Installation & Operation Manual

DIM SUM STEAMER

MODEL SERIES JCS



Please read this manual completely before attempting to install or operate this equipment! Notify carrier of damage.
Inspect all components immediately.

RETAIN THIS MANUAL FOR FUTURE REFERENCE.

Jade Range LLC
A MIDDLEBY COMPANY 2650 Orbiter Street, Brea, CA 92821 • 714-961-2400 • 800-884-5233 • www.jaderange.com

NOTES:
IN LINE WITH ITS POLICY TO CONTINUALLY IMPROVE ITS PRODUCTS, JADE RANGE, LLC RESERVES THE RIGHT TO CHANGE MATERIALS AND SPECIFICATIONS WITHOUT NOTICE.
JADE RANGE EQUIPMENT IS BUILT TO COMPLY WITH APPLICABLE STANDARDS FOR MANUFACTURERS. INCLUDED AMONG THOSE APPROVALAGENCIES ARE UL, A.G.A., CSA, ETL AND OTHERS.

Manual number 3000013552 revB Printed in U.S.A.

IMPORTANT FOR YOUR SAFETY

THE INSTALLATION INSTRUCTIONS CONTAINED HEREIN ARE FOR THE USE OF QUALIFIED INSTALLATION AND SERVICE PERSONNEL ONLY. INSTALLATION OR SERVICE BY OTHER THAN QUALIFIED PERSONNEL MAY RESULT IN DAMAGE TO THE UNIT AND/OR INJURY TO THE OPERATOR. Qualified installation personnel are individuals, a firm, corporation, or company which either in person or through a representative are engaged in and are responsible for:

A. The installation or replacement of gas piping or the connection, installation, repair or servicing of equipment, who is experienced in such work familiar with all precautions required, and have complied with all requirement of state or local authorities having jurisdiction. Reference: National Fuel Gas Code, ANSI Z223.1, section 1.4, latest addendum, or National Gas - Propane Installation Code CSA B149.1 as applicable.

B. The installation of electrical wiring from the electric meter, main control box or service outlet to the electric appliance. Qualified installation personnel must be experienced in such work, be familiar with all precautions required and have complied with all requirements of state and local authorities having jurisdiction. Reference: National Electric Code, ANSI/NFPA No. 70, latest addendum.

JADE SERIES RANGE(S) MUST BE INSTALLED IN ACCORDANCE WITH LOCAL CODES, OR IN THE ABSENCE OF LOCAL CODES, WITH THE NATIONAL FUEL GAS CODE, ANSI Z223.1 LATEST ADDENDUM, INCLUDING:

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 1/2 psig (14" WC/3.45 kPa).

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 greater than 1/2 psig (14" WC/3.45 kPa).

POST IN A PROMINENT LOCATION THE INSTRUCTIONS TO BE FOLLOWED IN THE EVENT THE SMELL OF GAS IS DETECTED. THIS INFORMATION CAN BE OBTAINED FROM THE LOCAL GAS SUPPLIER.

WARNING

IN THE EVENT OF A POWER FAILURE, DO NOT ATTEMPT TO OPERATE THIS DEVICE.

IMPORTANT

IN THE EVENT A GAS ODOR IS DETECTED, SHUT DOWN UNITS AT MAIN SHUTOFF VALVE AND CONTACT THE LOCAL GAS COMPANY OR GAS SUPPLIER FOR SERVICE.

FOR YOUR SAFETY

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

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, SERVICING OR OPERATING THIS EQUIPMENT.

INTRODUCTION

UNPACKING / INITIAL INSPECTION

This appliance was inspected before leaving the factory. After unpacking, inspect the unit for any damage that may have occurred during shipping.
The transportation company assumes all responsibility for safe delivery. If the appliance is found to be damaged, save all packaging materials and contact the carrier within 7 days of delivery.
Move the appliance as close as possible to installation location. Remove all boxes and packaging material from inside of oven. Remove all shipping banding from pallet and top of range. Remove all tops and oven components from their boxes.

GENERAL

Jade equipment is manufactured for use with natural or propane gas. The gas type for each range and the BTU rate is listed on the name plate. Verify the unit is for the correct gas type before installing it, by reading specifications on appliance rating plate. Please read the installation instructions carefully. Proper installation is essential for safe and trouble free operation of this appliance.

DATA PLATE LOCATION

The data plate is located on the right side of the drain basket. If gas orifices or regulator types (gas or propane) are changed in the field, the rating plate must be changed to reflect the new orifice or gas type. All work should be performed by a licensed and qualified professional.

LOCATION

Locate appliance in an area that will make it easy to operate this unit and will facilitate the movement of food orders. Read Ventilation Requirements in the Installation portion of this manual before locating the appliance.

WARNING 

THE EQUIPMENT AREA MUST BE KEPT FREE AND CLEAR OF ANY COMBUSTIBLE MATERIALS.

GAS CONNECTIONS

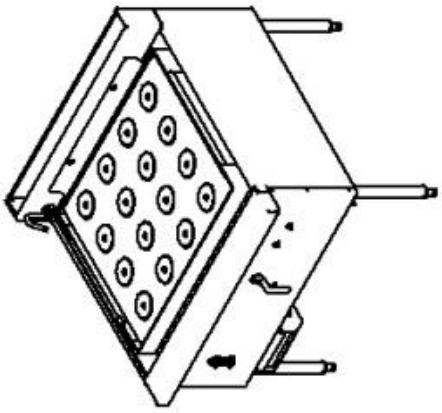
Jade Dim Sum Steamer is supplied with a 1-1/4" front manifold and a 1" rear tailpipe. Ranges are supplied with 3/4" gas pressure regulator. Operating pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas.

