



Heavy Duty Gas Griddles HKN-PSXGL60A - 5 burners

Manual

Item #: HKN-PSXGL60A/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	20 5/8 Inches
Backsplash	With Backsplash
Burner BTU	30000
Burner Style	U-Shaped
Control Type	Manual
Cooking Surface Material	Mild steel

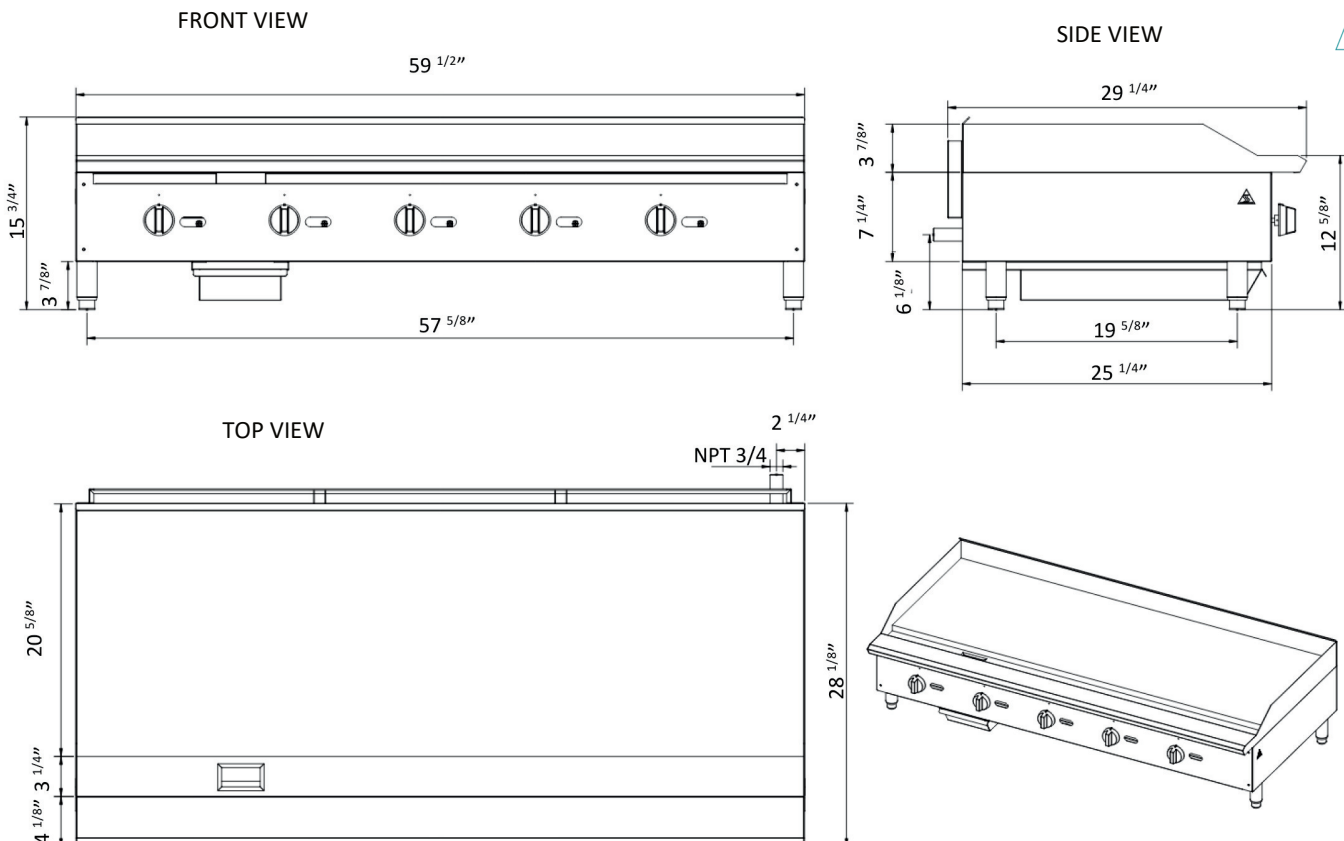


HURAKAN

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 Manual Control.

Introducing our Gas Griddle, meticulously designed for professional-grade cooking performance. Each unit features a robust cast iron H-shape burner configuration, with every burner delivering 30,000 BTU/hr, ensuring optimal heat distribution for consistent results.

With precise temperature management, facilitated by one control every 12 inches, chefs have unparalleled control over their cooking environment. The standby pilot simplifies ignition, while the 3/4" thick griddle plate ensures durability and even heat distribution across the cooking surface.

Stability is guaranteed on any surface with stainless steel adjustable heavy-duty legs, while the zinc alloy knobs, coated with chrome, add a touch of elegance to the design. An integrated oil collector at the bottom streamlines cleanup, enhancing efficiency in the kitchen.

The option for easy conversion from natural gas to propane expands versatility, catering to different kitchen setups and requirements. 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.

Manual control provides chefs with hands-on operation, allowing for tailored cooking experiences and precise adjustments to meet varying culinary demands. Elevate your cooking standards with our Gas Griddle—a pinnacle of performance and versatility in professional kitchens.

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