

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 | 865 x 625 x 950 |
| Number of plated meals | 20 |
| Plug | 1 |
| Overall power rating | 2.2kW |
| Warranty | 2 years |

KEY FEATURES

- 4 x 1/4 and 3 x 1/3 GN capacity, 150mm deep
- Simmerstat controlled bain marie with dry heat configuration
- Thermostat controlled cupboard
- 2 internal removable chrome wire shelves
- Serves up to 30 plated meals
- 4 x castors (2 w/brake)
- Plug park
- Handle supplied as standard
- Each bain marie well is independently controlled
- Double skinned stainless steel to maximise thermal efficiency and provide coil to touch exterior
- GN pans shown for illustration only and need to be purchased separately

- Manufactured from high grade stainless steel
- Supplied with a 13amp plug

AVAILABLE ACCESSORIES

- Bridging bars to alter GN pan configuration
- GN pans