



Gas Chargrill

UGC8/UGC8P



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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Product Overview

Designed for the demands of constant commercial use, the Parry UGC8/UGC8P gas chargrill is the perfect choice for takeaways, restaurants and canteens. Packed with useful features, the chargrill is incredibly heavy duty. The powerful burners have push button ignition and are shielded to prevent blockages from food residue. The user-friendly thermostat provides precise regulation of the temperature and the height of the grill plate is adjustable, ensuring absolute control during the cooking process.

Unpacked weight (kg)	97
Packed Weight (kg)	117
Dimensions (w x d x h) mm	880 x 775 x 1060
Warranty	2 Year
KW – Natural KW – Propane	26 25.7
BTU – Natural BTU – Propane	90,000 87,692
Input Gas Connection	3/4" BSP Male
GAS INPUT PRESSURE – Natural GAS INPUT PRESSURE – Propane	20 mbar 37 mbar
Can be converted using conversion kit?	Yes

These units lead the industry in:

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



Safety Instructions

PRODUCT INSTALLATION 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.

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.

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.

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.



Installation Instructions

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

During installation the provision of combustion air to the appliance through base and rear of appliance must be made. 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.

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.

GAS CONNECTION

The size of the supply pipe should be no less than $\frac{3}{4}$ " 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.

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.

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



Installation Instructions

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 using 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

This unit is not intended for use with lava rock

To light burner:

-  Turn knob to * position
-  Push knob in and ignite gas by pressing ignition button to the left of the control knob. Keep the control knob pressed in for 15-20 seconds. Check gas is lit by looking through the cooking grid at the pilot.
-  Release knob, gas should stay lit, if gas goes out repeat step 2.
-  Turn knob anti clockwise to obtain main gas. When turned to  (high) the burners are at their maximum output. Turning to  (low) the burners are at their lowest setting, which has been set at the factory and **must not be adjusted by users.**
-  To turn burner off turn knob in a clockwise direction all the way round to * which will leave the pilot on.
-  To turn the pilot off turn the knob clockwise to the • off position

It is recommended that the char grill be run on full gas after ignition for 10 minutes, then adjusted as necessary to obtain correct cooking temperatures

All burners are fitted with flame failure devices for safety and spark ignition for ease of lighting.

We advise these appliances should not be left unattended while switched on.

These appliances are for professional use by qualified people only.










There are no user serviceable parts

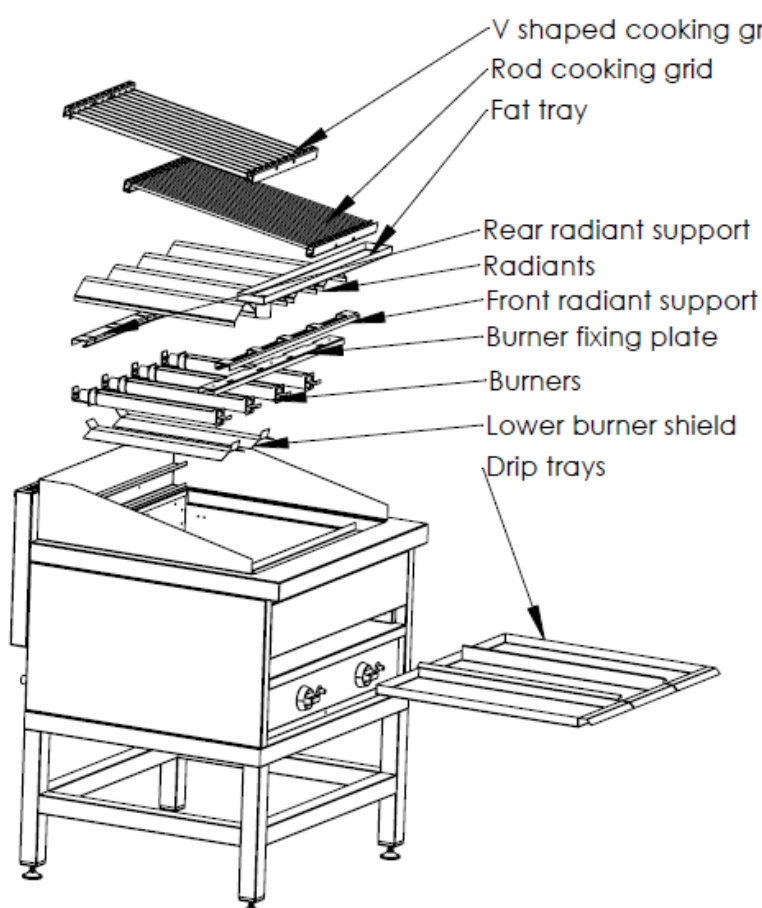
Three drip trays are located beneath the burners to catch any spillage; a separate tray is positioned at the front of the cooking grid. Both trays are removable for cleaning, but care should be taken as during normal use the trays may get hot. Only remove when tray has cooled or with suitable gloves.



