



**Gas Solid Top Oven**  
**USHO/USHOP**



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](http://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

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Contents.....	1
Product Overview .....	2
Safety Instructions .....	4-5
Installation Instructions .....	5
Operating Instructions .....	6
Cleaning Instructions .....	7
Maintenance Instructions.....	8
Fault Finding .....	9
Conversion Procedure .....	10
Technical Information .....	11
Service Information.....	12
Warranty Information.....	13
Disposal & Recycling .....	14

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Sales Tel: 01332 875544








## Product Overview

Powerful, durable and easy to use, the Parry USHO/USHOP gas solid top range is the perfect commercial cooker. Made from top quality stainless steel, the solid top provides intense, variable heat across the plate, allowing simmering or boiling without the need to adjust the thermostat. With sturdy double doors, the oven can accommodate most professional catering applications – while heavy duty braked castors allow easy cleaning at the end of service.



It leads the industry in:

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

Unpacked weight (kg)	192
Packed weight (kg)	232
Dimensions (w x d x h) mm	900 x 853 x 970
Warranty	2 Years
KW – Natural (Net)	20
KW – Propane (Net)	18.5
BTU – Natural (Net)	61,148
BTU – Propane (Net)	63,122
Input Gas Connection	Male ¾" BSP
GAS INPUT PRESSURE – Natural	20mb / 8" W.G
GAS INPUT PRESSURE – Propane	37mb / 14.8" W.G.
Can be converted using conversion kit?	Yes



## Safety Instructions

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### **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.

**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.**

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 adequate 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")**

**Hotplate to combustible material 1525mm (60")**

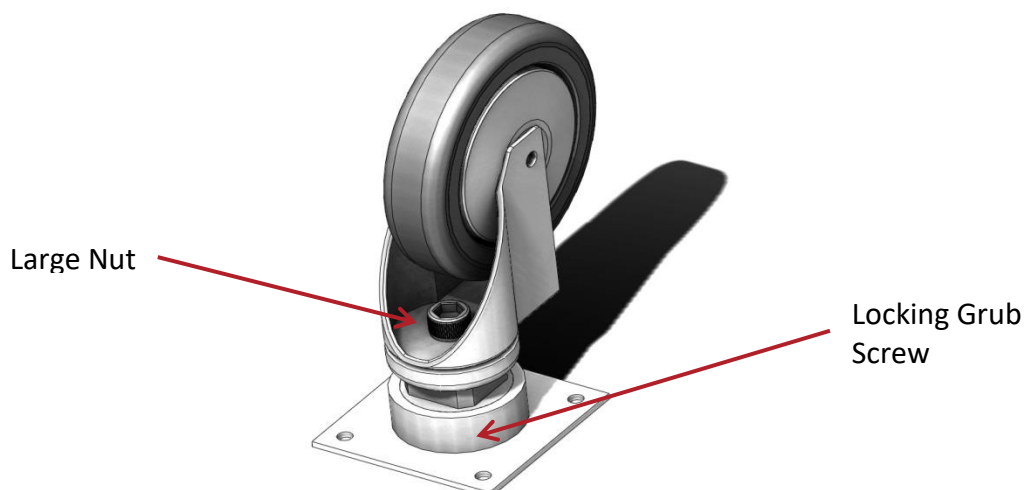
All local fire regulations should be observed.

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

The cooker is manufactured with four castors two of which are braked. Caution should be taken when manipulating or moving the unit. The appliance should be attached to a wall with a chain to restrict the movement of the unit once connected to the gas supply. When the unit is installed in position the brakes should be on.

Ensure the appliance is level, by placing a spirit level on the shelf in the oven, not on the hotplate. All four castors are adjustable. To alter the height of the unit, loosen the locking grub screw with an M3 allen key.

Next turn the large nut on the wheel assembly to either raise or lower the unit. When you are happy with the height, tighten the locking grub screw with the M3 allen key.







## Installation Instructions

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### **GAS CONNECTION**

The size of the supply pipe should be no less than ¾" B.S.P. and an easily accessible isolation tap fitted close to the appliance in the gas line. Although a rigid connection is recommended. An approved armoured flexible pipe may be used in conjunction with a straining cable.

Annual servicing by a competent engineer is essential to maintain safety and prolong the life of the appliance.

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 meter and the appliance.

The parts protected by the manufacturer or his agent shall not be adjusted by the installer.

All packing and protective film must be removed from panels etc. prior to commissioning the appliance.

All gas appliances must be fitted by a competent person to gas safety regulations 1984. For fitting instructions see installation section.

All burners are fitted with flame failure device, spark ignition is only to oven burner.

