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Instruction Manual

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Water Boiler

GWB6

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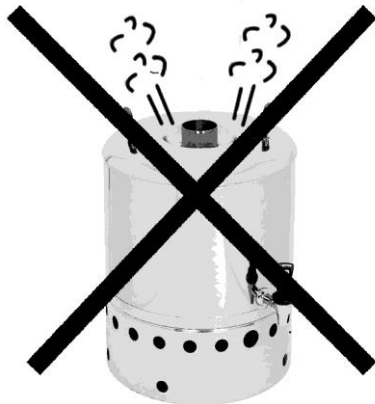
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Safety Instructions

Please read the instructions fully before use

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.



DO NOT BOIL DRY

If this occurs, leave for 30 minutes before refilling.



DO NOT FILL DOWN THE FLUE

Always take the lid off to fill the tank

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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.

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

Installation Instructions

This appliance must be installed by a gas safe registered engineer in accordance with the current gas safety regulations.

All packing and protective film must be removed from the appliance prior to installation and commissioning.

Positioning of the Appliance

This appliance should only be used in a well ventilated area.

The **GWB6 gas water boiler** is a Type A1 appliance.

This appliance must be installed with sufficient ventilation to prevent the formation of unacceptable concentrations of substances harmful to health in the room in which they are installed.

When installing the appliance, the fitter must ensure that the correct ventilation inside and around the gas cylinder compartment is maintained at all times and a permanent supply of fresh air is assumed and there is no accumulation of un-burnt gases.

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

Find a suitable location to position the appliance. The appliance must not be installed on or against combustible surfaces – minimum clearances must be: from the sides an additional 150mm (6”) must be allowed.

It is essential that the appliance be sited below a ventilating hood, preferably of the extractor type.

During installation provision must be provided for combustion air to the appliance through base holes. The air holes should not be blocked or restricted at any time.

Ensure appliance is installed onto a level, non-combustible surface.

The GWB6 is supplied with fixing brackets that can be used to fasten the appliance down to a work surface. To use simple select the desired position of your boiler, hook the fixing bracket through one of the ventilation holes around the base of the unit, and screw the bracket down to the work surface.

(Please ensure that the fixings used are suitable for the material that they will be fixing through.)

Ensure that three fixing brackets are spread out evenly around the appliance.



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Gas Connection

This appliance has a 3/8" BSP gas connection. The supply pipe should be no less than 3/8" BSP

Gas supply tubing or hose shall comply with the national requirements in force and shall be periodically examined and replaced as necessary.



Commissioning the Appliance

Please ensure the gas supply pressure is adjusted to suit the gas type that is being used.

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 supply and appliance.

The gas valve has been set in the factory to a specific low rate and sealed. The parts protected by the manufacturer or agent, should not be adjusted by the installer.

Ensure the appliance has water in before operating.

The burner is fitted with a flame failure device which will cut off the gas supply if the burner goes out. For ease of lighting the gas control has an integral piezo spark ignitor.

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There is a flue baffle that is slotted down the central flue tube to improve the efficiency of the unit. Please ensure that is in place before operating the unit.

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

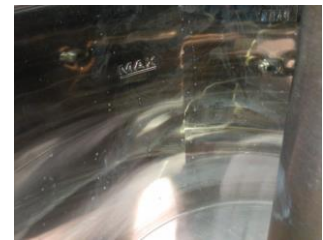


Operation Instructions

This appliance is for professional use only and must only be used by qualified people.

Users should be aware of the regulations governing the use of gas appliances, particularly with respect to the need for regular servicing.

1. Connect up the LPG gas supply following the instructions and guide lines on the previous page.
2. Remove the lid and fill unit with cold fresh drinking quality water maximum capacity 27 litres.



Do not pour water down the central metal tube as this is the flue

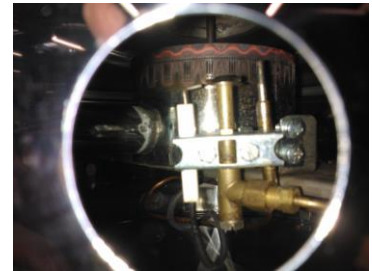
The boiler must not be allowed to boil dry in operation.

