

GB4**NATURAL GAS 4 BURNER OVEN**

Reliable, powerful and robust, the Parry GB4 commercial oven is an ideal solution for modern catering establishments. The sturdy, compact design includes four powerful hob burners with robust, heavy duty pan supports, while the oven itself has one burner and easy push-button piezo ignition. Robust and responsive dial controls and easy-to-clean vitreous enamel lining add to the oven's overall functionality. Constructed with strong stainless steel and with durable castors, the oven is an essential addition to commercial catering establishments requiring reliability and performance.



Unpacked weight (kg)	100
Packed weight (kg)	120
Dimensions (w x d x h) mm	600 x 790 x 970
Warranty	2 years
KW – Natural	29.03
KW – Propane/Butane	24.49
BTU – Natural	99,050
BTU – Propane/Butane	83,560
Input Gas Connection	3/4" BSP Male
GAS INPUT PRESSURE – Natural	20mbar
GAS INPUT PRESSURE – Propane	37mbar
GAS INPUT PRESSURE – Propane/Butane	-
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 59 x 613 x 480mm with a shelf size of 450 x 494mm (wxdxh)
- Manufactured with an integral chassis for rigidity

AVAILABLE ACCESSORIES

- Feet LEG50-100
- Splash back with shelf
- Gas hose GASHOENAT
- 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

