

Flamaster

www.flamasterusa.com

Project name : _____

Location : _____

Item# : _____ QTY : _____

Model# : _____

Gas Fryer -Millivolt Control

Model: FLM-F5-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

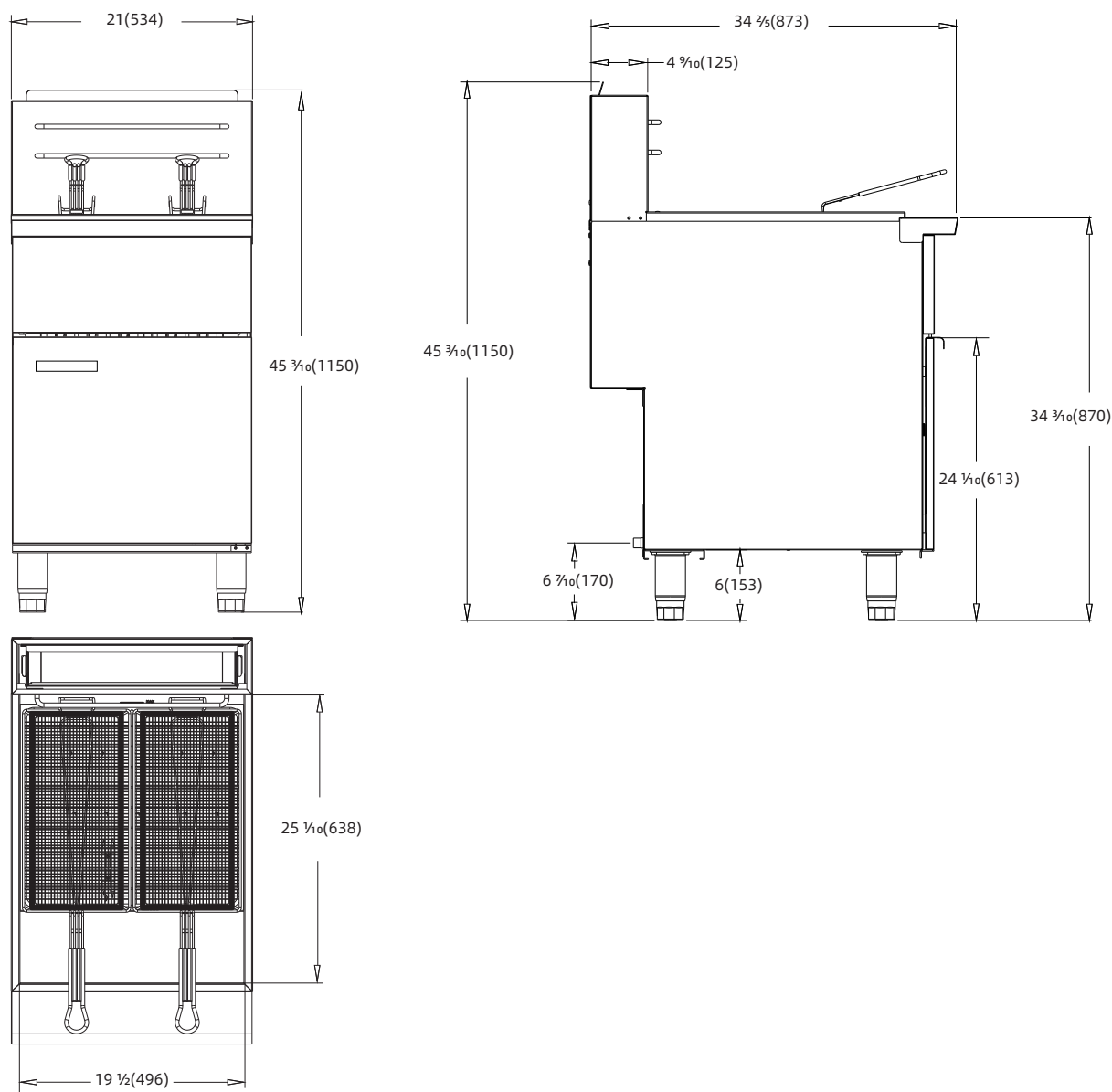


Gas Fryer -Millivolt Control

Model: FLM-F5-NG

•CSA design certified NSF listed

MODEL	GAS TYPE	BURNERS	TOTA BTU	OIL CAPACITY	OVERALL DIMENSIONS	NET WEIGHT	PACKAGE SIZE	Shipping Weight
FLM-F5-NG	Natural Gas	5	150,000	75-80 lbs.(36-42 litres)	21 x 34 ³ / ₈ x 45 ³ / ₈	183 lbs.(83 kg)	22 ¹ / ₂ x 36 ³ / ₈ x 33 ¹ / ₂	204 lbs.(93 kg)



1 YEAR PARTS WARRANTY