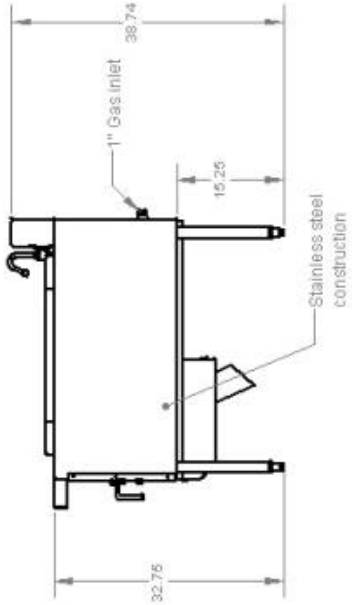
**Maximum incoming pressure is 13.0" W.C. (3.23 kPa)

NOTE: Gas Pressure Regulator must be installed in an accessible “cool zone” protected from grease and debris.

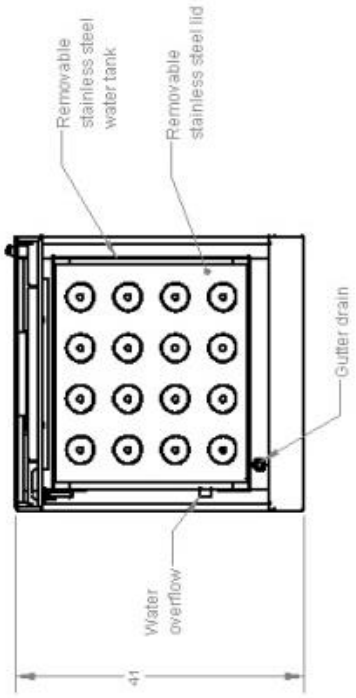
NOTE: Use a pipe joint compound that has been approved for use with liquefied petroleum gases.

