



FMP Equipment Corp.  
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## **FMP-400 ROASTER/SMOKER INFORMATION**

To Whom It May Concern:

The FMP-400 roaster/smoker is an exceptional piece of equipment with thousands of units in current use.

1. A User/Maintenance Manual explains and describes all functions and basic user parts that are original to the oven. A Manual is included with every new oven and is available on a per cost basis for purchasers of used equipment. In that it is not practical to individually go over all this information with each customer, obtaining a Manual is a basic first step to successfully installing and using your oven.

When ordering a Manual, please specify:

- 1.1. Part # 0015 User/Maintenance Manual
  - 1.2. Price is \$25 per Manual (includes postage) and is payable by credit card (Visa or Mastercard ONLY).
  - 1.3. Inform us of the serial # of your unit and we will provide an electrical diagram/schematic for your particular unit. The serial # plate is located on the right side of the oven on the upper or lower right corner of the service access door.
2. If you intend to use the smoking function of this oven, it would benefit you to initially buy a bag of wood chips from FMP in order to learn how to properly use the Smoke Generator. These high quality Hickory Chips are the optimum size for burning in the FMP-400 and will yield optimum smoke time and density with minimal operator experience. Wood chips available from most stores (intended for use with home-use BBQ grills) are very large in comparison with our chips and typically burn too fast and create more heat than smoke. "Sawdust," at the other extreme, is very erratic and unpredictable. This is not to say that, with experience, other sizes/shapes/brands of woodchips cannot be used with success. We simply advise "Try it our way before you try it your way."

When ordering Woodchips, please specify:

- 2.1. Part # 0010 Woodchip Bag (50 lbs)

- 2.2. Price is \$18 per bag (plus Freight) and is payable by credit card (Visa or Mastercard ONLY).
- 2.3. Chips should have approximately 50% moisture content. Even chips supplied by FMP potentially have “dried out” during storage in our warehouse and shipping. Following is an easy way to moisten dry woodchips using a clean 5 gal. bucket and garden hose spray nozzle: Fill the bucket approximately half full of chips and then spray with half second burst of water. Stir chips completely, mixing from top to the bottom of bucket. Repeat “Spray and Stir” procedure as needed to obtain a mixture of half wet, half dry woodchips. Water will settle to very bottom of bucket so thorough mixing and repetition of procedure are critical.
3. The FMP-400 roaster/smoker requires two power sources:
  - 3.1. **120 V 1 PH 15 A** for control circuit on oven.
  - 3.2. **240 V 3 PH 40 A** for heater circuit on oven. Units are approved by ARL (Applied Research Laboratories) to UL (Underwriters Laboratories) Standards. Any modification to 1 PH on heater circuit will void all approvals and warranty status. For that reason, we as the manufacturer recommend that oven not be altered or modified in any way. It is our understanding that people have done this at their own risk, but it was not with our advisement, assistance, or recommendation.
4. Exhaust venting of the FMP-400 roaster/smoker **MUST** be in accordance with NFPA 96 and/or Local Codes. Both methods as follow will enable oven to “cook properly” and FMP does not specify whether or not a vent hood is required for a given installation.
  - 4.1. Venting via an exhaust hood as shown in accompanying diagram is preferred. This vent method provides the capability of smoke removal when the oven door is open and eliminates chimney draft suction and duct condensation issues. Hood fan should run continuously while oven is in operation.
  - 4.2. Venting straight through the roof or wall, while functionally viable, is more technically challenging.
    - 4.2.1. Chimney draft suction (pulling heat from oven) and duct condensation (especially in cold weather) issues are increasingly prevalent on longer runs of pipe.
    - 4.2.2. If roof extraction/exhaust fan is used, it must **ONLY** run when oven door is open. “Open door operation” of extraction/exhaust fan can be accomplished by connecting 120 V “hot” from extraction/exhaust fan to # 8 (1/3 HP MAX) on terminal block.

# FMP

EQUIPMENT  
CORPORATION

## MAX FLAVOR 400

ROASTER/SMOKER



### FMP EQUIPMENT CORPORATION

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BROWN SUMMIT, NC 27214

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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 system and realize fast returns on your investment today. Friedrich. Your recipe for quality.



# MAX FLAVOR400 DESCRIPTION

- All welded, all stainless steel construction – easy to maintain.
- All electric heat – safe to operate, easy to install.
- Fully automatic cleaning system – save labor costs.
- Convection cooking and rotating racks – for a fast, even cook.

