

Project name:	
Location:	
Item#: QTY:	
Model#:	

Wok Range

Model: FLM-WOK16-LP



- Jet burner with an "L" shaped adjustable gas valve.
- Anti-clogging 28 tip jet burner, at 125,000 BTU (37 KW).
- Intense cone shaped heat.
- Stainless steel front side and cabinet base.
- Pilot ignition system.
- 16" (406 mm) wok top sizes available.
- 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.
- A gas pressure regulator supplied with unit must be installed.
- An adequate ventilation system is required for Commercial Cooking Equipment..
- Require a 6" clearance at both side and rear adjacent to combustible constructiont.
- ETL design certified NSF listed.

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MODEL	GAS/TYPE	TOTAL BTU	OVERALL DIMENSIONS	NET WEIGHT	SHIPPING DIMENSIONS	Shipping Weight
FLM-WOK16-LP	LP	125,000	17½ X 24⅓₀ X 35⅓	68 lbs.(31kg)	181⁄10 X 22 1/ 5 X 25³∕5	84 lbs.(38 kg)













