

GAS FRYER

FLOOR MODEL

HKN-FXF50W



120.000

TOTAL BTU

4

BURNERS

21.4–25 L

CAPACITY

400°F

MAX TEMP.

FEATURES

- Heavy-duty locking casters for easy mobility
- Removable back shelf helps reduce transportation cost
- Robertshaw gas valves for reliable performance
- Stainless steel pilot for durability
- Temperature range: 200°F–400°F
- Chromed baskets with FDA certification
- Durable stainless steel construction
- 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
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
Packing Size	18.11" × 32.68" × 32.68"
Net Weight	141 lbs
Gross Weight	163 lbs
Basket	Chromed baskets with FDA certification
Gas Type	Natural Gas
Gas Connection	1/2" NPT
Gas Valve	Robertshaw gas valves
Pilot	Stainless steel pilot
Casters	Heavy-duty locking casters
Certification	CSA / ETL Components

NOTES & DETAILS

The Hurakan HKN-FXF50W gas floor fryer is designed for demanding commercial kitchens that require dependable heat recovery and consistent frying performance. Its four-burner heating system delivers a total output of 120,000 BTU, making it suitable for continuous daily operation in restaurants, cafés, concession kitchens, and other foodservice environments.

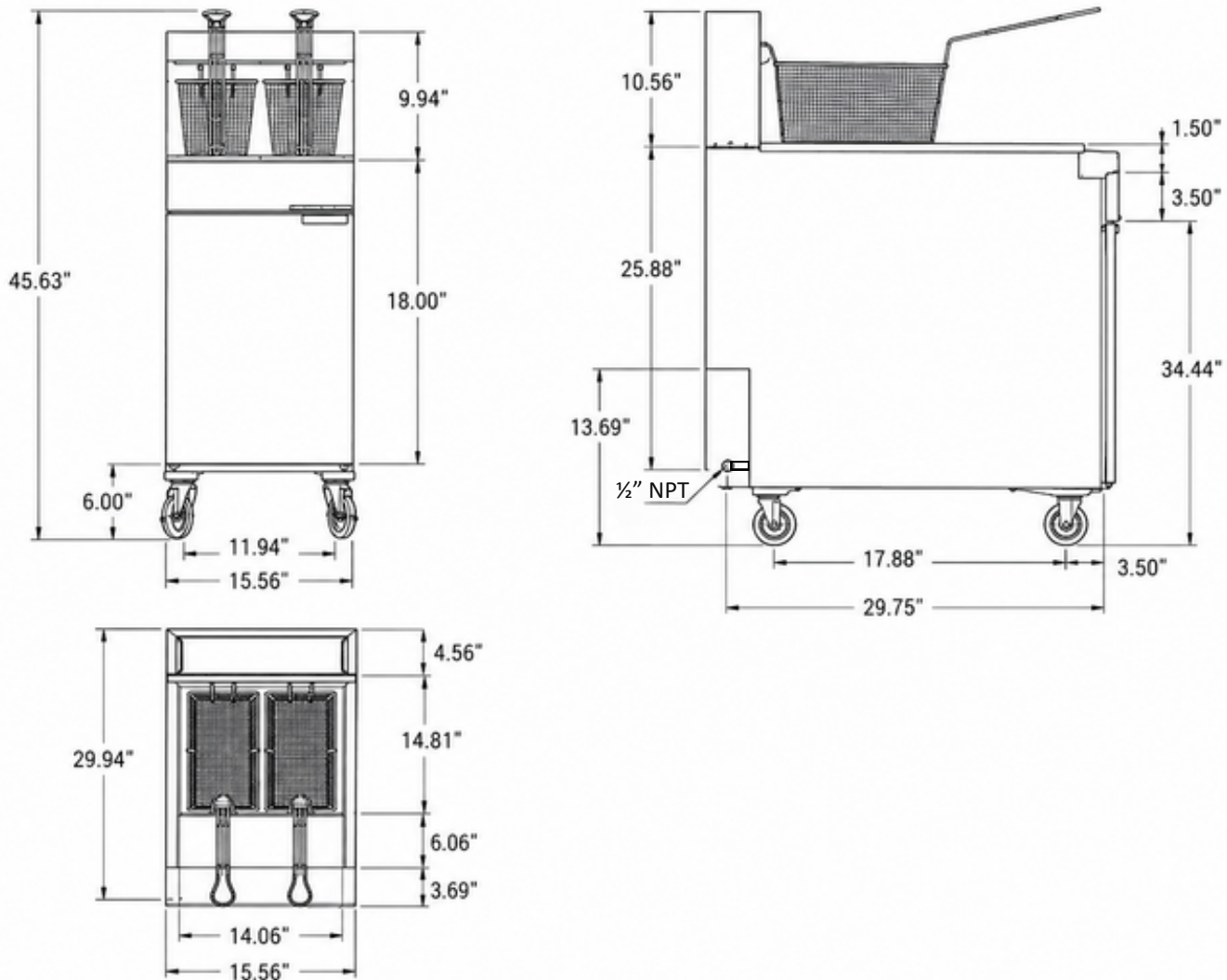
**HURAKAN**

COMMERCIAL KITCHEN EQUIPMENT

Data Sheet 2026

HKN-FXF50W

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



Natural
Gas



ETL, US
ETL
Sanitation