

flames, a journey of sensations



#FLAMESVLC



Listening to you in order to continue growing

Flames VLC, trademark of Optimgas S.L., founded by Francisco Beltrán in 2005, is committed to the creation of gas burners for paella pans and innovative accessories. These products are mainly intended for the homeware and garden sectors; the hotel, restaurant, catering and handmade food industries; as well as for large gastronomic events.

Francisco Beltrán Segarra created the first certified gas burners in Spain as early as the 70's. His passion for innovation, a lifetime of experience in the sector, and the desire to grow and open to new markets with his children, resulted in the creation of the new Flames VLC brand in 2014. It has been a journey full of hard work, enthusiasm and effort focused on continuous improvement, search for excellence and attention to detail in the entire range of products. The ability to listen and provide satisfactory solutions to the client's needs has been essential in achieving these goals.

Nowadays, Flames VLC is no longer just a manufacturer of paella-making products, it is a global company with an international reputation and projection which caters to quite a diverse current world market with a wide range of customs, habits and needs.



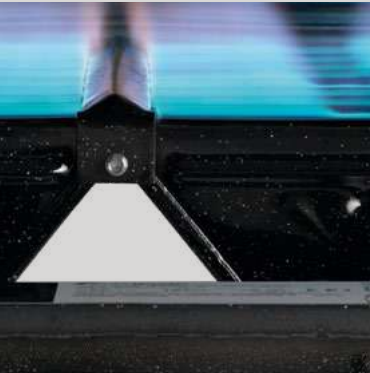
In Flames VLC, we have grown, gathered years of knowledge and continued researching to be now able to enthusiastically present innovations and improvements in the design of the burners.

Among the main improvements, we must highlight the **NEW THREE-POSITION TAP** with Minimum System which provides a very precise low flame, allowing for a perfect control of the fire and facilitating cooking.

Additionally, one more improvement has been the upgrading of the TT series professional burners. The prized pilot burner linking all the rings, is now operated by an innovative **THERMOCOUPLE VALVE** with ON/OFF positions.

Thanks to our work, dedication and enthusiasm, Flames VLC will continue to aim for diversity, sustainability and adaptability as our main hallmark traits, paying careful attention to workmanship and undoubtedly committing to quality.

