



CHIEFTAIN

E1848X Twin Pan Fryer

Key features

- Two independently controlled pans
 - Energy efficient as only use one pan during quieter periods
- Rotating tubular elements
 - Provides easy access for maintenance and cleaning
- All stainless steel constructions
 - Robust construction to withstand busy demands
- Temperature range between 140 - 190°C
 - Variable, precise control
- Sediment collection zone
 - Protects and extends oil life
- Fast-acting safety thermostat
 - Power cut to unit if oil overheats
- Supplied with fish grid, baskets and lid
 - Everything you need to start frying

Accessories

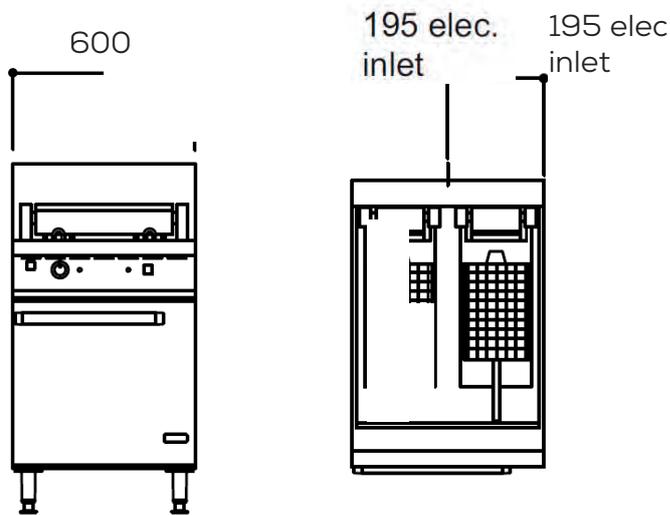
- Side Screens
- Hob capper (joins two units)
- Factory fitted, adjustable castors

Similar Models

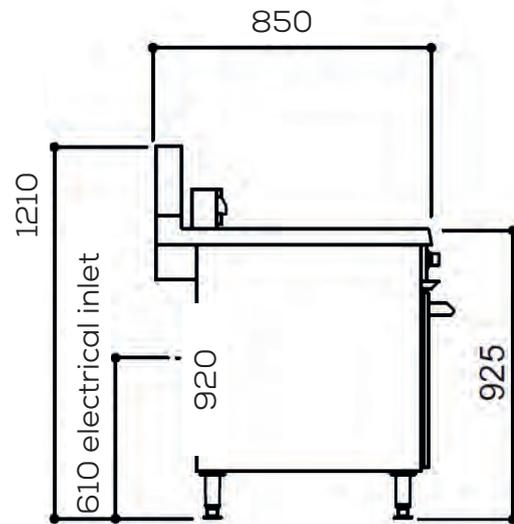
- E1838X single pan, twin basket fryer
- E422 twin pan fryer
- E3865 twin pan fryer
- G1848X twin pan gas fryer



Twin Pan Fryer



Measurements *in mm*



Unit on castors is same height

Specification *details*

Electrical rating (kW)	20	
Electrical supply voltage	400V 3N~	
Electrical current split (A)	L1: 21.7 L2: 43.5 L3: 21.7	
Required electrical supply (A)	63A three phase	
Oil capacity (litres)	2 x 19	
Hourly chip output (kg)	2 x 27	
Basket size (w x d x h - mm)	200 x 290 x 140 (x2)	
Weight (kg)	100	
Packed weight (kg)	108	
Packed dimensions (w x d x h - mm)	650 x 1000 x 1100	
GTIN numbers	On feet	On 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.

