

PC140**PIE MASTER PIE CABINET
WITH SOLID BACK**

Ideal for use in stadiums, events and high turnaround takeaway establishments, the Parry PC140 pie cabinet has a huge 140 standard pie capacity. Also able to be used to store other pastries such as sausage rolls and pasties, the Parry PC140 large pie cabinet features an internal light to encourage impulse purchases of hot food. The sliding toughened glass doors help to retain the internal temperature and the stainless steel construction ensures that the unit is both sturdy and easy to clean. The PC140 also features an internal water reservoir which helps to maintain the quality of the food, saving wastage and money.



Unpacked weight (kg)	60
Packed weight (kg)	80
Dimensions (w x d x h) mm	1130 x 470 x 495
Warranty	2 years
Overall power rating	1.83kW
Plug	1

KEY FEATURES

- Thermostatically controlled
- Temperature dial included
- Glass to control side and solid back
- Supplied with a water reservoir to aid humidity
- Manufactured from high grade stainless steel
- Chrome wire shelves holding 28 pies per shelf, unit also includes an internal heat lamp that also provides illumination
- Supplied on a 13amp plug

AVAILABLE ACCESSORIES

- Units can be branded up to suit customer requirements

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

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



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

www.parry.co.uk

