



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

MODELS: JGM, JGGM, JGT, JGTS, JGTSD, JGTSDS, JGGT, JGGTS, JTYG GRIDDLES AND JHP, JHPE HOT PLATES

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 odor 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 appliances.



WHAT TO DO IF YOU SMELL GAS

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

WARNING

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

Adequate clearances must be provided in front, in 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 obstructing the flow of combustion and ventilation air.



INSTALLATION INSTRUCTIONS

IMPORTANT

Read these instructions carefully before starting the installation. Upon receipt of your equipment, thoroughly inspect it for any damage. If any damage is noted, immediately file a claim with the trucking company. Failure to contact the trucking company immediately may result in their refusal of your claim. 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 made to 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, a free area of at least 36 inches 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, to the National Fuel Gas Code, **ANSI Z223.1-latest edition**, and in Canada, CAN/CGAB149.1 and CAN/CGA-B149.2 — Installation Code for Gas Burning Appliances and Equipment.
- Level the 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 CAN 1.6.10-88. 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 the appliance by cable.
- 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 by 4% for every 1,000 feet above sea level.
- This appliance shall be installed with the following minimum clearances from adjacent constructions:
- 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.

MODELS	COMBUSTIBLE		NON-COMBUSTIBLE	
	SIDES	BACK	SIDES	BACK
JGM, JGGM, JGT, JGTS, JGTSD, JGTSDS, JGGT, JGGTS ; JTYG	4"	4"	0"	0"
JHP, JHPE	8"	4"	0"	0"
JGM, JGGM, JGT, JGGT (with open burners)	8"	4"	0"	0"



GAS PIPING

- A regulator is provided with this appliance set a 5" W.C. for Natural Gas or 10" W.C. for propane gas.
- 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 the 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 must be isolated from the gas supply system. This is done by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psig (3.45 kPa).
- The appliance and its 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).

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.

NOTE:** The models JGT, JGTS, JGTSD, JGTSDS , JGGT and JGGTS are thermostatically controlled and, although the thermostats are factory calibrated and tested, conditions at the site, such as unbalanced units (e.g., not level, low gas pressure, incorrect air flow in hood systems, blocked flue, etc.) may cause poor combustion and an apparent reduction in heat on griddle plate.

These conditions should be corrected before attempts are made to re-calibrate the thermostats.
(CALIBRATION SHOULD BE PERFORMED BY A QUALIFIED PERSON.)

LIGHTING AND RELIGHTING INSTRUCTIONS

Hot Plates:

Your appliance is equipped with constantly burning pilots. Turn valves. Adjust lighter flames by using a screwdriver to turn lighter valve screw clockwise or counter-clockwise. Turn burner valves "ON." If lighter flames go out, turn off valves and repeat above procedure.



For JGT and JGGT Griddles with (modulating thermostats)

1. Turn pilot valves and thermostat to “OFF.” Wait 5 minutes.
2. Through the observation opening on the front panel, with a screwdriver, open the pilot valve with a screwdriver and immediately light the pilot.
3. Adjust pilot flame.
4. Turn thermostat dial to desired temperature.
5. For temporary shutdown, turn thermostat dial to “OFF.” For complete shutdown, turn thermostat dial to “OFF” and turn pilot valve “OFF” (clockwise) with a screwdriver.

GRIDDLES WITH SNAP-ACTION THERMOSTATS.

Models JGTS and JGGTS

Snap Action Thermostats, unlike other types of thermostats, do not have a positive shut-off position and gas can flow through the valve even when the thermostat is set all the way counterclockwise (CCW) so that no temperature is indicated on the dial. When temperature in the kitchen drops below the bottom threshold of the thermostat range, gas can flow. This is why the Jade griddle has installed an additional shu-off valve just below the front panel. When this valve is off, gas flows only to the standing pilots.



Models JGTS and JGGTS



Models JGTSD and JGTSDS

Before turning on the main gas supply valve external to the griddle, make sure the thermostats are set all way CCW. On models JGTS JGGTS and JGTSD, the red valve handle just under the front panel should be turned off as well. The “off” position is with the valve handle pointing towards the back of the griddle.

For **JGTS** and **JGGTS** models, turn on the main valve located at the rear of the unit and light the pilots thru the oblong access holes in the panel. Adjust the flame only if necessary. Turn on the red valve handle in front and set the thermostat to the desired temperature.

