

GBM4**ELECTRIC DRY BAIN MARIE**

The dry heat Parry GBM4 bain marie is a gastronorm compatible solution for keeping foods such as gravy, chilli, curry and bolognese at hygienic and ready-to-serve temperatures. Incredibly versatile, the bain marie can hold up to four, quarter sized, gastronorm pans (sold separately) in its stylish stainless steel body. Due to the design of the unit, no water is required for operation, making it perfect for use in mobile catering environments.



Unpacked weight (kg)	13
Packed weight (kg)	16
Dimensions (w x d x h) mm	535 x 340 x 200
Polished plate dimensions (w x d) mm	n/a
Pot capacity	Unit takes upto 1 x 1/1 gastro-norm
Cooking zones	n/a
Wet or dry	Dry
Plug	Yes
Power rating	400W
Warranty	2 year

KEY FEATURES

- Simmerstat control
- Capacity of one x 1/1 gastronorms (not supplied)
- Due to the design of the unit no water is needed
- Made from high grade stainless steel
- Temperature range has three settings the maximum been 85°C
- Takes 100mm 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

