

Parry Gastronorm Bain Marie 1987

3kW Wet Heat with Tap. Capacity: 6x GN 1/3

Code : 1987

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50% OFF Sale

£1,295.00

£646.99 / exc vat

£776.39 / inc vat

Select Shipping Method

- 2-3 Working Days Delivery
- Next Working Day delivery - £29.95 + £29.95

Notes :

- Please check door entry sizes before ordering.
- Delivery is made to kerbside only.
- Drivers do not unpack or position goods.
- A 25% restocking charge will apply for all returned goods.

With its high capacity, the Parry 1987 wet well bain marie is versatile, functional and perfectly suited to commercial catering.

Made from high quality stainless steel, this commercial bain marie has an easy-drain valve and precise thermostat control. Ideal for keeping pre-cooked foods and sauces at safe and ready-to-serve temperature.

Size

Unit	Height	Width	Depth
Mm	275	1090	350
Cm	27.5	109	35
Inches (approx)	10	42	13

- Countertop
- 6 x 1/3 GN capacity
- Thermostat control
- Manufactured from high grade stainless steel
- With drain tap
- Gastronorm pans included, will take up to 150mm deep
- Supplied with a 13amp plug
- Power Type : 642
- Power Supply : 613
- Material : Stainless Steel
- Capacity : 2 x 1/1