# SIX OPEN BURNER RANGE

## MODEL NO. DESCRIPTION
- JTRH-6-36 6 OPEN BURNERS WITH OVEN
- JTRH-6-36C 6 OPEN BURNERS WITH CONVECTION OVEN

## STANDARD FEATURES
- Six individual steel top grates
- Four 35,000 BTU/hr cast iron open burners
- Variable size multi-point gas connection—see utility information for details
- One stainless steel pilot per burner
- 14 gauge all welded body construction
- Stainless steel oven interior (bottom and sides removable without tools on standard oven)
- Two chrome plated oven racks (wires curled and welded around main frame with no sharp ends)
- Oven control located in cool zone
- Stainless steel gas tubing throughout
- Stainless steel front, sides and stub back
- Stainless steel adjustable 6” legs
- Stainless steel tray bed
- Stainless steel 6” plate shelf
- 3/4” gas regulator (shipped loose, must be installed for proper operation)

## AVAILABLE OPTIONS
- Polished steel top grate in lieu of cast iron
- 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)
- Cap and cover manifold. Left □ Right □

## ACCESSORIES
- 6” casters, front two locking (5” diameter wheel)
- 36” flex hose with quick disconnect (3/4” connection)
- 48” flex hose with quick disconnect (3/4” connection)
- 1” gas pressure regulator (specify gas type)
- 1-1/4” gas pressure regulator (specify gas type)
- Additional oven rack (two supplied with range)

## DESCRIPTION:
Heavy duty open burner range, with oven below. To be model JTRH-6-36 manufactured by Jade Range. Provided with six steel top grates. To have four 35,000 BTU/hr. cast iron open top burners controlled by infinite gas valves. One spill pan below all burners. To have 14 gauge all welded body with stainless steel front and sides. All gas tubing to be stainless steel throughout. To have 6’ stainless steel adjustable legs.

## SPECIFY BASE
### STANDARD OVEN
To have conventional oven base with stainless steel lining. Oven sides and bottom to be removable without tools. Provided with two oven racks. Thermostat to adjust from 150°F to 550°F with 35,000 BTU burner. Oven interior 28-1/4” W x 14” H x 27-3/4” D.

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

## SPECIFY TYPE OF GAS WHEN ORDERING.

## SPECIFY ALTITUDE WHEN ABOVE 2,000 ft.
SIX OPEN BURNER RANGE

ELECTRIC CONVECTION OVEN ONLY:
• Power Supply: 115/60/1 - 6 foot cord with 3 prong plug
• Total maximum amps 4.0/oven
• Electronic Spark Ignitor: activated by power switch, ignites standing pilot
• Fan Switch: three positions, on for normal operation, on for quick cool down, off.

MODEL | BTUS | WIDTH | DEPTH | HEIGHT | APPX. SHP. WT.
--- | --- | --- | --- | --- | ---
JTRH-6-36 | 245,000 | 36” | 38” | SEE DRAWING | 690 LBS.
JTRH-6-36C | 240,000 | 36” | 38” | SEE DRAWING | 740 LBS.

NOTE: 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.