

**NPWB2****ELECTRIC WET BAIN MARIE**

Excellent for keeping foods at ready-to-serve temperatures, the Parry NPWB2 electric wet bain marie is ideal for mobile caterers, restaurants, cafes and pubs. Made from high grade stainless steel and featuring a front mounted easy-drain valve, the unit is user-friendly and effortless to clean. Temperature is regulated by the simple responsive thermostat control dial, and the unit is supplied with stainless steel pots and lids as standard.



Unpacked weight (kg)	14
Packed weight (kg)	17
Dimensions (w x d x h) mm	300 x 600 x 360
Polished plate dimensions (w x d) mm	n/a
Pot capacity	2 x 4 litre (supplied)
Cooking zones	2
Wet or dry	Wet
Plug	Yes
Power rating	3kW
Warranty	2 years

## KEY FEATURES

- Thermostat control
- Supplied with two x 4 litre bain marie pots with lids
- Fitted with drain tap
- Made from high grade stainless steel
- Temperature range 30–80°C
- This is a counter top unit, but stands are available
- Supplied with a 13amp plug

## AVAILABLE ACCESSORIES

- Additional round pots BAMA00018
- Stands

## BUILT FOR PURPOSE IN BRITAIN

With a 40-year heritage steeped in British craftsmanship, we specialise in bespoke stainless steel catering equipment. Supporting the UK economy – 95% of our products are manufactured at our Draycott factory – we believe in high quality equipment designed for daily use.

We're committed to collaborating with you, and we're constantly looking for ways to help you achieve maximum benefit from your relationship with us. That's the philosophy behind the Parry Partnership, which we've created to ensure that we exceed your requirements and help drive the growth of your business.



## WARRANTY AND SPARES ARE BACK IN-HOUSE

After listening to your views and taking on board your feedback, we took the decision to bring our warranty service back in-house. What's more, we've extended it to two years (including parts and labour) across all Parry products.

[info.parry.co.uk/the-parry-warranty](http://info.parry.co.uk/the-parry-warranty)

And with spares in-house, too, we're able to provide a complete after-sales service, combining exceptional value and speedy delivery. As a result, you have a direct link to our factory floor, which means you'll bid a permanent farewell to supply chain hassle.

[info.parry.co.uk/parry-commercial-catering-spares](http://info.parry.co.uk/parry-commercial-catering-spares)



For more information or to discuss your catering equipment requirements with us, contact us on **01332 875544** or email [enquiries@parry.co.uk](mailto:enquiries@parry.co.uk).

[www.parry.co.uk](http://www.parry.co.uk)

