

1987

## ELECTRIC WET BAIN MARIE

Attractive and compact, the Parry 1987 bain marie is the perfect way to store pre-cooked foods at safe, ready-to-serve temperatures. With wet heat configurations, the bain marie is ideal for food ranging from curry and gravy to chips and vegetables. It has the capacity for 2 x 1/1 gastronorm pots or 6 x 1/3 gastronorm pots.



Unpacked weight (kg)	16
Packed weight (kg)	21
Dimensions (w x d x h) mm	1090 x 350 x 275
Polished plate dimensions (w x d) mm	n/a
Pot capacity	2 x 1/1 gastronorm or 6 x 1/3 gastronorm
Cooking zones	1
Wet or dry	Wet
Plug	Yes
Power rating	3kW
Warranty	2 years

## KEY FEATURES

- Thermostat control
- Takes 150mm deep gastronorm pots
- Gastronorm pots are supplied with the unit
- Fitted with drain tap
- Made from high grade stainless steel
- Temperature range 30–80°C
- Supplied with a 13amp plug

## AVAILABLE ACCESSORIES

- Bridging bars (to change the selection of the size of the gastronorm pots in the unit)

## 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](http://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](http://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)