



INSTRUCTION REF: IN146-5

DATE - 09.04.08

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TELEPHONE:

SERVICE (44) 01332 875665

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## **INSTRUCTIONS**

### **GAS SALAMANDER GRILL**

**MODEL: 7072, 7073**

**SAFETY INSTRUCTIONS**

**INSTALLATION INSTRUCTIONS**

**OPERATION INSTRUCTIONS**

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**WARRENTY INFORMATION**

### **Customer Information**

MODEL NUMBER: \_\_\_\_\_  
SERIAL NUMBER: \_\_\_\_\_  
PURCHASE DATE: \_\_\_\_\_  
DISTRIBUTOR: \_\_\_\_\_



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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.**

**THIS APPLIANCE MUST BE FITTED AND TESTED BY A REGISTERED FITTER BEFORE USE. ANY GAS CONVERSIONS NEEDED TO BE MADE TO THE PRODUCT 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**.

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.

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.

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** 7072 & 7073 Gas Salamander Grill

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

**BS EN 203-1:2005**

**BS EN 203-2-7:2007**

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 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.

Appliances are supplied for use with either Natural Gas or LPG. The required gas type must be specified at the point of order. Natural Gas appliances have an LPG conversion kit included as standard. Conversion kits for LPG models must be purchased separately.

Your attention is drawn to the gas safety regulations current issue and rules in force. This appliance must only be installed and used in a well ventilated area.

This appliance **MUST** be installed by a competent person in accordance with these and any other relevant regulations. Users too should be aware of the regulations governing the use of gas appliances, particularly with respect to the need for regular servicing (recommended annually)

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



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During installation provision must be provided for combustion air to the appliance through the right hand side 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 :

CEILING/SHELF	900mm
REAR	75mm
SIDES	75mm

The appliance must be fitted securely on a non-combustible shelf or surface. Brackets are supplied to prevent the unit being pulled towards the operator. All local fire regulations should be observed.

### **GAS CONNECTION**

The size of the supply pipe should be no less than ½” 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.

All gas appliances must be fitted by a competent person to gas safety regulations in force.

Ensure whoever is operating 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.



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### **OPERATION INSTRUCTIONS**

**ALL WALL GRILLS ARE FITTED WITH SPARK IGNITION TO PILOT AND FLAME FAILURE DEVICE FOR SAFETY.**

#### **TO LIGHT PILOT:-**

Push in and turn knob to spark position, pilot should light, if not repeat; hold in for 15-20 seconds then release, pilot should stay lit.

#### **TO LIGHT BURNER:-**

After pilot is lit turn knob to large flame symbol , main burner will ignite; the smaller flame symbol is lower rate setting.

To turn burner off, turn knob in clockwise direction a slight stop will be felt when back to pilot position, press in slightly to turn to off.

We advise this appliance should not be left unattended when switched on.

This appliance is for use by qualified people only,

There are no user serviceable parts.

It is recommended the Grill be given approximately 10 minutes on full rate to warm up. Then cooking may commence. The Grill is best used on full rate and cooking varied by using shelf positions.

### **COOKING GUIDE**

The centre of the burner plaques are intentionally blank to create an even heat distribution.

There are 4 shelf positions for the grill pan, numbered 1-4, No1 being the nearest to the burner. This shelf is normally only used for rare cooking and searing the surface of meat.

Toast is normally done on the shelf positions 2 or 3 where a better distribution is obtained: the time for toast is approximately 1 minute per side.

Parry recommend that the maximum load, in respect of the loading of accessories used with the 7072 and 7073 Salamander Grills is a total of 20KG

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Operators should take care to systematically check and clean the cooking zone in particular the grill pan and receptacles before lighting to avoid the risk of fire. It will be found that it takes less time and effort to clean the hob every time it has been used, particularly whilst still warm before grease and spillages are burnt on. Proprietary cleaners must be used with care – they are highly corrosive and may cause damage to surfaces and components. The stainless outer panels require a wipe down with warm soapy water.  
**DO NOT USE SCOURING PADS.**

### **MAINTENANCE INSTRUCTIONS**

**MAINTENANCE AND SERVICE MUST ONLY BE UNDERTAKEN BY REGISTERED FITTERS.**

Parry recommends that this unit is serviced at least every 12 month

**PLEASE NOTE THE LOW RATE ADJUSTER ON THE PILOT 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.**

Before commencing any maintenance or repair isolate appliance and disconnect from gas supply.

