

**AGFP**

**LPG TABLE TOP FRYER**

A commercially robust display cabinet for pies and hot pastries, this Parry Pie Cabinet combines consistent heating with streamlined functionality. Thanks to the addition of a water trough, this commercial display unit not only heats its contents but retains the humidity of the interior ensuring that any food does not lose its original texture.



Unpacked weight (kg)	28
Packed weight (kg)	30
Dimensions (w x d x h) mm	735 x 375 x 630
Warranty	2 years
KW – Natural KW – Propane/Butane	n/a 1.65
BTU – Natural BTU – Propane/Butane	n/a 5,630
Input Gas Connection	1/2” BSP Male
GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane GAS INPUT PRESSURE – Propane/Butane	n/a 37mbar n/a
Can be converted using conversion kit	No

## KEY FEATURES

- Solid glass front with sliding doors to rear
- One burner and automatic flame failure device and fitted with piezo ignition
- High quality stainless steel construction
- Variable temperature control
- Ideal for roadside catering
- Supplied with locating brackets for fixing to work tops. The unit comes with feet which gives clearance under the unit for an elbow fitting to be attached to the gas pipe allowing gas supply to be from the front, back, sides or straight down
- Fitted with three chrome plated wire shelves and water trough to base to aid humidity

## AVAILABLE ACCESSORIES

- Gas hose available



## 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)

