



HURAKAN

Commercial Gas Ranges

HKN-XRFG60O10A

10 burner with 2 ovens

Item #: HKN-XRFG60O10A /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	60 Inches
Depth	32 5/8 Inches
Height	60 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

Certifications



ETL, US



ETL Sanitation



3/4" Gas Connection



Field Convertible (Gas)



Technical Data

Control Type	Manual
Gas Inlet Size	3/4 Inches
Installation Type	Freestanding
Maximum Temperature	550 Degrees F
Number of Burners	10 Burners
Number of Ovens	2
Number of Racks	2 racks/oven
Oven BTU	31000
Power Type Natural	Natural Gas
Range Base Style	Space Saver Oven
Total BTU	362000 BTU

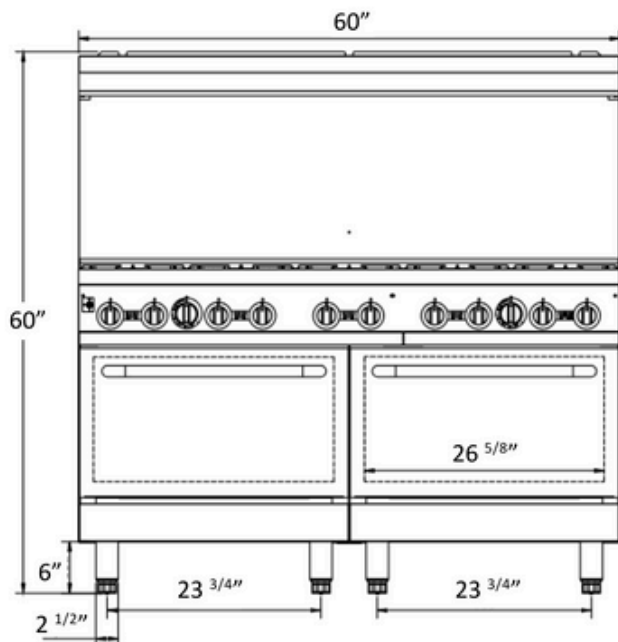


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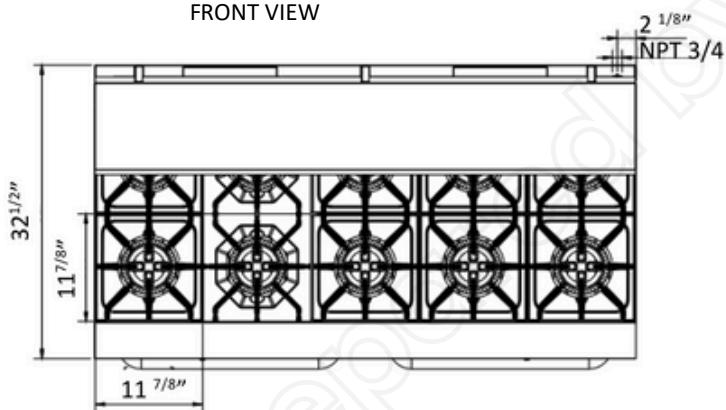
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HKN-XRFG60O10A - 10 burner with 2 ovens

Plan View

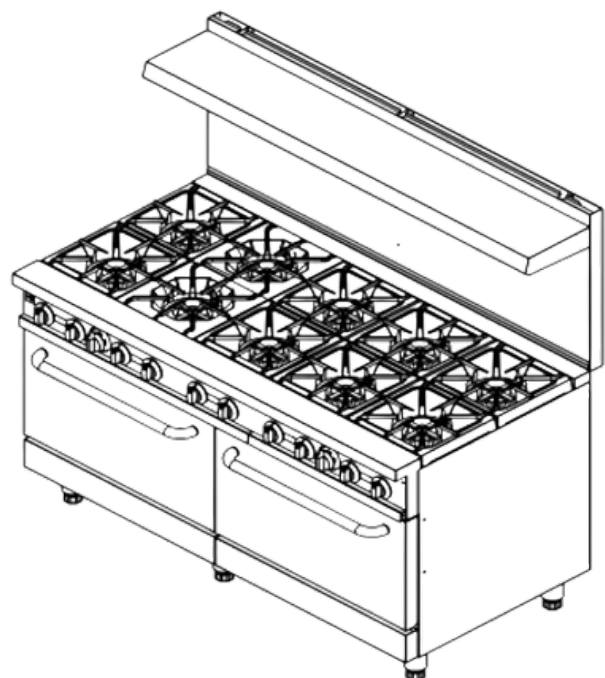
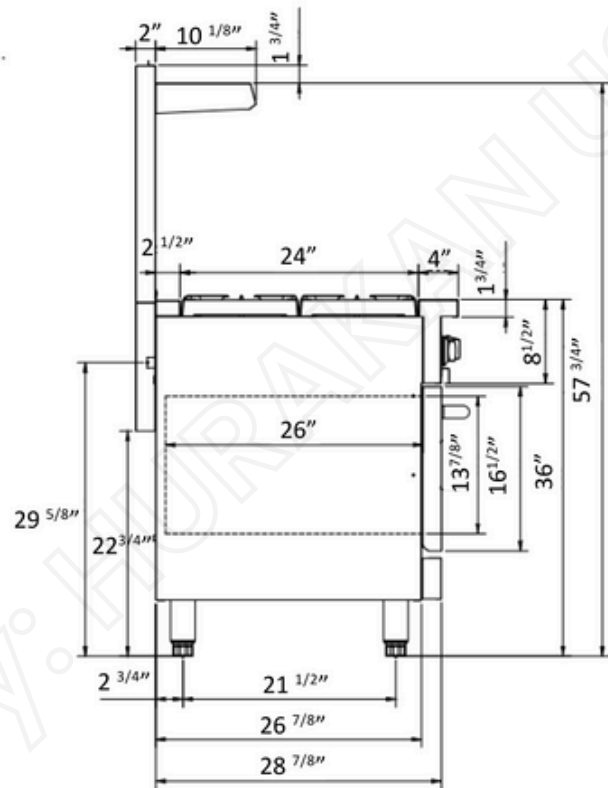
TOP VIEW



FRONT VIEW



SIDE VIEW





Notes & Details

10-Burner Range with 2 Ovens.

Introducing our premium commercial gas range, meticulously crafted for professional kitchens seeking unparalleled performance and durability. Engineered with precision, our range features a fully MIG welded frame ensuring stability even under heavy use. Crafted with stainless steel front and back-risers, and supported by 6" adjustable heavy-duty legs, it stands ready to meet the demands of any culinary environment.

Equipped with ten open-top burners, each boasting 30,000 BTU/hr, and a coved pilot burner cover to prevent clogging from spillage, this range offers exceptional cooking power and reliability. The stainless steel pilot ensures longevity, while the heavy-duty cast grates provide a sturdy surface for pots and pans, measuring 12" x 12" for easy removal and cleaning.

In the heart of the range lie two bottom ovens, each equipped with a powerful 31,000 BTU/hr. U-shape burner, capable of accommodating full-size sheet pans either side-to-side or front-to-back. The oven thermostat allows precise temperature control ranging from 250 to 550°F, while the inclusion of two oven racks with four adjustable positions maximizes cooking versatility.

For added convenience, a pull-out crumb tray with rounded edges minimizes heat transfer and simplifies maintenance. Whether stationary or mobile, optional castors provide flexibility in positioning the range within your kitchen space.

Discover the epitome of culinary excellence with our meticulously designed gas range, engineered to elevate your cooking experience to new heights.