

GWB6P**MANUAL FILL LPG GAS
WATER BOILER**

Perfect for mobile catering, the premium quality Parry manual fill LPG water boiler features a large, 27 litre capacity with a high powered 3.78kW burner. Positioning is simple as no flue is required and the robust stainless steel construction and durable dial control ensure cleaning, maintenance and operation are all effortless.



Unpacked weight (kg)	10.6
Packed weight (kg)	13
Dimensions (w x d x h) mm	400 x 480 x 565
Warranty	2 years
KW – Natural KW – Propane/Butane	n/a 3.78
BTU – Natural BTU – Propane/Butane	n/a 12,897
Input Gas Connection	3/8" BSP Male / 10mm Compression
GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane GAS INPUT PRESSURE – Propane/Butane	- 37mbar 28mbar
Can be converted using conversion kit	No

KEY FEATURES

- 27 litre capacity
- Automatic flame failure device and fitted with piezo ignition
- High quality stainless steel construction
- Valve with inclusive ignition variable temperature control
- Ideal for roadside catering
- Supplied with locating brackets for fixing to work tops
- One burner
- Tap height 200mm from the base of unit

AVAILABLE ACCESSORIES

- Gas hose GASHOSELPG



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

