

Friedrich

MAX FLAVOR 400



Meals solutions...home meal replacement... grab and go. Whatever name you give it, today, convenience sells. That means foodservice is more important than ever before. But to own a larger share of the market, you need to offer variety because no one eats rotisserie chicken seven nights a week. So, how do you deliver a variety of high-quality entrees, meet federal safe food requirements and still turn a profit? The Max Flavor 400 makes it easy.

The Max Flavor 400 gives you the capability to offer the maximum variety of products—roasted or smoked chicken and ribs, whole turkeys, pork roasts and fish. The Max Flavor 400 is so flexible, there is no limit to the choices your chef or deli specialist can offer your customers.

Designed to boost your bottom line, the Max Flavor 400 saves labor with quick-loading racks as well as ease of operation and maintenance. Our preprogrammed self-cleaning system saves an hour's labor daily, time that can be used to satisfy customers and increase profits. And the convection cooking and rotating racks produce a moist product and maximize yield to deliver a tasty variety your customers will love. Add Max Flavor 400 to your foodservice delivery systems and realize fast returns on your investment today.

**Friedrich...
your recipe for quality!**



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MAX FLAVOR 400

MODEL FMP 400

POWER REQUIREMENTS

120 V 1 PH. 15 AMP

240 V 3 PH. 40 AMP

HOT WATER: 10 GPM @ 40 PSI

