

**HOT15****HOT CUPBOARD**

The Parry HOT15 hot cupboard is a high quality mobile solution for the transportation and warming of up to 450 plates or 90 covers.

Made in the UK, the HOT15 includes all the features expected from a commercial hot cupboard, including durable castors, double skinned stainless steel construction and adjustable temperature control. The sturdy doors are configured to slide, so the cupboard can be used in corridors and hallways.



Unpacked weight (kg)	123
Packed weight (kg)	143
Dimensions (w x d x h) mm	1500 x 650 x 900
No. of plated meals	90
Plug	1
Overall power rating	2.5kW
Warranty	2 years

## KEY FEATURES

- Thermostatically controlled
  - Flat top hot cupboard with sliding doors to front easily removable for cleaning
  - Reinforced sectionalised shelves in two parts
  - Manufactured on a heavy duty box section chassis
  - Supplied on castors: two unbraked, two braked
  - Temp range 30-80°C
  - Made from high quality stainless steel unit is double skinned to maximise heat control
- Unit is a square profile top to suite with back of house tables and sinks
  - Supplied on a 13amp plug

## AVAILABLE ACCESSORIES

- RTS1500 tray slide
- Single shelf chef racks
- Double shelf chef racks and triple shelf chef racks both heated and ambient

## 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)

