



HURAKAN

COMMERCIAL KITCHEN EQUIPMENT

Precision in Every Detail





About HURAKAN

Discover Hurakan - the pinnacle of culinary innovation, quality, and affordability in modern professional kitchens. With over two decades of expertise, Hurakan is a leading European brand among chefs, restaurateurs, and culinary enthusiasts.

Our journey starts with a passionate team, including visionary designers, marketing specialists, engineers, and a seasoned chef. Together, they shape our product range to meet the diverse needs of our clients. Thorough market research precedes the introduction of any new equipment, ensuring alignment with industry trends.

Technical prowess meets real-world testing in our meticulous process. The installation and service center team conducts rigorous examinations, guaranteeing optimal functionality. Real-world trials in operating kitchens ensure the final product aligns seamlessly with our vision.

So, what's the result?

Hurakan has become synonymous with professional kitchen equipment that combines exceptional quality and affordability. Our products inspire culinary creativity, serving as catalysts for innovation and success in a competitive industry.

In an era where technology meets tradition, Hurakan integrates cutting-edge innovations into every design. Our offerings reflect a commitment to excellence and celebrate the art of cooking.

Whether you're an aspiring chef, a results-driven restaurateur, or a passionate culinary enthusiast, Hurakan is your ultimate partner. With us, you don't just get kitchen equipment—you get access to a world where creativity knows no limits.

Welcome to the future of professional kitchen excellence with Hurakan!



HURAKAN

REFRIGERATION Equipment

Premium Quality, Trusted Performance

Hurakan refrigerators offer exceptional reliability and lasting durability for commercial kitchens.

Freshness You Can Count On

Advanced cooling systems maintain precise temperatures, keeping your ingredients safe and flavorful.

Designed for Efficiency

Every unit is built with convenience in mind—easy to clean, space-saving, and energy-efficient.

Stylish & Functional

Sleek stainless steel design enhances any professional kitchen.

REACH-IN SINGLE / DOUBLE SOLID DOOR REFRIGERATOR



GXE23R1E

33°F~41°F

Single-door model — ideal for compact kitchens with high storage needs.



GXE47R2E

33°F~41°F

Two-door refrigerator with durable shelving and precise electronic control.

- ◆ **Durable stainless steel construction**
Interior and exterior in stainless, aluminum back panel, and preinstalled heavy-duty casters with brakes.
- ◆ **Precise cooling performance**
Reliable refrigeration system with digital control for temperature accuracy and easy defrost.

- ◆ **Maintenance-friendly design**
Removable front panel for easy coil access and service.
- ◆ **Smart door & shelving features**
Self-closing doors with 90° stay-open function; adjustable PVC-coated shelves included.

REACH-IN TRIPLE SOLID DOOR REFRIGERATOR



GXE72R3E

 33°F~41°F

*High-capacity three-door model
— built for volume and workflow
efficiency.*

**Durable stainless steel. Electronic precision.
Built for daily performance.**

Reliable cold storage with stay-open doors, easy access coil panel, and consistent temperature control — engineered for commercial kitchen efficiency.

Model	HKN-GXE23R1E	HKN-GXE47R2E	HKN-GXE72R3E
Dimensions	29 x 32 ¼ x 82 ½	54 x 32 ¼ x 82 ½	80 x 32 ¼ x 82 ½
Capacity	23 cu. ft	47 cu. ft	72 cu. ft
Temperature	33°F - 41°F		
Horsepower	1/5 HP	1/4+ HP	3/4 HP
Amps	2.6A	3.8A	9A

*All models are ETL certified and designed for continuous commercial use.

REACH-IN SINGLE / DOUBLE SOLID DOOR REFRIGERATOR



GXE18R1C

33°F~41°F

Streamlined single-door refrigerator for essential chilled storage.



GXE42R2C

33°F~41°F

High-capacity double-door refrigerator for busy kitchen environments.

- ◆ Removable panel for easy condenser access
- ◆ Customizable handles & control panels
- ◆ Adjustable PVC-coated shelves

- ◆ Bright white aluminum interior option
- ◆ Heavy-duty casters with brakes
- ◆ Self-closing doors (90° stay-open) with locks & keys

REACH-IN SINGLE / DOUBLE SOLID DOOR FREEZER



GXE18F1C



-8°F~0°F

Compact single-door freezer for efficient cold storage in tight spaces.



GXE42F2C



-8°F~0°F

Spacious two-door freezer, ideal for mid-size commercial kitchens.



