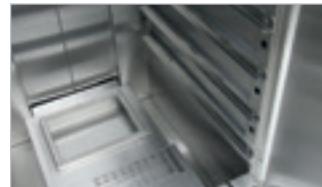


BT1

## BANQUETING TROLLEY

Designed to keep large amounts of plated meals/gastronorm containers warm when transported away from the kitchen, the Parry BT1 mobile banqueting trolley is a high capacity mobile cupboard designed to keep large quantities of plated meals or 20 gastronorm pans at a safe, ready to serve temperature. Perfect for use at functions and events, the mobile trolley is easy to move using the four sturdy lockable swivel castors and robust handles. The stainless steel construction and removable element ensures that the product is attractive and easy to clean.



Unpacked weight (kg)	120
Packed weight (kg)	140
Dimensions (w x d x h) mm	700 x 850 x 1635
No. of plated meals	See features
Plug	1
Overall power rating	2kW
Warranty	2 years

## KEY FEATURES

- Thermostatically controlled and fan assisted
- Heavy duty door and lockable door catch which seals tightly to the unit
- Bumpers attached to lower corners of the unit, handles to rear of the unit for moving easily and water reservoir to aid humidity
- Supplied on heavy duty castors: two unbraked, two braked
- Runner system inside the unit with 19 different positions with a 60mm pitch between the runners
- The unit comes as standard with 10 sets of removable shelf runners suitable for holding 20 x 1/1 gastronorm pots 100mm deep
- Each shelf can take two x 1/1 gastronorm

- Made from high quality stainless steel unit is double skinned to maximise heat control
- Supplied on a 13amp plug

## AVAILABLE ACCESSORIES

- Lifting frame available for units that have to be moved on and off vehicles
- Handles can also be fitted to the rear or mounted on the side to make this unit easier to manoeuvre
- Gastronorm pots and trays
- 65mm, 100mm or 150mm versions also 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)**