

GB6

NATURAL GAS 6 BURNER OVEN

The Parry GB6 natural gas burner oven outperforms every six-burner oven on the market. Beating its competitors on aesthetic appeal, functionality and performance, the oven features six powerful burners and a double-door gas oven. It comes with a duplex chassis for added rigidity and removable cast-iron pan supports for easy cleaning. The oven is also easy to clean with vitreous enamel lining while the three shelf positions deliver fantastic versatility. The range is provided with castors fitted as standard, two of which are braked.



Unpacked weight (kg)	150
Packed weight (kg)	170
Dimensions (w x d x h) mm	900 x 790 x 970
Warranty	3 years
KW – Natural KW – Propane/Butane	40.1 n/a
BTU – Natural BTU – Propane/Butane	136,821 n/a
Input Gas Connection	3/4" BSP Male
GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane GAS INPUT PRESSURE – Propane/Butane	20mbar 37mbar -
Can be converted using conversion kit	Yes

KEY FEATURES

- Heavy duty cast iron pan supports
- Automatic flame failure device and fitted with piezo ignition to oven
- High quality stainless steel construction
- Supplied with two chrome plated racks
- Fully enamelled oven liner and enamel drip tray for easy cleaning
- Fitted with two braked and two unbraked castors as standard
- Internal oven size 740 x 500 x 480mm with a shelf size of 740 x 500mm
- Manufactured with an integral chassis for rigidity

AVAILABLE ACCESSORIES

- Feet LEG50-100
- Splash back with shelf
- Gas hose GASHOSENAT
- 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

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

