ITEM #: CHARBROILER  
Quantity: One (1)  
Manufacturer: Jade Range  
Model No.: JTRH-36B-36  
Pertinent Data: Standard Oven  
Utilities Req’d: 3/4” Gas @ 125,000 BTU’s  
  
See plans for location and placement of item with reference to adjoining equipment.   
Furnish and set in place per manufacturer’s standard specifications and the following:  
1. Set in place in location as shown on drawings.  
2. Provide 14-gauge all welded body construction.  
3. Equip unit with stainless steel front, top, sides and stub back.  
4. Unit shall have heavy-duty cast iron top grates with built-in grease guides that channel away excess fat and reduce flaring.  
5. Provide heavy-duty cast iron burner radiants.  
6. Unit shall be equipped with one 15,000 BTU/hr. burner every 6" broiler.  
7. Provide 3/4” rear gas connection, cap and cover front gas manifold on both left and right side.  
8. Equip unit with infinite control manual gas valves at each burner for precise heat control.  
9. Unit shall be equipped with 12-gauge all welded firebox construction.  
10. Provide two separate 14-gauge steel drip pans to control flare ups.  
11. Equip unit with a stainless steel 6” plate shelf.  
12. Provide stainless steel gas tubing throughout.  
13. Provide unit with stainless steel tray bed.  
14. Provide 14-gauge stainless steel interior sides rear and deck on oven.  
15. Provide four (4) 6” high adjustable heavy-duty, non-marking casters, two (2) with brakes.  
16. Provide 48” flex, quick disconnect gas hose with restraining device and gas pressure regulator.  
17. Provide PosiSet.  
18. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.