



INSTRUCTION REF: IN103

ISSUE NO. 6

DATE 19.10.11.

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

GAS GRIDDLE INSTRUCTIONS

MODEL: PGG6

MODEL: PGG7

VALIDATE WARRANTY

SAFETY INSTRUCTIONS

INSTALLATION INSTRUCTIONS

OPERATION INSTRUCTIONS

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TECHNICAL DATA

PARTS LIST

SPARES LIST

WARRENTY INFORMATION

Customer Information

MODEL NUMBER: _____
SERIAL NUMBER: _____
PURCHASE DATE: _____
DISTRIBUTOR: _____



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Validate Warranty

It is now even easier to validate your warranty. This can either be done by returning the warranty card supplied with every product or alternatively you can log onto our website at

<http://www.parry.co.uk/contact-us/product-warranty-registration>

and fill out our warranty form and submit it directly to us in seconds.

IMPORTANT NOTICE TO USER

This card to be completed by Installer and returned to
 The Parry Group Limited, Town End Road,
 Draycott, Derby DE72 3PT
 immediately
 Failure to do so may affect further warranty claims

Customer Name: _____

Address: _____

Post Code: _____

Model No: _____

Gas Type: _____

Data Label Date: _____

Serial No: _____

Installer's Name: _____

Address: _____

Post Code: _____

Telephone No: _____

CORGI Reg No: _____

SIGNED _____

Date: _____

PLEASE NOTE THAT FAILURE TO RETURN A WARRANTY CARD WILL RESULT IN PARRY BEING UNABLE TO SEND AN ENGINEER TO CARRY OUT WARRANTY WORK



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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.

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.

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 CORGI 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.



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MODEL
PGG6 & PGG7 GAS GRIDDLE

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

BS EN 203-1
BS EN 203-2-9

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

INSTALLATION INSTRUCTIONS

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

INSTALLATION

1. Appliances are supplied in for use with either Natural Gas or LPG. Natural Gas appliances have an LPG conversion kit included as standard.
2. All appliances must not be installed on or against any combustible surface.
3. Clearances around appliances must be:

1. CEILING/SHELF	900mm
2. REAR	75mm
3. 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.

4. During installation provision must be made 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.**
5. 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.



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6. Connection to the appliance is by ½” BSPT at the rear of the appliance.
7. Pressure test point is located at rear of appliance.
8. 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.
9. Remove all protective film before use.
10. 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.
11. 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.



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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 pilot 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.



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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.



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REPLACING FAULTY COMPONENTS

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



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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.



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CONVERSION INSTRUCTIONS

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

Natural to LPG

1. Remove fascia panel (2 screws underneath)
2. Remove fascia panel and disconnect ignition leads
3. Disconnect the gas feed at injector elbow.
4. Unscrew and remove aerator
5. Undo the back nut holding the injector elbow to the burner and remove
6. Remove natural injector and replace with the LPG injector issued
7. Re-assemble in the reverse order, refit the aerator.
8. Replace the existing labels and data plate with the LPG labels provided.
9. Low rate screw is on front L/H side of tap.
10. 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 corgi engineer, and as this setting has been factory sealed. Any alterations must be resealed.

LPG to Natural

1. Remove fascia panel (2 screws underneath)
2. Remove fascia panel and disconnect ignition leads
3. Disconnect the gas feed at injector elbow.
4. Unscrew and remove aerator
5. Undo the back nut holding the injector elbow to the burner and remove
6. Remove LPG injector and replace with the natural injector issued
7. Re-assemble in the reverse order, refit the aerator.
8. Replace the existing labels and data plate with the natural labels provided.
9. Low rate screw is on front L/H side of tap.
10. 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 corgi engineer, and as this setting has been factory sealed. Any alterations must be resealed.

