

HOT151/2BM

HOT CUPBOARD WITH 1/2 BAIN MARIE TOP

Powerful and adaptable, the Parry HOT151/2BM bain marie topped hot cupboard is ideal for use in care homes, restaurants and canteens. Packed with useful features, this back-of-house heated storage unit works for plates, meals and food. Accommodating gastronorm compatible pots, the bain marie top can be used in wet or dry heat configuration. Once service is complete, it's easy to remove the sliding doors, shelves and pans for cleaning.



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	3.9kW
Warranty	2 years

KEY FEATURES

- 1500mm wide
- Temperature control cupboard up to 80 °C & half a bain marie top
- Bain marie top can be used in a wet or dry configuration
- Adjustable internal sectionalised shelf
- Shelf loading capacity 50kg per shelf
- Drain plug on the control side
- GN pans shown for illustration only and are available to order separately
- 4 x castors (2 braked)
- Manufactured from high grade stainless steel
- Supplied with 2 x 13amp plugs

AVAILABLE ACCESSORIES

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