



British Built for Purpose.

Quality stainless steel equipment and fabrications

DISTRIBUTOR CATALOGUE 2022



## Welcome to Parry

## Contents

Parry is one of the UK's foremost manufacturers of high-quality Stainless Steel Fabricated Products with a 40-year heritage rooted in British craftsmanship.

At Parry, quality and service are second nature. Striving to exceed our customers' expectations is not just our motto; it's the very heartbeat of our business. Our commitment to our customers is reflected in the **Parry 4E Standard** stating that all our products are:



**Easy to use**



**Easy to maintain**



**Easy to clean**



**Easy to repair**

Our ranges of Stainless Steel Products have been specifically designed with the consumer in mind, all are tailored and compliant to your specific industry sector. Our products meet the Parry 4E Standard and also meet EU & UK regulations, where applicable. The Parry brand stands for quality, reliability and value.

ISO9001 certification, and continual investment in the training and development of our highly skilled, workforce means that our clients have genuine peace of mind that they are British built quality products.

We are LEAN manufacturers, minimising waste, maximising productivity. We are proud to run an operation that is committed to minimising our impact on the environment.

Our catering equipment and fabrications are manufactured in our 48,000 sq ft manufacturing facility in Draycott, Derbyshire. Products are made to order if not available in our stocked items which means you can choose from 600 products, offering over 3,500 variants, with short lead times to suit your specific needs. That means you get exactly what you need when you need it.

Our Environmental Policy and carbon reduction target form an integral part of our business plan and our approach to new product development.

We are conscious of the increasing need for environmental protection and the consumer's desire for this approach to manufacturing. We have now completed phase one of our Carbon reduction target by investing £190k into renewable energy at our manufacturing plant and 2021/22 will see further investment into reducing our carbon footprint in the supply chain.

We know at Parry that our activities and those of our employees influence the environment and it is therefore essential to us that we take steps to minimise the impact through positive actions.

Our product information can be found here, in our brochure or on our website [www.parry.co.uk](http://www.parry.co.uk).

Should you have any questions please contact your distributor. Alternatively, our customer services team will be happy to help you on **01332 875544**.

**Mark Banton MBA**  
**Managing Director**

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## Flexi-Serve

Flexi-Serve is the new range of modular servery counters brought to you by Parry Catering Equipment that can be quickly and easily suited to create your ideal fixed or mobile servery counter. Available in a variety of model combinations of bases, tops and gantries to suit whatever fixed or mobile servery counter layout you require, each Flexi-Serve unit is available in a range of sizes ranging from 2 to 5GN. Bespoke, till, corner, condiment and waste models also available on request.



## Flexi-Serve, Mobile or Fixed

### Flexibility

The Flexi-Serve range provides the customer with unlimited flexibility in layout.



### Fixed Servery

Fixed servery layouts are easily installed without losing the flexibility to be changed at a later date.



### Mobile servery

Every model is independent and mobile, meaning they can be positioned to suit changing servery layouts.



**Watch our Video Case Study**



**Read our Case Study**

# Flexi-Serve Efficiency Benefits

## Improved Efficiency

The Flexi-Serve range has been designed to provide the optimum in efficient performance and economical power consumption.

Customers can purchase with the confidence of knowing that their new Flexi-Serve range is saving them money from reduced running costs and power consumption. With the added important benefit of reducing their environmental impact.

Model	Power Requirement
Ambient cupboard with plain top and LED illuminated gantry	From 0.01kW to 0.03kW
Ambient cupboard with chilled well and LED illuminated gantry	From 0.01kW to 0.03kW
Hot cupboard with plain top and LED illuminated gantry	From 1.7kW to 2.1kW
Hot cupboard with dry bain marie top and quartz heated gantry	From 2.2kW to 2.9kW
Hot cupboard with wet bain marie top and quartz heated gantry	From 3.1kW to 4.9kW
Hot cupboard with hot top and quartz heated gantry	From 2kW to 3kW
Refrigerated well with LED illuminated gantry	From 0.86kW to 0.93kW

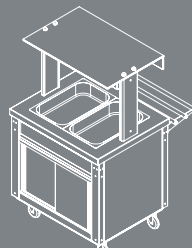
# Specifying Your Flexi-Serve



### Specifying your Flexi-Serve


1

Select your model



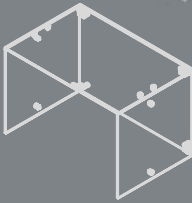
2

Select your size - from 2-5 G/N



3

Select your Gantry Glass

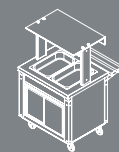






## Specifying Your Flexi-Serve

### 1 Select your Flexi-Serve model



Ambient cupboard chilled well LED illuminated gantry



Hot cupboard plain top LED illuminated gantry



Ambient cupboard plain top LED illuminated gantry



Hot cupboard dry bain marie top quartz heated gantry



Hot cupboard wet bain marie top quartz heated gantry



Hot cupboard hot top quartz heated gantry



Refrigerated well LED illuminated gantry

## Specifying Your Flexi-Serve

### 2 Select your Size



2 GN – 860x700x900 (wxdxh) mm



3 GN – 1160x700x900 (wxdxh) mm

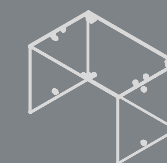


4 GN – 1495x700x900 (wxdxh) mm



5 GN – 1830x700x900 (wxdxh) mm

### 3 Select your Gantry Glass



Standard Glass



Island Glass – with sneeze screens on both sides



Assisted Glass – fully enclosed service glass

### Ambient Cupboard Plain Top LED Illuminated Gantry



- FS-A2/3/4/5**  
**Ambient Cupboard with Plain Top**
  - Stainless steel plain top provides large work or display area
  - Removable cupboard shelves with adjustable positions
  - Narrow 760mm width fits easily through doorways
  - 4 locking castors
  - Manufactured from stainless steel
  - 13 amp 3 pin plug for all sizes
  - LED gantry light

### Ambient Cupboard Chilled Well LED Illuminated Gantry



- FS-AW2/3/4/5**  
**Ambient Cupboard with Chilled Well**
  - Full set of 1/1 GN eutectic plates and bridging bars included, providing up to 2 hours chilled service
  - Removable cupboard shelves with adjustable positions
  - Narrow 760mm width fits easily through doorways
  - 4 locking castors
  - Manufactured from stainless steel
  - Gastronorm pans are for illustration only
  - 13 amp 3 pin plug for all sizes
  - LED gantry light

Model Specification	FS-A2	FS-A3	FS-A4	FS-A5
Dimensions mm (wxdxh)	860x760x1440	1160x760x1440	1495x760x1440	1830x760x1440
Total Power kW	0.01	0.02	0.02	0.03
Weight Unpacked (kg)	86	108	128.5	169.5

Model Specification	FS-AW2	FS-AW3	FS-AW4	FS-AW5
Dimensions mm (wxdxh)	860x760x1440	1160x760x1440	1495x760x1440	1830x760x1440
Total Power kW	0.01	0.02	0.02	0.03
Weight Unpacked (kg)	86	108	128.5	169.5



Hot Cupboard Plain Top LED Illuminated Gantry



- FS-H2/3/4/5**
- Hot Cupboard with Plain Top**
- Top can accommodate 1/1 GN pans
  - Fan assisted hot cupboard
  - Removable cupboard shelves with adjustable positions
  - Narrow 760mm width fits easily through doorways
  - 4 locking castors
  - Manufactured from stainless steel
  - 13 amp 3 pin plug for all sizes
  - LED gantry light

Hot Cupboard Dry Bain Marie Top Quartz Heated Gantry



- FS-HB2/3/4/5**
- Hot Cupboard with Dry Bain Marie Top**
- GN compatible dry-well bain marie accommodates 150mm deep pans, bridging bars supplied
  - Fan assisted hot cupboard
  - Removable cupboard shelves with adjustable positions
  - Narrow 760mm width fits easily through doorways
  - 4 locking castors
  - Manufactured from stainless steel
  - Gastronorm pans are for illustration only
  - 13 amp 3 pin plug for all sizes
  - Quartz heated gantry light

Model Specification	FS-H2	FS-H3	FS-H4	FS-H5
Dimensions mm (wxdxh)	860x760x1440	1160x760x1440	1495x760x1440	1830x760x1440
Temperature Range (°C)	30 - 90	30 - 90	30 - 90	30 - 90
Total Power kW	1.7	1.9	1.9	2.1
Weight Unpacked (kg)	86	108	128.5	169.5

Model Specification	FS-HB2	FS-HB3	FS-HB4	FS-HB5
Dimensions mm (wxdxh)	860x760x1440	1160x760x1440	1495x760x1440	1830x760x1440
Temperature Range (°C)	30 - 90	30 - 90	30 - 90	30 - 90
Total Power kW	2.2	2.9	2.65	2.85
Weight Unpacked (kg)	86	108	128.5	169.5

Hot Cupboard Wet Bain Marie Top Quartz Heated Gantry

Hot Cupboard Hot Top Quartz Heated Gantry



- FS-HBW2/3/4/5**
- Hot Cupboard with Wet Bain Marie Top**
- GN compatible wet-well bain marie accommodates 150mm deep pans, bridging bars supplied
  - Fan assisted hot cupboard
  - Removable cupboard shelves with adjustable positions
  - Narrow 760mm width fits easily through doorways
  - 4 locking castors
  - Manufactured from stainless steel
  - Gastronorm pans are for illustration only
  - 2 GN/3GN 16 Amp commando plug, 4GN/5GN 32 Amp commando plug.
  - Quartz heated gantry light



- FS-HT2/3/4/5**
- Hot Cupboard with Hot Top**
- Hot top can accommodate 1/1 GN pan per hot top panel
  - Fan assisted hot cupboard
  - Removable cupboard shelves with adjustable positions
  - Narrow 760mm width fits easily through doorways
  - 4 locking castors
  - Manufactured from stainless steel
  - 13 amp 3 pin plug for all sizes
  - Quartz heated gantry light

Model Specification	FS-HBW2	FS-HBW3	FS-HBW4	FS-HBW5
Dimensions mm (wxdxh)	860x760x1440	1160x760x1440	1495x760x1440	1830x760x1440
Temperature Range (°C)	30 - 90	30 - 90	30 - 90	30 - 90
Total Power kW	3.1	3.3	4.7	4.9
Weight Unpacked (kg)	86	108	128.5	169.5

Model Specification	FS-HT2	FS-HT3	FS-HT4	FS-HT5
Dimensions mm (wxdxh)	860x760x1440	1160x760x1440	1495x760x1440	1830x760x1440
Temperature Range (°C)	30 - 90	30 - 90	30 - 90	30 - 90
Total Power kW	2.06	2.44	2.62	3.0
Weight Unpacked (kg)	86	108	128.5	169.5



## Refrigerated well LED illuminated gantry



### FS-RW3/4/5

#### Refrigerated Well

- Accommodates 100mm deep 1/1 GN pans
- Blown air refrigerated well keeps food perfectly chilled between 2 and 5 degrees
- Hydrocarbon refrigeration technology offers reduced environmental impact and energy efficiency
- Vents to operators side maintains overall visual impact for customers
- Automatic condensate evaporation
- Narrow 760mm width fits easily through doorways
- 4 locking castors
- Manufactured from stainless steel
- 13 amp 3 pin plug for all sizes
- LED gantry light

## Refrigerated Multi-Tier Display



### FS-RMT3/4/5

#### Refrigerated Multi-Tier Display

- 3 height adjustable refrigerated shelves
- Accommodates 100mm deep 1/1 GN pans
- Blown air refrigerated well keeps food perfectly chilled between 2 and 5 degrees
- Automatic condensate evaporation
- Narrow width fits easily through doorways
- 4 locking castors
- Manufactured from stainless steel
- 13 amp 3 pin plug supplied for sizes 3 and 4, size 5 supplied with 16 amp 1ph commando plug
- LED gantry included
- Night blind required to ensure a continuous 24 hour refrigeration

Model Specification	FS-RW3	FS-RW4	FS-RW5
Dimensions mm (wxdxh)	1160x760x1440	1495x760x1440	1830x760x1440
Temperature Range (°C)	2 - 5	2 - 5	2 - 5
Total Power kW	0.86kW	0.92kW	0.93kW
Weight Unpacked (kg)	108	128.5	169.5

Model Specification	FS-RMT3	FS-RMT4	FS-RMT5
Dimensions (trayslide down) mm (wxdxh)	1160x760x900	1495x760x900	1830x760x900
Total Power kW (including Gantry)	2.6kW	3kW	3.4kW
Temperature Range (°C)	2-5	2-5	2-5
Weight Unpacked (kg) (inc accessories)	209	239	289

FS-RMT3 shown with optional tray rail

**Till Section Left/Right configuration / Corner Section**

**Corner Open / Corner Square**



- FS-TSL/TSR**
- Till Section Left/Right configuration**
- Available in left or right handed configurations
  - Top mounted cable port
  - 3kW double 3 pin pre-wired socket to easily connect tills, card readers or cashless payment systems
  - Foot rest
  - Narrow 760mm width fits easily through doorways
  - 4 locking castors
  - Manufactured from stainless steel



- FS-CS**
- Corner Square**
- Allows you to build the perfect configuration
  - 4 locking castors
  - Manufactured from stainless steel



- FS-C/CO**
- Corner Section / Corner Open**
- Allows you to build the perfect configuration
  - 4 locking castors
  - Manufactured from stainless steel



Model Specification	FS-TSL	FS-TSR	FS-CS
Dimensions mm (wxdxh)	1160x760x900	1160x760x900	700x760x900
Total Power kW	N/A	N/A	N/A
Weight Unpacked (kg)	86	86	65

Model Specification	FS-C	FS-CO
Dimensions mm (wxdxh)	1500x495x900	1500x495x900
Total Power kW	N/A	N/A
Weight Unpacked (kg)	65	65



Clearing Trolley

Condiments Trolley



- FS-CT

Clearing Trolley

  - Full length splashback
  - 4 locking castors
  - Manufactured from stainless steel
  - 3 scrap holes with rubber rings
  - 3 removable bins included - ideal for general waste or recycling
  - Lift off doors combine clean looks with easy access
  - Tray stand holds trays up to 350mm x 500mm



- FS-CU/CUB

Condiments Trolley

  - Allows you to build the perfect configuration
  - Holds 7 x 1/9 gastronorms at 100mm deep
  - 4 locking castors
  - Manufactured from stainless steel
  - FS-CUB includes cupboard with door lock
  - Tray stand holds trays up to 350mm x 500mm



Model Specification	FS-CT
Dimensions (no accessories) mm (wxdxh)	1495x700x900
Total Power kW	N/A
Weight Unpacked (kg)	65

Model Specification	FS-CUB	FS-CU
Dimensions (no accessories) mm (wxdxh)	1160x700x900	860x700x900
Total Power kW	N/A	N/A
Weight Unpacked (kg)	65	65

Drawer Unit / Ambient Open Unit

Colour Options



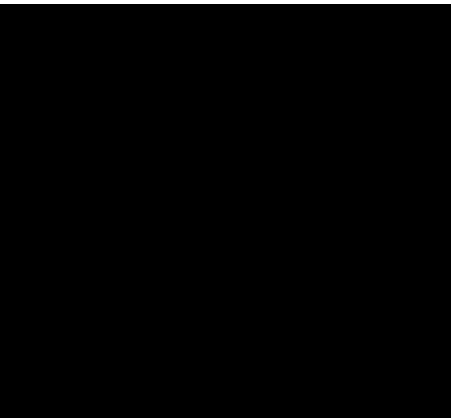
- FS-DU3**  
**Drawer Unit**
- Allows you to build the perfect configuration
  - 3 drawers
  - 4 locking castors
  - Manufactured from stainless steel



- FS-AO**  
**Ambient Open Unit**
- Allows you to build the perfect configuration
  - 4 locking castors
  - Manufactured from stainless steel

Model Specification	FS-DU3	FS-AO
Dimensions mm (wxdxh)	600x700x900	600x700x900
Total Power kW	N/A	N/A
Weight Unpacked (kg)	55	40

