



CHIEFTAIN

G1006FX Twin Bullseye Solid Top Range

Key features

- Solid top model with two removable bullseyes
 - 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
- 2/1 GN compatible oven with anti-tilt shelves
 - Large capacity output
- Wide oven temperature range of 125 - 275°C
 - Ideal to prepare a wide variety of food
- Piezo ignition to oven
 - Simple, trouble-free operation
- Reinforced drop down door
 - Rest food on door when loading / unloading if necessary
- Oven has 4 shelf positions and allows 2 shelf cooking
 - Versatile, ideal for a wide range of menu items
- 18mm thick cast iron solid top
 - Robust and hard-wearing, enough to perform in tough environments

Accessories

- Pot rack
- Oven shelf
- Factory fitted, adjustable castors

Similar Models

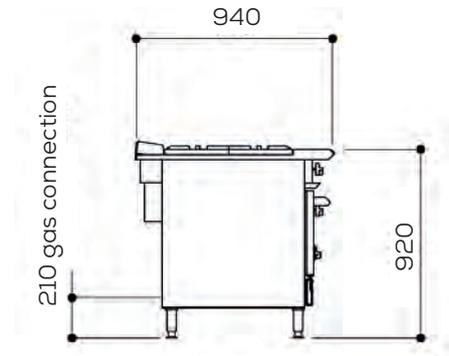
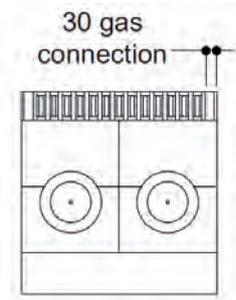
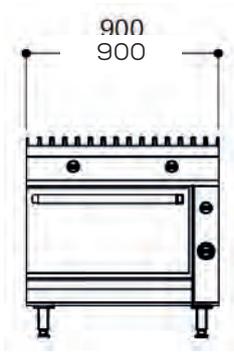
- G1006BX Single bullseye solid top range
- G1006X Four burner heavy duty range
- G9181 Solid top range
- E1006 Three hotplate electric range



CHIEFTAIN

G1006FX

Twin Bullseye Solid Top Range



Measurements *in mm*

Unit on castors is same height

Specification *details*

Total rating (natural and propane - kW - Nett)	23.1		
Total rating (natural and propane - btu/hr - gross)	86,700		
Inlet size (natural and propane)	3/4" BSP		
Flow rate - natural (m ³ /hr)	2.10		
Flow rate - propane (kg/hr)	1.50		
Inlet pressure (natural and propane - mbar)	20 / 37		
Operating pressure (natural and propane - mbar)	15 / 37		
Hob burner rating * (natural and propane - kW)	6.75 x 2		
Hob burner rating * (natural and propane - btu/hr)	25,300 x 2		
Oven burner rating * (natural and propane - kW)	9.6		
Oven burner rating * (natural and propane - btu/hr)	36,000		
Oven dimensions (w x d x h - mm)	650 x 530 x 325		
Oven shelf (w x d - mm)	650 x 530		
Gastronorm compatibility	2/1		
Weight (kg)	240		
Packed weight (kg)	253		
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.



Falcon Foodservice Equipment, Wallace View, Hillfoots Road, Stirling FK9 5PY Scotland
 t: +44 (0) 1786 455 200 e: info@falconfoodservice.com www.falconfoodservice.com

G1006FX/SS/1120