## 1885FB

## ELECTRIC WET BAIN MARIE

Versatile and reliable, the countertop Parry 1885FB electric wet bain marie is perfectly suited to commercial environments such as takeaways, restaurants and pubs. With full size (1/1) gastronorm compatibility, the bain marie can also be configured to accept third sized (1/3) gastronorms, providing additional serving options. Ideal for holding pre-cooked foods at safe, ready-to-serve temperatures, the bain marie is suitable for gravy, curry and chilli. Constructed from stainless steel for durability,
 the front-mounted drain valve ensures ease of cleaning at the end of service.

| Unpacked weight (kg) | 12 |
| :--- | :--- |
| Packed weight (kg) | 15 |
| Dimensions (w x d x h) mm | $340 \times 560 \times 300$ |
| Pot capacity | $1 \times 1 / 1 \mathrm{GN}$ |
| Plug | 1 |
| Overall power rating | 3 kW |
| Warranty | 2 years |

## KEY FEATURES

- Countertop
- $1 \times 1 / 1$ GN capacity
- Thermostat control
- Manufactured from high grade stainless steel


## AVAILABLE ACCESSORIES

- With drain tap
- Gastronorm pans included, will take up to 150 mm deep
- Supplied with a 13amp plug
- Additional GN pans

