

GB6**NATURAL GAS 6 BURNER OVEN**

The Parry GB6 natural gas 6 burner oven is a perfect example of robust, yet refined. With great versatility it is ideally suited for a range of catering environments. Excelling in aesthetic appeal, functionality and performance, the GB6 features six powerful burners and a double-door gas oven. It comes with a duplex chassis for added rigidity and heavy duty cast-iron pan supports. The unit is easy to clean with vitreous enamel lining and a no tools removable hob top. The range is provided with castors fitted as standard, two of which are braked.



Unpacked weight (kg)	150
Packed weight (kg)	170
Dimensions (w x d x h) mm	900 x 790 x 970
Warranty	2 years
KW – Natural KW – Propane	40.1 n/a
Input Gas Connection	3/4" BSP Male
GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane	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
- Manufactured from high grade stainless steel
- Supplied with two chrome plated racks with three different positions
- Suites with other 900mm tall items perfectly
- Fully enamelled oven liner and enamel drip tray for easy cleaning
- No tools removeable hob top for easy cleaning
- Fitted with two braked and two unbraked castors as standard
- Manufactured with an integral chassis for rigidity
- Each burner is rated to 5.5kW (NAT)
- Internal oven size 759 x 609 x 483mm with a shelf size of 745 x 500mm
- 3/4 inch BSP male inlet gas connection

AVAILABLE ACCESSORIES

- Feet LEG50-100
- Splash back with shelf
- Fixing chain
- Gas hose GASHOSENAT
- Gas conversion kit

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

