AVAILABLE OPTIONS

- Stainless steel high riser
- Stainless steel double high riser
- Stainless steel tubular high shelf
- Stainless steel tubular double high shelf
- Fish grate (round bars)
- Common plate shelf with Item(s) Model(s)

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)

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JMRH-18B	18" Modular Broiler	45,000	200	\$7,548
JMRH-24B	24" Modular Broiler	60,000	250	\$7,863
JMRH-30B	30" Modular Broiler	75,000	300	\$8,443
JMRH-36B	36" Modular Broiler	90,000	350	\$9,490
JMRH-48B	48" Modular Broiler	120,000	400	\$12,791
JMRH-60B	60" Modular Broiler	150,000	450	\$16,344
JMRH-72B	72" Modular Broiler	180,000	500	\$17,265

HEAVY-DUTY RANGES – MODULAR

STANDARD FEATURES

- Polished 1" thick steel griddle plates
- Variable size multi-point gas connection
- 14 gauge stainless steel grease trough
- 14 gauge stainless side and rear splash
- Stainless steel front, sides and stub back
- Stainless steel 6" solid plate shelf
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold left and right
- Floor length legs

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)

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)

GRIDDLE TOP MODULAR RANGE, THERMOSTATICALLY CONTROLLED

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JMRH-18GT	18" Thermostatic Griddle	30,000	250	\$5,738
JMRH-24GT	24" Thermostatic Griddle	60,000	300	\$6,918
JMRH-36GT	36" Thermostatic Griddle	90,000	530	\$10,663
JMRH-48GT	48" Thermostatic Griddle	120,000	705	\$13,501
JMRH-60GT	60" Thermostatic Griddle	150,000	830	\$16,959
JMRH-72GT	72" Thermostatic Griddle	180,000	1060	\$20,571
JMRH-84GT	84" Thermostatic Griddle	210,000	1290	\$25,352



GRIDDLE TOP MODULAR RANGE, MANUALLY CONTROLLED

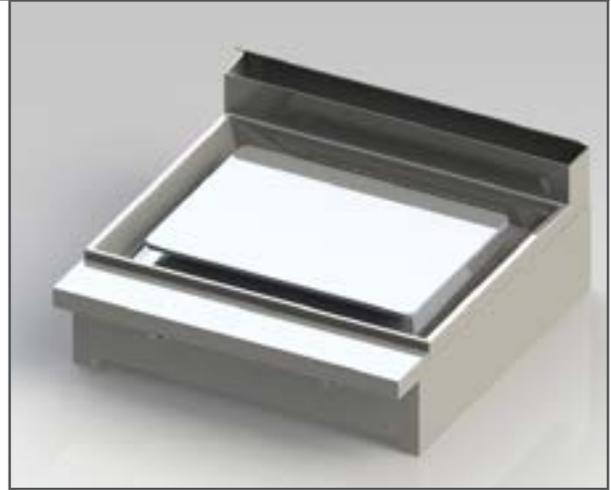
MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JMRH-12G	12" Manual Griddle	35,000	175	\$4,486
JMRH-18G	18" Manual Griddle	35,000	250	\$5,366
JMRH-24G	24" Manual Griddle	70,000	300	\$6,083
JMRH-36G	36" Manual Griddle	105,000	530	\$8,999
JMRH-48G	48" Manual Griddle	140,000	705	\$11,550
JMRH-60G	60" Manual Griddle	175,000	830	\$14,743
JMRH-72G	72" Manual Griddle	210,000	1060	\$17,956



PLANCHA MODULAR TOP RANGE

STANDARD FEATURES

- Polished 5/8" thick steel plancha plate
- Variable size multi-point gas connection
- 14 gauge stainless steel grease trough
- Stainless steel front, sides and stub back
- Stainless steel 6" solid plate shelf
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold left and right
- Floor length legs



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)

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)

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JMRH-18IP	18" Modular	17,500	250	\$6,830
JMRH-24IP	24" Modular	17,500	300	\$8,129
JMRH-30IP	30" Modular	17,500	450	\$10,888
JMRH-36IP	36" Modular	35,000	530	\$12,201
JMRH-48IP	48" Modular	52,000	610	\$16,273
JMRH-60IP	60" Modular	70,000	690	\$20,344

Please note: All Plancha top units default to "U" Shaped, Spanish Style burner(s), standard. Round/Centered French style burner(s) is available upon special request, no difference in price.

MODULAR SPREADER

STANDARD FEATURES

- 14 gauge stainless steel all welded body construction
- Stainless steel top, front, sides and stub back
- Stainless steel 6" solid plate shelf
- Cap and cover manifold left and right (if tied into a line-up)
- Floor length legs



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)

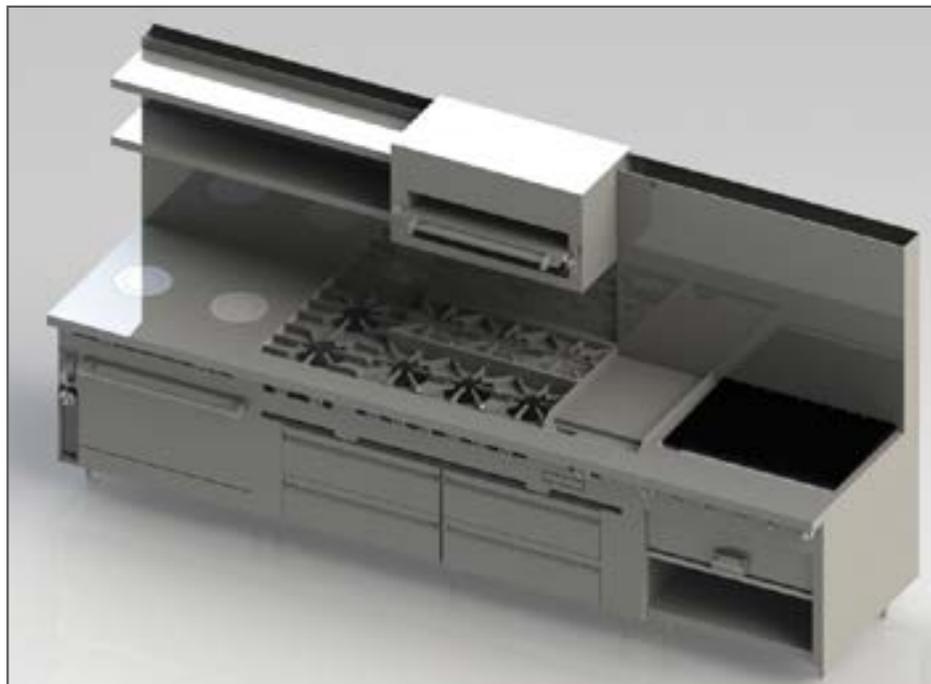
ACCESSORIES

- 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)
- 1-1/4" gas pressure regulator (specify gas type)
- 1" gas pressure regulator (specify gas type)

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JMPR-6	6" Modular Spreader	N/A	80	\$2,439
JMPR-12	12" Modular Spreader	N/A	100	\$2,975
JMPR-18	18" Modular Spreader	N/A	120	\$3,729
JMPR-24	24" Modular Spreader	N/A	150	\$4,094
JMPR-36	36" Modular Spreader	N/A	190	\$5,119

TITAN™ FIRE AND ICE™ RANGES WITH REFRIGERATOR BASES

Titan™ heavy-duty ranges with integrated refrigerated bases will bring unparalleled convenience and flexibility to your cooking line.



Want to make the most of your kitchen space – and your time? Jade® Titan™ Fire and Ice™ makes it possible for you to do more in less space, with less movement by putting everything you need right at your fingertips.

Choose ranges with open burners, griddles, broilers, hot tops or French tops, combined with remote or self-contained two-, four-, or six-drawer refrigerated bases, freezer bases or stainless steel oven bases. Many options are available as standard equipment to bring unparalleled convenience and flexibility to your cooking line in individual or battery installations.

That means whether you need to boil it, broil it, bake it, fry it or refrigerate it, Jade® Titan™ Fire and Ice™ puts what you need where you need it to maximize efficiency and productivity.

YOU ARE IN CONTROL

You're the expert when it comes to the way your kitchen works; you decide how to design your own custom battery. By utilizing standard equipment, you can get your very own Fire and Ice™ line-up at a fraction of the cost of custom-made line-ups incorporating refrigerated bases offered by other manufacturers. The following is the combination of standard equipment that shapes your cooking flexibility:

- Open burners
- Step-up ranges
- Griddles
- Broilers
- Hot tops
- French tops
- 2- 4- and 6-drawer refrigerated bases
- Freezer bases
- Stainless steel oven bases
- Convection ovens
- Cheese melters
- Steam cookers
- Plate shelves
- Cabinets
- Planchas

HOW TO ORDER AND DETERMINE PRICING FOR A TITAN™ FIRE AND ICE™ RANGE

1. Choose a low height refrigerator base (see next page for options).
2. Choose a Modular range top configuration that fits with your range base.
3. Determine pricing by adding the two prices together.

EXAMPLE:

1. REF. BASE — JRLH-02R-T-36
2. 6 BURNERS, MOD. RANGE — JMRH-6
3. \$ BASE + \$ MOD. RANGE = \$ FIRE AND ICE™

TITAN™ FIRE AND ICE™ REFRIGERATOR BASES / SAUTE STATIONS

Customer Note: Please call manufacturer for asking about the glycol refrigeration option.

Jade® modular ranges work with low height refrigerator/freezer bases to create Jade® Titan™ Fire and Ice™ ranges with integrated refrigerated bases. So, creating your own Fire and Ice system goes by selecting your refrigerated base first then the top configuration from the modular range section.

STANDARD FEATURES:

- Built in future flexibility
- Titan modular cooktops on Titan refrigeration base
- Shipped in pieces, assembled as a puzzle
- Exclusive Jade Products
 - Steakhouse Broiler over refrigerated base
 - One-piece plate rails and over shelves
- Span multiple cooktops and refrigerated bases

REMOTE LOW HEIGHT REFRIGERATORS

STANDARD FEATURES

- Drawer interiors, front face and sides to be stainless steel
- Drawers and cabinet are 100% polyurethane "Shot-In-Place" foam insulated
- Drawer faces have flush mount pull handle. Face and back to be stainless steel
- Self closing drawers have 14 gauge stainless steel track, with 2" heavy-duty skate wheel
- Heavy-duty rubber drawer gaskets
- Drawers to be easily removable for cleaning
- Drawers to accommodate 6" deep 12" x 20" hotel pans
- Specially designed high density breaker strips installed during the foaming process, without any visible fasteners
- Face mounted dial thermometers
- Internal conduit for single point electrical connection
- Sleeves for refrigeration and drain lines
- Stainless steel 6" adjustable legs
- Blower coil evaporator with R-404 expansion valve unless otherwise specified

(Freon provided by others)

Note: Electrical junction box, refrigeration line stub out and drain line are all standard rear connections, consult factory if other locations are required.

**Remote units not available on casters.*



AVAILABLE OPTIONS

- Cabinet extensions available:
- 6" stainless steel filler
- 12" stainless steel cabinet
- 18" stainless steel cabinet
- Padlock assemblies (padlocks not included)
- Condensate evaporator

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JRLH-02R-T-36	36" 2 Drawer Remote Refrigerator Unit	275	\$13,391
JRLH-02R-T-48	48" 2 Drawer Remote Refrigerator Unit	350	\$14,317
JRLH-04R-T-54	54" 4 Drawer Remote Refrigerator Unit	390	\$15,242
JRLH-04R-T-60	60" 4 Drawer Remote Refrigerator Unit	420	\$15,772
JRLH-04R-T-66	66" 4 Drawer Remote Refrigerator Unit	450	\$16,305
JRLH-04R-T-72	72" 4 Drawer Remote Refrigerator Unit	475	\$17,443
JRLH-06R-T-84	84" 6 Drawer Remote Refrigerator Unit	575	\$19,515
JRLH-06R-T-96	96" 6 Drawer Remote Refrigerator Unit	625	\$20,919

REMOTE LOW HEIGHT FREEZERS

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JFLH-02R-T-36	36" 2 Drawer Remote Freezer Unit	275	\$13,968
JFLH-02R-T-48	48" 2 Drawer Remote Freezer Unit	355	\$15,578
JFLH-04R-T-54	54" 4 Drawer Remote Freezer Unit	405	\$16,384
JFLH-04R-T-66	66" 4 Drawer Remote Freezer Unit	450	\$18,356
JFLH-04R-T-72	72" 4 Drawer Remote Freezer Unit	475	\$19,166

Remote refrigeration equipment needs to be manually hooked to electrical ports and compressor / rack system for refrigeration activation. Remote units do not include refrigerant, only R-404 expansion valve.

SELF-CONTAINED LOW HEIGHT REFRIGERATORS

STANDARD FEATURES

- Drawer interiors, front, face and sides to be stainless steel
- Drawers and cabinet are 100% polyurethane "Shot-In-Place" foam insulated
- Drawer faces have flush mount pull handle. Face and back to be stainless steel
- Self closing drawers have 14 gauge stainless steel track, with 2" heavy-duty skate wheel
- Heavy-duty rubber drawer gaskets
- 6' cord and plug, 115 VAC
- Drawers to be easily removable for cleaning
- Drawers to accommodate 6" deep 12" x 20" hotel pans
- Specially designed high density breaker strips installed during the foaming process, without any visible fasteners
- Face mounted dial thermometers
- Condensing unit uses R-404 refrigerant unless otherwise specified
- Blower coil evaporator with R-404 expansion valve
- Internal conduit for single point electrical connection
- Built in condensate evaporator
- Sleeves for refrigeration and drain lines
- Stainless steel 6" adjustable legs



AVAILABLE OPTIONS

- Cabinet extensions available:
- 6" stainless steel filler
- 12" stainless steel cabinet
- 18" stainless steel cabinet
- Padlock assemblies (padlocks not included)

ACCESSORIES

- 6" casters, front two locking (5" diameter wheel)

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JRLH-02S-T-36	36" 2 Drawer Self-Contained Refrigerator Unit	350	\$15,501
JRLH-02S-T-48	48" 2 Drawer Self-Contained Refrigerator Unit	425	\$16,121
JRLH-02S-T-60	60" 2 Drawer Self-Contained Refrigerator Unit	465	\$17,807
JRLH-04S-T-72	72" 4 Drawer Self-Contained Refrigerator Unit	500	\$19,494
JRLH-04S-T-84	84" 4 Drawer Self-Contained Refrigerator Unit	550	\$19,764
JRLH-06S-T-102	102" 4 Drawer Self-Contained Refrigerator Unit	675	\$23,162
JRLH-06S-T-114	114" 6 Drawer Self-Contained Refrigerator Unit	750	\$24,910

TITAN™ FIRE AND ICE™ REFRIGERATOR BASES / SAUTE STATIONS

Customer Note: Please call manufacturer for asking about the glycol refrigeration option.

