

USHO

NATURAL GAS SOLID TOP OVEN RANGE

The Parry natural gas solid top range is an incredibly heavy duty and powerful oven made from top quality, durable stainless steel. The solid top allows intense, variable heat across the plate to allow simmering or boiling without the need to adjust a thermostat. With sturdy double doors, the oven itself has a large enough capacity to accommodate most professional catering applications and the heavy duty braked castors allow easy cleaning at the end of service. Whether you are building a new kitchen or simply want to upgrade your range, the Parry USHO is the perfect commercial solid top cooker for the most demanding of requirements.



Unpacked weight (kg)	192
Packed weight (kg)	232
Dimensions (w x d x h) mm	900 x 820 x 970
Warranty	2 years
KW – Natural KW – Propane/Butane	18 n/a
BTU – Natural BTU – Propane/Butane	61,416 n/a
Input Gas Connection	3/4" BSP Male
GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane GAS INPUT PRESSURE – Propane/Butane	20mbar - -
Can be converted using conversion kit	Yes

KEY FEATURES

- Heavy duty cast iron solid top
- Automatic flame failure device and fitted with piezo ignition to oven
- High quality stainless steel construction
- Oven thermostatically controlled
- Enamel oven liner for easier cleaning
- Supplied with two racks with the option of three positions and also supplied with castors fitted as standard
- One burner to oven, one burner to solid top
- Removable bulls eye for use with wok pans

AVAILABLE ACCESSORIES

- Unit also available on feet and hoses can be supplied as an optional extra



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

