

NPWB6**ELECTRIC WET BAIN MARIE**

This unit features six x 4.5 litre pots (supplied as standard), the Parry NPWB6 bain marie has the capacity and versatility to be a valuable addition to any commercial catering establishment. Using wet well bain marie heating, the Parry is ideal for the storage of pre-cooked foods such as chilli, curry, gravy and stews at safe and hygienic temperatures. Designed to fit comfortably on commercial countertops, the water bath also includes a front-mounted drain valve to assist with the cleaning and emptying process.



Unpacked weight (kg)	25
Packed weight (kg)	45
Dimensions (w x d x h) mm	750 x 600 x 360
Polished plate dimensions (w x d) mm	n/a
Pot capacity	6 x 4.5litre (supplied)
Cooking zones	n/a
Wet or dry	Wet
Plug	Yes
Power rating	3kW
Warranty	2 year

KEY FEATURES

- Thermostat control
- Supplied with 6 x 4.5litre bain marie pots with lids
- Fitted with drain tap
- Made from high grade stainless steel
- Temperature range 30°C to 80°C
- Counter top unit but stands are available to accommodate this unit as standard PST6
- Supplied with a 3kw plug

AVAILABLE ACCESSORIES

- Additional round pots and PST6 stands

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

