

AG4H**GAS BOILING HOB
NATURAL GAS**

The Parry AG4H 4 burner hob is the perfect cooking machine for high volume catering. With heavy duty cast iron pan supports and four powerful burners, the gas hob unit has precise adjustable thermostat controls and durable stainless steel construction which is both sturdy and easy to clean. May be converted to use LPG gas.



| | |
|---|-----------------|
| Unpacked Weight | 16 |
| Packed Weight | 20 |
| Dimensions (w x d x h) mm | 600 x 655 x 205 |
| Warranty | 2 year |
| KW – Natural KW – Propane/Butane | 22.2 n/a |
| BTU – Natural BTU – Propane/Butane | 75,746 n/a |
| Input Gas Connection | 3/4" BSP Male |
| GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane GAS INPUT PRESSURE – Propane/Butane | 20mbar n/a |
| Can be converted using conversion kit | Yes |

KEY FEATURES

- Heavy duty cast iron pan supports
- Automatic flame failure device
- High quality stainless steel construction
- Variable temperature control
- Unit can be table top or free standing
- Unit comes apart for easy cleaning of spillages and also access for maintenance

AVAILABLE ACCESSORIES

Stands and gas hoses available as an optional extra

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