Jade® modular ranges work with low height refrigerator/freezer bases to create Jade® Titan™ Fire and Ice™ ranges with integrated refrigerated bases. So, creating your own Fire and Ice system goes by selecting your refrigerated base first then the top configuration from the modular range section.

STANDARD FEATURES:

- Built in future flexibility
- Titan modular cooktops on Titan refrigeration base
- Shipped in pieces, assembled as a puzzle
- Exclusive Jade Products
 - Steakhouse Broiler over refrigerated base
 - One-piece plate rails and over shelves
- Span multiple cooktops and refrigerated bases

SELF-CONTAINED LOW HEIGHT FREEZERS

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JFLH-02S-T-48	48" 2 Drawer Self-Contained Freezer Unit	425	\$17,207
JFLH-02S-T-60	60" 2 Drawer Self-Contained Freezer Unit	465	\$18,912
JFLH-04S-T-72	72" 4 Drawer Self-Contained Freezer Unit	500	\$20,619
JFLH-04S-T-84	84" 4 Drawer Self-Contained Freezer Unit	550	\$23,019

Self-contained refrigeration equipments have motor/compressor built-in the base for a more convenient refrigeration activation. Self-Contained units include R-404 refrigerant.

OPTIONAL CABINET BASE EXTENSIONS

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
CBE-6	6" Cabinet Base Filler	10	\$692
CBE-12	12" Open Cabinet Base Extension	20	\$1,386
CBE-18	18" Open Cabinet Base Extension	30	\$1,702
CBE-24	24" Open Cabinet Base Extension	40	\$2,016

OPTIONAL STAINLESS STEEL WORKTOPS

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
RBT-6	6" S/S Worktop	5	\$468
RBT-12	12" S/S Worktop	10	\$538
RBT-18	18" S/S Worktop	15	\$789
RBT-24	24" S/S Worktop	20	\$1,088
RBT-30	30" S/S Worktop	25	\$1,340
RBT-36	36" S/S Worktop	30	\$1,579
RBT-42	42" S/S Worktop	35	\$1,776
RBT-48	48" S/S Worktop	40	\$1,974
RBT-54	54" S/S Worktop	45	\$2,195
RBT-60	60" S/S Worktop	50	\$2,417
RBT-66	66" S/S Worktop	55	\$2,638
RBT-72	72" S/S Worktop	60	\$2,860
RBT-78	78" S/S Worktop	65	\$3,517
RBT-84	84" S/S Worktop	70	\$4,175
RBT-90	90" S/S Worktop	75	\$4,565
RBT-96	96" S/S Worktop	80	\$4,955

FIRE AND ICE SAUTE STATIONS

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 30,000 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" solid plate shelf
- Cap and cover manifold left and right



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)

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)

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JMSS-03-T-36	36" Three Burners Front, Rear Refrigerator Rail Option #1 - Remote base, order with JRLH-02R-T-36 Option #2 - Self-Contained base, order with JRLH-02S-T-36	250	\$15,974
JMSS-04-T-48	48" Four Burners Front, Rear Refrigerator Rail Option #1 - Remote base, order with JRLH-02R-T-48 Option #2 - Self-Contained base, order with JRLH-02S-T-48	275	\$20,882
JMSS-05-T-60	60" Five Burners Front, Rear Refrigerator Rail Option #1 - Remote base, order with JRLH-04R-T-60 Option #2 - Self-Contained base, order with JRLH-02S-T-60	350	\$26,771
JMSS-06-T-72	72" Six Burners Front, Rear Refrigerator Rail Option #1 - Remote base, order with JRLH-04R-T-72 Option #2 - Self-Contained base, order with JRLH-04S-T-72	375	\$31,924

Please note: JMSS Series Saute Station tops must be ordered in conjunction with refrigerated base.

MODEL	LIST PRICE
Condensate evaporator	\$376
TWA-12 Titan WOK Ring Adapter	\$575

BROILING SALAMANDER

STANDARD FEATURES

- Stainless steel front, sides, bottom and top
- 14 gauge stainless steel construction
- 35,000 BTU/hr. ceramic tile infrared burner
- Counter balance mechanism
- Four locking cook positions
- Large 12" x 26-1/2" lift-out chrome plated broiler grid
- Grid carriage glides on roller bearing
- Grease deflector guides grease into pans at bottom of broiler
- 3/4" gas pressure regulator
- Wall mounting bracket (Wall mount model only)
- Stainless steel riser (Range mount model only)



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JSB-36WM	36" Wall Mounted Salamander	35,000	240	\$7,413
JSB-36RM*	36" Range Mounted Titan Salamander	35,000	310	\$8,052

*36" Riser and Mounting Hardware Included

Option:	Interconnection Gas Line			\$736
	Extra Deep Model - 6" Deeper than standard model, 24" Overall Depth			\$720

CHEESE MELTERS

STANDARD FEATURES

- Stainless steel front, sides, bottom and top
- High power infrared burners
- Infinite control manual gas valves at each burner for precise heat control
- 2" thick insulated bottom
- Heavy gauge all stainless welded construction for lasting durability
- One stainless steel pilot tip per burner
- Stainless steel gas tubing and pilot per burner resist corrosion
- Heavy gauge wall mount bracket. Can be range mounted as well – *please specify when ordering.*
- 3/4" gas regulator (shipped loose, MUST be installed for proper operation)



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JCM-36RMT*	36" Range Mount Cheesemelter	30,000	270	\$7,802

*36" Riser and Mounting Hardware Included

CHEESE MELTERS (WALL MOUNTED)

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JCM-24	24" Wall Mounted Cheese Melter	20,000	105	\$4,768
JCM-36	36" Wall Mounted Cheese Melter	30,000	160	\$6,367
JCM-48	48" Wall Mounted Cheese Melter	40,000	210	\$7,554
JCM-54	54" Wall Mounted Cheese Melter	45,000	230	\$8,471
JCM-60	60" Wall Mounted Cheese Melter	50,000	260	\$9,336
JCM-72	72" Wall Mounted Cheese Melter	60,000	320	\$11,458
JCM-84	84" Wall Mounted Cheese Melter	70,000	380	\$13,259
JCM-96	96" Wall Mounted Cheese Melter	80,000	440	\$17,049
JCM-108	108" Wall Mounted Cheese Melter	90,000	500	\$19,258
JCM-120	120" Wall Mounted Cheese Melter	100,000	560	\$19,443

Options:	Interconnection Gas Line			\$765
	Range Mount Charge (JCM Only) – All sizes except JCM-36			\$626
	For when JCM is mounted on riser of different length, i.e. JCM48/R60			
	Pass-Thru option			\$347/ft
	+1 Option (adds 4 5/8" to overall height) Includes one add'l Cheese Melter rack			\$590/ft

Note: Appropriate Riser Must Be Added When Range Mounting a Cheese Melter (i.e. JCM-60 and R-60)

** ALL RANGE MOUNTED UNITS ARE SHIPPED ASSEMBLED (must specify if equipment must be shipped loose)

Options: For additional options refer to the "Accessories and Options" information on pages 5-9.

TITAN™ HEAVY-DUTY UPRIGHT BROILERS

RADIANT BROILERS

STANDARD FEATURES

- Six 15,000 BTU stainless steel burners w/ ceramic radiants
- Variable size multi-point gas connection
- Large 26-1/2" x 28-1/4" lift out broiler grid
- Grid carriage glides on roller bearing
- Easy to use counter-balanced handle
- Stainless steel front, sides and top
- 14 gauge stainless steel all welded body construction
- Stainless steel removable oven interior
- Two chrome plated oven racks (on oven based units only, wires curled and welded around main frame with no sharp ends)
- Oven control located in cool zone
- Stainless steel gas tubing throughout
- Stainless steel adjustable 6" legs
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold left and right



AVAILABLE OPTIONS

- Stainless steel doors (cabinet base models)
- Available with:
 - Standard oven and holding oven OR Standard oven
 - Convection oven and holding oven OR Convection oven
 - Cabinet base and holding oven OR Cabinet base
 - Exclusive! Fire and Ice™ integrated refrigerator or freezer base and holding oven OR Exclusive! Fire and Ice™ integrated refrigerator or freezer base (see refrigeration bases for pricing)

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 (on oven based units only, two supplied with range)

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JSHBR-36H-36	Radiant Broiler, Oven, Warming Oven	1000	\$21,486
JSHBR-36H-36C	Radiant Broiler, Warming and Conv. Oven	1050	\$26,186
JSHBR-36H	Radiant Broiler, Cabinet Base, Warming Oven	800	\$19,760
JSHBR-36	Radiant Broiler, Cabinet Base	700	\$18,879
JSHBR-36-36	Radiant Broiler, Standard Oven	850	\$20,646
JSHBR-36-36C	Radiant Broiler, Convection Oven	900	\$25,347
JMHBR-36H	Modular Radiant Broiler, Warming Oven	600	\$17,772
JMHBR-36	Modular Radiant Broiler	500	\$16,862

INFRARED BROILERS

STANDARD FEATURES

- Four 25,000 BTU infrared burners with ceramic tiles
- High volume blower providing filtered primary air
- Variable size multi-point gas connection
- Large 2-piece lift out broiler grid (measuring 24-1/4" x 13-1/4" each)
- Grid carriage glides on roller bearing
- Easy to use counter-balanced handle
- Stainless steel front and sides
- 14 gauge all welded body construction
- Stainless steel removable oven interior
- Two chrome plated oven racks (on oven based units only, wires curled and welded around main frame with no sharp ends)
- Oven control located in cool zone
- Stainless steel 6" plate shelf
- Stainless steel gas tubing throughout
- Stainless steel adjustable 6" legs
- Stainless steel tray bed
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold left and right



AVAILABLE OPTIONS

- Stainless steel doors (cabinet base models)
- Available with:
 - Standard oven and holding oven OR Standard oven
 - Convection oven and holding oven OR Convection oven
 - Cabinet base and holding oven OR Cabinet base
 - Exclusive! Fire and Ice™ integrated refrigerator or freezer base and holding oven OR Exclusive! Fire and Ice™ integrated refrigerator or freezer base (see refrigeration bases for pricing)

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 (on oven based units only, two supplied with range)

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JSHBI-36H-36	Infrared Broiler, Oven, Warming Oven	1000	\$28,426
JSHBI-36H-36C	Infrared Broiler, Oven, Warming and Conv. Oven	1050	\$33,126
JSHBI-36H	Infrared Broiler, Cabinet Base, Warming Oven	800	\$26,646
JMHBI-36H	Modular Infrared Broiler, Warming Oven	600	\$26,563
JMHBI-36	Modular Infrared Broiler	500	\$23,615

BANQUET BROILER

STANDARD FEATURES

- Eight 25,000 BTU/hr. infrared burners—four burners per deck with ceramic tiles (for infrared models) OR
- Twelve 15,000 BTU stainless steel burners w/ ceramic radiants – six burners per deck (for Radiant style units)
- High volume blower providing filtered primary air
- Easy clean washable removable filter
- Two—one per deck—large 2-piece lift out broiler grid (measuring 24-1/4" x 13-1/4" each)
- Grid carriage glides on roller bearing
- Large capacity drip tray—one per tray
- Stainless steel front, sides and top
- 14 gauge stainless steel all welded body construction
- Stainless steel gas tubing throughout
- Stainless steel adjustable 6" legs
- 3/4" rear gas connection with regulator
- Cap and cover manifold left and 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)

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBB-236	Double Deck Infrared Broiler	1000	\$32,413
JBB-236-R	Double Deck Radiant Broiler	1050	\$28,573
JBB-236-IR	Double Deck Infrared (Top)/Radiant (Bottom) Broiler	1025	\$30,493

RADIANT PLANCHA BROILER

STANDARD FEATURES

- Six 15,000 BTU stainless steel burners with ceramic radiants
- Variable size multi-point gas connection
- Large 26-1/2" x 28-1/4" lift out broiler grid
- Grid carriage glides on roller bearing
- Easy to use counter-balanced handle
- Searing plancha plate
- EZ Clean 4-sided grease trough
- Stainless steel front, sides, and top
- 14 gauge stainless steel all welded body construction
- Stainless steel gas tubing throughout
- Stainless steel adjustable 6" legs
- Cap and cover manifold left and right



AVAILABLE OPTIONS

- Stainless steel doors (cabinet base models)

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)

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JSHBR-36P	Radiant Plancha Broiler w/cabinet base	90,000	700	\$19,309
JMHBR-36P	Modular Radiant Plancha Broiler	90,000	500	\$18,723

INFRARED PLANCHA BROILER

STANDARD FEATURES

- Four 25,000 BTU infrared burners with ceramic tiles
- Variable size multi-point gas connection—see utility information for details
- Large 2-piece lift out broiler grid (measuring 24-1/4" x 13-1/4" each)
- Grid carriage glides on roller bearing
- Easy to use counter-balanced handle
- Searing plancha plate
- EZ-Clean 4-sided grease trough
- Stainless steel front and sides
- 14 gauge all welded body construction
- Stainless steel gas tubing throughout
- Stainless steel adjustable 6" legs
- Cap and cover manifold left and right



AVAILABLE OPTIONS

- Stainless steel doors (cabinet base models)

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)

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JSHBI-36P	Infrared Plancha Broiler w/cabinet base	104,000	800	\$27,847
JMHBI-36P	Modular Infrared Plancha Broiler	104,000	500	\$27,260

Options: For additional options refer to the "Accessories and Options" information on pages 5-9.

