

Gas Range

MAINS GAS • BOTTLE GAS



PROFESSIONAL CATERING EQUIPMENT



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- **EASY TO CLEAN**
- **ECO DESIGN**
- **VERSATILE**
- **HARD WEARING**
- **ADAPTABLE**
- **COST EFFECTIVE**

**PROFESSIONAL
CATERING EQUIPMENT**

PARRY – THE FLEXIBILITY TO CREATE PROFESSIONAL COOKING EQUIPMENT YOU CAN RELY ON

Parry prides itself in manufacturing and supplying robust, efficient and aesthetically pleasing commercial catering equipment, that can be customised to your specific requirements. We draw from over 30 years of knowledge and expertise to ensure you get exceptional quality and fantastic value in every piece of equipment.

With the demands that you face on a day-to-day basis, you need equipment that has the power to perform and the strength to cope. The highest level of production technology ensures that our equipment has been tested to the most exacting of standards.

Strength doesn't come at the cost of design. All our equipment has the most refined and easy-to-use controls, giving you the best results time after time.

When you choose Parry, you're entering into a partnership that will not only provide you with the highest standard of equipment, but also the know-how and back up service to grow your business.

Type of power supply



Gas Mains



Gas Bottle



Gas/Elec Mains Combination

Combination Ovens

The combi oven is the most flexible and powerful piece of cooking equipment available today.

Our energy efficient combi ovens will provide you with the ability to reduce food shrinkage using steam technology, enabling you to become cost, labour and time efficient. Eliminate flavour transfer, when multiple food items are cooked at the same time and best of all deliver consistent cooking results time after time.



TEC10GMD Gas Combination Ovens

- PLEASE NOTE: All combination ovens must be fitted with a water treatment unit
- Single phase or 3 phase & neutral (as standard)
- 316 stainless steel cooking chamber (anti-corrosion)
- Double tempered glazed door
- Digital temperature display
- Adjustable grids
- Both supplied with 4 s/s grids (I/I G/N) 32.5x53cm - adjustable (80cm)
- Core temperature probe
- Simple to operate manual controls
- Water connection 3/4" BSP
- Drain connection 32mm



TEC6GMD Gas Combination Ovens

- PLEASE NOTE: All combination ovens must be fitted with a water treatment unit
- Single phase or 3 phase & neutral (as standard)
- 316 stainless steel cooking chamber (anti-corrosion)
- Double tempered glazed door
- Digital temperature display
- Adjustable grids
- Both supplied with 2 s/s grids (I/I G/N) 32.5x53cm - adjustable (60cm)
- Core temperature probe
- Simple to operate manual controls
- Water connection 3/4" BSP
- Drain connection 32mm



Gas Range Ovens

Manufactured in the UK in our custom-built factory, it is the culmination of all our knowledge and expertise that we present you with our range of gas burner ovens.

Our ovens feature a sleek profile, meaning they aren't just great catering equipment to use, but great to look at as well. They have been designed for heavy work and yet offer fine control, bringing you the very best you can hope to achieve.



P6BO/P6BOP **6 Burner** **Gas Range Oven**

- Now with enclosed top - new design!
- Heavy duty pan supports
- Enamel drip tray oven liner for easier cleaning
- Castors fitted as standard
- 3 rack positions
- 2 chrome plated racks
- Piezo ignition to oven
- Flame failure fitted
- 3/4" BSP connection
- Vitreous enamel pan supports available as an optional extra
- Max temp 240°C
- Duck oven also available



Easy-Clean Hob Rings



Large Capacity Unit



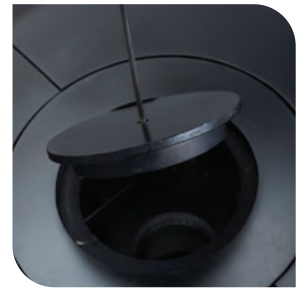


 **USHO/USHOP**
Solid Top Gas Range Oven

- Now with enclosed top - new design!
- Heavy duty pan supports
- Enamel oven liner for easier cleaning
- Castors fitted as standard
- 3 rack positions
- 2 chrome plated racks
- Oven finger tip ignition



Robust Dials



Easy-Clean Hob Rings



 **P4BO/P4BOP**
4 Burner Gas Oven

- Now with enclosed top - new design!
- Heavy duty pan supports
- Enamel oven liner for easier cleaning
- Castors fitted as standard
- 3 rack positions
- 2 chrome plated racks



Easy-Clean Hob Rings



Gas Hob Units



AG6H/AG6HP 6 Burner Gas Hob Unit

- Ideal for roadside catering
- Stand or table or oven mounted
- LPG Gas 26.1kw
- Natural Gas 33.3kw



