



HURAKAN

Commercial Gas Ranges HKN-XRFG24O4A

4 burner with oven

Item #: HKN-XRFG24O4A/US Project: _____

Qty: _____ Date: _____ Approval: _____



Features

- 1 Sabaf oven valve
- 2 Robertshaw thermocouple
- 3 Maxitrol gas regulator
- 4 250F - 450F
- 5 5, 6" Adjustable stainless steel legs
- 6 Gas conversion kit
- 7 Heavy-duty cast Iron lift-off grates
- 8 2" front ledge workspace
- 9 9 3/4" deep shelf on the back-riser

Technical Data

Width	24 Inches
Depth	32 5/8 Inches
Height	59 7/8 Inches
Oven Interior Width	20 2/4 Inches
Rack Width	19 1/4 Inches
Oven Interior Depth	25 6/8 Inches
Rack Depth	23 2/4 Inches
Oven Interior Height	13 7/8 Inches
Burner BTU	30000 BTU
Burner Style	Grates



Technical Data

Control Type	Manual
Gas Inlet Size	3/4 Inches
Installation Type	Freestanding
Maximum Temperature	550
Number of Burners	4
Number of Ovens	1
Number of Racks	2 racks/oven
Oven BTU	31000
Power Type Natural	Natural Gas
Range Base Style	Space Saver Oven
Total BTU	151000

Certifications



ETL, US



ETL Sanitation



3/4" Gas Connection

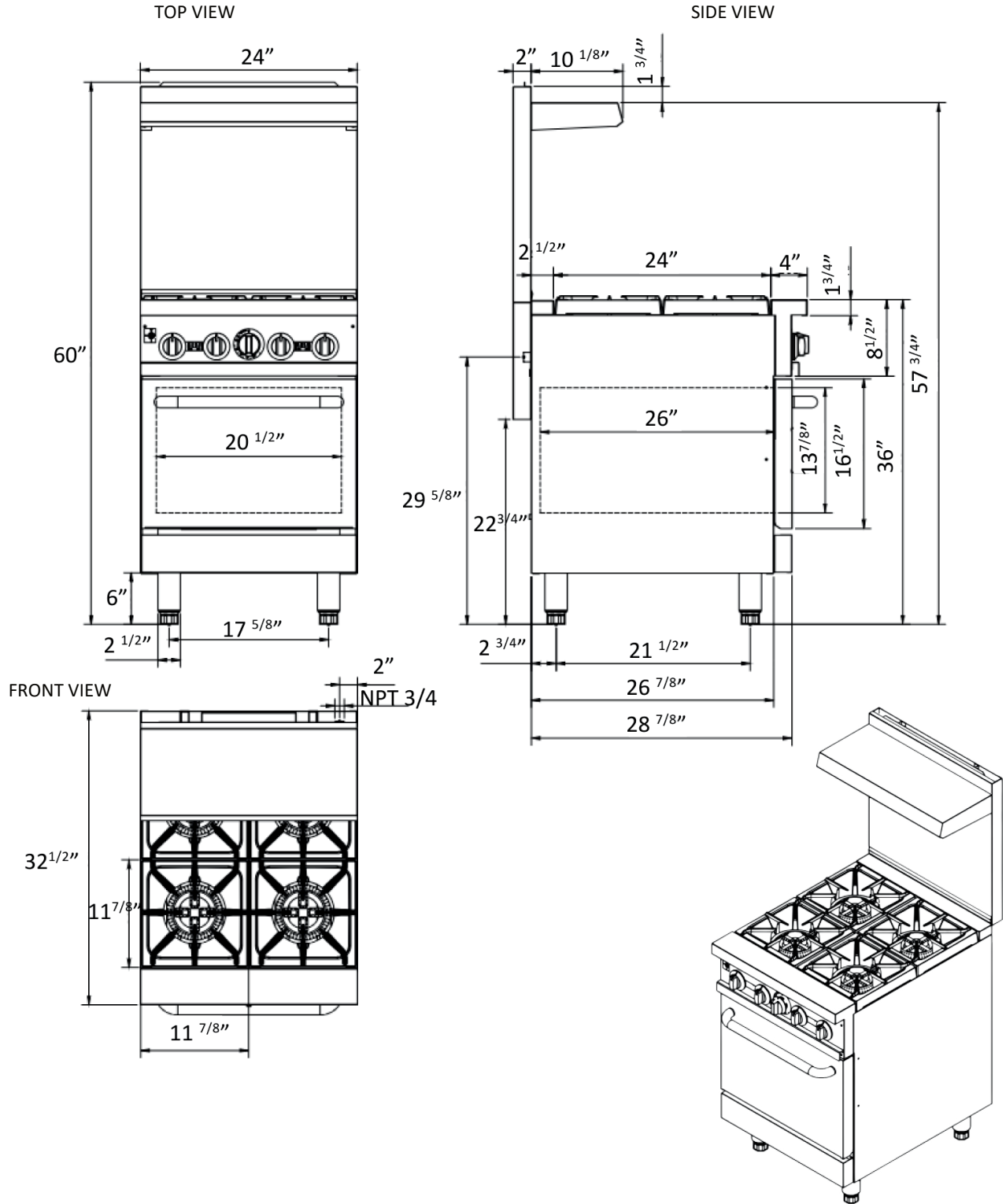


Field Convertible (Gas)



HURAKAN RANGE

Plan View





Notes & Details

4-Burner Range with Oven.

Introducing our commercial cooking range, meticulously crafted for superior performance and durability. With a fully MIG welded frame, stability is guaranteed, ensuring safe and reliable operation in the busiest of kitchens.

Crafted with premium materials, including stainless steel front and back-riser, along with galvanized sides, this cooking range exudes quality and resilience. The 6" stainless steel adjustable heavy-duty legs provide stability on any surface, while the four open top burners, each boasting 30,000 BTU/hr, deliver swift and efficient heat for all your culinary creations.

Equipped with thoughtful features such as a coved pilot burner cover to prevent clogging and a pull-out crumb tray with rounded edges for easy cleaning and enhanced safety, this cooking range is designed with the needs of professional chefs in mind.

The bottom oven, powered by a 31,000 BTU/hr U-shape burner, ensures even heat distribution for perfectly cooked dishes every time. Accommodating full-size sheet pans either side-to-side or front-to-back, and with an adjustable thermostat ranging from 250 to 550 degrees Fahrenheit, this oven offers versatility to suit a variety of cooking requirements.

Complete with heavy-duty cast grates, easy-to-remove and clean, and optional castors for mobility, our commercial cooking range is the ultimate solution for discerning chefs seeking reliability, performance, and convenience in their kitchen equipment.

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