

# MEDALLION PROFESSIONAL

## 34" SIX OPEN BURNER 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)
- Six (6), 30,000 BTU (8.8 kW), Two piece "Lift-Off" burners
- Removable cast-iron grates over each burner
- One single fully protected standing pilot covering each front and rear burner section
- One-piece aluminized steel drip tray covering all burners
- Piezo spark ignition for oven, and a porcelainized oven interior
- 1-1/4" NPT front manifold
- Porcelainized oven interior
- 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: 150°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 back-guard
- Stainless steel vertical flue riser, 13"W x 34.375"H, (330mm x 873mm)
- 230 volt, 50 cycle components, C motor and/or electric ignition
- Celsius dial for oven thermostat (No additional charge)
- Hot Top, (1, 2 or 3 available), replaces one 2-burner section, e.g. 34-IHT, (-2, -3)



# AMERICAN RANGE

CHEF INSPIRED, PROFESSIONAL COOKING EQUIPMENT



Optimized Engineering



Model Shown HD34-6-1

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: **HD34-6-1**, Heavy-Duty Medallion Professional O.E., gas powered **34" Six Open Burner Range with Oven**. Includes stainless steel front and sides with 6" chrome legs (unless otherwise specified). Six (6) **Power-Max** 30,000 Btu/hr. Lift-Off open burners with heavy-duty cast iron grates per burner section. Total 180,000 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 H-type 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: HD34-6-1C, Storage Base with removable hinged double doors—Model: HD34-6-0, or as a Modular Top—Model: HD34-6-M).