Patented A burner



Patented Optim System



Patented pilot burner

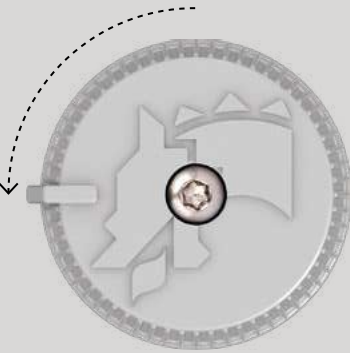


3 POSITION TAP
(T and TT Series)

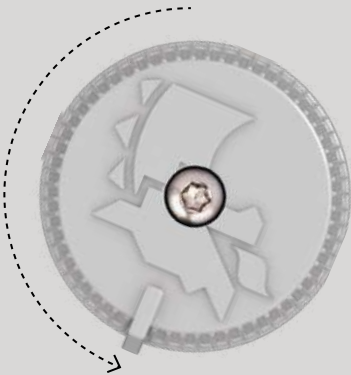
OFF Turn off position



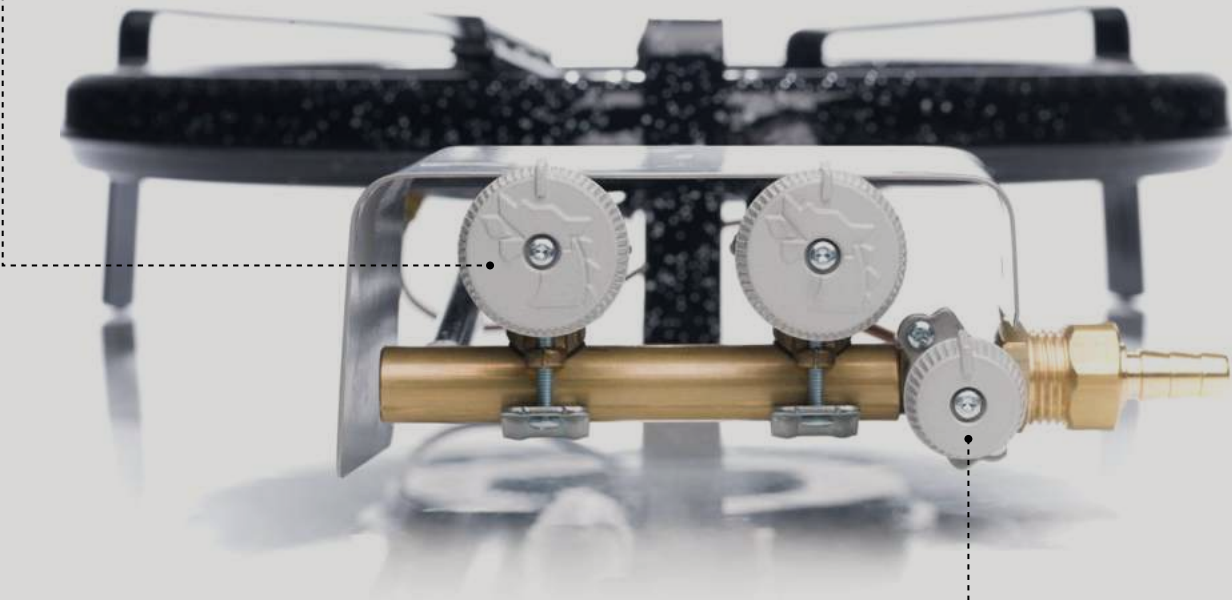
ON Maximum



Minimum System



Allows precise control of very low flame, easing the cooking process.



THERMOCOUPLE VALVE
for pilot burner with
ON/OFF positions (TT Series).

12 burners for outdoor use

26 burners for indoor use

38 industrial burners

48 accessories

54 paella pans



T series, outdoor burners



Sturdier burners with larger gas circulation area.

Patented Optim System

Greater gas flow.
Stronger and richer fire.
Flame positioned laterally.
Higher flame reach.
Better combustion.

NEW!!!

THREE-POSITION TAP (for shut-off, high and for very precise low position thanks to the Minimum System).

Models certified according to European Regulation UE 2016/426 and European Standards UNE EN 497 and UNE EN 437.

Adapted connections (please refer to page 53).

Gas burners for household use. Perfect for rice dishes, paellas, fideuás, barbecues, grilling or stewing.



T-180



T-380



T-600



T-250



T-460



T-700



G-250



T-500



T-300

Models certified according to European Regulation UE 2016/426 and European Standards UNE EN 497 and UNE EN 437.

⚠️ *For higher weight, we recommend the use of additional support
The burners are only suitable for the manufacturer's given gas type.

T-180



| | | | |
|---------------------------------|-------------------------|-------------|-------------------|
| Model 1 | Gas (mbar) / Power (kW) | Butane | 29 mbar / 4.10 kW |
| | | Propane | 37 mbar / 4.10 kW |
| Gas burner diameter | | 18 cm | |
| Recommended paella pan diameter | | 28 to 38 cm | |
| Recommended maximum weight | | 4.50 kg* | |

T-250




| | | | |
|---------------------------------|-------------------------|-------------|-------------------|
| Model 1 | Gas (mbar) / Power (kW) | Butane | 29 mbar / 5.90 kW |
| | | Propane | 37 mbar / 5.90 kW |
| Gas burner diameter | | 25 cm | |
| Recommended paella pan diameter | | 38 to 42 cm | |
| Recommended maximum weight | | 5.50 kg* | |

Models certified according to European Regulation UE 2016/426 and European Standards UNE EN 497 and UNE EN 437.

⚠️ *For higher weight, we recommend the use of additional support
The burners are only suitable for the manufacturer's given gas type.

G-250



| | | | |
|---|-------------------------|---------------|-------------------|
| Model 1 | Gas (mbar) / Power (kW) | Butane | 29 mbar / 7.50 kW |
| | | Propane | 37 mbar / 7.50 kW |
| Gas stove diameter | | 25 cm | |
| Recommended cooking pot diameter | | 35 to 50 cm | |
| Cooking volume capacity  | | 25 to 50 l | |
| Recommended maximum weight | | up to 100 kg* | |

T-300




| | | | |
|---------------------------------|-------------------------|-------------|-------------------|
| Model 1 | Gas (mbar) / Power (kW) | Butane | 29 mbar / 8.00 kW |
| | | Propane | 37 mbar / 8.00 kW |
| Gas burner diameter | | 30 cm | |
| Recommended paella pan diameter | | 40 to 50 cm | |
| Recommended maximum weight | | 8 kg* | |

Models certified according to European Regulation UE 2016/426 and European Standards UNE EN 497 and UNE EN 437.

⚠️ *For higher weight, we recommend the use of additional support
The burners are only suitable for the manufacturer's given gas type.


