

HOT15P

HOT CUPBOARD WITH PASS-THROUGH

The Parry HOT15P pass-through hot cupboard is a high quality, reliable appliance, ideal for care homes, restaurants and canteens. Constructed with easy-clean high grade stainless steel, contents are kept at warm and hygienic temperatures – whilst still being easily accessible using a simple sliding door mechanism – perfect for confined spaces such as hallways and corridors. This unit can be used to create a counter between front of house and back kitchens, with meals taken from sliding doors either side of the unit.





Unpacked weight (kg)	123
Packed weight (kg)	143
Dimensions (w x d x h) mm	1500 x 650 x 900
No of plated meals	90
Plug	1
Overall power rating	2.5kW
Warranty	2 years

KEY FEATURES

- 1500mm wide
- Temperature control cupboard up to 80 °C
- Adjustable internal sectionalised shelf
- Shelf loading capacity 50kg per shelf
- Worktop is reinforced with a heavy duty box section chassis
- 4 x castors (2 braked)
- Thermostatic control
- Manufactured from high grade stainless steel
- Supplied with a 13amp plug

AVAILABLE ACCESSORIES

- Drop down tray slide
- Additional push handle
- Corner bumpers (per set of 4)
- Door lock

For more information or to discuss your catering equipment requirements with us, contact us on **01332 875544** or email **enquiries@parry.co.uk**. website **www.parry.co.uk**