

DESIGNED
TO BE THE
BEST



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Electric Catering Equipment

www.parry.co.uk

Professional Catering Equipment



Electric catering equipment from Parry

We are Parry. The name behind the best value professional catering equipment you can buy. This is our current range of Electric catering equipment. It covers basic items you cannot live without like water boilers and fryers up to prime cooking kit like ovens and our renowned serveries and hot cupboards. 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
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Ovens, Hobs & Boiling Plates

PAGE 4-10

Our Ovens, Hobs and Boiling Plates are the backbone of our electric range.

Manufactured from high grade stainless steel, each piece is designed to be robust, dependable and easy to keep clean. Our P9EO oven is pretty smart too as it's designed to be stackable. Clever solutions for catering professionals.



Fryers

PAGE 8-11

We are famous for our Fryers. We made our name making some of the best you can buy.

Our Fryers are focussed on delivering real, solid performance, Parry dependability and real value to everyone from the mobile caterer and small restaurant owner to schools, colleges hospitals and hotels. Manufactured from high grade stainless steel and designed to last and last and last.



Griddles & Grills

PAGE 12-15

No modern kitchen is complete without a Grill or Griddle. Totally flexible, essential kitchen equipment.

Our Griddles and Grills are the perfect solution for smaller catering concerns and mobile catering. They are all designed to offer the very best balance of performance and value that money can buy and are manufactured from high quality stainless steel.



Water Boilers

PAGE 16-17

The ultimate kitchen workhorses. Our Water Boilers are designed to meet all your demands.

Whether you need a zip boiler for small amounts of hot water on demand or BIG boilers to constantly draw from, we have the boiler you need. Manufactured from the best materials and designed and built in the UK. There's not a better boiler than a Parry boiler.



Pie Cabinets & Bain Maries

PAGE 18-21

The simplest and quickest way to serve hot food fast is from our Pie Cabinets and Bain Maries.

Our Pie Cabinets cope with the biggest hungry crowds in the country. Our Bain Maries come in a huge range of sizes, perfect for every appetite. They are all manufactured from high grade stainless steel, designed to be easy to clean and last a lifetime.



Plate Warmers & Furniture

PAGE 22-24

Hot plates and a tidy environment are the basics every customer expects.

Our Plate Warmers are designed to be simple to use, clean and easy to maintain and come in a huge range of sizes. Our furniture is guaranteed to keep things looking neat and tidy even when things get busy.



Lamps, Displays & Show Cases

PAGE 25-31

Hot or cold, our display systems always keep your products looking at their best.

From Lamp Displays to Refrigerated and Ambient Show Cases, our display equipment is geared up to looking after your food and beverages all day long. Simple to clean and easy to live with.



Hot Cupboards & Mobile Serveries

PAGE 25-31

Our Hot Cupboards and Mobile Serveries are some of the best you can buy.

Design the Hot Cupboard and Servery yourself! Just choose the base and the extras from a huge list of options and you can have the servery system you need to do your job perfectly.

Ovens, Hobs & Boiling Plates

Ovens, Hobs & Boiling Plates. Ours are the backbone of our electric range and built to offer the best performance and value.



P9EO/P9EOD Electric Oven

- Temperature control with a thermostat that regulates the max temperature of 280°C
- Replaceable fibre rope seal
- Also available on legs on request
- Unit can be stacked one on top of the other
- The oven takes two gastronorm trays side by side per shelf (running front to back)
- 2 oven ring elements with fans located on inner back panel of the unit - total rating 5kW
- Side mounted controls to reduce the overall height of the unit to allow unit stacking
- Smooth enamelled internal cavity for easy cleaning.
- Indicator light to show the unit is on.
- Units are manufactured from high quality stainless steel for extra strength
- There is also the option of sitting 600 Series countertop units on the P9EO however it should be noted that when standard Paragon counter top units are used the overall working height of the unit will be over 900mm



P9EOD



Model No.	Dims (WxDxH)	Rating	Weight	Capacity
P9EO - Single Oven	External: 900x815x700mm (including handles) Internal: 660x545x425mm	5kW (hard wired) - single phase	45kg	0.2m ³ (7.4ft ³)
P9EOD - Double Stacked Oven	External: 900x815x1400mm (including handles) Internal: 660x545x425mm	2 x 5kW (hard wired) - single phase	90kg	2 x 0.2m ³ (7.4ft ³)



PEO1871 PEO Electric Oven with 1871 4 Hob Fitted Top

- PEO feature include
- Temperature control with a thermostat that regulates the maximum temperature of 250°C
 - Triple glass door consisting of 1 layer thermo-reflective glass and 2 other layers of glass designed to reduce temperature on the outside face of the door
 - Internal glass door fitted with a silicone seal and forms a single unit with the inner door
 - Door fitted with new screw-less safety hinge

- New safety hinge is also much easier to clean and keep clean
- Door cooling fan provides a stream of cool air to flow across the door outside and door handle
- Replaceable rubber door seal
- Smooth internal cavity for easy cleaning
- 2 wire shelves 450x360mm as standard
- 5 rack positions
- Green indicator light to show unit is on

- 1871 features include
- Indented top to collect spillages
 - Fully sealed hot plates
 - Controlled by a 6 position heat control with 3 boiling and 3 simmering positions
 - Each hot plate is thermally protected and will automatically reduce their heat output when pans are removed improving efficiency and safety
 - Both units are manufactured from high quality stainless steel for extra strength



PEO1871
Shown with false flue (optional extra)

Model No.	Dims (WxDxH)	Rating	Weight	Capacity
PEO1871	PEO External: 600x605x700mm(inc. 100mm legs) Internal: 460x400x330mm	PEO - 2.9kW (plug)	45kg	0.06m ³
	1871 External: 600x620x250mm(inc. splashback)	1871 - 7kW (hard wired)	17.5kg	
	Total: 600x620x950mm			



PEO Electric Fan Assisted Ovens

- Temperature control with a thermostat that regulates the maximum temperature of 250 °C
- Triple glass door consisting of 1 layer thermo-reflective glass and 2 other layers of glass designed to reduce temperature on the outside face of the door
- Internal glass door fitted with a silicone seal and forms a single unit with the inner door
- Door fitted with new screw-less safety hinge
- New safety hinge is also much easier to clean and keep clean
- Door cooling fan provides a stream of cool air to flow across the door outside and door handle
- Replaceable rubber door seal
- Smooth internal cavity for easy cleaning
- 2 wire shelves 450x360mm as standard
- 5 rack positions
- Green indicator light to show unit is on



PEO

Model No.	Dims (WxDxH)	Rating	Weight	Capacity
PEO	External: 600x625x640mm (incl. 100mm legs) Internal: 460x400x330mm	2.925kW, 12.5A 240V (plug)	45kg	0.06m³



CHU



CHU2

CHU, CHU2 Electric Hob Units

- Controlled by a six position heat control
- Sealed hotplates

Model No.	Dims (WxDxH)	Radiant Size	Rating	Weight
CHU - Single Hob Unit	260x370x205mm	200mm diameter	1.5kW	8kg
CHU2 - Double Hob Unit	500x370x205mm	200mm diameter	2x1.5kW	12kg



P2H
Shown with False Flue (optional extra)



P4H
Shown with False Flue (optional extra)

P2H/P4H Single & Double Electric Hob Units

- Indented tops to collect any spillages
- 4 hob unit has 2kW hot plates to the rear
- Sealed hot plates
- Controlled by a six position heat control

Model No.	Dims (WxDxH)	Radiant Size	Rating	Weight
P2H - 2 Hob Unit	300x700x340mm*	200mm diameter	3kW (plug)	15kg
P4H - 4 Hob Unit	600x700x340mm*	200mm diameter	7kW (hard wired)	23kg

FALSEFLUE - Optional Extra False Flue

*Please note: Dimensions shown include the false flue. For dimensions without the flue please reduce the depth by 55mm.



