



Salamander Wall Grill

7072/7072P



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

Robust and reliable, the Parry gas salamander wall grill is the ideal way to cook fish and steaks or melt cheese. The appliance is constructed from high quality stainless steel making it easy to maintain – while the adjustable flame ensures that temperature regulation is both responsive and user friendly.



Features	7072/P
Unpacked weight (kg)	27
Packed Weight (kg)	49
Dimensions (w x d x h) mm	600 x 550 x 405
Warranty	2 Year
KW – Natural	4.72
KW – Propane	4.98
BTU – Natural	16,122
BTU – Propane	17,015
Input Gas Connection	1/2" BSP Male
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 **INSTALLATION 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.

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.

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. This appliance must be installed and used in a well ventilated area.

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

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.



Installation Instructions

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

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

Appliances are supplied for use with either Natural Gas or LPG. The required gas type must be specified at the point of order. Natural Gas appliances have an LPG conversion kit included as standard. LPG Gas appliances have a Natural conversion kit included as standard.

Your attention is drawn to the gas safety regulations current issue and rules in force. This appliance must only be installed and used in a well ventilated area.

This appliance **MUST** be installed by a competent person in accordance with these and any other relevant regulations. Users too should be aware of the regulations governing the use of gas appliances, particularly with respect to the need for regular servicing (recommended annually)

During installation provision must be provided for combustion air to the appliance through the right hand side 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.

POSITIONING

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

CEILING / SHELF	900mm
REAR	75mm
SIDES	75mm

The appliance must be fitted securely on a non-combustible shelf or surface.
Parry sells a wall shelf, bench stand and floor stand to accompany these units

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

All local fire regulations should be observed.



Installation Instructions

GAS CONNECTION

The size of the supply pipe should be no less than ½" B.S.P. and an easily accessible isolation tap fitted close to the appliance in the gas line. Although a rigid connection is recommended, an approved armoured flexible pipe may be used in conjunction with a straining cable.

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.

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

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

Ensure whoever is operating appliance is fully conversant with its operation and aware of dangers involved in incorrect operation and cleaning, especially the danger of burns or scalds from the cooking medium and hot surfaces of working areas.

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 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 into 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 accidentally.



Operating Instructions

ALL WALL GRILLS ARE FITTED WITH SPARK IGNITION TO PILOT AND FLAME FAILURE DEVICE FOR SAFETY.

TO LIGHT PILOT:-

Push in and turn knob to spark position, pilot should light, if not repeat; hold in for 15-20 seconds then release, pilot should stay lit.

TO LIGHT BURNER:-

After pilot is lit turn knob to large flame symbol , main burner will ignite; the smaller flame symbol is lower rate setting.

To turn burner off, turn knob in clockwise direction a slight stop will be felt when back to pilot position, press in slightly to turn to off.

Both pairs of burners, left and right, can be lit using the same method. Once lit they may be used on full heat, low or any combination. i.e. right pair on full, left pair on low or left pair on full, right pair off.

We advise this appliance should not be left unattended when switched on.

This appliance is for use by qualified people only,

There are no user serviceable parts.

It is recommended the Grill be given approximately 10 minutes on full rate to warm up. Then cooking may commence. The Grill is best used on full rate and cooking varied by using shelf positions.

COOKING GUIDE

The centre of the burner plaques are intentionally blank to create an even heat distribution.

There are 6 shelf positions for the branding plate. The plate can either be used in a flat position or at an angle. The shelf nearest the burner is normally only used for 'rare' cooking and searing the surface of meat.

Toast is normally done on the second or third shelf up where a better distribution is obtained: The time for toast is approximately 1 minute per side.

Operators should take care to systematically check and clean the cooking zone in particular the grill pan and receptacles before lighting to avoid the risk of fire.



Cleaning Instructions

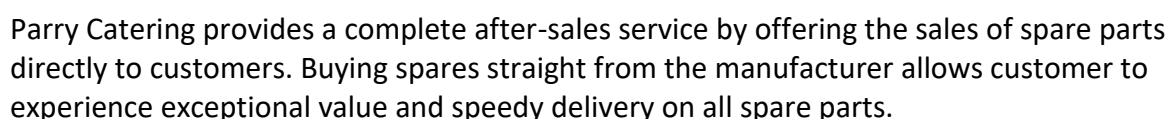
The appliance should be cleaned after every use.

-  Allow unit to cool down before cleaning.
-  It will be found that it takes less time and effort to clean the unit every time it has been used, particularly whilst still warm before grease and spillages are burnt on.
-  The stainless outer panels require a wipe down with warm soapy water.
-  Stainless steel cleaners maybe used and cleaning instructions on the product must be adhered to.
-  Never clean the unit with water jets.

DO NOT USE SCOURING PADS.



Maintenance and service must only be undertaken by a qualified electrician/engineer



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

PLEASE NOTE THE LOW RATE ADJUSTER ON THE PILOT HAS BEEN FACTORY SET AND SHOULD NOT BE ADJUSTED UNLESS BY A QUALIFIED ENGINEER IN WHICH CASE THE LOW RATE ADJUSTER SHOULD BE RE-SEALED.

Before commencing any maintenance or repair isolate appliance and disconnect from gas supply.

To gain entry to components-

Remove top flue cover (4 screws on top), next remove 2 screws from front of right-hand side panel, pull off gas control knob, remove 3 screws from rear of side panel and panel will lift off.

To change the thermocouple-

Thermo-couple is retained by pilot/ignition bracket. Loosen the 2 screws on this bracket, to withdraw thermocouple disconnect nut on back of gas tap to remove thermocouple, assemble in reverse.