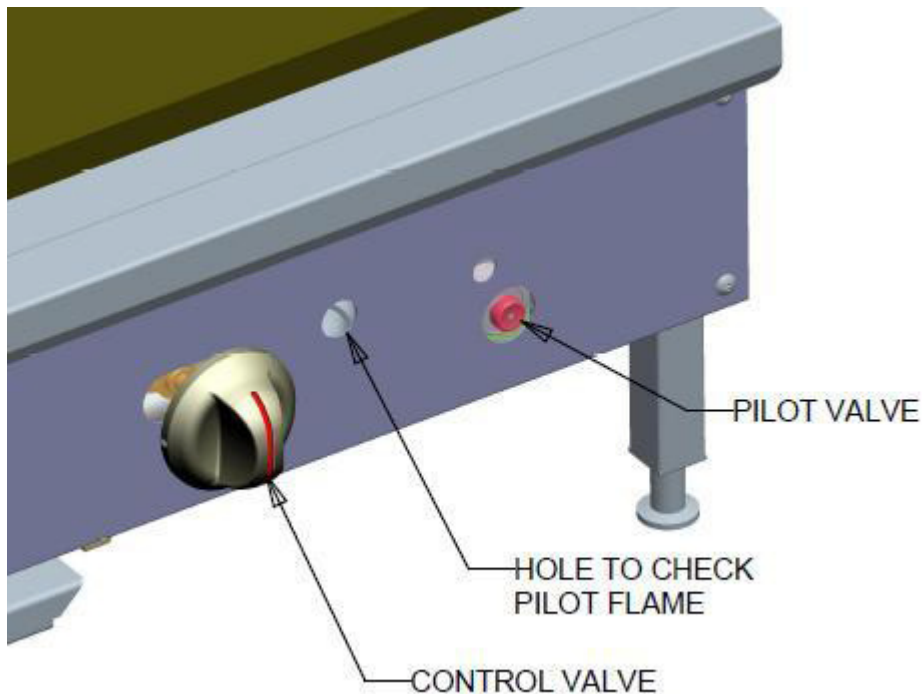


For model **JGTSD**, turn on the main valve at the rear and rapidly rotate igniter knob. A multiple clicking should be heard from the igniter indicating a spark is being provided to the pilot. When the pilots are lit, turn on the red valve handle in front and set the thermostat to the desired temperature.

For **JGTSDS** models, a safety valve is provided, so gas will not flow to the pilots and main burners until the pilot is lit. Light the pilot with the piezo igniter as in the **JGTSD** model. When the pilot is lit, set the thermostat to the desired temperature.

A pilot valve is provided for **JTYG** Models:

1. Turn burner control knob to "OFF" Wait 5 minutes.
2. Push and hold down the red button on the pilot valve to light the pilot. Continue to hold down the red button for a minimum 30 seconds until the pilot light remains on. Release red button.
3. Turn burner control knob on.
4. Check if pilot flame thru hole on front panel. If extinguished, repeat Steps 1 to 3 above.
5. Turn burner control knob to "OFF".

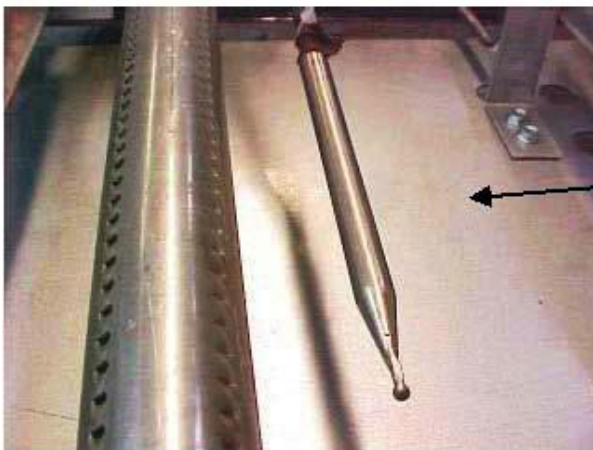


Checking the Griddle Plate Temperatures

Use a surface probe such as the one pictured below to check the griddle temperatures. Locate the probe on the griddle plate just above each thermostat sensing bulb at the center of each burner. The temperatures should fluctuate between 360° and 390° when the thermostat knob is set to 375°F. The temperature may overshoot at first but should stabilize after the thermostat has cycled on and off about three or four times. The burners will turn off at about 16 to 18 minutes after turning on. They will stay off about 10 minutes and then relight and come on for about 5 minutes. This on and off time is the typical cycle at the 375°F setting.



Surface Probe



Thermostat bulb.

Calibrating the Snap-action Thermostats (ONLY BY QUALIFIED SERVICERS)

Remove the thermostat knob by pulling it straight out. The slotted stem into which the knob inserts into has a screw directly at the center. It has been factory sealed to a preset position with a drop of epoxy. If it has been determined that after several cycles the griddle temperature is not holding the range per test above, break the epoxy seal and adjust per below.

On **JGTS** models, ½ turn CCW will increase temperature approximately 40°F.

180 arc degrees = 40°F

90 arc degrees = 20°F

45 arc degrees = 10°F

22½ arc degrees = 5°F



An accuracy of + /– 15°F is attainable with the JGTS snap action thermostat. The JGTSD and JGTSDS thermostats will have a maximum accuracy of + /– 19°F.

MAINTENANCE INSTRUCTIONS

- Contact the factory, factory representative or a local service company to perform maintenance and repairs.
- For daily cleaning of the hot plate sections, turn burner valves “ON” for 2 to 3 minutes and then turn “OFF.” Use warm water and mild cleanser.
- Griddle plates should be cleaned frequently with an absorbent cloth (a burlap bag is ideal). Food particles that are stubbornly attached to the griddle surface can be removed with a spatula. The spatula should be free from nicks or burrs.

DO NOT OVERHEAT GRIDDLE PLATES

- It is important to avoid carbonizing of the griddle surface.
- Turn the burner valves or thermostats “OFF” at unused portions of the griddle to conserve energy and costs during slack periods.
- Once a month, clean all burners with water and a steel brush ensuring that all burner ports are free of debris. Clean pilots in the same manner. Once cleaned and dried, re-light pilots and check for blockage. As frequently as necessary, remove grease tray, empty, and then clean with mild detergent.

SERVICE INTERVALS

The need for service depends on the appliance usage. The chart below outlines the recommended 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 license-trained service person experienced in commercial gas foodservice 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 part supplier.

CAUTION: Before servicing this appliance, turn OFF gas supply to the appliance.

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