S2H
Shown with False Flue (optional extra)



S4H
Shown with False Flue (optional extra)

S2H/S4H Twin & Quad Square Heavy Duty Electric Boiling Plates

- Heavy duty square solid elements for long life
- Built in intelligent thermal protection - heat automatically reduces when pans removed
- Indented tops for easy cleaning
- Made from high quality stainless steel

Model No.	Dims (WxDxH)	Radiant Size	Rating	Weight
S2H - 2 Hob Unit	400x810x312mm*	200x220mm square	5.2kW (hard wired)	18kg
S4H - 4 Hob Unit	400x810x312mm*	200x220mm square	10.4kW (hard wired)	26kg

FALSEFLUE - Optional Extra False Flue

*Please note: Dimensions shown include the false flue. For dimensions without the flue please reduce the depth by 55mm.



Fryers

Fryers. We are famous for ours. We made our name making some of the best you can buy and they just keep getting better.



PSF3
Shown with False Flue (optional extra)

PSF Single Table Top Electric Fryers

- Easy to clean and maintain
- Thermostatic control
- Safety thermostat
- Traditional wire basket and drain tap to front
- Single phase with 3 phase and neutral option built in (6kW & 9kW)
- Temperature range 50-200°C
- Easily removable head
- Batter plate

Model No.	Dims (WxDxH)	Rating	Weight	Capacity
PSF3 SINGLE	300x715x455mm inc false flue	3kW (plug)	17kg	9ltr per tank
PSF6 SINGLE	300x715x455mm inc false flue	6kW (hard wired)	17kg	9ltr per tank
PSF9 SINGLE	300x715x455mm inc false flue	9kW (hard wired)	17kg	9ltr per tank



PSPF/PDPF Single & Double Electric Pedestal Fryers

- Designed to be either stand alone or as part of a run
- Supplied with a 5 Litre bucket
- Thermostatically controlled
- Temperature range: 50-200°C
- Single or 3 phase with neutral

Model No.	Dims (WxDxH)	Rating	Weight	Capacity
PSPF6 SINGLE	300x715x1095mm	6kW (hard wired)	22kg	9ltr tank
PSPF9 SINGLE	300x715x1095mm	9kW (hard wired)	22kg	9ltr tank
PDPF6 DOUBLE	600x715x1095mm	2x6kW (hard wired)	34kg	2x9ltr tank
PDPF9 DOUBLE	600x715x1095mm	2x9kW (hard wired)	34kg	2x9ltr tank

BKAL00001 - 5L Aluminium Bucket for collection of oil / fat from the fryer for cleaning purposes

PSPF6
Shown with False Flue (optional extra)



PDF3
Shown with False Flue (optional extra)

PDF Double Table Top Electric Fryers

- Easy to clean and maintain
- Thermostatic control
- Safety thermostat
- Traditional wire basket and drain tap to front
- Single phase with 3 phase and neutral option built in (6kW & 9kW)
- Temperature range: 50-200°C
- Easily removable head
- Batter plate

Model No.	Dims (WxDxH)	Rating	Weight	Capacity
PDF3 DOUBLE	600x715x465mm	2x3kW (2 x plugs)	27.5kg	2x9ltr per tank
PDF6 DOUBLE	600x715x465mm	2x6kW (2 x hard wired)	27.5kg	2x9ltr per tank
PDF9 DOUBLE	600x715x465mm	2x9kW (2 x hard wired)	27.5kg	2x9ltr per tank



2000



2001

2000/2001 Single & Double Electric Fryers

- Designed specifically for economy and stand alone use
- Safety thermostat
- Lift out control panel and element
- Lift out stainless steel tank for easy cleaning
- Supplied complete with batter plate & lid
- Stainless steel head
- Basket size: 210x225x115mm

Model No.	Dims (WxDxH)	Rating	Weight	Capacity
2000 SINGLE	280x540(including handle)x310mm	3kW (plug)	8kg	4.6ltr per tank
2001 DOUBLE	600x540(including handle)x310mm	2x3kW (2 x plugs)	14kg	4.6ltr per tank



1860



1862

1860/1862 Single & Double Electric Fish Fryers

- Designed specifically for economy and stand alone use
- Safety thermostat
- Lift out control panel and element
- Lift out stainless steel tank for easy cleaning
- Supplied complete with batter plate & lid
- Stainless steel head
- Basket size: 300x225x115mm

Model No.	Dims (WxDxH)	Rating	Weight	Capacity
1860 SINGLE	280x640(including handle)x310mm	3kW (plug)	10kg	6.1ltr per tank
1862 DOUBLE	600x640(including handle)x310mm	2x3kW (2 x plugs)	18kg	6.1ltr per tank



1925/CCS Table Top Chip Scuttle

- Keeps fries in a ready to serve condition
- Removable drain plate for fat drainage and easy cleaning
- Supplied with serving scoop
- Folding hinged lid

Model No.	Dims (WxDxH)	Rating	Weight
1925 - 350W Chip Scuttle	450x515x465mm	350W (plug)	14kg
CCS - 350W Chip Scuttle	305x360x420mm	350W (plug)	8kg



CCS



PCD Chip Dump Unit

- Also suitable for use as a dry bain marie
- Heat source from base of unit
- Variable control Quartz lamp

Model No.	Dims (WxDxH)	Rating	Weight
PCD - Chip Dump	450x700x770mm*	1.2kW (1 plug)	24kg
FALSEFLUE - Optional Extra False Flue			

*Please note: Dimensions shown include the false flue.

For dimensions without the flue please reduce the depth by 55mm.



PCD
Shown with False Flue (optional extra)

Griddles & Grills

Griddles & Grills. No modern kitchen is complete without a Grill or a Griddle, totally flexible and essential kitchen equipment.



PG4
Shown with False Flue (optional extra)

PG4/PG6/PG7/PDG6 Single & Double Electric Griddles

- ‘Polished plates’ to ensure good heat distribution and retention
- Stainless steel
- Thermostatic control
- Removable fat drainage drawer
- Temperature range: 50-300°C

Model No.	Dims (WxDxH)	Plate Size	Rating	Weight
PG4 - 400mm Single Griddle	450x700x355mm	400x685mm	3kW (plug)	38kg
PG6 - 600mm Single Griddle	600x700x355mm	600x685mm	3kW (plug)	45kg
PG7 - 750mm Double Griddle	750x700x355mm	750x685mm	6kW (2 x plugs)	58kg
PDG6 - 600mm Double Griddle	600x700x355mm	600x685mm	2x3kW (2 x plugs)	45kg



1923



3013



CGR2



1854



3014

1923/CGR2/1854/3013/3014 Small Medium & Jumbo Electric Griddles

- ‘Polished plates’ to ensure good heat distribution and retention
- Stainless steel
- Thermostatic control
- Removable fat drainage drawer

Model No.	Dims (WxDxH)	Plate Size	Rating	Weight
CGR2 - Medium Electric Griddle	560x365x250mm	560x345mm	3kW (plug)	22kg
1923 - Medium Electric Griddle	450x520x240mm	450x500mm	3kW (plug)	28kg
1854 - Large Electric Griddle	600x520x240mm	600x500mm	3kW (plug)	37kg
3013 - Large Electric Griddle	750x520x240mm	750x500mm	2x 3kW (2 x plugs)	55kg
3014 - Jumbo Electric Griddle	900x520x240mm	900x500mm	2x 3kW (2 x plugs)	74kg



1872

1872 Electric Salamander Grills

- Wall mounted or free standing
- Compatible with PSB9 splash backs and shelves
- Supplied with grill pan and toasting rack
- Solid heating element



Model No.	Dims (WxDxH)	Rating	Weight
1872 Salamander Grill	605x490x340mm	2.5kW (plug)	23kg

1876/1875 - Branding Plates/Wall Brackets

Model No.	Dims (WxDxH)	Weight
1876 Branding Plate for 1872	440x330mm	4kg
1875 Wall Brackets for 1872	30x385mm	6.5kg



CPG

CPG Electric Pizza Grills

- Free standing or wall mounted (1875)
- Toast rack included
- Independently operated top & bottom elements
- Up to 6 toasted sandwiches at a time
- Infra-red elements to provide instant heat
- Removable crumb tray
- Automatic electronic timer



