



Bain Marie, Serveries & Banqueting

Professional Catering Equipment

DESIGNED
TO BE THE
BEST



Bain Marie, Serveries & Banqueting from Parry

We are Parry. The name behind the best value professional catering equipment you can buy. This is our current range of Bain Maries, Serveries & Banqueting Trolleys. If you are looking for equipment that offers everything that you'd expect and more besides than we're the brand for you. Designed by catering professionals from home and around the world and built in the UK, we mean it when we say that our equipment is **Designed To Be The Best.**

**DESIGNED
TO BE THE
BEST**



Bain Maries

PAGE 4-7

Natural Gas, LPG and Electric Dry and Wet Well Bain Maries. Perfect for keeping food hot and serving it quickly and simply.

Manufactured from high grade stainless steel and made in Britain, our Bain Maries offer exceptional value, come in a huge range of sizes and capacities. Perfect for everyone from the mobile caterer and small restaurant owner to schools, colleges and hospitals and hotels.



Serveries

PAGE 8-11

Our range of electric heated and ambient table top serveries, displays are perfect for keeping your food looking great.

Designed to be easy to clean down at the end of the day and made from high grade stainless steel, they offer exceptional value and come in a huge range of sizes, capacities and lighting options. An essential piece of catering equipment; and best of all? They're made in Britain.



Plate Warmers

PAGE 12

In catering it's the little things that make all the difference, like a hot meal off a hot plate.

Our range of Plate Warmers are designed to deliver the perfect temperature plate for service. Simple to use and available in a wide choice of capacities (up to 240 standard plates!) and also available in slimline configurations to suit even the smallest catering environment. Running at temperatures of up to 80°C and thermostatically controlled, it's a great bit of kit to ensure there's one less thing to worry about.



Mobile Serveries

PAGE 13-22

Looking for the ultimate value and flexibility in mobile serving? Our hot, cold and ambient cupboards and mobile serveries continue to meet the punishing demands of our customers, day-in, day-out 24/7.

All of our cupboards and mobile serveries are designed and built here in the UK in high grade stainless steel to ensure a working life that goes on and on.

They offer exceptional flexibility and durability with a wide range of optional extras to ensure no job is too big or small, allowing you to take all daily challenges in your stride.

With Flat Tops, Bain Marie Tops, Heated, Tiled or Ambient and Pass-Throughs, the standard options are endless. Combine to this our ability to custom build to order (for less than you might expect) and you can see why they are easy to live with and hard to beat.

A do-all equipment solution, a workhorse of any modern catering environment.



Fan Assisted Banqueting Trolley

PAGE 23

For food on the move, there's no better piece of equipment than our fan assisted banqueting trolley.

Moving a lot of covers simply, quickly and securely can be a challenge, however, having the right bit of equipment on hand makes the job a breeze. Our NEW banqueting trolley is designed to give busy caterers a helping hand. Simple to use, heated, lockable and with a huge capacity, it's the banqueting trolley you've been looking for.

Bain Maries

Natural Gas, LPG and electric Dry and Wet Well bain maries. Perfect for keeping food hot and serving it quickly and simply.



NPWB2
Shown with pots



NPWB4
Shown with pots



NPWB6
Shown with pots

NPWB2/NPWB4/NPWB6 - Wet Well Pot Electric Bain Maries

- Stainless steel
- 200mm diameter x 175mm deep pots
- Temperature range 0-85°C (approx)
- Thermostat control
- Pots not supplied

Model No.	Dims (WxDxH)	Pot Capacity	Rating	Weight
NPWB2 - 2 Pot Wet Well Bain Marie	300x600x305mm*	2x4.5ltr	3kW (plug)	14kg
NPWB4 - 4 Pot Wet Well Bain Marie	450x600x305mm*	4x4.5ltr	3kW (plug)	20kg
NPWB6 - 6 Pot Wet Well Bain Marie	750x600x305mm*	6x4.5ltr	3kW (plug)	25kg

Shown with pots. Pots not supplied as standard. To see our pot range see page 22.



Call Sales now on: 01332 875544



PGGWB / PGGWBP
Shown with gastronorms

PGGWB/PGGWBP LPG & Natural Gas Wet Well Gastronorm Bain Maries

- Stainless steel
- Takes max depth of 150mm gastronorms
- Gastronorms not supplied
- Unit is 1 x 1/1 gn capacity

Model No.	Dims (WxDxH)	Rating	Weight
PGGWB - Wet Well Bain Marie	450x715x340mm	12,500Btu/hr (3.6kW)	25kg
PGGWBP - Wet Well Bain Marie LPG	450x715x340mm	12,500Btu/hr (3.6kW)	25kg

Please Note: Shown with gastronorms. Gastronorms not supplied as standard. To see our gastronorm range see page 22.



