



CABINETS & PLATE WARMERS

MODEL: 1832/1863/1868/1869/9214



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

1832 – TALL SINGLE DOOR ELECTRIC PLATE WARMER

Ideal for buffets, canteens and event catering, the Parry 1832 tall single door electric plate warmer stocks an impressive 120 plates across its chrome wire shelves. The thermostatically controlled heater allows the unit to heat to 80°C, providing a warm plate to every customer.

1863 – TALL DOUBLE DOOR ELECTRIC PLATE WARMER

Heating up to 240 plates, the Parry 1863 tall double door electric plate warmer is the perfect solution for buffets, canteens and event catering. Constructed from high grade stainless steel with four wire chrome shelves, the thermostatically controlled heater is simple to operate.

1868 – SHORT SINGLE DOOR ELECTRIC PLATE WARMER

Discover handy under-counter warming space for stacked plates with this compact Parry 1868 short single door electric plate warmer. Holding 90 stacked plates, this warmer works well in tight or crowded kitchens that lack foot room. With a maximum holding temperature of 80°C, temperature is easily modified through the thermostat at the top of the unit.

1869 – SHORT DOUBLE DOOR ELECTRIC PLATE WARMER

Providing discrete under counter-storage for heated plates, the Parry 1869 plate warmer is compact, reliable and easy to use. Accommodating up to 180 plates, the two door frame provides access to bulk stacks of crockery, while the internal temperature can be thermostatically controlled from the outside.

9214 – DOUBLE DOOR ELECTRIC PLATE WARMER

Sturdy and reliable, the Parry 9214 electric plate warmer provides an easy storage solution for commercial catering establishments. Constructed from easy-to-clean and attractive stainless steel, the cupboard has the capacity to store up to 240 plates at adjustable temperatures up to 80°C. For further functionality, the two shelves are easily removed for cleaning.



Product Overview

	1832	1863	1868	1869	9214
Unpacked weight (kg)	29	49	29.5	41	44
Packed Weight (kg)	49	69	49.5	61	64
Dimensions (w x d x h) mm	375 x 595 x 1075	605 x 595 x 1075	375 x 595 x 905	605 x 595 x 905	1000 x 592 x 825
No. of plated meals	120	Up to 240	90	Up to 180	Up to 240
Plug	1	1	1	1	1
Overall power rating	2kW	2kW	2kW	2kW	2kW
Warranty	2 years	2 years	2 years	2 years	2 years

These unit lead the industry in:

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



Safety Instructions

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

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

Choose a suitable site for your machine taking into consideration its, use, and any heat that may be generated whilst in service.

Remove all protective film and packing material, inspect for any damage which may affect the machine's electrical safety.

All appliances with an electrical loading above 3 kilowatts must be connected to a suitable supply by a qualified electrician, who should ensure that

-  Precaution is taken during installation regarding leakage current
-  The means of isolation has a contact separation of at least 3mm on all poles
-  It is installed in accordance with Health and Safety at Work Act, BS Codes of Practice, IEE Wiring Regulations and Building and Local Authority Standards.

-  Ensure that all shelves are firmly in place.

All items that are fitted with a 13amp plug, plug unit into a socket and turn on the supply.



Operating Instructions

Important Notice: Never place plastic containers within the unit.

-  Switch on power supply, the red lamp will indicate the power is ON
-  Turn the temperature dial to the required heat setting, the green lamp will show indicated power to the element and will extinguish when the desired temperature is reached.
-  This procedure will be repeated automatically as the thermostat maintains a constant temperature.

For the best results from your new plate warmer, pre-heat the machine by turning the thermostat to maximum (80°C) for approximately 20 minutes. We recommend that you load each shelf with a maximum of 20 or 40 plates, depending on the width of the machine, giving a total machine load of 80 or 160 plates. Anything above our advised limits may reduce the efficiency of this machine



Cleaning Instructions

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.
-  Stainless steel cleaners maybe 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.



For more information on buying spares visit:

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



Fault Finding

Fault	Check	Solution
No power light	Check that the unit is plugged in and power is turned on.	
	Plug unit into another socket.	
	Check fuse in plug.	If fuse is faulty replace. Still no power. Contact distributor.
Power light on but green light does not illuminate when turning thermostat	Possible thermostat fault.	Contact distributor.
Power light is on and green indicator light illuminates, but the cabinet does not get warm.	Possible element fault.	Contact 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.

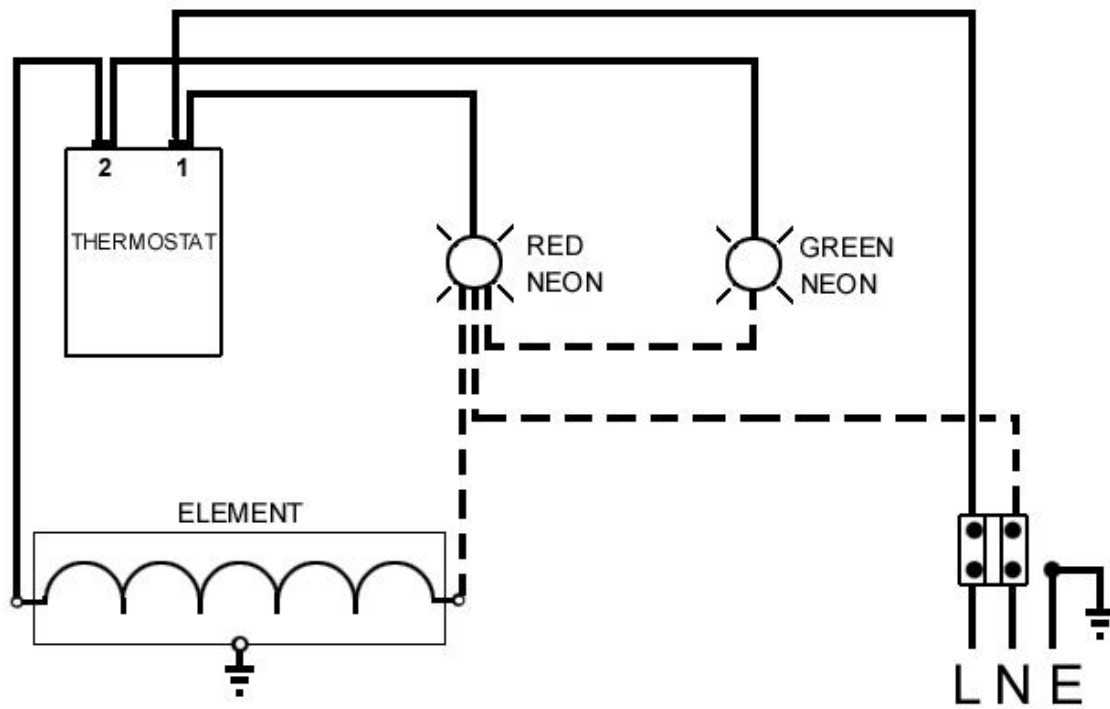
All warranty requests can be sent to warranty@parry.co.uk alternatively call our warranty department for technical assistance on **01332 875544**





