

GB6

NATURAL GAS 6 BURNER OVEN

The Parry GB6 natural gas 6 burner oven is a perfect example of robust, yet refined manufacturing. With great versatility, it is ideally suited for a range of catering environments. Excelling in aesthetic appeal, functionality and performance, the GB6 features six powerful burners and a double-door gas oven. It comes with a duplex chassis for added rigidity and heavy duty cast-iron pan supports. The unit is easy to clean with vitreous enamel lining and a no tools removable hob top. The range is provided with castors fitted as standard.



| | |
|---------------------------------------|-----------------|
| Unpacked weight (kg) | 150 |
| Packed weight (kg) | 170 |
| Dimensions (w x d x h) mm | 900 x 790 x 970 |
| Warranty | 2 years |
| KW – Natural | 40.1 |
| 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 with piezo ignition to oven
- Manufactured from high grade stainless steel
- Supplied with two chrome plated racks with three different positions
- Suits 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 759 x 609 x 483mm with a shelf size of 745 x 500mm
- 3/4 inch BSP male inlet gas connection

AVAILABLE ACCESSORIES

- Drop down tray slide
- Additional push handle
- Corner bumpers (per set of 4)
- Door lock