

7072

## NATURAL GAS SALAMANDER WALL GRILL

Robust and reliable, the Parry natural gas salamander wall grill is the ideal way to cook fish and steaks or melt cheese. The appliance is constructed from high quality stainless steel making it easy to maintain – while the adjustable flame ensures that temperature regulation is both responsive and user friendly.



Unpacked weight (kg)	27
Packed weight (kg)	49
Dimensions (w x d x h) mm	590 x 550 x 485
Warranty	2 year
KW – Natural KW – Propane/Butane	5.43 n/a
BTU – Natural BTU – Propane/Butane	18,527 n/a
Input Gas Connection	1/2" BSP Male
GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane GAS INPUT PRESSURE – Propane/Butane	20mbar n/a n/a
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
- Multiple height positions
- Chrome toast rack with an integral crumb tray
- Access panel for ease of maintenance

## AVAILABLE ACCESSORIES

- Bench stand 7072BS
- Floor stand 7072FS
- Wall brackets 7075
- Gas conversion kit
- Gas hoses GASHOSENAT



## 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)

