

**HOT18BM****HOT CUPBOARD  
WITH BAIN MARIE TOP**

Ideal for use in buffets, care homes and events, the Parry HOT18BM bain marie topped hot cupboard is a powerful and versatile servery trolley, packed with useful features. The bain marie top can be used in either wet or dry heat configuration and can accommodate gastronorm compatible pans. Once service is complete, the sliding doors, shelves and pans (sold separately) are all removable and the trolley is easy to clean. If used for wet heat, the bain marie is easily drained and cleaned using the front-mounted drain valve.



<b>Unpacked weight (kg)</b>	128.5
<b>Packed weight (kg)</b>	148.5
<b>Dimensions (w x d x h) mm</b>	1800 x 650 x 900
<b>No. of plated meals</b>	108
<b>Plug</b>	2
<b>Overall power rating</b>	6kW
<b>Warranty</b>	2 years

## KEY FEATURES

- Thermostat Controlled
- Bain-marie hot cupboard to take up to five x 1/1 gastronorms not supplied
- sliding doors to front easily removable for cleaning
- Re-inforced sectionalised shelves in two parts
- Manufactured on a heavy duty box section chassis
- Supplied on castors: two unbraked, two braked
- Temp range 30-80°C unit also includes a drain tap for the bain-marie
- Made from high quality stainless steel unit is double skinned to maximise heat control

- Unit is a square profile top to suite with back of house tables and sinks
- Supplied on a 13amp plug

## AVAILABLE ACCESSORIES

- RTS11200 tray slide
- Single shelf chef racks
- Double shelf chef racks and triple shelf chef racks both heated and ambient
- Gastronorm pots and bridging bars up to five x 1/1 gastronorm size

## 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**