

MEDALLION PROFESSIONAL

17" FRENCH 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** 40,000 BTU (11.72 kW), "Ring-Type" Cast-Iron burner, per Extra Heavy 17" W, 7/8" (thick) top section
- Removable cast-iron grates over each burner.
- Automatic Single Standing Pilot 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
- Double deck stainless steel high shelf
- 10" (254 mm), 17" (432mm) 22.375" (568mm) 34.375" (873mm) high stainless steel backguard
- Stainless steel vertical flue riser, 13" W x 34.375" H, (330mm x 873mm)

AMERICAN RANGE

CHEF INSPIRED, PROFESSIONAL COOKING EQUIPMENT



Optimized Engineering



Model Shown HD17-IFT-0

Shown with optional background

Power-Max

(1) 40,000 BTU's/hr "Ring Type" Cast-Iron burner



Optimized Engineering

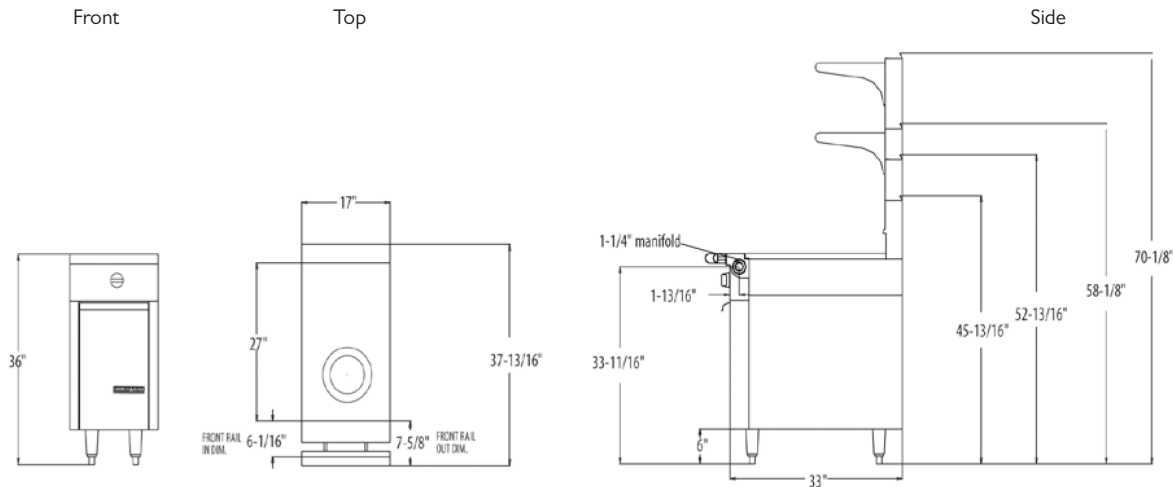
SHORT FORM SPECIFICATIONS:

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: **HD17-IFT-0**, Heavy-Duty Medallion Professional O.E., gas powered **17" French 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) 17" wide x 7/8" thick French Top section with removable two-piece rings. One (1) **Power-Max** 40,000 Btu/hr cast iron Ring-Type burner. Unit to be 17" (432mm) 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 : HD17-IFT-M.

17" FRENCH TOP ATTACHMENT WITH STORAGE BASE

Attachment with storage base, or as modular top
 HD17-IFT-0, HD17-IFT-M



EXTERIOR DIMENSIONS

Model#	HD17-IFT-0	HD17-IFT-M
Width	17"/432mm	17"/432mm
Depth	38"/965mm (Rail out Dim)	38"/965mm
Height w/NSF legs	36"/914mm	36"/914mm(w/stand)
Height Less NSF Legs	30"/762mm	8"/203mm (less stand)

STORAGE BASE INTERIOR

Width	14"/356mm	N/A
Depth	30"/762mm	N/A
Height	20"/508mm	N/A
Weight (LB/KG)	255/116	145/66

INPUT-Btu/hr (N-Gas)	HD17-IFT-0	KW Eq	HD17-IFTM	kW Equivalent
FT Burner	60,000	11.72	40,000	23.44
(40,000BTUea)	60,000	11.72		23.44
TOTAL				—

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: 22-1/4" (565mm)

Uncrated: 17-1/4" (438mm)

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.

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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.