Model		Injector Code
PGG6	Butane G30 @28mbar 11.2" W.G. Propane G31 @ 37mbar 14.8" W.G.	INJECT082
PGG6	Nat Gas G20 @ 20mbar 8" W.G. Nat Gas G25 @ 25mbar 10" W.G.	INJECT130
PGG7	Butane G30 @28mbar 11.2" W.G. Propane G31 @ 37mbar 14.8" W.G.	INJECT099
PGG7	Nat Gas G20 @ 20mbar 8" W.G. Nat Gas G25 @ 25mbar 10" W.G.	INJECT150



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TECHNICAL DETAILS**MODEL PGG6 GRIDDLE****Per Burner (All figures are NET)**

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb/8" W.G.	2.400 KW = 8190Btu/h
BUTANE G30	29mb/11.2" W.G.	2.806 KW = 9572Btu/h
PROPANE G31	37mb/14.8" W.G.	2.726 KW = 9300 Btu/h
G25	25mb/10" W.G.	2.584 KW = 8816Btu/h

GAS RATE	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.254 M ³ /HR	8.970 FT ³ /HR		
BUTANE G30	0.087 M ³ /HR	3.072 FT ³ /HR	0.452 LB/HR	0.205 KG/HR
PROPANE G31	0.112 M ³ /HR	3.938 FT ³ /HR	0.433 LB/HR	0.196 KG/HR
G25 @ 25mb	0.318 M ³ /HR	11.230 FT ³ /HR		
AIR FLOW RATE FOR COMBUSTION 20m ³ /HR		3.18M ³ /HR		

Total Unit (All figures are NET)

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb/8" W.G.	4.810 KW = 16412 Btu/h
BUTANE G30	29mb/11.2" W.G.	5.611 KW = 19145 Btu/h
PROPANE G31	37mb/14.8" W.G.	5.451 KW = 18599 Btu/h
G25	25mb/10" W.G.	5.168 KW = 17632 Btu/h

GAS RATE	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.509 M ³ /HR	17.975 FT ³ /HR		
BUTANE G30	0.174 M ³ /HR	6.145 FT ³ /HR	0.903 LB/HR	0.410 KG/HR
PROPANE G31	0.223 M ³ /HR	7.875 FT ³ /HR	0.865 LB/HR	0.392 KG/HR
G25 @ 25mb	0.636 M ³ /HR	22.460 FT ³ /HR		
AIR FLOW RATE FOR COMBUSTION 20m ³ /HR		6.36 M ³ /HR		

