

3015

## ELECTRIC WET BAIN MARIE

The Parry 3015 wet well four pot electric bain marie is the perfect solution for keeping pre-cooked foods at safe, ready to serve temperatures. Reliable and consistent, the bain marie is supplied with four 4.5 litre pots and lids, ideal for baked beans, chilli, curry and gravy. The high grade stainless steel construction ensures that the unit is robust and easy to clean, whilst the variable temperature controls are responsive and easy to use. This commercial bain marie would compliment a range of professional catering establishments, such as takeaways, schools, restaurants and mobile caterers.



Unpacked weight (kg)	17
Packed weight (kg)	21
Dimensions (w x d x h) mm	450 x 525 x 255
Polished plate dimensions (w x d) mm	n/a
Pot capacity	4 x 4.5litre (supplied)
Cooking zones	n/a
Wet or dry	Wet
Plug	Yes
Power rating	3kW
Warranty	2 year

## KEY FEATURES

- Thermostat control
- Supplied with four x 4.5litre bain marie pots with lids,
- No drain tap pots just need to be removed and water poured out manually
- Made from high grade stainless steel
- Temperature range 30°C to 80°C
- Counter top unit
- Supplied with a 3kw plug

## AVAILABLE ACCESSORIES

- Additional round 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](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)

