



INFRARED PLANCHA BROILER

TITAN INFRARED BROILER



Infrared style - JMHBI-36P (shown without legs)

MODEL NO.	DESCRIPTION
<input type="checkbox"/> JSHBI-36P	INFRARED PLANCHA BROILER W/ CABINET BASE
<input type="checkbox"/> JSHBI-36PS	STAND-ALONE UNIT W/ SHORT CABINET BASE
<input type="checkbox"/> JMHBI-36P	MODULAR INFRARED PLANCHA BROILER

STANDARD FEATURES

- Four 26,000 BTU/hr. infrared burners
- 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
- Counter balance mechanism
- 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
- Stainless steel tray bed

AVAILABLE OPTIONS

- Cap and cover manifold. Left Right
- 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)



For cooking

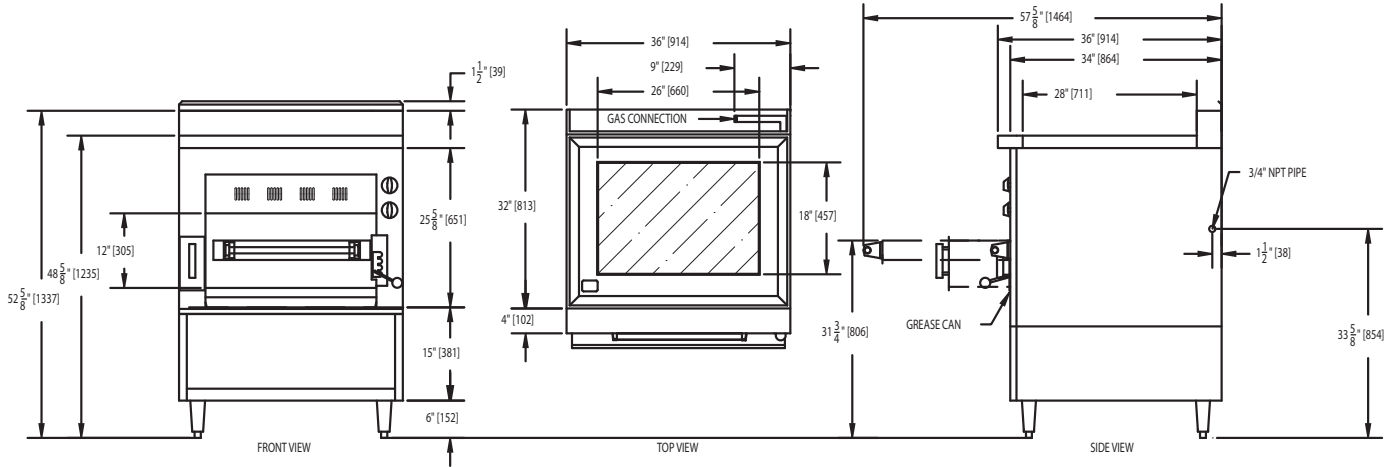
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JADE RANGE, LLC., A MIDDLEBY COMPANY • 2650 Orbiter Street • Brea, CA 92821 • PHONE: 800-884-5233 FAX: 714-961-2550
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INFRARED PLANCHA BROILER



MODEL	BTUS	WIDTH	DEPTH	HEIGHT	APPX. SHP. WT.
JSHBI-36P	104,000	36"	36-1/4"	SEE DRAWING	800 LBS.
JSHBI-36PS	104,000	36"	36-1/4"	SEE DRAWING	700 LBS.
JMHBI-36P	104,000	36"	36-1/4"	SEE DRAWING	500 LBS.

DESCRIPTION:

Heavy duty infrared gas broiler. To be model #JSHBI _____ manufactured by Jade Range. Provide with four 26,000 BTU/hr. infrared burners. To have large 24-1/4" x 27-1/4" lift out broiler grid. Furnish carriage complete with rolling bearings and multi-action handle. Steel plancha plate. To have 14 gauge all welded body with stainless steel front and sides. Stainless steel plate shelf to be adjustable. To have 6" stainless steel adjustable legs.

SPECIFY BASE

To have convection base with 14 gauge stainless steel interior. Provide with two oven racks. Thermostat to adjust from 150°F to 550°F with 30,000 BTU burner. Provide with 1/3 HP 115/60/1 blower motor. Oven interior 28" W x 13-3/4" H x 24-1/2" D.

□ CABINET BASE

To have stainless steel cabinet interior and exterior. Optional stainless steel doors.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

SPECIFY TYPE OF GAS WHEN ORDERING.

UTILITY INFORMATION:

- Ranges are supplied with 1-1/4" front manifold connection and a 1" or 3/4" capped rear manifold connection. For rear manifold connection, remove cap. Ranges are supplied with 3/4" gas pressure regulator. For 1-1/4" or 1" gas pressure regulator, see accessories. (Specify required front manifold cap and cover when ordering.)
- Required operating pressure:
 - Natural Gas 5" W.C. minimum
 - Propane Gas 10" W.C. minimum
 - 14" W.C. maximum

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