INJECTORS

Natural G20 = INJECT130

Butane G30 = INJECT082

Propane G31 = INJECT082

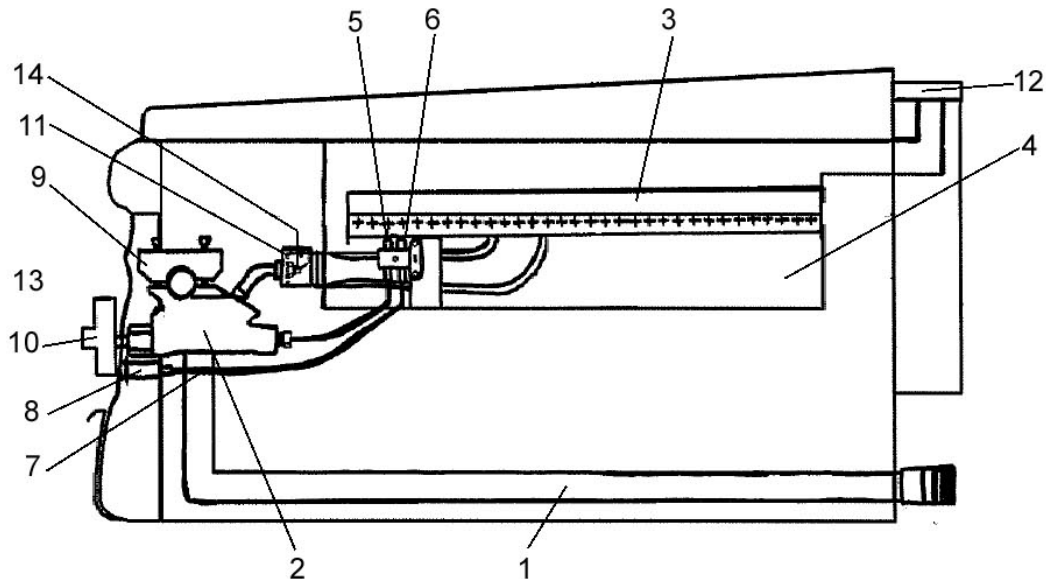
G25 @ 25mb = INJECT130



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PARTS LIST PGG6

NUMBER	PART	PART CODE	NUMBER OFF
1	Float Rail	600CHARGRILL	X1
2	Flame Safety/ Gas Cock 8mm	GASTAP8/1	X2
3	Burner	BURNER001	X2
4	Burner Box	BBOX2GRID	X1
5	Thermocouple	MBETCASSY	X2
6	Spark Electrode	MBETCASSY	X2
7	HT Cable	CABLHT500	X2
8	Piezo Sparker	PIEZOISP1	X2
9	Saddle Bracket	BRACKET01	X2
10	Gas Cock Knob	KNOBPHEN	X2
11	Aerator	AIRGRIDNG	X2
12	Flue Cover		X1
13	Low Rate Adjuster		X1
14	Injector PGG6 Natural	INJECT130	X2
14	Injector PGG6 LPG	INJECT082	X2





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TECHNICAL DETAILS

MODEL PGG7 GRIDDLE

Per Burner (All figures are NET)

GAS	OPERATING PRESSURE	HEAT INPUT
NATURAL G20	20mb/8" W.G.	3.549 KW = 12110Btu/h
BUTANE G30	29mb/11.2" W.G.	3.354 KW = 11443Btu/h
PROPANE G31	37mb/14.8" W.G.	2.564KW = 8747Btu/h
G25	25mb/10" W.G.	3.51 KW = 11975Btu/h

GAS RATE	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.368 M ³ /HR	12.944 FT ³ /HR		
BUTANE G30	0.110 M ³ /HR	3.884 FT ³ /HR	0.575 LB/HR	0.261 KG/HR
PROPANE G31	0.110 M ³ /HR	3.884 FT ³ /HR	0.444 LB/HR	0.202 KG/HR
G25 @ 25mb	0.425 M ³ /HR	15.007 FT ³ /HR		
AIR FLOW RATE FOR COMBUSTION 20m ³ /HR		150.07 FT ³ /HR		

Total Unit (All figures are NET)

GAS	OPERATING PRESSURE	HEAT INPUT
NATURAL G20	20mb/8" W.G.	7.098 KW = 24221Btu/h
BUTANE G30	29mb/11.2" W.G.	6.707 KW = 22885Btu/h
PROPANE G31	37mb/14.8" W.G.	5.127 KW = 17494Btu/h
G25	25mb/10" W.G.	7.02 KW = 23951 Btu/h

GAS RATE	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.736 M ³ /HR	25.988 FT ³ /HR		
BUTANE G30	0.220 M ³ /HR	7.768 FT ³ /HR	1.150LB/HR	0.523 KG/HR
PROPANE G31	0.220 M ³ /HR	7.768 FT ³ /HR	0.888 LB/HR	0.404 KG/HR
G25 @ 25mb	0.850 M ³ /HR	30.014 FT ³ /HR		
AIR FLOW RATE FOR COMBUSTION 20m ³ /HR		300.14FT ³ /HR		

INJECTORS

Natural G20 = INJECT150
Butane G30 = INJECT099
Propane G31 = INJECT099
G25 @ 25mb = INJECT150

