

GAS FRYER

FLOOR MODEL

HKN-FXF40EW(LPG)



90.000

TOTAL BTU

3

BURNERS

18.5–23 L

CAPACITY

400°F

MAX TEMP.

FEATURES

- Heavy-duty locking casters for easy mobility
- Removable back shelf helps reduce transportation cost
- Standard gas controls for dependable performance
- Factory-configured for LPG / propane operation
- Stainless steel pilot for durability
- Temperature range: 200°F–400°F
- Chromed baskets with FDA certification
- 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
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
Packing Size	18.11" × 32.68" × 32.68"
Net Weight	125 lbs
Gross Weight	145 lbs
Basket	Chromed baskets with FDA certification
Gas Type	LPG / Propane
Gas Inlet	1/2" NPT
Gas Valve	Standard gas controls
Pilot	Stainless steel pilot
Casters	Heavy-duty locking casters
Certification	CSA / ETL Components

NOTES & DETAILS

The Hurakan HKN-FXF40EW(LPG) gas floor fryer is factory-configured for commercial LPG/propane operation. Its three high-output burners deliver a total output of 90,000 BTU, providing fast heat recovery and consistent frying performance during daily foodservice operations.

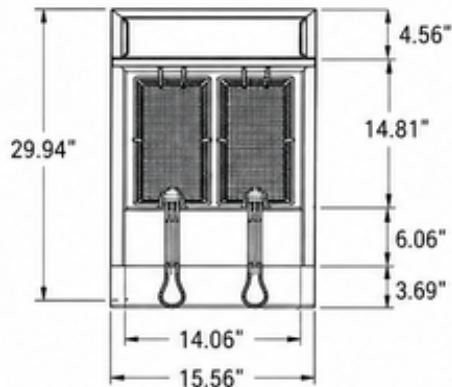
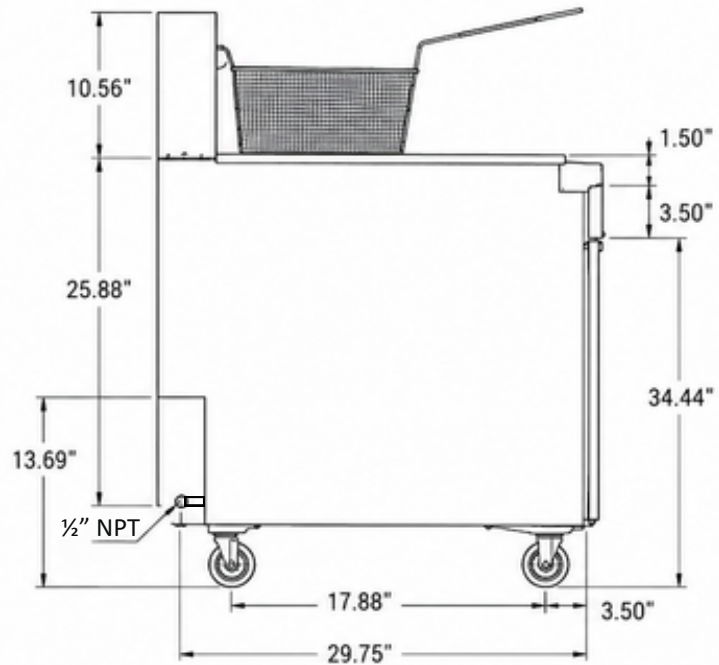
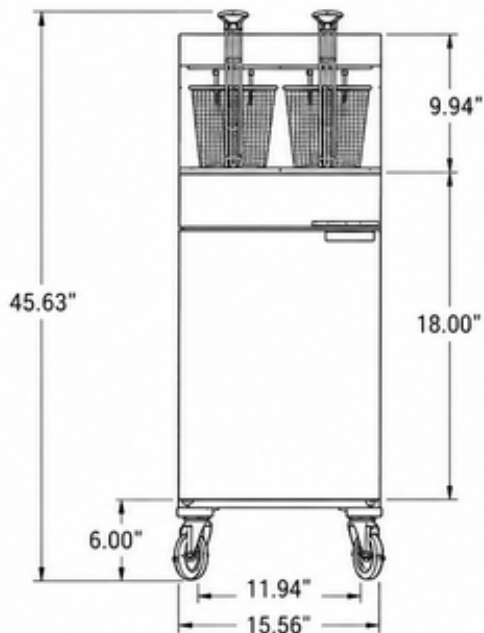
**HURAKAN**

COMMERCIAL KITCHEN EQUIPMENT

Data Sheet 2026

HKN-FXF40EW(LPG)

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.



1/2"
Gas
Connection



LPG /
Propane



ETL, US
ETL
Sanitation