Flexi-Serve Colour Coated Steel



Black



Poppy Red



Heritage Green



Solant Blue



Aztec Yellow

Colour
Black
Red
Green
Blue
Yellow

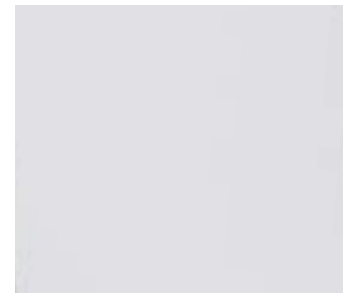


## Finish Options

### 3M Wrap Finishes



Gloss White



Gloss White



Gloss Ice Blue



Gloss Ice Blue

#### 3M DI-NOC Wrap Finishes



Metallic Architectural Wrap



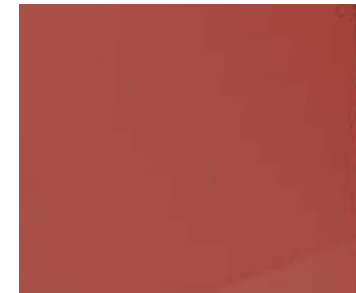
Metallic Architectural Wrap



### 3M Wrap Finishes



Gloss Dark Red



Gloss Dark Red



Gloss Glacier Grey

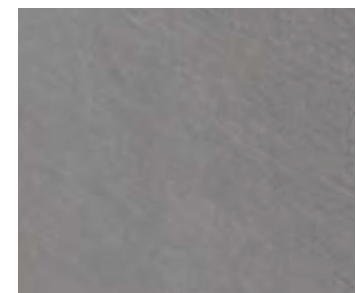


Gloss Glacier Grey

#### 3M DI-NOC Wrap Finishes



Textile Architectural Wrap



Textile Architectural Wrap



# Finish Options

## 3M Bespoke Printed Wrap Finishes



3M Printed Wrap



3M Printed Wrap

# Hot Cupboards

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## Hot Cupboards



### HOT12 / HOT15 / HOT18

#### Hot Cupboards

- 1200, 1500 or 1800mm widths
- Adjustable internal sectionalised shelf with 50kg working capacity
- Worktop is reinforced with a heavy duty box section chassis
- 4xcastors (2 w/brake)
- Thermostatic control
- Manufactured from stainless steel
- Available as pass-through as per image below

#### Accessories

Description
Additional push handle
Corner Bumpers (set of 4)
Drop down tray slide
Door Lock



Model Specification	HOT12	HOT15	HOT18
Dimensions mm (wxdxh)	1200x650x900	1500x650x900	1800x650x900
Temperature Range (°C)	30 - 80	30 - 80	30 - 80
Total Power kW	1.5	2.5	3.0
Plug Type	13 Amp	13 Amp	13 Amp
Weight Unpacked (kg)	79.5	123	128.5
Pass-Through Models	HOT12P	HOT15P	HOT18P

## Hot Cupboards with Bain Marie Tops



### HOT12BM / HOT15BM / HOT18BM

#### Hot Cupboards with Bain Marie tops

- Bain marie can be used in a wet or dry heat configuration
- Adjustable internal sectionalised shelf with 50kg working capacity
- Sliding doors
- 4xcastors (2 w/brake)
- Drain plug on the control side
- Manufactured from stainless steel
- Supplied with spacer bars
- Gastronorm pans shown for illustration only and are available to purchase separately - unit will accommodate up to 150mm deep

#### Accessories

Description
Additional push handle
Corner Bumpers (set of 4)
Drop down tray slide
Door Lock

Gastronorm pans for illustration only.

Model Specification	HOT12BM	HOT15BM	HOT18BM
Dimensions mm (wxdxh)	1200x650x900	1500x650x900	1800x650x900
Temperature Range (°C)	30 - 80	30 - 80	30 - 80
Total Power kW	2.9	5.3	5.8
Plug Type	13 Amp	2x13 Amp	2x13 Amp
Weight Unpacked (kg)	79.5	123	128.5

## Ambient Cupboards

## Roll Under Hot Cupboards



### AMB12 / AMB15 / AMB18

#### Ambient Cupboard

- Adjustable internal sectionalised shelf with 50kg working capacity
- Worktop is reinforced with a heavy duty box section chassis
- Sliding doors
- 4xcastors (2 w/brake)
- Manufactured from stainless steel

#### Accessories

Description
Additional push handle
Corner Bumpers (set of 4)
Drop down tray slide
Door Lock



### RUHC12 / RUHC15 / RUHC18

#### Roll Under Hot Cupboards

- Adjustable internal sectionalised shelf with 50kg working capacity
- Worktop is reinforced with a heavy duty box section chassis
- Sliding doors
- 4xcastors (2 w/brake)
- 700mm tall to enable the unit to slide under the worktop
- Thermostatic control
- Manufactured from stainless steel

#### Accessories

Description
Additional push handle
Corner Bumpers (set of 4)
Drop down tray slide
Door Lock

Model Specification	AMB12	AMB15	AMB18
Dimensions mm (wxdxh)	1200x650x900	1500x650x900	1800x650x900
Temperature Range (°C)	N/A	N/A	N/A
Total Power kW	N/A	N/A	N/A
Plug Type	N/A	N/A	N/A
Weight Unpacked (kg)	79.5	123	128.5

Model Specification	RUHC12	RUHC15	RUHC18
Dimensions mm (wxdxh)	1200x650x700	1500x650x700	1800x650x700
Temperature Range (°C)	30 - 80	30 - 80	30 - 80
Total Power kW	1.5	2.5	3.0
Plug Type	13 Amp	13 Amp	13 Amp
Weight Unpacked (kg)	79.5	113	118.5

## Ambient Chef Racks



### CHEF RACKS

- Single, double or triple tiered chef racks available
- Fixings not supplied
- Manufactured from stainless steel



SINGLE TIER 300mm range	Dimensions mm (wxdxh)
SHELFST10300C	1000x300x400
SHELFST12300C	1200x300x400
SHELFST15300C	1500x300x400
SHELFST18300C	1800x300x400

SINGLE TIER 350mm range	Dimensions mm (wxdxh)
SHELFST10350C	1000x350x400
SHELFST12350C	1200x350x400
SHELFST15350C	1500x350x400
SHELFST18350C	1800x350x400

DOUBLE TIER 300mm range	Dimensions mm (wxdxh)
SHELF3T10300C	1000x300x700
SHELF3T12300C	1200x300x700
SHELF3T15300C	1500x300x700
SHELF3T18300C	1800x300x700

DOUBLE TIER 350mm range	Dimensions mm (wxdxh)
SHELF3T10350C	1000x350x700
SHELF3T12350C	1200x350x700
SHELF3T15350C	1500x350x700
SHELF3T18350C	1800x350x700

TRIPLE TIER 300mm range	Dimensions mm (wxdxh)
SHELF3T10300C	1000x300x900
SHELF3T12300C	1200x300x900
SHELF3T15300C	1500x300x900
SHELF3T18300C	1800x300x900

TRIPLE TIER 350mm range	Dimensions mm (wxdxh)
SHELF3T10350C	1000x350x900
SHELF3T12350C	1200x350x900
SHELF3T15350C	1500x350x900
SHELF3T18350C	1800x350x900

## Heated Chef Racks



### CHEF RACKS

- Single, double or triple tiered chef racks available
- Fixings not supplied
- Heated by 300w light fittings
- Manufactured from stainless steel
- 13amp plug provided per shelf
- Rocker switch on/off control per shelf
- Dimmerswitch available
- Please Note: Each heated gantry comes on a 13amp plug, per heated shelf. Number of lights - 1000mm unit has 2 lights (600w), 1200mm unit has 3 lights (900w), 1500mm unit has 4 lights (1200w), 1800mm unit has 5 lights (1500w). Other options available upon request.



SINGLE TIER 300mm range	Dimensions mm (wxdxh)
SHELFST10300C	1000x300x400
SHELFST12300C	1200x300x400
SHELFST15300C	1500x300x400
SHELFST18300C	1800x300x400

SINGLE TIER 350mm range	Dimensions mm (wxdxh)
SHELFST10350C	1000x350x400
SHELFST12350C	1200x350x400
SHELFST15350C	1500x350x400
SHELFST18350C	1800x350x400

DOUBLE TIER 300mm range	Dimensions mm (wxdxh)
SHELF3T10300C	1000x300x700
SHELF3T12300C	1200x300x700
SHELF3T15300C	1500x300x700
SHELF3T18300C	1800x300x700

DOUBLE TIER 350mm range	Dimensions mm (wxdxh)
SHELF3T10350C	1000x350x700
SHELF3T12350C	1200x350x700
SHELF3T15350C	1500x350x700
SHELF3T18350C	1800x350x700

TRIPLE TIER 300mm range	Dimensions mm (wxdxh)
SHELF3T10300C	1000x300x900
SHELF3T12300C	1200x300x900
SHELF3T15300C	1500x300x900
SHELF3T18300C	1800x300x900

TRIPLE TIER 350mm range	Dimensions mm (wxdxh)
SHELF3T10350C	1000x350x900
SHELF3T12350C	1200x350x900
SHELF3T15350C	1500x350x900
SHELF3T18350C	1800x350x900



## F-Shape Chef Racks



### F-SHAPE SINGLE TIER RACK

#### Heated with Sneeze Screen

- F-shape racks can be heated or ambient
- Heated by 300W light fittings
- Safety glass, angled sneeze screen
- Manufactured from stainless steel
- Supplied with a 13amp plug
- Dimmerswitch available

Model Specification	Dimensions mm (wxdxh)
SHELFST12350CFSC	1200x350x400
SHELFST15350CFSC	1500x350x400
SHELFST18350CFSC	1800x350x400

## Tea Trolley



### BT

#### Beverage Trolley

- Non-marking castors
- Push handle
- Corner bump strips
- Drawers can be in any configuration
- Image for illustration purposes only – Unit is bespoke to suit your individual needs
- Manufactured from stainless steel

Model Specification	BT
Dimensions (wxdxh) mm	1035x620x916
Temperature Range (°C)	N/A
Total Power kW	N/A
Plug Type	N/A
Weight Unpacked (kg)	100

# Mobile Flat Top Serveries



- MSF9 / MSF12**  
**Mobile Flat Top Serverie**
  - 2 adjustable internal sectionalised shelves with 50kg working capacity each
  - Worktop is reinforced with a heavy duty box section chassis
  - Sliding doors
  - 4xcastors (2 w/brake)
  - 4xcorner bumpers
  - Plug park
  - Digital temperature display
  - Manufactured from stainless steel
  - Thermostatic control
  - Push handle on one end

Accessories
Description
Additional push handle
Corner Bumpers (set of 4)
Drop down tray slide
Door Lock

Model Specification	MSF9	MSF12
Dimensions mm (wxdxh)	975x665x900	1275x665x900
Temperature Range (°C)	30 - 80	30 - 80
Total Power kW	1.5	1.5
Number of plated meals	54	72
Plug Type	13 Amp	13 Amp
Weight Unpacked (kg)	75.5	96

# Mobile Flat Top Servery with Gantry



- MSF9G / MSF12G**  
**Mobile Flat Top Servery with Gantry**
  - 2 adjustable internal sectionalised shelves with 50kg working capacity each
  - Worktop is reinforced with a heavy duty box section chassis
  - Sliding doors
  - Gantry heated by 300w light fittings
  - 4xcastors (2 w/brake)
  - 4xcorner bumpers
  - Plug park
  - Digital temperature display
  - Manufactured from stainless steel
  - Thermostatic control
  - Push handle on one end

Accessories
Description
Additional push handle
Corner Bumpers (set of 4)
Drop down tray slide
Door Lock

Model Specification	MSF9G	MSF12G
Dimensions mm (wxdxh)	975x665x1356	1275x665x1356
Temperature Range (°C)	30 - 80	30 - 80
Total Power kW	2.1	2.4
Number of plated meals	54	72
Plug Type	13 Amp	13 Amp
Weight Unpacked (kg)	72.5	96

# Mobile Bain Marie Served

# Mobile Bain Marie Served with Gantry

## MSB9 / MSB12 / MSB15 / MSB18

### Mobile Bain Marie Served

- 2 adjustable internal sectionalised shelves with 50kg working capacity each
- Bain marie can be used in wet or dry heat configuration
- Worktop is reinforced with a heavy duty box section chassis
- Sliding doors
- 4xcastors (2 w/brake)
- 4xcorner bumpers
- Plug park
- Digital temperature display
- Thermostatic control
- Manufactured from stainless steel
- Push handle on one end
- Supplied with spacer bars
- Gastronorm pans shown for illustration only and are available to purchase separately, unit will accommodate up to 150mm deep

### Accessories

Description
Additional push handle
Corner Bumpers (set of 4)
Drop down tray slide
Door Lock

## MSB9G / MSB12G / MSB15G / MSB18G

### Mobile Bain Marie Served with Gantry

- 2 adjustable internal sectionalised shelves with 50kg working capacity each
- Bain marie can be used in wet or dry heat configuration
- Worktop is reinforced with a heavy duty box section chassis
- Sliding doors
- Gantry heated by 300w light fittings
- 4xcastors (2 w/brake)
- 4xcorner bumpers
- Plug park
- Digital temperature display
- Manufactured from stainless steel
- Thermostatic control
- Push handle on one end
- Supplied with spacer bars
- Gastronorm pans shown for illustration only and are available to purchase separately, unit will accommodate up to 150mm deep

### Accessories

Description
Additional push handle
Corner Bumpers (set of 4)
Drop down tray slide
Door Lock

Model Specification	MSB9	MSB12	MSB15	MSB18
Dimensions mm (wxdxh)	975x665x900	1275x665x900	1575x665x900	1875x665x900
Temperature Range (°C)	30 - 80	30 - 80	30 - 80	30 - 80
Total Power kW	2.9	2.9	4.3	4.3
Number of plated meals	54	72	90	108
Plug Type	2x13 Amp	2x13 Amp	2x13 Amp	2x13 Amp
Weight Unpacked (kg)	75.5	79.5	105	115

Model Specification	MSB9G	MSB12G	MSB15G	MSB18G
Dimensions mm (wxdxh)	975x665x1356	1275x665x1356	1575x665x1356	1875x665x1356
Temperature Range (°C)	30 - 80	30 - 80	30 - 80	30 - 80
Total Power kW	3.5	3.8	5.5	5.5
Number of plated meals	54	72	90	108
Plug Type	2x13 Amp	2x13 Amp	2x13 Amp	2x13 Amp
Weight Unpacked (kg)	93	97	122.5	132.5



# Heated Bain Marie Servery with Glass



- HGBM5**  
**Heated Bain Marie Servery with Glass**
- Full front UV bonded glass display case
  - Provided on a stainless steel stand
  - Open to the rear for storage
  - Heated gantry lamps included
  - Bain marie heated by 2x1.4kW elements
  - Manufactured from stainless steel
  - Gastronorm pans shown for illustration only and will accommodate up to 150mm deep
  - Rear drain plug
  - Adjustable levelling feet

Model Specification	HGBM5
Dimensions mm (wxdxh)	1782x685x1370
Temperature Range (°C)	30 - 80
Total Power kW	3.8
Gantry lamps	5x200W
Plug Type	2x13 amp
Weight Unpacked (kg)	129

# Drop-in Bain Marie Well



- BMI 3/4/5**  
**Drop-in Bain Marie Well**
- Dry Bain Marie
  - Customer facing sneeze screen
  - Can accommodate 3, 4 or 5 1/1 gastronorm pans
  - Thermostatically controlled
  - Manufactured from stainless steel

Model Specification	BMI3	BMI4	BMI5
Dimensions (wxdxh) mm	1200x674x303	1475x674x303	1800x674x303
Temperature Range (°C)	30-80	30-80	30-80
Total Power kW	1.4	2.8	2.8
Plug Type	1x13 Amp	1x13 Amp	1x13 Amp
Weight Unpacked (kg)	55	60	65