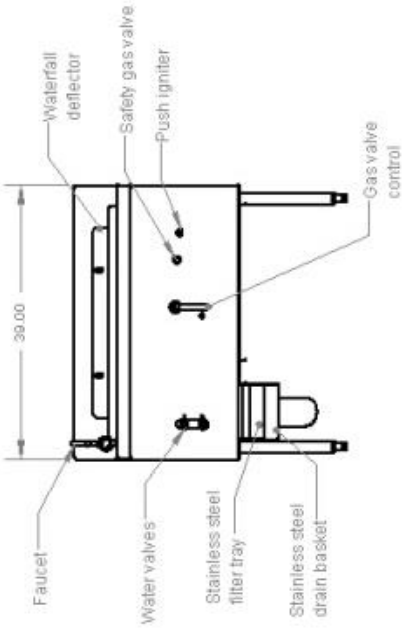
GENERAL SPECIFICATIONS





Specifications	
Natural Gas	3" W.C Minimum
	110,000 BUT/hr

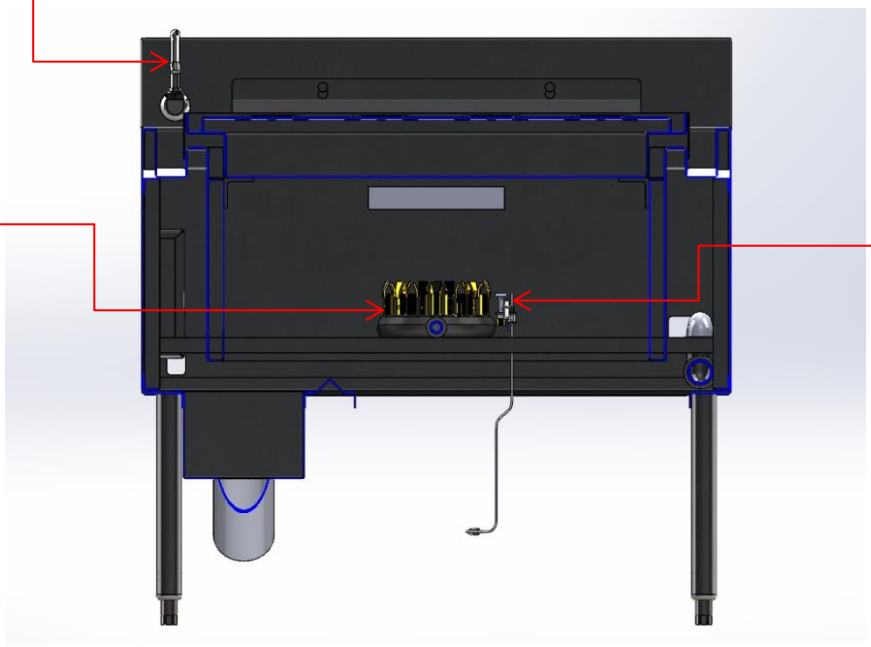




GAS SYSTEM LAYOUT

Faucet
P/N 3000012090

Burner Assembly
P/N 1015600000



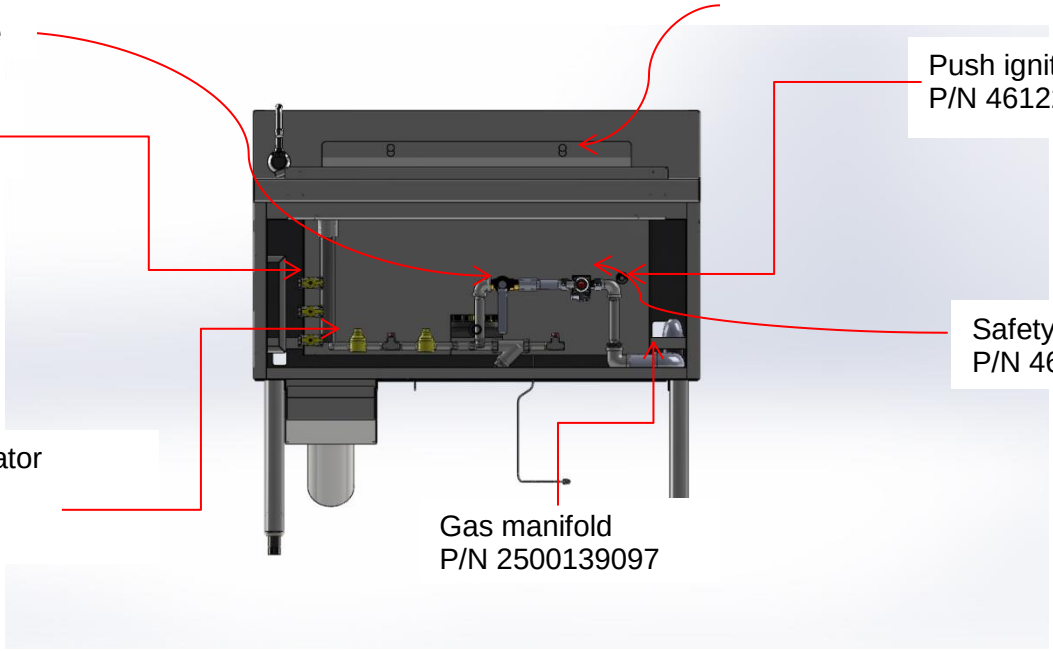
Pilot Assembly
P/N 2500139162

Water splash guard
P/N 2100042047

Gas valve

Push igniter
P/N 4612200000

Water valve
P/N 4414300000

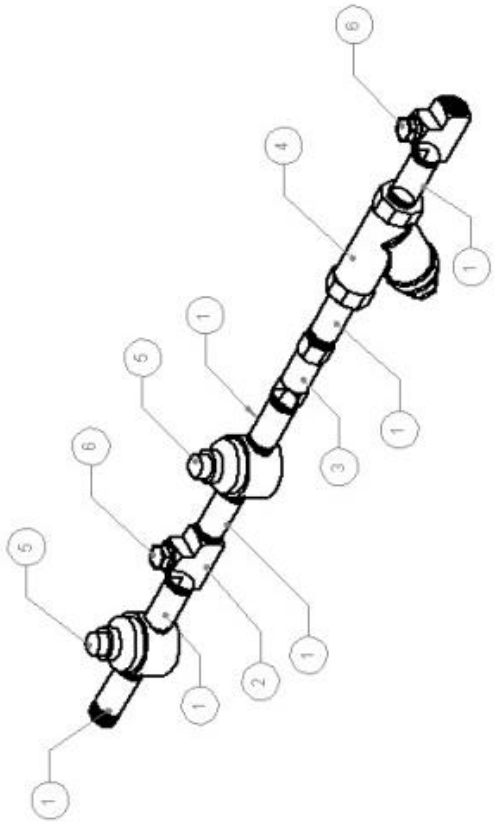


Safety gas valve
P/N 4610800000

Water pressure regulator assembly
P/N 2500139128

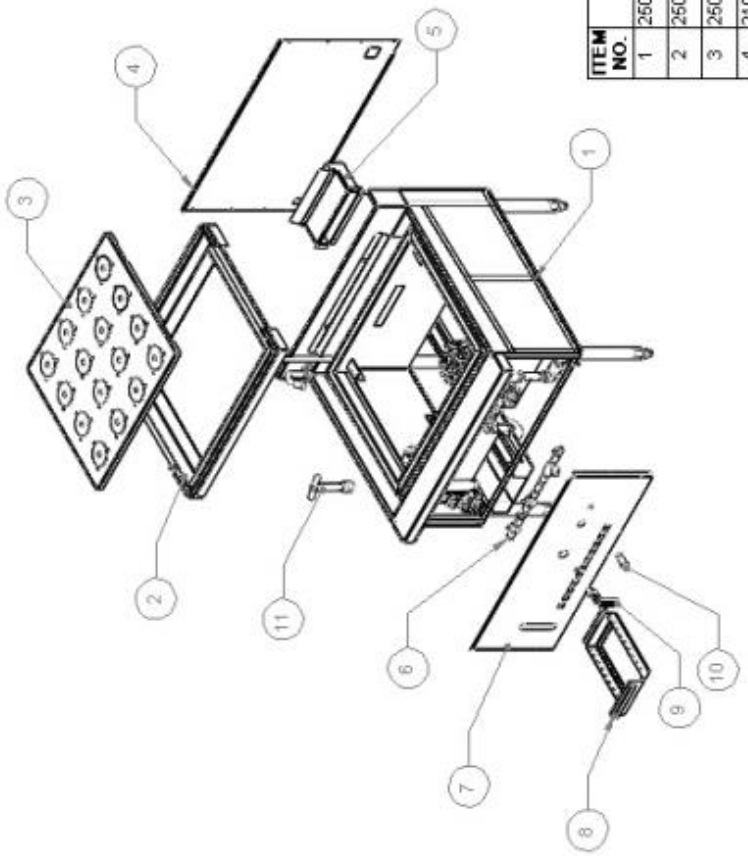
Gas manifold
P/N 2500139097

WATER PRESSURE REGULATOR ASSEMBLY



ITEM NO.	PartNo	DESCRIPTION	QTY.
1	1821500000	NIPPLE 1/4 x 3.00 SS	6
2	1822800000	TEE, SP 1/4	2
3	3000013535	BACK FLOW PREVENTION VALVE 1/4	1
4	3000013536	Y-STRAINER LOW PRESSURE 1/4	1
5	3000013539	WATER PRESSURE REGULATOR 0-60	2
6	1825900000	PLUG, 1/4 BRASS	2

EXPLODED VIEW AND PART LIST



ITEM NO.	PartNo	DESCRIPTION	QTY.
1	2500138679	BODY W/A, JCS	1
2	2500138680	WATER TANK W/A, JCS	1
3	2500138949	TOP COVER W/A, JCS	1
4	2100042685	BACK PANEL, JCS	1
5	2500139065	FLUE BOX W/A, JCS	1
6	2500139128	WATER PRESSURE REG. ASSY, JCS	1
7	2100043101	FRONT PANEL, JCS	1
8	2500139158	TRAY FILTER W/A, JCS	1
9	30000010572	HANDLE, KNEE, WOK, W/SET SCREW	1
10	4612200000	PIEZO IGNITOR	1
11	2500139154	T-HANDLE ASSY, JCS	1

INSTALLATION

HOOD AND VENTILATION REQUIREMENTS

Combustion Air

This appliance should be installed in an environment capable of providing adequate combustion air. BTU consumption is listed under GENERAL SPECIFICATIONS SECTION. Locate the particular model/features being installed and note its BTU output of the features of each appliance, then add the BTU rate for all burners operating at once. IT IS IMPORTANT THAT ADEQUATE COMBUSTION AIR BE PROVIDED FOR THE TOTAL BTU CALCULATED. Avoid locating the appliance in a tightly confined area that is incapable of providing sufficient combustion air. Clear space MUST be provided in front of the appliance to allow for entry of combustion air.

