



CHIEFTAIN

G1026X Four Burner Boiling Table

Key features

- High powered 7.5kW burners
 - Quick heat up, reduced waiting time
- Individual heavy duty cast iron pan supports
 - Long-lasting and robust
- Full width drip tray catches grease and debris
 - Easy to remove and keep clean
- Open cabinet below hob
 - Provides valuable additional storage space

Accessories

- Pot rack
- Factory fitted, adjustable castors

Similar Models

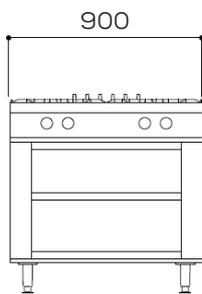
- G1060X Six burner boiling table
- G1026BX Single bullseye boiling table
- G9084 Four burner boiling top
- E1026 Three hotplate electric boiling table



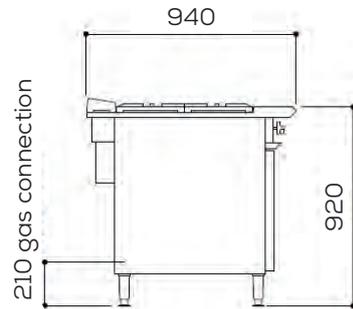
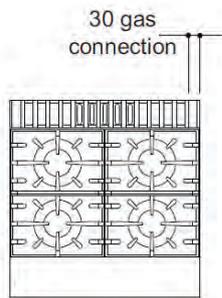
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G1026X

Four Burner Boiling Table



Measurements *in mm*



Unit on castors is same height

Specification *details*

Total rating (natural and propane - kW - Nett)	30		
Total rating (natural and propane - btu/hr - gross)	112,500		
Inlet size (natural)	3/4" BSP		
Inlet size (propane)	1/2" BSP		
Flow rate - natural (m ³ /hr)	3.20		
Flow rate - propane (kg/hr)	2.30		
Inlet pressure (natural and propane - mbar)	20 / 37		
Operating pressure (natural and propane - mbar)	15 / 37		
Hob burner rating * (natural and propane - kW)	7.5 x 4		
Hob burner rating * (natural and propane - btu/hr)	28,100 x 4		
Weight (kg)	141		
Packed weight (kg)	154		
Packed dimensions (w x d x h - mm)	1000 x 1000 x 1100		
GTIN numbers			
Nat Gas (feet)	Nat Gas (castors)	LPG (feet)	LPG (castors)

Installation notes

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.

Unit must be installed on a firm level, non-combustible floor in a well lit position. All models should have a 150mm minimum clearance all round from any combustible wall and 150mm from any non-combustible side wall to allow removal of side panels. There should also be a minimum vertical clearance of 1220mm above top edge of flue.



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