

**GBM2W****ELECTRIC WET BAIN MARIE**

Strong and reliable, the Parry GBM2W electric wet bain marie keeps pre-cooked foods and liquids at ready-to-serve temperatures. Constructed from high grade stainless steel, it is capable of holding 2 x 1/4 gastronorm pots.



Unpacked weight (kg)	12
Packed weight (kg)	15
Dimensions (w x d x h) mm	270 x 340 x 230
Polished plate dimensions (w x d) mm	n/a
Pot capacity	Unit takes up to 1 x 1/2 gastronorm
Cooking zones	n/a
Wet or dry	Wet
Plug	Yes
Power rating	3kW
Warranty	2 years

## KEY FEATURES

- Thermostat control
- Capacity of 2 x 1/4 gastronorms, or 1 x 1/2 gastronorms
- Gastronorm pots are supplied with the unit
- Has a small cut out in the top corner to allow for an easy point of drainage
- Made from high grade stainless steel
- Temperature range 30–80°C
- Takes 100mm deep pots
- 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](http://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](http://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](mailto:enquiries@parry.co.uk).

[www.parry.co.uk](http://www.parry.co.uk)

