

1894

MOBILE SERVERY

Attractive, sturdy and reliable, the Parry 1894 mobile servery combines hot cupboard and bain marie functionality – making it a versatile food service option for care homes, schools, restaurants and self-service establishments. With responsive independent controls for each area, the hot cupboard maintains safe, hygienic temperatures for plated meals, while the bain marie section caters for pre-cooked foods such as baked beans, gravy, curry and vegetables. Constructed from stainless steel, and with two internal removable shelves, the Parry 1894 is easy to clean and maintain.



Unpacked weight (kg)	69
Packed weight (kg)	89
Dimensions (w x d x h) mm	865 x 530 x 950
No of plated meals	20
Plug	1
Overall power rating	1.6kW
Warranty	2 years

KEY FEATURES

- 4 x 1/3 GN capacity, 150mm deep
- Simmerstat controlled bain marie with dry heat configuration
- Thermostatically controlled hot cupboard
- 2 internal removable chrome shelves
- Serves up to 20 plated meals
- 4 x castors (2 w/brake)
- Plug park
- Handle supplied as standard
- Double skinned stainless steel to maximise thermal efficiency and provide cool to touch exterior
- Manufactured from high grade stainless steel

- GN pans shown for illustration only and need to be ordered separately

AVAILABLE ACCESSORIES

- Bridging bars to alter GN pan configuration
- GN pans