

**CBM2****ELECTRIC WET BAIN MARIE**

The Parry CBM2 two pot bain marie is an incredibly versatile and reliable water bath. Able to be used as either wet or dry heat, pre-cooked foods such as curry, gravy, baked beans and chilli can be stored at safe and ready-to-serve temperatures. Made in the UK and with high grade stainless steel construction, the Parry double pot bain marie is surprisingly easy to use and clean. Supplied with two stainless steel bain marie pots and lids as standard.



Unpacked weight (kg)	12
Packed weight (kg)	15
Dimensions (w x d x h) mm	500 x 370 x 255
Polished plate dimensions (w x d) mm	n/a
Pot capacity	2 x 4.5litre (supplied)
Cooking zones	n/a
Wet or dry	Wet
Plug	Yes
Power rating	220W
Warranty	2 year

## KEY FEATURES

- Two x simmerstat controlled so each pot can be controlled independantly
- Supplied with two x 4.5 ltr bain marie pots with lids
- Unit has an enamelled inner pot to hold water
- 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)