Cleaning Instructions

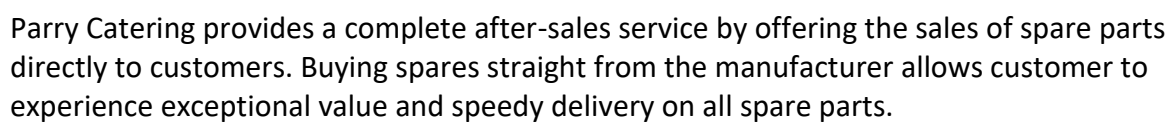
The appliance should be cleaned after every use.

-  Allow unit to cool down before cleaning
-  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.
-  Never clean the unit with water jets.
-  The cooking grids can be removed for cleaning.
-  The top drip tray which drains into the drip trays below can be lifted off for cleaning.
-  The main drip trays are divided into three trays to make removal and cleaning easier.
-  The burner shields lift off and burners can be cleaned in situ with a wire brush. The burners should only be removed by an engineer.
-  Carefully clean the thermocouple probe, the ignitor electrode and pilot jet





Maintenance and service must only be undertaken by a qualified electrician.



www.parry.co.uk/parry-commercial-catering-spares



















Fault Finding

Fault	Check	Solution
No spark from electrode to pilot	Faulty piezo	Change piezo
	Faulty electrode	Change electrode
Uneven flame pattern on burner	Possible blocked burner ports	Clean burner with a wire brush



Conversion Instructions

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

-  Disconnect machine from gas supply
-  Remove cooking grids and burner covers
-  Undo the three wing nuts on the rail that is fixing the burners in position. Once the rail is removed the burners can be lifted straight out.
-  Remove the back panel by removing six screws.
-  Unscrew the four burner injectors and replace with the appropriate injectors for the gas type that is being changed to (see table below).
-  Reassemble the burners and fix the rail down with the wing nuts.
-  Undo the pilot nut, by turning anticlockwise.
-  Replace the pilot injector with the appropriate pilot injector for the gas type being changed to from the conversion kit provided.
-  Reassemble the pipe onto the pilot and tighten the nut.
-  Reassemble the back panel, fixing in place with the six screws.
-  Pull off the black control knobs.
-  Undo the three screws at the bottom of the fascia and remove.
-  Alter the low rate adjuster screw on both valves accordingly
-  Reseal the adjuster screws with paint.
-  Replace the fascia panel and attach control knobs.
-  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	Gas Rate	Injector Size	Injector Code
UGC8	Propane G31 @ 37 mbar 14.8" W.G.	Pilot injector 1.4	PINJ76371
		Burner injector 1.35	INJECT135
UGC8	Nat Gas G20 @ 20mbar 8" W.G	Pilot injector 2.6	UCG8NATINJ
		Burner injector 2.20	INJECT220



Technical Data

High Rate Per Burner (All figures are NET)

Gas	Operating Pressure	Total Heat Input
NATURAL G20	20mb/8" W.G.	13.207 KW = 45,060 Btu/h
PROPANE G31	37mb/14.8" W.G.	12,870 KW = 43,913 Btu/h

Gas Rate	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	1.398	49.35		
PROPANE G31	0.527	18.59	2.221	1.052
AIR FLOW RATE FOR COMBUSTION 20m3/hr	13.98	493.52		

