

#### 1854

# **ELECTRIC GRIDDLE**

Powerful and versatile, the Parry 1854 electric griddle is an essential for the modern commercial kitchen, perfect for cooking meat, fish and vegetables. Aesthetically pleasing, it's manufactured from high grade stainless steel ensuring durability and ease of cleaning – while the thermostatic temperature dial and polished plates guarantee absolute cooking control and even heat distribution. The built-in fat drainage drawer allows for continuous use, reducing the time it takes to remove waste from the griddle surface.





Unpacked weight (kg)	37
Packed weight (kg)	57
Dimensions (w x d x h) mm	600 x 520 x 240
Polished plate dimensions (w x d) mm	600 x 500
Pot capacity	n/a
Cooking zones	1
Wet or dry	n/a
Plug	Yes
Power rating	3kW
Warranty	2 years



#### **KEY FEATURES**

- Thermostatic control
- Stainless steel removable fat drainage drawer
- 10mm mild steel plates to ensure good heat retention
- Made from high grade stainless steel
- Temperature range 50-300°C
- Counter top unit
- Supplied with a 13amp plug

## **AVAILABLE ACCESSORIES**

Appliance stand



#### 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**.