

**HOT12P**

## HOT CUPBOARD WITH PASS-THROUGH

The heavy duty Parry HOT12P pass-through hot cupboard is the perfect option for the storage and transportation of plates and plated meals in an attractive and hygienic mobile servery. Made in the UK from easy-clean stainless steel, the hot cupboard provides storage for up to 360 plates or 70 covers – ideal for schools, care homes and canteens. The sliding pass-through doors allow for access either side of the cupboard and due to the double-skinned construction, heat is retained for longer, saving time and money.



<b>Unpacked Weight (kg)</b>	79.5
<b>Packed Weight (kg)</b>	99.5
<b>Dimensions (w x d x h) mm</b>	1200 x 650 x 900
<b>No. of plated meals</b>	172
<b>Plug</b>	1
<b>Overall power rating</b>	1.5kW
<b>Warranty</b>	2 years

## KEY FEATURES

- Thermostatically controlled
- Flat top pass through hot cupboard with sliding doors fitted with bottom mounted nylon rollers
- Both the doors and door channel are easily removable for cleaning
- Re-inforced shelves
- Manufactured on a heavy duty box section chassis
- Supplied on castors: two unbraked, two braked
- Temp range 30-80°C

- 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

- Single shelf chef racks
- Double shelf chef racks and triple shelf chef racks both heated and ambient

## 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)