Wiring Diagram

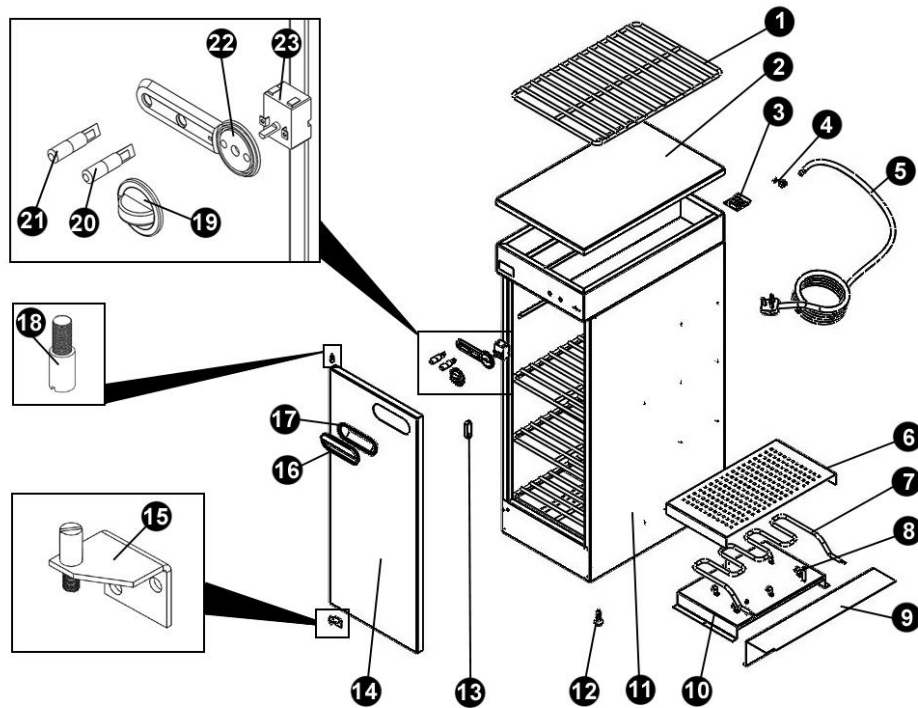
1832/1863/1868/1869/9214



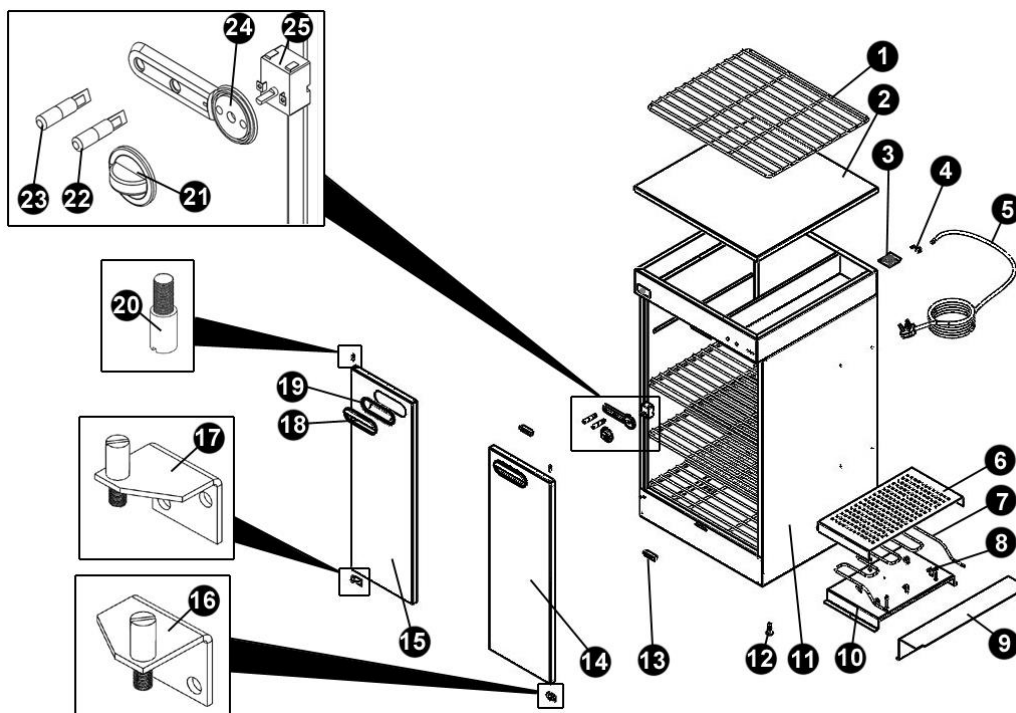


Exploded View

1832/1868 Exploded View (*1832 exploded view shown*)



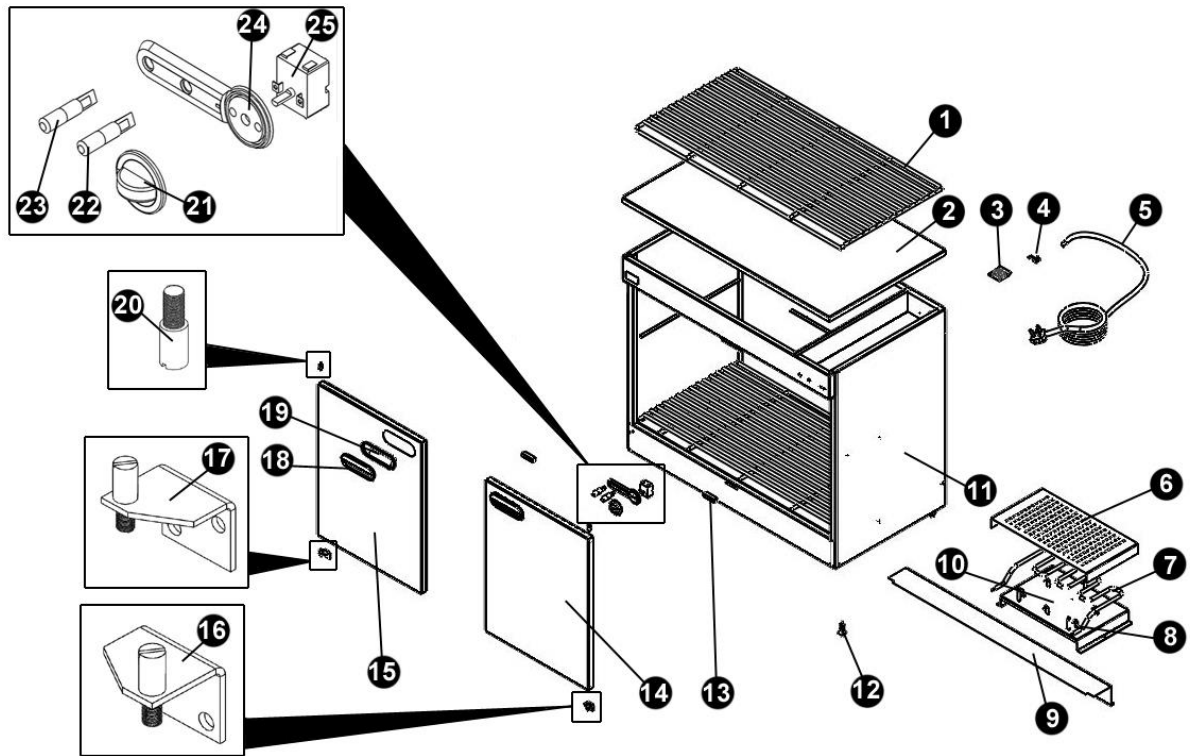
1863/1869 Exploded View (*1863 exploded view shown*)