NPDB4
Shown with False Flue

NPDB4/NPDB6 Dry Well Pot Electric Bain Maries

- Stainless steel
- 200mm diameter x 175mm deep pots
- Simmerstat control
- Pots supplied

Model No.	Dims (WxDxH)	Pot Capacity	Rating	Weight
NPDB4 - 4 Pot Dry Well Bain Marie	450x600x305mm	4x4.5ltr	700W (plug)	21kg
NPDB6 - 6 Pot Dry Well Bain Marie	750x600x305mm	6x4.5ltr	800W (plug)	25kg



PGWB4 / 4P

PGWB4/PGWB4P LPG & Natural Gas Pot Bain Maries

- Stainless steel
- 200mm diameter x 175mm deep pots
- Pots supplied

Model No.	Dims (WxDxH)	Pot Capacity	Rating	Weight
PGWB4 - Wet Well Bain Marie (Pot)	450x715x360mm	4.5ltr	12,500Btu/hr (3.6kW)	25kg
PGWB4P - Wet Well Bain Marie LPG (Pot)	450x715x360mm	4.5ltr	12,500Btu/hr (3.6kW)	25kg



1985/1885FB/1987/1885/GBM2W/GBM4W/GBM2T/GBM4T Wet & Dry Well Gastronorm Electric Bain Maries

- Stainless steel
- Temperature range: 0-85°C
- Simmerstat/thermostat control
- Drain tap (wet well bain maries only)
- Standard base size, optional pots.
- Gastronorms not supplied

Model No.	Type	Dimensions (WxDxH)	Gastronorm Capacity	Rating	Weight
1985 - 2x 1/1 Wet Well Gastronorm Bain Marie	WET	660x545x295mm	6x1/3	3kW	16kg
1987 - 2x 1/1 Wet Well Gastronorm Bain Marie	WET	1090x340x275mm	6x1/3	3kW	16kg
1885 - 1x 1/1 Wet Well Gastronorm Bain Marie	WET	545x340x295mm	3x1/3	3kW	13kg
1885FB - 1x 1/1 Wet Well Gastronorm Bain Marie	WET	340x545x295mm	3x1/3	3kW	13kg
GBM2W - 2x 1/4 Wet Well Gastronorm Bain Marie	WET	270x340x230mm	2x1/4	3kW	12kg
GBM4W - 4x 1/4 Wet Well Gastronorm Bain Marie	WET	540x340x230mm	4x1/4	3kW	12kg
GBM2T - 2 Pot Dry Well Gastronorm Bain Marie	DRY	270x340x200mm	2x1/4	350W	12kg
GBM4T - 4 Pot Dry Well Gastronorm Bain Marie	DRY	535x340x200mm	4x1/4	400W	11kg

Please Note: Shown with gastronorms. Gastronorms not supplied as standard. To see our gastronorm range see page 22.



1985
Shown with
gastronorms



1987
Shown with
gastronorms



1885
Shown with
gastronorms



1885FB
Shown with
gastronorms



GBM2W
Shown with
gastronorms



GBM4W
Shown with
gastronorms



GBM2T
Shown with
gastronorms



GBM4T
Shown with
gastronorms



CBM/CBM2/1928/1940/1927/1944/1939/1945 Dry Well Pot Electric Bain Maries

- Stainless steel or Aluminium round pots
- 4.5 ltr pots
- Simmerstat/thermostat control
- Pots supplied

Model No.	Type	Dimensions (WxDxH)	Gastronorm Capacity	Rating	Weight
CBM - Single Pot Wet/Dry Well Bain Marie	WET	260x370x230mm	1x4.5ltr	110W	8kg
CBM2 - 2 Pot Wet/Dry Well Bain Marie	WET	500x370x230mm	2x4.5ltr	220W	12kg
1928T - 4 Pot Aluminium Dry Well Bain Marie	DRY	500x490x275mm	4x4.5ltr	600W	14kg
1927T - 2 Pot Aluminium Dry Well Bain Marie	DRY	250x490x275mm	2x4.5ltr	400W	11kg
1944T - 6 Pot Aluminium Dry Well Bain Marie	DRY	750x490x275mm	6x4.5ltr	800W	20kg



CBM



CBM2



1927T



1928T



1944T

3015 - Wet Well Pot Electric Bain Maries

- Stainless steel
- 200mm diameter x 175mm deep pots
- Temperature range 0-85°C (approx)
- Thermostat control

Model No.	Dims (WxDxH)	Pot Capacity	Rating	Weight
3015 - 4 Pot Wet Well Bain Marie	450x525x230mm	4x4.5ltr	3kW	17kg



3015

MFBU - Mirror Finish Electric Buffet Unit

- Mirror stainless finish
- 6 x 1/3 gn pot capacity (100mm deep - pots not supplied)
- 3 kw element plugged unit
- 85°C thermostat
- Twin lift lid
- Wet well bain marie
- Drain tap as standard
- Condensate tray to rear

Model No.	Dims (WxDxH)	Pot Capacity	Rating	Weight
MFBU - Buffet Unit	1000x400x240mm (inc handles)	6x1/3 (100mm deep)	3kW	20kg



3015

BMF1/1G, BMF6C/G - Wet Well LPG Gas Pot Bain Marie

- No flue required
- Temperature control
- Piezo ignition
- Nat gas conversion jets included
- Gastronorms supplied

Model No.	Dims (WxDxH)	Pot Capacity	Rating	Weight
BMF1/1G - 4 Pot Wet Well LPG Gas Bain Marie	560x400x310mm	4x1/4	6,141Btu/hr (2.75kW)	12.5kg
BMF6C/G - 6 Pot Wet Well LPG Gas Bain Marie	835x400x310mm	6x1/4	9,389.6Btu/hr (2.75kW)	17kg



BMF6C/G



BMF1/1G

Serveries

Display units, carvery units, plate warmers and mobile and countertop serveries. All designed to keep your food looking good.



