



**Jade Range LLC, A Middleby Company**  
2650 Orbiter Ave.  
Brea, CA 92821  
Telephone (714) 961-2400  
FAX (714) 961-2550

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# **SUPREME / BISTRO RANGE SERIES**

## **MODELS: JSR & JBR**

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### **INSTALLATION, OPERATION AND MAINTENANCE INSTRUCTIONS**

NOTE: Instructions must be posted in a prominent location. These instructions are for the user to follow in the event that he/she detects the smell of gas. The information is also available 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



#### **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. Remove any material or obstacles that may obstruct the flow of combustion and ventilation air.

**RETAIN THIS MANUAL FOR FUTURE REFERENCE**



## INSTALLATION AND GAS PIPING

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

- If equipped, the appliance is supplied with a three-prong (grounding) plug for your protection against shock hazard and should be plugged directly into a properly grounded three-prong receptacle. Do not cut or remove the grounding prong from this plug.
- The installation must conform with local codes, or in the absence of local codes, in the USA, National Fuel Gas Code ANSI Z223.1-latest edition and in Canada, CAN.CGA-B149.1 and CAN.CGA-B149.2 Installation Code for Gas Burning Appliances.+ Electrical installation must conform to latest edition of National Electrical Code, ANSI/NFPA70 in the United States, and CSA Standard C22.1 Canadian Electrical Code Part I in Canada.
- Level appliance. Adjustable legs are provided. If 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 ANSI-Z21.69-latest edition and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use with Gas Fuel, ANSI-Z21.41-latest edition. In Canada, the flexible connector must be CGA approved and comply with the CAN1 6.10.88. Quick disconnect must comply with CAN1 6.9.M79.
- 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 restraining means may be attached to the rear of appliance by cable and hook.
- The appliance shall be installed with the following minimum clearances to adjacent construction:

	<i>Combustible</i>		<i>Non-combustible</i>
	<b>Without Unit Broiler</b>	<b>With Unit Broiler</b>	
<b>Sides</b>	6 inches	9 inches	0 inches
<b>Rear</b>	3 inches	6 inches	0 inches
<b>Floor</b>	6-inch legs	6-inch legs	0 inches

- 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 connection 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.**



- The appliance and its individual shutoff 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).
- 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.

## **LIGHTING AND RE-LIGHTING INSTRUCTIONS**

### **Open Top and Broiler Sections:**

The top burners of your appliance are equipped with constant burning lighters. Before letting gas to flow into the appliance, be sure that all top burner and oven valves are in the off position.

1. Open main gas supply valve to let gas to flow into the appliance. Wait 5 minutes.
2. Light lighters.
3. Adjust lighter flames by using a screwdriver to turn lighter valve screw clockwise or counter-clockwise. Good flame characteristics should be color blue with light blue at the tip.
4. Turn burner valves on.
5. If lighter flames go out, turn valves off and repeat steps 2 to 4 above.

### **Oven Section:**

With main gas supply on and top burner pilot ignited, continue with lighting the oven pilot:

1. Remove oven kick plate.
2. Push red button on oven safety valve and light pilot. Continue to push red button while pilot flame remains on (minimum of 30 seconds). Release red button.
3. Turn oven gas valve to fully on position.
4. Turn thermostat dial to desired temperature. The oven burner shall ignite.
5. CHECK IF PILOT FLAME IS EXTINGUISHED. IF EXTINGUISHED, REPEAT STEPS 2 to 4 ABOVE.
6. Replace oven kick plate.
7. Turn thermostat dial to %OFF+to shutdown oven.

### **For Ranges Equipped with “Supreme Convection Ovens”:**



The convection oven has a pilot re-ignition safety feature. This feature runs on 120V system using the pilot, thermocouple and Baso safety valve. To operate the pilot re-igniter, the master electric switch (toggle switch) located at the control panel must remain in %ON+position. If the pilot flame and oven burner flames are extinguished by drafts or temporary loss of gas (less than 5 seconds) the pilot will attempt to re-ignite by sparking. Should the thermocouple cool down (over 5 seconds) the safety valve closes and shuts down the gas supply to the oven burner. The sparking will **NOT** stop until the pilot flame is re-established while the unit is under power. To re-establish the pilot flame, follow the lighting procedures below.

### **Convection Oven Section Lighting Procedure:**

With main gas supply on and top burner pilots ignited, continue with lighting the oven pilot

1. Flip master toggle switch to %ON+position. The indicator light will glow.
2. Remove oven kick plate.
3. Push red button of safety pilot valve and light pilot. Continue to push red button until pilot flame remains on (minimum of 30 seconds). Release button.
4. Turn oven gas valve to fully on position.
5. Turn thermostat dial to desired temperature. Check oven burner ignition.
6. Check if pilot flame is extinguished or not.
7. Turn off thermostat.
8. Check pilot flame (still ignited).
9. Replace oven kick plate.

### **Convection Oven Section Operation**

1. Turn oven gas valve to fully on position.
2. Turn thermostat to desired temperature.
3. Flip blower toggle switch to %AUTO+position to turn blower on.

**CAUTION:** When possible, **DO NOT** operate convection oven with oven blower OFF for more than 2 minutes.

If it is necessary to lower oven temperature very rapidly to accommodate a different product, simply adjust thermostat to the lower selected temperature. Open oven door and flip blower



toggle switch to %MANUAL+. This will allow blower to operate and disperse excess heat rapidly from oven cavity (usually seconds). When ready, place new product in oven, close door and flip blower switch back in the %AUTO+position.

When the blower toggle switch is in the %AUTO+position, the blower will operate only with oven door closed. Opening the oven door will temporarily stop blower, preventing hot air from blowing to operator. Closing the door will automatically set the blower to continue operation.