Ventilation

An exhaust hood with code-approved fire controls and sufficient CFM exhaust must be provided to remove excess heat/steam/grease, etc. from cooking. The hood canopy must extend beyond all sides of the appliance. Refer to Standard NFPA No.96 (latest edition) for the removal of smoke and grease laden vapors from commercial cooking equipment. Use the BTU listings under GAS BURNER BTU SPECIFICATIONS chart at the beginning of this manual to calculate the total BTU, and then furnish exhaust air CFM required. Room ventilation (make-up air) must be provided to compensate for air being removed by exhaust system. Excessive negative room air pressure will result if this is not done. Lack of exhaust and/or excessive negative pressure will interfere with oven and pilot light operation and result in pilot outage, improper combustion, and poor overall performance.

DATA PLATE LOCATION

The data plate is located on the right side of the drain basket. If gas orifices or regulator types (gas or propane) are changed in the field, the rating plate must be changed to reflect the new orifice or gas type. All work should be performed by a licensed and qualified professional.

INSTALLATION CODES AND STANDARDS

Installation of Jade Dim Sum Steamer appliances must comply with all local and national building codes for gas and electrical installations. See ANSI Z233.1-1988, ANSI 233.1/NFPA 54, ANSI/NFPA 70-1990 or latest for specifications. All installation or service work should be performed by qualified personnel. (See explanation of qualified personnel at the beginning of this manual).

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.

Clearances from Combustible Materials			
	Side	Rear	Floor
With 6" legs or 5" casters installed	6" (15.24 cm)	6" (15.24 cm)	6" (15.24 cm)
Clearances from Noncombustible Materials			
With 6" legs or 5" casters installed	0" (0 cm)	0" (0 cm)	0" (0 cm)

A MAJOR CAUSE OF GAS APPLIANCE-RELATED FIRES IS FAILURE TO MAINTAIN REQUIRED CLEARANCES (AIR SPACES) TO COMBUSTIBLE MATERIALS. IT IS OF UTMOST IMPORTANCE THAT THIS GRILL IS INSTALLED ONLY IN ACCORDANCE.

ADJUSTABLE LEG INSTALLATION

Raise the appliance above the floor. In the bottom plate of the appliance, locate the 5/8" nuts that are welded into the bottom plate. Thread each of the legs into these nuts tightly. Check that leg height adjustment operates freely.

OPTIONAL CASTER INSTALLATION

Raise the appliance above floor. If legs are installed, remove them. Install casters by threading caster bolts tightly into nuts that are welded into the bottom plate of the appliance. (locking caster in front only).

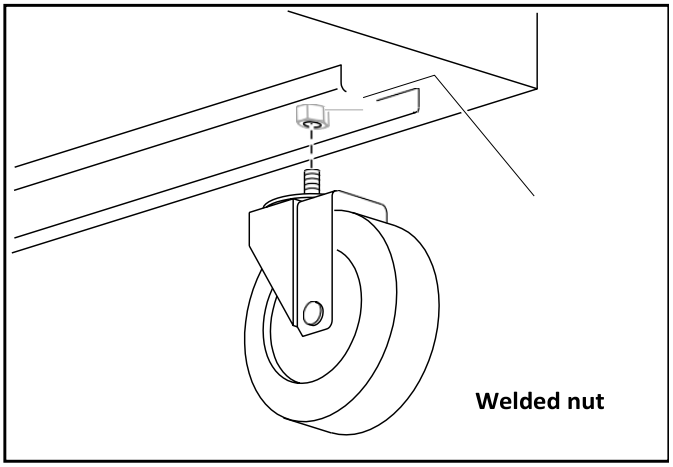


Figure 1: Caster Installation

CAUTION: *Floors more than 1/4" out of level over the span of a single appliance should NOT use casters as they cannot be leveled. (5/8" washers not exceeding 1/4" total thickness may be added to caster stem to level unit).*

NOTE: When the appliance is to be installed with casters, gas connection must be made with approved connectors for movable gas appliances (ANSIZ21.69 and addendum Z21.69189) with a quick-disconnect device approved for gas fuel. (ANSIZ21.41) In addition, a secure method of limiting the movement of the appliance must be provided to protect the connector, gas line or any associated gas piping from excess tension or being pulled from its connection

CAUTION: *This restraining device must always be in place when the appliance is in use. If it is to be removed for cleaning purposes or to service the appliance, it must be re- installed before the appliance is put back into service. Per ANSI regulations Z-21.69 (connectors), Z-83.11 (commercial gas ranges), Z-21.41 (quick-disconnect devices), with latest revisions.*

RESTRAINING DEVICE INSTALLATION

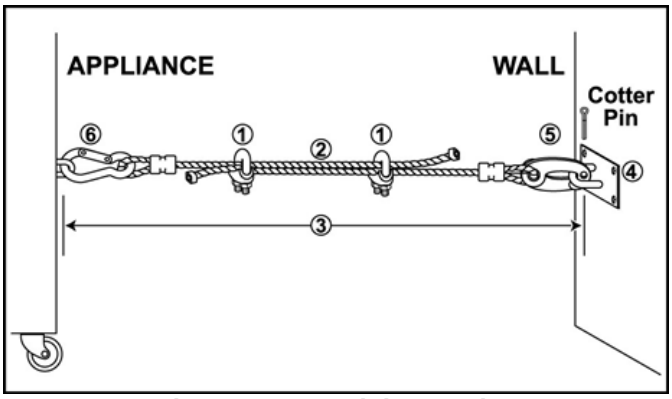


Figure 2: Restraining Device
(Must be installed when casters are used)

This is a separate cable and should be less than 6" away from the gas connector in a parallel orientation.

