

HOT12BM

HOT CUPBOARD WITH BAIN MARIE TOP

Ideal for care homes, restaurants or canteens, the Parry HOT12BM is both powerful and versatile. The bain marie topped hot cupboard doubles as a servery trolley – keeping plates and meals at ready-to-eat temperatures and is packed with useful features. Easy to use in wet or dry heat configuration, the bain marie top accommodates gastronomy compatible pots. Once service is complete, the sliding doors, shelves and pans are all removable and the trolley is easy to clean.



Unpacked weight (kg)	79.5
Packed weight (kg)	99.5
Dimensions (w x d x h) mm	1200 x 650 x 900
No of plated meals	72
Plug	1
Overall power rating	2.9kW
Warranty	2 years

KEY FEATURES

- 1200mm 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 a 13amp plug
- 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