

PDGFP

LPG DOUBLE PEDESTAL GAS FRYER

Ideal for the commercial frying of fish, chicken, chips and doughnuts, the Parry PDGF double pedestal fryer is the professional choice for caterers who require a robust, reliable and easy to use commercial deep fryer. Freestanding, the fryer features two large baskets and powerful burners, making the commercial fryer perfect for use in takeaways, restaurants and educational establishments where reliability and performance are essential. The thermostat controls feature a stainless steel cover, which helps to encourage safety and hygiene whilst the unit is not in use.



Unpacked weight (kg)	110
Packed weight (kg)	130
Dimensions (w x d x h) mm	600 x 690 x 940
Warranty	2 years
KW – Natural KW – Propane/Butane	n/a 24.8
BTU – Natural BTU – Propane/Butane	n/a 84,618
Input Gas Connection	1/2" BSP Male
GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane GAS INPUT PRESSURE – Propane/Butane	- 37mbar 28mbar
Can be converted using conversion kit	Yes

KEY FEATURES

- Two x 12 litre tank capacity
- Automatic flame failure device, fitted with piezo ignition and four powerful burners
- High quality stainless steel construction
- Valve with inclusive igniton thermostatically controlled. Unit also has a high limit thermostat
- Baskets can be hooked onto the unit to allow drainage
- Supplied with five litre oil draining bucket, batterplate and lids and door to front of unit for storage of bucket
- Y shaped tanks with integral cool zone

AVAILABLE ACCESSORIES

- Additional baskets and 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

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

