

**US9**

## NATURAL GAS SALAMANDER WALL GRILL

Perfect for cooking fish and steaks or melting cheese, the Parry US9 natural gas salamander wall grill – constructed from high grade stainless steel – is powerful and durable. The adjustable flame provides responsive heat regulation, while the independent controls operate dual temperature zones.



Unpacked weight (kg)	84
Packed weight (kg)	104
Dimensions (w x d x h) mm	900 x 500 x 250
Warranty	2 years
KW – Natural KW – Propane/Butane	13.7 n/a
BTU – Natural BTU – Propane/Butane	46,744 n/a
Input Gas Connection	1/2" 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

- Ribbed branding plate and drip tray included
- Automatic flame failure device
- High quality stainless steel construction
- Valve with inclusive ignition
- Includes ceramic plaque burners designed to give an even heat footprint across the cooking surface
- Burners can be independently controlled left and right
- Multiple height positions
- Toast rack and crumb tray included
- Heavy duty unit

## AVAILABLE ACCESSORIES

- Bench stand US9BS
- Floor stand US9FS
- Gas conversion kit
- Gas hoses GASHOSENAT



## 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)