1. Adjust cable clamps (1) so that cable length is 3" to 6" shorter than the length of the gas connector including fittings.
2. Secure eyelet plate to structurally sound attachment such as wall stud or other solid attachment point.
3. Attach the scissor hook to the staple and secure with cotter pin.
4. Attach the spring hook to the gas appliance.
5. ** Check to make certain that the overall length of the restraining device is 3" to 6" shorter than the overall length of the gas connector.

WARNING: EYELET CABLE AND ALL CONNECTIONS TO WALL AND APPLIANCE MUST BE STRONG AND SECURE ENOUGH TO PREVENT APPLIANCE MOVEMENT FROM PULLING ON GAS FITTING IN ANY WAY WHEN THE APPLIANCE IS MOVED.

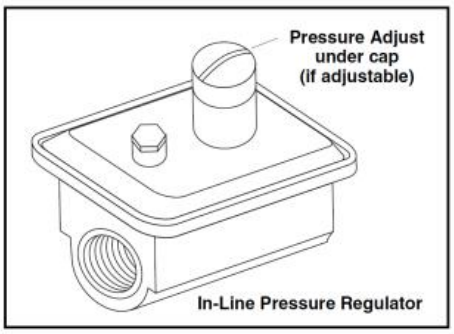
GAS LINE AND REGULATOR INSTALLATION

A gas pressure regulator is required for all installations. For single appliance installations, a 3/4" regulator is supplied. Other size regulators are available as options for larger pipe diameters. In all cases, the feed line should never be smaller than the inlet pipe of the unit. For proper operation, the gas regulator should be installed horizontally, in an accessible cool zone and protected from grease and debris. Install the gas line with an individual shutoff valve for servicing and code requirements.

CAUTION ⚠

Do not use domestic flexible gas lines to install this product!

NOTE: Use a pipe joint compound that has been approved for use with liquefied petroleum gases.



GAS LINE PRESSURE TESTING

If the gas system is pressure tested at any pressure equal to or greater than ½ psig (14" W.C. / 3.45 kPa), the appliance must be isolated from the system by closing the gas shutoff valve. In Battery or Waldorf installations, each appliance must have its shutoff valve closed.

GAS LEAK CHECK

WARNING

TEST ALL PIPE JOINTS FOR LEAKS BEFORE OPERATING THIS APPLIANCE. THIS INCLUDES ALL GAS CONNECTIONS THAT MAY HAVE LOOSENED DURING SHIPMENT. DO NOT USE THE APPLIANCE IF ANY LEAKS ARE DETECTED.

After gas connections are compete and tightened, use an approved liquid leak detector or combination of liquid soap and water in a spray bottle to test all installed fittings. Check for the smallest bubbles that can indicate a leak. Correct all leaks before operation of the appliance.

WARNING

RISK OF FIRE, EXPLOSION, BODILY HARM OR DEATH. DO NOT USE AN OPEN FLAME TO CHECK FOR LEAKS!

BURNER FLAME ADJUSTMENTS

NOTE: All burner flames have been adjusted at the factory, occasionally onsite fine-tuning may be necessary, see below for proper burner flame adjustment.

Flame Characteristics for a Properly Adjusted Burner

A correctly adjusted burner produces a flame that makes contact with the burner and makes the same contact all along or around the burner. It should be sitting on the burner and should be dark blue at the bottom and light blue at the top. It should be steady, not dancing or jumping (indication of too much primary air). This is true for both natural gas **fig. (7A)** and LP gas. LP gas may exhibit light yellow tips **fig. (7B).** There are several problems that can happen if the air and fuel mixture is not delivered to the burner correctly **fig. (7C).**

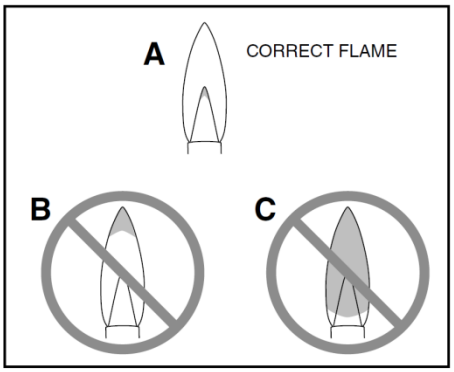
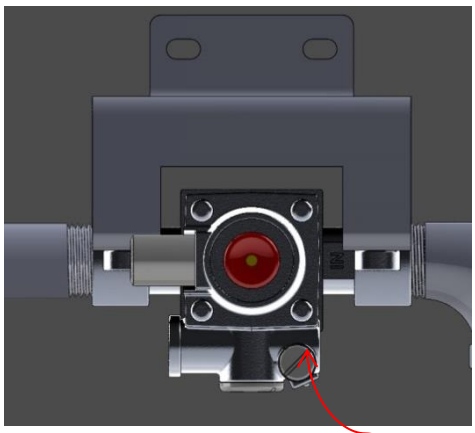


Figure 7: Burner Flame Characteristics

Pilot adjustment

Locate the pilot adjustment screw as shown on the illustration below. Adjust the screw until the pilot flame extends between ¼" to ½" or they intersect the gas jets on burners.



Pilot adjustment screw

OPERATION

WATER PRESSURE SYSTEM ADJUSTMENT

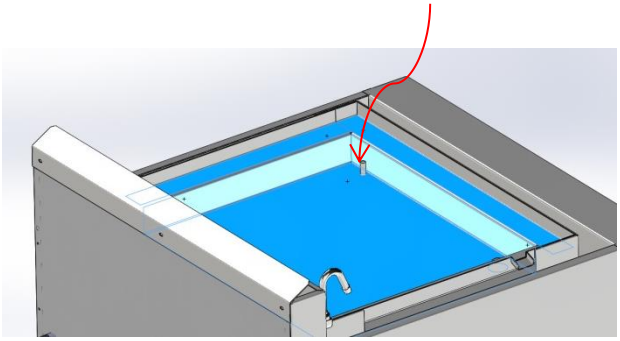
The Jade Dim Sum steamer is equipped with a water pressure regulator system, as the water evaporates during normal use, the water pressure system will replenish the water tank with enough water to avoid water tank running out of water.