To replace ignition electrode. Remove screw from bracket and withdraw electrode, disconnect lead.

To clean pilot injector, unscrew pilot from pilot supply and remove injector. Clean and reassemble in reverse order.

To replace gas tap/ffd unit-

Undo inlet and outlet unions remove thermocouple from rear of tap unit, undo locknut on tap bracket and remove tap/ffd. Reassemble in reverse order.

PLEASE NOTE:

IF THE BURNER PLAQUES ARE CRACKED, THEY WILL NOT BE COVERED BY WARRANTY

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Conversion Instructions

This conversion must only be carried out by a Gas Registered engineer.

Natural to LPG

-  Remove screws and unhook fascia. (3 screws)
-  Take off the top panel by removing fixings at the back (3 screws)
-  Remove side panels by pulling off the tap knob and unscrewing the 6 screws on the back of the unit.
-  Disconnect the gas feed at injector elbow
-  Undo back nut holding injector to burner
-  Remove existing injector and replace with LPG injector supplied
-  Remove pilot injector and replace with LPG injector
-  Replace the existing labels with LPG labels provided.
-  Re-assemble in reverse order

LPG to Natural

-  Remove screws and unhook fascia. (3 screws)
-  Take off the top panel by removing fixings at the back (3 screws)
-  Remove side panels by pulling off the tap knob and unscrewing the 6 screws on the back of the unit.
-  Disconnect the gas feed at injector elbow
-  Undo back nut holding injector to burner
-  Remove existing injector and replace with NAT injector supplied
-  Remove pilot injector and replace with NAT injector
-  Replace the existing labels with NAT labels provided.
-  Re-assemble in reverse order

Connect to gas, and soundness test

Gases	7072
Natural G20	INJECT193
Propane G31	INJECT119



Technical Information

High Rate (All figures are NET)

Gas	Operating Pressure	Total Heat Input
NATURAL G20	20mb/8" W.G.	4.72 KW = 16,122Btu/h
PROPANE G31	37mb/14.8" W.G.	4.98 KW = 17,015 Btu/h

Gas Rate	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.500	17.65		
PROPANE G31	0.204	7.204	0.859	0.390
AIR FLOW RATE FOR COMBUSTION 20m3/hr	5	180		

Low Rates: (All figures are NET)

Gas	Operating Pressure	Total Heat Input
NATURAL G20	20mb/8" W.G.	3.194 KW = 10,596 Btu/h
PROPANE G31	37mb/14.8" W.G.	4.774 KW = 15,412 Btu/h

Gas Rate	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.338	11.787		
PROPANE G31	0.195	6.897	0.822	0.373

Injector Sizes

Gases	Burner Injector
Natural G20	193
Propane G31	119



Fault Finding

Fault	Check	Solution
Grill will not light	Check that gas supply is on to the appliance.	Turn on gas supply or reset gas interlock
	Check to see if there is a spark on the pilot assembly.	If there is no spark, contact distributor for an engineer
	There is a spark, but the pilot will still not lite	Pilot blocked, contact distributor for an engineer
Pilot will light but not stay lit	Possible loose thermocouple	Contact distributor for an engineer
	Possible faulty thermocouple	Contact distributor for an engineer
Crack in plaque on burner		Contact distributor for an engineer



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

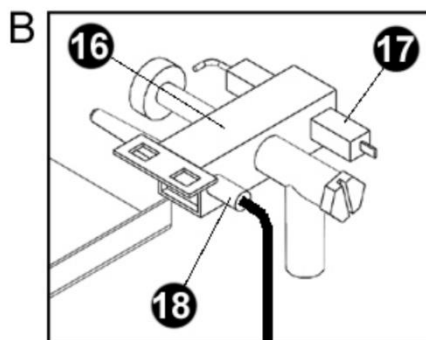
Parry Catering (Midlands) Ltd offer an enhanced warranty of two years (including parts and labour) on all of the Parry manufactured products. To take advantage of this you should register your warranty by logging onto the company website and filling out our simple form.

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**







Parts List

Part Number	Description	Code
1	*Drip Tray	
2	Branding Plate	PLBR00001
3	Handle	HAND01306
4	Handle	HAND01306
5	*Grill Pan Crumb Tray Assembly	
6	Grill Pan Grid	TRWG00001
7	LH Side Insulation	ASPC07072
8	*LH Side Panel	
9	*Vitreous Enamel Wall Parts	
10	Burner	BURNR7072
11	*Inner Flue Assembly	
12	*Exterior Top	
13	*Back Panel	
14	Insulation Rear	RKWL07072
15	Elbow Injector CW nut	INJECT119 (LPG)
		INJECT193 (NAT)
15a	8mm Olive	OLVCOMPR8
16	Pilot Assembly	PILOT3WAY
17	Electrode	ELECTRODE
18	Thermocouple	THCP450MM
18a	M9 Split Nut	GWBSPLITNUT
19	Insulation RH Side	RKWL07072
20	*RH Side Panel	
21	*Inspection Cover	
22	Pressure Test Nipple	PRESSNIPP
23	Gas Rail 3/4" Connection	TUBES7072
24	4mm Soft Copper Tube	COPTUB4MM



Parts List

25	8mm Bundy Tube from Tap to Burner	PIPE70723
26	8mm x ¼" BSP Taper Compression Coupling	COUPLE8MM
27	8mm Bundy Tube from Tap to Burner	PIPE70723
28	Gas Valve CW Ignition and HT Lead	GWBGASVALVE
29	Control Knob	KNOBPRO07

*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

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