



Single Pedastal Gas Fryer

GSF/GSFP



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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Sales Tel: 01332 875544








Product Overview

Powerful, robust and reliable, the Parry GSF natural gas pedestal fryer and GSFP LPG gas fryer are essential for modern commercial catering establishments. The large 12 litre oil capacity and the ability to fry up to 56kg of chips every hour make this fryer perfect for takeaways, restaurants, schools and other businesses requiring both high quality and output. Made from sturdy stainless steel and featuring simple thermostatic controls and drain valve, the fryer is easy to use and clean.



It leads the industry in:

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

Unpacked weight (kg)	56
Packed Wight (kg)	76
Dimensions (w x d x h) mm	300 x 790 x 970
Warranty	2 Year
KW – Natural	9.5
KW – Propane	10.5
BTU – Natural	40,842
BTU – Propane	42,275
Input Gas Connection	1/2" BSP Female
GAS INPUT PRESSURE – Natural	20 mbar
GAS INPUT PRESSURE – Propane	37mbar
Can be converted using conversion kit?	Yes



Safety Instructions

IMPORTANT

PLEASE READ INSTRUCTIONS FULLY BEFORE USE

IMPORTANT- YOUR ATTENTION IS DRAWN TO THE GAS SAFETY REGULATIONS. THIS APPLIANCE MUST ONLY BE USED IN A WELL VENTILATED AREA. IT IS RECOMMENDED THAT A MINIMUM AREA OF 450mm² PER 1 Kw (3400 Btu/HR) OF TOTAL INPUT MUST BE ALLOWED. PARTICULAR ATTENTION SHOULD BE PAID TO THE SUPPLY OF CLEAN FRESH AIR AT LOW LEVEL TO THE APPLIANCE.

Attention is drawn to the requirement of the fryer to be fixed to the floor by means of fixing holes in the flanged feet.

The data plate on the rear of the appliance must be checked to ensure the appliance is suitable for the gas supply available. This appliance must be installed in accordance with the rules in force.

Read the user instructions, read the installation instructions and ensure the correct ventilation requirements are met. Attention should also be drawn to the need for regular servicing.

In normal use parts of the catering equipment may become hot, suitable precautions must be taken to avoid accidental burns, therefore the appliance should be positioned to minimise the risk of accidental touching. It is the responsibility of supervisors to warn users of this and ensure the operators of this equipment are trained in safe operation of this appliance. It is recommended the appliance be fitted below a ventilating hood, preferably of the extractor type, incorporating a grease filter.

All commercial gas catering equipment is recommended to be mounted below an extraction canopy. Please consult a ventilation engineer or refer to Guidelines DW172 to calculate the ventilation requirements for cooking areas containing different pieces of gas catering equipment.



Installation Instructions

POSITIONING

The appliance must not be installed on or against combustible surfaces – minimum clearances must be:

Rear 150mm (6")
Sides 150mm (6") FROM ANY ADJACENT WALL

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

The minimum distance between the top of the appliance and any over shelf or ceiling constructed of combustible material must be 1525mm (60"). All local fire regulations must be observed before the appliance is commissioned the gas safety regulations require that all gas connections on the gas line are tested for gas soundness between the gas meter and the appliance. All packing and protective film must be removed from the panels etc. prior to commissioning the appliance.

GAS CONNECTION

The gas connection is ½" B.S.P.T. on the left hand side rear of the fryer. The supply pipe must not be less than ½", an easily accessible isolation cock should be fitted in the pipework as close as possible to the fryer. An approved flex may be used in conjunction with a straining cable.

Gas hoses used to connect the appliance to the gas supply must be of the correct specification for the gas and pressure of the appliance. The gas hose must comply with the national requirements in force, and be CE marked, of a metal braided construction suitable for commercial catering equipment. The hoses should be periodically examined and replaced as necessary

The tube or hose shall be fitted such that there are no sharp bends or torsional strain which may cause damage or failure of the tube or hose, especially near the end fittings. Torsional strain can be prevented by the use of internal unions, swivel joints, etc. The bend radius should not exceed that stated by the Manufacturer. The hose should not touch the ground and should be no longer than 1.5m long.

