



Lamp & Heated Base Units

C2LU/C3LU/C4LU/3022



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

C2LU

This attractive and versatile Parry C2LU is the perfect solution for keeping foods at hygienic and ready-to-serve temperatures. Constructed with sturdy and easy-to-clean stainless steel, the two lamp servery unit is perfect for buffets, carveries and other self-service food outlets. With a compact width, the hot plate has ample room for serving food in gastronorm pans or other cookware – and the easily adjustable temperature control makes this unit straightforward to operate.

C3LU

Attractive, durable and hygienic, the Parry C3LU is ideal for use in buffets, carveries and other self-service food outlets. Keeping food at ready-to-serve temperatures, the 1095mm hot plate has plenty of space for gastronorm pans or other cookware. This three-lamp servery unit has an adjustable temperature control and is constructed from easy-to-clean stainless steel.

C4LU

This stylish and attractive Parry C4LU keeps food at ready-to-serve temperatures. Constructed with sturdy stainless steel, the four-lamp servery unit is perfect for use in self-service food outlets. The gantry mounted sneeze guard guarantees hygiene while the easily adjustable temperature control adds versatility, and the hot plate has ample room for serving food in gastronorm pots or other cookware.

3022






Attractive, durable and practical, the Parry 3022 heated base unit provides gentle heat to keep food at safe, ready-to-serve temperatures. Perfect for use in buffets, carveries and restaurants, the unit is made from sturdy stainless steel. The display base is easy to clean and the simple controls make the unit easy to operate.



Product Overview

	C2LU	C3LU	C4LU	3022
Unpacked weight (kg)	18	23	30	12
Packed Weight (kg)				15
Dimensions (w x d x h) mm	825 x 505 x 737	1165 x 505 x 737	1505 x 505 x 737	975 x 525 x 85
Plug	Yes	Yes	Yes	Yes
Overall power rating	1kW	1.3kW	2kW	800W
Warranty	2 years	2 years	2 years	2 years

These units lead the industry in:

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



Technical Data

Lamp Units

	C2LU	C3LU	C4LU
Nominal Voltage	240v 50Hz ~ AC		
Nominal Current (Amps)	4.1a	5.4a	8.3a
Nominal Wattage (Watts)	1000w	1300w	2000w
External Dimensions (W x D x H mm)	825 x 505 x 727	1165 x 505 x 727	1505 x 505 x 727
Weight: (kg)	18	23	30

Heated Base Units

	3022
Nominal Voltage	240 v 50Hz ~ AC
Nominal Current (Amps)	3.5a
Nominal Wattage (Watts)	800w
External Dimensions (W x D x H mm)	975 x 500 x 85
Weight: (kg)	12



Safety Instructions

IMPORTANT: PLEASE READ INSTRUCTIONS FULLY BEFORE USE

These appliances have been designed to keep food hot prior to serving and therefore during its use parts of the appliance will become very hot. All personnel must be given sufficient supervision and training in the safe use of this appliance.

ALL APPLIANCES OTHER THAN THOSE FITTED WITH A SEALED MOULDED PLUG MUST BE FITTED BY A QUALIFIED ELECTRICIAN, IN ACCORDANCE WITH CURRENT REGULATIONS.

To avoid scratching the exterior surface of this equipment whilst in transit, the protective film has NOT been removed from the outside surfaces.

It is IMPORTANT that this protective film is peeled off before the equipment is used.

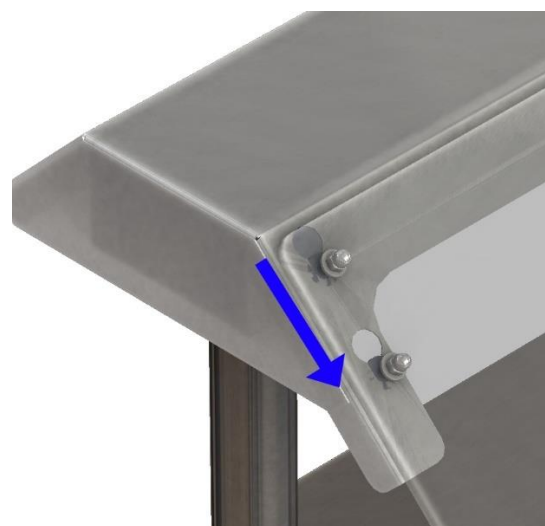


Installation Instructions

- All electrical appliances must be earthed.
- Choose a suitable site for your machine taking into consideration its use, and any heat that may be generated whilst in service.
- Remove all protective film and packing material, then inspect for any damage which may affect the machine's electrical safety.
- Plug the machine into the mains and press the power on switch.

