

NPSF9

SINGLE TABLE TOP ELECTRIC FRYER

The Parry NPSF9 single table top electric fryer is powerful, durable and easy to operate. This 9kW professional deep fryer has a large capacity 9 litre tank and cooks up to 30kg of chilled chips every hour. It's also ideal for seafood, doughnuts, chicken and more. Combining stainless steel construction with simple thermostat controls and automatic safety shut-off, the unit is responsive and easy to clean. The supplied batter plate helps to maintain the quality of the oil and protect the element.





Unpacked weight (kg)	17
Dimensions (w x d x h) mm	300 x 600 x 460
Capacity	9 litres
Plug	Hard wired
Power rating	9kW
Warranty	2 years

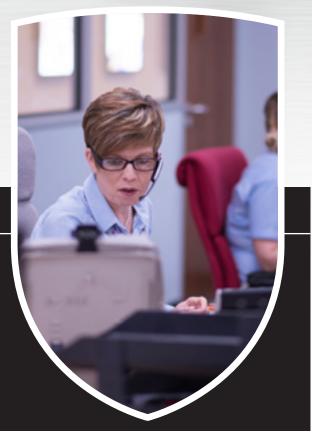


KEY FEATURES

- Thermostatically controlled with a safety cut out thermostat
- · Timer included
- Table top 9 litre tank
- Manufactured from high grade stainless steel
- · Lift off fryer head
- Batter plate lid and basket
- · Stainless steel tank and head
- Drain to front
- · Bracket for holding basket out of oil provided

AVAILABLE ACCESSORIES

- Additional baskets BASKETPRO
- Appliance stand
- Stainless steel splash guards



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**.