

MSB9**MOBILE BAIN MARIE SERVERY**

The Parry MSB9 bain marie mobile servery has a strong stainless steel construction, which is hygienic and easy to clean. Fully mobile on four strong swivel castors, two of which are braked, the unit features rubber bumpers to each corner and a push handle to one end. Robust and durable, the unit accepts two x 1/1 size gastronorms.

*Product shown is MSB12*

Unpacked weight (kg)	75.5
Packed weight (kg)	95.5
Dimensions (w x d x h) mm (including handles and bumpers)	990 x 675 x 905
No. of plated meals (based on 9 inch plates)	54
Plug	1
Overall power rating	3kW
Warranty	2 years

KEY FEATURES

- Thermostatically controlled
- Bain marie topped mobile servery with sliding doors fitted with bottom mounted nylon rollers
- Both the doors and door channel are easily removable for cleaning
- Takes up to 2 x 1/1 gastronorms
- One piece perforated shelves
- Manufactured on a heavy duty box section chassis
- Supplied on castors: two unbraked, two braked
- Push handles can be removed to suite multiple units together to form a temporary front of house servery line
- Supplied on a 13amp plug
- Digital temperature display gives a constant accurate reading of the internal temperature
- Made from high quality stainless steel unit
- Double skinned to maximise heat control and cool to touch exterior

AVAILABLE ACCESSORIES

- Rodded trayslides RTSMS900
- Gantry with sneeze screen G
- 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