Model	HKN-GXE18R1C	HKN-GXE18F1C	HKN-GXE42R2C	HKN-GXE42F2C
Dimensions (inch)	27 x 32 ¼ x 81 ¼	27 x 32 ¼ x 81 ¼	54 x 32 ¼ x 81 ¼	54 x 32 ¼ x 81 ¼
Capacity	19 cu. ft	19 cu. ft	41.9 cu. ft	41.9 cu. ft
Temperature	33°F - 41°F	-8°F - 0°F	33°F - 41°F	-8°F - 0°F
Horsepower	1/5 HP	3/5 HP	1/3 HP	3/4 HP
Amps	3.4A	7A	4.9A	8.7A

*All models are ETL certified and designed for continuous commercial use.

REACH-IN SINGLE / DOUBLE SOLID DOOR FREEZER



GXE23F1E



-8°F~0°F

Single-door model for compact spaces.



GXE47F2E



-8°F~0°F

Efficient design for mid-size commercial kitchens.

- ◆ **Large storage capacity**
Ideal for bulk food storage.
- ◆ **Energy-efficient cooling**
Maintains stable low temperatures.
- ◆ **Robust stainless steel design**
Ensures durability and easy maintenance.
- ◆ **Adjustable shelves**
Maximizes storage flexibility.
- ◆ **User-friendly controls**
Precise temperature adjustment for optimal storage.

REACH-IN TRIPLE SOLID DOOR FREEZER


GXE72F3E

-8°F~0°F

*Triple-door, ideal for
large-volume operations*

*Ideal for:
Cafeterias
Supermarkets
Ghost Kitchens*

Model	HKN-GXE23F1E	HKN-GXE47F2E	HKN-GXE72F3E
Dimensions	29 x 32 ¼ x 82 ½	54 x 32 ¼ x 82 ½	82 x 32 ¼ x 82 ½
Capacity	23 cu. ft	47 cu. ft	72 cu. ft
Temperature	-8°F - 0°F		
Horsepower	1/2+ HP	1 HP	1 1/4 HP
Amps	7.1A	10.7A	12A

*All models are ETL certified and designed for continuous commercial use.

REACH-IN MERCHANDISERS GLASS DOOR REFRIGERATOR



MRC19R1S

32°F~44.6°F

Slim glass-door merchandiser ideal for narrow aisles or checkout zones.



MRC37R2S

32°F~44.6°F

Glass-door refrigerator offering full visibility, interior LED lighting, and eco-friendly refrigerant.

- ◆ **Multiple Configurations**
Choose from single, double, or triple doors to suit your space.
- ◆ **Solid or Glass Doors**
Solid doors provide maximum insulation, while glass doors offer a stylish display option.
- ◆ **Superior Cooling**
Maintains ideal freshness for all stored products.
- ◆ **Heavy-Duty Construction**
Built with high-quality materials for long-lasting performance.
- ◆ **User-Friendly Design**
Spacious interior, adjustable shelves, and easy-access doors.
- ◆ **Extended temperature range ideal for beverages and snacks.**

REACH-IN MERCHANDISERS GLASS DOOR REFRIGERATOR



MRC56R3S

 32°F~44.6°F

Triple glass-door design with adjustable shelves, self-closing doors, and bright LED illumination.

*Designed for Drinks,
Snacks & Impulse
Sales*

Model	HKN-MRC19R1S	HKN-MRC37R2S	HKN-MRC56R3S
Dimensions	27 x 32 ½ x 82 ⅞	53 ⅞ x 29 ⅞ x 82 ⅞	80 ⅞ x 29 ⅞ x 82 ⅞
Capacity	19.2 cu. ft	35.7 cu. ft	50.1 cu. ft
Temperature	32°F – 44.6°F		
Horsepower	1/6 HP	1/3 HP	5/8 HP
Amps	3.5A	4.6A	9A

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PREP TABLE SERIES

SALAD / SANDWICH



SPT28R1S

Compact 1-door prep table — ideal for tight kitchen stations.



SPT27R1C

SPT27R1E

Streamlined single-door design for basic cold storage and prep access.



SPT36R2C

Double-door prep table with balanced capacity and ergonomic workspace.

Model	HKN-SPT28R1S	HKN-SPT27R1E HKN-SPT27R1C	HKN-SPT36R2E
Dimensions	28 7/8 x 31 1/8 x 45	27 1/2 x 29 1/2 x 42 3/8	36 1/4 x 29 1/2 x 42 3/8
Capacity	7.24 cu. ft	5.7 cu. ft / 6.1 cu. ft	7.6 cu. ft
Temperature	33°F - 41°F		
Pan Capacity	8 x 1/2-size	6 x 1/2-size, 2 x 1/9-size	10 x 1/2-size
Voltage	115V / 60Hz / 1P		

Note: Internal capacity varies depending on insulation and liner type.

