

CPC

ELECTRIC HEATED PIE CABINET

Constructed with a robust stainless steel frame for reliable storage space and easy cleaning, this Parry Modular Heated Pie Cabinet can accommodate up to 60 freshly baked pies hygienically without losing the customer's view of the product. Any of the three wired shelves can be removed for cleaning and to fit larger stock, with all interior content being accessed through rear sliding doors at any time during service. A removable water reservoir is used within the cabinet to keep your pies from drying out.











| Unpacked weight (kg) | 22 |
|---------------------------|-----------------|
| Packed weight (kg) | 25 |
| Dimensions (w x d x h) mm | 740 x 360 x 420 |
| Warranty | 2 years |
| Overall power rating | 750W |
| Plug | 1 |



KEY FEATURES

- · Thermostatically controlled
- Sliding doors to control side and solid glass to front
- Supplied with a water reservoir to aid humidity
- Manufactured from high grade stainless steel
- Chrome wire shelves holding 20 pies per shelf, unit also includes an internal light,
- · Supplied on a 13amp plug

AVAILABLE ACCESSORIES

 Units can be branded up to suit customer requirements



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**.