

#### **PGF1000G**

# LPG GAS GRIDDLE

Powerful and reliable, the stainless steel Parry LPG gas griddle PGF1000G is the perfect appliance for mobile caterers. Featuring great quality burners and a natural gas conversion kit, the one-piece drip tray make it incredibly easy to clean. Please note that the gas hose and regulator are not included.





Unpacked weight (kg)	35
Packed weight (kg)	57
Dimensions (w x d x h) mm	1020 x 510 x 235
Warranty	2 year
KW – Natural KW – Propane/Butane	n/a 9.3
BTU – Natural BTU – Propane/Butane	n/a 31,732
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**

- Griddle plate 983 x 395mm
- Automatic flame failure device and fitted with piezo ignition
- High quality stainless steel construction
- · Variable temperature control
- Ideal for roadside catering
- Freestanding on a work surface
- Supplied with a drip tray
- Three burners

### **AVAILABLE ACCESSORIES**

- Gas hose GASHOSELPG
- 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**.