The glass sneeze screen is packaged separately from the unit to reduce the likelihood of breakage during transportation.

- To fit to the unit, remove all packaging.
- The glass has four tapered bosses connected through the glass. Line these bosses up with the four keyhole shaped holes on the unit.
- Push the bosses through the larger hole and whilst still supporting the glass allow it to drop into the lower part of the keyhole slot, which locks the sneeze guard in place.
- The glass should sit on the outside of the metal work.





Fitting heated lamps

- Fit the lamps into the lamp holders.



Operating Instructions






-  Switch on the power supply, the red lamp will indicate power is ON
-  Turn the temperature dial to the required setting (1-2½ the base element will turn ON and OFF to regulate the heat. The lower the setting the elements turn on less frequent. Number 3 is for maximum continuous heat). When the green lamp lights up, this indicates that there is power going to the element. The light will go out once the desired temperature is reached.

This procedure will be repeated automatically as the thermostat maintains a constant temperature.



Cleaning Instructions

The appliance should be cleaned after every use.

-  Allow unit to cool down before cleaning
-  Turn the units power off at the mains and remove plug.
-  Wipe down the machine with a soft cloth, do not use abrasive materials as this can scratch the stainless steel.
-  Stainless steel cleaners can be used but 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



Fault Finding

Fault	Check	Solution
Power indicator does not illuminate	Check unit is plugged into mains supply and the socket is switched on. Try a different socket. Check the fuse in the plug.	If the problem continues, please contact distributor
Heat lamp(s) does illuminate	Remove power and replace faulty lamp(s)	If problem still present, please contact distributor
Base does not heat up when green indicator is ON	Possible thermostat or element fault	Please contact distributor



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.

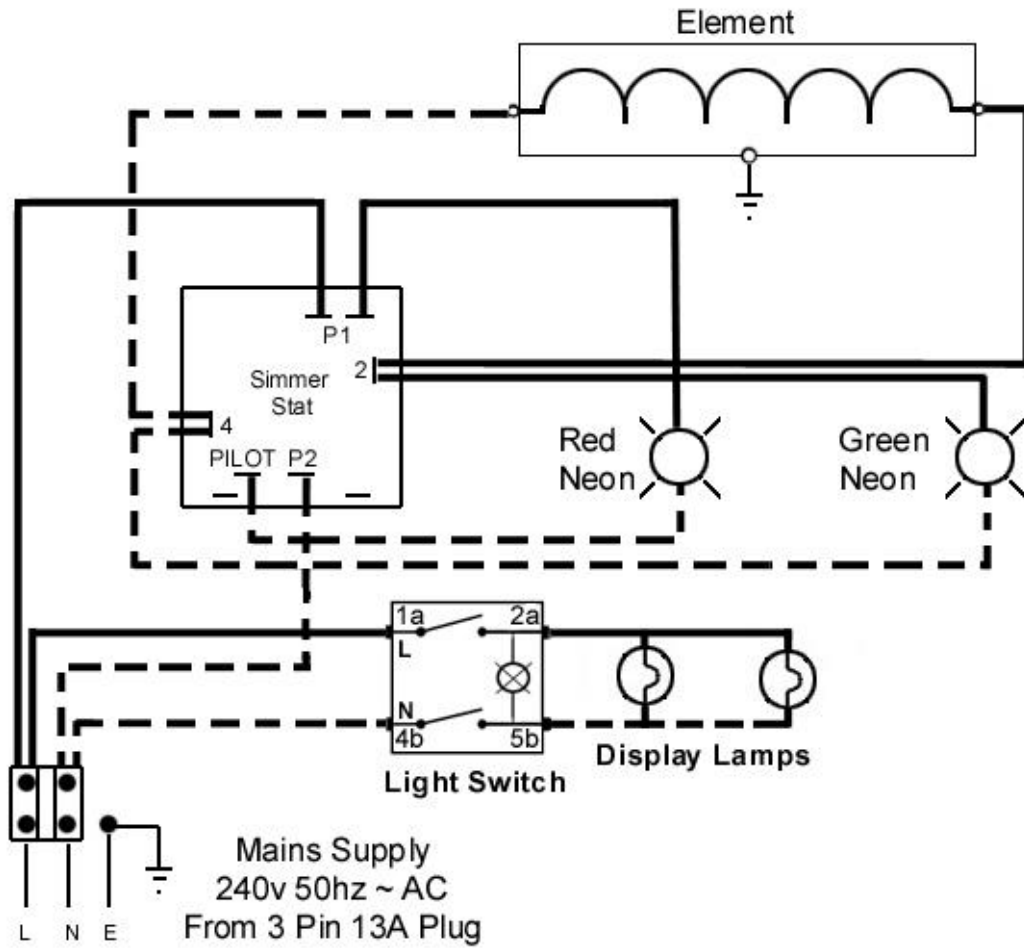
All warranty requests can be sent to warranty@parry.co.uk alternatively call our warranty department for technical assistance on **01332 875544**





