



**Mobile Trolley**

**1887/1888/1894**



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](http://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

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### 1887

Ideal for care homes, hospitals and functions, the Parry 1887 electric mobile server unit is a versatile buffet trolley that safely stores and maintains the heat of plated meals. With the added functionality of the bain marie top, the unit keeps gravy, baked beans, curry, chilli and other foods at safe, ready-to-serve temperatures. The bain marie and main cavity are independently controlled, adding efficiency and functionality, whilst the stainless steel construction and robust castors ensure the trolley is easy to move and clean.






### 1888

The Parry 1888 hot cupboard is a compact, high quality mobile server, 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 the robust stainless steel doors. The Parry mobile server also features durable lockable castors and a sturdy push bar for manoeuvrability.

### 1894

Attractive, sturdy and reliable, the Parry 1894 mobile server combines hot cupboard and bain marie functionality – making it a versatile food service option for care homes, schools, restaurants and self-service establishments. With responsive independent controls for each area, the hot cupboard maintains safe, hygienic temperatures for plated meals, while the bain marie section caters for pre-cooked foods such as baked beans, gravy, curry and vegetables. Constructed from stainless steel, and with two internal removable shelves, the Parry 1894 is easy to clean and maintain.

It leads the industry in:

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



## Product Overview

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	1887	1888	1894
Unpacked weight (kg)	75	71	69
Packed Weight (kg)	95	91	89
Dimensions (w x d x h) mm	865 x 625 x 950	865 x 625 x 945	865 x 530 x 950
No. of plated meals (based on 9 inch plates)	30	40	20
Plug	1	1	1
Overall power rating	2.2kW	2kW	1.6kW
Warranty	2 years	2 years	2 years



## Safety Instructions

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### IMPORTANT




Please read these instructions before you attempt to use the equipment. Keep these instructions for future reference.

### WARNING

**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.**



### WARNING

-  All electrical appliances/parts must be earthed.
-  No user-serviceable parts.
-  Isolate power supply before carrying out any installation work.



## Installation Instructions

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-  Lock the braked castors once the unit is the desire place next to a power outlet.
-  Plug machine in to power supply. The red indicator light will show to indicate power to the unit.








## Operating Instructions




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### Model: 1887

#### Bain Maire Control(s)



-  The 1887 has two section in the Bain Marie and can be controlled independently.
-  For initial heat up turn the simmer stat dial to the number 3 setting (continuous heat) for 15-20 minutes.
-  The green lamp will illuminate showing there is power to the element, this will not extinguish on this setting
-  After this period turn the simmer stat dial on to the desired heat setting, the green lamp will extinguish when the desired temperature is reached. This procedure will be repeated automatically as the simmer stat maintains a constant temperature.
-  Place the hot food into the containers and replace the cover.

#### Hot Cupboard Control

-  For initial heat up turn the dial to the number 80°C setting for 15-20 minutes.
  -  Once the cabinet temperature is reached the green neon will extinguish.
  -  Once cabinet is warmed through, set the thermostat to the desired temperature. The green neon will indicate when the element is running and will turn on and off as it maintains a constant temperature.
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### Model: 1888

#### Hot Cupboard Control

-  For initial heat up turn the dial to the number 80°C setting for 15-20 minutes.
-  Once cabinet is warmed through, set the thermostat to the desired temperature.









## Operating Instructions




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**Model: 1894**

### **Bain Maire Control**

-  For initial heat up turn the simmer stat dial to the number 3 setting (continuous heat) for 15-20 minutes.
-  The green lamp will illuminate showing there is power to the element, this will not extinguish on this setting
-  After this period turn the simmer stat dial on to the desired heat setting, the green lamp will extinguish when the desired temperature is reached. This procedure will be repeated automatically as the simmer stat maintains a constant temperature.
-  Place the hot food into the containers and replace the cover.

### **Hot Cupboard Control**







-  For initial heat up turn the dial to the number 80°C setting for 15-20 minutes.
-  Once the cabinet temperature is reached the green neon will extinguish.
-  Once cabinet is warmed through, set the thermostat to the desired temperature. The green neon will indicate when the element is running and will turn on and off as it maintains a constant temperature.



## Cleaning Instructions

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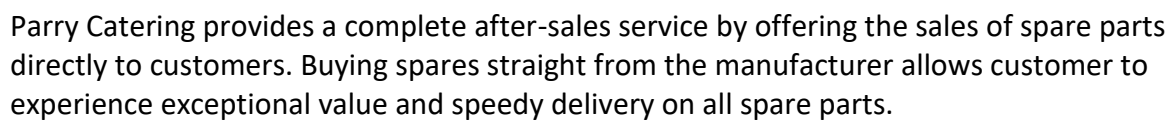
The appliance should be cleaned after every use.

-  Allow unit to cool down before cleaning
-  Turn off unit at the mains power.
-  Wipe down the machine with a soft cloth, do not use abrasive materials.
-  Remove inner shelves and wipe down with a soft cloth.
-  Stainless steel cleaners may be used and cleaning instructions on the product must be adhered to.
-  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](http://www.parry.co.uk/parry-commercial-catering-spares)



## Fault Finding

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Fault	Check	Solution
<b>Mains Lamp does not illuminate</b>	<p>Check unit is plugged into mains supply and the socket is switched on.</p> <p>Check the fuse in the plug.</p> <p>Try a different socket</p> <p>If the unit has been permanently connected to a fused switch, ask a qualified electrician or competent person to check the connections.</p>	<p>If problem continues contact your distributor</p>



## Service Information

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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](http://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.

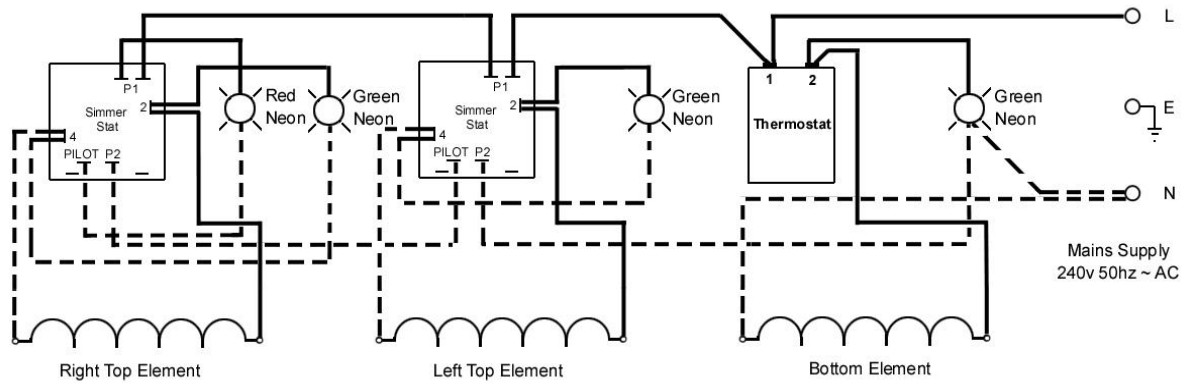
All warranty requests can be sent to [warranty@parry.co.uk](mailto:warranty@parry.co.uk) alternatively call our warranty department for technical assistance on **01332 875544**



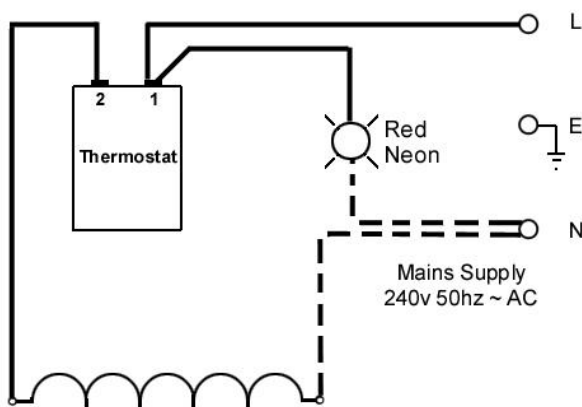


## Wiring Diagram

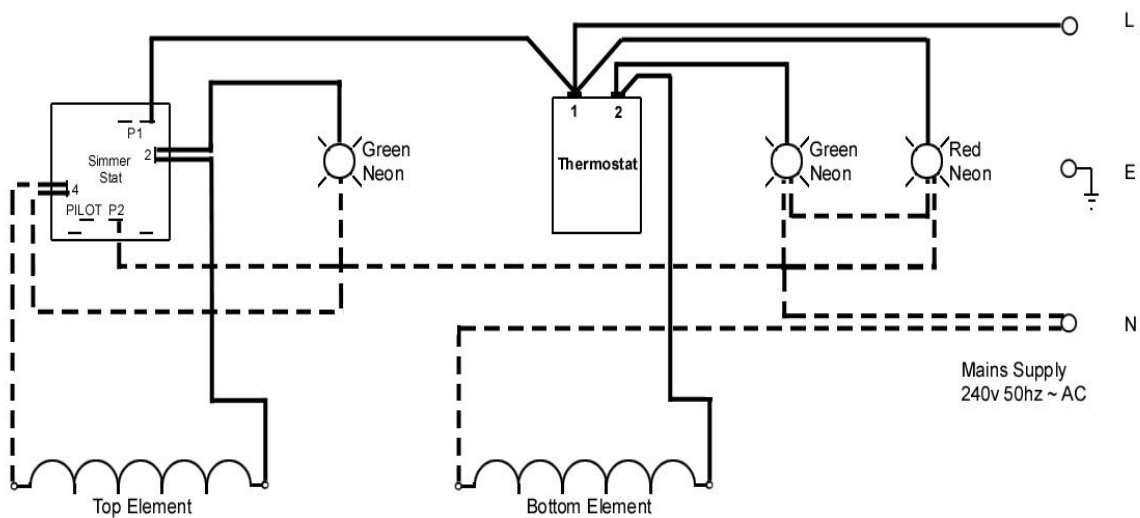
1887 Diagram



1888 Diagram



1894 Diagram





## 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](mailto: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](http://www.parry.co.uk)**

### Not covered under warranty

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



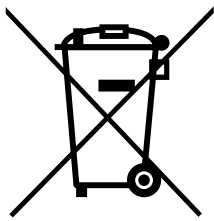
## Disposal & Recycling

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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.