



Heated and Ambient Cabinets

HOT12/HOT15/HOT18/HOT12P/HOT15P/HOT18P

HOT12BM/HOT15BM/HOT18BM

HOT121/2BM-HOT151/2BM-HOT181/2BM

AMB12/AMB15/AMB18

AMB12P/AMB15P/AMB18P



British Built for Purpose.





Welcome to Parry

Parry is one of the UK's foremost manufacturers of high-quality Stainless Steel Fabricated Products with a 40-year heritage rooted in British craftsmanship.

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 Inspection Body** stating that all our products are:



Easy to use



Easy to maintain



Easy to clean



Easy to repair

Our ranges of Stainless Steel Products have been specifically designed with the consumer in mind and are tailored and compliant to your specific industry sector. All our products are 4E Compliant and meet EU & UK regulations, where applicable. The Parry brand stands for quality, reliability and value.

Our British designed products have been created by our expert in-house development team and manufactured to exacting standards using Industry specified grade of European stainless steel and holding relevant EU & UK certification for all product.

ISO9001 certification and continual investment in the training and development of our highly skilled, artisan workforce means that our clients have genuine peace of mind that they are buying hand crafted, quality products supported by five-star customer service. All Parry products meet EU regulations for their respective sector.

We are LEAN manufacturers, minimising waste, maximising productivity. We are proud to run an operation that is committed to minimising our impact on the environment.

Our equipment and furniture are manufactured in our 45,000 sq ft manufacturing facility in Draycott, Derbyshire in England's industrial heartland. Products are made to order if not available in our stocked items which means you can choose from 600 products, offering over 3,500 variants, with short lead times to suit your specific needs. That means you get exactly what you need when you need it.

Our product information can be found here, in our brochure or on our website **www.parry.co.uk**.

You have my personal commitment that Parry will exceed your expectations. Should you have any questions please contact your distributor. Alternatively, our customer services team will be happy to help you on **01332 875544**.

Mark Banton MBA
Managing Director



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Parry Catering Equipment (Midlands) Ltd, Town End Road, Draycott, Derby, DE72 3PT.
Sales Tel: 01332 875544



Product Overview

HOT12/HOT15/HOT18

Perfect for care homes, restaurants and canteens, the Parry HOT12/HOT15/HOT18 hot cupboards are ideal for back-of-house heated storage of plates and meals. Crafted from easy clean, high grade stainless steel, contents are kept at ready-to-serve and hygienic temperatures – and are easily accessible via the robust stainless steel doors. The hot cupboard also features durable lockable castors, making the unit easy to pull out for cleaning.

HOT12P/HOT15P/HOT18P

The Parry HOT12P/HOT15P/HOT18P pass-through hot cupboards are high quality, reliable appliances, ideal for care homes, restaurants and canteens. Constructed with easy-clean high grade stainless steel, contents are kept at warm and hygienic temperatures – whilst still being easily accessible using a simple sliding door mechanism – perfect for confined spaces such as hallways and corridors. This unit can be used to create a counter between front of house and back kitchens, with meals taken from sliding doors either side of the unit.

HOT12BM/HOT15BM/HOT18BM

Ideal for care homes, restaurants or canteens, the Parry HOT12BM /HOT15BM/HOT18BM hot cupboard bain marie top units are both powerful and versatile. The bain marie topped hot cupboards double as a serving trolley – keeping plates and meals at ready-to-eat temperatures, packed with useful features. Easy to use in wet or dry heat configuration, the bain marie tops accommodate gastronorm compatible pots. Once service is complete, the sliding doors, shelves and pans are all removable and the trolleys are easy to clean.

HOT121/2BM, HOT151/2BM. HOT181/2BM

These units are identical to the HOT12BM/HOT15BM/HOT18BM however instead of having a full bain marie top they are ½ bain marie, ½ workspace, in high grade, durable stainless steel.

AMB12/AMB15/AMB18

The Parry AMB12/AMB15/AMB18 ambient cupboards have a strong stainless steel construction. Built with removable sliding doors for easy cleaning, the units have four strong castors, two of which are lockable.



Product Overview

AMP12P/AMB15P/AMB18P

Durable and simple to maintain, the Parry AMB12P/AMB15P/AMB18P ambient pass through cupboards are designed for ease of use. Built from strong stainless steel, the units have four strong castors, two of which are lockable, and removable sliding doors for easy cleaning.

These units lead the industry in:

-  Design and aesthetic appeal
-  Performance
-  Power
-  Functionality
-  After sales support

HOT12/HOT15/HOT18/HOT12P/HOT15P/HOT18P

Features	HOT12/HOT12P	HOT15/HOT15P	HOT18/HOT18P
Unpacked weight (kg)	79.5	123	128.5
Packed Weight (kg)	99.5	143	148.5
Dimensions (w x d x h) mm (including handles)	1200 x 650 x 900	1500 x 650 x 900	1800 x 650 x 900
No. of plated meals (based on 9 inch plate)	72	90	108
Number of shelves	2 shelves (1 adjustable)		
Cupboard temperature range	30°C – 80°C		
Plug	1	1	1
Overall power rating	1.5kW	2.5kW	3kW
Warranty	2 years	2 years	2 years



Product Overview

HOT12BM/HOT15BM/HOT18BM units.

