



COOKING EQUIPMENT

Item #:

Project:

Qty:

Date:

Approval:

EasyRose Commercial 60" Liquid Propane Gas Range Stove 6 Burners with 24" Griddle(HFSO-60-GS24)



Technical Data

Length	60"
Width	32.67"
Height	60.3"
Net Weight	730 LB
Gross Weight	853 LB
Gas consumption	NG 7.2(m ³ /h) LPG 3.1(m ³ /h)
Burners	6
Controls	11
Material	Stainless Steel
Total Power(BTU)	276,000



Features

- Upgrade your kitchen with this Hakka commercial-grade 60" liquid propane gas range, designed for professional cooking environments such as restaurants, food trucks, and commercial kitchens.
- With a powerful 276,000 BTU output, 6 burners, and a 24" griddle, this gas range offers versatile cooking options to meet all your culinary needs. Constructed with durability in mind, this gas range features heavy-duty cast iron lift-off grates for easy cleaning and 6" adjustable stainless steel legs.
- Experience precise temperature control with an adjustable thermostat ranging from 250°F to 550°F, allowing you to cook a variety of dishes to perfection.
- This gas range is fueled by liquid propane gas and comes with a gas convert kit to exchange the gas type, ensuring compatibility with your existing setup.
- All key components of this gas range have CSA / ETL certification, guaranteeing high-quality performance and reliability.

Certifications

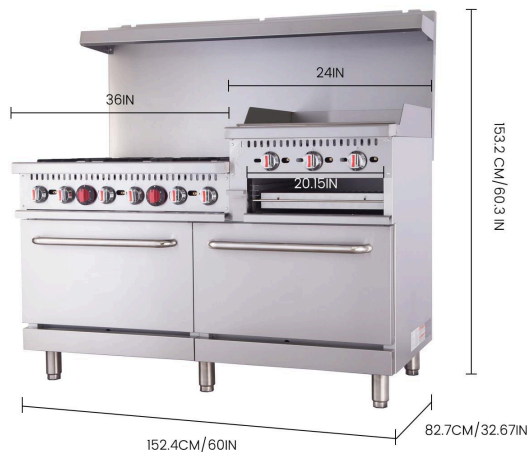


ETL, US & Canada



ETL Sanitation

Technical Drawings



SPECIFICATIONS									
Model	Gas Type	Intake tube Pressure (in. W.C.)	Ignition Way	Burner Name	Per BTU (B. T. U. /h)	Burners QTY (pcs)	Total BTU (B. T. U. /h)	Temp. Control	Net Weight (LBS)
HFSO-60-6S24	NG	5	Manually	Top Burner	30,000	6	276,000	Only the oven	730
				Oven	30,000	2			
				Griddle/Salamande	12,000	3			

Notes & Details

Upgrade your kitchen with this Hakka commercial-grade liquid propane gas range, designed for professional cooking in restaurants, food trucks, and commercial kitchens. With a robust 276,000 BTU output, six burners, and a 24" griddle, this range offers versatile cooking options to meet diverse culinary needs. Built for durability, it features heavy-duty cast iron lift-off grates for easy cleaning and 6" adjustable stainless steel legs. The adjustable thermostat, ranging from 250°F to 550°F, allows for precise temperature control. Equipped with a gas conversion kit and regulator for added safety, this CSA/ETL-certified range ensures high performance and reliability, making it the ideal choice for any commercial setting.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm . For more information, go to www.p65warnings.ca.gov.