Wiring Diagram

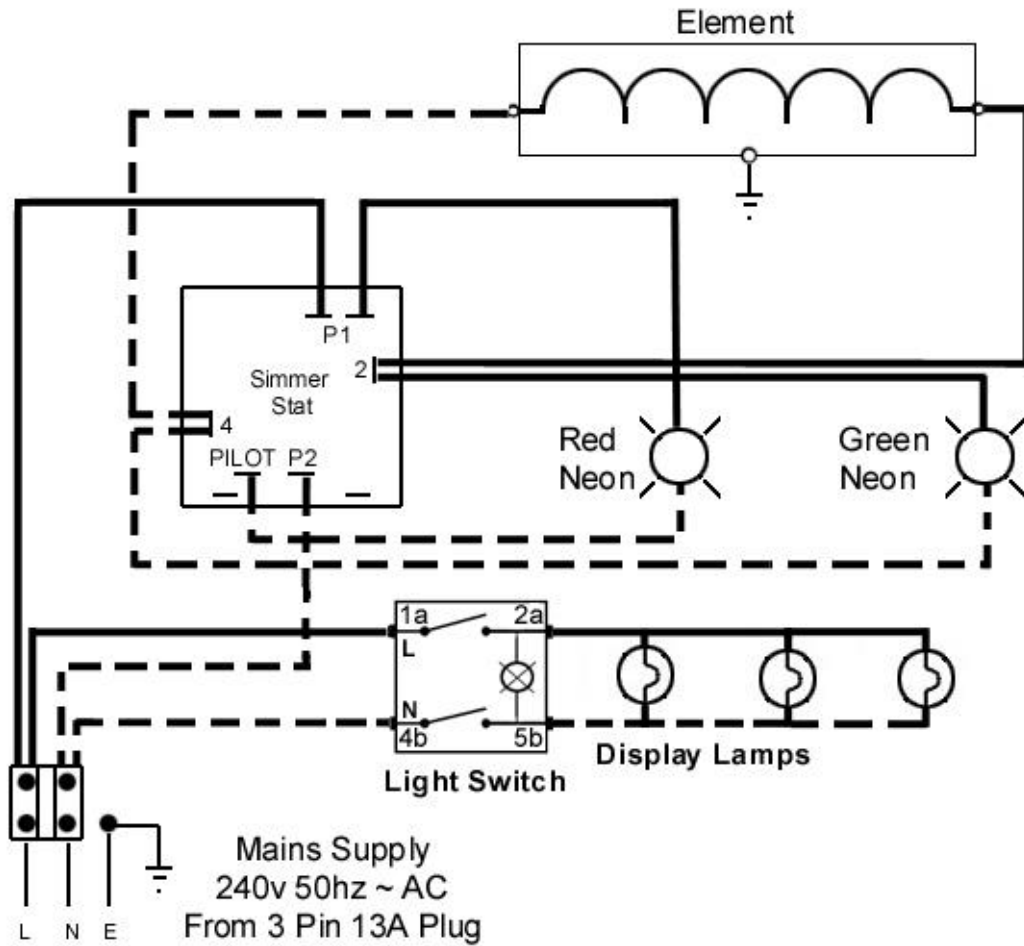
C2LU





Wiring Diagram

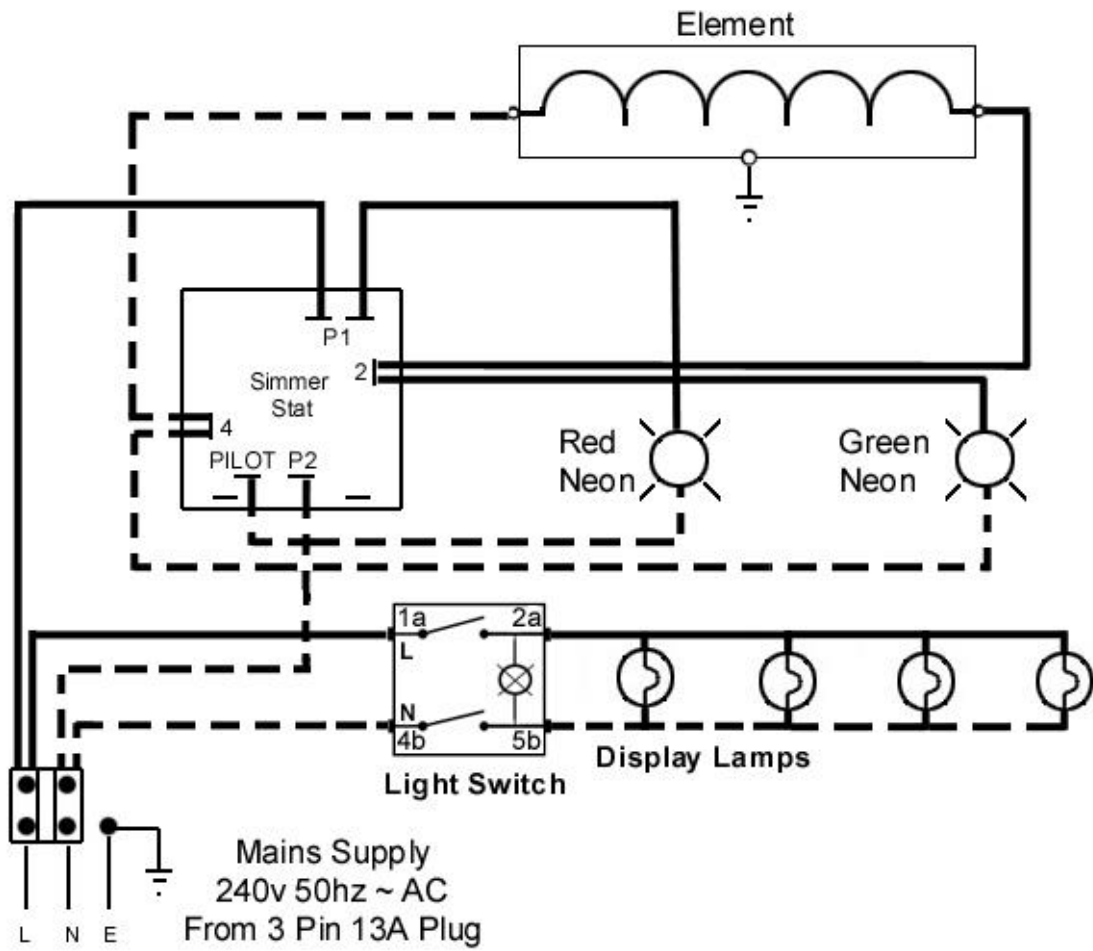
C3LU





Wiring Diagram

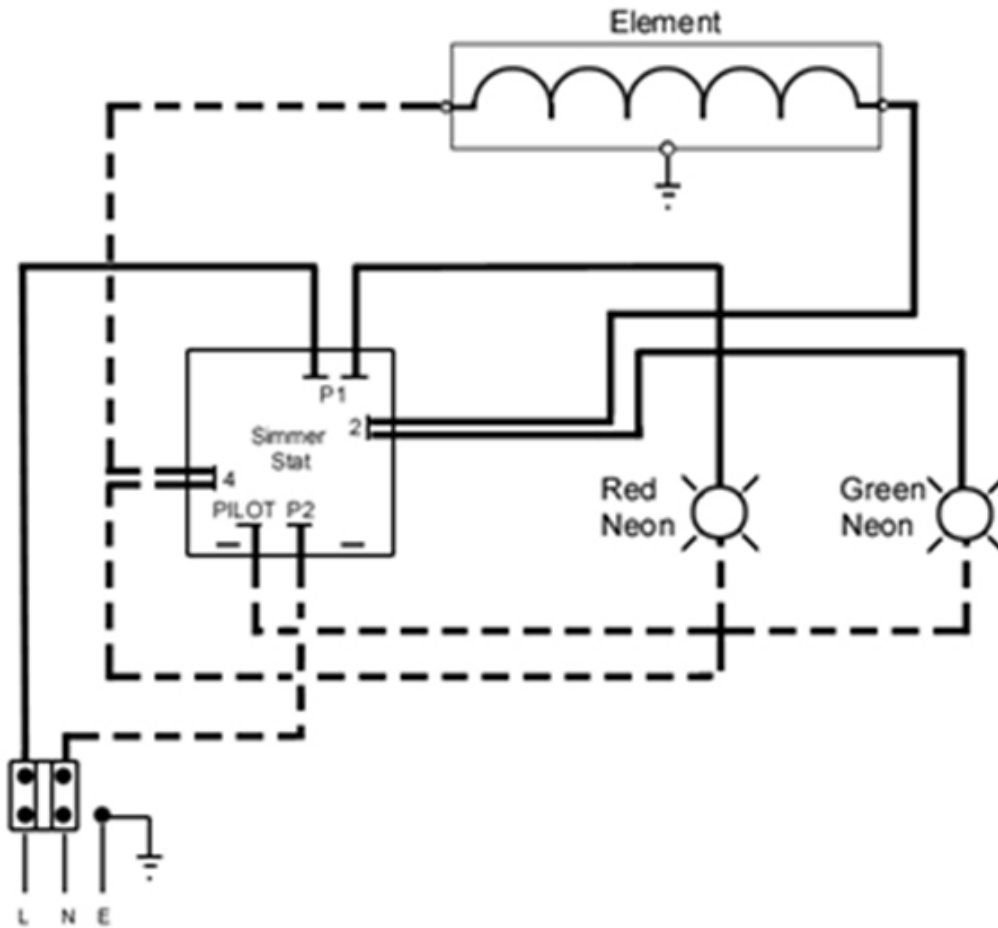
C4LU





Wiring Diagram

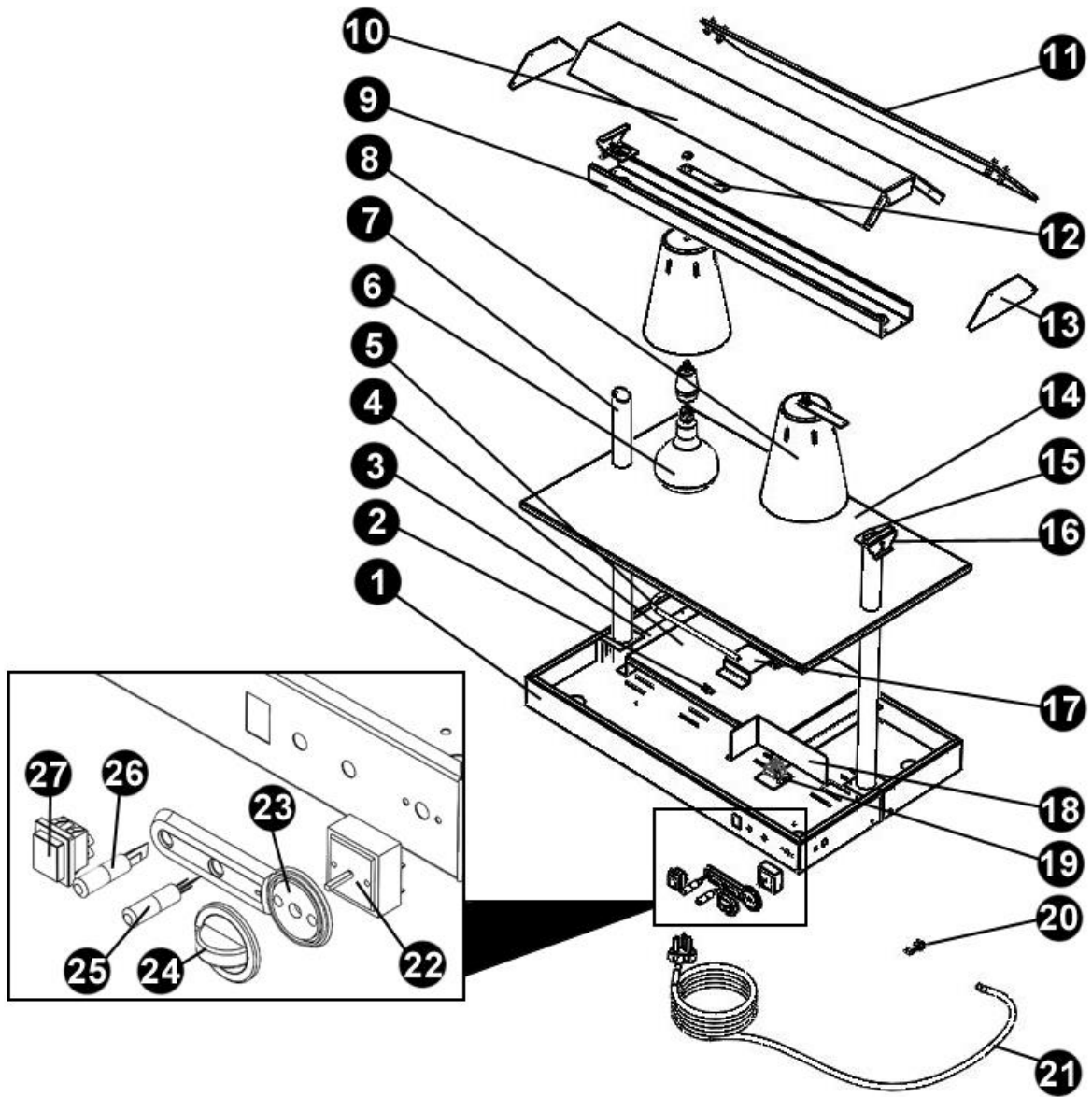
3022





Exploded View

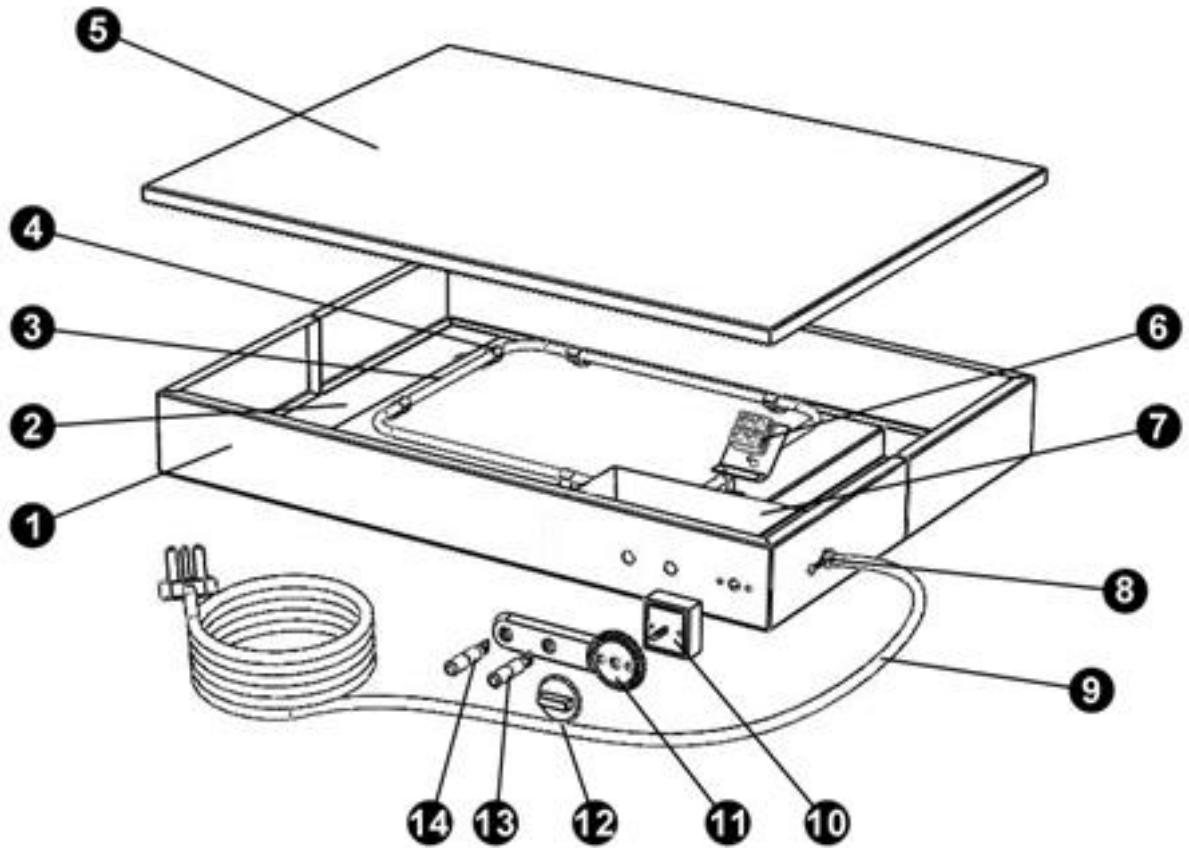
C2LU/C3LU/C4LU





Exploded View

3022





Parts List

C2LU/C3LU/C4LU

Part No.	Description	C2LU	C3LU	C4LU
1	*Body			
2	Element Clip		AS2640ELC	
3	*Base			
4	*Element Stand			
5	Element	ELDU00400	ELDU00400	ELPS40800
6	Lamp		ELHL27275	
7	*Gantry Leg			
8	Lamp Holder & Shade		SHADE0001	
9	*Gantry Bottom			
10	*Gantry Top			