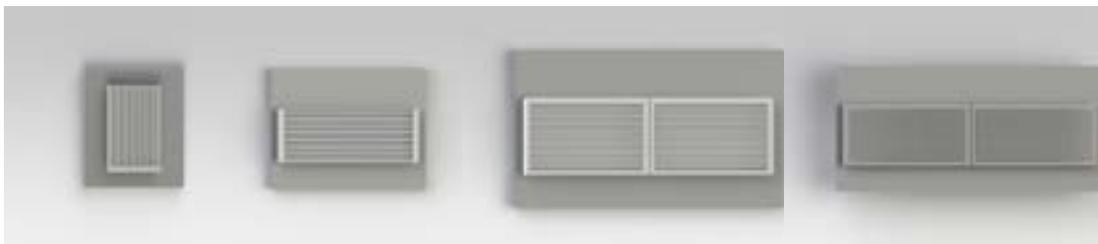
TITAN™ HEAVY-DUTY SPECIALTY BROILERS

Titan™ Heavy-Duty Range Match Satay Broiler, gas, dual infrared burners per chamber, s/s bar grate, s/s charcoal and briquette basket (removable), manual controls, heat intensity adjustable air shutter, cabinet base, s/s top, sides, front, stub back, 6" high s/s legs, 70,000 BTU per chamber. The cooking surface surpasses 1,000° F.

SATAY UNDERFIRED INFRARED BROILER



MODEL	DESCRIPTION	WEIGHT	LIST PRICE
JTRH-24SB	24" Heavy-Duty Range (single chamber)	360 Lbs.	\$17,014
JTRH-36SB	36" Heavy-Duty Range (single chamber)	475 Lbs.	\$19,090
JTRH-48SB	48" Heavy-Duty Range (double chamber)	560 Lbs.	\$29,405
JTRH-72SB	72" Heavy-Duty Range (double chamber)	850 Lbs.	\$34,940



MODEL	DESCRIPTION	WEIGHT	LIST PRICE
JTRH-ROBATA, 36"	36" Robata Range (single chamber)	425 Lbs.	\$20,231
JTRH-ROBATA, 48"	48" Robata Range (single chamber)	510 Lbs.	\$23,782
JTRH-ROBATA, 60"	60" Robata Range (double chamber)	655 Lbs.	\$27,333
JTRH-ROBATA, 72"	72" Robata Range (double chamber)	800 Lbs.	\$29,700

CHITWOOD™ RANGE MATCH SMOKE BROILER

- Exclusive Smoke-Ejector system provides maximum smoke to the grill surface
- Cold smoking can be provided independent of the main burner heat (with smoke hood option only)
- Stainless steel cabinet
- Ceramic briquettes for even heat with cast iron bottom grates

STANDARD FEATURES

- 14 gauge stainless steel all welded body construction
- Stainless steel front, top, stub back and sides
- Heavy-duty cast iron grates
- Ceramic briquettes to provide even heat
- Cast iron bottom grates for briquette support
- Cast iron 30,000 BTU/hr. burners with stainless steel radiants
- Variable size multi-point gas connection
- Infinite control manual gas valves at each burner for precise heat control
- 12 gauge all welded firebox construction
- Exclusive CHITWOOD Smoke-Ejector system to provide maximum smoke to the grill surface. The smoke box is independent of main burner heat for COLD SMOKING (with smoke hood option only)
- Two separate 14 gauge steel drip pans to control flare ups
- Stainless steel 6" solid plate shelf
- Stainless steel cabinet interior and exterior
- Stainless steel gas tubing throughout
- Stainless steel adjustable 6" legs
- 3/4" gas regulator (shipped loose, must be installed for proper operation)
- Cap and cover manifold Left and Right



AVAILABLE OPTIONS

- Stainless steel high riser
- Stainless steel double high riser
- Stainless steel tubular high shelf
- Stainless steel tubular double high shelf
- Fish grate (round bars)
- Stainless steel door
- Common plate shelf with Item(s) Model(s)
- Cast iron 30,000 BTU burners with stainless steel radiants

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)

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JTKC-24	24" Smoke Broiler	450	\$14,306
JTKC-36	36" Smoke Broiler	550	\$17,300
JTKC-48	48" Smoke Broiler	650	\$20,257
JTKC-60	60" Smoke Broiler	750	\$23,252
Options: JTKC - Roll Back Smoke Hood:			
SHJTKC-24	24" Smoke Hood	20	\$1,658
SHJTKC-30	30" Smoke Hood	25	\$2,072
SHJTKC-36	36" Smoke Hood	30	\$2,488

CHITWOOD™ SMOKE BROILERS

- Delivers flavor to foods courtesy of gas and wood (wood is for flavor only, this is a gas powered unit w/ wood assist)
- Can be installed wherever gas equipment is approved
- Exclusive smoke-ejector system provides maximum smoke to the grill surface
- Cold smoking can be provided independent of the main burner heat (with smoke hood option only)
- Two smoke drawers in 48" and 60" units allow operator to use two different woods at the same time
- Stainless steel fronts, sides and top with Heavy-duty cast iron grill grates

STANDARD FEATURES

- 14 gauge stainless steel all welded body construction
- Heavy-duty cast iron 9-bar grill grates
- Stainless steel front sides and top
- Ceramic briquettes to provide even heat
- Cast iron bottom grates for briquette support
- One 30,000 BTU/hr. burner every 12" broiler
- Exclusive CHITWOOD Smoke-Ejector system to provide maximum smoke to the grill surface. Independent of main burner heat for COLD SMOKING (with smoke hood option only)
- Infinite control manual gas valves at each burner for precise heat control
- 12 gauge all welded firebox construction
- 3/4" gas regulator
- Stainless steel gas tubing throughout
- Stainless steel tray bed



AVAILABLE OPTIONS

- Stainless steel smoke hood with stay cool handle. Left or Right
- Stainless steel 8" extended plate shelf with drop down hinges
- Stainless steel enclosed stand with drawers and doors for storage –models ESKC*
- Stainless steel open stand with round tube legs and shelf – models OSKC*
- Stainless steel 8" solid plate shelf

* ESKC: Enclosed Stand Series; OSKC: Open Stand Series

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)

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
KC-24	24" Smoke Broiler	300	\$10,191
KC-36	36" Smoke Broiler	350	\$13,282
KC-48	48" Smoke Broiler	400	\$16,552
KC-60	60" Smoke Broiler	500	\$19,660
Enclosed Broiler Stands with Drawers/Doors to Fit Respective Size (18" H x 26" D)			
ESKC-24	24" Wide Enclosed Stand	100	\$2,170
ESKC-36	36" Wide Enclosed Stand	140	\$2,597
ESKC-48	48" Wide Enclosed Stand	200	\$3,370
ESKC-60	60" Wide Enclosed Stand	240	\$3,939
Open Broiler Stand (18" H x 26" D)			
OSKC-24	24" Wide Open Stand	60	\$1,013
OSKC-36	36" Wide Open Stand	80	\$1,076
OSKC-48	48" Wide Open Stand	100	\$1,136
OSKC-60	60" Wide Open Stand	120	\$1,164
Options: Fish Grate in Lieu of Cast Iron Grates			\$393/ft
KC Smoke Hood, Hinged:			
SHKC-18	18" Smoke Hood	10	\$615
SHKC-24	24" Smoke Hood	10	\$827
SHKC-30	30" Smoke Hood	15	\$963
SHKC-36	36" Smoke Hood	20	\$1,160

***SHKC-18 actual width is 16", SHKC-24 actual width is 22"

TITAN™ SPECIALTY EQUIPMENT

TITAN™ FULL SIZE CONVECTION OVENS

STANDARD FEATURES

- Full angle iron frame for superior durability and longevity
- Stainless steel front, top, and sides
- Stainless steel oven interior will not crack or chip
- One dual pane thermal glass window encased in stainless steel door frame
- Porcelain door handle with simultaneous door operation
- Triple-mounted pressure lock door design with turnbuckle assembly for added strength
- Modular slide out front control panel for easy cleaning
- Solid mineral fiber insulation at top, back, sides and bottom adds superior insulating properties
- Stainless steel baking compartment liner
- Aluminized steel combustion chamber
- Dual inlet blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Interior lights
- Solid State Manual Control with separate dials to control thermostat and timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)



OPERATION

- Gas system combines direct and indirect heat
- Electronic spark ignition control system
- Removable dual tube burners
- Pressure regulator
- Manual gas service cut-off switch located on the front of the control panel
- Air mixers with adjustable air shutters
- Solid state thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan motor (60 Hz only, not available in 50 Hz)
- 1/3 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan
- Two 50 watt commercial bake oven lamps

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JCO-40B	Full Size Single Deck Convection Oven	750	\$17,453
JCO-240B	Full Size Double Deck Convection Oven	1500	\$33,527
<i>Note: Legs and Under-Shelf Included on Single Deck Model</i>			
Options: Single manifold connection			\$233

TITAN™ HEAVY-DUTY FRYERS AND DUMP STATIONS

STANDARD FEATURES

FRYERS

- Variable size multi point gas connection
- Stainless steel tank with 10 year warranty
- Stainless steel front, sides, short riser 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
- Cap and cover manifold – Left and Right



DUMP STATIONS

- Cutout on work top to accommodate one 12 x 20 pan
- Stainless steel door

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)

AVAILABLE OPTIONS

- Stainless steel high riser
- Stainless steel double high riser

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JTDS-18	Dump Station, 18" wide	100	\$4,281
JTFF-40-18	One 40 lbs. Tank, 18" wide	280	\$10,159
JTFF-240-36	Two 40 lbs. Tanks, 36" wide	490	\$20,246
<i>(Call for filter option)</i>			
Options: Fryer Tank Cover			\$346
Heat lamp (for dump station mounted)			\$1,244

HEAVY-DUTY PASTA COOKERS

STANDARD FEATURES

- Stainless steel front, sides, and stub back
- 11 gallon capacity tank (16 gallon for 24" model)
- Top mount faucet
- 6 baskets (9 baskets for 24" model)
- Stainless steel 6" plate shelf
- 6" adjustable legs
- 3/4" rear water connection
- Water drain 1"



MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JTPC-16	Pasta Cooker 16" wide	350	\$11,768
JTPC-18	Pasta Cooker 18" wide	375	\$13,240
JTPC-24	Pasta Cooker 24" wide	425	\$17,654

DIM SUM STEAMER

STANDARD FEATURES

- Stainless steel front, sides, plate shelf, drip pan, top, and pipe legs
- Fully welded with heavy duty construction
- 1-1/4" rear gas connection
- 1-1/4" gas regulator (standard)
- Jet burner
- Gas inlet rear
- Waste drain front
- 8 steamer holes on 24" model, 12 steamer holes on 31.5" model, 16 steamer holes on 39" model



MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JCS-24	Dim Sum Steamer, 24" wide	241	\$27,800
JCS-31.5	Dim Sum Steamer, 31 1/2" wide	391	\$35,800
JCS-39	Dim Sum Steamer, 39" wide	501	\$43,800

MONGOLIAN GRIDDLE

STANDARD FEATURES

- Fully welded with heavy duty construction
- 1-1/4" gas connection
- 1-1/4" gas regulator (standard)
- Stainless steel outer shroud, base, sides, front, and top
- Cold rolled steel flat top
- Adjustable feet
- Wrap around gutter for grease containment
- Roll-out waste bin available on 60" and 72" models (additional cost)



MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JMG-36	Mongolian Grill, 36" Plate	1,500	\$18,674
JMG-48	Mongolian Grill, 48" Plate	1,800	\$38,200
JMG-60	Mongolian Grill, 60" Plate	2,100	\$45,899
JMG-60 with Food Waste Hole	Mongolian Grill, 60" Plate	2,100	\$62,555
JMG-72	Mongolian Grill, 72" Plate	2,400	\$54,002
JMG-72 with Food Waste Hole	Mongolian Grill, 72" Plate	2,400	\$73,098

CHINESE WOK RANGES

STANDARD FEATURES

- Heavy gauge stainless steel front, sides, interior angle structuring, plate shelf, top, and pipe legs
- Range top 12 gauge stainless steel angle iron and reinforced with 10 gauge steel burner chamber
- Heavy gauge steel body structure
- Each burner individually controlled—each hole has individual main “shut-off” valve
- Heavy-duty stainless steel pipe legs with adjustable feet for leveling
- Stainless steel tubular high shelf provided for holding wok covers
- Top-cooling water flow is controlled by independent valve—water flows through perforated stainless steel tube running the length of the appliance, beneath 14 gauge stainless steel front plate shelf
- Gas inlet and water drain location are available (by specification) at either end on rear of appliance
- Appropriate size wok, cover and drip pan for each hole
- Stainless steel drip tray for each hole
- One faucet kit for every two holes
- Spice tray
- 1-1/4” gas regulator



MUST SPECIFY THE FOLLOWING WHEN ORDERING:

- Hole size(s)?
- 3 Ring or Jet Burners?
- Gas inlet, right or left?
- Drain, right or left?
- Manual or Swing-on Faucet(s)?

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JCR-1	1 Hole Stainless Steel Chinese Range	175	\$8,076
JCR-2	2 Hole Stainless Steel Chinese Range	250	\$14,467
JCR-3	3 Hole Stainless Steel Chinese Range	400	\$21,049
JCR-4	4 Hole Stainless Steel Chinese Range	550	\$27,085
JCR-5	5 Hole Stainless Steel Chinese Range	700	\$33,525
JCR-6	6 Hole Stainless Steel Chinese Range	850	\$40,257

Note: All Chinese Ranges are built to customer specifications. No revisions, no cancellations and no returns. Please consult with factory rep on all required specifications. Single Range maximum width is 120"

JCR Options:

Wok Ring Reducer

\$2,200 ea.