IMPORTANT NOTE: Before the unit is fired up for the first time, the water pressure system might need to be adjusted; this procedure will help to set the right water pressure to replenish water tank with fresh water to maintain the proper water level.

The water pressure system has been adjusted at the factory to **5 psi** to make sure the right amount of water gets to the water tank. Follow the steps below to make the proper adjustment if necessary.

1. Make sure all water valves are off.
2. Locate the pressure gauge that was shipped with the unit.
3. Remove screws from front panel and remove front panel from the unit.
4. If the lid is on the unit, remove it to locate the water replenishment pipeline located inside the water tank.

Water replenishment pipe line



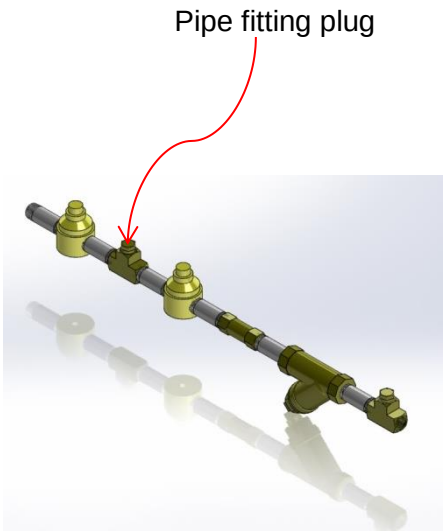


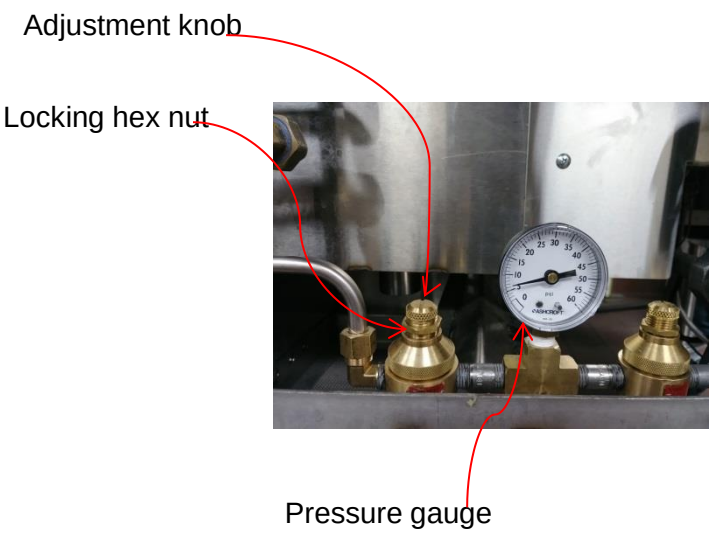
Pressure gauge

WATER PRESSURE SYSTEM ADJUSTMENT

1. Locate pipe fitting plug located between the two compact pressure regulating valves.
2. Replace pipe fitting with pressure gauge, **DO NOT OVERTIGHTEN GAUGE.**
3. Turn water pressure system handle all the way on, inspect for any leaks on the water line.
4. Water will start coming out from the replenishment pipe line to fill water tank.
5. Make sure that pressure gauge reads **5 psi**.
6. If water pressure needs to be adjusted, loosen hex nut on the pressure regulating valve, turn adjustment knob clockwise or counter clockwise to adjust pressure.
7. Once pressure has been set and verified, tighten hex nut on the pressure regulating valve.
8. Drain water tank, use tool provided with this unit to remove drain plug.
9. Replace pressure gauge regulator with the pipe fitting plug.
10. Turn water pressure system on and inspect for water leaks.
11. If not leaks are found, re-install front panel and lid back into the unit.

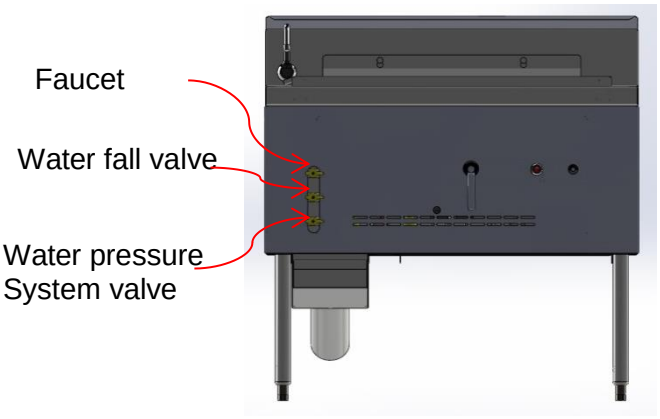
NOTE: DO NOT OPERATE THIS UNIT WITH THE PRESSURE GAUGE INSTALLED, THE INTENSIVE HEAT FROM THE BURNER MIGHT DAMAGE GAUGE IF THE GAUGE IS LEFT INSTALLED IN THE SYSTEM.

