



HURAKAN

Commercial Gas Ranges

HKN-XRFG36O6A

6 burner with oven

Item #: HKN-XRFG36O6A /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	36 Inches
Depth	32 5/8 Inches
Height	59 7/8 Inches
Oven Interior Width	26 4/8 Inches
Rack Width	25 3/8 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 Degrees F
Number of Burners	6 Burners
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	211000 BTU

Certifications



ETL, US



ETL Sanitation



3/4" Gas Connection



Field Convertible (Gas)

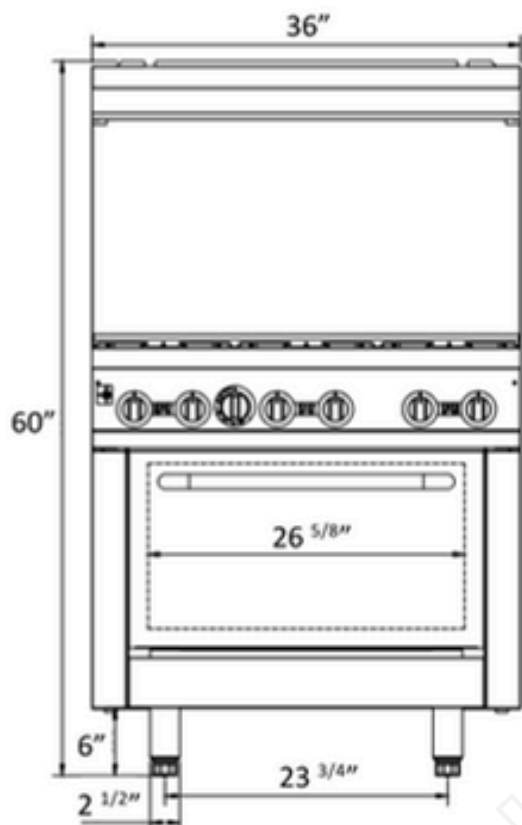


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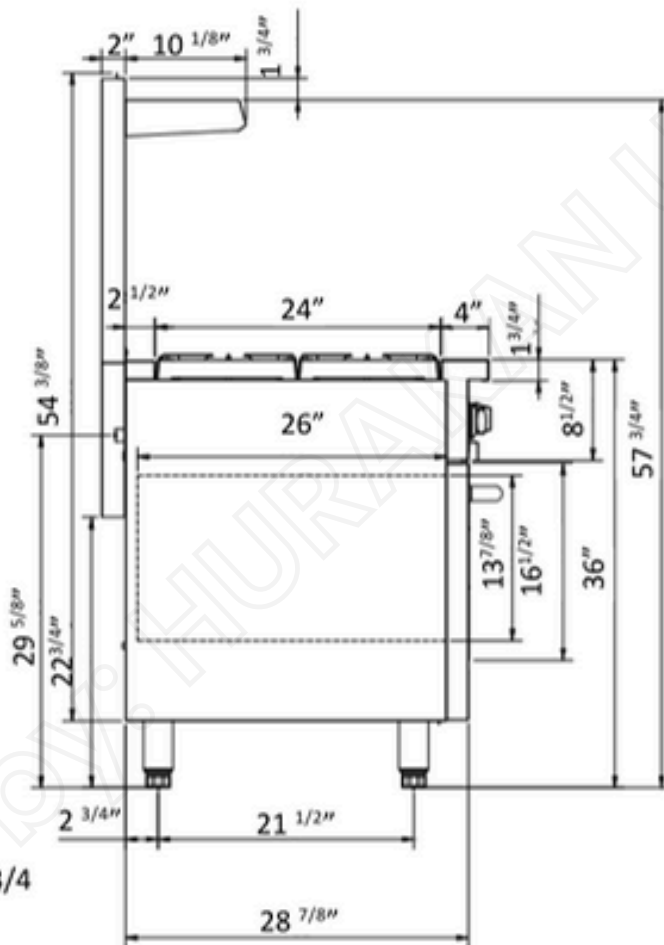
Commercial Gas Ranges
HKN-XRFG36O6A - 6 burner with oven

Plan View

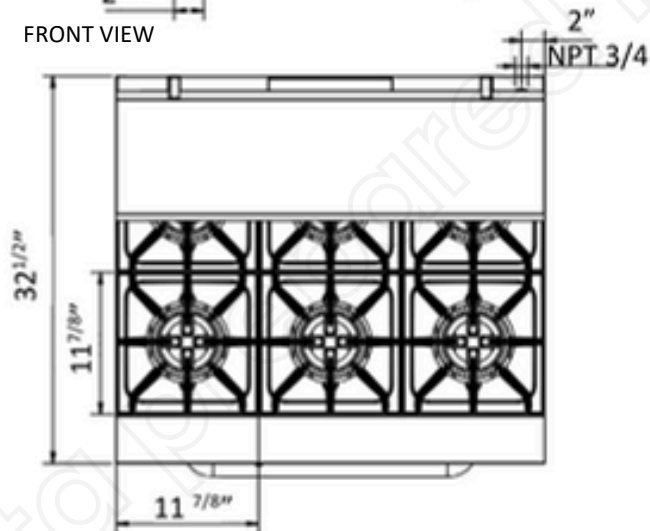
TOP VIEW



SIDE VIEW



FRONT VIEW





Notes & Details

6-Burner Range with Oven.

Introducing our top-of-the-line commercial gas range, engineered for durability and performance. Crafted with a fully MIG welded frame, stability is guaranteed for even the most demanding culinary environments. The stainless steel front and back-riser, paired with galvanized sides, ensure both resilience and a sleek aesthetic.

Equipped with six open top burners, each boasting an impressive 30,000 BTU/hr output, this range offers unparalleled cooking power. The coved pilot burner cover prevents clogging from spillage, while the stainless steel pilot ensures lasting durability.

For added convenience, the heavy-duty cast grates, measuring 12" x 12", can be easily removed for cleaning, while the pull-out crumb tray features rounded edges to prevent heat transfer and streamline maintenance.

In the spacious bottom oven, a 31,000 BTU/hr U-shape burner provides consistent heat distribution, with the thermostat adjustable from 250 to 550°F. Accommodating full-size sheet pans in multiple orientations, this oven offers versatility to suit various cooking needs.

Complete with two oven racks and four rack positions, as well as optional castors for mobility, our commercial gas range is designed to meet the demands of professional kitchens with unparalleled efficiency and reliability.