Features	HOT12BM	HOT15BM	HOT18BM
Unpacked weight (kg)	79.5	123	128.5
Packed Weight (kg)	99.5	143	148.5
Dimensions (w x d x h) mm (including handles)	1200 x 650 x 900	1500 x 650 x 900	1800 x 650 x 900
No. of plated meals (based on 9 inch plate)	72	90	108
Number of shelves	2 shelves (1 adjustable)		
Cupboard temperature range	30°C – 80°C		
1/1GN containers spaces	3	4	5
Bain Marie temperature range	30°C – 80°C		
Plug	1	2	2
Overall power rating	2.9kW	5.3kW	5.8kW
Warranty	2 years	2 years	2 years



Product Overview

HOT121/2BM, HOT151/2BM/HOT181/2BM units.

Features	HOT121/2BM	HOT151/2BM	HOT181/2BM
Unpacked weight (kg)	79.5	123	128.5
Packed Weight (kg)	99.5	143	148.5
Dimensions (w x d x h) mm (including handles)	1200 x 650 x 900	1500 x 650 x 900	1800 x 650 x 900
No. of plated meals (based on 9 inch plate)	72	90	108
Number of shelves	2 shelves (1 adjustable)		
Cupboard temperature range	30°C – 80°C		
1/1GN containers spaces	2		
Bain Marie temperature range	30°C – 80°C		
Plug	1	2	2
Overall power rating	2.9kW	3.9kW	4.4kW
Warranty	2 years	2 years	2 years



Product Overview

AMB12/AMB15/AMB18/AMB12P/AMB15P/AMB18P Units

Features	AMB12/AMB12P	AMB15/AMB15P	AMB18/AMB18P
Unpacked weight (kg)	79.5	123	128.5
Packed Weight (kg)	99.5	143	148.5
Dimensions (w x d x h) mm (including handles)	1200 x 650 x 900	1500 x 650 x 900	1800 x 650 x 900
No. of plated meals (based on 9 inch plate)	72	90	108
Number of shelves	2 shelves (1 adjustable)		
Warranty	2 years	2 years	2 years



Safety Instructions

**IMPORTANT, PLEASE READ INSTRUCTIONS FULLY BEFORE USE.
ENSURE THE APPLIANCE IS ISOLATED FROM THE POWER SUPPLY BEFORE INSTALLING,
CLEANING OR MAINTAINING.**

This appliance has been designed to keep food warm and therefore during its use parts of the appliance will become very hot. All personnel must be given appropriate supervision and training in the safe use of this appliance.

**ALL APPLIANCES OTHER THAN THOSE FITTED WITH A SEALED MOULDED PLUG MUST BE
FITTED BY A QUALIFIED ELECTRICIAN, IN ACCORDANCE WITH CURRENT REGULATIONS.**

The unit should be installed in compliance with the INSTALLATION INSTRUCTIONS and the NATIONAL REGULATIONS in force at the time. Particular attention should be paid to the Health and Safety at Work Act.

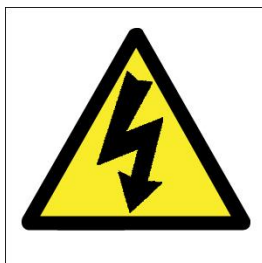
To prevent shocks, all appliances whether gas or electric, must be earthed.

To avoid scratching the highly polished exterior surface of this equipment whilst in transit, the protective film on the exterior surfaces has NOT been removed.

It is IMPORTANT that this protective film is peeled off before the equipment is used.



Installation Instructions



ELECTRICAL INSTALLATION

**ALL APPLIANCES OTHER THAN THOSE FITTED WITH A SEALED MOULDED PLUG MUST BE
FITTED BY A QUALIFIED ELECTRICIAN, IN ACCORDANCE WITH CURRENT REGULATIONS**



Installation Instructions

Optional Extras

The HOT / AMB range has provisions for some optional extras that can be purchased and fitted after the unit has been supplied. The list below shows these items and installation instructions.

Push Handle - Part Code: PUSHHANDLE

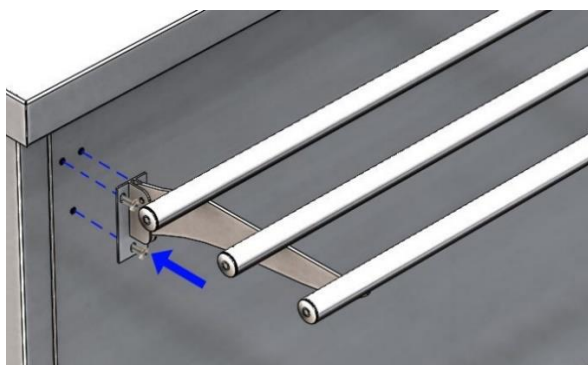


Rivnuts are fitted to both ends of the cabinet.

Align handle holes with the side of cabinet.

Affix the handle with the screws provided.

Tray Slides - Part Code: **RTS1200 1200mm Cabinets**
 RTS1500 1500mm Cabinets
 RTS1800 1800mm Cabinets



Remove the screws from the rear of the cabinet.

Align the holes in the tray slide bracket and secure in place using the screw just removed



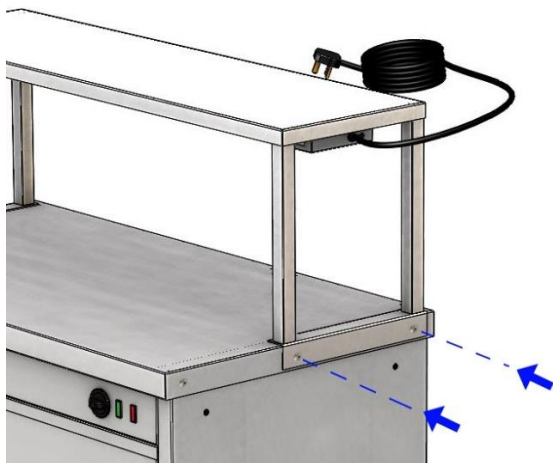
Installation Instructions

Chef Racks

Chef racks are available in widths 1200, 1500 and 1800mm to suit all our HOT / AMB range.

These are also available in the following depths 250, 300, 350 and 400mm with single up to three tiers. Also can be lit or ambient options using the GL lightboxes.

For available sizes please check out our website www.parry.co.uk and search for "Chef Rack"



Unscrew the screws from both sides from the middle and rear positions.

Place the Chef Rack gantry brackets over the sides of the top.

Align the holes and affix using the screws removed.



Operating Instructions

Please note that not all units are heated.

Hot Cupboard

-  Plug machine in to power supply. The red indicator light will show to indicate power to the unit.
-  Turn the cabinet dial to the required setting, the right-hand side green lamp will show indicating power to the element, this will extinguish when the desired temperature is reached.

This procedure will be repeated automatically as the thermostat maintains a constant temperature. The cabinet temperature is shown on the digital display on the fascia

When loading the machine please leave some space around the rack to give good airflow, never cover racks with tin foil, otherwise the efficiency of the machine will be reduced.

Operating the quartz lamp gantry (not all units come with the “Chef Rack” gantry)

Units which have quartz lamp gantry have two mains power cables.

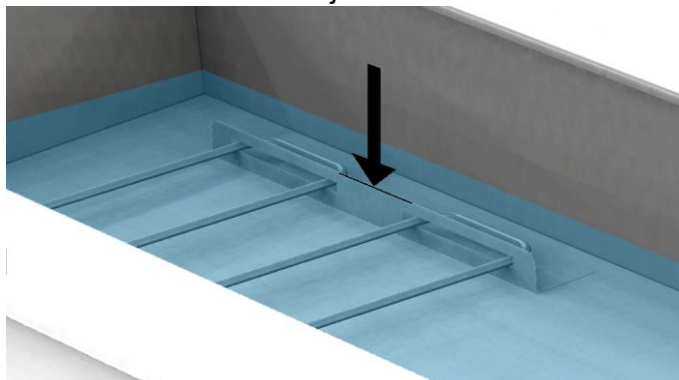
-  Ensure both power cables are plugged in to the mains and turned on
-  To turn on the lamp gantry use the on/off switch on the fascia.

Bain Maries

If the unit has a bain marie it can be used either wet or dry.

Please note that if the bain marie is being used wet, please ensure the drain tap is closed before filling the bain marie tank with water.

-  (Wet Only) Fill the bain marie tank to just over the rear element stand.



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Operating Instructions

-  For initial heat up turn bain marie dial to the high setting until the green light extinguishes (dry approximately 15 mins, wet approximately 60 mins)
-  The green lamp will illuminate showing there is power to the element, this will not extinguish on this setting.
-  After this period turn the control to the desired heat setting, the green lamp will extinguish when the desired temperature is reached. This procedure will be repeated automatically as the simmerstat maintains a constant temperature.
-  Place the hot food into the containers and replace the cover.

Customers are asked to note that the bigger the bain marie the longer it will take to heat up. The bain marie will heat up faster if used dry.

MSB18 & MSF18 will provide the best performance when used wet.

On the 1800mm unit, if used wet the heat up time is expected to be around two hours. This process can be sped up by filling the bain marie with hot water.



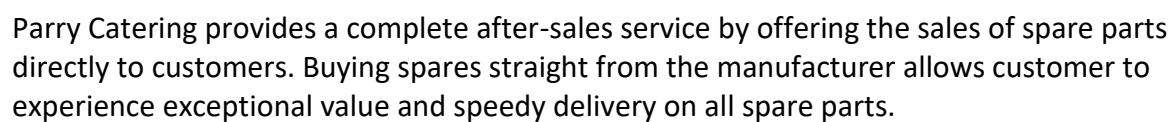
Cleaning Instructions

The appliance should be cleaned after every use.

-  Allow unit to cool down before cleaning
-  Turn off unit at the mains power.
-  With the containers removed wipe down the machine with a soft cloth, do not use abrasive materials.
-  Stainless steel cleaners maybe used and cleaning instructions on the product must be adhered to.
-  To clean inside the cabinet, the doors can be removed. Simply take hold of the handle on the door and supporting the other side of the door lift the door upward until the bottom of the door clears the bottom rail of the cabinet. Then tilt the door so the bottom of the door comes forward, this allows the door to slide down and away from the unit
-  The two bottom door rails can be easily lifted out to wipe down.
-  The inner shelves and element cover can be removed easily as they have been designed in three sections. The element tray holds the doors in position; therefore, it is advisable to take the doors out first. Please note that the element cover must be replaced before attempting to use the unit.
-  Never clean the unit with water jets.



Maintenance and service must only be undertaken by a qualified electrician.



www.parry.co.uk/parry-commercial-catering-spares



Fault Finding

Fault	Check	Solution
Mains lamp does not illuminate	1. Check unit is plugged into mains supply and the socket is switched on. 2. Check the fuse in the plug. 3. Try a different socket 4. If the unit has been permanently connected to a fused switch, ask a qualified electrician or competent person to check the connections.	If the problem continues please contact your distributor



Service Information

This appliance should be routinely serviced to prolong its lifetime. Parry recommends that the appliance is serviced every 12 months by a Parry authorised engineer. Failure to service your product within the initial 12 month warranty period will cause the 24 month warranty to become void.

If the supply cord becomes damaged, it must be replaced by the manufacturer, it's service agent, or a similarly qualified person.

Enhanced 2 Years Warranty

Parry Catering (Midlands) Ltd offer an enhanced warranty of two years (including parts and labour) on all of the Parry manufactured products. To take advantage of this you should register your warranty by logging onto the company website and filling out our simple form.

www.parry.co.uk/the-parry-warranty

If you have any issues with your product and wish to request a warranty call you can contact our friendly team who will organize a Parry approved service engineer to attend and fix your problem.

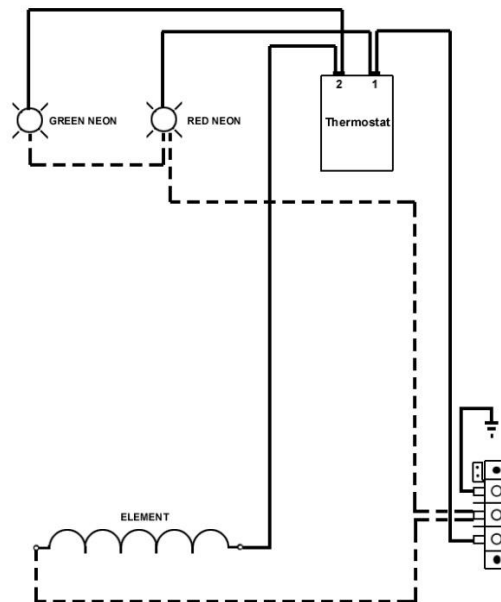
All warranty requests can be sent to warranty@parry.co.uk alternatively call our warranty department for technical assistance on **01332 875544**



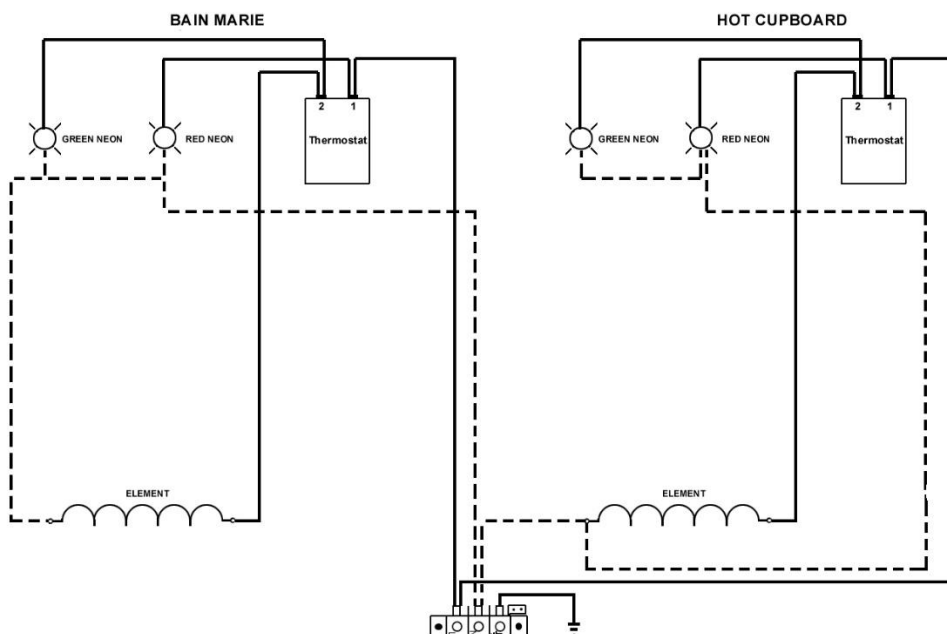


Wiring Diagram

Models: HOT12 / HOT15 / HOT18 / HOT12P / HOT 15P / HOT18P



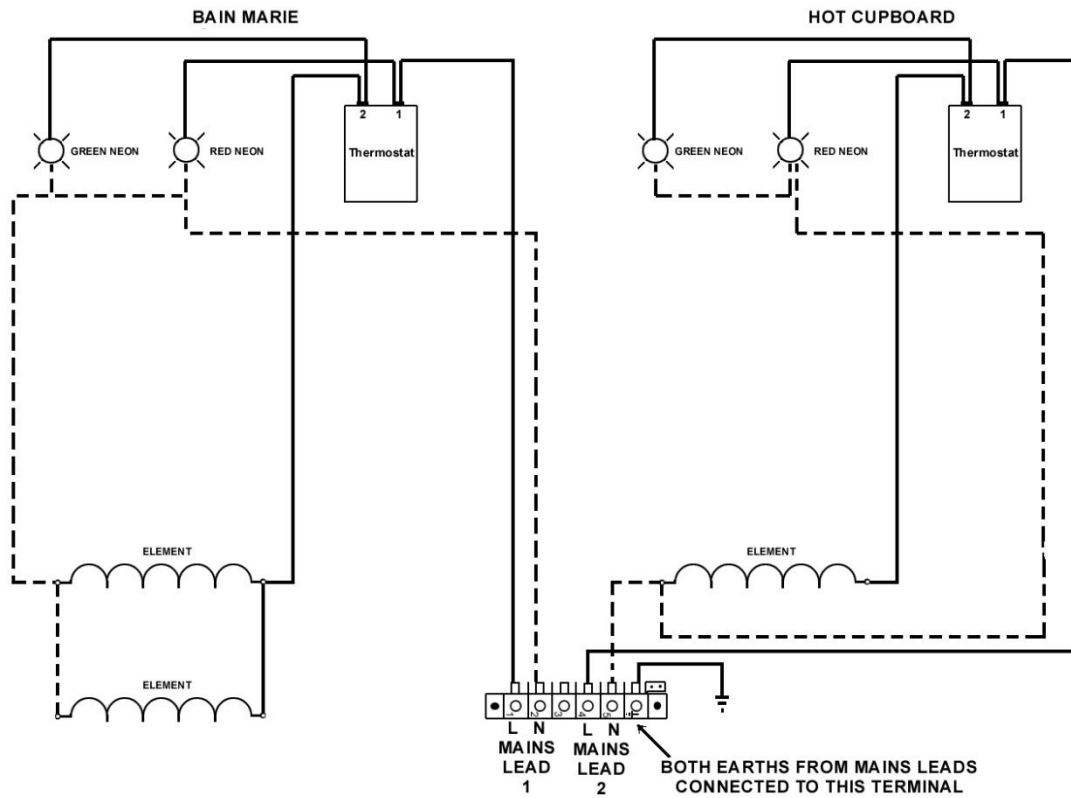
Models: HOT12BM / HOT121/2BM





Wiring Diagram

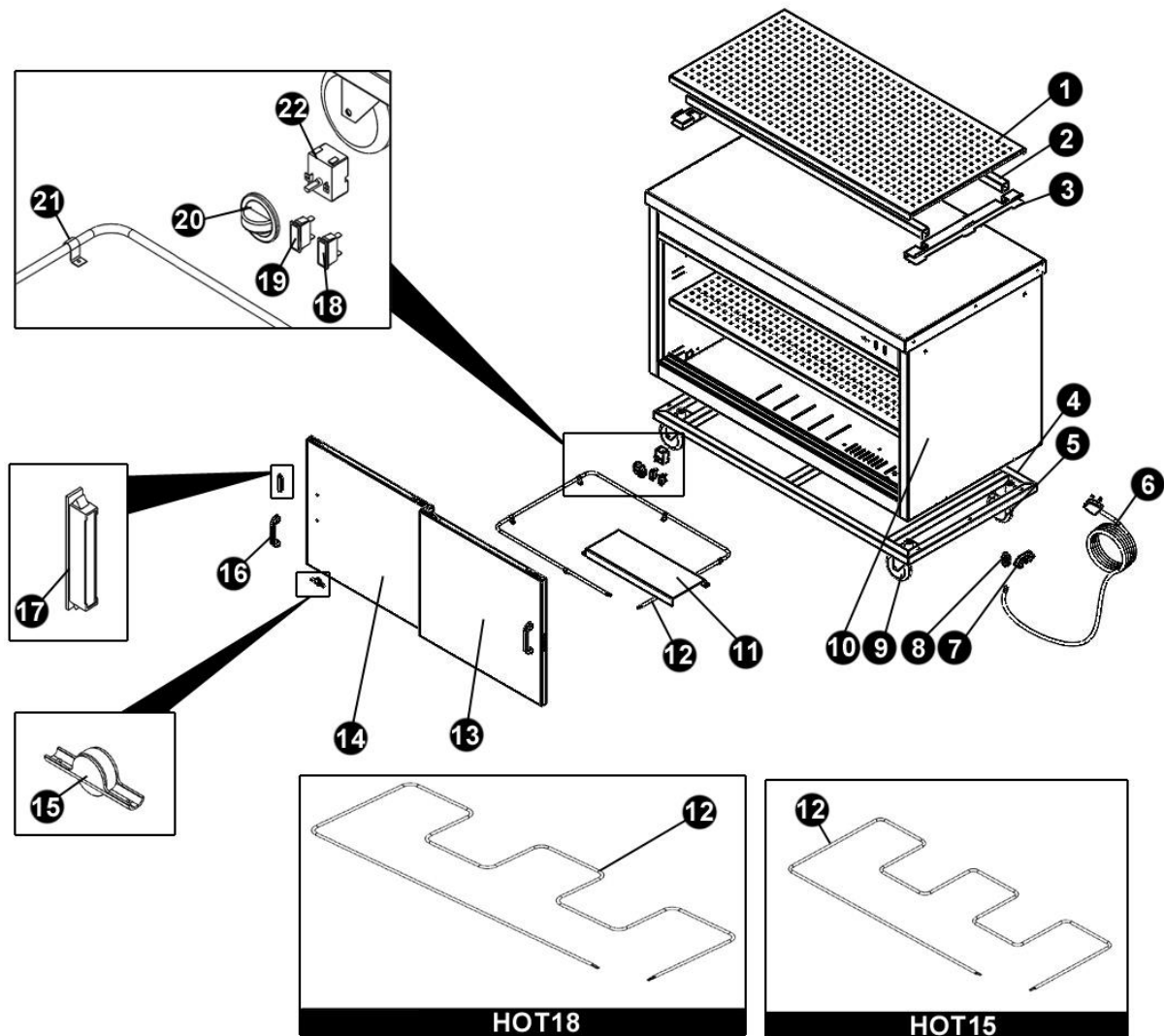
Models: HOT15BM / HOT18BM / HOT151/2BM / HOT181/2BM





Exploded View

HOT Range / AMB Range / inc. Passthrough
(HOT12 Exploded View Used)

