

# Medallion Series



Quality Commercial Cooking Equipment

## **HDIR34-1, HDIR34-1C HD1R34-0, HDIR34-M**

HEAVY DUTY GAS INFRARED BROILER  
with upper finishing oven

### Standard Features

- Stainless steel front and sides STANDARD
- 6" (152mm) chrome steel adjustable legs
- Carriage Grid with innovative grease guide
- Easily removeable broiler grid
- Porcelainized broiler interior
- Hi/Med/Low controls for grilling versatility
- Storage cabinet is galvanized steel
- Grid on roller bearings for smoother operation
- Three 30,000 BTU each heavy duty infrared ceramic burners individually controlled
- Lower storage cabinet with easily removable "lift-off", hinged double doors
- Four cast iron broiler racks
- Four vertical broiler rack positions
- Can be individually installed or in battery configuration
- Three standard pilots (One per burner)
- Lighting, Automatic
- 1-1/4" NPT front manifold
- "Stay Cool" broiler handle
- Broiler Grid 24"x24" (area)

### Optional Features

- Rear Gas Connection: 3/4" or 1" NPT
- Flue Diverter Kit
- Polyurethane non-marking swivel casters (2) w/front brakes
- End Cap and cover—No charge (available upon request)
- Stainless steel oven interior
- Stainless steel common front rail up to 68" (1728mm) width

### Finishing Oven

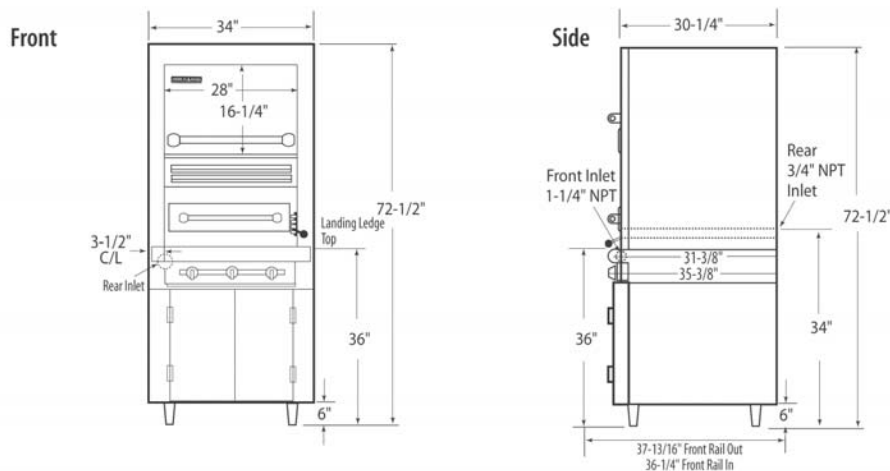
- Two racks as standard
- Full width handle
- Well balanced door for easy operation
- Porcelainized—Oven interior



### Short Form Specifications:

Professional Heavy-Duty Gas Infrared Broiler with upper finishing-warming oven model American Range-HDIR34 manufactured by American Range to have stainless steel front and sides with 6" chrome legs (unless otherwise specified). Broiler area to be 24 x 24 sq./in. with total BTU output rating of 90,000 Btu/hr. Broiler to have Hi/Med/Low settings. Grid to have adjustable broiler rack mounted on roller bearings with removable grid and six carriage positions. Has large grease pan. Upper finishing-warming oven to come equipped with standard two racks. Carriage grid to have large grease deflector guide. Broiler chamber to be porcelain enameled. Storage cabinet model HDIR34-O to have two, easily removable lift-off, hinged double doors. Standard model HDIR34-I to have 40,000 BTU burners. Convection oven bottom model HDIR-IC to have 30,000 BTU burners. Modular top model: HDIR34-M also available.

**HEAVY DUTY GAS INFRARED BROILER with upper finishing oven**



Exterior Dimensions			
Range	<b>HDIR34-1 (C)</b>	<b>HDIR34-0</b>	<b>HDIR34-M</b>
Width	34"/864mm	34"/864mm	30.25"/768mm
Depth	38"/965mm (Rail out Dim)	38"/965mm (Rail out Dim)	38"/965mm
Height w/NSF legs	72-1/2"/1,842mm	72-1/2"/1,842mm	72-1/2"/1,842mm (+ stand)
Height Less NSF Legs	66-1/2"/1,689mm	66-1/2"/1,689mm	42-1/2"/1,080mm (- 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	
Unit Weight (LB/KG)	760 lbs.		710 lbs.		430 lbs.	
** (C) Oven is 23" (584mm) Deep						
<b>INPUT-Btu/hr (N-Gas)</b>	<b>HDIR34-1</b>	<b>kW Equivalent</b>	<b>HDIR34-0</b>	<b>kW Eq</b>	<b>HDIR34-M</b>	<b>kW Equivalent</b>
I/R Burner (30,000BTU/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: 11" (279mm) 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.

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.



Gas Input Ratings shown here are for installations up to 2,000 ft. (610m) above sea level. Specify altitudes over 2,000 ft.

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