

SGWB**MANUAL FILL NATURAL GAS
WATER BOILER**

The Parry manual fill natural gas square water boiler is a versatile boiler for commercial catering applications. With stainless steel cool-touch sides, the boiler can be fixed to a wall for safe and secure positioning, making it ideal for use in staff rooms, offices, mobile catering businesses and function rooms. The gas water boiler also features an adjustable thermostat control and built in boil dry protection.



Unpacked weight (kg)	21
Packed weight (kg)	23
Dimensions (w x d x h) mm	366 x 455 x 615
Warranty	2 years
KW – Natural KW – Propane/Butane	3.62 n/a
BTU – Natural BTU – Propane/Butane	12,351 n/a
Input Gas Connection	3/8" BSP Male / 10mm Compression
GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane GAS INPUT PRESSURE – Propane/Butane	20mbar - -
Can be converted using conversion kit	No

KEY FEATURES

- 25 litre capacity
- Automatic flame failure device and fitted with piezo ignition
- High quality stainless steel construction
- Valve with inclusive ignition variable temperature control
- Ideal for roadside catering
- Supplied with locating brackets for fixing to work tops as well as a drip tray
- One burner
- Boil dry protection with height of tap from drip tray 250mm

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

- Gas hose GASHOSENAT



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