CCBM Electric Carvery Bain Maries

- Stainless steel
- 5.75L Gastronorm container capacity
- Simmerstat control
- Gastronorms as standard

Model No.	Dims (WxDxH)	Pat Capacity	Heat Lamp	Rating	Weight
CCBM - Carvery Bain Marie	700x335x855mm	1x 2/3 Gastronorm Carvery Plate 1x 1/3 Stainless Steel Gastronorm (5.75L)	1x 250W	850W	14kg

CCBM





C4LU



C3LU



C2LU

C2LU, C3LU, C4LU Electric Carvery Servery Lamp Units

- Stainless steel
- Infrared bulbs x 2 (C2LU)
- Infrared bulbs x 3 (C3LU)
- Infrared bulbs x 4 (C4LU)

Model No.	Dims (WxDxH)	Base Element	Heat Lamp	Rating	Weight
C2LU - 2 Lamp Unit	795x515x725mm	400W	2x250W	900W	14kg
C3LU - 3 Lamp Unit	1095x515x725mm	400W	3x250W	1150W	19kg
C4LU - 4 Lamp Unit	1595x515x725mm	800W	4x250W	1.8kW	28kg



CCSU2

CCSU2 Electric Carvery Servery

- Stainless steel
- Simmerstat control
- 5.75L Gastronorm container capacity
- Gastronorms supplied as standard

Model No.	Dims (WxDxH)	Pat Capacity	Heat Lamp	Rating	Weight
CCSU2 - Carvery Servery	1040x450x850mm	2x ² / ₃ Gastronorm Carvery Plate 1x ¹ / ₃ Stainless Steel Gastronorm (5.75L)	2x250W	1.3kW	24kg



Healthy Eating...The National Healthy School Programme is working with over 10,000 schools to develop a whole school approach to health and healthy eating. The programme aims to ensure that food and drink available throughout the school day reinforces the healthy lifestyle message. In conjunction with the Healthy School programme, Parry are committed to developing catering equipment suitable for schools and beyond which promote and sustain a healthy eating lifestyle.

Introducing a fresh colourful and inviting product aimed at stimulating the interest of pupils to eat healthy salad, fruit and vegetables. In consultation with several local authority caterers we have developed this innovative, yet inexpensive unit that boasts a range of features including:

SCART Salad Merchandising Cart

- Range of heights to suit all age ranges
- Wall or double sided options
- Completely mobile for easy handling supplied with lockable castors
- Easily manoeuvrable through standard size doors
- No electrical power required
- Can be used with a wide variety of container types
- Choice of colours of both canopy and body
- Rounded corners for safety
- For use with eutectic plates



Solent Blue



Aztec Yellow



Heritage Green



Poppy Red

Due to reprographic accuracy slight colour differences are inevitable

Model No.	Dims (WxDxH)	Weight
SCART - Salad Merchandising Cart	1200x590x1655mm	63.5kg
SCARTW/O - Topless Salad Merchandising Cart	1200x590x800 to 950mm	55kg
EP1/1GN - FlatICE containers eutectic plate	500x250x32mm	-

Please Note: Our Bain Maries are NOT supplied with gastronorms as standard - See page 23



SCART



AMTT



AMTT Table Top Salad Bar

- For use as an ambient unit
- Available in 4 colours or stainless steel finish
- 6 x 1/4 gastronorms supplied
- Comes with all pots as standard

Model No.	Dims (WxDxH)
AMTT - Table Top Salad Bar	1104x420x297mm
EP1/1GN - FlatICE containers eutectic plate	500x250x32mm



QLD2



QLD1/QLD2/QLD3 - Electric Quartz Lamp Display Units

- Quartz Lamps generate a more intense heat therefore maintaining food temperature a lot easier
- Can be fitted with optional dimmer control unit
- Quartz bulb(s)

Model No.	Dims (WxDxH)	Base Element	Heat Lamp	Rating	Weight
QLD1 - 1 Lamp Display Unit	840x535x575mm	400W	1x500W	900W	15.5kg
QLD2 - 2 Lamp Display Unit	1135x535x575mm	400W	2x500W	1.4kW	21.5kg
QLD3 - 3 Lamp Display Unit	1465x535x575mm	800W	3x500W	2.3kW	27.5kg

DIMSWITCH - Optional Dimmer Control



The sneeze guard can easily be removed for cleaning by sliding and lifting the guard over the metal bosses on the canopy. This allows for thorough cleaning of both the guard and the canopy itself.



3021

3021/3022 - Electric Heated Base Units

- Stainless steel
- Offers base only heat without the additional heat of overhead lamps

Model No.	Dims (WxDxH)	Rating	Weight
3021 - Heated Base Unit	675x525x85mm	400W	10kg
3022 - Heated Base Unit	975x525x85mm	800W	12kg





1832

1832/1868 Single Door Electric Plate Warmers / Hot Cupboards

- High grade Stainless steel
- Galvanised back
- Thermostatically controlled
- Designed to heat plates and serving dishes
- Will operate up to 80°C
- Inclusive of chrome wire shelves

Model No.	Dims (WxDxH)	Shelves	Rating	Weight	Plate Capacity
1832 - Tall Single Door Plate Warmer	375x600x1115mm	4	2kW	34kg	Approx. 120
1868 - Short Single Door Plate Warmer	375x600x945mm	3	2kW	29.5kg	Approx. 90



1869

1863/1869 Double Door Electric Plate Warmers / Hot Cupboards

- High grade Stainless steel
- Galvanised back
- Thermostatically controlled
- Designed to heat plates and serving dishes
- Will operate up to 80°C
- Inclusive of chrome wire shelves

Model No.	Dims (WxDxH)	Shelves	Rating	Weight	Plate Capacity
1863 - Tall Double Door Plate Warmer	610x600x1115mm	4	2kW	49kg	Approx. 240
1869 - Short Double Door Plate Warmer	610x600x945mm	3	2kW	42kg	Approx. 180



9214

9214 - Double Door Electric Plate Warmer / Hot Cupboard

- Floor standing
- 2 Removable chrome wire shelves
- Thermostatically controlled
- Max temp 80°C

Model No.	Dims (WxDxH)	Shelves	Rating	Weight	Plate Capacity
9214 - Hot Cupboard	1000x592x825mm	2	2kW, 8.5A 240V	44kg	Approx. 240x25cm



PLT



Slide out bottom panel for easy cleaning

PLT - Heated Plate Lowerator Trolley

- Made from high quality stainless steel
- Can be fitted to take either 9-11" or 10-12" plates - specify when ordering
- 2 x 250W elements keeps plates hot for service
- Double skinned for improved thermal efficiency
- Unit is on castors, two of which are lockable
- Slide out removable bottom for easy cleaning
- Holds up to 60 plates

Model No.	Dims (WxDxH)	Rating	Weight	Plate Capacity
PLT - Heated Plate Lowerator Trolley	600x900x500mm	500W	44kg	Approx. 60

Mobile Servery

Hot Cupboards, Bain Maries, Ambient units and Pass Through Units. The widest and most flexible range of mobile servery equipment.



Design your own!

Getting the equipment that you want and suits your needs has never been easier or more **affordable**. Simply choose your base unit, the type of gantry you want and any extras and put in the order. Simple and hassle free and perfect for your needs. The best mobile serveries you can buy at the best prices around.

Call 01332 875544 now to design yours!

Step One Choose your base unit...

HOT Units



Heated Standard & Pass Through Base Units

- 4 strong castors (2 lockable) as standard
- Removable sliding doors for easy cleaning
- Internal sectionalised shelf for easy removal and cleaning
- 1200mm, 1500mm or 1800mm wide
- Double skinned doors & walls
- Perforated shelves
- 2 shelves as standard - supplied in 3 sections, easy to remove and clean
- Temperature regulated throughout by thermostat

Bain Marie Units



Heated Bain Marie Base Units

- 4 strong castors (2 lockable) as standard
- Removable sliding doors for easy cleaning
- Internal sectionalised shelf for easy removal and cleaning
- 1200mm, 1500mm or 1800mm wide
- Double skinned doors & walls
- Perforated shelves
- 2 shelves as standard - supplied in 3 sections, easy to remove and clean
- Temperature regulated throughout by thermostat
- Bain marie is wet or dry

Ambient Units



Standard & Pass Through Ambient Base Units

- 4 strong castors (2 lockable) as standard
- Removable sliding doors for easy cleaning
- 1200mm, 1500mm or 1800mm wide
- Internal sectionalised shelf for easy removal and cleaning



Please Note: Capacity based on 10" plate Please Note: Gastronorms are NOT supplied as standard

