

2024

# User Manual



HKN-XRFG6006G24 6 burner with oven and griddle

HURAKAN

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## Commercial Gas Ranges



### Models:

**HKN-XRFG24O4A - 4 burner with oven**

**HKN-XRFG36O6A - 6 burner with oven**

**HKN-XRFG60O10A - 10 burner with 2 ovens**

**HKN-XRFG60O6G24A - 6 burner with oven and griddle**

**HKN-XRFG60O6GB24A - 6 burner with oven,  
griddle and broiler**

### Note:

Please read this manual thoroughly prior to equipment set-up, operation, and maintenance.

## WARNINGS

- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- If you smell gas, follow the instructions provided by the gas supplier.
- Do not try to light the burner; do not use a telephone within close proximity.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use this equipment without all four legs securely in place.
- This equipment is designed for use only in non-combustible locations.
- Avoid obstructing the flow of combustion and ventilation air.
- Refrain from spraying liquids or cleaning agents on the controls or the exterior of the equipment.
- Place this equipment in a flat, level position during use.
- Do not operate the equipment without supervision.
- Any loose dirt or metal particles entering the gas lines can damage the valve and impact its operation.
- If you detect a gas odor, follow the instructions provided by the gas supplier. Do not attempt to light the burner, and avoid using a telephone in close proximity.
- Never attempt to move the machine while cooking.
- NEVER use an open flame to check for gas leaks, as it may result in fire and explosion.
- This griddle comes with a gas pressure regulator. Failure to install the supplied regulator properly may lead to an extremely hazardous condition. Ensure that the flow arrow stamped on the body of the regulator points toward the griddle, and the vent hole must point UP.
- If the pilot light is extinguished, turn off the gas shut-off valve, remove the grate and drip pan, and allow the appliance to vent for five minutes before attempting to re-light.
- DO NOT spill or pour water into burners or controls, and DO NOT submerge the griddle cabinet in water. Water damage to internal components is not covered by the warranty.
- **CAUTION** - Servicing must be conducted by factory authorized service personnel to minimize the risk of ignition from incorrect parts or improper service.

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**Instructions and images in this manual are only for reference and may differ from the actual product. Launch the E-Manual.**



Features & specificatios

Model	Style	Open burner	Oven	Griddle/Broiler
HKN-XRFG24O4A	4 burners with oven	30,000BTU/pc*4	31,000BTU/pc	N/A
HKN-XRFG36O6A	6 burners with oven	30,000BTU/pc*6	31,000BTU/pc	N/A
HKN-XRFG36O4G12A	4 burners with 12" griddle +oven	30,000BTU/pc*4	31,000BTU/pc	20,000BTU/pc
HKN-XRFG36O2G24A	2 burners with 24" griddle +oven	30,000BTU/pc*2	31,000BTU/pc	20,000BTU/pc*2
HKN-XRFG60O10A	10 burners with oven	30,000BTU/pc*10	31,000BTU/pc*2	N/A
HKN-XRFG60O6G24A	6 burners with 24" griddle+ oven	30,000BTU/pc*4	31,000BTU/pc*2	20,000BTU/pc*2
HKN-XRFG60O6GB24A	6 burners with 24" griddle/Broiler+ oven	30,000BTU/pc*4	31,000BTU/pc*2	12,000BTU/pc*3

# Installation

## IMPORTANT! PLEASE READ BEFORE INSTALLATION:



### Before installation

- Installation of this device should be carried out by professional technicians.
- Installation of this unit must adhere to the provisions of gas safety, installation, and usage.
- Verify that the electrical (if required) and gas supply match the specifications on the rating plate located inside the kick panel of the unit. If there's a discrepancy between the supply and equipment requirements, do not proceed with the installation. Contact your dealer immediately.
- The unit must be installed in a manner that ensures unobstructed flow of combustion and ventilation air. Ensure there's sufficient air supply in the room to facilitate proper combustion of gas at the burners.
- Maintain a minimum clearance of 12 inches from combustible materials at the sides and 10 inches at the rear. Clearance from non-combustible materials should be 0 inches at the sides and 6 inches at the back. Do not install on a flammable floor or near other combustible objects.
- This device is designed to be placed on a solid and level floor.

### Installation:

**The installation of this equipment must comply with local codes, the National Gas Code ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code CSA B149.1, as applicable.**

- During any pressure testing of the gas supply piping system exceeding ½ psi (3.5 kPa), the equipment and its individual shutoff valve must be disconnected from the gas supply piping system.
- During pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa), the equipment must be isolated from the gas supply piping system by closing its individual manual shutoff valve.
- Clearance and positioning around the equipment:
  1. The equipment must be installed adjacent to non-combustible surfaces with a minimum spacing of 6 inches from all sides.
  2. There should be a 6-inch distance from other equipment and 10 inches at the rear.
  3. The equipment must have its 4-inch legs installed and be placed on a non-combustible surface.