◆ **Multiple size options**

From 27" to 70" wide — available in single, double, and triple-door units.

◆ **Space-saving footprint**

Designed for compact lines, ghost kitchens, cafés, and QSR operations.

◆ **Durable construction**

Reinforced stainless steel lids, heavy-duty doors, and welded interiors ensure longevity.

◆ **Ergonomic prep access**

Top compartments hold 1/6-size and 1/9-size pans for quick ingredient reach.



SPT48R2C

SPT48R2E

SPT60R2E

SPT60R2C

Versatile 2-door prep tables designed for medium to high-volume use — offering generous workspace and pan capacity to streamline any cold prep station.



SPT70R2E

Maximum prep surface and cold storage in a compact triple-door design.

	HKN-SPT48R2E	HKN-SPT48R2C	HKN-SPT60R2E HKN-SPT60R2C	HKN-SPT70R3E
	46 7/8 x 29 1/2 x 42 3/8	47 1/4 x 29 1/2 x 42 3/8	60 1/4 x 29 1/2 x 42 3/8	70 3/8 x 29 1/2 x 42 3/8
	9.5 cu. ft	11.4 cu. ft	15 cu. ft	15.5 cu. ft
	33°F - 40°F			
	12 x 1/6-size	12 x 1/6-size	16 x 1/6-size	18 x 1/6-size
	115V / 60Hz / 1P			

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PREP TABLE SERIES

MEGATOP

SALAD / SANDWICH



SPMT27R1C

SPMT36R2C

*Space-efficient design
for tight kitchen lines.*

SPMT60R2C

*Extra pan capacity
for high-volume prep.*



SPMT72R3C

*Max flexibility — up
to 30 pans supported.*

Model	HKN-SPMT27R1C	HKN-SPMT36R2C	HKN-SPMT60R2C	HKN-SPMT72R3C
Dimensions	27 x 34 x 43 $\frac{7}{8}$	36 $\frac{1}{4}$ x 34 x 43 $\frac{7}{8}$	60 $\frac{1}{4}$ x 34 x 43 $\frac{7}{8}$	71 $\frac{1}{2}$ x 34 x 43 $\frac{7}{8}$
Capacity	6.1 cu. ft	8.7 cu. ft	15.2 cu. ft	18.4 cu. ft
Temperature	33°F - 40°F			
Pan Capacity	9 x $\frac{1}{6}$, 3 x $\frac{1}{9}$ -size	15 x $\frac{1}{6}$ -size	24 x $\frac{1}{6}$ -size	30 x $\frac{1}{6}$ -size
Voltage	115V / 60Hz / 1P			

◆ **Wide model range** – from compact single-door units to spacious triple-door configurations

◆ **Reliable cooling system** — maintains consistent temperatures for food safety

◆ **Heavy-duty construction** – stainless steel body, pre-installed casters, and efficient compressors

◆ **Ergonomic working surface** — ideal for fast-paced commercial kitchens



SPMT28R1S

Compact footprint for tight stations.



SPMT48R2S

Two-door design, optimal for fast service lines.



SPMT61R2S

Wide workspace with high storage capacity.

Model	HKN-SPMT28R1S	HKN-SPMT48R2S	HKN-SPMT61R2S
Dimensions (inch)	28 7/8 x 35 1/8 x 47 1/8	48 3/8 x 35 1/8 x 47 1/8	61 1/8 x 35 1/8 x 47 1/8
Capacity	6.96 cu. ft	12.79 cu. ft	16.74 cu. ft
Temperature	32°F - 46°F		
Pan Capacity	12 × 1/6-size	18 × 1/6-size	24 × 1/6-size
Amps	3.2A	3.4A	3.5A

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PREP TABLE SERIES PIZZA

- ◆ Built with durable materials, these appliances are designed for longevity
- ◆ Easy-to-use controls and interfaces make operation seamless and convenient
- ◆ These units offer ample space for organized storage solutions
- ◆ Energy-efficient refrigeration systems ensure optimal performance and reduced costs



PZ47R1D

Compact unit with closed storage.



PZ70R2S

Double-door, open shelf interior.



PZ94R3D

Extended surface with 3-section doors.



Next-generation pizza prep stations

Designed for speed and efficiency, these units feature spacious prep areas and advanced cooling systems.

Ideal for busy kitchens requiring reliability, performance, and organized ingredient access.



