

Flamaster

www.flamasterusa.com

Project name : _____

Location : _____

Item# : _____ QTY : _____

Model# : _____

Gas Fryer -Millivolt Control

Model:FLM-F4-NG



- *High efficiency cast iron burners have a large heat transfer area.*
- *Tubes are constructed of heavy gauge metal with built-in deflector system.*
- *30,000BTU (8.8KW)/Burner.*
- *Millivolt temperature control, 200°F-400°F (93°C-204°C).*
- *Fast recovery to desired temperature.*
- *Heats oil quickly producing a better tasting product with less oil absorption.*
- *100% safety shut-off.*
- *Captures and holds food particles below the tubes, out of the fry zone.*
- *Reduces taste transfer.*
- *Tank is fully peened for smoother welds and easy cleaning.*
- *2 large, nickel plated baskets with vinyl coated.*
- *1-1/4" (32mm) full port drain valve for fast and complete oil draining.*
- *Drain pipe holder attached to inside door.*
- *Stainless steel front and door.*
- *Stainless steel adjustable legs, casters options.*
- *One year parts and labor warranty.**

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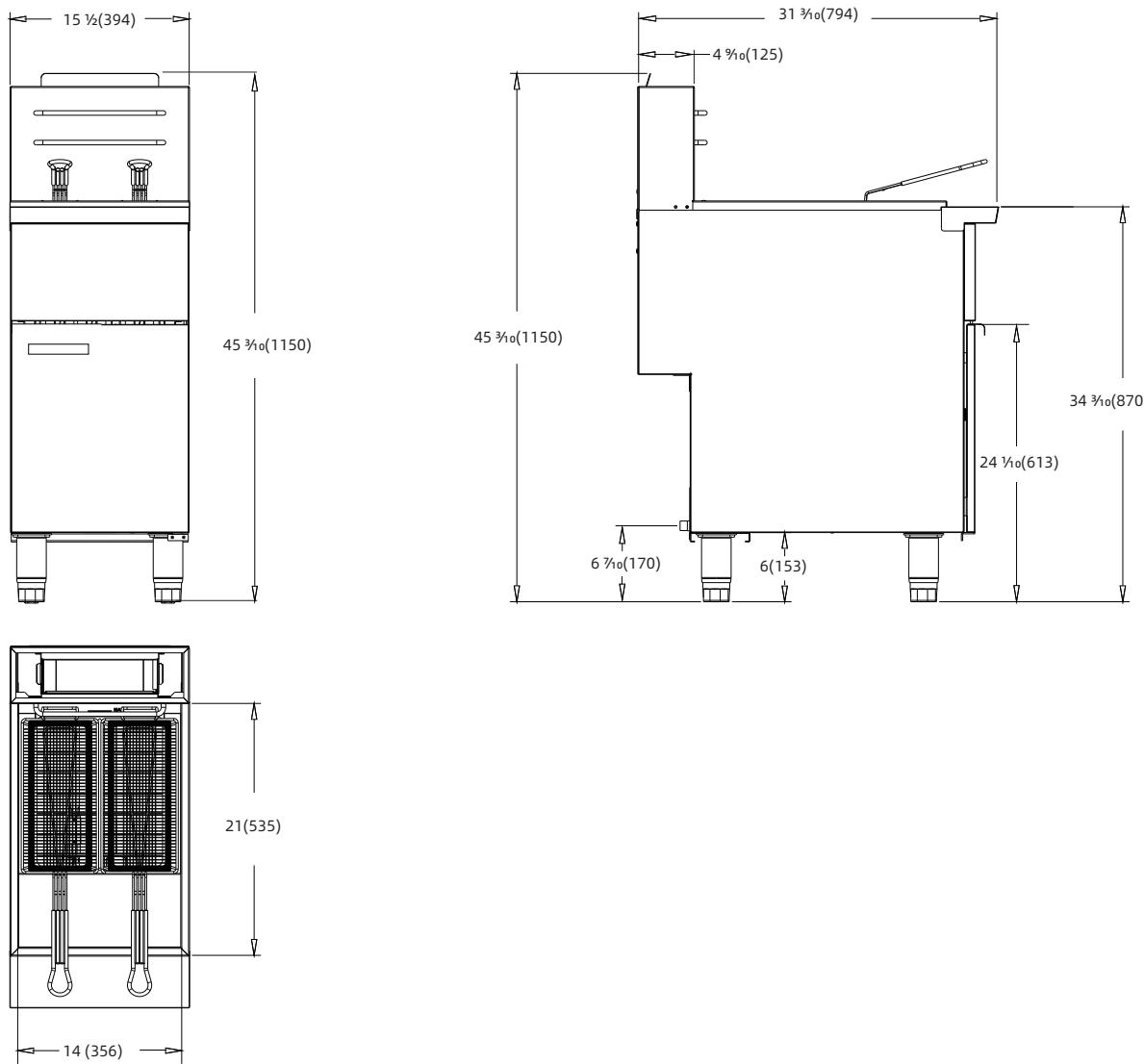


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•CSA design certified NSF listed

MODEL	GAS TYPE	BURNERS	TOTAL BTU	OIL CAPACITY	OVERALL DIMENSIONS	NET WEIGHT	PACKAGE SIZE	Shipping Weight
FLM-F4-NG	NG	4	120,000	40-50 lbs.(20-23 litres)	15½ x 31¾ x 45¾	139 lbs.(63 kg)	16¾ x 32¾ x 33½	156 lbs.(71 kg)



1 YEAR PARTS WARRANTY