**WHEN THE OVEN IS NO LONGER IN USE, TURN OFF THERMOSTAT AND BLOWER SWITCH.**

**CAUTION:** Before servicing this appliance, turn OFF gas to the appliance and disconnect electrical supply to the appliance.

**SERVICE AND MAINTENANCE**

Contact the factory, factory representative, or a local service company to perform maintenance and repairs.

For daily cleaning, turn %ON+burner valves on top sections for 2 to 3 minutes and then turn %OFF.+ Use warm water and mild cleanser on fry top plates and open top grates. On hot top plates, use a rough cloth to clean plates. DO NOT use water to clean hot top plates.

**NOTE: If removing hot plates for any reason, remember to replace the plate(s) with the underside exhaust gas opening of the plate towards the rear. All plates should fit tightly and flat to each other.**

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.

When the appliance is supplied on casters and is connected to the supply piping by means of a connector for movable appliances, and removal of wall restraint becomes necessary, be sure to reconnect this restraint after the appliance has been turned to its originally installed position.

**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	
	Normal Use (5 hours/day)	Heavy Use (12 hours/day)
7	60 Days	30 Days
5 to 6	120 Days	60 Days
1 to 4	180 Days	120 Days



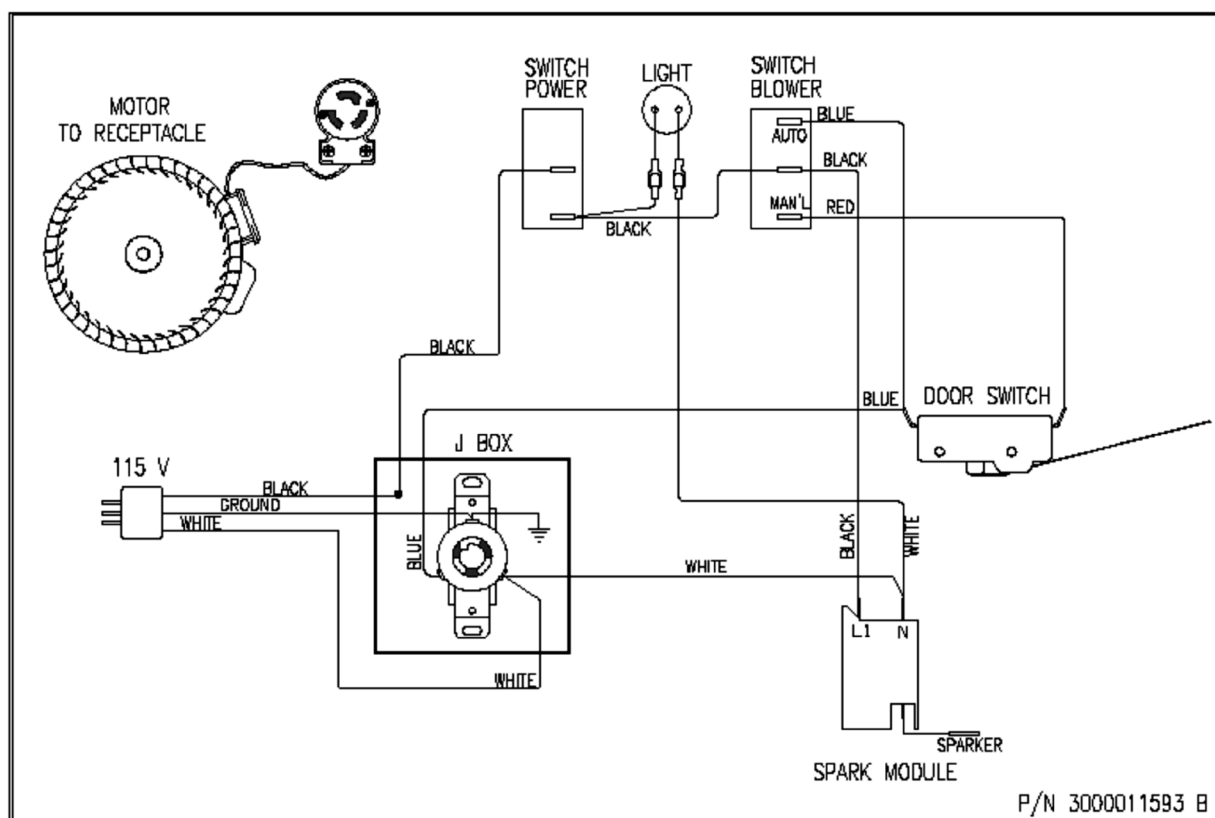
It is strongly suggested that a trained gas appliance service company examine the appliance at least yearly.

## REPAIR GUIDELINES

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

During any service function, the satisfactory operation of the automatic gas ignition system (pilot safety) should be verified. If it becomes necessary to replace any gas control device, such as a main burner valve, safety valve, thermocouple, etc., 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.

### SUPREME CONVECTION OVEN WIRING DIAGRAM



**NOTE:** A WIRING DIAGRAM CAN BE FOUND ON THE INSIDE OF THE OVEN KICK PLATE.



**CAUTION: In the event of prolonged power failure,  
DO NOT attempt to operate appliance.**

This appliance is serviceable to the front. It is suggested to provide at least 36 inches to the front of the appliance for servicing and for proper operation.

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 length 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 its movement.

When in use, the appliance must always be connected to the connector or restraining device. Should it become necessary to disconnect from this device during cleaning or servicing, be sure to reconnect the appliance to the connector or restraining device before the appliance is returned to the original installed position.

### TYPICAL RESTRAINING DEVICE INSTALLATION

