#### 1872

# WALL SALAMANDER GRILL

For use as a table top unit or wall-mounted, the Parry Electric Salamander 1872 is ideal for grilling a wide variety of foods including meat, fish and vegetables. Made with high grade stainless steel and supplied with a grill pan and toasting rack, this grill also features solid heating elements for consistent cooking results.





Unpacked weight (kg)	23
Packed weight (kg)	26
Dimensions (w x d x h) mm (including handle of grill pan)	605 x 490 x 340
Plate dimensions (w x d) mm	n/a
Element type	Tubular solid heating element
Plug	Yes
Power rating	2.5kW
Warranty	2 year



### **KEY FEATURES**

- Simmerstatically controlled
- Temperature range has three settings
- Contains a toasting rack and Grill pan and drip tray
- Tubular rod heating element gives consistent cooking results
- Made from high grade stainless steel
- Unit can be wall mounted on brackets or table mounted and is also compatiable with GB6 splash backs and shelf
- Supplied on a 13amp plug

#### 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.

## AVAILABLE ACCESSORIES

- Branding plate (1876)
- Wall mounting brackets (1875)
- Toasties bags BAGS014122



# 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