CHITWOOD SMOKE BROILER

MODEL NO. | DESCRIPTION
----------|-------------
KC-24     | 24" WIDE BROILER
KC-36     | 36" WIDE BROILER
KC-48     | 48" WIDE BROILER
KC-60     | 60" WIDE BROILER

STANDARD FEATURES
- 14 gauge stainless steel all welded body construction
- Heavy duty cast iron 9-bar grill grates
- Stainless steel front, sides and top rim
- Ceramic briquettes to provide even heat
- Cast iron bottom grates for briquette support
- One 30,000 BTU/hr. burner every 12" broiler
- Exclusive CHITWOOD Smoke-Ejector system to provide maximum smoke to the grill surface. Independent of main burner heat for COLD SMOKING
- Infinite control manual gas valves at each burner for precise heat control
- 12 gauge all welded firebox construction
- 3/4" gas regulator
- Stainless steel gas tubing throughout
- Stainless steel tray bed

AVAILABLE OPTIONS
- Stainless steel smoke hood with stay cool handle. Left □ Right □
- Stainless steel 8" extended plate shelf with drop down hinges
- Stainless steel enclosed stand with drawers and doors for storage - models ESKC*
- Stainless steel open stand with round tube legs and shelf - models OSKC*
- Stainless steel 8" solid plate shelf
* ESKC: Enclosed Stand Series; OSKC: Open Stand Series

ACCESSORIES
- 6" casters, front two locking (5" diameter wheel)
- 36" flex hose with quick disconnect (3/4" connection)
- 48" flex hose with quick disconnect (3/4" connection)
- Stainless steel adjustable 6" legs
CHITWOOD SMOKE BROILER

DESCRIPTION:
CHITWOOD SMOKE BROILER. To be model #KC manufactured by Jade Range. Furnished with 14 gauge all welded body construction and stainless steel front, sides and top rim. Provide with heavy duty cast iron grates. One cast iron burner with stainless steel radiants each 12" of broiler. Provide ceramic briquettes for even heat and 12 gauge firebox with all welded construction. Include exclusive Smoke Ejector system, heavy gauge smoke drawer with independent control for cold smoke applications. Furnish 14 gauge drip pan and 3/4" regulator. To have 6" stainless steel adjustable legs.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

NOTE: SPECIFY TYPE OF GAS WHEN ORDERING.

UTILITY INFORMATION:
• Ranges are supplied with a 3/4" rear gas connection.
Ranges are supplied with 3/4" gas pressure regulator.

• Required operating pressure:
Natural Gas 5" W.C. minimum
Propane Gas 10" W.C. minimum
14" W.C. maximum

Note: This unit must be connected with the gas appliance regulator supplied.

<table>
<thead>
<tr>
<th>MODEL</th>
<th>MAIN BURNERS</th>
<th>SMOKE EJECTORS</th>
<th>WIDTH</th>
<th>BTUS</th>
<th>APPX. SHP. WT.</th>
<th>WIDTH-A (OPTIONAL HOOD)</th>
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<tbody>
<tr>
<td>KC-24</td>
<td>2</td>
<td>1</td>
<td>24&quot;</td>
<td>65,000</td>
<td>300 LBS.</td>
<td>22&quot;</td>
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<tr>
<td>KC-36</td>
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<td>1</td>
<td>36&quot;</td>
<td>95,000</td>
<td>350 LBS.</td>
<td>16&quot;</td>
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<td>2</td>
<td>48&quot;</td>
<td>130,000</td>
<td>400 LBS.</td>
<td>22&quot;</td>
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<td>KC-60</td>
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<td>2</td>
<td>60&quot;</td>
<td>160,000</td>
<td>500 LBS.</td>
<td>22&quot;</td>
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