

**US9P**

## LPG GAS SALAMANDER WALL GRILL

The user-friendly Parry US9 LPG gas salamander wall grill has an adjustable flame and dual temperature zones. Powerful and reliable, it's the perfect way to cook fish and vegetables or melt cheese. This high-quality appliance is incredibly durable and easy to maintain.



Unpacked weight (kg)	84
Packed weight (kg)	104
Dimensions (w x d x h) mm	900 x 500 x 250
Warranty	2 years
KW – Natural	n/a
KW – Propane/Butane	14.4
BTU – Natural	n/a
BTU – Propane/Butane	49,134
Input Gas Connection	1/2" BSP Male
GAS INPUT PRESSURE – Natural	-
GAS INPUT PRESSURE – Propane	37mbar
GAS INPUT PRESSURE – Propane/Butane	-
Can be converted using conversion kit	Yes

## KEY FEATURES

- Ribbed branding plate and drip tray included
- Automatic flame failure device
- High quality stainless steel construction
- Valve with inclusive ignition
- Includes ceramic plaque burners designed to give an even heat footprint across the cooking surface
- Burners can be independently controlled left and right
- Multiple height positions
- Toast rack and crumb tray included
- Heavy duty unit

## AVAILABLE ACCESSORIES

- Bench stand US9BS
- Floor stand US9FS
- Gas conversion kit
- Gas hoses GASHOSELPG

## 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](mailto: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](mailto: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](mailto:enquiries@parry.co.uk).

[www.parry.co.uk](http://www.parry.co.uk)

