



FLEXI+SERVE

PARRY
Stainless Steel Products



Introducing Flexi-Serve

The Flexi-Serve range of front-of-house servery counters has been designed to provide the optimum in efficient performance and economical power consumption.

It combines the flexibility and easy installation of a ‘plug and play’ modular system with a robust, rigid build and ‘fixed counter’ aesthetic that is not possible with mobile trolleys.

Limitless flexibility

Build your own limitless configuration from modular units on heavy duty castors, before adding a kickboard to give the impression of a fixed counter.

The modular but sturdy construction of Flexi-Serve means you can reorientate and easily swap out ambient, heated and chilled units to suit seasonal menus. Choose from many combinations of bases, tops and gantries, with bespoke finishes optional.

Energy efficiency

The Flexi-Serve range has also been built with energy efficiency front of mind. Typical models require 3kW or below to operate, powered from a single 13amp three-pin plug, for significantly lower running costs than traditional servery ranges.

Our range can keep your running costs down and support carbon reduction strategies, helping to reduce the energy consumption of your catering operations.

Flexi-Serve Model	Energy Usage (KWh)
Ambient cupboard with plain top and LED illuminated gantry	From 0.01 to 0.03 KWh
Ambient cupboard with chilled well and LED illuminated gantry	From 0.01 to 0.03 KWh
Hot cupboard with plain top and LED illuminated gantry	From 1.7 to 2.1 KWh
Hot cupboard with dry bain marie top and quartz heated gantry	From 2.2 to 2.9 KWh
Hot cupboard with hot top and quartz heated gantry	From 2 to 3 KWh
Refrigerated well with LED illuminated gantry	From 1.49 to 2.38 KWh
Refrigerated multi tier display with LED illuminated gantry - 3GN to 4GN	From 2.6 to 3.0 KWh

About Parry

Manufacturing in the UK for over 40 years, Parry provides well-designed, durable and energy efficient products that are easy to install, use and maintain. Our agile approach ensures off-the-shelf and bespoke products to suit every individual requirement, even in the most awkward of kitchen spaces.

Reduced lead times

Products are manufactured in our Derbyshire facility meaning reduced lead times and we keep more than 80% of our standard catering products in stock.

Flexi-Serve is supplied through Parry’s network of distributors and direct to key accounts, with an approved installation partner if needed and trusted pre/post sales service including site surveys, customer support and technical expertise.

Ethical supply chain partner

We recognise the importance of working with responsible suppliers and for added confidence, Parry is proud to be an ethical supply chain partner. We are well advanced in our carbon reduction plan, with 55% of power to manufacture being supplied by renewable technology including the use of solar panels.

We have also introduced initiatives to increase recycling rates in raw materials. We place high importance on the environmental credentials of our supplier partners to help support your own supply chain goals. Our largest supplier, from which we purchase up to 200 tonnes of stainless steel each year, has the highest recycled material content rate in the industry (>90%).

At Parry, quality and service are second nature. Striving to exceed our customers’ expectations is not just our motto; it’s the very heartbeat of our business. Our commitment to our customers is reflected in the Parry 4E Standard stating that all our products are:



Easy to use



Easy to maintain



Easy to clean



Easy to repair

Flexi-Serve



Refrigerated Multi-Tier Display



- FS-RMT3/4/5**
 Refrigerated Multi-Tier Display

 - 3 height adjustable refrigerated shelves
 - Blown air refrigerated well keeps food perfectly chilled between 2 and 5 degrees
 - Automatic condensate evaporation
 - 4 locking castors
 - Manufactured from stainless steel
 - 13 amp 3 pin plug supplied for sizes 3 and 4, size 5 supplied with 16 amp 1ph commando plug
 - LED gantry included

Model Specification	FS-RMT3	FS-RMT4	FS-RMT5
Dimensions (no accessories) mm (wxdxh)	1160x700x900	1495x700x900	1830x700x900
Dimensions (trayslide up and Gantry) mm (wxdxh)	1160x760x1440	1495x760x1440	1830x760x1440
Total Power kW (including Gantry)	2.6kW	3kW	3.4
Temperature Range (°C)	2-5	2-5	2.5
Weight Unpacked (kg) (inc accessories)	268	327	398

