

NPSF3**SINGLE TABLE TOP
ELECTRIC FRYER**

With no need for hardwiring, the NPSF3 single table top electric fryer is a powerful 3kW deep fryer ideal for professional catering establishments. The large capacity 9 litre tank enables up to 14kg of chilled chips to be cooked every hour, and the fryer is also suited to seafood, doughnuts, chicken and more. Combining stainless steel construction with simple thermostat controls and automatic safety shut-off, the unit is responsive and easy to clean. The supplied batter plate helps to maintain the quality of the oil and protect the element.



Unpacked weight (kg)	17
Dimensions (w x d x h) mm	300 x 600 x 460
Capacity	9 litres
Plug	1
Power rating	3kW
Warranty	2 years

KEY FEATURES

- Thermostatically controlled with a safety cut out thermostat
- Timer included
- Table top 9 litre tank
- Manufactured from high grade stainless steel
- Lift off fryer head
- Batter plate lid and basket
- Stainless steel tank and head
- Drain to front
- Bracket for holding basket out of oil provided

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

- Additional baskets BASKETPRO
- Appliance stand
- Stainless steel splash guards



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