High Rate Total Unit (All figures are NET)

Gas	Operating Pressure	Total Heat Input
NATURAL G20	20mb/8" W.G.	26,413 KW = 90,120 Btu/h
PROPANE G31	37mb/14.8" W.G.	25,740 KW = 87,825 Btu/h

Gas Rate	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	2.795	98.704		
PROPANE G31	1.053	37.186	4.441	2.014
AIR FLOW RATE FOR COMBUSTION 20m3/hr	27.95	987.04		

INJECTORS

Model	Gas Rate	Injector Size	Injector Code
UGC8	Propane G31 @ 37 mbar 14.8" W.G.	Pilot injector 1.4	PINJ76371
		Burner injector 1.35	INJECT135
UGC8	Nat Gas G20 @ 20mbar 8" W.G	Pilot injector 2.25	PINJ76378
		Burner injector 2.20	INJECT220



Technical Data

Low Rates: Per Burner (All figures are NET)

Gas	Operating Pressure	Total Heat Input
NATURAL G20	20mb/8" W.G.	4,683 KW = 15,979 Btu/h
PROPANE G31	37mb/14.8" W.G.	7,341 KW = 25,046 Btu/h

Gas Rate	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.496	17.502		
PROPANE G31	0.300	10.605	1.266	0.574

Low Rate: Total Unit (All figures are NET)

Gas	Operating Pressure	Total Heat Input
NATURAL G20	20mb/8" W.G.	9,366 KW = 31,958 Btu/h
PROPANE G31	37mb/14.8" W.G.	14,681 KW = 50,094 Btu/h

Gas Rate	M ³ /HR	FT ³ /HR	LB/HR	KG/HR
NATURAL G20	0.991	35.004		
PROPANE G31	0.572	20.20	2.412	1.094

Pilot Injector Rates (All figures are NET)

Gas	Flowrate M ³ /HR	Total Heat Input KW
NATURAL G20	0.058	0.548
PROPANE G31	0.005	0.122



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

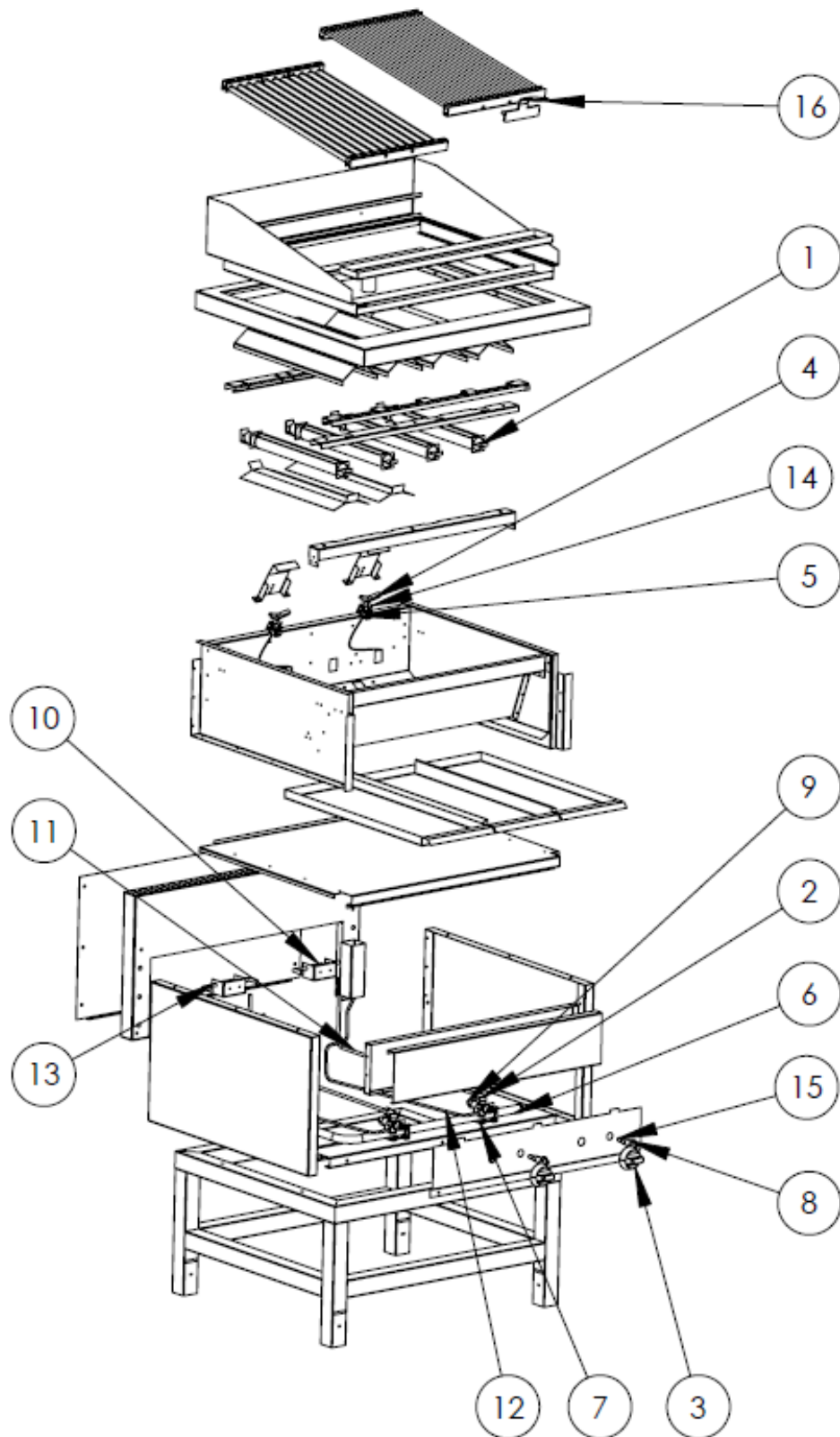
If you have any issues with your product and wish to request a warranty call you can contact our friendly team who will organize a Parry approved service engineer to attend and fix your problem.