## COOKING CAPACITY

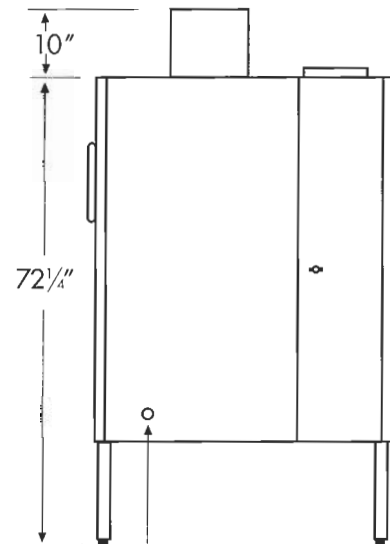
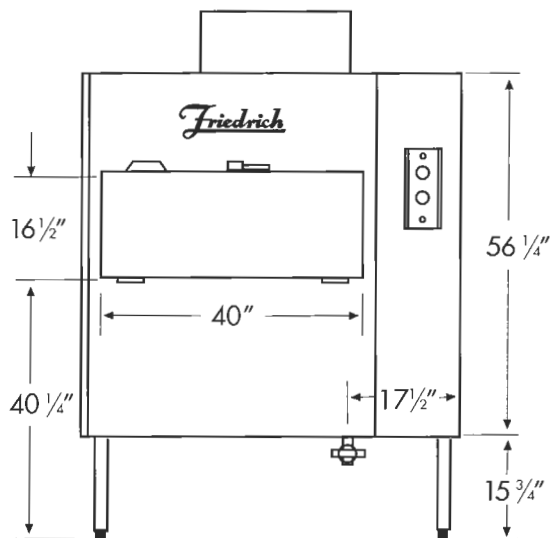
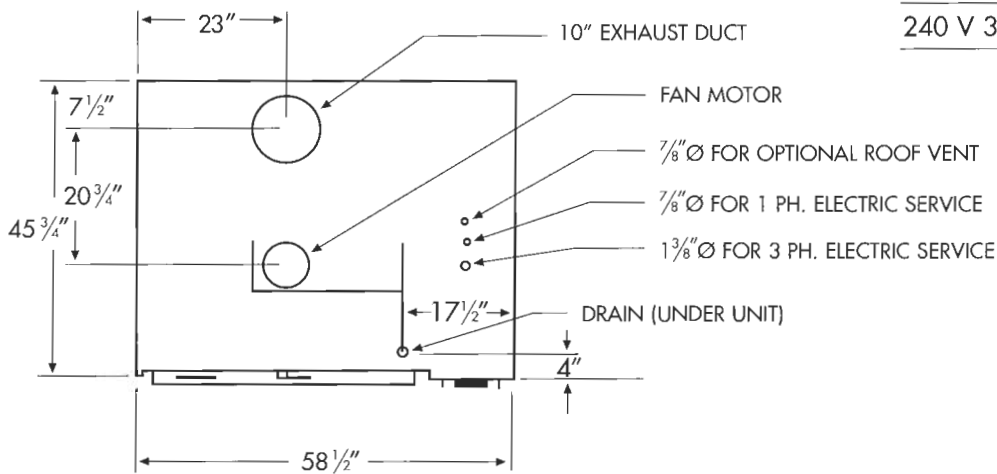
Baby Back Ribs	48 slabs
Beef Briskets	36
Chickens	84
Ribs	24
Turkeys	18

These numbers are approximate depending on product weight.

## POWER REQUIREMENTS

120 V 1 PH. 15 AMP

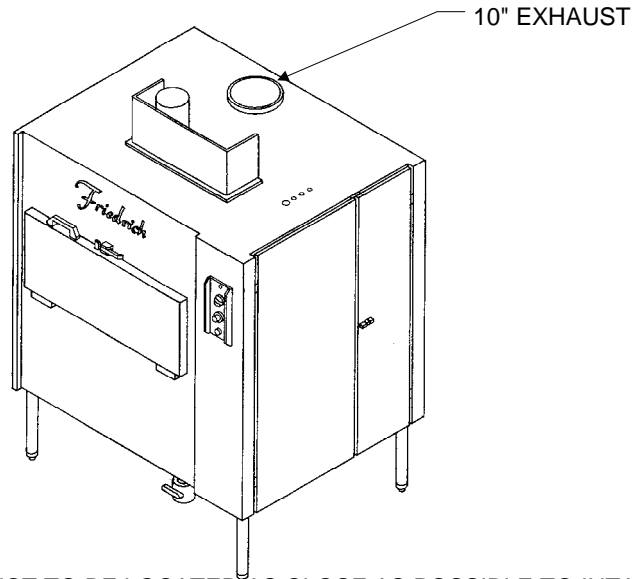
240 V 3 PH. 40 AMP



3/4" NPT HOT WATER CONNECTION BEHIND DOOR

Specifications subject to change without notice.

# FMP 400 VENTILATION INSTRUCTION



- ① VENTED HOOD
- ② HOOD INTAKE
- ③ 10" EXHAUST DUCT TO BE LOCATED AS CLOSE AS POSSIBLE TO INTAKE # ②  
EXHAUST DUCT INSTALLATION MUST BE IN ACCORDANCE WITH NFPA 96 AND/OR LOCAL CODES

