

GAS FRYER

FLOOR MODEL

HKN-FXF40W



90.000

TOTAL BTU

3

BURNERS

18.5–23 L

CAPACITY

400°F

MAX TEMP.

FEATURES

- 6" adjustable stainless steel legs
- Back shelf can be removed to reduce transportation cost
- Robertshaw valves for reliable performance
- Stainless steel pilot for durability
- Temperature range: 200°F–400°F
- Chromed basket with FDA certificate
- Optional castors available
- Key components have CSA / ETL certification

TECHNICAL DATA

Width	15.55"
Depth	29.9"
Height	46.06"
Quantity of Burners	3
Burner Power (BTU)	3 × 30,000 BTU
Total Power (BTU)	90,000 BTU
Capacity	18.5–23 L
Maximum Temp.	400°F

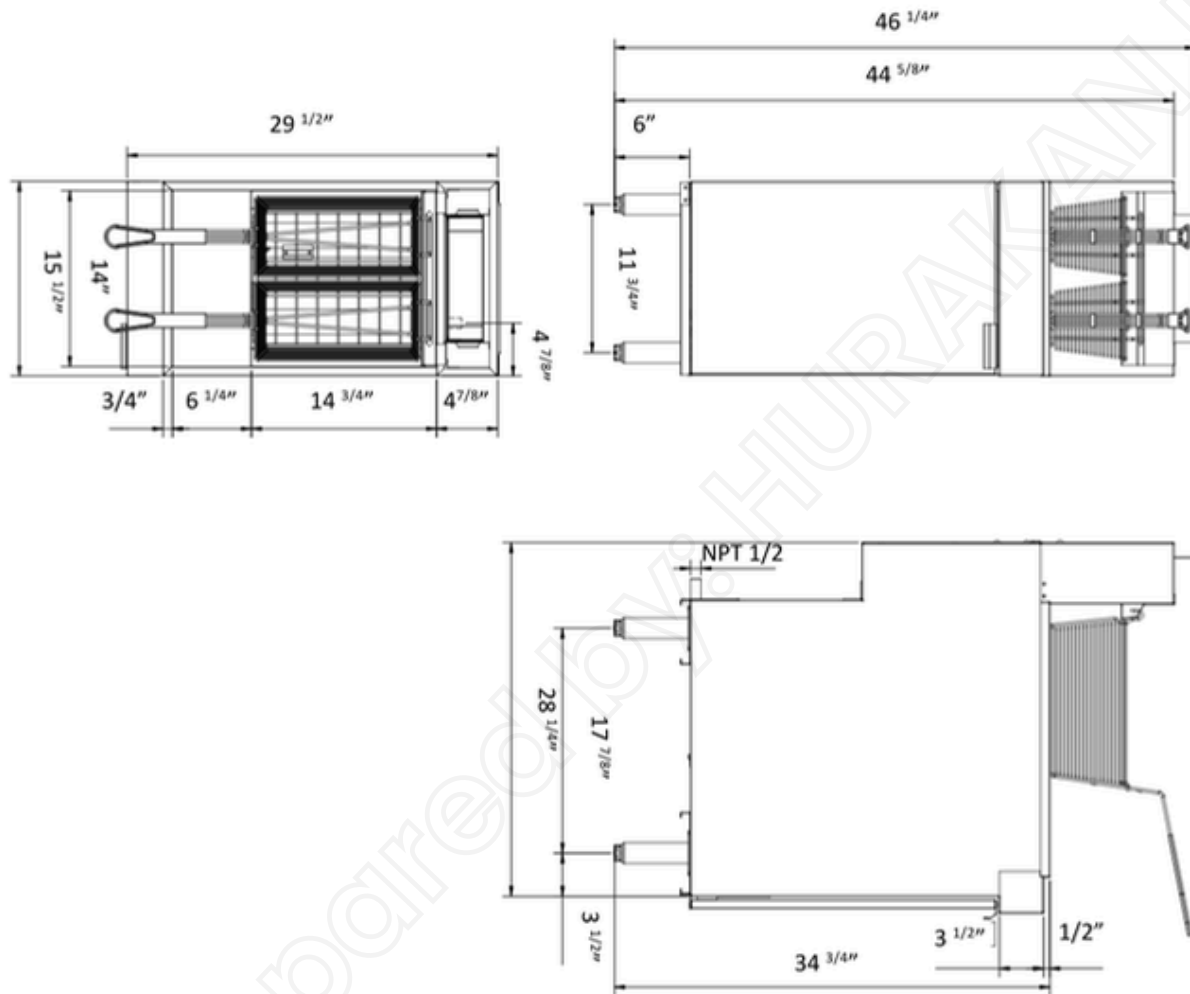
Technical Data

Field	Value
Model	HKN-FXF40W
Item Name	Gas Floor Fryer
Width	15.55"
Depth	29.9"
Height	46.06"
Quantity of Burners	3
Burner Power (BTU)	3 × 30,000 BTU
Total Power (BTU)	90,000 BTU
Capacity	18.5–23 L
Temperature Range	200°F–400°F
Product Size	15.55" × 29.9" × 46.06"
Packing Size	18.11" × 32.68" × 32.68"
Net Weight	125 lbs
Gross Weight	145 lbs
Basket	Chromed basket with FDA certificate
Gas Valve	Robertshaw valves
Pilot	Stainless steel pilot
Legs	6" adjustable stainless steel legs

NOTES & DETAILS

The Hurakan HKN-FXF40W gas fryer is built for dependable commercial use and consistent frying performance. Its 3-burner heating system produces 90,000 BTU/hr, making it suitable for daily cooking operations in busy kitchen environments. The unit features a durable stainless steel structure, adjustable legs, and removable back shelf for convenient installation and transportation.

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