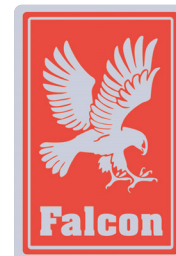


# CHIEFTAIN RANGES

## G1006X, G1066X, G1006BX and G1006FX



### DESCRIPTION

Heavy duty ranges with thermostatically-controlled ovens. Four burner, six burner, single bullseye and twin bullseye models available. Constructed of stainless steel with robust, cast iron pan supports (open tops) and hob fillings (solid tops). Units supplied on legs as standard, a castor option is available. Please specify at time of order.

Single, reinforced drop-down door. Supplied with enamelled base plate, drip trays and 2 grid shelves - all easily removed for cleaning. 5 shelf position cooking. Oven is lit by spark igniter located in lower front frame.

Open top gas taps have fixed high/low settings and are fitted with flame failure devices to shut down gas supply in event of a burner being accidentally extinguished. Solid top models offer zonal heat to suit warming of individual pans as required.

### FEATURES and BENEFITS

- Each open top burner is rated at a powerful 8.25kW  
- *Heavy duty performance*
- Twin bullseye hob unit reaches a massive 520°C  
- *zonal heat provides varied warming potential*
- Precision oven temperature control  
- *provided by direct acting thermostat*
- All stainless steel finish (*interior and exterior*)  
- *easy to clean*
- Anti-tilt shelves  
- *help prevent accidents when removing items*

### VENTILATION

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

### OPTIONAL ACCESSORIES

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

### SITING

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.

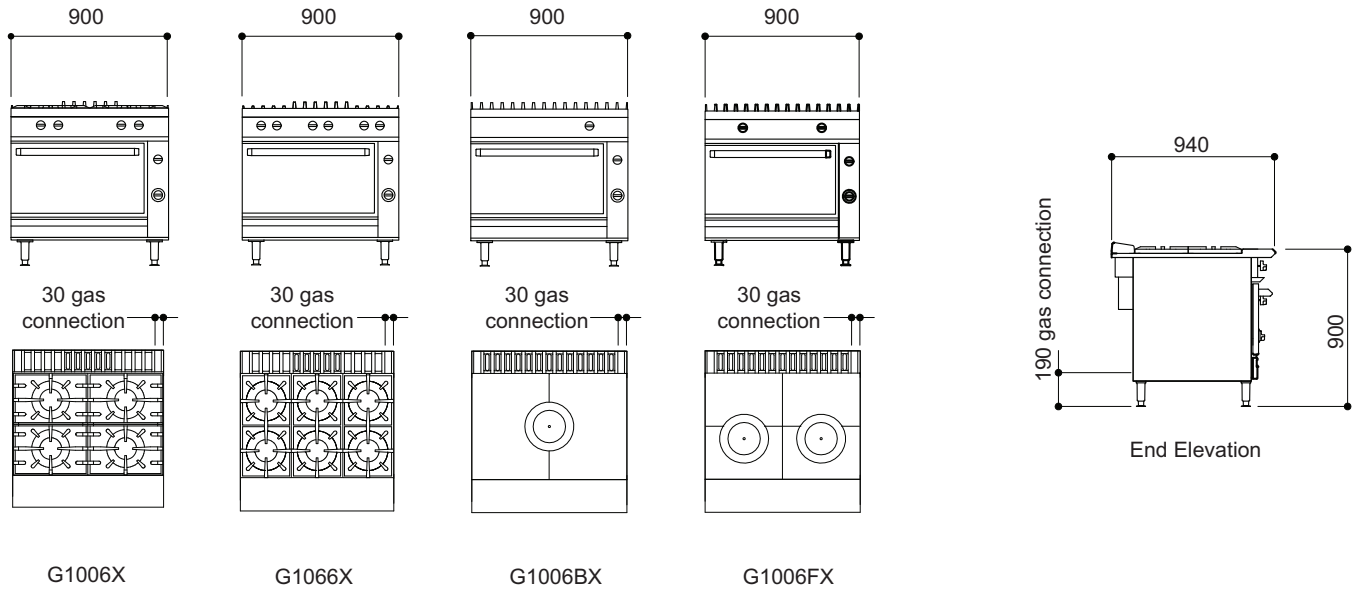




# CHIEFTAIN RANGES

## G1006X, G1066X, G1006BX and G1006FX

### MODEL DIMENSIONS (in mm)



### SPECIFICATION DETAILS

\* ratings are gross values

	<b>G1006X</b>	<b>G1066X</b>	<b>G1006BX</b>	<b>G1006FX</b>
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)	43.8 / 149,000	60.2 / 205,000	19.6 / 68,000	10 / 34,100
Total rating * - Prop. (kW - btu/hr)	43.8 / 149,000	60.2 / 205,000	19.6 / 68,000	10 / 34,100
Inlet pressure - Nat. (mbar)	20	20	20	20
Inlet pressure - Prop. (mbar)	37	37	37	37
Flow rate - Nat. (m <sup>3</sup> /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 (Natural gas)	3/4" BSP	3/4" BSP	3/4" BSP	3/4" BSP
Gas inlet (Propane gas)	3/4" BSP	3/4" BSP	3/4" BSP	3/4" BSP
Weight (kg)	240	250	245	240
Packed weight (kg)	246	256	251	246
Height on castors (mm)	925	925	925	925

