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RANGE BROILER and CHICKEN BROILER

MODELS: JB, JCB, JCBH

INSTALLATION, OPERATION AND MAINTENANCE INSTRUCTIONS

NOTE: Instructions must be posted in a prominent location, which will instruct the user in the event that he/she detects the smell of gas. This information shall be obtained from your local gas company.



FOR YOUR SAFETY
Do not store or use gasoline
or other flammable vapors or
liquids in the vicinity of this or
any other appliance.

WHAT TO DO IF YOU SMELL GAS

- Open windows
- Do not touch electric switches
- Extinguish any open flame
- Immediately call your gas company



WARNING
**Improper installation, adjustment, alteration, service or
maintenance can cause property damage, injury or death.**
**Read the installation, operating and maintenance instructions
thoroughly before installing or serving this equipment.**



Adequate clearances must be provided in front, rear and at sides of appliance for servicing. The appliance area must be kept free and clear from combustibles. There must be no material or obstacles obstruction the flow of combustion and ventilation air.

RETAIN THIS MANUAL FOR FUTURE REFERENCE



IMPORTANT

Read these instructions before starting the installation. Upon receipt of you equipment, thoroughly inspect it for any damage. If damage is observed, contact your delivering agency immediately. After checking for damage, examine the markings on the equipment to ensure that the type of gas is correct.

INSTALLATION

A qualified installer, service agency or gas supplier must perform installation and service.

- Provisions shall be incorporated in the design of the kitchen to ensure an adequate supply of fresh air for proper combustion.
- It is suggested that for servicing and proper operation, at least 36 inches of free area be provided to the front of the appliance.
- The installation must conform with local codes, or in the absence of local codes, in the USA, National Fuel Gas Code, **ANSIZ223.1-** latest edition.
- Level appliance. Adjustable legs are provided. If the appliance is equipped with casters, the installation shall be make with a connector that complies with the Standard for Connectors for Movable Gas Appliances **ANSIZ.69**-latest edition and a quick disconnect device that complies with the standard for Quick-Disconnect for Use With Gas Fuel, **ANSIZ21.41-** latest edition.
- Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit he appliance movement the restraining means may be attached to the rear of appliance by cable and hook.
- The input rating of your equipment is for elevations up to 2,000 feet. For elevations above 2,000 feet, the rating must be reduced 4% for each 1,000 feet above sea level.
- The appliance shall be installed with the following minimum clearances to adjacent construction.

| | Combustible | Non-combustible |
|--------------|--------------------|------------------------|
| Sides | 9 inches | 0 inches |
| Rear | 14 inches | 0 inches |

- The appliance shall be installed on non-combustible counters. When equipped with high legs, with or without casters, the appliance may be installed on combustible floors.

GAS PIPING

- This appliance is provided with a regulator, set at 5" W.C. for natural gas or 10" W.C. for propane gas.



WARNING: A GAS REGULATOR MUST BE INSTALLED FOR THE SAFETY AND PROPER OPERATION OF THIS APPLIANCE

- A conveniently located gas shutoff valve, external to the appliance is required for complete shutdown.
- Be sure all valves are in a closed position before connecting to gas supply.
- Connect appliance to gas supply line. Under no circumstances should the gas supply line be smaller than the inlet pipe on the appliance. Use pipe compound on all pipe joints. Compound must be resistant to the action of liquefied petroleum gases.
- Check all gas connections for leaks using a soap and water solution. **DO NOT USE AN OPEN FLAME FOR CHECKING PURPOSES.**

This appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psig (3.45 kPa). The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressure equal to or less than ½ psig (3.5 kPa).

NOTE: Your appliance was tested, rated and adjusted at the factory before shipment and should be ready for use at the site without any major adjustments.

LIGHTING AND RE-LIGHTING INSTRUCTIONS

- Your appliance is equipped with constant burning pilots. Turn valves off. Wait 5 minutes. Light pilots. Adjust pilots' flames by using a screwdriver to turn pilot valve screw clockwise or counter-clockwise. Turn burner valves on. If pilots go out, turn off valves and repeat above procedure.

MAINTENANCE INSTRUCTIONS

- Contact the factory, factory representative or a local service company to perform maintenance and repairs.
- For daily cleaning, turn "ON" burner valves for 2 to 3 minutes and then turn "OFF." Use warm water and mild cleanser on top grates.
- Once a month, clean all burners with water and steel brush ensuring that all burner ports are free of debris. Clean pilots in same manner. Once cleaned and dried, re-light pilots and check for blockage. As frequently as necessary, remove grease tray, empty and clean with mild detergent.



SERVICE INTERVALS

The need for servicing will, to a great extent, be determined by the appliance usage. The following chart outlines our suggestion for service intervals:

| Days Per Week | Service Intervals | |
|---------------|-------------------------------------|------------------------------------|
| | <i>Normal Use (5 hrs. /day)</i> | <i>Heavy Use (12 hrs./day)</i> |
| 7 | 60 days | 30 days |
| 5 to 6 | 120 days | 60 days |
| 1 to 4 | 180 days | 120 days |

It is strongly suggested that a trained gas appliance service company examine the appliance at least yearly.

REPAIR GUIDELINES

All repair work must be completed by a licensed-trained service person experienced in commercial gas food service equipment.

If it becomes necessary to replace any gas control device, such as a main burner valve or thermostat, the replacement part should be ordered from the factory only, unless it has been determined that the EXACT part is available from your local parts supplier.

WARNING: FOR YOUR SAFETY, DISCONNECT GAS AND POWER SUPPLY TO THE APPLIANCE BEFORE SERVICE.

IMPORTANT: When the appliance is equipped with casters, the installation shall be made with a connector that complies with the standard for Connectors for Movable Gas Appliances, ANSIZ21.69-1987, and Addenda, Z21.691989, and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, ANSIZ21.41-1989. Adequate means must be provided to limit the movement of the appliance without depending on the connector and the quick-disconnect device or its associated piping to limit the appliance movement.

The connector or restraining device must always be installed when the appliance is in use. Should it become necessary to remove this device for cleaning or servicing the appliance, be sure to reconnect this restraining device after the appliance is returned to its originally installed position.



INSERT -- Restraining device picture.