Refrigerated Well



- FS-RW3/4/5**
 Refrigerated Well

 - Blown air refrigerated well keeps food perfectly chilled between 2 and 5 degrees
 - Automatic condensate evaporation
 - 4 locking castors
 - Manufactured from stainless steel
 - 13 amp 3 pin plug for all sizes
 - LED gantry included

Model Specification	FS-RW3	FS-RW4	FS-RW5
Dimensions (no accessories) mm (wxdxh)	1160x700x900	1495x700x900	1830x700x900
Dimensions (trayslide up and Gantry) mm (wxdxh)	1160x760x1440	1495x760x1440	1830x760x1440
Total Power kW (including Gantry)	1.49kW	2.02kW	2.38kW
Temperature Range (°C)	2-5	2-5	2-5
Weight Unpacked (kg) (inc accessories)	137	176	226.5

Ambient Cupboard Chilled Well



- FS-AW2/3/4/5**
 Ambient Cupboard with Chilled Well

 - Full set of 1/1 GN eutectic plates and bridging bars included, providing up to 2 hours chilled service
 - Ambient storage cupboard with sliding doors
 - Removable cupboard shelves with adjustable positions
 - 4 locking castors
 - Manufactured from stainless steel
 - 13 amp 3 pin plug for all sizes
 - LED gantry included

Model Specification	FS-AW2	FS-AW3	FS-AW4	FS-AW5
Dimensions (no accessories) mm (wxdxh)	860x700x900	1160x700x900	1495x700x900	1830x700x900
Dimensions (trayslide up and Gantry) mm (wxdxh)	860x760x1440	1160x760x1440	1495x760x1440	1830x760x1440
Total Power kW (including Gantry)	0.01	0.02	0.02	0.03
Temperature Range (°C)	N/A	N/A	N/A	N/A
Weight Unpacked (kg) (inc accessories)	108	137	176	226.5

Ambient Cupboard Plain Top



FS-A2/3/4/5

Ambient Cupboard with Plain Top

- Stainless steel plain top provides large work or display area
- Ambient storage cupboard with sliding doors
- Removable cupboard shelves with adjustable positions
- 4 locking castors
- Manufactured from stainless steel
- 13 amp 3 pin plug for all sizes
- LED gantry included

Model Specification	FS-A2	FS-A3	FS-A4	FS-A5
Dimensions (no accessories) mm (wxdxh)	860x700x900	1160x700x900	1495x700x900	1830x700x900
Dimensions (trayslide up and Gantry) mm (wxdxh)	860x760x1440	1160x760x1440	1495x760x1440	1830x760x1440
Total Power kW (including Gantry)	0.01	0.02	0.02	0.03
Temperature Range (°C)	N/A	N/A	N/A	N/A
Weight Unpacked (kg) (inc accessories)	108	137	176	226.5

Hot Cupboard Hot Top



FS-HT2/3/4/5

Hot Cupboard with Hot Top

- Hot top can accommodate 1/1 GN pan per hot top panel
- Fan assisted hot cupboard with sliding doors
- Removable cupboard shelves with adjustable positions
- 4 locking castors
- Manufactured from stainless steel
- 13 amp 3 pin plug for all sizes
- Quartz heated gantry included

Model Specification	FS-HT2	FS-HT3	FS-HT4	FS-HT5
Dimensions (no accessories) mm (wxdxh)	860x700x900	1160x700x900	1495x700x900	1830x700x900
Dimensions (trayslide up and Gantry) mm (wxdxh)	860x760x1440	1160x760x1440	1495x760x1440	1830x760x1440
Total Power kW (including Gantry)	2.06	2.44	2.62	3.0
Temperature Range (°C)	30 - 90	30 - 90	30 - 90	30 - 90
Weight Unpacked (kg) (inc accessories)	108	137	176	226.5

Hot Cupboard Plain Top



FS-H2/3/4/5

Hot Cupboard with Plain Top

- Top accommodates 1/1 GN pans
- Fan assisted hot cupboard with sliding doors
- Removable cupboard shelves with adjustable positions
- 4 locking castors
- Manufactured from stainless steel
- 13 amp 3 pin plug for all sizes
- LED gantry included

Model Specification	FS-H2	FS-H3	FS-H4	FS-H5
Dimensions (no accessories) mm (wxdxh)	860x700x900	1160x700x900	1495x700x900	1830x700x900
Dimensions (trayslide up and Gantry) mm (wxdxh)	860x760x1440	1160x760x1440	1495x760x1440	1830x760x1440
Total Power kW (including Gantry)	1.7	1.9	1.9	2.1
Temperature Range (°C)	30 - 90	30 - 90	30 - 90	30 - 90
Weight Unpacked (kg) (inc accessories)	108	137	176	226.5

Hot Cupboard Dry Bain Marie Top



FS-HB2/3/4/5

Hot Cupboard with Dry Bain Marie Top

- GN compatible dry-well bain mairre accommodates 150mm deep pans, bridging bars supplied
- Fan assisted hot cupboard with sliding doors
- Removable cupboard shelves with adjustable positions
- 4 locking castors
- Manufactured from stainless steel
- Gastronorm pans are for illustration only
- 13 amp 3 pin plug for all sizes
- Quartz heated gantry included

Model Specification	FS-HB2	FS-HB3	FS-HB4	FS-HB5
Dimensions (no accessories) mm (wxdxh)	860x700x900	1160x700x900	1495x700x900	1830x700x900
Dimensions (trayslide up and Gantry) mm (wxdxh)	860x760x1440	1160x760x1440	1495x760x1440	1830x760x1440
Total Power kW (including Gantry)	2.2	2.9	2.9	2.85
Temperature Range (°C)	30-90	30-90	30-90	30-90
Weight Unpacked (kg) (inc accessories)	108	137	176	226.5

Hot Cupboard Wet Bain Marie Top



FS-HBW2/3/4/5

Hot Cupboard with Wet Bain Marie Top

- GN compatible wet-well bain maire accommodates 150mm deep pans, bridging bars supplied
- Fan assisted hot cupboard with sliding doors
- Removable cupboard shelves with adjustable positions
- 4 locking castors
- Manufactured from stainless steel
- Gastronorm pans are for illustration only
- Supplied fitted with a commando plug
- Quartz heated gantry included

Model Specification	FS-HBW2	FS-HBW3	FS-HBW4	FS-HBW5
Dimensions (no accessories) mm (wxdxh)	860x700x900	1160x700x900	1495x700x900	1830x700x900
Dimensions (trayslide up and Gantry) mm (wxdxh)	860x760x1440	1160x760x1440	1495x760x1440	1830x760x1440
Total Power kW (including Gantry)	3.1 (16A 1Ph)	3.3 (16A 1Ph)	4.7 (32A 1Ph)	4.9 (32A 1Ph)
Temperature Range (°C)	30-90	30-90	30-90	30-90
Weight Unpacked (kg) (inc accessories)	108	137	176	226.5

Corner Square



FS-CS

Corner Square

- Allows you to build the perfect configuration
- 4 locking castors
- Manufactured from stainless steel

Model Specification	FS-CS
Dimensions (no accessories) mm (wxdxh)	700x700x900
Dimensions (trayslide up) mm (wxdxh)	700x760x900
Weight Unpacked (kg) (inc accessories)	55

Till Section Left/Right Configuration



FS-TSL/TSR

Till Section Left/Right configuration

- Available in left or right handed configurations
- Top mounted cable port
- 3kW double 3 pin pre-wired socket to easily connect tills, card readers or cashless payment systems
- Foot rest
- 4 locking castors
- Manufactured from stainless steel

Model Specification	FS-TSL	FS-TSR
Dimensions (no accessories) mm (wxdxh)	1160x700x900	1160x700x900
Dimensions (trayslide up) mm (wxdxh)	1160x760x900	1160x760x900
Weight Unpacked (kg) (inc accessories)	55	55

Corner Section

FS-CO



FS-CO/FS-C

Open/Closed Corner Section

- Allows you to build the perfect configuration
- 4 locking castors
- Manufactured from stainless steel
- Fixed mid shelf on FS-CO

Model Specification	FS-CO	FS-C
Dimensions (no accessories) mm (wxdxh)	1500x495x900	1500x495x900
Weight Unpacked (kg) (inc accessories)	72	86

Clearing Trolley



- FS-CT**
Clearing Trolley
- Full length splashback
 - 4 locking castors
 - Manufactured from stainless steel
 - 3 scrap holes with rubber rings
 - 3 removable bins included - ideal for general waste or recycling
 - Lift off doors combine clean looks with easy access
 - Tray stand holds trays up to 350mm x 495mm

Model Specification	FS-CT
Dimensions (no accessories) mm (wxdxh)	1495x700x900
Weight Unpacked (kg) (inc accessories)	107

Drawer Unit

FS-DU3



FS-AO

- FS-DU3/FS-AO**
Drawer Unit
- Allows you to build the perfect configuration
 - 3 drawers on the FS-DU3
 - 4 locking castors
 - Manufactured from stainless steel

Model Specification	FS-DU3	FS-AO
Dimensions (no accessories) mm (wxdxh)	600x700x900	600x700x900
Weight Unpacked (kg) (inc accessories)	50	38

Condiments Trolley



FS-CU



FS-CUB

- FS-CU/CUB**
Condiments Trolley
- Holds 7 x 1/9 gastronorms at 100mm deep
 - 4 locking castors
 - Manufactured from stainless steel
 - FS-CUB includes cupboard with door lock
 - Tray stand holds trays up to 350mm x 500mm

Model Specification	FS-CU	FS-CUB
Dimensions (no accessories) mm (wxdxh)	860x700x900	1160x700x900
Weight Unpacked (kg) (inc accessories)	75	90

Glass and Colour Options



Self Service
(As standard)



Island
With sneeze screens on both sides



Assisted Service
Enclosed to front, sides and top

Colour Coated Steel Options



Black



Poppy Red



Heritage Green



Aztec Yellow



Solant Blue

Flexible Servery



"I wanted something that was really smart and didn't devalue what I do. Flexi-Serve delivered that and gives me everything I needed to be able to mirror my main dining room service and reduce pinch points, in one counter."

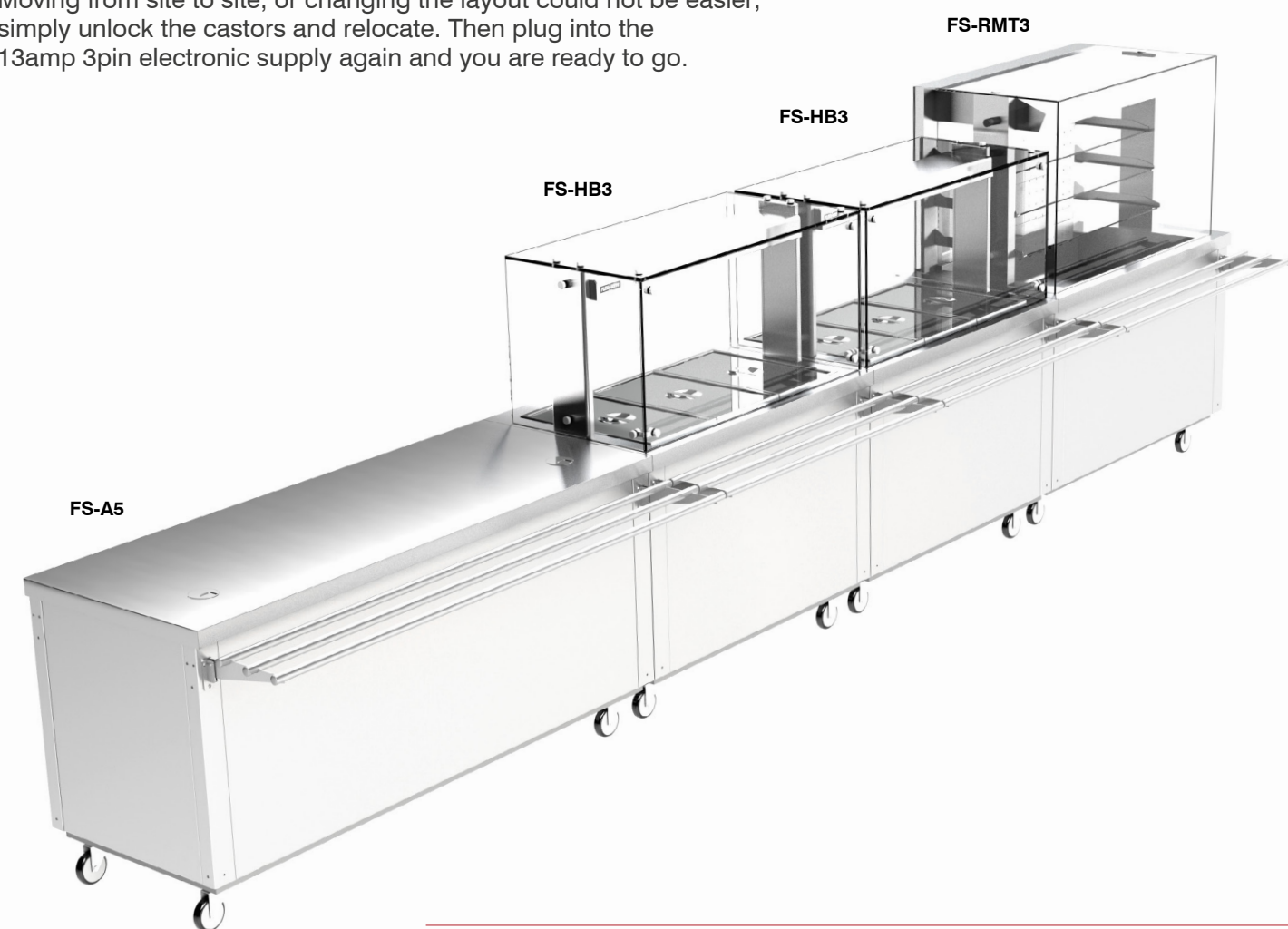
Richard Axford - Head of Hospitality, Kendal College

Flexible Servery

Flexi-Serve is a modular counter or servery solution that provides the ultimate level of flexibility to fulfil your requirements.

Most models range from 2GN to 5GN sizes and are available mounted on heavy duty non marking castors for ease of movement and location.

Moving from site to site, or changing the layout could not be easier, simply unlock the castors and relocate. Then plug into the 13amp 3pin electronic supply again and you are ready to go.



Units Used

- **FS-RMT3** - Refrigerated Multi - Tier Display
- **FS-HB3** - Bain Marie x 2
- **FS-A5** - Ambient Cupboard

Accessories

- Tubular Drop Down Tray Rails
- Self Service Heated Illuminated Gantry
- Assisted Service Glass
- Cable Ports
- Stainless Steel Fascia Panels

Fixed Servery



“Flexi-Serve was the perfect fit for this project. We needed a modular system that was low cost but that still gave the look of a bespoke fixed counter. It delivered exactly the components we needed and maximised value added usage of the available space. We will be utilising Flexi-Serve again for future counter projects.”

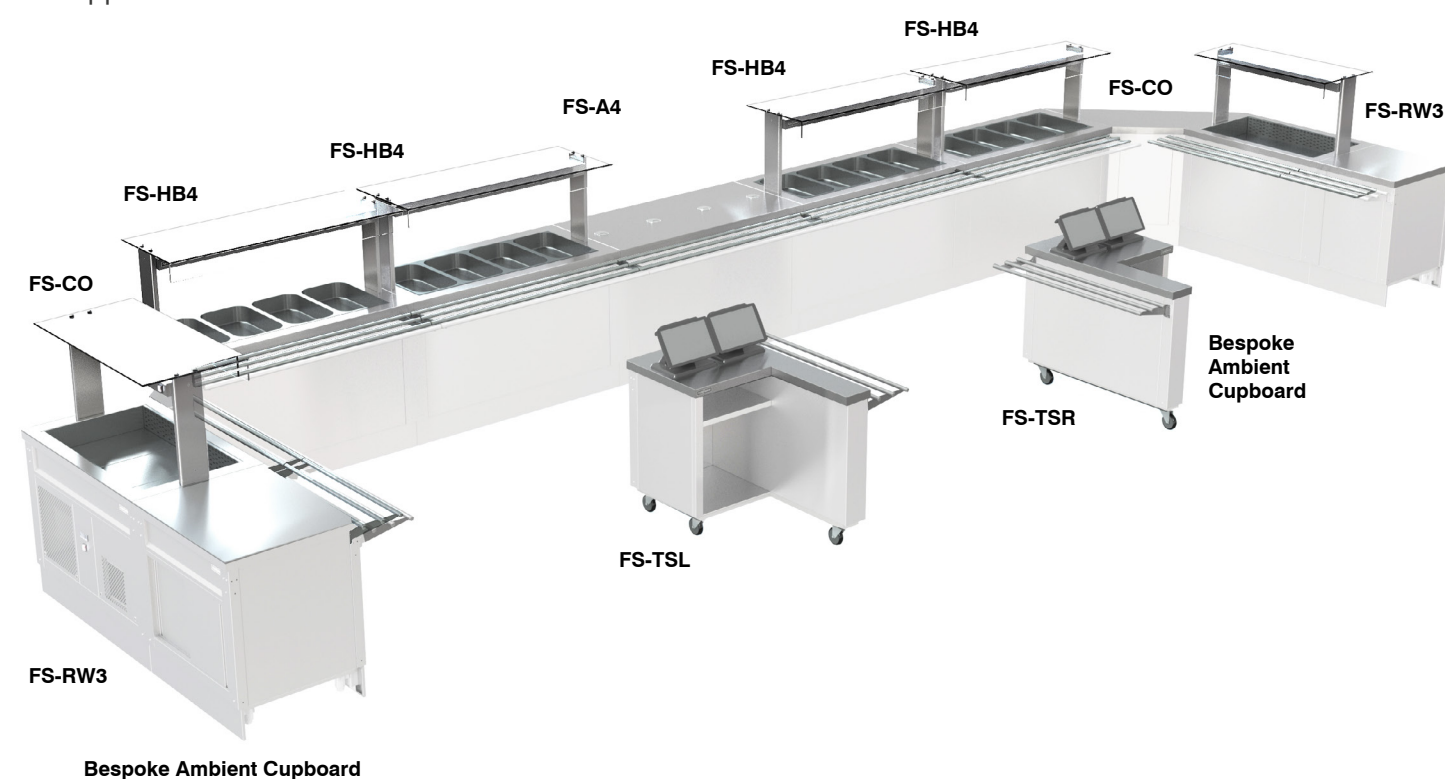
Tony Butler - Managing Director, Whitco Ltd

Fixed Servery

The total versatility offered by the Flexi-Serve modular servery range makes it an ideal solution for permanent fixed servery or counter requirements.

Standard models range from 2GN to 5GN sizes and can be suited with bespoke sized units to perfectly fit to any space.

Accessory models available are till, ambient drawer, clearing, condiment, and corner units. All models are mounted on heavy duty feet with kick plates and joining plates to create a seamless fixed appearance.



Units Used

- **FS-RW3** - Refrigerated Well x 2
- **FS-CO** - Open Corner Unit x 2
- **FS-HB4** - Bain Marie x 4
- **FS-A4** - Ambient Cupboard
- **Bespoke Ambient Cupboard** x 2
- **FS-TSL** - Till Section
- **FS-TSR** - Till Section

Accessories

- Tubular Drop Down Tray Rails
- Self Service Heated and Illuminated Gantries
- Height Adjustable Legs
- Stainless Steel Kickplates
- Cable Ports
- Stainless Steel Fascia Panels
- Jointing Kits

Warranty Policy

The manufacturer's warranty is only valid in the UK mainland. Northern Ireland, Western Isles, Inner Hebrides, and Islands are parts only warranty.

