

PGC6P**LPG GAS CHARGRILL**

Powerful and robust, the Parry LPG gas chargrill is ideal for restaurants, pubs, takeaways and other commercial catering establishments. Adjustable thermostat control and automatic flame failure protection make the chargrill user friendly and responsive. The distinctive smoky aroma of the lava rock make this the perfect way to cook steaks, kebabs, burgers and seafood.



Unpacked weight (kg)	40
Packed weight (kg)	60
Dimensions (w x d x h) mm	600 x 795 x 340
Warranty	2 years
KW – Natural KW – Propane/Butane	n/a 10.86
BTU – Natural BTU – Propane/Butane	n/a 37,054
Input Gas Connection	1/2" BSP Male
GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane GAS INPUT PRESSURE – Propane/Butane	- 37mbar 28mbar
Can be converted using conversion kit	Yes

KEY FEATURES

- Three position settings
- 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

- Additional lava rocks LAVAROCK1 (2kg bag)
- Stands
- Gas hose GASHOSENAT

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

