



HURAKAN

Floor Gas Fryers HKN-FXF50A

Item #: HKN-FXF50A/US Project: _____
Qty: _____ Date: _____ Approval: _____



Features

- 1 Robertshaw thermocouple
- 2 200F - 400F
- 3 4, 6" Adjustable stainless steel legs
- 4 Gas conversion kit

Technical Data

Width	16 Inches
Depth	29 7/8 Inches
Height	47 Inches
Fry Pot Width	15 4/8 Inches
Fry Pot Depth	28 5/8 Inches
Burner Style	Tube
Cabinet	Stainless Steel
Capacity	50 lb.
Casters	stainless steel adjustable heavy duty legs
Control Type	Robertshaw

Certifications



ETL, US



ETL Sanitation



3/4" Gas Connection



Field Convertible (Gas)

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Gas Inlet Size	1/2 Inches
Number of Fry Baskets	2 Fry Baskets
Number of Fry Pots	1 Fry Pot
Power Type	Natural Gas
Split Pot	Without Split Pot
Temperature Range	200 - 400 Degrees F
Total BTU	120000 BTU
Type	Gas Floor Fryers

FRONT VIEW

46 1/4"

44 5/8"

6"

11 3/4"

TOP VIEW

29 1/2"

15 1/2"

14"

6 1/4"

3 1/4"

14 3/4"

4 7/8"

4"

SIDE VIEW

17 7/8"

28 1/4"

3 1/2"

34 3/4"

3 1/2"

1/2"

NPT 1/2"

Isometric view of the fryer with baskets.



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HKN-FXF50A
Floor Gas Fryers

Notes & Details

Gas Fryer - 50lb.

Introducing our high-performance Gas Fryer, meticulously designed to elevate your frying experience. Boasting a vertical cast iron burner delivering a robust 30,000 BTU/hr each, this fryer ensures swift and efficient cooking. Crafted with a stainless steel vat, available in four versatile models, and supported by 6" stainless steel adjustable heavy-duty legs, it guarantees durability and stability.

Its innovative tube design, coupled with baffles inside, maximizes heat transfer, ensuring even and consistent cooking. With a continuous pilot for hassle-free ignition of the main flame, and a chromed basket featuring a plastic-coated handle for safety and convenience, this fryer prioritizes ease of use.

Designed with a spacious cold zone to prevent food particles from scorching at the bottom, and equipped with a Robertshaw control system for optimal performance, it promises reliability with every use. Experience prompt temperature recovery for irresistibly crispy fries, thanks to its efficient design.

For added convenience, it features a 1-1/4" drain cock for effortless oil drainage, while the thermostat allows precise temperature adjustments ranging from 93°C/200°F to 204°C/400°F. Safety is paramount with a 450°C/232°F hi-limiter ensuring peace of mind during operation.

Optional castors provide mobility for flexible positioning in your kitchen setup. Elevate your frying game with our Gas Fryer, where performance, durability, and safety converge for exceptional culinary results.

Capacity - 50lb.

Instructions and images in this manual are only for reference and may differ from the actual product. Launch the E-Manual.

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