

# 34" HOT TOP/OPEN BURNER TOP COMBINATION RANGE WITH OVEN

#### 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)
- 17" (432mm) Hot Top Section-One (1), 40,000 BTU (11.72 kW), "H-Type" Cast-Iron
- Piezo spark ignition for oven, and a porcelainized oven interior
- I-I/4" NPT front manifold
- 40,000 BTU, (11.72 kW), cast iron oven burner. 30,000 BTU (8.8kW), tubular shaped aluminized steel Convection Oven burner
- Oven Thermostat (temp range: I50°F to 500°F)
- 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)
- Stainless steel oven interior
- Additional oven rack
- Rear gas connection, on select models 3/4" or 1" NPT
- End caps and cover (no charge)- Must specify
- Polyurethane non-marking swivel casters (2) w/front brakes
- Toe base (not for use with "C" oven base)
- 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)





CHEF INSPIRED, PROFESSIONAL COOKING EQUIPMENT



Optimized Engineering





Model Shown HD34-IHT-2-I

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: HD34-IHT-2-I, Heavy-Duty Medallion Professional O.E., gas powered 34" Hot Top/ Open Burner Top Combination Attachment with Oven. Includes stainless steel front and sides with 6" chrome legs (unless otherwise specified). One (I) 17" wide x 7/8" thick Hot Top section. One (I) Power-Max 40,000 Btu/hr. cast iron H-Type burner on the Hot Top and Two (2) Power-Max 37,000 Btu/hr. Lift-Off open burners. Total II4,000 Btu/s/hr. on cooking surface. Unit to be 34" (864mm) wide and 38" (965mm) deep with telescoping front rail fully extended to a maximum of 7-5/8" (194mm). Oven interior to be porcelain enameled measuring 26-1/4" (667mm) W x 27-1/4" D x 14 1/4" H. with Power-Max 40,000 Btu/hr. cast iron standard oven burner. Convection oven option measuring 23" (584mm) D. and a tubular shaped aluminized steel Power-Max 30,000 Btu/hr. convection oven burner. Specify Natural gas (NG) or Liquid Propane gas (LP). ETL listed. Available options include Convection Oven-Model: HD34-1HT-2-1C, Storage Base with removable hinged double doors-Model: HD34-1HT-2-0, or as a Modular Top-Model: HD34-1HT-2-M.



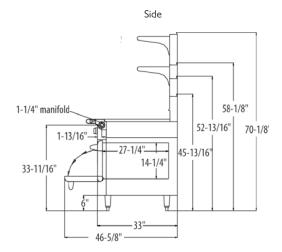


# 34" HOT TOP/OPEN BURNER TOP COMBINATION RANGE WITH OVEN

Тор

With standard oven, convection oven, storage base, or modular top HD34-IHT2-I, HD34-IHT2-IC, HD34-IHT2-0, HD34-IHT2-M

0 0 0 0 36 37-13/16" 6-1/16 -5/8" FRONT RAIL



#### **EXTERIOR DIMENSIONS**

Front

Model#	HD34-1HT2-1 (C)	HD34-1HT2-0	HD34-1HT2-M
Width	34"/864mm	34"/864mm	34"/864mm
Depth	38"/965mm (Rail out Dim)	38"/965mm (Rail out dim)	38"/965mm
Height w/NSF legs	36"/914mm	36"/9 I 4mm	36"/914mm(w/stand)
Height Less NSF Legs	30"/762mm	30"/762mm	8"/203mm (less stand)

### STORAGE OVEN/CONVECTION OVEN/STORAGE BASE INTERIOR NOTE: 34-1HT-M IS 9 1/2"/241MM HIGH

26 1/4"/667mm 30 1/2"/775mm Width N/A 27 1/4"/ 692mm\*\* Depth 30"/762mm N/A 14 1/4"/ 362 mm 20"/508mm N/A Height 260/118 Weight (LB/KG) 490/222 480/218 \*\* (C) Oven is 23" (584 mm) Deep

INPUT-Btu/hr (N-Gas) HD34-1HT2-1 kW Equivalent HD34-1HT2-0 KW Eq HD34-IHT2-M kW Equivalent O/T Burner 114,000 33.40 114,000 33.40 114,000 33.40 (37,000BTUea) 40,000 11.72 N/A N/A 154.000 114.000 33.40 114.000 33.40 TOTAL 45.12

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: 39-1/4" (997mm) Uncrated: 34-1/4" (870mm)

#### 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

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.

