

HOT181/2BM**HOT CUPBOARD
WITH 1/2 BAIN MARIE TOP**

Ideal for care homes, restaurants or canteens, the Parry HOT181/2BM takes back-of-house heated storage of plates, meals and food to another level. Incredibly versatile, the bain marie topped hot cupboard doubles as a servery trolley – keeping plates and meals at ready-to-eat temperatures. Accomodating gastronorm compatible pots, the bain marie top can be used in a wet or dry heat configuration, and once service is complete, its easy to remove the sliding doors, shelves and pans for cleaning.



Unpacked weight (kg)	128.5
Packed weight (kg)	148.5
Dimensions (w x d x h) mm (including handles and bumpers)	1800 x 650 x 900
No. of plated meals (based on 9 inch plates)	108
Plug	2
Overall power rating	4.4kW
Warranty	2 years

KEY FEATURES

- Thermostatically controlled
- Half bain marie top hot cupboard to take up to 2 x 1/1 gastronorm pots
- Both the doors and door channel easily removable for cleaning
- Sliding doors fitted with bottom mounted nylon rollers
- Reinforced shelves
- Worktop reinforced with a heavy duty box section chassis to make it completely rigid so it is another workspace that can be utilised
- Supplied on castors: two unbraked, two braked
- Temp range 30-80°C unit also includes a drain tap for the bain marie
- Made from high quality stainless steel unit
- Supplied on 2 x 13amp plugs
- Double skinned to maximise heat control and cool to touch exterior
- The unit has a 50mm square profile top so it suites up with all other back of house equipment, tables and sinks

AVAILABLE ACCESSORIES

- Tray slide RTSHOT1800
- Corner bumpers BUMP
- Bridging bars (to change the selection of the size of the Gastronorm pots in the unit)
- Single, double or triple shelf chef racks (heated or ambient)
- Single shelf heated chef rack with sneeze screen
- Vinyl wrapping
- Push handle PUSHH

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

