



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)

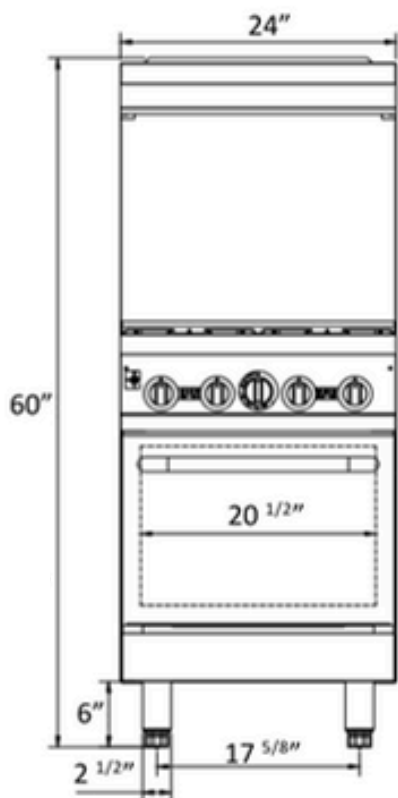


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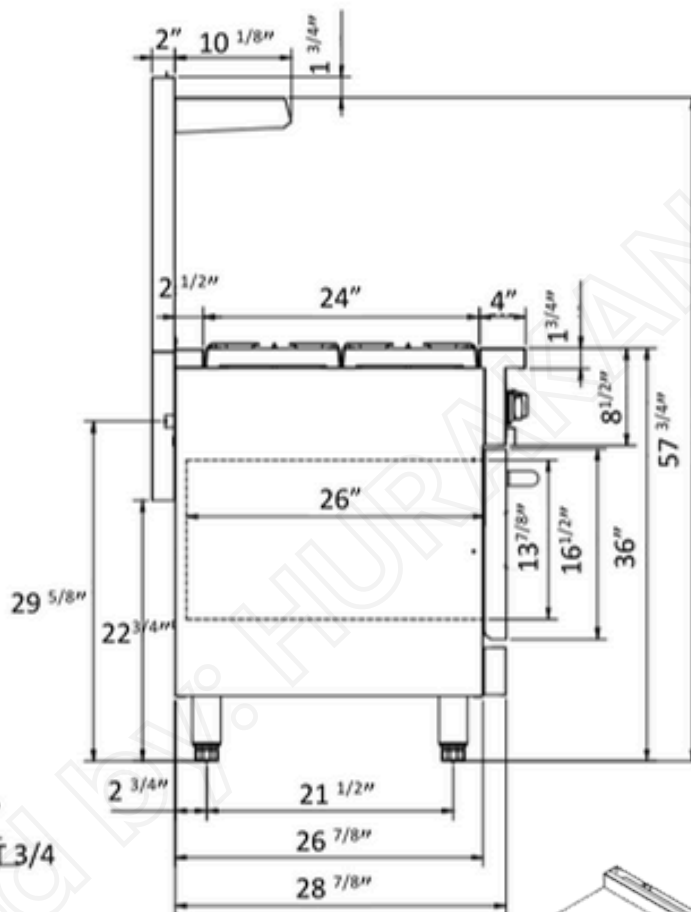
Commercial Gas Ranges
HKN-XRFG24O4A - 4 burner with oven

Plan View

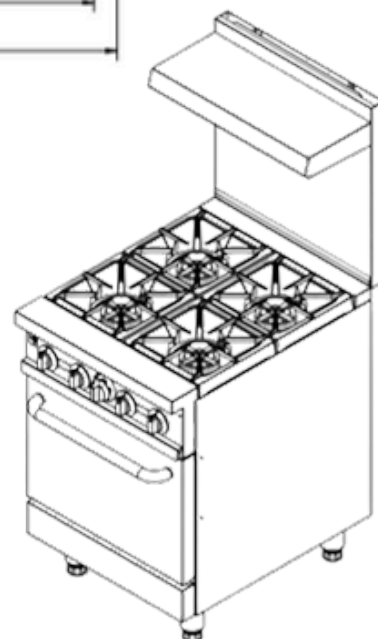
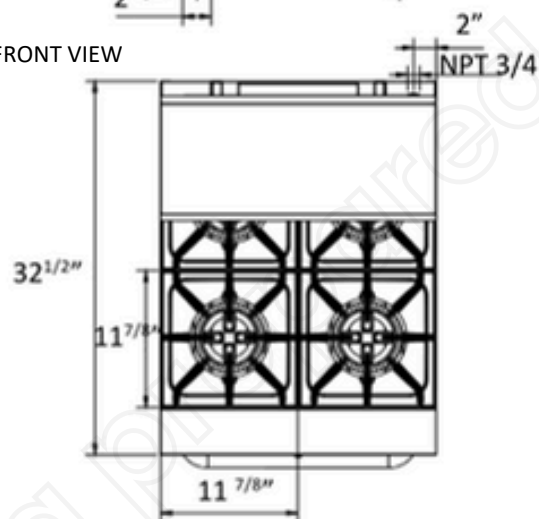
TOP VIEW



SIDE VIEW



FRONT 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.