Features

Four-Lane Continuous Feed
Cook any sized patty in any lane – averages 85 burgers per lane/hour

Infrared Burner Technology
Maintenance free, IR burners provide improved product quality with that "tru char" flavor

Cost-Saving Patty Slide
Patent-pending design eliminates costly consumables, saving up to $600/year plus reduced cleaning time

Auto-Load Patty Staging Area
Automatically feeds individual patties into the broiler from a stack

Juice Management System
Lab tests prove that our unique broiler design delivers larger, juicier burgers

Easy to Clean
Designed with fewer parts to clean that are simple and easy to remove

LED Touchscreen Display
Enable quick adjustments and menu navigation to ease crew engagement and reduce training need
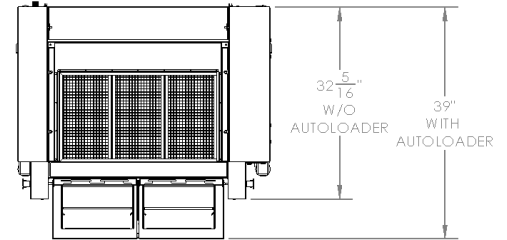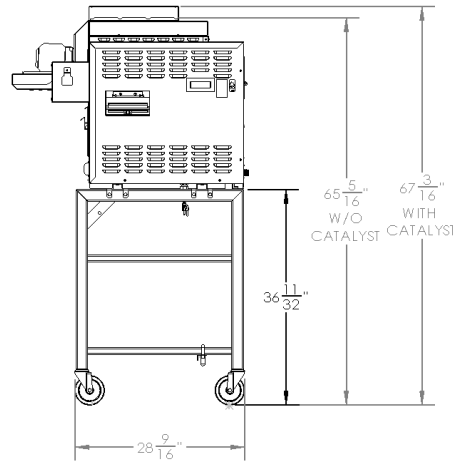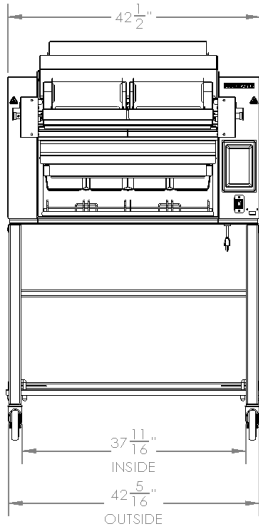
Independent Split-Loader
Conduct routine maintenance and cleaning without equipment downtime

Precise Temperature Controls
Independently controlled infrared and tube burners provide consistent heating for improved product quality with 80% less temperature variation lane-to-lane

Four 1/3 Sized Pan Loading Zone
Eliminates the need for a secondary grease pan

Technical Specifications

Model	Description
FK4-NGA-BKNA	Flame King Broiler for installation with Natural Gas, North America
FK4-LPA-BKNA	Flame King Broiler for installation with Liquid Propane Gas, North America
Exterior Dimensions	42.31"W x 65.31"H x 39"D (107.4674cm x 165.88cm x 99.06cm)
Crated Dimensions	48"W x 68.5"H x 37.5"D (121.92cm x 173.99cm x 95.25cm)

Weight				
	Unit Weight	482lb (219kg)	Shipping Weight	615lbs (278.95kg)

Loading Zone	Holds four (4) 1/3 sized pans (pans not included)			

Capacity				
	Lanes	4	Product Capacity	85 burgers lane/hr

Model	BTUs/Hr
FK4-NGA-BKNA	88,000-112,000 BTUs/hr
FK4-LPA-BKNA	88,000-112,000 BTUs/hr

Connected Pressure Natural Gas	Max/Min	12" Water Column / 7" Water Column
Connected Pressure Liquid Propane Gas	Max/Min	12" Water Column / 10" Water Column
Hook Up Gas Inlet Connection	3/4" Quick Connect	

Electric Power	Voltage	Cycle/Hz	Phase	Amps	Plug
FK4-NGA-BKNA	120V	60Hz	Single	2A	NEMA 5-15P
FK4-LPA-BKNA	120V	60Hz	Single	2A	NEMA 5-15P

Accessories	Description
1000-552	Conversion Kit, Broiler, Catalyst
1000-567	Conversion Kit, Broiler, High Altitude, Natural Gas, for Installations 5,400ft-10,100ft Above Sea Level

Ask your sales representative about installation and extended warranty offerings

NSF/ANSI 4 COOKING EQUIPMENT 59GM — CLASSIFIED UL EPH

GAS-FIRED — c UL us

To learn more about the **Prince Castle Flame King Broiler**, visit princecastle.com
To contact an expert today, go to princecastle.com/contact-us

MARMON Foodservice Technologies
A BERKSHIRE HATHAWAY COMPANY