

G1006X, G1066X, G1006BX and G1006FX GAS CHIEFTAIN RANGES



G1006X six burner range

MODELS and ACCESSORIES

G1006X Four burner range - general purpose oven

G1066X Six burner range - general purpose oven

G1006BX Single bullseye solid top range -
general purpose oven

G1006FX Twin bullseye solid top range -
general purpose oven

- Pot rack (900mm wide)
- Pot rack (1800mm wide)
- Oven shelf
- Factory fitted castors

KEY FEATURES

- Each open top burner is rated at a powerful 8.25kW
- *heavy duty performance*
- Four and six burner models available
- *choice improves menu flexibility*
- 2/1 gastronom compatible oven with drop-down door
- *robust construction provides resting area for trays*
- Twin bullseye hob unit reaches a massive 520°C
- *zonal heat provides varied warming potential*
- Single and twin bullseye solid top models available
- *choose a model to suit your scale of business*
- Precise oven temperature control
- *provided by direct acting thermostat*
- Anti-tilt shelves
- *help prevent accidents when removing items*
- Oven lit by spark ignition
- *igniter located upon inner front frame*
- All stainless steel finish (*interior and exterior*)
- *easy to clean*
- Models available on castors
- *specify at time of order*

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.

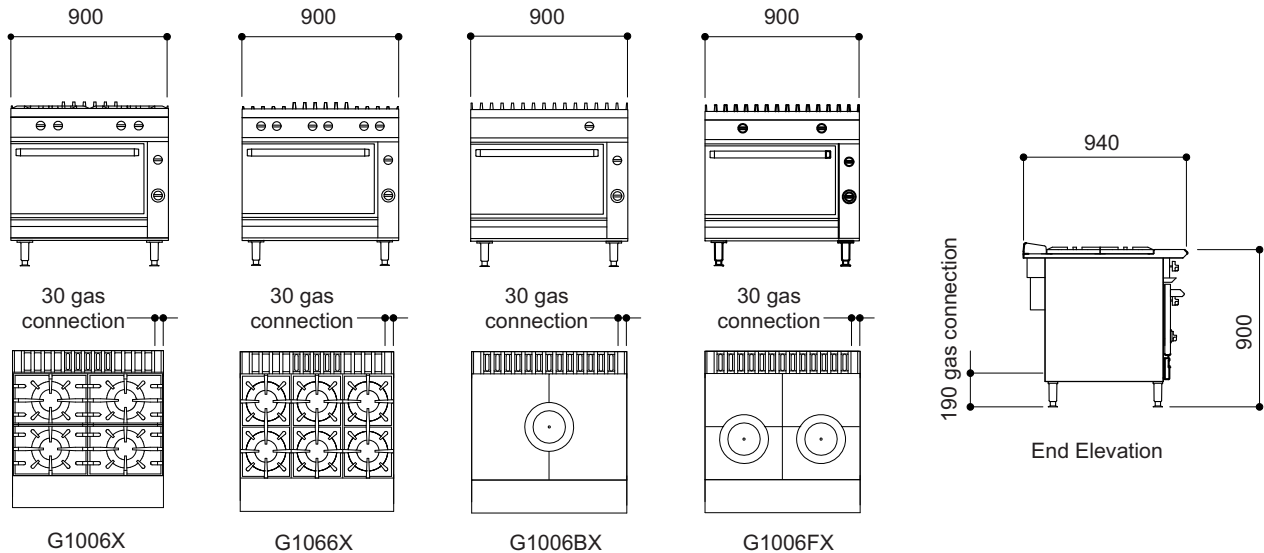
A clearance of 150mm between appliance and any combustible wall and a minimum vertical clearance of 1220mm above the top edge of flue should be observed.





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MODEL DIMENSIONS (in mm)



* btu/hr ratings are gross values

SPECIFICATION DETAILS

	G1006X	G1066X	G1006BX	G1006FX
Oven capacity (w x d x h - mm)	650 x 530 x 325	650 x 530 x 325	650 x 530 x 325	650 x 530 x 325
Oven shelf (w x d - mm)	650 x 530	650 x 530	650 x 530	650 x 530
Oven rating * (kW - btu/hr)	11 / 37,000	11 / 37,000	11 / 37,000	11 / 37,000
Hob rating * (kW - btu/hr)	8.25 / 28,100 x 4	8.25 / 28,100 x 6	10.45 / 35,700	8.25 / 28,100 x 2
Total rating * - Nat. (kW - btu/hr)	40.1 / 150,100	55.1 / 207,100	19.7 / 73,900	25.1 / 94,100
Total rating * - Prop. (kW - btu/hr)	40.1 / 150,100	55.1 / 207,100	19.7 / 73,900	21.3 / 79,500
Inlet pressure - Nat. (mbar)	20	20	20	20
Inlet pressure - Prop. (mbar)	37	37	37	37
Flow rate - Nat. (m ³ /hr)	4.20	5.80	2.00	2.10
Flow rate - Prop. (kg/hr)	3.10	4.30	1.40	1.50
Operating pressure - Nat. (mbar)	15	15	15	15
Operating pressure - Prop. (mbar)	37	37	37	37
Gas inlet (Nat. and prop. gas)	3/4" BSP	3/4" BSP	3/4" BSP	3/4" BSP
Weight (kg)	240	250	245	240
Packed weight (kg)	255	265	260	255
Height on castors (mm)	925	925	925	925