

1860

## ELECTRIC FRYER

The Parry single tank fish fryer is a reliable and compact deep fryer which would be ideal for use in smaller scale commercial catering establishments. Supplied with a stainless steel removable tank, batter plate and lid, the fryer is perfect for cooking fish. However, the fryer is also ideal for cooking other traditionally fried products such as chips, doughnuts and chicken. Easy to clean and user friendly, the fryer also includes a thermal cut-out for safety.



|                           |   |
|---------------------------|---|
| Unpacked weight (kg)      | 10  |
| Dimensions (w x d x h) mm | 280 x 470 x 310<br>640mm deep with handle |
| Plug                      | 1   |
| Power rating              | 3kW                                       |
| Warranty                  | 2 years                                   |

## KEY FEATURES

- Thermostatically controlled with a safety cut out thermostat
- Table top
- 6.1 litre capacity
- Manufactured from high grade stainless steel
- Lift off fryer head
- Batter plate lid and basket
- Stainless steel tank and head
- Ideal for frying fish

## AVAILABLE ACCESSORIES

- Additional baskets available along with tables to sit the unit on

## 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](mailto: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](mailto: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)

