



HURAKAN

Heavy Duty Gas Griddles HKN-PSXGL60TA - 5 burners

Thermostatic

Item #: HKN-PSXGL60TA/US Project: _____

Qty: _____ Date: _____ Approval: _____



Features

- 1 Maxitrol gas regulator
- 2 250F - 450F
- 3 3, 4" Adjustable stainless steel legs
- 4 Gas conversion kit
- 5 3/4" thick plate

Certifications



ETL, US



ETL Sanitation



3/4" Gas Connection



Field Convertible (Gas)

Technical Data

Width	60 Inches
Depth	32 Inches
Height	15 6/8 Inches
Cooking Surface Width	59 2/8 Inches
Cooking Surface Depth	22 2/8 Inches
Backsplash	With Backsplash
Burner BTU	30000
Burner Style	U-Shaped
Control Type	Manual
Cooking Surface Material	Mild steel

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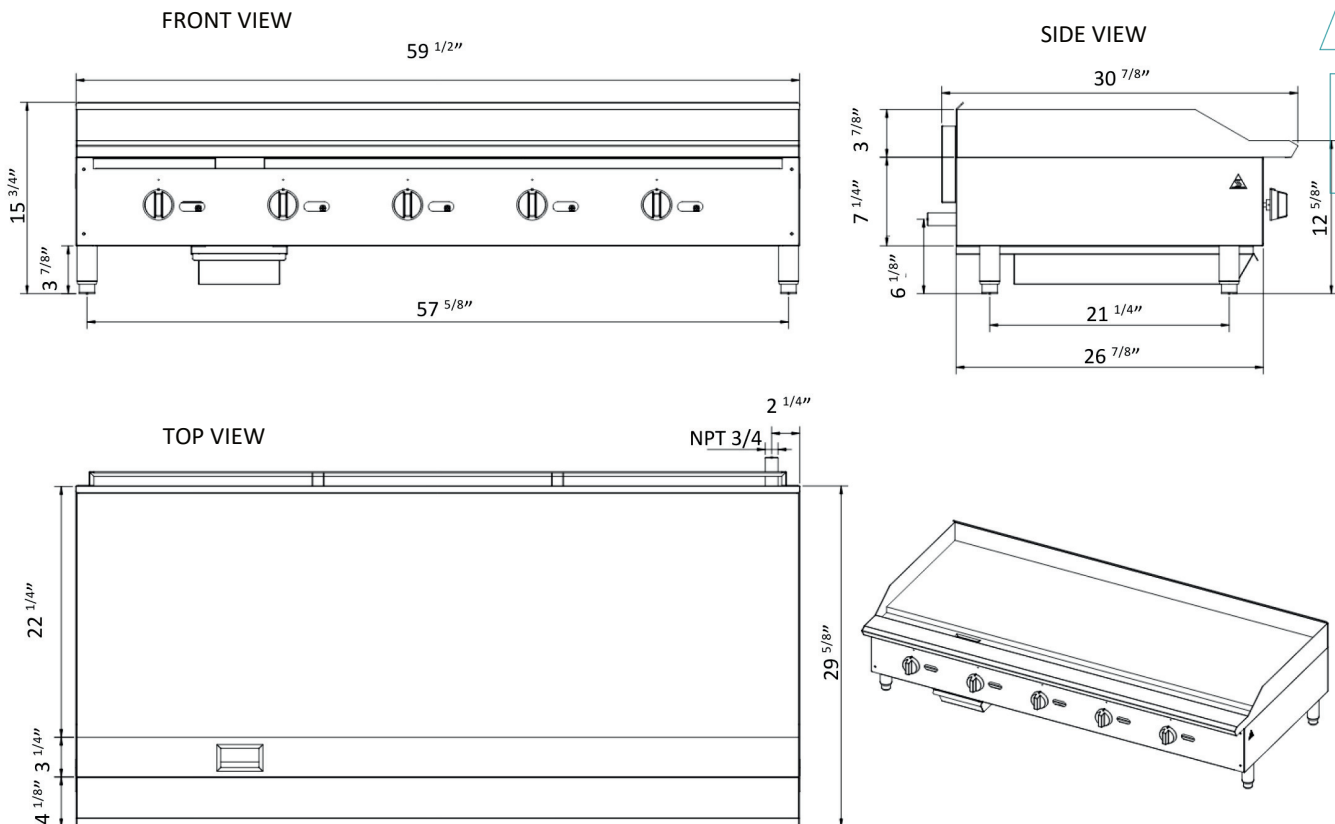


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Technical Data

Features	
Gas Inlet Size	3/4 Inches
Installation Type	Countertop
Number of Burners	5 Burners
Number of Controls	5
Plate Thickness	3/4 Inches
Power Type	Natural Gas
Total BTU	150000
Type	Griddles
Usage	Medium Duty

Plan View





Notes & Details

Gas Griddle - 60" with Thermostatic Control.

Introducing our Gas Griddle, meticulously crafted for professional-grade cooking performance. Featuring a robust cast iron H-shape burner configuration, each delivering 30,000 BTU/hr, ensuring optimal heat distribution for consistent results.

With one control every 12 inches, precise temperature management is effortlessly achieved, putting culinary control at your fingertips. The standby pilot simplifies ignition, while the 3/4" thick griddle plate ensures durability and even heat distribution for flawless cooking results.

Stainless steel adjustable heavy-duty legs provide unwavering stability on any surface, complemented by zinc alloy knobs with a chrome coating for added elegance. An integrated oil collector at the bottom streamlines cleanup, ensuring maintenance is a breeze.

The option for easy conversion from natural gas to propane expands versatility, catering to diverse kitchen setups and preferences. Available in widths ranging from 24" to 60", with stainless steel construction on the front and sides, our Gas Griddle offers unmatched reliability and durability for professional kitchens.

With thermostatic control, chefs can achieve precise cooking results with ease, empowering them to create culinary masterpieces tailored to their exact specifications. Elevate your cooking standards with our Gas Griddle—a perfect blend of performance, versatility, and durability.

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