

HOT18P**HOT CUPBOARD
WITH PASS-THROUGH**

The Parry HOT18P pass-through hot cupboard is a large capacity, high quality appliance, ideal for care homes, restaurants and canteens. Constructed with easy-clean high grade stainless steel, contents are kept at warm and hygienic temperatures – whilst still being easily accessible using a simple sliding door mechanism – perfect for confined spaces such as hallways and corridors. The Parry mobile servery also features durable lockable castors for mobility and user-friendly responsive controls.



Unpacked Weight (kg)	128.5
Packed Weight (kg)	148.5
Dimensions (w x d x h) mm	1800 x 650 x 900
No. of plated meals	108
Plug	1
Overall power rating	3kW
Warranty	2 years

KEY FEATURES

- Thermostatically controlled
 - Flat top hot cupboard with sliding doors to front easily removable for cleaning
 - Reinforced sectionalised shelves in two parts
 - Manufactured on a heavy duty box section chassis
 - Supplied on castors: two unbraked, two braked
 - Temp range 30-80°C
 - Made from high quality stainless steel unit is double skinned to maximise heat control
- Unit is a square profile top to suite with back of house tables and sinks
 - Supplied on a 13amp plug

AVAILABLE ACCESSORIES

- RTS11800 tray slide
- Single shelf chef racks
- Double shelf chef racks and triple shelf chef racks both heated and ambient

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