

1885FB**ELECTRIC WET BAIN MARIE**

Versatile and reliable, the countertop Parry 1885FB electric wet bain marie is perfectly suited to commercial environments such as takeaways, restaurants and pubs. With full size (1/1) gastronorm compatibility, the bain marie can also be configured to accept third sized (1/3) gastronorms, providing additional serving options. Ideal for holding pre-cooked foods at safe, ready-to-serve temperatures, the bain marie is suitable for gravy, curry and chilli. Constructed from stainless steel for durability, the front-mounted drain valve ensures ease of cleaning at the end of service.



Unpacked weight (kg)	12
Packed weight (kg)	15
Dimensions (w x d x h) mm	340 x 560 x 300
Pot capacity	1 x 1/1 GN
Plug	1
Overall power rating	3kW
Warranty	2 years

KEY FEATURES

- Countertop
- 1 x 1/1 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

AVAILABLE ACCESSORIES

- Additional GN pans