#### **To gain entry to components-**

Remove top flue cover (4 screws on top), next remove 2 screws from front of right hand side panel, pull off gas control knob, remove 3 screws from rear of side panel and panel will lift off.

#### **To change the thermocouple-**

Thermo-couple is retained by pilot/ignition bracket. Loosen the 2 screws on this bracket, to withdraw thermocouple disconnect nut on back of gas tap to remove thermocouple, assemble in reverse.

#### **To replace ignition electrode-**

Loosen the 2 screws on pilot/ignition bracket and withdraw electrode, disconnect lead.



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**To clean pilot injector-**

Remove the 2 screws on bracket. Remove pilot head from inside cooking area. Clean and reassemble in reverse order.

**To replace gas tap/ffd unit-**

Undo inlet and outlet unions, remove thermocouple from rear of tap unit, undo locknut on tap bracket and remove tap/ffd. Reassemble in reverse order. Check for gas soundness and correct operation of flame failure unit. Refit side panel and flue cover.

**PLEASE NOTE:**

**IF THE BURNER PLAQUES ARE CRACKED THEY WILL NOT BE COVERED BY WARRANTY**



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## **CONVERSION INSTRUCTIONS**

### **LPG to Natural**

This conversion must be carried out by a competent qualified person.  
Remove top cover (4 screws)  
Pull off tap knob and remove right hand side panel (5 screws)  
Disconnect the gas feed at injector elbow.  
Undo the back nut holding the injector elbow to the burner and remove  
Remove existing injector and replace with the appropriate injector issued (see table below)  
Adjust pilot throttle to minimum rate by adjuster on end of pilot assembly.  
Re-assemble in the reverse order.  
Connect to gas and soundness test and check pressures.

When conversion is complete affix new data label and natural label supplied with the conversion kit, detailing type of gas and pressure etc.

### **Natural to LPG**

This conversion must be carried out by a competent qualified person.  
Remove top cover (4 screws)  
Pull off tap knob and remove right hand side panel (5 screws)  
Disconnect the gas feed at injector elbow.  
Undo the back nut holding the injector elbow to the burner and remove  
Remove existing injector and replace with the appropriate injector issued (see table below)  
Adjust pilot throttle to minimum rate by adjuster on end of pilot assembly.  
Re-assemble in the reverse order.  
Connect to gas and soundness test and check pressures.

When conversion is complete affix new data label and LPG label supplied with the conversion kit, detailing type of gas and pressure etc.





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Model		Injector Code
7072	Butane G30 @28mbar 11.2" W.G. Propane G31 @ 37mbar 14.8" W.G.	INJECT119
7072	Nat Gas G20 @ 20mbar 8" W.G. Nat Gas G25 @ 25mbar 10" W.G.	INJECT193
7073	Butane G30 @28mbar 11.2" W.G. Propane G31 @ 37mbar 14.8" W.G.	INJECT135
7073	Nat Gas G20 @ 20mbar 8" W.G. Nat Gas G25 @ 25mbar 10" W.G.	INJECT220



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### TECHNICAL DETAILS

#### MODEL: 7072 SALAMANDER GRILL

#### Total Unit

GAS	OPERATING PRESSURE	HEAT INPUT
NATURAL G20	20mb/8" W.G.	5.43 KW = 18527 Btu/h
BUTANE G30	29mb/11.2" W.G.	5.43 KW = 18527 Btu/h
PROPANE G31	37mb/14.8" W.G.	5.43 KW = 18527 Btu/h
G25	25mb/10" W.G.	5.6 KW = 19107 Btu/h