PZ50R1E

*Single-door model
for tight spaces.*



PZ93R3E

*Large-capacity,
triple-door solution*

Model	HKN-PZ47R1D	HKN-PZ70R2S	HKN-PZ94R3D	HKN-PZ50R1E	HKN-PZ93R3E
Dimensions	47 $\frac{3}{8}$ x 34 $\frac{3}{4}$ x 42 $\frac{1}{4}$	67 $\frac{1}{4}$ x 32 $\frac{1}{4}$ x 41 $\frac{3}{4}$	94 $\frac{1}{4}$ x 34 $\frac{3}{4}$ x 42 $\frac{1}{4}$	49 $\frac{3}{4}$ x 31 $\frac{1}{2}$ x 39 $\frac{1}{2}$	91 $\frac{7}{8}$ x 31 $\frac{1}{2}$ x 39 $\frac{1}{2}$
Capacity	10.95 cu. ft	20.9 cu. ft	30.87 cu. ft	9.5 cu. ft	24.2 cu. ft
Temperature	33°F - 41°F	33°F - 41°F	33°F - 41°F	33°F - 40°F	33°F - 40°F
Pan Capacity	9 x $\frac{1}{3}$ -size	9 x $\frac{1}{3}$ -size	12 x $\frac{1}{3}$ -size	6 x $\frac{1}{3}$ -size	12 x $\frac{1}{3}$ -size
Amps	4A	4.7A	5.8A	3.36A	6.96 A

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COMPACT COLD STORAGE

CHEF BASE

◆ Reinforced construction

Durable tops support countertop equipment; full-extension drawers built for everyday use.

◆ Precision temperature control

Maintains safe holding temperatures with digital accuracy — 33°F to 41°F.

◆ Flexible drawer layouts

GN-compatible compartments accommodate multiple pan sizes for versatile storage.

◆ Built for the line

Low-profile design fits seamlessly under cooking equipment for efficient use of space.



CB36R1S

1x GN drawer + 3x 1/6 compartments for flexible cold storage under compact cooklines



CB48R1S

Dual GN drawers with large-capacity rails — built for fast-paced, heavy-duty use.

Model	HKN-CB36R1S	HKN-CB48R1S
Dimensions (inch)	36 ½ x 32 ¼ x 27	52 x 32 ½ x 27
Capacity	1*1/1 PAN + 3*1/6 PAN	3*1/1 PAN
Temperature	33 - 41°F	33 - 41°F
Drawer Capacity	72 lb	131 lb
Amps	2.62A	2.76A

COMPACT COLD STORAGE

CHEF BASE



CB36R1E



CB48R1E



CB60R1E



	HKN-CB36R1E	HKN-CB48R1E	HKN-CB60R1E	HKN-CB72R2E
	36 $\frac{3}{8}$ x 32 $\frac{1}{8}$ x 32 $\frac{3}{8}$	48 $\frac{1}{4}$ x 32 $\frac{1}{8}$ x 32 $\frac{3}{8}$	60 x 32 $\frac{1}{8}$ x 32 $\frac{3}{8}$	72 $\frac{3}{8}$ x 32 $\frac{1}{8}$ x 25 $\frac{7}{8}$
	5.9 cu. ft	9.6 cu. ft	12.7 cu. ft	13.6 cu. ft
	33°F - 40°F	33 - 40°F	33 - 40°F	33 - 40°F
	88 lb	88 lb	88 lb	106 lb
	1.52A	2.1A	2.9A	6.5A

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COMPACT COLD STORAGE UNDERCOUNTER REFRIGERATOR



UC27R1C

UC27R1E



UC36R2C

UC48R2C

UC48R2E

UC60R2C

UC60R2E



UC72R3C

UC72R3E

◆ Compact design

Low-profile units fit under counters and workspaces to maximize usable kitchen space.

◆ Heavy-duty construction

Reinforced stainless steel interiors and exteriors ensure durability and easy cleaning.

◆ Versatile configurations

Available in single, double, and triple-door setups for various kitchen layouts.

Model	HKN-UC27R1E HKN-UC27R1C	HKN-UC36R2C	HKN-UC48R2E HKN-UC48R2C	HKN-UC60R2E HKN-UC60R2C	HKN-UC72R3E HKN-UC72R3C
Dimensions	27 x 29½ x 35½	36¼ x 29½ x 35¼	47½ x 29½ x 35½	60½ x 29½ x 35½	72 x 29½ x 35½
Capacity	6.3 cu. ft	8.7 cu. ft	12 cu. ft	17.2 /15.2 cu. ft	15.5 /18.4 cu. ft
Temperature	33°F - 41°F				
Horsepower	1/6 HP	1/5 HP	1/5 HP	1/6 HP	1/5 HP
Voltage	115V / 60Hz /1P				