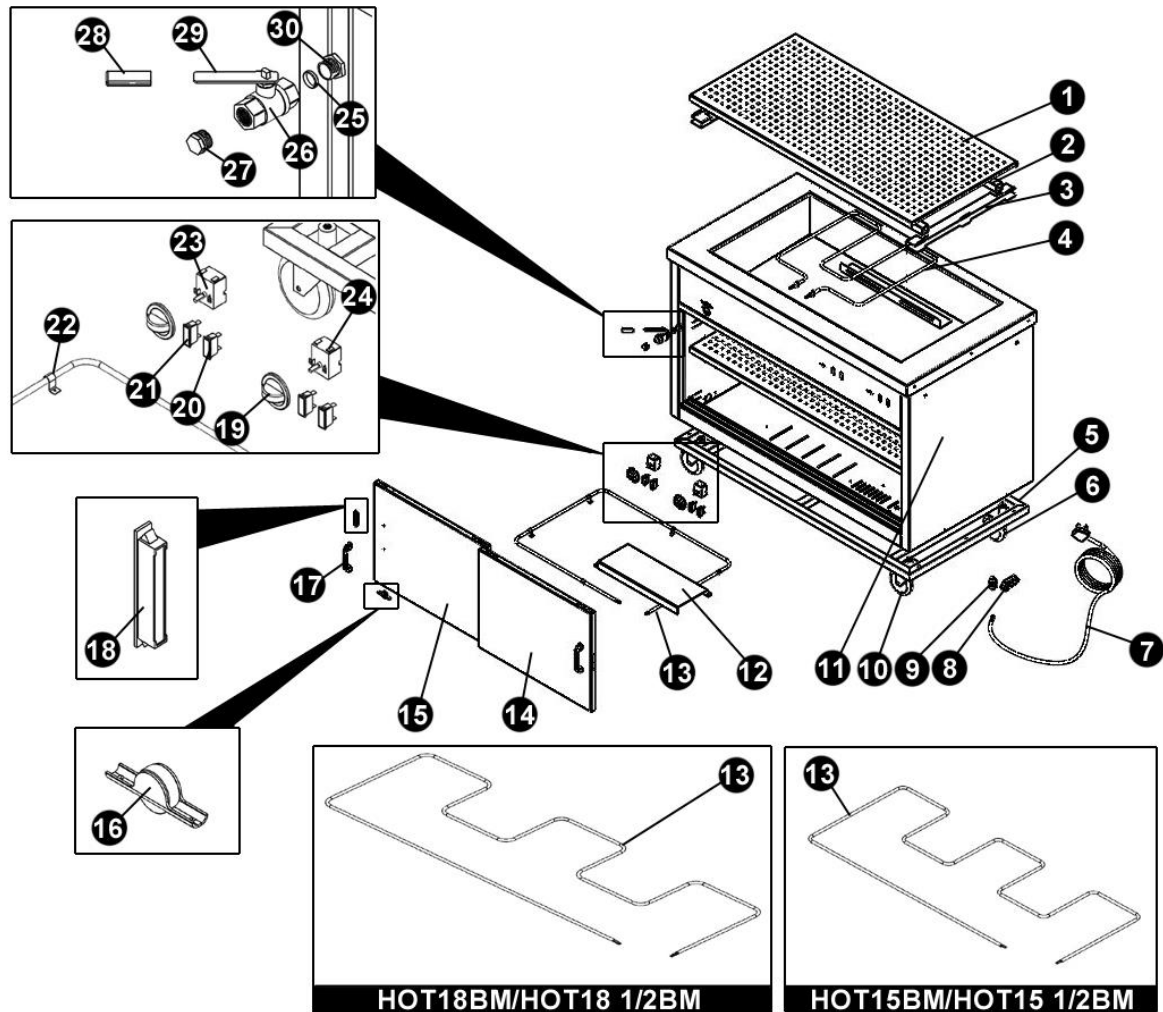




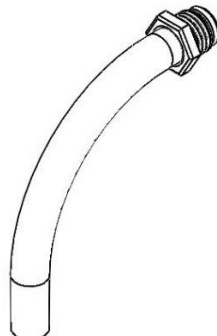
Exploded View

HOT BM / HOT ½ BM Range

(HOT12BM Exploded View Used)



External Drain Tube Assembly



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Parts List

HOT / AMB Range

Only difference on passthrough units is it has doors both sides on all metalwork parts please specify P when ordering.

Part Number	Description	HOT12 / AMB12	HOT15 / AMB15	HOT18 / AMB18
1	*Shelf <i>(Please note above 1200mm there are 2 shelves to make the width)</i>	*No Code	*No Code	*No Code
2	*Shelf Support Bar	*No Code	*No Code	*No Code
3	*Shelf Support	*No Code		
4	Chassis	CHASSIS2	CHASSIS3	CHASSIS5
5	Braked Castor	CASTOR100BHD From Oct 2021 use CASTOR100BHD/C		
6	Mains Cable	MLEAD25 Not required on AMB models		
7	Terminal Block	TB3POLETB Not required on AMB models		
8	Cable Gland	GLAND0M16 Not required on AMB models		
8a	Cable Gland Nut	LOCKNTM16 Not required on AMB models		
9	Unbraked Castor	CASTOR100SHD From Oct 2021 use CASTOR100SHD/C		
10	*Cabinet	*No Code	*No Code	*No Code
11	*Wire Guard	*No Code	*No Code	*No Code
		Not required on AMB models		
12	Cabinet Element	EMMT02212	ELHC2500W	ELHC3000W
		Not required on AMB models		
13	*RH Door Assembly	*No Code	*No Code	*No Code
14	*LH Door Assembly	*No Code	*No Code	*No Code
15	Door Roller	DOOROLLER		
16	Door Handle	HANDLEBMS		
17	Door Magnet	DRCT00010		
18	Green Neon	LNGN06378 Not required on AMB models		
19	Red Neon	LNRE06178 Not required on AMB models		
20	Control Knob	KNOBTYPB Not required on AMB models		
21	Element Clip	AS2640ELC Not required on AMB models		
22	Thermostat	TMST13012 Not required on AMB models		

