

AGFP

LPG TABLE TOP FRYER

The Parry LPG table top fryer is the ideal solution for mobile caterers and other catering establishments. Simple to clean and operate, it's manufactured from stainless steel. Supplied with two fryer baskets as standard, the fryer is both powerful and reliable. Please note, this unit comes with a two-year, parts only warranty if purchased for a mobile catering business.



| | |
|---|----------------------|
| Unpacked weight (kg) | 21 |
| Packed weight (kg) | 23 |
| Dimensions (w x d x h) mm (including handles) | 525 x 535 x 475 |
| Warranty | 2 years |
| KW – Natural KW – Propane/Butane | n/a 5.8 |
| BTU – Natural BTU – Propane/Butane | n/a 19,790 |
| Input Gas Connection | 3/8" BSP Female |
| GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane GAS INPUT PRESSURE – Propane/Butane | n/a 37mbar 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, 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

AVAILABLE ACCESSORIES

- Stands
- Sieves
- Donut tray
- Draining buckets
- Additional baskets CHBSO2700
- Gas hose GASHOSELPG

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