Rear Water Fall w/Front Trough and Front Catch Basket
now available with 18 - Tip (standard), 23 - Tip, and 32 - Tip
23 - Tip burner requires 14" or larger hoel

\$1,432/per hole Jet Burners

32 - Tip burner requires 16" or larger hole and must be ordered with Dry-Flow option

JCR Series wok ranges are available with refrigerated base - Consult factory for pricing

DRY-FLOW WOK RANGE OPTION

Dry-Flow Wok Chamber

\$1,584/per hole

Water Control Knee Valve (must be ordered with Dry-Flow option)

\$824/up to three holes



***One required on 1-3 hole units and two required on 4-6 hole units

HIGH PRODUCTION CHICKEN BROILER (34" H x 40 1/2" D)

STANDARD FEATURES

- Extra deep
- 14 gauge stainless steel all welded body construction
- Superstructure removable for easy cleaning
- Precision individual control of burners
- One burner for every 6" of broiler width
- Stainless steel superstructure offers 4 levels of broiler and provides an additional 10" of cooking space at the back
- 25,000 BTU burners located every 6" of broiler width
- Specially designed flame control grates
- Extra large self-draining gutter, grease drawer and shelf
- 12 gauge all welded firebox construction
- 3/4" gas regulator
- Stainless steel front and sides and top
- Stainless steel legs and bottom shelf



AVAILABLE OPTIONS

- Stainless steel drip deflector and grease drawer

ACCESSORIES

- 6" casters, front two locking (5" diameter wheel)
- 36" flex hose with quick disconnect and restraining device
- 48" flex hose with quick disconnect and restraining device

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JCBH-24	24" High Production Broiler	100,000	340	\$13,188
JCBH-30	30" High Production Broiler	125,000	380	\$15,023
JCBH-36	36" High Production Broiler	150,000	475	\$15,417
JCBH-42	42" High Production Broiler	175,000	540	\$17,359
JCBH-48	48" High Production Broiler	200,000	620	\$18,795
JCBH-60	60" High Production Broiler	250,000	830	\$23,026
JCBH-72	72" High Production Broiler	300,000	930	\$28,123

CHICKEN BROILER (36" H x 30-1/2" D)

Chicken Broiler, gas, flame control top grates, burners w/precision controls every 6"; removable s/s superstructure w/4 cooking levels, extra large self draining gutter, welded fire box, s/s front and legs

STANDARD FEATURES

- 14 gauge all stainless steel welded body construction
- Precision individual control of burners
- One burner for every 6" of broiler width
- Stainless steel superstructure (removable for cleaning) offers 4 levels of broiling and gives an additional 4" of cooking space at the rear
- Extra-large, self-draining gutter
- Specially designed flame control grates
- 12 gauge all welded firebox construction
- 3/4" gas regulator
- Stainless steel front and sides and top
- Stainless steel legs and bottom shelf

AVAILABLE OPTIONS

- Stainless steel drip deflector and grease drawer

ACCESSORIES

- 6" casters, front two locking (3" diameter wheel)
- 36" flex hose with quick disconnect and restraining device
- 48" flex hose with quick disconnect and restraining device

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JCB-24	24" wide High Production Broiler	60,000	340	\$11,211
JCB-30	30" wide High Production Broiler	75,000	380	\$12,768
JCB-36	36" wide High Production Broiler	90,000	475	\$13,561
JCB-42	42" wide High Production Broiler	105,000	540	\$14,756
JCB-48	48" wide High Production Broiler	120,000	620	\$15,976
JCB-60	60" wide High Production Broiler	150,000	830	\$19,575
JCB-72	72" wide High Production Broiler	180,000	930	\$23,902

TITAN™ SPECIALTY EQUIPMENT - MESQUITE BROILERS

CHINESE B-B-Q

STANDARD FEATURES

- Made from heavy gauge steel—cabinet completely insulated
- Stainless steel front, door, sides and top
- Stainless steel legs with adjustable feet
- Easy-to-clean, burners protected from port blockage
- Thermostatically controlled with thermostat out of high heat zone
- Automatic safety pilot
- All controls easily accessible
- Door hinges available for Left or Right – must specify upon ordering
- Concealed 3/4" manifold
- Large capacity grease pan
- 6 special cooking skewers and 10 hooks
- 3/4" gas regulator
- Stainless steel grease can

ACCESSORIES

- 6" casters, front two locking (5" diameter wheel)
- 36" flex hose with quick disconnect and restraining device
- 48" flex hose with quick disconnect and restraining device



MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JCBBQ-24	24" Wide Oven	300	\$11,866
JCBBQ-30	30" Wide Oven	350	\$13,883
JCBBQ-36	36" Wide Oven	400	\$15,502
JCBBQ Option: Stainless Steel Drip Tray			\$390

Note: When ordering please specify right or left hinge door.

LOG BROILERS

STANDARD FEATURES

- Heavy gauge stainless steel, fully welded exterior
- Broiler grill surface, heavy-duty, removable easy-to-clean cooking grids
- Heavy gauge stainless steel body structure, heavy-duty plate hinges
- Entire firebox lined with heavy-duty, heat-refracting firebrick for superior insulation
- Heavy-duty steel bottom grates to support wood
- Sure seal door latch system
- Heavy-duty stainless steel pipe legs
- Removable deep ash drawers at bottom reduces mess and clean-up time

ACCESSORIES

- 6" casters, front two locking (5" diameter wheel)
- Stainless steel 8" extended plate shelf (Drop down hinge style)



MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JLB-30	30" Log Broiler	460	\$11,217
JLB-36	36" Log Broiler	550	\$11,950
JLB-42	42" Log Broiler	640	\$13,146
JLB-48	48" Log Broiler	740	\$13,888
JLB-54	54" Log Broiler	830	\$15,732
JLB-60	60" Log Broiler	920	\$17,273
JLB-72	72" Log Broiler	1,010	\$22,112

MESQUITE BROILER CIRCULAR

STANDARD FEATURES

- One-piece fuel container (body)—deep drawn from heavy plate steel
- 1" thick hi-temp refractive ceramic insulating liner bonded to interior liner
- Completely mobile—no gas "hook-up" (recommended fuel is mesquite chips)
- Cooking grid is manufactured from steel rod, and welded for superior strength and long life
- Grid can be independently raised or lowered by the unique balance mechanism to control product temperature requirements
- Body has front cleaning hatch for easy removal of ashes
- 12 gauge all welded firebox construction
- 3" casters, front two locking



MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JMB-36	36" Circular Mesquite Broiler	830	\$28,817
JMB-42	42" Circular Mesquite Broiler	965	\$35,049

Note: Additional lead time required on Mesquite Broilers

MESQUITE BROILER RECTANGULAR

STANDARD FEATURES

- One-piece fuel container (body)—deep drawn from heavy plate stock quality steel
- 1" thick hi-temp refractive ceramic insulating liner bonded to interior liner
- Completely mobile—no gas "hook-up" (recommended fuel is mesquite chips)
- Cooking grids can be independently raised or lowered by the unique balance mechanism to control product temperature requirements. *Grids are manufactured from quality steel rod and plate, and welded for extra strength and long life*
- Superstructure shield constructed from 14 gauge stainless steel, removable without tools
- Body has front cleaning hatch for easy removal of ashes
- 3" casters, front two locking



ACCESSORIES

- Stainless steel 8" extended plate shelf (Drop down hinge style)

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JMBR-36	36" Rectangular Mesquite Broiler	880	\$24,783
JMBR-42	42" Rectangular Mesquite Broiler	1,015	\$27,801
JMBR-48	48" Rectangular Mesquite Broiler	1,150	\$30,526
JMBR-60	60" Rectangular Mesquite Broiler	1,430	\$36,175
JMBR-72	72" Rectangular Mesquite Broiler	1,710	\$39,854

Note: Additional lead time required on Mesquite Broilers

MODULAR SOLID FUEL BROILER

STANDARD FEATURES

- One-piece fuel container (body)—Steel bar grates
- 2" thick hi-temp refractive ceramic insulating liner bonded to interior liner
- Completely mobile—no gas "hook-up" (recommended fuel is mesquite chips)
- Superstructure shield - 14 gauge stainless steel exterior and 12 gauge interior box, removable without tools
- ¼" thick slidable angle iron grate frame



ACCESSORIES

- Stainless steel side shelves
- Mount on Jade Refrigerated Base (JRLH line)
- Heavy-duty casters (for refrigerated base or cabinet base)

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JMBR-LB24	24" Modular Solid Fuel Broiler	550	\$10,929
JMBR-LB36	36" Modular Solid Fuel Broiler	830	\$14,961
JMBR-LB48	48" Modular Solid Fuel Broiler	1,100	\$16,138
JMBR-LB60	60" Modular Solid Fuel Broiler	1,380	\$19,564
JMBR-LB72	72" Modular Solid Fuel Broiler	1,660	\$21,997

ACCESSORIES

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
Cabinet Base 24	24" Cabinet Base	150	\$1,731
Cabinet Base 36	36" Cabinet Base	225	\$2,433
Cabinet Base 48	48" Cabinet Base	300	\$3,135
Cabinet Base 60	60" Cabinet Base	375	\$3,837
Cabinet Base 72	72" Cabinet Base	450	\$4,539

COMAL – ROTATING TORTILLA GRIDDLE

STANDARD FEATURES

- Stainless steel outer shroud
- Stainless steel base cabinet
- Sturdy base body constructed of 1" square stainless steel tubing
- Adjustable feet
- Top quality, state-of-the-art motor controls
- Adjustable, variable speeds as low as 3 RPM
- Comes complete with six foot, 3-prong power cord, 115/60/1, 10.0 amps
- All panels removable for cleaning
- Burners can be removed through hatch cover in burner box
- Outer stainless shroud can be lowered or removed easily
- Pilot easily accessible for lighting and viewing through slot in front of shroud (aided by electric spark igniter)
- Gas controls complete with 100% safety valve and approved regulator
- Burner control valves easily accessible
- Comes equipped with special shaft adjusting tool
- Controls have "Power On" switch, "Power On" light and "Motor On" light with built-in fuses
- 5/8" thick round steel plate
- Heavy ball bearing housings at top and bottom of drive shaft
- 3/4" gas regulator



ACCESSORIES

- 6" casters, front two locking (5" diameter wheel)
- 36" flex hose with quick disconnect and restraining device
- 48" flex hose with quick disconnect and restraining device

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JTRG-34	34" Round Griddle	50,000	\$21,717
JTRG-34G	34" Round Griddle with Gutter	75,000	\$50,719
JTRG-48	48" Round Griddle	50,000	\$26,449
JTRG-48G	48" Round Griddle with Gutter	100,000	\$59,172
Option: Set of Four Casters (2 w/lock, 2 w/unlock)			\$732

Note: S/S Outer Shroud and Base Cabinet Standard

TEPPAN-YAKI GRIDDLE

STANDARD FEATURES

- 14 gauge stainless steel all welded body construction
- 14 gauge stainless steel front and sides
- Polished 3/4" thick steel griddle plate
- 14 gauge large capacity grease tray
- Single round 30,000 BTU/hr.
- Infinite control manual gas valve
- Stainless steel gas tubing throughout
- Automatic pilot safety valve
- Adjustable feet
- 3/4" gas regulator



AVAILABLE OPTIONS

- Stainless steel 8" extended plate shelf
- Stainless steel open stand with shelf and adjustable feet –model ST- (Equipment Stand)

ACCESSORIES

- 6" casters, front two locking (5" diameter wheel) for stand
- 36" flex hose with quick disconnect and restraining device
- 48" flex hose with quick disconnect and restraining device

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JTYG-2424	24" Teppan-Yaki Griddle	250	\$4,019
JTYG-2436	36" Teppan-Yaki Griddle	340	\$4,820
JTYG-2448	48" Teppan-Yaki Griddle	440	\$5,852

HEAVY-DUTY BISTRO RANGES

Titan™ vs. Bistro



Titan™

- 35,000 BTU burner
 - Two-piece, lift off
- Single polished steel grates
 - S grate option
- 38" overall depth
- 30" oven option – competitive replacement
- 150° to 550°F oven thermostat
- 6" S/S Plate Shelf - Standard
 - 8", 10" and 12" sizes or Waldorf Style available
- Left side griddle/char broiler range
- Louvered, hinged kick plate
- Bullet Feet-level installation
- Two oven controls
 - On/Off and Temperature
- Front and rear gas connection available
 - 1 ¼" front, 1" front option, 1" rear with ¾" reducer
- Stub back standard
- Back options
 - Single or double high shelf, high riser or tubular shelf

Bistro

- 30,000 BTU burner
 - Two-piece, lift-off
- Single polished steel grates
 - S grate option
- 31" overall depth
- 24" oven option – Space saver
- 150° to 500°F oven thermostat
- 4" S/S Plate Shelf - Standard
 - 8", 10" and 12" sizes are available
- Either side griddle/char broiler range
- Solid, removable kick plate
- Bullet Feet-level installation
- One oven control
 - Temperature
- Rear gas connection
 - ¾" standard (24 – 48" units) and (2) ¾" standard (60" – 72" units)
- Stub back standard
- Back options
 - Single or double high shelf, high riser or tubular shelf

HEAVY-DUTY BISTRO RANGES

BISTRO 24" SHALLOW DEPTH HEAVY-DUTY RANGES

COMPACT, YET POWERFUL

Even the smallest kitchens can benefit from this powerful range. Choose from standard oven base, convection oven base or a cabinet base that's perfect for storing pots and pans. Other options are available. See options page for details. • 30,000 BTU open burners

DIMENSIONS

STANDARD OVEN:

Interior dimensions: 20" W x 14" H x 24" D
Overall dimensions: 24" W x 31" D

CONVECTION OVEN:

Interior dimensions 15" W x 13-1/2" H x 21-3/4" D
Overall dimensions: 24" W x 35" D

FOUR OPEN BURNERS



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-4-24	Standard Oven	150,000	300	\$6,682
JBR-4-24C	Convection	150,000	320	\$10,572
JBR-4	Cabinet	120,000	210	\$6,195

12" GRIDDLE, TWO OPEN BURNERS



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-12G-2-24	Standard Oven	114,000	305	\$7,654
JBR-12G-2-24C	Convection	114,000	330	\$12,680
JBR-12G-2	Cabinet	84,000	220	\$7,168

TWO OPEN BURNERS, 12" GRIDDLE



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-2-12G-24	Standard Oven	114,000	305	\$7,654
JBR-2-12G-24C	Convection	114,000	330	\$12,680
JBR-2-12G	Cabinet	84,000	220	\$7,168

24" GRIDDLE



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-24G-24	Standard Oven	78,000	325	\$8,626
JBR-24G-24C	Convection	78,000	350	\$13,653
JBR-24G	Cabinet	48,000	240	\$8,141

Note: Griddles Indicated Above Are Manual. Add \$739/ft. For Thermostatically Controlled Griddle (add "T" after G in model #)
Options: For additional options refer to the "Accessories and Options" information on pages 5-9.
"S" Grates are available - see "Accessories and Options"

BISTRO 36" SHALLOW DEPTH HEAVY-DUTY RANGES

A FAVORITE STANDARD

If you're looking for dependable performance, turn to our Bistro 36" Heavy-Duty Range. One of the most robust restaurant ranges you'll find with welded construction, stainless steel pilot tips and 14 gauge stainless steel.