Please be aware that the warranty starts from the date of purchase from Parry and not the sale or installation date (Please note that should a unit be replaced through warranty; the warranty start date would remain unchanged).

All fabricated products are covered by a 1-year warranty only – this includes canopies and fan packs. To be eligible for a 2-year warranty, products must be serviced at least once after the first 12 months of purchase.

All service calls will be carried out Monday to Friday between the access times provided by the customer.

Warranty is invalid if your equipment has not been installed in accordance with the manufacturer's instructions. Misuse, alteration, or unauthorised repairs of the equipment will also invalidate the warranty.

During the warranty period it is Parry's discretion whether to repair or replace the equipment.

Not Covered Under Warranty

Fault due to incorrect installation, poor maintenance or equipment abuse.

Equipment not maintained, clean and fit for use, or covered in food debris.

Resetting of equipment or circuit breakers.

Faulty electrics – e.g. a customer's plug socket, plug wiring, junction box fault, wrong fuse.

Products must be serviced after first 12 months to be eligible for the 2-year warranty.

Foil used on racks, blockages and lime scale issues. Consumable items such as lamp fittings, bulbs and door seals.

The warranty only applies if the equipment has been used in a professional manner following the manufacturer's instructions and maintenance guidelines.

The warranty covers defects in the material and component failure only. We are not liable for trading loss, loss of perishable items, water damage or loss due to injury or fire damage.

Please have your model number ready before placing a warranty call.

All warranty requests must be submitted to warranty@parry.co.uk

Non -warranty and aborted calls are chargeable with a minimum charge of £120.

Failure to pay warranty charges will result in your warranty being placed on hold until any outstanding invoices are settled. Any issues regarding the raised charges should be put in writing to our warranty department within 48 hours of invoice date for further investigation.

We reserve the right to charge for replacement products where the original is proven to be non-faulty.

Accidental damage (including glass and ceramic tops). Excessive carbon build-up on griddle plates or overuse of lava rock on chargrills (recommended use by Parry is no more than 2kg).

Appliances that have been installed in mobile trailers are covered by parts only warranty for 24 months.

Extraction canopies are sold with parts only warranty on the fans and speed controllers for 12 months. If parts are found to be faulty through lack of cleaning of the extraction canopy, they will be chargeable. The equipment should be installed by a competent person who is aware of the design, performance, and the capacity of the ventilation system so they can ensure adequate ventilation.

All of the above points are not covered by warranty and any costs incurred, because of the above, will be forwarded to the parties responsible for placing the call.

Please see our website for full terms and conditions.

Returns Policy

Returns Process

As per section 11 of our Terms and Conditions, all items that are returned MUST be authorised prior by calling our Sales office. You will be provided with a returns authorisation number which will need to be recorded on the outside of the return package. Any goods returned without the visible returns number will not be accepted and will be returned with your courier. Please note: Flexi-Serve units and canopies are non-returnable. Equipment returns are subject to a 25% or £75 charge, whichever is the greatest. Spares returns are subject to a 25% or £30 charge, whichever is the greatest.

Goods Ordered in Error

Please note we will not accept goods back that have been purchased more than 48hrs from the date of invoice. The customer will be required to return the goods at their own cost, directly to Parry in A1 condition

and in the original packaging. The goods will be subject to a handling charge of 25% or £75, whichever is the greatest. If however the goods arrive back to us damaged then a credit will not be raised, the goods will remain the property of the customer and will need to be collected from Parry at the customer's expense.

Goods Damaged in Transit

All claims for damages must be reported within 24 hours of delivery to enable us to make a claim, any reported after this time cannot be replaced so please check the POD if necessary.

Faulty Goods

Customers should call our Sales team on **01332 875544** at the time an item is discovered to be faulty to speak to our warranty team.