Model Specification	BMI3G	BMI4G	BMI5G
Dimensions (wxdxh) mm	1200x674x758	1475x674x758	1800x674x758
Temperature Range (°C)	30-80	30-80	30-80
Total Power kW	2.3	4.0	4.0
Plug Type	1x13 Amp	2x13 Amp	2x13 Amp
Weight Unpacked (kg)	65	70	75
Gantry Lamps	3x300w	4x300w	4x300w

## Heated Mobile Gastronorm Trolley

## BT1 Banqueting Trolley



### HTT

#### Heated Mobile Gastronorm Trolley

- Redesigned to store up to 8 65mm deep 1/1 gastronorms
- Heavy duty swivel castors, two of which are braked
- Lower corners bumpers
- Manufactured from stainless steel
- Heavy duty door and lockable catch
- Double skin unit keeps the unit insulated
- Fitted with a digital temperature display which is thermostatically controlled
- Fan assisted heating element
- Push handle comes fitted



### BT1

#### Banqueting Trolley

- Thermostatically controlled and fan assisted mobile banqueting trolley
- Heavy duty swivel castors, two of which are braked
- Replaceable heater module
- Water reservoir to aid humidity
- Side handles for ease of manoeuvring
- Reaches operating temperature in 28 minutes
- Unit will hold approximately 80, 10" plates
- Manufactured from stainless steel

#### Accessories

Description
Additional push handle
Wire Racks

Model Specification	HTT
Dimensions (wxdxh) mm	489x756x1000
Temperature Range (°C)	30 - 80
Total Power kW	1.5
Plug Type	13 Amp
Weight Unpacked (kg)	65

Model Specification	BT1
Internal Dimensions mm (wxdxh)	700x850x1635
External Dimensions mm (wxdxh)	535x655x1205
Temperature Range (°C)	30 - 80
Total Power kW	1.5
Plug Type	13 Amp
Weight Unpacked (kg)	120

## BT2 Double Banqueting Trolley



### BT2

#### Double Banqueting Trolley

- Thermostatically controlled and fan assisted mobile banqueting trolley
- Heavy duty swivel castors, two of which are braked
- Replaceable heater module
- Water reservoir to aid humidity
- Side handles for ease of manoeuvring
- Reaches operating temperature in 28 minutes
- Unit will hold approximately 160, 10" plates
- Manufactured from stainless steel

#### Accessories

Description
Additional push handle
Wire Racks

Model Specification	BT2
External Dimensions mm (wxdxh)	1500x850x1635
Internal Dimensions mm (wxdxh)	535x655x1205 (per cabinet)
Temperature Range (°C)	30 - 80
Total Power kW	3.0
Plug Type	13 Amp
Weight Unpacked (kg)	240

## 1887 Mobile Servery



### 1887

#### Mobile Servery

- 4x1/4 and 3x1/3 GN pan capacity, 150mm deep
- Simmerstat controlled bain marie with dry heat configuration
- Thermostat controlled hot cupboard
- 2 internal removable chrome wire shelves
- 4xcastors (2 w/brake)
- Plug park
- Each bain marie well is independently controlled
- Double skinned stainless steel
- Gastronorm pans included
- Manufactured from stainless steel

Model Specification	1887
Dimensions mm (wxdxh)	865x625x950
Temperature Range (°C)	30 - 80
Number of plated meals	30
Total Power kW	2.2
Plug Type	13 Amp
Weight Unpacked (kg)	75



# 1894 Mobile Servery

# 1888 Hot Cupboard



- 1894**  
**Mobile Servery**
  - 4x1/3 GN pan capacity, 150mm deep
  - Simmerstat controlled bain marie with dry heat configuration
  - Thermostatically controlled hot cupboard
  - 2 internal removable chrome wire shelves
  - 4xcastors (2 w/brake)
  - Plug park
  - Handle supplied as standard
  - Double skinned stainless steel
  - Manufactured from stainless steel
  - Gastronorm pans are included



- 1888**  
**Mobile Hot Cupboard**
  - Thermostatically controlled hot cupboard
  - Flat top servery
  - 3 internal removable chrome wire shelves
  - 4xcastors (2 w/brake)
  - Plug park
  - Handle supplied as standard
  - Double skinned stainless steel
  - Manufactured from stainless steel

Model Specification	1894
Dimensions mm (wxdxh)	865x530x950
Temperature Range (°C)	30 - 80
Number of plated meals	20
Total Power kW	1.6
Plug Type	13 Amp
Weight Unpacked (kg)	69

Model Specification	1888
Dimensions mm (wxdxh)	865x625x945
Temperature Range (°C)	30 - 80
Number of plated meals	40
Total Power kW	2.0
Plug Type	13 Amp
Weight Unpacked (kg)	71

# Heated Shelves

# Plate Lowerator Trolley



- HSU-15300/SC**  
**Heated Shelf Unit**

  - Digital temperature control
  - 5 heated shelves
  - Each shelf controlled independently
  - Floor standing with adjustable feet
  - Manufactured from stainless steel
  - SC model has a single control for all shelves



- PLT**  
**Plate Lowerator Trolley**

  - Keeps plates warm
  - Designed for round plates
  - Adjustable plate diameter 210-290mm
  - Thermostatically controlled
  - Supplied with 4 castors, 2 braked
  - Manufactured from stainless steel

Model Specification	HSU-15300	HSU-15300SC
Dimensions mm (wxdxh)	1500x300x1580	1500x300x1580
Temperature Range (°C)	30 - 80	30 - 80
Total Power kW	2.01	2.01
Plug Type	13 Amp	13 Amp
Weight Unpacked (kg)	62	62

Model Specification	PLT
Dimensions mm (wxdxh)	500x600x890
Temperature Range (°C)	30 - 80
Number of Plates	55 - 60
Total Power kW	0.7
Plug Type	13 Amp
Weight Unpacked (kg)	50

# Short Single Door Electric Plate Warmer

# Tall Single Door Electric Plate Warmer



**1868**  
**Short Single Door Electric Plate Warmer**

- Thermostatically controlled
- 3 chrome wire shelves
- Floor standing
- Manufactured from stainless steel



**1832**  
**Tall Single Door Electric Plate Warmer**

- Full height door
- Thermostatically controlled
- 4 chrome wire shelves
- Floor standing
- Manufactured from stainless steel

Model Specification	1868
Dimensions mm (wxdxh)	375x595x905
Temperature Range (°C)	30 - 80
Number of Plated meals	90
Total Power kW	2.0
Plug Type	13 Amp
Weight Unpacked (kg)	29

Model Specification	1832
Dimensions mm (wxdxh)	375x595x1075
Temperature Range (°C)	30 - 80
Number of Plated meals	120
Total Power kW	2.0
Plug Type	13 Amp
Weight Unpacked (kg)	35



# Small Double Door Electric Plate Warmer

# Tall Double Door Electric Plate Warmer



**1869**  
**Small Double Door Electric Plate Warmer**

- Thermostatically controlled
- 3 chrome wire shelves
- Floor standing
- Manufactured from stainless steel



**1863**  
**Tall Double Door Electric Plate Warmer**

- Thermostatically controlled
- 4 chrome wire shelves
- Floor standing
- Manufactured from stainless steel

Model Specification	1869
External Dimensions mm (wxdxh)	605x595x905
Temperature Range (°C)	30 - 80
Number of Plated meals	Up to 180
Total Power kW	2.0
Plug Type	13 Amp
Weight Unpacked (kg)	41

Model Specification	1863
Dimensions mm (wxdxh)	605x595x1075
Temperature Range (°C)	30 - 80
Number of Plated meals	Up to 240
Total Power kW	2.0
Plug Type	13 Amp
Weight Unpacked (kg)	46

# Small Double Door Electric Plate Warmer

# Electrical Range



**9214**  
**Double Door Electric Plate Warmer**

- Thermostatically controlled
- 2 removable chrome wire shelves
- Floor standing
- Manufactured from stainless steel

Model Specification	9214
Dimensions mm (wxdxh)	1000x592x825
Temperature Range (°C)	30 - 80
Number of Plated meals	Up to 240
Total Power kW	2.0
Plug Type	13 Amp
Weight Unpacked (kg)	44

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# Double Pedestal Electric Fryer

# Single Pedestal Electric Fryer



- NPDPF6/9**
- Double Pedestal Electric Fryer**
- Thermostatic control
  - Safety thermostat
  - 2x9 litre tank
  - Batter plate, lid and basket
  - Easily removable head
  - Manufactured from stainless steel
  - Drain bucket not included

**Accessories**

Description
Aluminium Drain Bucket



- NPSPF6/9**
- Single Pedestal Electric Fryer**
- Thermostatic control
  - Safety thermostat
  - 9 litre tank
  - Batter plate, lid and basket
  - Easily removable head
  - Manufactured from stainless steel
  - Drain bucket not included,

**Accessories**

Description
Aluminium Drain Bucket

Model Specification	NPDPF6	NPDPF9
Dimensions mm (wxdxh)	600x600x1065	600x600x1065
Total Power kW	2x6.0	2x9.0
Plug Type	Hardwired	Hardwired
Weight Unpacked (kg)	34	34

Model Specification	NPSPF6	NPSPF9
Dimensions mm (wxdxh)	300x600x1065	300x600x1065
Total Power kW	6.0	9.0
Plug Type	Hardwired	Hardwired
Weight Unpacked (kg)	22	22



## Table Top Electric Fryers



### NPDF3/6/9

#### Double Table Top Electric Fryer

- Countertop - stand available on page 123
- 2x9 litre tank
- Thermostatic control
- Safety thermostat
- Lift-out control panel and element
- Batter plate, lid and basket
- Drain taps to front
- Tank and head manufactured from stainless steel



### NPSF3/6/9

#### Single Table Top Electric Fryer

- Countertop - stand available on page 123
- 9 litre capacity
- Thermostatic control
- Safety thermostat
- Lift-out control panel and element
- Batter plate, lid and basket
- Drain tap to front
- Tank and head manufactured from stainless steel

Model Specification	NPDF3	NPDF6	NPDF9	NPSF3	NPSF6	NPSF9
Dimensions mm (wxdxh)	600x600x460	600x600x460	600x600x460	300x600x460	300x600x460	300x600x460
Total Power kW	2x3.0	2x6.0	2x9.0	3.0	6.0	9.0
Plug Type	13 Amp	Hardwired	Hardwired	13 Amp	Hardwired	Hardwired
Weight Unpacked (kg)	27.5	27.5	27.5	17	17	17

## Electric Griddles



CGR2



1854

### CGR2 & 1854

#### Electric Griddle

- Countertop
- Thermostatic control
- Manufactured from stainless steel
- Removable fat drainage drawer
- Rear ventilation panels

Model Specification	CGR2	1854
Dimensions mm (wxdxh)	560x365x250	600x520x240
Temperature Range (°C)	50-300	50-300
Total Power kW	3.0	3.0
Plate dimensions (wxd) mm	560x345 10mm thick	600x500 10mm thick
Plug Type	13 Amp	13 Amp
Weight Unpacked (kg)	22	57

# Double Electric Griddles



3013

## 3013 & 3014

### Double Electric Griddle

- Thermostatic control
- Manufactured from stainless steel
- Removable fat drainage drawer
- Rear ventilation panels
- Dual zone cooking with individual control



3014

Model Specification	3013	3014
Dimensions mm (wxdxh)	750x520x240	900x520x240
Temperature Range (°C)	50-300	50-300
Total Power kW	6.0	6.0
Plate dimensions (wxd) mm	750x500 10mm thick	900x500 10mm thick
Plug Type	2x13 Amp	2x13 Amp
Weight Unpacked (kg)	55	74

# Electric Wet Bain Maries



## NPWB2 / 4 / 6

### Wet Bain Maries

- Countertop - stand available on Page 123
- 2, 4 or 6x4 litre pot capacity
- Thermostat control
- Manufactured from stainless steel
- With drain tap
- Supplied with round pots and lids



Model Specification	NPWB2	NPWB4	NPWB6
Dimensions mm (wxdxh)	300x600x360	450x600x360	750x600x360
Pot capacity	2x4 litre	4x4 litre	6x4 litre
Total Power kW	3.0	3.0	3.0
Plug Type	13 Amp	13 Amp	13 Amp
Weight Unpacked (kg)	14	20	25

# Electric Wet Bain Maries



1885FB

## 1885FB & 1885

### Electric Wet Bain Marie

- Countertop
- Thermostat control
- Manufactured from stainless steel
- With drain tap
- Gastronorm pans included, will take up to 150mm deep



1885

Model Specification	1885FB	1885
Dimensions mm (wxdxh)	340x560x300	545x350x300
Pot capacity	1x1/1 GN	1x1/1 GN
Total Power kW	3.0	3.0
Plug Type	13 Amp	13 Amp
Weight Unpacked (kg)	12	12

# Electric Wet Bain Maries



1985

## 1985 & 1987

### Electric Wet Bain Marie

- Countertop
- Thermostat control
- Manufactured from stainless steel
- With drain tap
- Gastronorm pans included, will take up to 150mm deep



1987

Model Specification	1985	1987
Dimensions mm (wxdxh)	660x560x300	1090x350x275
Pot capacity	6x1/3 GN	6x1/3 GN
Total Power kW	3.0	3.0
Plug Type	13 Amp	13 Amp
Weight Unpacked (kg)	16	16



## Electric Oven



### NPEO

#### Electric Oven

- Enamelled interior for ease of cleaning
- Comes with 2 chrome wire shelves 450x360mm
- 5 possible shelf height positions
- Triple glass door with a silicone seal
- Top fan for cooling door and handle
- Graduated drop down door
- Internal light
- Temperature control with thermostat
- Manufactured from stainless steel

Model Specification	NPEO
Dimensions mm (wxdxh)	600x580x700
Temperature Range (°C)	50 - 250
Total Power kW	2.9
Plug Type	13 Amp
Weight Unpacked (kg)	40

## Electric Oven



### P9EO

#### Electric Oven

- Indicator light
- Temperature control with thermostat
- Fits 2x1/1 GN pans side by side per shelf
- 2 oven ring elements with fans
- 2 shelves with 3 positions
- Manufactured from stainless steel

### P9EOD

#### Electric Ovens

- 2xP9EO ovens stacked
- Fixing kit included
- Same benefits as the P9EO but double the capacity



Model Specification	P9EO	P9EOD
Dimensions mm (wxdxh)	900x815x700	900x815x1400
Total Power kW	5.0	2x5.0
Temperature range	50 - 280	50 - 280
Plug Type	Hardwired	Hardwired
Weight Unpacked (kg)	55	110

# Electric Oven with 4 Hob Top



- NPEO1871**  
**NPEO Electric Oven with N1871 4 Hob Top**
  - Enamelled interior
  - 2 chrome wire shelves
  - With 5 possible shelf positions
  - Triple glass door with a silicone seal
  - 2x1.5kW hot plates and 2x2kW hot plates
  - Top fan for cooling door and handle
  - Graduated drop down door
  - Internal light
  - Fan assisted
  - Manufactured from stainless steel
  - Package includes, NPEO oven, N1871 hob top, false flue and fixing pins

# Electric Oven with 4 Hob Top and 2 Hob Top



- P9EO18701871**  
**P9EO Electric Oven with N1871 4 Hob Top and N1870 2 Hob Top**
  - Indicator light
  - Temperature control with thermostat
  - 2 oven ring elements with fans
  - 4x1.5kW hot plates and 2x2kW hot plates
  - Package includes P9EO oven, N1870 and N1871 hob tops, false flue and fixing kit to make a 6 hob unit
  - On castors for easy moving
  - Manufactured from stainless steel

Model Specification	NPEO1871
Dimensions mm (wxdxh)	600x750x955
Temperature Range (°C)	50 - 250
Total Power kW	9.9
Plug Type	13 Amp (for NPEO) N1871 requires hardwiring
Weight Unpacked (kg)	63

Model Specification	P9EO18701871
Dimensions mm (wxdxh)	900x817x950
Temperature Range (°C)	50 - 250
Total Power kW	15.0
Plug Type	P9EO & N1871 require hardwiring. 1x13 Amp plug for N1870
Weight Unpacked (kg)	83

