

Flamaster

www.flamasterusa.com

Project name: _____

Location: _____

Item#: _____ QTY: _____

Model#: _____

Gas Pasta Cooker

Model: FLM-PC11-NG



- *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*

Toll Free: +1(800)373-8699
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City of Industry, CA 91748

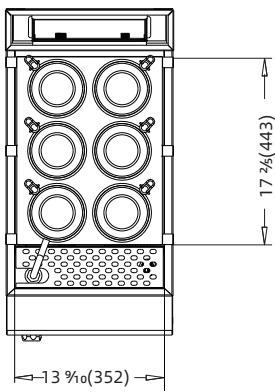
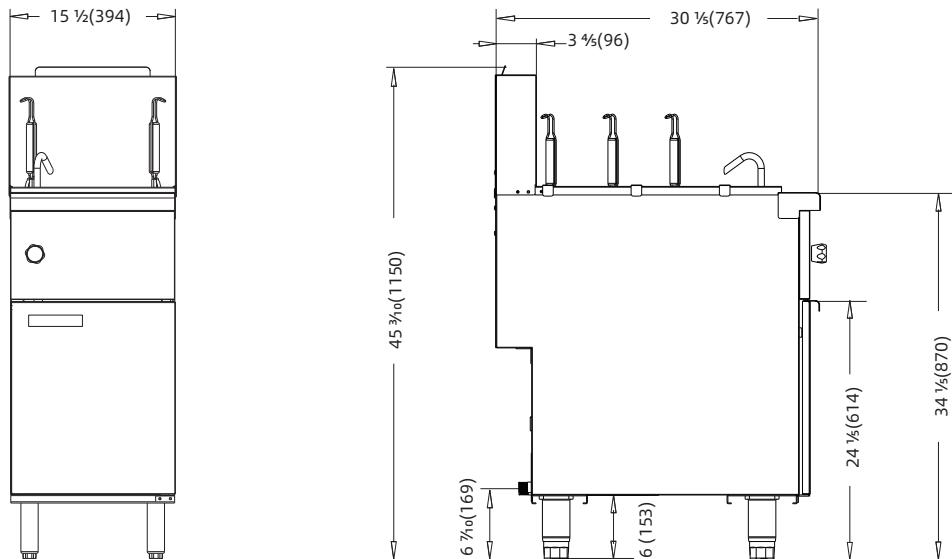


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•ETL design certified NSF listed

MODEL	GAS TYPE	GAS PRESSURE	TOTAL BTU	WATER CAPACITY	OVERALL DIMENSIONS	NET WEIGHT	PACKAGE SIZE	Shipping Weight
FLM-PC11-NG	Natural Gas	4" W.C.	122,000	11 gallons	15½ x 30½ x 45¾	149 lbs.(68 kg)	16¾ x 32¾ x 33½	167 lbs.(76 kg)



1 YEAR PARTS WARRANTY



CHEFMIND GROUP INC.

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE