

1939

## ELECTRIC DRY BAIN MARIE

The Parry bain maries are highly regarded throughout the catering industry as reliable and versatile. The 1939 four pot dry heat bain marie is no exception – with its four x 4.5 ltr capacity, the commercial dry water bath is the ideal solution for caterers who require a quality bain marie without the need to add water. Made from quality stainless steel and with simmerstat temperature control, the Parry is incredibly easy to use and maintain.



Unpacked weight (kg)	14
Packed weight (kg)	17
Dimensions (w x d x h) mm	500 x 490 x 220
Polished plate dimensions (w x d) mm	n/a
Pot capacity	4 x 4.5litre (supplied)
Cooking zones	n/a
Wet or dry	Dry
Plug	Yes
Power rating	600W
Warranty	2 year

## KEY FEATURES

- Simmerstat control
- Supplied with four x 4.5litre bain marie pots with lids
- 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
- 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)

