

Flamaster

www.flamasterusa.com

Project name: _____

Location: _____

Item#: _____ QTY: _____

Model#: _____

Gas Pasta Cooker

Model: FLM-PC10-LP



- *Open pot structure, transfers heat to plates located strategically outside of the water tank.*
- *Intense heat rapidly heats the stainless steel sides and the water inside of the water tank.*
- *Behind the door snap action millivolt control, Doesn't require electric connection.*
- *The temperature control range 86°F-257°F (30°C-125°C).*
- *Over temperature protection on 260°F (127°C), more than it, cut off gas.*
- *Four stainless steel adjustable legs.*
- *Large cold zone. captures and holds particles out of the heating zone, reduces taste transfer.*
- *The pasta cookers are among the industry's most reliable and trusted equipment with highly efficient burners and a variety of basket configurations.*
- *They can be used to cook fresh or dry pasta.*
- *This appliance is manufactured for commercial installation only, not intended for home use.*
- *Gas connections 3/4" Male NPT. Supply gas pressure not to exceed 14" W.C.(1/2 PSI).*
- *An adequate ventilation system is required for Commercial Cooking Equipment.*
- *Water connection 1/2"Male NPT.*
- *Waste water drain connection 1"Male NPT.*
- *Require a 6" clearance at both side and rear adjacent to combustible construction*

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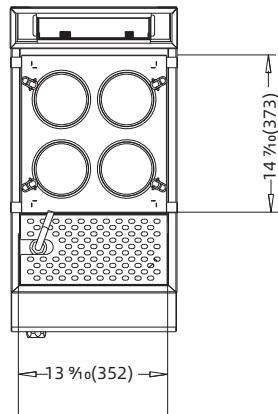
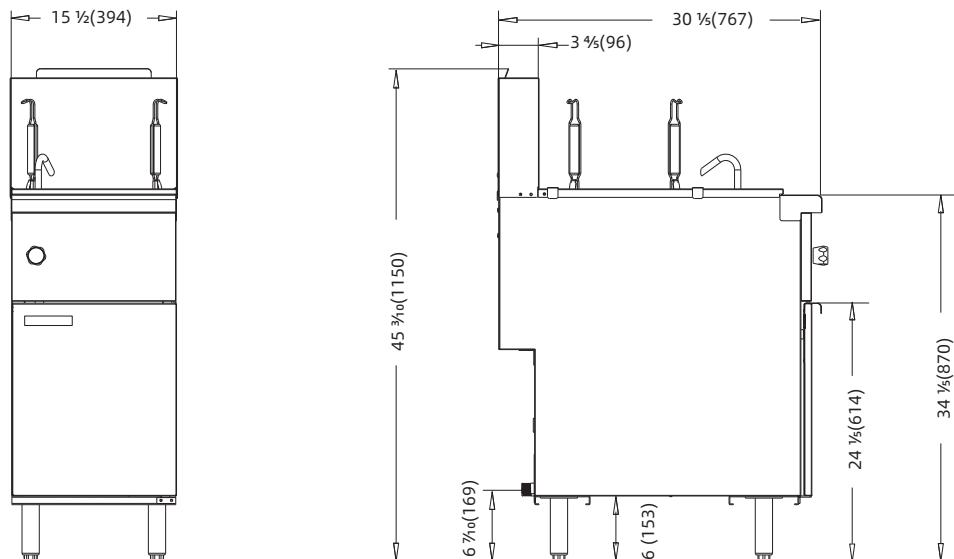


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•ETL design certified NSF listed

MODEL	GAS TYPE	GAS PRESSURE	TOTAL BTU	WATER CAPACITY	OVERALL DIMENSIONS	NET WEIGHT	PACKAGE SIZE	Shipping Weight
FLM-PC10-LP	Liquid Propane	10" W.C	100,000	10 gallons	15 1/2 x 30 1/8 x 45 3/10	139 lbs.(63 kg)	16 3/5 x 32 3/10 x 33 1/2	158 lbs.(72 kg)



1 YEAR PARTS WARRANTY



CHEFMIND GROUP INC.

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE