

1987

ELECTRIC WET BAIN MARIE

The unit is perfect for holding pre-cooked foods at ready-to-serve temperatures, the Parry 1987 wet well bain marie is a high quality water bath which would complement any commercial catering environment. With the ability to hold six 1/3rd sized gastronorm pans, the Parry bain marie offers a large capacity and functional versatility. The addition of stainless steel construction and built-in drain valve allows the unit to be drained and cleaned quickly at the end of service.

Please note: gastronorm pans sold separately.



Unpacked weight (kg)	16
Packed weight (kg)	21
Dimensions (w x d x h) mm	1090 x 350 x 275
Polished plate dimensions (w x d) mm	n/a
Pot capacity	Unit takes upto 2 x 1/1 gastro-norm
Cooking zones	n/a
Wet or dry	Wet
Plug	Yes
Power rating	3kW
Warranty	2 year

KEY FEATURES

- Thermostat control
- Capacity of two x 1/1 gastronorms (not supplied)
- Fitted with drain tap
- Made from high grade stainless steel
- Temperature range 30°C to 80°C
- Takes 150mm pots
- Supplied with a 3kw plug

AVAILABLE ACCESSORIES

- Gastronorm bars/Bridging bars (to change the selection of the size of the Gastronorm pots in the unit)
- Gastronorm pots

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