	Model No.	Dims Ext. (WxDxH)	Dims Int.(WxDxH)	Shelves	Rating	Weight	Plate Capacity
HOT UNITS	HOT12 - Hot Cupboard	1200x650x900mm	1100x530x530mm	2	1.5kW	79.5kg	360 plates, 70 covers
	HOT15 - Hot Cupboard	1500x650x900mm	1400x530x530mm	2	2.5kW	123kg	450 plates, 90 covers
	HOT18 - Hot Cupboard	1800x650x900mm	1700x530x530mm	2	3kW	128.5kg	540 plates, 108 covers
	HOT12P - Hot Pass-Through Cupboard	1200x650x900mm	1100x530x530mm	2	1.5kW	91kg	360 plates, 70 covers
	HOT15P - Hot Pass-Through Cupboard	1500x650x900mm	1400x530x530mm	2	2.5kW	123kg	450 plates, 90 covers
	HOT18P - Hot Pass-Through Cupboard	1800x650x900mm	1700x530x530mm	2	3kW	128.5kg	540 plates, 108 covers
BAIN MARIE UNITS	HOT12BM - B/Marie Topped Hot Cupboard	1200x650x900mm	1100x530x530mm	3	base 1.5kW - top 1.5kW	79.5kg	360 plates, 70 covers
	HOT15BM - B/Marie Topped Hot Cupboard	1500x650x900mm	1400x530x530mm	4	base 2.5kW - top 3kW	123kg	450 plates, 90 covers
	HOT18BM - B/Marie Topped Hot Cupboard	1800x650x900mm	1700x530x530mm	5	base 3kW - top 3kW	128.5kg	540 plates, 108 covers
	HOT121/2BM - 1/2 B/Marie Topped Hot Cupboard	1200x650x900mm	1100x530x530mm	1	base 1.5kW - top 1.5kW	79.5kg	360 plates, 70 covers
	HOT151/2BM - 1/2 B/Marie Topped Hot Cupboard	1500x650x900mm	1400x530x530mm	2	base 2.5kW - top 1.5kW	123kg	450 plates, 90 covers
	HOT181/2BM - 1/2 B/Marie Topped Hot Cupboard	1800x650x900mm	1700x530x530mm	2	base 3kW - top 1.5kW	128.5kg	540 plates, 108 covers
Please Note: no pass through doors available on bain marie hot cupboards							
AMBIENT UNITS	AMB12 - Ambient Flat Top Cupboard	1200x650x900mm	1100x530x530mm	2	NA	79.5kg	360 plates, 72 covers
	AMB15 - Ambient Flat Top Cupboard	1500x650x900mm	1400x530x530mm	2	NA	123kg	450 plates, 90 covers
	AMB18 - Ambient Flat Top Cupboard	1800x650x900mm	1700x530x530mm	2	NA	128.5kg	540 plates, 108 covers
	AMB12P - Ambient Flat Top Pass-Through Cupboard	1200x650x900mm	1100x530x530mm	2	NA	79.5kg	360 plates, 70 covers
	AMB15P - Ambient Flat Top Pass-Through Cupboard	1500x650x900mm	1400x530x530mm	2	NA	123kg	450 plates, 90 covers
	AMB18P - Ambient Flat Top Pass-Through Cupboard	1800x650x900mm	1700x530x530mm	2	NA	128.5kg	540 plates, 108 covers

Step Two Choose your gantry...

Single Heated Gantry



Double Heated Gantry



Ambient Gantry (single & double)



Stainless Steel Heated Gantries

• Quartz lighting • 300W lamps • F-Frame construction • Easy clean

Model No.	Dims (WxDxH)	Heat Lamp	Rating
HCSG1200 - H/C Single Gantry	1200x340x365mm	3	900W
HCSG1500 - H/C Single Gantry	1500x340x365mm	4	1.2kW
HCSG1800 - H/C Single Gantry	1800x340x365mm	5	1.5kW
HCDG1200 - H/C Double Gantry (2 Lit Shelves)	1200x340x730mm	6	1.8kW
HCDG1500 - H/C Double Gantry (2 Lit Shelves)	1500x340x730mm	8	2.4kW
HCDG1800 - H/C Double Gantry (2 Lit Shelves)	1800x340x730mm	10	3kW
HCDG1200S - Double Gantry (One Lit Shelf)	1200x340x730mm	3	900W
HCDG1500S - Double Gantry (One Lit Shelf)	1500x340x730mm	4	1.2kW
HCDG1800S - Double Gantry (One Lit Shelf)	1800x340x730mm	5	1.5kW

Stainless Steel Ambient Gantries

• F-Frame construction • Easy clean

Model No.	Dims (WxDxH)	Heat Lamp	Rating
ACSG1200 - Ambient Single Gantry	1200x340x365mm	NA	NA
ACSG1500 - Ambient Single Gantry	1500x340x365mm	NA	NA
ACSG1800 - Ambient Single Gantry	1800x340x365mm	NA	NA
ACDG1200 - Ambient Double Gantry	1200x340x730mm	NA	NA
ACDG1500 - Ambient Double Gantry	1500x340x730mm	NA	NA
ACDG1800 - Ambient Double Gantry	1800x340x730mm	NA	NA



Can't find the size you need? Need something special?
Try our bespoke service...

There are times in life when the standard menu item just doesn't cut the mustard. At Parry we understand the importance of getting something created just the way you want it, that fits the bill perfectly, without compromise. This even includes serveries!

For more information call sales and we'll make sure you get the right shaped equipment to fit your needs perfectly.



Step Three Choose your extras.

Stainless Steel Tray Slides



Stainless Steel Tray Slides

- High quality stainless steel, rodded tray slide

Model No.	Dims (WxDxH)
RTS900 - Rodded Tray Slide for HOT12/AMB12	900x317x325mm
RTS1200 - Rodded Tray Slide for HOT12/AMB12	1200x317x325mm
RTS1500 - Rodded Tray Slide for HOT15/AMB15	1500x317x325mm
RTS1800 - Rodded Tray Slide for HOT18/AMB18	1800x317x325mm
STR - Side Tray Rail To Fit All Models	650x325x140mm

Bumpers, Handles & Legs



Bumpers, Handles & Legs

Model No.	Dims (WxDxH)
LEGS4HOT - Hot Cupboard Legs	400mm(DIA)x165(H)mm
BUMP1200 - Bumper Bar For 1200 Hot Cupboards	1200x80x25mm
BUMP1500 - Bumper Bar For 1500 Hot Cupboards	1500x80x25mm
BUMP1800 - Bumper Bar For 1800 Hot Cupboards	1800x80x25mm
HANDLE - Handle For Hot Cupboards	One Size Fits All
CASTORSLG - Set Of Large Castors (100mm diameter)	-

Please Note: Adding bumpers will increase the overall width and length of the unit by 50mm, adding legs will decrease the overall height of the unit by 40mm



Unit Finish Options

Due to reprographic accuracy slight colour differences are inevitable

Solid Colours



Wood Effect



Put the equipment you need together. Simple!

