

BMF1/1G
LPG WET BAIN MARIE

Keep food at ready-to-serve temperatures with the Parry LPG wet bain marie. The perfect solution for roadside caterers, this robust appliance is easy to clean and requires no flue. Constructed from high quality stainless steel, the bain marie has capacity for 4 x ¼ gastronorm pots, which are sold separately.



Unpacked weight (kg)	12.5
Packed weight (kg)	15
Dimensions (w x d x h) mm	560 x 400 x 310
Warranty	2 years
KW – Natural	n/a
KW – Propane/Butane	2.75
BTU – Natural	n/a
BTU – Propane/Butane	9,383
Input Gas Connection	1/2" BSP Male
GAS INPUT PRESSURE – Natural	-
GAS INPUT PRESSURE – Propane	37mbar
GAS INPUT PRESSURE – Propane/Butane	28mbar
Can be converted using conversion kit	Yes

KEY FEATURES

- 6 x ¼ gastronorm pot capacity
- Automatic flame failure device and fitted with piezo ignition
- High quality stainless steel construction
- Variable temperature control
- Ideal for roadside catering
- Free standing on a work surface
- One burner

AVAILABLE ACCESSORIES

- Gas hose GASHOSELPG
- Gastronorm pots
- Gas conversion kit

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

