P PARRY

MSB9G

MOBILE BAIN MARIE SERVERY WITH GANTRY

Robust and reliable our MSB9G bain marie mobile servery has a strong stainless steel construction, which is hygienic and easy to clean. Fully mobile on four strong swivel castors, two of which are braked, the unit features rubber bumpers to each corner and a push handle to one end. Robust and durable, the unit accepts two x 1/1 size gastronorms.



Unpacked weight (kg)	93
Packed weight (kg)	113
Dimensions - including handle (w x d x h) mm	1005 x 675 x 1356
No of plated meals	54
Plug	2
Overall power rating	3.5kW
Warranty	2 years

KEY FEATURES

- 900mm wide
- 2 adjustable internal shelves
- Temperature control cupboard up to 80 °C and bain marie top
- Bain marie can be used in wet or dry heat configuration
- Shelf loading capacity 50kg per shelf
- Worktop is reinforced with a heavy duty box section chassis
- Sliding doors
- Gantry heated by 300W light fittings
- 4 x castors (2 braked)
- 4 x corner bumpers
- Plug park
- Digital temperature display, displays the actual temperature inside the cupboard

- Manufactured from high grade stainless steel
- Thermostatic control
- Push handle on one end
- Supplied with 2 x 13amp plugs
- GN pans shown for illustration only and need to be purchased separately

AVAILABLE ACCESSORIES

- Drop down tray slide
- Additional push handle
- Door lock
- GN pans

For more information or to discuss your catering equipment requirements with us, contact us on **01332 875544** or email **enquiries@parry.co.uk**. website **www.parry.co.uk**