

UGC8
NATURAL GAS LAVALESS CHARGRILL

Incredibly heavy duty designed for the rigours of constant commercial use, the Parry UGC8 natural gas chargrill is the ideal choice for the professional caterer. Perfect for use in takeaways, restaurants and canteens, the chargrill includes all the features you would expect from a heavy duty commercial catering appliance for use without lava rock. The reliable and powerful 5kw burners have a push-button ignition and are shielded to prevent being blocked by food residue. The design of the grill ensures that the operator has full control over the cooking process as the user-friendly thermostat provides precise regulation of the temperature and the height of the grill plate is adjustable.



Unpacked weight (kg)	97
Packed weight (kg)	117
Dimensions (w x d x h) mm	880 x 775 x 1060
Warranty	2 years
KW – Natural KW – Propane/Butane	17 n/a
BTU – Natural BTU – Propane/Butane	58,004 n/a
Input Gas Connection	3/4" 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

- Three position settings with removable handles
- Automatic flame failure device, fitted with piezo ignition and four powerful burners
- High quality stainless steel construction
- Dual zone unit with variable temperature control
- Supplied on a heavy duty stand
- Unit is designed to come apart easily for cleaning and has three removable fat drainage drawers
- Supplied with the v grids which are reversible dependant upon whether meat or fish is been cooked

AVAILABLE ACCESSORIES

- Tubular grids and hose 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

