

MEDALLION PROFESSIONAL

17" WIDE 50lb HEAVY DUTY GAS FRYER

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)
- (HD-17-50F)—45 lb to 55 lb non-rusting, non-magnetic #304 STAINLESS STEEL Fry Pot
- HD-17-50F—140,000 Btu's/hr (4 - 35,000 Btu burners)
- Millivolt pilot requires no electrical connection .Snap acting mechanical thermostat
- Large "Cool-Zone" isolates food particles from the frying area.This prevents food particles from carbonizing, contaminating, or clinging to product, thus prolonging the oil life .Twin chrome plated fryer baskets for each model
- 100% safety shut-off
- 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 on select models including "T" 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 or Double deck stainless steel Back Guards
- Stainless steel Fry Pot cover
- 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 HD17-50F

Shown with optional background



Optimized Engineering

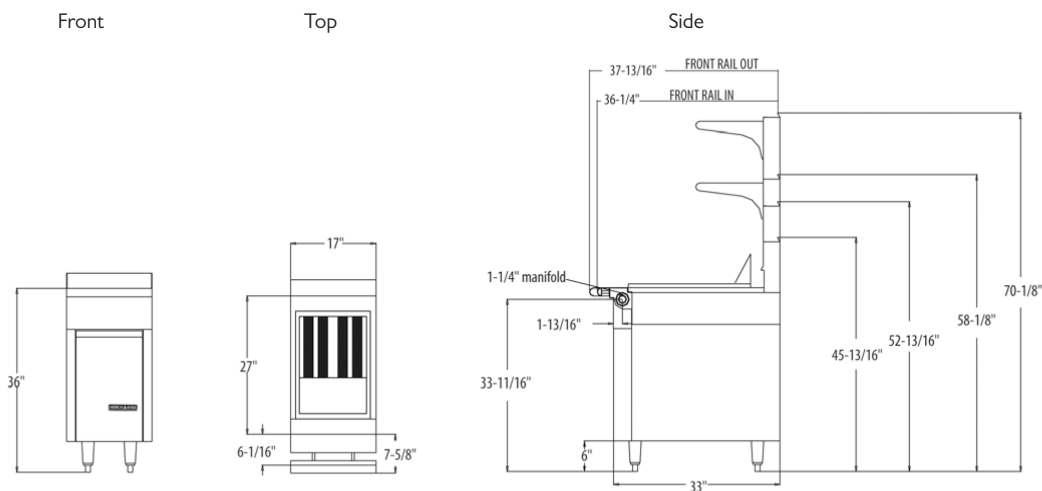
SHORT FORM SPECIFICATIONS:

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: **HD17-50F** Heavy-Duty Medallion Professional O.E. Series, **50# In-Line Range Match Gas Powered Fryers with Storage Base**. Storage base comes with removable hinged door. Includes stainless steel front and sides with 6" chrome legs (unless otherwise specified). HD17-50F (45 to 55 lb fat capacity & totaling 110,000 Btu/hr). 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.

17" WIDE 50lb HEAVY DUTY GAS FRYER w/storage base

HD17-50F



EXTERIOR DIMENSIONS

Model#	HD17-50F
Width	17"/432mm
Depth	38"/965mm (Rail out Dim)
Height w/NSF legs	36"/914mm
Height Less NSF Legs	30"/762mm
Unit Weight - 17-50F (LB/KG)	193/88

INPUT-Btu/hr (N-Gas)	HD17-50F	kW Equivalent
	140,000	32.24

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.

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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.