# Medallion Series

## HD17-1FT-0, HD17-1FT-M

17"WIDE FRENCH TOP RANGE attachment with storage base, or as modular top

#### 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), 40,000 BTU (11.72 kW), "Ring-Type" Cast-Iron burner, per Extra Heavy 17" W, 7/8" (thick) top section
- Removable Two-piece Rings over burner section
- 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, 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)





### Quality Commercial Cooking Equipment







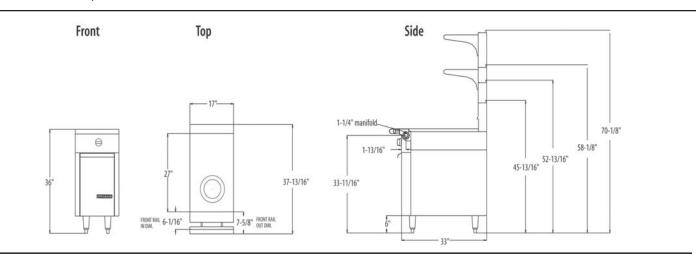


#### **Short Form Specifications:**

Heavy-Duty "Medallion Series" gas 17" French Top attachment with storage base, Model: HD17-FT-0 manufactured by American Range. Storage base to include removable hinged door. To have stainless steel front and sides with 6" chrome legs (unless otherwise specified). One (1) 17" wide x 7/8" thick section with removable two piece rings. One (1) 40,000 Btu/hr each cast iron Ring-Type burner. Unit to be 17" (432mm) wide and 38" (965mm) deep with front rail fully extended. Adjustable front rail maximum of 7-5/8" (194mm). Specify Natural gas (NG) or Liquid Propane gas (LP). UL, CUL, NSF, MEA listed. (also available as a Modular Top-Model: HD17-FT-M).



## **17"WIDE FRENCH TOP RANGE** attachment with storage base, or as modular top



#### **Exterior Dimensions**

Model #
Width
Depth
Height w/NSF legs
Height Less NSF Legs

**HD17-1FT-0** 17"/432mm 38"/965mm (Rail out Dim)

36"/914mm 30"/762mm

#### HD17-1FT-M

17"/432mm 38"/965mm 36"/914mm(w/stand)

8"/203mm (less stand)

Storage Base Interior					
Width Depth Height Unit Weight (LB/KG)	14"/356mm 30"/762mm 20"/508mm 255/116	30"/762mm 20"/508mm		N/A N/A N/A 145/66	
INPUT-Btu/hr (N-Gas) FT Burner (40,000BTUea) TOTAL	<b>HD11-2-0</b> 60,000 60,000	KW Eq 11.72 11.72	HD17-1FT M 40,000 40,000	kW Equivalent 23.44 23.44	

#### 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.