- For an oven equipped with casters, use a connector complying with ANSI Z21.69/CSA 6.16 and a quick-disconnect device complying with ANSI Z21.4/CSA 6.9. Adequate means must be provided to limit the movement of the oven, not solely depending on the connector and quick disconnect device.

### To install:

1. Level the device using a level gauge and adjust the height with the adjustable feet to prevent swaying or tilting during operation.
2. Ensure proper ventilation with a hood exhaust system in the mounting position.
3. Install a gas shut-off valve upstream of the device for easy access during operation.
4. Use the specified gas supply for this model only; do not proceed with installation if the gas supply differs.
5. This unit is compatible with low-pressure regulating valves only; do not use high or medium-pressure regulating valves.
6. Check for leaks in the connection pipe using soapy water or a specific leak detector resistant to propane gases.
7. Install a pressure regulator compatible with the rating plate gas supply and ensure it remains upright during operation.
8. After connecting the appliance to the gas system, check for leaks at joints and fittings using soapy water or a specific leak detector.
9. Check the gas supply pressure after installation using a liquid-filled pressure gauge or a digital gauge.
10. Follow the procedure outlined in the owner's manual to check the gas supply pressure.

### If the unit has a Griddle top/Griddle + Broiler:

11. Remove grease collectors packaged in the oven for transport.
12. Ensure the grease collector moves freely and is properly positioned beneath the griddle grease chute.

## OPERATING INSTRUCTIONS AND CONTROLS:

- When turning on for the first time, it may take longer to ignite due to air in the pipe.

### Burners:

- Turn on the gas supply and ignite the pilot flame with a lighter.
- Press the corresponding valve knob and rotate it counterclockwise to ignite the burner.
- Adjust the flame from Max to Min by further rotating the knob counterclockwise.
- To turn off the main burner, rotate the knob clockwise to the off position while ensuring the pilot remains lit.
- For complete shutdown, turn all burner knobs to the off position and then turn off the main gas supply.

### Oven:

- Clean the oven thoroughly before first use, removing packing materials and film from shipping.
- Season the griddle plate before first use.
- Ignite the pilot flame by following the instructions in the manual.
- Allow the thermocouple to heat for around 30 seconds after igniting the pilot flame.
- Once the pilot remains lit, ignite the main burner by adjusting the temperature control knob.
- Select the desired temperature between 250°F and 500°F.
- To turn off the burner, rotate the knob to the off position.

### Important:

- Differences in gas supply, environment, and altitude may affect oven set points. Adjustments can be made to align the indicated temperature with the actual oven temperature.



### Griddle:

- Before first use, season the griddle plate to prevent food from sticking.
- Ignite the pilot flame.
- Adjust the burner flame as needed.
- If the flame cannot be maintained, turn off the burner, wait 5 minutes, then retry.
- Turn off the main burner and ensure all knobs are in the off position for complete shutdown.

### Gas conversion:

Conversion from Natural Gas to Liquid Propane (LP) or vice versa must be performed by the factory or its authorized service agent.





## Regular maintenance

### Cleaning:

- Check the machine daily and stop using it if any problems arise.
- Turn off all gas valves before cleaning.
- Clean burners and drip tray daily.
- Clean stainless steel surfaces with warm soapy water daily, avoiding abrasive cleaners.
- Avoid contact with corrosive substances on the surface.
- Ensure burner ports are open and clear after cleaning.
- Clean cast iron top grates with mild soap and water, then season lightly with liquid vegetable oil.
- If the unit will be idle for a significant period, turn off the gas valve upstream of the device.

## Troubleshooting

Problem	Possible Cause	Possible Solution
The pilot flame can't be ignited	The gas pressure is too low	Adjust the relieve valve to increase pressure
	The nozzle is clogged	Unclog the nozzle
	Connection of the thermocouple is loose	Tighten the thermocouple
	The thermocouple is defective	Replace the thermocouple
	The gas control valve is malfunctioning	Replace the gas control valve
	The gas pressure is too low	Adjust the relieve valve to increase pressure
	The main burner nozzle is clogged	Unclog the nozzle
	The gas control valve is defective	Replace the gas control valve
It has a light back sound when the gas supply is turned off	Wrong orifice size for the gas supply	Install proper orifice
	The air shutter is too open	Adjust the damper
	Gas pressure too low	Increase the gas pressure
	Gas pressure too low	Increase the gas pressure
	Wrong orifice size for the gas supply	Install proper orifice
	The air shutter is closed too far	Adjust the air shutter
	Running out of gas/propane	Replace tank/ increase gas
	High elevation	Install proper orifices for elevation
	Bad air/gas mixture	Increase air flow/gas to the unit