



CHIEFTAIN

G2962 Bratt Pan

Key features

- Heavy duty cast iron pan
 - Delivers consistently even heating across the pan
- Versatile cooking performance
 - Able to carry out seven different cooking methods, including frying
- Manual tilt via front located handle
 - Safe, smooth pan tilting
- Incremental opening lid
 - See what's cooking without unnecessary heat loss
- Precise temperature control from 100 - 300°C
 - Responsive and accurate controls
- Automatic power cut-off when pan is tilted
 - Additional safety feature for added peace of mind

Accessories

- Cradle
- Factory fitted, adjustable castors

Similar Models

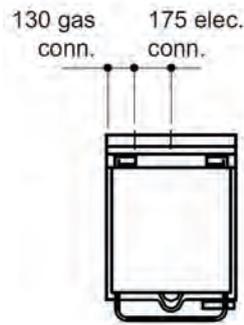
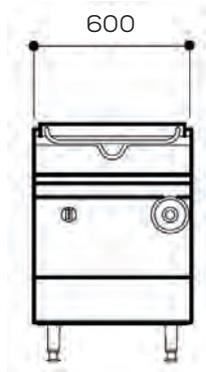
- G2994 60 litre bratt pan
- G3800DX duplex bratt pan
- G9881 duplex bratt pan
- E2962 37 litre electric bratt pan
- E2994 60 litre electric bratt pan



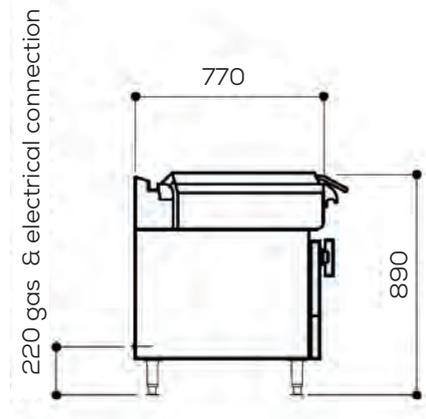
CHIEFTAIN

G2962

Bratt Pan



Measurements *in mm*



Unit on castors is same height

Specification *details*

Total rating (natural and propane - kW - Nett)	9.8		
Total rating (natural and propane - btu/hr - gross)	36,800		
Inlet size (natural and propane)	1/2" BSP		
Flow rate - natural (m ³ /hr)	1.08		
Flow rate - propane (kg/hr)	0.79		
Inlet pressure (natural and propane - mbar)	15 / 37		
Operating pressure (natural and propane - mbar)	15 / 35.5		
Electrical supply voltage	230V~		
Amps per phase (A)	3		
Pan dimensions (w x d x h - mm)	500 x 530 x 140		
Oil capacity (litres)	14		
Water capacity (litres)	37		
Weight (kg)	125		
Packed weight (kg)	138		
Packed dimensions (w x d x h - mm)	650 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.

The appliance must be installed on a firm, level floor in a well lit position. Unit supplied upon adjustable feet for levelling if required.



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