

Flamaster

www.flamasterusa.com

Project name: _____

Location: _____

Item#: _____ QTY: _____

Model#: _____

Gas Convection Oven

Model: FLM-COG240-2



- 3 High power heating elements
Total 10kW, 208V or 240V, 60 Hz, 1 or 3 phase.
- Independent doors with full view windows.
- Two-speed, 1/2 hp fan motor (1725/1140rpm).
- Porcelain enamel oven interior.
- 10 positions interior rack guides, 5 racks.
- Dial type electronic thermostat & manual timer control 60 mins.
- Temperature range: 150°F-500°F (66°C -260°C).
- Control panel opens downward for easy service.
- Two halogen interior lights.
- Exterior Stainless steel front sides and top.
- Forced "cool down" fan mode.
- Offers solid construction as well as solid production.
- The versatility for cooking many types of food products with set temperatures and cook time 20%-30% lower than regular static ovens.
- Available in single unit or double stack option,
This 54,000 BTU convection oven will give operator many years of continuous, trouble free use!

Toll Free: +1(800)373-8699

flamaster@chefmindgroup.com

Address: 1189S Jellick Ave,
City of Industry, CA 91748

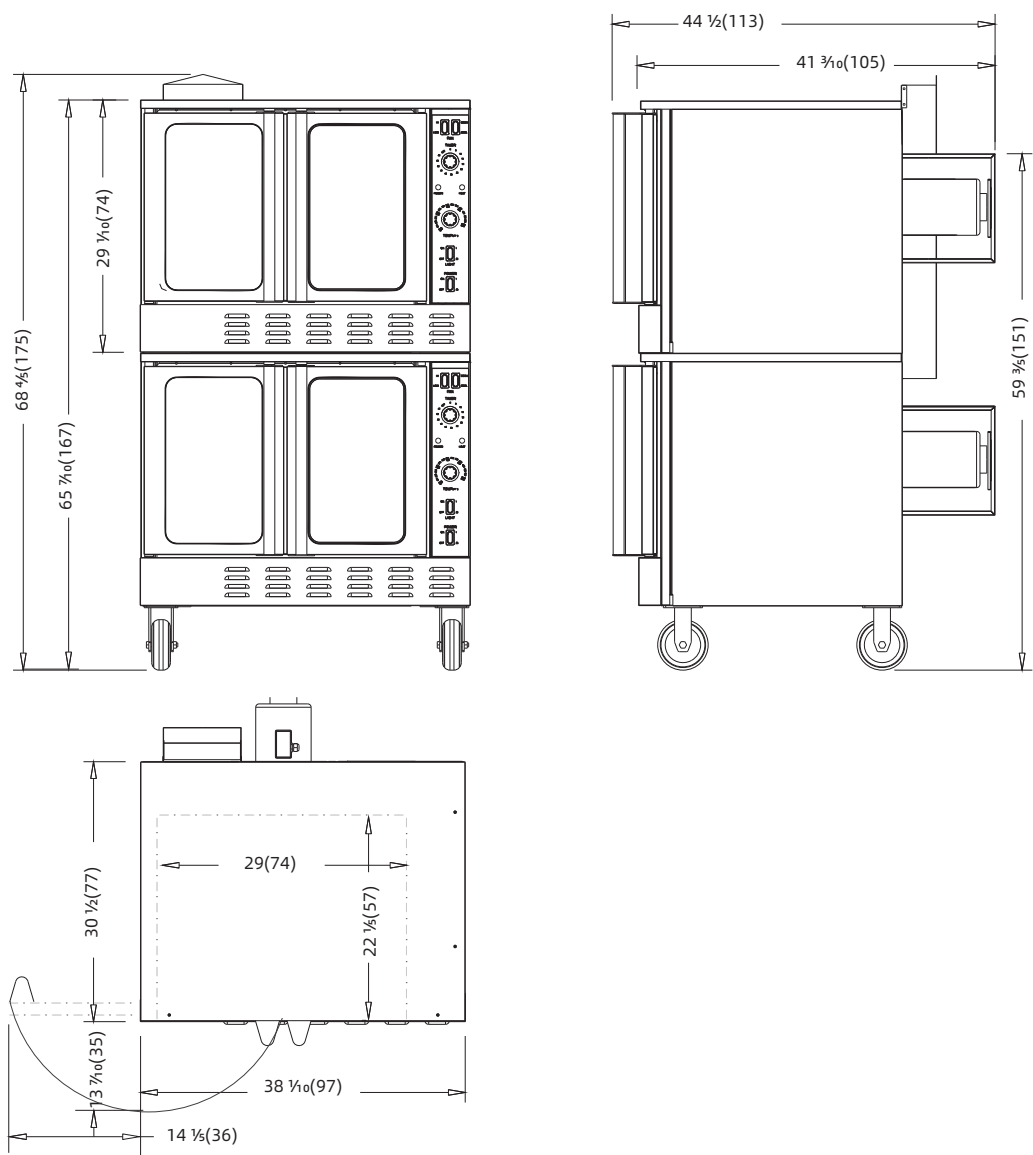


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•CSA design certified NSF listed

MODEL	TOTAL WATTS	POWER SUPPLY	AMPS 1PHASE/3PHASE	OVERALL DIMENSION	INTERNAL CAVITY
FLM-COG240-2	10000	240V/60Hz	46A/27A	38 x 44½ x 61⅞	29 x 19⅞ x 22½



1 YEAR PARTS WARRANTY