# Electric Hob Units

# Pie Cabinets



- N1870**  
Single Electric Hob Unit
- Indented top to collect any spillages
  - Sealed hot plates, 2x1.5kW
  - Controlled by 6 position heat control
  - 3 boiling and 3 simmering positions
  - Thermally protected hot plates
  - Manufactured from stainless steel



- N1871**  
Double Electric Hob Unit
- Features as per N1870
  - Sealed hot plates, 2x1.5kW & 2x2kW

Model Specification	N1870	N1871
Dimensions mm (wxdxh)	300x610x217	600x610x217
Total Power kW	3.0	7.0
Plug Type	13 Amp	Hardwired
Weight Unpacked (kg)	15	23



- PC140G**  
Pie Master Pie Cabinet with Glass Back
- Pie cabinet with capacity for 190 pies approx.
  - Safety glass to front and rear
  - Water reservoir
  - 5 wire racks included 1050mm w x275mm d
  - Internal light included
  - Temperature gauge
  - 1.5kW element
  - Thermostatic control
  - Manufactured from stainless steel

Model Specification	PC140G
Dimensions mm (wxdxh)	1130x470x915
Temperature Range (°C)	30 - 80
Total Power kW	1.9
Plug Type	13 Amp
Weight Unpacked (kg)	60



## Electric Pie Cabinets

## Electric Grills



- CPC1**  
**Electric Heated Pie Cabinet**
  - 4 wire racks (20 pies each) 710mm wx270mm d
  - Internal light
  - Sliding safety glass doors to control side
  - Solid safety glass to customer side
  - Water reservoir
  - Manufactured from stainless steel



- CPC**  
**Electric Heated Pie Cabinet**
  - 3 wire racks (20 pies each) 710mm wx270mm d
  - Internal light
  - Sliding safety glass doors to control side
  - Solid safety glass to customer side
  - Water reservoir
  - Manufactured from stainless steel

Model Specification	CPC1	CPC
Dimensions mm (wxdxh)	750x360x545	750x360x455
Temperature Range (°C)	30 - 80	30 - 80
Total Power kW	0.75	0.75
Plug Type	13 Amp	13 Amp
Weight Unpacked (kg)	31	22



- 1872**  
**Electric Salamander Wall Grill**
  - Solid element
  - Toasting rack 420mm by 260mm
  - Removable crumb tray
  - Simmerstat controlled
  - Variable control to top element with 3 settings
  - Removable grill pan 420mm by 260mm
  - Manufactured from stainless steel



- CAS**  
**Electric Sandwich Grill**
  - Infra-red elements
  - Automatic electronic timer
  - Toast rack 465mm by 250mm
  - Removable crumb tray
  - Simmerstat controlled
  - Variable control to top element with 3 settings
  - Removable grill pan 465mm by 245mm
  - Can be wall mounted
  - Manufactured from stainless steel

Accessories
Description
Wall Mounting Brackets
Branding Plate for 1872

Model Specification	1872	CAS
Dimensions mm (wxdxh)	605x490x340	520x420x315
Temperature Range (°C)	30 - 80	30 - 80
Total Power kW	2.5	3.0
Plug Type	13 Amp	13 Amp
Weight Unpacked (kg)	23	15

## Electric Serveries



### SPC/G

#### Electric Heated Small Pie Cabinet

- 2 wire racks (10 pies each) 370mm wx270mm d
- Internal light
- Sliding safety glass door to control side
- Solid safety glass to customer side
- Water reservoir
- Temperature range 0-80°C
- Manufactured from stainless steel



### 1995S

#### Nacho / Popcorn Warmer Cabinet

- Countertop
- Illuminated interior
- Heated base
- Safety glass panels
- Easy fill from behind the counter
- Suitable for Nachos, popcorn and nuts
- Manufactured from stainless steel



### 3022

#### Heated Base Servery

- Countertop
- Heated Base Servery
- Manufactured from stainless steel

Model Specification	SPC/G	1995S	3022
Dimensions mm (wxdxh)	400x350x410	285x297x505	975x525x85
Total Power kW	0.415	0.55	0.80
Plug Type	13 Amp	13 Amp	13 Amp
Weight Unpacked (kg)	14	12	12

## Carvery Servery



### C2/3/4LU

#### Carvery Servery

- 400/600/800W base element
- 2/3/4x300W heat lamps
- Manufactured from stainless steel



Model Specification	C2LU	C3LU	C4LU
Dimensions mm (wxdxh)	825x505x737	1165x505x737	1505x505x737
Total Power kW	1.0	1.3	2.0
Plug Type	13 Amp	13 Amp	13 Amp
Weight Unpacked (kg)	18	23	30

# Electric Quartz Lamp Display Unit



**QLD2/3/4**  
**Electric Quartz Lamp Display Unit**

- 400/600/800W base element
- 2/3/4x300W quartz heat lamps
- Unit accommodates 2x1/1 GN pans
- Manufactured from stainless steel



Model Specification	QLD2	QLD3	QLD4
Dimensions mm (wxdxh)	825x505x547	1165x505x547	1505x505x547
Total Power kW	1.0	1.3	2.0
Plug Type	13 Amp	13 Amp	13 Amp
Weight Unpacked (kg)	17	22	28

# Electric Ancillary Products



**1925**  
**Chip Scuttle**

- Countertop
- Folding hinged lid
- Removable drain plate
- Removable drip tray
- Manufactured from stainless steel
- Simmerstat control

Model Specification	1925
Dimensions mm (wxdxh)	450x515x465
Total Power kW	0.350
Plug Type	13 Amp
Weight Unpacked (kg)	14



## Inside The Factory

## Gas Range



Gas Ovens	78 - 80
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## Natural/LPG 6 Burner Oven



**GB6 / GB6P**  
**Natural/LPG 6 Burner Oven**

- Piezo ignition to oven
- Flame failure device
- 2 multi-position chrome plated racks
- Heavy duty pan supports
- Enamel drip tray
- Full enamel oven liner
- Supplied on heavy duty castors
- Manufactured from stainless steel
- 3/4 inch BSP male inlet gas connection
- Each burner is rated to 5.5kW (NAT)

**Accessories**

Description
Gas Hose
Fixing Chain
Splashback with Shelf



Easy Clean - No tools required

Model Specification	GB6/GB6P
Dimensions mm (wxdxh)	900x790x970
Total Power kW (natural)	40.1
Total Power kW (propane)	34.2
Gas Input pressure - natural	20 mbar
Gas Input pressure - propane	37 mbar
Weight Unpacked (kg)	150

## Natural/LPG 4 Burner Oven



**GB4 / GB4P**  
**Natural/LPG 4 Burner Oven**

- Piezo ignition to oven
- Flame failure device
- 2 multi-position chrome plated racks
- Heavy duty pan supports
- Enamel drip tray
- Full enamel oven liner
- Supplied on heavy duty castors
- Easy clean, no tools removable hob top
- Manufactured from stainless steel
- 3/4 inch BSP male inlet gas connection
- Each burner is rated to 5.5kW (NAT)

**Accessories**

Description
Gas Hose
Fixing Chain
Splashback with Shelf



Easy Clean - No tools required

Model Specification	GB4/GB4P
Dimensions mm (wxdxh)	600x790x970
Total Power kW (natural)	29.032
Total Power kW (propane)	25.544
Gas Input pressure - natural	20 mbar
Gas Input pressure - propane	37 mbar
Weight Unpacked (kg)	100

# Natural/LPG Solid Top Gas Range Oven

# Natural/LPG Radiant Chargrill



## USHO / USHOP

### Natural/LPG Solid Top Gas Range Oven

- Solid top with removable bulls eye (tool included)
- Variable heat across the plate
- Piezo ignition to oven
- Flame failure device
- 2 chrome plated racks
- Enamel drip tray
- Full enamel oven liner
- Manufactured from stainless steel
- Supplied on heavy duty castors
- 3/4 inch BSP male inlet gas connection
- The burner is rated to 12kW (NAT)
- Cooking area 900 wide by 660 deep

## Accessories

Description
Gas Hose
Fixing Chain

Model Specification	USHO/USHOP
Dimensions mm (wxdxh)	900x853x970
Total Power kW (natural)	20
Total Power kW (propane)	18.5
Gas Input pressure - natural	20 mbar
Gas Input pressure - propane	37 mbar
Weight Unpacked (kg)	192



## UGC8 / UGC8P

### Natural/LPG Radiant Chargrill

- 4 powerful burners
- Each half is individually controlled
- Piezo ignition
- Flame fail device
- Reversible V grids
- Removable drip trays
- Supplied with heavy duty box section stand
- Manufactured from stainless steel
- 3/4 inch BSP male inlet gas connection
- Grid removal tool for easy cleaning
- Cooking area 680 wide by 530 deep

## Accessories

Description
Gas Hose
Fixing Chain



Model Specification	UGC8/UGC8P
Dimensions mm (wxdxh)	880x775x1060
Total Power kW (natural)	26
Total Power kW (propane)	25.7
Gas Input pressure - natural	20 mbar
Gas Input pressure - propane	37 mbar
Weight Unpacked (kg)	97



# Double Pedestal Gas Fryer



- GDF / GDFP**  
**Double Pedestal Gas Fryer**
  - High limit thermostats
  - Flame failure devices
  - Piezo ignition
  - Thermostatically controlled
  - 2x12 litre tank capacity
  - Manufactured from stainless steel
  - Drain tap behind door
  - Baskets and lid included
  - 1/2 inch BSP male inlet gas connection

# Single Pedestal Gas Fryer



- GSF / GSFP**  
**Single Pedestal Gas Fryer**
  - High limit thermostats
  - Flame failure devices
  - Piezo ignition
  - Thermostatically controlled
  - 12 litre tank capacity
  - Manufactured from stainless steel
  - Drain tap behind door
  - Baskets and lid included
  - 1/2 inch BSP male inlet gas connection

Model Specification	GDF/GDFP
Dimensions mm (wxdxh)	600x790x970
Total Power kW (natural)	19.05
Total Power kW (propane)	20.93
Gas Input pressure - natural	20 mbar
Gas Input pressure - propane	37 mbar
Weight Unpacked (kg)	110

Model Specification	GSF/GSFP
Dimensions mm (wxdxh)	300x790x970
Total Power kW (natural)	9.5
Total Power kW (propane)	10.5
Gas Input pressure - natural	20 mbar
Gas Input pressure - propane	37 mbar
Weight Unpacked (kg)	56

# Table Top Gas Fryer

# Natural/LPG Salamander Wall Grill



- AGF / AGFP**  
**Table Top Gas Fryer**
  - Countertop
  - High limit thermostats
  - Flame failure devices
  - Piezo ignition
  - Thermostatically controlled
  - 7.5 litre tank capacity
  - Drain tap on front
  - Manufactured from stainless steel
  - Single tank, twin baskets and lids included
  - 3/8 inch BSP male inlet gas connection
  - Please note, this item cannot be converted after purchase, must be ordered as natural or LPG

## Accessories

Description
Flu Accessory
Donut Tray



- US9 / US9P**  
**Natural/LPG Salamander Wall Grill**
  - Flame failure device
  - Dual zone cooking with individual control
  - Variable control
  - Automatic ignition
  - Removable fat drainage / crumb drawer
  - 1/2 inch BSP male inlet gas connection
  - Multiple rack positions
  - Manufactured from stainless steel
  - Stand mounted only (optional accessories)
  - With branding plate, toast rack and crumb tray
  - Toast rack - 660x470mm
  - Branding plate - 635x485mm

## Accessories

Description
Gas Salamander Floor Stand

Model Specification	AGF/AGFP
Dimensions mm (wxdxh)	525x535x445
Total Power kW (natural)	6.84
Total Power kW (propane)	5.80
Gas Input pressure - natural	20 mbar
Gas Input pressure - propane	37 mbar
Weight Unpacked (kg)	21

Model Specification	US9/US9P
Dimensions mm (wxdxh)	900x700x560
Total Power kW (natural)	13.70
Total Power kW (propane)	14.40
Gas Input pressure - natural	20 mbar
Gas Input pressure - propane	37 mbar
Weight Unpacked (kg)	84

## Natural/LPG Salamander Wall Grills

## Gas Chargrill



### 7072 / 7072P

#### Natural/LPG Salamander Wall Grill

- Flame failure device
- Dual zone cooking with individual control
- Variable control
- Automatic ignition
- Removable fat drainage / crumb drawer
- 1/2 inch BSP male inlet gas connection
- Multiple rack positions
- Manufactured from stainless steel
- With branding plate, toast rack and crumb tray
- Toast rack and branding plate are 445mm wide by 300mm deep

### 7073

#### Natural/LPG Salamander Wall Grill

- As 7072 / 7072P
- Toast rack and branding plate are 630mm wide by 330mm deep

#### Accessories

Description
Gas Salamander Floor Stand
Gas Salamander Wall Brackets

Model Specification	7072/7072P	7073/7073P
Dimensions mm (wxdxh)	600x550x405	795x550x405
Total Power kW (natural)	4.72	6.67
Total Power kW (propane)	4.98	5.89
Gas Input pressure - natural	20 mbar	20 mbar
Gas Input pressure - propane	37 mbar	37 mbar
Weight Unpacked (kg)	27	40



### PGC6 / PGC6P

#### Natural/LPG Gas Chargrill

- Countertop - stand available on page 123
- Lava rock included (shown below)
- 3-position height settings
- 2 powerful burners
- Each half is individually controlled
- Piezo ignition
- Flame fail device
- Removable drip trays
- Manufactured from stainless steel
- 1/2 inch BSP male inlet gas connection
- Grid removal tool for easy cleaning
- Cooking area 485x425mm

#### Accessories

Description
Gas Hose
PST6 Stand



Model Specification	PGC6/PGC6P
Dimensions mm (wxdxh)	600x725x340
Temperature range	50-300
Total Power kW (natural)	10.86
Total Power kW (propane)	10.86
Gas Input pressure - natural	20 mbar
Gas Input pressure - propane	37 mbar
Weight Unpacked (kg)	40

# Natural/LPG Gas Griddles

# Gas Griddles



PGG6



PGG7

## PGG6 / PGG6P / PGG7 / PGG7P

### Natural/LPG Gas Griddle

- Countertop - stand available on page 123
- Thermostatic control
- Removable fat drainage drawer
- Rear flue
- Dual zone cooking with individual control
- Piezo ignition
- Flame failure device
- Manufactured from stainless steel
- 1/2 inch BSP male inlet gas connection

### Accessories

Description
Gas Hose
PST6 Stand for PGG6 / PGG6P
PST7 Stand for PGG7 / PGG7P



## PGF600/800/1000G

### LPG Gas Griddle

- Countertop
- Polished plate, 10mm thick
- Thermostatic control
- Removable fat drainage drawer
- Dual zone cooking with individual control
- Piezo ignition
- Flame failure device
- Manufactured from stainless steel
- 1/2 inch BSP male inlet gas connection



Model Specification	PGG6/PGG6P	PGG7/PGG7P
Dimensions mm (wxdxh)	600x725x360	750x725x360
Total Power kW (natural)	5.3	5.1
Total Power kW (propane)	6.0	7.09
Temperature range	50 - 300	50 - 300
Plate Dimensions mm (wxdxh)	600x580 10 mm thick	750x580 10 mm thick
Gas Input pressure - natural	20 mbar	20 mbar
Gas Input pressure - propane	28 mbar	37 mbar
Weight Unpacked (kg)	40	58

Model Specification	PGF600G	PGF800G	PGF1000G
Dimensions mm (wxdxh)	620x470x200	820x470x200	1020x470x200
Temperature range	50 - 250	50 - 250	50 - 250
Total Power kW (natural)	n/a	n/a	n/a
Total Power kW (propane)	5.5	8.25	9.3
Gas Input Pressure - Natural	n/a	n/a	n/a
Gas Input Pressure - Propane	37 mbar	37 mbar	37 mbar
Unpacked weight	22.5	29	35



