

1939

ELECTRIC DRY BAIN MARIE

Highly regarded throughout the catering industry, Parry bain maries are incredibly reliable and versatile – and our 1939 four-pot, dry heat model is no exception. Ideal for caterers looking for a high-quality solution without the need to add water, the bain marie has four pots, each with 4 litre capacity. Made from stainless steel and with simmerstat temperature control, the 1939 is both easy to use and maintain.



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|--------------------------------------|------------------------|
| Unpacked weight (kg) | 14 |
| Packed weight (kg) | 17 |
| Dimensions (w x d x h) mm | 450 x 510 x 200 |
| Polished plate dimensions (w x d) mm | n/a |
| Pot capacity | 4 x 4 litre (supplied) |
| Cooking zones | 4 |
| Wet or dry | Dry |
| Plug | Yes |
| Power rating | 600W |
| Warranty | 2 year |

KEY FEATURES

- Simmerstat control
- Supplied with four x 4 litre bain marie pots with lids
- Due to the design of the unit no water is needed
- Made from high grade stainless steel
- Temperature range has three settings the maximum being 85°C
- Counter top unit
- Supplied with a 13amp plug

AVAILABLE ACCESSORIES

- Additional round pots BAMA00018

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

