

**PGG7****NATURAL GAS GRIDDLE**

An essential piece of equipment for any busy commercial kitchen, the Parry PGG7 countertop double griddle is powerful, reliable and user-friendly. With the polished steel plate, the griddle offers great heat distribution and retention, ensuring that food such as bacon, eggs, onions and burgers are cooked with ease. The adjustable thermostat controls allow precise temperature control and the removable waste drawers helps to prevent time wasted removing food waste from the place surface.



Unpacked weight (kg)	58
Packed weight (kg)	78
Dimensions (w x d x h) mm	750 x 700 x 355
Warranty	2 years
KW – Natural KW – Propane/Butane	7.09 n/a
BTU – Natural BTU – Propane/Butane	24,191 n/a
Input Gas Connection	1/2" BSP Male
GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane GAS INPUT PRESSURE – Propane/Butane	20mbar - -
Can be converted using conversion kit	Yes

## KEY FEATURES

- 750 x 685 polished griddle plate 10mm thick
- Automatic flame failure device and fitted with piezo ignition
- High quality stainless steel construction
- Dual zone unit with variable temperature control
- Can be supplied to fit on a table top or on a stand to be free standing
- Two powerful burners
- Removable fat drainage drawer

## 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](mailto: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](mailto: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](mailto:enquiries@parry.co.uk).

[www.parry.co.uk](http://www.parry.co.uk)