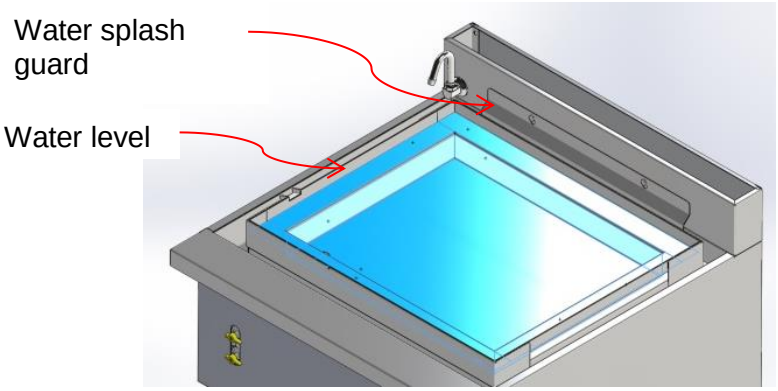


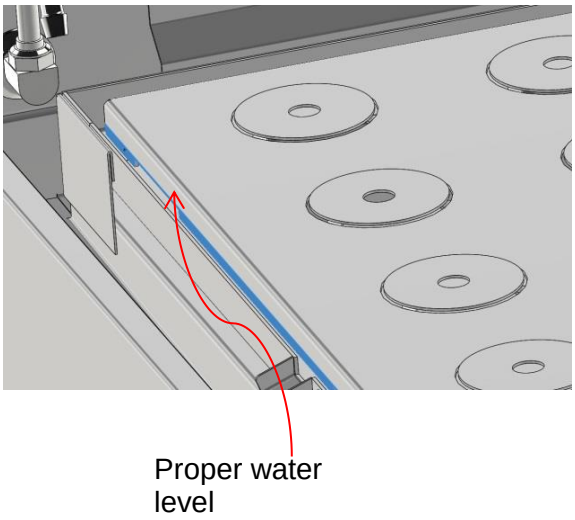


FILLING UP WATER TANK

1. Remove water tank lid, rotate faucet as necessary making sure that is directly above the water tank.
2. Turn water valve on and fill water tank to the indicated level.
3. Install lid back onto the water tank.
4. For maximum performance, observe that the water covers the two cut outs on the side of the lid. This will minimize the steam lost from the steam chamber.
5. If water level has not been reached, rotate faucet, make sure is pointing directly between the water tank and the lid, turn faucet valve on and add more water into the water tank until the two cut outs on the side of the lid are completely cover with water.
6. After water tank has been filled at the proper water level, turn water pressure system on.





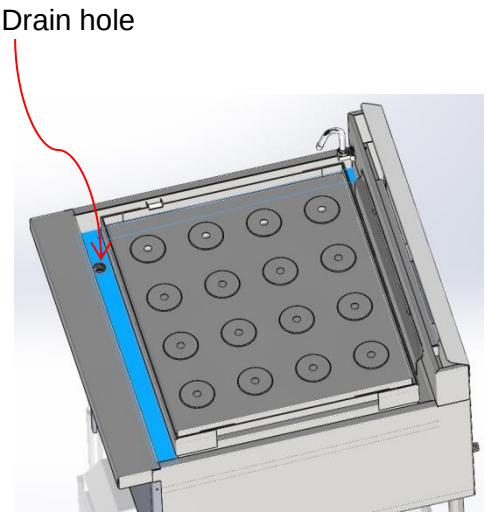


WATER FALL SYSTEM

The waterfall system is located behind the water splash guard.

1. Turn water valve on ¼ of way, the water will start flowing from the back of the splash guard down the gutter. The amount of water can be adjusted as necessary by turning the water valve handle.

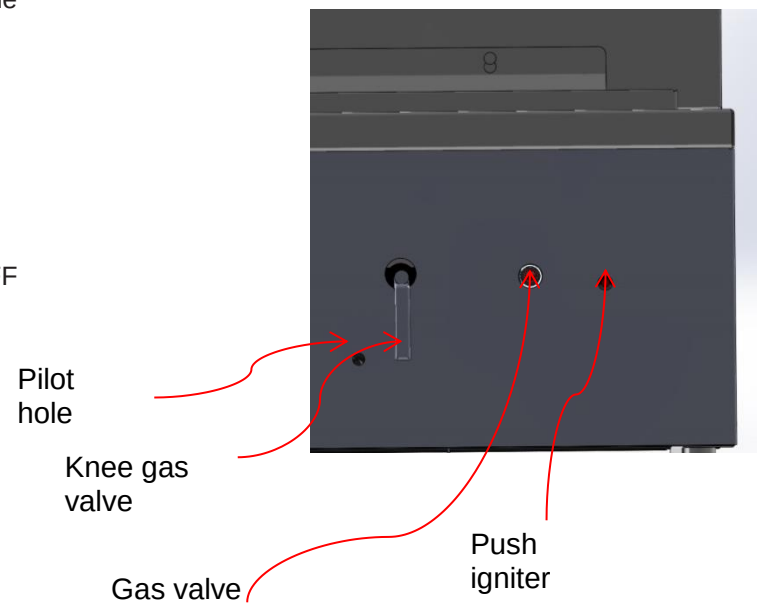
NOTE: NEVER PLUG GUTTER DRAIN HOLE DURING OPERATION.



LIGHTING PILOT

When lighting the pilot for the first time

1. Purge the air from the gas line, press and hold the red button on the gas valve for 10 seconds, repeat the process three times.
2. Now press the red button on the gas valve again and hold it while pressing the push igniter button.
3. Observe through the pilot hole that the pilot has been lit.
4. Once pilot has been lit, turn knee gas valve to the on position.
5. To turn off burner, rotate knee gas valve to the OFF position.



CARE AND CLEANING

The complete range should be given a periodic general cleaning. Lint and grease suspended in the air will tend to collect in passages. Therefore, all flue ways, air passages, and openings, burner ports, primary air openings, air shutters, etc. should be periodically cleaned to prevent clogging.

WARNING

STEAMER PARTS ARE HOT. USE CARE WHEN CLEANING OR SERVICING GRIDDLE TOP/BOTTOM SURFACES AND BURNERS.

Stainless Steel Surface

To remove dirt, grease or product residue from stainless steel, use an ordinary soap solution. Dry thoroughly with a soft cloth.

To remove grease, food splatter and condensed vapors that have baked on the appliance, apply cleanser to a damp cloth or sponge. NEVER RUB WITH A CIRCULAR MOTION. To avoid marring the stainless steel finish, rub as gently as possible in the direction of the grain lines of the stainless steel surface. Stubborn soil and burned-on deposits can usually be removed with a Scotch- Brite™ pad or stainless steel scouring pad.

NOTE: Do not use ordinary steel wool, which will leave particles that will rust on the stainless steel surface and further spoil the appearance of the finish.

