

BT2

BANQUETING TROLLEY

The Parry BT2 mobile banqueting trolley is a high capacity mobile cupboard designed to keep large quantities of plated meals or 40 x 1/1 gastronorm pots at safe, ready to serve, temperatures. The unit is perfect for use at events, functions and workplace canteens as the BT2 has high amounts of manoeuvrability due to its four sturdy swivel castors and 4 robust push handles. The high grade stainless steel construction and removable heater module ensures that the product is both attractive and easy to clean.



Unpacked weight (kg)	240
Packed weight (kg)	280
Dimensions (w x d x h) mm	1400 x 850 x 1635
No. of plated meals	See features
Plug	2
Overall power rating	3kW
Warranty	2 years

KEY FEATURES

- Thermostatically controlled and fan assisted
- The heater module is replaceable
- 28 minute heat up time from cold to 85°
- Made from high grade double skinned stainless steel to maximise heat control and provide a cool to touch exterior
- Heavy duty doors and lockable door catches which seal tightly to the unit
- Bumpers attached to lower corners of the unit and two push handles on either side of the unit for maximum manoeuvrability
- Supplied on heavy duty castors: two unbraked, two braked
- Unit has a water reservoir to aid humidity
- Runner system inside the unit with 19 different positions within each section (38 total) – and a 60mm pitch between the runners
- 20 sets of removable shelf runners suitable for holding 40 x 1/1 gastronorm pots 100mm deep – each shelf holds 2 pots
- Gastronorm pots are supplied with the unit (65mm, 100mm or 150mm deep)
- Supplied on two 13amp plugs

AVAILABLE ACCESSORIES

- Lifting frame for moving on and off vehicles
- Additional shelf runners

BUILT FOR PURPOSE IN BRITAIN

With a 40-year heritage steeped in British craftsmanship, we specialise in bespoke stainless steel catering equipment. Supporting the UK economy – 95% of our products are manufactured at our Draycott factory – we believe in high quality equipment designed for daily use.

We're committed to collaborating with you, and we're constantly looking for ways to help you achieve maximum benefit from your relationship with us. That's the philosophy behind the Parry Partnership, which we've created to ensure that we exceed your requirements and help drive the growth of your business.

WARRANTY AND SPARES ARE BACK IN-HOUSE

After listening to your views and taking on board your feedback, we took the decision to bring our warranty service back in-house. What's more, we've extended it to two years (including parts and labour) across all Parry products.

info.parry.co.uk/the-parry-warranty

And with spares in-house, too, we're able to provide a complete after-sales service, combining exceptional value and speedy delivery. As a result, you have a direct link to our factory floor, which means you'll bid a permanent farewell to supply chain hassle.

info.parry.co.uk/parry-commercial-catering-spares



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

www.parry.co.uk