FLEXI-SERVE BY PARRY, THE ULTIMATE, MODULAR, FLEXIBLE SERVERY

Kendal College
Creating Bright Futures
PARRY
British Built for Purpose
FLEXI-SERVE

FLEXI-SERVE

PARRY
Stainless Steel Products

PRODUCT CATALOGUE

PARRY

BRITISH BUILT FOR PURPOSE

2021

Welcome to Parry

Parry is one of the UK's foremost manufacturers of high-quality Stainless Steel Fabricated Products with a 40-year heritage rooted in British craftsmanship.

At Parry, quality and service are second nature. Striving to exceed our customers' expectations is not just our motto; it's the very heartbeat of our business. Our commitment to our customers is reflected in the Parry 4E Standard stating that all our products are:

Easy to use **Easy to maintain** **Easy to clean** **Easy to repair**

Our ranges of Stainless Steel Products have been specifically designed with the consumer in mind, all are tailored and compliant to your specific industry sector. Our products meet the Parry 4E Standard and also meet EU & UK regulations, where applicable. The Parry brand stands for quality, reliability and value.

ISO9001 certification, and continual investment in the training and development of our highly skilled, workforce means that our clients have genuine peace of mind that they are British built quality products.

We are LEAN manufacturers, minimising waste, maximising productivity. We are proud to run an operation that is committed to minimising our impact on the environment.

Our catering equipment and fabrications are manufactured in our 48,000 sq ft manufacturing facility in Draycott, Derbyshire. Products are made to order if not available in our stocked items which means you can choose from 600 products, offering over 3,500 variants, with short lead times to suit your specific needs. That means you get exactly what you need when you need it.

Our Environmental Policy and carbon reduction target form an integral part of our business plan and our approach to new product development.

We are conscious of the increasing need for environmental protection and the consumer's desire for this approach to manufacturing. We have now completed phase one of our Carbon reduction target by investing £190k into renewable energy at our manufacturing plant and 2021/22 will see further investment into reducing our carbon footprint in the supply chain.

We know at Parry that our activities and those of our employees influence the environment and it is therefore essential to us that we take steps to minimise the impact through positive actions.

Our product information can be found here, in our brochure or on our website www.parry.co.uk.

Should you have any questions please contact your distributor. Alternatively, our customer services team will be happy to help you on 01332 875544.

Mark Banton MBA
Managing Director

Contents

Flexi-Serve Overview 4
Flexi-Serve Features 6
Flexi-Serve Range 7
Kendal College Case Study 8
Grove Academy Case Study 12
Specifying Your Flexi-Serve 17
Flexi-Serve Modules 24
Optional Extras 40
Flexi-Serve Finishes 42

Warranty Policy 50
Returns Policy 51

Flexi-Serve Overview

Flexi-Serve is the exciting range of modular servery counters brought to you by Parry Catering Equipment that can be quickly and easily suited to create your ideal fixed or mobile servery counter. Available in a variety of model combinations of bases, tops and gantries to suit whatever fixed or mobile servery counter layout you require, each Flexi-Serve unit is available in a range of sizes ranging from 2 to 5GN. Supplied as standard at an ideal working height of 900mm, Flexi-Serve is also available at 800mm high for low level applications such as in primary and infant schools. Till, corner, condiment and clearing trolleys are also available and bespoke units are available on request.

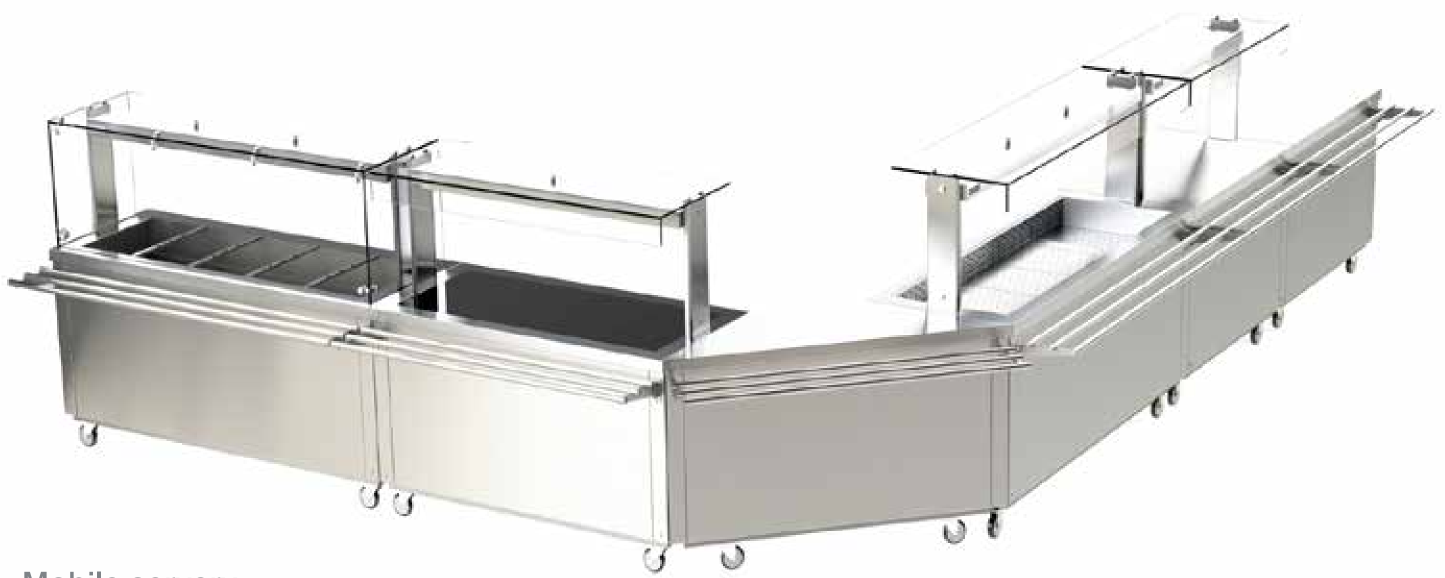
PARRY
FLEXI-SERVE
STANDARD MODULAR UNITS
SUITED TO FORM A FIXED COUNTER

Watch our Video Case Study at www.Parry.co.uk

Flexi-Serve: Mobile or Fixed

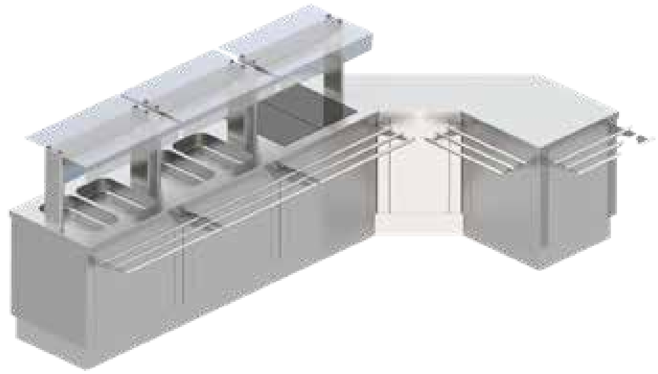
Flexibility

The perfect solution for both mobile and fixed installations, Flexi-Serve provides unlimited flexibility in layout to help you maximise your service.



Mobile servery

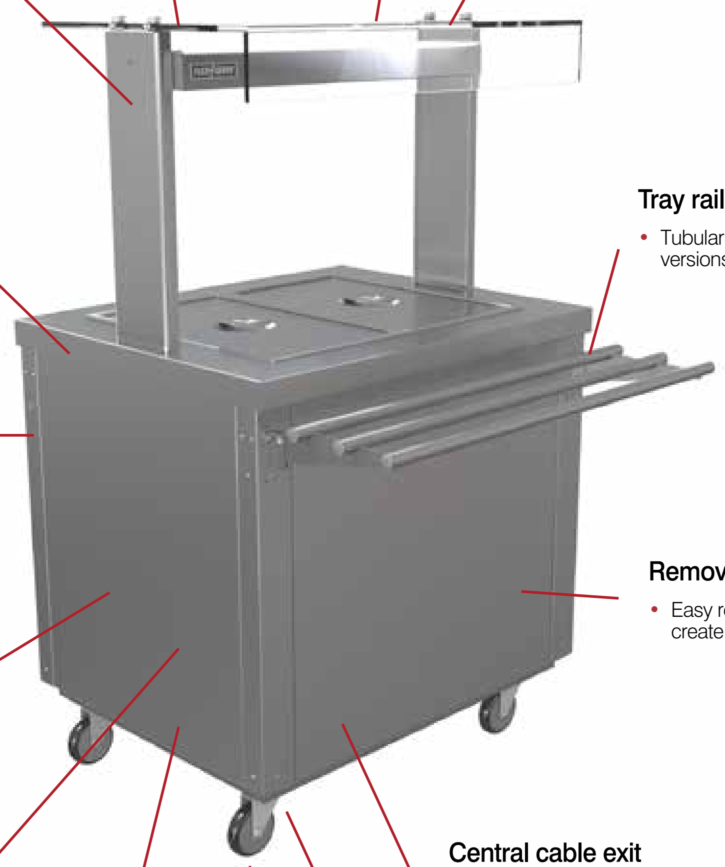
Each Flexi-Serve module is supplied on 4 locking castors as standard, meaning they can be positioned independently or quickly grouped together to suit changing servery layouts.



Fixed Servery

Using our simple jointing system, Flexi-Serve modules can be easily connected together to form a fixed counter top. Fixed servery layouts are easily installed without losing the flexibility to be changed at a later date. Height adjustable legs allow kick plates to be fitted to complete the look. Need to adapt your service? no problem, simply disconnect the Flexi-Serve modules, swap around, then reconnect.

Flexi-Serve Features



LED Illuminated gantry bulb

- Minimises power consumption

Full height or low level

- 900mm as standard or 800mm high – Perfect for primary and infant schools

Gantry options

- Heated or illuminated in self service, assisted service or island options

10mm thick UV Bonded glass

- More robust while providing a more modern retail focussed look

Heavier construction

- 700mm deep top with a 50mm downturn. Also matches standard table profiles for clean lines

Tray rail options

- Tubular or solid drop down versions

Accessory points

- Built-in fixing points allow accessories to be added after sale such as rear tray rail or side shelves

Removable fascia panels

- Easy replacement when damaged or to create a different look

Fixed counter option

- Join multiple units together to form a fixed counter

Choice of finishes

- Stainless steel, coated steel or wrapped and bespoke graphic options to suit your brand

Central cable exit

- Easily reaches left or right hand sockets

Legs & Kickplates

- Provide a finished look to fixed installations

Welded square tube steel chassis

- Extra strength and rigidity

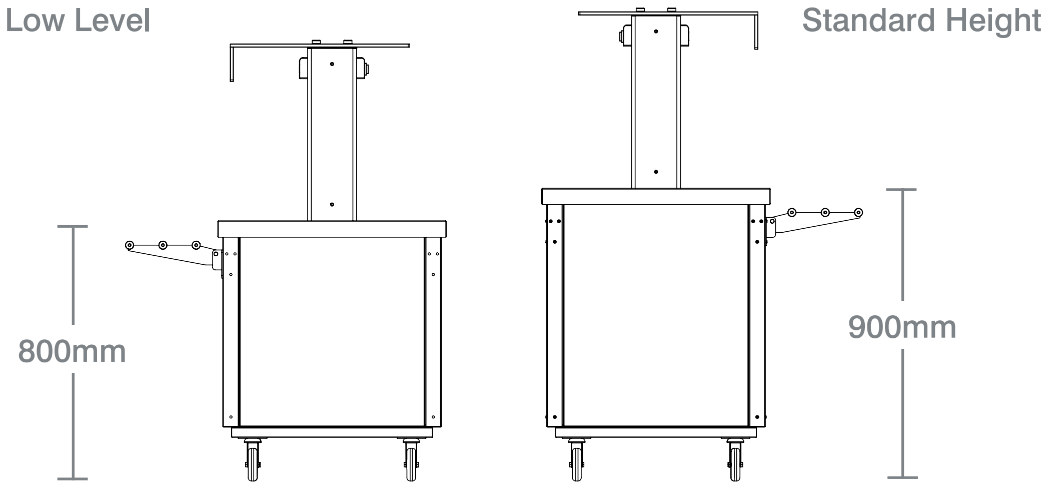
4 Locking swivel castors

- Provides secure location on uneven floors

Flexi-Serve Range

Model	2 GN	3 GN	4 GN)	5 GN	Other
Ambient Cupboard with Plain Top	FS-A2	FS-A3	FS-A4	FS-A5	-
Ambient Cupboard with Chilled Well	FS-AW2	FS-AW3	FS-AW4	FS-AW5	-
Hot Cupboard with Plain Top	FS-H2	FS-H3	FS-H4	FS-H5	-
Hot Cupboard with Dry Bain Marie Top	FS-HB2	FS-HB3	FS-HB4	FS-HB5	-
Hot Cupboard with Wet Bain Marie Top	FS-HBW2	FS-HBW3	FS-HBW4	FS-HBW5	-
Hot Cupboard with Hot Top	FS-HT2	FS-HT3	FS-HT4	FS-HT5	-
Refrigerated Well	-	FS-RW3	FS-RW4	FS-RW5	-
Refrigerated Multi-tier Display	-	FS-RMT3	FS-RMT4	FS-RMT5	-
Corner Sections					
Closed Corner Section	-	-	-	-	FS-C
Open Corner Section	-	-	-	-	FS-CO
Corner Square	-	-	-	-	FS-CS
Complimentary Units					
Drawer Unit	-	-	-	-	FS-DU3
Ambient Open Unit	-	-	-	-	FS-AO
Clearing Trolley	-	-	-	-	FS-CT
Condiment Trolley	-	-	-	-	FS-CU
Condiment Trolley with Cupboard	-	-	-	-	FS-CUB
Till Sections					
Till Section Left	-	-	-	-	FS-TSL
Till Section Right	-	-	-	-	FS-TSR

900mm high or 800mm high units available



> *“I wanted something that was really smart and didn’t devalue what I do. Flexi-Serve delivered that and gives me everything I needed to be able to mirror my main dining room service and reduce pinch points, in one counter.*
>
> Richard Axford, Head of Hospitality, Kendal College

Kendal College implement Flexi-Serve to smooth service delivery

Kendal College teaches students in higher education and introduces them into the catering world. Flexi-Serve is perfect as it’s professional grade equipment that’s flexible enough to be used as counters to serve the students in the dining hall one minute, or for the students to take off site and use as service counters for their external events. All the while maintaining the professional quality and great reputation of the Kendal College brand.

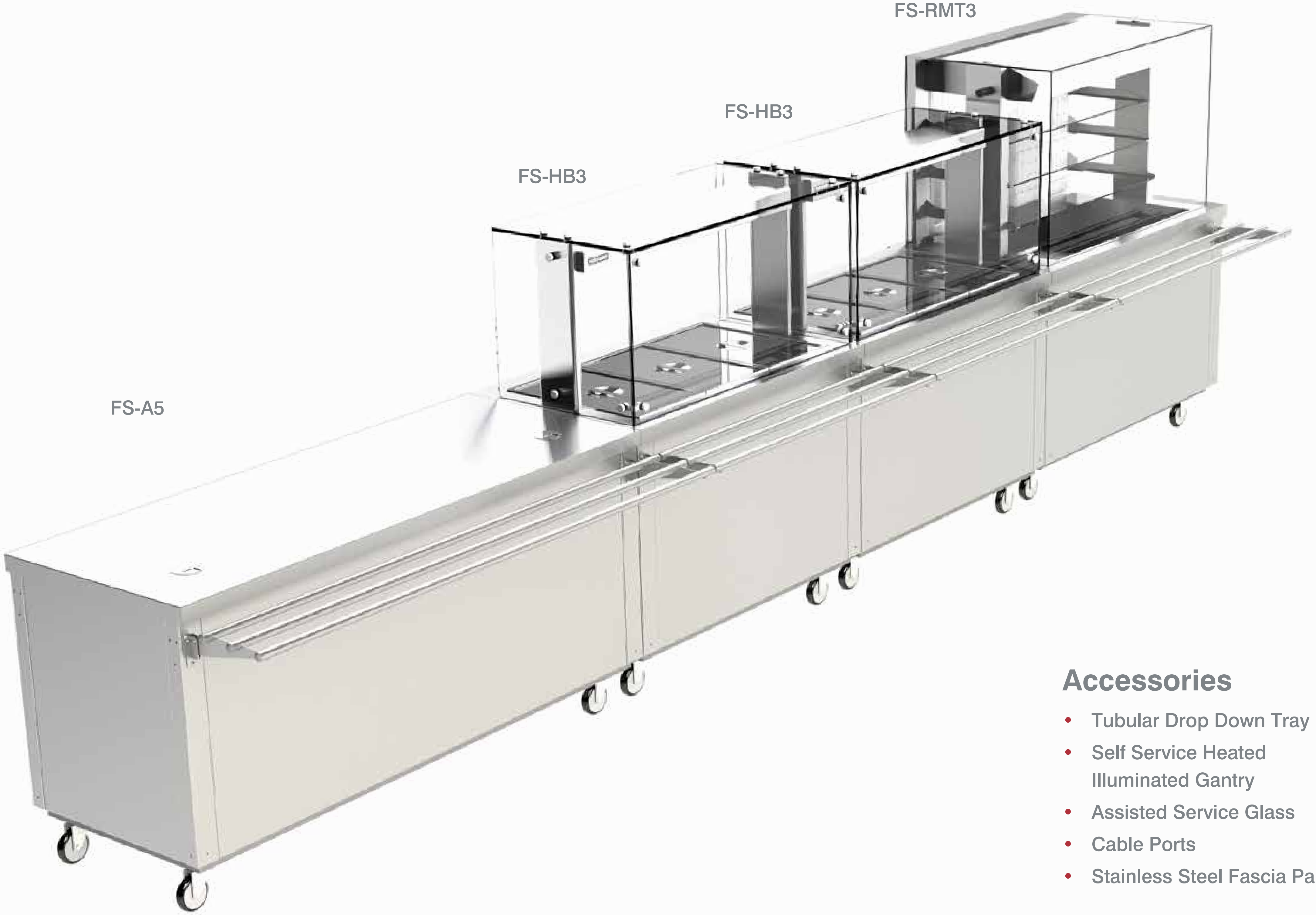
> ***“Kendal College needed a flexible counter solution that they could use in different locations around the college. Plus as Flexi-Serve is all about flexibility, it’s portable enough so the students can take the units they need off site in the van for off site catering activity.”***
>
> Euan Hunter,
> Business Development Manager,
> Parry

Modular was the only way.

As a modular system, Flexi-Serve allowed Archers Catering Systems to specify the key components that Kendal College needed to make it’s perfect servery. With the addition of a few bespoke items, the servery was tailored to fit the space delivering the ideal solution.

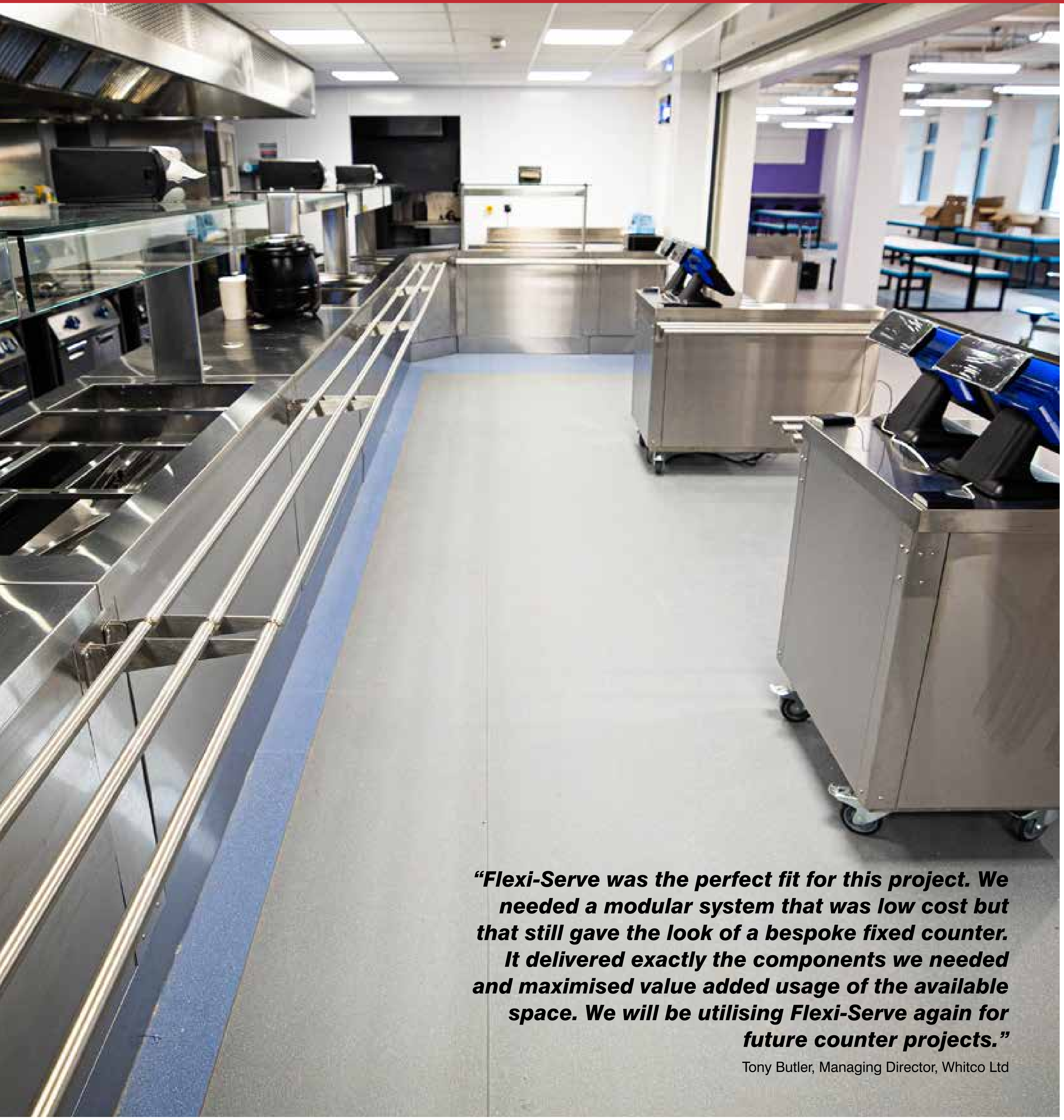
Units Used

- FS-RMT3 - Refrigerated Multi-Tier Display
- FS-HB3 - Bain Marie x 2
- FS-A5 - Ambient Cupboard



Accessories

- Tubular Drop Down Tray Rails
- Self Service Heated Illuminated Gantry
- Assisted Service Glass
- Cable Ports
- Stainless Steel Fascia Panels



“Flexi-Serve was the perfect fit for this project. We needed a modular system that was low cost but that still gave the look of a bespoke fixed counter. It delivered exactly the components we needed and maximised value added usage of the available space. We will be utilising Flexi-Serve again for future counter projects.”

Tony Butler, Managing Director, Whitco Ltd

Flexi-Serve delivers a bespoke solution for the Grove Academy

As a purpose built school for 400 pupils, Grove Academy needed a kitchen servery solution that combined the benefits of an off the shelf modular system with the look and feel of a traditional fixed counter.

Modular was the only way.
By combing a selection of standard and bespoke items, Flexi-Serve allowed leading distributor Whitco to tailor the counter layout specifically to the service requirements and space available. Each module was supplied individually for fast installation on site using the Flexi-Serve joining system and finished with stainless steel kickplates to complete the look and allow electrical services to be run behind them.

“Grove Academy’s counter is a perfect showcase for the adaptability of the Flexi-Serve range. The mix of module types and sizes, quickly and securely joined with a seamless appearance demonstrates exactly the way Flexi-Serve was designed to be used.”

Euan Hunter,
Business Development Manager,
Parry

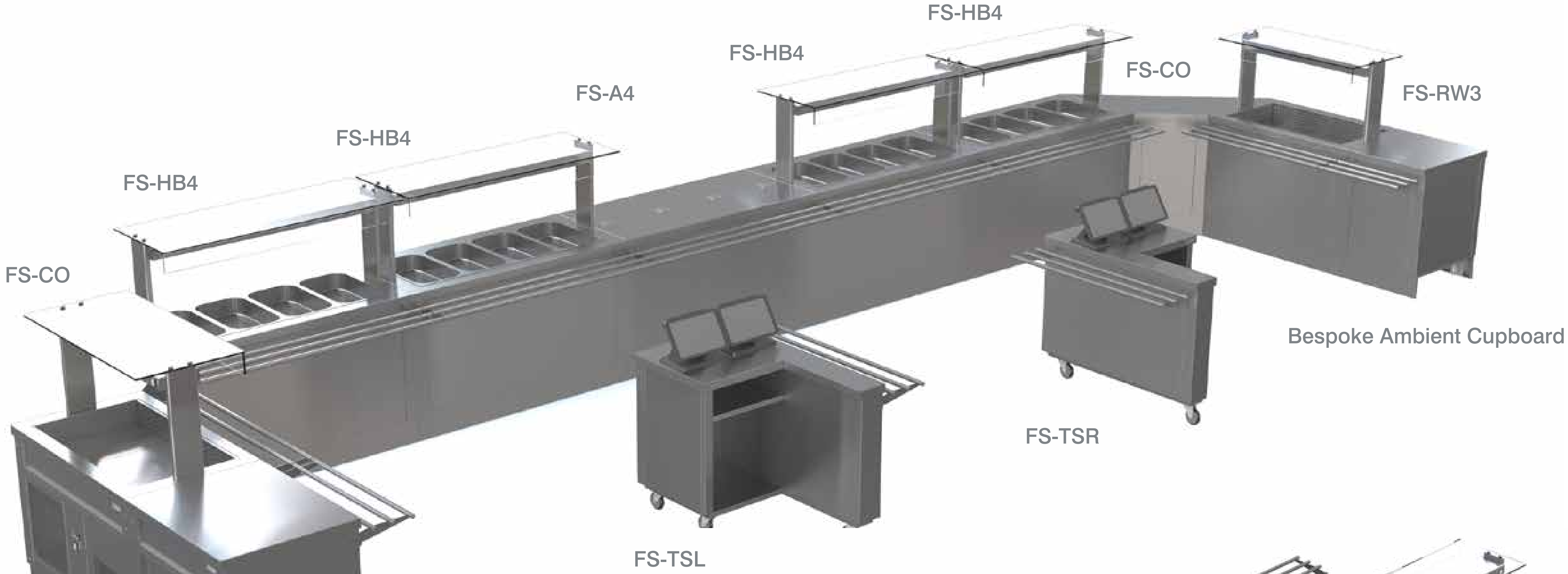
Grove Academy Exploded View

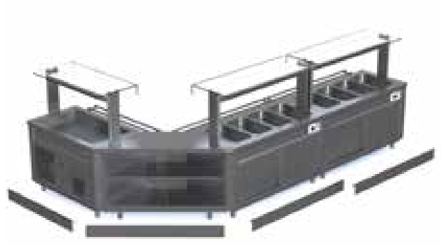
Units Used

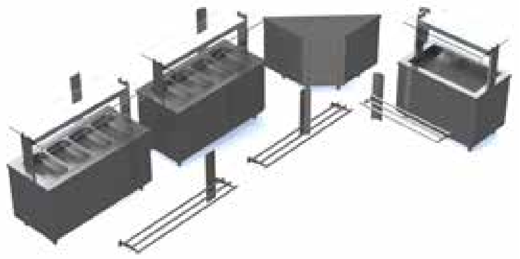
- FS-RW3 - Refrigerated Well x 2
- FS-CO - Open Corner Unit x 2
- FS-HB4 - Bain Marie x 4
- FS-A4 - Ambient Cupboard
- Bespoke Ambient Cupboard x 2
- FS-TSL - Till Section
- FS-TSR - Till Section

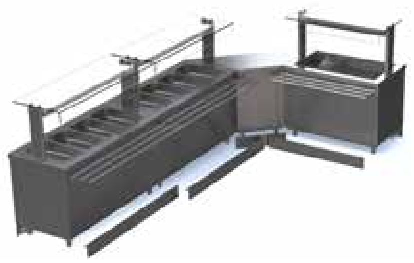
Accessories

- Tubular Drop Down Tray Rails
- Self Service Heated and Illuminated Gantries
- Height Adjustable Legs
- Stainless Steel Kickplates
- Cable Ports
- Stainless Steel Fascia Panels
- Jointing Kits

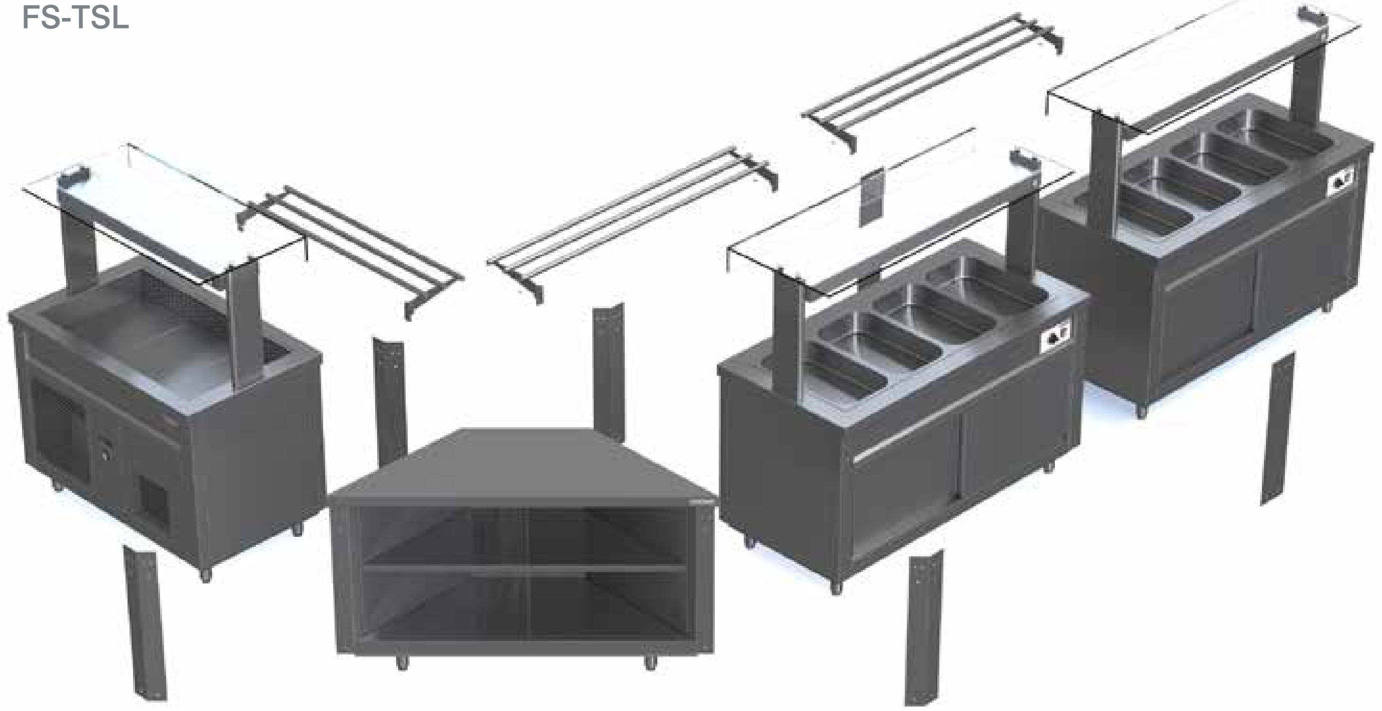

FS-HB4
FS-HB4
FS-A4
FS-CO
FS-RW3
FS-HB4
FS-HB4
FS-CO
Bespoke Ambient Cupboard
FS-TSR
FS-TSL
FS-RW3
Bespoke Ambient Cupboard







Grove Academy Exploded View



Individual modules and accessories join together securely to provide a seamless appearance.

Flexi-Serve Efficiency Benefits

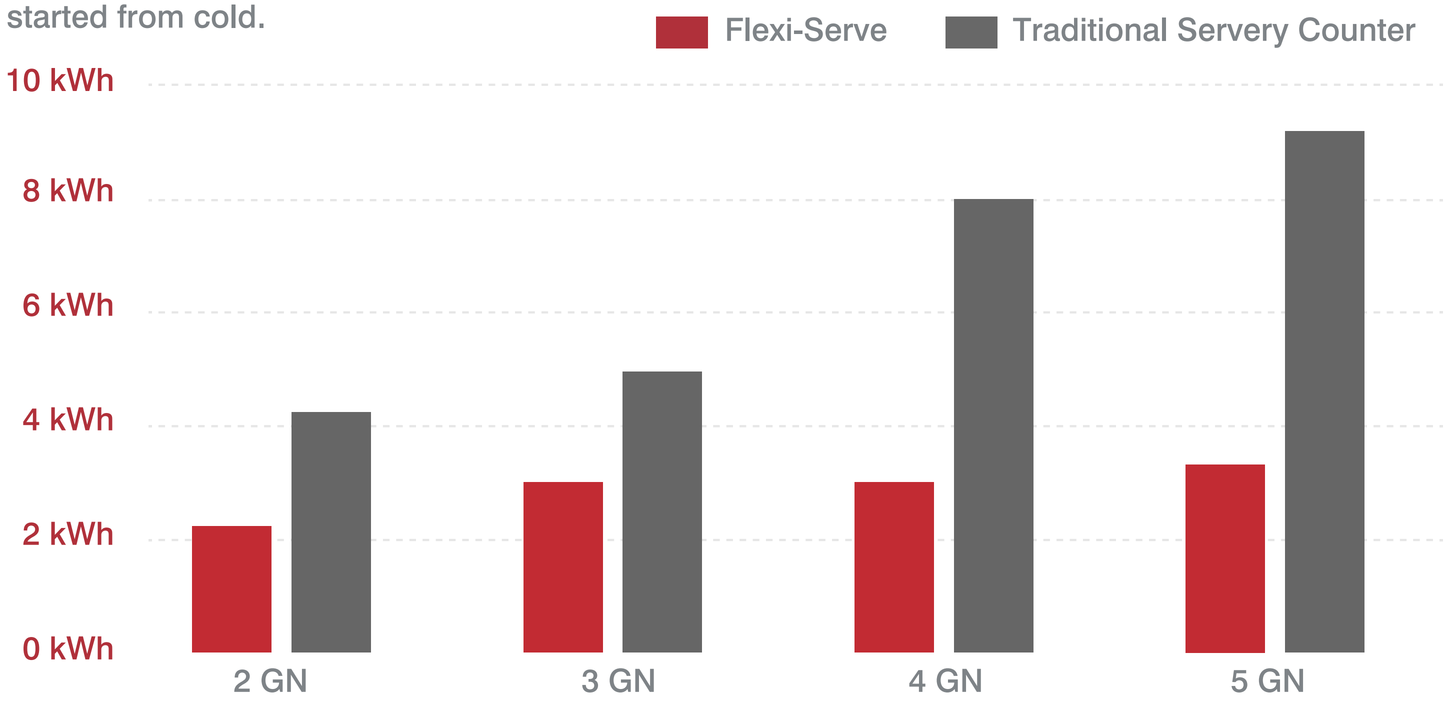
Improved Efficiency

The Flexi-Serve range has been designed to provide the optimum in efficient performance and economical power consumption.

Customers can purchase with the confidence of knowing that their new Flexi-Serve range is saving them money by reducing running costs and power consumption. With the added important benefit of reducing their environmental impact.

Model	Power Requirement
Ambient cupboard with plain top and LED illuminated gantry	From 0.01kW to 0.03kW
Ambient cupboard with chilled well and LED illuminated gantry	From 0.01kW to 0.03kW
Hot cupboard with plain top and LED illuminated gantry	From 1.7kW to 2.1kW
Hot cupboard with dry bain marie top and quartz heated gantry	From 2.2kW to 2.9kW
Hot cupboard with wet bain marie top and quartz heated gantry	From 3.1kW to 4.9kW
Hot cupboard with hot top and quartz heated gantry	From 2kW to 3kW
Refrigerated well with LED illuminated gantry	From 0.86kW to 0.93kW

The chart below shows the power consumption of Flexi-Serve units when compared to traditional servery counters of a similar size. The values below show the power consumption for 1 hour when started from cold.



Specifying Your Flexi-Serve

Specifying your Flexi-Serve

1 Select your model

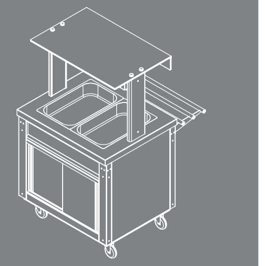
2 Select your size - from 2-5 GN

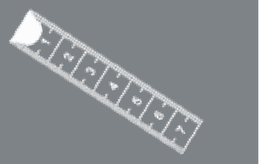
3 Select your Gantry

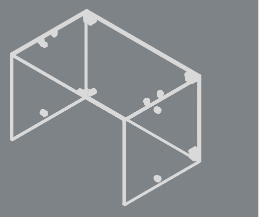
4 Select your Gantry Glass

5 Select your Tray Slide

6 Select your Panel Colour



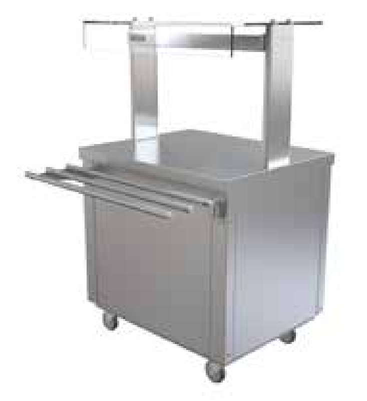


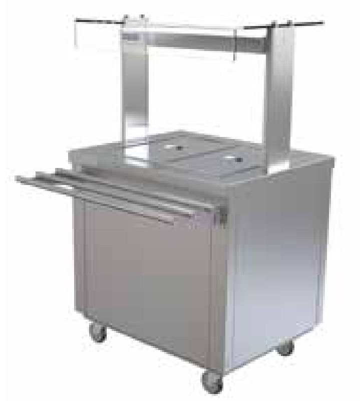


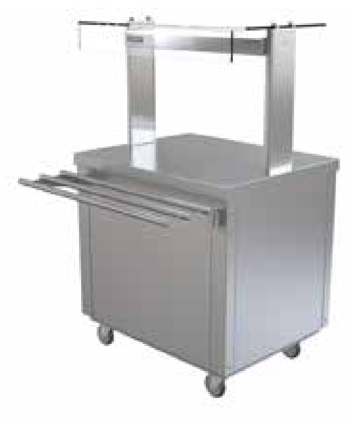
Specifying Your Flexi-Serve

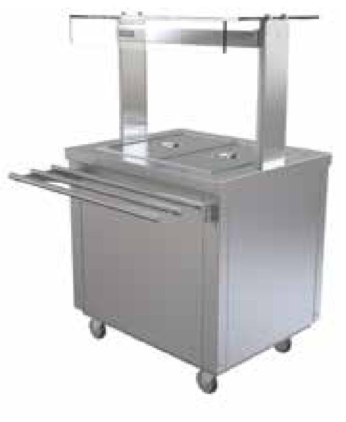
1

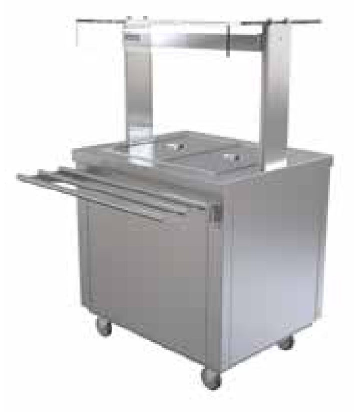
Select your Flexi-Serve model

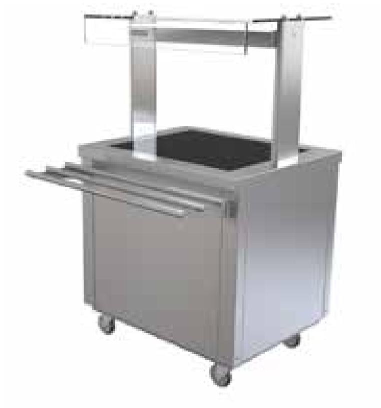

Ambient Cupboard Plain Top

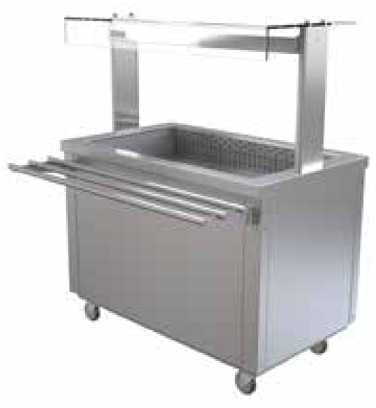

Ambient Cupboard Chilled Well

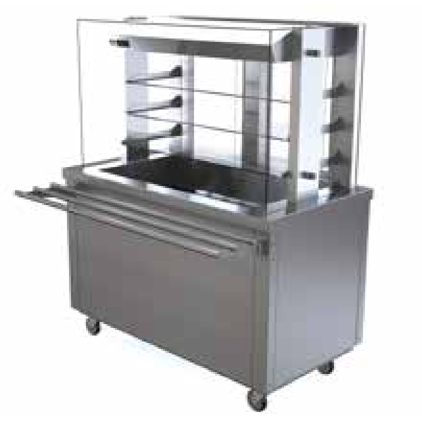

Hot Cupboard Plain Top


Hot Cupboard Dry Bain Marie Top


Hot Cupboard Wet Bain Marie Top


Hot Cupboard Hot Top


Refrigerated Well


Refrigerated Multi-Tier Display

Gantries and tray rails shown as optional extras

Specifying Your Flexi-Serve

2

Select your Size

2GN – 860x700x900
(wxdxh) mm

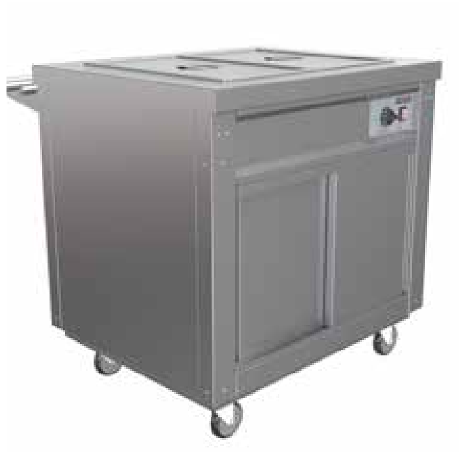
3 GN – 1160x700x900
(wxdxh) mm

4 GN – 1495x700x900
(wxdxh) mm

5 GN – 1830x700x900
(wxdxh) mm

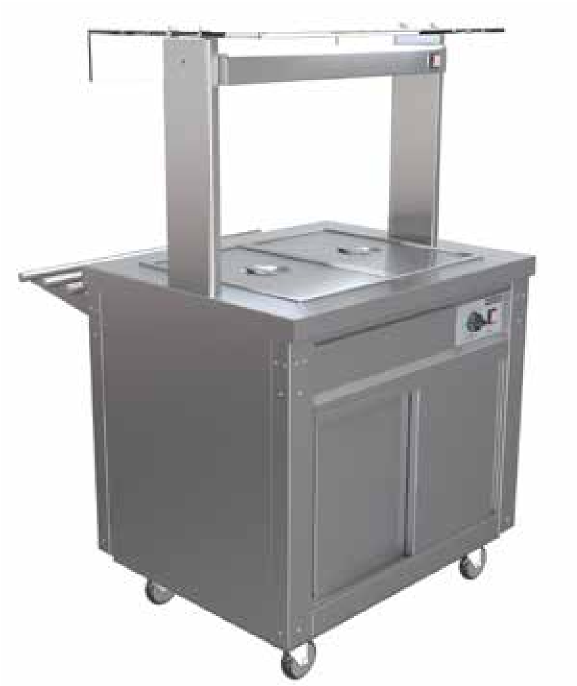
Unit size excludes gantries and tray rails

3 Select your Gantry

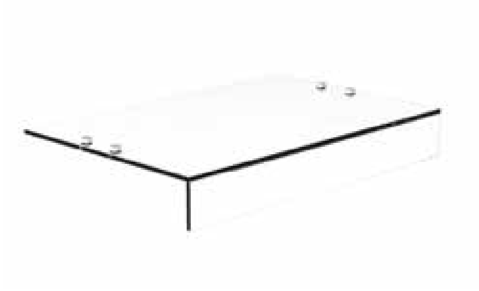

Without Gantry

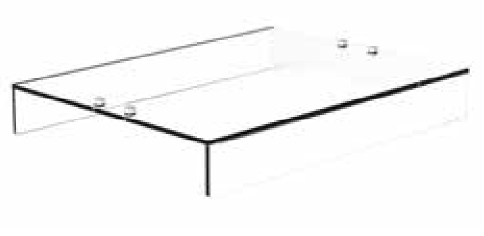
Units with heated tops are supplied with a quartz heated gantry.

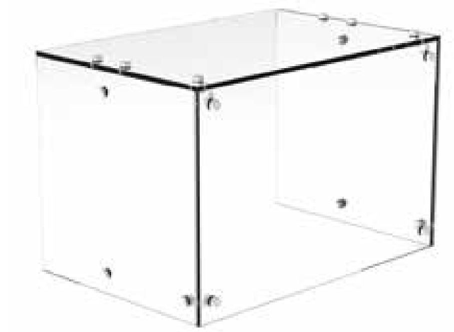
Units with ambient, chilled and refrigerated tops are supplied with an LED gantry.


With Gantry

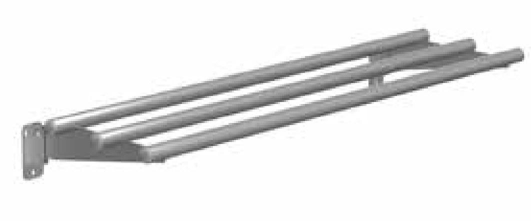
4 Select your Gantry Glass

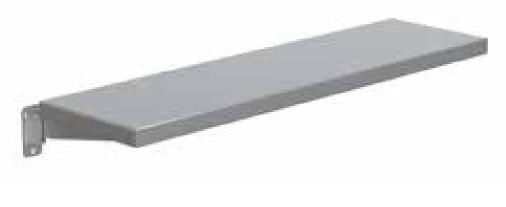

Self Service
(As standard)


Island – with sneeze screens on both sides


Assisted Service – Enclosed to front, sides and top

5 Select your Tray Slide

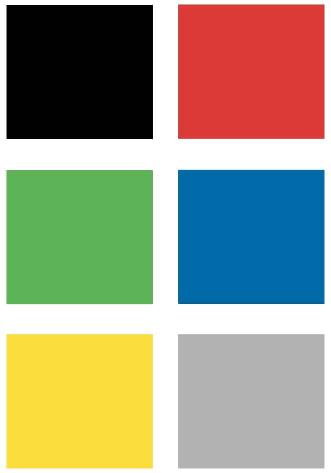

Tubular Drop Down Tray Rail


Solid Drop Down Tray Slide

6

Select your Panel Finish

Plain or Coated Steel

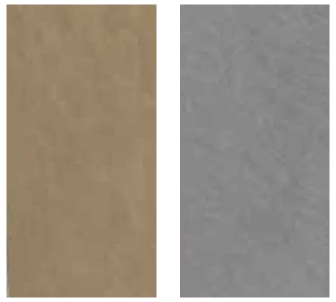


3M

DI-NOC™

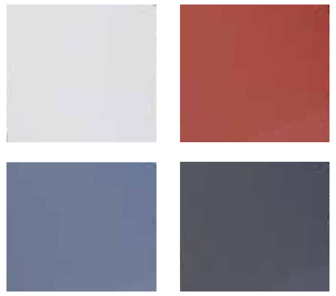
Architectural Finishes

3M DI-NOC Wrap Finishes



3M

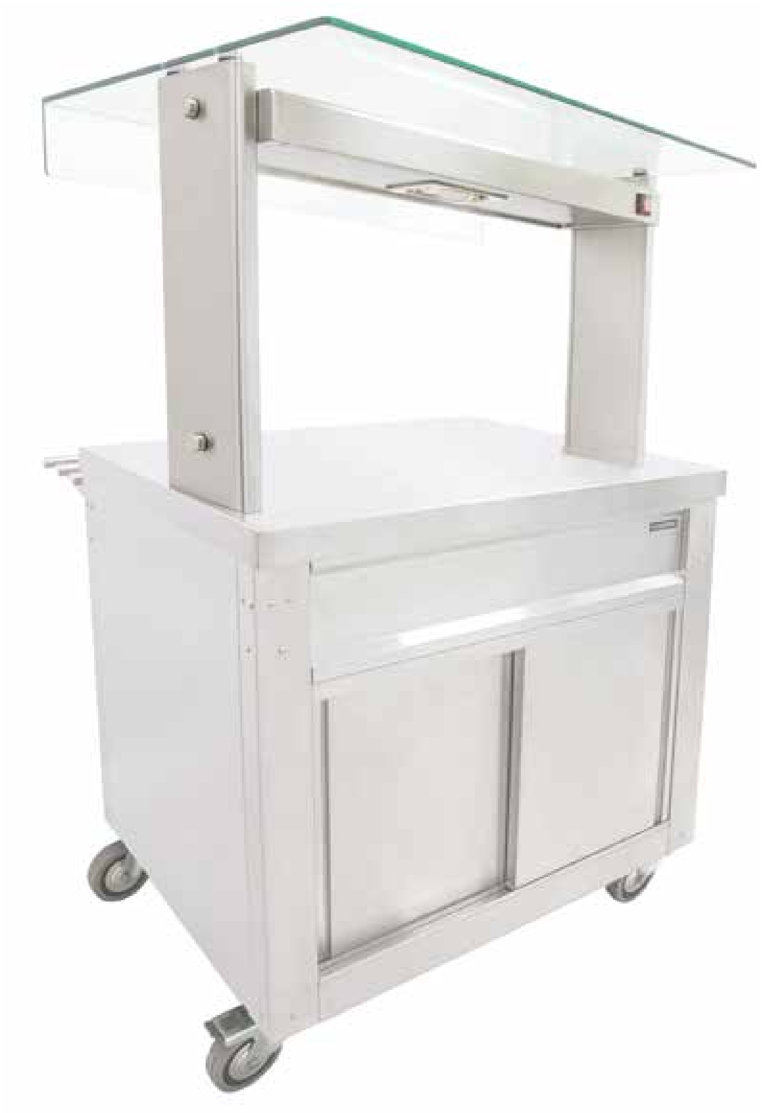
3M Wrap & Printed Finishes



Product Pages

Ambient Cupboard Plain Top	24
Ambient Cupboard Chilled Well	25
Hot Cupboard Plain Top	26
Hot Cupboard Dry Bain Marie Top	27
Hot Cupboard Wet Bain Marie Top	28
Hot Cupboard Hot Top	29
Refrigerated Well	30
Refrigerated Multi-Tier Display	31
Till Section	32
Corner Sections	33 - 35
Ambient Units	36 - 37
Clearing Trolley	38
Condiments Trolley	39
Optional Extras	40

Ambient Cupboard Plain Top



FS-A2/3/4/5

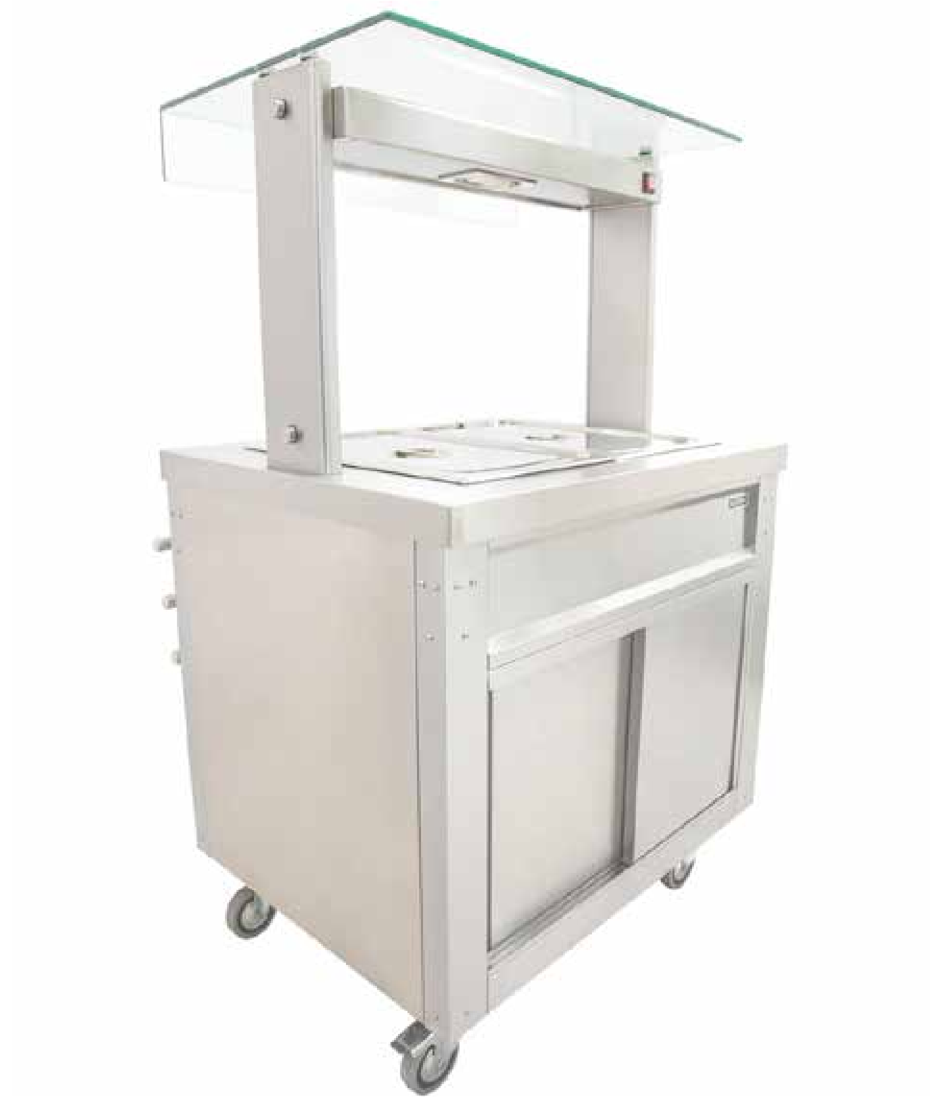
Ambient Cupboard with Plain Top

- Stainless steel plain top provides large work or display area
- Ambient storage cupboard with sliding doors
- Removable cupboard shelves with adjustable positions
- Narrow width fits easily through doorways
- 4 locking castors
- Manufactured from stainless steel
- 13 amp 3 pin plug for all sizes
- LED gantry available as an accessory

Model Specification	FS-A2	FS-A3	FS-A4	FS-A5
Dimensions (no accessories) mm (wxdxh)	860x700x900	1160x700x900	1495x700x900	1830x700x900
Dimensions (trayslide down) mm (wxdxh)	860x760x1440	1160x760x1440	1495x760x1440	1830x760x1440
Dimensions (trayslide up & gantry) mm (wxdxh)	860x983x1440	1160x983x1440	1495x983x1440	1830x983x1440
Total Power kW (including Gantry)	0.01	0.02	0.02	0.03
Temperature Range (^{0}C)	N/A	N/A	N/A	N/A
Weight Unpacked (kg) (inc accessories)	86	108	128.5	169.5

FS-A2 shown with optional gantry and tray rail

Ambient Cupboard Chilled Well



FS-AW2/3/4/5

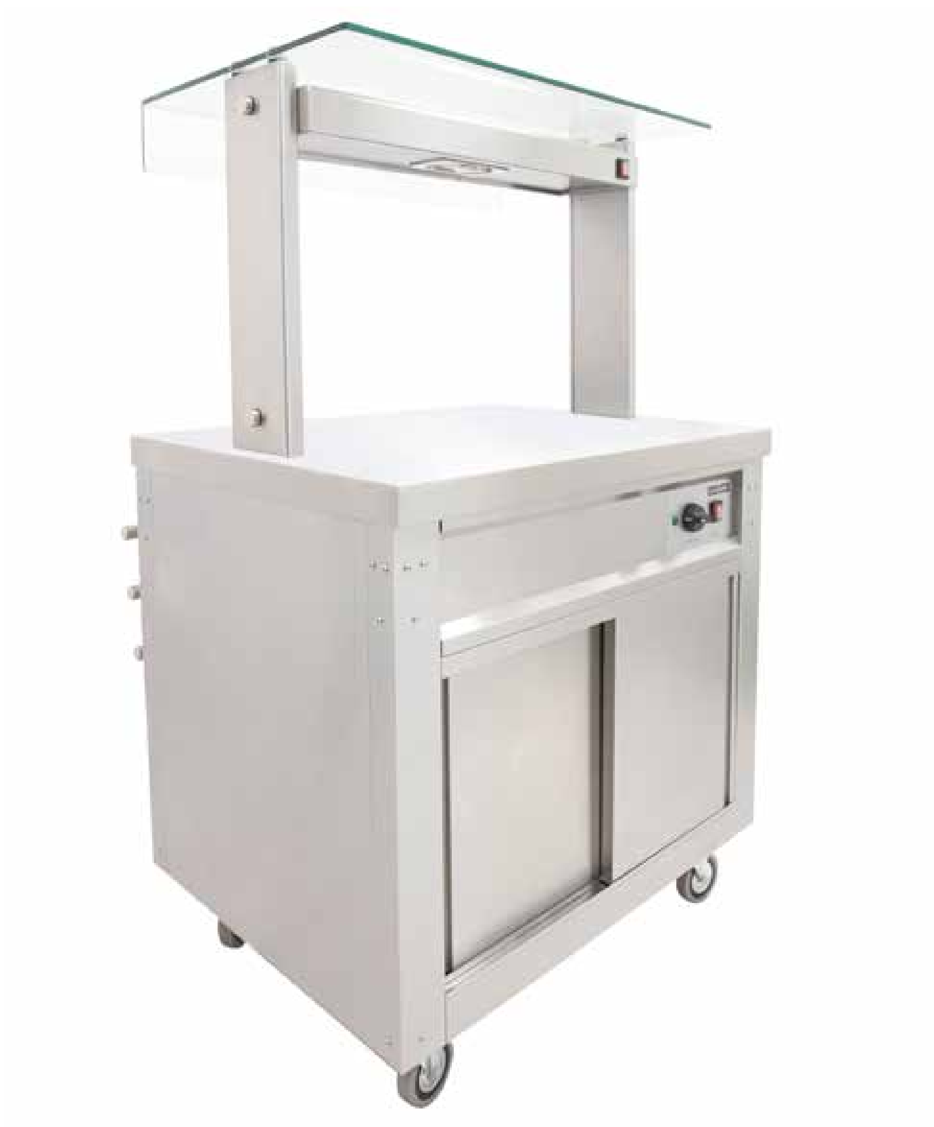
Ambient Cupboard with Chilled Well

- Full set of 1/1 GN eutectic plates and bridging bars included, providing up to 2 hours chilled service
- Ambient storage cupboard with sliding doors
- Removable cupboard shelves with adjustable positions
- Narrow width fits easily through doorways
- 4 locking castors
- Manufactured from stainless steel
- Gastronorm pans are for illustration only
- 13 amp 3 pin plug for all sizes
- LED gantry available as an accessory

Model Specification	FS-AW2	FS-AW3	FS-AW4	FS-AW5
Dimensions (no accessories) mm (wxdxh)	860x700x900	1160x700x900	1495x700x900	1830x700x900
Dimensions (trayslide down) mm (wxdxh)	860x760x1440	1160x760x1440	1495x760x1440	1830x760x1440
Dimensions (trayslide up & gantry) mm (wxdxh)	860x983x1440	1160x983x1440	1495x983x1440	1830x983x1440
Total Power kW (including Gantry)	0.01	0.02	0.02	0.03
Temperature Range (^{0}C)	N/A	N/A	N/A	N/A
Weight Unpacked (kg) (inc accessories)	86	108	128.5	169.5

FS-AW2 shown with optional gantry and tray rail

Hot Cupboard Plain Top



FS-H2/3/4/5

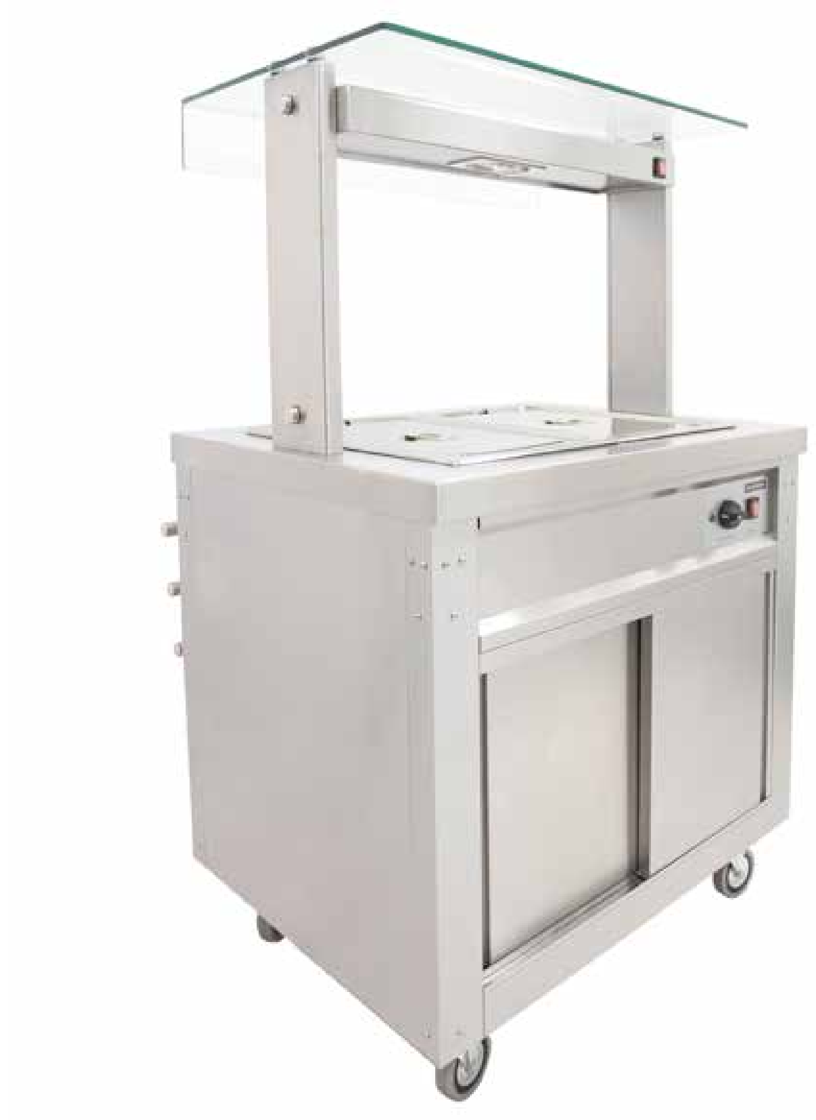
Hot Cupboard with Plain Top

- Top can accommodate 1/1 GN pans
- Fan assisted hot cupboard with sliding doors
- Removable cupboard shelves with adjustable positions
- Narrow width fits easily through doorways
- 4 locking castors
- Manufactured from stainless steel
- 13 amp 3 pin plug for all sizes
- LED gantry available as an accessory

Model Specification	**FS-H2**	**FS-H3**	**FS-H4**	**FS-H5**
Dimensions (no accessories) mm (wxdxh)	860x700x900	1160x700x900	1495x700x900	1830x700x900
Dimensions (trayslide down) mm (wxdxh)	860x760x1440	1160x760x1440	1495x760x1440	1830x760x1440
Dimensions (trayslide up & gantry) mm (wxdxh)	860x983x1440	1160x983x1440	1495x983x1440	1830x983x1440
Total Power kW (including Gantry)	1.7	1.9	1.9	2.1
Temperature Range (^{0}C)	30 - 90	30 - 90	30 - 90	30 - 90
Weight Unpacked (kg) (inc accessories)	86	108	128.5	169.5