T-380



| | | | |
|---|-------------------------|-------------|--------------------|
| Model 1 | Gas (mbar) / Power (kW) | Butane | 29 mbar / 11.40 kW |
| | | Propane | 37 mbar / 11.40 kW |
| Model 2 | Gas (mbar) / Power (kW) | Natural gas | 20 mbar / 16.00 kW |
| Gas burner diameter | | 38 cm | |
| Recommended paella pan diameter | | 50 to 60 cm | |
| Cooking volume capacity  | | 50 to 150 l | |
| Recommended maximum weight | | 11.50 kg* | |

T-460




| | | | |
|---|-------------------------|-------------|--------------------|
| Model 1 | Gas (mbar) / Power (kW) | Butane | 29 mbar / 13.80 kW |
| | | Propane | 37 mbar / 13.80 kW |
| Model 2 | Gas (mbar) / Power (kW) | Natural gas | 20 mbar / 18.50 kW |
| Gas burner diameter | | 46 cm | |
| Recommended paella pan diameter | | 65 to 80 cm | |
| Cooking volume capacity  | | 50 to 150 l | |
| Recommended maximum weight | | 33 kg* | |

Models certified according to European Regulation UE 2016/426 and European Standards UNE EN 497 and UNE EN 437.

⚠️ *For higher weight, we recommend the use of additional support
The burners are only suitable for the manufacturer's given gas type.

T-500



| | | | |
|---|-------------------------|-------------|--------------------|
| Model 1 | Gas (mbar) / Power (kW) | Butane | 29 mbar / 15.50 kW |
| | | Propane | 37 mbar / 15.50 kW |
| Model 2 | Gas (mbar) / Power (kW) | Natural gas | 20 mbar / 21.50 kW |
| Gas burner diameter | | 50 cm | |
| Recommended paella pan diameter | | 65 to 80 cm | |
| Cooking volume capacity  | | 50 to 150 l | |
| Recommended maximum weight | | 33 kg* | |

T SERIES OUTDOOR BURNERS




Models certified according to European Regulation UE 2016/426 and European Standards UNE EN 497 and UNE EN 437.

⚠️ *For higher weight, we recommend the use of additional support
The burners are only suitable for the manufacturer's given gas type.


T-600



| | | | |
|---|-------------------------|--------------|--------------------|
| Model 1 | Gas (mbar) / Power (kW) | Butane | 29 mbar / 19.90 kW |
| | | Propane | 37 mbar / 19.90 kW |
| Model 2 | Gas (mbar) / Power (kW) | Natural gas | 20 mbar / 28.70 kW |
| Gas burner diameter | | 60 cm | |
| Recommended paella pan diameter | | 80 to 90 cm | |
| Cooking volume capacity  | | 150 to 200 l | |
| Recommended maximum weight | | 41.50 kg* | |

T-700



| | | | |
|---|-------------------------|--------------|--------------------|
| Model 1 | Gas (mbar) / Power (kW) | Butane | 29 mbar / 24.90 kW |
| | | Propane | 37 mbar / 24.90 kW |
| Model 2 | Gas (mbar) / Power (kW) | Natural gas | 20 mbar / 32.00 kW |
| Gas burner diameter | | 70 cm | |
| Recommended paella pan diameter | | 90 to 115 cm | |
| Cooking volume capacity  | | 150 to 200 l | |
| Recommended maximum weight | | 93.50 kg* | |

Research,
the answer
to your needs.



TT series, indoor burners



Sturdier, more powerful and with a bigger gas circulation area.
Approved for indoor use. Safety valve with built-in thermocouple.

Patented Optim System

Greater gas flow.
Stronger and richer fire.
Flame positioned laterally.
Higher flame reach.
Better combustion.

NEW!!!

THREE-POSITION TAP (for shut-off, high and for very precise low position thanks to the Minimum System).

New pilot burner

Safety in all the burners.
Independent use of each ring.
An only thermocouple.

THERMOCOUPLE VALVE with ON/OFF positions

Models certified according to European Regulation UE 2016/426 and
European Standards UNE EN 497 and UNE EN 203-1 and UNE EN 203-2-1.

Adapted connections (please refer to page 53).

*Professional use burners. Perfect for cooking paella or
rice dishes, and to use with large pots, pans, stills and
distillation devices. Specially designed for the restaurant,
small artisan food industries and microbreweries.*



GT-250



TT-380



TT-600



TT-900



TT-460



TT-700




TT-500

Models certified according to European Regulation UE 2016/426 and European Standards UNE EN 497 and UNE EN 203-1 and UNE EN 203-2-1.

⚠️ *For higher weight, we recommend the use of additional support
The burners are only suitable for the manufacturer's given gas type.

GT-250



| | | | |
|---|-------------------------|---------------|--|
| Model 1 | Gas (mbar) / Power (kW) | Butane | 29 mbar / 7.00 kW |
| | | Propane | 37 mbar / 7.00 kW |
| Model 2 | Gas (mbar) / Power (kW) | Propane | 50 mbar / 11.20 kW (only approved for gas cylinders) |
| Model 3 | Gas (mbar) / Power (kW) | Natural gas | 20 mbar / 9.50 kW |
| Gas stove diameter | | 25 cm | |
| Recommended cooking pot diameter | | 35 to 50 cm | |
| Cooking volume capacity  | | 25 to 50 l | |
| Recommended maximum weight | | up to 100 kg* | |

TT SERIES INDOOR BURNERS



Flames, a sensorial journey


Models certified according to European Regulation UE 2016/426 and European Standards UNE EN 497 and UNE EN 203-1 and UNE EN 203-2-1.

