



**Mobile Flat Top Serveries with/without gantries &
Mobile Bain Marie Serveries with/without gantries**

MSF9/MSF12/MSF15/MSF18. MSF9G/MSF12G/MSF15G/MSF18G
MSB9/MSB12/MSB15/MSB18/MSB9G/MSB12G/MSB15G/MSB18G



British Built for Purpose.





Welcome to Parry

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 Inspection Body** 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 and are tailored and compliant to your specific industry sector. All our products are 4E Compliant and meet EU & UK regulations, where applicable. The Parry brand stands for quality, reliability and value.

Our British designed products have been created by our expert in-house development team and manufactured to exacting standards using Industry specified grade of European stainless steel and holding relevant EU & UK certification for all product.

ISO9001 certification and continual investment in the training and development of our highly skilled, artisan workforce means that our clients have genuine peace of mind that they are buying hand crafted, quality products supported by five-star customer service. All Parry products meet EU regulations for their respective sector.

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 equipment and furniture are manufactured in our 45,000 sq ft manufacturing facility in Draycott, Derbyshire in England's industrial heartland. 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 product information can be found here, in our brochure or on our website **www.parry.co.uk**.

You have my personal commitment that Parry will exceed your expectations. 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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Parry Catering Equipment (Midlands) Ltd, Town End Road, Draycott, Derby, DE72 3PT.
Sales Tel: 01332 875544



Product Overview

MSF/MSFG Models






The Parry flat top servery units are constructed from high grade stainless steel, which is both hygienic and incredibly robust. The units have four strong castors – two of which are lockable – and are built with removable sliding doors for easy cleaning. All the servery units come with thermostatically controlled hot cupboard with a temperature display.

Gantry version available which will heat from above over the products placed on the top working surface.

MSB/MSBG Models

The Parry Bain Marie servery units are constructed from high grade stainless steel, which is both hygienic and incredibly robust and equipped with a wet or dry thermostatically controlled well that can take 150mm GN containers. The units have four strong castors – two of which are lockable – and are built with removable sliding doors for easy cleaning. All the servery units come with thermostatically controlled hot cupboard with a temperature display. Gantry version available which will heat from above over the products placed on the top working surface.

These units lead the industry in:

-  Design and aesthetic appeal
-  Performance
-  Power
-  Functionality
-  After sales support





Product Overview

MSF Models

Features	MSF9	MSF12	MSF15	MSF18
Unpacked weight (kg)	75.5	96	105	115
Packed Weight (kg)	92.5	116	125	135
Dimensions (w x d x h) mm (including handles and bumpers)	975 x 665 x 900	1275 x 665 x 900	1575 x 665 x 900	1875 x 665 x 900
No. of plated meals (based on 9 inch plate)	54	72	90	108
No of shelves	2 shelves (1 adjustable)			
Cupboard temperature range	30°C – 80°C			
Plug	1 Plug	1 Plug	1 Plug	1 Plug
Overall power rating	1.5kW	1.5kW	1.5kW	1.5kW
Warranty	2 years	2 years	2 years	2 years

MSFG Models

Features	MSF9G	MSF12G	MSF15G	MSF18G
Unpacked weight (kg)	72.5	96	105	115
Packed Weight (kg)	92.5	116	125	135
Dimensions (w x d x h) mm (including handles and bumpers)	975 x 665 x 900 (1356 with gantry)	1255 x 665 x 900 (1356 with gantry)	1575 x 665 x 900 (1356 with gantry)	1875 x 665 x 900 (1356 with gantry)
No. of plated meals (based on 9 inch plate)	54	72	90	108
No of shelves	2 shelves (1 adjustable)			
Cupboard temperature range	30°C – 80°C			
Plug	1 Plug	1 Plug	1 Plug	1 Plug
Overall power rating	2.1kW	2.4kW	2.7kW	2.7kW
Warranty	2 years	2 years	2 years	2 years



Product Overview

MSB Models

Features	MSB9	MSB12	MSB15	MSB18
Unpacked weight (kg)	75.5	79.5	105	115
Packed Weight (kg)	95.5	99.5	125	135
Dimensions (w x d x h) mm (including handles and bumpers)	975 x 665 x 900	1275 x 665 x 900	1575 x 665 x 900	1875 x 665 x 900
No. of plated meals (based on 9m inch plate)	54	72	90	108
No of shelves	2 shelves (1 adjustable)			
Cupboard temperature range	30°C – 80°C			
1/1GN containers spaces	2	3	4	5
Bain Marie temperature range	30°C – 80°C			
Plug(s)	1 Plug	1 Plug	2 Plugs	2 Plugs
Overall power rating	2.9kW	2.9kW	4.3kW	4.3kW
Warranty	2 years	2 years	2 years	2 years



Product Overview

MSBG Models

Features	MSB9G	MSB12G	MSB15G	MSB18G
Unpacked weight (kg)	75.5	79.5	105	115
Packed Weight (kg)				
Dimensions (w x d x h) mm (including handles and bumpers)	975 x 665 x 900 (1356 with gantry)	1275 x 665 x 900 (1356 with gantry)	1575 x 665 x 900 (1356 with gantry)	1875 x 665 x 900 (1356 with gantry)
No. of plated meals (based on 9m inch plate)	54	72	90	108
No of shelves	2 shelves (1 adjustable)			
Cupboard temperature range	30°C – 80°C			
1/1GN containers spaces	2	3	4	5
Bain Marie temperature range	30°C – 80°C			
Plug(s)	2 Plugs	2 Plugs	2 Plugs	2 Plugs
Overall power rating	3.5kW	3.8kW	5.5kW	5.5kW
Warranty	2 years	2 years	2 years	2 years



Safety Instructions

**IMPORTANT, PLEASE READ INSTRUCTIONS FULLY BEFORE USE.
ENSURE THE APPLIANCE IS ISOLATED FROM THE POWER SUPPLY BEFORE INSTALLING,
CLEANING OR MAINTAINING.**

This appliance has been designed to keep food warm and therefore during its use parts of the appliance will become very hot. All personnel must be given appropriate supervision and training in the safe use of this appliance.