## Natural/LPG Gas Boiling Hob

## Gas Bain Maries



**AG2H / AG2HP / AG4H / AG4HP / AG6H / AG6HP**

Natural/LPG Gas Boiling Hob

- Countertop
- Flame failure device
- Heavy duty pan supports
- Variable control
- Easy clean removable hob top
- 3/4 inch BSP male inlet gas connection
- Manufactured from stainless steel
- Each burner is rated to 5.5kW (NAT)
- Accessories available

### Accessories

Description
Gas Hose
ST-AG2H stand for AG2H/P
ST-AG4H stand for AG4H/P
ST-AG6H stand for AG6H/P

Model Specification	AG2H/AG2HP	AG4H/AG4HP	AG6H/AG6HP
Dimensions mm (wxdxh)	300x695x220	600x695x220	900x695x220
Total Power kW (natural)	11.1	22.2	33.3
Total Power kW (propane)	8.7	17.4	26.1
Gas Input Pressure - Natural	20 mbar	20 mbar	20 mbar
Gas Input Pressure - Propane	37 mbar	37 mbar	37 mbar
Unpacked weight	10	16	24



**BMF1/1G / BMF6C/G**

LPG Wet Bain Marie

- Flame failure devices
- Piezo ignition
- Variable temperature control
- Manufactured from stainless steel
- No drain tap needed
- 1/2 inch BSP male inlet gas connection
- Gastronorm pans included

Model Specification	BMF1/1G	BMF6C/G
Dimensions mm (wxdxh)	560x400x310	835x400x310
Capacity	4x1/4 150mm gastronorm	6x1/4 150mm gastronorm
Total Power kW (propane)	2.7	2.7
Gas Input Pressure - Propane	37 mbar	37 mar
Unpacked weight	12.5	17

# Gas Ancillary Products

# Canopies



- AGPC1**  
**LPG Gas Pie Cabinet**
  - Pie cabinet with capacity for 60 pies approx .
  - Piezo ignition
  - Flame failure devices
  - Safety glass to front and rear
  - Sliding doors to rear
  - Water reservoir
  - 3 wire racks included 710mm w x 270mm d
  - Thermostatic control
  - Manufactured from stainless steel
  - 1/2 inch BSP male inlet gas connection
  - Removable burner cover

Model Specification	AGPC1
Dimensions mm (wxdxh)	735x375x630
Total Power kW (propane)	1.65
Gas Input pressure - propane	37 mbar
Weight Unpacked (kg)	28

Canopies	94-98
Fan Packs	99
<b>Flexi-Serve</b>	<b>4</b>
<b>Hot Cupboards</b>	<b>27</b>
<b>Electrical Range</b>	<b>55</b>
<b>Gas Range</b>	<b>77</b>
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## Condensate Canopy - Steam Hood

Kitchens, as a rule are areas where moisture is part of the working day. Just cooking food releases moisture into the environment, making the air more humid. When you introduce ware washing solutions into a catering environment the moisture levels increase dramatically, and in a kitchen that's not always good for the food or the staff.

Condensate canopies (also known as steam hoods) are designed to manage and expel excess moisture produced by high steam output equipment like dishwashers, combination ovens and atmospheric steamers. Fitted above equipment, these canopies allow steam laden air to be safely captured.

They are fitted with a sloped condensation plate which, on contact with steam turns it into water and then directs it into a drain off, keeping it out of the air and reducing overall environmental humidity.

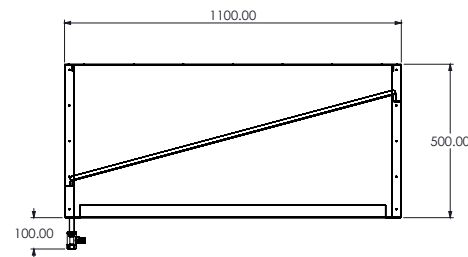
The result is less humidity, drier surfaces and a safer, more comfortable working environment.



### CON1000

#### Condensate Canopy - Steam Hood

- Ideal for use with dishwashers and combination ovens
- Manufactured from stainless steel
- Drain tap to rear included
- Easy clean design
- Heavy duty construction



Gas interlock available upon request

Model Specification	CON1000	CON1200	CON1700	CON2100
External Dimensions mm (wxdxh)	1000x1100x500	1200x1100x500	1700x1100x500	2100x1100x500

## The Snack Canopy

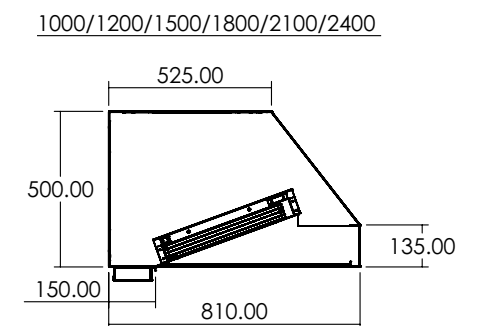


### ST1050-2450

#### The Snack Canopy

The perfect canopy for small size catering environments.

- Ideal for low ceiling applications
- Baffle filters
- Manufactured from stainless steel
- Fat collection drawer
- Easy clean design
- Heavy duty construction
- Rear or top exhaust as standard



Gas interlock available upon request

### Canopy Only

Model Specification	ST1050	ST1250	ST1550	ST1850	ST2150	ST2450
Dimensions mm (wxdxh)	1000x810x500	1200x810x500	1500x810x500	1800x810x500	2100x810x500	2400x810x500

### Canopy With Internal Fan Pack

Model Specification	ST1050-IF	ST1250-IF	ST1550-IF	ST1850-IF	ST2150-IS	ST2450-IF
Dimensions mm (wxdxh)	1000x810x500	1200x810x500	1500x810x500	1800x810x500	2100x810x500	2400x810x500

### Canopy With External Fan Pack

Model Specification	ST1050-EF	ST1250-EF	ST1550-EF	ST1850-EF	ST2150-EF	ST2450-EF
Dimensions mm (wxdxh)	1000x810x500	1200x810x500	1500x810x500	1800x810x500	2100x810x500	2400x810x500



## The General Canopy

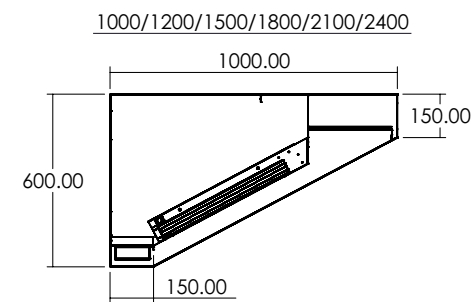


### GT1010-2410

#### The General Canopy

Designed to meet the requirements of small to medium size catering environments.

- Baffle filters
- Manufactured from stainless steel
- Fat collection drawer
- Easy clean design
- Heavy duty construction
- Rear or top exhaust as standard



Gas interlock available upon request

### Canopy Only

Model Specification	GT1010	GT1210	GT1510	GT1810	GT2110	GT2410
Dimensions mm (wxdxh)	1000x1000x600	1200x1000x600	1500x1000x600	1800x1000x600	2100x1000x600	2400x1000x600

### Canopy With Internal Fan Pack

Model Specification	GT1010-IF	GT1210-IF	GT1510-IF	GT1810-IF	GT2110-IF	GT2410-IF
Dimensions mm (wxdxh)	1000x1000x600	1200x1000x600	1500x1000x600	1800x1000x600	2100x1000x600	2400x1000x600

### Canopy With External Fan Pack

Model Specification	GT1010-EF	GT1210-EF	GT1510-EF	GT1810-EF	GT2110-EF	GT2410-EF
Dimensions mm (wxdxh)	1000x1000x600	1200x1000x600	1500x1000x600	1800x1000x600	2100x1000x600	2400x1000x600

## The Titan Canopy

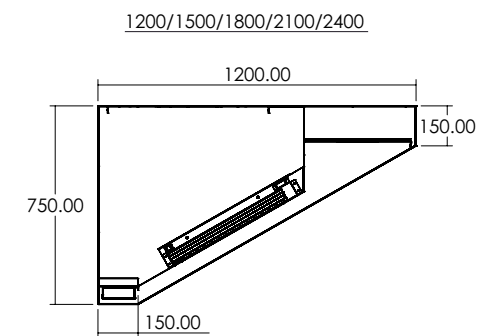


### TT1275-2475

#### The Titan Canopy

A heavy duty solution for small to medium size catering environments.

- Baffle filters
- Manufactured from stainless steel
- Fat collection drawer
- Easy clean design
- Heavy duty construction
- Rear or top exhaust as standard



Gas interlock available upon request

### Canopy Only

Model Specification	TT1275	TT1575	TT1875	TT2175	TT2475
Dimensions mm (wxdxh)	1200x1200x750	1500x1200x750	1800x1200x750	2100x1200x750	2400x1200x750

### Canopy With Internal Fan Pack

Model Specification	TT1275-IF	TT1575-IF	TT1875-IF	TT2175-IF	TT2475-IF
Dimensions mm (wxdxh)	1200x1200x750	1500x1200x750	1800x1200x750	2100x1200x750	2400x1200x750

### Canopy With External Fan Pack

Model Specification	TT1275-EF	TT1575-EF	TT1875-EF	TT2175-EF	TT2475-EF
Dimensions mm (wxdxh)	1200x1200x750	1500x1200x750	1800x1200x750	2100x1200x750	2400x1200x750



## The Air In Canopy

The most reliable method of ensuring that sufficient replacement air is introduced into a kitchen is to allow for this in the design of the extraction canopy.

Our Air In Canopy is manufactured with a full-length air in plenum into which replacement air is drawn by a supply fan/s and from which air flows into the kitchen via diffusers in the front face of the canopy.

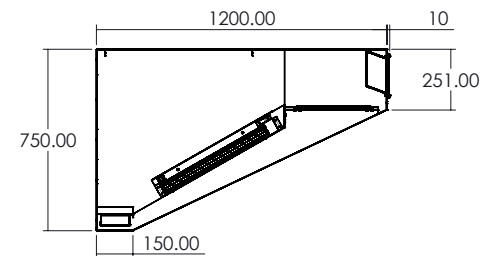
In accordance with HVCA DW/172 our Air In Canopy provides up to 85% of the volume of extracted air into the kitchen.



### The Air In Canopy

A heavy duty solution for all small to medium size catering environments where air in to the kitchen is required.

- Manufactured from high quality stainless steel
- Heavy duty construction
- Easy clean design
- Grease collection draw
- Exhaust air to rear or top as standard
- Inlet air to side as standard
- Separate speed controllers to exhaust fans and inlet fans
- Bespoke options available



**Gas interlock available upon request**

Model Specification	AITT1875	AITT2175	AITT2475
Dimensions mm (wxdxh)	1800x1200x750	2100x1200x750	2400x1200x750

## Internal and External Fan Packs



### ST/GT/TT1000-2450 - EF

#### External Fan Pack

Everything you need in one pack for external venting for our canopies.

- Axair brand variable speed controller unit
- fan unit
- Flanges

**Gas interlock available upon request**



### ST/GT/TT1000-2450 - IF

#### Internal Fan Pack

Everything you need in one pack for internal venting for our canopies.

- Axair brand variable speed controller unit
- fan unit
- Flanges

**Gas interlock available upon request**



Stainless Steel Cleaning and Care



How to keep your Parry Stainless Steel Product Clean

Day to Day Cleaning

Most marks, substances or dirt can be removed with a warm damp cloth and mild detergent, making sure you dry the surface with a soft cloth to prevent water marks. For more persistent marks, use a non-abrasive multi-purpose cream cleaner, without any added bleach, this is best applied with a soft damp cloth. Heavy duty burnt on grease and dirt may require the use of a non-metal scouring pad in conjunction with a multi-purpose cream cleaner.

Removing Heavy Marks

A soap and water solution can be used to clean oil, grease and fingerprints, but a hydrocarbon solvent may be required for more persistent soiling. Extra care must be taken to use the appropriate safety procedures and precautions if using solvents, in line with COSHH regulations. Glass cleaner is also very effective at removing fingerprints on surfaces with a highly polished finish.

Looking After The Stainless Steel Finish

Any cleaning solutions that contain bleach (sodium chloride) should not be left in contact with stainless steel for longer than **30 minutes maximum**. If bleach is necessary, it should be used only in the strength outlined on the manufacturer's instructions and packaging.

Preventing Surface Scratches in Stainless Steel

Never use harsh abrasives or scouring materials for cleaning stainless steel, as they will scratch and leave marks on the surface. Do not use scouring pads, wire brushes or scrapers and make sure they are clean and free from contaminants. Any aggressive cleaning, especially with a soft scouring pad should be carried out along the line of the grain or the metal, never across it as this will help to avoid scratching the steel.

Never Leave Surfaces Wet

It is important to remove anything wet, especially cleaning cloths, pads and containers from the surface as this will avoid water marks and stains. Most domestic dish-washing liquids contain chlorides which if are left in contact with the stainless steel for a prolonged period will likely result in corrosion and pitting marks to form. Please also be aware of silver dip cutlery cleaners as they contain strong acids which are very harmful and quickly cause dis-coloration and pitting.

Steel Fabrications



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## Bespoke Fabrications

Whatever size or design you need our bespoke fabrication service can manufacture most products within our range to your exact requirements upon request. We can also manufacture something completely bespoke from scratch, working from your drawings.

**For a quote call our Bespoke Fabrication service now on 01332 875544**

**At any point we are producing bespoke products for some of the biggest brand names in the UK.**

We can develop stainless steel products for a range of applications including;

- Bars, from sinks and speed rails behind the bar to servery counters facing your customers,
- Bespoke catering units, either static or mobile, heated or chilled,
- Hotel room service heated trolleys,
- Butchery tables, sinks, and cladding,
- Production kitchens, including tables, sinks and trolleys,
- Veterinarian products, Workshops and Garages.





## Flatpack Table



- FTAB**
- Stainless Steel Flatpack Table with One Undershelf**
- Fast self-assembly design that takes 30 seconds to assemble
  - Totally portable and ideal for event catering
  - Take it anywhere, use it, then pack it away
  - Robust and practical design suitable for all types of applications from commercial kitchens to laboratories
  - Manufactured from stainless steel
  - Table folds down to 150mm high when collapsed



**1** The heavy duty 30mm stainless steel box section frames slot together with bespoke hinges



**2** The heavy duty stainless steel undershelf locates in the support angles



**3** The stainless steel top is placed onto the frame and locks the table solidly together using a 5mm Allen Key (supplied).