- 30,000 BTU open burner

DIMENSIONS

STANDARD OVEN:

Interior dimensions: 28" W x 14" H x 24" D

Overall dimensions: 36" W x 31" D

CONVECTION OVEN:

Interior dimensions 27-3/4" W x 13-1/2" H x 20-1/2" D

Overall dimensions: 36" W x 34" D



SIX OPEN BURNERS

MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-6-36	Standard Oven	210,000	525	\$8,090
JBR-6-36C	Convection Oven	210,000	550	\$13,114
JBR-6	Cabinet	180,000	310	\$7,602



12" GRIDDLE, FOUR OPEN BURNERS

MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-12G-4-36	Standard Oven	174,000	540	\$9,549
JBR-12G-4-36C	Convection Oven	174,000	565	\$14,575
JBR-12G-4	Cabinet	144,000	355	\$9,061



24" GRIDDLE, TWO OPEN BURNERS

MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-24G-2-36	Standard Oven	138,000	555	\$10,033
JBR-24G-2-36C	Convection Oven	138,000	580	\$15,059
JBR-24G-2	Cabinet	108,000	370	\$9,549

FOUR OPEN BURNERS, 12" GRIDDLE



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-4-12G-36	Standard Oven	174,000	540	\$9,549
JBR-4-12G-36C	Convection Oven	174,000	565	\$14,575
JBR-4-12G	Cabinet	144,000	355	\$9,061

TWO OPEN BURNERS, 24" GRIDDLE



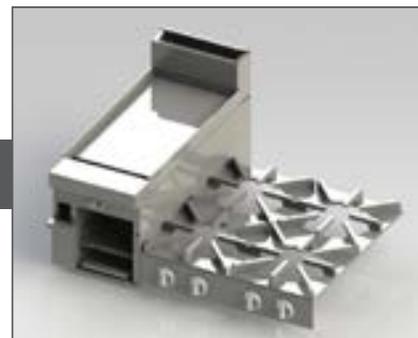
MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-2-24G-36	Standard Oven	138,000	555	\$10,033
JBR-2-24G-36C	Convection Oven	138,000	580	\$15,059
JBR-2-24G	Cabinet	108,000	370	\$9,549

36" GRIDDLE (MANUAL)



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-36G-36	Standard Oven	102,000	600	\$10,521
JBR-36G-36C	Convection Oven	102,000	625	\$15,198
JBR-36G	Cabinet	72,000	415	\$10,033

36" ELEVATED GRIDDLE/BROILER RANGE



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBRB-12G-4-36	Standard Oven	190,000	550	\$16,580
JBRB-12G-4-36C	Convection Oven	190,000	650	\$21,605
JBRB-12G-4	Cabinet	160,000	475	\$16,094

Note: Griddles Indicated Above Are Manual. Add \$739/ft. For Thermostatically Controlled Griddle (add "T" after G in model #)

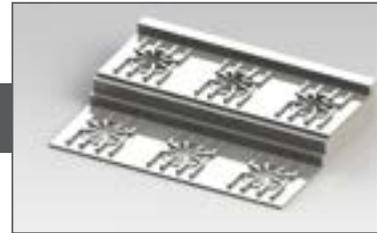
Options: For additional options refer to the "Accessories and Options" information on pages 5-9.

"S" Grates are available - see "Accessories and Options"

BISTRO STEP-UP RANGE



SIX OPEN BURNERS



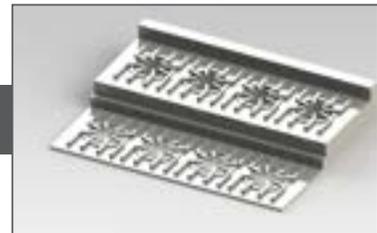
MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBRE-3-3-36	3 Front, 3 Rear, w/Std. Oven	150,000	500	\$9,464
JBRE-3-3-36C	3 Front, 3 Rear, w/Conv. Oven	150,000	525	\$14,496
JBRE-3-3	3 Front, 3 Rear, w/Cabinet Base	120,000	375	\$8,718

SEVEN OPEN BURNERS



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBRE-4-3-36	4 Front, 3 Rear, w/Std. Oven	150,000	525	\$10,062
JBRE-4-3-36C	4 Front, 3 Rear, w/Conv. Oven	150,000	550	\$15,094
JBRE-4-3	4 Front, 3 Rear, w/Cabinet Base	120,000	400	\$9,317
JBRE-3-4-36	3 Front, 4 Rear, w/Std. Oven	150,000	525	\$10,062
JBRE-3-4-36C	3 Front, 4 Rear, w/Conv. Oven	150,000	550	\$15,094
JBRE-3-4	3 Front, 4 Rear, w/Cabinet Base	120,000	400	\$9,317

EIGHT OPEN BURNERS



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBRE-4-4-36	4 Front, 4 Rear, w/Std. Oven	150,000	550	\$11,785
JBRE-4-4-36C	4 Front, 4 Rear, w/Conv. Oven	150,000	575	\$16,909
JBRE-4-4	4 Front, 4 Rear, w/Cabinet Base	120,000	425	\$11,037

BISTRO 48" SHALLOW DEPTH HEAVY-DUTY RANGES

ROOM TO CREATE

With eight burners, you have room to create all your masterpieces with ease. Powerful 30,000 BTU burners give you consistent heat to create delicate sauces or sear a cilantro lime steak.

DIMENSIONS

STANDARD OVEN:

Interior dimensions: 28" W x 14" H x 24" D
Overall dimensions: 48" W x 31" D

CONVECTION OVEN:

Interior dimensions 27-3/4" W x 13-1/2" H x 20-1/2" D
Overall dimensions: 48" W x 34" D



EIGHT OPEN BURNERS

MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-8-36	Standard Oven	270,000	630	\$11,675
JBR-8-36C	Convection Oven	270,000	635	\$16,699
JBR-8	Cabinet	240,000	445	\$11,188



24" GRIDDLE, FOUR OPEN BURNERS

MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-24G-4-36	Standard Oven	198,000	650	\$13,095
JBR-24G-4-36C	Convection Oven	198,000	675	\$17,928
JBR-24G-4	Cabinet	168,000	465	\$12,628

36" GRIDDLE, TWO OPEN BURNERS



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-36G-2-36	Standard Oven	162,000	720	\$14,107
JBR-36G-2-36C	Convection Oven	162,000	745	\$19,130
JBR-36G-2	Cabinet	132,000	535	\$13,619

FOUR OPEN BURNERS, 24" GRIDDLE



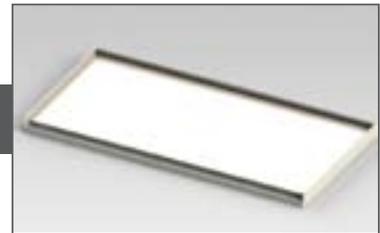
MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-4-24G-36	Standard Oven	198,000	650	\$13,096
JBR-4-24G-36C	Convection Oven	198,000	675	\$17,929
JBR-4-24G	Cabinet	168,000	465	\$12,628

TWO OPEN BURNERS, 36" GRIDDLE



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-2-36G-36	Standard Oven	162,000	720	\$14,107
JBR-2-36G-36C	Convection Oven	162,000	745	\$19,130
JBR-2-36G	Cabinet	132,000	535	\$13,619

48" GRIDDLE



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-48G-36	Standard Oven	126,000	770	\$14,755
JBR-48G-36C	Convection Oven	126,000	795	\$19,780
JBR-48G	Cabinet	96,000	585	\$14,268

Note: Griddles Indicated Above Are Manual. Add \$739/ft. For Thermostatically Controlled Griddle (add "T" after G in model #)
Options: For additional options refer to the "Accessories and Options" information on pages 5-9.
 "S" Grates are available - see "Accessories and Options"

BISTRO 60" SHALLOW DEPTH HEAVY-DUTY RANGES

THE PERFECT 10

Ten burner range that is. This versatile 30,000 BTU range gives you the performance you need to keep customers coming back time and time again.

DIMENSIONS

STANDARD OVEN:

Oven 1 Interior: 20" W x 14" H x 20" D
 Oven 2 Interior: 28" W x 14" H x 24" D
 Overall dimensions: 60" W x 31" D

CONVECTION OVEN:

Oven 1 Interior: 19-3/4" W x 13-1/2" H x 20-1/2" D
 Oven 2 Interior: 27-3/4" W x 13-1/2" H x 20-1/2" D
 Overall dimensions: 60" W x 34" D



TEN OPEN BURNERS

MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-10-2436	2 Standard Ovens	360,000	820	\$14,343
JBR-10-36	1 Std. Oven / Cabinet	330,000	735	\$13,857
JBR-10-2436C	1 Std. Oven / 1 Conv. Oven	360,000	855	\$19,638
JBR-10	Cabinet Base	300,000	655	\$13,369

24" GRIDDLE, SIX OPEN BURNERS



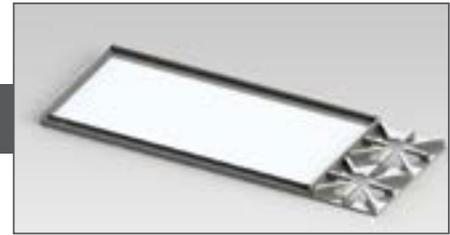
MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-24G-6-2436	2 Standard Ovens	288,000	865	\$16,288
JBR-24G-6-36	1 Std. Oven / Cabinet	258,000	780	\$15,786
JBR-24G-6-2436C	1 Std. Oven / 1 Conv. Oven	288,000	890	\$21,312
JBR-24G-6	Cabinet Base	228,000	700	\$15,316

36" GRIDDLE, FOUR OPEN BURNERS



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-36G-4-2436	2 Standard Ovens	252,000	895	\$16,774
JBR-36G-4-36	1 Std. Oven / Cabinet	222,000	810	\$16,288
JBR-36G-4-2436C	1 Std. Oven / 1 Conv. Oven	252,000	915	\$21,799
JBR-36G-4	Cabinet Base	192,000	750	\$15,802

48" GRIDDLE, TWO OPEN BURNERS



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-48G-2-2436	2 Standard Ovens	216,000	905	\$17,421
JBR-48G-2-36	1 Std. Oven / Cabinet	186,000	820	\$16,936
JBR-48G-2-2436C	1 Std. Oven / 1 Conv. Oven	216,000	930	\$22,447
JBR-48G-2	Cabinet Base	156,000	760	\$16,450

SIX OPEN BURNERS, 24" GRIDDLE



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-6-24G-2436	2 Standard Ovens	288,000	865	\$16,288
JBR-6-24G-36	1 Std. Oven / Cabinet	258,500	780	\$15,786
JBR-6-24G-2436C	1 Std. Oven / 1 Conv. Oven	288,000	890	\$21,312
JBR-6-24G	Cabinet Base	228,000	700	\$15,316

FOUR OPEN BURNERS, 36" GRIDDLE



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-4-36G-2436	2 Standard Ovens	252,000	895	\$16,774
JBR-4-36G-36	1 Std. Oven / Cabinet	222,000	810	\$16,288
JBR-4-36G-2436C	1 Std. Oven / 1 Conv. Oven	252,000	915	\$21,799
JBR-4-36G	Cabinet Base	192,000	750	\$15,802

TWO OPEN BURNERS, 48" GRIDDLE



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-2-48G-2436	2 Standard Ovens	216,000	905	\$17,421
JBR-2-48G-36	1 Std. Oven / Cabinet	186,000	820	\$16,936
JBR-2-48G-2436C	1 Std. Oven / 1 Conv. Oven	216,000	930	\$22,447
JBR-2-48G	Cabinet Base	156,000	760	\$16,450

60" GRIDDLE



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-60G-2436	2 Standard Ovens	180,000	865	\$18,719
JBR-60G-36	1 Std. Oven / Cabinet	150,000	835	\$18,233
JBR-60G-2436C	1 Std. Oven / 1 Conv. Oven	180,000	925	\$23,745
JBR-60G	Cabinet Base	120,000	805	\$17,747

ELEVATED GRIDDLE/BROILER RANGE



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBRB-24G-6-2436	2 Standard Ovens	318,000	865	\$18,023
JBRB-24G-6-36	1 Std. Oven / Cabinet	288,000	835	\$17,537
JBRB-24G-6-2436C	1 Std. Oven / 1 Conv. Oven	318,000	925	\$22,399
JBRB-24G-6	Cabinet Base	258,000	805	\$17,050

Note: Griddles Indicated Above Are Manual. Add \$739/ft. For Thermostatically Controlled Griddle (add "T" after G in model #)

Options: For additional options refer to the "Accessories and Options" information on pages 5-9.