3. To light burners, turn knob fully clockwise.



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4. Press knob in, and at the same time turn knob to left, keeping knob pressed in.
5. Observe through air holes that pilot flames have been established, if not go back to step 3.
6. If pilot flame is established, keep knob depressed for 20 seconds then release.
7. The pilot flame will continue to burn
8. Turn knob anti-clockwise to obtain a high flame
9. Turn knob clockwise to obtain a low flame, simmer when water is boiled.



Press in knob and turn clockwise to extinguish flame, then turn off the gas supply.

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.

If any problems with lighting operations are experienced then you must contact your supplier to seek assistance from a qualified person.

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Cleaning Instructions

Cleaning should be carried out by simply wiping the exterior of the appliance with a clean cloth and a small amount of detergent to remove any build up of fat deposits from the environment.

The unit will require periodic de-scaling. The frequency of which depends on the hardness of the water used in this unit. Any commercially available de-scaling product is suitable for use, as the appliance is 100% stainless steel. After de-scaling be sure to rinse the unit thoroughly.

Conversion Instructions

This unit is CAT I and cannot be converted. It is approved for use on Propane and Butane.

The inlet gas pressure must be set in accordance with the data badge for the type of gas.

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Maintenance Instructions

There are no user serviceable parts in this unit.

For any service issues please contact your distributor, who will in turn contact our service partner to organise a service call.

Nationwide Catering Services ☎ 01757 213909

Engineer Fault Finding

Before attempting maintenance make sure that the gas supply is disconnected.

Fault	Possible Cause	Remedy
Burner suddenly goes out	No water in tank	Fill tank to maximum water level mark and re light
Incorrect flame picture, flame lift	Incorrect burner pressure	Check / adjust burner pressure
Noisy burner	Blocked or partially blocked injector	Check / clean injector
	Inadequate ventilation	Check ventilation
	Burner faulty / corroded / blocked	Check / clean burner. Replace as necessary
	Faulty flue system	Check flue system
Pilot will not light	Pilot injector blocked	Check / clean injector
	Pilot supply tube blocked / damaged	Check / clean supply tube or replace as necessary
	Faulty spark ignition circuit	Check Electrode and lead
	Gas supply not available	Check gas supply

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Pilot goes out	Poor pilot flame	Check / clean or adjust as required
	Faulty or loose thermocouple	Check / replace as necessary
	Low gas pressure	Check gas pressure and adjust where necessary

Technical Data

Technical Data

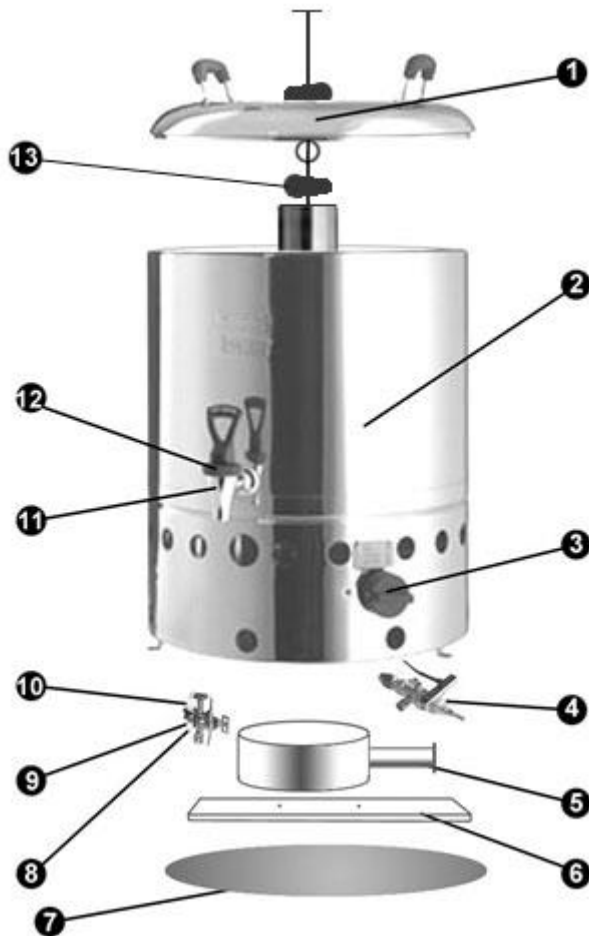
Parry LPG Water Boiler	Butane Gas	Propane Gas
Pressure from regulator	28mbar	37mbar
Jet Size	0.99	0.99
Heat input kw Net	3.67	3.66
B.T.U. Net	12543	12511
Gas flow rate	0.135m ³ /hr	0.180m ³ /hr
kg/hr gross	0.290kg/hr	0.287kg/hr
Low rate kw Net	3.160kw	2.396kw

Water temperature rise is 77°C in 60 minutes
 Minimum air flow required for combustion is 2m³/hr

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Exploded View

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Parts List

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ID	DESCRIPTION	PART CODE
1	*Lid	GWB6GASLID
2	*Body	No Code
3	Control Knob	KNOBPRO07
4	Gas Valve	GWBGASVALVE
5	Burner	GWBURNER
6	*Burner Mount	No Code
7	*Base	No Code
8	Thermocouple	GWTCOUPLE
9	Pilot Assembly	PILOT3WAY
10	Electrode	ELECTRODE
11	Tap Body	TAPMODELS
12	Tap Handle and Hood	TAPMODELS
13	Flue Baffle	GWBBAFFLE
	Main Injector	INJECT099
	Gas Inlet Connection	GLANDBODYASSY

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Warranty Information

Warranty policy

- The manufacturers warranty is only valid in the UK mainland & Northern Ireland, Western Isles, Inner Hebrides and Islands are parts only warranty.
- All service calls will be carried out between the hours of 8.00am – 5.00pm Monday to Friday only.
- We accept no responsibility for delays in replacing or repairing the equipment due to circumstances beyond our control.
- Your warranty can be immediately invalid if the installation of the equipment has not been installed in accordance with the manufactures instruction. (See installation details). Also the miss-use, alteration or unauthorised repairs of the equipment will invalidate the warranty.
- During the warranty period it is at Parrys discretion to repair or replace the equipment.
- Warranty only applies if the equipment has been used in a professional manor following the manufactures instructions and maintenance guide lines.
- The warranty covers defects in the material and components failure only we are not liable for trading loss, loss of perishable items, water damage, loss due to injury or fire damage.

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Warranty Requests

- Please ensure you have referred to the manufacturers' instruction before placing a warranty call. Or contact our warranty department on 01332 875665 for technical assistance. Please ensure you obtain the model number before calling.
- Please ensure you have read the section not covered under warranty to avoid any unnecessary warranty charges.
- If the problem with the machine cannot be resolved please contact the company that supplied you the machine.

(Service calls cannot be placed directly with Parry)

Not covered under warranty

- Fault due to poor maintenance.
- Resetting of equipment or circuit breakers.
- Abuse of the equipment
- Foil should never be used on racks
- Blockages eg, drains, condensers, pumps etc
- Lime scale related issues
- Installed incorrectly
- Access arranged for service call and engineer refused access or customer not there.
- No faults with the machine.
- Setting up of equipment eg, dishwasher detergents, levelling and setting up of doors on a 6 burner cooker.
- Excessive carbon build up on griddle plates.
- Over use of lava rock on the chargrills recommended use by Parry 2kg only.
- Faulty electrics – eg, customers plug socket, plug, wiring, junction box fault, wrong fuse.
- Any damages caused by the customer.

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- Lamps, glass, door gaskets, Perspex, baskets, knobs all perishable items are not covered.

All of the above are not covered under our warranty policy. Any costs incurred because of the above will be forwarded to the parties responsible for placing the call.

Failure to pay any warranty charges will result in the customers warranty been 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.

Disposal Instructions

The packaging should be disposed of in accordance with the regulations in force.