FS-H2 shown with optional gantry and tray rail

Hot Cupboard Dry Bain Marie Top



FS-HB2/3/4/5

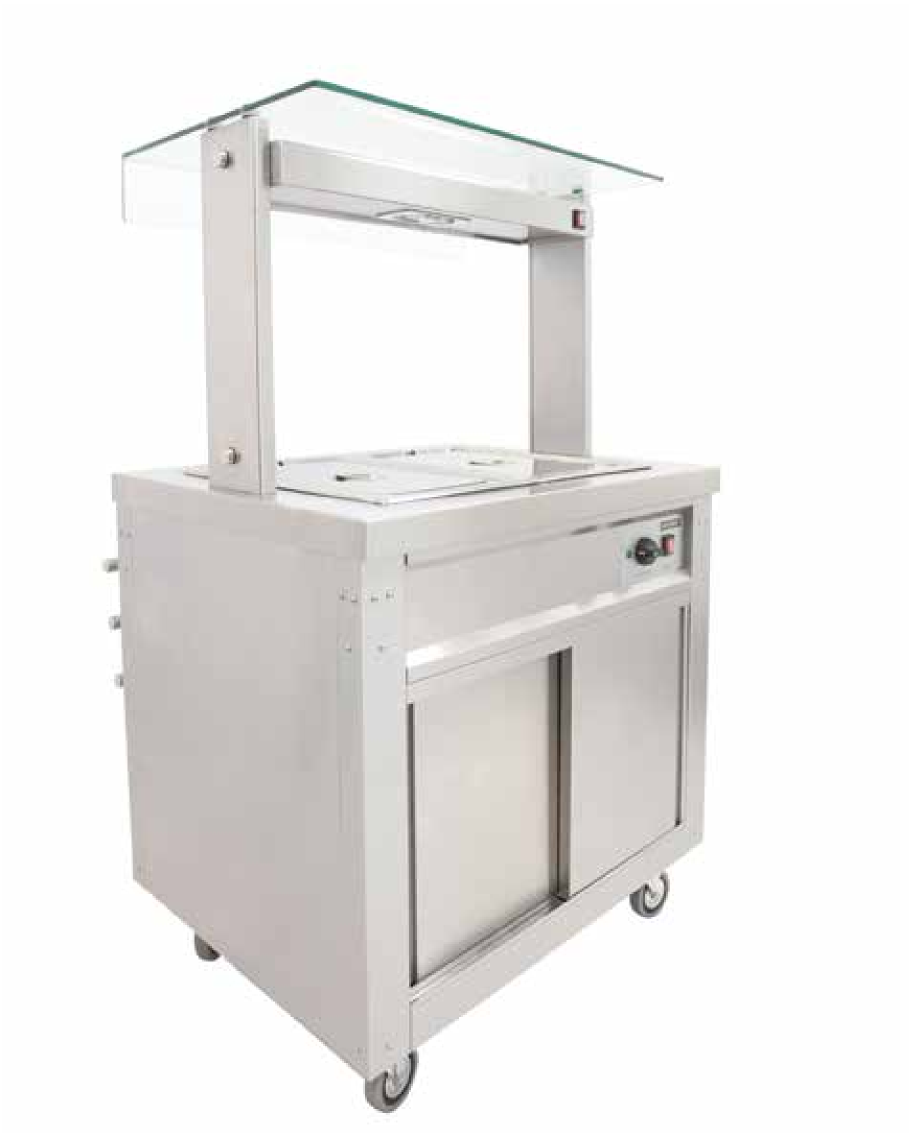
Hot Cupboard with Dry Bain Marie Top

- GN compatible dry-well bain maire accommodates 150mm deep pans, bridging bars supplied
- Fan assisted hot cupboard with sliding doors
- Removable cupboard shelves with adjustable positions
- Narrow width fits easily through doorways
- 4 locking castors
- Manufactured from stainless steel
- Gastronorm pans are for illustration only
- 13 amp 3 pin plug for all sizes
- Quartz heated gantry available as an accessory

Model Specification	**FS-HB2**	**FS-HB3**	**FS-HB4**	**FS-HB5**
Dimensions (no accessories) mm (wxdxh)	860x700x900	1160x700x900	1495x700x900	1830x700x900
Dimensions (trayslide down) mm (wxdxh)	860x760x1440	1160x760x1440	1495x760x1440	1830x760x1440
Dimensions (trayslide up & gantry) mm (wxdxh)	860x983x1440	1160x983x1440	1495x983x1440	1830x983x1440
Total Power kW (including Gantry)	2.2	2.9	2.65	2.85
Temperature Range (^{0}C)	30 - 90	30 - 90	30 - 90	30 - 90
Weight Unpacked (kg) (inc accessories)	86	108	128.5	169.5

FS-HB2 shown with optional gantry and tray rail

Hot Cupboard Wet Bain Marie Top



FS-HBW2/3/4/5

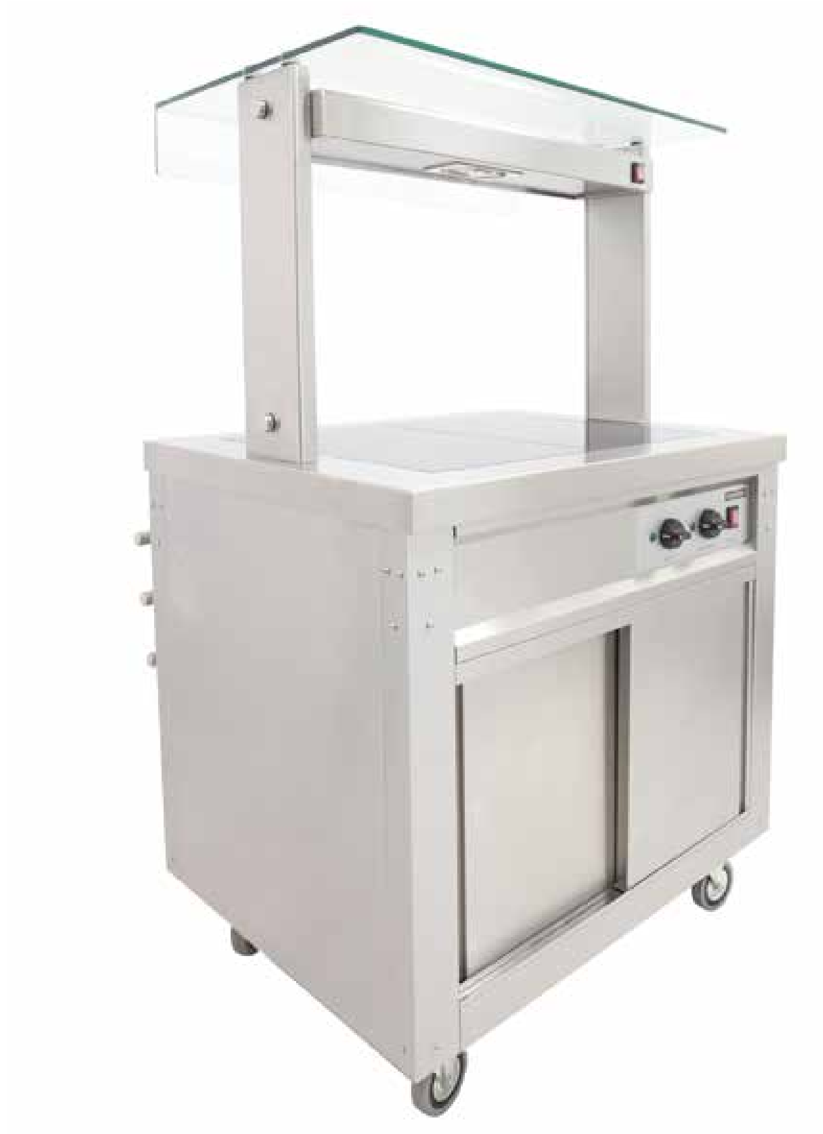
Hot Cupboard with Wet Bain Marie Top

- GN compatible wet-well bain maire accommodates 150mm deep pans, bridging bars supplied
- Fan assisted hot cupboard with sliding doors
- Removable cupboard shelves with adjustable positions
- Narrow width fits easily through doorways
- 4 locking castors
- Manufactured from stainless steel
- Gastronorm pans are for illustration only
- Supplied fitted with a commando plug
- Quartz heated gantry available as an accessory

Model Specification	FS-HBW2	FS-HBW3	FS-HBW4	FS-HBW5
Dimensions (no accessories) mm (wxdxh)	860x700x900	1160x700x900	1495x700x900	1830x700x900
Dimensions (trayslide down) mm (wxdxh)	860x760x1440	1160x760x1440	1495x760x1440	1830x760x1440
Dimensions (trayslide up & gantry) mm (wxdxh)	860x983x1440	1160x983x1440	1495x983x1440	1830x983x1440
Total Power kW (including Gantry)	3.1 (16A 1Ph)	3.3 (16A 1Ph)	4.7 (32A 1Ph)	4.9 (32A 1Ph)
Temperature Range (^{0}C)	30 - 90	30 - 90	30 - 90	30 - 90
Weight Unpacked (kg) (inc accessories)	86	108	128.5	169.5

FS-HBW2 shown with optional gantry and tray rail

Hot Cupboard Hot Top



FS-HT2/3/4/5

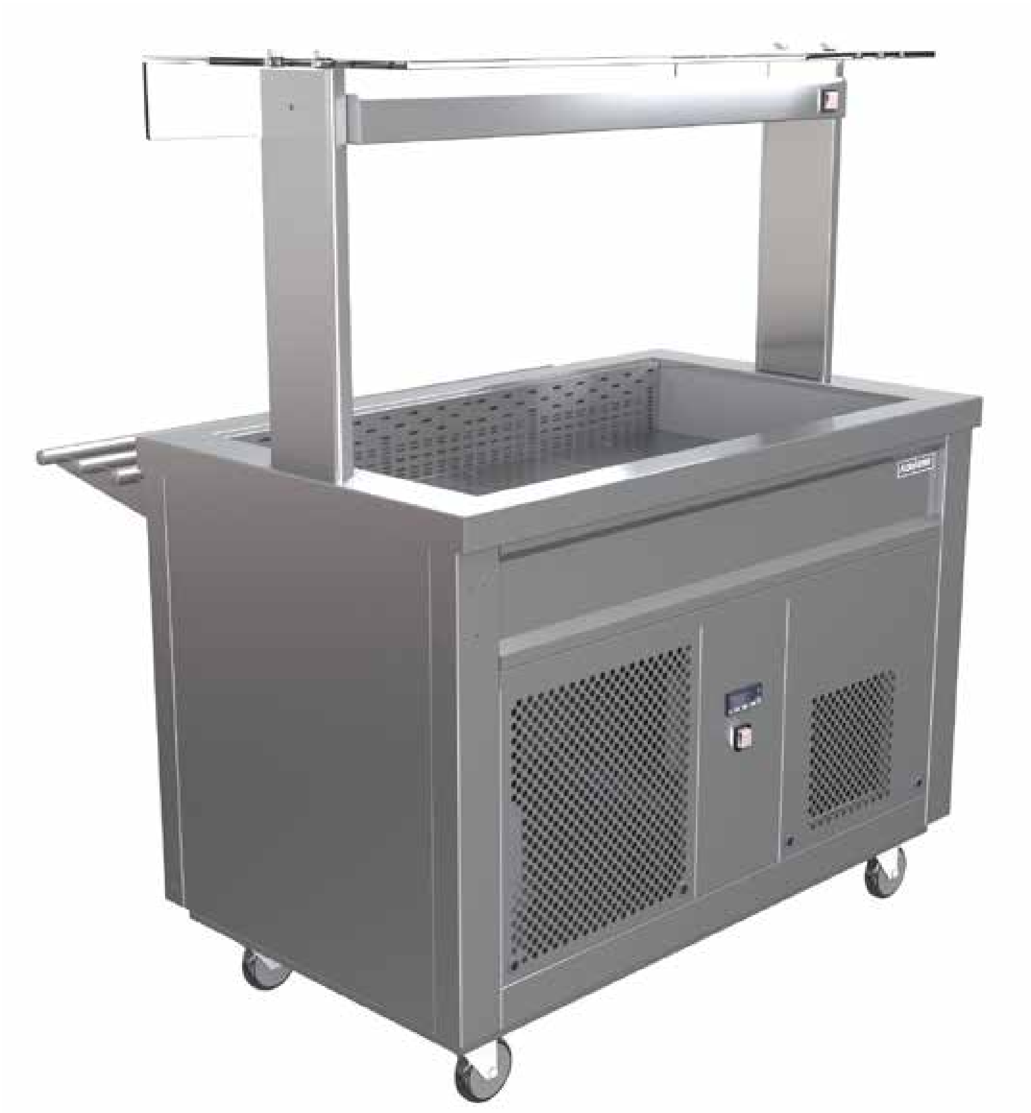
Hot Cupboard with Hot Top

- Hot top can accommodate 1/1 GN pan per hot top panel
- Fan assisted hot cupboard with sliding doors
- Removable cupboard shelves with adjustable positions
- Narrow width fits easily through doorways
- 4 locking castors
- Manufactured from stainless steel
- 13 amp 3 pin plug for all sizes
- Quartz heated gantry available as an accessory

Model Specification	FS-HT2	FS-HT3	FS-HT4	FS-HT5
Dimensions (no accessories) mm (wxdxh)	860x700x900	1160x700x900	1495x700x900	1830x700x900
Dimensions (trayslide down) mm (wxdxh)	860x760x1440	1160x760x1440	1495x760x1440	1830x760x1440
Dimensions (trayslide up & gantry) mm (wxdxh)	860x983x1440	1160x983x1440	1495x983x1440	1830x983x1440
Total Power kW (including Gantry)	2.06	2.44	2.62	3.0
Temperature Range (^{0}C)	30 - 90	30 - 90	30 - 90	30 - 90
Weight Unpacked (kg) (inc accessories)	86	108	128.5	169.5

FS-HT2 shown with optional gantry and tray rail

Refrigerated Well



FS-RW3/4/5

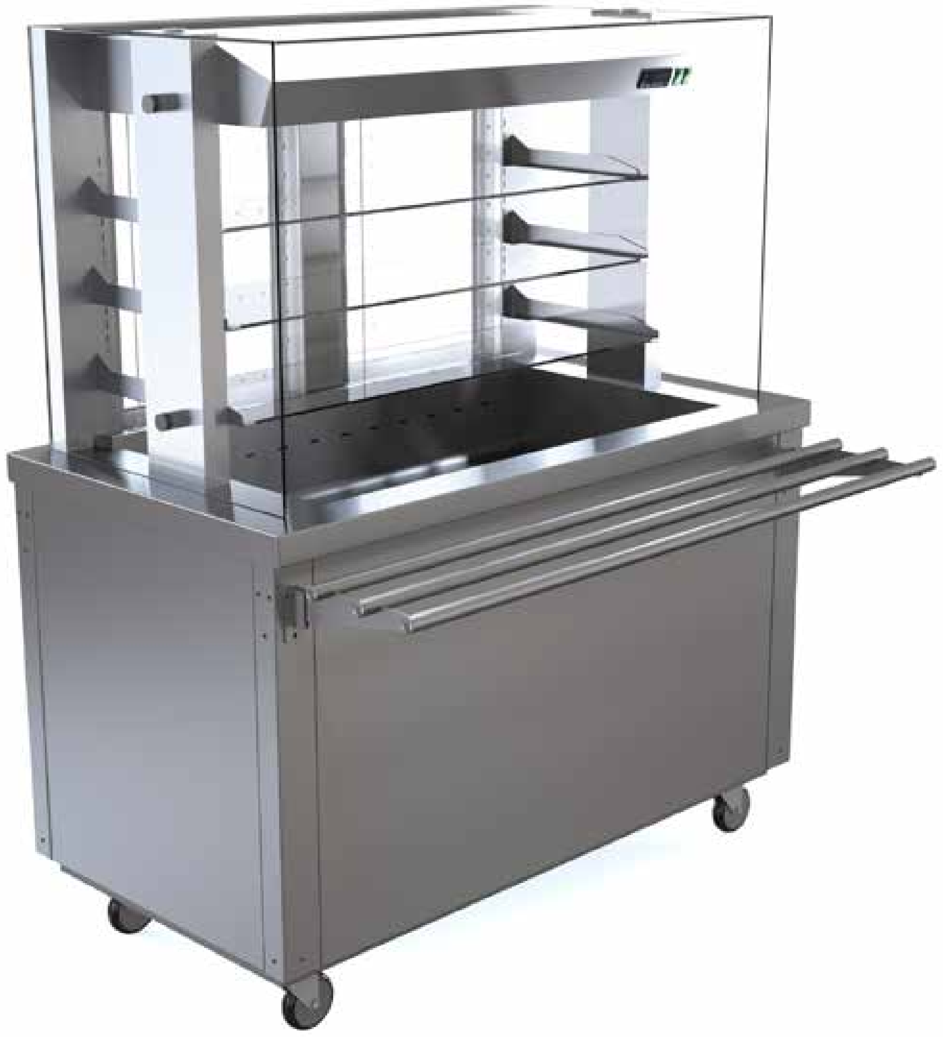
Refrigerated Well

- Accommodates 100mm deep 1/1 GN pans
- Blown air refrigerated well keeps food perfectly chilled between 2 and 5 degrees
- Automatic condensate evaporation
- Narrow width fits easily through doorways
- 4 locking castors
- Manufactured from stainless steel
- 13 amp 3 pin plug for all sizes
- LED gantry available as an accessory

