

Flamaster

www.flamasterusa.com

Project name: _____

Location: _____

Item#: _____ QTY: _____

Model#: _____

Gas Open Pot Fryer

Model: FLM-VF40-LP



- Open pot structure, Two models at 40 and 50 lbs capacity.
- Behind the door snap action millivolt control, Doesn't require electric connection.
- The temperature control range 200°F-400°F (93°C-205°C).
- Over temperature protection on 450°F (232°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.
- Twin baskets with plastic coated handle.
- 1 -1/4" full port drain valve for fast and complete oil draining.
- Open pot frypot are easy to clean with no obstruction to clean around.
- The flame transfers heat to plates located strategically outside of the frypot.
- Intense heat rapidly heats the stainless steel sides and the oil inside of the frypot.

Toll Free: +1(800)373-8699

flamaster@chefmindgroup.com

Address: 1189S Jellick Ave,
City of Industry, CA 91748

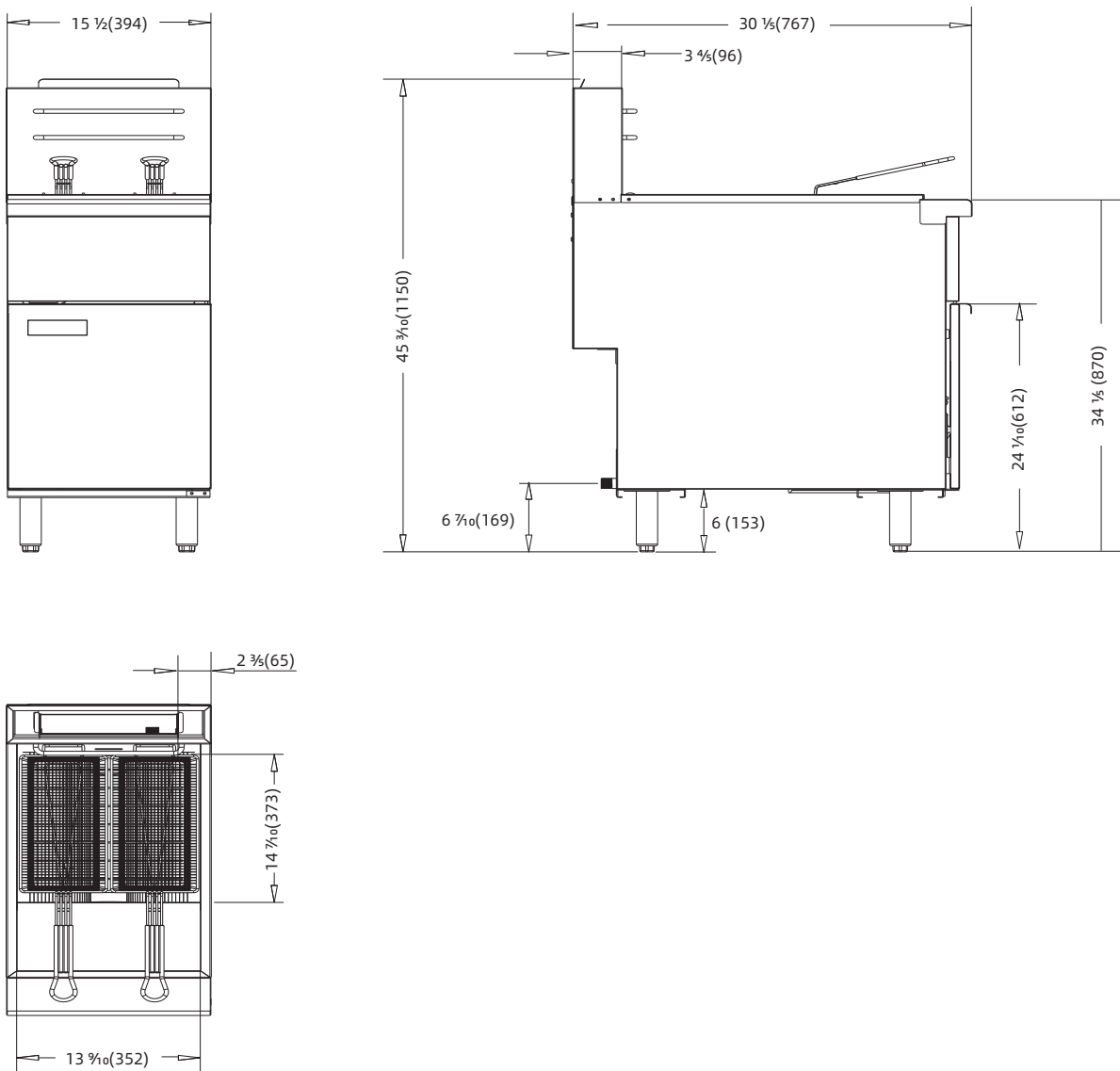


Gas Open Pot Fryer

Model: FLM-VF40-LP

•ETL design certified NSF listed

| MODEL | GAS TYPE | TOTA BTU | OIL CAPACITY | OVERALL DIMENSIONS | NET WEIGHT | PACKAGE SIZE | Shipping Weight |
|-------------|----------------|----------|-------------------------|--------------------|-----------------|-----------------|-----------------|
| FLM-VF40-LP | Liquid Propane | 100,000 | 40-50 lbs(18-21 litres) | 15½ x 30½ x 45¾ | 138 lbs.(63 kg) | 16¾ x 32¾ x 33½ | 156 lbs.(71 kg) |



1 YEAR PARTS WARRANTY

