

GB4

NATURAL GAS 4 BURNER OVEN

Reliable, powerful and robust, the Parry GB4 natural gas 4 burner 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. Vitreous enamel lining and a no tools removable hob top, ensures the oven is easy to clean. Manufactured from high grade stainless steel and with durable castors, this 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
Input Gas Connection	3/4” BSP Male
GAS INPUT PRESSURE – Natural	20mbar
Can be converted using conversion kit	Yes

KEY FEATURES

- Heavy duty cast iron pan supports
- Automatic flame failure device and fitted piezo ignition to oven
- Manufactured from high grade stainless steel
- Supplied with two chrome plated racks
- 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 590 x 500 x 480mm with a shelf size of 450 x 49
- 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