

1887

MOBILE SERVERY

Ideal for care homes, hospitals and functions, the Parry 1887 electric mobile server unit is a versatile buffet trolley that safely stores and maintains the heat of plated meals. With the added functionality of the bain marie top, the unit keeps gravy, baked beans, curry, chilli and other foods at safe, ready-to-serve temperatures. The bain marie and main cavity are independently controlled, adding efficiency and functionality, whilst the stainless steel construction and robust castors ensure the trolley is easy to move and clean.



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|---|-----------------|
| Unpacked weight (kg) | 75 |
| Packed weight (kg) | 95 |
| Dimensions (w x d x h) mm (including handles) | 845 x 625 x 975 |
| No. of plated meals (based on 9 inch plates) | 30 |
| Plug | 1 |
| Overall power rating | 2.2kW |
| Warranty | 2 years |

KEY FEATURES

- Simmerstat controlled bain marie
- Thermostatically controlled hot cupboard
- Four x 1/4 and three x 1/3 GN pan capacity
- Gastronorm pots are supplied with the unit
- Each well is independantly controlled
- Two internal removable chrome wire shelves
- Supplied on castors: two unbraked, two braked
- Serves up to 30 plated meals
- Made from high quality stainless steel
- Double skinned to maximise heat control and cool to touch exterior
- Supplied on a 13amp plug

AVAILABLE ACCESSORIES

- Bridging bars (to change the selection of the size of the gastronorm pots in the unit)



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