At Parry we always try and make choosing the right equipment to fit your needs as easy as possible. Our Classic range is the perfect example of this approach. Simply choose the equipment to fit your needs - it's simple and straight forward.

Configuration Example

HOT12 (the base unit)
Then add a HCDG1200 (a gantry)
and then finally an RTS1200 Tray Slide and Handles



1894

1887/1894 - Mobile Servery

- Designed to keep hot food and plated meals in a ready to serve condition when transported away from the kitchen
- 4 strong castors (2 lockable)
- 2 internal removable chrome wire shelves
- Independently controlled bain marie (1887 only)
- Conveniently positioned push bar
- Plug park
- Thermostatically controlled
- Simmerstat control to bain marie x2
- Optional choice of gastronorm configuration*

1888 - Mobile Hot Cupboard

- Designed to keep plated meals in a ready to serve condition when transported away from the kitchen
- 4 strong castors (2 lockable)
- 3 internal removable chrome wire shelves
- Conveniently positioned push bar
- Plug park
- Thermostatically controlled

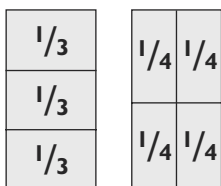


1887

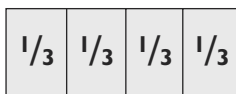


1888

Example of Gastronorm Pot Configuration



1887
STANDARD POT CONFIGURATION



1894
STANDARD POT CONFIGURATION

Model No.	Dims (WxDxH)	Rating	Gastronorm Containers	Plate Capacity	Weight
1887 - Mobile Servery With Bain Marie Top*	Internal: 730x600x520mm External: 845x625x975mm (incl. Handle)	2.2kW	3x 1/3 & 4x 1/4dp (3x5.75L/4x4.25L)	240x25cm/up to 30 plated meals	75kg
1894 - Mobile Servery With Bain Marie Top	Internal: 730x480x520mm External: 845x530x975mm (incl. Handle)	1.6kW	4x 1/3 150mm dp (4x5.75L)	120x25cm/up to 20 plated meals	69kg

*Note: Gastronorms are 150mm deep max.

Model No.	Dims (WxDxH)	Rating	Plate Capacity	Weight
1888 - Mobile Servery With Flat Top	Internal: 730x530x650mm External: 845x625x970mm (incl. Handle)	2kW	270x25cm/up to 40 plated meals	71kg

Step One Choose your base unit...



HOT Flat Top Unit



MSF12

HOT Bain Marie Top Unit



MSB12

shown with optional flat colour cladding finish and overhead MSG1200 gantry and RST1200 tray slide

HOT Mobile Servery Flat Top Base Unit

- Stainless steel construction
- Hygienic & easy to clean
- Corner bumpers
- 4 heavy duty castors (2 lockable)
- 2 internal adjustable shelves - easy to remove for cleaning
- Radius edges
- Removable doors for easy cleaning
- Plug park
- Temperature Control Cupboard: 30°C to 85°C
- Digital temperature display

HOT Mobile Servery Bain Marie Top Base Unit

- Stainless steel construction
- Hygienic & easy to clean
- Corner bumpers
- 4 heavy duty castors (2 lockable)
- 2 internal adjustable shelves - easy to remove for cleaning
- Radius edges
- Removable doors for easy cleaning
- Plug park
- Temperature Control Cupboard: 30°C to 85°C
- Digital temperature display
- Available as wet or dry bain marie

	Model No.	Dims (WxDxH)	Rating	Plugs	Gastronorm Capacity	Plate Capacity
FLAT UNIT	MSF9 - Hot Mobile Servery Flat Top	990x675x905mm*	1.5kW 6.3A 240V	1x13Amp	NA	210 plates, 42 covers
	MSF12 - Hot Mobile Servery Flat Top	1290x675x905mm*	1.5kW 6.3A 240V	1x13Amp	NA	280 plates, 56 covers
	MSF15 - Hot Mobile Servery Flat Top	1590x675x905mm*	2kW 6.3A 240V	1x13Amp	NA	350 plates, 70 covers
	MSF18 - Hot Mobile Servery Flat Top	1890x675x905mm*	2kW 6.3A 240V	1x13Amp	NA	420 plates, 84 covers
B/M UNIT	MSB9 - Hot Mobile Servery	990x675x905mm*	3kW 12.5A 240V	1x13Amp	2 x 1/1 gn	210 plates, 42 covers
	MSB12 - Hot Mobile Servery	1290x675x905mm*	3kW 12.5A 240V	1x13Amp	3 x 1/1 gn	280 plates, 56 covers
	MSB15 - Hot Mobile Servery	1590x675x905mm*	5kW 6.25A 240V	2x13Amp	4 x 1/1 gn	350 plates, 70 covers
	MSB18 - Hot Mobile Servery	1890x675x905mm*	5kW 6.25A 240V	2x13Amp	5 x 1/1 gn	420 plates, 84 covers

Please Note: no pass through doors available on bain marie hot cupboards

PLEASE NOTE:

Width including bumpers + 40mm

Width including bumpers and handles + 80mm

Depth including bumpers + 40mm

Depth including bumpers & tray slide + 340mm

Step Two Choose your gantry...

