

# Lava Rock Broilers HKN-GLB24LA

Item #:	HKN-GLB24LA/US	_ Project:	
Qty:	Date:	Approval:	



## **A**

ETL, US



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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**

- ✓ Independently controlled cast iron straight burners placed every 6"
- Lava rock to retain heat.
- Easy conversion from natural gas to propane.

### **Technical Data**

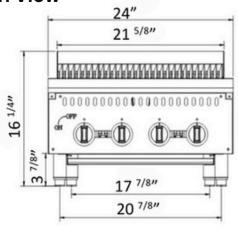
Width	23 5/8 Inches	
Depth	29 7/8 Inches	
Height	16 1/8 Inches	
Cooking Surface Width	21 2/8 Inches	
Cooking Surface Depth	21 4/8 Inches	
Burner BTU	20000 BTU	
Control Type	Manual	
Features	Field-Convertible (Gas)	
Gas Inlet Size	3/4 Inches	

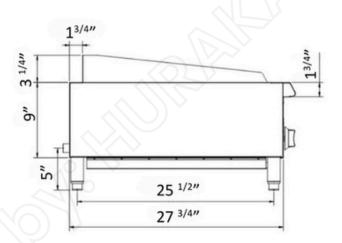


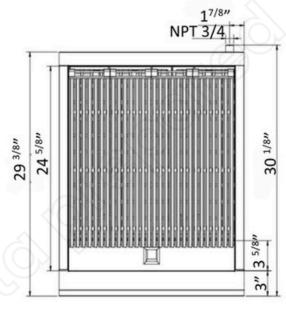
## **Technical Data**

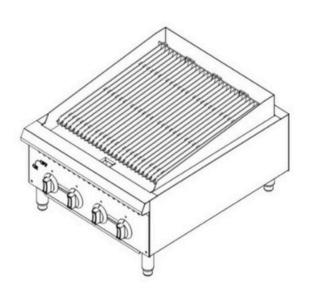
Heating Source	Lava rock
Installation Type	Countertop
Number of Burners	4 Burners
Number of Controls	4
Power Type	Natural Gas
Total BTU	80000 BTU
Usage	Heavy Duty

## **Plan View**











#### **Notes & Details**

The Lava Rock Broiler model HKN-GLB24LA is renowned for its exceptional performance and reliability in professional kitchen settings. With precise manual control and a powerful burner BTU of 20000 BTU, this broiler offers chefs the ability to achieve perfect results with every dish.

Its compact yet robust design makes it suitable for a variety of kitchen configurations, while the field-convertible gas feature adds versatility and ease of use. The 3/4-inch gas inlet size ensures seamless integration with standard gas connections, making installation a breeze.

What sets this broiler apart is its lava rock configuration, which not only ensures even heat distribution but also imparts a unique flavor profile to grilled foods. From succulent meats to perfectly charred vegetables, this broiler excels in delivering exceptional taste and texture.

Built with durability in mind, the Lava Rock Broiler HKN-GLB24LA is crafted from high-quality materials to withstand the rigors of a busy kitchen environment. Its user-friendly design, efficient performance, and reputation for excellence make it the preferred choice among chefs and culinary professionals seeking top-tier equipment for their establishments.





This product has been certified by ETL, a division of the intertek Group, to meet applicable sanitation standards required for use in the United States and Canada.

#### 5-15P



This unit comes with a NEMA 5-15P plug

#### ETL, US



This product has been certified by ETL, a division of the Intertek Group, to meet applicable electrical product safety standards required for use in the United States.

