

1985

ELECTRIC DOUBLE WET WELL BAIN MARIE

With its high capacity, the Parry 1985 wet well bain marie is a versatile and functional water bath perfectly suited to commercial catering. Made from high quality stainless steel, this commercial bain marie has an easy-drain valve and precise thermostat control. Ideal for keeping pre-cooked foods and sauces at safe and ready-to-serve temperature, it's durable and easy to clean.



Unpacked weight (kg)	16
Packed weight (kg)	21
Dimensions (w x d x h) mm	660 x 560 x 300
Polished plate dimensions (w x d) mm	n/a
Pot capacity	2 x 1/1 or 6 x 1/3 gastronorm pots
Cooking zones	n/a
Wet or dry	Wet
Plug	Yes
Power rating	3kW
Warranty	2 years

KEY FEATURES

- Thermostat control
- Capacity for two x 1/1 gastronorm or six x 1/3 gastronorm pots
- Gastronorm pots are supplied with the unit
- Fitted with drain tap
- Made from high grade stainless steel
- Temperature range 30–80°C
- Takes 150mm deep pots
- Supplied with a 13amp plug

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.

AVAILABLE ACCESSORIES

- Bridging bars (to change the selection of the size of the gastronorm pots in the unit)



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