Model No.	Dims (WxDxH)	Rating	Weight
CPG Pizza Grill	External: 520x420x315mm Internal: 440x230x50mm	3kW (plug)	14kg



CAS

CAS/CAS2 Electric Sandwich Grills

- Free standing or wall mounted
- Toast rack & grill pan included
- Independently operated top & bottom elements
- Up to 6 toasted sandwiches at a time
- Up to 120 toasted sandwiches/ 36x6" (15cm) pizzas/ 24x9" (22cm) pizzas per hour
- Infra-red elements to provide instant heat
- Removable crumb tray
- Automatic electronic timer



Model No.	Dims (WxDxH)	Variable Control	Rating	Weight
CAS Sandwich Grill	External: 520x420x315mm Internal: 440x230x50mm	Top Element	3kW (plug)	15kg
CAS2 Sandwich Grill	External: 520x420x315mm Internal: 440x230x50mm	Top & Bottom Element	3kW (plug)	15kg



PCGL



PPGS



PPGT/3

PPGS/PPGL/PPGT/3 Electric Panini/Contact Grills

- Versatile, flexible and economical to use
- Single phase
- Thermostatically controlled
- All items plugged



Model No.	Dimensions inc feet (WxDxH)	Plates	Rating	Weight
PPGS - Small Panini Grill	330x430x240mm	240x240mm Ribbed Top/Ribbed Bottom	1.8kW (plug)	23kg
PPGL - Large Panini Grill	440x430x240mm	340x240mm Ribbed Top/Ribbed Bottom	3kW (plug)	31kg
PPGT/3 - Twin Head Panini Grill	620x430x240mm	Top Plates 250x250mm Bottom plate 565x270mm Ribbed Top/Ribbed Bottom	3kW (plug)	40kg

Water Boilers

Water Boilers. They are the ultimate kitchen workhorses. Our Water Boilers are designed to meet all your demands, day in - day out.



AWB3/AWB6 Automatic Fill Water Boilers

- Simple to operate
- WRAS approved
- Boil dry protection & self diagnostic system
- Drip tray and water hose included
- No extra costs of owning - no consumables
- Small footprint - only 260mm x 505mm
- BIG 7 litre capacity - 265 cups per hour!
- Rapid draw-off - hot water on demand
- Stainless Steel construction - NO flimsy plastic
- Can be wall mounted (brackets available)
- Easy to clean & maintain & Easy to descale
- 1 years labour warranty
- 2 Years Parts Warranty
- Self diagnostic fault system



Model No.	Dims (WxDxH)	Capacity	Rapid Draw Off	Rating	Output	Weight
AWB3 - Automatic Fill Water Boiler	265x605x615mm	12.5L	7L	3kW (plug)	25L per hour	12kg
AWB6 - Automatic Fill Water Boiler	320x605x615mm	15L	8L	6kW (hard wired)	50L per hour	14kg
AWBFILTPACK - Water filter package which includes water filter head & 2 replacement filters						
WBAWB3 - Wall mounting brackets for AWB3						
WBAWB6 - Wall mounting brackets for AWB6						
AWBFILT - Water Treatment Kit						



CWB2

CWB4

CWB6

CWB2/CWB4/CWB6 - 10, 20 & 27 Litre Manual Fill Water Boiler

- Thermostat control
- Non-drip tap

Model No.	Dims (WxDxH)	Capacity	Rating	Weight
CWB2 - Manual Fill Water Boiler	230x310x480mm	10 Litre	3kW (plug)	4kg
CWB4 - Manual Fill Water Boiler	290x370x560mm	20 Litre	3kW (plug)	5kg
CWB6 - Manual Fill Water Boiler	400x480x480mm	27 Litre	3kW (plug)	6kg



PDECOBOIL - Wall Mounted Zip Boiler

- Slim Wall-Mount hot water dispense
- Tap or push-button dispenser
- Emergency efficient water boiler
- Available in 5L
- Plumbed into mains water supply
- Eco-mode
- Electronic control and diagnostics
- Water temperature control



Model No.	Dims (WxDxH)	Rating	Immediate Draw-Off Capacity	Output Per Hour	Cups Per Hour
PDECOBOIL	222x325x447mm	2.4kW (plug)	0.5ltr	24ltr	14kg per hr



Pie Cabinets & Bain Maries

Pie Cabinets & Bain Maries. The simplest and quickest way to serve hot food fast is from our Pie Cabinets and Bain Maries.



PC140G



PC140 Pie Master Extra Large Electric Heated Pie Cabinets

- High quality stainless steel
- Toughened glass
- Illuminated interior
- Water reservoir
- 105mm between shelves
- 5 removable wire shelves hold up to 32 pies each
- Sliding doors to rear and solid glass to front option available
- Illuminated branding option available POA
- Branding POA

Model No.	Dims (WxDxH)	No. of shelves	Rating	Weight
PC140 - PIEMASTER Heated Pie Cabinet Double Skinned Extra Large Pie Cabinet with Solid Back Panel	Exterior: 1130x470x895mm Interior: 1055x350x580mm	5	1.9kW (plug)	60kg
PC140G - PIEMASTER Heated Pie Cabinet Double Skinned Extra Large Pie Cabinet with Glass Doors Front & Rear	Exterior: 1130x470x895mm Interior: 1055x350x580mm	5	1.9kW (plug)	60kg
PC140GB - PIEMASTER Heated Pie Cabinet Double Skinned Extra Large Pie Cabinet with Glass Doors Front & Rear & Illuminated Panel	Exterior: 1130x470x895mm Interior: 1055x350x580mm	5	1.9kW (plug)	60kg



CPC

CPC/CPC1 Electric Heated Pie Cabinets

- High quality stainless steel
- Toughened glass
- Illuminated interior
- 90mm between shelves
- Removable wire shelves hold up to 20 standard size pies on each
- Sliding doors to rear and solid glass to front
- Water reservoir

Model No.	Dims (WxDxH)	No. of shelves	Rating	Weight
CPC - Heated Pie Cabinet	Exterior: 740x360x420mm Interior: 700x270x240mm	3	750W (plug)	22kg
CPC1 - Heated Pie Cabinet	Exterior: 740x360x530mm Interior: 700x270x330mm	4	750W (plug)	31kg



SPC/G

SPC/G Electric Heated Square Pie Cabinets

- 2 shelves
- 10 pies per shelf
- Internal light
- Glass front and rear

Model No.	Dims (WxDxH)	No. of shelves	Rating	Weight
SPC/G - Heated Pie Cabinet	Exterior: 400x440x330mm	2	265W (plug)	14kg





1985/1885FB/1987/1885/GBM2W/GBM4W/GBM2/GBM4 Wet & Dry Well Gastronorm Electric Bain Maries

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

Model No.	Type	Dimensions (WxDxH)	Gastronorm Capacity	Rating	Weight
1985 - 2x 1/1 Wet Well Gastronorm Bain Marie	WET	660x560x300mm	6x1/3	3kW (plug)	16kg
1987 - 2x 1/1 Wet Well Gastronorm Bain Marie	WET	1090x350x275mm	6x1/3	3kW (plug)	16kg
1885 - 1x 1/1 Wet Well Gastronorm Bain Marie	WET	545x350x300mm	3x1/3	3kW (plug)	13kg
1885FB - 1x 1/1 Wet Well Gastronorm Bain Marie	WET	340x560x300mm	3x1/3	3kW (plug)	13kg
GBM2W - 2x 1/4 Wet Well Gastronorm Bain Marie	WET	280x340x210mm	2x1/4	3kW (plug)	12kg
GBM4W - 4x 1/4 Wet Well Gastronorm Bain Marie	WET	545x340x210mm	4x1/4	3kW (plug)	12kg
GBM2 - 2 Pot Dry Well Gastronorm Bain Marie	DRY	270x370x205mm	2x1/4	350W (plug)	12kg
GBM4 - 4 Pot Dry Well Gastronorm Bain Marie	DRY	545x370x205mm	4x1/4	400W (plug)	11kg

Please Note: Our Bain Maries are NOT supplied with gastronorms as standard - See page 40



CBM/CBM2/1928/1927/1944 Wet & Dry Well Pot Electric Bain Maries

- Stainless steel or Aluminium round pots
- 4.5 ltr pots
- Simmerstat control
- Pots not supplied

Model No.	Type	Dimensions (WxDxH)	Gastronorm Capacity	Rating	Weight
CBM - Single Pot Wet Well Bain Marie	WET	260x370x255mm	1x4.5ltr	110W (plug)	8kg
CBM2 - 2 Pot Wet Well Bain Marie	WET	500x370x255mm	2x4.5ltr	220W (plug)	12kg
1928 - 4 Pot Aluminium Dry Well Bain Marie	DRY	450x525x255mm	4x4.5ltr	600W (plug)	14kg
1927 - 2 Pot Aluminium Dry Well Bain Marie	DRY	300x525x255mm	2x4.5ltr	400W (plug)	11kg
1944 - 6 Pot Aluminium Dry Well Bain Marie	DRY	750x525x255mm	6x4.5ltr	800W (plug)	20kg

Please Note: Our Bain Maries are NOT supplied with gastronorms as standard - See page 40



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	450x525x255mm	4x4.5ltr	3kW (plug)	17kg

Please Note: Our Bain Maries are NOT supplied with gastronorms as standard - See page 40



Plate Warmers & Furniture

Plate Warmers & Furniture. Hot plates and a tidy environment are the basics every single customer expects. It's time to get organised.



PCW



PCW Cup Warmer

- Manufactured from high quality stainless steel
- Three solid steel shelves, top not heated
- Height between shelves is 298mm
- Bottom and middle shelves have two heat pads in each to warm cups
- Unheated top shelf for additional storage
- Open fronted for easy access
- Unit has adjustable feet
- Heated shelves can be switched on independently from one another

Model No.	Dims (WxDxH)	Rating	Weight
PCW - Cup Warmer	360x260x750mm	400W (plug)	10kg



PLT



Slide out bottom panel for easy cleaning

PLT Heated Plate Lowerator Trolley

- Manufactured 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 (plug)	44kg	Approx. 60



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



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



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



9214

9214 Double Door Electric Plate Warmer / Hot Cupboard

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



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



PTSA

PTSB

PDU

PCS



LUXPDWD

PRC

PCU

Hotel & Restaurant Furniture

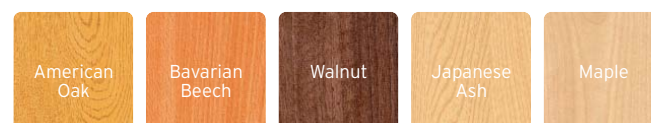
Designed to offer practical and attractive solutions to your hotel and restaurant furniture needs and available in a choice of timber finishes.

Our range of furniture is the obvious choice for hoteliers and restaurateurs looking for a quality base unit. Available as standard sizes or custom built to suit your requirements, our range of hotel and restaurant furniture can be suited together to give a varied working environment offering flexibility with attractive prices.

- Heavy-Duty Quality Materials
- Ready Assembled
- High Impact Ending
- Available in 5 wood grain effect finishes



Model No.	Product Description	Dims (WxDxH)
PTSA	TRAY STAND	600x400x1000mm
PTSB	TRAY STAND WITH BIN	600x400x1000mm
PDU	PREMIER DRINKS UNIT	1050x420x1005mm
PCS	CUTLERY STAND	600x400x1000mm
LUXPDWD	DELUXE DUMBWAITER & DOORS	830x415x1000mm
PRC	PREMIER RECEPTION COUNTER	1000x700x1100mm
PCU	PREMIER CONDIMENT UNIT	1105x420x1005mm



Lamps, Displays & Show Cases

Lamps, Displays & Show Cases. Hot or cold, our display systems always keep your products looking at their very best.



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)
- Heated base

Model No.	Dims (WxDxH)	Base Element	Heat Lamp	Rating	Weight
QLD1 - 1 Lamp Display Unit	840x535x575mm	400W	1x300W	900W (plug)	15.5kg
QLD2 - 2 Lamp Display Unit	1135x535x575mm	400W	2x300W	1.4kW (plug)	21.5kg
QLD3 - 3 Lamp Display Unit	1465x535x575mm	800W	3x300W	2.3kW (plug)	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

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

4001 Electric Hot Food Showcase Cabinets

- High quality stainless steel
- Toughened glass
- Illuminated interior
- Water reservoir
- Removable static shelves
- Hinged doors for rear service



4001

1995/1995S Electric Nacho / Popcorn Warmer Cabinets

- High quality stainless steel
- Toughened glass
- Illuminated interior



1995



C4LU



C3LU



C2LU

C2LU/C3LU /C4LU Electric Carvery Servery Lamp Units

- Stainless steel
- Infrared bulbs x 2 (CLU2)
- Infrared bulbs x 4 (CLU4)
- Heated base
- Infrared bulbs x 3 (CLU3)



Model No.	Dims (WxDxH)	Base Element	Heat Lamp	Rating	Weight
C2LU - 2 Lamp Unit	795x475x725mm	400W	2x250W	900W (plug)	14kg
C3LU - 3 Lamp Unit	1095x475x725mm	400W	3x250W	1150W (plug)	19kg
C4LU - 4 Lamp Unit	1425x475x725mm	800W	4x250W	1.8kW (plug)	28kg



CCSU2



CCSU2 Electric Carvery Servery

- Stainless steel
- 5.75L Gastronorm container capacity
- Simmerstat control
- Gastronorms supplied as standard
- 800W base element

Model No.	Dims (WxDxH)	Pot Capacity	Heat Lamp	Rating	Weight
CCSU2 - Carvery Servery	1040x465x850mm	2x2/3 Gastronorm Carvery Plate 1x1/3 Stainless Steel Gastronorm (5.75L)	2x250W	1.3kW (plug)	24kg

CCBM Electric Carvery Bain Maries

- Stainless steel
- 5.75L Gastronorm container capacity
- Simmerstat control
- Gastronorms as standard
- 600W base element



Model No.	Dims (WxDxH)	Pot Capacity	Heat Lamp	Rating	Weight
CCBM - Carvery Bain Marie	695x335x850mm	1x2/3 Gastronorm Carvery Plate 1x1/3 Stainless Steel Gastronorm (5.75L)	1x250W	850W	14kg



CCBM



GPC10SS



GPC10SS/GPC15SS Patisserie Displays

- Stainless steel finish
- Refrigerated temperature range +4°C to +8°C
- 4 levels of display individually illuminated
- Tempered curved glass
- Sliding back doors
- Unique air-flow system to prevent condensation

Model No.	Dims (WxDxH)	Rating	Weight
GPC10SS - Refrigerated Counter Stainless Steel Finish	1000x755x1340mm	430W (plug)	190kg
GPC15SS - Refrigerated Counter Stainless Steel Finish	1500x755x1340mm	660W (plug)	227kg

Available in stainless steel or wood effect finish on request - call the sales team for more details

KHFM2/KHFM3 Electric Hot Food Merchandisers

- High quality stainless steel
- Toughened high quality curved glass
- Built-in water reservoir prevents food from drying out
- Back service access
- Removable internal gantry
- Illuminated interior
- Large humidifying tray
- Includes 95°C temperature stat



KHFM2

Model No.	Dims (WxDxH)	Gastronorm Container	Rating	Weight
KHFM2 - Hot Food Merchandiser	750x775x585mm	2x1/1 Included (20mm deep)	2.13kW (plug)	45kg
KHFM3 - Hot Food Merchandiser	1080x775x585mm	3x1/1 Included (20mm deep)	2.26kW (plug)	47kg



KCFM3

KCFM2/KCFM3 Electric Cold Food Merchandisers

- High quality stainless steel
- Toughened high quality curved glass
- Temperature range: +4°C to +12°C
- Back service access
- Removable internal gantry
- Illuminated interior
- Electronic control with digital thermometer and 2 probes
- Unique air-flow system to prevent condensation



