

PGF

NATURAL GAS SINGLE PEDESTAL GAS FRYER

The Parry PGF natural gas single pedestal fryer is a powerful and reliable addition to modern commercial catering establishments. With a large 12 litre oil capacity and the ability to fry up to 56kg of chips every hour, the fryer is perfect for use in takeaways, restaurants and schools who require high quality and high output. Made from sturdy stainless steel and featuring simple thermostatic controls and drain valve, the fryer is easy to use and clean.



Unpacked weight (kg)	56
Packed weight (kg)	76
Dimensions (w x d x h) mm	300 x 690 x 940
Warranty	2 years
KW – Natural KW – Propane/Butane	11.97 n/a
BTU – Natural BTU – Propane/Butane	40,842 n/a
Input Gas Connection	1/2" BSP Male
GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane GAS INPUT PRESSURE – Propane/Butane	20mbar - -
Can be converted using conversion kit	Yes

KEY FEATURES

- 12 litre tank capacity
- Automatic flame failure device and two powerful burners
- High quality stainless steel construction
- Valve with inclusive ignition thermostatically controlled – unit also has a high limit thermostat
- Baskets can be hooked onto the unit to allow drainage
- Supplied with five litre oil draining bucket, batterplate and lids and door to front of unit for storage of bucket
- Y shaped tanks with integral cool zone

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.

AVAILABLE ACCESSORIES

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



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

