

# 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



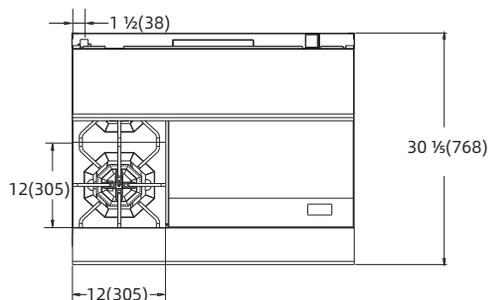
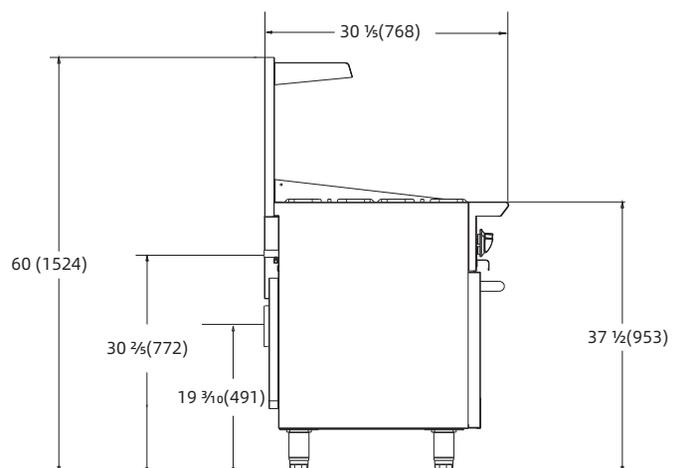
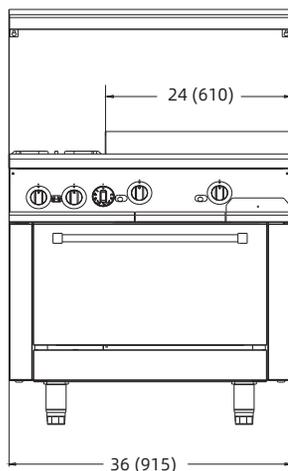
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**•CSA C/US and SANITATION Listed**

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

OVERALL DIMENSIONS	TOTAL BTU		STANDARD OVEN CAVITY MEASURES	NET WEIGHT	SHIPPING DIMENSIONS	Shipping Weight
	NG	LP				
36 X 31 7/8 X 60	153,000	136,000	26 X 22 1/2 X 13 3/4	418 lbs.(189 kg)	39 7/8 X 36 7/8 X 46 9/16	527 lbs.(239 kg)



**1 YEAR PARTS WARRANTY**



**CHEFMIND GROUP INC.**

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE