

HOT18BM

HOT CUPBOARD WITH BAIN MARIE TOP

Ideal for care homes, restaurants or canteens, the Parry HOT18BM takes back-of-house heated storage of plates, meals and food to another level. Powerful and versatile, the bain marie topped hot cupboard keeps plates and meals at ready-to-eat temperatures. Packed with useful features, the bain marie is easy to use in wet or dry heat configuration and accommodates gastronorm 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)	128.5
Packed weight (kg)	148.5
Dimensions (w x d x h) mm	1800 x 650 x 900
No of plated meals	108
Plug	2
Overall power rating	5.8kW
Warranty	2 years

KEY FEATURES

- 1800mm 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