

PGG7P**LPG GAS GRIDDLE**

An essential piece of equipment for any busy commercial kitchen, the Parry LPG gas griddle is powerful, reliable and user-friendly. Its polished steel plate provides great heat distribution and retention, ensuring that food such as bacon, eggs, onions and burgers are cooked with ease. The adjustable thermostat controls allow precise temperature control and the removable waste drawers help to save time removing food waste from the plate surface.



Unpacked weight (kg)	58
Packed weight (kg)	78
Dimensions (w x d x h) mm	750 x 700 x 355
Warranty	2 year
KW – Natural KW – Propane/Butane	n/a 5.127
BTU – Natural BTU – Propane/Butane	n/a 17,493
Input Gas Connection	1/2" BSP Male
GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane GAS INPUT PRESSURE – Propane/Butane	- 37mbar 28mbar
Can be converted using conversion kit	Yes

KEY FEATURES

- 750 x 685 x 10mm polished griddle plate
- Automatic flame failure device and fitted with piezo ignition
- High quality stainless steel construction
- Dual zone unit with variable temperature control
- Can be supplied to fit on a table top or on a stand to be free standing
- Two powerful burners
- Removable fat drainage drawer

AVAILABLE ACCESSORIES

- Additional baskets BASKETGFR
- Gas hose GASHOSELPG
- Gas conversion kit

BUILT FOR PURPOSE IN BRITAIN

With a 40-year heritage steeped in British craftsmanship, we specialise in bespoke stainless steel catering equipment. Supporting the UK economy – 95% of our products are manufactured at our Draycott factory – we believe in high quality equipment designed for daily use.

We're committed to collaborating with you, and we're constantly looking for ways to help you achieve maximum benefit from your relationship with us. That's the philosophy behind the Parry Partnership, which we've created to ensure that we exceed your requirements and help drive the growth of your business.



WARRANTY AND SPARES ARE BACK IN-HOUSE

After listening to your views and taking on board your feedback, we took the decision to bring our warranty service back in-house. What's more, we've extended it to two years (including parts and labour) across all Parry products.

info.parry.co.uk/the-parry-warranty

And with spares in-house, too, we're able to provide a complete after-sales service, combining exceptional value and speedy delivery. As a result, you have a direct link to our factory floor, which means you'll bid a permanent farewell to supply chain hassle.

info.parry.co.uk/parry-commercial-catering-spares



For more information or to discuss your catering equipment requirements with us, contact us on **01332 875544** or email enquiries@parry.co.uk.

www.parry.co.uk

