

1894

## MOBILE SERVERY

This attractive, sturdy and reliable, the Parry 1894 mobile servery features both hot cupboard and bain marie functionality to provide a versatile food service option for care homes, schools, restaurants and self-service establishments. With responsive independent controls for each food storage area, the user has the option of keeping plated meals or plates in the hot cupboard at safe and hygienic temperatures, whilst also being able to keep pre-cooked foods such as baked beans, gravy, curry and vegetables in the bain marie section. Constructed in the UK from stainless steel and with two internal removable shelves, the Parry 1894 hot cupboard is easy to clean and maintain.



|                           |                 |
|---------------------------|-----------------|
| Unpacked weight (kg)      | 69              |
| Packed weight (kg)        | 89              |
| Dimensions (w x d x h) mm | 845 x 530 x 975 |
| No. of plated meals       | 40              |
| Plug                      | 1               |
| Overall power rating      | 1.6kW           |
| Warranty                  | 2 years         |

## KEY FEATURES

- Simmerstat controlled bain marie
- Thermostatically controlled hot cupboard
- Four x 1/3 pots capacity
- Two internal removable chrome wire shelves
- Supplied on castors: two unbraked, two braked
- 20 plated meal capacity
- Made from high quality stainless steel unit is double skinned to maximise heat control
- Supplied on a 13amp plug

## AVAILABLE ACCESSORIES

- Additional Gastronorm pots available

## 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)