

G1808X, G1838X and G1848X GAS CHIEFTAIN FRYERS



G1838X fryer

KEY FEATURES

- Accurate temperature control and recovery
- *efficient high yield performance*
- Supplied with lid as standard
- *protects and extends life of oil*
- Burner lit by spark ignition
- *easy and safe to operate*
- Fitted with safety thermostat as standard
- *cuts off gas in the event of emergency*
- All stainless steel finish (*interior and exterior*)
- *easy to clean*
- Available on castors
- *specify at time of order*

MODELS and ACCESSORIES

G1808X single pan, single basket fryer

G1838X single pan, twin basket fryer

G1848X twin pan, single basket (*per pan*) fryer

- Side screen
- Hob capper
- Factory fitted 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.

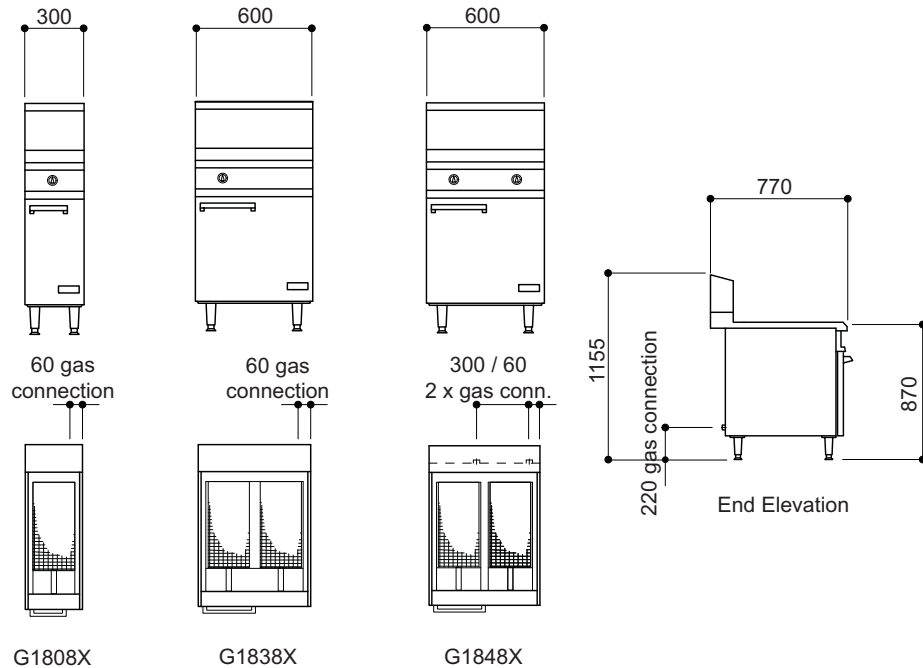
A clearance of 150mm between appliance and any combustible wall and a minimum vertical clearance of 1220mm above the top edge of flue should be observed.





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MODEL DIMENSIONS (in mm)



* btu/hr ratings are gross values

SPECIFICATION DETAILS

	G1808X	G1838X	G1848X
Oil capacity (litres)	15	24	15 x 2
Hourly chip output * (kg)	32	55	36 x 2
Gas rating (kW)	18.1	32.5	18.1 x 2
Gas rating (Btu/hr)	67,900	122,000	67,900 x 2
Gas inlet (Nat./Prop.)	1/2" BSP	3/4" BSP	1/2" BSP x 2 (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)	70	102	126