Easy-Clean Hob Tops



Robust Controls



AG4H/AG4HP - also available

AG2H/AG2HP 2 Burner Gas Hob Unit

- Ideal for roadside catering
- Stand, table or oven mounted
- LPG Gas 11.1Kw
- Natural Gas 8.7kw

Appliance stands available

- Ideal for Restaurants, Hotels and roadside



Gas Fryers



PDGF/PDGF Mains or Bottle Gas Pedestal Fryer

- Designed to be either stand-alone or as part of a run
- High limit thermostats and flame fail devices
- Thermostatically controlled



Deep Fry Baskets



Robust Legs for superb stability



PGF/PGFP Mains or Bottle Gas Pedestal Fryer

- Designed to be either stand-alone or as part of a run
- High limit thermostats and flame fail devices
- Thermostatically controlled



AGF/AGFP Table Top Gas Fryer

- Ideal for roadside catering
- Stand or table or oven mounted
- LPG Gas 5.8Kw
- Natural Gas 6.84kw



Bain Maries



BMFI/IG Wet Well Bottle Gas

- No flue required
- Temperature control
- Finger tip ignition
- Gastronorms supplied 4
- Ideal for mobile catering counters
- Can be used with other gastronorm combinations



Deep Fry Baskets



BMF6C/G Wet Well Bottle Gas 6 Pot Bain Marie

- No flue required
- Temperature control
- Finger tip ignition
- Gastronorms supplied 6
- Ideal for mobile catering counters
- Can be used with other gastronorm combinations



PGGWBP/PGWB4P Wet Well Gastronorm & Pot Gas Bain Marie

- 150mm deep gastronorm containers
- Gastronorms not supplied



Salamander Grills



7073/7073P Mains or bottle Salamander Grill

- 4 burners for extra performance
- Finger tip ignition
- Fitted with automatic flame fail device
- Reversible branding plate
- Variable control
- 13.7Kw Mains Gas
- Wall mounted or high level stand available
- Stands available on request



7072/7072P Mains or bottle Salamander Grill

- Finger tip ignition
- Stands available on request
- Fitted with automatic flame fail device
- Branding plate included
- 5.3Kw Mains Gas
- Wall mounted or high level stand available



Chargrills



UGC8/UGC8P Heavy Duty Chargrill Lava Rock free

- 4 powerful gas burners
- each burner 5Kw - total 19Kw
- Burners are shielded to prevent them from blocking whilst ensuring true chargrill flavour
- Press button ignition
- Flame failure protection
- Easy to clean and maintain
- Adjustable grill height
- 19Kw Mains Gas
- Complete with stand



Easy-Clean Griddle



PGC6/PGC6P Chargrill

- Stainless steel
- Finger tip ignition
- Automatic flame failure device
- Variable control
- Self or stand mounted
- Includes lava rock - 1 bag



Appliance stands available

- Ideal for Restaurants, Hotels and roadside



Griddles

Choose your griddles from our range of dependable models. All offering reliability, great performance AND giving you the high quality that you have come to expect from Parry. Easy clean surfaces - wipe with a damp cloth or even paper towel. Parry griddles offer you complete mobility, along with value for money whilst ensuring high quality.



PGG6/PGG6P Double Gas Griddle

- Heavy duty units
- Counter/table top or on a stand
- Press button ignition
- Polishes plates to ensure good heat distribution and retention
- Stainless steel
- Thermostatic control
- Removable fat drainage drawer



Removable fat drainage drawer



PGF800G Bottle Gas Table Top Models

- Recommended for Mobile Catering Units
- 6mm plate fitted with stainless steel burners



PGF600G

PGF1000G -also available



Water Boilers



GWB6P 6 Gallon Bottle Gas Water Boiler

- 6 gallon (27 litre) capacity
- No flue required
- Flame failure device
- Finger tip ignition
- Efficient use of gas flow
- Click over water dispenser
- Locating brackets included



SGWB/SGWBP Bottle and Natural Gas Square Water Boiler

- Sides of the unit are cool to the touch
- Lift off lid for easy filling
- Dynamic new flue incorporated within the back of the tank improves efficiency
- Operates on Propane, Butane and Natural gas for maximum flexibility
- Incorporates a boil dry prevention feature, which cuts gas supply to burner, should the unit boil dry
- Contains brackets for fixing to work surface



Pie Cabinets



AGPC1 Pie Cabinet Bottle Gas Pie Cabinet

- 3 shelves
- Finger tip ignition
- Sliding doors to rear
- Solid glass to front
- Locating brackets included
- Water trough



Potato Ovens



PO20 Bottle Gas Potato Oven

- 2 drawers + 1 storage drawer
- Each drawer holds between 16-20 potatoes
- Top storage area holds up to 32 potatoes



Accessories - to your design



Spice Rack

Spice racks available - made to order.



Many different stands available.

Please call for details of standard or bespoke solutions.

