

GDF

NATURAL GAS DOUBLE PEDESTAL GAS FRYER

The Parry GDF natural gas double pedestal fryer is the ideal choice for commercial caterers looking for a robust, reliable and easy-to-use solution. The freestanding fryer features two large baskets and powerful burners, making it perfect for frying fish, chicken, chips and doughnuts in takeaways, restaurants or other professional catering establishments.



Unpacked weight (kg)	110
Packed weight (kg)	130
Dimensions (w x d x h) mm	600 x 790 x 970
Warranty	2 years
KW – Natural KW – Propane/Butane	26.7 n/a
BTU – Natural BTU – Propane/Butane	91,100 n/a
Input Gas Connection	1/2" BSP Male
GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane GAS INPUT PRESSURE – Propane/Butane	20mbar n/a n/a
Can be converted using conversion kit	Yes

KEY FEATURES

- 2 x 12 litre tank capacity
- Automatic flame failure device, fitted with piezo ignition and four powerful burners
- High quality stainless steel construction
- Valve with inclusive igniton thermostatically controlled – unit also has a high limit thermostat
- Baskets can be hooked onto the unit to allow drainage
- Supplied with 5 litre oil draining bucket, batterplate, lids and door to front of unit for storage of bucket
- Y shaped tanks with integral cool zone

AVAILABLE ACCESSORIES

- Additional baskets BASKETGFR
- Gas hose GASHOENAT
- 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