Model Specification	Dimensions (wxdxh) mm
FTAB	Sizes available to suit your needs

## Height Adjustable Table



- ADJTAB10750/15750EM**
- Stainless Steel Height Adjustable Table**
- Stainless steel work surface
  - Robust design
  - Operating load up to 200kg
  - Height adjustable, from 780mm to 1280mm
  - Designed to eliminate back pain and potential back injuries
  - Static or mobile options
  - Steerable castors (2 lockable)
  - Electric motor
  - Height adjustable whilst under load
  - Also available as a sink unit or a desk with cladding and integral draw unit - call for information
  - Also available with a gantry and/or undershelves as shown - call for information
  - Also available without castors



Model Specification	ADJTAB10750EM	ADJTAB15750EM
Dimensions mm (wxdxh)	1000x750x780 to 1280	1500x750x780 to 1280
Total Power kW	0.5	0.5



# Stainless Steel Table with Void



**TABN**  
**Stainless Steel Table with Void**

- Tables - with no undershelf
- Manufactured from stainless steel
- Can have an upstand for wall benches, please specify at the time of ordering 'a rear upstand'
- Legs built from 30mm box section
- Welded frame
- Larger sizes available

## Accessories

Description	Description	Description
Special cut outs	Extra upstand (LH or RH)	Extra strengthening per metre
Fitted standard rubber scrap ring	1200x300mm s/steel valance	Single drawer 390x550x115mm
Standard side panels left or right	1500x300mm s/steel valance	Castors 50mm
Sliding doors per metre	1800x300mm s/steel valance	Castors 75mm

Model No.	Description	Unit Dimensions
TABN06600	600mm deep centre table	600x600x900
TABN09600	600mm deep centre table	900x600x900
TABN12600	600mm deep centre table	1200x600x900
TABN15600	600mm deep centre table	1500x600x900
TABN18600	600mm deep centre table	1800x600x900
TABN06600W	600mm deep wall table	600x600x900
TABN09600W	600mm deep wall table	900x600x900
TABN12600W	600mm deep wall table	1200x600x900
TABN15600W	600mm deep wall table	1500x600x900
TABN18600W	600mm deep wall table	1800x600x900
TABN06700	700mm deep centre table	600x700x900
TABN09700	700mm deep centre table	900x700x900
TABN12700	700mm deep centre table	1200x700x900
TABN15700	700mm deep centre table	1500x700x900
TABN18700	700mm deep centre table	1800x700x900
TABN06700W	700mm deep wall table	600x700x900
TABN09700W	700mm deep wall table	900x700x900
TABN12700W	700mm deep wall table	1200x700x900
TABN15700W	700mm deep wall table	1500x700x900
TABN18700W	700mm deep wall table	1800x700x900

# Stainless Steel Low Table



**LTAB**  
**Stainless Steel Low Table**

- Manufactured from stainless steel
- Can have an upstand for wall benches, please specify at the time of ordering 'a rear upstand'
- Legs built from 30mm box section
- Welded frame
- Larger sizes available

## Accessories

Description	Description	Description
Special cut outs	Extra upstand (LH or RH)	Extra strengthening per metre
Fitted standard rubber scrap ring	1200x300mm s/steel valance	Single drawer 390x550x115mm
Standard side panels left or right	1500x300mm s/steel valance	Castors 50mm
Sliding doors per metre	1800x300mm s/steel valance	Castors 75mm

Model No.	Description	Unit Dimensions
LTAB06600	600mm deep centre table	600x600x600
LTAB09600	600mm deep centre table	900x600x600
LTAB12600	600mm deep centre table	1200x600x600
LTAB15600	600mm deep centre table	1500x600x600
LTAB18600	600mm deep centre table	1800x600x600
LTAB06600W	600mm deep wall table	600x600x600
LTAB09600W	600mm deep wall table	900x600x600
LTAB12600W	600mm deep wall table	1200x600x600
LTAB15600W	600mm deep wall table	1500x600x600
LTAB18600W	600mm deep wall table	1800x600x600
LTAB06700	700mm deep centre table	600x700x600
LTAB09700	700mm deep centre table	900x700x600
LTAB12700	700mm deep centre table	1200x700x600
LTAB15700	700mm deep centre table	1500x700x600
LTAB18700	700mm deep centre table	1800x700x600
LTAB06700W	700mm deep wall table	600x700x600
LTAB09700W	700mm deep wall table	900x700x600
LTAB12700W	700mm deep wall table	1200x700x600
LTAB15700W	700mm deep wall table	1500x700x600
LTAB18700W	700mm deep wall table	1800x700x600

## Stainless Steel Table with Part Undershelf LH/RH



### TABHL/R

#### Stainless Steel Table with Part Undershelf LH/RH

- Tables - with half undershelf (left/right side)
- Manufactured from stainless steel
- Can have an upstand for wall benches, please specify at the time of ordering 'a rear upstand'
- Legs built from 30mm box section
- Welded frame
- Larger sizes available

## Stainless Steel Table with One Undershelf



### TAB

#### Stainless Steel Table with One Undershelf

- Tables - with one undershelf
- Manufactured from stainless steel
- Can have an upstand for wall benches, please specify at the time of ordering 'a rear upstand'
- Legs built from 30mm box section
- Welded frame
- Larger sizes available

### Accessories

Description
Special cut outs
Fitted standard rubber scrap ring
Standard side panels left or right
Sliding doors per metre

Description
Extra upstand (LH or RH)
1200x300mm s/steel valance
1500x300mm s/steel valance
1800x300mm s/steel valance

Description
Extra strengthening per metre
Single drawer 390x550x115mm
Castors 50mm
Castors 75mm

### Accessories

Description
Special cut outs
Fitted standard rubber scrap ring
Standard side panels left or right
Sliding doors per metre

Description
Extra upstand (LH or RH)
1200x300mm s/steel valance
1500x300mm s/steel valance
1800x300mm s/steel valance

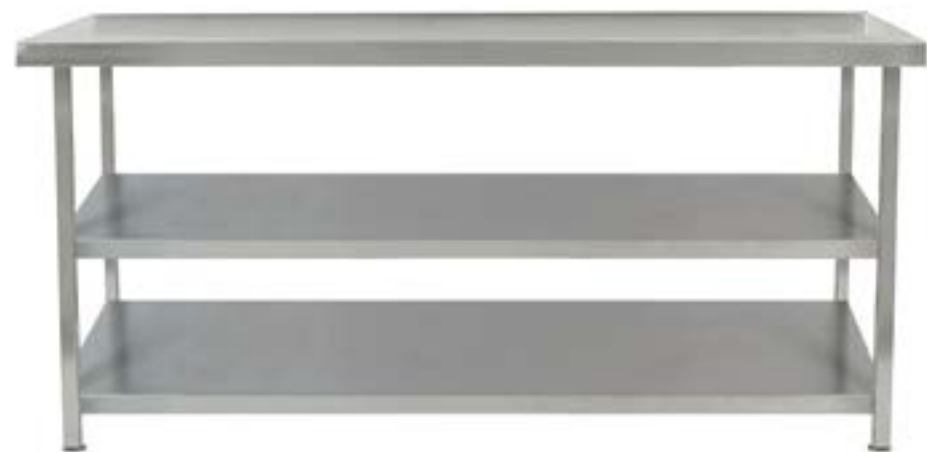
Description
Extra strengthening per metre
Single drawer 390x550x115mm
Castors 50mm
Castors 75mm

Model No.	Description	Dimensions
TABHL12600	600mm deep centre table	1200x600x900
TABHL15600	600mm deep centre table	1500x600x900
TABHL18600	600mm deep centre table	1800x600x900
TABHL12600W	600mm deep wall table	1200x600x900
TABHL15600W	600mm deep wall table	1500x600x900
TABHL18600W	600mm deep wall table	1800x600x900
TABHL12700	700mm deep centre table	1200x700x900
TABHL15700	700mm deep centre table	1500x700x900
TABHL18700	700mm deep centre table	1800x700x900
TABHL12700W	700mm deep wall table	1200x700x900
TABHL15700W	700mm deep wall table	1500x700x900
TABHL18700W	700mm deep wall table	1800x700x900

Model No.	Description	Dimensions
TABHR12600	600mm deep centre table	1200x600x900
TABHR15600	600mm deep centre table	1500x600x900
TABHR18600	600mm deep centre table	1800x600x900
TABHR12600W	600mm deep wall table	1200x600x900
TABHR15600W	600mm deep wall table	1500x600x900
TABHR18600W	600mm deep wall table	1800x600x900
TABHR12700	700mm deep centre table	1200x700x900
TABHR15700	700mm deep centre table	1500x700x900
TABHR18700	700mm deep centre table	1800x700x900
TABHR12700W	700mm deep wall table	1200x700x900
TABHR15700W	700mm deep wall table	1500x700x900
TABHR18700W	700mm deep wall table	1800x700x900

Model No.	Description	Unit Dimensions
TAB06600	600mm deep centre table	600x600x900
TAB09600	600mm deep centre table	900x600x900
TAB12600	600mm deep centre table	1200x600x900
TAB15600	600mm deep centre table	1500x600x900
TAB18600	600mm deep centre table	1800x600x900
TAB06600W	600mm deep wall table	600x600x900
TAB09600W	600mm deep wall table	900x600x900
TAB12600W	600mm deep wall table	1200x600x900
TAB15600W	600mm deep wall table	1500x600x900
TAB18600W	600mm deep wall table	1800x600x900
TAB06700	700mm deep centre table	600x700x900
TAB09700	700mm deep centre table	900x700x900
TAB12700	700mm deep centre table	1200x700x900
TAB15700	700mm deep centre table	1500x700x900
TAB18700	700mm deep centre table	1800x700x900
TAB06700W	700mm deep wall table	600x700x900
TAB09700W	700mm deep wall table	900x700x900
TAB12700W	700mm deep wall table	1200x700x900
TAB15700W	700mm deep wall table	1500x700x900
TAB18700W	700mm deep wall table	1800x700x900

# Stainless Steel Table with Two Undershelves



## TAB/2

### Stainless Steel Table with Two Undershelves

- Tables - with two undershelves
- Manufactured from stainless steel
- Can have an upstand for wall benches, please specify at the time of ordering 'a rear upstand'
- Legs built from 30mm box section
- Welded frame
- Larger sizes available

## Accessories

Description
Special cut outs
Fitted standard rubber scrap ring
Standard side panels left or right
Sliding doors per metre

Description
Extra upstand (LH or RH)
1200x300mm s/steel valance
1500x300mm s/steel valance
1800x300mm s/steel valance

Description
Extra strengthening per metre
Single drawer 390x550x115mm
Castors 50mm
Castors 75mm

Model No.	Description	Unit Dimensions
TAB06600/2	600mm deep centre table	600x600x900
TAB09600/2	600mm deep centre table	900x600x900
TAB12600/2	600mm deep centre table	1200x600x900
TAB15600/2	600mm deep centre table	1500x600x900
TAB18600/2	600mm deep centre table	1800x600x900
TAB06600/2W	600mm deep wall table	600x600x900
TAB09600/2W	600mm deep wall table	900x600x900
TAB12600/2W	600mm deep wall table	1200x600x900
TAB15600/2W	600mm deep wall table	1500x600x900
TAB18600/2W	600mm deep wall table	1800x600x900
TAB06700/2	700mm deep centre table	600x700x900
TAB09700/2	700mm deep centre table	900x700x900
TAB12700/2	700mm deep centre table	1200x700x900
TAB15700/2	700mm deep centre table	1500x700x900
TAB18700/2	700mm deep centre table	1800x700x900
TAB06700/2W	700mm deep wall table	600x700x900
TAB09700/2W	700mm deep wall table	900x700x900
TAB12700/2W	700mm deep wall table	1200x700x900
TAB15700/2W	700mm deep wall table	1500x700x900
TAB18700/2W	700mm deep wall table	1800x700x900

# Stainless Steel Quick Fit Heated Sink



## QFSINK

### Stainless Steel Quick Fit Heated Sink

- All hot and cold pipework factory fitted
- Drainage left or right hand – please specify at time of order
- Quick fit unit using a domestic water pipe
- 10L or 30L water heater supplied
- 13 amp plug included
- Adjustable feet
- Bottom shelf for storage
- Manufactured from stainless steel
- Connects to a 1 ¼" diameter drain system
- Easily installed so can be transported elsewhere with ease

Model Specification	QFSINK1260L10L	QFSINK1260R10L	QFSINK1470L10L	QFSINK1470R10L	QFSINK1870L30L	QFSINK1870R30L
Dimensions mm (wxdxh)	1200x600x900	1200x600x900	1400x700x900	1400x700x900	1800x700x900	1800x700x900
Total Power kW	3.0	3.0	3.0	3.0	3.0	3.0



## Water Fountain



### WFTN

#### Water Fountain

- Manufactured from stainless steel
- Mounted on a stainless steel cupboard
- Comes with lockable storage cabinet
- Complete with integral splash back
- Connects to a 1 ¼" (32mm) diameter drain system
- Complete with perforated drip tray
- Connects to a 3/4" BSP water feed
- Push button operated tap

Model Specification	WFTN
Dimensions mm (wxdxh)	400x400x1100
Weight Unpacked (kg)	42

## Mobile Wash Basins



### MWBT

#### Heated Mobile Hand Wash Basin

- 15 litres capacity in line with HSE manual handling guidelines
- 3kW and supplied with a 13amp plug
- Easy removable waste water receptacle
- Foot operated water pump
- Rear wheels for easy manoeuvring
- Pressure cut out prevents hot water tank from boiling dry
- Manufactured from stainless steel

### MWBTL

#### Heated Low Mobile Hand Wash Basin

- Same features as the MWBT except 12 litres capacity

### MWBTC

#### Ambient Mobile Hand Wash Basin

- 15 litres capacity in line with HSE manual handling guidelines
- Cold water version needs no plug
- Easy removable waste water receptacle
- Foot operated water pump
- Rear wheels for easy manoeuvring
- Manufactured from stainless steel

### MWB TCL

#### Ambient Low Mobile Hand Wash Basin

- Same features as the MWBTC except 12 litres capacity
- Cold water version needs no plug

Model Specification	MWBT	MWBTL	MWBTC	MWB TCL
Dimensions mm (wxdxh)	450x600x900	450x600x750	450x600x900	450x600x750
Temperature Range (°C)	42	42	n/a	n/a
Total Power kW	3.0	3.0	n/a	n/a
Plug Type	13 Amp	13 Amp	n/a	n/a
Weight Packed (kg)	20	20	20	20

# Mobile Wash Basins With Accessories



## MWBTDA

### Heated Mobile Hand Wash Basin with accessories

- Includes the following accessories; splashback, paper towel & soap holder
- 15 litres capacity in line with HSE manual handling guidelines
- 3kW and supplied with a 13amp plug
- Easy removable waste water receptacle
- Foot operated water pump
- Rear wheels for easy manoeuvring
- Pressure cut out prevents hot water tank from boiling dry
- Manufactured from stainless steel

## MWBTCLA

### Heated Low Mobile Hand Wash Basin with accessories

- Same features as the MWBTDA except 12 litres capacity

## MWBTCA

### Ambient Mobile Hand Wash Basin with accessories

- Includes the following accessories; splashback, paper towel & soap holder
- 15 litres capacity in line with HSE manual handling guidelines
- Cold water version needs no plug
- Easy removable waste water receptacle
- Foot operated water pump
- Rear wheels for easy manoeuvring
- Manufactured from stainless steel

## MWBTCLA

### Ambient Low Mobile Hand Wash Basin with accessories

- Same features as the MWBTCA except 12 litres capacity

Model Specification	MWBTDA	MWBTCLA	MWBTCA	MWBTCLA
Dimensions mm (wxdxh)	450x600x1395	450x600x1245	450x600x1395	450x600x1245
Temperature Range (°C)	42	42	n/a	n/a
Total Power kW	3.0	3.0	n/a	n/a
Plug Type	13 Amp	13 Amp	n/a	n/a
Weight Packed (kg)	20	20	20	20

# Mobile Wash Basins



MWBTDA

## MWBTDA / MWBTDA

### Heated Mobile Hand Wash Basin with Door

- Mobile sink unit,
- MWBTDA includes the following accessories; splashback, paper towel & soap holder
- Front door for easy access
- 15 litres capacity in line with HSE manual handling guidelines
- 3kW and supplied with a 13amp plug
- Easy removable waste water receptacle
- Water temperature maintained at 42 degrees
- Foot operated water pump
- Rear wheels for easy manoeuvring
- Pressure cut out prevents hot water tank from boiling dry
- Manufactured from stainless steel

## MWBWB

### Waste/PPE Bin

- Manufactured from stainless steel
- Stainless steel inner bucket



MWBBB

Model Specification	MWBTDA	MWBTDA	MWBBB
Dimensions mm (wxdxh)	450x600x900	400x600x1350	297x558x900
Total Power kW	3.0	3.0	-
Temperatrure range	42	42	-
Plug Type	13 Amp	13 Amp	-
Weight Packed (kg)	20	20	25

## Sinks



SINK1060R

### SINK

#### Stainless Steel Assembled Sinks

- All sinks supplied with 11" stainless steel upright plug as standard
- Complete with undershelf and standard frame
- All unit tops manufactured from stainless steel
- Voids available on request

