



PGG6/PGG6P
Parry Gas Griddle



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

The powerful Parry gas griddle makes cooking steaks, burgers, bacon and eggs effortless. Constructed from durable stainless steel and with a removable waste drainage drawer, the griddle is easy to clean as less time is spent removing waste from the plate. The plate itself is made from thick steel for excellent heat retention and the adjustable thermostat dials ensure complete control during cooking.



It leads the industry in:

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

	PGG6	PGG6P
Unpacked weight (kg)	55	55
Packet weight (kg)	75	75
Dimensions (w x d x h) mm	600 x 725 x 360	600 x 725 x 360
Warranty	2 Years	2 Years
KW – Natural	5.3	n/a
KW – Propane/Butane	n/a	6
BTU – Natural	18,121	n/a
BTU – Propane/Butane	n/a	20,472
Input Gas Connection	½" BSP Male	½" BSP Male
GAS INPUT PRESSURE – Natural	20mbar	n/a
GAS INPUT PRESSURE – Propane	n/a	37mbar
GAS INPUT PRESSURE – Propane/Butane	n/a	28mbar
Can be converted using conversion kit?	Yes	Yes

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Safety Instructions

IMPORTANT

PLEASE READ INSTRUCTIONS FULLY BEFORE USE **INSTALLATION INSTRUCTIONS**

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.

ANY GAS CONVERSIONS NEEDED TO BE MADE TO THE PRODUCT MUST BE CARRIED OUT BY A GAS SAFE REGISTERED ENGINEER

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

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	75mm
Ceiling/Shelf	900mm
Sides	NIL

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.

Appliances are designed to be installed and fitted on a Parry stand for stability. If they are fitted on any other surface they should be suitably secured.



Installation Instructions

GAS CONNECTION

Connection to the appliance is by ½" BSPT at the rear of the appliance. Pressure test point is located at rear of appliance.

The low rate adjuster is factory set and sealed for natural gas. If a unit needs to be converted a qualified engineer must reseal the low rate adjuster after conversion.

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 danger 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 concentrations of substances harmful to health in the room in which they are installed.

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 accidentally.



Operating Instructions

FOR FITTING INSTRUCTIONS SEE INSTALLATION SECTION.

ALL GRIDDLES ARE FITTED WITH FLAME FAILURE DEVICE FOR SAFETY AND SPARK IGNITION FOR EASE OF LIGHTING

TO LIGHT BURNER:

1. Turn knob to * position
2. Push knob in and ignite gas by pressing ignition button to left of the on/off knob.
3. 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.
4. Release ON/OFF knob, gas should stay lit, if gas goes out repeat (2) the burner is now on. If the unit fails to light within 1-minute abort the lighting process for at least 2 minutes to allow gas to disperse.
5. Turn knob anti-clockwise to obtain main gas . The lowest setting has been set at the factory and sealed. This must not be adjusted by user.
6. To turn burner off, turn knob in a clockwise direction all the way round to ●
7. We advise that the appliance should not be left unattended when switched on.
8. The appliances are designed for professional use by qualified people only.
9. There are no user serviceable parts.
10. Clean outer casing with warm soapy water. Do not use scouring pads.

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

To remove any residue, use a scraper several times a day after cooking. Scaling will result if this is not done. Empty the fat drawer and clean every day.



Cleaning Instructions

The appliance should be cleaned after every use.

-  Allow unit to cool down before cleaning
-  Remove fat drawer and dispose of the grease, debris and clean with hot soapy water.
-  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.
-  Cleaning of the griddle plate it may be necessary to use a griddle stone to remove carbon build up. Once this has been done seasoning of the plate will be necessary.
-  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



Maintenance Instructions

MAINTENANCE AND SERVICE MUST ONLY BE UNDERTAKEN BY REGISTERED FITTERS.

Parry advise that regular annual maintenance should be conducted by a Gas Safe registered engineer. This is essential to maintain safety and prolong life of the appliance.

PLEASE NOTE THE LOW RATE ADJUSTER ON THE UNIT 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.

To facilitate maintenance, it is recommended that the fascia is removed. To do this, take off the control knobs and remove 2 screws from the underside of the fascia panel.

Remove the nut from the underside of the griddle plate. The plate can then slide forwards and be lifted off after withdrawing thermostat phials from underside of plate.

Thoroughly clean the burner and burner chamber.

Carefully clean the thermocouple probe, the ignitor, electrode and pilot jet.

Reconnect the gas supply and check for gas soundness.

Check that the flame safety device is operating by shielding the probe from the pilot flame until the device operates.

Check that the spark ignites the gas.

Thoroughly clean the plate and fat chute, and drawer.

