4. Provide the griddle with 4" stainless steel legs.  
5. Provide a 3/4" thick, smooth polished griddle plate.  
6. Unit shall be equipped with three (3) griddle burners which are located every 12". Each burner to have adjustable gas valve and continuous pilot for instant ignition.  
7. Provide unit aeration baffles between burners spread the heat evenly across the entire griddle surface.  
8. Provide the unit with manual controls.  
9. Equip the unit with a 4" wide grease gutter and large grease can with 1 gallon capacity.  
10. Provide 48" flex, quick disconnect gas hose with restraining device and gas pressure regulator.   
11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.  
  
ITEM #: MODULAR GRIDDLE  
Quantity: One (1)  
Manufacturer: Jade Range  
Model No.: JMRH-36GT  
Pertinent Data: ---  
Utilities Req’d: 3/4” Gas @ 105,000 BTU’s, 5” WC  
  
See plans for location and placement of item with reference to adjoining equipment.   
Fabricate and set in place per plans, details, and the following:  
1. Set in place in location as shown on drawings.  
2. Provide 3/4” rear gas connection, cap and cover front gas manifold on both left and right side.  
3. Provide 1” thick polished steel plate.  
4. Provide thermostatic controls.  
5. Equip unit with stainless steel grease trough.  
6. Unit shall be equipped with a 14-gauge stainless steel side and rear splash.  
7. Provide a stainless steel front, sides, and stub back.  
8. Equip unit with a stainless steel 6” plate shelf.  
9. Coordinate installation onto Item #, Refrigerated Drawers.  
10. Provide 48” flex, quick disconnect gas hose with restraining device and gas pressure regulator.  
11. Must meet all applicable federal, state, and local laws, rules, regulations, and codes.