

## PGG7

**NATURAL GAS GRIDDLE**

The Parry natural gas griddle is powerful, reliable and user-friendly, making it an essential addition to any busy commercial kitchen. The polished steel plate provides outstanding heat distribution and retention, cooking bacon, eggs, onions and burgers to perfection. The adjustable thermostat dials provide absolute temperature control while 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 years
KW – Natural KW – Propane/Butane	7.09 n/a
BTU – Natural BTU – Propane/Butane	24,191 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

- 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 GASHOSENAT
- 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](http://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](http://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)

