



CHIEFTAIN

G1026BX Single Bullseye Boiling Table

Key features

- Solid top model with removable bullseye
 - Can deliver heat up to 400°C when required
- Graduated heat across the cooking surface
 - Move pans to suit what you're cooking
- 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

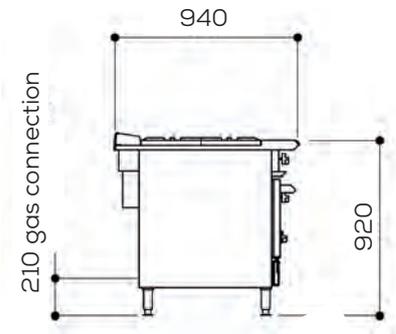
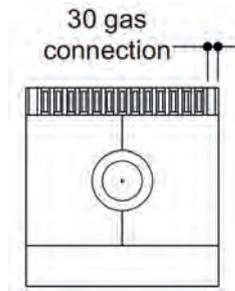
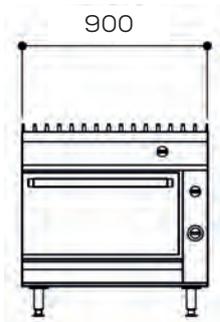
- G1006FX Twin bullseye solid top boiling table
- G1026X Four burner boiling table
- G9081 Solid top boiling top
- E1026 Three hotplate electric boiling table



CHIEFTAIN

G1026BX

Single Bullseye Solid Top Boiling Table



Measurements *in mm*

Unit on castors is same height

Specification *details*

| | | | |
|---|--------------------|------------|---------------|
| Total rating (natural and propane - kW - Nett) | 10 | | |
| Total rating (natural and propane - btu/hr - gross) | 37,500 | | |
| Inlet size (natural) | 3/4" BSP | | |
| Inlet size (propane) | 1/2" BSP | | |
| Flow rate - natural (m ³ /hr) | 1.00 | | |
| Flow rate - propane (kg/hr) | 0.70 | | |
| Inlet pressure (natural and propane - mbar) | 20 / 37 | | |
| Operating pressure (natural and propane - mbar) | 15 / 37 | | |
| Hob burner rating * (natural and propane - kW) | 10 | | |
| Hob burner rating * (natural and propane - btu/hr) | 37,500 | | |
| Weight (kg) | 159 | | |
| Packed weight (kg) | 172 | | |
| 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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