Exploded View

9214 Exploded View





Parts List

1832/1868 Parts List

Number	Description	Part Code
1	Wire Rack	TRPW00525
2	*Top	*No Code
3	Terminal Block	TERMBRKT1
4	Cable Bush	BUSR06003
5	Mains Cable	MAINSLEAD
6	*Plate Warmer Mesh	*No Code
7	Element	ELPW02000/1
8	Element Clip	AS2640ELC
9	*Wire Guard	*No Code
10	*Element Stand	*No Code
11	*Body	1832 = *No Code 1868 = *No Code
12	Adjustable Foot	INBK025SG
13	Magnet	DRCT00010
14	*Door Assembly	1832 = *No Code 1868 = *No Code
15	Hinge Bracket	LCB00028
15a	Hinge Pin	PNST00127
15b	M5 Nyloc Nut	*No Code
16	Door Handle Outer	HANDLECAB
17	Door Handle Inner	Part of above
18	Hinge Pin	PNST00127
19	Control Knob	KNOBTYPB
20	Red Neon	LNRE2211P
21	Green Neon	LNGN2211P
22	Bezel	BEZELCBOX
23	Thermostat	TMST13012
	Thermostat Probe Clip	LCB00007

*Metalwork Components

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Parts List

1863/1869 Parts List

Number	Description	Part Code
1	Wire Rack	TRWC00600
2	*Top	*No Code
3	Terminal Block	TERMBRKT1
4	Cable Bush	BUSR06003
5	Mains Cable	MAINSLEAD
6	*Plate Warmer Mesh	*No Code
7	Element	ELPW02000/1
8	Element Clip	AS2640ELC
9	*Wire Guard	*No Code
10	*Element Stand	*No Code
11	*Body	1863 = *No Code 1869 = *No Code
12	Adjustable Foot	INBK025SG
13	Magnet	DRCT00010
14	*RH Door Assembly	1863 = *No Code 1869 = *No Code
15	*LH Door Assembly	1863 = *No Code 1869 = *No Code
16	RH Hinge Bracket	LCB00027
16a	Hinge Pin	PNST00127
16b	M5 Nyloc Nut	*No Code
17	LH Hinge Bracket	LCB00028
17a	Hinge Pin	PNST00127
17b	M5 Nyloc Nut	*No Code
18	Door Handle Outer	HANDLECAB
19	Door Handle Inner	Part of above
20	Hinge Pin	PNST00127
21	Control Knob	KNOBTYPEB
22	Red Neon	LNRE2211P



Parts List

1863/1869 Parts List (continued)

Number	Description	Part Code
23	Green Neon	LNGN2211P
24	Bezel	BEZELCBX
25	Thermostat	TMST13012
	Thermostat Probe Clip	LCB00007

*Metalwork Components

9214 Parts List

Number	Description	Part Code
1	Wire Rack	TRWC001000
2	*Top	*No Code
3	Terminal Block	TERMBRKT1
4	Cable Bush	BUSR06003
5	Mains Cable	MAINSLEAD
6	*Plate Warmer Mesh	*No Code
7	Element	ELPW02000/1
8	Element Clip	AS2640ELC
9	*Wire Guard	*No Code
10	*Element Stand	*No Code
11	*Body	*No Code
12	Adjustable Foot	INBK025SG
13	Magnet	DRCT00010
14	*RH Door Assembly	No Code
15	*LH Door Assembly	No Code
16	RH Hinge Bracket	LCB00027
16a	Hinge Pin	PNST00127
16b	M5 Nyloc Nut	*No Code
17	LH Hinge Bracket	LCB00028



Parts List

9214 Parts list (Continued)

Number	Description	Part Code
17a	Hinge Pin	PNST00127
17b	M5 Nyloc Nut	*No Code
18	Door Handle Outer	HANDLECAB
19	Door Handle Inner	Part of above
20	Hinge Pin	PNST00127
21	Control Knob	KNOBTYPB
22	Red Neon	LNRE2211P
23	Green Neon	LNGN2211P
24	Bezel	BEZELCBX
25	Thermostat	TMST13012
	Thermostat Probe Clip	LCB00007

*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. |  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. | |

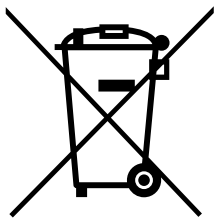


Disposal & Recycling

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.