⚠️ *For higher weight, we recommend the use of additional support
The burners are only suitable for the manufacturer's given gas type.

TT-380

Includes short adjustable legs.




| | | | |
|---|-------------------------|-------------|--|
| Model 1 | Gas (mbar) / Power (kW) | Butane | 29 mbar / 12.12 kW |
| | | Propane | 37 mbar / 12.12 kW |
| Model 2 | Gas (mbar) / Power (kW) | Propane | 50 mbar / 17.17 kW (only approved for gas cylinders) |
| Model 3 | Gas (mbar) / Power (kW) | Natural gas | 20 mbar / 15.53 kW |
| Gas burner diameter | | 38 cm | |
| Recommended paella pan diameter | | 50 to 60 cm | |
| Cooking volume capacity  | | 50 to 150 l | |
| Recommended maximum weight | | 11.50 kg* | |

TT-460

Includes short adjustable legs.



| | | | |
|---|-------------------------|-------------|--|
| Model 1 | Gas (mbar) / Power (kW) | Butane | 29 mbar / 14.04 kW |
| | | Propane | 37 mbar / 14.04 kW |
| Model 2 | Gas (mbar) / Power (kW) | Propane | 50 mbar / 20.58 kW (only approved for gas cylinders) |
| Model 3 | Gas (mbar) / Power (kW) | Natural gas | 20 mbar / 19.05 kW |
| Gas burner diameter | | 46 cm | |
| Recommended paella pan diameter | | 65 to 80 cm | |
| Cooking volume capacity  | | 50 to 150 l | |
| Recommended maximum weight | | 33 kg* | |


Models certified according to European Regulation UE 2016/426 and European Standards UNE EN 497 and UNE EN 203-1 and UNE EN 203-2-1.

⚠️ *For higher weight, we recommend the use of additional support
The burners are only suitable for the manufacturer's given gas type.

TT-500

Includes short adjustable legs.




| | | | |
|---|-------------------------|-------------|--|
| Model 1 | Gas (mbar) / Power (kW) | Butane | 29 mbar / 15.11 kW |
| | | Propane | 37 mbar / 15.11 kW |
| Model 2 | Gas (mbar) / Power (kW) | Propane | 50 mbar / 19.93 kW (only approved for gas cylinders) |
| Model 3 | Gas (mbar) / Power (kW) | Natural gas | 20 mbar / 19.31 kW |
| Gas burner diameter | | 50 cm | |
| Recommended paella pan diameter | | 65 to 80 cm | |
| Cooking volume capacity  | | 50 to 150 l | |
| Recommended maximum weight | | 33 kg* | |

TT-600

Includes short adjustable legs.



| | | | |
|---|-------------------------|--------------|--|
| Model 1 | Gas (mbar) / Power (kW) | Butane | 29 mbar / 21.41 kW |
| | | Propane | 37 mbar / 21.41 kW |
| Model 2 | Gas (mbar) / Power (kW) | Propane | 50 mbar / 32.26 kW (only approved for gas cylinders) |
| Model 3 | Gas (mbar) / Power (kW) | Natural gas | 20 mbar / 29.90 kW |
| Gas burner diameter | | 60 cm | |
| Recommended paella pan diameter | | 80 to 90 cm | |
| Cooking volume capacity  | | 150 to 200 l | |
| Recommended maximum weight | | 41.50 kg* | |


Models certified according to European Regulation UE 2016/426 and European Standards UNE EN 497 and UNE EN 203-1 and UNE EN 203-2-1.

⚠️ *For higher weight, we recommend the use of additional support
The burners are only suitable for the manufacturer's given gas type.