Model No.	Dims (WxDxH)	Gastronorm Container	Rating	Weight
KCFM2 - Cold Food Merchandiser	750x775x585mm	Not Included	340W (plug)	50kg
KCFM3 - Cold Food Merchandiser	1080x775x585mm	Not Included	420W (plug)	75kg



STKFM3

*Merchandiser top not included

STKFM2/STKFM3 Mobile Merchandiser Stand*

- Stainless steel cabinet design
- Open back
- 2 x shelves
- Doors available as an optional extra
- 4 x braked castors fitted as standard

Model No.	Dims (WxDxH)
STKFM2 - Stainless Steel Mobile Stand	750x715x710mm
STKFM3 - Stainless Steel Mobile Stand	1080x715x710mm

Available in solid colour or wood effect finish on request - call the sales team for more details

Unit Finish Options (POA)

Due to reprographic accuracy slight colour differences are inevitable

Solid Colours



Solid Colours



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*



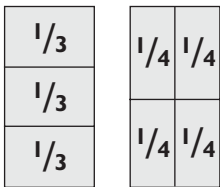
1887



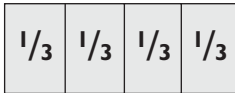
1894



Example of Gastronorm Pot Configuration



1887
STANDARD POT CONFIGURATION



1894
STANDARD POT 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

Model No.	Dimensions (WxDxH)	Rating	Gastronorm Containers	Plate Capacity	Weight
1887 - Mobile Servery With Bain Marie Top*	Internal: 730x600x520mm	2.2kW (plug)	3x1/3 & 41/4dp (3x5.75L/4x4.25L)	240x25cm/up to 30 plated meals	75kg
	External: 845x625x975mm (incl. Handle)				
1894 - Mobile Servery With Bain Marie Top	Internal: 730x480x520mm	1.6kW (plug)	4x1/3 150mm dp (4x5.75L)	120x25cm/up to 20 plated meals	69kg
	External: 845x530x975mm (incl. Handle)				

*Note: Gastronorms are 150mm deep max.

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

Hot Cupboards & Mobile Serveries

Hot Cupboards & Mobile Serveries. Our Hot Cupboards and Mobile Serveries are designed to be the best you can buy.

Design your own!

Getting the equipment that you want and that 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
- 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
- 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



Ambient Standard & Pass Through 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 (plug)	79.5kg	360 plates, 70 covers
	HOT15 - Hot Cupboard	1500x650x900mm	1400x530x530mm	2	2.5kW (plug)	123kg	450 plates, 90 covers
	HOT18 - Hot Cupboard	1800x650x900mm	1700x530x530mm	2	3kW (plug)	128.5kg	540 plates, 108 covers
	HOT12P - Hot Pass-Through Cupboard	1200x650x900mm	1100x530x530mm	2	1.5kW (plug)	91kg	360 plates, 70 covers
	HOT15P - Hot Pass-Through Cupboard	1500x650x900mm	1400x530x530mm	2	2.5kW (plug)	123kg	450 plates, 90 covers
	HOT18P - Hot Pass-Through Cupboard	1800x650x900mm	1700x530x530mm	2	3kW (plug)	128.5kg	540 plates, 108 covers
BAIN MARIE UNITS	HOT12BM - B/Marie Topped Hot Cupboard	1200x650x900mm	1100x530x530mm	3	base 1.5kW - top 1.5kW (plug)	79.5kg	360 plates, 70 covers
	HOT15BM - B/Marie Topped Hot Cupboard	1500x650x900mm	1400x530x530mm	4	base 2.5kW - top 3kW (2 x plugs)	123kg	450 plates, 90 covers
	HOT18BM - B/Marie Topped Hot Cupboard	1800x650x900mm	1700x530x530mm	5	base 3kW - top 3kW (2 x plugs)	128.5kg	540 plates, 108 covers
	HOT121/2BM - 1/2 B/Marie Topped Hot Cupboard	1200x650x900mm	1100x530x530mm	1	base 1.5kW - top 1.5kW (2 x plugs)	79.5kg	360 plates, 70 covers
	HOT151/2BM - 1/2 B/Marie Topped Hot Cupboard	1500x650x900mm	1400x530x530mm	2	base 2.5kW - top 1.5kW (2 x plugs)	123kg	450 plates, 90 covers
	HOT181/2BM - 1/2 B/Marie Topped Hot Cupboard	1800x650x900mm	1700x530x530mm	2	base 3kW - top 1.5kW (2 x plugs)	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 (plug)
HCSG1500 - H/C Single Gantry	1500x340x365mm	4	1.2kW (plug)
HCSG1800 - H/C Single Gantry	1800x340x365mm	5	1.5kW (plug)
HCDG1200 - H/C Double Gantry (2 Lit Shelves)	1200x340x730mm	6	1.8kW (2 x plugs)
HCDG1500 - H/C Double Gantry (2 Lit Shelves)	1500x340x730mm	8	2.4kW (2 x plugs)
HCDG1800 - H/C Double Gantry (2 Lit Shelves)	1800x340x730mm	10	3kW (2 x plugs)
HCDG1200S - Double Gantry (One Lit Shelf)	1200x340x730mm	3	900W (plug)
HCDG1500S - Double Gantry (One Lit Shelf)	1500x340x730mm	4	1.2kW (plug)
HCDG1800S - Double Gantry (One Lit Shelf)	1800x340x730mm	5	1.5kW (plug)

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...

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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
BUMPI200 - Bumper Bar For 1200 Hot Cupboards	1200x80x25mm
BUMPI500 - Bumper Bar For 1500 Hot Cupboards	1500x80x25mm
BUMPI800 - 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 hot cupboards and mobile serveries 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

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 - 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



Step Four - Choose your extras - see next page

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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
CASTORS1G - 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

(exterior panles only)

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 hot cupboards and mobile servery range is the perfect example of this approach. Simply choose the equipment to fit your needs - it's simple and straight forward.



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.

- The displays are manufactured in standard gastronorm container sizes from 2 - 5 1/1's
- Larger sizes available, made to order POA"
- Manufactured 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



AB119/AB120/AB121/AB122 Drop in Refrigerated Wells

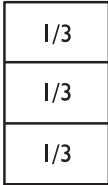
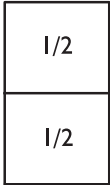
- Blown Air / Ventilated Cooled
- Manufactured from high quality stainless steel
- Digital temperature control (DIXELL)

Model No.	Capacity	Size	Temp Range	Int Dims (mm)	Ext Dims(mm)	Power	Refrigerant	Gross Weight (Kgs)	Net Weight (Kgs)
AB121	218	4 x 6N1/1	+2 ~ +8°C	1344+576+210	1456+688+636	240v/50hz	R134A	58	46
AB120	164	3 x 6N1/1	+2 ~ +8°C	1014+576+210	1122+688+636	240v/50hz	R134A	52	42
AB122	273	5 x 6N1/1	+2 ~ +8°C	1678+576+210	1790+688+636	240v/50hz	R134A	64	50
AB119	110	2 x 6N1/1	+2 ~ +8°C	676+576+210	788+688+636	240v/50hz	R134A	46	38

Stainless Steel Gastronorms & Pots

Gastronorms

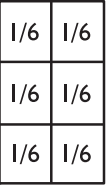
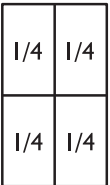
Designed to be used with a wide range of Parry hot, ambient and chilled serving equipment our high-grade stainless steel gastronorms are available in a very wide range of shapes and sizes and depths.



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

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 (plug)	155kg

Parry Group Ltd Conditions of Sale

The Buyer's attention is in particular drawn to the provisions of Condition 13.

