

MEDALLION PROFESSIONAL

34" INFRARED BROILER WITH STANDARD OVEN

STANDARD FEATURES

- Stainless steel front and sides STANDARD
- 6" (152mm) chrome steel adjustable legs
- Carriage Grid with innovative grease guide
- Easily removable broiler grid
- Porcelainized broiler interior
- Hi/Med/Low controls for grilling versatility
- Storage cabinet is galvanized steel .Grid on roller bearings for smoother operation
- Adjustable stainless steel front rail 6-1/16" (154mm) to 7-5/8" (194mm)
- Three 30,000 BTU each heavy duty infrared ceramic burners individually controlled
- Lower storage cabinet with easily removable "lift-off", hinged double doors
- Four cast iron broiler racks
- Four vertical broiler rack positions
- Can be individually installed or in battery configuration
- Three standard pilots (One per burner)
- Lighting, Automatic
- 1-1/4" NPT front manifold
- "Stay Cool" broiler handle
- Broiler Grid 24"x24" (area)

OPTIONAL FEATURES

- Rear Gas Connection: 3/4" or 1" NPT
- Flue Diverter Kit
- Polyurethane non-marking swivel casters (2) w/front brakes
- End Cap and cover—No charge (available upon request)
- Stainless steel oven interior
- Stainless steel common front rail up to 68" (1728mm) width

FINISHING OVEN

- Two racks as standard
- Full width handle
- Well balanced door for easy operation
- Porcelainized—Oven interior



AMERICAN RANGE

CHEF INSPIRED, PROFESSIONAL COOKING EQUIPMENT



Optimized Engineering



Model Shown HDIR34-I

Shown with optional background



Optimized Engineering

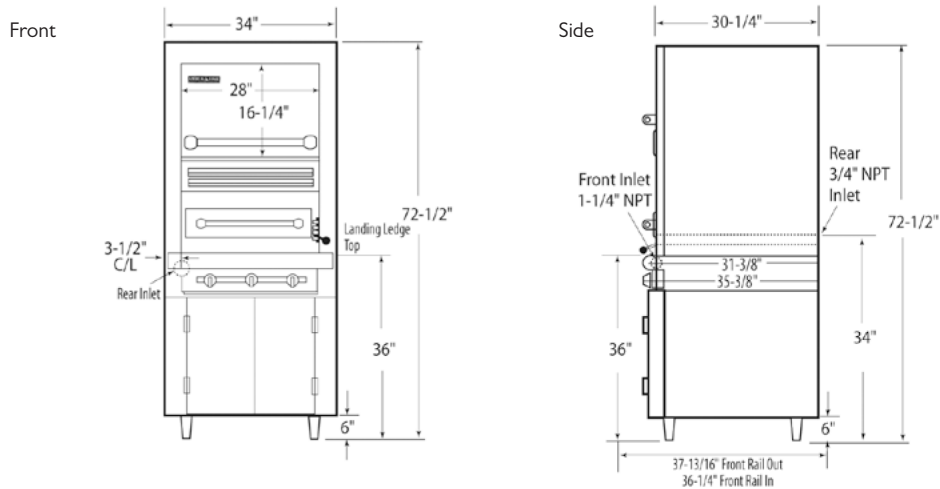
SHORT FORM SPECIFICATIONS:

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: **HDIR34-I** Heavy-Duty Medallion Professional O.E. Series, gas powered **34" Infrared Broiler with Standard Oven**. Includes stainless steel front and sides with 6" chrome legs (unless otherwise specified). Broiler area to be 24 x 24 sq/in with three (3) **Power-Max** 30,000 Btu/hr. individually controlled ceramic burners totaling of 90,000 Btu/hr. Broiler to have Hi/ Med/Low settings. Grid to have adjustable broiler rack mounted on roller bearings with removable grid and six carriage positions. Has large grease pan. Upper finishing- warming oven to come equipped with standard two racks. Carriage grid to have large grease deflector guide. Broiler chamber to be porcelain enameled. Available options include Convection Oven—Model: HDIR-IC, Storage Base with removable hinged double doors—Model: HDIR-0

34" INFRARED BROILER WITH STANDARD OVEN

With upper finishing oven
HDIR34-I, HDIR34-IC, HDIR34-0, HDIR34-M



EXTERIOR DIMENSIONS

Model#	HDIR34-I (C)	HDIR34-0	HDIR34-M
Width	34"864mm	34"864mm	30.25"768mm
Depth	38"965mm (Rail out Dim)	38"965mm (Rail out Dim)	38"965mm
Height w/NSF legs	72-1/2"1,842mm	72-1/2"1,842mm	72-1/2"1,842mm (+ stand)
Height Less NSF Legs	66-1/2"1,689mm	66-1/2"1,689mm	42-1/2"1,080mm (- stand)*

STANDARD OVEN/CONVECTION OVEN/STORAGE BASE INTERIOR

Width	26-1/4"667mm	30-1/2"775mm	N/A
Depth	27-1/4"692mm**	30"762mm	N/A
Height	14-1/4"362mm	20"508mm	N/A
Weight (LB/KG)	760 lbs.	710 lbs.	430 lbs.

** (C) Oven is 23" (584 mm) Deep

INPUT-Btu/hr (N-Gas)	HDIR34-I	kW Equivalent	HDIR34-0	KW Eq	HDIR34-M	kW Equivalent
I/R Burner	90,000	26.37	90,000	26.37	90,000	26.37
(30,000BTU/ea)	40,000	11.72	N/A	—	N/A	—
TOTAL	130,000	38.09	90,000	26.37	90,000	26.37

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.

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)

Electrical characteristics each (1C) oven: 1/4 HP motor, 120 VAC, single phase, 2.8 amps, (6-foot power supply cord provided). 230 VAC export is direct connect, single phase, 50Hz.

Please specify gas type when ordering.



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

