

GAS RANGE WITH GRIDDLE & OVENS



6 BURNERS

HKN-XRFG36O6W

300,000

TOTAL BTU

60"

WIDTH

24"

GRIDDLE

550°F

OVEN TEMP.

FEATURES

- Open top burners, 30,000 BTU each.
- U-shaped oven burner with thermostat control.
- Temperature range adjustable from 250°F to 550°F.
- Heavy-duty removable cast-iron grates.
- Stainless steel front and back riser.
- Adjustable heavy-duty legs and pull-out crumb tray.
- Natural gas; convertible to LPG if needed.

TECHNICAL DATA

Width	60 Inches
Depth	33.5 Inches
Height	60.6 Inches
Quantity of Burners	6
Quantity of Controls	10
Burner Power (BTU)	6 x 30,000BTU
Oven Power (BTU)	2 X 30,000BTU
Total Power (BTU)	300,000BTU

Technical Data

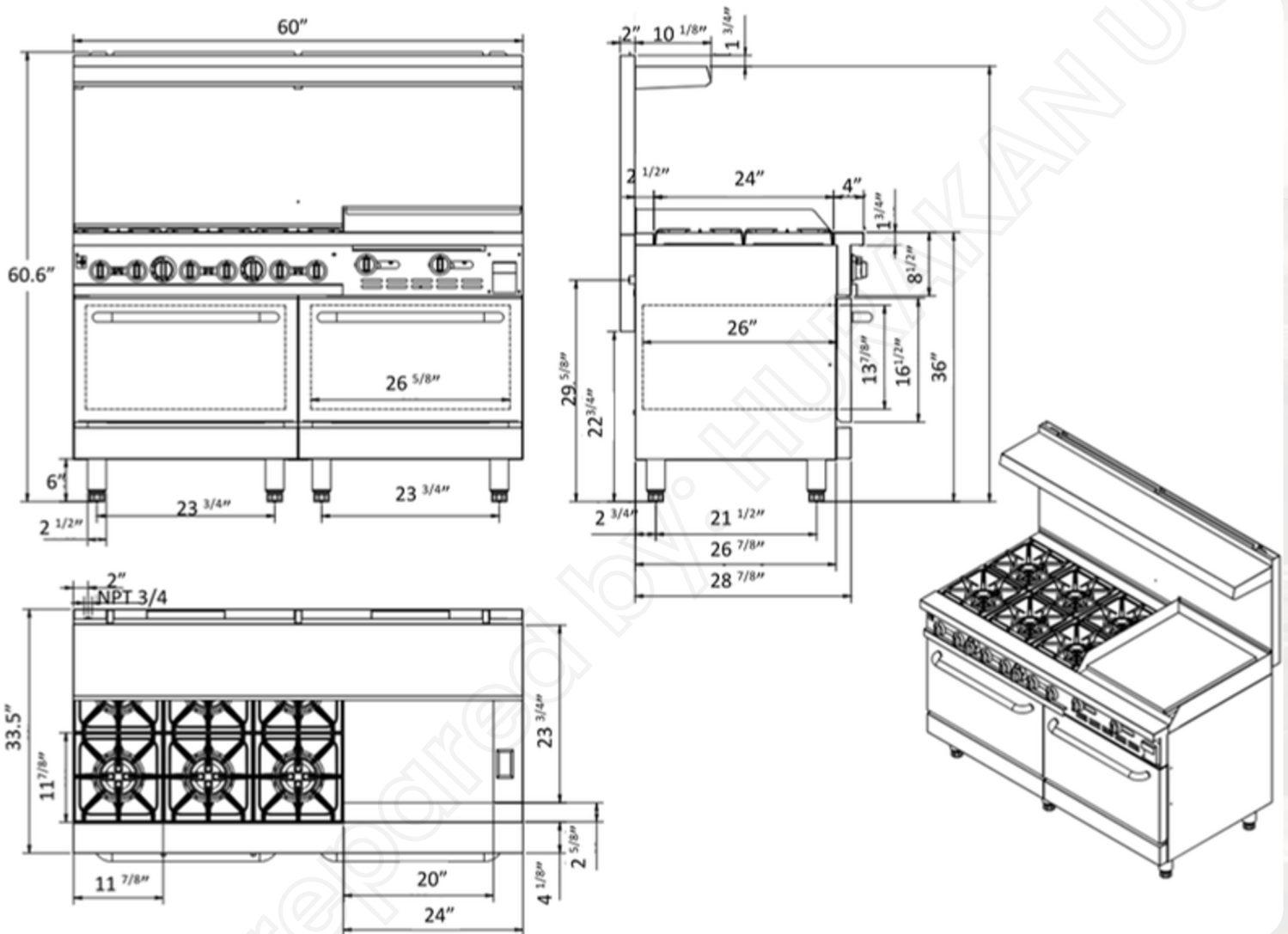
Field	Value
Control Type	Manual
Gas Inlet Size	3/4 Inches
Installation Type	Freestanding
Maximum Temperature	550°F
Number of Burners	6
Number of Ovens	2
Number of Racks	2 racks / oven
Oven BTU	30,000 BTU
Gas Type	Natural Gas / Convertible to LPG
Range Base Style	Dual Ovens
Total BTU	300,000 BTU

NOTES & DETAILS

The Hurakan HKN-XRFG60O6G24W is a versatile 60" commercial gas range with six open top burners, a 24" griddle, and dual ovens. It is designed for restaurants, cafés, catering operations, and professional kitchens that need open flame cooking, griddle cooking, and baking in one unit.

The range features six 30,000 BTU burners, griddle power rated at 2 × 30,000 BTU, and two 30,000 BTU ovens. With 300,000 total BTU, manual controls, stainless steel construction, and natural gas setup convertible to LPG, this unit is built for demanding commercial kitchen use.

Plan View



DRAWING NOTES

All dimensions are shown in inches.
Drawings are provided for reference only.
Specifications are subject to change without notice.
Confirm installation clearances before setup.



3/4" Gas
Connection



Field
Convertible
(Gas)



ETL, US
ETL
Sanitation