

Flamaster

www.flamasterusa.com

Project name: _____

Location: _____

Item#: _____ QTY: _____

Model#: _____

Gas Open Pot Fryer

Model: FLM-VF50-NG



- 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

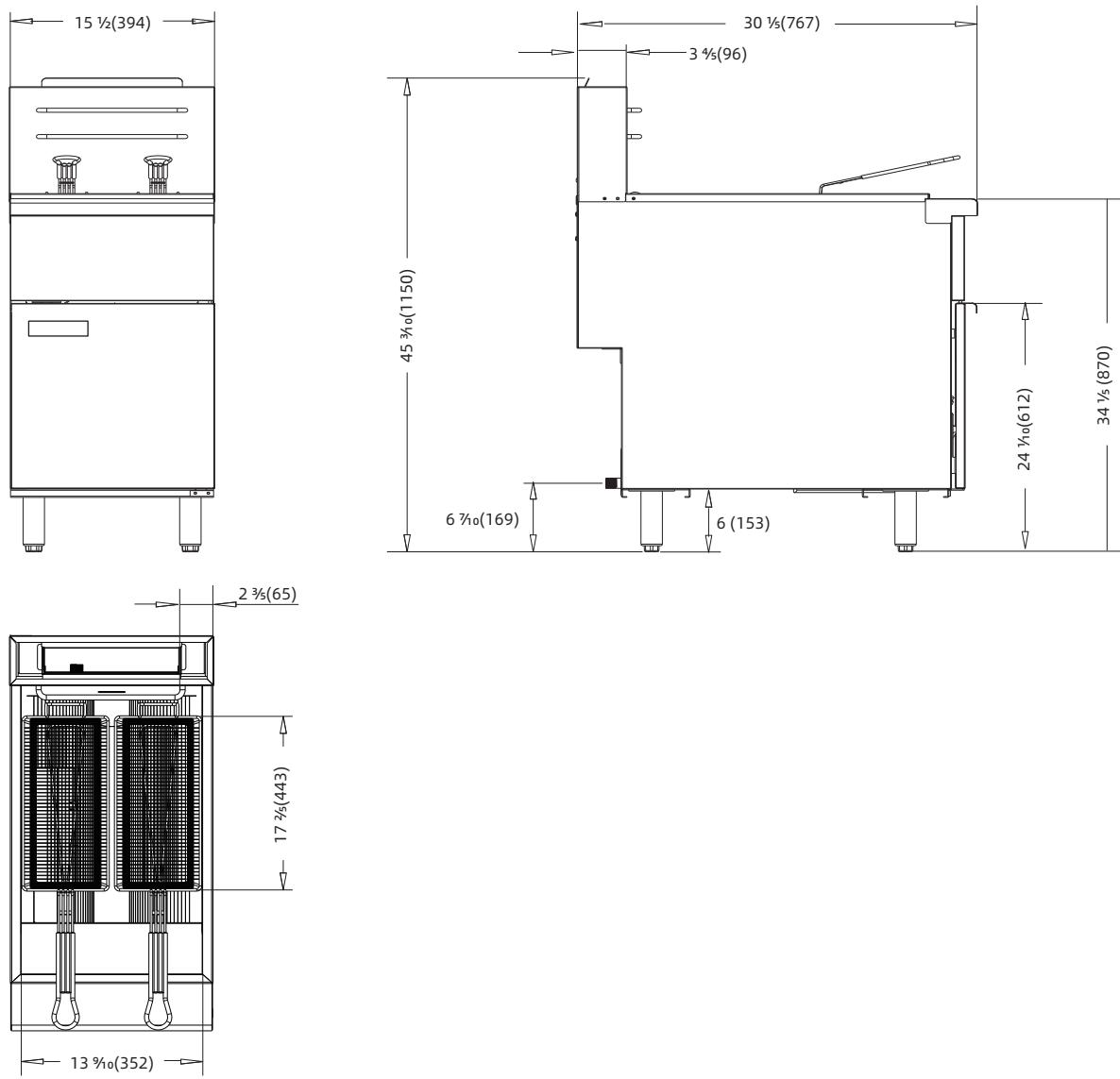


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•ETL design certified NSF listed

MODEL	GAS TYPE	TOTAL BTU	OIL CAPACITY	OVERALL DIMENSIONS	NET WEIGHT	PACKAGE SIZE	Shipping Weight
FLM-VF50-NG	Natural Gas	122,000	50–60 lbs(21.5–25 litres)	15½ x 30½ x 45¾	145 lbs.(66 kg)	16¾ x 32¾ x 33½	163 lbs.(74 kg)



1 YEAR PARTS WARRANTY

CHEFMIND GROUP INC.

SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE

