



INSTRUCTION REF: IN172  
ISSUE No. 1  
DATE 30.10.09  
Page 1 of 16

TELEPHONE: SERVICE (44) 01332 875665  
FAX: SERVICE (44) 01332 875536

## **INSTRUCTIONS**

### **MODEL: SGWB**

#### **SAFETY INSTRUCTIONS**

#### **INSTALLATION INSTRUCTIONS**

#### **OPERATION INSTRUCTIONS**

#### **MAINTENANCE INSTRUCTIONS**

#### **FAULT DIAGNOSTICS**

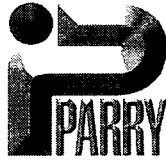
#### **TECHNICAL DATA**

#### **EXPLODED VIEW / PARTS LIST**

#### **WARRANTY INFORMATION**

### **Customer Information**

MODEL NUMBER: \_\_\_\_\_  
SERIAL NUMBER: \_\_\_\_\_  
PURCHASE DATE: \_\_\_\_\_  
DISTRIBUTOR: \_\_\_\_\_



INSTRUCTION REF: IN172  
ISSUE No. 1  
DATE 30.10.09  
Page 2 of 16

TELEPHONE: SERVICE (44) 01332 875665  
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## **SAFETY 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.

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.

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.



INSTRUCTION REF: IN172  
 ISSUE No. 1  
 DATE 30.10.09  
 Page 3 of 16

TELEPHONE: SERVICE (44) 01332 875665  
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**MODEL** SGWB

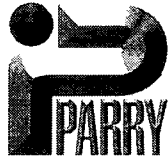
The products stated above are designed and built to comply with the following standards:

**BS EN 203-1:2005+A1:2008**  
**BS EN 203-2-6:2005**

The products have been CE-marked in compliance with the **European Gas Directive (90/396/EEC)**

The Parry Group have designed this range of units for use with the following gases and supply pressures within the following countries of destination.

Categories	A T	B E	B G	C H	C Y	C Z	E E	E S	F I	F R	G B	G R	H R	I E	I T	L T	L U	L V	N L	N O	P L	P T	R O	S E	S I	S K	T R
I3P (37)		*		*		*	*			*	*	*	*	*	*				*		*	*			*	*	*
I2H (20)	*		*	*	*	*	*	*	*		*	*	*	*	*		*		*		*	*	*	*	*	*	*
I3+(28-30/37)		*		*	*	*		*		*	*	*	*	*	*	*					*				*		*
I12H3+(20, 28-30/37)				*	*	*		*			*	*		*	*						*					*	*



**INSTRUCTION REF: IN172**  
**ISSUE No. 1**  
**DATE 30.10.09**  
**Page 4 of 16**

**TELEPHONE: SERVICE (44) 01332 875665**  
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## **INSTALLATION INSTRUCTIONS**

**ALL APPLIANCES MUST BE FITTED AND OR CONVERTED BY A REGISTERED INSTALLER.**

**THE APPLIANCE MUST BE FITTED IN ACCORDANCE WITH CURRENT GAS REGULATIONS, THE NATIONAL WATER REGULATIONS IN FORCE, AND IN ACCORDANCE WITH EN 1717**

### **INSTALLATION**

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

During installation provision must be provided for combustion air to the appliance through base 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 :

Rear 150mm (6")

Sides 150mm (6")

Unit to combustible material 1525mm (60")

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

If the appliance is to be used in a mobile trailer we recommend that the unit is fastened down to the work surface with the four fixing brackets that are supplied with the unit.

All local fire regulations should be observed.

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

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**INSTRUCTION REF: IN172**  
**ISSUE No. 1**  
**DATE 30.10.09**  
**Page 5 of 16**

**TELEPHONE: SERVICE (44) 01332 875665**  
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### **GAS CONNECTION**

The size of the supply pipe should be no less than 1/2" B.S.P. and an easily accessible, hand operable gas isolation tap must be located within 1 metre of the appliance.

Annual servicing by a competent engineer is essential to maintain safety and prolong the life of the appliance. All gas appliances must be fitted by a competent person, to gas safety regulations in force.

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 parts protected by the manufacturer or agent, should not be adjusted by the installer. All packing and protective film must be removed from the appliance prior to commissioning.

The burner is fitted with a flame failure device and the gas control has an integral piezo spark ignitor.



