

34" Wide French Top/Hot Top Range

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HD34-1FT-1HT-1
HD34-1FT-1HT-1C
HD34-1FT-1HT-O
HD34-1FT-1HT-M

34" Wide French Top/Hot Top Range with standard oven, convection oven, storage base, or 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)
17" (432mm) Hot Top Section—One (1), 40,000 BTU (11.72 kW), "H-Type" Cast-Iron burner, per Extra Heavy 7/8" (thick) top section. One (1) Single Standing Pilot
17" (432mm) French Top Section—One (1) 40,000 BTU (11.72 kW), "Ring-Type" Cast-Iron burner per Extra Heavy 7/8" (thick) top section. One (1) Single Standing Pilot
Piezo spark ignition for oven, and a porcelainized oven interior
1-1/4" NPT front manifold
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: 150oF to 500oF)
Storage base interior is aluminized steel
One year limited parts & labor warranty, (USA and Canada only)



Optional Features:

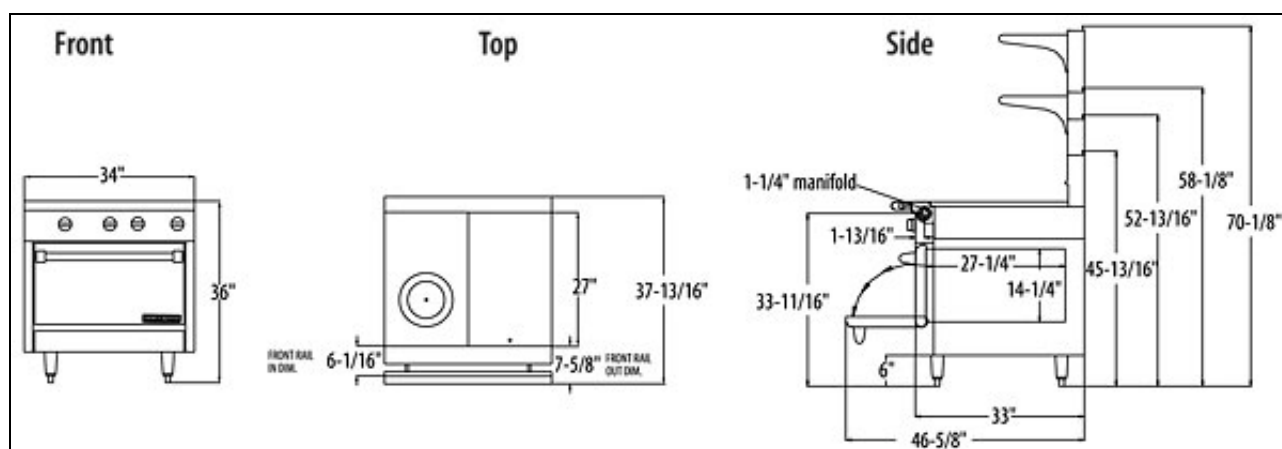
Stainless steel back rear panel
Stainless steel common front rail up to 68" (1728mm) wide, (No additional charge)
Stainless steel oven interior
Additional oven rack
Rear gas connection on select models, 3/4" or 1" NPT
End caps and cover (no charge)- Must specify
Polyurethane non-marking swivel casters (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 backguard
 Stainless steel vertical flue riser, 13" W x 34.375"H,
 (330mm x 873mm)

Short Form Specifications:

Heavy-Duty "Medallion Series" gas French Top/Hot Top combination range with oven, Model : HD34-1FT-1HT manufactured by American Range to have stainless steel front and sides with 6" chrome legs (unless otherwise specified). Total of 80,000 Btu/hr on top section. Unit to be 34" (864mm) wide and 38" (965mm) deep with front rail fully extended. Adjustable front rail (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. Convection option measuring 23" (584mm) D. 40,000 Btu/hr cast iron H-type standard ovenburner. Total Btu/hr with standard oven equals 20,000 Btu/hr. Specify Natural gas (NG) or Liquid Propane gas (LP). UL, CUL, NSF, MEA listed. (Available options include Convection Oven—Model : HD34-1FT-1HT-O, Storage Base with removable hinged double doors—Model : HD34-1FT-1HT-O, or as a Modular Top—Model : HD34-1FT-1HT-M.

Technical Specifications:



Exterior Dimensions

Model #	HD34-1HT4-1(C)	HD34-1HT4-0	HD34-1HT4-M
Width	34" (864mm)	34" (864mm)	34" (864mm)
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

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
Unit Weight (LB/KG)	520/236	510/230	290/132

INPUT-BTU/hr (N-Gas)	HD34-1HT4-1	kW Eq.	HD34-1HT4-0	kW Eq.	HD34-1HT4-M	kW Eq.
O/T Burner (30,000 BTU ea)	80,000	23.44	80,000	23.44	80,000	23.44
	40,000	11.72	N/A	-	N/A	-
TOTAL	120,000	35.16	80,000	23.44	80,000	23.44

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.

** Please specify gas type when ordering.*

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 and adequate ventilation system. For additional information, refer to the National Fire Protection Associations standard NFPA96 Vapor Removal from Cooking Equipment (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.



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