Model Specification	FS-RW3	FS-RW4	FS-RW5
Dimensions (no accessories) mm (wxdxh)	1160x700x900	1495x700x900	1830x700x900
Dimensions (trayslide down) mm (wxdxh)	1160x760x1440	1495x760x1440	1830x760x1440
Dimensions (trayslide up & gantry) mm (wxdxh)	1160x983x1440	1495x983x1440	1830x983x1440
Total Power kW (including Gantry)	0.86kW	0.92kW	0.93kW
Temperature Range (°C)	2-5	2-5	2-5
Weight Unpacked (kg) (inc accessories)	108	128.5	169.5

FS-RW3 shown with optional gantry and tray rail

Refrigerated Multi-Tier Display



FS-RMT3/4/5

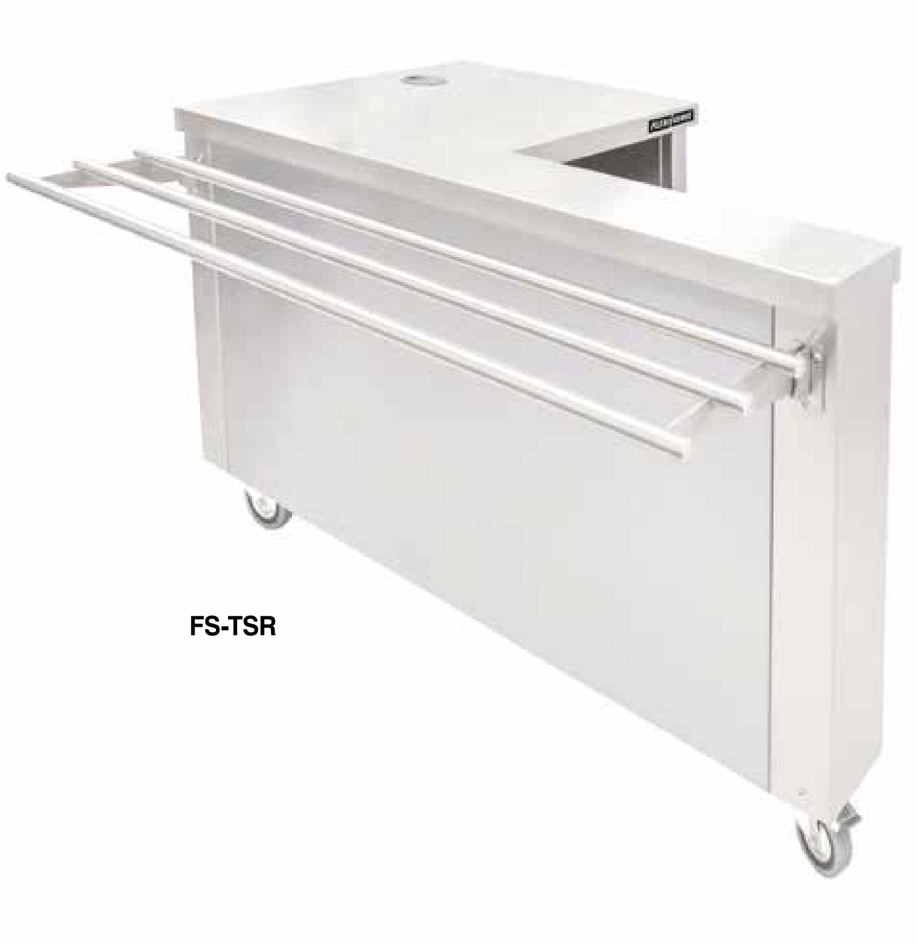
Refrigerated Multi-Tier Display

- 3 height adjustable refrigerated shelves
- Accommodates 100mm deep 1/1 GN pans
- Blown air refrigerated well keeps food perfectly chilled between 2 and 5 degrees
- Automatic condensate evaporation
- Narrow width fits easily through doorways
- 4 locking castors
- Manufactured from stainless steel
- 13 amp 3 pin plug for all sizes
- LED gantry included

Model Specification	FS-RMT3	FS-RMT4	FS-RMT5
Dimensions (no accessories) mm (wxdxh)	1160x700x900	1495x700x900	1830x700x900
Dimensions (trayslide down) mm (wxdxh)	1160x760x1440	1495x760x1440	1830x760x1440
Dimensions (trayslide up & gantry) mm (wxdxh)	1160x983x1440	1495x983x1440	1830x983x1440
Total Power kW (including Gantry)	0.86kW	0.92kW	0.93kW
Temperature Range (°C)	2-5	2-5	2-5
Weight Unpacked (kg) (inc accessories)	209	239	289

FS-RMT3 shown with optional tray rail

Till Section Left/Right configuration

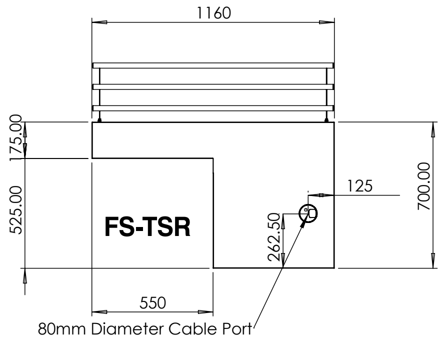


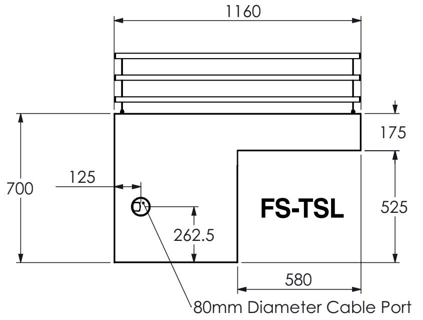
FS-TSR

FS-TSL/TSR

Till Section Left/Right configuration

- Available in left or right handed configurations
- Top mounted cable port
- 3kW double 3 pin pre-wired socket to easily connect tills, card readers or cashless payment systems
- Foot rest
- Narrow width fits easily through doorways
- 4 locking castors
- Manufactured from stainless steel

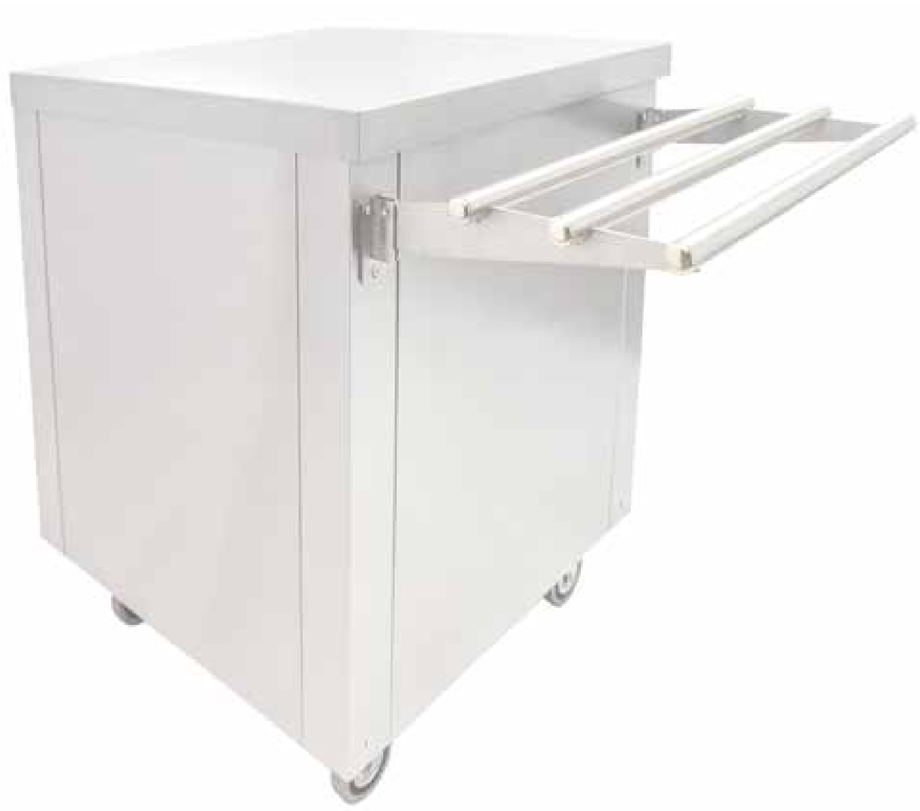




Model Specification	FS-TSL	FS-TSR
Dimensions (no accessories) mm (wxdxh)	1160x700x900	1160x700x900
Dimensions (trayslide down) mm (wxdxh)	1160x760x900	1160x760x900
Dimensions (trayslide up) mm (wxdxh)	1160x983x900	1160x983x900
Total Power kW	3kW	3kW
Temperature Range (^{0}C)	N/A	N/A
Weight Unpacked (kg)	86	86

FS-TSL/R shown with optional tray rail

Corner Square



FS-CS

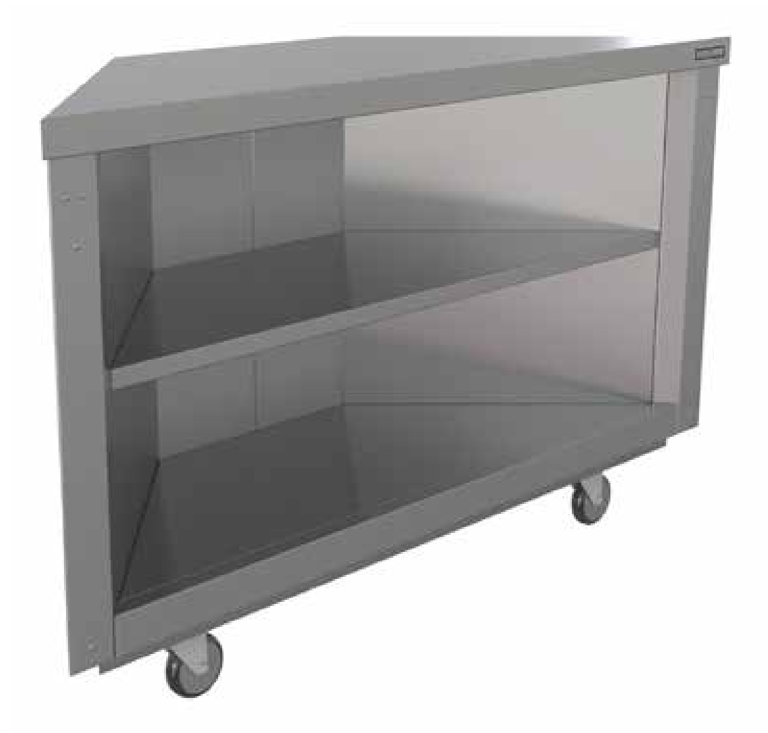
Corner Square

- Allows you to build the perfect configuration
- 4 locking castors
- Manufactured from stainless steel

Model Specification	FS-CS
Dimensions (no accessories) mm (wxdxh)	700x700x900
Dimensions (trayslide down) mm (wxdxh)	700x760x900
Dimensions (trayslide up) mm (wxdxh)	700x983x900
Total Power kW	N/A
Temperature Range (^{0}C)	N/A
Weight Unpacked (kg)	65

FS-CS shown with optional tray rail

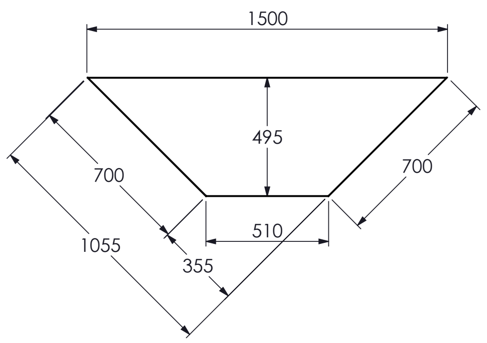
Open Corner Section

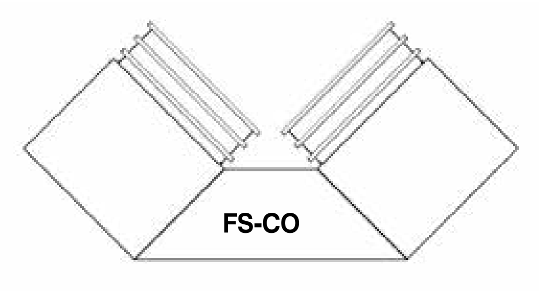


FS-CO

Open Corner Section

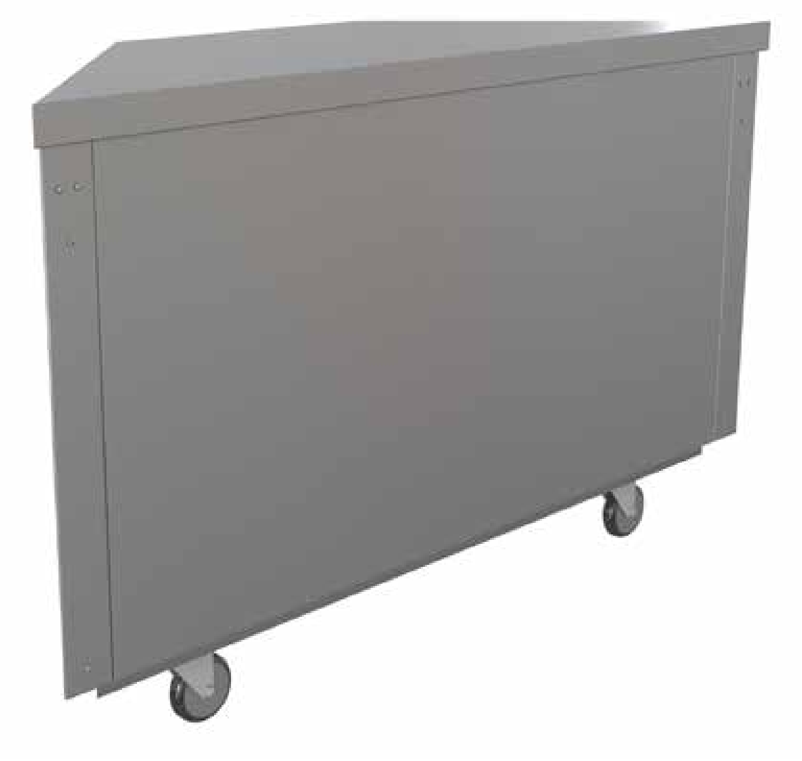
- Allows you to build the perfect configuration
- 4 locking castors
- Manufactured from stainless steel
- Fixed mid shelf





Model Specification	FS-CO
Dimensions (no accessories) mm (wxdxh)	1500x495x900
Dimensions (trayslide down) mm (wxdxh)	N/A
Dimensions (trayslide up) mm (wxdxh)	N/A
Total Power kW	N/A
Temperature Range (⁰C)	N/A
Weight Unpacked (kg)	65

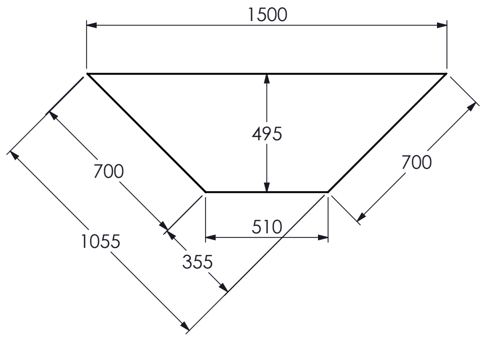
Closed Corner Section

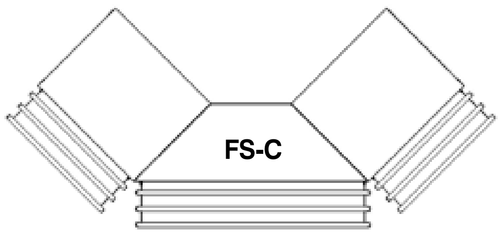


FS-C

Closed Corner Section

- Allows you to build the perfect configuration
- 4 locking castors
- Manufactured from stainless steel
- Trey Rail available as optional extra