**ALL APPLIANCES OTHER THAN THOSE FITTED WITH A SEALED MOULDED PLUG MUST BE
FITTED BY A QUALIFIED ELECTRICIAN, IN ACCORDANCE WITH CURRENT REGULATIONS.**

The unit should be installed in compliance with the INSTALLATION INSTRUCTIONS and the NATIONAL REGULATIONS in force at the time. Particular attention should be paid to the Health and Safety at Work Act.

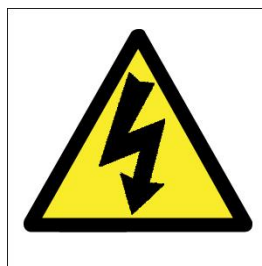
To prevent shocks, all appliances whether gas or electric, must be earthed.

To avoid scratching the highly polished exterior surface of this equipment whilst in transit, the protective film on the exterior surfaces has NOT been removed.

It is IMPORTANT that this protective film is peeled off before the equipment is used.



Installation Instructions



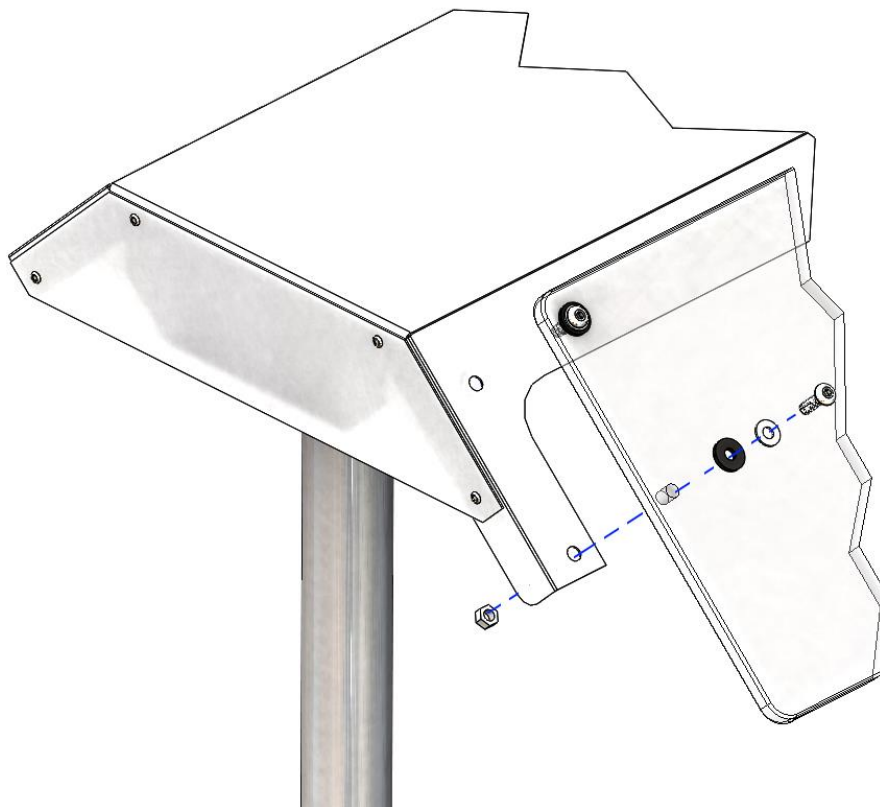
ELECTRICAL INSTALLATION






**ALL APPLIANCES OTHER THAN THOSE FITTED WITH A SEALED MOULDED PLUG MUST BE
FITTED BY A QUALIFIED ELECTRICIAN, IN ACCORDANCE WITH CURRENT REGULATIONS**



Installation Instructions

Fitting the glass to units with gantry





-  Using the kit of screws supplied (4 x Screws, 4 x Metal Washer, 4 x Rubber Washer, 4 x Nuts per glass panel)
-  Place the screw thru the metal washer, then through the rubber washer through the glass hole and then through the gantry.
-  Secure with the nut on the under side of the gantry.
-  Using the allen key tighten the screw from the front.
-  Repeat the steps for the remaining fixings.



Operating Instructions

Cabinet



-  Plug machine in to power supply. The red indicator light will show to indicate power to the unit.
-  Turn the cabinet dial to the required setting, the right-hand side green lamp will show indicating power to the element, this will extinguish when the desired temperature is reached.

This procedure will be repeated automatically as the thermostat maintains a constant temperature. The cabinet temperature is shown on the digital display on the fascia

When loading the machine please leave some space around the rack to give good airflow, never cover racks with tin foil, otherwise the efficiency of the machine will be reduced.

Quartz Lamp Gantry

Units which have a quartz lamp gantry, have two mains power cables.