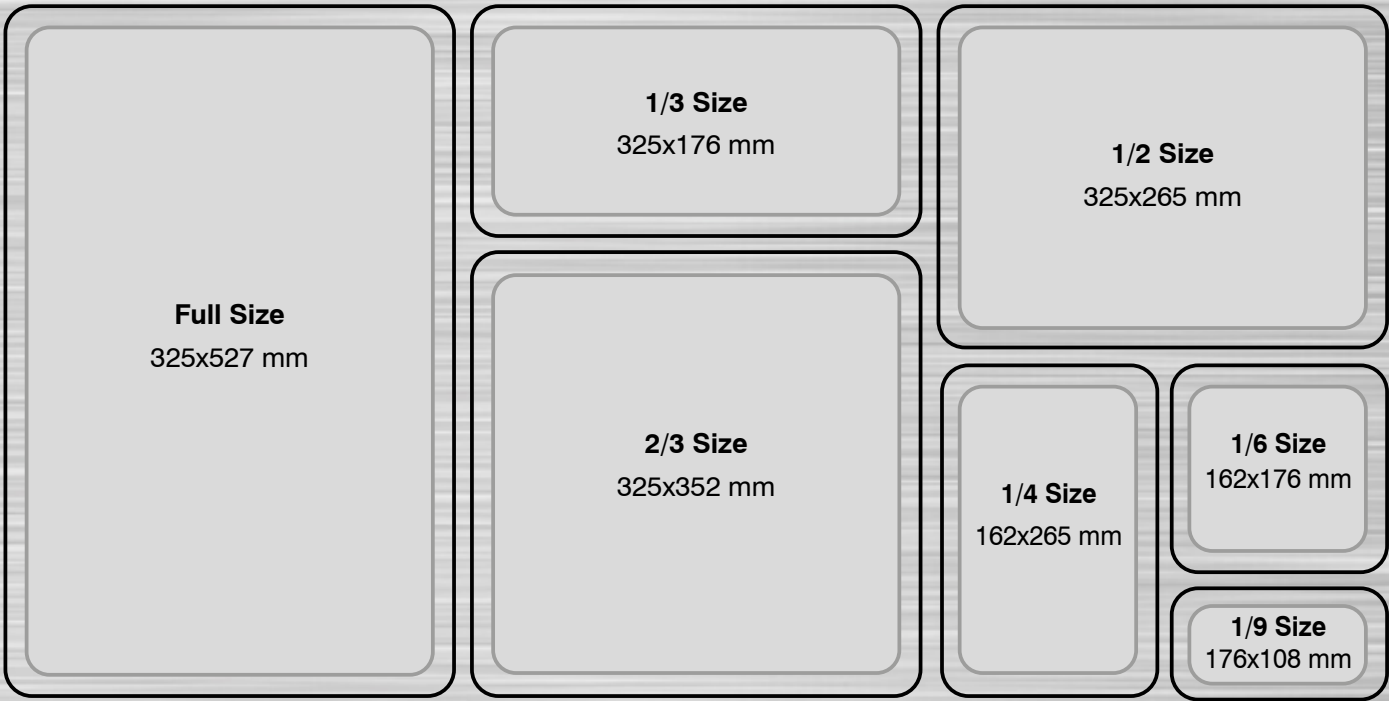
Please see our website for full terms and conditions.

Notes

References

Please find a range of useful information that will help you when purchasing your Parry Products.

Gastronorm Pan Sizes



Conversion Tables

Volume - Imperial to Metric	
1 fluid ounce	= 28.41 millilitres
1 pint	= 568.26 millilitres
1 pint	= 0.568 litres
1 gallon	= 4.546 litres
1 barrel	= 163.66 litres

Temperature - Fahrenheit to Celsius	
100 °F	= 37 °C
150 °F	= 65 °C
200 °F	= 93 °C
250 °F	= 121 °C
300 °F	= 150 °C
350 °F	= 180 °C
400 °F	= 200 °C
450 °F	= 230 °C

Dimensions - Imperial to Metric	
1 inch	= 2.54 centimetres
1 foot	= 30.49 centimetres
1 yard	= 91.44 centimetres
1 yard	= 0.914 metres
1 mile	= 1609.3 metres
1 mile	= 1.609 kilometres

BTU to kW - Conversion	
1 kW	= 3,412 BTU/h
1 BTU/h	= 0.0002930 kW

Gas Supply Pressures	
LPG (Propane)	= 37mb
Natural Gas	= 20mb



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