TT-700

Reinforced tripod included.




| | | | |
|---|-------------------------|--------------|--|
| Model 1 | Gas (mbar) / Power (kW) | Butane | 29 mbar / 26.12 kW |
| | | Propane | 37 mbar / 26.12 kW |
| Model 2 | Gas (mbar) / Power (kW) | Propane | 50 mbar / 31.37 kW (only approved for gas cylinders) |
| Model 3 | Gas (mbar) / Power (kW) | Natural gas | 20 mbar / 31.90 kW |
| Gas burner diameter | | 70 cm | |
| Recommended paella pan diameter | | 90 to 115 cm | |
| Cooking volume capacity  | | 150 to 200 l | |
| Recommended maximum weight | | 93.50 kg* | |

TT-900

Reinforced tripod included.



| | | | |
|---|-------------------------|---------------|--|
| Model 1 | Gas (mbar) / Power (kW) | Butane | 29 mbar / 35.98 kW |
| | | Propane | 37 mbar / 35.98 kW |
| Model 2 | Gas (mbar) / Power (kW) | Propane | 50 mbar / 43.95 kW (only approved for gas cylinders) |
| Model 3 | Gas (mbar) / Power (kW) | Natural gas | 20 mbar / 42.03 kW |
| Gas burner diameter | | 90 cm | |
| Recommended paella pan diameter | | 100 to 130 cm | |
| Cooking volume capacity  | | 200 to 250 l | |
| Recommended maximum weight | | 180.00 kg* | |

*Three principles
guide us; durability,
strength, and power.*



O and M series, industrial burners



Unique in the world. They are the most powerful in this market sector.

Patented A burner

Double stabilising and compensating fuel-air mixing chamber.

Direct and fast fire.

2 KW power

Approved for indoor use.

Safety valve with built-in thermocouple in each supply socket.

Models certified according to European Regulation UE 2016/426
and European Standards UNE EN 497, UNE EN 203-1, and UNE EN 230-2-1.

Adapted connections (please refer to page 53).

Burners suited for the HoReCa sector, gastronomic events, handmade food industries, production of essence fragrances, convenience food, or beer and liquor, as well as for meat and bee-keeping industries.



M-400



O-900



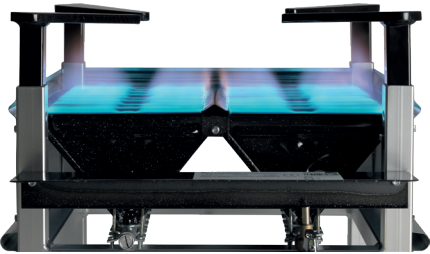
O-1200


Flames, a sensorial journey

Models certified according to European Regulation UE 2016/426, and European Standards UNE EN 497, UNE EN 203-1 and UNE EN 230-2-1.

⚠️ *For higher weight, we recommend the use of additional support
The burners are only suitable for the manufacturer's given gas type.

M-400



| | | | |
|---|-------------------------|-----------------|--------------------|
| Model 1 | Gas (mbar) / Power (kW) | Propane | 50 mbar / 31.00 kW |
| Model 2 | Gas (mbar) / Power (kW) | Natural gas | 20 mbar / 31.00 kW |
| Burner measurements | | 41 x 41 x 45 cm | |
| Recommended cooking pot diameter | | 60 to 90 cm | |
| Cooking volume capacity  | | 200 to 500 l | |
| Recommended maximum weight | | 200 kg* | |

O AND M SERIES, INDUSTRIAL BURNERS




Models certified according to European Regulation UE 2016/426, and European Standards UNE EN 497, UNE EN 203-1 and UNE EN 230-2-1.

⚠️ *For higher weight, we recommend the use of additional support
The burners are only suitable for the manufacturer’s given gas type.


O-900



| | | | |
|---|-------------------------|---------------|--------------------|
| Model 1 | Gas (mbar) / Power (kW) | Propane | 50 mbar / 60.10 kW |
| Model 2 | Gas (mbar) / Power (kW) | Natural gas | 20 mbar / 60.10 kW |
| Gas burner diameter | | 90 cm | |
| Recommended paella pan diameter | | 130 to 160 cm | |
| Cooking volume capacity  | | 900 l | |
| Recommended maximum weight | | 400 kg* | |

O-1200



| | | | |
|---|-------------------------|---------------|--------------------|
| Model 1 | Gas (mbar) / Power (kW) | Propane | 50 mbar / 97.10 kW |
| Model 2 | Gas (mbar) / Power (kW) | Natural gas | 20 mbar / 97.10 kW |
| Gas burner diameter | | 120 cm | |
| Recommended paella pan diameter | | 160 to 200 cm | |
| Cooking volume capacity  | | 1,500 l | |
| Recommended maximum weight | | 600 kg* | |

O and M series accessories

Lifting legs

Manufactured in steel. Adjustable and suitable for all O and M series models.

_Short lifting legs, 31 cm leg height.

_Long lifting legs, 43 cm leg height.



Lifting legs with wheels

Manufactured in steel. 33 cm leg height. Fitted with brakes, allowing for very easy movement of the burner. Suitable for all O and M series models.