To gain access to hob burner/pilot, remove 'bulls eye' casting in centre of solid top.

To light hob remove 'bulls eye' turn hob tap to pilot position, press in and light pilot with taper etc., keep knob pressed in for 15-20 seconds release knob, pilot should stay lit, if pilot goes out repeat lighting procedure.



When pilot is lit turn knob to full flame this will light main burner, for low setting turn knob further anti-clockwise to low flame position.



## Operating Instructions

### Operating the hob

All burners are fitted with flame failure devices.

1. To light hob unit turn knob to 
2. Press in and ignite gas with a match, keep knob held in for 15-20 seconds.
3. Release knob, gas should stay lit, if gas goes out repeat stage 2
4. The burner is now on full gas, to turn gas down, turn knob anti-clockwise, this is the  lowest setting, which is factory set.
5. To turn burners off, turn knob clockwise all the way round.

### Operating the oven

To light oven, open doors, turn oven knob to approximate gas mark 5 and hold tap knob in, at the same time press the piezo ignitor button on bottom right hand of oven.

After pressing button 2-3 times burner should light. Keep oven knob depressed for 15-20 seconds. Flame should remain lit, if not repeat above sequence. If burner goes out refer to fault finding chart. When burner stays on oven is ready for use, select gas mark required, turn knob to setting, oven flame will decrease when desired temperature is reached. There are three shelf positions in the oven, the following guide is only intended as a guide to temperature in the centre of the oven. It is strongly recommended that the user makes note of best results, temperatures can vary as much as 20°C hotter at top of oven and 30°C cooler at the bottom of the oven.

These temperatures are measured in an empty oven.

MARK	1	2	3	4	5	6	7	8	9
°C	140	150	165	180	200	220	235	245	260
°F	275	300	328	350	392	425	440	465	500

**Cooking Chart** – the following chart is for guidance only.

USAGE	PRODUCT	GAS TEMP
HIGH TEMP. ROASTING	MEAT OR POULTRY	6 OR 7
LOW TEMP. ROASTING	MEAT OR POULTRY	3
HIGH TEMP. BAKING	BREAD OR SCONES	8
LOW TEMP. BAKING	SLAB CAKE	2
PUDDINGS	MILK PUDDING BAKED CUSTARD }	3
PASTRY	SHORT CRUST PLATE TARTS FLAKY }	7












## Cleaning Instructions

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The appliance should be cleaned after every use.

-  Allow unit to cool down before cleaning
-  Turn off unit at the mains power.
-  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.
-  The internal walls of the oven have been vitreous enamelled to make them easy to clean
-  The oven has two wire shelves and one vitreous enamelled bottom tray, these can be removed for cleaning, but the lower tray must be in position when the appliance is in use.
-  Never clean the unit with water jets.



## Maintenance Instructions

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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](http://www.parry.co.uk/parry-commercial-catering-spares)

**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.**

Parry recommends that this unit is serviced at least every 6 months

As part of a full service we recommend the following checks are carried out.

-  Before any maintenance isolate the appliance from the gas supply
-  Examine and clean all burner and flame retention ports.
-  Using a combination of brushes, remove dust and lint from within the primary air ports venturi and burners. Check the burner aeration to ensure it is clear of debris.
-  Clean burner injectors ensuring orifices are not enlarged or damaged.
-  Stiff gas controls can in some instances be greased. Please ensure the correct type or grease is used.
-  Check any ignition electrodes and high tension leads where fitted. Clean and adjust where necessary
-  Check Door seal for damage and condition.
-  Reconnect gas supply and test all disturbed gas connections for gas tightness using a non-corrosive leak detection fluid.
-  Check the appliance burner operating pressure, heat input rating or where necessary both.



## Fault Finding












Fault	Check	Solution
<b>Hob</b>		
<b>Incorrect flame picture, flame lift or noisy burner</b>	Incorrect burner pressure, Blocked or partially blocked injector. Inadequate ventilation. Burner faulty/corroded/blocked	Check/adjust burner pressure Check /clean injector, Check ventilation. Check / clean burner and replace as necessary.
<b>Burners will not stay alight</b>	Faulty connection at thermocouple-valve, incorrectly located	Remake connection, reposition thermocouple
<b>Burner goes out when turned to "low"</b>	Blockage in tap	Clean and re-grease
<b>Irregular flame</b>	Burner ring/cap not correctly located, or low pressure	Relocate and check pressure at test point.
<b>Oven</b>		
<b>Failure to ignite</b>	Dirt or grease broken or loose connection	Clean reconnect / replace H.T.Lead
	Incorrect spark gap	Set gap 3-4mm
<b>Burner fails on low rate</b>	Loose Thermocouple	Replace
	Faulty Magnet in F.F.D.	Replace thermostat
<b>Burner fails on low rate</b>	Thermocouple out of position.	Reposition



