

Flamaster

www.flamasterusa.com

Project name : _____

Location : _____

Item# : _____ QTY : _____

Model# : _____

Gas Fryer -Millivolt Control

Model:FLM-F4-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.*

Toll Free: +1(800)373-8699

flamaster@chefmindgroup.com

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

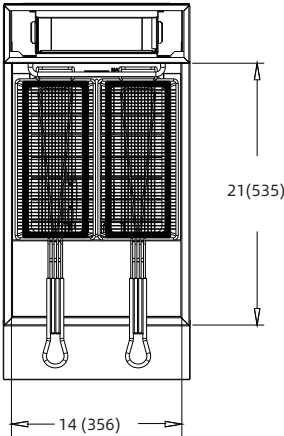
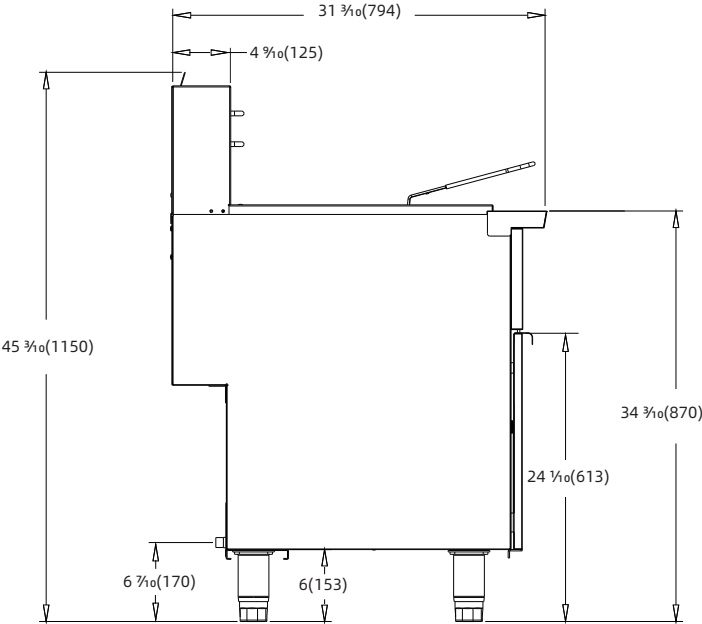
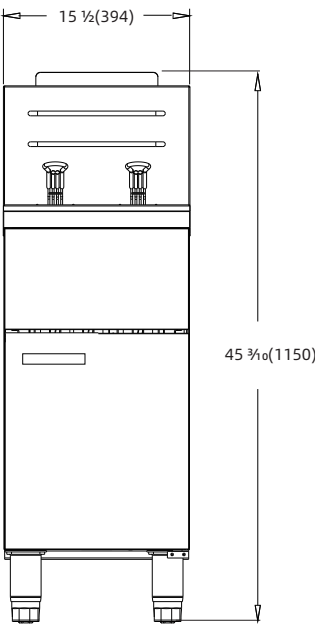


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•CSA design certified NSF listed

MODEL	GAS TYPE	BURNERS	TOTA BTU	OIL CAPACITY	OVERALL DIMENSIONS	NET WEIGHT	PACKAGE SIZE	Shipping Weight
FLM-F4-NG	NG	4	120,000	40-50 lbs.(20-23 litres)	15½ x 31¾ x 45¾	139 lbs.(63 kg)	16¾ x 32¾ x 33½	156 lbs.(71 kg)



1 YEAR PARTS WARRANTY

