

HOT15BM

HOT CUPBOARD WITH BAIN MARIE TOP

Versatile and durable, the Parry HOT15BM is the perfect solution for back-of-house heated storage of plates, meals and food. Ideal for care homes, restaurants and canteens, the bain marie top can be used in either wet or dry heat configuration – and can accommodate gastronorm compatible pots. Once service is complete, simply remove the sliding doors, shelves and pans for easy cleaning. If used for wet heat, the bain marie is easily drained and cleaned using the front-mounted drain valve.



Unpacked weight (kg)	123
Packed weight (kg)	143
Dimensions (w x d x h) mm	1500 x 650 x 900
No of plated meals	90
Plug	2
Overall power rating	5.3kW
Warranty	2 years

KEY FEATURES

- 1500mm wide
- Temperature control cupboard up to 80 °C & a bain marie top
- Bain marie can be used in a wet or dry configuration
- Adjustable internal sectionalised shelf
- Sliding doors
- Shelf loading capacity 50kg per shelf
- Worktop is reinforced with a heavy duty box section chassis
- 4 x castors (2 braked)
- Thermostatic control
- Manufactured from high grade stainless steel
- Supplied with 2 x 13amp plugs
- GN pans shown for illustration only and available to purchase separately

AVAILABLE ACCESSORIES

- GN pans
- Drop down tray slide
- Additional push handle
- Corner bumpers (per set of 4)
- Door lock