

Medallion Series



Quality Commercial Cooking Equipment

HD17-17TG-0, HD17-17TG-M

17" WIDE THERMOSTATIC GRIDDLE 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)
- (1), 40,000 BTU/ea (11.72 kW), "H-Type" Cast-Iron Thermostatically controlled burner
- 2-5/16" (58.74 mm) high welded steel side and back splashguards
- Removable 1-1/2 gallon Large Capacity Grease Can with integrated Slide Off Cover
- Full width 3" (76.2 mm) wide grease gutter
- Automatic Standing Pilot for instant ignition
- 1-1/4" NPT front manifold
- Storage base interior is aluminized steel
- One year limited parts & labor warranty, (USA & Canada only)

Optional Features

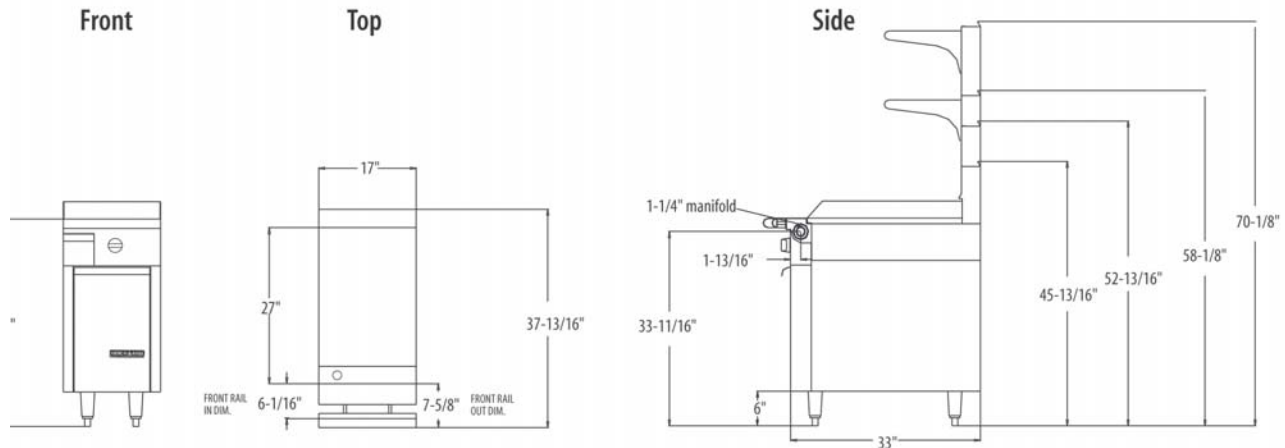
- Stainless steel back rear panel
- Stainless steel common front rail up to 68" (1728mm) wide, (No additional charge)
- Rear gas connection on select models, 3/4" or 1" NPT
- End caps and cover (no charge)- Must specify
- Polyurethane non-marking swivel casters (2) w/front brakes
- Storage base shelf-aluminized 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)



Short Form Specifications:

Heavy-Duty "Medallion Series" gas 17" wide thermostatically controlled griddle attachment with storage base, Model : HD17-17TG-0 manufactured by American Range. Storage Base with removable hinged door. To have stainless steel front and sides with 6" chrome legs (unless other wise specified). One (1) 40,000 Btu/hr each cast iron H-Type burners. To have a snap acting thermostat with 150°F to 500°F temperature range. Heavy duty Blanchard Ground 1-1/4" thick griddle plate. To be included with 3" wide 1-1/2 gallon grease can with integrated slide-off lid. 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-TG-M).

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Exterior Dimensions

Model #	HD17-17TG-0	HD17-17TG-M
Width	17"/432mm	17"/432mm
Depth	38"/965mm (Rail out Dim)	38"/965mm
Height w/NSF legs	36"/914mm	36"/914mm(w/stand)
Height Less NSF Legs	30"/762mm	8"/203mm (less stand)

Standard Oven/Convection Oven/Storage Base Interior

Width	14"/356mm	N/A
Depth	30"/762mm	N/A
Height	20"/508mm	N/A
Unit Weight (LB/KG)	310/141	200/91

INPUT-Btu/hr (N-Gas)	HD17-17TG-0	KW Eq	HD17-17TG-M	kW Equivalent
Griddle Burner	40,000	11.72	40,000	11.72
(40,000BTUea)	40,000	11.72	40,000	11.72
TOTAL				

1= 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: 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.