

1945

## ELECTRIC DRY BAIN MARIE

The Parry 1945 Six Pot Electric Dry Bain Marie has been designed specifically for stand alone use, holding pre-cooked foods and liquids at a temperature ready to be served. A bain marie unit that has six stainless steel round pots supplied. Designed to hold pre-cooked foods and liquids at serving temperature. This mid-sized range of bain maries designed specifically for stand alone use. They offer 4.5 litre stainless steel and aluminium round pots as well as a selection of stainless steel gastronorm containers allowing you the flexibility to choose a multitude of configurations to suit your needs. There are a choice of wet well or dry heat options, the dry heat machines are fitted with simmerstats while the wet well machines are thermostatically controlled.



Unpacked weight (kg)	21
Packed weight (kg)	25
Dimensions (w x d x h) mm	750 x 490 x 220
Polished plate dimensions (w x d) mm	n/a
Pot capacity	6 x 4.5litre (supplied)
Cooking zones	n/a
Wet or dry	Dry
Plug	Yes
Power rating	800W
Warranty	2 year

## KEY FEATURES

- Simmerstat control
- Supplied with six x 4.5litre bain marie pots with lids
- Due to the design of the unit no water is needed
- Made from high grade stainless steel
- Temperature range has three settings the maximum been 85°C
- Counter top unit
- Supplied with a 3kw plug

## AVAILABLE ACCESSORIES

- Additional round pots

## 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](mailto: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](mailto: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)

