

# MEDALLION PROFESSIONAL

## 36" 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, 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)
- 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 HD36-6-1**

Shown with optional background



Optimized Engineering

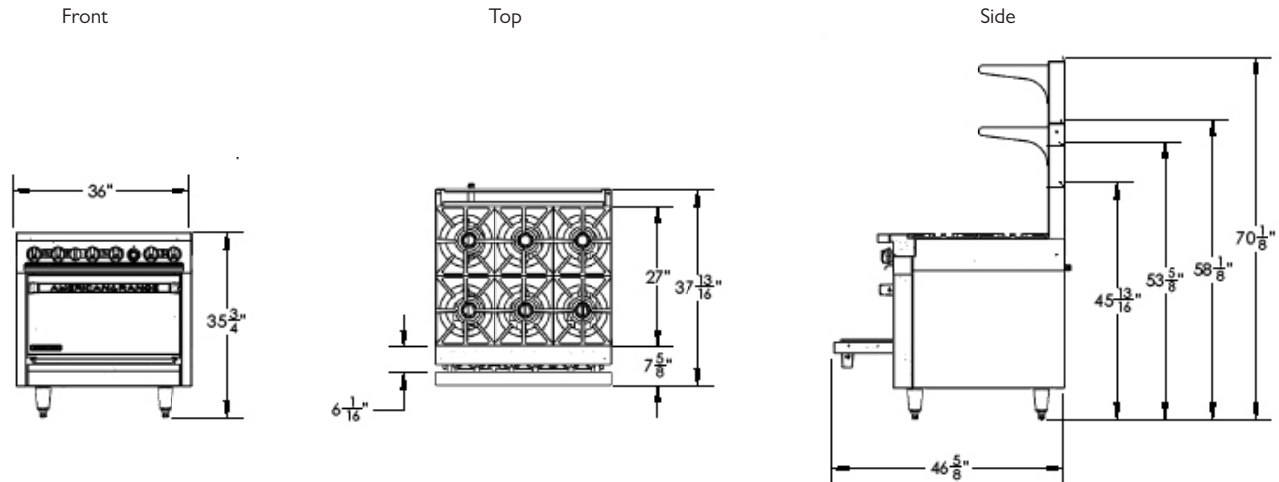
### SHORT FORM SPECIFICATIONS:

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: **HD36-6-1**, Heavy-Duty Medallion Professional O.E., gas powered **36" 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: HD36-6-1C, Storage Base with removable hinged double doors—Model: HD36-6-0, or as a Modular Top—Model: HD36-6-M).

## 36" SIX OPEN BURNER RANGE WITH OVEN

With standard oven, convection oven, storage base, or modular top  
HD36-6-I, HD36-6-IC, HD36-6-O, HD36-6-M



### EXTERIOR DIMENSIONS

Model#	HD36-6-I (C)	HD36-6-O	HD36-6-M
Width	36"/914mm	36"/914mm	36"/914mm
Depth	38"/965mm (Rail out Dim)	38"/965mm (Rail out Dim)	38"/965mm
Height w/NSF legs	36"/914mm	36"/914mm	36"/914mm(w/stand)
Height Less NSF Legs	30"/762mm	30"/762mm	8"/203mm (less 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)	385/175	375/170	155/70

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

INPUT-Btu/hr (N-Gas)	HD36-6-I	kW Equivalent	HD36-6-O	KW Eq	HD36-6-M	kW Equivalent
Top Burner	180,000	52.74	180,000	52.74	180,000	52.74
(30,000BTU/ea)	40,000	11.72	N/A	—	N/A	—
TOTAL	220,000	64.45	180,000	52.74	180,000	52.74

I= Oven / C=Convection Oven (30,000BTU/ea) / O= 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.

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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.