

# Flamaster

www.flamasterusa.com

Project name : \_\_\_\_\_

Location : \_\_\_\_\_

Item# : \_\_\_\_\_ QTY : \_\_\_\_\_

Model# : \_\_\_\_\_

## Gas Fryer -Millivolt Control

### Model: FLM-F3-NG



- High efficiency cast iron burners have a large heat transfer area.
- Tubes are constructed of heavy gauge metal with built-in deflector system.
- 30,000BTU (8.8KW)/Burner.
- Millivolt temperature control, 200°F-400°F (93°C-204°C).
- Fast recovery to desired temperature.
- Heats oil quickly producing a better tasting product with less oil absorption.
- 100% safety shut-off.
- Captures and holds food particles below the tubes, out of the fry zone.
- Reduces taste transfer.
- Tank is fully peened for smoother welds and easy cleaning.
- 2 large, nickel plated baskets with vinyl coated.
- 1-1/4" (32mm) full port drain valve for fast and complete oil draining.
- Drain pipe holder attached to inside door.
- Stainless steel front and door.
- Stainless steel adjustable legs, casters options.
- One year parts and labor warranty.\*

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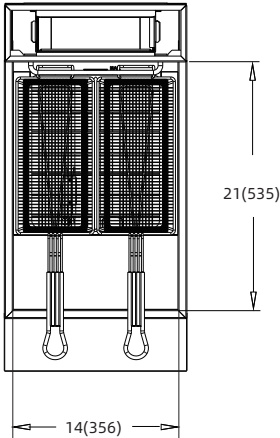
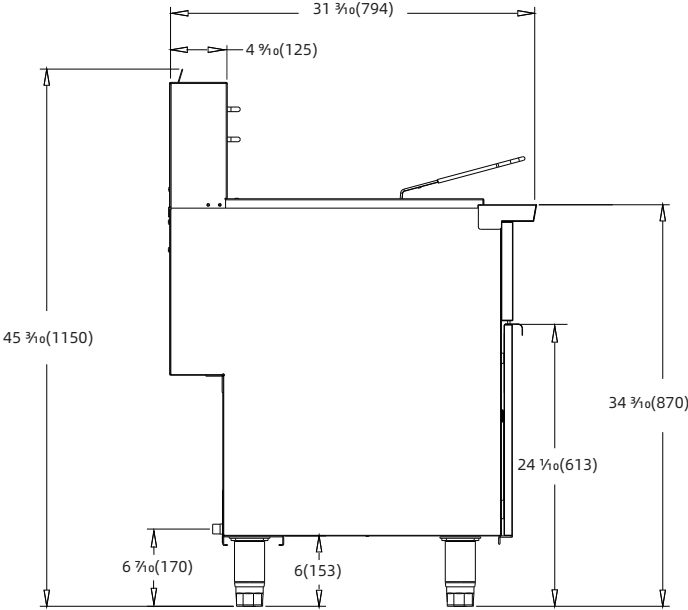
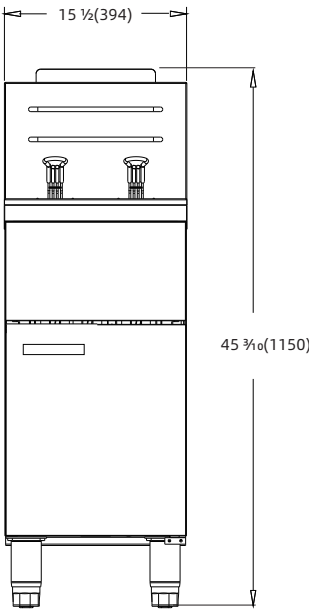


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•CSA design certified NSF listed

MODEL	GAS TYPE	BURNERS	TOTA BTU	OIL CAPACITY	OVERALL DIMENSIONS	NET WEIGHT	PACKAGE SIZE	Shipping Weight
FLM-F3-LP	NG	3	90,000	35-40 lbs.(17-20 litres)	15½ x 31¾ x 45¾	126lbs.(57 kg)	16¾ x 32¾ x 33½	145 lbs.(66 kg)



1 YEAR PARTS WARRANTY