COMPACT COLD STORAGE UNDERCOUNTER FREEZER

🌡️ -8°F~0°F



UC27F1E

UC27F1C



UC36F2C

UC48F2E

UC48F2C

UC61F2C



UC72F3C

*Ideal for:
Cafeterias,
Ghost Kitchens,
Supermarkets,
Quick-Service*

Model	HKN-UC27F1E HKN-UC27F1C	HKN-UC36F1C	HKN-UC48F2E HKN-UC48F2C	HKN-UC61F2C	HKN-UC72F3C
Dimensions	27 x 29½ x 35½	36¼ x 29½ x 35¼	47 x 29½ x 35 ½	60¼ x 29½ x 38¼	71½ x 29½ x 35½
Capacity	6.3 cu. ft	8.7 cu. ft	12/11.4 cu. ft	15.2 cu. ft	18.4 cu. ft
Temperature	-8°F - 0°F				
Horsepower	1/5 HP	1/5 HP	1/4+ HP	1/4 HP	1/4 HP
Voltage	115V / 60Hz / 1P				

*All models are ETL certified and designed for continuous commercial use.

NEW

Series S

COMPACT COLD STORAGE UNDERCOUNTER FREEZER / REFRIGERATOR



UC60R2S

Flexible. Compact. Always Cold.

Designed for space-conscious kitchens, our Undercounter units offer reliable refrigeration or freezing right where you need it. Perfect for prep stations, bars, and tight backlines.



UC48F2S

❄️ 🌡️ -8°F~0°F



UC61F2S

❄️ 🌡️ -8°F~0°F

Model	HKN-UC60R2S	HKN-UC48F2S	HKN-UC61F2S
Dimensions (inch)	61 ¼ x 31 ¾ x 38	48 ¾ x 31 ¾ x 38	61 ¼ x 31 ¾ x 38
Capacity	14.1 cu. ft	11.1 cu. ft	14.1 cu. ft
Temperature	32°F - 46°F	-5.8°F - 10.4°F	-5.8°F - 10.4°F
Compressor	NF45NR (HUAYI)	NUG70NR (HUAYI)	NUG80NR (HUAYI)
Amps	3.1A	4.7A	4.5A

SPECIALTY DISPLAY REFRIGERATION

SOLID DOOR BACK BAR COOLER



GBB2448

Ideal for small bar counters needing discreet refrigeration.



GBB2460

With room for (3) 1/2 kegs, it's a great fit for mid-size bars with limited floor space.



GBB2472

Maximum storage capacity with a clean, uninterrupted look — perfect for back-bar areas.

◆ Consistent Cooling

Maintains stable temperatures (33°F – 40°F) for beverages and perishables.

◆ Keg-Compatible

Sized to accommodate half-barrel kegs — great for draft or bottle service.

◆ Optimized for Bar Use

Ideal for bars, pubs, and cafés — keeps drinks perfectly chilled and ready to serve.

◆ Sturdy, Compact Design

Fits seamlessly under counters while offering generous internal storage.

SPECIALTY DISPLAY REFRIGERATION

GLASS DOOR / SLIDING DOOR

BACK BAR COOLER



GBB2448GSE

Compact and efficient. Sliding doors save space and allow easy access — ideal for narrow bar counters.



GBB2460GSE

Great for mid-size bars. Sliding doors offer smooth operation and quick product access without blocking walkways.



GBB2472GSE

Maximum capacity with space-saving sliding doors. Perfect for high-volume back bar service.

- ◆ **Full Visibility**
Glass doors make it easy to view and access products at a glance.
- ◆ **Keg-Compatible**
Sized to accommodate half-barrel kegs — great for draft or bottle service.

- ◆ **Optimized for Bar Use**
Ideal for bars, pubs, and cafés — keeps drinks perfectly chilled and ready to serve.
- ◆ **Sturdy, Compact Design**
Fits seamlessly under counters while offering generous internal storage.


GBB2448G

Showcases beverages while offering quick access and a sleek look for customer-facing bars.


GBB2460G

A popular choice for bartenders who need to identify stock instantly — fast and functional.


GBB2472G

Premium presentation and organization for large-volume beverage service, while maintaining professional polish.



Model	HHKN-GBB2448 HKN-GBB2448G HKN-GBB2448GSE	HKN-GBB2460 HKN-GBB2460G HKN-GBB2460GSE	HKN-GBB2472 HKN-GBB2472G HKN-GBB2472GSE
Dimensions (inch)	48 7/8 x 24 3/8 x 35 1/2	60 3/8 x 24 3/8 x 35 1/2	72 x 24 3/8 x 35 1/2
Capacity	11.2 cu. ft	14.8 cu. ft	18.5 cu. ft
	(2) 1/2 Kegs	(3) 1/2 Kegs	(3) 1/2 Kegs
Horsepower	33°F - 40°F	33°F - 40°F	33°F - 40°F
Amps	2.88A	2.88A	3.96A

*All models are ETL certified and designed for continuous commercial use.