A manual valve should be positioned upstream of the tube or hose unless the connection fitting incorporates a self-sealing quick release coupling.

Where a quick release coupling is used for horizontal travel such as in commercial catering appliances it is advisable that the coupling is facing downwards to prevent the ingress of debris and ensure the hose is formed in to a smooth curve.

All units should have a restraining cable fitted preventing the unit from being pulled away from the wall and causing the gas hose to become disconnected accident



Technical Data

TEST DATA GSF FRYER

GAS	TOTAL HEAT INPUT (NETT)	TOTAL GAS RATE
NATURAL GAS G20 @ 20mbar	9.53 kw	1.008 M ³ /hr
PROPANE GAS G31 @ 37mbar	10.49 kw	0.429 M ³ /hr

GAS	INJECTOR	PILOT INJECTORS
NATURAL GAS G20 @ 20mbar	INJECT0230	PINJ76378
PROPANE GAS G31 @ 37mbar	INJECT0160	PINJ76371

GAS	PILOT RATE	FULL RATE
NATURAL GAS G20 @ 20mbar	0.055 M ³ /HR	1.008 M ³ /HR
PROPANE GAS G31 @ 37mbar	0.015 M ³ /HR	0.429 M ³ /HR





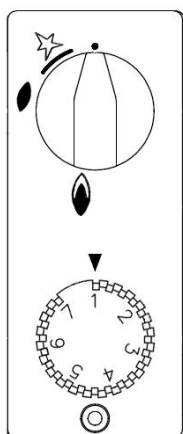
Operating Instructions

The attention of the user is drawn to the current Gas Safety (Instructions and Use) Regulations in force. This appliance must be used in accordance with these, also the need for regular servicing which must be carried out by a competent and qualified person.

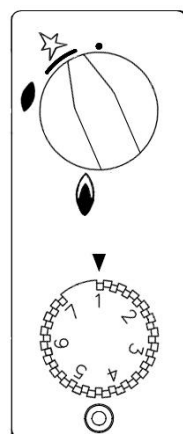
LIGHTING INSTRUCTIONS

WARNING: DO NOT LIGHT BURNERS WHEN THE PAN IS EMPTY

-  Open the compartment door, ensure the drain valves are closed and check the level of cooking oil (between maximum and minimum markings). The oil required to fill the pan to the correct level is 12 litres per pan.
-  Turn on the gas supply.



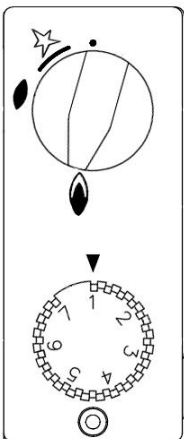
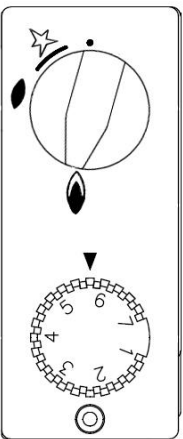
1) Turn the thermostat to position 1.



2) Turn top control knob anticlockwise until stops, Press control knob in and turn anticlockwise to Ignite pilot. If pilot fails to ignite, repeat the procedure until pilot is lit. Hold knob in for 20-30 seconds to ensure pilot flame is fully established.





Operating Instructions

 <p>1) Release the knob and turn fully anti-clockwise to main burner position.</p>	 <p>2) Turn the thermostat dial to the appropriate setting (Please note if using solidified oil or fat follow the steps below)</p>
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NOTE: LIDS SHOULD NOT BE USED WHILST FRYING

SHUT DOWN OF THE FRYER

-  When appliance is not required for cooking, turn control knob clockwise to the pilot setting this will leave the fryer ready for the next time. Turn back to main burner setting once required and adjust thermostat to the required setting.
-  To turn the unit off completely, turn the control knob clockwise to the off position and turn off gas supply.

USE OF SOLIDIFIED OIL OR FAT

In an empty pan

IMPORTANT: If solidified oil or fat is to be used, remove the grid from the bottom of the pan, break the solidified oil or fat into small pieces and fill the V shaped bottom of the pan.

Light the appliance and turn the thermostat knob to 130°C (Setting 2). Continue to add pieces of fat into the pan until the V shaped bottom is filled with the molten fat. If the fat appears to be overheating, turn the thermostat OFF, continue to add fat and turn the thermostat ON when the fat has cooled.

Refit the grid and put the remaining oil or fat into the pan until the level is up to the mark. Allow to heat up slowly until all the fat has melted, then turn the thermostat knob to the required cooking temperature.



Operating Instructions

Already solidified in the pan

Light the appliance and turn the thermostat ON for approximately 5-10 seconds, and then turn OFF again. Leave it for 30 seconds before repeating the 5-10 seconds cycle.

Continue to repeat until the fat has melted so that any remaining un-melted pieces are free floating, then turn the thermostat to the required temperature.

COOKING INSTRUCTIONS

With the thermostat knob turned to the required cooking temperature, allow the oil or fat to heat up for about 20 minutes before starting to cook. After each load is removed from the fryer always allow 2½ minutes for the temperature of the oil to recover before the next load is put into the oil.

THE FRYING MEDIUM

Ensure oil is always maintained at the level indicated. Good quality vegetable oil is recommended. The life expectancy of oils will be lengthened if they are filtered regularly – food particles not removed turn rancid and reduce oil quality. The life of the oil will also be extended if the temperature is turned down when the fryer is not in use.

“Please note also, using old oil will reduce the flash point and therefore present a greater fire hazard and be more prone to surge boiling. Attention should also be drawn to the effect of over-wet food and too large a charge on surge boiling”.

Chip Frying

The recommended load for each batch is 1.4 kg (3 lbs) for each basket. This will fill the basket about 2/3rd full and it is important that this load should not be exceeded.

Fish Frying

Cook fish by free floating them. Four or five 100g pieces may be cooked at one time. Slide the fish into the pan slowly to avoid splashing of the oil or fat and prevent the fish sinking and sticking to the base of the pan.



Operating Instructions

Cooking Chart – the following chart is for guidance only.
Maximum basket load not to exceed 3 lbs








Food	Time	Temperature
Chicken pieces	5-8 mins	175°C
Chipped potatoes (Blanched)	3 mins	165°C
Chipped potatoes (Browning)	1-2 mins	190°C
Chipped Potatoes (Raw)	4-5 mins	190°C
Doughnuts	3-4 mins	170°C
Fish fillets	5-7 mins	175°C
Fritters	3-4 mins	175°C
Potato Chips	2 mins	190°C
Scampi	3-4 mins	175°C

Temperature Settings

STAT No.	Temperature
1	120°C
2	135°C
3	145°C
4	160°C
5	175°C
6	185°C
7	195°C




ALL THE ABOVE ARE +/- 5°C

To Obtain Best Results

-  Keep the pan clean
-  Use good quality oil or fat which has high breakdown temperature
-  Use only clean oil or fat and strain daily.
-  Maintain the oil or fat at the correct level
-  Do not start to fry until the oil has reached the correct temperature
-  Do not exceed the temperature of the oil or fat as recommended by the supplier.
-  Do not overload the fryer.








Operating Instructions

-  Remove the crumbs or pieces floating on the surface of the oil.
-  When using frozen foods follow the food manufacturers cooking instructions carefully
-  To conserve energy, turn the thermostat knob to the OFF position during breaks in frying.













Cleaning Instructions

DRAINAGE

-  Always allow the oil to cool to a maximum 55°C before draining.
-  Remove the blanking nut from drain tap, fit discharge pipe into tap, drain oil into suitable receptacle, taking care not to overfill so that it is not difficult to handle.
-  Excess oil in the base of the tank can be removed with kitchen paper.
-  For best results oil should be drained and filtered every day the fryer had been used.
-  This will prolong the life of the oil.

CLEANING INSTRUCTIONS

The appliance should be cleaned with hot water and a mild detergent,
DO NOT USE ABRASIVES.

-  Isolate the appliance from the gas supply.
-  Allow oil to cool to maximum 55°C.
-  Drain as per instructions for draining.
-  Wash tank and top surface of the fryer body.
-  Clean the drain tube assembly, using a tube or flue brush suitable for 15mm tube, with the drain tap in the open position. Clean by inserting brush into inlet and outlet of drain tube.
-  Wash all parts thoroughly with hot soapy water, do not use abrasive materials.
-  Ensure all parts are thoroughly rinsed and dried. To ensure there is no water left in the drain tube, flush with a small amount of clean cooking oil.
-  Re-assembly in reverse order.
-  Stainless steel cleaners maybe used and cleaning instructions on the product must be adhered to.
-  Never clean the unit with water jets.



Maintenance Instructions

Ensure the appliance is isolated from the power supply before installing, cleaning or maintaining the appliance.






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



Parry Catering provides a complete after-sales service by offering the sales of spare parts directly to customers. Buying spares straight from the manufacturer allows customer to experience exceptional value and speedy delivery on all spare parts.

For more information on buying spares visit:

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
















-  The use of old oil or food with a high moisture content can reduce the flash temperature and can cause overheating of the oil.
-  Fryers should never be left unattended
-  Oil should not be added or drained from the unit while the unit is hot. The appliance should be turned off and left to cool to a maximum of 55°C before adding or removing oil.
-  Flammable solvents and cleaning aids should not be used on this appliance
-  The tank has a marking on it to indicate how much oil must be put into the tank. It is important not to over fill or under fill the tank.



Maintenance Instructions

ROUTINE MAINTENANCE

To be carried out by an engineer

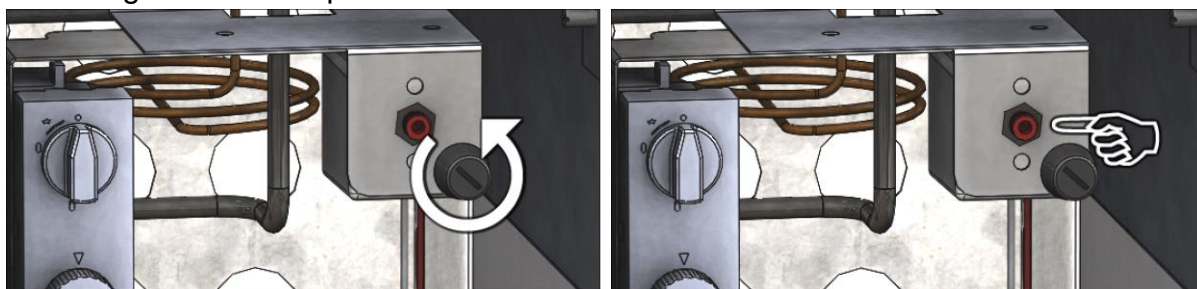
-  Ensure fryer is filled with oil.
-  Fit pressure gauge to multifunction valve and go through lighting procedure, check
-  flame failure device opens in no more than 30 seconds.
-  Turn thermostat to 150°C and check that the pressure at the test point is:
 - **NATURAL GAS** **20mb (8" W.G.)**
 - **PROPANE GAS** **37mb (14" W.G.)**
 - Adjust governor if necessary.
-  Only leave burner on for a minimum amount of time to ensure fryer does not get too hot.
-  Turn the thermostat to off and ensure the burner has extinguished completely within 3-4 seconds.
-  Turn the thermostat on again to 150°C and ensure the burner cross lights smoothly
-  from the pilot.
-  Check burner flames are uniform and there is no spillage of the flames away from the heat exchanger.
-  Turn the thermostat off and blow out the pilot. Check that the flame failure valve
-  closes within 60 seconds. This can be done by feel or sound.
-  Turn off the gas, remove pilot and withdraw burner assembly, clean the burner parts
-  and ensure the injectors are clear.
-  Reassemble the pilot and main burners.
-  Go through the lighting up procedure, turn the thermostat to 150°C and allow to heat up. Check the thermostat cuts out the gas, turn the thermostat to 190°C, allow to heat up and note the oil temperature is 190°C \pm 5°C.



Fault Finding

Fault	Check	Solution
Piezo Ignitor not sparking	Short in the High Tension Lead	Replace Lead
	Fractured Electrode Insulator	Replace Electrode
	No spark being generated at all.	Replace Piezo
Pilot burner will not light or stay lit	Thermocouple / interrupter connections not secure	Tighten Connection
	TEST: Is there gas at the point when holding the control knob in the pilot position:	
	Yes	Check over temperature stat for open circuit and then check thermocouple voltage (min. 15mv)
	Yes, Very Little	Check supply, then check pilot jet for blockages and clean if necessary.
	No	Check Supply.
	If all the above are OK control valve is faulty	
Over temperature stat operates	Check if the temperature is over 220°C	If not, replace Control Stat
	TEST: Check if the control stat operates on temp. rise when set point is low / 100°C	
	If yes, check calibration of the control stat. (<i>See Installation instructions for details</i>)	Manually reset over temperature stat
	If not working	Replace Control stat then manually reset over temperature stat.

Resetting the over temperature thermostat



Unscrew the dust cap and press the centre of the button using a pen until you hear it click.



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.

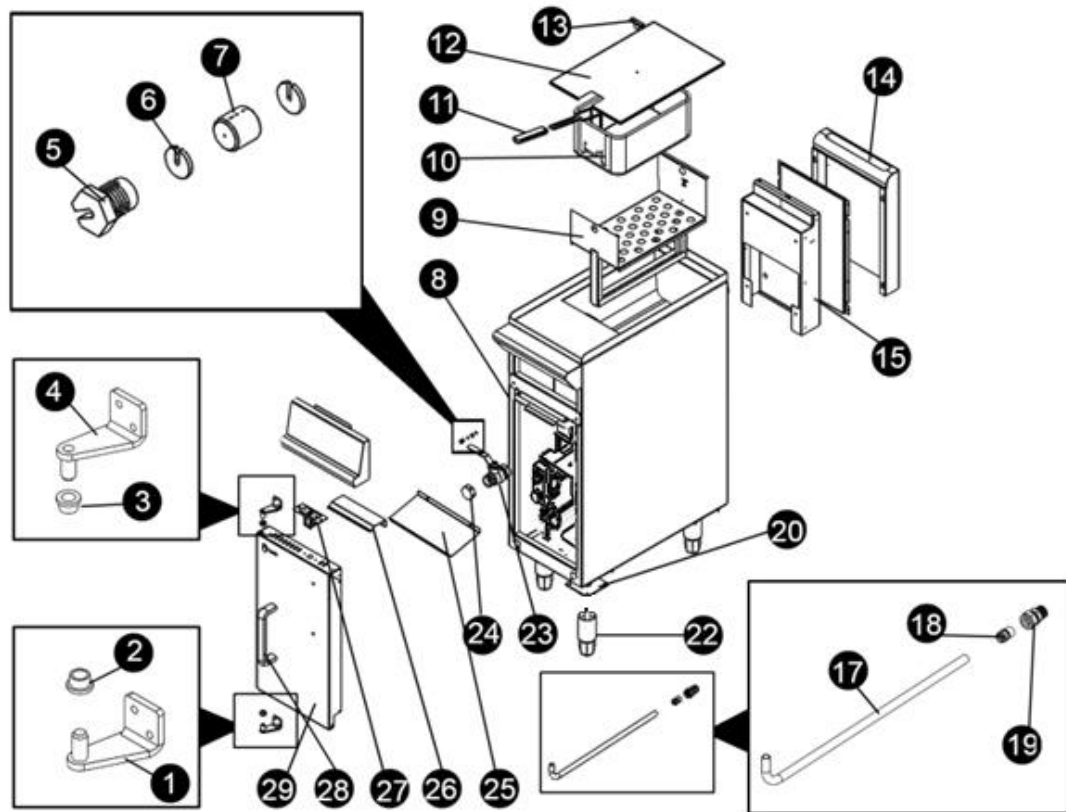
All warranty requests can be sent to warranty@parry.co.uk alternatively call our warranty department for technical assistance on **01332 875544**