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





Exploded View



Parry-British Built for Purpose



Parts List

Part Number	Description	Code
1	Ultima Chargrill Burner	ULTBURNER
2	Chargrill Tap	TAPSOLTOP
3	Control Knob	ULTKNOB2
4	Hooded Pilot CW electrode & pilot Injector	NAT GAS ULTUS9PILOT-NAT LPG GAS ULTUS9PILOT-LPG
5	Pilot Injector <i>(Pilot Injector Only)</i>	Pilot injectors Only PINJ76371 (Per pilot) (LPG) PINJ76378 (Per pilot) (NAT)
6	Gas Rail	UCG8GASR
7	Saddle Bracket for Rail	SADDLEBKT
8	Piezo Igniter	PIEZO1SP1
9	Injector 193	INJECT 193
10	8mm T Piece	8MMTEE
11	UGC8 8mm Bundy Tube from Valve to Burner	UCG8PIPE1
12	UGC8 6mm Bundy Tube from Valve to pilot	UCG8PIPE2
13	UGC8 8mm tee to injector	UCG8PIPE3
14	Thermocouple	THCP07013
15	HT Lead Extension wire	
16	Lifting Handles	GRIDHANDLE



Replacement Parts

Part Number	Description
TAPSOLTOP	Control Tap
ULTBURNER	Burner
THCP07013	Thermocouple
ULTKNOB2	Gas Tap Knob
ULTUS9PILOT	Pilot
UCG8GASR	Gas Rail UGC8
UCG8PIPE1	UGC8 8mm pipe valve to burner
UCG8PIPE2	UGC8 6mm pipe valve to pilot
UCG8PIPE3	UGC8 8mm tee pipe to injector
UCG8VGRID	V cooking grid
UCG8RGRID	Rod cooking grid
CUGC	Natural conversion kit consists of the following:
PIN76378	Natural Pilot Injector
INJECT 220	Natural Valve Injector
LUGC	Labels pack
IN164-1	Instructions pack
CUGC	LPG conversion kit consists of the following:
PINJ76371	LPG Pilot Injector
INJECT 135	LPG Valve Injector
LUGC	Labels
IN164-2	Instructions



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

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