

**AMB18P****AMBIENT CUPBOARD WITH PASS-THROUGH**

The Parry AMB18P ambient pass through cupboard is both strong and aesthetically pleasing. The removable sliding doors make it easy to clean and it's double skinned with an exterior that's cool to touch. The unit has four strong castors, two of which are lockable.



Unpacked weight (kg)	128.5
Packed weight (kg)	148.5
Dimensions (w x d x h) mm (including handles and bumpers)	1800 x 650 x 900
No. of plated meals (based on 9 inch plates)	108
Overall power rating	n/a
Warranty	2 years

## KEY FEATURES

- Flat top pass through ambient cupboard
  - Sliding doors fitted with bottom mounted nylon rollers
  - Doors and door channel are easily removable for cleaning
  - Re-inforced sectionalised shelves in two parts
  - Worktop reinforced with a heavy duty box section chassis to make it completely rigid so it is another workspace that can be utilised
  - Supplied on castors: two unbraked, two braked
  - Made from high quality stainless steel
  - Double skinned stainless steel
- Unit has a 50mm square profile top to sit with back of house tables and sinks

## AVAILABLE ACCESSORIES

- Corner bumpers BUMP
- Single, double or triple shelf chef racks (heated or ambient)
- Single shelf heated chef rack with sneeze screen
- Vinyl wrapping
- Push handle PUSHH

## 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)

