



CHIEFTAIN

G1838X Single Pan, Twin Basket Fryer

Key features

- Accurate temperature control and recovery
 - Efficient high yield performance
- All stainless steel constructions
 - Robust construction to withstand busy demands
- Temperature range between 140 - 190°C
 - Variable, precise control
- Piezo ignition
 - Simple, trouble-free operation
- Fast-acting safety thermostat
 - Power cut to unit if oil overheats
- Supplied with fish grid, baskets and lid
 - Everything you need to start frying

Accessories

- Side Screens
- Hob capper (joins two units)
- Factory fitted, adjustable castors

Similar Models

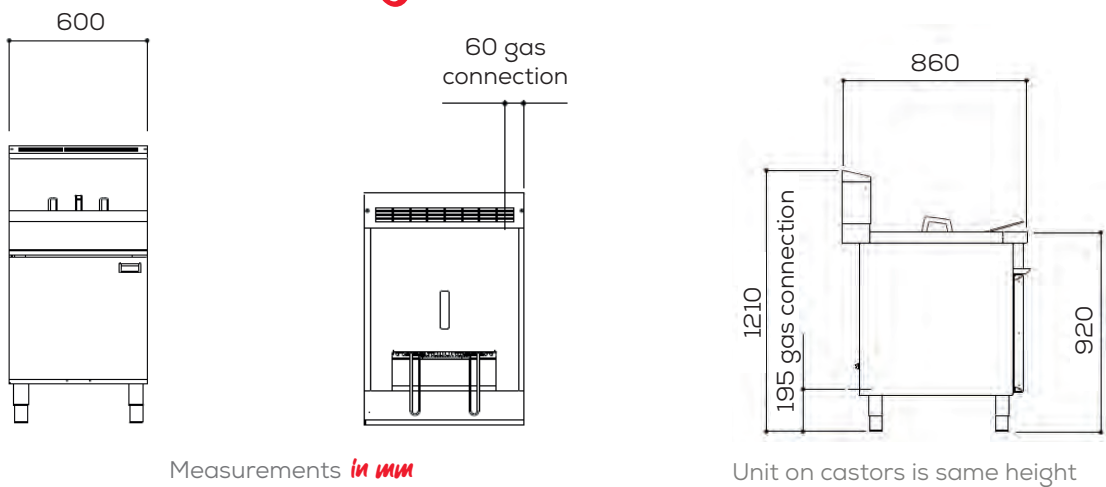
- G1808X single basket fryer
- G3860 twin basket fryer
- G401 twin basket fryer
- E1838 single basket fryer



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G1838X

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Specification details

Total rating (natural and propane - kW - Nett)			30
Total rating (natural and propane - btu/hr - gross)			112,600
Inlet size (natural and propane)			3/4" BSP
Flow rate - natural (m³/hr)			3.14
Flow rate - propane (kg/hr)			2.22
Inlet pressure (natural and propane - mbar)			20 / 37
Operating pressure (natural and propane - mbar)			11.2 / 34.5
Oil capacity (litres)			24
Hourly chip output (kg)			55
Weight (kg)			92
Packed weight (kg)			102
Packed dimensions (w x d x h - mm)			650 x 1000 x 1300
GTIN numbers			
Nat Gas (feet)	Nat Gas (castors)	LPG (feet)	LPG (castors)

Installation notes

Adequate ventilation must be provided to supply sufficient fresh air for combustion and to allow easy removal of any such products that may present a risk to health. Please consult current legislation for details that relate to specific locations.

Install unit on a level, fireproof surface in a well-lit, draught free position. If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

A clearance of 150mm between appliance and any combustible wall and a minimum vertical clearance of 1220mm above the top edge of flue should be observed.

