

GB6

NATURAL GAS 6 BURNER OVEN

The GB6 outperforms every six burner oven on the market. It beats all of its competitors on aesthetic appeal, functionality and performance. The GB6 features six powerful burners and a double-door gas oven. It comes as standard with a duplex chassis for added rigidity and removable cast-iron pan supports for easy cleaning. The oven is also easy to clean with vitreous enamel lining and provides great versatility with three shelf positions. The range is provided with castors fitted as standard (two braked).



Unpacked weight (kg)	150
Packed weight (kg)	170
Dimensions (w x d x h) mm	900 x 790 x 970
Warranty	3 years
KW – Natural KW – Propane/Butane	40.1 n/a
BTU – Natural BTU – Propane/Butane	136,821 n/a
Input Gas Connection	3/4" BSP Male
GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane GAS INPUT PRESSURE – Propane/Butane	20mbar 37mbar -
Can be converted using conversion kit	Yes

KEY FEATURES

- Heavy duty cast iron pan supports
- Automatic flame failure device and fitted with piezo ignition to oven
- High quality stainless steel construction
- Supplied with two chrome plated racks
- Fully enamelled oven liner and enamel drip tray for easy cleaning
- Fitted with two braked and two unbraked castors as standard
- Internal oven size 740 x 500 x 480 with a shelf size of 740 x 500
- Manufactured with an integral chassis for rigidity

AVAILABLE ACCESSORIES

- Feet
- Splash back with shelf
- Gas hose also available

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