"S" Grates are available - see "Accessories and Options"

BISTRO 72" SHALLOW DEPTH HEAVY-DUTY RANGES

COLOSSAL OUTPUT

Maximize your cooking capacity with our 30,000 BTU 72" Heavy-Duty Ranges.

DIMENSIONS

TWO STANDARD OVENS:

Interior dimensions: 28" W x 14" H x 24" D
Overall dimensions: 72" W x 31" D

TWO CONVECTION OVEN:

Interior dimensions 27-3/4" W x 13-1/2" H x 20-1/2" D
Overall dimensions: 72" W x 34" D



TWELVE OPEN BURNERS



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-12-3636	2 Standard Ovens	420,000	1050	\$20,025
JBR-12-36	1 Std. Oven / Cabinet	390,000	835	\$19,539
JBR-12-3636C	1 Std. Oven / 1 Conv. Oven	420,000	1075	\$25,050
JBR-12	Cabinet Base	360,000	765	\$19,215

24" GRIDDLE, EIGHT OPEN BURNERS



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-24G-8-3636	2 Standard Ovens	348,000	1080	\$21,972
JBR-24G-8-36	1 Std. Oven / Cabinet	318,000	965	\$21,160
JBR-24G-8-3636C	1 Std. Oven / 1 Conv. Oven	348,000	1105	\$26,996
JBR-24G-8	Cabinet Base	288,000	905	\$20,675

36" GRIDDLE, SIX OPEN BURNERS



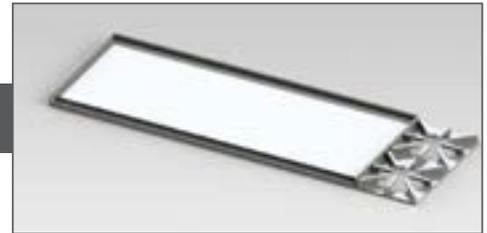
MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-36G-6-3636	2 Standard Ovens	312,000	1125	\$22,295
JBR-36G-6-36	1 Std. Oven / Cabinet	282,000	910	\$21,809
JBR-36G-6-3636C	1 Std. Oven / 1 Conv. Oven	312,000	1150	\$27,320
JBR-36G-6	Cabinet Base	252,000	850	\$21,323

48" GRIDDLE, FOUR OPEN BURNERS



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-48G-4-3636	2 Standard Ovens	276,000	1140	\$23,106
JBR-48G-4-36	1 Std. Oven / Cabinet	246,000	925	\$22,618
JBR-48G-4-3636C	1 Std. Oven / 1 Conv. Oven	276,000	1165	\$28,130
JBR-48G-4	Cabinet Base	216,000	865	\$22,133

60" GRIDDLE, TWO OPEN BURNERS



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-60G-2-3636	2 Standard Ovens	240,000	1165	\$23,673
JBR-60G-2-36	1 Std. Oven / Cabinet	210,000	950	\$23,186
JBR-60G-2-3636C	1 Std. Oven / 1 Conv. Oven	240,000	1190	\$28,697
JBR-60G	2 Cabinet Base	180,000	890	\$22,700

EIGHT OPEN BURNERS, 24" GRIDDLE



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-8-24G-3636	2 Standard Ovens	348,000	1080	\$21,972
JBR-8-24G-36	1 Std. Oven / Cabinet	318,000	965	\$21,160
JBR-8-24G-3636C	1 Std. Oven / 1 Conv. Oven	348,000	1105	\$26,996
JBR-8-24G	Cabinet Base	288,000	905	\$20,675

SIX OPEN BURNERS, 36" GRIDDLE



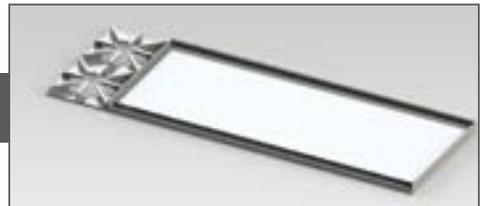
MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-6-36G-3636	2 Standard Ovens	312,000	1125	\$22,295
JBR-6-36G-36	1 Std. Oven / Cabinet	282,000	910	\$21,809
JBR-6-36G-3636C	1 Std. Oven / 1 Conv. Oven	312,000	1150	\$27,320
JBR-6-36G	Cabinet Base	252,000	850	\$21,323

FOUR OPEN BURNERS, 48" GRIDDLE



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-4-48G-3636	2 Standard Ovens	276,000	1140	\$23,106
JBR-4-48G-36	1 Std. Oven / Cabinet	246,000	925	\$22,618
JBR-4-48G-3636C	1 Std. Oven / 1 Conv. Oven	276,000	1165	\$28,130
JBR-4-48G	Cabinet Base	216,000	865	\$22,133

TWO OPEN BURNERS, 60" GRIDDLE



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-2-60G-3636	2 Standard Ovens	240,000	1165	\$23,673
JBR-2-60G-36	1 Std. Oven / Cabinet	210,000	950	\$23,186
JBR-2-60G-3636C	1 Std. Oven / 1 Conv. Oven	240,000	1190	\$28,697
JBR-2-60G	Cabinet Base	180,000	890	\$22,700

72" GRIDDLE



MODEL	BASE	BTU	WT. (LBS.)	LIST PRICE
JBR-72G-3636	2 Standard Ovens	204,000	1200	\$24,077
JBR-72G-36	1 Std. Oven / Cabinet	174,000	985	\$23,591
JBR-72G-3636C	1 Std. Oven / 1 Conv. Oven	204,000	1225	\$29,102
JBR-72G	Cabinet Base	144,000	925	\$23,106

Note: Griddles Indicated Above Are Manual. Add \$739/ft. For Thermostatically Controlled Griddle (add "T" after G in model #)

Options: For additional options refer to the "Accessories and Options" information on pages 5-9.

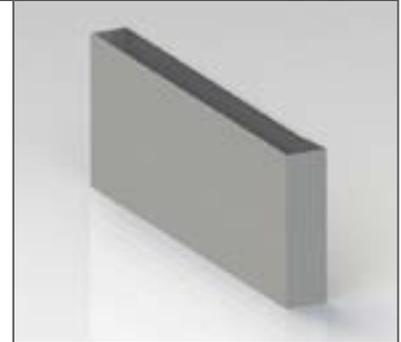
"S" Grates are available - see "Accessories and Options"

BISTRO HIGH RISERS AND HIGH SHELVES

All Back Shelves are reinforced

STAINLESS STEEL SHORT BACK RISER, 12" HIGH

MODEL	WIDTH	WT. (LBS.)	LIST PRICE
SR-12-BIST	12" Wide	15	\$544
SR-24-BIST	24" Wide	40	\$966
SR-36-BIST	36" Wide	55	\$1,084
SR-48-BIST	48" Wide	80	\$1,327
SR-60-BIST	60" Wide	95	\$1,458
SR-72-BIST	72" Wide	105	\$1,610



STAINLESS STEEL HIGH BACK RISER 24.5" HIGH

MODEL	WIDTH	WT. (LBS.)	LIST PRICE
R-12-BIST	12" Wide	20	\$674
R-24-BIST	24" Wide	45	\$1,040
R-36-BIST	36" Wide	60	\$1,276
R-48-BIST	48" Wide	85	\$1,481
R-60-BIST	60" Wide	110	\$1,772
R-72-BIST	72" Wide	125	\$1,991



SINGLE DECK STAINLESS STEEL HIGH SHELF

MODEL	WIDTH	WT. (LBS.)	LIST PRICE
S-12-BIST	12" Wide	25	\$944
S-24-BIST	24" Wide	50	\$1,305
S-36-BIST	36" Wide	70	\$1,726
S-48-BIST	48" Wide	90	\$1,940
S-60-BIST	60" Wide	115	\$2,333
S-72-BIST	72" Wide	145	\$2,581



SINGLE DECK STAINLESS STEEL TUBULAR HIGH SHELF

MODEL	WIDTH	WT. (LBS.)	LIST PRICE
TS-12-BIST	12" Wide	25	\$964
TS-24-BIST	24" Wide	50	\$1,670
TS-36-BIST	36" Wide	70	\$2,382
TS-48-BIST	48" Wide	90	\$2,737
TS-60-BIST	60" Wide	115	\$3,400
TS-72-BIST	72" Wide	145	\$3,732



DOUBLE HIGH STAINLESS STEEL BACK RISER, 36" HIGH

MODEL	WIDTH	WT. (LBS.)	LIST PRICE
DR-12-BIST	12" Wide	30	\$1,033
DR-24-BIST	24" Wide	50	\$1,549
DR-36-BIST	36" Wide	70	\$2,046
DR-48-BIST	48" Wide	90	\$2,314
DR-60-BIST	60" Wide	120	\$2,854
DR-72-BIST	72" Wide	145	\$3,128



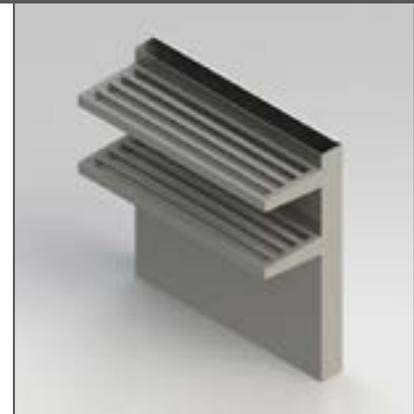
DOUBLE DECK STAINLESS STEEL HIGH SHELF

MODEL	WIDTH	WT. (LBS.)	LIST PRICE
DS-12	12" Wide	35	\$1,314
DS-24	24" Wide	60	\$1,972
DS-36	36" Wide	90	\$2,607
DS-48	48" Wide	110	\$2,968
DS-60	60" Wide	130	\$3,658
DS-72	72" Wide	150	\$3,837



DOUBLE DECK STAINLESS STEEL TUBULAR HIGH SHELF

MODEL	WIDTH	WT. (LBS.)	LIST PRICE
DTS-12-BIST	12" Wide	35	\$1,357
DTS-24-BIST	24" Wide	60	\$1,995
DTS-36-BIST	36" Wide	90	\$2,708
DTS-48-BIST	48" Wide	110	\$3,174
DTS-60-BIST	60" Wide	130	\$3,784
DTS-72-BIST	72" Wide	150	\$4,193



ALL BACKGUARDS AND SHELVES ARE SHIPPED ASSEMBLED ON EQUIPMENT
(must specify if back-guards and shelves to be shipped loose)

Options: For additional options refer to the "Accessories and Options" information on pages 5-9.

BISTRO SALAMANDERS AND CHEESE MELTERS

BROILING SALAMANDER

STANDARD FEATURES

- Heavy gauge all stainless welded construction for lasting durability
- 35,000 BTU infrared burners
- Counter balance mechanism
- Four locking cook positions
- Large 12" x 26-1/2" lift out chrome plated broiler grid
- Grid carriage glides on roller bearings
- Grease deflector guides grease into pans at bottom of broiler
- Heavy gauge wall mount bracket (JBR-JB36-WM only).



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JBR-JB36-WM	36" Wall Mounted Salamander	35,000	240	\$7,413
JBR-JB36-RM*	36" Range Mounted Salamander	35,000	310	\$8,052
<i>*36" Riser and Mounting Hardware Included</i>				
Option: Interconnection Gas Line				\$736

CHEESE MELTERS/FINISHING SALAMANDER

STANDARD FEATURES

- Heavy gauge all stainless welded construction for lasting durability
- High power infrared burners
- Infinite control manual gas valves at each burner for precise heat control
- 2" thick insulated bottom shelf
- Stainless steel gas tubing and pilot per burner resist corrosion
- Heavy gauge wall mount bracket. Can be range mounted as well; please specify when ordering.



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JBR-CM36-RM*	36" Range Mount Cheesemelter	30,000	270	\$7,224
<i>*36" Riser and Mounting Hardware Included</i>				

CHEESE MELTERS / FINISHING SALAMANDER (WALL MOUNTED)

MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JBR-CM24-WM	24" Wall Mounted Cheese Melter	20,000	105	\$4,768
JBR-CM36-WM	36" Wall Mounted Cheese Melter	30,000	160	\$6,367
JBR-CM48-WM	48" Wall Mounted Cheese Melter	40,000	210	\$7,554
JBR-CM60-WM	60" Wall Mounted Cheese Melter	50,000	260	\$9,336
JBR-CM72-WM	72" Wall Mounted Cheese Melter	60,000	320	\$11,458
Options: Interconnection Gas Line				\$736
Range Mount Charge (JCM Only)				\$627
For when JCM is mounted on riser of different length, i.e. JCM48/R60				\$627

Note: Appropriate Riser Must Be Added When Range Mounting a Cheese Melter (i.e. JCM-60 add R-60 = JCM-60RM)

Options: For additional options refer to the "Accessories and Options" information on pages 5-9.

Please specify type of gas and altitude if over 2000 feet. Prices are subject to change without notice

BISTRO RANGE MATCH CHAR BROILERS

- Heavy-duty cast iron top grates that channel away excess fat and reduce flaring
- One 15,000 BTU/hr burner every 6" of broiler
- Infinite control manual gas valves at each burner for precise heat control
- Heavy-duty cast iron burner radiants
- Heavy gauge stainless steel all welded body construction
- Stainless steel gas tubing throughout
- Stainless steel pilot tips
- Two separate 14 gauge steel drip pans help control flare ups
- Stainless steel 6" adjustable legs

CHAR BROILER RANGE WITH SINGLE OVEN

STANDARD OVEN INTERIOR DIMENSIONS:

28" w x 14" H x 24" D

CONVECTION OVEN INTERIOR DIMENSIONS:

27-3/4" W x 13-1/2" H x 20-1/2" D

48" ranges feature a cabinet to the left of the oven.