Stainless Steel Lit Gantries

- Quartz lighting • 300W lamps • Tubular stainless steel • Easy clean

Model No.	Dims (WxDxH)	Heat Lamp	Rating
MSG900 - Heated Gantry for MSF9	900x375x460mm	2	600W
MSG1200 - Heated Gantry for MSF12	1200x375x460mm	3	900W
MSG1500 - Heated Gantry for MSF15	1500x375x460mm	4	1.2kW
MSG1800 - Heated Gantry for MSF18	1800x375x460mm	5	1.5kW

Please Note: Gantries MUST be specified if required when ordering - they cannot be fitted afterwards.



Step Three Choose your tray slide...

Stainless Steel Tray Slides

- High quality stainless steel, rodged tray slide

Model No.	Dims (WxDxH)
RTS900 - Rodged Tray Slide for HOT12/AMB12	900x317x325mm
RTS1200 - Rodged Tray Slide for HOT12/AMB12	1200x317x325mm
RTS1500 - Rodged Tray Slide for HOT15/AMB15	1500x317x325mm
RTS1800 - Rodged Tray Slide for HOT18/AMB18	1800x317x325mm
STR - Side Tray Rail To Fit All Models	650x325x140mm



Step Four - Choose your extras - see next page

Can't find the size you need? Need something special?
Try our bespoke service...

There are times in life when the standard menu item just doesn't cut the mustard. At Parry we understand the importance of getting something created just the way you want it, that fits the bill perfectly, without compromise. This even includes serveries!

For more information call sales and we'll make sure you get the right shaped equipment to fit your needs perfectly.



Step Four

Choose your extras.



Bumpers & Handles



Pass Through Doors



Bumpers & Handles

Model No.	Dims (WxDxH)
LEGS4HOT - Hot Cupboard Legs	400mm(DIA)x165(H)mm
BUMP1200 - Bumper Bar For 1200 Hot Cupboards	1200x80x25mm
BUMP1500 - Bumper Bar For 1500 Hot Cupboards	1500x80x25mm
BUMP1800 - Bumper Bar For 1800 Hot Cupboards	1800x80x25mm
HANDLE - Handle For Hot Cupboards	One Size Fits All
CASTORSLG - Set Of Large Castors (100mm diameter)	-

Please Note: Adding bumpers will increase the overall width and length of the unit by 50mm, adding legs will decrease the overall height of the unit by 40mm

Pass Through Doors

- Double skinned stainless steel
- Easy to remove for cleaning

Model No.	Dims (WxDxH)
PTD900 - Fitted Pass Through Doors (set of 2) for MSF9	900x25x430mm
PTD1200 - Fitted Pass Through Doors (set of 2) for MSF12	1200x25x430mm
PTD1500 - Fitted Pass Through Doors (set of 2) for MSF15	1500x25x430mm
PTD1800 - Fitted Pass Through Doors (set of 2) for MSF18	1800x25x430mm

Please Note: Pass-Through doors cannot be specified on Bain Marie units.

Unit Finish Options

Due to reprographic accuracy slight colour differences are inevitable

Solid Colours



Wood Effect



Put the equipment you need together. Simple!

At Parry we always try and make choosing the right equipment to fit your needs as easy as possible. Our Classic range is the perfect example of this approach. Simply choose the equipment to fit your needs - it's simple and straight forward.

Configuration Example

HOT12 (the base unit)
Then add a HCDG1200 (a gantry)
and then finally an RTS1200 Tray Slide and Handles

Drop-in cold tops

Looking for the a refrigeration solution for our Modern Range base units? You've just found them!



Refrigerated Drop-in units for our base units, all the flexibility you could ever need.

Our NEW range of refrigerated drop-in tops are the perfect solution for chilled food service catering requirements. Made from quality brushed stainless steel, anodised aluminium and tough safety glass, they are designed to fit into a range of 800mm wide servery units, which can be either static or fully mobile.

The units house standard 1/1 gastronorm containers from 2 to 5 and can be covered with either a full front, curved glass screen or sneeze screen.

Temperature is maintained with a chilled blown air system, ensuring that the contents always stay between 0°C and +5°C making them perfect for all types of chilled foods including salads, pastas, fruits, sandwiches, cakes pastries and dairy products like cheeses and milk.

Perfect on its own or as a run of suited units. The chilled drop in units are just one more reason to choose Parry when you are looking for the best in choice, flexibility and value.

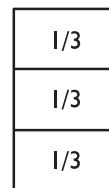
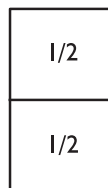
- Made from high quality stainless steel, anodised aluminium & toughened safety glass
- Hygienic & easy to clean design
- Temperature range 0°C to +5°C
- Static or mobile when combined with the Modern Range base unit
- Flat colour, stainless steel or wood effect finish available
- Refrigerated blown air cooling system



Stainless Steel Gastronorms & Pots

Gastronorms

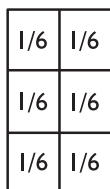
Designed to be used with a wide range of Parry hot, ambient and chilled serving equipment our high-grade stainless steel gastronorms are available in a very wide range of shapes and sizes and depths.