GAS RATE		
NATURAL G20	0.5 M <sup>3</sup> /HR	= 17.95 FT <sup>3</sup> /HR
BUTANE G30	0.397 Kg/HR	= 0.875 Lb/HR
PROPANE G31	0.391 Kg/HR	= 0.862 Lb/HR
G25 @ 25mb	0.62 M <sup>3</sup> /HR	= 22.32 FT <sup>3</sup> /HR
<b>AIR FLOW RATE FOR COMBUSTION 20m<sup>3</sup>/HR</b>		<b>= 5 M<sup>3</sup>/HR – 180 FT<sup>3</sup>/HR</b>

#### INJECTORS

Natural G20 = INJECT193  
Butane G30 = INJECT119  
Propane G31 = INJECT119  
G25 @ 25mb = INJECT193



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**MODEL 7073 SALAMANDER GRILL**

**Total Unit**

<b>GAS</b>	<b>OPERATING PRESSURE</b>	<b>HEAT INPUT</b>
<b>NATURAL G20</b>	20mb/8" W.G.	6.87 KW = 23500 Btu/h
<b>BUTANE G30</b>	29mb/11.2" W.G.	7.26 KW = 24800 Btu/h
<b>PROPANE G31</b>	37mb/14.8" W.G.	7.03 KW = 24000 Btu/h
<b>G25</b>	25mb/10" W.G.	7.22 KW

<b>GAS RATE</b>		
<b>NATURAL G20</b>	0.633 M <sup>3</sup> /HR	= 22.35 FT <sup>3</sup> /HR
<b>BUTANE G30</b>	0.522 Kg/HR	= 1.149 Lb/HR
<b>PROPANE G31</b>	0.506 Kg/HR	= 1.113 Lb/HR
<b>AIR FLOW RATE FOR COMBUSTION 20m<sup>3</sup>/HR</b>		<b>= 6.5 M<sup>3</sup>/HR – 225 FT<sup>3</sup>/HR</b>

**INJECTORS**

Natural G20 = INJECT220  
Butane G30 = INJECT135  
Propane G31 = INJECT135  
G25 @ 25mb = INJECT220



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**PARTS LIST**

Number	Part	Part Code	7072	7073
1	Float Rail	TUBES7072	X1	
1	Float Rail	TUBES7073		X1
2	Gas Tap	GASTAPWGR	X1	X1
3	Spark Generator and H.T Leads	GASTAPWGR	X1	X1
4	Pilot	GASTAPWRG	X1	X1
5	Pilot Assembly	PILOT3WAY	X1	X1
6	Burner	BURNR7072	X1	
6	Burner	BURNR7073		X1
7	Injector Natural	INJECT193	X1	
7	Injector Natural	INJECT220		X1
7	Injector LPG	INJECT119	X1	
7	Injector LPG	INJECT 135		X1
8	Thermo-couple M8 x 450mm	THCP450MM	X1	X1
9	Gas Tap Knob	KNOBPRO07	X1	X1
10	Pressure Test Screw		X1	X1
11	Flue Cover		X1	X1
12	Venturi		X1	X1
13	Burner to tap pipe	PIPE70723	X1	X1



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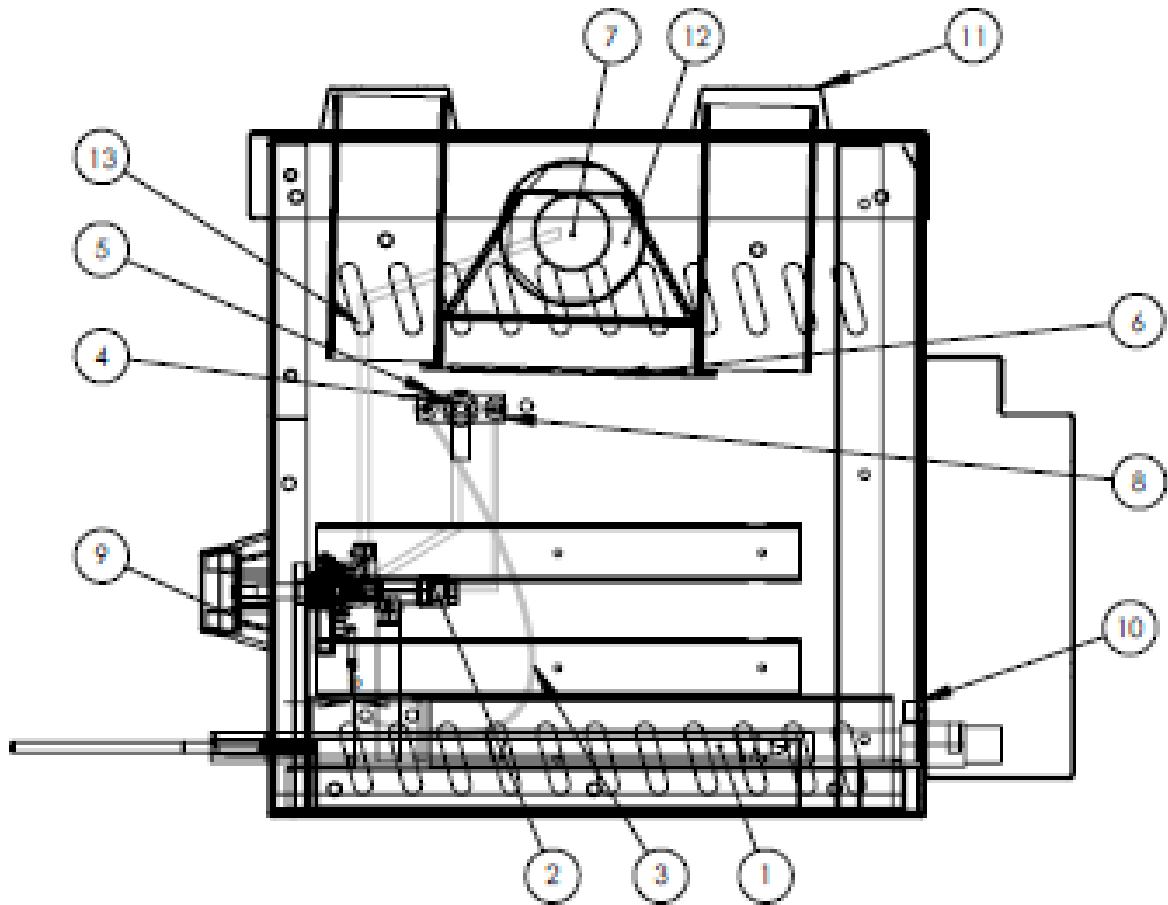
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**SPARES LIST :7072 and 7073**

PART NO.	PART DESCRIPTION	7072	7073
THCP450MM	THERMOCOUPLE	X1	X1
PILOT3WAY	PILOT ASSEMBLY	X1	X1
KNOBPR007	KNOB	X1	X1
BURNR7072	GAS BURNER 7072 (480MM LONG)	X1	
BURNR7073	GAS BURNER 7073 (650MM LONG)		X1
GASTAPWRG	TAP ASSEMBLY (GAS VALVE, SPARK PROBE ASSEMBLY INC IGNITION LEADS)	X1	X1
PLBR07074	BRANDING PLATE 7073		X1
1876	BRANDING PLATE 7072		
INJECT193	INJECTOR NAT - 7072	X1	
INJECT119	INJECTOR LPG - 7072	X1	
INJECT220	INJECTOR NAT - 7073		X1
INJECT135	INJECTOR LPG - 7073		
ASPC07072	GRILLPAN – 7072 (480MM X 270MM)	X1	
GRIDGRPAN	GRILLPAN – 7073 (670MM X 270MM)		X1
TRWG00001	TOAST RACK -7072	X1	
GRIDGRPAN	TOAST RACK - 7073		
SIT ELECTRODE	ELECTRODE	X1	
ELECTRODE	ELECTRODE		X1
BARBEND03	BEND BAR FOR WALL GRILL TRAY	X2	X2
PIPE70723	BURNER TO TAP PIPE	X1	X1
COPTUB4MM	COPPER TUBE 4MM	X1	X0.197
TUBES7072		X1	X1
TUBE80370	ALUMINIUM TUBE 8MM	X1.240	
HANDLE01306	HANDLE	X2	X4
ZZZZ	CRUMB TRAY		
ZZZZ	SPARK PROBE ( WHITE PORCELAINE)		

To place an order please contact our spares partner First Choice on  
 Sales Office Telephone 01543 577778



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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.