Replace the thermostat phial to its correct position and fasten the plate down to the body by tightening the nut.

Refit fascia panel with the 2 screws and re-attach the control knobs.



Replacing Faulty Components

MAINTENANCE AND SERVICE MUST ONLY BE UNDERTAKEN BY REGISTERED FITTERS.

Disconnect from gas and remove fascia panel.

To replace the ignitor lead –

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

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.

To replace thermocouple –

Undo the nut holding the thermocouple at the rear of the gas cock and undo the nut at pilot burner. 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 pilot burner and tighten the nut.

To replace the combined flame safety/gas cock unit –

Undo the union at gas cock

Undo and remove the nut holding the thermocouple to the rear of the gas cock and remove gas cock knob.

Undo and remove pilot supply from the tap.

Remove thermostat phial from plate if not already done so.

The gas cock is held on the float rail by a saddle bracket with two screws. Remove the screws and the faulty tap.

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 tighten the two screws.

Reconnect gas feed to injector and gas cock and tighten

Refit pilot supply

Refit thermocouple and tighten do not over tighten

Refit thermostat phial to plate.

Reconnect gas supply and soundness test

Check flame failure device is operating

Refit fascia and cooking plate.



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.



Conversion Instructions

THIS CONVERSION MUST BE CARRIED OUT BY A COMPETENT QUALIFIED PERSON

Natural to LPG

-  Remove fascia panel (2 screws underneath)
-  Remove fascia panel and disconnect ignition leads
-  Disconnect the gas feed at injector elbow.
-  Unscrew and remove aerator
-  Undo the back nut holding the injector elbow to the burner and remove
-  Remove natural injector and replace with the LPG injector issued
-  Re-assemble in the reverse order, refit the aerator.
-  Replace the existing labels and data plate with the LPG labels provided.
-  Low rate screw is on front L/H side of tap.
-  Low rate must be adjusted by inserting a small flat screwdriver and turning clockwise to the stop. This must only be done by a qualified Gas Safe Engineer, and as this setting has been factory sealed. Any alterations must be resealed.

LPG to Natural

-  Remove fascia panel (2 screws underneath)
-  Remove fascia panel and disconnect ignition leads
-  Disconnect the gas feed at injector elbow.
-  Unscrew and remove aerator
-  Undo the back nut holding the injector elbow to the burner and remove
-  Remove LPG injector and replace with the natural injector issued
-  Re-assemble in the reverse order, refit the aerator.
-  Replace the existing labels and data plate with the natural labels provided.
-  Low rate screw is on front L/H side of tap.
-  Low rate must be adjusted by inserting a small flat screwdriver and turning clockwise to the stop. This must only be done by a qualified Gas Safe Engineer, and as this setting has been factory sealed. Any alterations must be resealed.

Model		Injector Code
PGG6	Propane G31 @ 37mbar 14.8" W.G.	INJECT082
PGG6	Nat Gas G20 @ 20mbar 8" W.G.	INJECT130



Technical Instructions

High Rate Per Burner (All figures are NET)

Gas	Operating Pressure	Total Heat Input
NATURAL G20	20mb/8" W.G.	2.400 KW = 8190Btu/h
PROPANE G31	37mb/14.8" W.G.	2.726 KW = 9300 Btu/h

Gas Rate	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.254	8.970		
PROPANE G31	0.112	3.938	0.433	0.196
AIR FLOW RATE FOR COMBUSTION 20m3/hr	3.18	112.3		

High Rate Total Unit (All figures are NET)

Gas	Operating Pressure	Total Heat Input
NATURAL G20	20mb/8" W.G.	4.810 KW = 16412 Btu/h
PROPANE G31	37mb/14.8" W.G.	5.451 KW = 18599 Btu/h

Gas Rate	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.509	17.975		
PROPANE G31	0.223	7.875	0.865	0.392
AIR FLOW RATE FOR COMBUSTION 20m3/hr	6.36	224.6		

Model		Injector Code
PGG6	Propane G31 @ 37mbar 14.8" W.G.	INJECT082
PGG6	Nat Gas G20 @ 20mbar 8" W.G.	INJECT130



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

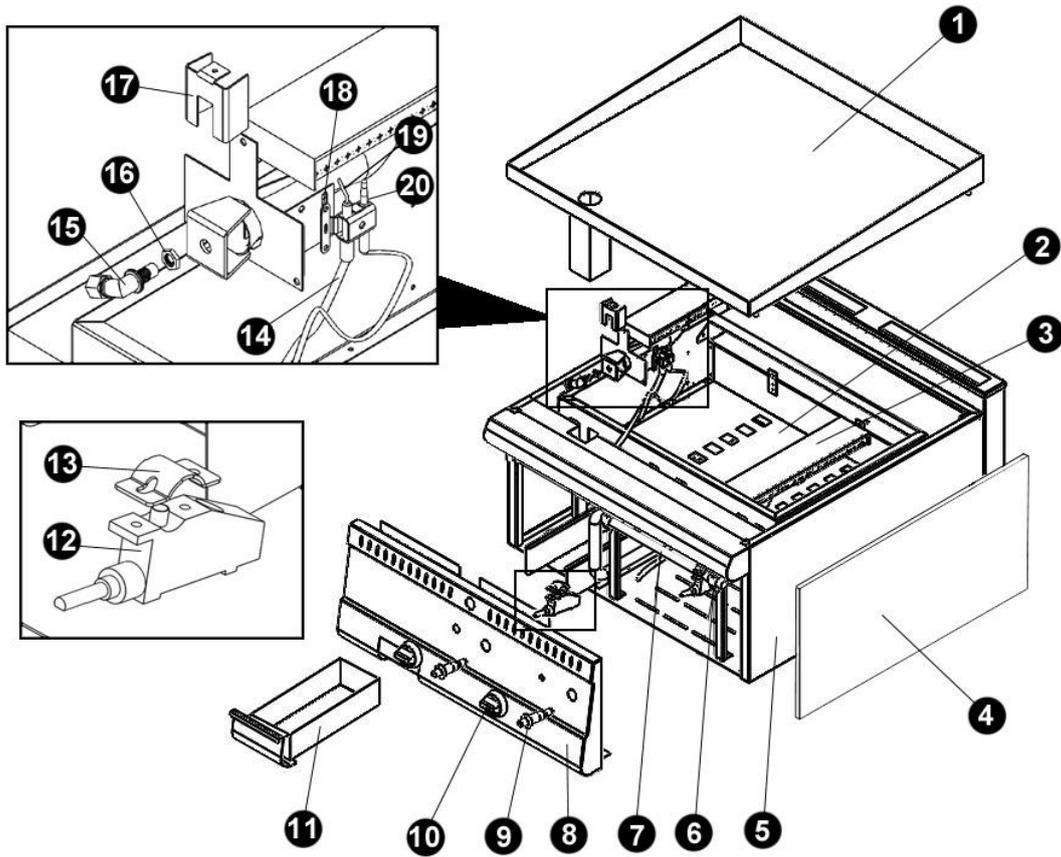
If you have any issues with your product and wish to request a warranty call you can contact our friendly team who will organize a Parry approved service engineer to attend and fix your problem.

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	Code	Quantity
1	Griddle Plate	GPPGG6	X1
2	*Burner Box	BBOX2GRID	X2
3	Burner	BURNER001 (Please specify LH or RH)	X2
4	LTI Insulation	LTIBPGG6/7	X2
5	*Body	No Code	X1
6	Saddle Bracket	SADDEBKT	X2
7	Float Rail	600CHARGRILL	X1
8	*Fascia	No Code	X1
9	Piezo	GB6PIEZO	X2
10	Gas Cock Knob	ULTKNOB1	X2
11	*Fat Drawer	No Code	X1
12	Flame safety / Gas Valve 8mm CW low rate adjuster	GASTAP8/1	X2
12a	8mm Olive	OLVCOMPR8	X2
12b	Nut 8mm Tube	NUTTUB8MM	X2
13	Saddle Bracket for Gas Valve	BRACKET01	X2
14	HT Cable	CABLHT750	X2
14a	High Temperature Sleeving		X2
15	Injector	INJECT130 (NAT) INJECT082 (LPG)	X2 X2
15a	Inject 8mm Olive	Part of above	X2
15b	Injector Compression Nut	Part of above	X2
16	Injector Lock Nut	Part of above	X2
17	Aerator	LCB00017	X2
18	Bracket for Thermocouple and Electrode	MBETCASSY	X2
19	Electrode	Part of above	X2
20	Thermocouple	Part of above	X2

*Metalwork Components

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Replacement Parts

Part Number	Description	PGG7
	NATURAL CONVERSION KIT CONSISTS OF:	
INJECT130	NATURAL INJECTOR-,PGG6, (14)	X2
	SET OF LABELS	X1
IN103-4	INSTRUCTION PACK	X1
	LPG CONVERSION KIT CONSISTS OF:	
INJECT082	LPG INJECTOR- PGG6, (14)	X2
	SET OF LABEL	X1
IN103-4	INSTRUCTION PACK	X1



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.)
-  Appliances that have been installed in mobile trailers are covered by parts only warranty for 24 months.
-  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.