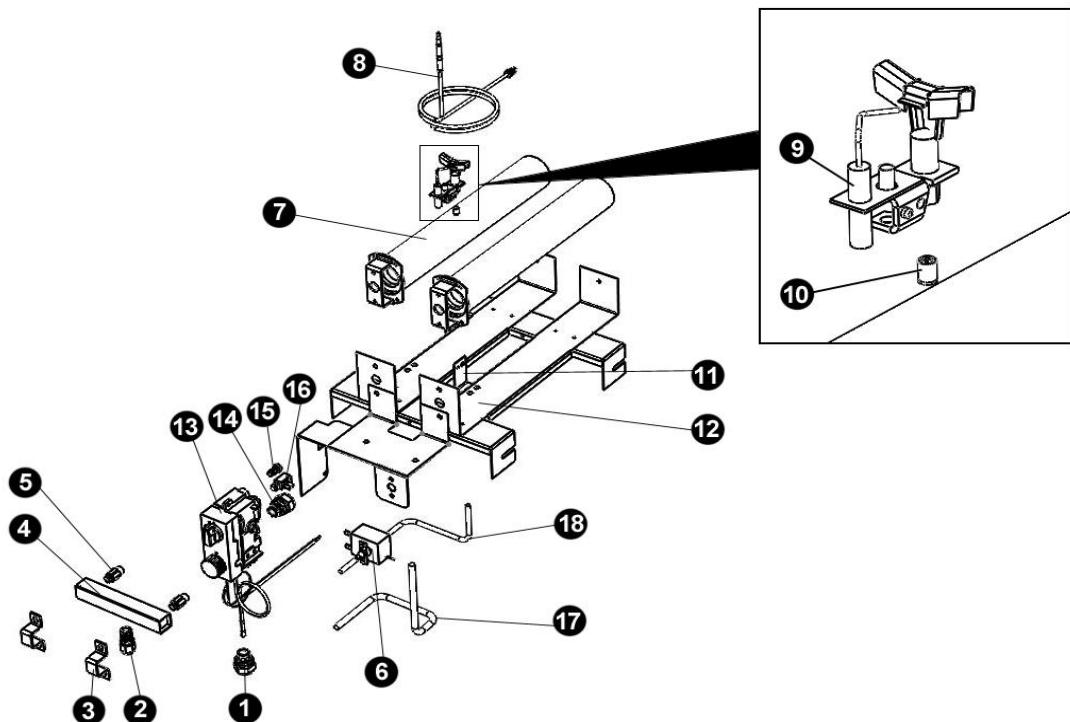


Exploded View

Main Assembly



Burner Assembly





Parts List

Main Assembly

Part Number	Description	Code
1	Bottom LH Hinge	ULT6BOHINGEBL
2	Hinge Pin Bush	ULTHINGEBUSH
3	Hinge Pin Bush	ULTHINGEBUSH
4	Top LH Hinge	ULT6BOHINGETL
5	Gland Nipple	NIPP67061
6	Gland Disc	DISC67061
7	Graphite Seal	SEAL07000
8	*Body	*NO CODE
9	*Batter Plate	*NO CODE
10	Fryer Basket	BASKETGFR
11	Plastic Handle	HANDBASK
12	*Lid	*NO CODE
13	Tee Knob	TEEKNOB
14	*Flue Cover	*NO CODE
15	*Inner Flue	*NO CODE
16	12mm Equal Tee	N/A
17	12mm Inlet Pipe	NEWFRYERPIPE <i>From April 2021 Replaced with</i> GSFGASRAIL
18	15mm - 12mm Reducing Set	REDS1512F <i>From April 2021 Replaced with</i> GSFGASRAIL
19	15mm x 1/2" BSP Connector	CONNECT15 <i>From April 2021 Replaced with</i> GSFGASRAIL
17,18,19	Complete GSF Rail	GSFGASRAIL
20	Leg Plate	LEGPLATE
21	N/A	N/A
22	Hex Leg	LEG50-100HEX
23	Drain Valve	ULTVALVE1
24	Drain Valve Cap	ULTFRYBLANK
25	*Drip Guard	*NO CODE
26	Roller Catch Bracket	LCPP4BODOORKEEP
27	Roller Catch Assembly	*NO CODE
28	Door Handle	GB6HANDLE
29	*LH Door Assembly	*NO CODE

*Metalwork Components



Parts List

Burner Assembly

Part Number	Description	Code
1	15mm x 3/8 BSPT	GDF15ADAPT
1a	15mm – 12mm Reducing Set	REDS1512F
2	8mm x ¼ Tapper Compression Coupling	COUPLE8MM
3	Manifold Strap (Part of MANIFOLD1)	
4	Injector Manifold	MANIFOLD1
5	Burner Injector	NAT Gas = INJECT0230 LPG Gas = INJECT0160
6	Over Temperature Thermostat	TMST07000 Replaced with TMSTRDC700
7	Burner	BURNR7000
8	Universal Thermocouple	THCP900MM
9	Pilot Assembly cw Electrode & Pilot Injector	Setup for LPG gas PILOT7000ADJ-LPG Setup for NAT gas PILOT7000ADJ-NAT
10	Pilot Injector (<i>If required without pilot assembly</i>)	NAT Gas = PINJ76378 LPG Gas = PINJ76371
11	*Pilot Bracket	*NO CODE
12	*Burner Carriage	*NO CODE
13	GV30 Gas Valve	VALVEGDSF
