

C2LU**TWO LAMP CARVERY SERVERY**

This attractive and versatile Parry C2LU is the perfect solution for keeping foods at hygienic and ready-to-serve temperatures. Constructed with sturdy and easy-to-clean stainless steel, the two-lamp servery unit is perfect for buffets, carveries and other self-service food outlets. With a compact width, the hot plate has ample room for serving food in gastronorm pans or other cookware – and the easily adjustable temperature control makes this unit straightforward to operate.



Unpacked weight (kg)	14
Packed weight (kg)	17
Dimensions (w x d x h) mm	795 x 475 x 725
No. of plated meals	n/a
Plug	1
Overall power rating	900W
Warranty	2 years

KEY FEATURES

- Simmerstat controlled
- Base heated by a 400w element and two x 250w lamps which supply both illumination and heat
- Supplied with a perspex sneeze screen
- Lamps are silver to add to the modern look
- Made from high quality stainless steel
- Supplied on a 13amp plug

AVAILABLE ACCESSORIES

- Dimmer switch CONTRLQLD

BUILT FOR PURPOSE IN BRITAIN

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

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



WARRANTY AND SPARES ARE BACK IN-HOUSE

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

info.parry.co.uk/the-parry-warranty

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

info.parry.co.uk/parry-commercial-catering-spares



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

www.parry.co.uk

