

7073

NATURAL GAS SALAMANDER WALL GRILL

Ideal for grilling fish or vegetables or melting cheese, the Parry natural gas salamander grill is powerful and responsive. High grade stainless steel makes it durable, reliable and easy to maintain, while the adjustable flame ensures that temperature control is seamless.



Unpacked weight (kg)	40
Packed weight (kg)	60
Dimensions (w x d x h) mm	795 x 550 x 485
Warranty	2 year
KW – Natural KW – Propane/Butane	6.87 n/a
BTU – Natural BTU – Propane/Butane	23,440 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 7073BS
- Floor stand 7073FS
- Wall brackets 7075
- Gas conversion kit
- Gas hoses GASHOENAT

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.

www.parry.co.uk

