



Gas Chargrill

PGC6/PGC6P



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



Contents

Contents.....	1
Product Overview	2
Safety Instructions	3
Installation Instructions	4-5
Operating Instructions	6
Cleaning Instructions	7
Maintenance Instructions.....	8
Conversion Instructions	9
Technical Information	10-11
Fault Finding	12
Service Information.....	12
Exploded View	13
Parts List	13-14
Replacement Parts.....	15-16
Warranty Information.....	17
Disposal & Recycling	18

Parry Catering Equipment (Midlands) Ltd, Town End Road, Draycott, Derby, DE72 3PT.
Sales Tel: 01332 875544



Product Overview

Perfect for cooking steaks, kebabs, burgers and seafood, the Parry PGC6/PGC6P lava rock chargrill is a powerful and reliable addition to professional catering businesses, such as takeaways, restaurants and pubs. Featuring adjustable thermostat control and automatic flame failure protection, the chargrill is user-friendly, responsive and complies with gas safety regulations. This model is designed to cook using lava rock for the distinctive smoky aroma and taste.

The unit leads the industry in:

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



Unpacked weight (kg)	40
Packed Weight (kg)	60
Dimensions (w x d x h) mm	600 x 725 x 340
Warranty	2 Years
KW – Natural	10.86
KW – Propane	10.86
BTU – Natural	37,054
BTU – Propane	37,054
Input Gas Connection	1/2" BSP Male
GAS INPUT PRESSURE – Natural	20 mbar
GAS INPUT PRESSURE – Propane	37 mbar
Can be converted using conversion kit?	Yes



Safety Instructions

PLEASE READ INSTRUCTIONS FULLY BEFORE USE

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

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.

THIS APPLIANCE MUST BE FITTED AND TESTED BY A REGISTERED FITTER BEFORE USE.

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.

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.

INSTALLATION

All appliances must not be installed on or against any combustible surface. Clearances around appliances must be:

CEILING/ SHELF	900mm
REAR	75mm
SIDES	NIL

It should be noted that the sides of the appliance will get hot and appliances with components sensitive to heat, should not be placed directly next to the unit.

During installation provision must be provided for combustion air supply to the appliance, which enters the appliance through the base and rear of the appliance, this should not be blocked at any time. SEE TECHNICAL DETAILS.

Appliances are designed to be installed on Parry Catering Equipment for stability, should they be fitted on any other surface they should be suitably secured, to prevent excessive movement.

Connection to the appliance is by ½" BSPT at the rear of the appliance.

Pressure test point is located on tap rail at rear of appliance.

Low rate is factory set for natural gas.

Remove all protective film before use.

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

These appliances are to be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrates of substances harmful to health in the room in which they are installed.



Installation Instructions

The chargrill is supplied with a 2Kg bag of lava rock. Parry advise that no more than 2 Kg of lava rock should be used on the unit at any one time. If you overload the chargrill then the heat is trapped below the rocks and it will take longer to cook the food.

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 using 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 accidentally



Operating Instructions

ALL CHARGRILLS ARE FITTED WITH FLAME FAILURE DEVICE FOR SAFETY AND A SPARK IGNITION FOR EASE OF LIGHTING.

Ensure the top of the chargrill is covered in a layer of lava rock

TO LIGHT BURNER:

-  Turn knob to * position.
-  Push knob in and ignite gas by pressing ignition button to left of the on/off knob. Keep ON/OFF knob pressed in for 15-20 seconds. Check gas is lit by looking through the sight hole on the front panel of the appliance
-  Release knob, pilot should stay lit if gas goes out repeat 2
-  The burner is now on full gas, to turn gas down, turn knob in anti-clockwise direction through the gradients to  . This is the lowest setting which has been set at the factory and must **not be adjusted by user.**
-  To turn burner off, turn knob in a clockwise direction all the way to round to •
-  We advise that these appliances should not be left unattended while switched on.
-  These appliances are for professional use by qualified people only.
-  There are no user serviceable parts.
-  Clean outer casing with warm soapy water. Do not use scouring pads

It is recommended that Chargrills are allowed to run on full gas after ignition for 10 minutes, then adjust as necessary to obtain correct cooking temperature.

To remove any residue use scraper several times a day after cooking. Scaling will result if this is not done.

To ensure the longevity and hygiene of the product, empty and clean the fat drawer at least once a day.



Cleaning Instructions

The appliance should be cleaned after every use.

-  Allow unit to cool down before cleaning
-  Turn off gas supply.
-  Wipe down the machine with a soft cloth, do not use abrasive materials.
-  Drip trays must be emptied regularly
-  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

To facilitate maintenance, it is recommended that the cooking grid is removed and also the lava rock tray and front fascia panel.

-  Thoroughly clean the burner and remove any soil from the burner chamber.
-  Carefully clean the thermocouple probe and the ignitor electrode.
-  With grid removed reconnect the gas supply and check for gas soundness.
-  Check that the flame safety device is operating by shielding the probe from the burner flame until the device operates.
-  Check that the spark ignites the gas.
-  Thoroughly clean the grid and fat discharge chute.
-  Lower the grid into position and refit front fascia panel.



Conversion Instructions

This conversion must be carried out by a competent qualified person.

-  Disconnect machine from gas supply
-  Remove cooking grids and burner covers
-  Undo the three wing nuts on the rail that is fixing the burners in position. Once the rail is removed the burners can be lifted straight out.
-  Remove the back panel by removing six screws.
-  Unscrew the four burner injectors and replace with the appropriate injectors for the gas type that is being changed to (see table below)
-  Reassemble the burners and fix the rail down with the wing nuts.
-  Undo the pilot nut, by turning anticlockwise.
-  Replace the pilot injector with the appropriate pilot injector for the gas type being changed to from the conversion kit provided
-  Reassemble the pipe onto the pilot and tighten the nut.
-  Reassemble the back panel, fixing in place with the six screws.
-  Pull off the black control knobs
-  Undo the three screws at the bottom of the fascia and remove.
-  Alter the low rate adjuster screw on both valves accordingly
-  Reseal the adjuster screws with paint.
-  Replace the fascia panel and attach control knobs.
-  Test for soundness

When conversion is complete affix new data label and the appropriate gas label supplied with the conversion kit, detailing type of gas and pressure etc.

Model	Gas Input	Injector Code
PGC6P	Propane G31 @ 37 mbar 14.8" W.G.	INJECT119
PGC6	Natural Gas G20 @ 20 mbar 8" W.G.	INJECT193



Technical Information

High Rate Per Burner (All figures are NET)

Gas	Operating Pressure	Total Heat Input
NATURAL G20	20mb/8" W.G.	5.43 KW = 18,527 Btu/h
PROPANE G31	37mb/14.8" W.G.	5.43 KW = 18,527 Btu/h

Gas Rate	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.500	17.95		
PROPANE G31	0.205	7.24	0.875	0.397

High Rate Total Unit (All figures are NET)

Gas	Operating Pressure	Total Heat Input
NATURAL G20	20mb/8" W.G.	10.86 KW = 37,054 Btu/h
PROPANE G31	37mb/14.8" W.G.	10.86 KW = 37,054 Btu/h

Gas Rate	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	1.000	35.9		
PROPANE G31	0.410	14.48	1.75	0.794

INJECTORS

Natural G20 = INJECT130

Propane G31 = INJECT082



Technical Information

Low Rates: Per Burner (All figures are NET)

Gas	Operating Pressure	Total Heat Input
NATURAL G20	20mb/8" W.G.	1.777 KW = 6,062 Btu/h
PROPANE G31	37mb/14.8" W.G.	1,976 KW = 5779 Btu/h

Gas Rate	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.177	6.2467		
PROPANE G31	0.081	2.855	0.340	0.154

Low Rate: Total Unit (All figures are NET)

Gas	Operating Pressure	Total Heat Input
NATURAL G20	20mb/8" W.G.	3.553 KW = 12,124 Btu/h
PROPANE G31	37mb/14.8" W.G.	3.952 KW = 13'485 Btu/h

Gas Rate	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.355	12,533		
PROPANE G31	0.162	5.710	0.681	0.309

INJECTORS

Natural G20 = INJECT130

Propane G31 = INJECT082



Fault Finding

Fault	Check	Solution
Unit will not light	Check gas supply is turned on.	Turn on gas supply
	Check to see if a spark is visible through inspection hole when piezo is pressed.	If no spark, contact engineer to replace faulty parts.
Unit will not stay lit	Ensure to hold the control knob in for 10 seconds whilst lighting.	If this does not work, contact engineer to replace faulty parts.



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

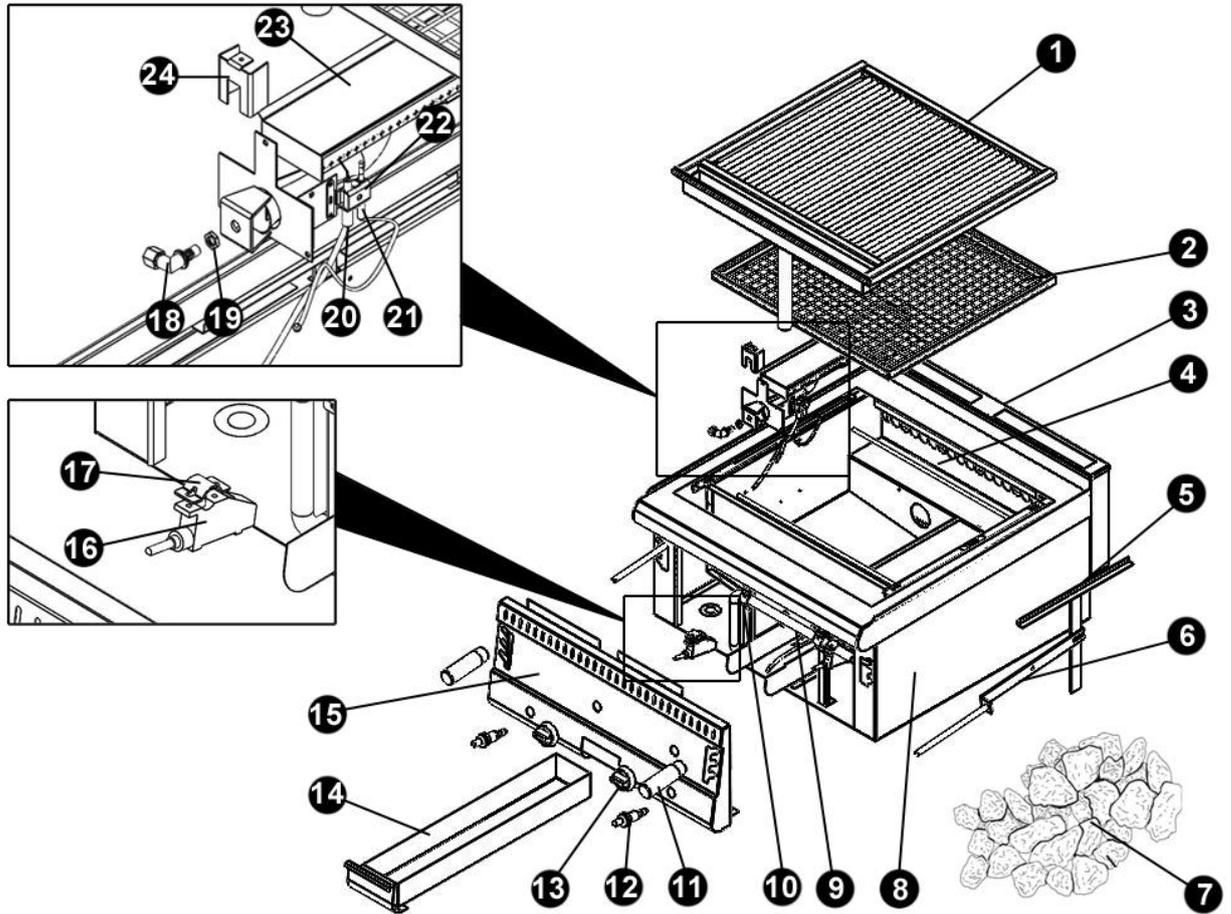
If you have any issues with your product and wish to request a warranty call you can contact our friendly team who will organize a Parry approved service engineer to attend and fix your problem.