Model Specification	Description	Unit Dimensions	Bowl Dimensions
SINK0860SBND	Single Bowl No Drainer	800x600x900	500x400x300
SINK0870SBND	Single Bowl No Drainer	800x700x900	500x400x300
SINK1060L	Single Bowl Single Drainer Left	1000x600x900	400x400x300
SINK1060R	Single Bowl Single Drainer Right	1000x600x900	400x400x300
SINK1070L	Single Bowl Single Drainer Left	1000x700x900	400x400x300
SINK1070R	Single Bowl Single Drainer Right	1000x700x900	400x400x300
SINK1260L	Single Bowl Single Drainer Left	1200x600x900	400x400x300
SINK1260R	Single Bowl Single Drainer Right	1200x600x900	400x400x300
SINK1260SBDD	Single Bowl Double Drainer	1200x600x900	400x400x300
SINK1270L	Single Bowl Single Drainer Left	1200x700x900	500x500x300
SINK1270R	Single Bowl Single Drainer Right	1200x700x900	500x500x300
SINK1470L	Single Bowl Single Drainer Left	1400x700x900	500x500x300
SINK1470R	Single Bowl Single Drainer Right	1400x700x900	500x500x300
SINKD1560DBL	Double Bowl Single Drainer Left	1500x600x900	400x400x300
SINKD1560DBR	Double Bowl Single Drainer Right	1500x600x900	400x400x300
SINK1570DBL	Double Bowl Single Drainer Left	1500x700x900	400x400x300
SINK1570DBR	Double Bowl Single Drainer Right	1500x700x900	400x400x300
SINK1860DBDD	Double Bowl Double Drainer Sink	1800x600x900	400x400x300
SINKD1870DBL	Double Bowl Single Drainer Left	1800x700x900	500x500x300
SINKD1870DBR	Double Bowl Single Drainer Right	1800x700x900	500x500x300
SINK2460DBDD	Double Bowl Double Drainer Sink	2400x600x900	500x400x300
SINK2470DBDD	Double Bowl Double Drainer Sink	2400x700x900	600x500x300

## Flat Pack Sinks & Extras

### Flat Pack Sinks

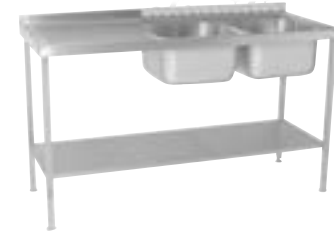
Model Specification	Description	Unit Dimensions	Bowl Dimensions
SINK1060LFP	Single Bowl Single Drainer Left	1000x600x900	400x400x300
SINK1060RFP	Single Bowl Single Drainer Right	1000x600x900	400x400x300
SINK1070LFP	Single Bowl Single Drainer Left	1000x700x900	400x400x300
SINK1070RFP	Single Bowl Single Drainer Right	1000x700x900	400x400x300
SINK1260LFP	Single Bowl Single Drainer Left	1200x600x900	400x400x300
SINK1260RFP	Single Bowl Single Drainer Right	1200x600x900	400x400x300
SINK1270LFP	Single Bowl Single Drainer Left	1200x700x900	500x500x300
SINK1270RFP	Single Bowl Single Drainer Right	1200x700x900	500x500x300
SINK1470LFP	Single Bowl Single Drainer Left	1400x700x900	500x500x300
SINK1470RFP	Single Bowl Single Drainer Right	1400x700x900	500x500x300
SINK1560DBLFP/RFP	Double Bowl Single Drainer	1500x600x900	400x400x300
SINK1570DBLFP/RFP	Double Bowl Single Drainer	1500x700x900	500x400x300
SINK1860DBDDFP	Double Bowl Double Drainer Sink	1800x600x900	400x400x300
SINK1870DBDDFP	Double Bowl Double Drainer Sink	1800x700x900	400x400x300



SINK0860SBND



SINKD1660SBDD



SINK1870DBLHD



SINK1860DBDD

### Sink Extras

Model Specification	Description	Dimensions
DRAWER1	Single Drawer Unit	-
SD800	Sliding Doors	800mm - 1500mm
SD1600	Sliding Doors	1600mm - 2400mm
SP800	Side Panels Left Or Right	800mm - 1500mm
SP1600	Side Panels Left Or Right	1600mm - 2100mm
SBBOWL	Splashback For Behind Bowl	-
WASTE	Standard Waste For Sink (Stainless 11")	-
FREST	Foot Rest Or Tie Bar	-
DWASTE	Deluxe Waste For Sink (11" Black With Metal Shroud)	-

Taps available - Please call our sales team for more information



# Dishwashing Tables



## Dirty Tables

- Manufactured from stainless steel
- Available in a wide selection of standard, off-the-shelf lengths
- Can be specified with a wide range of bowl, tap and accessory options

## Clean Tables

- Manufactured from stainless steel
- Available in a wide selection of standard, off-the-shelf lengths
- Can be specified with shelving and storage racks

# Dishwashing Tables

## Clean Tables

Model Specification	Dimensions (wxdxh) mm
DWC700	700x700x880
DWC1000	1000x700x880
DWC1200	1200x700x880
DWC1500	1500x700x880
DWC1800	1800x700x880
DWRACK3	3 Rack Storage For Dishwash Tabling

## Dirty Tables

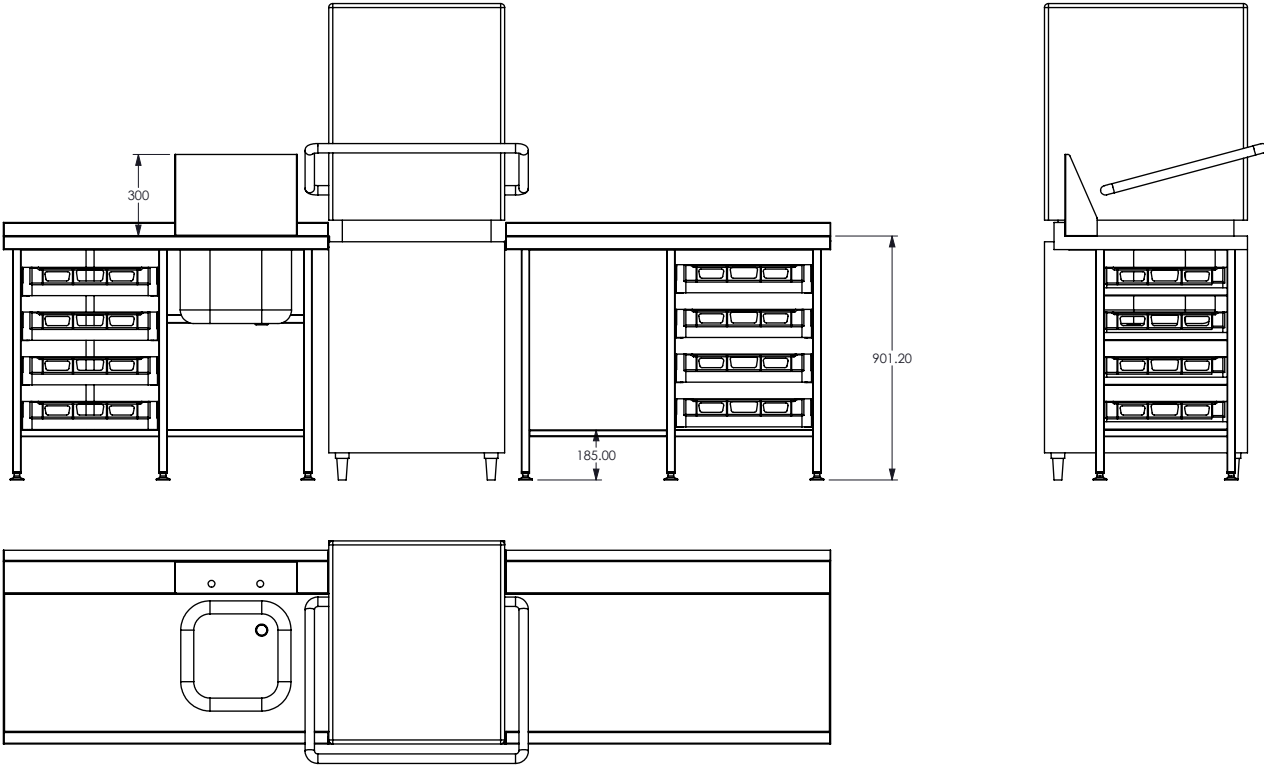
Model Specification	Dimensions (wxdxh) mm
DWD1000	1000x700x880
DWD1200	1200x700x880
DWD1500	1500x700x880
DWD1800	1800x700x880
DWSHELF	700mm-1200mm Shelf for Dishwash Tabling
DWSHELF1500	1500mm + Shelf For Dishwash Tabling

## Extras

Model Specification	Description
SCRAP	Scraphole and Ring
SBBOWL	Splashback For Behind Bowl
SB1500	Splashback 1500m
SB1800	Splashback 1800mm

## Bowls

Model Specification	Dimensions (wxdxh) mm
BOWL400	400x400x300
BOWL500	500x400x300
BOWL600	610x450x300



# Janitorial and Knee Operated Sinks

# Utility & Mini Sinks



**JANUNIT**  
**Stainless Steel Janitorial Sinks**

- Manufactured from stainless steel
- Complete with a waste, plug and tap

**CWBKNEE / CWBKNEES**  
**Stainless Steel Knee Operated Hand Wash Basin**

- Manufactured from stainless steel
- Operated by a simple knee push
- Designed to reduce contamination
- Connects to a 1 ¼" (32mm) diameter drain system
- Complete with a waste plug and tap
- Available with stand - CWBKNEES

Model Specification	JANUNIT	CWBKNEE	CWBKNEES
Dimensions mm (wxdxh)	200x700x930	408x380x260	408x380x900
Bowl Sixe (wxdxh) mm	Lower 432x356x280	430x280x130	430x280x130
Secondary Bowl Sixe (wxdxh) mm	Upper 229x356x180	-	-



**USINK600/1200**  
**Stainless Steel Utility Sink**

- Manufactured from stainless steel
- Available in a range of sizes
- Splash back available
- Taps can be fitted, either wall mounted or top mounted - please specify at time of ordering

Please Note: Sinks are NOT supplied with taps - please specify when ordering.

**CWBMIN/T**  
**Stainless Steel Mini Hand Wash Sink**

- Manufactured from stainless steel
- Complete with a waste and plug
- Includes 25mm up-stand
- Taps included on the CWBMIN/T only

**CWBHANDI/T**  
**Stainless Steel Square Hand Wash Sinks**

- Manufactured from stainless steel
- Square bowl
- Complete with a waste and plug
- Includes 20mm up-stand
- Taps included on the CWBHANDI/T only

Model Specification	USINK600	USINK1200	CWBMIN	CWBMIN/T	CWBHANDI	CWBHANDI/T
Dimensions mm (wxdxh)	600x700x1265	1200x700 x1265	350x270x165	350x270x165	265x330x140	265x330x140
Bowl Size	440x600x450	1040x600x450	230x230x120	230x230x120	240x240x120	240x240x120

## Scrub Sinks



### SCRUB/U

#### Stainless Steel Scrub Sinks

- Medical grade stainless steel
- HTM64 compliant
- Drain to right or left - specify when ordering (waste outlet on right unless specified)
- Wipe clean stainless steel
- Available in a range of sizes

Please Note: Sinks are NOT supplied with taps - please specify when ordering.



Model Specification	Dimensions (wxdxh) mm
SCRUB800	800x400x370
SCRUB1000	1000x400x370
SCRUB1200	1200x400x370
SCRUB1500	1500x400x370
SCRUB1800	1800x400x370
SCRUB2100	2100x400x370
SCRUB2400	2400x400x370
SCRUB800U	800x400x504
SCRUB1000U	1000x400x504
SCRUB1200U	1200x400x504
SCRUB1500U	1500x400x504
SCRUB1800U	1800x400x504
SCRUB2100U	2100x400x504
SCRUB2400U	2400x400x504

## Equipment Stands



### PST3/4/6/7

#### Stainless Steel Equipment Stands

- Manufactured from 30mm box section
- 4 adjustable feet
- Corner mounts built into the top of the frames to ensure equipment sits safely in place
- Ideal for all Parry countertop products
- Manufactured from stainless steel



### COMBISTAND5

#### Stainless Steel Combi Stands

- Manufactured from 30mm box section
- 4 adjustable feet
- Space for up to 10 GN pans underneath
- Corner mounts built into the top of the frames to ensure equipment sits safely in place
- Ideal for all types of combination ovens
- Manufactured from stainless steel

Model	Suitable For	Dimensions
PST3	NPSF3, NPSF6, NPSF9, NPWB2	300x580x626
PST4	NPWB4	450x580x626
PST6	NPDF3, NPDF6, NPDF9, PGG6, PGG6P, PGC6, PGC6P	600x580x626
PST7	PGG7, PGG7P, NPWB6	750x580x626
ST-AG2H	AG2H, AG2HP	300x618x700
ST-AG4H	AG4H, AG4HP	600x618x700
ST-AG6H	AG6H, AG6HP	900x618x700
COMBISTAND5	N/A	BESPOKE



# Shelves and Racks



**SHELF3/4**  
**Stainless Steel Storage / Wall Shelves**

- Comes complete with pre-drilled brackets
- Manufactured from stainless steel
- Fixings not included

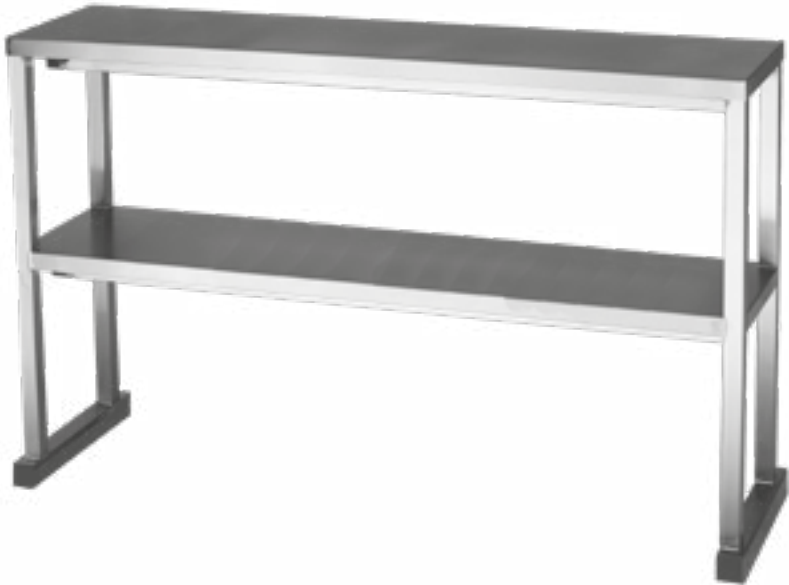


**SHELFM6**  
**Stainless Steel Storage / Microwave Wall Shelves**

- Comes complete with pre-drilled brackets
- Manufactured from stainless steel
- Fixings not included

Model Specification	Dimensions (wxd) mm
SHELF3W900	900x300
SHELF3W1200	1200x300
SHELF3W1500	1500x300
SHELF3W1800	1800x300
SHELF4W900	900x400
SHELF4W1200	1200x400
SHELF4W1500	1500x400
SHELF4W1800	1800 x400
SHELFM6x4	600x400
SHELFM6x5	600x500
SHELFM6x6	600x600

# Ambient Chef Racks



**CHEF RACKS**

- Single, double or triple tiered chef racks available
- Fixings not supplied
- Manufactured from stainless steel



SINGLE TIER 300mm range	Dimensions mm (wxdxh)	SINGLE TIER 350mm range	Dimensions mm (wxdxh)
SHELFST10300	1000x300x400	SHELFST10350	1000x350x400
SHELFST12300	1200x300x400	SHELFST12350	1200x350x400
SHELFST15300	1500x300x400	SHELFST15350	1500x350x400
SHELFST18300	1800x300x400	SHELFST18350	1800x350x400

DOUBLE TIER 300mm range	Dimensions mm (wxdxh)	DOUBLE TIER 350mm range	Dimensions mm (wxdxh)
SHELFST10300	1000x300x700	SHELFST10350	1000x350x700
SHELFST12300	1200x300x700	SHELFST12350	1200x350x700
SHELFST15300	1500x300x700	SHELFST15350	1500x350x700
SHELFST18300	1800x300x700	SHELFST18350	1800x350x700

TRIPLE TIER 300mm range	Dimensions mm (wxdxh)	TRIPLE TIER 350mm range	Dimensions mm (wxdxh)
SHELFST10300	1000x300x900	SHELFST10350	1000x350x900
SHELFST12300	1200x300x900	SHELFST12350	1200x350x900
SHELFST15300	1500x300x900	SHELFST15350	1500x350x900
SHELFST18300	1800x300x900	SHELFST18350	1800x350x900

# Heated Chef Racks



## CHEF RACKS

- Single, double or triple tiered chef racks available
- Fixings not supplied
- Heated by 300w light fittings
- Manufactured from stainless steel
- 13amp plug provided per shelf
- Rocker switch on/off control per shelf
- Dimmerswitch available
- Please Note: Each heated gantry comes on a 13amp plug, per heated shelf. Number of lights - 1000mm unit has 2 lights (600w), 1200mm unit has 3 lights (900w), 1500mm unit has 4 lights (1200w), 1800mm unit has 5 lights (1500w). Other options available upon request.