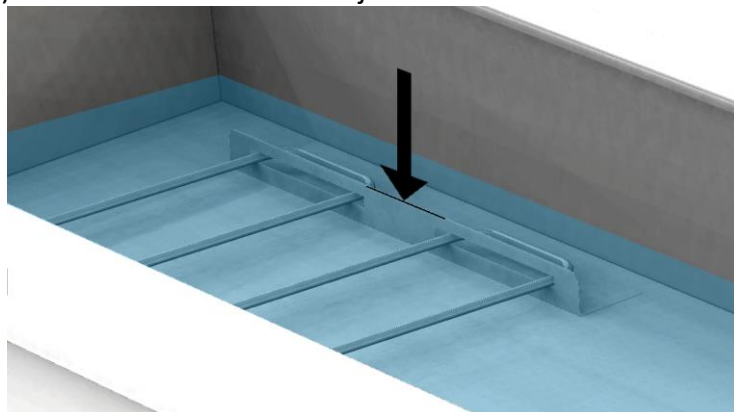
-  Ensure both power cables are plugged in to the mains and turned on
-  To turn on the lamp gantry use the on/off switch labelled lamp, on the fascia.

Bain Maries

If the unit has a bain marie it can be used either wet or dry.





Please note that if the bain marie is being used wet, please ensure the drain tap is closed before filling the bain marie tank with water.

-  (Wet Only) Fill the bain marie tank to just over the rear element stand.





Operating Instructions

-  For initial heat up turn bain marie dial to the high setting until the green light extinguishes (dry approximately 15 mins, wet approximately 60 mins)
-  The green lamp will illuminate showing there is power to the element, this will not extinguish on this setting.
-  After this period turn the control to the desired heat setting, the green lamp will extinguish when the desired temperature is reached. This procedure will be repeated automatically as the simmerstat maintains a constant temperature.
-  Place the hot food into the containers and replace the cover.

Customers are asked to note that the bigger the bain marie the longer it will take to heat up. The bain marie will heat up faster if used dry.









MSB18 will provide the best performance when used wet.

On the 1800mm unit, if used wet the heat up time is expected to be around two hours. This process can be sped up by filling the bain marie with hot water.



Cleaning Instructions

The appliance should be cleaned after every use.

-  Allow unit to cool down before cleaning
-  Turn off unit at the mains power.
-  With the containers removed wipe down the machine with a soft cloth, do not use abrasive materials.
-  Stainless steel cleaners maybe used and cleaning instructions on the product must be adhered to
-  To clean inside the cabinet, the doors can be removed. Simply take hold of the handle on the door and supporting the other side of the door lift the door upward until the bottom of the door clears the bottom rail of the cabinet. Then tilt the door so the bottom of the door comes forward, this allows the door to slide down and away from the unit
-  The inner shelves and element cover can be removed when both the doors have been taken out. Please note that the element cover must be replaced before attempting to use the unit.
-  The drain tap on the front of the fascia can be used to drain the bain marie tank
-  Never clean the unit with water jets.



Maintenance and service must only be undertaken by a qualified electrician.



For more information on buying spares visit:

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



Fault Finding

Fault	Check	Solution
Main lamp does not illuminate	<ol style="list-style-type: none">1. Check unit is plugged into mains supply and the socket is switched on.2. Check the fuse in the plug.3. Try a different socket4. If the unit has been permanently connected to a fused switch, ask a qualified electrician or competent person to check the connections.	If the problem remains, please contact your distributor



Service Information

This appliance should be routinely serviced to prolong its lifetime. Parry recommends that the appliance is serviced every 12 months by a Parry authorised engineer. Failure to service your product within the initial 12 month warranty period will cause the 24 month warranty to become void.

If the supply cord becomes damaged, it must be replaced by the manufacturer, it's service agent, or a similarly qualified person.

Enhanced 2 Years Warranty

Parry Catering (Midlands) Ltd offer an enhanced warranty of two years (including parts and labour) on all of the Parry manufactured products. To take advantage of this you should register your warranty by logging onto the company website and filling out our simple form.

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

If you have any issues with your product and wish to request a warranty call you can contact our friendly team who will organize a Parry approved service engineer to attend and fix your problem.

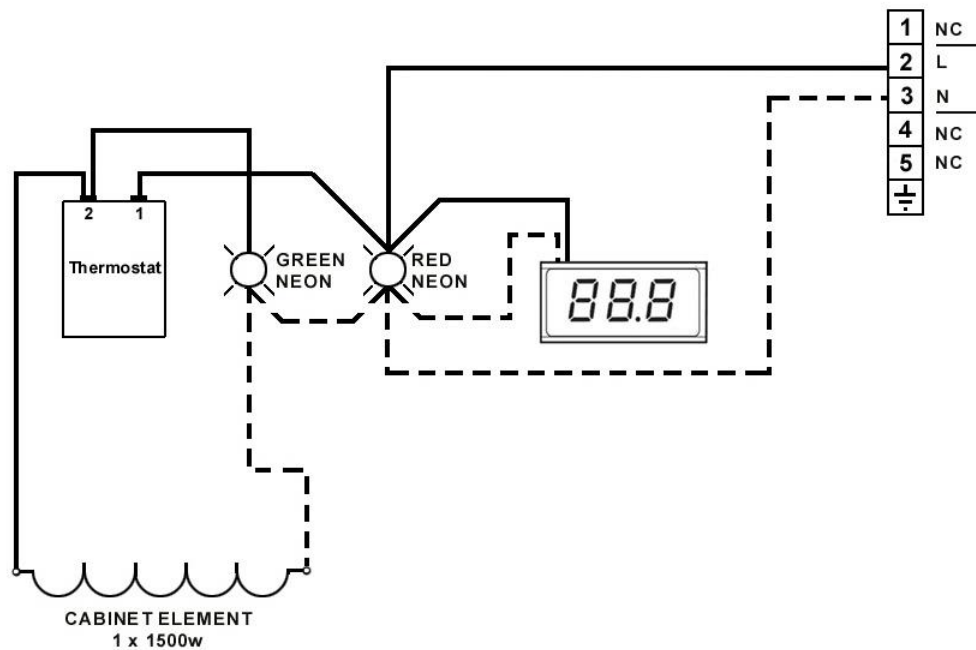
All warranty requests can be sent to warranty@parry.co.uk alternatively call our warranty department for technical assistance on **01332 875544**