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





Exploded View



Parts List

Part Number	Description	Part No.
1	Cooking Grid	*No Code
2	Lava Rock Grid	*No Code
3	False Flue	*No Code
4	BURNER BOX	CHARBOX01
5	Chargrill Lifting Gear	LCB00036
6	Lifting Arm Rail	LIFT07076



Parts List

Part Number	Description	Code
7	Lava Rock	LAVAROCK1
8	Lifting Arm Rail	LIFT07076
9	Float Rail	600CHARGRILL
10	Saddle Bracket	SADDLEBKT
11	Handle	HANDL1305
12	Piezo	GB6PIEZO
13	Control Knob	ULTKNOB1
14	Fat Drawer	*No Code
15	Fascia	*No Code
16	Gas Valve / FSD	GASTAP8/1
16a	8mm Olive	OLVCOMPR8
16b	Nut 8mm Tube	NUTTUB8MM
17	Gas Valve Saddle Bracket	BRACKET01
18	Injector	INJECT130 (NAT) INJECT082 (LPG)
18a	8mm Olive	Part of above
18b	8mm Compression nut	Part of above
19	Injector Lock Nut	Part of above
20	Electrode	ELECTRODEPGC6
21	Thermocouple	THCPPGC6NI
22	Thermocouple / Electrode Bracket	MOUNTBRKTA / MOUNTBRKTB
23	Burner (<i>Please specify LH or RH for PGC6</i>)	BURNER001
24	Aerator	LCB00015
	HT Lead	CABLHT750
	High Temperature Sleeving (<i>Cut to length</i>)	SBSY00GAS



Replacement Parts

Only to be carried out by a gas safe engineer

REPLACING FAULTY COMPONENTS

-  Disconnect from Gas and remove grid lava rock and front fascia panel.

Spark Ignitor

To replace the ignitor lead:

-  Pull the lead from the generator body and ignitor electrode and push the new lead onto the terminals. Ensure that the lead is routed to avoid direct contact with the burner flame.

To replace the spark generator body.

-  The generator is held on the front panel by a back nut. It is recommended that a new ignitor lead is fitted when replacing the generator.

Flame safety device Spark Ignitor

To replace thermocouple:

-  Undo the nut holding the thermocouple at the rear of the cock and loosen the clamping bracket at the burner head. Remove the faulty thermocouple.
-  Push the new thermocouple gently into the gas cock and tighten the nut. Do not over tighten.
-  Fit the probe into the burner head bracket and tighten the screw. The probe should be adjacent to and level with the top of a burner port '+'.

To replace the combined flame safety/gas cock unit:

-  Undo the unions at injector and gas cock and remove pipe.
-  Undo and remove nut holding the thermocouple to the rear of the gas cock and remove gas cock knob.
-  Undo the screws located above gas cock knob to release float rail assembly and remove.



Replacement Parts

-  The gas cock is held on the float rail by a saddle bracket with two screws. Remove the screws and the faulty unit.
-  Refit the new unit ensuring that the loose spigot is pushed firmly into its housing and seat the rubber washer in the recess provided. Refit the saddle bracket and the tighten the two screws.
-  Refit float rail assembly.
-  Reconnect gas feed to injector and gas cock and tighten.
-  Refit the thermocouple and tighten, do not over tighten.
-  Reconnect gas supply and soundness test.
-  Check flame failure device is operating.
-  Refit fascia and lava rock and grid.



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.