

# **CHIEFTAIN**

# G1848X Twin Pan Fryer

### Key features

- Two independently controlled pans
  - Energy efficient as only use one pan during quieter periods
- 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 grids, baskets and lid
  - Everything you need to start frying

#### Accessories

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

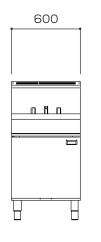
#### Similar Models

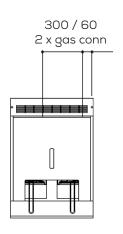
- G1838X twin basket fryer
- G3865 twin pan fryer
- G421 twin pan fryer
- E1848 twin pan fryer

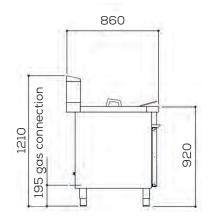


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Measurements in mm

Unit on castors is same height

# Specification details

Total rating (natural and propane - kW - Nett)			33.4
Total rating (natural and propane - btu/hr - gross)			125,400
Inlet size (natural and propane)			1/2" BSP*
Flow rate - natural (m³/hr)			1.75 x 2
Flow rate - propane (kg/hr)			1.23 x 2
Inlet pressure (natural and propane - mbar)			20 / 37
Operating pressure (natural and propane - mbar)			13 / 37
Oil capacity (litres)			15 x 2
Hourly chip output (kg)			36 x 2
Weight (kg)			116
Packed weight (kg)			126
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)

<sup>\*</sup> terminating in 3/4" BSP manifold)

#### 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.

