

P4BOP**LPG GAS 4 BURNER COOKER**

Reliable, powerful and robust, the Parry P4BOP commercial oven range includes all the features you would expect in a modern commercial cooker. With sturdy, compact design, the P4BOP includes four powerful hob burners with robust, heavy duty pan supports. The oven itself features 1 burner and has easy push-button piezo ignition, robust and responsive dial controls and easy to clean vitreous enamel lining. Constructed with strong stainless steel and with durable castors, the P4BOP would be a valuable addition for any commercial catering establishment which requires a solid, reliable LPG gas oven with a side opening door.



Unpacked weight (kg)	100
Packed weight (kg)	120
Dimensions (w x d x h) mm	600 x 800 x 970
Warranty	2 years
KW – Natural KW – Propane/Butane	n/a 24.49
BTU – Natural BTU – Propane/Butane	n/a 83,560
Input Gas Connection	3/4" BSP Male
GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane GAS INPUT PRESSURE – Propane/Butane	- 37mbar -
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
- High quality stainless steel construction
- Supplied with to chrome plated racks
- Fully enamelled oven liner and enamel drip tray for easy cleaning
- Fitted with two braked and two unbraked castors as standard
- Internal oven size 459w x 610d x 483h with a shelf size of 450w x 500d

AVAILABLE ACCESSORIES

- Feet
- Splash back with shelf
- Gas hose also 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