Windscreens

Sectional windscreen accessory for oversize pans. Measurements 45 x 74 cm
When using the burners outside, we recommend the use of a windscreen to protect the flame. This will ensure an efficient combustion as well as less loss of cooking container temperature.

| Ø Paella Pan | |
|---------------|----------|
| 115 cm | 5 pieces |
| 130 to 160 cm | 6 pieces |
| 180 cm | 7 pieces |
| 200 cm | 8 pieces |
| > Ø200 cm | 9 pieces |





accessories

Grilling pan

Enamel steel grilling pan in Ø36 and Ø46 cm.
Fast heat distribution.

_Grilling pan Ø36 cm.

Fits 1 Kg of meat, seafood, or vegetables.
Specially suited for G-250, T-250, T-300 and GT-250 Models.

_Grilling pan Ø46 cm.

Fits 2 Kg of meat, seafood, or vegetables.
Specially suited for T-380 and TT-380 Models.



Universal windscreen

Sectional windscreen manufactured in galvanized steel.

Attaches directly to the pan and is adjusted with a slight bend.

Windscreen measurements 15 x 68 cm.

⚠ When used on work benches, the burner must be mounted on short adjustable lifting legs.

| Ø Paella Pan | |
|--------------|----------|
| 70 cm | 3 pieces |
| 80 to 100 cm | 4 pieces |



accessories

Adjustable short legs

The legs are manufactured in steel and their length is 12.5 cm.

These legs are adjustable at the base and suitable for all T and TT series models.



Long adjustable legs

The legs are manufactured in steel and their length is 67.5 cm. These legs are adjustable at the base. Maximum bearing weight 20 Kg. Suitable for paella-burner models: T-300, T-380, T-460, TT-380 and TT-460.



Adjustable tripod

Tripod with expandable brackets manufactured in steel. The length of the legs is 65 cm.

Suitable for paella-burner models: T-180, T-250, T-300, T-380, T-460, T-500, T-600, TT-380, TT-460, TT-500 and TT-600.



Reinforced legs

The length of the legs is 65 cm.

Suitable for paella-burner models: T-460, T-500, T-600, T-700, TT-460, TT-500, TT-600 and TT-700.

