

P9EO

ELECTRIC OVEN

The Parry P9EO fan assisted electric oven is versatile and powerful. The stainless steel exterior features a flat counter top, able to accommodate other products – hobs, griddles and bain maries, for example – as well as doubling as a worktop. The oven itself features two separate 2.5kW fan assisted elements, providing a total of 5kW of cooking power. The stainless steel construction and castors ensure the unit is durable and easy to clean, while the simple dial controls and side hinged doors make it incredibly user friendly.



| | |
|---------------------------|-----------------|
| Unpacked weight (kg) | 45 |
| Dimensions (w x d x h) mm | 900 x 817 x 700 |
| Plug | Hard wired |
| Power rating | 5kW |
| Warranty | 2 years |

KEY FEATURES

- Thermostatically controlled to a maximum temperature of 280°C
- The oven has two ring elements with fans, located on the inner back panel of the unit
- Each element is 2.5kW giving the total oven a rating of 5kW
- Indicator light to show that the unit is on
- Oven doors are side hinged and the oven takes two 1/1 gastronorm trays side by side per shelf (running front to back)
- Unit is available as standard on castors but it can also be stacked to allow two units to be put together to create a P9EOD
- Manufactured from high grade stainless steel
- The controls are side mounted to reduce the overall height of the unit to allow other units to fit on top
- Two chrome shelves with three positions with an enamelled interior for ease of cleaning

AVAILABLE ACCESSORIES

- Can sit the N1870 single electric hob unit and the N1871 double electric hob unit on top together to make a 6 hob top

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