11	Sneeze Screen	NQLD2GLASS	NQLD3GLASS	NQLD4GLASS
12	*Hex Bracket			
13	*Light End Cap			
14	*Top			
15	*Leg Bracket			
16	*Lamp Support Bracket			
17	*Element Stand Support			
18	*Wire Guard			
19	Terminal Block		TERMBRKT1	
20	Cable Bush		BUSR06003	
21	Mains Cable		MAINSLEAD	
22	Simmer Stat		SATT37071	
23	Bezel		BEZELCBOX	
24	Control Knob		KNOBTYPED	
25	Red Neon		LNRE2211P	
26	Green Neon		LNGN2211P	
27	Rectangular Switch		SWRE00011	

*Metalwork Components



Parts List

3022

Part No.	Description	Part Code
1	*Body	NO CODE
2	*Base	NO CODE
3	Element	ELDU00400
4	Element Clip	AS2640ELC
5	*Top	NO CODE
6	Terminal Block	TERMBRKT1
7	*Wire Guard	NO CODE
8	Cable Bush	BUSR06003
9	Mains Cable	MAINSCABLE
10	Simmerstat	SATT37071
11	Bezel	BEZELCBOX
12	Control Knob	KNOBTYPED
13	Red Neon	LNRE2211P
14	Green Neon	LNGR2211P

*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.
-  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.

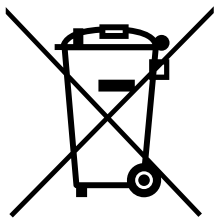


Disposal & Recycling

This appliance is marked according to the European Directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health which could otherwise be caused by inappropriate waste handling of this product.

A symbol on the product, or on the documents accompanying the product, indicates that



this appliance may not be treated as household waste. Instead it should be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.






For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Parry Catering recognises our obligations to the EU DIRECTIVE covering the waste disposal of electrical and electronic equipment (WEEE). Parry Catering are committed to this policy in order to help conserve the environment.

At the end of this unit's life you **MUST** dispose of it in an approved manner. You **MUST** not discard the unit or place it in the refuse bin.

You have several options:

-  Take the unit to an approved WEEE scheme company, there will be one in your area.
-  Take the unit to an approved waste disposal site; many sites are managed by your local authority.
-  Contact the units manufacturer, importer or their agent; the contact details will be on the unit.

There will probably be a charge for this service which will depend on the physical size and location of the unit. You will be given a collection price for a curb side collection based on commercial rates prevailing at the time.

It should be noted that the unit to be collected should be suitably packed and sealed to prevent dangerous gases and fluids from escaping. The condition of the unit must also be clean to comply with health and safety regulations.