CHIEFTAIN

E2522 Heavy Duty Grill

Key features

- Two independently controlled high powered elements
  - Save energy as just use one element during quieter service periods
- Reversible ribbed brander
  - Better able to cope during busy service periods
- Five position shelf runners
  - Flexible cooking control
- Removable drip tray
  - Catches fats, juices and debris, making cleaning easier
- Supplied with aluminium brander, grid shelf and drip tray
  - All as standard do need to purchase as extras

Accessories

- Floor stand
- Wall bracket
- Bench legs
- Brander (additional)
- Brander carrier (additional)

Similar Models

- G2522 gas heavy duty grill
- G1528 gas heavy duty grill
- E600 rise and fall grill

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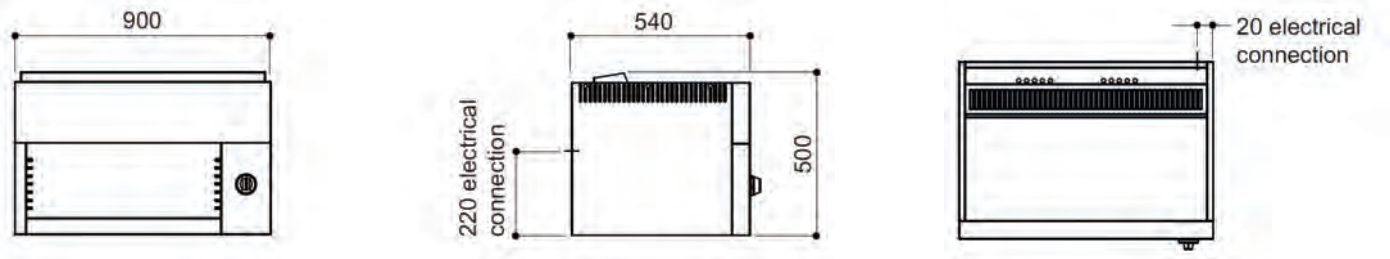
Measurements *in mm*



Specification *details*

Electrical rating (kW)	7
Electrical supply voltage	400V 2N~ or 230V~
Electrical current split 400V 2N~ (A)	L1: 15.2 L2: 15.2
Electrical current split 230V~ (A)	L1: 30.4
Element rating (kW)	3.5 x 2
Brander (w x d - mm)	660 x 410
Weight (kg)	77
Packed weight (kg)	87
Packed dimensions (w x d x h - mm)	1000 x 600 x 750
GTIN number	

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.

Grill must be installed level, in a well lit position. A clearance of 200mm from any wall or object liable to damage from overheating is required. 75mm clearance from any wall is required to allow removal of side panels for maintenance. If unit is to be situated within close proximity to a wall, partition, kitchen furniture or decorative finish, etc. it is recommended these be constructed of a non-combustible material. If this is not possible, such surfaces require to be clad in a non-combustible, heat insulating material.

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