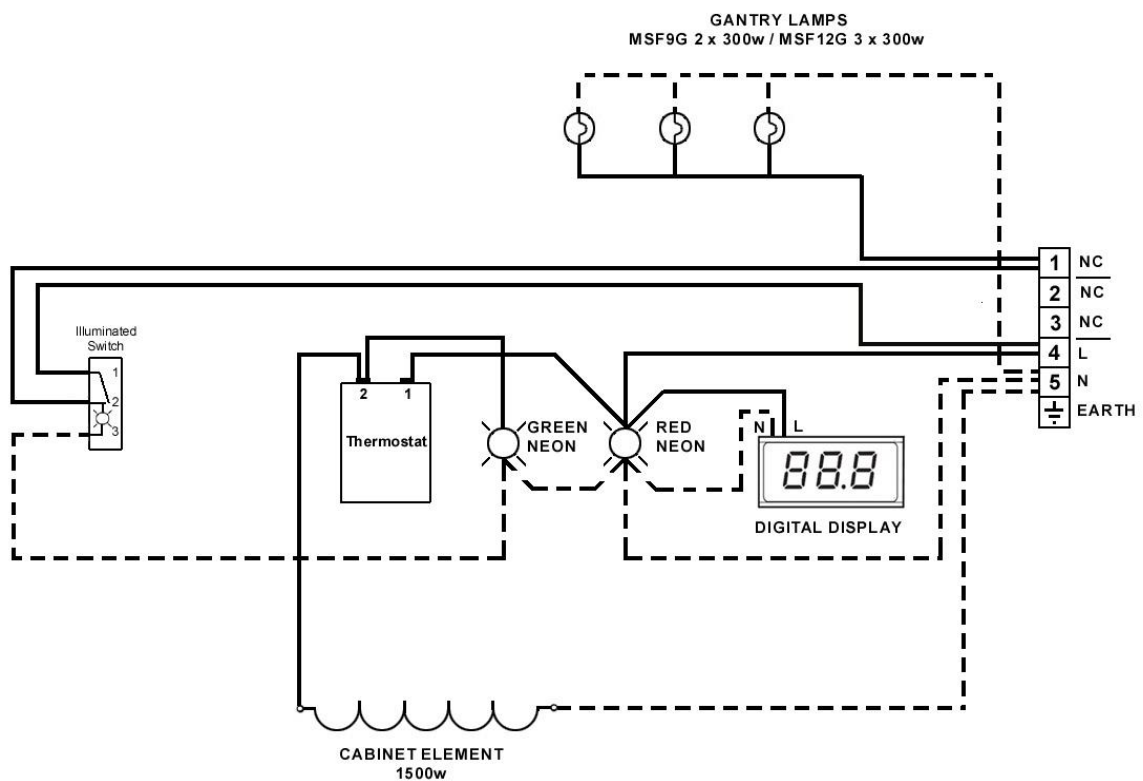


Wiring Diagram

Models: MSF9 / MSF12 / MSF15 / MSF18



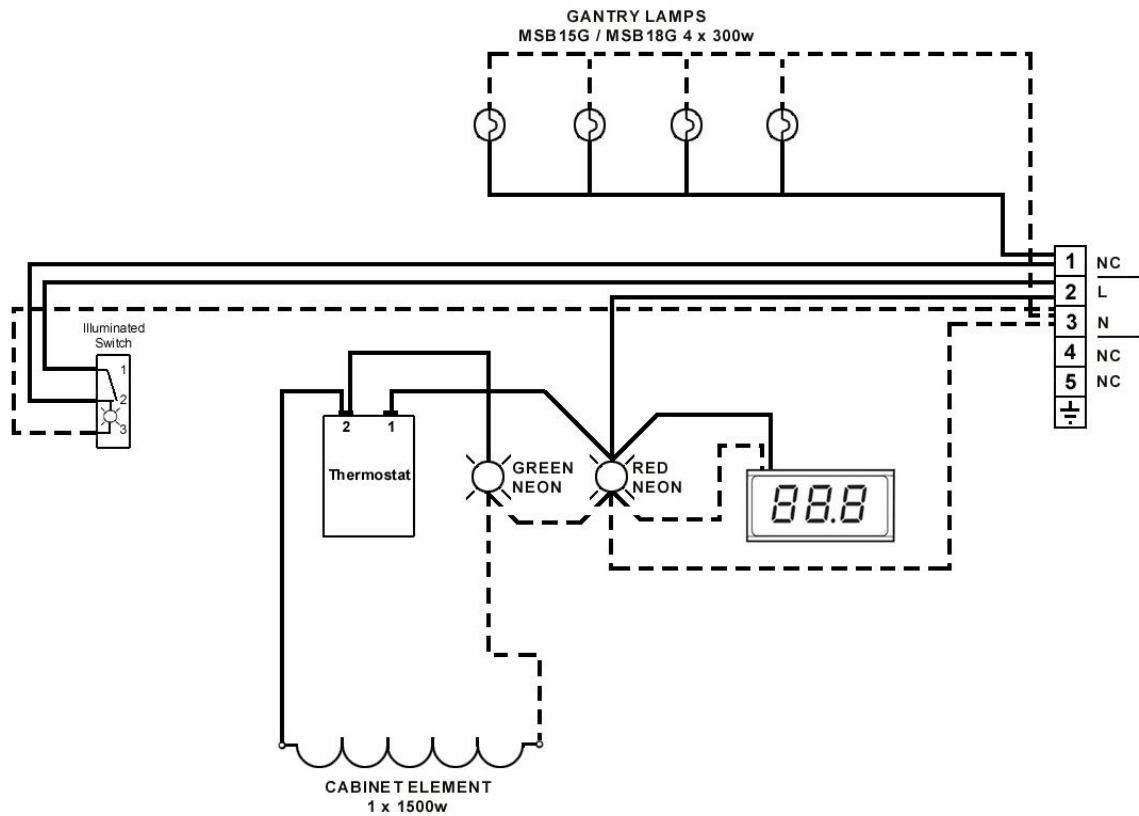
Models: MSF9G / MSF12G



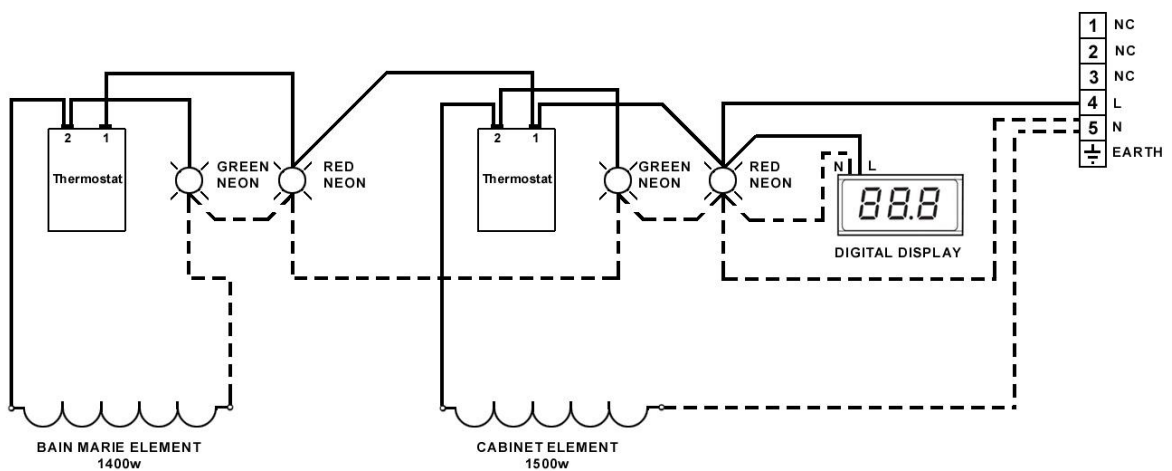


Wiring Diagram

Models: MSF15G / MSF18G



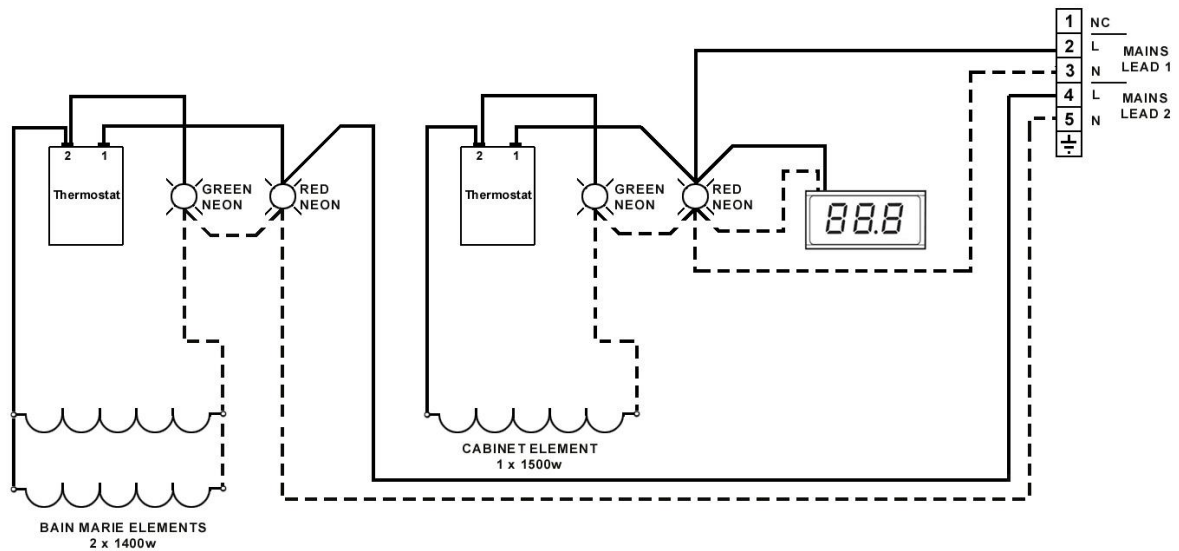
Models: MSB9 / MSB12



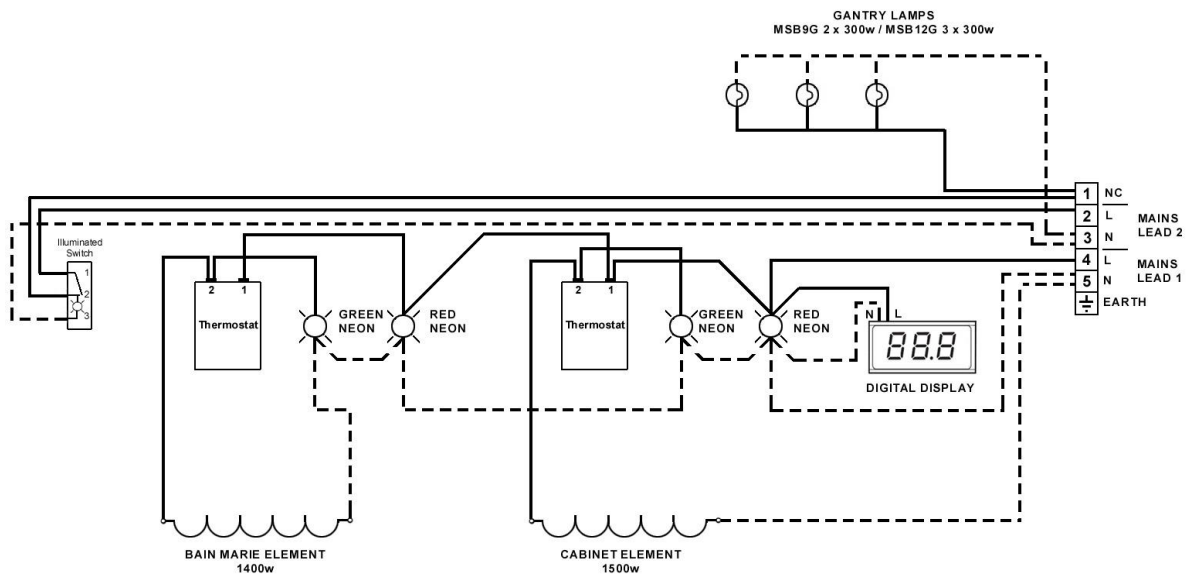


Wiring Diagram

Models: MSB15 / MSB18



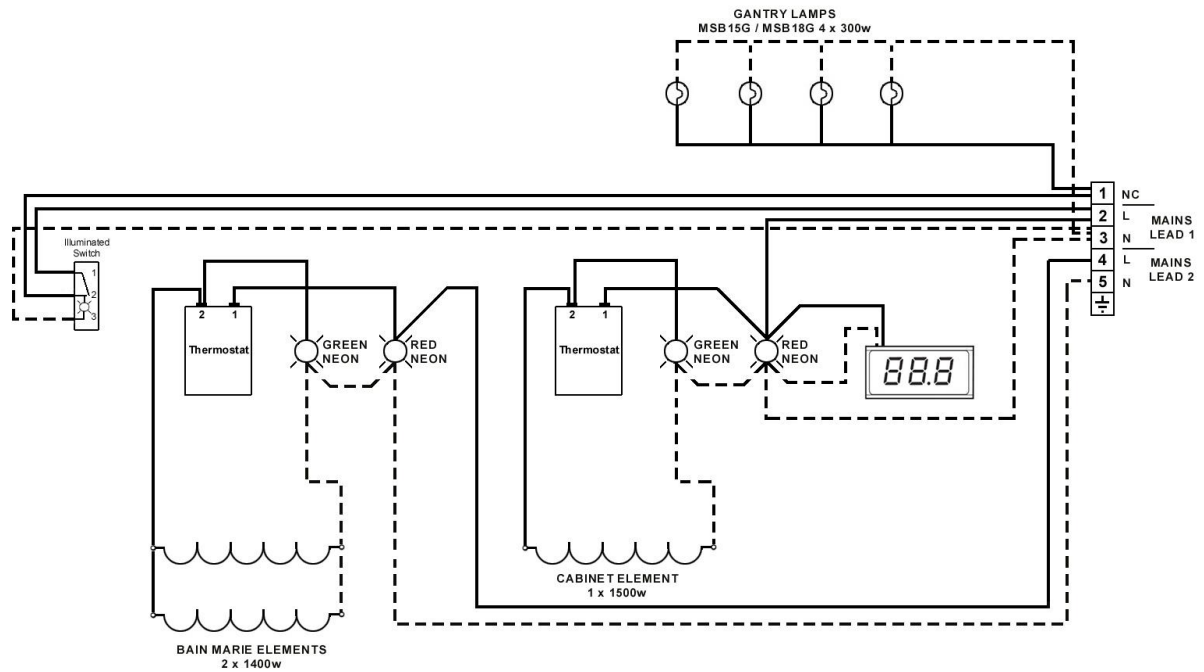
Models: MSB9G / MSB12G





Wiring Diagram

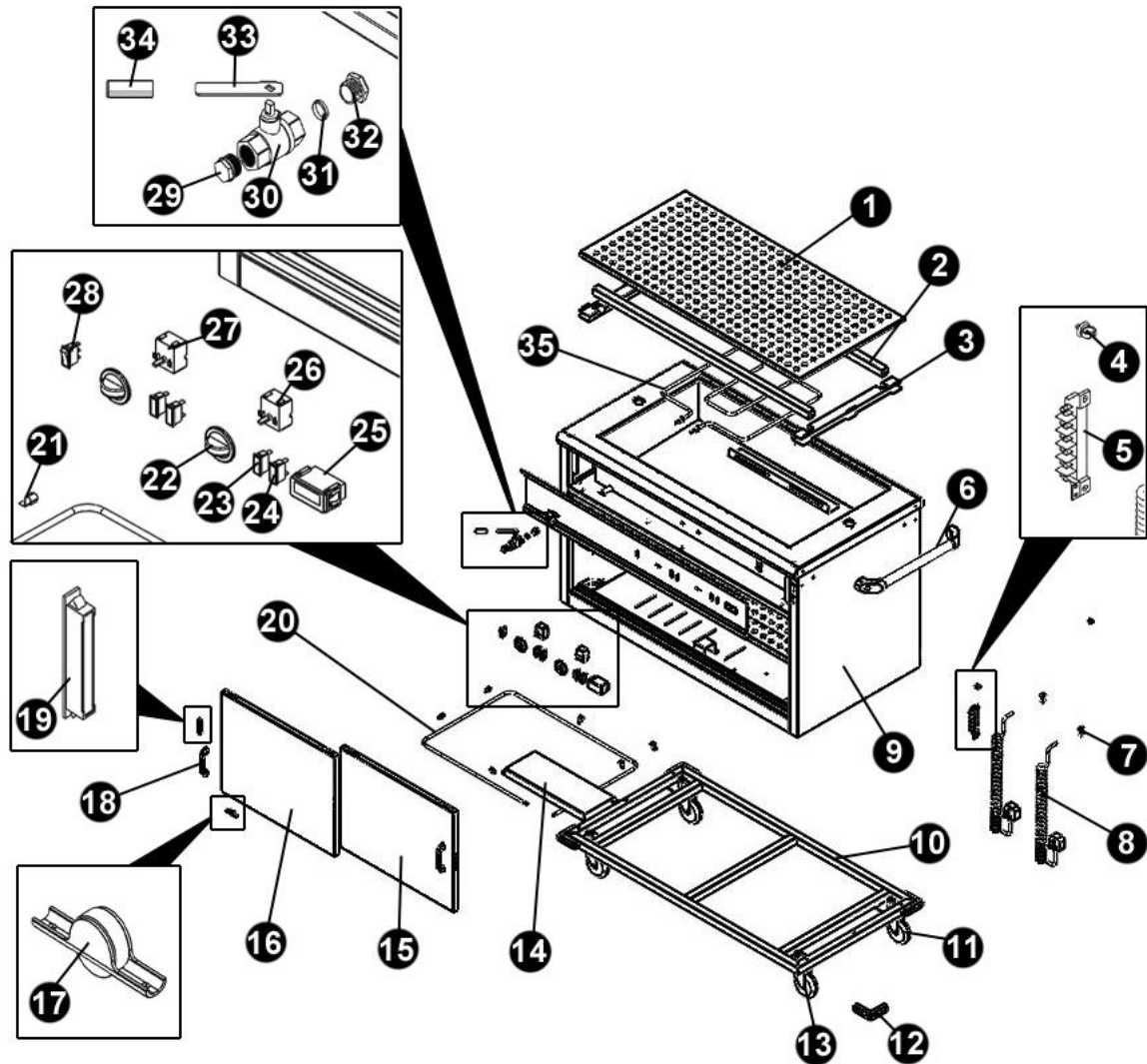
Models: MSB15G / MSB18G





Exploded View

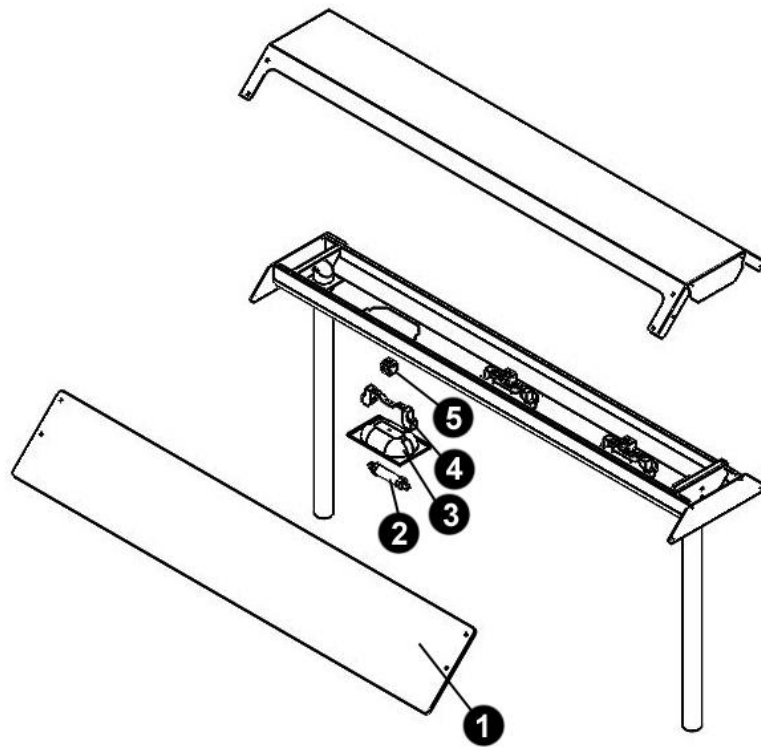
MSB12G Exploded View Show Below



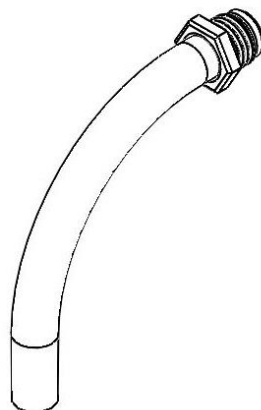


Exploded View

MSB12G Exploded View Show Below



External Drain Tube Assembly





Parts List

MSB Range

Part Number	Description	MSB9/MSF9	MSB12/MSF12	MSB15/MSF15	MSB18/MSF18
1	*Shelf	*No Code	*No Code	*No Code	*No Code
2	*Shelf Support Bar	*No Code	*No Code	*No Code	*No Code
3	Shelf Support	*No Code	*No Code	*No Code	*No Code
4	Cable Clip	CABLECLIP			
5	Terminal Block	TB6POLETB			
6	Push Handle	PUSHHANDLE			
7	Cable Bush	BUSR06003 As from 24/3/21 GLAND0M16 & LOCKNTM16			
8	Coiled Mains Cable	FLEXBK13A			
9	*Cabinet	*No Code	*No Code	*No Code	*No Code
10	Chassis	CHASSIS1	CHASSIS2	CHASSIS4	CHASSIS6