Model No.	Description
GN1/1 65	gastronorm 1/1 65mm deep
GN1/1 100	gastronorm 1/1 100mm deep
GN1/1 150	gastronorm 1/1 150mm deep
PERF1/1 65	perforated gn 1/1 65mm deep
PERF1/1 100	perforated gn 1/1 100mm deep
LID1/1	lid for gastronorm 1/1

Model No.	Description
GN1/2 65	gastronorm 1/2 65mm deep
GN1/2 100	gastronorm 1/2 100mm deep
GN1/2 150	gastronorm 1/2 150mm deep
PERF1/2 65	perforated gn 1/2 65mm deep
PERF1/2 100	perforated gn 1/2 100mm deep
LID1/2	lid for gastronorm 1/2

Model No.	Description
GN1/3 65	gastronorm 1/3 65mm deep
GN1/3 100	gastronorm 1/3 100mm deep
GN1/3 150	gastronorm 1/3 150mm deep
LID1/3	lid for gastronorm 1/3



Model No.	Description
GN1/4 65	gastronorm 1/4 65mm deep
GN1/4 100	gastronorm 1/4 100mm deep
GN1/4 150	gastronorm 1/4 150mm deep
LID1/4	lid for gastronorm 1/4

Model No.	Description
GN1/6 65	gastronorm 1/6 65mm deep
GN1/6 100	gastronorm 1/6 100mm deep
GN1/6 150	gastronorm 1/6 150mm deep
LID1/6	lid for gastronorm 1/6

Model No.	Description
GN1/9 65	gastronorm 1/9 65mm deep
GN1/9 100	gastronorm 1/9 100mm deep
GN1/9 150	gastronorm 1/9 150mm deep
LID1/9	lid for gastronorm 1/9

Model No.	Description
CARVERY2/3 65	carvery pad 2/3 65mm deep



Pots

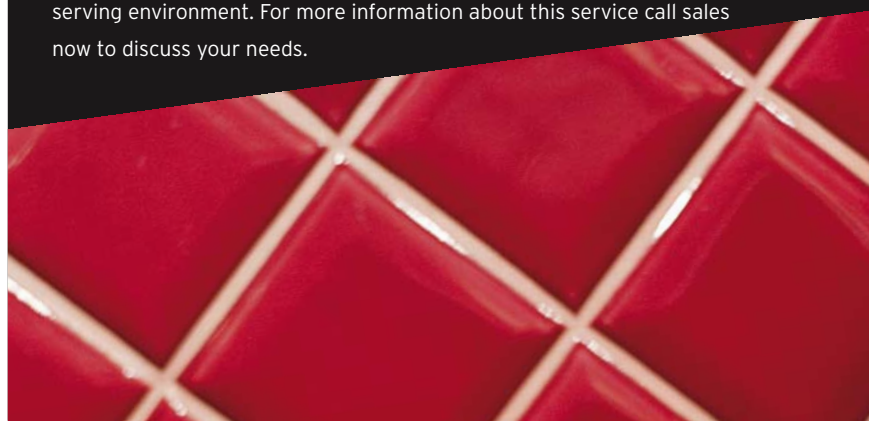
Our bain maries are not supplied with pots as standard. They are designed to take standard 200mm x 175mm Pots. You can source your own or we can supply them - just ask.

Model No.

BAMA00018 - Stainless Steel Pots with lid

Tiled Top Inserts

Looking for tiled tops for your servery units? We offer a range of tiled top inserts on request and can even match tiles on your units to fit in with the decor of your serving environment. For more information about this service call sales now to discuss your needs.



Fan Assisted Banqueting Trolley



Maximum Capacity

The unit comes as standard with 20 sets of shelf runners suitable for holding 20 1x1 gastronorm pots 100mm deep.



Maximum Flexibility

Inside the unit is a runner system with 19 different positions available for the shelf runners to be positioned.



Maximum Simplicity

The fully detachable element ensures that both cleaning and maintenance is as simple and easy as possible.



Maximum Security

Our unit comes as standard with a heavy duty lockable door handle to ensure that nobody tampers with food in transit.

BT1



The best Fan Assisted Mobile Banqueting Trolley from the best name in the business.

The NEW BT1 mobile banqueting trolley delivers on all fronts. Massive capacity, secure, flexible and easy to use. It's the perfect partner for any busy catering environment. Our new banqueting trolley is so flexible it can even be converted for mobile catering - call us now to find out more!

BT1 - Fan Assisted Mobile Banqueting Trolley

- Keep large quantities of plated meals in a ready to serve condition
- Designed to hold 1/1 gastronorms with runners supplied
- Shelves NOT supplied as standard - runners supplied
- Electronic thermostatic control
- Temperature controlled
- Manufactured from high quality stainless steel inside and out
- Easy to clean finish
- Detachable heating element for ease of maintenance and cleaning
- 4 swivel castors, 2 lockable
- Bumpers to all 4 corners
- Insulated for increased thermal efficiency
- Lockable door

Model No.	Dims (WxDxH)	Gn Capacity	Rating	Weight
BT1 - Mobile Banqueting Trolley	External: 700x850x1635mm (includes handle)	20 x 1/1	1.5kW	155kg

DESIGNED
TO BE THE
BEST



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