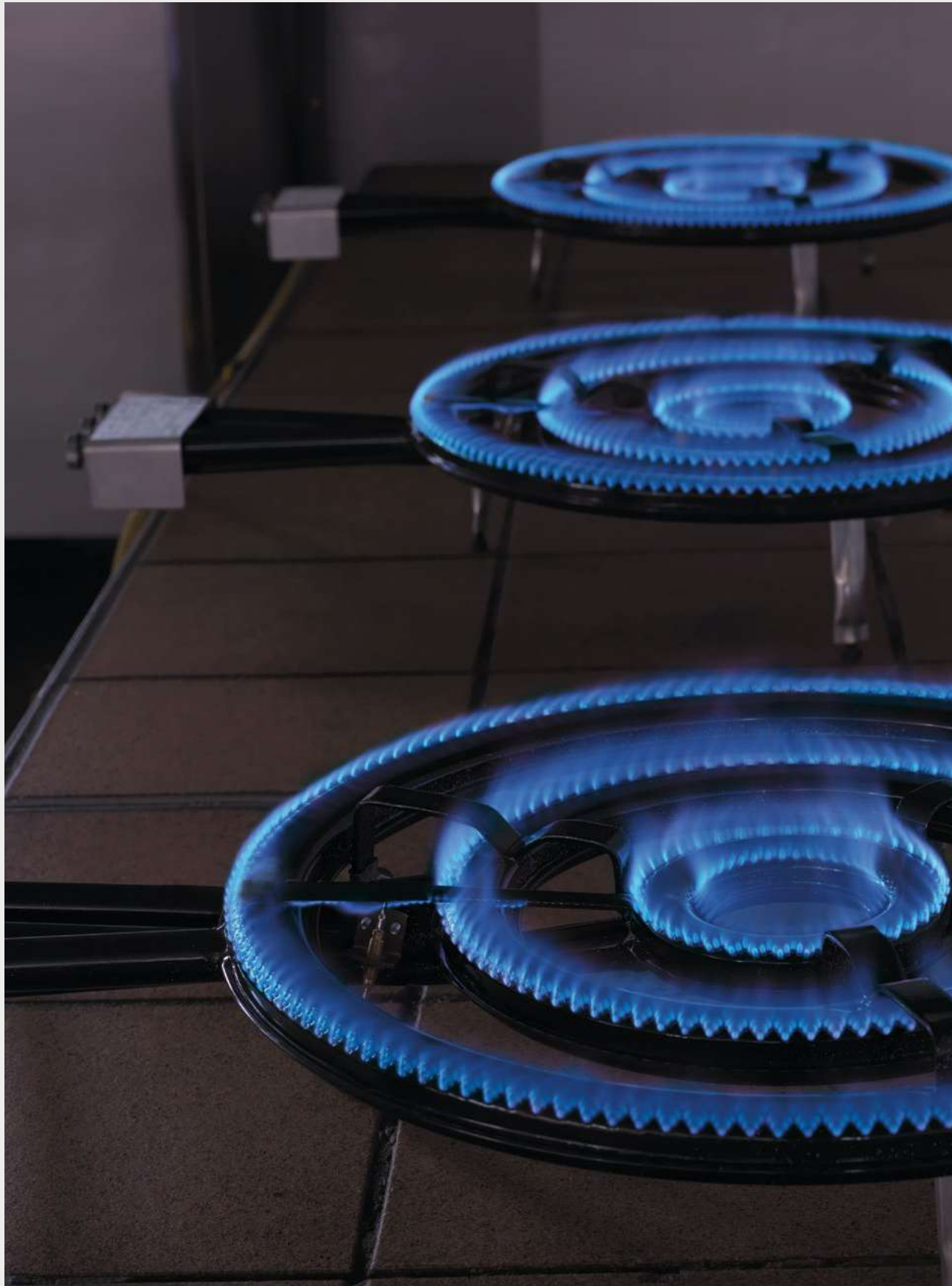


Reinforced tripod

Manufactured in steel and very sturdy. Height 74.4 cm.

Available models: Reinforced tripod T-380 and TT-380. Reinforced tripod T-460 and TT-460. Reinforced tripod T-500, T-600, TT-500 and TT-600. Reinforced tripod T-700 and TT-700.





adapted connections

* Please inquire about any other connections.

- A. 9 mm
- B. 12 mm
- C. 1/2" Thread
- D. Natural gas connection
- E. 1/4" Left thread
- F. 1/4" Right thread
- G. 5/8" Thread



A



B



C



D



E



F



G



paella pans

Polished steel pan



Manufactured from polished steel sheet. The pan's special surface texture prevents heat induced bending and maintains the original curved shape. Round edge finish and riveted handles.

| Ø | Servings | Handles |
|--------|----------|---------|
| 22 cm | Snack | 2 |
| 24 cm | 1 | 2 |
| 26 cm | 2 | 2 |
| 28 cm | 3 | 2 |
| 30 cm | 4 | 2 |
| 32 cm | 5 | 2 |
| 34 cm | 6 | 2 |
| 36 cm | 7 | 2 |
| 38 cm | 8 | 2 |
| 40 cm | 9 | 2 |
| 42 cm | 10 | 2 |
| 46 cm | 12 | 2 |
| 50 cm | 13 | 2 |
| 55 cm | 16 | 2 |
| 60 cm | 20 | 2 |
| 65 cm | 25 | 2 |
| 70 cm | 30 | 2 |
| 80 cm | 40 | 4 |
| 90 cm | 50 | 4 |
| 100 cm | 85 | 4 |
| 115 cm | 120 | 4 |
| 130 cm | 200 | 6 |



Adequate serving size for food sampling standards.

Enamel steel pan



Manufactured from enamelled steel sheet. Round edge finish and riveted handles.

| Ø | Servings | Handles |
|--------|----------|---------|
| 10 cm | Mini | 2 |
| 12 cm | Mini | 2 |
| 15 cm | Mini | 2 |
| 20 cm | Mini | 2 |
| 22 cm | Snack | 2 |
| 24 cm | 1 | 2 |
| 26 cm | 2 | 2 |
| 28 cm | 3 | 2 |
| 30 cm | 4 | 2 |
| 32 cm | 5 | 2 |
| 34 cm | 6 | 2 |
| 36 cm | 7 | 2 |
| 38 cm | 8 | 2 |
| 40 cm | 9 | 2 |
| 42 cm | 10 | 2 |
| 46 cm | 12 | 2 |
| 50 cm | 13 | 2 |
| 55 cm | 16 | 2 |
| 60 cm | 20 | 2 |
| 65 cm | 25 | 2 |
| 70 cm | 30 | 2 |
| 80 cm | 40 | 4 |
| 90 cm | 50 | 4 |
| 100 cm | 85 | 4 |
| 115 cm | 120 | 4 |



Enamel steel for induction and vitro-ceramic cookers

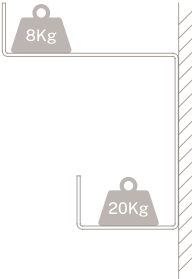


| Ø | Servings | Handles |
|-------|----------|---------|
| 30 cm | 4 | 2 |
| 32 cm | 5 | 2 |
| 34 cm | 6 | 2 |
| 36 cm | 7 | 2 |
| 38 cm | 8 | 2 |

Reinforced steel hanger

by Ximo Roca Design

Sturdy and with ample storage capability. Space saving. Appropriate for paella pans, grilling pans and deeper flat pans.



paella pans

Giant paella pan



Valencian style paella pan, appropriate for gastronomic events, catering and traditional feasts.