SPECIALTY DISPLAY REFRIGERATION

GLASS DOOR

BAKERY CASE

BCCG50

Curved-glass case for elegant countertop presentations. Perfect for pastries and grab-and-go items.



BCCG59

Wide flat-glass design with dual rear sliding doors. Ideal for high-traffic cafes and bakeries needing fast service.

Model	HKN-BCCG50	HKN-BCCG59
Dimensions (inch)	50 x 34 x 49 ½	59 x 34 x 49 ½
Capacity	22.6 cu. ft	27.2 cu. ft
Temperature	33°F - 40°F	33°F - 40°F
Horsepower	3/4	3/4
Amps	7.7A	8A



HURAKAN

COOKING Equipment

Hurakan's cooking equipment blends cutting-edge performance with modern design, tailored to meet the high demands of today's professional kitchens. Every unit delivers outstanding precision, power, and versatility, making it the perfect choice for chefs who expect excellence.

From compact countertop units to heavy-duty ranges and broilers, each appliance is engineered with durable materials and thoughtful features to support fast-paced environments. Whether you're grilling, sautéing, or roasting — Hurakan ensures flawless results, every time.

Designed for efficiency, safety, and ease of use, our equipment enhances kitchen workflow and inspires culinary creativity at every level.

A top-down view of a white bowl filled with a vibrant orange soup, likely pumpkin or butternut squash. The soup is garnished with a sprig of fresh green parsley, a drizzle of oil, and a sprinkle of black pepper. Several pumpkin seeds are scattered around the bowl on a dark, rustic wooden surface. A small portion of a red ceramic bowl is visible at the top left, and a slice of bread is at the bottom left.

Highlights

GAS COOKING EQUIPMENT

- Heavy-duty cast iron grill grates, reversible and height adjustable
- Maxitrol gas regulator
- 3.4" adjustable stainless steel legs

GAS COOKING EQUIPMENT

FIELD-CONVERTIBLE (GAS)

CHARBROILERS



CBG24A



CBG36A



CBG48A

- ◆ Reversible cast iron grates with adjustable height
- ◆ Powerful Maxitrol gas regulator
- ◆ 3.4" adjustable stainless steel legs for perfect leveling
- ◆ Available in 24", 36", and 48" configurations

Model	HKN-CBG24A	HKN-CBG36A	HKN-CBG48A
Dimensions	24 x 26 x 15 ¾	36 x 26 x 15 ¾	48 x 27 x 15 ¾
Power BTU	60,000 (30000*2)	90,000 (30000*3)	120,000 (30000*4)
Net Weight (lb)	196.9 lb	273.9 lb	349.8 lb

GAS COOKING EQUIPMENT

HEAVY DUTY LAVA ROCK BROILERS

- ◆ Heavy-duty grilling power — up to 180,000 BTU
- ◆ Durable cast iron grates for long-term performance
- ◆ Independent burner control for precise heat zones
- ◆ Compact design fits food trucks and prep stations



GLB24LA

Compact broiler with 4 burners – delivers even grilling in tight kitchen spaces.



GLB36LA

Expanded 6-burner broiler – ideal for high-volume grilling with precise heat control.

Model	HKN-GLB24LA	HKN-GLB36LA
Dimensions	23 5/8 x 29 7/8 x 16 1/8	35 3/8 x 29 7/8 x 16 1/8
Power BTU	4 Burners	6 Burners
Net Weight (lb)	80000	120000

GAS COOKING EQUIPMENT

GAS HOT PLATES



XRCG12-2A



XRCG36-6A



XRCG24-4A



XRCG48-8A

Model	HKN-XRCG12-2A	HKN-XRCG24-4A	HKN-XRCG36-6A	HKN-XRCG48-8A
Dimensions	12 x 29 $\frac{7}{8}$ x 13 $\frac{3}{8}$	24 x 29 $\frac{7}{8}$ x 13 $\frac{3}{8}$	36 x 29 $\frac{7}{8}$ x 13 $\frac{3}{8}$	48 x 28 $\frac{1}{2}$ x 17 $\frac{1}{4}$
Power BTU	60,000(30,000*2)	120,000(30,000*4)	180,000(30,000*6)	25,000*8
Net Weight (lb)	64.9 lb	112.2 lb	169.4 lb	200 lb

*All models are ETL certified and designed for continuous commercial use.

GAS COOKING EQUIPMENT

FREESTANDING

GAS STOCK POT RANGES

- ◆ Built to handle large-volume cooking with maximum power and efficiency.
- ◆ Heavy-duty cast iron grates support oversized stock pots with ease.
- ◆ Each burner operates independently for precision control.



