

P9EO**ELECTRIC OVEN**

The Parry P9EO fan assisted electric oven is a versatile addition to the commercial kitchen. The stainless steel exterior features a flat counter top, able to accommodate other Parry 600 series products, such as hobs, griddles and bain maries, as well as being able to be used as a worktop. The oven itself is powerful and features two separate 2.5kw fan assisted elements to make a total of 5kw of cooking power. The stainless steel construction and castors ensure the electric cooker is durable and easy to clean, whilst the simple dial controls and side hinged doors make the Parry oven incredibly user friendly.



Unpacked weight (kg)	45
Dimensions (w x d x h) mm	900 x 815 x 700
Plug	Hard wired
Power rating	5kW
Warranty	2 years

KEY FEATURES

- Thermostatically controlled to a maximum temperature of 280°C
- The oven has two ring elements with fans, located on the inner back panel of the unit
- Each element is 2.5kW giving the total oven a rating of 5kW
- Indicator light to show that the unit is on
- Oven doors are side hinged and the oven takes two gastronorm trays side by side per shelf (running front to back)
- Oven is available as standard on castors but it can also be stacked to make it the P9EOD
- Manufactured from high grade stainless steel
- The controls are side mounted to reduce the overall height of the unit to allow other units to fit on top
- Takes 1870 and 1871 to make a six hob electric oven
- Two chromes shelves with three positions with an enamelled interior for ease of cleaning

AVAILABLE ACCESSORIES

- Can sit the N1870 & N1871 on top

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