11	Braked Castor	CASTOR100BHD From Oct 2021 use CASTOR100BHD/C			
12	Corner Bumper	CORNBUMPER			
13	Unbraked Castor	CASTOR100SHD From Oct 2021 use CASTOR100SHD/C			
14	*Wire Guard	*No Code	*No Code	*No Code	*No Code
15	*RH Door Assembly	*No Code	*No Code	*No Code	*No Code
16	*LH Door Assembly	*No Code	*No Code	*No Code	*No Code
17	Door Roller	DOOROLLER			
18	Door Handle	HANDLEBMS			
19	Magnet	DRCT00010			
20	Cabinet Element	ELMT0001HC			
21	Element Clip	AS2640ELC			
22	Control Knob	KNOBMSB			
23	Green Neon	LNGN06378			
24	Red Neon	LNRE06178			
25	Temperature Display	TEMPDISPLAY <i>Replaces TM103TN700 as of Dec 2022</i>			
25a	Probe	1KE02XE1500			



Parts List

Parts list (Continued)

Part Number	Description	MSB9/MSF9	MSB12/MSF12	MSB15/MSF15	MSB18/MSF18
26	Cabinet Thermostat	TMST13012			
27	Bain Marie Thermostat	TMST5513015 Not Required on MSF units			
28	Gantry Light Switch	SWRE06165 Not Required on if non G models			
29	Drain Plug	PLUGBSP12 Not Required on MSF units			
30	Drain Valve	VALVELB12 Not Required on MSF units			
31	Olive	OLIVE0015 Not Required on MSF units			
32	½" BSP Male Nut	NUTMBSP12 Not Required on MSF units			
33	Valve Handle	LCB00041 Not Required on MSF units			
34	Valve Handle Sleeve	HANDLESLEEVE Not Required on MSF units			
35	Bain Marie Element	ELBM02212 Not Required on MSF units			