1. INTERPRETATION

1.1. The definitions and rules of interpretation in this condition apply in these Conditions

Buyer: The person, firm or company who purchases the Goods from the Company;
Company: Parry Group Limited (company 395292) whose registered address is The New Factory, Town End Road, Draycott, Derbyshire DE72 3PT;
Contract: Any contract between the Company and the Buyer for the sale and purchase of the Goods, incorporating these Conditions;

Delivery Point: The place where delivery of the Goods is to take place under Condition 4;

Goods: Any goods agreed in the Contract to be supplied to the Buyer by the Company (including any part or parts of them).

- 1.2. A reference to a particular law is a reference to it as it is in force for the time being taking account of any amendment, extension, application or re-enactment and includes any subordinate legislation for the time being in force made under it.
- 1.3. Words in the singular include the plural and in the plural include the singular.
- 1.4. A reference to one gender includes a reference to the other gender.
- 1.5. Condition headings do not affect the interpretation of these Conditions.

2. APPLICATION OF TERMS

- 2.1. Subject to any variation under Condition 2.3 the Contract shall be on these Conditions to the exclusion of all other terms and conditions (including any terms or conditions which the Buyer purports to apply under any purchase order, confirmation of order, specification or other document).
- 2.2. No terms or conditions endorsed on, delivered with or contained in the Buyer's purchase order, confirmation of order, specification or other document shall form part of the Contract simply as a result of such document being referred to in the Contract.
- 2.3. These Conditions apply to all the Company's sales and any variation to these Conditions and any representations about the Goods shall have no effect unless expressly agreed in writing and signed by a director of the Company. The Buyer acknowledges that it has not relied on any statement, promise or representation made or given by or on behalf of the Company which is not set out in the Contract. Nothing in this Condition shall exclude or limit the Company's liability for fraudulent misrepresentation.
- 2.4. Each order or acceptance of a quotation for Goods by the Buyer from the Company shall be deemed to be an offer by the Buyer to buy Goods subject to these Conditions.
- 2.5. No order placed by the Buyer shall be deemed to be accepted by the Company until a written acknowledgement of order is issued by the Company or (if earlier) the Company delivers the Goods to the Buyer.
- 2.6. The Buyer shall ensure that the terms of its order and any applicable specification are complete and accurate.
- 2.7. Any quotation is given on the basis that no Contract shall come into existence until the Company despatches an acknowledgement of order to the Buyer. Any quotation is valid for a period of 30 days only from its date, provided that the Company has not previously withdrawn it.

3. DESCRIPTION

- 3.1. The quantity and description of the Goods shall be as set out in the Company's quotation or acknowledgement of order.
- 3.2. All samples, drawings, descriptive matter, specifications and advertising issued by the Company and any descriptions or illustrations contained in the Company's catalogues or brochures are issued or published for the sole purpose of giving an approximate idea of the Goods described in them and shall remain the property of the Company (together with the copyright therein). They shall not form part of the Contract and this is not a sale by sample.

4. DELIVERY

- 4.1. Unless otherwise agreed in writing by the Company, delivery of the Goods shall take place at the Buyer's place of business.
- 4.2. The Company reserves the right to charge for carriage and packaging at its discretion.
- 4.3. When the Goods are delivered to the Buyer, the Buyer must ensure that each consignment note is countersigned by one of the Buyer's employees or agents showing the time and date of arrival of the Goods. Clear signatures should be given on each consignment note and such counter signature(s) shall mean that the Buyer has accepted delivery of the Goods. The Company cannot accept responsibility for indecipherable signatures should the consignment become the subject of a claim
- 4.4. The Company must be notified within 24 hours of the time of arrival of the Goods of any claim for damage, whereupon the following details must be notified to the Company: advice note number; time and date of arrival of the Goods; name of carrier; condition of Goods and packaging; and date the carrier advised.
- 4.5. The provisions of S35(A) of The Sale of Goods Act 1979 (as amended) shall not apply to the Contract except where the Buyer deals as a consumer within the meaning of Section 12 of the Unfair Contract Terms Act 1977.
- 4.6. Any dates specified by the Company for delivery of the Goods are intended to be an estimate and time for delivery shall not be made of the essence by notice. If no dates are so specified, delivery shall be within a reasonable time.
- 4.7. Subject to the other provisions of these Conditions the Company shall not be liable for any direct, indirect or consequential loss (all three of which terms include, without limitation, pure economic loss, loss of profits, loss of business, depletion of goodwill and similar loss), costs, damages, charges or expenses caused directly or indirectly by any delay in the delivery of the Goods (even if caused by the Company's negligence), nor shall any delay entitle the Buyer to terminate or rescind the Contract unless such delay exceeds 180 days.
- 4.8. If for any reason the Buyer fails to accept delivery of any of the Goods when they are ready for delivery, or the Company is unable to deliver the Goods on time because the Buyer has not provided appropriate instructions, documents, licences or authorisations:
 - 4.8.1. risk in the Goods shall pass to the Buyer (including for loss or damage caused by the Company's negligence);
 - 4.8.2. the Goods shall be deemed to have been delivered; and
 - 4.8.3. the Company may store the Goods until delivery, whereupon the Buyer shall be liable for all related costs and expenses (including, without limitation, storage and insurance).
- 4.9. The Buyer shall provide at the Delivery Point and at its' expense adequate and appropriate equipment and manual labour for loading or unloading (as the case may be) the Goods.
- 4.10. The Company may deliver the Goods by separate instalments. Each separate instalment shall be invoiced and paid for in accordance with the provisions of the Contract.
- 4.11. Each instalment shall be a separate Contract and no cancellation or termination of any one Contract relating to an instalment shall entitle the Buyer to repudiate or cancel any other Contract or instalment.

5. NON-DELIVERY

- 5.1. The quantity of any consignment of Goods as recorded by the Company on despatch from the Company's place of business shall be conclusive evidence of the quantity received by the Buyer on delivery unless the Buyer can provide conclusive evidence proving the contrary.
- 5.2. The Company shall not be liable for any non-delivery of Goods (even if caused by the Company's negligence) unless the Buyer gives written notice to the Company of the non-delivery within 5 days of the date when the Goods would in the ordinary course of events have been received.
- 5.3. Any liability of the Company for non-delivery of the Goods shall be limited to replacing the Goods within a reasonable time or issuing a credit note at the pro rata Contract rate against any invoice raised for such Goods.

6. RISK/TITLE

- 6.1. The Goods are at the risk of the Buyer from the time of delivery.
- 6.2. Ownership of the Goods shall not pass to the Buyer until the Company has received in full (in cash or cleared funds) all sums due to it in respect of:
 - 6.2.1. the Goods; and
 - 6.2.2. all other sums which are or which become due to the Company from the Buyer on any account.
- 6.3. Until ownership of the Goods has passed to the Buyer, the Buyer shall:
 - 6.3.1. hold the Goods on a fiduciary basis as the Company's bailee;
 - 6.3.2. store the Goods (at no cost to the Company) separately from all other goods of the Buyer or any third party in such a way that they remain readily identifiable as the Company's property;
 - 6.3.3. not destroy, deface or obscure any identifying mark or packaging on or relating to the Goods; and
 - 6.3.4. maintain the Goods in satisfactory condition and keep them insured on the Company's behalf for their full price against all risks to the reasonable satisfaction of the Company. On request the Buyer shall produce the policy of insurance to the Company.
- 6.4. The Buyer may resell the Goods before ownership has passed to it solely on the following conditions:
 - 6.4.1. any sale shall be effected in the ordinary course of the Buyer's business at full market value; and
 - 6.4.2. any such sale shall be a sale of the Company's property on the Buyer's own behalf and the Buyer shall deal as principal when making such a sale.
- 6.5. The Buyer's right to possession of the Goods shall terminate immediately if:
 - 6.5.1. the Buyer has a bankruptcy order made against him or makes an arrangement or composition with his creditors, or otherwise takes the benefit of any statutory provision for the time being in force for the relief of insolvent debtors, or (being a body corporate) convenes a meeting of creditors (whether formal or informal), or enters into liquidation (whether voluntary or compulsory) except a solvent voluntary liquidation for the purpose only of reconstruction or amalgamation, or has a receiver and/or manager, administrator or administrative receiver appointed of its undertaking or any part thereof, or documents are filed with the court for the appointment of an administrator of the Buyer or notice of intention to appoint an administrator is given by the Buyer or its directors or by a qualifying floating charge holder (as defined in paragraph 14 of Schedule B1 to the Insolvency Act 1986), or a resolution is passed or a petition presented to any court for the winding-up of the Buyer or for the granting of an administration order in respect of the Buyer, or any proceedings are commenced relating to the insolvency or possible insolvency of the Buyer; or
 - 6.5.2. the Buyer suffers or allows any execution, whether legal or equitable, to be levied on his/its property or obtained against him/it, or fails to observe or perform any of his/its obligations under the Contract or any other contract between the Company and the Buyer, or is unable to pay its debts within the meaning of section 123 of the Insolvency Act 1986 or the Buyer ceases to trade; or
 - 6.5.3. the Buyer encumbers or in any way charges any of the Goods.