XRFGS18-1A



XRFGS18-2A

- ◆ Removable front panel for easy maintenance access.
- ◆ Ideal for soups, stews, stocks, and boiling applications in high-demand kitchens.
- ◆ Compact footprint – fits seamlessly into tight prep areas or back-of-house layouts.

Model	HKN-XRFGS18-1A	HKN-XRFGS18-2A
Dimensions	18 x 20 7/8 x 19 1/4	24 x 41 3/8 x 19 1/4
Power BTU	76,000*1(NG)/50000*1(LPG)	76,000*2(NG)/50000*2(LPG)
Net Weight (lb)	96.8 lb	193.6lb



Highlights

GAS COOKING EQUIPMENT GAS GRIDDLES

- 250F - 450F
- Maxitrol gas regulator
- 3.4" adjustable stainless steel legs
- 3/4" thick plate

GAS COOKING EQUIPMENT

GAS GRIDDLES



PSXGL24A

Compact griddle — 30,000 BTU burner, ideal for small workspaces.



PSXGL36A

Mid-size model with 3 burners — delivers consistent heat and control.



PSXGL48A

4-burner griddle — extra width for batch cooking with ease.



PSXGL60A

High-capacity 5-burner griddle — built for volume and reliability.

Model	HKN-PSXGL24A	HKN-PSXGL36A	HKN-PSXGL48A	HKN-PSXGL60A
Dimensions	24 x 26 x 15 ¾	36 x 26 x 15 ¾	48 x 27 ¼ x 15 ¾	59 x 32 x 15 ¾
Power BTU	30,000*2	30,000*3	30,000*4	30,000*5
Net Weight (lb)	199.1 lb	284.9 lb	363 lb	449.9 lb

GAS COOKING EQUIPMENT WITH THERMOSTAT GAS GRIDDLES



PSXGL24TA

Thermostatic griddle — compact and precise for light-duty tasks.



PSXGL36TA

3-zone thermostat — controls multiple items with uniform heat.



PSXGL48TA

Large thermostatic griddle — ideal for all-day service lines.

