

**N1870**

## SINGLE ELECTRIC HOB UNIT

Versatile and powerful, the Parry N1870 single electric hob unit is ideal for use in professional catering establishments where a separate hob unit is required, such as cafes, takeaways, pubs and clubs. Made from high quality stainless steel, the exterior features an indented top to prevent spillage, in turn making the boiling rings and surrounding areas easier to clean. Each ring has individual heat controls with six heat settings, whilst being thermally protected to reduce the temperature when pots and pans are removed.



Unpacked weight (kg)	15
Dimensions (w x d x h) mm	300 x 620 x 250
Plug	1
Power rating	3kW
Warranty	2 years

## KEY FEATURES

- Thermostatically controlled
- Indented top to collect any spillages
- Sealed hot plates
- Controlled by six position heat control
- Three boiling and three simmering positions
- Manufactured from high grade stainless steel

## AVAILABLE ACCESSORIES

- Can sit on top of the NPEO and P9EO electric ovens
- Can go together with the N1871 to form a six hob burner

## 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)