- 6.6. The Company shall be entitled to recover payment for the Goods notwithstanding that ownership of any of the Goods has not passed from the Company.
- 6.7. The Buyer grants the Company, its agents and employees an irrevocable licence at any time to enter any premises where the Goods are or may be stored in order to inspect them, or, where the Buyer's right to possession has terminated, to recover them.
- 6.8. Where the Company is unable to determine whether any Goods are the Goods in respect of which the Buyer's right to possession has terminated, the Buyer shall be deemed to have sold all Goods of the kind sold by the Company to the Buyer in the order in which they were invoiced to the Buyer.
- 6.9. On termination of the Contract, howsoever caused, the Company's (but not the Buyer's) rights contained in this Condition 6 shall remain in effect.

7. PRICE

- 7.1. Unless otherwise agreed in writing by the Company, the price for the Goods shall be the price set out in the Company's price list published on the date of delivery or deemed delivery.
- 7.2. The price for the Goods shall be exclusive of any value added tax and all costs or charges in relation to packaging, loading, unloading, carriage and insurance, all of which amounts the Buyer shall pay in addition when it is due to pay for the Goods.

8. PAYMENT

- 8.1. Subject to Condition 8.4, payment of the price for the Goods is due in pounds sterling on the date of delivery or deemed delivery.
- 8.2. Time for payment shall be of the essence.
- 8.3. No payment shall be deemed to have been received until the Company has received cleared funds.
- 8.4. All payments payable to the Company under the Contract shall become due immediately on its termination despite any other provision.
- 8.5. The Buyer shall make all payments due under the Contract in full without any deduction whether by way of set-off, counterclaim, discount, abatement or otherwise unless the Buyer has a valid court order requiring an amount equal to such deduction to be paid by the Company to the Buyer.
- 8.6. If the Buyer fails to pay the Company any sum due pursuant to the Contract, the Buyer shall be liable to pay interest to the Company on such sum from the due date for payment at the annual rate of 2% above the base lending rate from time to time of HSBC Bank Plc, accruing on a daily basis until payment is made, whether before or after any judgment, together with all direct expenses reasonably incurred by the Company in collecting or attempting to collect amounts outstanding, such expenses shall include but shall not be limited to fees of delivery collection services, solicitors, accountants and all other direct expenses so incurred. The Company reserves the right to claim interest under the Late Payment of Commercial Debts (Interest) Act 1998.

9. CREDIT

The Contract shall be subject to the Company being satisfied as to the Buyer's references and without prejudice to the generality of the foregoing, the Company may (in its absolute discretion), having informed the Buyer that the Goods are ready for despatch, refrain from delivering the Goods until such time as the Buyer tenders payment of the price for the Goods together with any other sums which are or which become due to the Company from the Buyer on any account.

Parry Group Ltd Conditions of Sale

10. GUARANTEE

- 10.1. Subject to the remaining provisions of this Condition 10, if the Buyer establishes to the Company's reasonable satisfaction that:
 - 10.1.1. the Goods are defective or (where applicable) there is a defect in the workmanship of the Goods; or
 - 10.1.2. (where applicable) there is a defect in the design of the Goods; or
 - 10.1.3. (where applicable) the Goods are not in accordance with the quality or specification contained in the Contract; or
 - 10.1.4. there is some other failure on the Company's part in relation to the Goods to comply with the Contractthen,
 - 10.1.5 in the case of PD.Lighting & Parry Catering Equipment having the product ranges as set out in Appendix 1, within a period of 12 months from the date of delivery;
 - 10.1.6 in the case of Parry Catering Equipment Refrigeration, within a period of 24 months from the date of delivery; or
 - 10.1.7 in the case of Parry Catering Equipment Ice Machines, within a period of 36 months from the date of delivery;the Company shall:
 - 10.1.8 repair the Goods; or
 - 10.1.9 if the sole opinion of the Company, the Goods cannot be repaired, replace the Goods with goods which are in accordance with the Contract.

10.2. Condition 10.1 ("the Guarantee") shall not apply unless:

- 10.2.1. in the case of defects which would have been reasonably apparent to the Buyer on reasonable examination of the Goods on delivery, the Buyer gives written notice of the defect to the Company within 14 days of the date of delivery; or
- 10.2.2. in the case of all other defects, the Buyer gives written notice of the defect to the Company within 7 days of the date when the defect becomes apparent;
- 10.3. The Buyer shall give to the Company, the Company's employees and agents safe and unrestricted access to the Buyer's place of business (together with such other facilities and information as the Company may reasonably require) to enable the Company to ascertain or verify the nature and cause of the alleged defect or failure and to carry out the Company's obligations under the Guarantee.
- 10.4. The Company may give the Buyer written notice to immediately stop using of any of the Goods in respect of which the Company have been notified of an alleged defect or failure. If the Buyer fails to comply with that notice the Company shall not be liable to the Buyer under this Condition or otherwise in relation to such Goods. If the Company does not give the Buyer notice, the Company shall not be liable for any damages or losses which the Buyer suffers if such damages or losses are caused by the Buyer's continued use of the Goods after a defect or failure became apparent to the Buyer.

10.5. The Company shall not be under an obligation to repair (or replace) the Goods (or any part of them) where the alleged defect or failure results from the Buyer or any third party's incorrect installation or handling, or alteration without the Company's consent, wear and tear, accident, failure to observe the sampling or testing procedures, abnormal or improper conditions of storage or use or any act, neglect or default (including negligence) or results from incorrect specification or other data supplied by the Buyer to the Company.

10.6. The Company shall repair the Goods at the Buyer's place of business.

10.7. If in the Company's sole opinion the Goods cannot be repaired, the Company shall deliver the replacement goods provided under the Guarantee to the Buyer at the Buyer's place of business. Ownership of the defective Goods shall (if it has vested in the Buyer) re-vest in the Company. The Buyer shall make any such arrangements as may be necessary to remove the defective Goods but the Buyer must not dispose of any of the Goods without the Company's prior written consent.

10.8. The provisions of this Condition 10 shall not apply to any replacement goods provided under the Guarantee.

10.9. The Guarantee is in place of any other legal remedy which the Buyer has in respect of any alleged defect or failure and:

10.9.1. The Company's liability shall in all cases and for all such purposes be limited to the obligations imposed by the Guarantee;

10.9.2. ANY OTHER CONDITION, WARRANTY, REPRESENTATION OR UNDERTAKING OF THE COMPANY AS TO THE QUALITY OF THE GOODS OR THEIR FITNESS OR SUITABILITY FOR ANY PURPOSE WHICH MAY BE IMPLIED BY STATUTE, CUSTOM OF THE TRADE OR OTHERWISE IS EXCLUDED AND THE PROVISIONS OF SECTIONS 13 TO 15 OF THE SALE OF GOODS ACT 1979 SHALL NOT APPLY TO THE CONTRACT EXCEPT WHERE THE BUYER DEALS AS A CONSUMER WITHIN THE MEANING OF SECTION 12 UNFAIR CONTRACT TERMS ACT 1977;

10.9.3. The Company shall not be liable to the Buyer in contract, tort or for breach of statutory duty for any loss of profit, loss of business, depletion of goodwill, loss of opportunity, loss of data, loss of use, loss of contracts, loss of expected savings or interruption to the Buyer's business which the Buyer may suffer by reason of any act, omission, neglect or default (including negligence) in the performance of the obligations of this Condition 10.

