

NPSF6**SINGLE TABLE TOP
ELECTRIC FRYER**

With no need for hardwiring, the NPSF6 single fryer is a powerful 3kw professional deep fryer from leading UK brand Parry. The large capacity 9 litre tank allows up to 14kg of chips to be cooked every hour, although the fryer is also perfect for cooking seafood, doughnuts, chicken and onion rings. The fryer features easy-to-clean stainless steel construction and simple thermostat controls with automatic safety shut-off if the temperature is too high. The supplied batter plate helps to maintain the quality of the oil and protect the element.



Unpacked weight (kg)	17
Dimensions (w x d x h) mm	300 x 600 x 460
Plug	Hard wired
Power rating	6kW
Warranty	2 years

KEY FEATURES

- Thermostatically controlled with a safety cut out thermostat
- Timer included
- Table top 9 litre tank
- Manufactured from high grade stainless steel
- Lift off fryer head
- Batter plate lid and basket
- Stainless steel tank and head
- Drain to front
- Bracket for holding basket out of oil provided

AVAILABLE ACCESSORIES

- Additional baskets available along with tables to sit the unit on



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