**INSTRUCTION REF: IN172**  
**ISSUE No. 1**  
**DATE 30.10.09**  
**Page 6 of 16**

**TELEPHONE: SERVICE (44) 01332 875665**  
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### **OPERATING INSTRUCTIONS**

1. Connect up the gas supply following the instructions and guide lines on the previous page.
2. Fill unit with cold fresh drinking quality water to the maximum water level line (maximum capacity 25 litres.)
3. To light burners, turn knob fully clockwise.
4. Press knob in, and at the same time turn knob to left, keeping knob pressed in.
5. Observe through pilot viewing slot on the front of the unit that the pilot flame has 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.
10. 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 by the user.

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



**INSTRUCTION REF: IN172**  
**ISSUE No. 1**  
**DATE 30.10.09**  
**Page 7 of 16**

**TELEPHONE: SERVICE (44) 01332 875665**  
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### **MAINTENANCE AND CLEANING**

**MAINTENANCE AND SERVICE MUST ONLY BE UNDERTAKEN BY A REGISTERED FITTER.**

Parry recommends that this unit is serviced at least every 12 month (this is not covered in the warranty)

There are no user serviceable parts in this unit.

#### **Cleaning**

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.

**DO NOT USE SCOURING PADS.**

The unit will require de-scaling the frequency 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.



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### MAINTENANCE

Before attempting any maintenance ensure the gas supply is disconnected.

### FAULT FINDING

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
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





INSTRUCTION REF: IN172  
 ISSUE No. 1  
 DATE 30.10.09  
 Page 9 of 16

TELEPHONE: SERVICE (44) 01332 875665  
 FAX: SERVICE (44) 01332 875536

**TECHNICAL DETAILS : MODEL SWGB**

**Total Unit**

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT (Net)
NATURAL G20	20mb / 8" W.G.	3.626 KW = 12372 Btu/h
PROPANE G31	37mb / 14.8" W.G	4.263 KW = 14546 Btu/h
BUTANE G30	29mb/11.2" W.G.	4.444 KW = 15162 Btu/h

GAS RATE	M <sup>3</sup> /HR	FT <sup>3</sup> /HR	LB/HR	KG/HR
NATURAL G20	0.384 M <sup>3</sup> /HR	13.550 FT <sup>3</sup> /HR		
PROPANE G31 @ 37mb	0.174 M <sup>3</sup> /HR	6.159 FT <sup>3</sup> /HR	0.677 LB/HR	0.307 KG/HR
BUTANE G30 @ 29mb	0.138 M <sup>3</sup> /HR	4.866 FT <sup>3</sup> /HR	0.715 LB/HR	0.324 KG/HR
AIR FLOW RATE FOR COMBUSTION 20m <sup>3</sup> /HR		4.176 M <sup>3</sup> /HR		

Low Rate for all gases = 2.25KW

Model		Injector Size	Injector Code
SGWBP	Propane G31 @ 37mbar 14.8" W.G. and Butane G30 @ 29mbar 11.2" W.G.	Burner Injector	INJECT 119
SGWB	Nat Gas G20 @ 20mbar 8" W.G.	Burner Injector	INJECT 150

Water temperature rise is 80°C in 60 minutes on G31 and G30 and 75°C in 60 minutes on G20



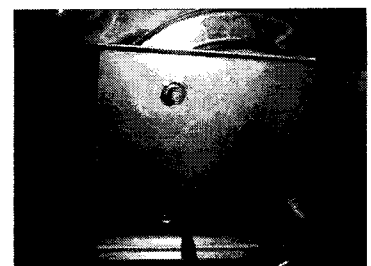
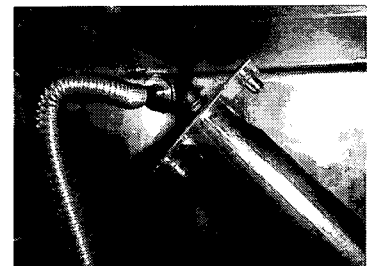
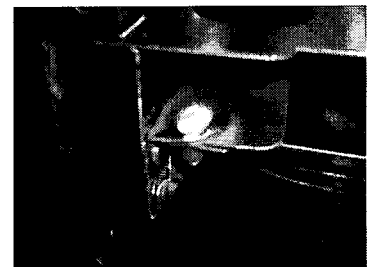
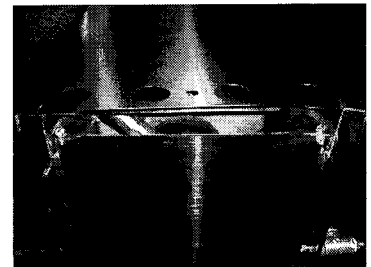
INSTRUCTION REF: IN172  
ISSUE No. 1  
DATE 30.10.09  
Page 10 of 16