	External Drain Tube	COPPERBEND01			
		NUTMBSP12			
		OLIVE0015			

*Metalwork Components

Gantry Parts Only

Part Number	Description	MSB9G/MSF9G	MSB12G/MSF12G	MSB15G/MSF15G	MSB18G/MSF18G
1	Glass Sneeze Screen	PLGL00894	PLGL01194	PLGLQLD3	PLGL00894 Qty 2 Per Unit
2	300W Quartz Lamp	CLICFIT300 Lamp Only as Spare = CLIC300LAMP			
3	Reflector	Part of CLICKFIT300			
4	Lamp Holder	Part of CLICFIT300			
5	Ceramic Terminal Block	BTCER2WAY			

*Metalwork Components



Warranty Information

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 of the equipment.

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

All service calls will be carried out between 8am and 5pm, Monday to Friday.

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

During the warranty period it is at 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 ensure you have referred to the manufacturer's instruction before placing a warranty call.

Contact our warranty department on **01332 875544** for technical assistance.











Please have your model number ready before calling.

All warranty requests must be submitted to warranty@parry.co.uk.

Failure to pay any warranty charges will result in your warranty being put on hold until the bill has been settled. Any issues regarding the raised charges should be put in writing to our warranty department for further investigation.

Register your product by visiting our website **www.parry.co.uk**

Not covered under warranty

-  Fault due to incorrect installation, poor maintenance or equipment abuse.
-  Resetting of equipment or circuit breakers.
-  Faulty electrics – e.g. customer's plug socket, plug, wiring, junction box fault, wrong fuse.
-  Products must be serviced within the first 12 months to be eligible for the 2 year warranty
-  Product not covered by warranty if combustible materials have been used, e.g. plastic trays.
-  Foil used on racks, blockages and lime scale issues.
-  Failure to grant access for pre-arranged service call.
-  Equipment that has been set up or used incorrectly e.g. dishwasher detergents, levelling and setting up of doors on a six burner cooker.
-  Excessive carbon build-up on griddle plates or overuse of lava rock on chargrills. (Recommended use by Parry no more than 2kg.)
-  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.

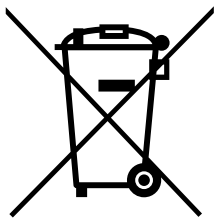


Disposal & Recycling

This appliance is marked according to the European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health which could otherwise be caused by inappropriate waste handling of this product.

A symbol on the product, or on the documents accompanying the product, indicates that



this appliance may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.






For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Parry Catering recognises our obligations to the EU DIRECTIVE covering the waste disposal of electrical and electronic equipment (WEEE). Parry Catering are committed to this policy in order to help conserve the environment.

At the end of this unit's life you **MUST** dispose of it in an approved manner. You **MUST** not discard the unit or place it in the refuse bin.

You have several options:

-  Take the unit to an approved WEEE scheme company, there will be one in your area.
-  Take the unit to an approved waste disposal site; many sites are managed by your local authority.
-  Contact the units manufacturer, importer or their agent; the contact details will be on the unit.

There will probably be a charge for this service which will depend on the physical size and location of the unit. You will be given a collection price for a curb side collection based on commercial rates prevailing at the time.

It should be noted that the unit to be collected should be suitably packed and sealed to prevent dangerous gases and fluids from escaping. The condition of the unit must also be clean to comply with health and safety regulations.