Manufactured from 4 mm polished steel sheet.
Round edge finish and riveted handles.

160 cm diameter. Appropriate for gas and firewood.

Nº RGSEAA / Nº RSEAM 39.005086/V (Spanish Sanitary Registration Numbers) Nº DCA: 5173

| Ø | Servings | Handles | Steel sheet thickness | Ø Outside | Ø Inside | Height | Volume capacity |
|--------|----------|---------|-----------------------|-----------|----------|---------|-----------------|
| 160 cm | 400 | 4 | 4 mm | 162 cm | 140 cm | 13.5 cm | 210 l |



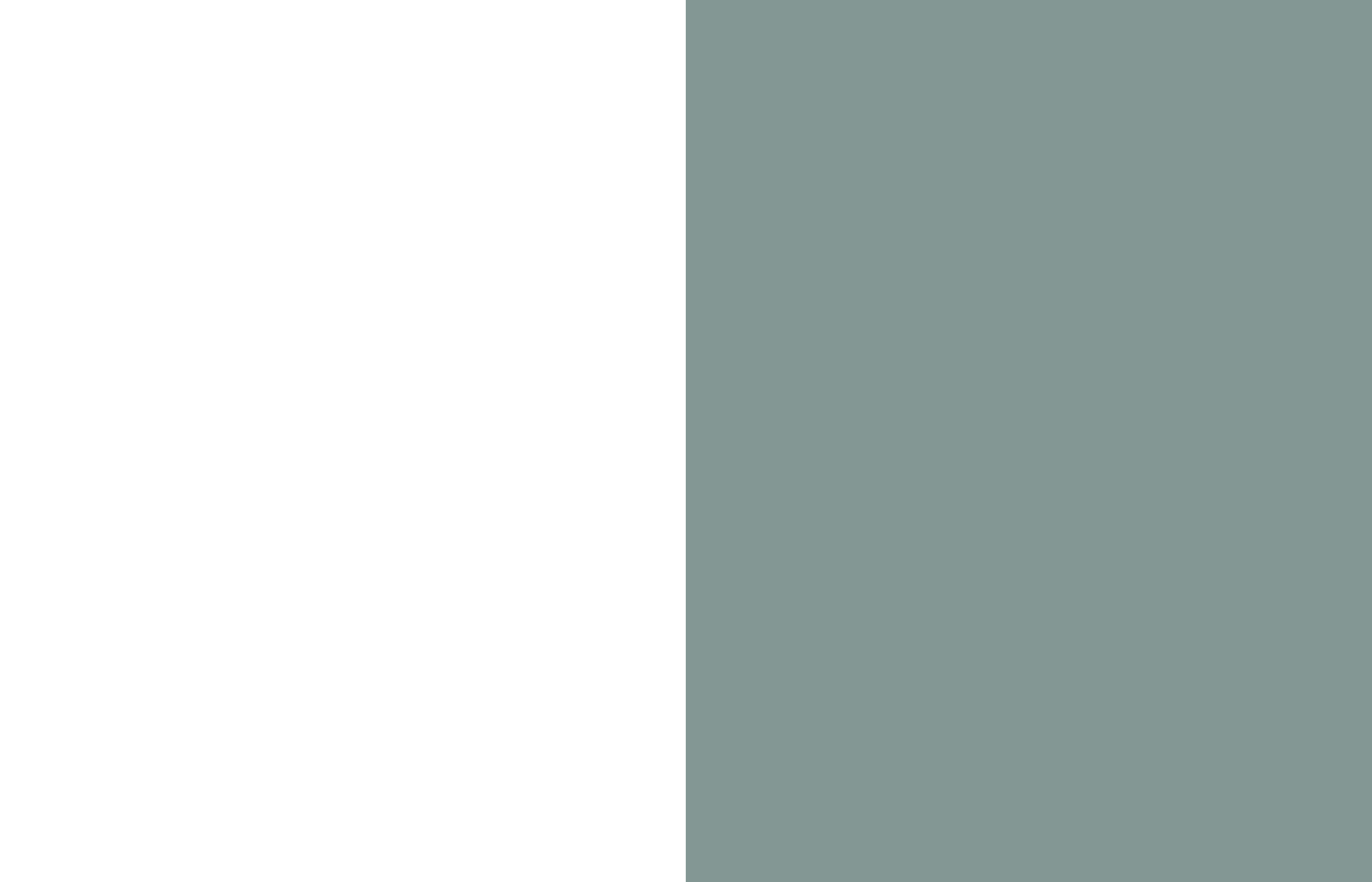


#FLAMESVLC



Flames, committed to quality

MADE
SPAIN



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Ximo Roca Design

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