

1985

ELECTRIC DOUBLE WET BAIN MARIE

With its high capacity, the Parry 1985 wet well bain marie is versatile, functional and perfectly suited to commercial catering. Made from high quality stainless steel, this commercial bain marie has an easy-drain valve and precise thermostat control. Ideal for keeping pre-cooked foods and sauces at safe and ready-to-serve temperature. It's durable and easy to clean.



Unpacked weight (kg)	16.5
Packed weight (kg)	20.5
Dimensions (w x d x h) mm	660 x 560 x 300
Pot capacity	6 x 1/3 GN
Plug	1
Overall power rating	3kW
Warranty	2 years

KEY FEATURES

- 6 x 1/3 GN pan capacity
- Thermostat control
- Manufactured from high grade stainless steel
- With drain tap
- Gastronorm pans included, will take up to 150mm deep
- Supplied with a 13amp plug

AVAILABLE ACCESSORIES

- Additional GN pans