Technical Specifications

Product Code	Product Description	Dimensions	Weight (kg)	BTU	KW
BAIN MARIES					
BMF1/1G	Wet Well Gas 4 Pot Bain Marie	560x400x310	12.5	9,383	2.75
BMF6C/G	Wet Well Gas 6 Pot Bain Marie	835x400x310	17	9,383	2.75
PGGWB	Wet Well Bain Marie	450x715x340	25	11,908	3.49
PGGWBP	Wet Well Bain Marie	450x715x340	25	11,908	3.49
PGWB4	Wet Well Bain Marie	450x715x340	25	11,908	3.49
PGWB4P	Wet Well Bain Marie	450x715x340	25	11,908	3.49
COMBI OVENS					
TEC6GMD	Gas Combination Oven	865x785x775	70	25,590	7.5
TEC10GMD	Gas Combination Oven	912x780x1145	112	44,356	17
FRYERS					
PGF	Single Gas Pedestal Fryer	300x690x940	56	40,842	11.97
PGFP	Single Gas Pedestal Fryer	300x690x940	56	42,275	12.39
PDGF	Double Gas Pedestal Fryer	600x690x940	110	91,100	26.7
PDGFP	Double Gas Pedestal Fryer	600x690x940	110	84,618	24.8
AGF	Gas Fryer	525x535x475	21	23,338	6.84
AGFP	Gas Fryer	525x535x475	21	19,790	5.8
SALAMANDER GRILLS					
US9	Gas Salamander Grill	900x500x250	84	46,744	13.7
US9P	Gas Salamander Grill	900x500x250	84	49,133	14.4
7072	Gas Salamander Grill	590x550x485	29	18,527	5.43
7072P	Gas Salamander Grill	590x550x485	29	18,527	5.43
7073	Gas Salamander Grill	790x550x485	40	23,440	6.87
7073P	Gas Salamander Grill	790x550x485	40	23,884	7
CHARGRILLS					
PGC6	Gas Chargrill	600x795x345	40	37,054	10.86
PGC6P	Gas Chargrill	600x795x345	40	37,054	10.86
UGC8	Heavy Duty Gas Chargrill	800x775x7060	97	58,004	17
UGC8P	Heavy Duty Gas Chargrill	800x775x7060	97	64,828	19
HOB UNITS					
AG2H	Gas Hob Unit	300x655x205	10	37,873	11.1
AG2HP	Gas Hob Unit	300x655x205	10	29,684	8.7
AG4H	Gas Hob Unit	600x655x205	16	75,746	22.2
AG4HP	Gas Hob Unit	600x655x205	16	59,369	17.4
AG6H	Gas Hob Unit	900x655x205	24	113,620	33.3
AG6HP	Gas Hob Unit	900x655x205	24	89,053	26.1
GAS GRIDDLES					
PGF600G	Gas Griddle	620x510x235	22.5	18,766	5.5
PGF800G	Gas Griddle	820x510x235	29	28,149	8.25
PGF1000G	Gas Griddle	1020x510x235	35	31,732	9.3
PGG6	Gas Griddle	600x795x340	55	18,121	5.311
PGG6P	Gas Griddle	600x795x340	55	20,472	6
PGG7	Gas Griddle	750x795x340	58	24,191	7.09
PGG7P	Gas Griddle	750x795x340	58	17,493	5.127
GAS OVENS					
P6BO	6 Burner Gas Range Oven	900x805x970	150	136,821	40.1
P6BOP	6 Burner Gas Range Oven	900x805x970	150	116,827	34.24
P4BO	4 Burner Gas Range Oven	600x840x970	100	99,050	29.03
P4BOP	4 Burner Gas Range Oven	600x840x970	100	83,560	24.49
P6DUCK	6 Burner Gas Range Duck Oven	900x805x970	150	160,057	46.91
P6DUCKP	6 Burner Gas Range Duck Oven	900x805x970	150	144,601	42.38
PO20	Gas Potato Oven	500x700x950	74	14,672	4.3
U6BO	6 Burner Gas Range Oven	900x880x948	175	191,072	56
U6BOP	6 Burner Gas Range Oven	900x880x948	175	179,130	52.5
USHO	Solid Top Gas Range Oven	900x820x970	192	61,416	18
USHOP	Solid Top Gas Range Oven	900x820x970	192	63,122	18.5
GAS PIE CABINET					
AGPC1P	Gas Pie Cabinet	735x375x630	28	5,630	1.65
GAS WATER BOILER					
GWB6P	Gas Water Boiler	400x480x565	10.6	12,897	3.78
SGWB	Gas Water Boiler	366x455x615	23	12,351	3.62
SGWBP	Gas Water Boiler	366x455x615	23	14,535	4.26

Type of power supply  Gas Mains  Gas Bottle  Gas/Elec Mains Combination

PROFESSIONAL CATERING EQUIPMENT



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