10.9.4. The Company shall not be liable for faults in or failure of the Goods due to the Buyer's methods of placing or positioning, or the effects of inclement weather during placing or positioning;

10.9.4.1. if a defect in the Goods should have been revealed by the Buyer's examination at the time of supply, the Company's responsibility in respect of such defect shall be limited to the supply of goods to replace the defective goods;

10.9.4.2. if at the Buyer's request the Company have incorporated any additional material from any source into the Goods supplied the Company shall not have any liability for any losses that may be suffered by the Buyer in respect of such incorporation;

10.9.5. Without prejudice to the above where in relation to any supply of Goods the Company comply with the Buyer's request for a variation of any of the constituents and/or properties referred to in the description of the Goods specified on the consignment note, the Buyer accepts any consequential variation to those constituents and/or properties and the Company shall have no liability for any loss, damage or defect resulting from such variation or additions.

11. RETURN OF GOODS

In no circumstances may Goods supplied against an accepted order be returned by the Buyer without the Buyer having first applied for and obtained the written consent of the Company. A handling charge may be deducted from any credit allowed where it is established to the Company's reasonable satisfaction that the reason for the return of the Goods was not the subject of Condition 4.4 (Damage in Transit) and Clause 10 (Guarantee to Replace) or through any error on the part of the Company.

12. INSPECTION AND TEST

The Company's products are carefully inspected and where practicable submitted to the Company's standard tests at the Company's place of business before despatch. If tests other than the Company's standard tests are required or tests are required to be carried out in the presence of the Buyer (or the Buyer's representative), the Company reserves the right to charge for such testing. In the event of any delay on the Buyer's part in attending such tests, such delay being longer than 7 days from the date that the Company notified the Buyer that the Company is in a position to proceed, the Company reserves the right to proceed with such tests in the Buyer's absence and such tests shall be deemed to have been made in the Buyer's presence.

13. LIMITATION OF LIABILITY

13.1. Subject to Condition 4, Condition 5 and Condition 10, the following provisions set out the entire financial liability of the Company (including any liability for the acts or omissions of its employees, agents and sub-contractors) to the Buyer in respect of:

- 13.1.1. any breach of these Conditions;
- 13.1.2. any use made or resale by the Buyer of any of the Goods, or of any product incorporating any of the Goods; and
- 13.1.3. any representation, statement or tortious act or omission including negligence arising under or in connection with the Contract.

13.2. Nothing in these Conditions shall impose on the Company any liability in respect of any representation, suggestion or comment with regard to the Goods made by the Company, its employees or agents in the course of any negotiations between the Company and the Buyer (including but not limited to any performance figures given by the Company) leading to the making of the Contract unless in the case of any such representation the Company has expressly agreed in writing that it shall be a term of the Contract. Nothing in this Condition shall exclude or limit the Company's liability for fraudulent misrepresentation.

13.3. All warranties, conditions and other terms implied by statute or common law (save for the conditions implied by section 12 of the Sale of Goods Act 1979) are, to the fullest extent permitted by law, excluded from the Contract.

13.4. Nothing in these Conditions excludes or limits the liability of the Company:

- 13.4.1. for death or personal injury caused by the Company's negligence; or
- 13.4.2. under section 2(3), Consumer Protection Act 1987; or
- 13.4.3. for any matter which it would be illegal for the Company to exclude or attempt to exclude its liability; or
- 13.4.4. for fraud or fraudulent misrepresentation.

13.5. Subject to Condition 13.3 and Condition 13.4:

13.5.1. the Company's total liability in contract, tort (including negligence or breach of statutory duty), misrepresentation, restitution or otherwise, arising in connection with the performance or contemplated performance of the Contract shall be limited to the Contract price; and

13.5.2. the Company shall not be liable to the Buyer for any pure economic loss, loss of profit, loss of business, depletion of goodwill, loss of opportunity, loss of data, loss of use, loss of contracts, loss of expected savings or interruption to the Buyer's business, in each case whether direct, indirect or consequential, or any claims for consequential compensation whatsoever (howsoever caused) which arise out of or in connection with the Contract.

14. ASSIGNMENT

- 14.1. The Company may assign the Contract or any part of it to any person, firm or company.
- 14.2. The Buyer shall not be entitled to assign the Contract or any part of it without the prior written consent of the Company.

15. FORCE MAJEURE

The Company reserves the right to defer the date of delivery or to cancel the Contract or reduce the volume of the Goods ordered by the Buyer (without liability to the Buyer) if it is prevented from or delayed in the carrying on of its business due to circumstances beyond the reasonable control of the Company including, without limitation, acts of God, governmental actions, war or national emergency, acts of terrorism, protests, riot, civil commotion, fire, explosion, flood, epidemic, lock-outs, strikes or other labour disputes (whether or not relating to either party's workforce), or restraints or delays affecting carriers or inability or delay in obtaining supplies of adequate or suitable materials.

16. EXPORT TERMS

16.1. Unless otherwise agreed in writing by the Company, where the Goods are supplied for export from the United Kingdom the Buyer shall be responsible (at the Buyer's cost) for complying with any legislation or regulations governing the importation of the Goods into the country of destination (including obtaining relevant licences, permits and permissions) and for the payment of any duties and for supplying all relevant details to the Company where delivery is to be made at the Buyer's place of business.

16.2. Unless the Buyer is to collect the Goods from the Company's place of business the Goods shall be delivered at the Buyer's nominated place of business (as agreed by the Company).

17. GENERAL

- 17.1. Each right or remedy of the Company under the Contract is without prejudice to any other right or remedy of the Company whether under the Contract or not.
- 17.2. If any provision of the Contract is found by any court, tribunal or administrative body of competent jurisdiction to be wholly or partly illegal, invalid, void, voidable, unenforceable or unreasonable it shall to the extent of such illegality, invalidity, voidness, voidability, unenforceability or unreasonableness be deemed severable and the remaining provisions of the Contract and the remainder of such provision shall continue in full force and effect.
- 17.3. Failure or delay by the Company in enforcing or partially enforcing any provision of the Contract shall not be construed as a waiver of any of its rights under the Contract.
- 17.4. Any waiver by the Company of any breach of, or any default under, any provision of the Contract by the Buyer shall not be deemed a waiver of any subsequent breach or default and shall in no way affect the other terms of the Contract.
- 17.5. The parties to the Contract do not intend that any term of the Contract shall be enforceable by virtue of the Contracts (Rights of Third Parties) Act 1999 by any person that is not a party to it.
- 17.6. The formation, existence, construction, performance, validity and all aspects of the Contract shall be governed by English law and the parties submit to the exclusive jurisdiction of the English courts.

18. COMMUNICATIONS

- 18.1. All communications between the parties about the Contract shall be in writing and delivered by hand or sent by pre-paid first class post or sent by fax:
 - 18.1.1. (in case of communications to the Company) to its registered office or such changed address as shall be notified to the Buyer by the Company; or
 - 18.1.2. (in the case of the communications to the Buyer) to the registered office of the addressee (if it is a company) or (in any other case) to any address of the Buyer set out in any document which forms part of the Contract or such other address as shall be notified to the Company by the Buyer.
- 18.2. Communications shall be deemed to have been received:
 - 18.2.1. if sent by pre-paid first class post, two days (excluding Saturdays, Sundays and bank and public holidays) after posting (exclusive of the day of posting); or
 - 18.2.2. if delivered by hand, on the day of delivery; or
 - 18.2.3. if sent by fax on a working day prior to 4 pm, at the time of transmission and otherwise on the next working day.

Appendix 1

Parry Catering Equipment Alpha Range, Paragon Range and Parry Plus Range with the exception of products listed in clause 10.1.7.