

# CHIEFTAIN FRYERS

E1808, E1838 and E1848



E1838 twin pan fryer

## DESCRIPTION

Heavy duty electric fryers with stainless steel hob and mild steel pan. Supplied on legs as standard or with optional castors (specify at time of order). Tubular elements are thermostatically controlled with adjustable range from 140°C to 190°C.

Wire mesh basket(s) provided may be located upon rear hanging rail for draining. A removable lid is provided to be placed over pan(s) when not in use.

A pan strainer is positioned in the cool zone at the pan bottom to collect sediment during operation.

E1848 is a twin pan model for added flexibility and functionality.

## FEATURES and BENEFITS

- *Single or twin pan models*
  - choice to suit your menu requirements
- Integral lid supplied as standard
  - protects and extends oil life
- Sediment collection zone
  - keeps oil clean for longer
- Rotating tubular elements
  - Provides easy access for maintenance and cleaning
- Removable pan strainer
  - Collects debris during operation to ease cleaning

## VENTILATION

Adequate ventilation, whether natural or mechanical, must be provided to supply sufficient fresh air and to allow easy removal of any products that may present risk to health. Recommendations for ventilation of appliances are given in BS5440:2 and HVCA specification DW/172.

For multiple installations, requirements for individual appliances should be added together. Installation of any such system must be completed in accordance with local and/or national regulations that apply at time of commissioning.

## OPTIONAL ACCESSORIES

- Pair of stainless steel side screens
- Hob capper (to join two units)
- Factory fitted castors

## SITING

Install range on a level, fireproof surface in a well lit position. Units are best situated below a ventilating canopy to remove cooking vapours etc.

Installation must be made in accordance with local and / or national regulations applying at the time.

A competent installer must be employed.

If floor is made of a combustible material, local fire requirements must be checked to ensure compliance.

A clearance of 150mm should be observed between appliance rear and any combustible wall.

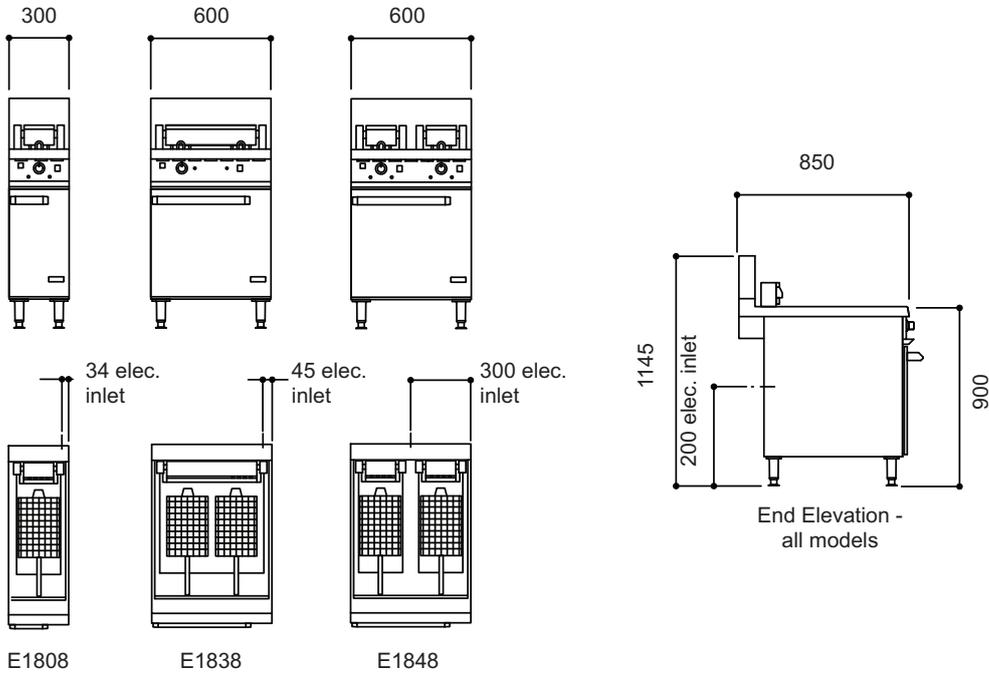




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## MODEL DIMENSIONS (in mm)



## SPECIFICATION DETAILS

	<b>E1808</b>	<b>E1838</b>	<b>E1848</b>
Oil capacity (litres)	19	39	2 x 19
Electrical rating (kW)	9.6	19.2	19.2
Electrical supply voltage	400V 2N~ or 230 - 240V~	400V 3N~ or 230 - 240V~	400V 2N~ or 230 - 240V~
Amps per phase (A)	L1:20.42, L2:20.42	L1:32.7, L2:32.7, L3:16.35	L1:40.85, L2:40.85
Hourly chip output (kg)*	27	54	2 x 27
Basket size (w x d x h - mm)	200 x 290 x 140	200 x 290 x 140 (x2)	200 x 290 x 140 (x2)
Weight (kg)	51	78	100
Packed weight (kg)	56	86	108
Height on castors (mm)	920	920	920

\* pre-blanching, chilled, 10mm size