Model Specification	FS-C
Dimensions (no accessories) mm (wxdxh)	1500x495x900
Dimensions (trayslide down) mm (wxdxh)	1500x555x900
Dimensions (trayslide up) mm (wxdxh)	1500x778x900
Total Power kW	N/A
Temperature Range (⁰C)	N/A
Weight Unpacked (kg)	65

Drawer Unit

FS-DU3

Drawer Unit

- Allows you to build the perfect configuration
- 3 drawers
- 4 locking castors
- Manufactured from stainless steel

Model Specification	FS-DU3
Dimensions (no accessories) mm (wxdxh)	600x700x900
Dimensions (trayslide down) mm (wxdxh)	N/A
Dimensions (trayslide up) mm (wxdxh)	N/A
Total Power kW	N/A
Temperature Range (ºC)	N/A
Weight Unpacked (kg)	55

Ambient Open Unit

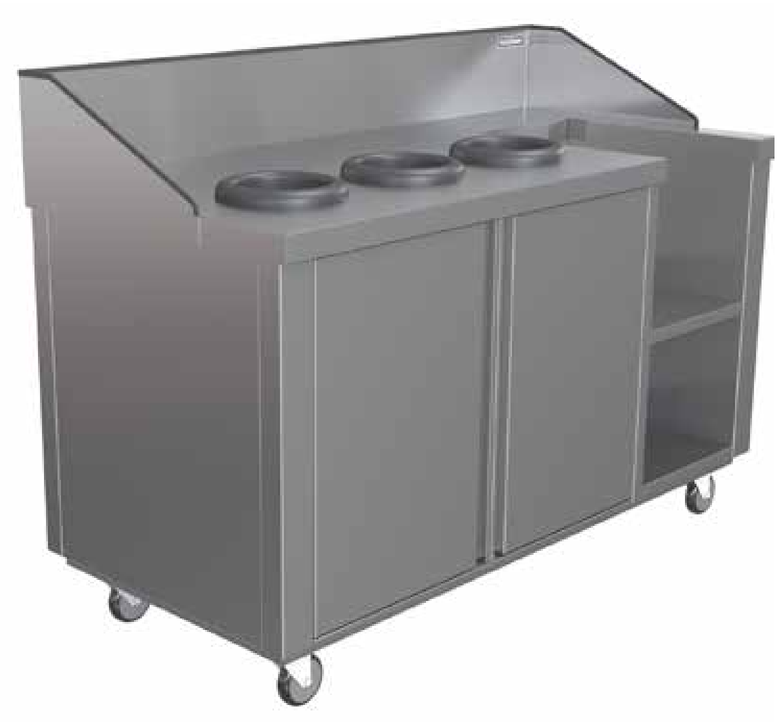
FS-AO

Ambient Open Unit

- Allows you to build the perfect configuration
- 4 locking castors
- Manufactured from stainless steel

Model Specification	FS-AO
Dimensions (no accessories) mm (wxdxh)	600x700x900
Dimensions (trayslide down) mm (wxdxh)	N/A
Dimensions (trayslide up) mm (wxdxh)	N/A
Total Power kW	N/A
Temperature Range (ºC)	N/A
Weight Unpacked (kg)	40

Clearing Trolley



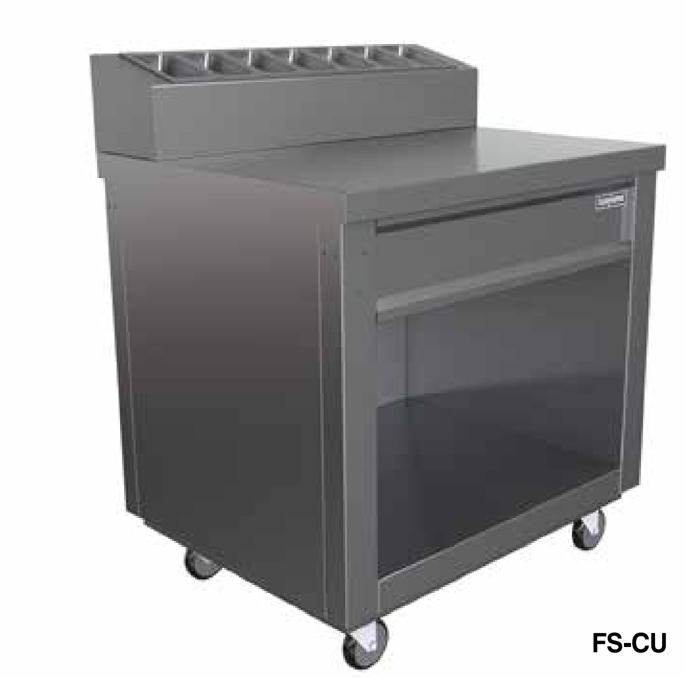
FS-CT

Clearing Trolley

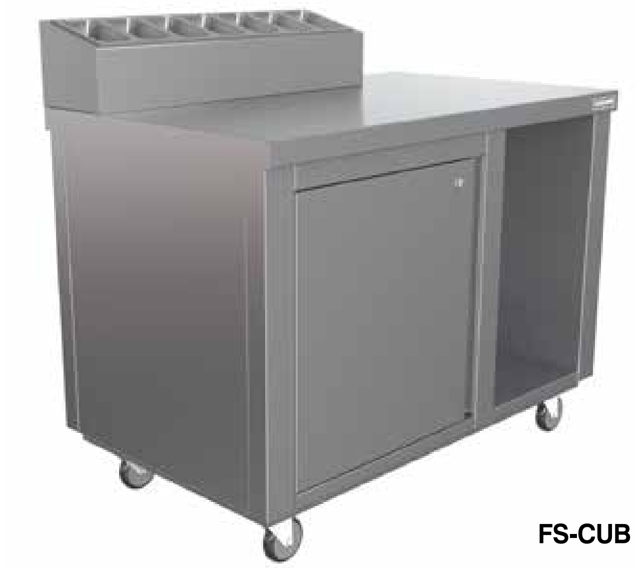
- Full length splashback
- 4 locking castors
- Manufactured from stainless steel
- 3 scrap holes with rubber rings
- 3 removable bins included - ideal for general waste or recycling
- Lift off doors combine clean looks with easy access
- Tray stand holds trays up to 350mm x 500mm

Model Specification	FS-CT
Dimensions (no accessories) mm (wxdxh)	1495x700x900
Dimensions (inc backsplash) mm (wxdxh)	1495x700x1100
Total Power kW	N/A
Temperature Range (⁰C)	N/A
Weight Unpacked (kg)	65

Condiments Trolley



FS-CU



FS-CUB

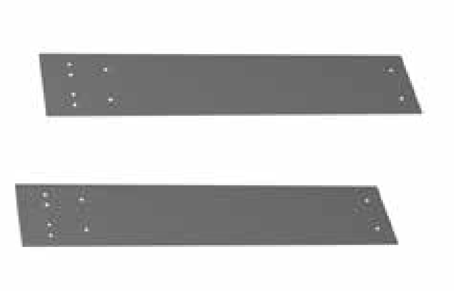
FS-CU/CUB

Condiments Trolley

- Allows you to build the perfect configuration
- Holds 7 x 1/9 gastronorms at 100mm deep
- 4 locking castors
- Manufactured from stainless steel
- FS-CUB includes cupboard with door lock
- Tray stand holds trays up to 350mm x 500mm

Model Specification	FS-CUB	FS-CU
Dimensions (no accessories) mm (wxdxh)	1160x700x900	860x700x900
Dimensions (inc backsplash) mm (wxdxh)	1160x700x1080	860x700x1080
Total Power kW	N/A	N/A
Temperature Range (⁰C)	N/A	N/A
Weight Unpacked (kg)	65	65

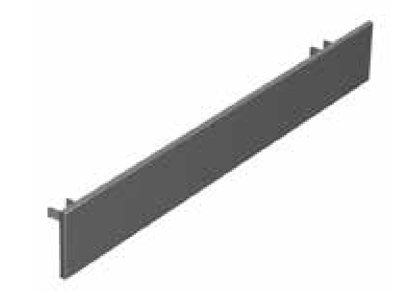
Optional Extras



FS-JP

Joining Plates

- Allows you to build the perfect configuration
- Manufactured from stainless steel



FS-KP

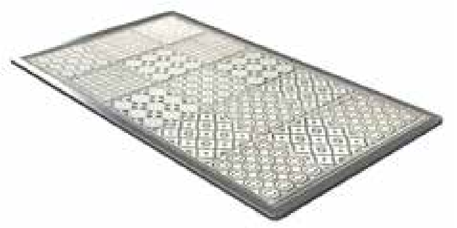
Kick Plates

- Allows you to build the perfect configuration
- Manufactured from stainless steel

FS-FT

Feet

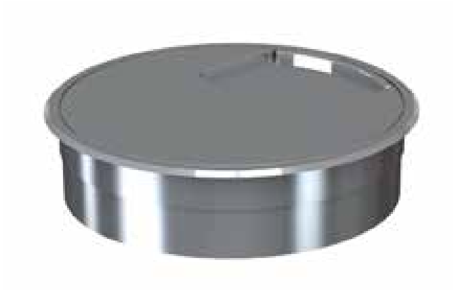
- Allows you to build the perfect configuration
- 4 height adjustable feet
- Manufactured from stainless steel



FS-HT1 BATIK

Tile Tops

- Lift off Batik style tiled top (1/1 GN)
- For use on wet bain maries only



FS-CP

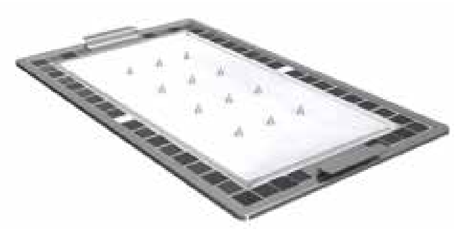
Cable Port

- Keep your surfaces cable free
- Stainless steel effect finish

FS-SO

Socket

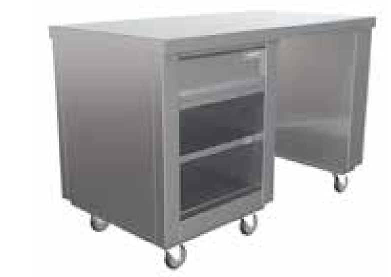
- Allows you to build the perfect configuration
- 2 gang, 3kW switched socket
- 2m cable with 13 amp plug



FS-HT1 SC

Tile Tops

- Lift off spiked carving tray (1/1 GN)
- For use on wet bain maries only



FS-Bespoke

Bespoke Units

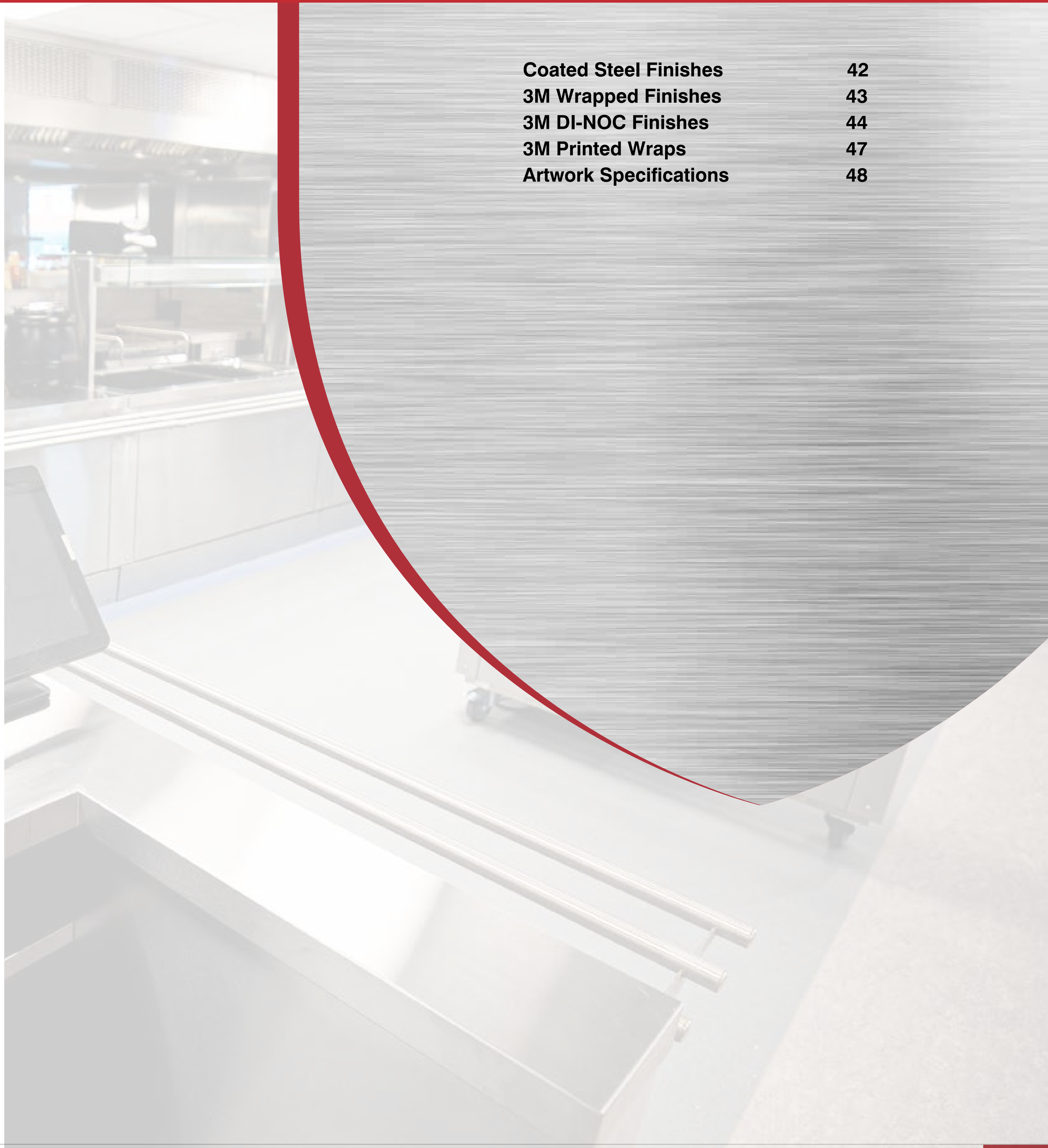
- Bespoke ambient units available on request
- Allows you to build the perfect configuration
- Manufactured from stainless steel

FS-CA

Castors

- All units supplied on castors as standard
- 4 locking castors
- Manufactured from stainless steel

Colour / Finish Options



Coated Steel Finishes	**42**
3M Wrapped Finishes	**43**
3M DI-NOC Finishes	**44**
3M Printed Wraps	**47**
Artwork Specifications	**48**

Colour Options

Flexi-Serve Colour Coated Steel

⬛

Black

🟥

Poppy Red

🟩

Heritage Green

🟦

Solant Blue

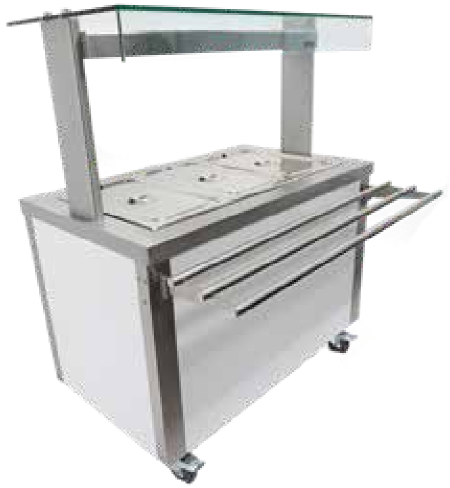
🟨

Aztec Yellow

Colour	Price
Black	£0
Red	£0
Green	£0
Blue	£0
Yellow	£0

Finish Options

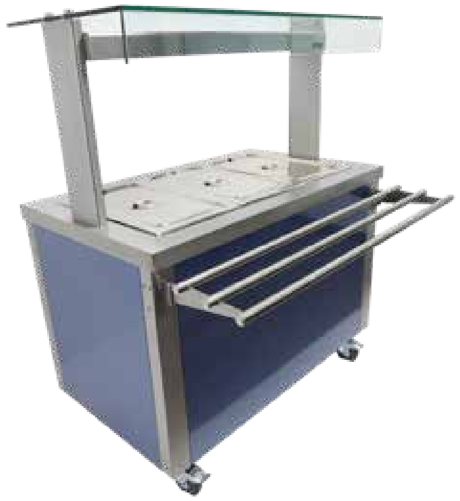
3M Wrap Finishes



Gloss White

⬜

Gloss White



Gloss Ice Blue

🟦

Gloss Ice Blue

Model	2 GN	3 GN	4 GN	5 GN
Gloss White	£167	£215	£215	£215
Gloss Ice Blue	£167	£215	£215	£215

