

MEDALLION PROFESSIONAL

11" HOT TOP ATTACHMENT WITH STORAGE BASE

STANDARD FEATURES

- Stainless steel front and sides STANDARD
- 6" (152mm) chrome steel adjustable legs
- Adjustable stainless steel front rail 6-1/16" (154mm) to 7-5/8" (194mm)
- One (1) **Power-Max** 30,000 BTU (8.8 kW), "H-Type" Cast-Iron Burner, per Extra Heavy 11" W, 7/8" (thick) top section
- Automatic Standing Pilot for instant ignition
- 1-1/4" NPT front manifold
- Storage base interior is aluminized steel
- One year limited parts & labor warranty (USA and Canada only)

OPTIONAL FEATURES

- Stainless steel back rear panel
- Stainless steel common front rail up to 68" (1728mm) wide, (No additional charge)
- Rear gas connection, 3/4" or 1" NPT
- End caps and cover (no charge)- Must specify
- Polyurethane non-marking swivel casters (2) w/front brakes
- Storage base shelf-aluminized or stainless steel
- Single deck stainless steel high shelf
- 10" (254 mm), 17" (432mm) 22.375" (568mm) 34.375" (873mm) high stainless steel backguard

AMERICAN RANGE

CHEF INSPIRED, PROFESSIONAL COOKING EQUIPMENT



Optimized Engineering



Model Shown HD11-IHT-0

Shown with optional back riser

Power-Max

(1) 30,000 BTU's/hr "H-Type" Cast-Iron Burner



Optimized Engineering

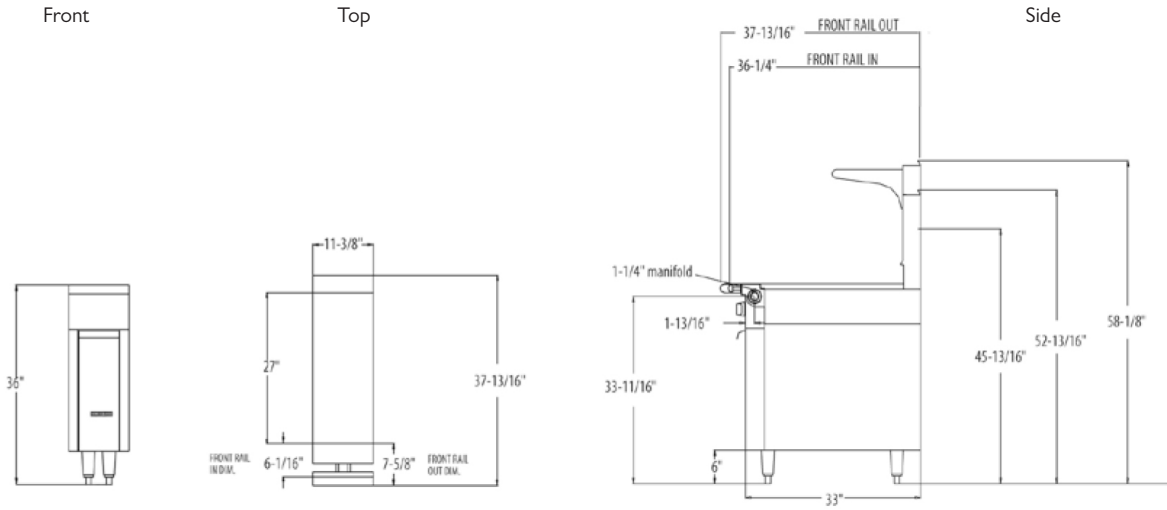
SHORT FORM SPECIFICATIONS:

The Medallion Professional O.E. (Optimized Engineering) Heavy-Duty Series by American Range is the crème de la crème in commercial cooking equipment. Designed for the professional chef in high demanding/continuous use operations. Our Medallion Professional O.E. Series offers advanced innovation and technology to deliver unprecedented cooking performance and experience.

Model: **HD11-IHT-0**, Heavy-Duty Medallion Professional O.E. Series, gas powered **11" Hot Top Attachment with Storage Base**. Storage base to include removable hinged door. Includes stainless steel front and sides with 6" chrome legs (unless otherwise specified). One (1) 11" wide x 7/8" thick heavy duty/even heat distribution Hot Top with (1) **Power-Max** 30,000 Btu/hr. H-Type burner. Unit to be 11-3/8" (288mm) wide and 38" (965mm) deep with telescoping front rail fully extended to a maximum of 7-5/8" (194mm). Specify Natural gas (NG) or Liquid Propane gas (LP). ETL listed. Also available as a Modular Top-Model: HD11-IHT-M.

11" HOT TOP ATTACHMENT WITH STORAGE BASE

Attachment with storage base, or as modular top
HD11-IHT-0, HD11-IHT-M



EXTERIOR DIMENSIONS

Model#	HD11-IHT-0	HD11-IHT-M
Width	11-1/4"/285mm	11-1/4"/285mm
Depth	38"/965mm (Rail out Dim)	38"/965mm
Height w/NSF legs	36"/914mm	36"/914mm(w/stand)
Height Less NSF Legs	30"/762mm	6-7/8"/175mm (less stand)

STORAGE BASE INTERIOR

Width	6-3/4"/171mm	N/A
Depth	30"/762mm	N/A
Height	20"/508mm	N/A
Weight (LB/KG)	185/84	110/50

INPUT-Btu/hr (N-Gas)	HDT11-IHT-0	KW Eq	HD11-IHT-M	kW Equivalent
Hot Top Burner (30,000BTUea)	30,000	8.79	30,000	8.79
TOTAL		8.79		8.79

I = Oven / C = Convection Oven (30,000BTU/ea) / 0 = Storage Base / M = Modular Top

Installation Notes:

Combustible Wall Clearances

Sides: 6" (152mm)

Back: 6" (152mm)

For reduced clearances, refer to ANSI Z223.1/NFPA #54 and CAN/CGA B149.

Entry Clearance:

Crated: 16-1/4" (413mm)

Uncrated: 11-7/8" (302mm)

Manifold Pressure:

Natural 6 W.C. (15 mbar)

Propane 10 W.C. (25 mbar)

NOTE: Data applies only to North America.

Gas Input Ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft.

Gas Input Ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft.

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard NFPA96 "Vapor Removal from Cooking Equipment." (NOTE: For North America only)

Please specify gas type when ordering.



Because of continuing product improvement these specifications are subject to change without notice.