

COUNTERTOP

LAVA ROCK BROILER



120.000

TOTAL BTU

6

BURNERS

36"

WIDTH

3/4"

GAS INLET

FEATURES

- Heavy-duty countertop design for commercial kitchens
- Lava rock heating system for consistent heat distribution
- Independently controlled cast iron burners
- 20,000 BTU output per burner
- Manual controls for precise heat adjustment
- Durable construction designed for demanding commercial use
- Natural gas operation
- 3/4" gas inlet connection

TECHNICAL DATA

Width	35.43"
Depth	29.92"
Height	16.14"
Cooking Surface	31.89" × 21.46"
Number of Burners	6
Number of Controls	6
Burner Output	20,000 BTU
Total Output	120,000 BTU



Technical Data

Field	Value
Model	HKN-GLB36LA
Item Name	36" Heavy-Duty Lava Rock Broiler
Width	35.43"
Depth	29.92"
Height	16.14"
Cooking Surface Width	31.89"
Cooking Surface Depth	21.46"
Heating Source	Lava Rock
Installation Type	Countertop
Number of Burners	6
Number of Controls	6
Burner Output	20,000 BTU
Total Output	120,000 BTU
Control Type	Manual
Power Type	Natural Gas
Gas Inlet Size	3/4"
Usage	Heavy Duty

NOTES & DETAILS

The HURAKAN Lava Rock Broilers are heavy-duty countertop units designed for demanding commercial kitchen applications. Each burner is independently controlled and delivers 20,000 BTU of heat. The lava rock heating system helps retain and distribute heat across the cooking surface, while manual controls provide straightforward operation. Both models operate on natural gas and use a 3/4" gas inlet connection. Their heavy-duty construction and countertop configuration make them suitable for intensive daily use in professional kitchens.

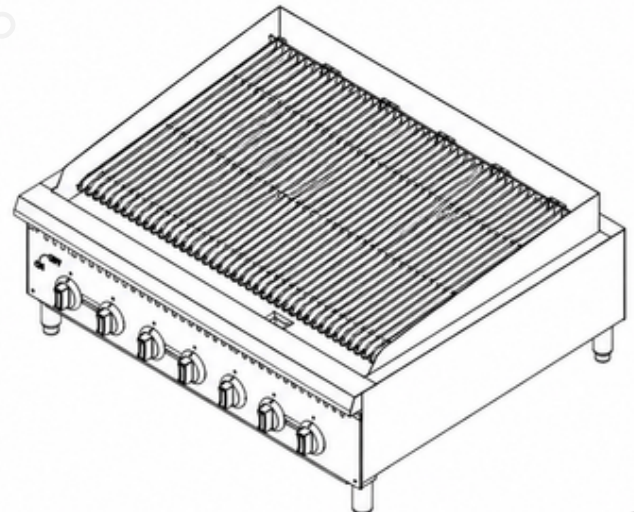
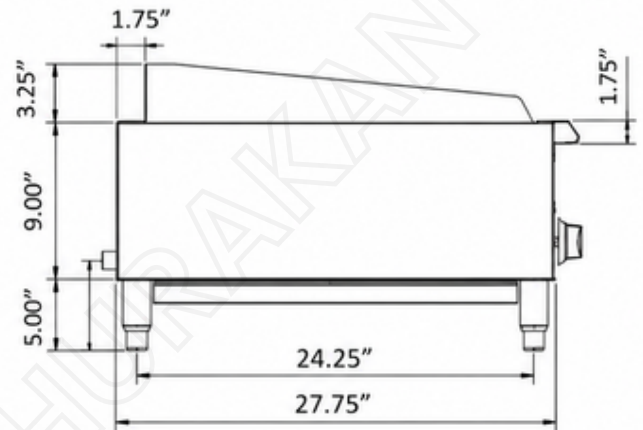
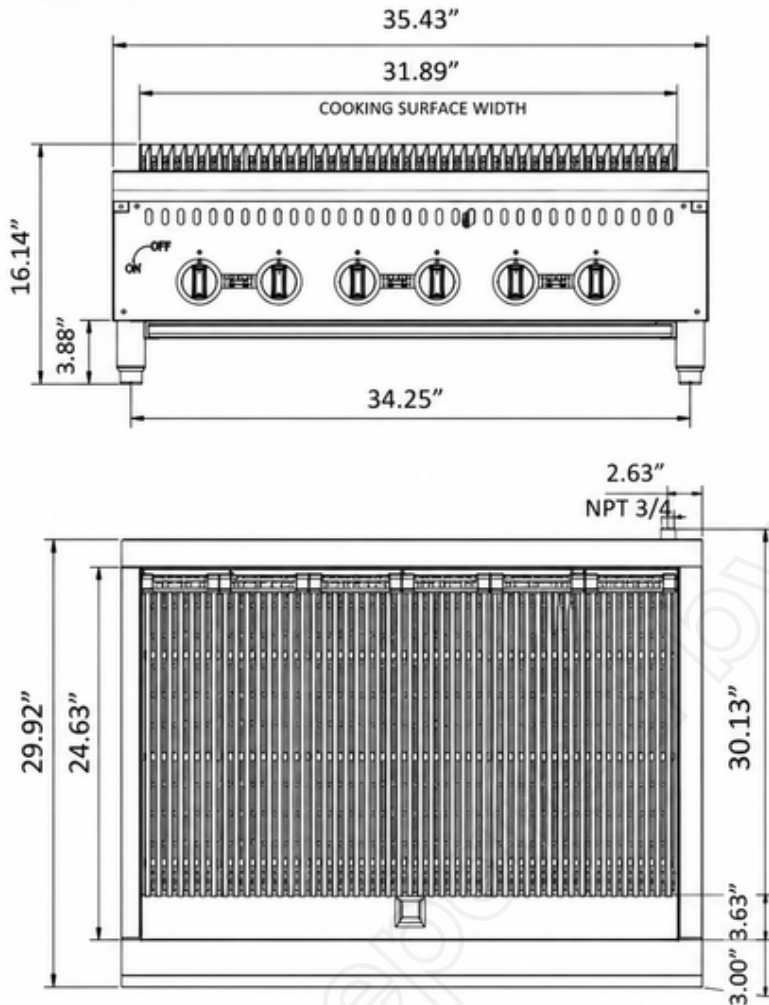
**HURAKAN**

COMMERCIAL KITCHEN EQUIPMENT

Data Sheet 2026

HKN-GLB36LA

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