

# GAS FRYER

## FLOOR MODEL

HKN-FXF70W



**150.000**

TOTAL BTU

**5**

BURNERS

**31–37 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

<b>Width</b>	20.86"
<b>Depth</b>	29.9"
<b>Height</b>	46.06"
<b>Quantity of Burners</b>	5
<b>Burner Power (BTU)</b>	5 × 30,000 BTU
<b>Total Power (BTU)</b>	150,000 BTU
<b>Capacity</b>	31–37 L
<b>Maximum Temperature</b>	400°F

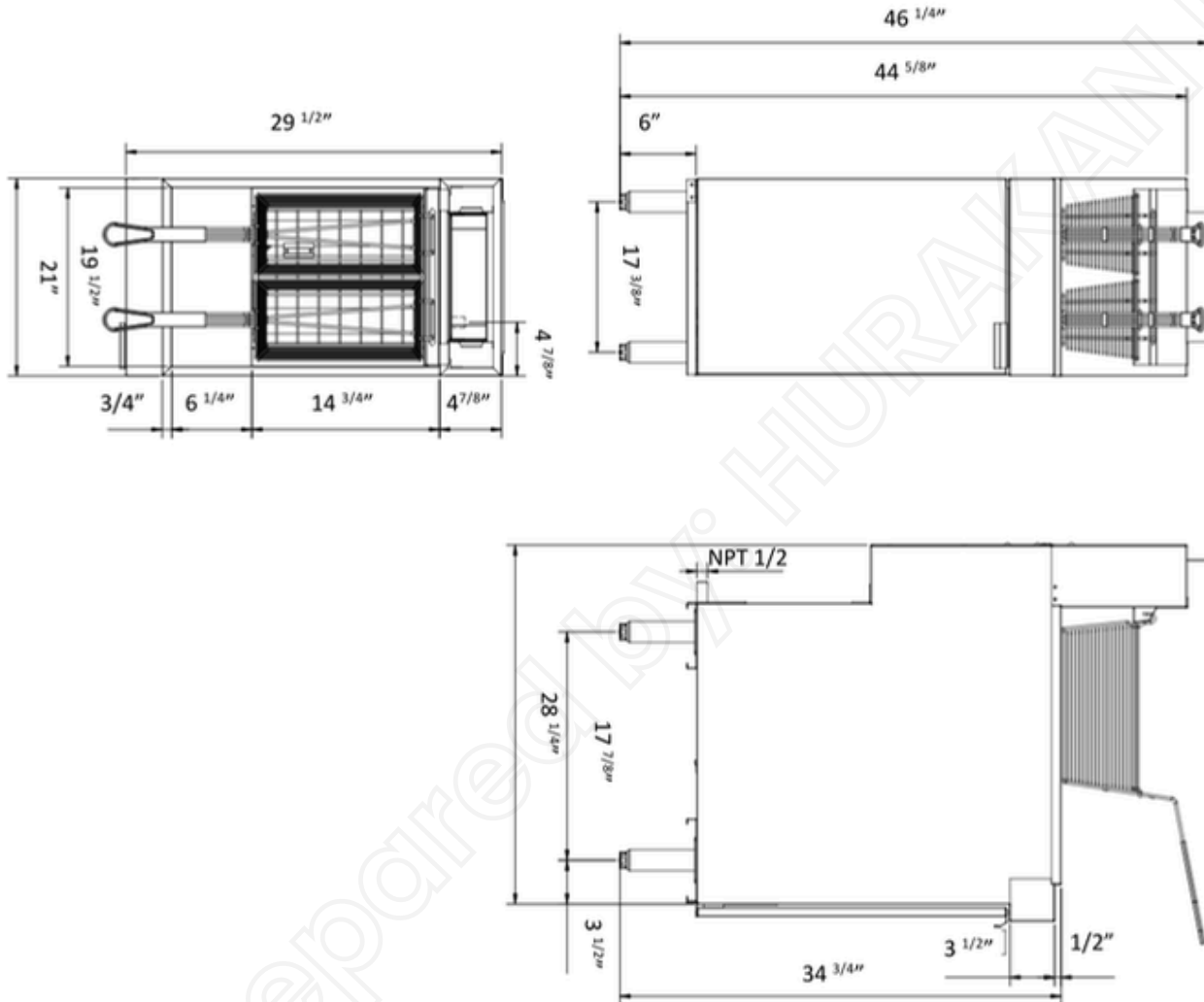
# Technical Data

Field	Value
Model	HKN-FXF70W
Item Name	Gas Floor Fryer
Width	20.86"
Depth	29.9"
Height	46.06"
Quantity of Burners	5
Burner Power (BTU)	5 × 30,000 BTU
Total Power (BTU)	150,000 BTU
Capacity	31–37 L
Temperature Range	200°F–400°F
Product Size	20.86" × 29.9" × 46.06"
Packing Size	22.44" × 32.68" × 32.68"
Net Weight	165 lbs
Gross Weight	205 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-FXF70W is designed for high-volume frying operations and demanding foodservice environments. Its 5-burner heating system delivers 150,000 BTU/hr, providing strong heat recovery and reliable frying performance. The unit features stainless steel construction, adjustable legs, and durable commercial components for long-term 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