CAUTION

Never use any metal tools including a wire brush, scouring pad (excluding stainless steel), scrapper or file, which will permanently mar the stainless steel surface. A marred stainless steel surface collects dirt more rapidly, is more difficult to clean and increases the possibility of corrosion. Darkened areas, called heat tint, may appear on stainless steel surfaces exposed to excessive heat. Heat tint is caused by thickening of the protective surface of the stainless steel and is not harmful. Heat tint can usually be removed by normal cleaning procedures, but tint which does not respond requires vigorous scouring. Use a Scotch-Brite™ pad or stainless scouring pad along with a powdered cleanser.
Rub in the direction of the stainless steel grain lines.
Heat tint can be reduced by limiting exposure of equipment to excessive heat during slack periods.

SERVICE

When service is required, contact your local JADE Authorized Service Company. To find a JADE Authorized Service Company, go to **jaderange.com** and click on SERVICE LOCATOR. You may also contact your dealer or the factory to perform mechanical maintenance and repair. All mechanical maintenance procedures can be found in the Service Manual and must be performed only by Authorized service personnel. The appliance should be inspected on an annual basis by an authorized service technician. Any replacement of parts especially, gas control parts such as main burner valve or thermostat should be an OEM factory part only.

Service/Maintenance Intervals

In order to provide maximum performance and longevity, this appliance must be serviced regularly. Frequency of service largely depends on usage. See below:

SERVICE HOURS PER DAY	NO. OF DAYS PER WEEK	*RECOMMENDED INVERVAL
18-24	7	Every 30 days
12-18	7	Every 60 days
8-10	5	Every 120 days
4-6	5	Every 180 days

NOTE: All commercial appliances must be serviced at least once a year.

***** This schedule is not meant to imply that a service company needs to be hired at the recommended intervals. Someone with basic mechanical knowledge (supervisor or manager) should check and/or inspect the following:

- Knobs/Dials – Make sure that they turn easily and are not seized.
- Verify the burners are clean and light/burn properly
- Check that moving parts operate freely
- Look for grease, oil or debris buildup
- Check thermostats for correct temperature
- Verify that the racks, panels, guides are covers are installed and operating properly.

If any of these items are found to be incorrect, malfunctioning or in need of attention, contact an authorized servicer to repair or correct the issue (See SERVICE section to locate an authorized JADE service company).

In order to provide maximum performance, proper operation, and to insure the safety of the operator. Jade recommends all commercial appliances be serviced at least once a year by an authorized service. If for any reason an appliance has NOT been in use or has been in storage, it is imperative that the appliance be inspected by an Authorized JADE servicer prior to re-installation and/or operation.

NOTE: Most JADE Authorized servicers offer a scheduled maintenance program that can be customized to the particular operation. Contact the servicer nearest you for details.

TROUBLESHOOTING GUIDE

PROBLEM	POSSIBLE CAUSE	CORRECTIVE ACTION
Burner won't stay lit.	1. Low flame on burner. a. Clogged orifice. b. Low gas pressure. c. Manual shut-off valve partially closed. d. Defective gas valve. e. Gas line too small. 2. Flame blowing away from pilot. a. Cold drafts in the kitchen. b. Defective pilot.	1. Turn knob all the way on a. Clean orifice. b. Increase gas pressure. c. Fully open shut-off valve. d. Replace gas valve. e. Increase gas line. 2. Reduce make up air in the kitchen. a. Reduce cold draft near equipment. b. Replace pilot.
Burner won't light	1. Blocked burner ports. 2. Blocked injector. 3. Low gas pressure. 4. Defective igniter.	1. Clear burner port. 2. Clean or replace injector. 3. Increase gas pressure or adjust regulator. 4. Replace push igniter.
Burners flash back	1. Blocked injector 2. Low gas pressure 3. Cracked burner tube	1. Clear injector. 2. Increase gas pressure or adjust regulator. 3. Replace burner.

COMMERCIAL EQUIPMENT LIMITED WARRANTY

2017 Jade Commercial Warranty Policy

Limited Warranty

The liability of Jade Range LLC (hereinafter referred to as "Jade") under this warranty is limited to the products sold to the original commercial user and is non-transferrable. Commercial equipment sold for and/or used in residential applications is EXCLUDED from this warranty.

When installed, operated, and maintained according to all instructions supplied with the product, will replace any parts which fails due to a defect in materials or workmanship as approved. During this limited Warranty, Jade will provide, free of charge, normal labor and related service costs to replace the defective part by an Authorized Service Agency.

- **Jade Titan Ranges – Two (2) years parts and labor**
  - **Door – Five (5) years parts only**
  - **Frame – Ten (10) years parts only**
  - **Standard steel open burner grates – Lifetime parts only**
- **Custom Suites/Line-Ups – Two (2) years parts and labor**
- **Beech Ovens – Two (2) years parts and labor**
- **Jade Bistro Ranges, JCO's and all other – One (1) year parts and labor**
- **International (except Canada) – One (1) year parts only**
- **JSB and JCM mounted over open broilers – Thirty (30) days**
- **Refrigeration compressors and coils - Four (4) years parts only**
- **Broiler Radiants and Briquettes – One Hundred Eighty (180) days parts only**
- **All other new products provided by Jade Range – One (1) year parts and labor**

From the date of original installation, not to exceed Six (6) months from the date of shipment from Jade's distribution point.

Limitations/Exclusions

Jade shall have no obligation as to any damage due to any Product(s) which have been unmaintained, improperly maintained, misapplied, mishandled, abused, misused, modified by unauthorized service personnel, improper installation, insufficient gas or electrical supply, improper ventilation, removal or altering of Serial #, damaged during transit (freight damage), and/or any acts of God. Installation, maintenance, customization and wearable items are not covered by this Warranty.

THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS, AND CONSTITUTES THE ENTIRE LIABILITY OF JADE.

The specific warranties expressed above are the ONLY warranties provided by the manufacturer. These warranties give you specific legal rights, and you may also have other rights which vary from state to state.

***Effective on all new purchases as of July 1, 2015**