*Metalwork Components



Parts List

HOT BM / HOT ½ BM Range

Part Number	Description	HOT12 / AMB12	HOT15 / AMB15	HOT18 / AMB18
1	*Shelf <i>(Please note above 1200mm there are 2 shelves to make the width)</i>	*No Code	*No Code	*No Code
2	*Shelf Support Bar	*No Code	*No Code	*No Code
3	*Shelf Support	*No Code		
4	Bain Marie Element	ELBM02212		
5	Chassis	CHASSIS2	CHASSIS3	CHASSIS5
6	Braked Castor	CASTOR100BHD		
7	Mains Cable	MLEAD25		
8	Terminal Block	TB3POLETB	HOT15BM TB6POLETB HOT151/2BM TB3POLETB	HOT18BM TB6POLETB HOT181/2BM TB3POLETB
9	Cable Gland	GLAND0M16		
9a	Cable Gland Nut	LOCKNTM16		
10	Unbraked Castor	CASTOR100SHD		
11	*Cabinet	*No Code	*No Code	*No Code
12	*Wire Guard	*No Code	*No Code	*No Code
13	Cabinet Element	EMMT0001HC	ELHC2500W	ELHC3000W
14	*RH Door Assembly	*No Code	*No Code	*No Code
15	*LH Door Assembly	*No Code	*No Code	*No Code
16	Door Roller	DOOROLLER		
17	Door Handle	HANDLEBMS		
18	Door Magnet	DRCT00010		
19	Control Knob	KNOBTYPB		
20	Green Neon	LNGN06378		
21	Red Neon	LNRE06178		
22	Element Clip	AS2640ELC		
23	Bain Marie Thermostat	TMST5513015		
24	Cabinet Thermostat	TMST13012		



Parts List

HOT BM / HOT ½ BM Range (*Continued*)

Part Number	Description	HOT12 / AMB12	HOT15 / AMB15	HOT18 / AMB18
25	15mm Olive	OLIVE0015		
26	Drain Valve	VALVELB12		
27	Drain Vale Plug	PLUGBSP12		
28	Handle Sleeve	HANDLESLEEVE		
29	Drain Vale Lever	LCB00041		
30	½" BSP Male Nut	NUTMBSP12		
	External Drain Tube	COPPERBEND01		
		OLIVE0015		
		NUTMBSP12		

*Metalwork Components



Warranty Information

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 of the equipment.

To be eligible for a 2 year warranty, products must be serviced at least once within the first 12 months of purchase.

All service calls will be carried out between 8am and 5pm, Monday to Friday.

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

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

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 ensure you have referred to the manufacturer's instruction before placing a warranty call.

Contact our warranty department on **01332 875544** for technical assistance.

Please have your model number ready before calling.

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

Failure to pay any warranty charges will result in your warranty being put on hold until the bill has been settled. Any issues regarding the raised charges should be put in writing to our warranty department for further investigation.

Register your product by visiting our website **www.parry.co.uk**

Not covered under warranty

-  Fault due to incorrect installation, poor maintenance or equipment abuse.
-  Resetting of equipment or circuit breakers.
-  Faulty electrics – e.g. customer's plug socket, plug, wiring, junction box fault, wrong fuse.
-  Products must be serviced within the first 12 months to be eligible for the 2 year warranty
-  Product not covered by warranty if combustible materials have been used, e.g. plastic trays.
-  Foil used on racks, blockages and lime scale issues.
-  Failure to grant access for pre-arranged service call.
-  Equipment that has been set up or used incorrectly e.g. dishwasher detergents, levelling and setting up of doors on a six burner cooker.
-  Excessive carbon build-up on griddle plates or overuse of lava rock on chargrills. (Recommended use by Parry no more than 2kg.)
-  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.

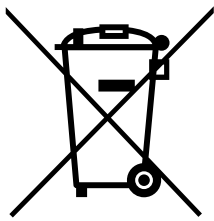


Disposal & Recycling

This appliance is marked according to the European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health which could otherwise be caused by inappropriate waste handling of this product.

A symbol on the product, or on the documents accompanying the product, indicates that



this appliance may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.



For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Parry Catering recognises our obligations to the EU DIRECTIVE covering the waste disposal of electrical and electronic equipment (WEEE). Parry Catering are committed to this policy in order to help conserve the environment.

At the end of this unit's life you **MUST** dispose of it in an approved manner. You **MUST** not discard the unit or place it in the refuse bin.

You have several options:

-  Take the unit to an approved WEEE scheme company, there will be one in your area.
-  Take the unit to an approved waste disposal site; many sites are managed by your local authority.
-  Contact the units manufacturer, importer or their agent; the contact details will be on the unit.

There will probably be a charge for this service which will depend on the physical size and location of the unit. You will be given a collection price for a curb side collection based on commercial rates prevailing at the time.

It should be noted that the unit to be collected should be suitably packed and sealed to prevent dangerous gases and fluids from escaping. The condition of the unit must also be clean to comply with health and safety regulations.