Finish Options

3M Wrap Finishes

3M

Gloss Dark Red

Gloss Dark Red

Gloss Glacier Grey

Gloss Glacier Grey

Model	2 GN	3 GN	4 GN	5 GN
Gloss Dark Red	£167	£215	£215	£215
Gloss Glacier Grey	£167	£215	£215	£215

Finish Options

3M DI-NOC Wrap Finishes

3M
DI-NOC™
Architectural Finishes

Gold Metallic Architectural Wrap

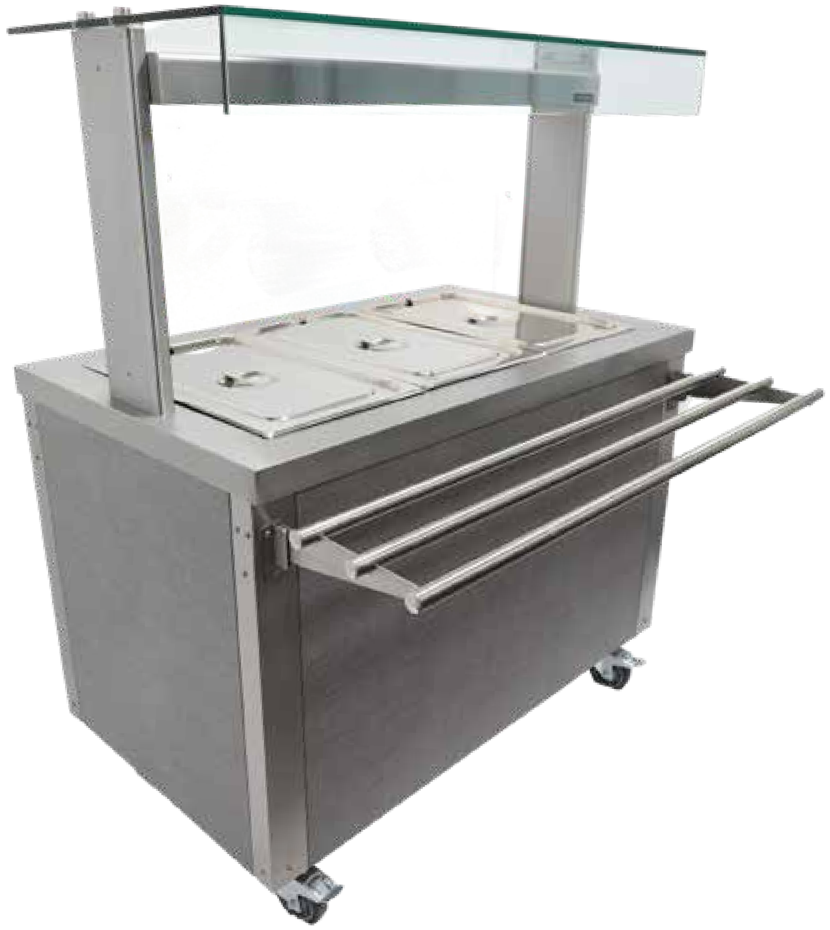
Gold Metallic Architectural Wrap

Model	2 GN	3 GN	4 GN	5 GN
Gold Metallic Architectural Wrap	£202	£268	£268	£268

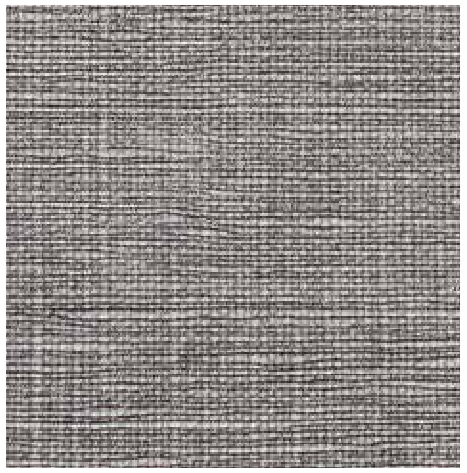
Finish Options

3M DI-NOC Wrap Finishes

3M DI-NOC™ Architectural Finishes



Grey Textile Architectural Wrap



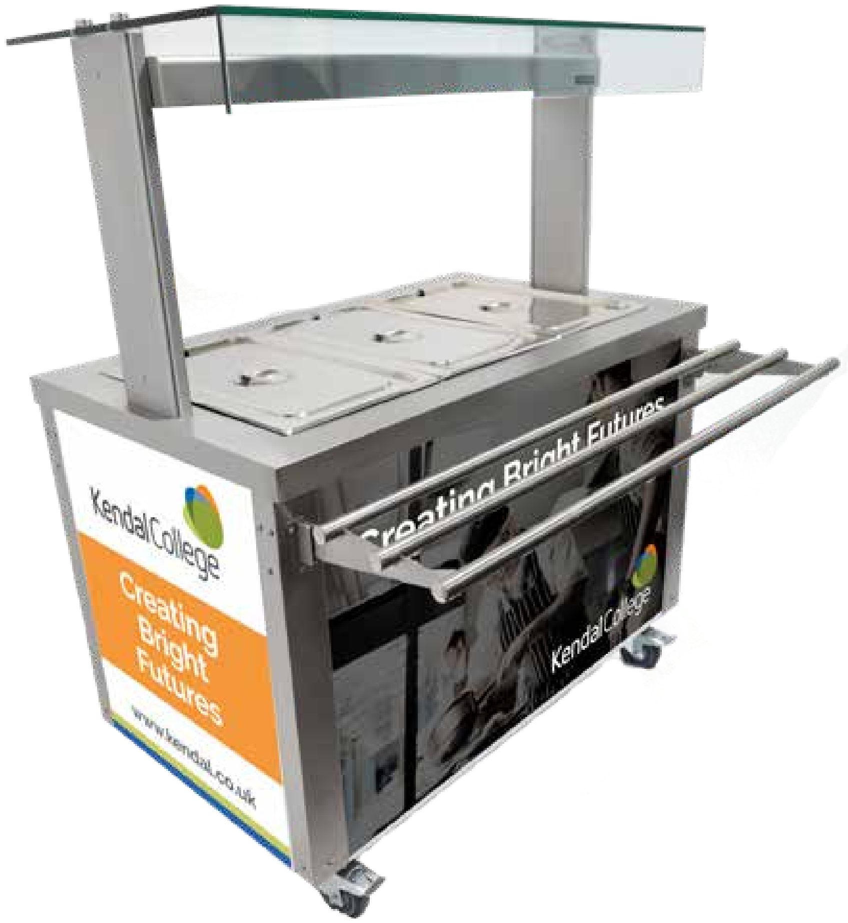
Grey Textile Architectural Wrap

Model	2 GN	3 GN	4 GN	5 GN
Grey Textile Architectural Wrap	£202	£268	£268	£268

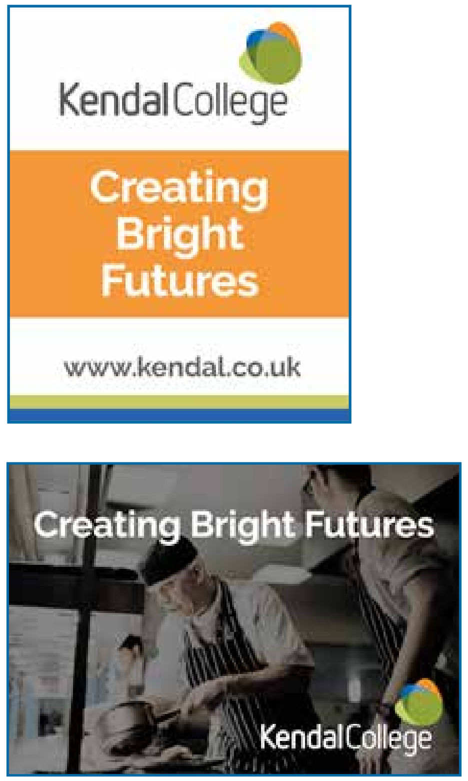
Finish Options

3M Bespoke Printed Wrap Finishes

3M


Kendal College
Creating Bright Futures
www.kendal.co.uk
Creating Bright Futures
Kendal College

3M Printed Wrap


Kendal College
Creating Bright Futures
www.kendal.co.uk
Creating Bright Futures
Kendal College

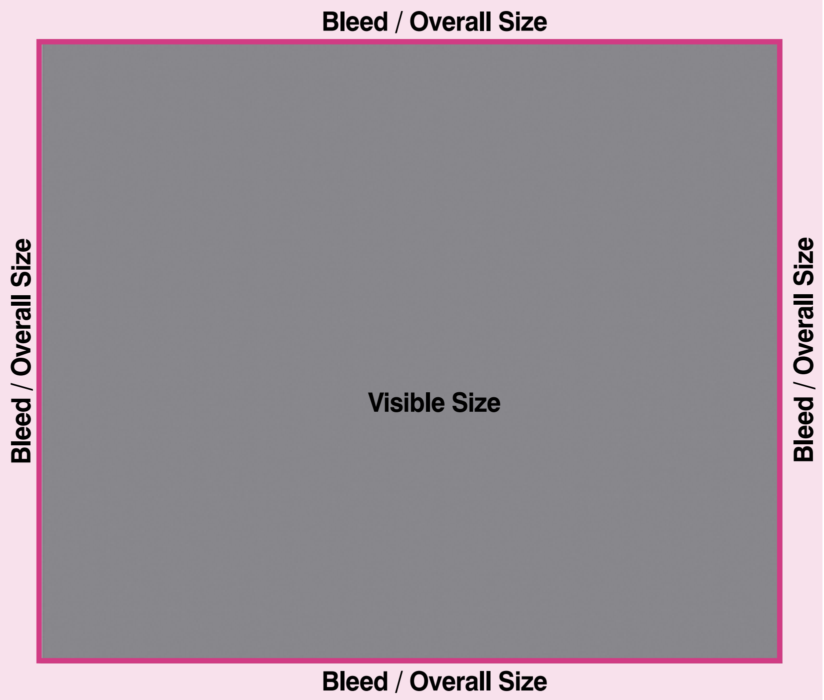
3M Printed Wrap

The design above is show as an example, full artwork specifications can be found on page 48

Model	2 GN	3 GN	4 GN	5 GN
3M Printed Wrap	£POA	£POA	£POA	£POA

FLEXI SERVE

Artwork Specifications



Artwork Specifications

Please make sure all artwork meets the below specifications and the document sizes are the same as the table below.

- 300 dpi resolution
- Supplied with bleed as detailed in the table below (design to the overall size)
- All artwork and images need to be CMYK
- All text converted to outlines/paths
- Vector artwork with 300dpi images to be supplied in the following formats .ai .eps .pdf

Unit Size	Front Visible Size	Front Overall Size	End Visible Size	End Overall Size
2GN	704mm x 690mm	804mm x 790mm	568mm x 690mm	668mm x 790mm
3GN	1004mm x 690mm	1104mm x 790mm	568mm x 690mm	668mm x 790mm
4GN	1339mm x 690mm	1439mm x 790mm	568mm x 690mm	668mm x 790mm
5GN	1674mm x 690mm	1774mm x 790mm	568mm x 690mm	668mm x 790mm

NOTES

WARRANTY POLICY

The manufacturer's warranty is only valid in the UK mainland. Northern Ireland, Western Isles, Inner Hebrides, and Islands are parts only warranty.

Please be aware that the warranty starts from the date of purchase from Parry and not the sale or installation date (Please note that should a unit be replaced through warranty; the warranty start date would remain unchanged).

All fabricated products are covered by a 1-year warranty only – this includes canopies and fan packs.

To be eligible for a 2-year warranty, products must be serviced at least once after the first 12 months of purchase.

All service calls will be carried out Monday to Friday between the access times provided by the customer.

Warranty is invalid if your equipment has not been installed in accordance with the manufacturer's instructions. Misuse, alteration, or unauthorised repairs of the equipment will also invalidate the warranty.

During the warranty period it is Parry's discretion whether to repair or replace the equipment.

The warranty only applies if the equipment has been used in a professional manner following the manufacturer's instructions and maintenance guidelines.

The warranty covers defects in the material and component failure only. We are not liable for trading loss, loss of perishable items, water damage or loss due to injury or fire damage.

Please have your model number ready before placing a warranty call.

All warranty requests must be submitted to warranty@parry.co.uk.

Non -warranty and aborted calls are chargeable with a minimum charge of £120.

Failure to pay warranty charges will result in your warranty being placed on hold until any outstanding invoices are settled. Any issues regarding the raised charges should be put in writing to our warranty department within 48 hours of invoice date for further investigation.

We reserve the right to charge for replacement products where the original is proven to be non-faulty.

NOT COVERED UNDER WARRANTY

Fault due to incorrect installation, poor maintenance or equipment abuse.

Equipment not maintained, clean and fit for use, or covered in food debris.

Resetting of equipment or circuit breakers.

Faulty electrics – e.g. a customer's plug socket, plug wiring, junction box fault, wrong fuse.

Products must be serviced after first 12 months to be eligible for the 2-year warranty.

Foil used on racks, blockages and lime scale issues.

Consumable items such as lamp fittings, bulbs and door seals.

Accidental damage (including glass and ceramic tops).

Excessive carbon build-up on griddle plates or overuse of lava rock on chargrills (recommended use by Parry is no more than 2kg).

Appliances that have been installed in mobile trailers are covered by parts only warranty for 24 months.

Extraction canopies are sold with parts only warranty on the fans and speed controllers for 12 months. If parts are found to be faulty through lack of cleaning of the extraction canopy, they will be chargeable. The equipment should be installed by a competent person who is aware of the design, performance, and the capacity of the ventilation system so they can ensure adequate ventilation.

All of the above points are not covered by warranty and any costs incurred, because of the above, will be forwarded to the parties responsible for placing the call.

Please see our website for full terms and conditions.

RETURNS POLICY

RETURNS PROCESS

As per section 11 of our Terms and Conditions, all items that are returned MUST be authorised prior by calling our Sales office. You will be provided with a returns authorisation number which will need to be recorded on the outside of the return package. Any goods returned without the visible returns number will not be accepted and will be returned with your courier. Please note: Flexi-Serve units and canopies are non-returnable. Equipment returns are subject to a 25% or £75 charge, whichever is the greatest. Spares returns are subject to a 25% or £30 charge, whichever is the greatest.

GOODS ORDERED IN ERROR

Please note we will not accept goods back that have been purchased more than 48hrs from the date of invoice. The customer will be required to return the goods at their own cost, directly to Parry in A1 condition and in the original packaging. The goods will be subject to a handling charge of 25% or £75, whichever is the greatest. If however the goods arrive back to us damaged then a credit will not be raised, the goods will remain the property of the customer and will need to be collected from Parry at the customer's expense.

GOODS DAMAGED IN TRANSIT

All claims for damages must be reported within 24 hours of delivery to enable us to make a claim, any reported after this time cannot be replaced so please check the POD if necessary.

FAULTY GOODS

Customers should call our Sales team on 01332 875544 at the time an item is discovered to be faulty to speak to our warranty team.

Please see our website for full terms and conditions.

Select your quality stainless steel catering equipment, furniture and bespoke fabrications at **parry.co.uk** or on **01332 875 544**

Can’t find precisely what you’re looking for? Get in touch with your bespoke requirements and we’ll go out of our way to exceed your expectations.

Whatever you need, we’d love to help.

PARRY
Stainless Steel Products

Parry Catering Equipment (Midlands) Ltd
Sales Tel: 01332 875544 **Fax:** 01332 874455
Town End Road, Draycott, Derby, DE72 3PT

www.parry.co.uk

V1.01 June 2021