

# Medallion Series



Quality Commercial Cooking Equipment

## HD34-34TG-1, HD34-34TG-1C HD34-34TG-0, HD34-34TG-M

THERMOSTATICALLY CONTROLLED GRIDDLE/  
FRY 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)
- (3), 30,000 BTU/ea (8.79 kW), "H-Types" Cast-Iron burners  
Total of 90,000 BTU (26.37 kW) 'One (1) Single Standing Pilot per burner for automatic ignition
- 2-5/16" (58.74 mm) high welded steel side and back splash guards
- Each burner-Thermostatically controlled
- 1-1/4" (31.75 mm) thick Blanchard Ground steel griddle plate.
- Removable 1-1/2 gallon Large Capacity Grease Can with integrated Slide Off Cover
- Full width 3" (76.2 mm) wide grease gutter
- Piezo spark ignition for oven. Porcelainized oven interior
- 1-1/4" NPT front manifold
- Stainless steel burner box section
- 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

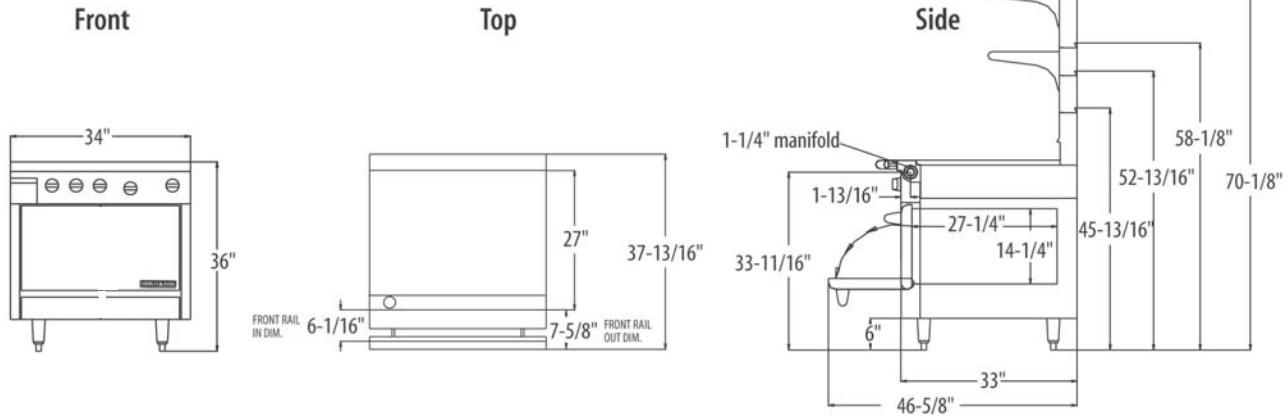
- Stainless steel back rear panel
- Stainless steel common front rail up to 68" (1728mm) wide, (No additional charge)
- Stainless steel oven interior
- Additional oven rack
- Rear gas connection on select models, 3/4" or 1" NPT
- End caps and cover (no charge)- Must specify
- Polyurethane non-marking 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) Grooved Griddle 17" Griddle Top Combination 40,000 BTU/ea (11.72 kW)
- 23" Griddle Top Combination-30,000 BTU/ea (8.79 kW)



### Short Form Specifications:

Heavy-Duty "Medallion Series" gas thermostatically controlled griddle with oven, Model : HD34-34TG-1 manufactured by American Range to have stainless steel front and sides with 6" chrome legs (unless otherwise specified). Three (3) 30,000 Btu/hr each cast iron H-Type burners. Total of 90,000 Btu/hr. Heavy duty Blanchard Ground 1-1/4" thick griddle plate. Snap action thermostat (150°F to 500°F). To be included with 3" wide 1-1/2 gallon grease can with integrated slideoff lid. 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 oven burner. Total Btu/hr with standard oven equals 130,000 Btu/hr. Specify Natural gas (NG) or Liquid Propane gas (LP). UL, CUL, NSF, MEA listed. (Available options include Convection Oven-Model: HD34-34TG-1C, Storage Base with removable hinged double doors-Model: HD34-34TG-0, or as a Modular Top-Mode: HD34-34TG-M).

**THERMOSTATICALLY CONTROLLED GRIDDLE/FRY TOP RANGE** with standard oven, convection oven, storage base, or modular top



**Exterior Dimensions**

Model#	HD34-CRB-1 (C)	HD34-CRB-0	HD34-CRB-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)

**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"/ 362 mm	20"/508mm	N/A
Unit Weight (LB/KG)	635/288	625/284	405/184
** (C) Oven is 23" (584 mm) Deep			

INPUT-Btu/hr (N-Gas)	HD34-CRB-1	kW Equivalent	HD34-CRB-0	KW Eq	HD34-CRB-M	kW Equivalent
O/T Burner (37,000BTU/ea)	90,000	26.37	90,000	26.37	90,000	26.37
Standard Oven	40,000	11.72	N/A	—	N/A	—
<b>TOTAL</b>	<b>130,000</b>	<b>38.09</b>	<b>90,000</b>	<b>26.37</b>	<b>90,000</b>	<b>26.37</b>

**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: 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.