

1885FB

ELECTRIC WET BAIN MARIE

Versatile and reliable, the countertop Parry 1885FB electric wet bain marie is perfectly suited to commercial environments such as takeaways, restaurants and pubs. With full size (1/1) gastronorm compatibility, the bain marie can also be configured to accept third sized (1/3) gastronorms, providing additional serving options. Ideal for holding pre-cooked foods at safe, ready-to-serve temperatures, the bain marie is suitable for gravy, curry and chilli. Constructed from stainless steel for durability, the front-mounted drain valve ensures ease of cleaning at the end of service.



Unpacked weight (kg)	12
Packed weight (kg)	15
Dimensions (w x d x h) mm	340 x 560 x 300
Polished plate dimensions (w x d) mm	n/a
Pot capacity	Unit takes up to 3 x 1/3 gastronorm
Cooking zones	n/a
Wet or dry	Wet
Plug	Yes
Power rating	3kW
Warranty	2 years

KEY FEATURES

- Thermostat control
- Takes 100mm deep gastronorm pots
- Gastronorm pots are supplied with the unit
- Fitted with drain tap
- Made from high grade stainless steel
- Temperature range 30-80°C
- Supplied with a 13amp plug

AVAILABLE ACCESSORIES

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

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

