

CHIEFTAIN FRYERS

G1808X, G1838X and G1848X



DESCRIPTION

Heavy duty, high performance, easy to use gas fryers with manual controls. Three models available, all stainless steel with mild steel pan. Available on legs as standard or optional castors. Accurate, fast response operating thermostat and safety override thermostat for precise controllability.

Wire mesh baskets are mounted on bracket at rear of pan for draining. A removable lid is also supplied as standard to shield pan(s) when unit is not in use. A fish grid is also supplied, positioned within sediment zone at pan bottom.

Fryer shown with optional castors.

FEATURES and BENEFITS

- Accurate temperature control and recovery
 - *efficient high yield performance*
- Supplied with lid as standard
 - *protects and extends oil life*
- Burner lit by spark igniter
 - *easy and safe to operate*
- Single and twin pan models available
 - *choose the model that best suits your business*
- Fitted with safety thermostat as standard
 - *cuts off gas in the event of any emergency*

OPTIONAL ACCESSORIES

- Side screens
- Hob capper
- Factory fitted castors
- Filtration system

VENTILATION

Adequate ventilation, whether natural or mechanical, must be provided to supply sufficient fresh air for combustion and to allow easy removal of such 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

SITING

Units should be installed on a level, fireproof floor in a well lit, draught free position.

A clear space of 150mm should be left between rear and sides of fryer and any combustible wall.

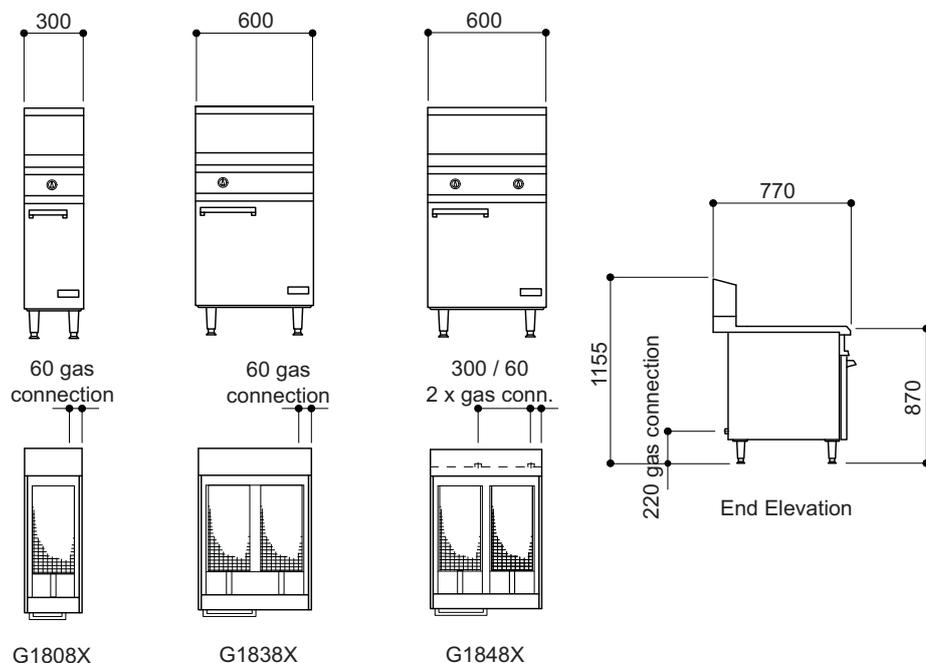




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MODEL DIMENSIONS (in mm)



SPECIFICATION DETAILS

* ratings are gross values

	G1808X	G1838X	G1848X
Oil capacity (litres)	15	24	15 x 2
Hourly chip output * (kg)	32	55	36 x 2
Gas rating (kW)	20	36	20 x 2
Gas rating (Btu/hr)	68,000	122,000	68,000 x 2
Gas inlet (Nat./Prop.)	1/2" BSP	3/4" BSP	1/2" BSP (terminating in 3/4" BSP manifold)
Flow rate - Nat. (m ³ /hr)	1.90	3.44	3.80
Flow rate - Prop. (kg/hr)	1.40	2.41	2.80
Gas pressure (natural)	15mbar	15mbar	15mbar
Gas pressure (propane)	37mbar	37mbar	37mbar
Weight (kg)	64	92	116
Packed weight (kg)	65.5	94	119

