

Medallion Series



Quality Commercial Cooking Equipment

HD17-40F, HD17-50F

17"WIDE 40lb HEAVY DUTY GAS FRYER with storage base

17"WIDE 50lb HEAVY DUTY GAS FRYER with storage base

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)
- (HD-17-40F)–35 lb to 45 lb non-rusting, non-magnetic #304 STAINLESS STEEL Fry Pot
- (HD-17-50F)–45 lb to 55 lb non-rusting, non-magnetic #304 STAINLESS STEEL Fry Pot
- HD-17-40F–90,000 Btu/hr,
- HD-17-50F–110,000 Btu/hr
- Millivolt pilot requires no electrical connection
- Snap acting mechanical thermostat
- Large "Cool-Zone" isolates food particles from the frying area. This prevents food particles from carbonizing, contaminating, or clinging to product, thus prolonging the oil life
- Twin chrome plated fryer baskets for each model
- 100% safety shut-off
- Automatic Single Standing Pilot ignition
- 1-1/4" NPT front manifold
- 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)
- Rear gas connection on select models including "T" connection, 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 or Double deck stainless steel Back Guards
- Stainless steel Fry Pot cover.
- 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)

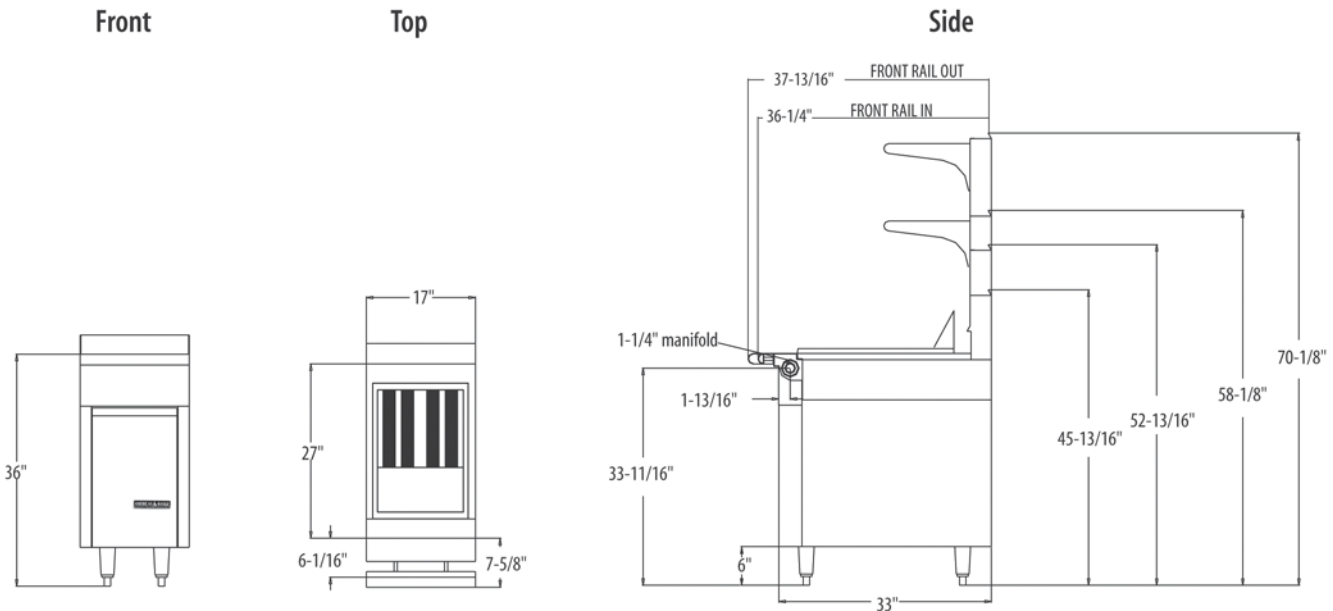


Short Form Specifications:

Heavy-Duty "Medallion Series" 17" Range Match Gas Fryer with storage base, Model: HD17-40F or HD17-50F manufactured by American Range. Storage base included with removable hinged door. To have stainless steel front and sides with 6" chrome legs (unless otherwise specified). HD17-40F–35 to 45 lb fat capacity & totaling 90,000 Btu/hr. HD17-50F–45 to 55 lb fat capacity & totaling 110,000 Btu/hr. Each specified 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, CGA, NSF, MEA listed.



17" WIDE 40lb HEAVY DUTY GAS FRYER w/storage base
17" WIDE 50lb HEAVY DUTY GAS FRYER w/storage base



Exterior Dimensions

Width	17"/432mm
Depth	38"/965mm (Rail out Dim)
Height w/NSF legs	36"/914mm
Height Less NSF Legs	30"/762mm
Unit Weight - 17-40F (LB/KG)	173/79
Unit Weight - 17-50F(LB/KG)	193/88

INPUT-Btu/hr (N-Gas)	HD17-40F	KW Eq	HD17-50F	kW Equivalent
	90,000	26.37	110,000	32.24

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: 16-1/4" (413mm)
 Uncrated: 11-7/8" (302mm)

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.