

PGF

## NATURAL GAS SINGLE PEDESTAL GAS FRYER

The Parry PGF natural gas pedestal fryer is a powerful and reliable addition to modern commercial catering establishments. With a large 12 ltr oil capacity and the ability to fry up to 56kg of chips every hour, the Parry deep fryer is perfect for use in takeaways, restaurants and schools who require a high quality, high output freestanding fryer. Made from sturdy stainless steel and featuring simple thermostatic controls and drain valve, the Parry 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<br>KW – Propane/Butane   | 11.97<br>n/a     |
| BTU – Natural<br>BTU – Propane/Butane   | 40,842<br>n/a    |
| Input Gas Connection  | 1/2" BSP Male    |
| GAS INPUT PRESSURE – Natural<br>GAS INPUT PRESSURE – Propane<br>GAS INPUT PRESSURE – Propane/Butane | 20mbar<br>-<br>- |
| 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 limited 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

## AVAILABLE ACCESSORIES

- Additional baskets available

## 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)