TELEPHONE: SERVICE (44) 01332 875665  
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### CONVERSION INSTRUCTIONS

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

1. Turn gas valve off, disconnect unit
2. Place unit on side to expose wing nuts on under tray.
3. Undo wing nuts
4. Lift under tray out.
5. Undo the nut that attaches the flexi tube to the injector on the burner
6. Undo 2 x 8mm nuts that attach the burner to the bracket, and remove burner from unit.
7. Undo the 2 philips screws that attach the injector bracket to the burner. Remove injector from the bracket and replace with the alternative gas injector supplied in the conversion kit.



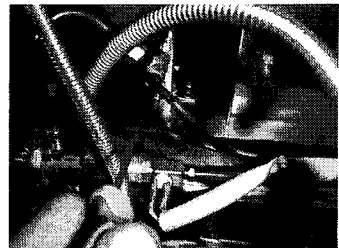
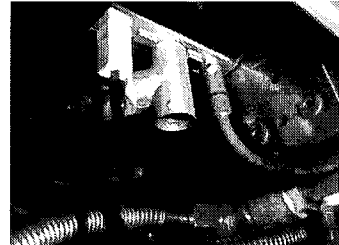
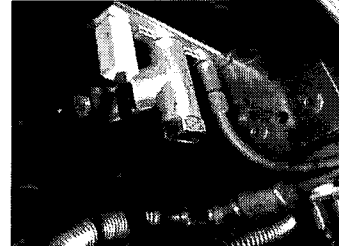


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8. Reverse steps 1 – 7

9. Once the injector has been changed the pilot must be adjusted to suit the alternate gas. To do this remove bung on bottom of pilot assembly see image.

10. Using a screwdriver adjust pilot jet to obtain a pilot flame blue in colour, and sufficiently large to heat the thermocouple ensure there is no yellow present in the flame.



11. On completion 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.

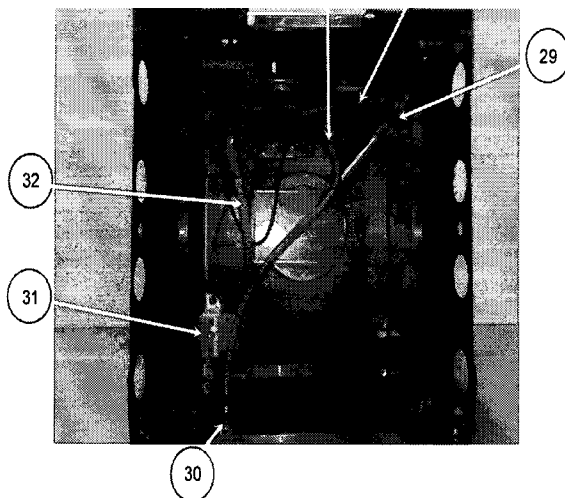
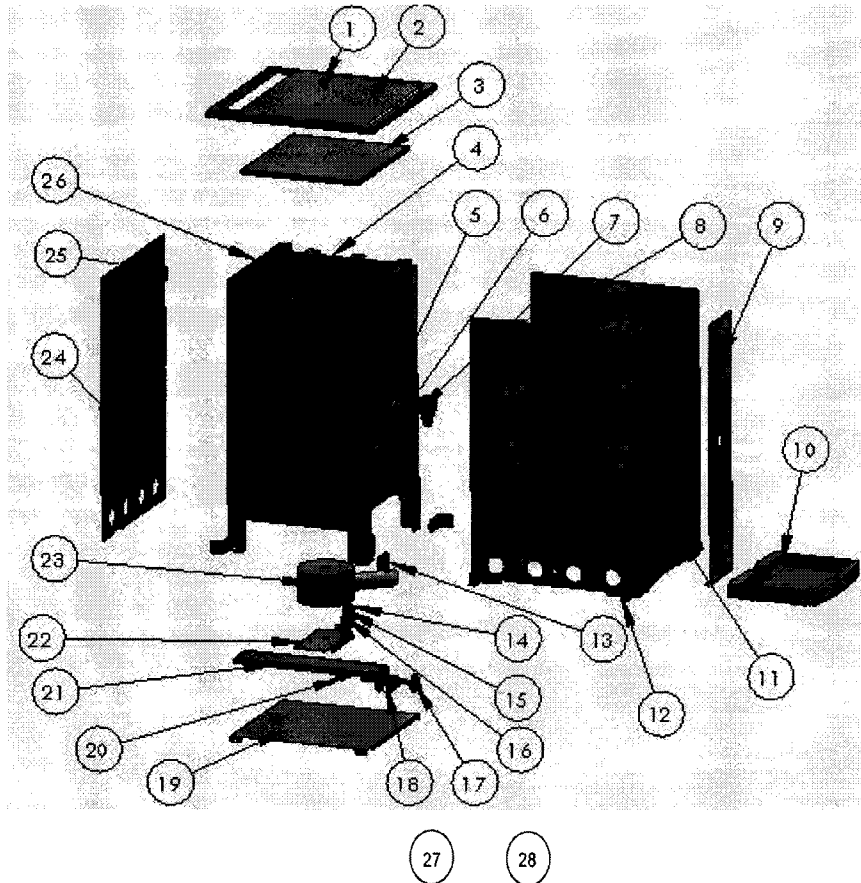
Model		Injector Size	Injector Code
SGWBP	Propane G31 @ 37mbar 12" W.G.	Burner Injector	INJECT 119
SGWB	Nat Gas G20 @ 20mbar 8" W.G.	Burner Injector	INJECT 150



