

AGF

NATURAL GAS TABLE TOP FRYER

Strong and powerful, the Parry AGF natural gas table top fryer is manufactured from high grade stainless steel. Supplied with two fryer baskets as standard, it's ideal for mobile caterers and other commercial establishments – and is easy to clean and maintain.



Unpacked weight (kg)	21
Packed weight (kg)	23
Dimensions (w x d x h) mm (including handles)	525 x 535 x 475
Warranty	2 year
KW – Natural KW – Propane/Butane	6.84 n/a
BTU – Natural BTU – Propane/Butane	23,338 n/a
Input Gas Connection	3/8" BSP Female
GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane GAS INPUT PRESSURE – Propane/Butane	20mbar n/a n/a
Can be converted using conversion kit	No

KEY FEATURES

- 7.5 litre tank capacity with two baskets and a drain tube
- One burner and automatic flame failure device and fitted with piezo ignition
- High quality stainless steel construction
- Valve thermostatically controlled – unit also has a high limit thermostat
- Ideal for roadside catering with a flat tank
- Locating brackets for fixing to work tops
- Enough clearance under unit for an elbow fitting to be attached to the gas pipe (front, back, sides or straight down)
- Can be fitted to a stand or table mounted

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.

AVAILABLE ACCESSORIES

- Stands
- Donut tray
- Sieves
- Gas hose GASHOSENAT
- Additional baskets
- Draining buckets



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

