

GAS FRYER

FLOOR MODEL

HKN-FXF50W



120.000

TOTAL BTU

4

BURNERS

21.4–25 L

CAPACITY

400°F

MAX TEMP.

FEATURES

- 6" adjustable stainless steel heavy-duty 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	4
Burner Power (BTU)	4 × 30,000 BTU
Total Power (BTU)	120,000 BTU
Capacity	21.4–25 L
Maximum Temperature	400°F

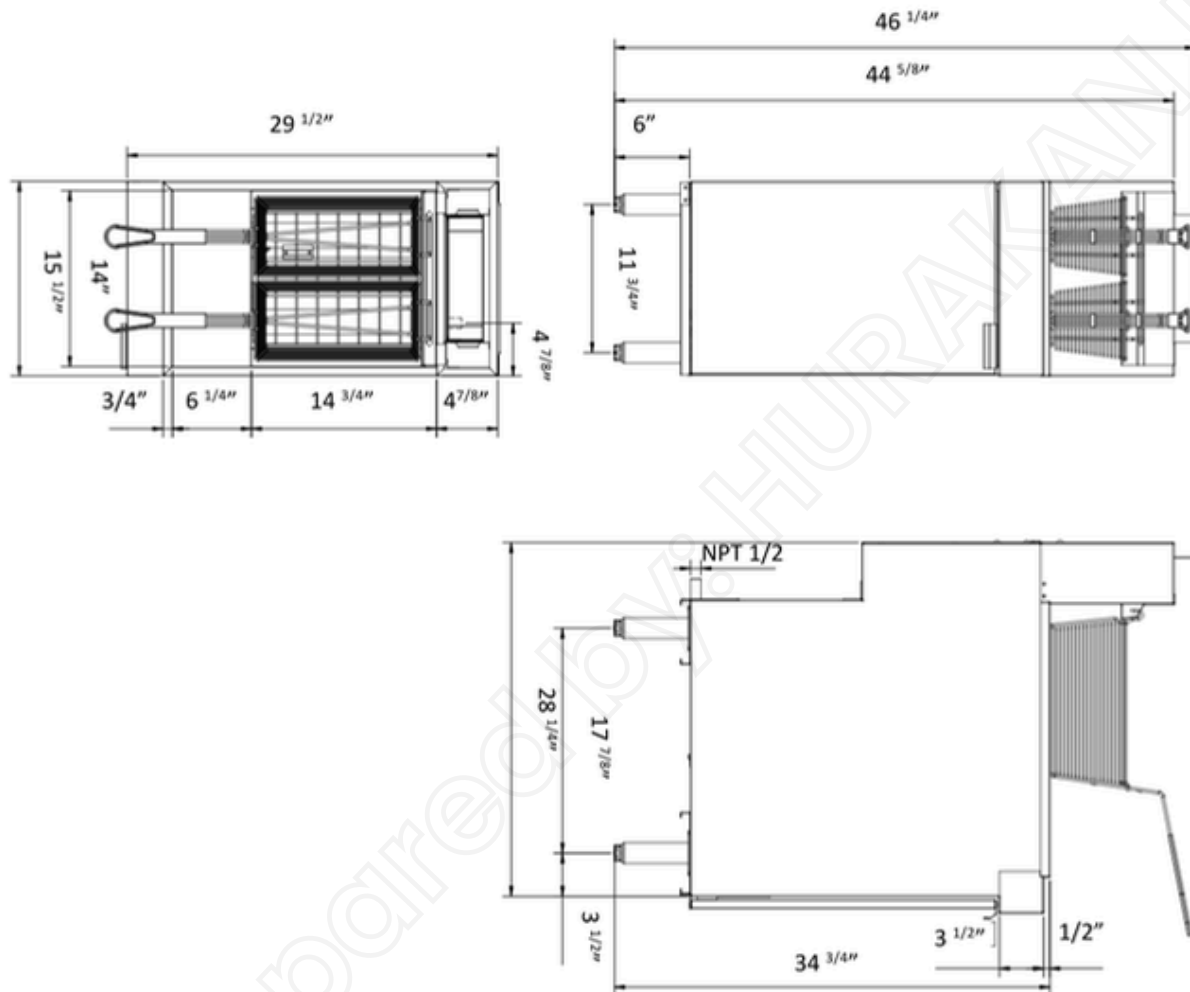
Technical Data

Field	Value
Model	HKN-FXF50W
Item Name	Gas Floor Fryer
Width	15.55"
Depth	29.9"
Height	46.06"
Quantity of Burners	4
Burner Power (BTU)	4 × 30,000 BTU
Total Power (BTU)	120,000 BTU
Capacity	21.4–25 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	141 lbs
Gross Weight	163 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-FXF50W is a heavy-duty gas fryer with a 4-burner system rated at 120,000 BTU/hr. It is designed for professional kitchens that require stable heating performance and efficient frying capacity. Stainless steel construction, adjustable legs, and service-friendly design make this model suitable for daily commercial 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