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JADE TITAN MODULAR RANGES MODELS: JMRH and JMRHE

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 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 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, 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.

RETAIN THIS MANUAL FOR FUTURE REFERENCE



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 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, to the National Fuel Gas Code, **ANSI Z223.1-1988** or latest edition, and in Canada, CAN/CGA-B149.1 and CAN/CGA-B149.2, Installation Code for Gas Burning Appliances and Equipment.
- 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 Z21.69-1987** or latest edition and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use With Gas Fuel, **ANSI Z21.41-1989** or 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 CAN 1.6.9.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 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 every 1,000 feet above sea level.
- The appliance shall be installed with the following minimum clearances to adjacent constructions:

	COMBUSTIBLE	NONCOMBUSTIBLE
Sides	4 inches	0 inches
Rear	2 inches	0 inches

- The appliance shall be installed on noncombustible 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 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 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 piping system 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.

LIGHTING AND RE-LIGHTING INSTRUCTIONS

Your appliance is equipped with constant burning lighters. Turn valves off. Wait 5 minutes. Light lighters. To adjust the lighter flames, use a flat screwdriver and turn the lighter valve screw clockwise or counter-clockwise. Turn burner valves on. If the lighter flames go out, turn burner valves off. Wait 5 minutes 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 the 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	
	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 supplied with 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 restraining device after the appliance is returned to its originally installed position.