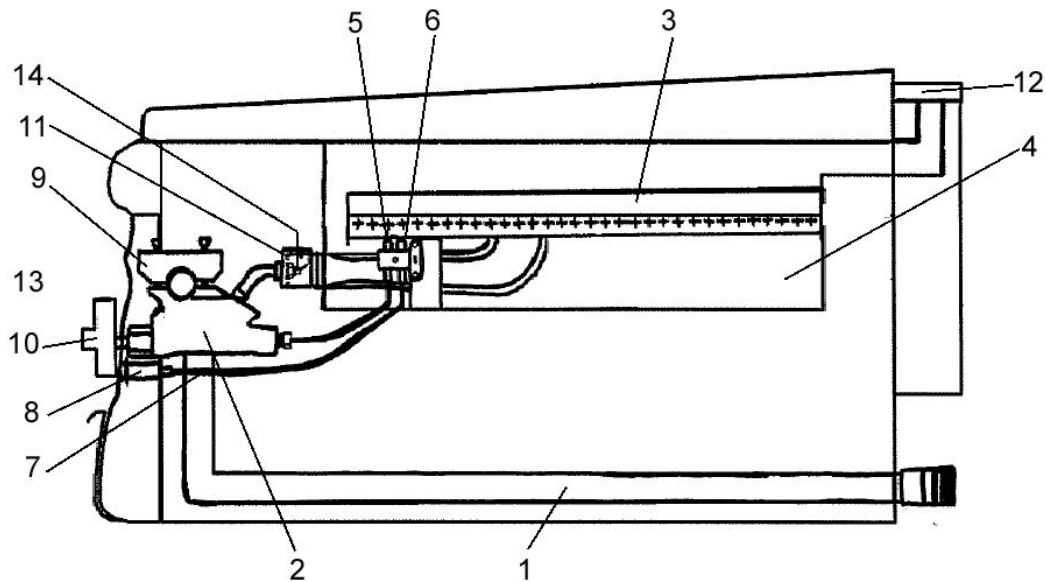


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PARTS LIST PGG7

NUMBER	PART	PART CODE	NUMBER OFF
1	Float Rail	750GASGRID	X1
2	Flame Safety/ Gas Cock 8mm	GASTAP8/1	X2
3	Burner	BURNER001	X2
4	Burner Box		X1
5	Thermocouple	MBETCASSY	X2
6	Spark Electrode	MBETCASSY	X2
7	HT Cable	CABLHT500	X2
8	Piezo Sparker	PIEZOISP1	X2
9	Saddle Bracket	BRACKET01	X2
10	Gas Cock Knob	KNOBPHEN	X2
11	Aerator		X2
12	Flue Cover		X1
13	Low Rate Adjuster		X2
14	Injector PGG7 Natural	INJECT150	X2
14	Injector PGG7 LPG	INJECT099	X2





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SPARES LIST – PGG6 & PGG7

PART NO.	PART DESCRIPTION	PGG6	PGG7
BURNER001	BURNER ASSEMBLY (3) – LEFT OR RIGHT	X2	X2
MBETCASSY	THERMOCOUPLE ELECTRODE ASSY (5,6)	X2	X2
PIEZ01SP1	SPARK GENERATOR (8)	X2	X2
KNOBPHEN	KNOB - PGG6, PGG7(10)	X2	X2
GASTAP8/1	8MM TAP ASSEMBLY (2)	X2	X2
CABLHT500	HT LEAD (7)	X2	X2
	DRIP TRAY –/PGG6,PGG7	X1	X1
750GASGRID	FLOAT RAIL PGG7 (1)		X1
600CHARGRILL	FLOAT RAIL PGG6 (1)	X1	
BRACKET01	SADDLE BRACKET (9)	X2	X2
	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	
	NATURAL CONVERSION KIT CONSISTS OF:		
INJECT150	NATURAL INJECTOR-PGG7, (14)		X2
	SET OF LABEL		X1
IN103-4	INSTRUCTION PACK		X1
	LPG CONVERSION KIT CONSISTS OF:		
INJECT099	LPG INJECTOR- PGG7, (14)		X2
	SET OF LABEL		X1
IN103-4	INSTRUCTION PACK		X1

To place an spares order please contact our Official Spares Partners at



First Choice Catering Spares LTD

Contact them by telephone on **01543 577778**
Or alternatively visit their website at <http://www.firstchoice-cs.co.uk/>



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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 Parys 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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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.