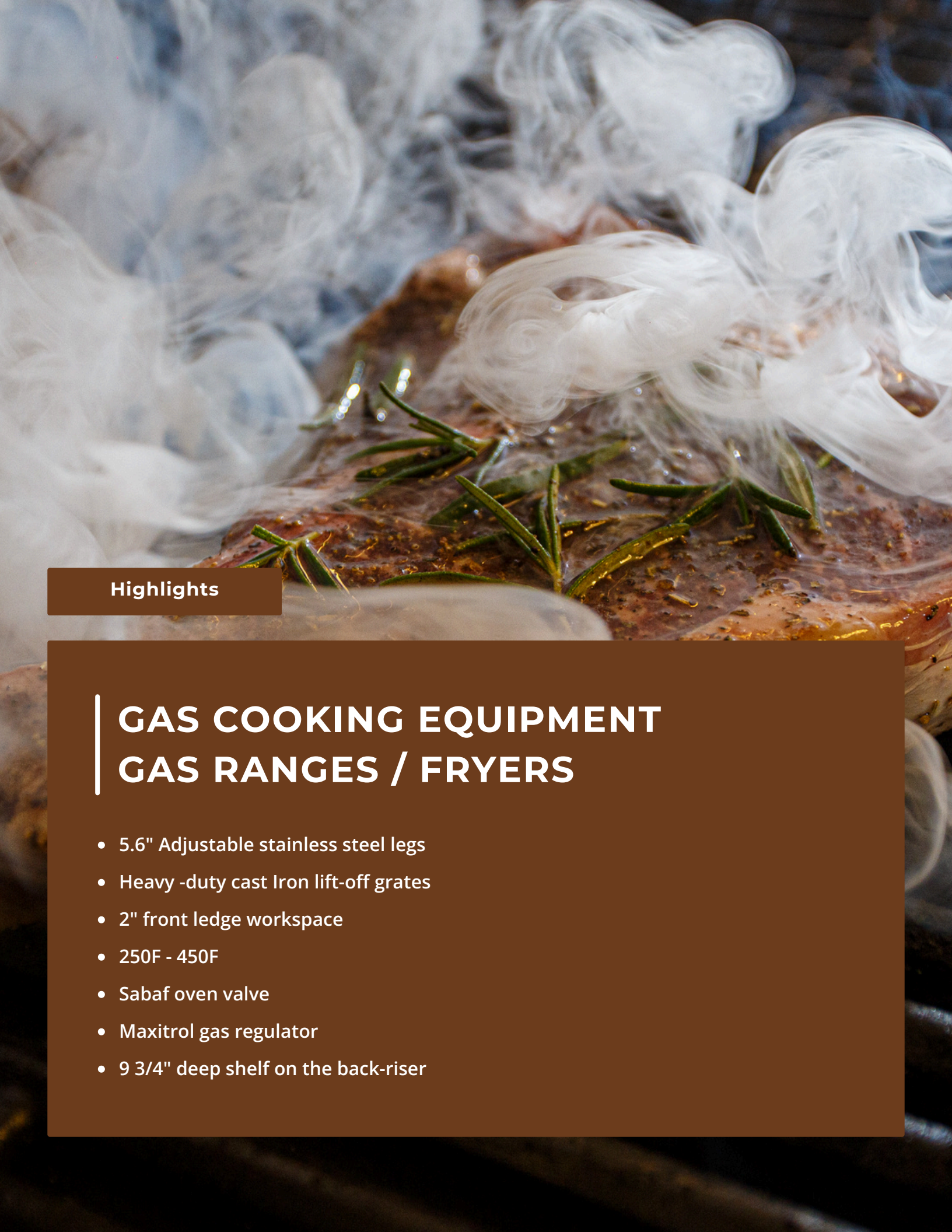


PSXGL60TA

Full-size thermostatic griddle — max capacity and precision.

Model	HKN-PSXGL24TA	HKN-PSXGL36TA	HKN-PSXGL48TA	HKN-PSXGL60TA
Dimensions	24 x 26 x 15 ¾	36 x 26 x 15 ¾	48 x 27 ¼ x 15 ¾	59 x 32 x 15 ¾
Power BTU	30,000*2	30,000*3	30,000*4	30,000*5
Net Weight (lb)	199.1 lb	284.9 lb	363 lb	449.9 lb

*All models are ETL certified and designed for continuous commercial use.



Highlights

GAS COOKING EQUIPMENT GAS RANGES / FRYERS

- 5.6" Adjustable stainless steel legs
- Heavy -duty cast Iron lift-off grates
- 2" front ledge workspace
- 250F - 450F
- Sabaf oven valve
- Maxitrol gas regulator
- 9 3/4" deep shelf on the back-riser

GAS COOKING EQUIPMENT

2 FRY BASKETS

FRYERS


FXF50EA

Equipped with auto-ignition — easy and safe startup.


FXF50EA (LPG)

Same features as FXF50EA, adapted for liquefied gas — ideal for mobile kitchens.


FXF40A

Compact 40 lb fryer — ideal for low to medium-volume frying needs.


FXF50A

Standard gas fryer with manual ignition — simple, powerful, and reliable.


FXF70A

Large 70 lb fryer — supports high-volume operations with consistent results.

Model	HKN-FXF40A	HKN-FXF50A HKN-FXF50EA HKN-FXF50EA (lpg)	HKN-FXF70A
Dimensions	15 ½ x 29 ⅞ x 47	15 ½ x 29 ⅞ x 47	21 x 29 ⅞ x 47
Power BTU	30,000*3	30,000*4	30,000*5
Net Weight (lb)	134.2 lb	145.2 lb	165 lb
Capacity	40 lb	50 lb	65-75 lb

*All models are ETL certified and designed for continuous commercial use.

GAS COOKING EQUIPMENT WITH OVENS GAS RANGES



XRFG24O4A

4-burner gas range with standard oven — ideal for compact professional kitchens.



XRFG36O6A

6-burner gas range with oven — combines versatility and power for everyday cooking.



XRFG60O10A

10-burner gas range with double ovens — built for high-volume cooking and ultimate efficiency.

Model	HKN-XRFG24O4A	HKN-XRFG36O6A	HKN-XRFG60O10A
Dimensions	24 x 32 5/8 x 59 7/8	36 x 32 5/8 x 59 7/8	60 x 32 5/8 x 60
Power BTU	30,000*4+30,000	30,000*6+30,000	30,000*10+30,000*2
Net Weight (lb)	283.8 lb	376.2 lb	639.1lb

GAS COOKING EQUIPMENT WITH OVENS / GRIDDLE / BROILER GAS RANGES



XRFG6006G24

6-burner range with griddle and double oven — perfect for multitasking in busy kitchens.



XRFG6006GB24

Full-service model with 6 burners, griddle, broiler, and double oven — ideal for all-in-one cooking versatility.

Model	HKN-XRFG6006G24	HKN-XRFG6006GB24
Dimensions	60 x 32 5/8 x 60 1/4	60 x 30 1/2 x 60 1/4
Power BTU	30,000*6+20000*2+30,000*2	30,000*6+12000*3+30,000*2
Net Weight (lb)	686.4 lb	729.3 lb

*All models are ETL certified and designed for continuous commercial use.

HURAKAN



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