



INSTRUCTION REF: IN161-1

DATE - 01.11.10

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TELEPHONE:

SERVICE (44) 01332 875665

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INSTRUCTIONS

ALPHA GAS PIE CABINET

MODEL: AGPC1

SAFETY INSTRUCTIONS

INSTALLATION INSTRUCTIONS

OPERATION INSTRUCTIONS

MAINTENANCE INSTRUCTIONS

TECHNICAL DATA

PARTS / SPARES LIST

WARRANTY INFORMATION

Customer Information

MODEL NUMBER: _____
SERIAL NUMBER: _____
PURCHASE DATE: _____
DISTRIBUTOR: _____



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SAFETY INSTRUCTIONS

IMPORTANT, PLEASE READ INSTRUCTIONS FULLY BEFORE USE

THIS APPLIANCE IS ONLY FOR PROFESSIONAL USE AND MUST ONLY BE USED BY QUALIFIED PEOPLE.

THIS APPLIANCE MUST BE FITTED AND TESTED BY A REGISTERED FITTER BEFORE USE. ANY GAS CONVERSIONS NEEDED TO BE MADE TO THE PRODUCT MUST BE CARRIED OUT BY A REGISTERED ENGINEER

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 Gas Safety (Installation and Use) Regulations and the Health and Safety at Work Act.

Attention should be drawn to the fact that parts of this unit by necessity, will get VERY HOT, and will cause burns if touched accidentally. Therefore it is the responsibility of the supervisor or equivalent to provide SUITABLE PROTECTIVE CLOTHING for the user.

Each appliance requires a flow of fresh air for combustion. Under no circumstances should air vents on the appliances, or air vents installed by the fitter in the room of the appliance to supply combustion air, be altered or omitted in any way.

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.



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MODEL AGPC1

The products stated above are designed and built to comply with the following current British standards:

The products have been CE-marked in compliance with the **European Gas Directive (90/396/EEC)**

The Parry Group have designed this range of units for use with the following gases and supply pressures within the following countries of destination.

Name	Gas Cat	Supply Pressure	A	B	D	F	F	G	D	I	I	L	N	P	E	S	G	S
			T	E	K	I	R	R	E	E	T	U	L	T	S	E	B	W
AGP C1	I2H	G20 @ 20mbar																
	I2E	G20 @ 20mbar																
	I2L	G25 @ 20mbar																
	I3P	G31@37mbar															*	
	II2H3	G20 @ 20mbar G30 @ 28-30mbar and G31@ 37mbar																

INSTALLATION INSTRUCTIONS

ALL APPLIANCES MUST BE FITTED AND OR CONVERTED BY A REGISTERED INSTALLER, IN ACCORDANCE WITH CURRENT REGULATIONS.

INSTALLATION

Before installation check data plate on rear of unit to ensure appliance is suitable for gas supply available.

During installation provision must be provided for combustion air to the appliance through base and rear of appliance. This should not be blocked at any time.

This appliance should be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of substances harmful to health in the room in which it is installed.

**Parry Group Limited, Town End Road, Draycott, Derby, England DE72 3PT
 www.parry.co.uk**



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POSITIONING

The unit must be located on a level non combustible surface

Minimum clearances must be :

Rear 150mm (6")
Sides 150mm (6")
Hotplate to combustible material 1525mm (60")

All local fire regulations should be observed.

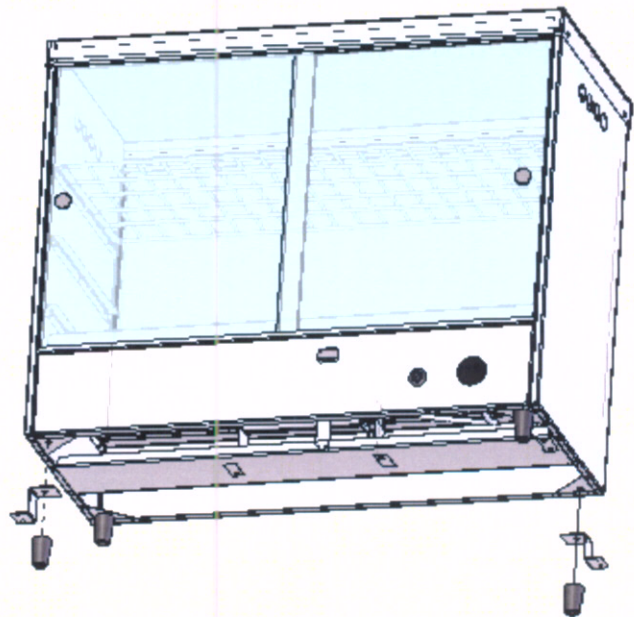
It is recommended that the appliance be sited below a ventilating hood preferably of the extractor type incorporating a grease filter.

To secure the Alpha Gas Pie Cabinet AGPC1, to a work surface, the unit is supplied with two fixing brackets.

To secure the unit using these brackets, simply unscrew two of the black plastic feet and thread the bracket through the fixing and then re screw the foot back into position sandwiching the bracket between the foot and the unit.

The bracket has two holes in it which the installer can use to fasten to a work surface.

Please note no fixings are provided for securing the bracket. It is the responsibility of the installer to use adequate fixings for the material that the appliance is fastened to.





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GAS CONNECTION

The size of the supply pipe should be no less than ½" B.S.P. An easily accessible, hand operable gas isolation tap should be fitted within 1metre of the appliance.

Annual servicing by a competent engineer is essential to maintain safety and prolong the life of the appliance.

All gas appliances must be fitted by a competent person to gas safety regulations in force.

Before the appliance is commissioned the gas safety regulations require that all connections on the gas line are tested for gas soundness between the gas meter and the appliance.

The parts protected by the manufacturer or agent should not be adjusted by the installer. All packing and protective film must be removed from the appliance prior to commissioning.

The burner is fitted with a flame failure device, gas control, and piezo spark ignitor.



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OPERATING INSTRUCTIONS

FOR FITTING INSTRUCTIONS SEE INSTALLATION SECTION.

**Do not use this machine for cooking purposes.
Preheat cabinet before storing food.**

- 1 To light burner turn knob to high flame . Press knob and hold in, then depress the ignitor knob to light the burner.
- 2 Check flame is established through viewing hole in the front case. When the flame is established hold knob in for 20 seconds, then release.
- 3 If the flame goes out repeat steps 2 and 3. The burner should remain lit, if not contact your supplier.
- 4 Run unit on full flame for approximately 15 mins then turn to low setting (small flame)
- 5 Turn knob clockwise to extinguish flame, then turn off gas supply at isolation tap.
- 6 The bottom tray contains a water reservoir, which can be filled with water to keep food moist.

The appliance must never be left unattended whilst it is on.

There are no user serviceable parts. Part sealed by manufacturer must not be adjusted.

Do not cover racks i.e. with tin foil etc, as this will impair the heat distribution within the cabinet.

Keep both doors closed between each service to keep heat loss to a minimum.

**Wipe down regularly with a damp soapy cloth after switching machine off.
Never immerse unit in water or clean using water jets.**