

GAS FRYER

FLOOR MODEL

HKN-FXF70W



150.000

TOTAL BTU

5

BURNERS

31–37 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	21.0"
Depth	29.9"
Height	45.6"
Quantity of Burners	5
Burner Power (BTU)	5 × 30,000 BTU
Total Power (BTU)	150,000 BTU
Capacity	31–37 L
Maximum Temperature	400°F



Technical Data

Field	Value
Width	21.0"
Depth	29.8"
Height	45.6"
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
Packing Size	22.44" × 32.68" × 32.68"
Net Weight	165 lbs
Gross Weight	205 lbs
Basket	Chromed baskets with FDA certification
Gas Type	Natural Gas
Gas Inlet	1/2"
Gas Valve	Robertshaw gas valves
Pilot	Stainless steel pilot
Casters	Heavy-duty locking casters
Certification	CSA / ETL Components

NOTES & DETAILS

The Hurakan HKN-FXF70W gas floor fryer is designed for high-volume commercial kitchens that require powerful heat output and dependable frying performance. Its five-burner heating system delivers a total output of 150,000 BTU, providing fast heat recovery during demanding restaurant and foodservice operations.

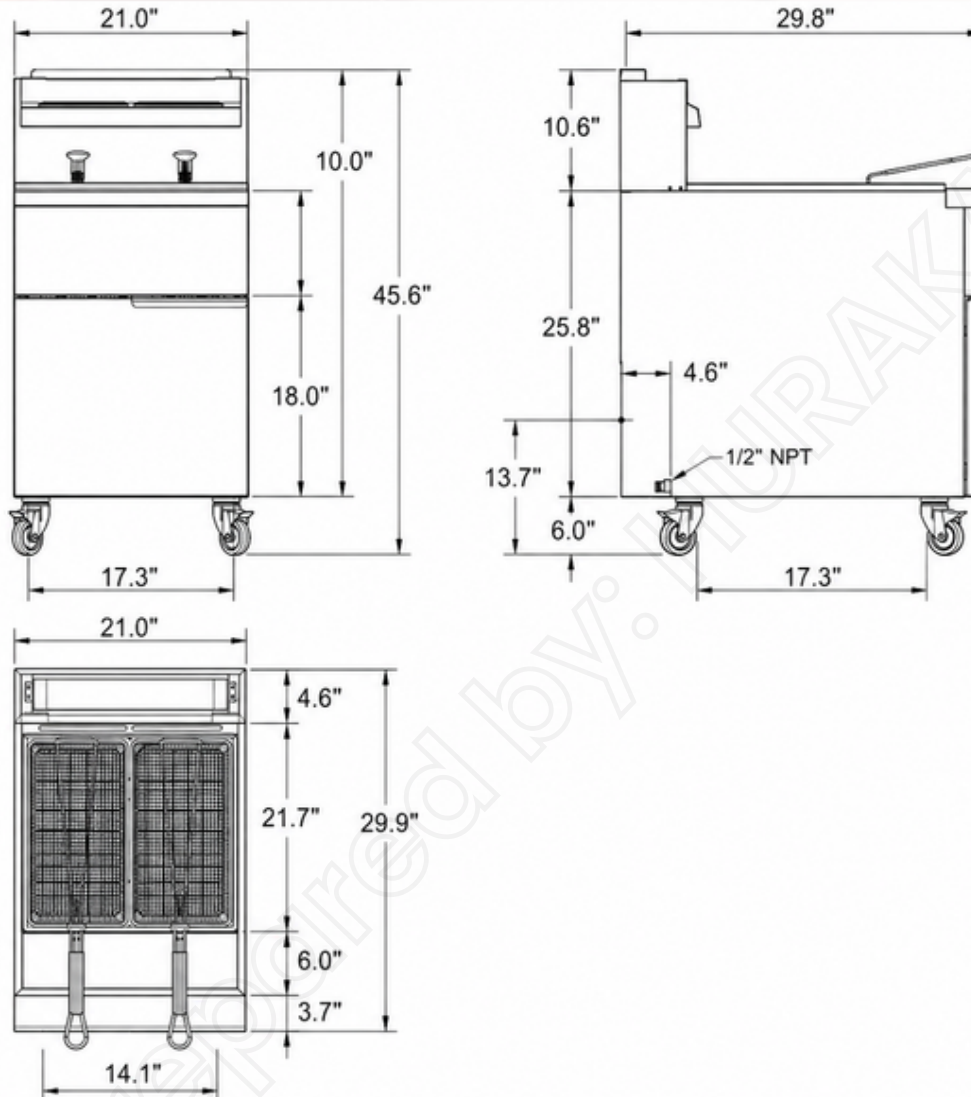
**HURAKAN**

COMMERCIAL KITCHEN EQUIPMENT

Data Sheet 2026

HKN-FXF70W

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