

**AG6H****GAS BOILING HOB  
NATURAL GAS**

Delivering absolute reliability at a high output, the Parry AG6H six-burner natural gas hob is a valuable addition for any catering establishment. Manufactured from high quality stainless steel, it combines heavy duty cast iron pan supports with adjustable thermostat controls. The unit is available as a table top or free standing machine.



Unpacked weight (kg)	24
Packed weight (kg)	44
Dimensions (w x d x h) mm	900 x 655 x 205
Warranty	2 year
KW – Natural KW – Propane/Butane	33.3 n/a
BTU – Natural BTU – Propane/Butane	113,620 n/a
Input Gas Connection	3/4" BSP Male
GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane GAS INPUT PRESSURE – Propane/Butane	20mbar n/a n/a
Can be converted using conversion kit	Yes

## KEY FEATURES

- Heavy duty cast iron pan supports
- Automatic flame failure device
- High quality stainless steel construction
- Variable temperature control
- Unit can be table top or free standing
- Unit comes apart for easy cleaning of spillages and also access for maintenance

## AVAILABLE ACCESSORIES

- Gas hoses GASHOENAT
- Stands
- 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](http://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](http://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)

