

Flamaster

www.flamasterusa.com

Project name: _____

Location: _____

Item#: _____ QTY: _____

Model#: _____

Gas Range

Model: FLM-R36-24MG



- 30,000 BTU per Top burner,
30,000 BTU per Griddle (manual or Tst) at 12",
33,000 BTU per Static oven
- Stainless steel front backriser, lift-off high shelf.
- Oven thermostat adjust from 200°F – 500°F
Standard oven cavity measures
20"x22.5"x13 3/4" (24"&48" range series)
26"x22.5"x13 3/4" (36"&60" range series)
Oven interior side guides & bottom porcelain coated.
- Shipped standard Natural gas, LP conversion kit included.
- Optional casters.
- The sturdy construction for demanding commercial cooking applications. User friendly operation with simple controls and easy to clean.
- 24" 36" 48" and 60" ranges series, different functions combined.
- Griddle (Manual/Thermostat control), Charbroiler, Hot plate on top Bottom Static oven(s).
- This appliance is manufactured for commercial installation only, not intended for home use.
- 3/4" NPT rear gas connections. Supply gas pressure not to exceed 14" W.C. (1/2 PSI).
- Natural gas operating pressure – 5.0" W.C. Recommended supply pressure 7-9" W.C.
- Propane gas operating pressure – 10.0" W.C. Recommended supply pressure 11-12" W.C.

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City of Industry, CA 91748



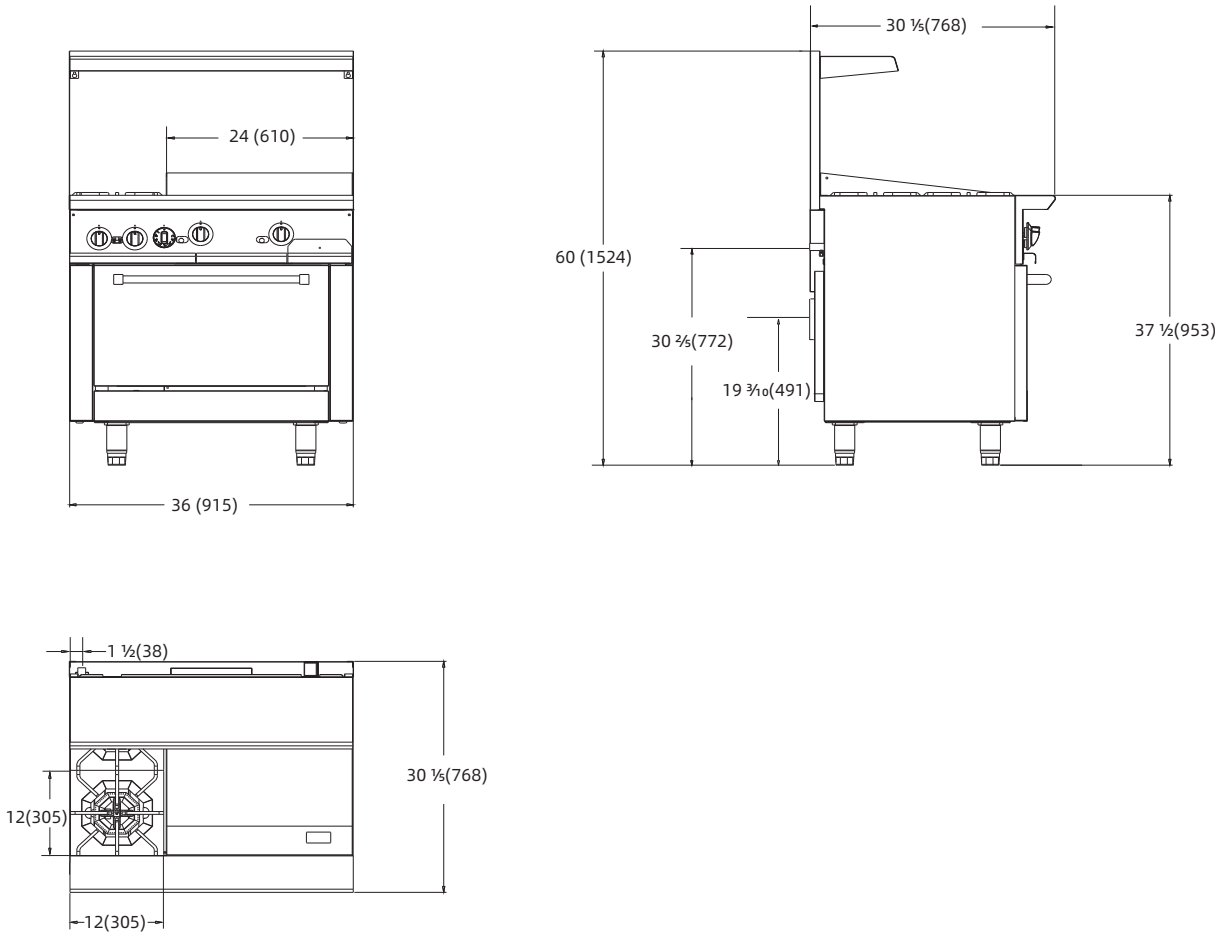
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•CSA design certified NSF listed

MODEL	GAS RANGE DESCRIPTION	WIDTH	TOTAL BURNERS		
			TOP OPEN BURNERS	TOP GRIDDLE	Bottom Oven
FLM-R36-24MG	36" Range - 2 top burner+24"griddle	36"	2	2	1

MODEL	TOTAL BTU		OVERALL DIMENSIONS	NET WEIGHT	SHIPPING DIMENSIONS	Shipping Weight
	NG	LP				
FLM-R36-24MG	153,000	136,000	36 X 31 1/2 X 60	418 lbs.(189 kg)	39 3/4 X 36 3/4 X 46 1/4	527 lbs.(239 kg)



1 YEAR PARTS WARRANTY