SINGLE TIER 300mm range	Dimensions mm (wxdxh)
SHELFST10300	1000x300x400
SHELFST12300	1200x300x400
SHELFST15300	1500x300x400
SHELFST18300	1800x300x400

SINGLE TIER 350mm range	Dimensions mm (wxdxh)
SHELFST10350	1000x350x400
SHELFST12350	1200x350x400
SHELFST15350	1500x350x400
SHELFST18350	1800x350x400

DOUBLE TIER 300mm range	Dimensions mm (wxdxh)
SHELF3T10300	1000x300x700
SHELF3T12300	1200x300x700
SHELF3T15300	1500x300x700
SHELF3T18300	1800x300x700

DOUBLE TIER 350mm range	Dimensions mm (wxdxh)
SHELF3T10350	1000x350x700
SHELF3T12350	1200x350x700
SHELF3T15350	1500x350x700
SHELF3T18350	1800x350x700

TRIPLE TIER 300mm range	Dimensions mm (wxdxh)
SHELF3T10300	1000x300x900
SHELF3T12300	1200x300x900
SHELF3T15300	1500x300x900
SHELF3T18300	1800x300x900

TRIPLE TIER 350mm range	Dimensions mm (wxdxh)
SHELF3T10350	1000x350x900
SHELF3T12350	1200x350x900
SHELF3T15350	1500x350x900
SHELF3T18350	1800x350x900

# F-Shape Chef Racks



## F-SHAPE SINGLE TIER RACK, Heated with Sneeze Screen

- Heated by 300W light fittings
- Safety glass, angled sneeze screen
- Manufactured from stainless steel
- Supplied with a 13amp plug
- Dimmerswitch available

Model Specification	Dimensions mm (wxdxh)
SHELFST12350CFSC	1200x350x400
SHELFST15350CFSC	1500x350x400
SHELFST18350CFSC	1800x350x400

# Stainless Steel Storage Racks

# Ice Well / Urinal



**RACK3S/4S/5S**  
 Stainless Steel Fully Welded Storage Racks with 3/4/5 Shelves and Adjustable Feet

- Adjustable feet
- 400mm deep (will require a wall tie bar)
- Manufactured from stainless steel

Please Note: All fully assembled units have shelves spaced evenly. If you require a different configuration please specify when ordering.

Model Specification	Dimensions (wxdxh) mm
RACK3S12400	1200x400x 1200
RACK3S15400	1500x400x1200
RACK3S18400	1800x400x1200
RACK4S12400	1200x400x1500
RACK4S15400	1500x400x1500
RACK4S18400	1800x400x1500
RACK5S12400	1200x400x1800
RACK5S15400	1500x400x1800
RACK6S18400	1800x400x1800



**ICEWELL**  
 Stainless Steel Ice Well

- Manufactured from stainless steel
- Available in a range of bespoke sizes



**URN1800/2400**  
 Stainless Steel Urinal

- Manufactured from stainless steel
- Wall hung
- Drain to right or left – specify when ordering (waste outlet on right unless specified)
- Wipe clean stainless steel with attractive brushed finish

Drain plug to be specified on ordering - left or right side position

Model Specification	ICEWELL	URN1800	URN2400
Dimensions mm (wxdxh)	BESPOKE	1800x280x630	2400x280x630



Tool Box

Stainless Steel Drawer Unit



TCAB

Stainless Steel Lockable Tool Cabinet

- Available in a range of sizes
- Anti-tilt locking system, one key locking system
- Option to have runners with load capacity of up to 50kg (Drawer width dependant)
- Removable kick plinths to enable a pallet truck to slide under
- Can be produced in 430 or 304 grade stainless steel



DRAWER3600 / DRAWER3700 /  
DRAWER4600 / DRAWER4700

Stainless Steel Drawer Unit

- Manufactured from stainless steel
- Units have a 115mm gap to the back to allow for pipe work
- The top of the unit has a 50mm upstand and a 15mm return to the wall
- Fully galvanized internal structure
- Available in centre and wall options - Add a 'C' to code if centre required
- Drawers are 535mm left to right and 500mm front to back. 3 drawer is 150mm deep, 4 drawer is 112mm deep
- Also available with drawer locks



Model Specification	TCAB
Dimensions mm (wxdxh)	Bespoke Models Available up to 1325x700x1436

Model Specification	DRAWER3600	DRAWER3700	DRAWER4600	DRAWER4700
Dimensions mm (wxdxh)	700x600x900	700x700x900	700x600x900	700x700x900

# COSHH Cupboards

# 3 Door Base Cabinets



**COSHS/D**  
 Stainless Steel COSHH Cupboard

- Manufactured from stainless steel
- Height adjustable feet
- Supplied with 3 fully adjustable perforated shelves
- Locks available on request
- 2 heights of cupboard available



**3DBC**  
 Stainless Steel 3 Door Base Counter Cabinet

- Manufactured from stainless steel
- Internal sectionalised shelves
- 2 and 4 door designs also available
- Locking doors available
- Larger sizes available

Model Specification	COSHS900	COSHS1800	COSHD900	COSHD1800
Dimensions mm (wxdxh)	600x600x900	600x600x1800	900x600x900	900x600x1800

Model Specification	3DBC
Dimensions mm (wxdxh)	1500x750x900

# Stainless Steel Hinged Wall Cupboard



- WCH**  
**Stainless Steel Hinged Wall Cupboard**
  - Manufactured from stainless steel
  - Complete with 1 internal shelf, 2 positions
  - Wall mounted
  - Mounting hole to rear
  - Accessories available

Accessories
Description
Sloping Cupboard Tops
Additional Internal Shelves
Door Locks (per door)



Model Specification	WCH450	WCH600	WCH750
Dimensions mm (wxdxh)	450x330x600	600x330x600	750x330x600

# Stainless Steel Sliding Door Wall Cupboard



- WCS**  
**Stainless Steel Sliding Door Wall Cupboard**
  - Manufactured from stainless steel
  - Complete with 1 internal shelf, 2 positions
  - Wall mounted
  - Mounting hole to rear
  - Accessories available

Accessories
Description
Sloping Cupboard Tops
Additional Internal Shelves
Door Locks (per door)

Model Specification	WCS900	WCS1200	WCS1500	WCS1800
Dimensions mm (wxdxh)	900x330x600	1200x330x600	1500x330x600	1800x330x600



## Dressing / Instrument Trolleys

## PPE Dispensing Units



### HC DT450

#### Dressing / Instrument Trolleys

- Manufactured from stainless steel
- Also available in medical grade stainless steel
- Optional double sided shelves
- Fully welded frame
- Maximum load per shelf: 50kg
- Pressed steel anti-static non-marking castors



### HCLGT750

#### Light Duty General Trolleys

- Manufactured from stainless steel
- Also available in medical grade stainless steel
- Fully welded frame
- Maximum load per shelf: 75kg
- Pressed steel anti-static non-marking castors



### HCHGT1000

#### Heavy Duty General Trolleys

- Manufactured from stainless steel
- Also available in medical grade stainless steel
- Fully welded frame
- Maximum load per shelf: 100kg
- Pressed steel anti-static non-marking castors



### HC3/4SECTION

#### Apron / Glove / Mask Dispensing Unit

- Manufactured from stainless steel
- Also available in medical grade stainless steel
- Locks available on request



Model Specification	HC DT450	HCLGT750	HCHGT1000
Dimensions mm (wxdxh)	450x450x870	750x450x870	1000x550x870

Model Specification	HC3SECTION	HC4SECTION
Dimensions mm (wxdxh)	610x290x220	280x90x570

## WARRANTY POLICY

The manufacturer's warranty is only valid in the UK mainland. Northern Ireland, Western Isles, Inner Hebrides, and Islands are parts only warranty.

Please be aware that the warranty starts from the date of purchase from Parry and not the sale or installation date (Please note that should a unit be replaced through warranty; the warranty start date would remain unchanged).

All fabricated products are covered by a 1-year warranty only – this includes canopies and fan packs.

To be eligible for a 2-year warranty, products must be serviced at least once after the first 12 months of purchase.

All service calls will be carried out Monday to Friday between the access times provided by the customer.

Warranty is invalid if your equipment has not been installed in accordance with the manufacturer's instructions. Misuse, alteration, or unauthorised repairs of the equipment will also invalidate the warranty.

During the warranty period it is Parry's discretion whether to repair or replace the equipment.

The warranty only applies if the equipment has been used in a professional manner following the manufacturer's instructions and maintenance guidelines.

The warranty covers defects in the material and component failure only. We are not liable for trading loss, loss of perishable items, water damage or loss due to injury or fire damage.

Please have your model number ready before placing a warranty call.

All warranty requests must be submitted to [warranty@parry.co.uk](mailto:warranty@parry.co.uk).

Non -warranty and aborted calls are chargeable with a minimum charge of £120.

Failure to pay warranty charges will result in your warranty being placed on hold until any outstanding invoices are settled. Any issues regarding the raised charges should be put in writing to our warranty department within 48 hours of invoice date for further investigation.

We reserve the right to charge for replacement products where the original is proven to be non-faulty.

### NOT COVERED UNDER WARRANTY

Fault due to incorrect installation, poor maintenance or equipment abuse.

Equipment not maintained, clean and fit for use, or covered in food debris.

Resetting of equipment or circuit breakers.

Faulty electrics – e.g. a customer's plug socket, plug wiring, junction box fault, wrong fuse.

Products must be serviced after first 12 months to be eligible for the 2-year warranty.

Foil used on racks, blockages and lime scale issues.

Consumable items such as lamp fittings, bulbs and door seals.

Accidental damage (including glass and ceramic tops).

Excessive carbon build-up on griddle plates or overuse of lava rock on chargrills (recommended use by Parry is no more than 2kg).

Appliances that have been installed in mobile trailers are covered by parts only warranty for 24 months.

Extraction canopies are sold with parts only warranty on the fans and speed controllers for 12 months. If parts are found to be faulty through lack of cleaning of the extraction canopy, they will be chargeable. The equipment should be installed by a competent person who is aware of the design, performance, and the capacity of the ventilation system so they can ensure adequate ventilation.

All of the above points are not covered by warranty and any costs incurred, because of the above, will be forwarded to the parties responsible for placing the call.

## RETURNS POLICY

### RETURNS PROCESS

As per section 11 of our Terms and Conditions, all items that are returned MUST be authorised prior by calling our Sales office. You will be provided with a returns authorisation number which will need to be recorded on the outside of the return package. Any goods returned without the visible returns number will not be accepted and will be returned with your courier. Please note: non standard Flexi-Serve units and all canopies are non-returnable. Equipment returns are subject to a 25% or £75 charge, whichever is the greatest. Spares returns are subject to a 25% or £30 charge, whichever is the greatest.

### GOODS ORDERED IN ERROR

Please note we will not accept goods back that have been purchased more than 48hrs from the date of invoice. The customer will be required to return the goods

at their own cost, directly to Parry in A1 condition and in the original packaging. The goods will be subject to a handling charge of 25% or £75, whichever is the greatest. If however the goods arrive back to us damaged then a credit will not be raised, the goods will remain the property of the customer and will need to be collected from Parry at the customer's expense.

### GOODS DAMAGED IN TRANSIT

All claims for damages must be reported within 24 hours of delivery to enable us to make a claim, any reported after this time cannot be replaced so please check the POD if necessary.

### FAULTY GOODS

Customers should call our Sales team on **01332 875544** at the time an item is discovered to be faulty to speak to our warranty team.





# TERMS AND CONDITIONS

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 Catering Equipment (Midlands) Ltd, Registered number 10439825 Registered Address: Town End Road Draycott Derby 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, packaging, and surcharges for agent fees 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

# TERMS AND CONDITIONS

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.

## 10. WARRANTY

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 Contract

Then

10.1.5 in the case of all Parry branded Catering Equipment including stainless steel fabricated goods: excluding all gas powered appliances not permanently installed in a static non-combustible structure incorporating concrete or brick foundations in which case the Company's obligation under this condition is limited to the supply of free spare parts only; within a period of 24 months (12 months for stainless steel fabricated goods, including canopies) from the date of delivery to a Parry Customer. The warranty may be withdrawn if the equipment has not been installed and maintained as per the manufacturer's instructions.

10.1.6 In the case of Parry Fabrications and associated accessories (including canopies) goods within a period of 12 months from the date of delivery to a Parry customer.

The Company shall:

10.1.1 Repair the Goods; or

10.1.8 If the sole opinion of the Company, the Goods cannot be repaired, replace the Goods with goods which are in accordance with the Contract. We reserve the right to charge for replacement products where the original is proven to be non-faulty.

10.2. Condition 10.1 ("the Warranty") 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 Warranty.

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, accidental damage, 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 Warranty 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 Warranty.

10.9. The Warranty 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 Warranty;

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.

10.9.6. The Company shall not be liable for any additional costs incurred accessing the goods with an alleged failure or defect, as a placement or positioning the Goods by the Buyer.

## 11. RETURN OF GOODS



TERMS AND CONDITIONS

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 (Warranty to replace) or through any error on the part of the Company. Flexi-Serve units and canopies are non-returnable. Equipment returns are subject to a 25% or £75 charge, whichever is the greatest. Spares returns are subject to a 25% or £30 charge, whichever is the greatest.

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 4.00 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.

PARRY CATERING EQUIPMENT (MIDLANDS) LTD  
Conditions of Sale for Fabrications

BESPOKE FABRICATIONS:

(1) Cancellation of Purchase Orders on Bespoke Fabrications:-

(a) P/Os may be cancelled at any time before the O/A has been issued without incurring any cost.

(b) P/Os may be cancelled up to 24 hours after a drawing has been produced for sign off without incurring any cost.

(c) P/Os cancelled within 24 hours of drawing sign off will be subject to a charge relative to the number of drawings produced.

(d) We reserve the right to charge for cancellation after 24 hours of sign off relative to production costs incurred.

(2) Alterations to Purchase Orders on Bespoke Fabrications:-

(a) P/Os may be altered up to 24 hours from the issue of the O/A without incurring any cost.

(b) Alterations made following the issue of 2 drawings will be subject to a £35 charge for each subsequent drawing provided.

References

Please find a range of useful information that will help you when purchasing your Parry Products.

Gastronorm Pan Sizes



Conversion Tables

Volume - Imperial to Metric	
1 fluid ounce	= 28.41 millilitres
1 pint	= 568.26 millilitres
1 pint	= 0.568 litres
1 gallon	= 4.546 litres
1 barrel	= 163.66 litres

Temperature - Fahrenheit to Celsius	
100 °F	= 37 °C
150 °F	= 65 °C
200 °F	= 93 °C
250 °F	= 121 °C
300 °F	= 150 °C
350 °F	= 180 °C
400 °F	= 200 °C
450 °F	= 230 °C

Dimensions - Imperial to Metric	
1 inch	= 2.54 centimetres
1 foot	= 30.49 centimetres
1 yard	= 91.44 centimetres
1 yard	= 0.914 metres
1 mile	= 1609.3 metres
1 mile	= 1.609 kilometres

BTU to kW - Conversion	
1 kW	= 3,412 BTU/h
1 BTU/h	= 0.0002930 kW

Gas Supply Pressures	
LPG (Propane)	= 37mb
Natural Gas	= 20mb

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