

**PGG6**
**NATURAL GAS GRIDDLE**

The powerful Parry natural gas griddle makes cooking steaks, burgers, bacon and eggs effortless. Constructed from durable stainless steel and with a removable waste drainage drawer, the griddle is easy to clean as less time is spent removing waste from the plate. The plate itself is made from thick steel for excellent heat retention and the adjustable thermostat dials ensure complete control during cooking.



<b>Unpacked weight (kg)</b>	55
<b>Packed weight (kg)</b>	75
<b>Dimensions (w x d x h) mm</b>	600 x 700 x 355
<b>Warranty</b>	2 years
<b>KW – Natural</b>	5.3
<b>KW – Propane/Butane</b>	n/a
<b>BTU – Natural</b>	18,121
<b>BTU – Propane/Butane</b>	n/a
<b>Input Gas Connection</b>	1/2" BSP Male
<b>GAS INPUT PRESSURE – Natural</b>	20mbar
<b>GAS INPUT PRESSURE – Propane</b>	-
<b>GAS INPUT PRESSURE – Propane/Butane</b>	-
<b>Can be converted using conversion kit</b>	Yes

## KEY FEATURES

- 680mm x 685mm 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

- Gas hose GASHOENAT
- Stands
- 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)