INSTRUCTION REF: IN172  
ISSUE No. 1  
DATE 30.10.09  
Page 12 of 16

TELEPHONE: SERVICE (44) 01332 875665  
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**EXPLODED VIEW/PARTS LIST**



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INSTRUCTION REF: IN172

ISSUE No. 1

DATE 30.10.09

Page 13 of 16

TELEPHONE: SERVICE (44) 01332 875665

FAX: SERVICE (44) 01332 875536

NUMBER	PART	PART CODE	NUMBER OFF
1	Lid handle	TEEKNOB	1
2	Outer Lid		1
3	Inner Lid		1
4	Water Tank		1
5	Tank Boss	AWB3-2BOSS	1
6	Tap Shank (part 1000777)	AWB3-2SHANK	1
7	Water Tap	TAPMODELS	1
8	Outer Body Wrap		1
9	Front Panel		1
10	Drip Tray	DRIPTRAY1	1
11	Pilot viewing hole		1
12	Fixing Bracket		4
13	Spacer Bracket		4
14	Electrode	ELECTRODE	1
15	Pilot	PILOT3WAY	1
16	Thermocouple	GWBTCOUPLE	1
17	Gas Knob	KNOBPRO007	1
18	Gas Valve	GWBAGASVALVE	1
19	Lower Plate		1
20	Interrupter	SITTWINTAG	1
21	Valve Bracket		1
22	Burner Bracket		1
23	Burner	GWBURNER	1
24	Back Panel		1
25	Flue Spacer Bracket		1
26	Flue Wrap		1
27	Gas Feed Pipe	FLEXT400X8	1
28	Burner Pipe	FLEXT400X8	1
29	Injector Natural	INJECT 150	1
29	Injector LPG	INJECT 119	1
30	Brass Gland Body	GLANDBODYASSY	1
31	Thermostat	TMST18022	1
32	High temp sleeving		



INSTRUCTION REF: IN172  
ISSUE No. 1  
DATE 30.10.09  
Page 14 of 16

**TELEPHONE: SERVICE (44) 01332 875665**  
**FAX: SERVICE (44) 01332 875536**

To order spare parts please contact our Sales Office  
Telephone 01332 875544  
or Fax 01332 874455

**PAYMENT IS ACCEPTED BY CHEQUE /CREDIT CARD OR DEBIT CARD**

**CHEQUES SHOULD BE MADE PAYABLE TO THE PARRY GROUP LTD**

**ALL GOODS REMAIN THE PROPERTY OF THE PARRY GROUP UNTIL PAID  
FOR IN FULL**



**INSTRUCTION REF: IN172**  
**ISSUE No. 1**  
**DATE 30.10.09**  
**Page 15 of 16**

**TELEPHONE: SERVICE (44) 01332 875665**  
**FAX: SERVICE (44) 01332 875536**

### **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 Parry's 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.

#### **WARRANTY REQUEST**

- 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 can not be resolved please contact the company that supplied you the machine.

**(SERVICE CALLS CAN NOT BE PLACED DIRECT WITH PARRY)**

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**INSTRUCTION REF: IN172**  
**ISSUE No. 1**  
**DATE 30.10.09**  
**Page 16 of 16**

**TELEPHONE: SERVICE (44) 01332 875665**  
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**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.
- 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.