14	8mm x 3/8 BSPT	GDFSADAPT
15	6mm Pilot Shear Nut	VALVECDFFITT
16	Interrupter	VALVETHCINT
16a	Interrupter Lead	GDSFINTLEAD
17	6mm Pilot Pipe	GFPILOTPIPE
18	8mm Burner Pipe	GFBURNERPIPE
	GV30 Gas Valve Blanking Plug	VALVEGDFPLUG

*Metalwork Components



Replacement Parts

Please not parts should only be replaced by a qualified engineer








PILOT JET AND ELECTRODE

Undo pilot feed from gas valve, undo thermocouple from valve, remove screw from pilot bracket, pilot assembly, c/w thermocouple and ignitor can now be removed.






THERMOCOUPLE

Undo thermocouple from gas valve; release probe end from the bracket on the pilot assembly. Fit new in reverse order.






CONTROL THERMOSTAT

-  Drain fryer
-  Remove screws from mounting bracket
-  Remove the thermostat gland nut
-  Release thermostat phial from clip inside tank
-  Pull stat through tank, there will be some resistance felt due to the packing gland being compacted.
-  Re-assemble in reverse order
-  Calibration of the thermostat where necessary is made by the screw in the centre of the thermostat spindle. Clockwise to decrease temperature. Anti-clockwise to increase.

CONTROL VALVE

-  Disconnect the gas supply pipe work and pipe to burners.
-  See previous notes for removal of pilot/thermocouple assembly, also thermostat assembly.
-  Remove screws securing valve to bracket.
-  Remove fittings from valve to fit into replacement valves, as these are not supplied with new valve.
-  Refit in reverse order.

SAFETY THERMOSTAT

-  Drain fryer
-  Remove spade connections on thermostat
-  Remove the two screws securing thermostat to bracket
-  Undo the gland nut on the tank and withdraw thermostat phial from bracket, through the wall of the tank.
-  Fit new thermostat in reverse order.



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

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