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JBR-36B-36	36" Broiler, with 28" Standard Oven	120,000	600	\$15,563
JBR-36B-36C	36" Broiler, with 28" Convection Oven	120,000	635	\$20,586
JBR-48B-36	48" Broiler, with 28" Standard Oven	150,000	700	\$19,710
JBR-48B-36C	48" Broiler, with 28" Convection Oven	150,000	735	\$24,736

CHAR BROILER W/ OPEN CABINET BASE



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JBR-24B	24" Char Broiler w/ Cabinet	60,000	300	\$7,823
JBR-30B	30" Char Broiler w/ Cabinet	75,000	350	\$8,865
JBR-36B	36" Char Broiler w/ Cabinet	90,000	400	\$9,898
JBR-42B	42" Char Broiler w/ Cabinet	120,000	450	\$10,936
JBR-48B	48" Char Broiler w/ Cabinet	132,000	475	\$11,971
JBR-60B	60" Char Broiler w/ Cabinet	150,000	500	\$14,047
JBR-72B	72" Char Broiler w/ Cabinet	180,000	700	\$16,122

Stainless Steel Front, Side, Cabinet Interior and Stub back Standard

Option: Fish Grates in Lieu of Standard Cast Iron Grates \$417/ft

BISTRO MODULAR TOPS

Bistro™ Modular Ranges come standard with tubular legs that feature adjustable feet for easy leveling. To order without legs, please specify when ordering. To build your own shallow-depth Bistro series Fire and Ice™ cooking system see the Fire and Ice™ section.

MODULAR RANGES – 12” SECTIONS

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBR-2-M	2 Burner Modular	140	\$4,441



MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBR-12G-M	12” Griddle Modular	200	\$4,724



MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBR-12B-M	12” Char-Broiler	150	\$6,738



MODULAR RANGES – 24” SECTIONS

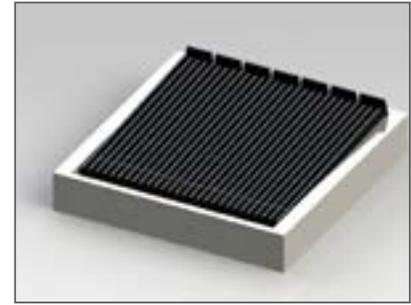
MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBR-4-M	4 Burner Modular	225	\$6,181



MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBR-24G-M	24" Griddle Modular	300	\$6,297



MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBR-24B-M	24" Char-Broiler	250	\$7,261



MODULAR RANGES – 36" SECTIONS

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBR-6-M	6 Burner Modular	450	\$8,754



MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBR-36G-M	36" Griddle Modular	530	\$10,114



MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBR-36B-M	36" Char-Broiler	475	\$8,918



MODULAR RANGES – 48" SECTIONS

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBR-8-M	8 Burner Modular	590	\$11,019



MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBR-48G-M	48" Griddle Modular	705	\$13,007



MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBR-48B-M	48" Char-Broiler	615	\$12,284

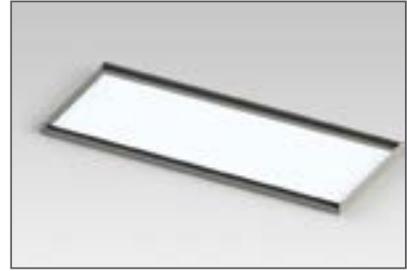


MODULAR RANGES – 60" SECTIONS

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBR-10-M	10 Burner Modular	675	\$13,274



MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBR-60G-M	60" Griddle Modular	830	\$16,532

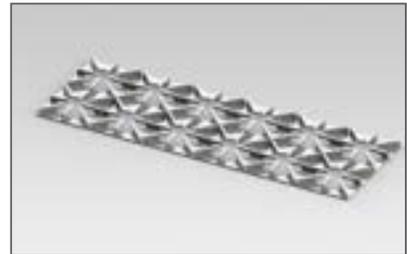


MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBR-60B-M	60" Char-Broiler	700	\$15,905



MODULAR RANGES – 72" SECTIONS

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBR-12-M	12 Burner Modular	760	\$16,709



MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBR-72G-M	72" Griddle Modular	1,060	\$20,216



MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBR-72B-M	72" Char-Broiler	785	\$20,216



BISTRO™ FIRE AND ICE™ REFRIGERATOR AND FREEZER BASES (REMOTE AND SELF-CONTAINED)

- Built in future flexibility
- Bistro modular cooktops on Bistro refrigeration and freezer bases
- Special “shallow depth” combinations available exclusive to Jade Range

REMOTE LOW HEIGHT REFRIGERATORS AND FREEZERS

(SPECIFY FREON IF OTHER THAN R-404, FREON NOT INCLUDED ON REMOTE UNITS)

STANDARD FEATURES

- Drawer interiors, front face and sides to be stainless steel
- Drawers and cabinet are 100% polyurethane “Shot-In-Place” foam insulated
- Drawer faces have flush mount pull handle. Face and back to be stainless steel
- Self closing drawers have 14 gauge stainless steel track, with 2” heavy-duty skate wheel
- Heavy-duty rubber drawer gaskets
- Drawers to be easily removable for cleaning
- Drawers to accommodate 6” deep 12” x 20” hotel pans
- Specially designed high density breaker strips installed during the foaming process, without any visible fasteners
- Face mounted dial thermometers
- Internal conduit for single point electrical connection
- Sleeves for refrigeration and drain lines
- Stainless steel 6” adjustable legs
- Blower coil evaporator with R-404 expansion valve unless otherwise specified

(Freon provided by others)

Note: Electrical junction box, refrigeration line stub out and drain line are all standard rear connections, consult factory if other locations are required.

**Remote units not available on coasters.*



AVAILABLE OPTIONS

- Cabinet extensions available:
- 12” stainless steel cabinet
- Padlock assemblies (padlocks not included)
- Condensate evaporator

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JRLH-02R-B-36	36" 2 Drawer Remote Refrigerator Unit	275	\$14,728
JRLH-02R-B-48	48" 2 Drawer Remote Refrigerator Unit	350	\$15,777
JRLH-04R-B-60	60" 4 Drawer Remote Refrigerator Unit	420	\$17,934
JRLH-04R-B-72	72" 4 Drawer Remote Refrigerator Unit	475	\$19,322
JFLH-02R-B-36	36" 2 Drawer Remote Freezer Unit	275	\$15,231
JFLH-02R-B-48	48" 2 Drawer Remote Freezer Unit	355	\$16,281
JFLH-04R-B-60	60" 4 Drawer Remote Freezer Unit	425	\$17,429
JFLH-04R-B-72	72" 4 Drawer Remote Freezer Unit	480	\$21,067

SELF-CONTAINED LOW HEIGHT REFRIGERATORS AND FREEZERS

(R-404 FREON STANDARD)

STANDARD FEATURES

- Drawer interiors, front, face and sides to be stainless steel
- Drawers and cabinet are 100% polyurethane "Shot-In-Place" foam insulated
- Drawer faces have flush mount pull handle. Face and back to be stainless steel
- Self closing drawers have 14 gauge stainless steel track, with 2" heavy-duty skate wheel
- Heavy-duty rubber drawer gaskets
- 6' cord and plug, 115 VAC
- Drawers to be easily removable for cleaning
- Drawers to accommodate 6" deep 12" x 20" hotel pans
- Specially designed high density breaker strips installed during the foaming process, without any visible fasteners
- Face mounted dial thermometers
- Condensing unit uses R-404 refrigerant unless otherwise specified
- Blower coil evaporator with R-404 expansion valve
- Internal conduit for single point electrical connection
- Built in condensate evaporator
- Sleeves for refrigeration and drain lines
- Stainless steel 6" adjustable legs



AVAILABLE OPTIONS

- Cabinet extensions available:
- 12" stainless steel cabinet
- Padlock assemblies (padlocks not included)

ACCESSORIES

- 6" casters, front two locking (5" diameter wheel)

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JRLH-02S-B-36	2 Drawer Self-Contained Refrigerator Unit	350	\$17,120
JRLH-02S-B-48	2 Drawer Self-Contained Refrigerator Unit	425	\$17,824
JRLH-02S-B-60	2 Drawer Self-Contained Refrigerator Unit	465	\$19,735
JRLH-04S-B-72	4 Drawer Self-Contained Refrigerator Unit	500	\$21,649
JFLH-02S-B-48	2 Drawer Self-Contained Freezer Unit	425	\$19,057
JFLH-02S-B-60	2 Drawer Self-Contained Freezer Unit	465	\$20,239
JFLH-04S-B-72	4 Drawer Self-Contained Freezer Unit	500	\$22,925

For illustrations on the refrigeration units please refer to the Titan™ refrigeration section on page 47.

BISTRO CHITWOOD™ SMOKE BROILERS

BAKE AND ROAST OVENS

STANDARD FEATURES

- Oven thermostat adjusts from 150° to 550° F.
- Oven controls located in the cool zone
- Stainless steel gas tubing throughout
- 14 gauge all welded construction
- Stainless steel front, top and sides
- Two chrome plated wire racks
- 3/4 gas regulator



MODEL	DESCRIPTION	BTU	WT. (LBS.)	LIST PRICE
JBR-24	Single Standard Oven	30,000	155	\$5,778
JBR-224	Double Standard Oven	60,000	340	\$7,990
JBR-36	Single Standard Oven	30,000	205	\$6,861
JBR-36C	Single Convection Oven	30,000	245	\$10,325
JBR-236	Double Standard Oven	60,000	420	\$14,544
JBR-236C	1 Convection / 1 Standard Oven	60,000	455	\$17,300
JBR-236CC	Double Convection Oven	60,000	500	\$21,787

BISTRO CHITWOOD™ RANGE MATCH SMOKE BROILER

- Exclusive Smoke-Ejector system provides maximum smoke to the grill surface
- Cold smoking can be provided independent of the main burner heat (with smoke hood option only)
- Stainless steel cabinet
- Ceramic briquettes for even heat with cast iron bottom grates

STANDARD FEATURES

- 14 gauge stainless steel all welded body construction
- Stainless steel front, top, stub back and sides
- Heavy-duty cast iron grates
- Ceramic briquettes to provide even heat
- Cast iron bottom grates for briquette support
- Infinite control manual gas valves at each burner for precise heat control
- Exclusive CHITWOOD Smoke-Ejector system to provide maximum smoke to the grill surface. The smoke box is independent of main burner heat for COLD SMOKING (with smoke hood option only)
- Two separate 14 gauge steel drip pans to control flare ups
- Stainless steel cabinet interior and exterior
- Stainless steel gas tubing throughout
- Stainless steel adjustable 6" legs
- 3/4" gas regulator (shipped loose, must be installed for proper operation)



AVAILABLE OPTIONS

- Stainless steel high riser
- Stainless steel double high riser
- Stainless steel tubular high shelf
- Stainless steel tubular double high shelf
- Fish grate (round bars)
- Stainless steel door
- Cast iron 30,000 BTU burners with stainless steel radiants

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)

MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
JBKC-24	24" Smoke Broiler	450	\$12,673
JBKC-36	36" Smoke Broiler	550	\$15,701

HEAVY-DUTY RANGES - COUNTER TOP EQUIPMENT

GRIDDLES

STANDARD FEATURES

- 3" Stainless side splash guard helps contain splashes for easy cleaning.
- Thermostatic models feature a full 24" depth with 30,000 BTU burner every 12" inches providing maximum cooking space and even heating.
- Full welded construction with heavy-duty stainless steel legs welded into the frame for years of dependable use.
- Legs feature bullet feet that adjust for easy leveling.
- Stainless Steel Gas Tubing and Pilot Tips resists corrosion.
- Front shelf, round tube legs and pitched gutter with full 2" x 3" drain are made of 14 gauge stainless steel for lasting durability.
- High Capacity Drip Tray made of 14-gauge steel that's easy to remove for cleaning.
- 1" Thick Polished Steel Plate provides even heating.



FLOOR MODEL

- Stainless steel legs with stainless steel under-shelf.

OPTIONS AND ACCESSORIES

- Stainless steel 8" extended plate shelf
- 8" deep cutting board, o Poly
- 6" casters, front two locking (floor models only)
- 36" flex hose with quick disconnect and restraining device
- 48" flex hose with quick disconnect and restraining device

THERMOSTATICALLY CONTROLLED GRIDDLES

MODEL	WIDTH	HEIGHT	DEPTH	BTU	WT. (LBS.)	LIST PRICE
JGT-2424	24"	11 1/4"	31"	60,000	300	\$5,897
JGT-2436	36"	11 1/4"	31"	90,000	375	\$7,182
JGT-2442	42"	11 1/4"	31"	90,000	450	\$8,886
JGT-2448	48"	11 1/4"	31"	120,000	525	\$10,308
JGT-2460	60"	11 1/4"	31"	150,000	625	\$11,156
JGT-2472	72"	11 1/4"	31"	180,000	700	\$13,375
JGT-2484	84"	11 1/4"	31"	210,000	800	\$16,267

THERMOSTATICALLY CONTROLLED GRIDDLES - FLOOR MODEL (WITH LEGS AND UNDER-SHELF)

MODEL	WIDTH	HEIGHT	DEPTH	BTU	WT. (LBS.)	LIST PRICE
JGT-2424-F	24"	36"	31"	60,000	300	\$6,890
JGT-2436-F	36"	36"	31"	90,000	400	\$8,507
JGT-2442-F	42"	36"	31"	90,000	450	\$10,664
JGT-2448-F	48"	36"	31"	120,000	525	\$12,483
JGT-2460-F	60"	36"	31"	150,000	625	\$13,863
JGT-2472-F	72"	36"	31"	180,000	700	\$17,633
JGT-2484-F	84"	36"	31"	210,000	800	\$20,613

MANUALLY CONTROLLED GRIDDLES

MODEL	WIDTH	HEIGHT	DEPTH	BTU	WT. (LBS.)	LIST PRICE
JGM-2424	24"	11 1/4"	31"	60,000	300	\$4,807
JGM-2436	36"	11 1/4"	31"	90,000	375	\$5,553
JGM-2442	42"	11 1/4"	31"	90,000	450	\$6,847
JGM-2448	48"	11 1/4"	31"	120,000	525	\$8,134
JGM-2460	60"	11 1/4"	31"	150,000	625	\$8,434
JGM-2472	72"	11 1/4"	31"	180,000	700	\$10,118
JGM-2484	84"	11 1/4"	31"	210,000	800	\$12,462

MANUALLY CONTROLLED GRIDDLES - FLOOR MODEL (WITH LEGS AND UNDER-SHELF)

MODEL	WIDTH	HEIGHT	DEPTH	BTU	WT. (LBS.)	LIST PRICE
JGM-2424-F	24"	36"	31"	60,000	300	\$5,713
JGM-2436-F	36"	36"	31"	90,000	375	\$8,054
JGM-2442-F	42"	36"	31"	90,000	450	\$9,768
JGM-2448-F	48"	36"	31"	120,000	525	\$11,466
JGM-2460-F	60"	36"	31"	150,000	625	\$12,595
JGM-2472-F	72"	36"	31"	180,000	700	\$13,717
JGM-2484-F	84"	36"	31"	210,000	800	\$14,839

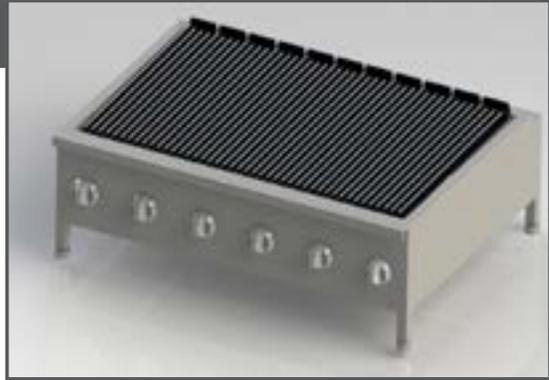
Options:

2 Open Burners = Add -2R (Burners on Right) or Add -2L (Burners on Left)	\$2,110
4 Open Burners = Add -4R (Burners on Right) or Add -4L (Burners on Left)	\$3,169
6 Open Burners = Add -6R (Burners on Right) or Add -6L (Burners on Left)	\$4,222

CHAR BROILER

BUILT TO TAKE THE HEAT

At last, a char broiler that maximizes your time, effort and kitchen space. Jade countertop char broilers are built to last and take the demands of the busiest kitchens with a strong leg design that is welded into the frame - not bolted.