## Conversion Procedure

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**THIS CONVERSION MUST BE CARRIED OUT BY A COMPETENT QUALIFIED PERSON.**

-  Disconnect machine from gas supply
-  Remove solid top castings (4 pieces)
-  Remove burner box assembly
-  Remove main burner injector and replace with one supplied
-  Remove pilot injector and replace with one supplied
-  Remove fascia panel and tap knobs
-  Remove low rate screw from tap and thermostat and replace with bypass screws supplied.
-  Remove loose oven base, disconnect pipe from injector
-  Remove injector from burner and replace with one supplied
-  Reassemble in reverse order
-  Test for gas soundness

Gas Type		W.G.	mbar	Hob Injector	Pilot Injector	Oven Injector	Bypass Screw
Natural Gas	G20	8"	20	290	29.2	220	95
Propane	G31	14.8"	37	180	16.2	150	55



## Technical Information

### Solid Hob Burner

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb / 8" W.G.	12.058 KW = 41,143 Btu/h
PROPANE G31	37mb / 14.8" W.G.	13.004 KW = 39,240 Btu/h

GAS RATE	M <sup>3</sup> /HR	FT <sup>3</sup> /HR
NATURAL G20	1.276 M <sup>3</sup> /HR	45.062 FT <sup>3</sup> /HR
PROPANE G31	0.532 M <sup>3</sup> /HR	18.787 FT <sup>3</sup> /HR

### Solid Hob Burner (Low Rate)

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb / 8" W.G.	3.790KW = 12,932 Btu/h
PROPANE G31	37mb / 14.8" W.G.	8.650 KW = 29,512 Btu/h

GAS RATE	M <sup>3</sup> /HR	FT <sup>3</sup> /HR
NATURAL G20	0.382 M <sup>3</sup> /HR	13.490 FT <sup>3</sup> /HR
PROPANE G31	0.337 M <sup>3</sup> /HR	11.901 FT <sup>3</sup> /HR

### Oven Burner

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb / 8" W.G.	6.199 KW = 21,152 Btu/h
PROPANE G31	37mb / 14.8" W.G.	7.896 KW = 28,107 Btu/h

GAS RATE	M <sup>3</sup> /HR	FT <sup>3</sup> /HR
NATURAL G20	0.656 M <sup>3</sup> /HR	23.166 FT <sup>3</sup> /HR
PROPANE G31	0.323 M <sup>3</sup> /HR	11.407 FT <sup>3</sup> /HR

### Total Unit

GAS	OPERATING PRESSURE	TOTAL HEAT INPUT
NATURAL G20	20mb / 8" W.G.	18.257 KW = 62,294 Btu/h
PROPANE G31	37mb / 14.8" W.G.	20.900 KW = 71,311 Btu/h

GAS RATE	M <sup>3</sup> /HR	FT <sup>3</sup> /HR
NATURAL G20	1.932 M <sup>3</sup> /HR	68.228 FT <sup>3</sup> /HR
PROPANE G31	0.855 M <sup>3</sup> /HR	30.194 FT <sup>3</sup> /HR
AIR FLOW RATE FOR COMBUSTION 22.5m <sup>3</sup> /HR		44.52 FT <sup>3</sup> /HR



## Service Information

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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](http://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](mailto:warranty@parry.co.uk) alternatively call our warranty department for technical assistance on **01332 875544**





## Warranty Information

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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](mailto: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](http://www.parry.co.uk)**

### Not covered under warranty

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|---|--|
|  Fault due to incorrect installation, poor maintenance or equipment abuse.                     |  Failure to grant access for pre-arranged service call.   |
|  Resetting of equipment or circuit breakers.   |  Equipment that has been set up or used incorrectly e.g. dishwasher detergents, levelling and setting up of doors on a six burner cooker.                             |
|  Faulty electrics – e.g. customer's plug socket, plug, wiring, junction box fault, wrong fuse. |  Excessive carbon build-up on griddle plates or overuse of lava rock on chargrills. (Recommended use by Parry no more than 2kg.)                                      |
|  Products must be serviced within the first 12 months to be eligible for the 2 year warranty   |  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. |
|  Product not covered by warranty if combustible materials have been used, e.g. plastic trays.  |  |
|  Foil used on racks, blockages and lime scale issues.  |  |





## Disposal & Recycling

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The packaging should be disposed of in accordance with the regulations in force.