STANDARD FEATURES

- Full welded construction with heavy-duty stainless steel legs welded into the frame for years of dependable use. Since legs are welded to the frame - not bolted - they resist breaking.
- Heavy gauge stainless steel front, sides and plate shelf for lasting durability.
- 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 and Pilot Tips- resists corrosion and built to withstand years of heavy use and cleaning.
- 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 AND ACCESSORIES

- Stainless steel wrap around splash (3" - 9" height available - 6" standard)
- Stainless steel 8" extended plate shelf
- 8" deep cutting board, o Poly
- Fish grate
- 6" casters, front two locking (floor models only)
- 36" flex hose with quick disconnect and restraining device
- 48" flex hose with quick disconnect and restraining device

RADIANT CHAR BROILERS

MODEL	WIDTH	HEIGHT	DEPTH	BTU	WT. (LBS.)	LIST PRICE	OPTIONAL 3" - 9" SIDE SPLASH KIT
JB-12	12"	13"	27"	15,000	200	\$5,138	\$416
JB-18	18"	13"	27"	45,000	250	\$5,855	\$472
JB-24	24"	13"	27"	60,000	300	\$6,314	\$533
JB-30	30"	13"	27"	75,000	350	\$7,169	\$597
JB-36	36"	13"	27"	90,000	400	\$8,103	\$671
JB-42	42"	13"	27"	105,000	450	\$9,398	\$725
JB-48	48"	13"	27"	120,000	500	\$10,374	\$796
JB-54	54"	13"	27"	135,000	550	\$13,519	\$868
JB-60	60"	13"	27"	150,000	600	\$15,517	\$943
JB-72	72"	13"	27"	180,000	650	\$17,510	\$1,015

RADIANT CHAR BROILERS- FLOOR MODEL (WITH LEGS AND UNDER-SHELF)

MODEL	WIDTH	HEIGHT	DEPTH	BTU	WT. (LBS.)	LIST PRICE	OPTIONAL 3" - 9" SIDE SPLASH KIT
JB-12-F	12"	36"	27"	15,000	200	\$5,637	\$400
JB-18-F	18"	36"	27"	45,000	250	\$6,601	\$472
JB-24-F	24"	36"	27"	60,000	300	\$7,318	\$533
JB-30-F	30"	36"	27"	75,000	350	\$8,421	\$597
JB-36-F	36"	36"	27"	90,000	400	\$9,609	\$671
JB-42-F	42"	36"	27"	105,000	450	\$11,151	\$725
JB-48-F	48"	36"	27"	120,000	500	\$12,376	\$796
JB-54-F	54"	36"	27"	135,000	550	\$15,770	\$868
JB-60-F	60"	36"	27"	150,000	600	\$18,020	\$943
JB-72-F	72"	36"	27"	180,000	650	\$20,515	\$1,015

Options

Optional 3" - 9" Side Splash Kit - specify height upon ordering See Above

Fish Grate in Lieu of 4 Bar Cast Iron Grate

\$417/ft

4 Bar Grate, Fish Grate 4 Bar Grate is standard. **FLOOR MODEL** S/S Legs with S/S under-shelf

HOT PLATES

STANDARD FEATURES

- Stainless steel sides, front, and plate shelf
- Heavy gauge all welded construction for lasting durability
- 27,500 BTU cast iron open burners (model JHP-312 has 15,000 BTU burners)
- 12" lift-off cast iron top grates
- Infinite control manual gas valves at each burner for precise heat control.
- 3" high stainless steel rear and side splashes
- 14 gauge stainless steel all welded construction
- Stainless steel legs welded into the frame
- High capacity 14 gauge welded drip tray
- Stainless steel gas tubing throughout
- Stainless steel pilot tips resist corrosion
- "S" Grates available at no charge for JHP models
- "S" Grate design makes it easy to slide pans from burner to burner without lifting the pan
- 3/4" gas regulator, included



OPTIONS AND ACCESSORIES

- Stainless steel 8" extended plate shelf
- 8" deep cutting board, o Poly
- 6" casters, front two locking (floor models only)
- 36" flex hose with quick disconnect and restraining device
- 48" flex hose with quick disconnect and restraining device

HOT PLATES

MODEL	WIDTH	HEIGHT	DEPTH	BTU	WT. (LBS.)	LIST PRICE
JHP-112	12"	11 1/4"	15"	27,500	70	\$1,640
JHP-212	12"	11 1/4"	27"	55,000	85	\$1,893
JHP-224	24"	11 1/4"	15"	55,000	85	\$1,893
JHP-312	12"	11 1/4"	32"	82,500	110	\$2,734
JHP-336	36"	11 1/4"	15"	82,500	120	\$2,680
JHP-424	24"	11 1/4"	27"	110,000	150	\$2,935
JHP-448	48"	11 1/4"	15"	110,000	150	\$3,453
JHP-636	36"	11 1/4"	27"	165,000	220	\$4,084
JHP-848	48"	11 1/4"	27"	220,000	290	\$5,534
JHP-1060	60"	11 1/4"	27"	275,000	360	\$6,447

HOT PLATES—FLOOR MODEL (WITH LEGS AND UNDER-SHELF)

MODEL	WIDTH	HEIGHT	DEPTH	BTU	WT. (LBS.)	LIST PRICE
JHP-112-F	12"	36"	15"	27,500	70	\$2,137
JHP-212-F	12"	36"	27"	55,000	85	\$2,386
JHP-224-F	24"	36"	15"	55,000	85	\$2,873
JHP-312-F	12"	36"	32"	82,500	110	\$3,227
JHP-336-F	36"	36"	15"	82,500	120	\$4,002
JHP-424-F	24"	36"	27"	110,000	150	\$3,922
JHP-448-F	48"	36"	15"	110,000	150	\$5,426
JHP-636-F	36"	36"	27"	165,000	220	\$5,567
JHP-848-F	48"	36"	27"	220,000	290	\$7,510
JHP-1060-F	60"	36"	27"	275,000	360	\$8,918

ELEVATED HOT PLATES

STANDARD FEATURES

- Stainless steel sides, front, plate shelf and front of elevated rear burner housing
- 15,000 or 27,500 BTU cast iron open burners
- Heavy steel top plate with easy lift-off top plates
- Heavy gauge all welded construction for lasting durability
- Elevated "step up" rear burners
- Infinite control manual gas valves at each burner for precise heat control.
- 14 gauge stainless steel all welded construction
- Stainless steel legs welded into the frame
- High capacity 14 gauge welded drip tray
- Stainless steel gas tubing throughout
- Stainless steel pilot tips resist corrosion
- Overall depth 29 3/4"
- Overall height 15"
- 3/4" gas regulator, included



OPTIONS AND ACCESSORIES

- Stainless steel 8" extended plate shelf
- 8" deep cutting board, o Poly
- 6" casters, front two locking (floor models only)
- 36" flex hose with quick disconnect and restraining device
- 48" flex hose with quick disconnect and restraining device

ELEVATED HOT PLATES

MODEL	WIDTH	FRONT BURNER(S)	REAR BURNER(S)	BTU	WT. (LBS.)	LIST PRICE
JHPE-1-112	12"	1	1	30,000	95	\$2,444
JHPE-2-218	18"	2	2	60,000	125	\$3,249
JHPE-2-224	24"	2	2	80,000	155	\$4,460
JHPE-2-324	24"	2	3	85,000	160	\$4,618
JHPE-3-224	24"	3	2	85,000	160	\$4,618
JHPE-3-324	24"	3	3	90,000	170	\$5,002
JHPE-3-336	36"	3	3	120,000	220	\$5,126
JHPE-3-436	36"	3	4	120,000	220	\$5,028
JHPE-4-336	36"	4	3	120,000	220	\$5,227
JHPE-4-436	36"	4	4	120,000	230	\$6,499

ELEVATED HOT PLATES—FLOOR MODEL
(WITH LEGS AND UNDER-SHELF)

MODEL	WIDTH	FRONT BURNER(S)	REAR BURNER(S)	BTU	WT. (LBS.)	LIST PRICE
JHPE-1-112-F	12"	1	1	30,000	95	\$2,932
JHPE-2-218-F	18"	2	2	60,000	125	\$3,982
JHPE-2-224-F	24"	2	2	80,000	155	\$5,434
JHPE-2-324-F	24"	2	3	85,000	160	\$5,592
JHPE-3-224-F	24"	3	2	85,000	160	\$5,592
JHPE-3-324-F	24"	3	3	90,000	170	\$5,983
JHPE-3-336-F	36"	3	3	120,000	220	\$6,592
JHPE-3-436-F	36"	3	4	120,000	220	\$6,439
JHPE-4-336-F	36"	4	3	120,000	220	\$6,697
JHPE-4-436-F	36"	4	4	120,000	230	\$7,962

HEAVY-DUTY STOCK POTS AND EQUIPMENT STANDS

STOCK POTS

STANDARD FEATURES

- Stainless steel front, sides and plate shelf
- 45,000 BTU two ring burners, 100,000 and 120,000 BTU options available on three ring burners
- Infinite control manual gas valves at each burner for precise heat control
- Reversible cast iron top grates for woks or candy bowls (two ring burners)
- Heavy gauge all welded construction for lasting durability
- Stainless steel gas tubing and pilot per burner resist corrosion
- Heavy gauge stainless steel round tube legs welded into the frame for superior strength
- Adjustable bullet feet
- Minimalist in design yet robust for easy cleaning
- Highly polished steel top grates
- 14 gauge stainless steel all welded construction
- Welded steel 14 gauge drip pan
- 3/4" gas regulator (shipped loose, MUST be installed for proper operation)

AVAILABLE OPTIONS

- 36" flex hose with quick disconnect and restraining device
- 48" flex hose with quick disconnect and restraining device



MODEL	WIDTH	HEIGHT	BURNERS	BTU	WT. (LBS.)	LIST PRICE
JSP-18	18"	22 1/2"	1x - 2 Ring Burners	45,000	90	\$2,400
JSP-24	18"	22 1/2"	1x - 3 Ring Burners	100,000	100	\$2,706
JSP-224	36"	22 1/2"	2x - 3 Ring Burners	200,000	180	\$5,459
JSP-218	36"	22 1/2"	2x - 2 Ring Burners	90,000	180	\$4,675
JSP-182*	18"	22-1/2"	2x - 2 Ring Burners	90,000	165	\$4,675
JSP-120	18"	22-1/2"	1x - 3 Ring Burners	120,000	100	\$2,706
JSP-240	36"	22-1/2"	2x - 3 Ring Burners	240,000	180	\$5,459
JSP-360	54"	22-1/2"	3x - 3 Ring Burners	360,000	270	\$8,187

* JSP-182 is 40-1/2" deep

HEAVY-DUTY STOCK POTS AND EQUIPMENT STANDS

EQUIPMENT STANDS

STANDARD FEATURES

- 14 gauge stainless steel with all welded construction for lasting durability.
- Stainless steel top and bottom shelves with adjustable feet with heavy gauge stops.
- 6" casters are also available as an accessory.



MODEL	DESCRIPTION	WT. (LBS.)	LIST PRICE
ST-12	12" Wide Stand	30	\$886
ST-18	18" Wide Stand	50	\$1,208
ST-24	24" Wide Stand	60	\$1,560
ST-30	30" Wide Stand	70	\$1,850
ST-36	36" Wide Stand	80	\$2,225
ST-42	42" Wide Stand	90	\$2,557
ST-48	48" Wide Stand	100	\$2,873
ST-60	60" Wide Stand	120	\$3,529
ST-72	72" Wide Stand	140	\$4,160
ST-84	84" Wide Stand	160	\$4,809
ST-96	96" Wide Stand	180	\$5,430

Note: Must specify equipment that is to be placed on stand





SPECTACULAR DESIGNS
YOU DREAM IT, WE BUILD IT

**2650 ORBITER STREET
BREA, CALIFORNIA, USA 92821**

(800) 884- 5233
(714) 961 2400
FAX (714) 961-2550

WWW.JADERANGE.COM